

Gluten-Free Banana Bread

Prep Time 10 minutes **Cook Time** 50 minutes **Servings** 10 slices

Ingredients

- 3 medium bananas, peeled (about 12 ounces; 340 grams)
- 2 cups Bob's Red Mill Gluten-Free Baking Flour (10 ounces/ 280 grams)
- 3/4 cup granulated sugar (5 1/4 ounces; 150 grams)
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/2 cup (1 stick) butter, melted (4 ounces; 115 grams)
- 2 large eggs (out of the shell: about 4 ounces/113 grams)
- 1 teaspoon vanilla extract

Instructions

Preheat oven and prepare pan. Preheat oven to 350 degrees F. Spray a 9x5-inch baking pan with nonstick cooking spray.

Make the batter. Mash bananas until almost smooth in a medium mixing bowl with a fork. Set aside. Whisk together gluten-free flour, sugar, baking powder, baking soda, and salt in a large mixing bowl.

Add mashed bananas, melted butter, eggs, and vanilla extract. Stir until a batter forms. Spread batter evenly into greased loaf pan.

Bake the banana bread. Bake until a cake tester inserted into the middle of the loaf comes out clean. Also check the very top of the loaf for doneness. If the top browns too quickly and the center isn't done, cover the loaf a lightly greased piece of foil. (If the center is baked and top of the loaf is raw, cover with a greased piece of foil and reduce the oven temperature by 25 degrees. Bake until done.)

Cool. Remove pan from the oven and place on a wire rack. After ten minutes, turn bread directly onto the rack.

Store on the counter. Store, wrapped, at room temperature for up to three days or freeze, wrapped tightly in plastic wrap, for up to one month.

Why was my gluten-free banana bread raw in the center?

Argh. This is the most frustrating thing about baking banana bread. Because the batter is thick and contains a lot of moisture, there's a risk that the bread can look done, only to have a raw center.

Here are a few ways to prevent this from happening:

Check your oven temperature. Use an oven thermometer to make sure your oven isn't running too hot or too cool.

Check your oven rack. You don't want the pan too far from the heating element. Adjust your rack so that the pan is about 8 inches from the heating element.

Take the temperature. Check the banana bread in a few spots. Taking care to place the thermometer in the middle of the loaf. The very top and very bottom bake faster than the middle. You want the temperature to be between 205 and 210 degrees F.

Use a metal pan. Glass pans tend to bake the outside of the bread too fast, giving you a raw center. If you only have a glass pan, you can try reducing the oven temperature by 25 degrees F.