



BLUEBERRY VANILLA LOAF



INGREDIENTS

ITEM	QUANTITY
• Certified Gluten-free Oat Flour	1½ Cups
• Baking Powder	1 Tsp.
• Cinnamon	½ Tsp.
• Salt	¼ Tsp.
• Large Eggs	2
• Lactose-free Milk	½ Cup
• Granulated Cane Sugar	¼ Cup
• Melted Butter or Coconut Oil	2 Tbsps.
• Pure Vanilla Extract	2 Tsp.
• Fresh Blueberries	¾ Cup

SERVING SIZE 1



PREPARATION

- Preheat oven to 350°F. Line a loaf pan with parchment paper.
- In a large bowl, whisk together oat flour, baking powder, cinnamon, and salt.
- In a separate bowl, whisk eggs, lactose-free milk, sugar, melted butter, and vanilla until smooth.
- Add the wet ingredients to the dry ingredients and stir until just combined.
- Gently fold in blueberries.
- Pour batter into the prepared loaf pan and smooth the top.
- Bake for 40-50 minutes, or until a toothpick inserted into the center comes out clean.

➤ Allow the loaf to cool for 10 minutes before removing from the pan.

➤ Cool completely before slicing into 8 portions.