



Montana Gluten Free Processors
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Gluten Free Banana Bread

Ingredients:

¾ cup Tintana flour* (90 grams)
1 cup cornstarch (128 grams)
½ cup almond flour (30 grams)
1 tsp xanthan gum
¾ tsp baking soda
½ tsp salt
½ tsp freshly ground nutmeg
3 large ripe bananas, mashed well
¼ cup buttermilk
2 large eggs, beaten
6 Tbsp. grape seed oil (or other neutral vegetable oil)
¾ cup evaporated cane juice or granulated sugar
1 ½ tsp vanilla

Directions:

- Preheat oven to 350° F.
- Combine dry ingredients in medium bowl. Mix well.
- Mash bananas in a large bowl and add liquid ingredients. Stir together.
- Add dry ingredients to the liquid ingredients. Mix very well.
- Pour into a well-greased loaf pan.
- Bake at 350° F for 15 minutes.
- After 15 minutes, slash lightly down the center to prevent cracking on the sides.
- Finish baking for 45 minutes.
- Cool in pan for 10 minutes. Remove from pan. Cool to room temperature before slicing.

**Tintana flour is gluten-free flour made out of timothy grass by Montana Gluten Free Processors. It is very high in protein, and helps create nice moist baked goods. It is particularly good in yeast-raised baked goods, and well suited to this quick bread, adding structure and volume as well as a nice nutty undertone complementing the banana flavor. This recipe makes plain banana bread, showcasing the natural flavor of the fruit. If desired, up to 1 cup of nuts, raisins or even chocolate chips may be added.*