



Oatmeal Bread

WGHS Member Barb shared this recipe at our 2015 Autumn Herb Gathering.

4 c bread flour	2 T honey
½ c oatmeal (not instant)	2¼ t instant or bread machine yeast (1 packet)
1¼ c milk at room temperature	2 T kosher salt
2 T softened butter	

Mix ingredients for 3 minutes in stand mixer bowl (or by hand for 6-10 minutes) until it comes together.

Add 1-2 extra tablespoons of milk or water to hydrate correctly, if necessary.

Cover and let rise in warm place until double in size.

Briefly knead dough on floured surface.

Cut into desired sizes for rolls and place in lightly greased pan.

Cover and let rise for 20 minutes.

Bake at 425 degrees for 15 to 18 minutes until golden and risen.

Cool and enjoy with herbal butter!

