

Rye Bread Jewish

Ingredients

- 2 C unbleached bread flour
- 1 C dark rye flour
- 3 TBS dry potato flakes
- 2 TBS caraway seeds
- 1 ½ TBS sugar
- 2 ½ TS instant yeast
- 1 TBS Dough Enhancer
- 1 ½ TS salt
- 1 C warm water
- ¼ C oil
- ¼ C sour pickle juice

Add sugar and wet ingredients to Bread Machine on Dough cycle.
Then add Flour, Dough enhancer, yeast and salt. Run Dough Cycle
When dough cycle is done remove dough to a floured surface and form into a square.

Roll dough to the size of a bread pan and then place in to a Bread pan and let rise for 25 – 30 min.

preheat oven to 375°

Bake loaf until golden brown and cooked through, 25-30 minutes