



OAT MOLASSES BREAD

- 2 Packages Yeast
- ½ Cup Warm Water
- 1 1/3 Cups Warm Milk
- 1 Cup Hot Water
- ¼ Cup Shortening
- 1/3 Cup Molasses
- 4 Teaspoons Salt
- 7 Cups All Purpose Flour
- 2 ½ Cups Uncooked Oats
- 2 Tablespoons Melted Butter
- 1 Tablespoon Milk

DIRECTIONS

1. Combine yeast and ½ cup warm water in a small bowl. Let stand 5 minutes.
2. Combine 1 1/3 cups milk, 1 cup hot water, and shortening in a large bowl.
3. Stir until shortening is melted.
4. Stir in molasses, salt and yeast mixture.
5. Gradually add 2 cups flour, beating well.
6. Add oats and enough remaining flour to form a stiff dough.
7. Turn out onto lightly floured surface and knead until smooth and elastic – about 10 minutes.
8. Divide dough in half and place each half in a well greased bowl. Brush tops with butter.
9. Cover with plastic wrap and let rise in a warm place for 1 hour.
10. Punch dough down and let rest for 10 minutes.
11. Shape each half into a loaf and place in well greased loaf pans.
12. Brush tops lightly with milk.
13. Cover and let rise 45 minutes.
14. Bake in a 350 degree oven for 40 to 45 minutes.