



Oat and Pink Lady® apple breakfast loaf

Makes 2 loaves



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Ingredients:

- ♥ 130g porridge oats
- ♥ 450ml buttermilk
- ♥ 50g (¼ cup) brown sugar
- ♥ 100g (1/3 cup) honey
- ♥ 5ml (1 tsp) vanilla extract
- ♥ 60ml (1/4 cup) applesauce
- ♥ 80ml (1/3 cup) coconut or flavourless vegetable oil
- ♥ 3 eggs
- ♥ 160g wholemeal flour
- ♥ 110g cake wheat flour
- ♥ 7.5ml (1 ½ tsp) baking powder
- ♥ 5ml (1 tsp) bicarbonate of soda
- ♥ 5ml (1 tsp) ground cinnamon
- ♥ ¼ tsp fine salt
- ♥ 2 Pink Lady® Apples, peeled, cored and cut into cubes
- ♥ 80 golden sultanas
- ♥ a handful of whole rolled oats, for finishing
- ♥ 15ml (1 tablespoons) butter
- ♥ 30ml (2 tablespoons) honey

Method:

1. Preheat the oven to 180°C.
2. Grease and line 2 loaf tins (20 x 10cm) with baking paper.
3. Place the oats and buttermilk in a large bowl and mix to combine.
4. Add the sugar, honey, vanilla, applesauce, oil and eggs.
5. Whisk together until all the ingredients are incorporated.
6. Cover and rest at room temperature for about 1 hour.
7. Sift the wholemeal flour, cake flour, raising agents, cinnamon and salt together.
8. Add the oat and buttermilk mixture to the dry ingredients and mix to combine.
9. Fold through the apples and sultanas.
10. Divide the batter between the tins and scatter the rolled oats on top.
11. Bake for 55-60 minutes. If the top darkens too much, cover with foil for the last 10 minutes of the baking time.
12. Melt the butter and honey together and brush over the top of the warm loaves

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