



# Oat Apple Cinnamon Flatbread

 **SERVINGS**

16

 **COOKING TIME**

18 minutes

Cozy up when the weather gets colder with Oat Apple Cinnamon Flatbread. In 30-minutes or less make this warm and spicy baked dish that makes for a great treat when celebrating the holidays.

## Ingredients

### Bread

- 2-1/4 Cups all-purpose flour
- 1/2 Cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 Tablespoon granulated sugar
- 1 1/4-ounce package (about 2-1/4 teaspoons) quick-rising yeast
- 1/2 Teaspoon ground cinnamon
- 1/2 Teaspoon Salt
- 3/4 Cup Water
- 1 Tablespoon vegetable oil
- 1 egg white
- 1 Cup unpeeled chopped apple (about 1 large)

### Topping

- 2/3 Cup firmly packed brown sugar
- 3/4 Cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/2 Teaspoon ground cinnamon
- 3/4 Cup reduced-fat sour cream
- 1/4 Cup chopped pecans or walnuts

## Cooking Instructions

1. Lightly spray large cookie sheet with cooking spray.

2. For bread, combine flour, oats, granulated sugar, yeast, cinnamon and salt in food processor bowl; pulse machine on-off several times until well mixed.
3. In small saucepan, heat water and oil until very warm (120°F to 130°F.)
4. With food processor motor running, add liquids to flour mixture with egg white.
5. Process until dough begins to form a ball; continue processing 1 minute.
6. Turn dough out onto lightly floured surface.
7. Knead chopped apples into dough.
8. Pat into 14 x 11-inch rectangle on cookie sheet.
9. Cover with plastic wrap and let rise in warm place 40 minutes or until almost doubled in size.
10. Heat oven to 400°F.
11. For topping, combine oats, brown sugar, cinnamon and sour cream in small bowl; mix well.
12. Spread mixture evenly over top of dough; sprinkle with pecans.
13. Bake 16 to 18 minutes or until edges are light golden brown.
14. Cool in pan 3 minutes.
15. Remove to wire rack and cool 10 minutes.
16. Cut into squares.
17. Serve warm.