Staffordshire Oaty Cob

In 2014, Susan Clarke of Bread in Common produced a recipe for an oaty cob as a tribute to the Staffordshire Oat Cake. This bread requires a mother dough (sponge mix starter) which should be mixed for between 8 and 24 hours prior to mixing the bread dough.

Sponge Starter

5g fresh yeast (or 2,5g dried yeast)
130g water (by weight)
50g strong wholemeal flour
100g strong white flour
- *285g total weight* -

Bread Mix

250g strong wholemeal flour
200g strong white flour
210g water
2 handfuls of oatmeal (grist)

Mix the sponge and rest for 8 – 24 hours in a warm place. The mix should be fermenting by this time.

Place 285g of sponge mix in a bowl (if it is too light, add water to make up 285g).

Mix in the bread mix ingredients thoroughly and stand for 10 minutes.
Add 5g salt (*I use 1g salt*) to the mix, knead and shape into a cob. Place on a greased baking sheet and leave for 20 minutes to rise. Set your oven at 220°C whilst the dough proves.

Slash the cob with a sharp knife, sprinkle with water and oats. Place in the oven and bake at 220°C for 10 minutes to set the crust. Turn down to 180-200°C and bake for 25 minutes until done. Cool before slicing.





This bread has a distinct oaty taste and works well as an open sandwich, toasted with cheese or as an accompaniment to a ploughman's lunch.