

Banana Nut Bread

Ingredients:

1c rice flour

$\frac{1}{2}$ c soy flour

1c potato starch

3 t gluten-free baking powder

3 eggs

$\frac{1}{2}$ c sugar

$\frac{1}{2}$ t salt

$\frac{1}{2}$ c corn oil

2 T water

3 large or 4 small bananas
(mashed)

$\frac{1}{2}$ c chopped nuts



Directions:



Mix flours, starch and baking powder in one bowl. In a separate bowl blend together eggs, sugar, salt, oil and water, then blend in the mashed bananas. Stir in the dry ingredients. Add the nuts. Pour into an 8 $\frac{1}{2}$ x 4-inch loaf pan. Bake at 350 degrees for 1 hour.