

# Oat Flatbread with Berry Topping



## Ingredients

Berry Topping	PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
• 3/4 cup blueberries • 3/4 cup raspberries	10 min	20 min	30 min	6

### Flat Bread

- 1 1/2 cups, plus 3 tbsp Quaker® Oats (quick or old fashioned, uncooked), divided
- 1/4 cup whole wheat flour
- 1 tsp baking powder
- 1 1/2 tbsp olive oil, divided
- 1 tbsp honey
- 1/2 cup water
- 1 tbsp brown sugar

## Made with



## How to make it

1. Heat oven to 400°F. Spray 9-inch round cake pan with cooking spray.
2. Place 1 1/2 cups oats, flour, baking powder, 1 tbsp olive oil and the honey in bowl of food processor. Pulse to completely combine ingredients.
3. Slowly add water a small amount at a time, processing until ingredients are moistened. Dough will be soft and sticky.
4. Spread dough evenly in pan using spatula or hands sprayed with cooking spray. Brush with remaining olive oil. Sprinkle with remaining oats; press oats lightly into dough. Using handle of wooden spoon, press several indentations into dough. Sprinkle with brown sugar.
5. Bake 15 minutes or until browned and just firm to the touch in center for softer bread; bake additional 5 minutes for crisper bread.

## Quaker® Oats-Old Fashioned

6. Cool in pan on wire rack; 5 minutes.
7. Cut into 6 wedges. Serve warm with Berry Topping.

#### [title]Berry Topping

9. Place blueberries and raspberries in small bowl. Drizzle with honey. Stir and slightly mash berries. Spoon equal amount of topping over each flatbread wedge. (Makes about 1 cup).