



Winnipeg Rye Bread

Jacob · 28/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

2 hrs 5 mins

Description

This Canadian rye bread is a popular Winnipegstyle recipe that uses cracked rye and white flour instead of rye flour This makes a lightcolored richly flavored bread and is adapted for the bread machine

Ingredients

— - ¼ cup cracked rye berries - ¼ cup warm water - ¾ cup milk - ¼ cup packed brown sugar - 1 large egg - 3 tablespoons butter

— soft - 4 ? cups bread flour - 4 teaspoons gluten - 1 ¾ teaspoons active dry yeast - 1 teaspoon salt - 1 tablespoon milk

Instructions

1. Soak cracked rye berries in warm water in a small bowl until most of the water has been absorbed
2. at least 30 minutes. Place 3/4 cup milk
3. brown sugar
4. egg
5. butter
6. bread flour
7. gluten
8. yeast
9. and salt into a bread machine or follow the order recommended by the manufacturer if different; add soaked rye berries with bread flour. Set the bread machine for the Dough cycle and press Start. When cycle is complete
10. remove dough
11. punch it down
12. and let rest for 10 minutes. Divide dough in half
13. press out any air bubbles
14. and form into round or long loaves. Place loaves onto a baking sheet
15. cover with a dish towel
16. and allow to rise in a warm place until doubled in size
17. about 35 minutes. Preheat the oven to 350 degrees F (175 degrees C). Brush the tops of loaves with 1 tablespoon milk. Bake in the preheated oven until loaves make a hollow sound when tapped on the bottom
18. 35 to 40 minutes
- 19.