

## Oatmeal Molasses Rolls-adapted from MonkeyMom at Food52

- ¾ cup milk
- ½ cup butter, cut into cubes
- 2 teaspoons active dry yeast
- ¼ cup lukewarm water
- Pinch of sugar
- ¾ cup rolled oats
- 1 Tablespoon dark brown sugar
- 2 Tablespoons molasses
- 2 teaspoons salt
- 1 egg
- 2 ½-3 cups flour (unbleached, all-purpose) (I use spelt flour.)
- 2-3 Tablespoons of butter for brushing the tops of the rolls, if desired

Put the milk in a small saucepan on medium heat to scald. Put the cubed butter in your mixing bowl and add the milk once it is scalded.

While the milk is getting hot, put the lukewarm water in a small measuring cup or bowl, add the yeast and pinch of sugar, and let it rest until it gets foamy.

Once the butter is melted, add brown sugar, rolled oats, molasses, and salt. Blend thoroughly and cool to lukewarm.

Add egg and mix well. Add the yeast and mix to incorporate. Mix in 2 ½ cups of the flour and as much of the remaining ½ cup until the dough loses its shimmer. Let rest for 10 minutes.

While the dough rests, prepare a bowl by rubbing butter inside. Scrape the dough out of the mixing bowl into the buttered bowl and turn it over to coat both sides with the butter.

Cover with plastic wrap and refrigerate at least two hours. It can sit overnight, if needed.

Prepare a baking pan by greasing it. Turn out the chilled dough onto a floured surface and knead it a little, forming a log. Cut into 12 pieces, then roll into balls. Brush all over with melted butter and sprinkle oats on top. Let rise in a warm place until doubled (about 2 hours). (I have baked them straight from rolling and they rise just fine while baking so in a rush, feel free to make an executive decision.)

Bake at 350°F for 35-40 minutes until the rolls are nicely browned and sound hollow when tapped. Remove from oven and if desired, brush again with melted butter. Let cool for 5-10 minutes.

Serve warm ... with salted butter.

Bon Appétit!