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OATMEAL AND PEANUT BUTTER BREAD

- 1 Cup Flour
- 1 Cup Whole Wheat Flour
- 1 Cup Oats
- 3 Teaspoons Baking Powder
- 1/2 Teaspoon Salt
- 1 1/2 Cups Milk
- 1/2 Cup Peanut Butter
- 1/4 Cup Honey
- 3 Tablespoons Oil
- 2 Eggs
- 1 Cup Raisins

DIRECTIONS

1. In a large mixing bowl combine flours, oats, baking powder and salt.
2. Add milk gradually to peanut butter, stirring to blend well.
3. Add honey, oil, and eggs, beat well.
4. Add to flour mixture, stirring just enough to moisten.
5. Stir in raisins.
6. Turn into a greased loaf pan.
7. Bake in a 375 degree oven for 40 to 45 minutes.
8. Cool in pan.