

Deli Style rye Bread

Yield: 4 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-light-rye-bread-recipe>

Ingredients:

- 2 1/4 cups strong bread flour
- 5 1/2 ounces light rye flour
- 2 teaspoons caraway seeds
- 2 teaspoons fine sea salt
- 1 teaspoon instant yeast
- 1 1/4 cups warm water
- 2 tablespoons runny honey
- 2 tablespoons groundnut oil
- 1 teaspoon cornflour
- 1 cup water
- coarse salt
- 1 pinch caraway seeds
- bread Deli
- rye bread Malt vinegar
- light rye bread

Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 73 grams
3. Fat: 9 grams
4. Fiber: 2 grams
5. Protein: 11 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 1470 milligrams
8. Sugar: 9 grams

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