



Swiss Oatmeal Bread

The Swiss cheese gives this bread a unique taste. It's great toasted.

1½ cups milk

¼ cup firmly packed dark brown sugar 2 tsp salt

3 tbsp butter or margarine

½ cup warm water

2 pkg active dry or cake yeast

2 cups uncooked rolled oats

1 cup grated Swiss cheese

4 cups unsifted Stone-Buhr unbleached bread flour (approximately)

Scald milk. Stir in brown sugar, salt, and margarine. Cool to lukewarm. Measure warm water into large warm bowl. Sprinkle or crumble in yeast, stir until dissolved. Stir in lukewarm milk mixture, rolled oats, Swiss cheese, and half the flour. Beat until thoroughly blended. Stir in enough flour to make soft dough. Turn out onto lightly floured board and knead until smooth and elastic, about 10 minutes. Place in greased bowl, turning to grease top. Cover, let rise in warm place free from drafts, until double in bulk, about one hour. Punch dough down. Turn out onto lightly floured board. Divide dough in half and shape into loaves. Place in two greased 9 x 5 x 3-inch loaf pans. Cover, let rise in warm place, free from draft, until double in bulk, about one hour. Bake at 375 degrees about 35 minutes or until done. Remove from pans and cool on wire rack. Makes 2 loaves.