



Rye Beer Bread

Jacob · 28/09/2024



Prep Time

14 hrs 55 mins

Difficult

Medium

Servings

15 hrs 50 mins

Description

The beer adds another layer of flavor to this rye loaf Try a variety of types of beer

Ingredients

— - 2 cups rye flour - 1 ½ cups room temperature beer - 2 (.25 ounce) packages active dry yeast - 2 tablespoons white sugar - 1 tablespoon salt - 2 tablespoons shortening - 1 egg - 3 cups bread flour - 1 tablespoon caraway seed (Optional) - 1 tablespoon cornmeal

Instructions

1. Combine rye flour
2. beer
3. and yeast in a large bowl. Cover bowl with plastic wrap. Set out overnight. Do not refrigerate. The next day
4. add sugar
5. salt
6. shortening
7. and egg; beat with mixer until smooth. Stir in caraway seeds
8. if wanted. Add enough white bread flour to make a soft dough. Knead on a lightly floured surface until smooth
9. approximately 10 minutes. Place in a greased bowl
10. and turn to oil the surface of the dough. Let rise in warm place about 1 hour
11. or until doubled. Punch down dough
12. and divide in half. Shape into round or oblong loaves
13. and place on greased baking sheets sprinkled with corn meal. Let rise for 30 minutes. Bake at 400 degrees F (205 degrees C) for 30 minutes. Cool on racks.