

Oatmeal Raisin Bread

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Yield: 2 loaves

*2 cups boiling water
1 cup quick cooking oats
3/4 stick margarine, melted
2 packages yeast
1/2 cup warm water
1 tablespoon sugar
1/2 cup molasses
1 1/2 teaspoons salt
7 cups flour
1 1/4 cups raisins*

Preparation Time: 45 minutes

Bake Time: 40 minutes

In a saucepan, cook the oats in two cups of water according to package directions. Add the margarine after cooking is completed.

In a bowl, dissolve the yeast and sugar in water.

In a mixing bowl, combine the oatmeal, yeast, salt, molasses and two cups of flour. Beat for 5 minutes. Add the remaining flour and raisins. Mix with a spoon.

Knead the dough until satin-like. Cover. Let rise until double (approximately 1-1/2 hours). Work and shape into loaves.

Place the dough into two greased loaf pans. Let rise again (approximately one hour).

Bake at 375 degrees for 30 to 40 minutes or until brown.

Per Serving (excluding unknown items): 5175 Calories; 83g Fat (14.5% calories from fat); 115g Protein; 997g Carbohydrate; 45g Dietary Fiber; 0mg Cholesterol; 4125mg Sodium. Exchanges: 47 1/2 Grain(Starch); 1/2 Lean Meat; 9 1/2 Fruit; 14 1/2 Fat; 8 Other Carbohydrates.