

Recipe: Scottish Oaten Bread



This moist and fruity quick bread is delicious as is, toasted or spread with cream cheese for sandwiches.

2 cups all-purpose flour
1 cup old-fashioned rolled oats
1/2 cup sugar
2 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon salt
1 egg
3 tablespoons oil or melted shortening
1/2 teaspoon vanilla extract
1 cup Coca-Cola®
1 cup coarsely cut cooked prunes*
1/2 cup chopped walnuts
* 1/2 lb. dried prunes = 1 cup cut-up cooked prunes

Lightly spoon flour into measuring cup; level off. In large bowl, stir together flour, rolled oats, sugar, baking powder, baking soda and salt. With fork, beat egg with oil and vanilla until well blended and stir into flour mixture. Add Coca-Cola, very well-drained prunes and nuts and blend thoroughly with spoon. Turn into generously greased and lightly floured 9x5x3-inch loaf pan. If desired, garnish with prune halves. Bake at 350°F about 1 hour or until toothpick inserted in center comes out clean. Cool on rack 20 minutes before removing bread from pan. Store in foil overnight before slicing.