

Whole Wheat Honey Oatmeal Bread

Ingredients:

2 cups boiling water
1 cup rolled oats
½ cup honey
2 tablespoons butter
2 teaspoons salt
1 (.24 oz) package of active dry yeast
½ cup warm water (110 degrees F)
1 ½ cups whole wheat flour
3 ½ to 4 cups bread flour

3 tablespoons milk
3 tablespoons honey
handful of rolled oats

1. In large mixing bowl (stand mixer bowl if you have one), combine boiling water to oats, honey, butter and salt. Let stand 1 hour.
2. In small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.
3. Pour the yeast mixture into the oats mixture. Combine wheat flour and bread flour in separate bowl. Add 2 cups of flour mixture to oats mixture and combine well. Continue adding flour mixture to mixing bowl by ½ cup increments until dough pulls together. This will happen when between 5 ½ & 6 cups of flour has been added. You may not need the last ½ cup of flour.
4. When the dough has pulled together, turn it onto a lightly floured surface and knead until smooth and elastic. Or add your bread hook to your mixer and knead for a few minutes.
5. Lightly oil a large bowl, place dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hr. (I preheat the oven for about 5 minutes then turn it off, make sure it's warm but not hot and put the bowl in there to rise, this seemed to work best because for this recipe is there is much more flour than yeast).
6. Deflate the dough and turn it onto a lightly floured surface. Divide into two equal pieces and form into loaves. Place in 9 x 5 greased loaf pans and cover with damp cloth & let rise again until doubled in volume, about 40 minutes. (I return the pans to the oven for this step too.)
7. Preheat oven to 375. While oven is preheating mix milk and honey together in mug and microwave for about 20 seconds. Brush warm milk mixture over loaves and generously sprinkle with rolled oats.
8. Bake loaves at 375 for 25-30 minutes or until top is golden brown and the loaf sounds hollow when tapped. Let cool before removing from pans.