

# GLUTEN-FREE BANANA BREAD

## INGREDIENTS

66g Sweet glutinous rice flour  
66g White rice flour  
40g Potato starch  
26g Tapioca flour  
22g Buckwheat flour  
1 tsp Baking soda  
2 tsp Ground cinnamon  
1/2 tsp Salt

1/4 cup Milk of your choice  
200g Banana  
2 x Eggs  
1/2 cup Maple syrup  
80g Coconut oil

## METHOD

1. Preheat the oven to 180C. Grease a loaf tin and line with baking paper.
2. In a large bowl combine the gluten-free flours and starches, baking soda, cinnamon and salt. Stir to combine.
3. Add the milk, banana, eggs, maple syrup and coconut oil to your blender and blend until smooth.
4. Whisk the wet ingredients into the dry ingredients. Pour the batter into the pre-prepared loaf tin. Bake in the oven for 50-60 minutes or until a skewer is inserted and removed clean.
5. Allow to cool on a wire rack for 10 minutes, then remove from the tin.

## NOTES