THE J.M. SMUCKER Co

Oatmeal Batter Bread

Makes 1 loaf

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

Ingredients

- 1/2 cup (125 mL) **Robin Hood®** Best For Bread Whole Wheat Flour

  Robin Hood® Best for Bread Whole Wheat Flour

- 1 3/4 cups (425 mL) **Robin Hood®** Best For Bread Homestyle White Flour, divided

  Robin Hood® Best for Bread Homestyle White Flour

- 1 pkg (2 1/4 tsp / 11 mL) (8 g) instant yeast
- 2 1/2 tbsp (35 mL) granulated sugar
- 3/4 tsp (3 mL) salt
- 2/3 cup (150 mL) water, hot
- 1/4 cup (50 mL) butter, softened
- 1 cup (250 mL) **Robin Hood®** Oats

  Robin Hood® Quick Oats

- 1 egg

Directions

Step 1:

Combine whole wheat flour, 1/2 cup (125 mL) white flour, yeast, sugar and salt in large bowl. Mix well.

Step 2:

Add water, butter, oats and egg to flour mixture. Beat at low speed of electric mixer just until dry ingredients are moistened. Beat at medium speed for 3 minutes. Using a wooden spoon, gradually stir in remaining 1 - 1 1/4 cups (250 - 300 mL) white flour adding enough to make a soft smooth dough.

Step 3:

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

Step 4:

Rise in warm place (75°- 85°F/24°- 29°C) until doubled (35 to 40 minutes). Punch down.

Step 5:

Turn dough into greased 1 1/2 qt (1.5 L) round casserole or soufflé dish.

Step 6:

Rise uncovered in warm place until doubled in size (30 to 35 minutes).

Step 7:

Preheat oven to 375°F (190°C).

Step 8:

Bake in centre of oven for 25 to 30 minutes, or until golden. Remove from dish immediately. Cool on wire rack.

Images

