

## Oatmeal Bread

**O**ATMEAL Bread provides a remarkable amount of nourishment at slight expense. Chopped nuts (one-half cup) give this Bread an even more tempting flavor. It is best when cut the day after baking; use a very sharp knife.

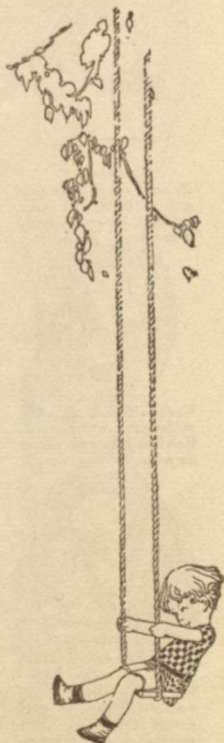
Pour two cups of boiling water over oatmeal, cover and let stand until lukewarm; or oatmeal left from breakfast may be used. Dissolve yeast and sugar in one-half cup lukewarm water, add shortening and add this to the oatmeal and water. Add one cup of flour, or enough to make an ordinary sponge. Beat well. Cover and set aside in a moderately warm place to rise for one hour, or until light.

Add enough flour to make a dough—about three cups, and the salt. Knead well, or “throw and roll” as shown on following page. Place in greased bowl, cover and let rise in a moderately warm place, until double in bulk—about one and one-half hours.

Mould into loaves, fill well-greased pans half full, cover and let rise again about one hour. Bake forty-five minutes in a hot oven.

This recipe makes two loaves.

- 1 cake  
FLEISCHMANN'S  
YEAST
- $\frac{1}{2}$  cup lukewarm water
- 2 cups boiling water
- 2 cups rolled oats
- $\frac{1}{4}$  cup brown sugar
- 2 tablespoonfuls melted  
shortening
- 4 cups sifted flour
- 1 teaspoonful salt



*Bread never "quarrels"  
with other foods.*