



MAPLE OATMEAL BATTER BREAD

- 1 ¼ Cups Milk
- 4 Tablespoons Butter
- 1 Cup Oats
- ¼ Cup Warm Water
- 1/3 Cup Maple Syrup
- 1 Envelope Active Dry Yeast
- 1 Egg
- 1 ½ Teaspoon Salt
- ¾ Cup Whole Wheat Flour
- 2 Cups Flour
- ½ Cup Currants or Raisins

DIRECTIONS

1. Combine milk and butter in a small saucepan; heat to boiling; pour over oats in a large bowl.
2. Cool to lukewarm.
3. Butter a casserole or soufflé dish; sprinkle side and bottom with additional oats.
4. Sprinkle yeast into very warm water in a 1 cup measure; stir in 1 teaspoon of the maple syrup; stir until yeast dissolves.
5. Let stand, undisturbed for 10 minutes.
6. Add the yeast mixture, remaining syrup, egg, salt, whole wheat flour, and ¾ cup flour to oatmeal mixture.
7. Beat with an electric mixer at medium speed for 3 minutes.
8. Stir in currants and remaining flour with a wooden spoon.
9. Turn into prepared casserole dish.
10. Smooth top with floured hands.
11. Let rise 45 minutes.
12. Bake in a 350 degree oven for 50 minutes.
13. Cool in pan 10 minutes, then remove to wire rack to cool completely.