

Baby Bear Oat Breads with Honey Butter

Ingredients

- 3 tsp quick-rising yeast
- 2 cups bread flour
- 1 ½ cups wheat flour
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/3 cup sunflower seed kernels (optional)
- 1/3 cup firmly packed brown sugar
- 1 ½ tsp ground cinnamon
- 1 tsp salt
- 1 ½ cups lowfat milk
- 5 tbsp stick butter or margarine, melted

How to make it

1. Bring all ingredients to room temperature by letting them stand on the counter about 30 minutes.
2. Place yeast in bread machine according to directions in manual.
3. In medium bowl, combine both flours, oats, sunflower seeds, brown sugar, cinnamon and salt.
4. In separate bowl, combine milk, egg and butter.
5. Place dry and liquid ingredients in bread machine according to manual.
6. Use machine's dough setting to mix and knead. (Bread will not bake in machine)
7. Lightly grease 2 cookie sheets.
8. Turn dough out of bread machine onto lightly floured surface.
9. Knead 6 to 8 times.
10. To make bears, roll pieces of dough into four 2-1/2-inch balls for bodies, four 1-1/2-inch balls for heads, sixteen 1-inch balls for hands and



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
60 min	15 min	75 min	4

Made with



Quaker® Oats-Old Fashioned

feet and eight 3/4-inch balls for ears.

11. On cookie sheets, gently place balls together to form 2 bears on each sheet.
12. Use raisins to make eyes, nose, and other decorations.
13. Cover; let rise in warm place 15 to 20 minutes or until nearly double in size.
14. Heat oven to 375°F.
15. Bake bear breads 12 to 15 minutes or until light golden brown.
16. Carefully remove bears from cookie sheets to wire racks.
17. Cool completely.
18. Store tightly wrapped up to 1 day.
19. Freeze for longer storage.
20. Serve with honey butter.