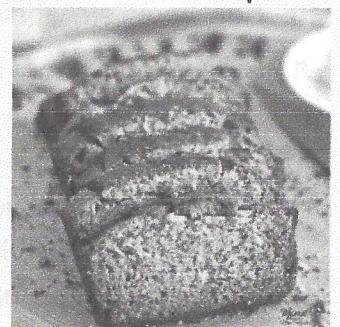


* Easy Gluten-Free Banana Bread

The only gluten-free banana bread recipe you'll ever need; a one bowl wonder! No mixer required for this super moist easy gluten-free banana bread. With a dairy-free option too.



Course Breakfast, Dessert

Cuisine American

Keyword banana bread, gluten-free banana bread

Prep Time 10 minutes

5 from 307 votes

Cook Time 50 minutes

Total Time 1 hour

Servings 8 servings

Calories 272kcal

Author Audrey from Mama Knows Gluten Free



Ingredients

- 2 to 3 very ripe bananas mashed
- 1/3 cup melted unsalted butter , dairy-free use non-dairy butter like Earth Balance, Smart Balance or coconut oil
- 1 teaspoon baking soda
- 1 1/2 cups gluten-free flour (I like Pillsbury gluten-free) (Bob's Red Mill 1:1)
- 1/4 teaspoon xanthan gum , leave out if your flour already has it in it
- Pinch salt
- 3/4 cup granulated sugar
- 2 large eggs , beaten
- 1 teaspoon pure vanilla extract

Instructions

1. Preheat the oven to 350° F.
2. Spray a 4 x 8 loaf pan with cooking spray.
3. In a mixing bowl, mash the ripe bananas until smooth.
4. Add the baking soda to the mashed bananas.
5. Stir the melted butter into the mashed bananas.
6. Stir in the sugar, salt, eggs, and pure vanilla extract.
7. Mix in the gluten-free flour and xanthan gum(leave out if your flour already has it in it).
8. Pour the batter into a greased loaf pan.
9. Bake on the center rack for 50 minutes to 1 hour or until a toothpick inserted in the center comes

- out clean. Please watch your banana bread because all ovens are different.
10. Cool completely before slicing. Enjoy!
 11. Store in an air-tight container.

Notes

- Not all gluten-free flours are created equal. You may experience different baking results depending on the gluten-free flour blend you choose. I like Pillsbury gluten-free.
- The best way to measure gluten-free flour is the “spoon & level” method. Using a spoon, scoop the flour into the measuring cup. After you’ve spooned the flour into the measuring cup, use the back of a knife to level off the top of the measuring cup. *Friends, please do not scoop the flour out of the bag with your measuring cup.*
- Three mashed bananas are equal to 1 cup.
- Dairy-Free Options: Smart or Earth Balance Butter or coconut oil
- Pro Tip: You can also mix it up a little by adding mini chocolate chips, blueberries, nuts, or raisins.
- Always bake with ingredients that are at room temperature. Cold ingredients do not mix as well with room-temperature ingredients.
- Store in an air-tight container,
- Mama says "Check all of your labels."

Nutrition

Serving: 2slice | Calories: 272kcal | Carbohydrates: 45g | Protein: 4g | Fat: 9g | Saturated Fat: 5g | Cholesterol: 61mg | Sodium: 223mg | Potassium: 173mg | Fiber: 3g | Sugar: 24g | Vitamin A: 325IU | Vitamin C: 3.9mg | Calcium: 26mg | Iron: 1.1mg



Did you enjoy this recipe? Please give it a star rating below in the comments. Thank you!



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