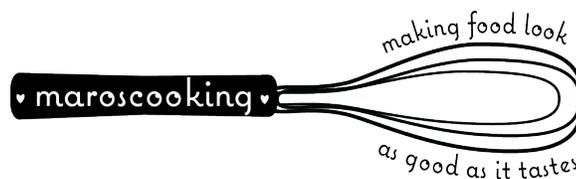


Seven Grain-Oatmeal Honey Wheat Bread

Ingredients for two loaves:

- 👉 1 cup seven-grain hot cereal, such as Bob's Red Mill
- 👉 2½ cups boiling water
- 👉 ½ cup honey
- 👉 1½ packages yeast
- 👉 1 Tbsp salt
- 👉 3-4 cups All Purpose Flour
- 👉 1½ cup whole wheat flour, such as Bob's Red Mill
- 👉 4 Tablespoons butter, melted and cooled, plus butter for greasing bowl and baking pans
- 👉 1 cup extra thick oatmeal, Bob's Red Mill, plus more for sprinkling
- 👉 1 egg yolk
- 👉 1 tablespoon of milk or cream



Directions:

1. Boil 2½ cups of water, pour over seven-grain hot cereal and a cup of the oatmeal. Stir and let set until temperature cools for about 20 minutes.
2. Meanwhile add yeast to ¼ cup of hot water (about 100°) with a tablespoon of sugar and allow yeast to proof for about 10 minutes.
3. In a stand mixer, fitted with dough attachment, pour in hot cereal, honey and yeast and salt. Turn on mixer and stir to combine and add melted and cooled butter. Slowly add both flours and knead until all ingredients combine. Your dough will be somewhat sticky and will not completely hold together.
4. Grease a large bowl with butter, place dough in bowl. Cover with a damp towel to rise in a warm spot for at least 1 hour or until doubled in size.
5. Remove risen dough from bowl and knead with a bit of additional flour on a lightly floured surface. Divide dough in half and place in two greased loaf pans.
6. Gently cover again with a damp towel and set in warm place to rise a second time for an additional hour.
7. Using a pastry brush, brush tops of loaves with egg wash and sprinkle with oatmeal.
8. Preheat oven to 350°. Bake loaves for 30-35 minutes or until the top of bread is golden and toothpick comes out clean when inserted.
9. Remove from oven, allow bread to cool for 5 minutes until cooled slightly, remove from loaf pan and allow bread to cool completely on wire rack. Slice and enjoy!