

a simple yet delicious gift in a jar

Oatmeal Bread

Ingredients:

3-1/4 cups all purpose flour
3/4 cup old fashioned oatmeal
1-1/4 tsp. salt
1 packet active dry yeast (doesn't need to be quick rise.)

Directions:

Layer the flour, oats and salt into a 1 quart jar. Lay the yeast packet on top.

Add a label to the jar with the instructions of how to make and bake the bread!

How to bake the bread:

- Take the yeast out of the jar and put it in 1-1/4 cups of warm water. Allow to proof.
- Grease a bread pan and set aside.
- Meanwhile, pour the rest of the jar ingredients into a mixing bowl. Add 3 Tbsp. vegetable oil and 2 Tbsp. honey.
- Pour the yeast and water mixture over the mix.
- Beat all together in the mixer until everything is combined and kneaded. (about 5 min.)
- Take the dough from the bowl and knead slightly on a lightly floured board until it is smooth and you form in into a loaf shape and set in the bread pan to rise.
- Rise until doubled in size and then bake at 350 degrees until browned.




3 Winks Design

** You may also bake this bread in your bread machine!*