

Grandma Simukka's Sweet Rye Bread

Allison Barker

SCALD & COOL:

1/3 c. molasses
1/3 c. white Karo syrup
1/2 c. brown sugar
2 c. milk
1 TB shortening

ADD TO COOLED MIXTURE:

2 c. rye flour
1 TB salt
2 packages active dry yeast that has been dissolved in 1/2 cup warm water

Mix well, then add 6 cups of all-purpose flour to make stiff dough. Place in a greased bowl, and cover with a damp cloth. Let rise until doubled in bulk (2-3 hours).

Knead 100 times using as little flour as necessary. Shape into 2 loaves and place in greased pans. Cover and let rise until doubled in bulk.

Bake at 425 degrees for 15 minutes and then reduce heat to 325 and continue baking for 35 minutes. Remove from pans and brush tops of loaves with butter. Enjoy!