

Bread Machine Oatmeal Bread

Ingredients

- 1/4 oz package (about 2 ¼ tsp) quick rising yeast
- 3 cups bread flour
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 2 tbsp granulated sugar
- 1 tsp salt
- 1 ¼ cups milk or water
- 2 tbsp butter or margarine, melted or 1 tbsp vegetable oil

How to make it

1. Bring all refrigerated ingredients to room temperature by letting them stand on counter about 30 minutes.
2. Place yeast in bread machine pan according to directions in manual.
3. In medium bowl, combine flour, oats, sugar and salt; mix well.
4. In separate bowl, combine milk and margarine; mix well.
5. Place dry ingredients and milk mixture into bread machine pan according to manual.
6. Select white bread and light crust settings.
7. Remove bread from pan to wire rack.
8. Cool completely before slicing.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
30 min	30 min	60 min	16

Made with



Quaker® Oats-Old Fashioned