



Makes 1 loaf
Preparation Time: 10 minutes
Cook Time: 1 hours 5 minutes

INGREDIENTS:

4 ripe bananas

½ cup unsweetened, unflavored plant milk, such as almond, soy, cashew, or rice

4 teaspoons apple cider vinegar

4 teaspoons pure vanilla extract

2 cups whole wheat flour

¼ cup pure cane sugar

1 tablespoon regular or sodium-free baking powder

⅛ teaspoon sea salt

½ cup chopped dried figs

¼ cup chopped walnuts

Banana-Fig Bread

A thick slice of this fruity vegan banana bread is good to go for breakfast or a snack. Enjoy it on its own or with [Creamy Corn Butter](#).

You can freeze the bread for up to three months: Allow to cool completely first. Wrap entire loaf tightly in plastic wrap and aluminum foil. Or wrap individual slices in foil and place in a large freezer-safe zip-top bag.

Looking for more banana recipes? Give these [ripe banana recipes](#) a try.

By Darshana Thacker Wendel

- 1 Preheat oven to 350°F. Line a 9×5-inch loaf pan with parchment paper.
- 2 In a medium bowl mash bananas with a fork. Stir in milk, vinegar, and vanilla.
- 3 In a large bowl stir together flour, sugar, baking powder, and salt. Add banana mixture all at once to flour mixture. Stir just until moistened (batter should be lumpy). Fold in figs and walnuts.
- 4 Pour batter into the prepared loaf pan. Bake 1 hour or until a toothpick inserted in the center comes out clean. Cool in pan on a wire rack 10 minutes. Remove from pan; cool completely on rack.