



German Rye Bread

Jacob · 28/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

Nothing smells better than homebaked bread this is a hearty bread great with mustard corned beef Swiss cheese and sauerkraut

Ingredients

— - 2 (.25 ounce) packages active dry yeast - $\frac{1}{2}$ cup warm water (110 degrees F/45 degrees C) - 1 $\frac{1}{2}$ cups lukewarm milk - 2 tablespoons white sugar - 1 teaspoon salt - $\frac{1}{2}$ cup molasses - 2 tablespoons butter - 3 $\frac{1}{4}$ cups rye flour - 2 $\frac{1}{2}$ cups bread flour

Instructions

1. Dissolve yeast in warm water. In a large bowl combine milk
2. sugar
3. and salt. Use a mixer to beat in molasses
4. butter
5. yeast mixture
6. and 1 cup of rye flour. Use a wooden spoon to mix in the remaining rye flour. Add white flour by stirring until the dough is stiff enough to knead. Knead 5 to 10 minutes
7. adding flour as needed. If the dough sticks to your hands or the board add more flour. Cover dough and let rise 1 to 1 $\frac{1}{2}$ hours or until double. Punch down dough and divide to form two round loaves. Let loaves rise on a greased baking sheet until double
8. about 1 $\frac{1}{2}$ hours. Preheat oven to 375 degrees F (190 degrees C). Bake for 30 to 35 minutes.