

OATMEAL BREAD

Ingredients

1 cup quick oats	2 cups boiling water
1/2 cup whole wheat flour	1 pkg dry yeast
1/2 cup brown sugar	1/2 cup warm water
1 Tbsp salt	5 cups white flour
2 Tbsp margarine	

Directions

1. In a large bowl combine quick oats, whole wheat flour, brown sugar, salt, and margarine.
2. Pour the 2 cups of boiling water over the dry mixture; stir to combine.
3. Dissolve package of dry yeast in the 1/2 cups of warm water.
4. When batter is cooled to lukewarm, add in yeast mixture.
5. Stir in white flour.
6. When dough is stiff enough to handle, turn onto floured board and knead for 5 to 10 minutes. Place in a greased bowl, cover, and let rise until doubled.
7. Punch down, shape into 2 loaves and place in greased 9x5x3-inch pans and let rise again.
8. Bake at 350 degrees for 30 to 40 minutes. Cool on rack, brushing loaves with margarine for a soft crust.

Makes 2 loaves