

Old Milwaukee Rye Bread

SERVINGS: **2 SERVINGS**

Ingredients

SPONGE

- 1** tablespoon yeast
- 1 1/2** cups warm water
- 2** cups rye flour

BREAD

- sponge mixture
 - 1** package yeast
 - 1** cup water
 - 1/4** cup molasses
 - 1** egg
 - 1** tablespoon salt
 - 1** cup rye flour
 - 5** cups white flour
 - 3** tablespoons oil
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Directions

SPONGE: Dissolve yeast in water. Stir in rye flour. Cover tightly. May be used any time after 6 hours up to three days.

On bake day, uncover sponge, sprinkle on the new yeast and add water. Blend well. Add molasses, egg, salt, rye flour and 2 cups white flour. Beat until smooth.

Add oil, stir in the balance of the flour 1/2 cup at a time. Knead for 5 minutes.

Let rise 1 hour & 10 minutes. Punch down and let rise 10 minutes. Shape into 2 loaves. Let rise 40 minutes. With a razor, slash diagonal cuts on loaves.

Bake at 375F for 40 minutes. Brush with butter after removing from oven.

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