

the ELK'S COOKBOOK



OATMEAL BATTER BREAD

By Gabi Strickland Walker. Gabi is the creator and editor of Walker Mtn. Eats Facebook group, where she shares her delicious recipes which are tried-and-true tested on her husband, Gar, her girls, and her family, church family, and friends.



This mouthwatering brown bread brings back memories of the warm, slightly sweet loaf many of us love from LongHorn. I first started making this bread when I was about 12 years old, and it quickly became a family favorite. Over the years it fell out of my regular rotation, until my sister asked me to bring it back for Christmas dinner—and just like that, all those cozy memories returned.

If you're looking for a comforting, homemade bread to add to your table, give this one a try. It's especially delicious alongside a steaming bowl of soup, but it pairs beautifully with just about any meal. 🍴



Recipe: OATMEAL BATTER BREAD

From the Kitchen of Gabi Strickland Walker

INGREDIENTS

- 1 t salt
- 2 pkgs Active Dry Yeast
- 5 C AP flour
- 1 T sugar
(+ if you like a little sweeter)
- 1 C oats
- ½ C molasses
- 2 T butter (+ more for tops)
- 2 ¼ C water

DIRECTIONS

PREP 15-20 MIN

- STEP 1** In the bowl of a stand mixer, combine salt, yeast, sugar and 2 C of the flour. Set aside.
- STEP 2** In a saucepan over low heat, stir together oats, molasses, water and butter until well combined. Heat to very warm. Remove from heat and allow to cool to about 120-130 degrees.
- STEP 3** With a stand mixer on low, begin to slowly pour the oat mixture into the dry ingredients. Increase speed to medium and beat 2 minutes. Add ½ C flour at a time (2 1/2 - 3 C total), continuing to mix until a thick batter, scraping down the sides of the bowl as needed. Once it becomes a dough that leaves the sides of the bowl, let the mixer continue to “knead” for about 1-2 minutes.
- STEP 4** Cover the bowl and let rise in a warm spot until doubled, about an hour.
- STEP 5** Spray a large cookie sheet or 2 pizza pans generously with nonstick cooking spray. Punch the dough down.
- STEP 6** Turn dough out onto a prepared (greased) pan and cut the dough in half. With greased fingers, knead each half into a smooth ball and place on the pan(s). Cover both and let rise until doubled in a warm area, about another hour.
- STEP 7** Preheat the oven to 350 degrees. With a sharp knife, score the tops of each loaf with 3 “slashes”. Bake 30-40 minutes until done, golden brown and firm. Remove from pan to cool on wire racks. Rub tops with softened butter. Slice and serve!

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