



## MOLASSES OATMEAL BREAD

- 1 Cup Rolled Oats
- 1/2 Cup Molasses
- 1/4 Cup Shortening
- 1 Tablespoon Salt
- 2 Cups Boiling Water
- 2 Packages Yeast
- 1 Cup Warm Water
- 8 Cups Sifted Flour

## DIRECTIONS

1. Combine oats, molasses, salt, shortening and boiling water.
2. Set aside to cool.
3. Dissolve yeast in warm water.
4. Add to molasses mixture.
5. Stir in flour in parts, mixing well.
6. Place in a large greased bowl, cover and allow to rise for 1 1/2 hours.
7. Punch down.
8. Allow to rise twice more.
9. Divide dough into three portions.
10. Knead each portion and form into loaves.
11. Place in greased loaf pans.
12. Cover and allow to rise until doubled.
13. Bake in a 425 degree oven for 10 minutes.
14. Reduce temperature to 350 degrees and bake 30 minutes more.