



Gluten Free Banana Bread

Jacob · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

16

Description

A yummy kidapproved banana bread that will satisfy Also adaptable with substitutions to make vegan I recommend using all natural organic and local ingredients if possible This makes 1 loaf 2 cake pans or 2 dozen muffins

Ingredients

- - 2 cups gluten-free all purpose baking flour - 1 teaspoon baking powder - ½ teaspoon salt - ½ cup butter - ½ cup turbinado sugar - 2 eggs
- lightly beaten - 3 tablespoons maple syrup - 6 ripe bananas
- mashed

Instructions

1. Preheat an oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan. In a large bowl
2. combine flour
3. baking powder and salt. In a separate bowl
4. cream together butter and sugar. Stir in eggs
5. maple syrup and mashed bananas until well blended. Add the banana mixture to the flour mixture; mix until batter is just moist. Pour batter into prepared loaf pan. Bake in preheated oven for 20 to 30 minutes
6. until a toothpick inserted into center of the loaf comes out clean. If using muffin or cupcake tins
7. bake for 15 minutes or until a toothpick inserted into the center of a muffin comes out clean. Andrea Brabant-Grulke Tips Cook's Note To make this vegan
8. replace the eggs with 2 additional bananas and use vegan margarine instead of butter.