



CARAWAY RYE BREAD

- 2 Cups Warm Water
- 2 Packages Active Dry Yeast
- 1 Tablespoon Salt
- ¼ Cup Dark Molasses
- 2 Tablespoons Butter
- 1 to 2 Tablespoons Caraway Seed
- 3 Cups Rye Flour
- 3 Cups All Purpose Flour
- Cornmeal
- 1 Egg White, Slightly Beaten

DIRECTIONS

1. Sprinkle yeast over water in a large bowl.
2. Stir to dissolve.
3. Add salt, molasses, butter, caraway seed, rye flour and half the all purpose flour.
4. Beat with a wooden spoon until smooth.
5. Gradually add the rest of the flour, mixing until dough leaves the sides of the bowl.
6. Turn onto floured board and knead until smooth – about 10 minutes.
7. Place in lightly greased bowl, turn to coat, cover with a towel and let rise for 1 hour.
8. Grease two large cookie sheets, then sprinkle with cornmeal.
9. Punch dough down, turn out onto floured board.
10. Divide in half, form into round loaves.
11. Shape each half into a ball, roll into 10 inch loaf, tuck edges underneath.
12. Place each loaf onto a cookie sheet.
13. Cut three slashes in each loaf to make a triangle on top.
14. Cover and let rise for 1 hour. Preheat oven to 375 degrees.
15. Bake bread 40 to 50 minutes.
16. Brush tops with egg white and sprinkle with additional caraway seeds.
17. Cool.