

## RASPBERRY OAT LOAF CAKE (from *Pretty Delicious*)

### *Ingredients*

- 1 1/2 cups all-purpose flour
- 1 cup quick oats
- 3/4 cup light brown sugar
- 1 tsp baking powder
- 1/2 tsp baking soda
- 2 tsp ground cinnamon
- Pinch sea salt
- 2 large eggs
- 3/4 cup unsweetened applesauce
- 2 tbsp honey
- 1 cup frozen raspberries

### *Directions:*

1. Heat the oven to 400F. If making muffins, line a 12-cup muffin tin with paper liners and set aside. If making loaf cake, spray baking dish lightly with Vegeline spray.
2. Whisk together flour, oats, sugar, baking powder, baking soda, cinnamon, and salt in a separate bowl.
3. In the Bosch bowl equipped with the whips, whisk together the eggs, applesauce, and honey.
4. Add the egg mixture to the flour mixture, jogging or pulsing the whips until completely incorporated.
5. Again jogging the machine on the pulse, gently fold in the frozen raspberries.
6. For muffins: Fill each paper cup about 3/4 of the way, and bake, rotating midway through cooking, until golden brown and a toothpick comes out clean (about 20 minutes). For loaf cake: Bake about 50-60 minutes, or until a toothpick inserted near the center comes out clean.

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