THE J.M. SMUCKER Co

One Rise Breakfast Seed Bread

Prep Time	Cook Time	Serves	Difficulty
20 mins	35 mins	1	N/A

Ingredients

- 2 1/4 tsp instant yeast
- 1 tsp sugar
- 1 1/4 cups hot water (120°F - 130°F/50°C - 55°C)
- 2 tbsp butter, softened
- 3 tbsp maple syrup or honey
- 1 tsp salt
- 1 1/4 cups Robin Hood® Best for Bread Flour Whole Wheat Flour

  Robin Hood® Best for Bread Whole Wheat Flour

- 1 cup Robin Hood® Best for Bread Flour Homestyle White
- 1/2 cup Robin Hood® Oats

  Robin Hood® Quick Oats

- 1/2 cup seeds (any combination: poppy, sesame, flax, pumpkin, sunflower)
- 1/4 cup raisins or dried cranberries (optional)

Directions

Step 1:

Grease an 8 ½” x 4 ½“ (21 cm x 11 cm) loaf pan.

Step 2:

Dissolve yeast and sugar in water in large bowl. Let stand 10 minutes or until frothy. With wooden spoon or spatula, mix in butter, maple syrup and salt. Add whole wheat flour and mix. Add remaining ingredients and mix until a sticky but still wet dough forms. Spoon into prepared pan. Cover with plastic wrap and tea towel and let rise in warm area until almost doubled, about 45 minutes.

Step 3:

Preheat oven to 375°F (190°C). Bake 35-40 minutes or until the internal temperature reaches 190°F (87°C).

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