

## Oatmeal Bread

2 cups oatmeal

4 cups boiling water

Soak together for ½ hour.

Combine 4 Tablespoons dry yeast and ½ cup warm water and set aside to proof.

Blend 5 tsp. salt , ½ cup canola oil, ½ cup molasses, ½ cup honey and proofed yeast.

Blend into the oatmeal.

Combine 6 cups white flour and 6 cups whole wheat flour.

Add to oatmeal mixture and kneed until satiny smooth (7-10 minutes).

Shape dough in a ball; place in lightly greased bowl, turning once to grease surface. Cover; let rise in warm place till double (about 1 ½ hours). Punch down.

Cut into four portions; shape each into a smooth ball. Cover and let rest 10 minutes.

Shape each ball into a loaf; place in greased bread pan. Let rise till double (1 ¼ hours). Bake in moderate oven 375 degrees for about 45 minutes. Cover loosely with foil for the last 20 minutes, if loaves brown too quickly.

Makes 4 loaves