

Paleo Banana Bread (from [Elana's Pantry](#))

- 3 bananas (about 1 ½ cups) mashed
- 3 eggs
- 1 tablespoon vanilla extract
- 1 tablespoon honey
- ¼ cup Spectrum palm oil shortening
- 2 cups blanched almond flour
- ½ teaspoon celtic sea salt
- 1 teaspoon baking soda

1. Place bananas, eggs, vanilla, honey and shortening in a food processor
2. Pulse ingredients together
3. Pulse in almond flour, salt and baking soda
4. Scoop batter into a greased 7.5" x 3.5" Magic Line Loaf Pan
5. Bake at 350° for 55-65 minutes
6. Remove from oven and allow to cool