



MAPLE SYRUP BROWN BREAD

- ¾ Cup Rolled Oats
- 1 ¼ Cups Boiling Water
- 1 Package Yeast
- ¼ Cup Warm Water
- ½ Cup Milk
- 1/3 Cup Maple Syrup
- ¼ Cup Sugar
- ¼ Cup Butter
- 2 Teaspoons Salt
- 5 Cups All Purpose Flour
- 1 Cup Whole Wheat Flour
- ½ Cup Golden Raisins

DIRECTIONS

1. Combine oats with boiling water.
2. Cover and let stand until water is absorbed – about 20 minutes.
3. Dissolve yeast in ¼ cup warm water in a large bowl.
4. Let stand until bubbly – about 5 minutes.
5. Combine milk, syrup, sugar, butter and salt in a small saucepan.
6. Heat over low heat until butter is melted.
7. Cool to lukewarm.
8. Stir milk mixture into yeast.
9. Stir in oats.
10. Mix in flour and raisins to make a stiff dough.
11. Turn onto a lightly floured surface. Knead until smooth and elastic – about 10 minutes.
12. Place in a greased bowl, turning to coat all sides. Allow to rise for 1 ½ hours.
13. Punch dough down then divide in half.
14. Roll each half into a 16x8 inch rectangle.
15. Roll up, beginning at short edge, pinching ends together to seal.
16. Place in greased loaf pans and allow to rise, covered, for 1 ½ hours.
17. Heat oven to 375 degrees. Bake bread for 40 to 45 minutes.
18. Cool in pans for 10 minutes.
19. Brush tops with maple syrup and sprinkle with sugar while the loaves are still warm.

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