

Cinnamon Banana Bread

This gluten-free banana bread is the ultimate no-fuss recipe—made with just a handful of simple ingredients, yet full of rich, naturally sweet flavor. Whether you need a midday pick-me-up or a wholesome dessert, this moist and tender loaf delivers pure comfort in every bite. Easy to whip up and even easier to enjoy, it's a go-to treat for any time of day!

INGREDIENTS

2-3 bananas, very ripe, mashed
1 teaspoon baking soda
1/3 cup extra virgin olive oil
2 large eggs, beaten
1 teaspoon pure vanilla extract
1/2 cup light brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 1/2 cups gluten free 1 to 1 flour mix, King Arthur

STEP 1

Preheat oven to 350°.

STEP 2

In a large bowl, mash bananas and add all other ingredients in listed order. Mix well.

STEP 3

Pour the batter into a greased loaf pan, or in a cupcake pan (makes 12 cupcakes).

STEP 4

Bake for 45 minutes.

SERVES

1 loaf or 12 cupcakes

TIME

🕒 50m

SHOPPING LIST

2-3 bananas, very ripe, mashed
1 box baking soda
1 bottle extra virgin olive oil
2 large eggs
1 bottle pure vanilla extract
1 bag light brown sugar
1 jar ground cinnamon
1/2 teaspoon salt
gluten free 1 to 1 flour mix, King Arthur

EQUIPMENT

Large bowl
Wooden spoon
Loaf pan or cupcake pan