

100% EMPLOYEE OWNED



RYE
Bread Improver



For higher rise and better flavor.

Ⓢ NET WT 16 OZ (1 LB) 454g

Rye Bread Improver

Specially formulated with vital wheat gluten for stronger rise, potato flour to combat crumbly textures, and deli rye flavor for taste. Add 1 tablespoon for each cup of flour in your recipe.

Caraway Rye Bread MAKES 2 LOAVES

- 1 cup (227g) lukewarm water
- 4 teaspoons (17g) sugar
- 1 cup (106g) white rye, rye, or pumpernickel flour
- 2 1/4 teaspoons instant yeast
- 1/2 cup (113g) sour cream or Greek-style yogurt (low-fat is fine; please don't use nonfat)
- 1 to 2 tablespoons (9g to 18g) caraway seeds, to taste
- 1 1/2 teaspoons salt
- 2 1/3 cups (281g) King Arthur Unbleached All-Purpose Flour
- 3 tablespoons (27g) Rye Bread Improver

DIRECTIONS

Combine water, sugar, rye flour, and yeast, mixing to form a soft batter. Let rest for 20 minutes; this allows the flour to absorb some liquid, making it easier to knead. Add remaining ingredients and mix and knead by hand, mixer, or bread machine until fairly smooth. Rye dough is sticky, so don't be tempted to add too much flour.

Place in greased bowl, cover, and let rise until noticeably puffy, 60 to 90 minutes. Gently deflate, knead briefly, and shape into two oval loaves. Place on lightly greased or parchment-lined baking sheet. Cover and let rise 90 minutes, until noticeably puffy.

Spritz loaves with water and slash about 1/2" deep. Bake in preheated 350°F oven for 35 to 40 minutes, or until a digital thermometer inserted into the center reads 205°F to 210°F. Tent lightly with foil after 25 minutes if browning too quickly. Cool on a rack. While still warm, brush with melted butter to keep crust soft.

BEST IF USED BY:

Nutrition Facts

50 servings per container

Serving size 1 tbsp (9g)

Amount per serving

Calories **35**

% Daily Value*

Total Fat 0g 0%

Sodium 5mg 0%

Total Carbohydrate 4g 1%

Protein 4g

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron and potassium.

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: POTATO FLOUR, VITAL WHEAT GLUTEN, DELI RYE FLAVOR [RYE FLOUR, ACETIC ACID, NATURAL FLAVORS, NATURALLY FERMENTED LACTIC ACID], RYE SOURDOUGH (FERMENTED RYE FLOUR, SALT), MALTED BARLEY FLOUR, CANE SUGAR, KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR).

CONTAINS: WHEAT.

KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05005
800-827-6836 | KingArthurBaking.com

For information on allergens and cross-contact prevention, visit:
KingArthurBaking.com/allergen-program

Store cool and dry.

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Call or chat online with our friendly, experienced bakers.
855-371-BAKE (2253)

KingArthurBaking.com/bakers-hotline

100173E204A

211847



0 71012 30043 3