

Coach's Oats Recipes

You know how great Coach's Oats is for breakfast in the morning. Now you can make Coach's Oats a part of your whole day with these fun, delicious recipes.

Oatmeal Cookies

$\frac{3}{4}$ cup butter	$\frac{1}{4}$ tsp. salt
1 cup packed brown sugar	2 eggs
$\frac{1}{2}$ cup sugar	2 tsp. vanilla
1 tsp. baking powder	2 tsp. ground cinnamon
$\frac{1}{4}$ tsp. baking soda	2 cups COACH'S OATS
1 $\frac{3}{4}$ cup all-purpose flour	1 cup raisins*

In a mixing bowl, beat butter with electric mixer for 30 seconds. Add sugars, salt, baking powder, baking soda, eggs, vanilla, cinnamon and about half the flour. Beat until thoroughly combined. Beat in remaining flour. Stir in oats and raisins*. Drop by rounded teaspoons on an ungreased cookie sheet. Bake at 375° for 12-15 minutes or until edges are golden. Cool cookies on a wire rack. Enjoy!

*Options- replace raisins with dried cranberries or chocolate or butterscotch chips. You can also add $\frac{1}{2}$ cup chopped walnuts or pecans.

Apple Crisp

5 cups sliced peeled apples	1 tsp. cinnamon
$\frac{1}{3}$ cup soft butter	$\frac{1}{2}$ tsp. nutmeg
$\frac{2}{3}$ cup packed brown sugar	$\frac{1}{2}$ cup COACH'S OATS
$\frac{1}{2}$ cup all purpose flour	

Spread apples evenly in 9" square pan. Blend remaining ingredients until crumbly. Sprinkle COACH'S OATS topping over apples. Bake at 375° for 30-35 minutes. Serve with ice cream or whipped cream.

Pancakes

2 cups all-purpose flour	¼ cup sugar
1 cup COACH'S OATS	2 eggs
1 tsp. baking soda	2 tsp. vanilla
2 tsp. baking powder	1 cup milk
½ tsp. salt	1 cup water

In a mixing bowl, stir together dry ingredients. In another bowl, combine eggs, vanilla, milk and water. Add liquid to dry ingredients. Stir mixture until well blended.

Pour ¼ cup batter into a hot, lightly greased griddle for each pancake. Cook both sides until golden brown.

Makes 16-18 pancakes

Oat Bread

3 cups bread flour	1 ¼ tsp. salt
2/3 cup COACH'S OATS	1 tbsp. olive oil
1 1/3 tbsp. dry yeast	3 tbsp. honey
3-5 tbsp. powdered milk	1 ½ cups water (add up to 1 ¾ for consistency)

Mix together olive oil, honey and warm water. In another bowl, combine dry ingredients with a wire whisk. Add liquid to dry ingredients. Turn out onto lightly floured surface. Knead in enough flour to make a moderately stiff dough that is smooth and elastic. Place dough in a lightly greased bowl. Cover and let rise in a warm draft-free location until double in size. After bread has risen, punch dough down, taking care to stretch but not tear the gluten. Form two loaves and place in lightly greased bread pans. Cover and let loaves rise halfway in pans. Bake at 375° for approximately 45 minutes or until bread is brown and sounds hollow to thumping.

*Option- Recipe works great for bread maker machine also.