



Baked Oatmeal Panettone



SERVINGS

9



COOKING TIME

30 min

The traditional sweet bread known as panettone is a delicious holiday favorite. We put a fresh spin on our own sweet bread recipe and added Quaker Old Fashioned Oats to the classic mix of dried cranberries, candied fruit and warm spice. Serve it warm for dessert or wrap it up to give as a gift.

Ingredients

- 3 cups [Quaker® Oats-Old Fashioned](#)
- 1/4 cup dark raisins
- 2 tbsp candied orange or lemon peel
- 1/4 cup dried cranberries
- 1 tbsp dark rum
- 1 tsp vanilla extract
- 1/4 cup packed brown sugar
- 2 tsp baking powder
- 1 tsp cinnamon
- 1/2 tsp salt
- 1/3 cup slivered almonds
- 2 tbsp orange zest
- 2 large eggs
- 1 cup whole milk
- 3 tbsp butter, melted

Cooking Instructions

1. Start by soaking the fruit. In a small bowl combine dark raisins, candied orange peel, dried cranberries, rum, and vanilla. Pour 1 cup hot water over the top. Let soak for 15 minutes and then strain off the liquid.

2. Preheat oven to 350°F and coat a non-stick muffin pan with cooking spray or place 9 small panettone paper molds on a sheet pan.
3. In a large bowl combine all dry ingredients. In another bowl, whisk together wet ingredients and add in the soaked fruit. Stir the wet ingredients into the dry until just blended.
4. Spoon mixture into 9 compartments of the greased muffin pan or divide among 9 paper molds. Bake for 25-30 minutes or until set and golden. Remove from oven and let cool for 5-10 minutes. Enjoy!