

**Brown Sugar Oatmeal Raisin Bread**  
Recipe Adapted From: [CookingBread.com](http://CookingBread.com)  
Yield: 2 Loaves

**This bread is wonderful with just a little butter. The brown sugar adds some sweetness, the oatmeal a little texture, and the whole wheat flour some healthiness. Enjoy with a good cup of coffee.**



**Ingredients**

**Dough**

2 1/4 cups buttermilk  
2 tablespoons butter  
1 egg, beaten  
1/2 cup packed brown sugar  
1 1/4 teaspoon salt  
2 1/4 teaspoons instant yeast  
1/2 teaspoon cinnamon  
1 1/4 cups rolled oats  
1 1/2 cups whole-wheat flour  
2 cups bread flour (may need less)

**Filling**

1/2 cup sugar  
1 1/2 teaspoon cinnamon  
3 tablespoons butter (melted)  
1 cup raisins

**Directions**

Add the buttermilk to a saucepan and heat just to until scalding (almost boiling). If the buttermilk curdles that's OK.

Pour the buttermilk into a large bowl. Add in the brown sugar, salt and butter. Mix until well blended and cool down. Add in the beaten egg. Now add in the rolled oats, whole-wheat flour, cinnamon and yeast. Mix for a few minutes until well mixed.

Allow to rest uncovered for 10 minutes. This will allow the gluten to develop making kneading easier and quicker.

Start to add in the bread flour. You may not need all the flour depending on the climate and humidity. Don't force the flour into the dough. If in doubt, less flour is better. It's easier to add flour than add water to dough. When it becomes too hard to mix in the bowl, pour out onto a flat surface and continue to add the flour slowly if sticky. Knead for 8 minutes till the dough becomes smooth and elastic.

Add a little oil to the dough and place the dough into the bowl. Flip the dough over a few times to lightly coat all sides of the dough. Cover with plastic wrap and allow to rest till double in bulk; about 1 hour

Cut the dough in half. Take one piece of dough and roll out to a 16 x 7 rectangle. In a small bowl combine the sugar and cinnamon to make the filling. Brush half of the melted butter onto the dough. And sprinkle half the sugar cinnamon mixture on top of the butter. Sprinkle the dough with the half of the raisins.

Roll the dough like a jelly roll and pinch the seam closed. Place onto a piece of parchment paper that is sprinkled with cornmeal. Now do the same with the other half of the dough.

Cover with plastic wrap and allow to double in bulk, about 1 hour. Preheat the oven to 375°F and place a baking stone in the center of the oven and a cast iron pan on the bottom of the oven at the same time you turn on the oven. After that, take a wooden spoon and press down the middle of the dough lengthwise, all the way to the bottom of the dough. This is completely optional but creates a little more original loaf.

Cover with plastic wrap again and allow to rest for 15 minutes. Now, place into the bread on the baking stone in the preheated oven.

Once you place the breads onto the baking stone pour about a cup of boiling water into the hot cast iron pan and close the door immediately. Bake for 30 -35 minutes or until golden brown. Cool on a wire rack. You can brush some more butter on the sides of the bread and sprinkle some more sugar and cinnamon. Cut and eat.

Enjoy!!