



A TASTEFUL PLACE AT THE DALLAS ARBORETUM

Cauliflower Chocolate Chip Banana Bundt Bread

Ingredients

- ½ cup cauliflower
- ½ cup whole milk
- 3 very ripe bananas (about 1-½ cups)
- 2 eggs
- 2 tsp vanilla
- ½ cup granulated sugar
- ¼ cup brown sugar
- 1-½ cups flour
- 2 tsp baking powder
- Heavy pinch of salt
- 1 cup chocolate chips

Directions

Preheat your oven to 350F. Grease a Bundt pan. Set aside.

Puree the cauliflower in a blender along with the whole milk. In a mixing bowl, mash the bananas. Beat in the eggs, vanilla, granulated sugar, and brown sugar. Add in the cauliflower and milk mixture until well combined.

Add in the flour, baking powder, and salt. Beat until just combined. Fold in the chocolate chips. Pour the batter into the prepared cake pan.

Bake for 50-55 minutes. Take the bread out of the oven and let it sit in the pan for 15 minutes, then turn out onto a cake plate. The consistency of the bread will be smooth, almost like a bread pudding but not too sweet.

*Contains gluten and dairy.