

# Herbed Oatmeal Pan Bread

## BREAD

2 cups water  
1 cup rolled oats  
3 tablespoons margarine or butter  
3 ¾ to 4 ¾ cups all purpose flour  
¼ cup sugar  
2 teaspoons salt  
2 pkg. Active dry yeast  
1 egg

## HERB BUTTER

1 tablespoon grated Parmesan cheese  
½ teaspoon dried basil leaves  
¼ teaspoon dried oregano  
¼ teaspoon garlic powder  
6 tablespoons margarine or butter, melted

Bring water to a boil in a medium saucepan; stir in rolled oats. Remove from heat; stir in 3 tablespoons margarine. Cool to 120 to 130 degrees. In large bowl, combine 1 ½ cups flour, sugar, salt and yeast; blend well. Add rolled oats mixture and egg. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, stir in an additional 1 ¾ cups to 2 ½ cups flour to form stiff dough.

On floured surface, knead in ½ to ¾ cup flour until dough is smooth and elastic, about 5 minutes.  
Shape dough into ball; cover with large bowl. Let rest 15 minutes. Grease 13.9 inch baking pan. Punch down dough several times to remove all air bubbles; press into greased pan. Using very sharp knife, cut diagonal lines 1 ½ inches apart, cutting completely through dough. Repeat in opposite direction creating diamond pattern. Cover loosely with greased plastic wrap and cloth towel. \*Let rise in a warm place (80 to 85 degrees). Until light and doubled in size; about 45 minutes.

Heat oven to 375 degrees. Uncover dough. Redefine cuts by poking tip of knife into cuts until knife hits bottom of pan; do not pull knife through dough. In small bowl, combine Parmesan cheese, basil, oregano and garlic powder; mix well. Set aside. Spoon 4 tablespoons of the butter over cut dough. Bake at 375 degrees for 15 minutes. Brush remaining 2 tablespoons of butter over bread. Sprinkle with Parmesan cheese-herb mixture. Bake for an additional 10 to 15 minutes or until golden brown. Serve warm or cool. Yield: 16 rolls

### \*TIP:

To bake at a later time, at this point let stand at room temperature for 20 minutes. Remove cloth towel. Refrigerate 2 to 24 hours. Remove plastic wrap from dough; let stand at room temperature 30 minutes. Bake as directed above.

*Fresh Bread can really make a meal! If you were fortunate enough to join us for our January dinner, you would have enjoyed this bread in the form of individual rolls. The oatmeal makes them soft and delicious and herb butter is such a nice touch. Oatmeal also has so many wonderful health benefits.*

## Cook's Notes

### ROLLED OATS

Rolled oats can be purchased in 3 varieties; old-fashioned, quick-cooking and instant. Old fashioned rolled oats are whole oats that have been hulled, steamed and flattened by rollers into flakes. Quick-cooking rolled oats have been cut into smaller pieces before rolling, yielding thinner flakes that cook more quickly. Instant oats have been cut into even smaller pieces, precooked and dried so that they cook very fast.

Old-fashioned and quick-cooking rolled oats usually can be used interchangeably in recipes unless it specifies a variety.

However, old-fashioned rolled oats will result in a firmer textured end product. Instant oats are not usually used for baking; most instant oat products include sugar, salt, or flavorings and are meant to be used primarily as breakfast cereal.