

OATMEAL BREAD

In large bowl, weigh out:

400 g steel-cut oats

100g rolled oats

60 g molasses

60 g honey

2T kosher salt

Stir in **4 C boiling water**. Let oat mix cool down and soften.

In glass measuring cup, mix and let sit until bubbly, 10 min:

1 C warm water

3 T yeast

As oat mix cools down, stir in:

800 g whole wheat flour

500 g white flour

Stir in yeast mixture into oat mixture to make a wet dough. Knead dough in its big bowl until the dough is workable. Weigh out another **60-80g white flour** to incorporate. Turn out dough onto floured countertop and knead for 10 min. Add enough reserved flour to keep from sticking.

Let rise in clean covered bowl until doubled in size, about 2 hours.

Butter 4 glass loaf pans. Punch dough down; weigh dough and divide into 4 loaves approx 26 ounces each.

Cover and let rise until doubled, about 30-60 min. Preheat oven to 375. Bake loaves at 375 for 40 minutes. Turn out loaves to cool on racks.