








# Banana Bread






## Ingredients:

2-3 ripe bananas	
1 ½ cup all purpose flour/GFCF flour	
1/3 cup melted butter	
1 pinch of salt	
½ cup sugar	
1 teaspoon vanilla extract	
1 large egg (1 TBSP (tablespoon) ground flax+ 2 tbsp water	

1 TSP (teaspoon) baking soda		
Raisins & walnuts or chocolate chips		
Banana bread pan/ muffin pan		

## Steps:

1.		Pre-heat the oven to 350 degrees F
2.		Break an egg in a small bowl and mix it with a fork
3.		Mash the bananas with a fork in a big mixing bowl
4.		Add melted butter to the mashed bananas

5.		Add baking soda and salt to big the bowl and mix it
6.		Mix sugar, beaten egg, and vanilla extract, and mix in the flour
7.		Line the muffin pan, pour the batter in the banana bread/ muffin pan
8.		Add raisins and walnuts or chocolate chips
9.		Bake for 50-60 minutes for banana bread or 20 -30 minutes for muffins
10.		Once baked, a toothpick inserted into the center should come out clean
11.		Enjoy your banana bread/ muffins!