

Gluten-Free Banana Bread

Makes one loaf

Ingredients

- 2 - 3 bananas, super ripe (about 1 ¼ cups when mashed)
- 2 cups almond flour
- ½ cup tapioca flour
- 1 teaspoon baking soda
- 1 ½ teaspoons cinnamon
- ¼ teaspoon kosher salt
- 2 large eggs
- ¼ cup canola oil (or unsweetened applesauce)
- ¼ cup honey or maple syrup
- 1 teaspoon pure vanilla extract
- 1 cup chopped pecans (optional)

For the Topping

- ½ banana, sliced lengthwise
- 2 tablespoons sugar
- ½ teaspoon cinnamon



Steps

1. Preheat oven to 350°F. Grease a loaf pan with canola oil. Set aside.
2. In a small bowl, mash bananas with a fork.
3. In the bowl of a stand mixer combine mashed banana with all the other ingredients (except for the topping). Using a paddle attachment beat until mixture is well combined. Add pecans or chocolate chips, if using and fold.
4. Pour batter into prepared loaf pan. Place sliced banana pieces on top and sprinkle with sugar and cinnamon.
5. Bake the bread for 50ish minutes or until a toothpick inserted in the center comes out clean or with dry crumbs. *If the top and sides of the loaf are browning too quickly, cover pan with aluminum foil.
6. Allow bread to fully cool before removing and slicing. Banana bread can be stored in the refrigerator for up to one week.