



Banana Oatmeal Bread

INGREDIENTS

1 1/2 Pound Loaf

1 cup milk

2 tablespoons unsalted butter, cut into pieces

One 6-ounce banana, sliced (3/4 to 7/8 cup)

2 cups bread flour

1 cup whole wheat flour

2/3 cup rolled oats

2 tablespoons sugar

1 tablespoon gluten

1 teaspoon salt

2 1/4 teaspoons SAF yeast or 2 3/4 teaspoons bread machine yeast

1/2 cup 1/3 cup chopped walnuts

2 Pound Loaf

1 1/3 cups milk

3 tablespoons unsalted butter, cut into pieces

One 8-ounce banana, sliced (1 to 1 1/8 cups)

2 1/2 cups bread flour

1 1/2 cups whole wheat flour
3/4 cup rolled oats
3 tablespoons sugar
1 tablespoon 1 teaspoon gluten
1 1/4 teaspoons salt

1 tablespoon SAF yeast or 1 tablespoon plus 1/2 teaspoon bread machine yeast
1/2 cup chopped walnuts

DIRECTIONS

- Place the ingredients, except the nuts, in the pan according to the order in the manufacturer's instructions. Set crust on medium and program for the Sweet Bread or Fruit and Nut cycle; press Start. (This recipe is not suitable for use with the Delay Timer.) When the machine beeps, or between Knead 1 and Knead 2, add the walnuts.
 - When the baking cycle ends, immediately remove the bread from the pan and place it on a rack. Let cool to room temperature before slicing.
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