



# WHITE RYE FLOUR

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If you're used to heavy, dense loaves of rye bread, think again. Our white rye flour creates a lighter loaf with the classic rye flavor you love.

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© NET WT 48 OZ (3 LBS) 1.36kg

# THE EASIEST RYE BREAD EVER

4 3/4 cups King Arthur Unbleached  
All-Purpose Flour  
3 cups lukewarm water  
3 cups white rye flour  
1/2 cup nonfat dry milk  
1 tablespoon salt

1 tablespoon instant yeast  
1 tablespoon Deli Rye Flavor  
1/4 cup vegetable oil or soft butter  
1 tablespoon minced dried onions,  
optional

## Nutrition Facts

Serving Size 1/3 cup (30g)  
Servings Per Container about 45

### Amount Per Serving

**Calories 110**      **Calories from Fat 0**

**% Daily Value\***

**Total Fat 0g**      **0%**

**Saturated Fat 0g**      **0%**

**Trans Fat 0g**

**Cholesterol 0mg**      **0%**

**Sodium 0mg**      **0%**

**Total Carbohydrate 23g**      **8%**

**Dietary Fiber 2g**      **10%**

**Sugars 0g**

**Protein 2g**

**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:

		Calories:	2,000	2,500
Total Fat	Less than	65g	80g	
Saturated Fat	Less than	20g	25g	
Cholesterol	Less than	300mg	300mg	
Sodium	Less than	2,400mg	2,400mg	
Total Carbohydrate		300g	375g	
Dietary Fiber		25g	30g	

Place water in a 6-quart dough-rising bucket or other large container. Mix together remaining ingredients, and add half the mixture to the water, stirring to combine. Add remaining dry ingredients and mix until there are no dry spots. The texture of the dough should be fairly soft and sticky.

Cover container and let dough rise at room temperature for 2 hours. Refrigerate overnight, or for up to 4 days.

To bake bread: Grease your hands, and scoop out about half the batch. Shape dough into a ball, and place in a greased, 4- to 4 1/2-quart baking crock with a lid. Let rise, covered, for 2 to 3 hours.

Make several slashes in the dough and place on middle rack in the cold oven. Set temperature to 450°F.

Bake for about 40 minutes, until lightly browned and interior registers at least 195°F on an instant-read thermometer. Let cool for several hours before slicing.

Yield: 2 loaves.

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

INGREDIENTS: WHITE RYE FLOUR. CONTAINS: WHEAT.

KING ARTHUR FLOUR, NORWICH, VERMONT 05055  
800.827.6836 | kingarthurfLOUR.com

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Do not eat raw flour, dough or batter.

