



This gluten-free bread is not only easy to make but it is delicious. It's to crave for really. It's super moist and it's making my mouth water just thinking about it! It can be a challenge to find yummy gluten-free as well as healthy food options. This recipe will be worth your efforts.

## Easy Gluten-Free Banana Bread

### Ingredients

- 2 to 3 very ripe bananas
- 1 cup frozen organic blueberries
- 1/3 cup melted unsalted butter from grass-fed cows
- 1 tspn. baking soda
- 1 1/2 cup gluten-free flour (we used 1 cup gluten-free oat flour + 1/2 cup almond flour)
- 1/4 tspn. xanthan gum
- Pinch of salt
- 1/4 cup honey
- 2 large, pastured eggs
- 1 tspn. pure vanilla extract
- 2 Tbsp. hemp seeds sprinkled on top

## Instructions

1. Preheat oven to 350 degrees F.
2. Grease 4x8 loaf pan.
3. In mixing bowl, mash ripe bananas until smooth.
4. Add baking soda.
5. Stir in melted butter.
6. Stir in honey, salt, eggs and pure vanilla extract.
7. Mix in gluten-free flour and xanthan gum (leave out if already in flour mix).
8. Pour batter into greased loaf pan.
9. Sprinkle hemp seeds on top of loaf.
10. Bake on center rack for 50 minutes to 1 hour, or until toothpick inserted into center comes out clean. All ovens can bake differently.
11. Completely cool before slicing.
12. Store in an air-tight container.

Enjoy!