

CHEF BRAD'S OAT PAN BUTTER BREAD

3 cups hot water
1/3 cup sugar
1/3 cup butter
1 tablespoon salt
1 cup rolled oats
3 cups fresh ground whole wheat flour
5 to 7 cups natural white flour, Wheat
Montana's
2 tablespoons Saf instant yeast



Place hot water in your Bosch mixer equipped with the dough hook, add oats, sugar, butter, salt, and whole wheat flour. Place yeast on top of flour and turn on mixer. Add white flour until dough cleans the sides of the bowl. Knead for six minutes. Divide into loaves and place in pans to rise. Slit top and fill with butter. Bake in a preheated 400 degree oven at 350 degrees until done, about 25 to 30 minutes.