

Cinnamon Oatmeal Quick Bread

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Ingredients

2 cups all purpose flour
1 1/2 cups quick cooking oatmeal
1 1/2 tsp baking powder
3/4 tsp salt
1 tsp ground cinnamon
1 cup sugar
1/4 cup brown sugar
2 large eggs
1 cup milk
2 tsp vanilla extract
1/3 cup butter, melted and cooled

topping: 2 tbsp sugar + 1/2 tsp cinnamon

Directions

Preheat oven to 375F. Lightly grease a 9×5-inch loaf pan.

In a large bowl, whisk together flour, oatmeal, baking powder, salt, cinnamon and sugar.

In a medium bowl, whisk together brown sugar, eggs, milk and vanilla extract. Add to dry ingredients and stir until well-combined. Pour in melted butter and mix until butter is completely incorporated and batter is uniform.

Pour into prepared loaf pan.

In a small bowl, whisk together topping ingredients. Sprinkle the cinnamon-sugar topping over the batter and swirl slightly into the batter (just along the top) with a knife.

Bake for 50-55 minutes, or until a toothpick inserted into the center of the loaf comes out clean and the top springs back when lightly pressed.

Allow loaf to cool in the pan for at least 15 minutes, then turn it out onto a wire rack to cool completely.