



BUTLER'S APPLE OATMEAL BREAD

1 cup oatmeal
½ cup brown sugar
2 Tbsp. butter
¼ tsp. cinnamon
1 envelope dry yeast
3 ½ cups flour
1 ½ tsp. salt
1 ½ cup apple juice

Combine oats, sugar, butter, salt and cinnamon. Bring juice to a boil, pour over oats mixture and cool to lukewarm. Sprinkle with yeast and mix well. Let stand 1 minute. Stir in 1/2 cup of the flour, then 1 additional cup. Cover with a dish towel and let stand for 1 hour. Stir down and add remaining 2 cup flour. Turn out and knead for 5 minutes. Shape into loaf and place in greased 9x5" loaf pan. Cover and let rise for another hour. Bake at 350° for 50 minutes until the top is quite brown (this bread will not sound hollow). Place on rack and brush with melted butter.

From the Kitchen of Mrs. Butler

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