



## Mimi's Banana Bread

*Moist and tender banana bread recipe to make the perfect loaf or banana muffins. Add in some chopped walnuts for a nuttier flavor or some mini chocolate chips for a sweeter twist. This simple recipe comes out perfect every time.*

**Makes:** 1 loaf or 12 muffins

**Prep Time:** 20 minutes

**Cook Time:** 45-60 minutes

### Ingredients:

2-3 very ripe bananas, mashed

2 large eggs

2 t. vanilla extract

1/4 c. olive oil (or vegetable)

1/4 c. almond butter

1/2 c. light brown sugar

1 c. gluten free flour blend (King Arthur Gluten Free Measure for Measure)

1/3 c. granulated sugar

1/2 t. baking soda

1/4 t. salt

### Directions:

1. Preheat the oven to 350°F.
2. In a large mixing bowl, combine mashed bananas, eggs, vanilla, oil, and almond butter. Add brown sugar and mix until well combined.
3. Add flour, granulated sugar, baking soda, and salt and mix until well combined. Optional: add in any mix-in such as chopped walnuts or mini chocolate chips.
4. Pour batter into a lightly greased loaf pan. For muffins, pour batter into a lightly greased or lined muffin tin.
5. Bake at 350°F for about 45-60 minutes for banana loaf, or until a toothpick inserted into the center comes out clean. For muffins, bake about 20-25 minutes, or until a toothpick inserted into the center comes out clean.
6. Allow loaf to cool before slicing and enjoying ♥