



Caraway Rye Bread for the bread machine

Jacob · 28/09/2024



Prep Time

4 hrs 10 mins

Difficult

Medium

Servings

12

Description

A nice flavored light rye loaf with lots of caraway seeds Sweetened with both brown sugar and molasses Allow to cool before slicing

Ingredients

— - 1 $\frac{1}{4}$ cups lukewarm water (100 degrees F/38 degrees C) - 2 tablespoons dry milk powder - 1 teaspoon salt - 2 tablespoons brown sugar - 2 tablespoons molasses - 2 tablespoons butter - $\frac{3}{4}$ cup whole wheat flour - 1 $\frac{3}{4}$ cups bread flour - $\frac{3}{4}$ cup rye flour - 1 $\frac{1}{2}$ tablespoons caraway seeds - 1 $\frac{3}{4}$ teaspoons active dry yeast

Instructions

1. Put lukewarm water
2. milk powder
3. salt
4. brown sugar
5. molasses
6. butter
7. whole wheat flour
8. bread flour
9. rye flour
10. caraway seeds
11. and yeast into the pan of a bread machine in the order suggested by the manufacturer. Select the Grain setting and 2-pound loaf size. Recipe Tip Cook time and servings are dependent on the bread machine used.