

# Glazed Apple Cinnamon Oatmeal Bread by Lynn's Recipes

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This is a delicious, healthy bread that would be wonderful for breakfast, a snack or even dessert. Super easy to make and would be great to share with friends and family. Adapted from Lovely Little Kitchen via Kristy!

## Ingredients

### Bread:

- 2 cup all purpose flour
- 1 cup old fashioned oats
- 1/4 teaspoon salt
- 2 teaspoons cinnamon
- 2 teaspoons baking powder
- 1 cup sugar
- 3/4 cup vegetable oil
- 2 eggs, beaten
- 1/2 cup plain nonfat Greek Yogurt
- 1 cup applesauce
- 1/2 teaspoon vanilla extract

### Glaze:

- 1 cup powdered sugar (or more to get your desired consistency)
- 1/4 cup applesauce

Preheat oven to 350°. Grease a 9.25" x5.25" x2.75" loaf pan and set aside.

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In a large bowl, mix by hand flour, oats, salt, cinnamon and baking powder. Set aside.

In another bowl, mix sugar, oil, eggs, yogurt, applesauce and vanilla. Stir into dry ingredients by hand until just combined.

Scoop batter into the prepared loaf pan and bake for 45-50 minutes, or until a toothpick inserted into the center comes out clean.

Remove from oven and whisk together powdered sugar and applesauce for the glaze.

When the bread has cooled for a bit, pour the glaze over the top. It will settle into the cracks and keep the bread moist. The glaze will set slightly, but will remain sticky.

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