

GLUTEN FREE BANANA NUT BREAD

INGREDIENTS

- 2 cups *Gluten Free Baking Flour*
- 1/2 cup *Sugar*
- 1 tsp *Baking Powder*
- 1 tsp *Baking Soda*
- 1/4 tsp *Salt*
- 3-4 *Ripe Bananas*
- 2 *Large Eggs*
- 1 stick *Butter softened (1/2 cup)*
- 1/2 tsp *Vanilla*
- 1 tbsp *Milk*
- 1/2 cup *Chopped Pecans*

INSTRUCTIONS

1. Preheat oven to 350 degrees
2. Combine flour, baking powder, salt, & baking soda in a large mixing bowl
3. In a separate bowl combine butter, sugar, eggs, milk, vanilla, and mashed bananas. Mix well.
4. Stir banana mixture into flour mixture until you have a moist dough and then stir in chopped pecans.
6. Pour mixture into a lightly greased loaf pan and bake for approximately 50 minutes

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