

## 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*