

Oat Apple Cinnamon Flatbread

Ingredients

Bread

- 2 ¼ cups all-purpose flour
- 1/2 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1 tbsp granulated sugar
- 1 1/4 oz package (about 2 ¼ tsp) quick-rising yeast
- 1/2 tsp ground cinnamon
- 1/2 tsp salt
- 3/4 cup water
- 1 tbsp vegetable oil
- 1 egg white
- 1 cup unpeeled chopped apple (about 1 large)

Topping

- 2/3 cup firmly packed brown sugar
- 3/4 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/2 tsp ground cinnamon
- 3/4 cup reduced-fat sour cream
- 1/4 cup chopped pecans or walnuts

How to make it

1. Lightly spray large cookie sheet with cooking spray.
2. For bread, combine flour, oats, granulated sugar, yeast, cinnamon and salt in food processor bowl; pulse machine on-off several times until well mixed.
3. In small saucepan, heat water and oil until very warm (120°F to 130°F).



PREP
TIME
20 min



COOK
TIME
18 min



TOTAL
TIME
38 min



SERVINGS
16

Made with



Quaker® Oats-Old Fashioned

4. With food processor motor running, add liquids to flour mixture with egg white.
5. Process until dough begins to form a ball; continue processing 1 minute.
6. Turn dough out onto lightly floured surface.
7. Knead chopped apples into dough.
8. Pat into 14 x 11-inch rectangle on cookie sheet.
9. Cover with plastic wrap and let rise in warm place 40 minutes or until almost doubled in size.
10. Heat oven to 400°F.
11. For topping, combine oats, brown sugar, cinnamon and sour cream in small bowl; mix well.
12. Spread mixture evenly over top of dough; sprinkle with pecans.
13. Bake 16 to 18 minutes or until edges are light golden brown.
14. Cool in pan 3 minutes.
15. Remove to wire rack and cool 10 minutes.
16. Cut into squares.
17. Serve warm.