

Gluten-Free Banana Bread



Gluten-free foods have surged in popularity as many consumers try to reduce the amount of gluten in their diets while seeking out great flavor. We've made creating delicious gluten-free foods simple, with an easy-to-use, gluten-free all-purpose 1-to-1 flour that eliminates the challenge of recipe conversions.

Ingredients:

- 2.27 kg Ardent Mills® Gluten-free All Purpose 1-to-1 Flour
- 55 g Baking Soda
- 66 g Salt
- 3.47 kg Ripe Bananas (*approximately 35 bananas*)
- 2.14 kg Granulated Sugar
- 822 g Oil
- 581 g Eggs (*approximately 11 eggs*)
- 55 g Vanilla Extract
- 712 g Chopped Walnuts

Directions:

Preheat a conventional oven to 350°F. Grease 10 9-by-5-inch loaf pans and set aside. In a bowl, mix together flour, baking soda and salt. Set aside. Add bananas, sugar, oil, eggs and vanilla to a stand mixer bowl and mix with the paddle attachment on speed 2 for 1 minute. Add the dry ingredients you set aside to the stand mixer bowl. Mix on speed 2 for about 30 seconds. Scrape down the sides of the bowl. Add walnuts and mix on speed 2 for 30 seconds, or until batter is well mixed. Do not overmix.

Pour mixture into pre-greased loaf pans about 2/3 full. Bake for approximately 60 minutes, or until a toothpick inserted into the center of the bread comes out clean. (Desired internal temperature should be around 200°F.) Cool for 1 hour before removing from pans and slicing.

Yield: 10 Loaves

Recipe Allergens: Egg and Tree Nuts

