

BANANA BREAD

VEGAN & GLUTEN-FREE

INGREDIENTS

- 2 C Gluten-Free All Purpose Baking Mix (Arrowhead Mills)
- 1 1/2 C Bananas (3) (ripe) (mashed)
- 4 oz Applesauce **OR** Kelapo Coconut Oil
- 1/4 t Salt
- 1 t Baking powder
- 1 t Baking soda
- 1 t Cinnamon
- 1/2 C Egg substitute **OR** 2 Flax eggs **OR** equivalent using Ener G Egg Replacer
- 1 C Sugar Substitute **OR** 3/4 C Agave Nectar
- 1/2 C Walnuts (chopped) (optional)
- Non-stick cooking spray



DIRECTIONS

- 1 Pre-heat oven to 350 F
- 2 Blend all ingredients together & mix well
- 3 Spray a large loaf pan with non-stick cooking spray
- 4 Pour batter into the loaf pan & bake for 45 - 55 minutes of until toothpick comes out clean

NOTES

- 1 You can add 1 t of vanilla
- 2 You can sprinkle some additional cinnamon on top before baking

