

Banana Nut Bread - Regular or Gluten-free

2/3 Cup sugar

1/3 Cup oil (We use EVOO)

2 Large eggs

2 Tbsp milk

1 Cup mashed, very ripe bananas (about 5 regular sized, or 4 large)

1 3/4 Cups flour (may use equal portions of cup-for-cup gluten free)

2 tsp. baking powder

1/2 tsp salt

1/4 Cup chopped nuts

In mixer bowl, beat sugar and oil with electric mixer or wire whisk, mix until light and fluffy. Add eggs and milk, then mix well. In a separate bowl, stir together dry ingredients. To mixer bowl add the flour mixture and mashed bananas intermittently, mix until combined. With spatula, fold in chopped nuts. Turn batter into prepared pan - lightly greased and, if desired, lined with parchment paper. Bake at 350 F degree oven for 50-60 minutes, or until toothpick inserted into the center comes out clean. Remove from oven, then cool 15 minutes in the pan. Turn out onto wire rack to cool completely. Cover and store.

NOTE: I find that it is much easier to cool the Gluten-free version on a plate, cutting board or other flat serving surface. It has broken easily when cooled on a wire rack.