



Oatmeal Hawaiian Bread

Submitted by: Judith Zimmerman, Purchasing & Bid Contract Coordinator.
It is her grandma's recipe.

Ingredients:

- 4 eggs
- 1 ½ cups sugar
- 2 ½ cups flour
- 2 tsp. salt
- 2 tsp. baking soda
- 1 ½ cups oatmeal
- 2 ½ cup (20 oz.) crushed pineapple, undrained
- 3 cups (10 oz.) flaked coconut

Directions:

1. Preheat oven to 325 degrees F.
2. Combine eggs and sugar. Beat until light (about 2 minutes).
3. Sift flour, salt and baking soda.
4. Add to egg mixture and blend until smooth (about 2 minutes).
5. Add remaining ingredients and mix very well.
6. Spoon into two greased and floured 9" x 5" loaf pans.
7. Bake at 325 degrees for 1 hour.
8. Remove from pans immediately.

Products used:

5 QUART NON-SKID MIXING BOWL
STAINLESS STEEL MEASURING CUP SET
STAINLESS STEEL MEASURING SPOONS
WHIP PIANO 10INCH
ROTARY FLOUR SIFTER 8 CUP S/S
12" WOODEN SPOON



MISSION[®]
RESTAURANT SUPPLY