

# [ArmadilloPepper.com](http://ArmadilloPepper.com)

## Roggenbrot (Rye Bread) Recipe

Yield: 12 servings

2 pk Yeast; Active Dry  
1/2 c ;Warm Water(110-120 degrees)  
1 1/2 c Milk; Lukewarm  
2 T Sugar  
1 t Salt  
1/2 c Molasses  
2 T Butter  
3 1/4 c Rye Flour; Unsifted  
2 1/2 c Bread Flour; Unsifted

Dissolve yeast in warm water. In a large bowl combine milk, sugar, and salt. Use a mixer to beat in molasses, butter, yeast mixture and 1 cup of rye flour. Use a wooden spoon to mix in the remaining rye flour. Add white flour by stirring until the dough is stiff enough to knead. Knead 5 to 10 minutes, adding flour as needed. If the dough sticks to your hands or the board add more flour. Cover dough and let rise 1 1/2 hours or until double. Punch down dough and divide to form 2 round loaves. Let loaves rise on a greased baking sheet until double, about 1 1/2 hours. Preheat oven to 375 degrees F. Bake for 30 to 35 minutes. Makes 2 round loaves.

*Recipe via Meal-Master (tm) v8.05*