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## Light Rye Bread

*This sandwich bread is rich with fragrant rye, molasses, and caraway for a soft-textured loaf with big, big flavor.*

2 cups (240g) King Arthur Unbleached All-Purpose Flour  
1 cup (106g) Organic Medium Rye Flour  
2 teaspoons SAF Instant Yeast  
1 tablespoon brown sugar  
1 ¼ teaspoons salt  
4 teaspoons butter  
2 tablespoons (42g) molasses  
2 tablespoons (14g) Baker's Special Dry Milk  
1 ½ teaspoons caraway seeds  
¾ to 1 cup (200g to 227g) lukewarm water

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Mix all of the ingredients together just until everything is moistened. Cover and let rest for 15 minutes so the flour can absorb the liquid (this will make the dough a bit less sticky to knead).

Knead the dough for about 7 minutes in a stand mixer or 10 minutes by hand on a greased work surface. It'll be sticky but eventually become elastic and smooth.

Place the dough in a greased bowl, cover, and let rise for 60 to 90 minutes, until puffy.

Gently deflate the dough and shape it into a log. Place it in the bottom of a greased Long Covered Baker and cover with the lid. Let rise until almost doubled and puffy looking, about 60 minutes. Halfway through the rising time, preheat the oven to 425°F.

When the dough has risen, uncover and spritz lightly with water. Place a stencil on top and sprinkle with flour. Replace the cover and put the baker in the oven for 30 minutes.

Remove the cover after 30 minutes and bake for 10 to 15 minutes longer, until the top is browned and the center reads 190°F when measured with a digital thermometer.

Remove the bread from the oven, and after 10 minutes turn it out of the pan onto a rack to cool completely before slicing.

Yield: 1 loaf.

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