

Raisin Bran Oatmeal Breakfast Bread

Ingredients

- 1 1/4 cups all-purpose flour
- 1/2 cup oatmeal flour
- 1 cup raisins
- 1 tablespoon baking powder
- 1/4 teaspoon salt
- 2 tablespoons sugar
- 2 1/2 cups Kellogg's Raisin Bran® cereal
- 1 1/4 cups lactose-free milk
- 1/3 cup honey
- 1 egg
- 1/4 cup vegetable oil

Equipment

- [Instant Pot Ace Plus 10-in-1 Smoothie and Soup Blender](#), or another powerful blender
- Bread maker (I use a Hamilton beach bread maker)

Directions

1. With the exception of the raisin bran and the extra cup of raisins, intermittently blend all the ingredients on the Smoothie setting, liquids first followed by dry ingredients
2. After blending the flour batter well, pour it into a large mixing bowl and stir in the raisin bran cereal.
3. Once the cereal was well mixed with the flour batter, let it sit for about 8-minutes to moisten the cereal.
4. While the batter is sitting, lightly sprayed the baking pan of the bread maker.
5. After the 8-minutes are up add the batter to the bread maker on the Sweet setting with a medium crust,
6. When the bread maker beeps add the extra cup of raisins.
7. Press start and go and enjoy your television show.
8. Once the bread is baked remove it from the baking pan and let it cool.
9. After about five to ten minutes spread a coat of egg white over the entire breakfast bread.
10. Allow the breakfast bread too cool completely or serve warm with a cup of coffee, tea or a glass of milk

Adapted from my [Kellogg's Honey Hazelnut Raisin Bran Muffins](#) recipe