Honey Oatmeal Bread

2 ¼ teaspoons yeast                     1 cup boiling water

¼ cup warm water                       2 eggs

¼ cup butter                                 1 teaspoon salt

¼ cup honey                                 3 ½ cups flour

1 1/2  cups old fashioned oats

Dissolve yeast in warm water.  Combine butter, honey and boiling water.  Cool.  Add eggs, oats, salt and 2 c. flour.  Stir in remaining flour.  Place in greased bowl, cover and let rise 1 hour.  Divide dough into quarters, transfer dough to a silpat lined baking sheet. Cover and let rise 30 minutes.  Bake 30 minutes at 375.  Cool 10 minutes before removing.  Cut into wedges.