



Quaker's Best Oatmeal Bread - By Hand

 **SERVINGS**

32

 **COOKING TIME**

45 min

Roll up your sleeves get baking. Our recipe is the Best Oatmeal Bread – By Hand. It is a fun way to get in the kitchen and make something delicious. While the ingredients might be simple, the end result is anything but that.

Ingredients

- 5 $\frac{3}{4}$ to 6 $\frac{1}{4}$ cups all-purpose flour
- 2 $\frac{1}{2}$ cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/4 cup granulated sugar
- 2 $\frac{1}{4}$ oz packages (about 4 $\frac{1}{2}$ tsp) quick-rising yeast
- 2 $\frac{1}{2}$ tsp salt
- 1 $\frac{1}{2}$ cups water
- 1 $\frac{1}{4}$ cups low-fat milk
- 4 tbsp margarine or butter

Cooking Instructions

1. In large bowl, combine 3 cups flour, oats, sugar, yeast and salt; mix well.
2. In small saucepan, heat water, milk and margarine until very warm (120°F to 130°F).
3. Add to flour mixture.
4. Blend on low speed of electric mixer until dry ingredients are moistened.
5. Increase to medium speed; beat 3 minutes.
6. By hand, gradually stir in enough remaining flour to make a stiff dough.
7. Turn dough out onto lightly floured surface.
8. Knead 5 to 8 minutes or until smooth and elastic.
9. Shape dough into ball; place in greased bowl, turning once.
10. Cover; let rise in warm place 30 minutes or until doubled in size.
11. Punch down dough.

12. Cover; let rest 10 minutes.
13. Divide dough in half; shape to form loaves.
14. Place in two greased 8 x 4 or 9 x 5-inch loaf pans.
15. Cover; let rise in warm place 15 minutes or until nearly doubled in size.
16. Heat oven to 375°F.
17. Bake 45 to 50 minutes or until dark golden brown.
18. Remove from pans to wire rack.
19. Cool completely before slicing.