

Oatmeal Cranberry Quick Bread

1/2 cranberries (or your choice of add in)
2 cups flour, plus 1 tablespoon
1 cup sugar
2 teaspoons baking powder
1 teaspoon salt
1 cup Greek yogurt
2 eggs
1/2 cup (1 stick) butter, melted
1 teaspoon vanilla
1/2 cup Nature Valley Toasted Oats Muesli Mix

Instructions:

1. Preheat oven to 375°F. Line a 9×5-inch loaf pan with parchment paper or spray with non-cooking spray.
2. In a large bowl, whisk 2 cups flour, sugar, baking powder and salt. In a separate bowl, mix yogurt, eggs, melted butter and vanilla together and then fold into the dry ingredients. Add the oats and gently combine.
3. Fill your bread pan with the mixture. Bake for 50-55 minutes and golden brown or when a toothpick inserted into the bread comes out clean. Remove from oven and cool in the pan for 5 minutes then cool on a wire rack.
4. Serve warm or at room temperature.

