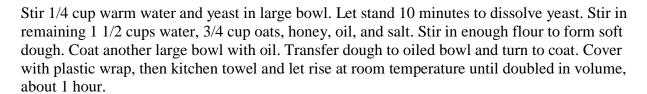
Honey-Oat Bread

Ingredients:

- 1 3/4 cups warm water (105°F to 110°F)
- 1 tablespoon dry yeast
- 3/4 cup quick-cooking oats
- 1/3 cup honey
- 3 tablespoons vegetable oil
- 2 1/2 teaspoons salt
- 5 cups (about) all purpose flour
- 1 large egg, beaten to blend
- Additional quick-cooking oats





Oil two 8 1/2x4 1/2x2 1/2-inch loaf pans. Punch down dough; shape into 2 loaves. Place 1 loaf in each pan. Cover and let rise in warm draft-free area until almost doubled in volume, about 20 minutes.

Preheat oven to 350°F. Brush tops of loaves with egg; sprinkle with additional oats. Bake until brown on top and tester inserted into center comes out clean, about 40 minutes. Cool completely. (Can be prepared up to 1 day ahead. Store airtight at room temperature.)

