

ArmadilloPepper.com

Outrageously Oatmeal Bread Recipe for bread machine

Yield: 8 servings

REGULAR LOAF

3/4 c Water
2 c White bread flour
1 tb Dry milk
1 t Salt
1 tb Butter
1 tb Honey
1/4 c Rolled oats
1 t Fast rise yeast ****OR****
1 1/2 t Active dry yeast

LARGE LOAF

1 1/4 c Water
3 c White bread flour
1 1/2 tb Dry milk
1 1/2 t Salt
2 tb Butter
2 tb Honey
1/2 c Rolled oats
2 t Fast rise yeast ****OR****
3 t Active dry yeast

SUCCESS HINTS:

For added texture, add the oats after the first knead or at the beep on the fruit and nut cycle.

For additional crunch, sprinkle a few oats on top of the loaf after the final rise.

Instant oatmeal doesn't work, but quick-cooking oats do.

This recipe can be made with the regular, rapid, or delayed time bake cycles.

CALORIES: 166 PROTEIN: 11%
CHOLESTEROL: 4.87mg CARBOHYDRATES: 76%
SODIUM: 265mg FAT: 13%

Recipe via Meal-Master (tm) v8.05

From ELECTRIC BREAD, Innovative Cooking Enterprises, Inc.

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