Oatmeal Bread

4-5 c. white bread-flour (or all-purpose flour)
1 c. rolled oats
1/2 c. whole wheat flour
1/2 c. brown sugar
2 tsp. salt
2 Tbsp. vegetable oil
2 cups boiling water
1 package of yeast (2 tsp. dry yeast)

1. Combine in large bowl: rolled oats, whole wheat flour, brown sugar, salt, and vegetable oil.

2. Add boiling water and stir to combine. Allow to cool.

3. Dissolve yeast in 1/2 cup of warm (105-110°F) water. When batter is cooled to lukewarm (105-110°F), add yeast and water.

4. Stir in enough white bread-flour (or all-purpose flour) to form dough. When dough is stiff enough to handle, turn onto floured surface and knead 5-10 minutes, adding only as much remaining flour as needed to prevent sticking.

5. Place in cleaned and greased bowl, cover, and let rise until doubled, about 1 hour. (Dough likes a temperature of about 80 degrees; if cooler, it will take longer to rise.)

6. Punch down and let rise until almost double, about 30-40 minutes. (Skip this second rise if you are in a hurry).

7. Divide dough in half. Shape each half into a loaf by persuading the dough with your knuckles to be a long rectangle about 8 inches wide; then roll up from top to bottom and press the seam together so it doesn’t unroll. Place loaves in greased 9x5x3-inch loaf pans. Cover with towel and let rise 30-40 minutes, or until the top of the dough is about 1 inch above top edge of the pans.

8. Preheat the over to 350 degrees.

9. Bake at 350 degrees for 30-40 minutes. Remove from pans and cool on rack, brushing loaves with oil for a soft crust.