

Oatmeal Rolls

1 cup quick oatmeal
3 Tbsp. butter
2 cups boiling water
2 packages yeast – dissolved in 1/3 cup warm water
with 1 tsp. sugar
2/3 cup sugar
1 ½ tsp. salt
3 ½ cup bread flour
1 ½ cups whole white wheat flour



In a large bowl, pour the boiling water over the oats and butter. Stir and cool to lukewarm. Add sugar, salt and dissolved yeast to oatmeal mixture. Knead in the flours, a cup at a time. Let rise in a warm place for about an hour. Punch down. *Form into rolls and place in greased 9 x 13 baking pan. Allow to rise again. Bake in a 350 degree oven for 20 – 25 minutes or until golden brown.

- This recipe also makes excellent caramel rolls. Just roll the dough out 1 inch thick, spread butter, sprinkle with brown sugar and cinnamon. Roll into a pinwheel and cut into 1 ½ inch rolls.
- Caramel for rolls: ½ cup white sugar, ½ cup brown sugar, ½ cup butter, ½ cup vanilla ice cream.
Melt together, pour in bottom of 9 x 13 pan before adding rolls. Makes 12 rolls. Bake 35 minutes @ 350 degrees or until done. This caramel is never hard.

My aunt LaVonne Althoff from Hankinson sent in this recipe. It's always fun to try different recipes, and with this one I started out with just 1 ½ c. www flour, but plan to make this easy recipe again, increasing the www flour ratio! Thanks LaVonne!

Jean Smith