



FCC Canyon Recipe Corner

Oatmeal Bread

Ann Hinds

Oatmeal Bread

1 cup boiling water
1 cup old-fashioned oats
1 pkg (1/4 oz) active dry yeast
1/3 cup warm water (110° - 115° F)
1/4 cup honey
1 Tbl butter
1 tsp salt
3 – 3 1/2 cups all-purpose flour
Melted butter
Additional oats

In a large mixing bowl, combine boiling water and oats; let stand until warm (110° - 115° F). In a small bowl, dissolve yeast in warm water; add to oat mixture.

Add honey, butter, salt and 2 cups flour; beat until smooth. Add enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch the dough down. Shape into a loaf; place in a greased 8-in x 4-in x 2-in loaf pan. Brush with melted butter. Sprinkle with oats.

Cover and let rise in a warm place until doubled, about 30 min. Bake at 350° for 50-55 min or until golden brown. Yield: 1 loaf.