

A top-down photograph of a loaf of gluten-free banana bread, sliced into several pieces. The bread is topped with sliced almonds and is resting on a wooden cutting board. A white, textured cloth is draped over the left side of the board. The background is a light, textured surface.

# Gluten-free Banana bread

A RECIPE BY @HEALTHYALICE\_\_

## Ingredients

- 3 ripe bananas + 1 for the top of the BB
- 1 + 1/2 cup of buckwheat flour
- 1 tbsp of baking powder
- 1 tsp of vanilla extract
- 1/4 cup of sugar
- 1/4 cup of almond milk

## Directions

- Preheat the oven at 180°C.
- In a large bowl, mash 3 ripe bananas and add vanilla extract, sugar and almond milk.
- In an other bowl, combine buckwheat flour and baking powder.
- Add the dry ingredients to the banana mixture and mix until you get a smooth consistency. If needed, you can add a little bit of almond milk.
- Pour into the cake mold. Cut the last banana in half lengthwise, and place it on the cake before baking in the oven for 25 min.