Dark Chocolate Banana Bread

I adapted this recipe to reduce the sugar content. It's not too sweet, and super-moist to satisfy any chocolate craving with minimal guilt!

Ingredients:

2 bananas
1/2t baking powder
1t vanilla
1t baking soda
1 ¼ c flour
½ c coconut sugar (or sub brown sugar)
⅓ c coconut oil, melted (or sub avocado oil)
½ c Hershey's Dark Cocoa. (The powdered stuff in the baking aisle)
½ can coconut milk

Directions:

1. Mash the bananas with a fork in a medium mixing bowl
2. Add all remaining ingredients and mix until combined.
3. Grease a loaf baking pan with coconut oil or cooking spray.
4. Bake at 350* for 40 mins.
5. Let rest in pan for 10 mins, and then remove from pan onto a cooling rack to finish cooling (so it doesn't keep cooking in the pan and dry out.)
6. Slice and enjoy!