

# Back-of-the-Bag Oatmeal Bread



Recipe adapted from [kingarthurfLOUR.com](http://kingarthurfLOUR.com)

Illustrated by Christina Wang at [tremendo.us](http://tremendo.us)

Measure out 3 cups of flour by gently spooning it into a cup.



Use a knife to sweep off any excess flour.



Add the flour and the following ingredients to a mixing bowl:



1½ tsp salt



2 tsp instant yeast



1 cup rolled oats



1¼ cup lukewarm milk



3 tb honey



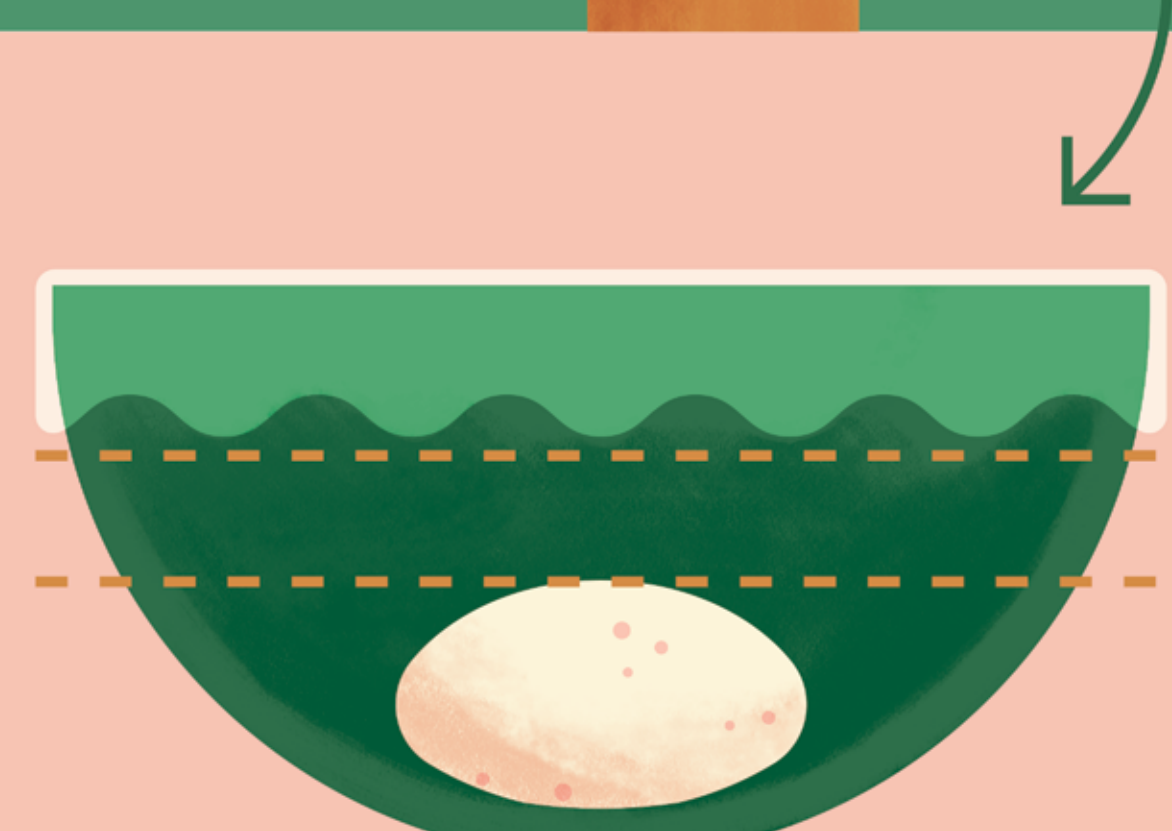
2 tb butter



Mix until a shaggy dough forms.

Knead on a lightly oiled surface until it's springy though still somewhat soft, about 5–7 mins.

The dough may feel quite sticky at first; don't be tempted to add more flour since it will make the loaf dry.



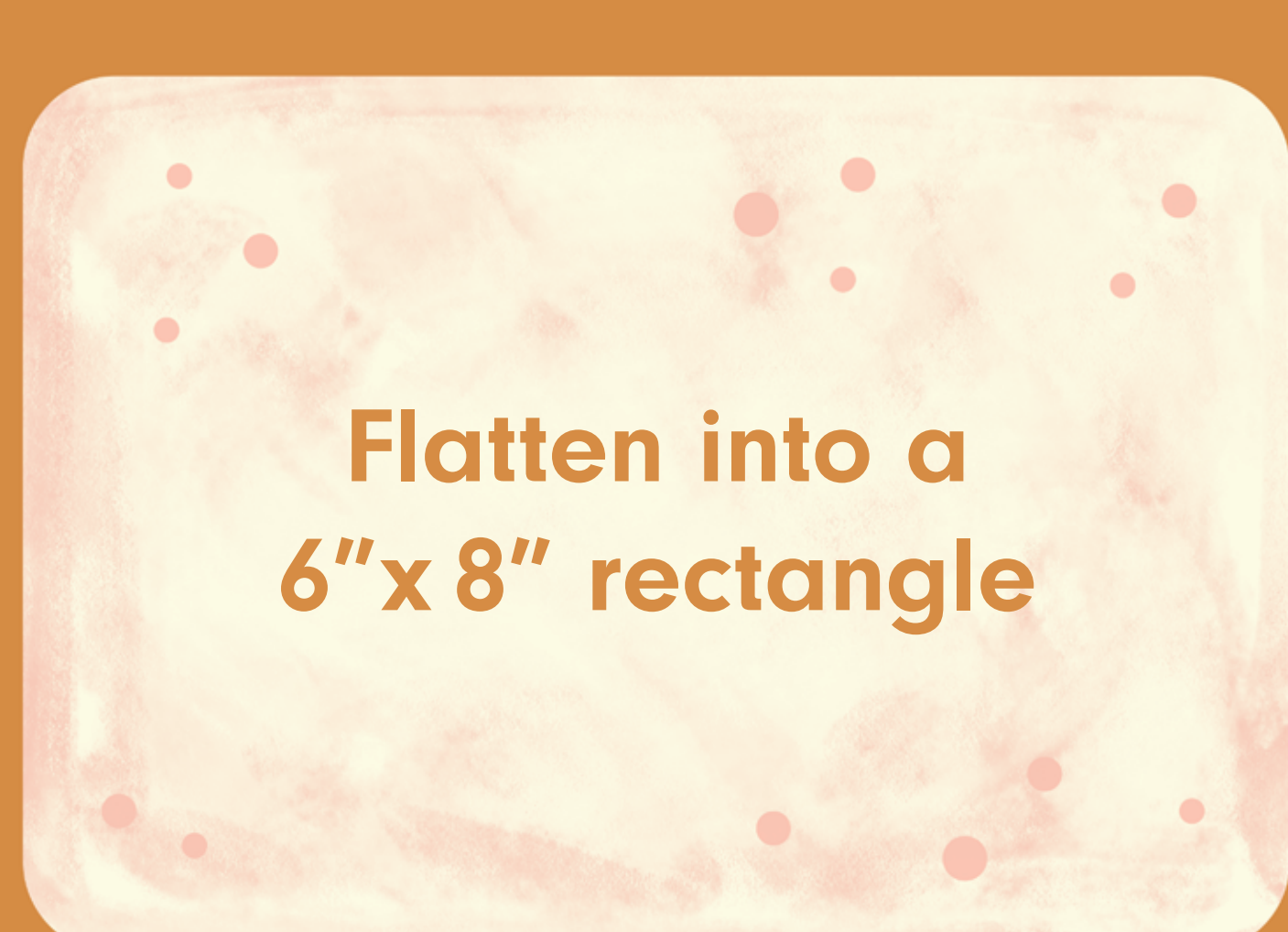
Place dough in a lightly greased bowl, cover, and allow it to rise for an hour; it'll become puffy, though it may not double in bulk.

Transfer dough to a lightly oiled surface.

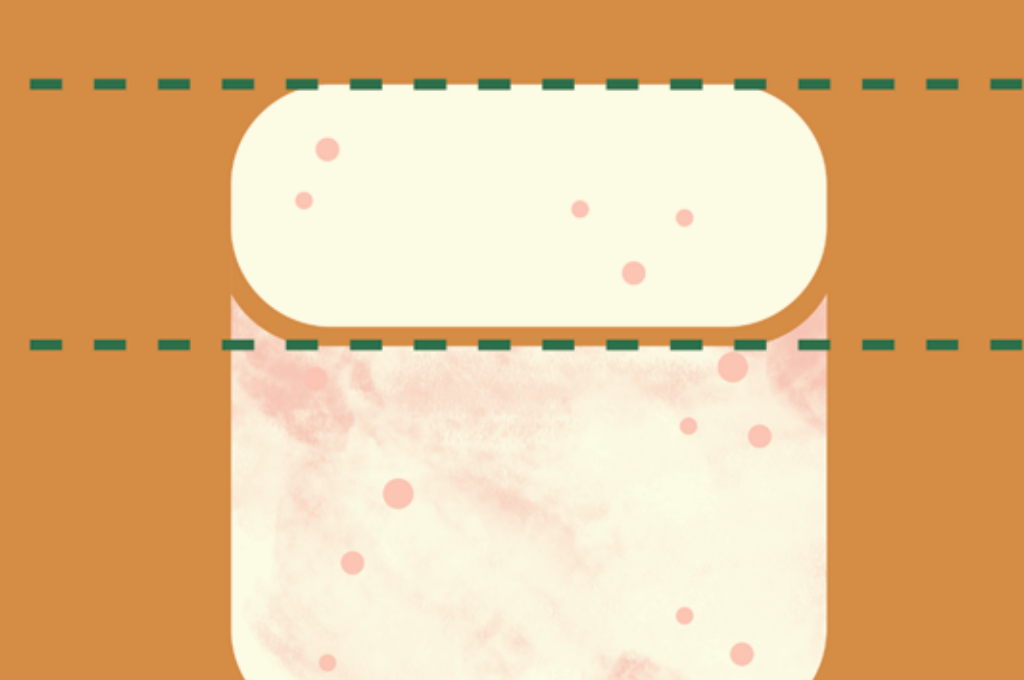


To shape the dough:

1

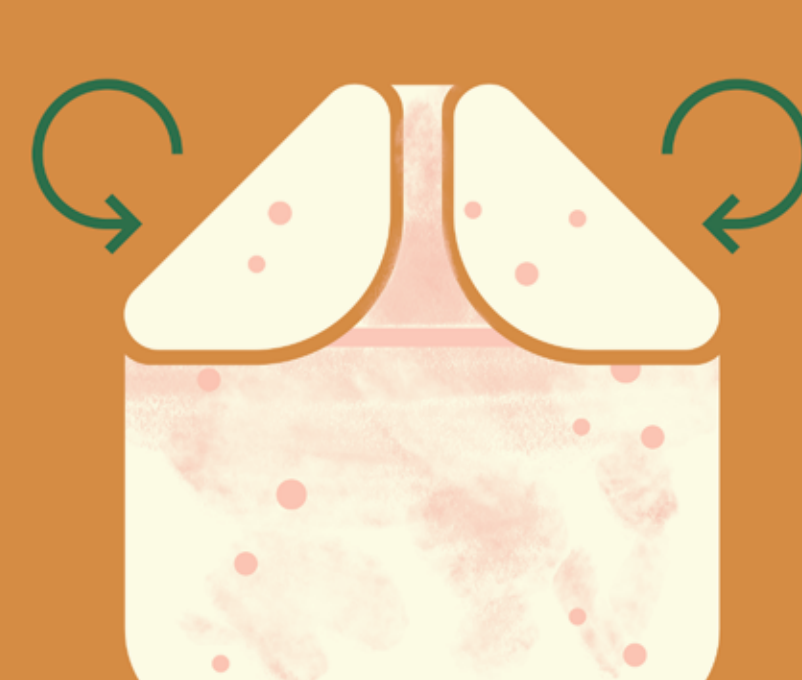


2



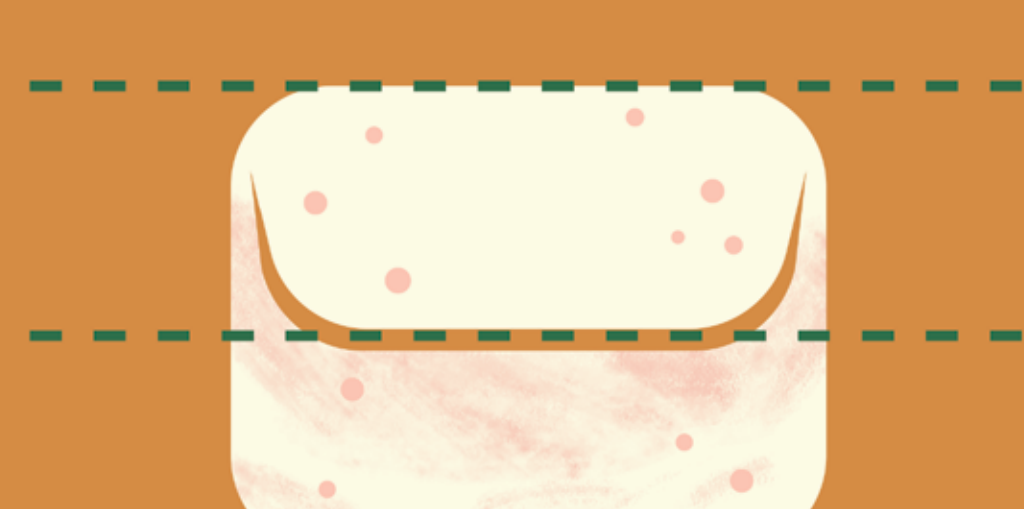
Fold the top down to the center, press to seal.

3



Pull the upper left and right corners into the center.

4



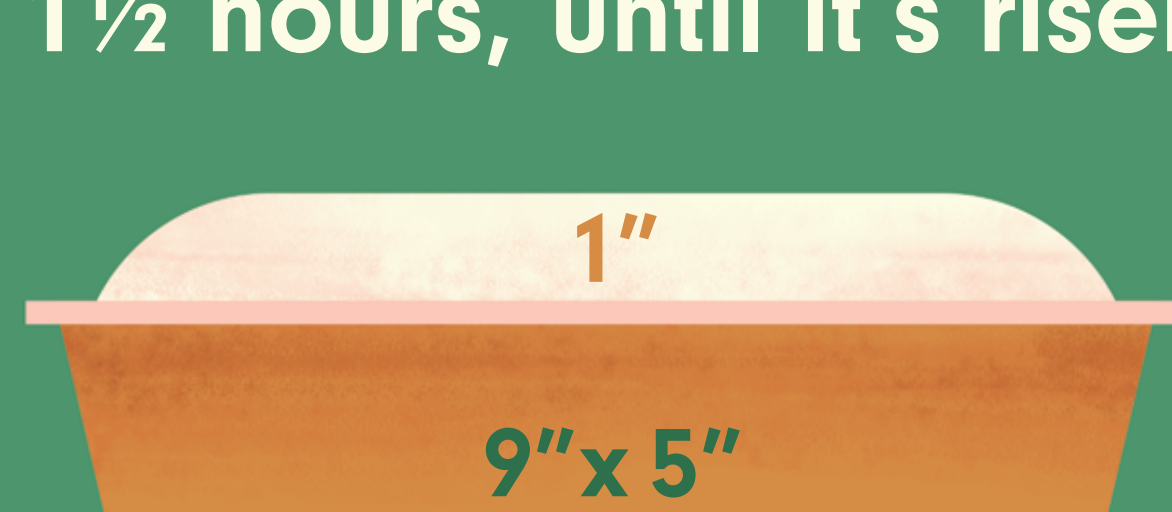
Fold the top down again.

5



Roll into a 9" to 10" log.

Place log in a 9"x5" greased loaf pan and cover for 1 to 1½ hours, until it's risen about 1" over the rim of the pan.



Towards the end of rising time, preheat the oven to 350°F.

Toppings:



1 egg white



1 tb cold water



1-2 tb rolled oats

Beat the egg white with cold water. Brush it over the top, then sprinkle with oats.



Bake the bread for 35–40 minutes, until golden brown.

Remove bread from oven and let it stand for 10 minutes before turning it onto a rack to cool. Cool completely before slicing.