Oat Wheat Bread

The Keeper's House - Isle de Haut, ME The Great Country Inns of America Cookbook (2nd ed) (1992)

Yield: 3 loaves

1/2 cup warm water

4 teaspoons active dry yeast

1 teaspoon sugar

1/4 teaspoon ground ginger

3 cups rolled oats

3 1/2 cups boiling water

3 tablespoons butter or margarine

1/2 cup molasses

1 tablespoon salt

1 cup bran or bran cereal

2 cups whole-wheat flour

4 to 5 cups white flour

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Preheat the oven to 350 degrees.

Place the warm water in a small bowl. Add the yeast, sugar and ginger.

In a bowl, pour the boiling water over the oats. Add the butter, molasses and salt. Add the bran, whole-wheat flour and yeast mixture. Add the white flour. Knead for 10 minutes.

Let rise in a greased bowl for 90 minutes. Punch down. Place in three greased loaf pans. Let rise

Bake for 40 minutes.

Per Serving (excluding unknown items): 4373 Calories; 60g Fat (12.2% calories from fat); 130g Protein; 842g Carbohydrate; 76g Dietary Fiber; 93mg Cholesterol; 6875mg Sodium. Exchanges: 47 1/2 Grain(Starch); 1/2 Lean Meat; 11 Fat; 7 1/2 Other Carbohydrates.

Bread and Muffins

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Colorina (koal):	4373	Vitamin B6 (ma):	1.9mg
Calories (kcal):		Vitamin B6 (mg):	J
% Calories from Fat:	12.2%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	76.1%	Thiamin B1 (mg):	7.2mg
% Calories from Protein:	11.7%	Riboflavin B2 (mg):	4.2mg
Total Fat (g):	60g	Folacin (mcg):	648mcg
	•	Niacin (mg):	55mg
Saturated Fat (g):	26g	Caffeine (mg):	0mg
Monounsaturated Fat (g):	16g	Alcohol (kcal):	09
Polyunsaturated Fat (g):	11g	% Pofuso:	0.0%
Cholesterol (mg):	93mg	V. DATHEA'	1111%

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Carbohydrate (g):	842g	Food Exchanges
Dietary Fiber (g): Protein (g): Sodium (mg):	76g 130g 6875mg	Grain (Starch): 47 1/2 Lean Meat: 1/2
Potassium (mg): Calcium (mg): Iron (mg):	5097mg 701mg 53mg	Vegetable: 0 Fruit: 0 Non-Fat Milk: 0 Fat: 11
Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	20mg trace 1547IU 346 1/2RE	Other Carbohydrates: 7 1/2

Nutrition Facts

Amount Per Serving	
Calories 4373	Calories from Fat: 534
	% Daily Values*
Total Fat 60g	92%
Saturated Fat 26g	129%
Cholesterol 93mg	31%
Sodium 6875mg	286%
Total Carbohydrates 842g	281%
Dietary Fiber 76g	304%
Protein 130g	
Vitamin A	31%
Vitamin C	0%
Calcium	70%
Iron	296%

^{*} Percent Daily Values are based on a 2000 calorie diet.