



Gingery Cream Cheese and Molasses Bread

1 cup old fashioned rolled oats	½ tsp ground nutmeg
1 cup boiling water	½ cup of unsalted butter, room temperature
1 ¾ cup whole wheat flour	4 ounces of cream cheese, softened
1 cup of whole barley flour	½ cup sugar
1 tsp baking powder	1/3 cup molasses
½ tsp baking soda	3 large eggs
½ tsp salt	1 ¾ tsp ginger

Preheat oven to 350 degrees and lightly grease a 9X5 inch loaf pan.

Place the oats in a mixing bowl and pour boiling water over them. Let cool to room temperature. Combine the flours, baking powder, baking soda, salt and nutmeg in a small mixing bowl. Set aside.

Add the butter, sugar and cream cheese to the oats and cream the mixture until evenly combined. Add the molasses, then the eggs one at a time, mix thoroughly after each addition and be sure to scrape the bowl well. Add the dry ingredients, combine well, then stir in the ginger.

Put batter in pan and bake for 55 minutes to 1 hour. Tent top if browning too quickly. Remove from oven, cool on rack for 15 minutes before removing from pan.

This recipe was modified from its original form in the King Arthur Flour "Whole Grain Baking" cookbook