

Oatmeal Bread

Combine in bowl:

1 cup old fashioned or quick oats
1/2 cup brown sugar (or molasses)
2 cups whole wheat flour
1 tbsp. salt
2 tbsp. oil or butter (I use canola oil)

Pour over:

2 cups boiling water
Stir to combine.

Dissolve:

2 pkg dry yeast in 1/2 cup warm water

When batter is cooled to lukewarm, add yeast.

Stir in:

3-1/2 cups white flour

I do this in my Kitchen Aid, when the dough pulls away from the sides of the bowl I keep kneading for another 5 minutes. Place in greased bowl, cover, and let rise until doubled. Punch down and let rise again. Shape into 2 loaves and place in greased 9x5x3" pans. Bake at 350 degrees for 30-40 minutes. Cool on rack.

I make 1-1/2 recipes in my Kitchen Aid (3 loaves) at a time, then as soon as the first batch is rising I mix another batch and bake all 6 loaves together. I bag them and keep them in the freezer, getting them out as we need it! Hope you enjoy it. This is my favorite bread recipe.

Kathy