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Oatmeal Dinner Rolls

- 2 Cups water
- 1 Cup quick-cooking oats
- 3 Tbsp butter or margarine
- 2 .25 ounce packages active dry yeast
- 1/2 Cup warm water (100 to 110 degrees)
- 1 Tbsp sugar
- 4 Cups all-purpose flour
- 1 1/2 Tsp salt
- 1/3 Cup firmly packed brown sugar

- 1) Bring 2 cups water to a boil in a medium saucepan; stir in oats and butter.
- 2) Boil, stirring constantly, 1 minute.
- 3) Remove from heat; let cool to 110 degrees.
- 4) Stir together yeast, 1/2 cup warm water, and 1 tablespoon sugar in a 2-cup measuring cup; let stand 5 minutes.
- 5) Beat oat mixture, yeast mixture, flour, salt, and brown sugar at medium speed with an electric mixer until smooth.
- 6) Turn dough out onto a lightly floured surface; knead until smooth and elastic (about 5 minutes).
- 7) Place in a well-greased bowl, turning to grease top.
- 8) Cover and let rise in a warm place (85 degrees), free from drafts, 1 hour or until dough is doubled in bulk.
- 9) Punch dough down, and divide in half; shape each portion into 16 (1 1/2- inch) balls.
- 10) Place evenly into 2 lightly greased 9- x 1 3/4-inch round cake pans.
- 11) Cover and let rise in a warm place (85 degrees), free from drafts, 30 minutes or until doubled in bulk.
- 12) Bake at 375 degrees for 15 minutes or until golden brown.

Makes 32 Rolls