

Chai Spiced Vegan Banana Bread

Prep: 10 minutes • Cook: 45 minutes

Ultra-moist vegan banana bread perfumed with warming chai spices—cinnamon, ginger, cardamom, nutmeg, and a whisper of pepper—finished with caramel-sweet notes from maple and vanilla. Comforting yet aromatic, it's an effortless loaf perfect for weekend baking.

Ingredients

- 1/3 cup plant-based milk (oat, almond, soy, etc.)
- 1 tbsp apple cider vinegar
- 4 bananas (ripe)
- 1/3 cup cane sugar
- 3 tbsp grapeseed oil
- 1 tbsp maple syrup
- 1 tsp vanilla extract
- 1 1/2 cups flour (light spelt preferred; or wholewheat or gluten-free blend)
- 1 tsp baking soda
- 1 tsp cinnamon powder
- 1 tsp ginger powder
- 1 tsp cardamom powder
- 1/2 tsp sea salt
- 1/4 tsp nutmeg (ground)
- a pinch ground pepper
- 1/3 cup walnuts or chocolate chips (optional)

Instructions

1. Preheat oven to 375°F (190°C).
2. In a small bowl, mix the plant-based milk and apple cider vinegar; set aside to curdle.
3. In a large bowl, mash 3 of the bananas (reserve 1 banana for topping).
4. Whisk in the cane sugar, grapeseed oil, maple syrup, and vanilla extract until combined.
5. Add the milk–vinegar mixture and whisk to combine.
6. Add the flour, baking soda, cinnamon powder, ginger powder, cardamom powder, sea salt, and ground nutmeg; stir just until the flour is incorporated—do not overmix.
7. If using, gently fold in the walnuts and/or chocolate chips.
8. Grease a loaf pan.

9. Pour the batter into the prepared pan.
10. Slice the reserved banana and arrange the slices on top of the batter.
11. Lightly sprinkle cinnamon on top.
12. If desired, sprinkle with extra walnuts and/or chocolate chips.
13. Bake for 45 minutes, or until a tester comes out clean.

Tags: Vegan, Banana Bread, Chai Spiced, Quick Bread, Dessert, Gluten Free Optional

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