



Caraway and oat loaf

By Miele

1 hour 20 minutes

Prep time

1 hour 15 minutes (depending on desired browning)

Cooking time

12 servings

Serves

INGREDIENTS

300 g bread flour 150 g spelt flour 50 g rolled oats 10 g brown sugar 7g instant dried yeast 3 g bread improver 350 ml warm water 15 g vegetable oil 10g caraway seeds

METHOD

- 1. Place all dry ingredients except caraway seeds into the bowl of an electric mixer with a dough hook attached.
- 2. Add the liquid ingredients and run on low speed until the dough is smooth and elastic (around 2 minutes).
- 3. Add the caraway seeds and mix until well combined into dough. Knead lightly on a floured bench, shape into a rough ball and place into a large greased bowl. Cover with cling film.
- 4. Place into the Oven on Conventional at 40°C and prove until doubled in size (around 1 hour).
- 5. Once proved, knock dough back, divide in half and shape into two loaves. Place onto a baking tray sprinkled with flour. Slash the tops of the loaves with a sharp knife.
- 6. Place back into Oven and choose:

Automatic > Bread > Baguettes. Follow the prompts on screen.

7. Allow the bread to rest for at least 10 minutes before cutting.

Note

- H 5000 Ovens produce a very dark crust; the lowest browning setting is often the most appropriate. H 6000
 Ovens produce very accurate browning so choose the browning level that best suits your requirements.
- If you are making this bread by hand, you will need to continue kneading for around 10 minutes.