

Banana Bread Gluten Free

No. of people: 40
shallow hotel pans 1

Canola Oil (cups)	1 ½ cups
Brown Sugar (cups)	2 cups
Flax Meal mixed with orange juice	1/3 cup flax/ 1 ½ cups juice
Vanilla Extract	1 Tbsp
Bob's Red Mill Gluten Free Flour	7 cups
Baking Powder	2 Tbsp
Cinnamon	2 Tbsp
Xanthan Gum	1 Tbsp
Salt	2 tsp
Ripe Bananas, mashed	3 lbs
Walnuts	2 cups
Raisins	2 cups

Preheat oven to convection 325 degrees F. Grease hotel pan(s) and line the bottoms with strip of parchment if desired.

Mix flax meal & juice. Let stand 5-10 minutes

Place oil in large bowl and add vanilla, mashed bananas and the flax meal – orange juice mix. Mix again briefly.

In a separate bowl mix flour, sugar, xanthan gum, salt, baking powder and cinnamon.

Combine well with the wet ingredients but do not overmix

Stir in nuts and raisins. Batter will be somewhat soft.

Transfer to pan(s). Bake for 1 hour with the fan set on high. The bread should be very dark brown on top and a tester inserted in the center should come out clean.

Cool before turning out and slicing.