



Bread Machine HoneyOatWheat Bread

Jacob · 28/09/2024



Prep Time

2 hrs 30 mins

Difficult

Medium

Servings

3 hrs 15 mins

Description

Although dense this bread is very flavorful and has a nice oldfashioned homemade taste This recipe yields a 2 12 pound loaf

Ingredients

- - 2 ½ teaspoons active dry yeast - 2 tablespoons white sugar - 1 ½ cups warm water (110 degrees F/45 degrees C) - 3 cups all-purpose flour - 1 cup whole wheat flour - 1 cup rolled oats - 3 tablespoons powdered milk - 1 teaspoon salt - ¼ cup honey - ¼ cup vegetable oil - 3 tablespoons butter
- softened - cooking spray

Instructions

1. Place the yeast
2. sugar
3. and water in the pan of a bread machine. Allow yeast to dissolve and foam
4. about 10 minutes. Meanwhile
5. mix the all-purpose flour
6. whole wheat flour
7. rolled oats
8. powdered milk
9. and salt in a bowl; set aside. Add the honey
10. vegetable oil
11. and butter to the yeast mixture
12. and pour the flour mixture on top. Select the Dough cycle; press start. Allow the bread machine to complete the cycle
13. about 1 1/2 hours
14. then transfer the dough to a 9x5-inch loaf pan sprayed with cooking spray. Allow the bread to rise for 1 hour in a warm place. Preheat oven to 375 degrees F (190 degrees C). Bake in the preheated oven until the top is golden brown
15. about 35 minutes.