Gluten Free Banana Bread

You Will Need:

3 mashed ripe bananas

1 cube (1/2 cup) butter

1 cup brown sugar

2 eggs

1 tsp vanilla

½ tsp salt

1 tsp baking soda

1 and ¼ cup Bob’s Red Mill Gluten Free 1 to 1 Baking Flour

Zest of one orange

To make the bread:

Pre heat your oven to 350 Degrees Fahrenheit. Grease your bread pan.

In a mixing bowl cream together brown sugar and butter. Place bananas on top and mash them. Mix them in with the butter and sugar. Crack eggs onto top of mixture and beat slightly with a fork before beating into the mixture. Add in vanilla. Mix in orange zest. Add in dry ingredients and mix all together. Pour batter into greased bread pan. Bake for 45-50 minutes or until done.

Try hard not to eat the entire loaf at once.