



Oat Bran Bread

Jacob · 28/09/2024



Prep Time

2 hrs 30 mins

Difficult

Medium

Servings

3 hrs 15 mins

Description

This oat bran bread is a light highvolume bread The dough is made in a bread machine left to rise in a greased loaf pan and baked in the oven

Ingredients

— - 1 ¼ cups warm water (110 degrees F/45 degrees C) - 2 tablespoons margarine - 2 tablespoons honey - 2 ½ cups bread flour - ¼ cup oat bran - 1 teaspoon salt - 1 ½ teaspoons active dry yeast

Instructions

1. Place warm water
2. margarine
3. honey
4. bread flour
5. oat bran
6. salt
7. and yeast into a bread machine in the order listed
8. or follow the order recommended by your manufacturer if different. Run the Dough cycle. After dough has risen once
9. remove it from the machine. Knead dough a few times
10. then shape into a loaf. Place into a greased 9x5-inch loaf pan and let rise until doubled in size
11. about 1 hour. Preheat the oven to 350 degrees F (175 degrees C). Bake in the preheated oven until done
12. 35 to 40 minutes
13. or until done. Recipe Tip If you would like to bake the bread in the bread machine
14. choose either the Basic or the White Bread setting in Step 2.