

LOAVES

OAT FLOUR CINNAMON RAISIN BREAD



PREP TIME: 2 HOURS



COOK TIME: 30-35MINS



SERVES: 8-10 SLICES



INGREDIENTS

2 cups	Oat flour
1 cup	Wheat flour
1 packet	Active dry yeast
1 cup	Warm water
2 tbsp	Honey
2 tbsp	Melted butter
1 tsp	Salt
1 tsp	Ground cinnamon
1/2 cup	Raisins

DIRECTIONS

1. In a small bowl, mix warm water and honey. Sprinkle the yeast over the mixture and let it sit for about 5-10 minutes until it becomes frothy.
2. In a large mixing bowl, combine oat flour, all-purpose flour, salt, and ground cinnamon.
3. Make a well in the center of the dry ingredients and pour in the activated yeast mixture along with melted butter. Stir until a dough forms.
4. Turn the dough out onto a lightly floured surface and knead for about 5-8 minutes, until the dough becomes smooth and elastic.
5. Flatten the dough and sprinkle raisins evenly over the surface. Fold the dough over itself and continue kneading until the raisins are distributed throughout the dough.
6. Place the dough in a greased bowl, cover it with a clean kitchen towel or plastic wrap, and let it rise in a warm place for about 1 to 1.5 hours, or until it doubles in size.
7. Once the dough has risen, punch it down to release the air. Shape it into a loaf and place it into a greased loaf pan.
8. Cover the loaf pan with a kitchen towel and let it rise for another 30-45 minutes, or until it puffs up slightly.
9. Preheat your oven to 375°F (190°C) while the dough is rising.
10. Once the dough has risen, bake the bread in the preheated oven for about 30-35 minutes, or until it's golden brown on top and sounds hollow when tapped on the bottom.
11. Remove the bread from the oven and let it cool in the pan for about 5-10 minutes. Then transfer it to a wire rack to cool completely before slicing.



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