



THE J.M. SMUCKER Co

# Gluten Free Banana Bread

**Prep Time Cook Time Serves Difficulty**

15 mins 1 hr 15 mins 16 N/A

## Ingredients

- 1 cup (250 mL) ripe bananas (2-3 medium), mashed
- 1/2 cup (125 mL) plain yogurt
- 1 tsp (5 mL) GF baking soda
- 1 egg
- 3/4 cup (175 mL) packed brown sugar
- 1/3 cup (75 mL) Canola or Vegetable oil
- 1 tsp (5 mL) vanilla extract
- 1 1/2 cups (375 mL) **Robin Hood®** Gluten Free Flour Blend

**Robin Hood®** Gluten Free All Purpose Flour Blend

- 1 tsp (5 mL) baking powder
- **Topping (optional)**
- 1/4 cup (50 mL) natural turbinado sugar

## Directions

### Step 1:

Preheat oven to 350°F (180°C). Grease a 9" x 5" (23 cm x 13 cm) loaf pan.

### Step 2:

Combine bananas, yogurt and baking soda in a small bowl. Reserve.

### Step 3:

Whisk egg, brown sugar, oil and vanilla in a medium bowl.

### Step 4:

Add flour blend and baking powder to a separate large bowl. Add reserved banana mixture and egg mixture to flour mixture. Stir together until flour is incorporated into batter.

### Step 5:

Spoon batter into prepared pan. It will be very thick. Sprinkle with turbinado sugar.

### Step 6:

Bake in preheated oven for 70-75 minutes or until a toothpick inserted in center of loaf comes out clean. Cool on wire cooling rack.

## Images



