

# SWEDISH RYE BREAD



## Ingredients:

2 cups cold water  
1 1/2 cups sugar  
1 Tbsp salt  
1/3 cup molasses (Brer Rabbit - gold cap)  
1/2 cup dry millk  
1 1/8 cup rye flour  
white flour as needed  
2 packets rapid rise yeast  
1/4 cup lukewarm water  
1/2 tsp sugar (optional)  
2 cups tap water  
1/4 cup butter  
additional butter for pans and topping



## Instructions:

Put the cold water in the bowl of your stand mixer.

Add the sugar, salt, molasses, dry milk and rye flour and start mixing. Gradually add some white flour while beating until smooth.

Dissolve yeast into 1/4 cup lukewarm water. To make it rise faster, add 1/2 teaspoon of sugar to the yeast. Let it proof while you bring 2 cups water and the butter to a boil.

Mix the butter and water with the dough, making it warm. Add the yeast mixture to the warm dough. Gradually add more white flour until the desired consistency is reached.

Put into a large container and cover loosely for 30 minutes. Punch it down and make into loaves to put into 5 buttered pans. Let the loaves rise again for about one hour.

Bake at 350 degrees for 30 minutes. Brush butter on top of the finished loaves. Remove the loaves from the pans and place them on a cooling rack.

Recipe presented by: Steve Hanson

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