

## Boozy Banana Bread

- 6 ripe bananas, mashed
- 1/2 c each coconut oil, coconut nectar
- 2 eggs, beaten
- 1 t each vanilla, baking soda, cinnamon
- 2 T **Galliano**
- 1/2 t nutmeg
- 1/4 t each sea salt, ground cloves
- 1 1/2 c spelt flour
- 1/2 c coconut flour
- 1 c walnuts
- 1 c dark chocolate chips (optional—include in recipe or use as garnish)

Preheat the oven to 350°F. Melt coconut oil in a bowl of hot water. Mix coconut oil into the bananas in a large mixing bowl. Add nectar, egg, Galliano, vanilla, rum, cinnamon, cloves and nutmeg. Mix in baking soda and salt. Add the flour and mix. Mix in walnuts and chocolate chips. Pour mixture into a large coconut-oiled loaf pan. Bake for 50 minutes, or until a knife inserted into the bread comes out clean. Cool before serving.

**Jittery Cook**