

## **Maritimes Oatmeal Bread**

6 cups boiling water

½ cup butter or margarine

½ cup fancy molasses (the other kind works OK but doesn't taste quite right)

1 tbsp salt

4 cups quick oats or regular dry oatmeal

Mix all of these together and let stand until it is cooled to approximately 80 degrees

Add 2 T of quick rise yeast

Let stand for another 10 to 15 minutes to let the yeast dissolve

Begin adding flour (any mixture of whole wheat and white) until the dough will knead without being too sticky (just a little sticky), to handle it as a ball of dough. Put it in a greased bowl and cover bowl with a wet tea towel and let double or more. Punch it down. Make it into loaves and let rise until double.

Bake at 375 degrees for 30 to 40 minutes or until it is brown on the bottom and is crackling on the bottom when you listen closely to it.

This is excellent with baked beans.