

## Lib's Oatmeal Bread

*Free of Egg, Peanuts, Tree nuts, Sesame, Soy, Shellfish*

2 TBSP yeast

1 cup warm water

1 cup warm milk

½ cup honey (or maple syrup)

½ cup molasses

¼ cup melted butter

1 TBSP mild olive oil

1 ½ tsp salt

1 cup oatmeal

3 cups white flour

3 cups whole wheat flour

Combine the yeast, water, milk, honey (or maple syrup), and molasses in a mixer bowl (or other large bowl). Let stand for 3 minutes. Add butter, oil, salt, oatmeal and both flours. Mix in blender with bread hook or knead with hands for 10-15 minutes. Divide the dough in half, form into two loaves, and place in two oiled loaf pans. Lightly brush the loaves with mild olive oil. Cover the loaves with a towel and let rise (20 minutes). Punch down and let rise again until doubled in size (at least 45 minutes to 1 hour). Bake at 350 degrees for ½ hour or until the bread is light golden brown and does not stick to the sides of the loaf pan.

Servings: 15-18 (\$0.38/serving)

***\*This recipe is free of the above listed allergens if the ingredients chosen are free of the allergens. For example, a pasta dish is only free of eggs and wheat if the pasta used is egg and wheat free.***