

Sue's Banana Bread

1 cup	brown rice flour
1 cup	sorghum flour
1/3 cup	tapioca starch
1/3 cup	potato starch
3/4 cup	white sugar
1/3 cup	crushed walnuts
1 tbsp	baking powder
1 tbsp	baking soda
1/2 tsp	salt
2	eggs
1/2 cup	applesauce
4	mashed bananas
1/2 tsp	vanilla
1/4 cup	water
1/3 cup	oil

Sift together dry ingredients and set aside.

Put all other ingredients in the mixer, except the oil. Mix wet ingredients till well blended.

Add dry ingredients and mix till batter is well combined and smooth.

Add oil, mix well.

Scoop into loaf pan that has been sprayed with non-stick spray, or lined with parchment paper. Bake at 350° for 50-55 mins, until toothpick comes out clean. Loaf may be frozen.

Quick tip – let cool completely, refrigerate, then slice. Before freezing, wrap slices so you can remove just a couple of slices as you need them.