

**Miele**

# 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.