

OATMEAL BATTER BREAD

1 pkg. dry yeast
1/4 c. lukewarm water
1 c. milk, scalded
2 Tbl. butter
2 Tbl. firmly packed brown sugar
1-1/2 tsp. salt
1 egg
2-1/4 c. sifted all purpose flour
3/4 c. oats

Soften yeast in lukewarm water. (Use warm water for dry yeast.) Pour scalded milk over butter, sugar and salt. Stir occasionally until butter melts; cool to lukewarm. Beat in egg. Add 1 cup flour to milk mixture; beat 2 minutes at medium speed of mixer. Stir in softened yeast. Stir in remaining oats and flour. Cover; let rise in warm place until double in size, about 1 hour. Beat batter down; turn into well-greased 8-1/2 X 4-1/2 X 2-1/2-inch loaf pan. Let rise uncovered in warm place until double in size, or until even with edge of pan, 40-45 minutes. Bake in preheated moderate oven (375 degrees) 35-40 minutes. Remove from pan; butter top of bread.