

### Oatmeal Bread

Combine in large bowl:

\*1 c quick oats

½ c whole wheat flour

½ c brown sugar

1 T salt

2 T margarine

\*Pour over:

2 c boiling water

\*Stir in to combine. Dissolve:

1 pkg dry yeast in ½ c warm water

\*When batter is cooled to lukewarm. Add yeast. Stir in:

5 c white flour

\*When dough is stiff enough to handle, turn onto floured board and knead 5-10 minutes.

Place in greased bowl. Cover and let rise until doubled. Punch down and let rise again.

Shape into 2 loaves and place in greased pans. Bake at 350 for 30-40 min. Cool on rack, brushing with butter for a soft crust.