To prepare gluten-free banana bread, replace traditional wheat flour with a gluten-free flour blend, almond flour, or oat flour. It’s important to ensure that your baking powder and other additives are certified gluten-free to avoid cross-contamination. Using ripe bananas adds natural sweetness and moisture, which helps compensate for the different texture gluten-free flours can bring. You may also add xanthan gum or psyllium husk to improve the bread’s structure. Baking times might vary slightly, so keep an eye on the bread’s doneness with a toothpick test.