

CLASSIC FLAVOR

White Rye

FLOUR

FOR LOAVES WITH A LIGHTER TEXTURE



100240F01D

Ⓢ NET WT 48 OZ (3 LBS) 1.36kg

210561

Seeded Rye Sandwich Bread

- 1 cup (113g) King Arthur White Rye Flour
- 2 cups (241g) King Arthur Unbleached All-Purpose Flour
- 2 teaspoons instant yeast
- 1/4 cup (28g) pumpernickel (or dark rye) flour
- 1/4 cup (35g) nonfat dry milk powder
- 1 1/2 teaspoons salt
- 1 tablespoon (12g) sugar
- 1 1/2 to 3 tablespoons (14g to 27g) caraway seeds
- 3/4 to 1 1/2 teaspoons Deli Rye Flavor
- 1 1/4 cups (283g) warm water
- 4 tablespoons (57g) melted butter

Mix and knead ingredients — by hand, mixer, or bread machine set on dough cycle — until smooth and elastic. Place in lightly greased bowl, cover, and allow to rise for 1 1/2 to 2 hours, until puffy.

Turn dough out onto lightly greased surface and shape into log. Place in lightly greased 8 1/2" x 4 1/2" loaf pan. Cover and let rise 1 to 1 1/4 hours, or until loaf has crowned 1" to 1 1/2" over rim of pan.

Bake in preheated 375°F oven 35 minutes, until golden brown and digital thermometer inserted into center reads 190°F. Remove from pan and cool completely on rack.

Yield: 1 loaf.

Nutrition Facts

45 servings per container	
Serving size	1/4 cup (30g)
Amount per serving	
Calories	110
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 23g	8%
Dietary Fiber 2g	9%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.3mg	2%
Potassium 70mg	2%
<small>*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.</small>	

INGREDIENTS: WHITE RYE FLOUR.

CONTAINS: WHEAT.

KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

Store cool and dry.

DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.

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