

Caraway Rye Bread - Simple

2 cups Whole Wheat Flour

4 teaspoons Quick Yeast

2 1/2 cups Water or Milk (lukewarm)

1 tablespoon Salt

4 tablespoons Butter/margarine

4 tablespoons Honey

4 tablespoons Molasses

1 1/2 cups Whole Wheat Flour

1 cup White Flour

2 cups Rye Flour

4 teaspoons Caraway Seeds

Mix the yeast and flour; and set aside.

Warm next 5 ingredients in a pot, put into a large bowl, and mix in the flour/yeast that was set aside.

Add the last 4 ingredients.

Knead 10-15 times. Put in a greased bowl to double in size (about 3/4 to 1 hour).

Knead 10-15 times, shape into **3 loaves**, and place into sprayed loaf pans.

Make 1 inch slashes on the top.

Let rise until double (~45min.)

Bake at 375F for 30-35 minutes on middle rack.