Vegan Chocolate Chip Banana Bread

Prep: 10 minutes • Cook: 55 minutes

Moist, fluffy banana bread studded with gooey vegan chocolate chips, warmly spiced with cinnamon and enriched with vegan butter for a tender, bakery-style crumb.

Ingredients

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 cup vegan butter (softened)
- 3/4 cup coconut sugar
- 2 tablespoons flaxseed meal (mixed with water to gel)
- as needed water (to gel flaxseed meal)
- 1 teaspoon vanilla extract
- 4 to 5 large bananas (mashed)
- 1 cup vegan chocolate chips (plus extra for topping)

Instructions

1. Preheat the oven to 350°F (175°C). Grease and lightly flour a loaf pan, or line it with parchment paper.

2. Mash the bananas in a large mixing bowl until mostly smooth with some small chunks.

3. In a small bowl, mix the flaxseed meal with water to make a flax 'egg' and let it gel.

4. Add the softened vegan butter, coconut sugar, gelled flax mixture, and vanilla extract to the bananas and stir until well combined.

5. Sprinkle in the baking soda, salt, cinnamon, and flour. Stir gently until no dry streaks remain; do not overmix.

6. Fold in the vegan chocolate chips, reserving a small handful to sprinkle on top.

7. Pour the batter into the prepared loaf pan, smooth the top, and scatter the reserved chocolate chips over the surface.

8. Bake for 50–55 minutes, or until a toothpick inserted in the center comes out clean (melted chocolate smudges are fine).

9. Cool in the pan for 10 minutes, then transfer to a wire rack to cool completely before slicing.

Tags: Vegan, Dessert, Quick Bread, Banana, Chocolate, Dairy Free