

Whole Grain Raisin Bread



Ingredients

- 3 tsp quick-rising yeast
- 1 ½ cups bread flour
- 1 ½ cups whole wheat flour
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/3 cup sunflower seeds
- 2 tbsp firmly packed brown sugar
- 2 tbsp Kretschmer® Wheat Germ (any flavor)
- 1 ½ tsp salt
- 1 ½ cups buttermilk
- 1 egg, lightly beaten
- 2 tbsp butter or margarine, melted
- 1/2 cup raisins

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 both flours, oats, sunflower seeds, sugar, wheat germ and salt; mix well.
4. In separate bowl, combine buttermilk, egg and melted butter; 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. Add raisins to bread dough partway through kneading cycle as directed in manual.
8. Remove bread from pan to wire rack.
9. Cool completely before slicing.

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

Made with



Quaker® Oats-Old Fashioned