

Cinnamon Raisin Oatmeal Bread

written by The Recipe Exchange | August 30, 2017

Ingredients

bread:

2 c. all-purpose flour
3/4 c. old-fashioned oats
3/4 c. brown sugar
2 tsp. cinnamon
3 tsp. baking powder
1 tsp. salt
1 tsp. vanilla
1/4 c. melted butter
1 c. milk
2 eggs
3/4 c. raisins

glaze:

1 c. powdered sugar
2 tbs. milk
1 tsp. vanilla

Directions

Preheat oven to 350. Grease an 8.5" loaf pan with butter & dust with flour.

In a large bowl, mix together flour, oats, sugar, baking powder, cinnamon, & salt. Add in the milk, eggs, vanilla, and melted butter (make sure the butter is cool enough so that the eggs do not scramble), and stir until combined. Add the raisins.

Pour mixture into prepared loaf pan, and bake for about 55 minutes (or until inserted toothpick comes out clean).

Glaze:

While the bread cooks, combine the powdered sugar, milk, and vanilla in a small saucepan on low heat. Stir until combined (be careful that it does not burn). Remove from heat & drizzle over loaf.