



recipe

NO KNEAD OATMEAL BREAD

- 2 3/4 C bread flour
- 1/2 C rolled oats
- 2 tsp kosher salt
- 3 TBS shortening at room temp.
- 1 C water at 110-115 degrees F (fairly warm, but not hot)
- 1 package Red Star Active Dry Yeast (1/4 oz. or 2 1/4 tsp)
- 1 egg at room temp.
- 3 TBS molasses

1. In a medium bowl, combine the bread flour, oats, kosher salt, and shortening. Set aside.
2. In a large mixing bowl (or the bowl of a standing mixer), add water and yeast. Let stand 3-5 min. Stir in the egg, molasses, and half of the flour mixture. Beat on medium speed for two min. or by hand until smooth. Stop the mixer. Add the remaining flour mixture and beat (or stir) again until smooth, 1-2 min. Scrape down batter from sides of bowl. Cover and let rise in warm place until doubled, 30-40 min. To check if the dough is ready, press it lightly with two fingers; if the indentation remains, the dough is ready.
3. Grease a 9"x5" or an 8 1/2"x4 1/2" loaf pan. With a wooden spoon or your hand, gently press down the dough in the bowl with repeated strokes (about 25 total). Spread the batter into the prepared pan (it will be thick and fairly sticky), then tap the pan on a counter several times to remove any air pockets. If using a 9"x5" pan, let rise until the batter comes within 1 inch of the top of the pan; if using an 8 1/2"x4 1/2", let rise just until batter reaches the top of the pan, about 30 min. Preheat your oven to 375°.
4. Bake loaf for 40-50 min., until well browned on sides and top. The bread should reach an internal temperature of 190° and sound hollow when tapped. Remove from pan and let cool on a wire rack. Slice and serve.



scripture

JOHN 6: 25-40

27 Do not work for the food that perishes, but for the food that endures for eternal life, which the Son of Man will give you. For it is on him that God the Father has set his seal."



conversation

How did you receive just what you needed from God today? If you haven't already, take a moment to give thanks.

