

Whole Wheat Honey Oatmeal Bread

This one was given me from my sister-in-law many years ago and has become our very favorite bread recipe! This bread doesn't crumble and it stays moist for a week! (If it is around that long!)

WHOLE WHEAT HONEY OATMEAL BREAD

(Recipe is for 8 loaves---- half recipe--4 loaves-- is in parentheses)

1. Put 2 cups water (1 cup) and 1 cup oatmeal (1/2 cup) in a large bowl or 8-cup measuring cup. Microwave on high at 70% for 5 minutes. Cool to 110° or lower.
2. Put 6 cups warm water (3 cups) in a mixing bowl add: 1/2 cup brown sugar (1/4 cup) and 1/4 cup yeast (2 T.). Let stand for 5 minutes until the yeast gets bubbly.
3. While yeast bubbles, grind 12 cups of whole wheat (6 cups) plus 3 (2) 500 mg vitamin C tablets (dough enhancer!) to make 20 cups (10 cups) of whole wheat flour.
4. Add to yeast mixture the following: 1/4 cup oil (2T.), 1/2 cup honey (1/4 cup), 1/4 cup butter (2T.), 3 eggs (2 eggs), 2 cups granulated powdered milk (1 cup)*, 1 cup gluten flour (1/2 cup) (optional but nice!), 2-1/2 Tablespoons salt (1 heaping T.), cooked oatmeal, and 6 cups (3 cups) of the whole wheat flour. Run mixer until this is very smooth.
5. Add the rest of the whole wheat flour until dough doesn't stick to the bowl anymore. Don't let the dough get too dry! Then knead this for 5 minutes by mixer or 10 minutes by hand.
6. Put dough into a greased bowl. Let rise till doubled (30-45 minutes).
7. Turn dough onto floured surface. Divide into 8 (4). Form loaves. Let rise in oven which has been preheated to 150° then TURNED OFF!
8. After about 20-30 minutes, turn the oven on to 325°(Convection if you have it!) (DON'T OPEN THE OVEN BEFORE TURNING ON!) And set your timer for 30-35 minutes! It will preheat and cook your bread perfectly!

* Or 1 cup (1/2 cup) fine powdered milk