**Oatmeal Banana Bread**

2 1/3 cups oats

1 cup whole wheat pastry flour

1/2 cup packed dark brown sugar

1/2 cup ground flax seeds

1 tsp. kosher salt

1 1/2 tsp. baking soda

1 cup buttermilk

1/2 cup canola oil

1 large egg, beaten

1 tsp vanilla

1/3 cup boiling water

3 ripe bananas, mashed

1 cup toasted chopped pecans

1 banana, sliced for garnish

Preheat your oven to 350 degrees. Grease two standard bread loaf pans and line with parchment paper, allowing for 1 inch of paper to hang off each side. Combine oats, flour, brown sugar, ground flax seeds, salt, and baking soda in a large bowl. Whisk to combine thoroughly. Add buttermilk, canola oil, egg, vanilla, boiling water, mashed bananas, and pecans. Stir with a rubber spatula to combine. Pour equal amounts of batter into the two loaf pans. Slice the remaining banana into very thin slices and place on the center top of each loaf in a line. Place bread on the center rack of your oven and bake for 30-35 minutes, or until a toothpick test comes out with only a couple crumbs. Remove loaves from the oven and cool for 20 minutes inside the loaf pans. Using the parchment overhang as a handle, carefully pull the loaves out of the pans and continue to cool on a wire rack. Serves 12 and freezes beautifully.