

## Oatmeal Bread

2 loaves

4-5 c. white bread-flour (or all-purpose flour)  
1 c. rolled oats  
1/2 c. whole wheat flour  
1/2 c. brown sugar  
2 tsp. salt  
2 Tbsp. vegetable oil  
2 cups boiling water  
1 package of yeast (2 tsp. dry yeast)

1. Combine in large bowl: rolled oats, whole wheat flour, brown sugar, salt, and vegetable oil.
2. Add boiling water and stir to combine. Allow to cool.
3. Dissolve yeast in 1/2 cup of warm (105-110<sup>0</sup>) water. When batter is cooled to lukewarm (105-110<sup>0</sup>), add yeast and water.
4. Stir in enough white bread-flour (or all-purpose flour) to form dough. When dough is stiff enough to handle, turn onto floured surface and knead 5-10 minutes, adding only as much remaining flour as needed to prevent sticking.
5. Place in cleaned and greased bowl, cover, and let rise until doubled, about 1 hour. (Dough likes a temperature of about 80 degrees; if cooler, it will take longer to rise.)
6. Punch down and let rise until almost double, about 30-40 minutes. (Skip this second rise if you are in a hurry).
7. Divide dough in half. Shape each half into a loaf by persuading the dough with your knuckles to be a long rectangle about 8 inches wide; then roll up from top to bottom and press the seam together so it doesn't unroll. Place loaves in greased 9x5x3-inch loaf pans. Cover with towel and let rise 30-40 minutes, or until the top of the dough is about 1 inch above top edge of the pans.
8. Preheat the oven to 350 degrees.
9. Bake at 350 degrees for 30-40 minutes. Remove from pans and cool on rack, brushing loaves with oil for a soft crust.