



Sweet Rye Bread

Great flavor

This is a bread where it is hard to eat just one slice. Moist and hearty, it makes great sandwiches. Good bread for game day.

Quantity	Ingredients	Preparation Notes
2 Cups	Rye Flour	• Heat water and butter to 140 degrees
2 1/2 Cups	Hot Water (at least 140 degrees)	• Put yeast, salt, half of the flour and all of the rye flour in a mixing bowl.
3/4 Cup	Dark Molasses	• Add the water mixture to the dry mixture and begin mixing with dough hooks or a spoon until all ingredients are blended together.
1/3 Cup	Butter or Margarine	• Gradually add the remaining flour and continue mixing. Dough will become stiff.
1 Tbsp	Salt	• Knead with dough hooks until a ball forms and exterior is a bit shiny. Add a little more flour if dough is too wet and won't form a ball. If kneading by hand look for the same indicators.
2 Pkgs	Dry Active Yeast (1/4 oz each)	• Place in a greased bowl, turn dough once so that all sides are greased. Cover bowl with a hot damp towel and allow to raise until double. Usually between 30 and 60 minutes.
6 1/2 Cups	Flour	• Punch down and turn onto floured board or surface.
		• Knead dough for a few minutes by hand.
		• Divide dough into 3 - 6 equal parts depending on the size of loaves you wish to make.
		• Shape into circular mounds and place on a greased cookie sheet allowing room for these to double in size.
		• Repeat for each loaf.
		• Allow to rise until double.
		• Preheat oven to 350 degrees
		• Bake for 40 - 50 minutes.
		• Turn onto racks and allow to cool.
		• This bread may be frozen.