

# Planting Tomorrow's Radio Show

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## Honey Bread

Recipe from: The Honey Kitchen, published by Dadant & Sons

Bread made with honey gets more moist as it sits.

2 c. boiling water  
1 c. rolled oats  
2 T. butter  
2 - 1/2 t. salt  
1/2 c. honey  
1/4 c. warm water  
2 T. yeast  
6 cups flour

Combine boiling water, oats, butter, salt and honey. Cool until warm. Dissolve yeast in warm water and add to oat mixture. Mix in 4 cups of flour gradually. Knead in the remaining 2 cups of flour. Let dough rise in warm place until doubled. Punch down dough and form into 2 loaves. Place in greased bread pans. Let rise again in pans until doubled. Bake at 325 degree for 50-60 minutes.