

## Oatmeal Maple Buttermilk Quick Bread with Sugared Plums

September 2014 by Camine Pappas

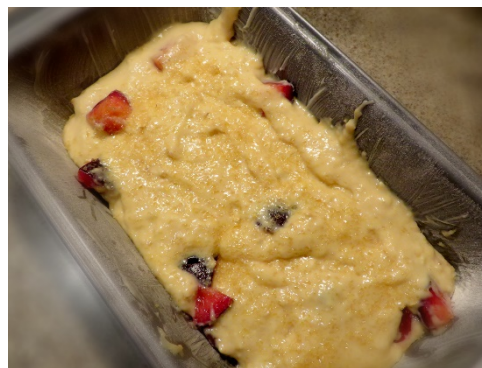
### INGREDIENTS:

2 1/3 C bleached flour  
1/2 C sugar  
1/4 C oats (not the quick oats)  
1/2 t soda  
1 t baking powder  
2 eggs  
1/2 t salt  
1/2 C buttermilk  
2 T maple syrup  
2% milk to moisten, up to 1/2 C as needed  
1 C sliced plums that have been sitting in 2 T sugar and juice of one lemon for 12 hours  
Raw sugar to sprinkle on top



### DIRECTIONS:

Butter and flour the inside of a loaf pan. Preheat the oven to 350 degrees. In a large bowl, mix all



the ingredients except the plums and raw sugar. Mix until it's like a thick batter, but not quite as thick as cookie dough. (See photo at right.) Fold in the plums gently at the end. Put all in loaf pan, sprinkle with raw sugar, cook for 40 minutes.

Remove, let cool completely, and serve with lots of butter on top!

©Photo and Recipes by Copyright, Camine Pappas, 2014