

TIM FARMER'S COUNTRY KITCHEN

RYE BREAD

*2 teaspoons yeast
1 1/2 cups warm water
2 tablespoons honey
1 1/2 tablespoons of caraway seeds
1 3/4 teaspoons salt
1 tablespoon olive oil
2 1/2 cups bread flour
1 1/2 cups rye flour*

Mix together yeast, water, honey, caraway seeds, salt and olive oil. Let sit for 5 minutes. In separate bowl, combine flours, then slowly add to wet mixture, a little bit at a time, mixing by hand until dough forms.



Using dough hook on stand mixer, add dough and knead for 5 minutes. Grease bowl, add dough and cover with plastic wrap. Let sit for 30 minutes. Remove and knead with sprinkle of bread flour into a loaf shape. Place in greased bread pan, top with caraway seeds and cover with plastic wrap. Let sit and rise an additional 30 minutes.

Place in 350 degree oven for 35/40 minutes. Remove and let cool.