

# Vegan Cranberry Banana Bread

## Ingredients

- 3 ripe (or over-ripe) bananas
- 1 cup vegan sugar
- 1 stick (1/2 cup) vegan butter, melted
- 2 tsp. vanilla extract
- 1 tsp. apple cider vinegar
- ¼ cup water
- 2 cups all-purpose flour
- 1 tsp. baking soda
- Pinch of salt
- 1 cup fresh cranberries, cut in half
- ½ cup walnut pieces (optional)

## Steps

1. Preheat the oven to 350°F (175°C). Grease a 9x5" loaf pan and set aside.
2. In a large bowl use a potato masher (or fork) to puree the bananas, making sure not to leave any large pieces. Add the sugar, butter, vanilla, vinegar and water and mix well. Next add the flour, baking soda and salt, stirring until it is evenly combined. Finally fold the cranberries and walnuts into the batter.
3. Bake in the oven for 1 hour and 15 minutes. When it is done the top should be browned, and the crack in the dough should be dry to the touch. Remove from the oven and allow to cool for 15 minutes. Loosen the edges with a butter knife by gently guiding it along the circumference before removing the loaf from the dish. Allow it to cool completely before eating (at least an hour), or the loaf will crumble and won't cut properly.

