

Back-of-the-Bag Oatmeal Bread

Recipe adapted from kingarthurfLOUR.com



Illustrated by Christina Wang at tremendo.us

Measure out 3 cups of flour by gently spooning it into a cup.

Use a knife to sweep off any excess flour.

Add the flour and the following ingredients to a mixing bowl:



1½ tsp salt



2 tsp instant yeast



1 cup rolled oats



¼ cup lukewarm milk



3 tb honey



2 tb butter



Mix until a shaggy dough forms.

Knead on a lightly oiled surface until it's springy though still somewhat soft, about 5-7 mins.



The dough may feel quite sticky at first; don't be tempted to add more flour since it will make the loaf dry.



Place dough in a lightly greased bowl, cover, and allow it to rise for an hour; it'll become puffy, though it may not double in bulk.

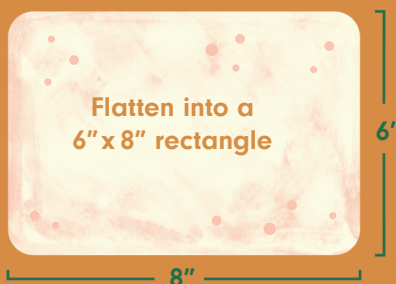
Transfer dough to a lightly oiled surface.

1

Flatten into a 6" x 8" rectangle

6"

To shape the dough:



2



Fold the top down to the center, press to seal.

3



Pull the upper left and right corners into the center.

4



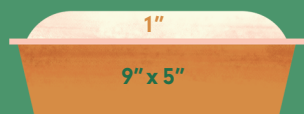
Fold the top down again.

5



Roll into a 9" to 10" log.

Place log in a 9" x 5" greased loaf pan and cover for 1 to 1½ hours, until it's risen about 1" over the rim of the pan.



Towards the end of rising time, preheat the oven to 350°F.

Toppings:



1 egg white



1 tb cold water



1-2 tb rolled oats

Beat the egg white with cold water. Brush it over the top, then sprinkle with oats.

Bake the bread for 35-40 minutes, until golden brown.

Remove bread from oven turn it out of the pan onto a rack to cool. Cool completely before slicing.

