Slow Cooker Banana Bread

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 bananas
- 1/4 cup sugar
- 1/4 cup yogurt
- 3 tbsp maple syrup
- 2 tbsp butter (or coconut oil)
- 1 tsp vanilla extract
- 1 1/2 cup flour
- 1 1/2 tsp baking soda
- 1/2 Lemon juice & zest
- 1/4 cup flax seeds

Instructions

Pour 4 cups of water into the bottom of the slow cooker and set temp at 375.
Mash bananas with a fork. Combine with sugar, oil, maple syrup, lemon, yogurt and vanilla.Sift flour and baking soda. Add to banana mixture.Add flax seeds.Bake for 35 mins with the lid of the slow cooker on (dont lift the lid during cooking)