



THE J.M. SMUCKER CO.

Oatmeal Casserole Bread

Makes 2 loaves

Prep Time Cook Time Serves Difficulty

15 mins 35 mins N/A N/A

Ingredients

- 1 3/4 cups (425 mL) water, boiling
- 3/4 cup (175 mL) **Robin Hood®** Oats

Robin Hood® Quick Oats

- 1/4 cup (50 mL) molasses
- 1 1/2 tsp (7 mL) salt
- 3 tbsp (45 mL) Canola oil
- 1 tsp (5 mL) granulated sugar
- 1/2 cup (125 mL) water, warm
- 1 pkg (2 1/4 tsp / 11 mL) (8 g) active dry yeast
- 4 cups (1 L) **Robin Hood®** Best For Bread Homestyle White Flour

Robin Hood® Best for Bread Homestyle White Flour

- 1 cup (250 mL) **Robin Hood®** Best For Bread Whole Wheat Flour

Robin Hood® Best for Bread Whole Wheat Flour

Directions

Step 1:

Combine water and oats in large bowl. Stir in molasses, salt and oil. Cool to room temperature.

Step 2:

Dissolve 1 teaspoon (5 mL) sugar in 1/2 cup (125 mL) warm water. Sprinkle in yeast. Let stand 10 minutes, then stir well.

Step 3:

Add dissolved yeast and 2 cups (500 mL) white flour to oat mixture. Beat on low speed of electric mixer 1/2 minute then on high speed for 3 minutes, scraping sides of bowl often.

Step 4:

Stir in whole wheat flour, then remaining white flour, until thoroughly blended. Use enough flour to make a soft, non-sticky dough.

Step 5:

Cover with greased waxed paper and tea towel.

Step 6:

Rise in warm place (75°-85°F/24°-29°C) until doubled (45 to 60 minutes). Punch down.

Step 7:

Beat with wooden spoon. Spread in 2 greased (1 1/2 qt/1.5 L each) casseroles or soufflé dishes.

Step 8:

Cover with tea towel and let rise in warm place until dough is 1" (2 cm) above top of pan (30 minutes).

Step 9:

Preheat oven to 375°F/190°C.

Step 10:

Bake on lower oven rack of preheated oven for 25 to 35 minutes, or until golden.

Images

