Vegan Marbled Banana Bread

Cook Time: 0 min prep Time: 0 min total Time: 0 min servings: 0
Ingredients:

- 1 1/2 cups mashed ripe banana
- 1 cup whole cane sugar
- 3 tbsp coconut oil
- 1/2 cup light coconut milk
- 1 1/2 tsp vanilla
- 1 cup oat flour
- 1 1/4 cups whole wheat pastry flour
- 1 1/8 tsp baking soda
- 1 1/8 tsp salt
- 1/4 cup cocoa powder
- 130ml boiling water, divided

Instructions:

1. Pre-heat the oven to 350F or 160C and grease or line a 24cm x 14cm loaf pan or 24cm cake pan.
2. In a large bowl, stir together the mashed banana sugar, oil, milk, and vanilla. Add in the flours, baking soda and salt, and fold to combine.
3. In a small bowl whisk the cocoa powder with half the boiling water (around 4.5 tbsp) until smooth. Add about 1 1/2 cups of the banana cake batter and mix to make a chocolate batter. And the remaining boiling water to the rest of the banana cake batter and stir to achieve a looser batter.
4. Scoop alternate amounts of batter into the prepared pan. Then swirl with a knife to make a marbled effect.
5. Bake for 50-60 minutes. Cool on a wire rack.