



SO DARN Good Oat Bread

Ingredients:

1 ½ Tbsp yeast
2 Tbsp honey
2 Tbsp margarine
1 ¼ cups warm Dr Pepper soda
3 cups flour
½ cup rolled oats
1 Tbsp salt

Directions:

Combine yeast, honey, margarine, and warm Dr Pepper in a bowl. Mix until dissolved; let sit until mixture turns creamy. Add to dry ingredients and kneed for 10 minutes. Let rest to rise until it doubles in size, and then punch it down. Put in a lightly greased loaf pan and let it rise again. Brush the top of the bread with Dr Pepper just before baking. Bake in a 350 degrees F preheated oven for 35 minutes. Will make a few loaves depending on the size of loaf pan(s) you use.

-submitted by Justin Wilcox