

Gluten-Free Banana Nut Bread



Servings: 8

3 bananas, mashed
1 teaspoon baking soda
1/3 cup olive oil
3/4 cup sugar
1 pinch salt
2 large eggs
1 teaspoon vanilla extract
1 1/2 cups gluten-free all-purpose flour
1 cup chopped walnuts

Preheat the oven to 350°F. Spray a 4x8 loaf pan with cooking spray and line with parchment paper.

In a bowl mix together mashed bananas, baking soda, olive oil, sugar, salt, eggs, vanilla extract, gluten-free all-purpose flour, and 3/4 cup chopped walnuts. Mix until just combined.

Pour the batter into the loaf pan and top with the remaining chopped walnuts.

Bake for 50 minutes-1 hour or until a toothpick inserted in the centre come out clean.

Cool completely before slicing.

Enjoy!

Per Serving (excluding unknown items): 311 Calories; 20g Fat (55.5% calories from fat); 4g Protein; 32g Carbohydrate; 2g Dietary Fiber; 47mg Cholesterol; 194mg Sodium; 25g Total Sugars; trace Vitamin D; 24mg Calcium; 1mg Iron; 254mg Potassium; 87mg Phosphorus. Exchanges: .