

Bread Machine

Bread

Rye Bread

This makes an excellent bread for ham dishes and croutons. I also use the loaf for my Spinach Dip.

ONE POUND LOAF PAN

2-1/4 cups bread flour
1/4 cup (1 oz.) rye flour
2 Tbs. sugar
1 Tb. dry milk
1 tsp. salt
1 Tb. butter
1 cup (8 fl. oz.) water
1 tsp. dry yeast

1-1/2 POUND AND 2 POUND LOAF PAN

3-1/4 cups OR 3-1/2 cups bread flour
1/3 cup (1-2/5 oz.) rye flour
3 Tbs. sugar
2 Tbs. dry milk
2 tsp. salt
2 Tbs. butter
(12 fl. oz) OR (12-1/2 fl. oz.) water
1-1/2 tsp. dry yeast



BASIC BAKE MODE TIMER MAY BE USED

RYE WITH ONIONS AND CARAWAY

For the ONE POUND LOAF PAN: Reduce the Water to 3/4 cup (6 fl. oz.) and add 1-1/2 teaspoons Caraway seeds and 1/4 cup onions, chopped.

For the 1-1/2 POUND AND 2 POUND LOAF PAN: Reduce the Rye Flour to 1/4 cup for both size loaves.

1-1/2 POUND LOAF: 15/16 cup (7-1/2 fl. oz.) Water.

2 POUND LOAF: 1-1/16 cup (8-1/2 fl. oz.) Water

Add 1 tablespoon Caraway seeds and 1/3 cup onions, chopped for both size loaves.