



OATMEAL ROLLS BY MRS MARCH

- 1 Cup Warm Water
- 1 Package Active Dry Yeast
- 1/3 Cup Sugar
- 1 1/2 Teaspoon Salt
- 1/2 Cup Rolled Oats
- 1 Egg, Slightly beaten
- 3 Tablespoons Shortening
- 3 1/2 Cups All Purpose Flour

DIRECTIONS

1. Dissolve yeast in warm water.
2. Add sugar, salt, rolled oats and egg.
3. Add soft shortening and half of the flour.
4. Mix well and add remaining flour.
5. Knead well with hands.
6. Place in a greased bowl and turn to coat.
7. Cover with a towel and allow to rise for 2 hours.
8. Make into rolls, butter tops. Let rise 45 minutes to an hour.
9. Bake in a 375 degree oven for 20 to 25 minutes.