





GLUTEN-FREE
BANANA
BREAD MIX

SWEET SPICE

Fortified with iron, calcium, and vitamin B, our mix bakes a moist and tender banana bread — a favorite classic comfort food at your fingertips.

YOU'LL NEED

-  1/2 CUP (8 TABLESPOONS) BUTTER, MELTED OR OIL*
-  3 LARGE EGGS
-  1 CUP MILK*
-  1 CUP CHOPPED NUTS, OPTIONAL

BAKER'S TIP:

For lower fat version: Reduce butter or oil to 1/4 cup and add 1/2 cup ripe mashed banana. Mix and bake as directed.

*TO MAKE NON-DAIRY, USE OIL AND RICE, SOY, OR ALMOND MILK.

DIRECTIONS

- 1. PREHEAT** oven to 350°F. Grease pan of choice. For muffins, use greased paper liners in pans (if desired).
- 2. STIR** together melted butter or oil, eggs, and milk. Stir in mix and nuts. Pour batter into pan.
- 3. BAKE** as directed in chart, until toothpick inserted into center comes out clean. Internal temperature should be 205°F or higher when done. Cool in pan for 15 minutes before turning out onto rack to cool completely.

For guidelines on baking at high altitude, visit: BakeWith.Us/Altitude

BAKE TIMES

12 MUFFINS	18-22 MINUTES
9" x 5" PAN	50-55 MINUTES
TEA LOAF PAN	45-50 MINUTES



GET THE RECIPE: BAKEWITH.US/MIXITUP

MIX IT UP WITH CHOCOLATE BANANA BREAD

Give your banana bread an extra chocolaty twist by transforming it into moist, tender Chocolate Banana Bread sprinkled with chocolate chips.



BAKING WITH JOY SINCE 1790

Our gluten-free mixes are carefully crafted to deliver the best-tasting baked goods using only simple, wholesome ingredients — the way we bake every day in our kitchens.

TRY ALL OF OUR GLUTEN-FREE BAKING PRODUCTS



FOLLOW US!
[@KINGARTHURBAKING](https://www.instagram.com/KINGARTHURBAKING)
KINGARTHURBAKING.COM



BAKER'S HOTLINE

WE'RE HERE TO HELP.

Call or chat online with our friendly bakers.
855-371-BAKE (2253)
KingArthurBaking.com/Bakers-Hotline



We're committed to using the power of business as a force for social and environmental good. Learn more at BCorp.com

> 100% EMPLOYEE OWNED



GLUTEN-FREE BANANA BREAD MIX



NET WT 16 OZ (1 LB) 454g



SERVING SUGGESTION



MADE WITH
REAL BANANAS

GREAT FOR MUFFINS

GLUTEN-FREE BANANA BREAD MIX

Nutrition Facts

12 servings per container
Serving size 1/4 cup mix (38g)

	Mix	Prepared
Calories	120	220
	% Daily Value*	% Daily Value*
Total Fat	0g 0%	9g 12%
Saturated Fat	0g 0%	5g 25%
Trans Fat	0g	0g
Cholesterol	0mg 0%	70mg 23%
Sodium	360mg 16%	390mg 17%
Total Carbohydrate	32g 12%	33g 12%
Dietary Fiber	4g 14%	4g 14%
Total Sugars	17g	18g
Ind. Added Sugars	13g 26%	13g 26%
Protein	1g	3g
Vitamin D	0mcg 0%	0.5mcg 2%
Calcium	90mg 6%	140mg 10%
Iron	2.2mg 10%	2.7mg 15%
Potassium	100mg 2%	150mg 4%
Thiamin	0.26mg 20%	0.23mg 20%
Riboflavin	0.15mg 10%	0.26mg 20%
Niacin	2.5mg 15%	3mg 20%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: CANE SUGAR, WHOLE GRAIN BROWN RICE FLOUR, DRIED BANANA, POTATO STARCH, CELLULOSE, CORN STARCH, TAPIOCA STARCH, BAKING POWDER (SODIUM ACID PYROPHOSPHATE, BAKING SODA, CORN STARCH, MONOCALCIUM PHOSPHATE), NATURAL FLAVOR, SALT, MOLASSES (MOLASSES, MALTO-Dextrin), VITAMIN AND MINERAL BLEND [CALCIUM CARBONATE, NIACINAMIDE (VITAMIN B3), REDUCED IRON, THIAMIN HYDROCHLORIDE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2)], XANTHAN GUM.

DISTRIBUTED BY
KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

NON-DAIRY*

Certified Gluten-Free by GFCO | GFCO.org

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/Allergen-Program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

BEST IF BAKED BY:

