

Grandma's Oatmeal Bread

Recipe Bio

This old fashioned oatmeal bread is made with molasses, oats, and yeast for a soft homemade loaf with rich flavor and a hearty texture. Recipes like this were longtime kitchen staples, often mixed ahead and left overnight before baking fresh loaves for family meals, toast, and everyday sandwiches.

Grandma's Oatmeal Bread

2 packages active dry yeast, or
yeast cakes
1/2 cup warm water
1-1/2 cups boiling water
1 cup quick cooking oatmeal
1/2 cup molasses
1/4 cup sugar
1/3 cup shortening
1 tsp salt
2 beaten eggs
5-1/2 to 6 cups sifted flour

Soften dry yeast in warm water, or compressed yeast in lukewarm water. In large bowl combine the boiling water with oatmeal, molasses, ^{shortening} and salt. Cool to lukewarm. Stir in about 2 cups of the flour. Add eggs and beat well. Stir in softened yeast and beat well. Add remaining flour to make soft dough. (It will be a little sticky.) Grease top lightly and place in refrigerator for at least 2 hours, or over night. Turn out on floured bread board and knead. Shape into two loaves. Place in well-greased bread pans. Cover. Let rise until double in bulk. Bake at 375 degrees for about 50 minutes.

Della

(Mrs. Charlie)