

# Maple Peanut Butter Oatmeal Bread

written by The Recipe Exchange | August 30, 2017

## **Ingredients**

2 1/4 cups all-purpose flour or gluten-free all purpose flour  
1 1/2 cups rolled oats  
3/4 cup maple syrup  
1 cup peanut butter, gently melted  
1/2 cup vegetable oil  
4 eggs  
1/4 cup water  
1 Tablespoon vanilla extract  
1/2 Tablespoon cinnamon  
1 teaspoon baking powder  
1/4 teaspoon salt

## **Directions**

Preheat your oven to 350 degrees.

In a large bowl mix together the oats and flour. Add in the syrup, peanut butter, oil, eggs, and water and beat well. Add in the rest of the ingredients and continue mixing until it forms a batter.

Lightly grease a 9-inch loaf pan with oil.

Pour the batter into the pan and sprinkle some extra oats on the top.

Bake for 50 minutes or until the bread rises and sets.

Remove from the oven and let cool before slicing. Store in a cool place when not enjoying.