BREAKFAST BREAD

• 2 ½ cups warm water

• 1 tbsp. dry yeast

• ¼ – ½ cup (creamed) honey

• 1/4 cup packed brown sugar

• 1 stick softened (salted) butter

• 3/4 tsp. salt

• 1 ½ cups wheat flour

• 1 ½ cups rolled oats

• 4 - 5 cups bread flour

• 4 tbsp. ground flax

• 2 tbsp. fiber powder

• 2 tsp. cinnamon

• vanilla

Directions

Combine all ingredients, knead for about seven minutes or until dough is no longer wet but smooth and somewhat elastic. Let bread rise until doubled in size, punch down and shape into loaves or put in loaf pans. Let rest for 15 or so.

OR

Let rise until doubled, then refrigerate until ready to bake… then put in oven.

Cut lengthwise slit in top to prevent cracking.

Bake at 375 until crusty and brown on top (30-35 minutes).