

## Nutella Banana Bread, Gluten-Free

adapted from [Baking with Basil](#)

printed from [Smells Like Food in Here](#)

2 1/3 c [Pamela's Artisan gluten-free flour blend](#)

1 tsp baking powder

1 tsp baking soda

1/2 tsp salt

1 1/4 c mashed ripe banana (about 3 bananas)

6 tbsp unsalted butter, softened

1/2 c sugar

1/2 c packed brown sugar

1 tsp vanilla extract

2 large eggs, room temperature

1/2 c Nutella

Butter a 9-inch loaf pan. Preheat oven to 350°F if using a metal pan, 325°F if using a glass dish.

In a medium bowl, whisk together flour, baking powder, baking soda and salt.

In a large mixing bowl, beat together banana, butter, sugar, brown sugar, and vanilla until combined, about 2 minutes.

Beat in eggs, one at a time, until fully incorporated.

Beat in flour mixture just until combined.

Transfer 1/3 of batter into a separate bowl.

In a small glass bowl, heat Nutella in microwave for about 15 seconds and stir.

Stir warmed Nutella into reserved third of batter.

Place 1/2 of banana batter in loaf pan, spread evenly. Add layer of Nutella batter, add layer of banana batter. Using a knife, gently swirl batter.

Bake for 50-60 minutes, or until a toothpick inserted into bread comes out with a few crumbs.

Cool on a wire rack about 30 minutes; remove from dish and cool completely.