Molasses Oat Bread 2 lb X 2

Total time: 4 hours 28 minutes Portion size: 2 loafs, 36 slices

Ingredients:

- Oatmeal (cooked and cooled)
  - 3 cup water
  - 2 cup quick cooking rolled oats *(not instant)*
- 3 tsp salt
- 6 tbsp butter *(softened)*
- 3 tbsp granulated sugar
- 2/3 cup fancy molasses
- 4 eggs, lightly beaten
- 6 cups white bread flour
- 2 cup whole wheat flour
- 4 tsp bread machine yeast

Preparation:

- Combine Oatmeal and water; cook on stovetop or in microwave. Set aside until it cools to around **130°F**.

- Stir sugar, butter and molasses into the cooked oatmeal.
  The temperature of the oatmeal should drop to **110°F** or lower.

- Stir half of the dry **yeast 2 tsp** into the cooled oatmeal.

- Place **5 cups white** and **2 cups whole-wheat** flour in a large mixing bowl stir in **salt 3 tsp** and the remaining half of the dry **yeast 2 tsp**.

- Using a fork, stir the Oatmeal mixture into the dry ingredients.
  Add most of the remaining **1 cup of flour**;
  continue stirring until the dough pulls away from the sides of the bowl.

- Turn the unruly dough mass out onto a well-floured surface;
  use some dry flour to clean the bits off the bowl.

- Knead most of the remaining flour into the mass approximately **5 minutes**.

- Continue kneading the dough for an additional **15 minutes**, use some of the remaining flour to dust the work surface as required.
  Do not attempt to incorporate large amounts of flour during this stage.

- Spray the mixing bowl with vegetable oil (Pam), shape the dough into a ball and return to the bowl, cover the bowl with oiled plastic wrap and set in a warm place (oven with light on) for a little **over one hour**.

- Remove dough from bowl, shape into 2 loaves and place in bread pans.
  Loosely cover with plastic wrap and return bread to the warm place for an additional **35 or more minutes**.

- **Preheat oven to 400°F**.
  Turn temperature down to 350°F place bread on middle rack and bake for **≈35** or **40 minutes**.

- Remove from oven when the internal temperature is somewhere between **200°F – 205°F**.
  The internal temperature will affect the amount of moisture in the end product.

Cool on wire rack before slicing