THE J.M. SMUCKER Co

Rustic Honey Oatmeal Bread

Makes 2 loaves

Prep Time	Cook Time	Serves	Difficulty
30 mins	35 mins	N/A	N/A

Ingredients

- **Bread Dough:**
- 1 tsp (5 mL) sugar
- 1/2 cup (125 mL) warm water (110-115°F/45-56°C)
- 1 envelope (2 1/4 tsp / 11 mL) (8 g) active dry yeast
- 1 cup (250 mL) milk
- 2 tbsp (30 mL) butter
- 3 tbsp (45 mL) honey
- 2 tbsp (30 mL) sugar
- 1 1/2 tsp (7 mL) salt
- 1/2 cup (125 mL) warm water (110-115°F/45-56°C)
- 5 1/2 cups (1375 mL) **Robin Hood®** Best For Bread Homestyle White Flour, divided

  Robin Hood® Best for Bread Homestyle White Flour

- 2 cups (500 mL) **Robin Hood®** Oats

  Robin Hood® Quick Oats

- **Topping:**
- 2 tbsp (30 mL) slightly warm honey (for easy brushing)
- 1/4 cup (50 mL) **Robin Hood®** Oats

Directions

Step 1:

Dissolve 1 teaspoon (5 mL) sugar in 1/2 cup (125 mL) warm water in a liquid measuring cup. Sprinkle in yeast. Let stand 10 minutes, then stir well. Add yeast to a large bowl.

Step 2:

Heat milk to lukewarm. Stir in butter, 2 tablespoons (30 mL) sugar, honey, salt and 1/2 cup (125 mL) warm water. Add milk mixture, 2 cups (500 mL) flour and 2 cups (500 mL) oats to dissolved yeast mixture. Beat with wooden spoon or electric mixer until smooth and elastic.

Step 3:

Stir in 2 1/2 cups (625 mL) of remaining flour gradually. You may not use all of the flour so add a little at a time just until it is a soft dough which leaves sides of bowl. Turn out on floured board.

Step 4:

Knead dough, adding more flour as necessary, until dough is smooth, elastic and no longer sticky (about 10 minutes).

Step 5:

Place in lightly greased bowl. Turn dough to greased top. Cover with greased waxed paper and tea towel.

Step 6:

Let rise in warm place (75°-85°F/24°-29°C) until doubled (45-60 minutes).

Step 7:

Punch down dough. Turn out onto lightly floured board and divide into 2 equal portions. Cover with tea towel and let rest for 10 minutes.

Step 8:

Line 2 baking sheets with parchment paper.

Step 9:

Shape each portion into a ball approximately 8” (20 cm) in diameter.

Step 10:

Place on prepared baking sheets. Cover lightly with plastic wrap and let rise in warm place until doubled in size (45 to 60 minutes).

Step 11:

Make two slashes across top of bread, 3” (7.5 cm) apart, with a sharp knife, about 1/2” (1.3 cm) deep.

Step 12:

Brush with honey and sprinkle with oats.

Step 13:

Bake at 375°F (190°C) on lower oven rack for 30 to 35 minutes. Cool on wire racks.

As with any other baking you can insert a skewer or cake tester into middle of bread. If it comes out clean it is ready. A very reliable way is to use an instant read thermometer. Insert in the center of the loaf. If the temperature reached 190°F/88° it is ready.

Images

