



Bread Machine & Baking Videos with Ellen Hoffman

Oatey-Wheaty-Datey bread

1

- 345 g milk or Half and Half
- 70 g honey
- 152 g bread flour
- 370 g whole wheat flour
- 70 g old fashioned oats
- 60 g butter
- 7 g salt
- 7 g yeast
- Add at Beep 160g chopped dates

Put ingredients into bread pan in the order your machine's instructions require. Set for whole wheat or dough course.

Check dough 5 minutes into kneading process to make sure it's not too wet or too dry.

Put dates (tossed in a bit of flour to coat) in at add beep

If using dough course, when complete, put dough in loaf pan and let rise for 45 minutes in a slightly warmed oven.

Egg wash, sprinkle oats

Bake for 35-45 minutes at 375 degrees until inner temp reaches 190. Lay a piece of foil on top to keep it from over browning during baking.

Cool 2-3 hours, slice, freeze in plastic freezer bags same day of baking for keeping bread fresh.