

## Honey Oat Bread

1 C quick oats  
2C boiling water  
1 pkg yeast (2-1/4 tsp dry yeast)  
¼ C warm water  
1/3 C honey  
1 T Veg oil  
2 t salt  
1 egg, beaten  
5 ½ C flour (all purpose)

Mix oats and boiling water and let rest 15 minutes.

Dissolve yeast in warm water and let it rest 5 minutes.

Add yeast solution to the oats (when cooled). Mix and add the rest of the ingredients. Knead for 2 minutes, cover and let rest 10 minutes.

Knead dough until elastic. Place in re-greased mixing bowl, cover and let rise until doubled (about 1 hour).

Turn onto lightly floured surface and divide in half. Roll each into a rectangle, jellyroll style starting with the long side. Place seam down in greased bread pan. Cover and let rise 30 minutes.

Bake 350F in pre-heated oven for 45 minutes.

Option: brush top of loaves with egg glaze (egg and water blended) and sprinkle with oats.

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10-14-14

### Tips:

Put small ball of dough into water and when it floats, bread has risen sufficiently.

Note: any bread dough up to 2 cups of flour can be mixed with a hand mixer.