

Blueberry Oatmeal Bread-From The Frugal Girl
Makes 1 loaf



- 2 cups all-purpose flour
- 1 cup quick cooking rolled oats
- 3/4 cup sugar
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/4 cups milk
- 1/3 cup oil
- 2 teaspoons vanilla
- 1 teaspoon grated lemon peel
- 2 eggs
- 1 cup fresh or frozen blueberries (do not thaw)

Heat oven to 350 F. In a large bowl, combine flour, oats, sugar, baking powder, baking soda, and salt; mix well. In a small bowl (or a measuring cup), combine milk, oil, vanilla, lemon peel and eggs; blend well. Add to dry ingredients all at once; stir just until dry ingredients are moistened. Gently fold in blueberries.

Pour batter into greased 9x5 inch loaf pan. Bake at 350 F for 40-50 minutes, or until a toothpick inserted into the center comes out clean. Cool 10 minutes; remove from pan. Cool completely on wire rack.