Blueberry Oat Bread

2/3 cup packed brown sugar
3/4 cup milk
1/2 cup vegetable oil
2 eggs
2 1/4 cups all-purpose flour
1 cup quick-cooking oats
1 tablespoon baking powder
1 teaspoon ground cinnamon
1/4 teaspoon salt
1 cup fresh frozen blueberries

1. Heat oven to 350ºF. Grease bottom only of 8- or 9-inch loaf pan.
2. In large bowl, mix brown sugar, milk, oil and eggs with spoon. Stir in remaining ingredients except blueberries; beat 30 seconds. Fold in blueberries. Pour into pan. Sprinkle with additional oats if desired.
3. Bake 45 to 55 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Loosen sides of loaf from pan; remove from pan to wire rack. Cool completely, about 2 hours, before slicing.