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.

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