



Oatmeal Carrot Cake Bread

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16

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45 min

All the vibrant flavors of carrot cake turned into a yummy loaf of bread. Oatmeal Carrot Cake Bread is made with warm cinnamon, chewy raisins, and shredded carrots to make a cozy dessert, snack, or perfect party dish.

Ingredients

Bread

- 1 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/2 cup non-fat milk
- 1/4 cup vegetable oil
- 1 tsp vanilla
- 1 ½ cups all-purpose flour
- 1 cup whole-grain wheat flour
- 1/2 cup firmly packed brown sugar
- 1 tbsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp ground cinnamon
- 1/4 tsp salt
- 1 ½ cups shredded carrots (about 3 medium)
- 1/2 cup raisins
- 1/2 cup chopped walnuts
- 8 oz can of crushed pineapple in juice – undrained
- 2 eggs, lightly beaten

Cooking Instructions

1. Heat oven to 350°F.

2. Lightly spray bottom only of (2) 8 x 4 inch loaf pans or (1) 9 x 5-inch loaf pan with cooking spray or grease lightly.
3. Combine oats and milk in medium bowl; mix well.
4. Let stand 10 minutes.
5. Add pineapple (including juice), eggs, oil and vanilla; mix well.
6. In large bowl, combine flour, whole-wheat flour, sugar, baking powder, baking soda, cinnamon and salt; mix well.
7. Stir in carrots, raisins and walnuts.
8. Add oat mixture to dry ingredients all at once; stir just until dry ingredients are moistened. (Do not overmix.)
9. Pour batter into prepared pans.
10. Bake 45 to 55 minutes (8 x 4-inch pans) or 60 to 75 minutes (9 x 5-inch pan) or until wooden pick inserted in center comes out clean and crust is golden brown.
11. Cool in pan on wire rack 10 minutes.
12. Remove from pan.
13. Cool completely.
14. Store tightly wrapped.