



Whole Grain Raisin Bread



SERVINGS

1-1/2 Pound Loaf (16
Servings)



COOKING TIME

-

Make Whole Grain Raisin Bread ahead of time and enjoy a fruit filled bread throughout the week. This absolutely delicious bread makes for a yummy snack, or even could be used for toast, sandwiches, or French toast.

Ingredients

- 3 Teaspoon(s) quick-rising yeast
- 1-1/2 Cup(s) Bread Flour
- 1-1/2 Cup(s) Whole Wheat Flour
- 1 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/3 Cup(s) SUNFLOWER SEEDS
- 2 Tablespoon(s) firmly packed brown sugar
- 2 Tablespoon(s) Kretschmer® Wheat Germ (any flavor)
- 1-1/2 Teaspoon(s) Salt
- 1-1/2 Cup(s) Buttermilk
- 1 Egg, lightly beaten
- 2 Tablespoon(s) butter or margarine, melted
- 1/2 Cup(s) raisins

Cooking Instructions

1. Bring all refrigerated ingredients to room temperature by letting them stand on counter about 30 minutes.
2. Place yeast in bread machine pan according to directions in manual.
3. In medium bowl, combine both flours, oats, sunflower seeds, sugar, wheat germ and salt; mix well.
4. In separate bowl, combine buttermilk, egg and melted butter; mix well.
5. Place dry ingredients and buttermilk mixture in bread machine pan according to manual.
6. Select white bread and light crust settings.

7. Add raisins to bread dough partway through kneading cycle as directed in manual.
8. Remove bread from pan to wire rack.
9. Cool completely before slicing.