

# Oatmeal Bread



## Ingredients:

jar of mix  
1-1/4 c water  
3 Tbsp vegetable oil  
2 Tbsp honey

## Directions:

- 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.

