



Breadmaker-Oat-Bread

- 375 ml Water (warm if possible)
- 15 ml (1tablespoon) Liquid Honey
- 30 ml Light Olive Oil
- 7 ml (1 ½ teaspoon) Salt
- 500 g High grade flour plus a bit if the mix appears wet.
- 100 g Wholegrain Oats
- 3 heaped teaspoons Milk Power
- 4 level teaspoons Yeast

Place liquid in the pan and dry ingredients on top and program bread maker as per a standard wholemeal loaf.

Happy Baking,
Gordon.

This recipe has been supplied from a happy customer who is keen to share the recipe that he successfully adapted.

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