

Oatmeal Cinnamon Bread

from The Frugal Girl

2 packages active dry yeast (4 ½ teaspoons)
½ cup warm water (110° to 115°)
1 ½ cups quick-cooking oats
1 ⅔ cups warm milk (110° to 115°)
½ cup shortening
½ cup sugar
2 eggs, lightly beaten
2 teaspoons salt
5 to 5-½ cups all-purpose flour

Cinnamon Sugar

½ cup sugar
2 teaspoons ground cinnamon

1. In a bowl, dissolve yeast in warm water. Add oats, milk, shortening, ½ cup sugar, eggs, salt and 2 cups flour; beat until smooth (if using stand mixer, beat 3 minutes). Add enough remaining flour to form soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and rise in a warm place until doubled, about 1 hour.
2. Punch dough down. Divide in half; roll each portion into a 16-in. x 8-in. rectangle. Brush with water. Combine cinnamon and ½ cup sugar; sprinkle over each dough half to within ½ in. of edges. Roll up jelly-roll style, starting with a short side; pinch seams to seal.
3. Place loaves seam side down in two greased 9-in. x 5-in. loaf pans. Cover and let rise in a warm place until doubled, about 30-40 minutes. Bake at 350° for 35-40 minutes or until golden brown. Cover loosely with foil if bread browns too quickly. Remove from pans to cool on wire racks. Yield: 2 loaves.

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