

Oatmeal Cottage Bread

INGREDIENTS

1 1/4 Cup Water	4 1/2 Tsp Dry yeast (two packets)
1 Cup Rolled oats	1/2 Cup Warm (tepid) water
1/2 Cup Honey	2 Eggs, beaten
2 oz Butter	5 - 5 1/2 Cups All purpose flour (you can replace a cup or so of all purpose flour with the same amount of whole wheat flour)
3 Tsp Salt	Oil to grease bowl for the dough to rise
	1 Egg white

- 1** Bring 1 ¼ cups water to a boil.
- 2** Measure oats, honey, butter and salt into a large bowl. Pour boiling water over ingredients. Stir to dissolve honey and melt butter. Cool to lukewarm.
- 3** In a separate bowl, sprinkle yeast over ½ cup warm (not hot) water. Stir to moisten. Let mixture sit until yeast is dissolved and small bubbles begin to show on the surface.
- 4** Add dissolved yeast and beaten eggs to lukewarm oat mixture. Stir well. Add 2 cups flour and beat well with a spoon. Add enough of the remaining flour to make a soft dough, stiff enough to pick and up and handle but still very pliable.
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- 6** Sprinkle a smooth surface with flour. Place dough on surface and Knead for 10 minutes, using additional flour if the dough gets sticky.
- 7** Use a flavor-neutral oil (vegetable or canola oil is fine) to grease a clean large bowl. Transfer dough to bowl, turning it to grease the top. Cover the bowl with plastic wrap and leave to rise until dough doubles in volume, about 1 ½ hours.
- 8** Punch dough down and divide into two equal portions.
- 9** Shape a loaf from each portion and place on a flat greased baking pan, one loaf per pan. Lightly grease the top of each loaf, cover loosely with plastic wrap and allow to rise until doubled, about 1 hour.
- 10** Preheat oven to 375 degrees. Beat egg white with 1 tablespoon water and brush on loaves. Sprinkle with additional rolled oats if desired.
- 11** Preheat oven to 375 degrees. Beat egg white with 1 tablespoon water and brush on loaves. Sprinkle with additional rolled oats if desired.
- 12** Bake in 375 degree oven for 15 minutes. Reduce heat to 350 degrees and bake for an additional 30 minutes until deep golden brown. Cover loaves with foil if they are browning too fast. Remove from oven. Cool on a wire rack. Cool completely before cutting.