

# TIM FARMER'S COUNTRY KITCHEN

## QUICK BREAD

*1 cup milk  
1/2 cup honey  
3 tablespoons butter  
1 1/2 cups all purpose flour  
1/2 cup sugar  
3 teaspoons baking powder  
1 teaspoon salt  
1/3 cup oatmeal  
3/4 cup pecans, chopped  
1 egg*



In saucepan, heat milk, honey and butter until all combined. Remove from heat and let cool to room temperature. In separate bowl, mix flour, sugar, baking powder, salt, oatmeal and pecans. In third bowl, crack egg and whisk. Pour in wet ingredients (making sure they have cooled, or you will scramble your egg). Using hand mixer, slowly add in flour mixture until all combined and smooth. Pour into greased bread pan and cook at 350 Degrees for 45 minutes. Remove and melt butter over top. Let cool, then remove and slice.