



# RYE BREAD IMPROVER

Gives strong rise, tangy rye flavor, and a moist texture.

Will help turn your average rye bread into something special.

Add one tablespoon of improver for every cup of flour in your recipe.

Each bag will make about 20 loaves of bread.

**3207**

**© NET WT 16 OZ (1 LB) 454g**

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KING ARTHUR FLOUR | NORWICH, VERMONT 05055

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# DILLED PEASANT RYE BREAD

2 1/4 teaspoons instant yeast  
1 cup water  
1 tablespoon sugar  
1 tablespoon vegetable oil or butter  
2 cups King Arthur Rye Flour Blend  
1 1/2 teaspoons salt

1 tablespoon dill seeds or  
dill weed  
3/4 to 1 cup King Arthur  
Unbleached All-Purpose Flour  
3 tablespoons Rye Bread Improver

In a large bowl, combine the yeast, water, sugar, fat and the Rye Flour Blend, mixing until smooth. Cover and let it rest 45 minutes. Add the salt, dill, 3/4-cup flour, and Rye Bread Improver. Knead the dough until smooth (adding more flour if necessary), place in a lightly greased bowl, cover and let rise for 1 hour. (Or, prepare the dough in a bread machine set on the Dough or Manual cycle).

## Nutrition Facts

Serving Size 1 Tablespoon (9g)  
Servings Per Container about 50

Amount Per Serving

Calories 30      Calories from Fat 0

% Daily Value\*

Total Fat 0g      0%

Saturated Fat 0g      0%

Trans Fat 0g

Cholesterol 0mg      0%

Sodium 10mg      0%

Total Carbohydrate 4g      1%

Dietary Fiber less than 1g      2%

Sugars 0g

Protein 3g

Vitamin A 0%      • Vitamin C 0%

Calcium 0%      • Iron 2%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Shape the dough into a slightly flattened round, set it on a lightly greased sheet pan, and let it rise, covered, for 1 hour, or until almost doubled in bulk. Spritz the loaf with water.

Bake the bread in a preheated 350°F oven for 40 to 45 minutes, or until golden brown; its center should read 200°F on an instant-read thermometer. Cool it on a wire rack or, for an extra-crispy crust, allow it to cool in the turned-off oven with the door cracked open.

Yield: 1 loaf.

Store cool and dry.

INGREDIENTS: POTATO FLOUR, VITAL WHEAT GLUTEN, DELI RYE FLAVOR (RYE FLOUR, ACETIC ACID, NATURAL FLAVORS, SODIUM SILICOALUMINATE (PROCESSING AID), NATURALLY FERMENTED LACTIC ACID), DIASTATIC MALT POWDER (MALTED BARLEY FLOUR, WHEAT FLOUR, DEXTROSE), RYE SOUR (RYE FLOUR, YELLOW CORN FLOUR, NATURALLY FERMENTED LACTIC ACID, SODIUM SILICOALUMINATE (PROCESSING AID), CORNSTARCH, ACETIC ACID, CITRIC ACID, MONO-CALCIUM PHOSPHATE, SALT, YEAST). CONTAINS: WHEAT.

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Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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Do not eat raw flour, dough or batter.

