

# Oatmeal Flatbread

## Ingredients

### For the Dough

- 1 ½ cups Quaker® Oats-Quick 1-Minute Oats
- 1 tsp baking powder
- 1/2 tsp kosher salt
- 1 egg, beaten
- 1 ½ tbsp honey
- 1 ½ tbsp extra-virgin olive oil
- 2 tbsp water

### Toppings for the Savory Flatbread

- 2 tbsp basil pesto
- 1 oz (1/4 cup) mozzarella, sliced thin or grated
- 1/2 pint cherry tomatoes, halved
- 2 tbsp basil, chiffonade (sliced in ribbons)
- 1 tsp aged balsamic vinegar

### Toppings for the Sweet Flatbread

- 1 oz (1/4 cup) mozzarella, sliced thin or grated
- 1 oz (1/4 cup) goat cheese, crumbled
- 1 peach, pitted and sliced
- 2 tbsp mint, chopped
- 1 tsp aged balsamic vinegar



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	6

## Made with



Quaker® Oats-Quick 1-Minute Oats

## How to make it

1. Preheat oven to 400°F. Line a baking sheet with parchment paper.
2. In a medium bowl, mix together oatmeal, baking powder, and salt.
3. In a small bowl, whisk together egg, honey, oil, and water.
4. Add egg mixture to bowl with oat mixture and incorporate well. Using your hands, make into a ball and place on parchment paper. Press

down on oat mixture and form into rectangle, it should be roughly 11-inch by 5-inch.

5. Place in oven and bake for 8 minutes.
6. While oat flatbread is cooking, prepare the toppings.
7. Top and cook as directed for savory or sweet.
8. Slice into pieces and serve.

[title]To Top the Flatbreads

10. For the Savory Flatbread: Spread pesto on the oat flatbread then top with mozzarella and tomatoes. Bake for 10 minutes then broil for 1 to 2 minutes until golden brown. Garnish with basil and drizzle with aged balsamic.
11. For the Sweet Flatbread: Place mozzarella and goat cheese on the oat flatbread then place peaches on top of the cheese. Bake for 10 minutes then broil for 1 to 2 minutes until golden brown. Garnish with mint and drizzle with aged balsamic.

[title]To Reheat and Eat Later

13. Preheat oven to 400°F. Line baking sheet with parchment paper.
14. Unwrap and place 1 frozen flatbread on baking sheet and allow to thaw approximately 15 minutes. While thawing, prep toppings.