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## BARBARA'S GLUTEN-FREE BANANA BREAD

MAKES TWO 8 X 4-INCH LOAVES, OR ONE 9 X 5-INCH LOAF, OR 4 MINI-LOAVES /  
PREP TIME: 15 MINUTES / BAKE TIME: 45 MINUTES TO 1 HOUR 15 MINUTES  
(VARIES WITH LOAF PAN SIZE) / COOL TIME: 10 MINUTES, THEN 2 HOURS

*This is an old favorite that's gluten-free!*

**1/4 cups sugar**

**1/2 cup butter or margarine, softened**

**2 large eggs**

**1 1/2 cups mashed overripe bananas (2 to 4)**

**1/2 cup milk (any milk will do—I use goat's milk but buttermilk  
is good too)**

**1 teaspoon vanilla**

**2 1/2 cups Bob's Red Mill Gluten-Free 1-to-1 Baking Flour**

**1 teaspoon baking soda**

**1 teaspoon salt**

**1 cup chopped nuts, if desired (I used sliced almonds)**

1. Move the oven rack to a low position so that the tops of the pans will be in the center of the oven.
2. Heat the oven to 350°F.

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3. Grease the bottoms of two 8 x 4-inch loaf pans, or one 9 x 5-inch loaf pan, or 4 mini-loaf pans with shortening and flour, or spray with cooking spray.
  4. In a large mixing bowl, stir the sugar and softened butter until they are thoroughly combined.
  5. Add the eggs and stir until well-mixed.
  6. Stir in the bananas, milk, and vanilla and beat with a spoon or whisk until smooth.
  7. Stir in the flour, baking soda, and salt until the mixture turns just moist. Stir in the nuts.
  8. Divide the batter evenly among the pans.
  9. Bake 8-inch loaves for about 1 hour, a 9-inch loaf for about 1 hour and 15 minutes, and mini-loaves for about 45 minutes. Regardless of the loaf size, the bread is done when a toothpick inserted in the center comes out clean.
  10. Cool the loaves on a wire rack for 10 minutes.
  11. Carefully loosen the sides of the loaves from the pans. Then remove the loaves and place them top-side-up on the wire rack. Cool them completely for 2 hours before slicing.
  12. Wrap the loaves tightly and store them at room temperature up to 4 days, or refrigerate up to 10 days. The loaves also freeze well for future use.
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