

Honey Oat Bread

From the kitchen @ HammersNHugs.com



Ingredients:

2 c water

½ honey

2 T vegetable oil

2 t salt

1 c rolled oats

¼ c ground flaxseed

¾ c whole wheat flour

3 c white bread flour

2 t bread machine yeast

Directions:

Place the ingredients in the order recommended by your bread machine manufacturer. Choose the basic bread setting and the crust finish of your choice (I prefer light or medium). Set your time and enjoy freshly baked bread at your convenience!

To Freeze:

Allow the bread to cool. Wrap the loaf tightly in several layers of plastic wrap and then wrap in tin foil. Can be deep frozen for 3 months.