Oatmeal Yeast Rolls

Makes 3 dozen

Ingredients

- 1 pkg active dry yeast
- 1/2 cup lukewarm water
- 1 cup scalded milk
- 1/4 cup shortening
- 1/4 cup sugar
- 2 tsp salt
- 1 cup cooked Stone-Buhr oatmeal
- 4 1/2-5 cups sifted Stone-Buhr all-purpose flour
- Melted shortening (for brushing)

Instructions

1. Stir yeast into lukewarm water.
2. Pour scalded milk over shortening, sugar, and salt; stir occasionally until shortening melts; cool to lukewarm.
3. Stir in oatmeal and 1 cup of the flour.
4. Add yeast mixture and enough more flour to make a soft dough.
5. Knead on a lightly floured surface until smooth and satiny, about 10 minutes.
6. Form dough into a ball; place in a greased bowl and brush with melted shortening.
7. Cover; let rise in a warm place until double in size, about 1 hour.
8. Punch dough down; cover and let stand 10 minutes.
9. Shape into rolls or buns; place in greased muffin pans or baking pans.
10. Brush with melted shortening; cover and let rise until double in bulk, about 45 minutes.
11. Bake in a preheated 400°F oven for 15 to 20 minutes, or until nicely browned.
12. Remove from pans immediately.

oatmeal yeast rolls

- 1 pkg active dry yeast
- ½ c lukewarm water
- 1 c scalded milk
- ¼ c shortening
- ¼ c sugar
- 2 tsp salt
- 1 c cooked Stone-Buhr oatmeal
- 4½-5 c sifted Stone-Buhr all-purpose flour
- Melted shortening

Stir yeast into lukewarm water. Pour scalded milk over shortening, sugar and salt; stir occasionally until shortening melts; cool to lukewarm. Stir in oatmeal and 1 cup of the flour. Add yeast and enough more flour to make a soft dough. Knead on lightly floured surface until smooth and satiny, about 10 minutes. Form dough into a ball; place in greased bowl and brush with melted shortening. Cover; let rise in a warm place until double in size, about 1 hour. Punch dough down; cover and let stand 10 minutes. Shape into rolls or buns; place in greased muffin pans or baking pans. Brush with melted shortening; cover and let rise until double in bulk, about 45 minutes. Bake in preheated 400° oven for 15 to 20 minutes or until nicely browned. Remove from pans immediately. Makes 3 dozen.

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