

Oats and Yoghurt Bread

A wholesome and nutritious bread made with oats and creamy yoghurt, perfect for breakfast or as a healthy snack. This easy-to-make recipe yields a soft and fluffy loaf that pairs well with both sweet and savory toppings.


40 min

Total time

easy

Difficulty

250

kcal / serving

Ingredients

- 1 cup rolled oats
- 1/2 cup plain yoghurt
- 1/2 cup warm water
- 1 tablespoon honey (optional)
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 tablespoon olive oil

Steps

- 1 Preheat your oven to 350°F (175°C) and grease a small loaf pan.
- 2 In a mixing bowl, combine the rolled oats, baking powder, and salt.
- 3 In another bowl, mix the yoghurt, warm water, and honey until well combined.
- 4 Pour the wet ingredients into the dry ingredients and stir until just combined.
- 5 Add the olive oil and mix until smooth.
- 6 Pour the batter into the prepared loaf pan and smooth the top.
- 7 Bake in the preheated oven for 30–35 minutes, or until a toothpick inserted in the center comes out clean.
- 8 Allow to cool for a few minutes before removing from the pan and slicing.