

Bread/Rye Bread

- A: 1 1/4C water
1/3C molasses
1t salt
2T vegetable oil
- B: 2C whole wheat flour
1C rye flour
1/2C white flour
2T cocoa powder
2T caraway seeds

- C: 2t yeast
1. Combine (A), then (B), and finally (C) into bread maker and process into dough.
 2. Form into loaf and bake 350F for 35 minutes on stone.
- Servings: 10

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From the kitchen of David and Jennifer Deaven