**Oatmeal Bread**

1 heaping cup of oatmeal
1 tsp. salt
½ cup molasses
4 T. bacon grease

Directions: Over all of the ingredients pour 1 pint of boiling water. Let stand until cool. Proof one package of yeast in 1/3 cup of warm water, and a pinch of sugar.

When yeast is active, add to the cool oatmeal mixture. Add 5 cups or more or less flour and knead thoroughly, being careful not to add more flour than necessary to keep the dough from sticking to the board. Let rise until double in bulk in a warm place for at least an hour or two.

Knead into two large or three small loaves and let rise until double again. Put the loaves in a well greased pan. Bake at 375 for 45 minutes.

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