

GLUTEN FREE BANANA BREAD



RECIPE NAME: Banana Bread

RECIPE DESCRIPTION: Dessert

ACTIVE TIME: 10 minutes

TOTAL TIME: 35 minutes

SERVINGS: 9

bon COOK PRODUCTS USED: Nine Loaf Tray, Stainless Steel Mixing Bowl, Magnetic Measuring Trio, Heat Resistant Spatula, Whisk, Masher

INGREDIENTS:

- 2-3 very ripe Bananas (mashed)
- 1/3 cup melted unsalted butter or coconut oil
- 2 Eggs, beaten
- 1 teaspoon Baking Soda
- ¾ cup Sugar
- 1 teaspoon Pure Vanilla Extract
- ¼ teaspoon Xanthan Gum (leave out if you flour already contains it)
- 1 ½ cups Gluten Free Flour

DIRECTIONS:

1. Preheat oven to 350° Fahrenheit. Place Flexipan Nine Loaf Tray Mold on Perforated Sheet and set aside.
2. In mixing bowl mash, the ripe bananas until smooth.

3. Add the baking soda to the mashed bananas. Stir the melted butter into the mashed bananas. Stir in the sugar, salt, eggs, and pure vanilla extract.
4. Mix in the gluten – free flour and xanthan gum (leave out if you flour already contains it)
5. Pour batter into Nine Loaf Tray. Bake for 20-25 minutes or until a toothpick inserted in the center comes out clean. Cool completely, Store in an air-tight container.

* *bon* TIPS:

- Customize your Banana Bread by adding things like walnuts or chocolate chips.
- Use a Loaf Mold to cook Banana Bread, bake for 50 minutes.
- Substitute flour to and remove xanthan gum for non-gluten free banana bread.