



## Scandinavian Rye Bread

### INGREDIENTS

#### **1 1/2 Pound Loaf**

- 1 1/8 cups water
  - 1 1/2 tablespoons canola oil
  - 1 7/8 cups bread flour
  - 1 1/8 cups medium rye flour
  - 2 tablespoons brown sugar
  - 1 tablespoon plus 1 teaspoon gluten
  - 1 1/2 tablespoons caraway seeds
  - 1 1/2 teaspoons salt
  - 2 1/2 teaspoons SAF yeast or 1 tablespoon bread machine yeast
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#### **2 Pound Loaf**

- 1 1/2 cups water
- 2 tablespoons canola oil
- 2 1/2 cups bread flour
- 1 1/2 cups medium rye flour
- 3 tablespoons brown sugar
- 1 tablespoon plus 2 teaspoons gluten
- 2 tablespoons caraway seeds
- 2 teaspoons salt
- 1 tablespoon SAF yeast or 1 tablespoon plus 1/2 teaspoon bread machine yeast

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## **DIRECTIONS**

- Place all the ingredients in the pan according to the order in the manufacturer's instructions. Set crust on medium and program for the Basic cycle; press Start. (This recipe may be made using the Delay Timer.) The dough ball will be soft and springy.
  - When the baking cycle ends, immediately remove the bread from the pan and place it on a rack. Let cool to room temperature before slicing.
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