



Category (Breads)

Oat Dinner Rolls

Submitted by (Sherri Stringham)

<p><u>Recipe</u></p> <p>2-1/3 cups water, divided 1 cup quick-cooking oats 2/3 cup packed brown sugar 3 tablespoons margarine or butter 1-1/2 teaspoons salt 2 Tablespoons yeast 5-1/2 to 5-3/4 cups flour</p> <p>In a saucepan, bring 2 cups water to boil. Stir in oats; reduce heat. Simmer, uncovered, for 1 minute. Stir in brown sugar, butter, salt and remaining water. Transfer to a mixing bowl; let stand until mixture reaches 110-115 degrees. Stir in yeast. Add 3 cups flour; beat well. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic (about 6-8 minutes). Place dough in a greased bowl; turn once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down; shape into 24 rolls. Place on greased baking sheets or a jelly roll pan. Cover and let rise until doubled, about 30 minutes. Bake at 350 degrees for 20-25 minutes or until golden brown. Makes 2 dozen.</p>	<p><u>Grocery List</u></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p><u>Side dish</u></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><u>Tips/Helpful hints</u></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>