

Bread/Rye Bread

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

1. Combine (A), then (B), and finally (C) into bread maker and process into dough.
2. Bake 345F for 35 minutes on stone sprinkled with corn meal.

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From the kitchen of David and Jennifer Deaven