



## OATMEAL BREAD

- 1 Package Active Dry Yeast
- 1/4 Cup Warm Water
- 1 Cup Oatmeal
- 1 Cup Milk
- 1 Cup Water
- 1/4 Cup Shortening
- 1/3 Cup Packed Brown Sugar
- 2 Teaspoons Salt
- 5 1/2 Cups All Purpose Flour

## DIRECTIONS

1. Dissolve yeast in warm water. Add oatmeal to a large mixing bowl.
2. In a saucepan combine milk, 1 cup water, shortening, sugar and salt.
3. Heat to 120 degrees.
4. Pour heated mixture over oatmeal and let set until lukewarm.
5. Stir in yeast and then flour.
6. Knead dough 5 times in the bowl.
7. Let rise for 1 hour.
8. Punch down and let rise 1 hour again.
9. Shape into 2 loaves and place into greased loaf pans.
10. Brush with melted shortening or butter.
11. Let rise for 1 hour.
12. Bake in a 325 degree oven for 25 minutes.
13. Remove from pans and cool completely before slicing.