Gluten-free Honey Oat Bread    
  
3 1/3 cups oat flour (or 4 cups of gluten-free oats plus more for the top)  
2 scant tablespoons yeast  
1 1/2 cups warm water  
1/4 cup olive oil  
1/4 cup + 2 tablespoons honey  
1/2 cup corn starch (or tapioca flour)  
1/2 cup rice flour (white or sweet white rice flour. Brown rice would probably work too but I haven't tried that yet)  
2 teaspoons xanthan gum  
1 teaspoon salt  
1/4 teaspoon cinnamon  
4 eggs   
  
If you're using whole oats, blend them in the food processor until they're pretty fine (as fine as you can get them). Meanwhile combine the yeast and water and let sit for a few minutes. Add the oil, honey, starch, flour, xanthan gum, and oats and beat until combined. Add the salt, cinnamon, and eggs. Beat for a few minutes until fluffy. Pour into a well greased 10 inch loaf pan and allow to rise for about 45 minutes until doubled. Meanwhile, preheat the oven to 350ºF. Sprinkle the top of the risen loaf with some more oats and cut a few slits in the top with a serrated knife. Bake for about 45 minutes. Allow to cool before cutting.

Read more at http://www.yammiesglutenfreedom.com/2012/11/gluten-free-honey-oat-bread.html#z1hT2tfA36olL3xW.99