CLASSIC FLAVOR

White Rye

FLOUR

FOR LOAVES WITH A LIGHTER TEXTURE

© NET WT 48 OZ (3 LBS) 1.36kg
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.