

## *Chat N Chew*

### *Gluten Free Banana Bread*

- Ripe bananas
- 1 tsp. vanilla
- 1/3 cup brown sugar
- 1 tbsp. canola oil
- 3 cups quick oats
- Baking powder
- Baking soda
- Salt
- Walnuts to top (optional)

*Combine ripe bananas, vanilla, brown sugar, and canola oil and set aside. Put oats, baking powder, baking soda, and salt in a food processor and blend. Add dry mixture to the bananas and mix together. Add to greased pan. Bake at 350 degrees for 20-25 minutes. Let cool and enjoy!*