



# Bread Machine Oatmeal Bread

 **SERVINGS**

16

 **COOKING TIME**

30 min

Our Oatmeal Bread machine recipe is not only tasty, but also makes for a simple appetizer, side dish, or snack. This versatile bread is not only great with many different meals but can be made into Maple Fruit Oatmeal Bread and Whole Wheat Oatmeal Bread.

## Ingredients

- 1/4 oz package (about 2 1/4 tsp) quick rising yeast
- 3 cups bread flour
- 1 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 2 tbsp granulated sugar
- 1 tsp salt
- 1 1/4 cups milk or water
- 2 tbsp butter or margarine, melted or 1 tbsp vegetable oil

## Cooking Instructions

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, sugar and salt; mix well.
4. In separate bowl, combine milk and margarine; mix well.
5. Place dry ingredients and milk mixture into 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.