

Vermont Whole Wheat Oatmeal Honey Bread

PREP 10 mins

BAKE 35 to 40
minsTOTAL 2 hrs 55
mins

YIELD 2 loaves

Ingredients

- 2 cups (454g) boiling water
- 1 cup (99g) rolled oats, traditional or quick (not instant)
- 1/2 cup (78g) maple sugar or 1/2 cup (106g) brown sugar
- 1 tablespoon (21g) honey
- 4 tablespoons (57g) butter
- 2 1/2 teaspoons salt
- 1 teaspoon cinnamon, Vietnamese preferred
- 1 tablespoon instant yeast
- 1 1/2 cups (170g) King Arthur White Whole Wheat Flour
- 4 cups (482g) King Arthur Unbleached All-Purpose Flour

Instructions

- ① In a large mixing bowl, combine the water, oats, maple or brown sugar, honey, butter, salt, and cinnamon. Let cool to lukewarm (100°F to 110°F), which typically takes about 10 to 15 minutes; stir the mixture several times to help things along, if you like.
- ② Add the yeast and flours, stirring to form a rough dough. Knead (about 10 minutes by hand, 5 to 7 minutes by machine) until the dough is smooth and satiny.
- ③ Transfer the dough to a lightly greased bowl, cover the bowl with lightly greased plastic wrap, and allow the dough to rise for 1 hour. Since the dough is warm to begin with (from the boiling water), it should become quite puffy.
- ④ Divide the dough in half, and shape each half into a loaf. Place the loaves in two greased 8 1/2" x 4 1/2" bread pans.
- ⑤ Cover the pans with lightly greased plastic wrap and allow the loaves to rise until they've crowned about 1" over the rim of the pan, about 60 to 90 minutes.
- ⑥ Bake the loaves in a preheated 350°F oven for 35 to 40 minutes, tenting them lightly with aluminum foil after 25 minutes, to prevent over-browning. Remove them from the oven when they're golden brown, and the interior registers 190°F on a digital thermometer.
- ⑦ Turn the loaves out onto a rack to cool. Store at room temperature, well-wrapped, for several days; freeze for longer storage.

We're here to help. King Arthur Baker's Hotline: (855) 371 2253