

## HONEY-OAT PAIN DE MIE

*(from King Arthur)*

3 cups (12 3/4 ounces) all purpose flour  
2 + 1/4 teaspoons instant yeast  
1 cup old-fashioned rolled oats  
1 + 1/2 teaspoons salt  
4 tablespoons melted butter  
3 tablespoons honey  
1 cup + 2 Tbs lukewarm water

Combine all of the ingredients in the bowl of a KitchenAid mixer, and mix until it comes together in a shaggy mass. Cover the bowl, and let the dough rest for 20 minutes. Then knead for 8 to 10 minutes on second speed (you can also knead by hand until smooth, it will take longer).

Place the dough in a lightly greased bowl, or in an 8-cup measure (so you can track its progress as it rises), and let it rise for 90 minutes. It should be noticeably risen, but not necessarily double in bulk.

Gently shape the dough into a 9 " log. Place the log in a lightly greased 9 " pain de mie (pullman) pan, pressing it gently to flatten. Cover the pan with a plastic wrap and let the dough rise until it's about 1 inch from the top of the lid. This should take 60 to 90 minutes.

Remove the plastic wrap, close the lid, and bake the bread in a 350 F oven for 30 minutes. Carefully remove the lid (wear mittens), and bake for 5 more minutes to brown the surface. If you want, you can remove the bread from the pan and bake it for another 5 minutes to get a crispier crust. Internal temperature should be at least 190 F.

Remove the bread from the oven, allow it to completely cool before slicing.