



Honey Wheat Oat Flour Bread Machine Bread

Jacob · 28/09/2024



Prep Time

3 hrs 30 mins

Difficult

Medium

Servings

10

Description

After getting our bread machine we searched for our perfect daily loaf of bread After some experimenting we found this oat flour bread recipe This flour blend gave us a light sweet bread perfect for soft sandwiches toast or just eating straight out of the pan

Ingredients

— - ¾ cup water (80 degrees F/27 degrees C) - ¾ cup milk (80 degrees F/27 degrees C) - 1 ½ tablespoons vegetable oil - 6 tablespoons honey - 1 ½ teaspoons salt - ¾ cup oats - 1 cup oat flour - 1 ¼ cups wheat flour - 1 ¼ cups bread flour - 1 ½ teaspoons active dry yeast

Instructions

1. Place warm water
2. milk
3. oil
4. honey
5. salt
6. oats
7. oat flour
8. wheat flour
9. bread flour
10. and yeast in the pan of a bread machine in the order listed. Set cycle for light crust according to manufacturer's instructions.