THE J.M. SMUCKER Co

Nutty Seed Bread

Makes 1 loaf (16 slices)

Prep Time	Cook Time	Serves	Difficulty
15 mins	1 hr	N/A	N/A

Ingredients

- 1 egg
- 1 cup (250 mL) buttermilk
- 1/3 cup (75 mL) Canola Oil
- 1 cup (250 mL) **Robin Hood®** Original All Purpose Flour

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- 1 cup (250 mL) **Robin Hood®** All Purpose Whole Wheat Flour

  Robin Hood® Whole Wheat All Purpose Flour
- 1 cup (250 mL) packed brown sugar
- 1/3 cup (75 mL) finely chopped nuts
- 2 tbsp (30 mL) wheat germ
- 2 tbsp (30 mL) flax seeds
- 2 tbsp (30 mL) sesame seeds
- 2 tbsp (30 mL) sunflower seeds
- 2 tbsp (30 mL) poppy seeds
- 1 tsp (5 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) salt

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease a 9" x 5" (2 L) loaf pan.

Step 2:

Combine egg, buttermilk, oil and flour in large mixing bowl. Add remaining ingredients and mix well.

Step 3:

Spread in prepared pan.

Step 4:

Bake in preheated oven for 50 to 60 minutes, or until toothpick inserted in centre comes out clean. Cool 10 minutes, then remove from pan and cool on wire rack.

Images


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