



Oatmeal Flatbread

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6

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20 minutes

Ingredients

For the Dough

- 1 1/2 cups [Quaker® Oats-Quick 1-Minute Oats](#)
- 1 teaspoon baking powder
- 1/2 teaspoon kosher salt
- 1 egg, beaten
- 1 1/2 tablespoons honey
- 1 1/2 tablespoons extra-virgin olive oil
- 2 tablespoons water

Toppings for the Savory Flatbread

- 2 tablespoons basil pesto
- 1 ounce (~1/4 cup) mozzarella, sliced thin or grated
- 1/2 pint cherry tomatoes, halved
- 2 tablespoons basil, chiffonade (sliced in ribbons)
- 1 teaspoon aged balsamic vinegar

Toppings for the Sweet Flatbread

- 1 ounce (~1/4 cup) mozzarella, sliced thin or grated
- 1 ounce (~1/4 cup) goat cheese, crumbled
- 1 peach, pitted and sliced
- 2 tablespoons mint, chopped
- 1 teaspoon aged balsamic vinegar

Cooking Instructions

1. Preheat oven to 400 degrees Fahrenheit. Line a baking sheet with parchment paper.
2. In a medium bowl, mix together oatmeal, baking powder, and salt.
3. In a small bowl, whisk together egg, honey, oil, and water.
4. Add egg mixture to bowl with oat mixture and incorporate well. Using your hands, make into a ball and place on parchment paper. Press down on oat mixture and form into rectangle, it should be roughly 11-inch by 5-inch.
5. Place in oven and bake for 8 minutes.
6. While oat flatbread is cooking, prepare the toppings.
7. Top and cook as directed for savory or sweet.
8. Slice into pieces and serve.

To Top the Flatbreads

9. For the Savory Flatbread: Spread pesto on the oat flatbread then top with mozzarella and tomatoes. Bake for 10 minutes then broil for 1 to 2 minutes until golden brown. Garnish with basil and drizzle with aged balsamic.
10. For the Sweet Flatbread: Place mozzarella and goat cheese on the oat flatbread then place peaches on top of the cheese. Bake for 10 minutes then broil for 1 to 2 minutes until golden brown. Garnish with mint and drizzle with aged balsamic.

To Reheat and Eat Later

11. Preheat oven to 400 degrees Fahrenheit. Line baking sheet with parchment paper.
12. Unwrap and place 1 frozen flatbread on baking sheet and allow to thaw approximately 15 minutes. While thawing, prep toppings.