



Christmas Fruit Bread

Ingredients for approx. 12 slices:

150 g quark/curd cheese, 8 tbsp. vegetable oil, 8 tbsp. milk, 50 g sugar, 2 tsp. vanilla sugar, a pinch of salt, 1 tsp. cinnamon, 200 g wheat flour, **100 g Kölln® White Oats (Instant Oatmeal)**, 1 heaped tsp. baking powder, 150 g prunes, 150 g dried apricots, 125 g hazelnuts, 200 g cranberries, 60 g chopped almonds, **Kölln® White Oats (Instant Oatmeal)** for the baking pan

Preparation:

Mix quark, vegetable oil, milk, sugar, vanilla sugar, salt, cinnamon, flour, baking powder and Kölln® White Oats (Instant Oatmeal) well in a bowl. Crush the prunes, apricots and hazelnuts and knead them into the dough, together with the cranberries and almonds. Line a 30 cm baking pan with baking paper, sprinkle with Kölln® White Oats (Instant Oatmeal) and fill in the dough. Smooth the surface and bake it in a preheated oven. Remove it from the baking pan and let it cool down.

Top/bottom heat: 170 °C **Fan assisted oven:** 150 °C

Baking time: approx. 60 minutes

Preparation time: approx. 35 minutes