

Banana Bread – Wheat free

1 ½ cup all purpose flour blend
1 t xanthan gum
1 t baking soda
1 t baking powder
¼ t salt
½ cup oil
1 cup sugar
2 large eggs
1 ½ t vanilla extract
1 cup mashed banana (about 2 medium bananas)



Preheat oven to 375 Grease 9 X 5 loaf pan

In a small bowl beat egg whites, place yolks in other bowl. Cream egg yolks sugar and oil. Add vanilla, xanthan, baking powder, soda, and salt beat well, add flour and mashed bananas beat till will mixed. Stir in egg whites. Bake for 50 min or until center is done. Cool 15 min on rack than take out of pan to finish cooling and slice.

Muffins

Fill 12 greased muffin pans two thirds with batter and bake for 25 to 30 min

<http://www.lincolntent.com/GlutenFreeCaseinFree-Bread.html>