

Gluten free banana bread

Makes 1 medium loaf, takes 10 minutes, plus 60 minutes baking time

- * 4 bananas
- * 1 3/4 cups almonds
- * 4 eggs
- * 2 tsp baking powder
- * 1/2 tsp vanilla essence
- * 1 tsp ground cardamom
- * 1 tsp cinnamon
- * a pinch of salt
- * 1 tbsp water

Place all the ingredients in a food processor and blend until smooth. Pour into a bread tin lined with baking parchment. Cook in a preheated oven at 180 for 60 minutes. If the top of the bread looks like it's getting too brown, cover it with an extra piece of baking paper for the rest of the cooking time. Check the bread is cooked by inserting a shape knife into the middle. It should come out clean.