

Molasses Oatmeal Bread (from The Frugal Girl)

Makes 2 loaves

1 1/4 cups boiling water
1 cup quick cooking rolled oats (I've used 1.5 cups successfully)
1/2 cup molasses
1/3 cup butter or other fat of your choice
Scant tbsp salt
4.5 teaspoons instant yeast (2 pkgs.)
1/2 cup warm water
5 3/4 to 6 cups of flour
2 beaten eggs
extra rolled oats for coating the loaves

Combine oats, molasses, butter, and salt in a bowl. Pour boiling water over oats, stir to combine, and let mixture cool to lukewarm.

In a mixer bowl, combine warm water and yeast. Let sit for a few minutes, then add lukewarm oat mixture, 2 cups of flour, and 2 eggs. Mix until combine, then beat for 3 minutes.

Add enough remaining flour to make a soft dough, then turn out onto floured surface. Knead 3-5 minutes, or until smooth and elastic.

Place dough in bowl, cover with wet tea towel, and let rise in a warm place until doubled, about an hour.

Grease two 1-pound (or 4x8 inch) bread pans; sprinkle with oats and tip pan to cover sides and bottom.

Turn risen dough out onto lightly floured surface; divide in half. Roll each half out into an oblong shape and roll up, starting with the short end. Place loaves in prepared pans, seam side down.

Cover with wet tea towel and let rise in a warm place until doubled, about 30 minutes.

Preheat oven to 375° F. Lightly brush tops of risen loaves with water, then sprinkle with oats.

Bake for 30-35 minutes, or until nicely browned. Remove loaves from pan and let cool on a wire rack.

very slightly adapted from my vintage Better Homes and Gardens bread cookbook
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