

## Gluten-Free Banana Bread - from Gluten-free Girl, inspired by Karen Robertson's Cooking Gluten-Free

- ½ cup unsalted butter, softened
- 1 cup sugar
- 1 teaspoon vanilla extract
- 2 eggs
- 5 medium, ripe bananas, peeled and mashed
- 1 Tablespoon non-fat, plain yogurt
- 2 cups gluten-free flour mix
- 1 teaspoon baking soda
- ¼ teaspoon salt
- Cinnamon and nutmeg to taste

Preheat oven to 350° F. Grease a loaf pan. Cream butter, sugar, and vanilla on high speed until the mixture is light and pale.

Beat in the eggs, one at a time, slowly.

Mix bananas, yogurt, and spices separately until they are one mushy whole.

In another bowl, blend dry ingredients.

Keep mixer going the whole time to get the butter and eggs really mixed. Blend dry ingredients into wet ones and add bananas.

Bake for one hour or until toothpick comes out clean. Cool on a wire rack until it is no longer hot.