



RYE BREAD (Makes 1 loaf)

1 cake (3/4 oz.) compressed yeast OR 1 pkg. active dry yeast
1-1/4 cups lukewarm (80-85°F.) water 2 tablespoons soft shortening
1 teaspoons salt
2 tablespoons honey
1 cup sifted rye flour
2-1/2 cups sifted Ceresota or Heckers Unbleached Flour

Dissolve yeast in water (use warm, 105-115°F, for active dry yeast). Add shortening, salt, honey and rye flour. Beat vigorously for three minutes. Add sifted unbleached flour and beat very well until smooth. Scrape sides of bowl down; cover; let rise in warm (80-85°F.), draft-free place until double in bulk (about 30 minutes). Stir down and spread evenly in well-greased 9x5x3-inch loaf pan. Smooth top. Let rise again in warm place until batter reaches to within 1/4-inch of top.

Bake in 375°F. oven about 45 minutes or until tests done. Brush top with melted butter.