

# Parmesan Herb Bread

## Ingredients

- 2 ½ tsp quick-rising yeast
- 2 ¾ cups bread flour
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/2 cup grated Parmesan cheese
- 1 tbsp granulated sugar
- 1 tsp salt
- 1/2 tsp Italian seasoning blend or dried dill weed
- 1 ½ cups buttermilk
- 2 tbsp vegetable oil (preferably olive 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, cheese, sugar, salt and Italian seasoning; mix well.
4. In separate bowl, combine buttermilk and oil; mix well.
5. Place dry ingredients and buttermilk mixture in 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**