



## SHORT STORY

Try this recipe for gluten-free banana bread that will revive your taste buds, satisfy your sweet tooth, and gratify your inner health nut. The preparation time is minimal and the clean up is hardly time consuming.

**TIME**


1Hr 20Min

**YIELDS**

16 Slices

**COOK**

Oven

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## INGREDIENTS

- 2 cups Namaste Foods Perfect Flour Blend
- 1 tsp. baking soda
- 1/8 tsp. salt
- 1/2 cup coconut oil
- 3/4 cup sugar
- 1/4 cup brown sugar, packed
- 2 eggs
- 3 bananas, mashed
- 1/2 tsp. vanilla extract
- 1/2 cup walnuts, chopped

## INSTRUCTIONS

1. Preheat your oven to 325°F. Lightly spray a 9x5 loaf pan with non-stick baking spray.
2. In a medium-sized bowl, sift together the flour, baking soda, and salt. Set aside.
3. In a large mixing bowl, mix together the oil and sugars. Add eggs, mashed bananas, and vanilla extract. Stir until well-blended.
4. Fold the dry ingredients into the large mixing bowl and add in the walnuts.
5. Pour batter into the prepared 9x5 loaf pan and bake for approximately 65-75 minutes or until a toothpick inserted in the center comes out clean.