

Rye Bread

Makes a 1 1/2 pound loaf.

8 1/2 ounces	water or milk, 90 - 100 degrees
2 cups	Bread flour
1 cup	Medium Rye flour
1 tablespoon	Dry milk (omit if using milk instead of water)
2 tablespoons	Sugar
1 teaspoon	Salt
2 teaspoons	Caraway seed (optional)
1 tablespoon	Butter or margarine
2 teaspoons	Active dry yeast
or	
1 1/2 teaspoons	Bread machine fast rise yeast

Bread Machine Directions

1. Add liquid to pan.
2. Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. Place butter into the corners of the pan.
3. Make well in center of dry ingredients; add yeast. Lock pan into bread maker.
4. Program bread machine for "basic/speciality" mode if making in the machine or "dough" mode if baking in a pan in the oven.
5. If baking in the bread machine, remove bread from pan when done. Cool on rack before slicing.

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6. If baking in a pan in the oven, when dough cycle is complete, transfer dough to a lightly oiled work surface and shape into an 8-inch log. Place the log in a lightly greased 8 1/2 x 4 1/2 inch pan, cover the pan loosely with lightly greased plastic wrap, and allow the bread to rise for 30 - 60 minutes, or until it's crowned about 1 inch above the edge of the pan. a finger pressed into the dough should leave a mark that rebounds quickly.
7. Bake bread in a preheated 350 degree oven for about 40 minutes, tenting it lightly with foil after 20 minutes. Test for doneness by removing from the pan and thumping it on the bottom (it should sound hollow).
8. Remove bread from pan and cool it on a rack before slicing. Store in a plastic bag at room temperature.

By Hand Directions

In a large bowl, combine all ingredients and stir until the dough starts to leave the sides of the bowl. Transfer dough to a lightly greased surface, oil your hands, and knead for 6 - 8 minutes, or until it begins to become smooth and supple. (If you have a KitchenAid mixer follow the manufacturer's directions). Transfer the dough to a lightly greased bowl, cover bowl, and allow the dough to rise until puffy though not necessarily doubled in bulk, about 1 hour depending on the warm of your kitchen. Continue at step 6 above.