



## **Recipe #916 Rye Bread,**

### **Serving Size and Ingredients: 1 Slice**

<b>25 Servings</b>	<b>50 Servings</b>	<b>100 Servings</b>	<b>Ingredients</b>
2 1/3 cups	4 2/3 cups	9 1/3 cups	Warm Water
¼ cup + 1 tsp.	1 1/2 cup + 1 tsp.	1 cup + 1 Tbsp.	Molasses
2 Tbsp. + ¼ tsp.	¼ cups + 1 tsp.	½ cup + 1 tsp.	Vegetable Oil
2 tsp.	1 Tbsp. + 1 ¼ tsp.	2 Tbsp. + 2 ¼ tsp.	Salt
4 cups + 2 Tbsp.	8 1/3 cups	16 ½ cups	All Purpose Flour
3 cups + 2 tbsp.	6 ¼ cups	12 1/3 cups	Rye Flour
1/3 cup + 1 Tbsp.	¾ cup + 1 tsp.	1 ½ cups + 1 Tbsp.	Brown Sugar
2 Tbsp. + ¼ tsp.	¼ cups + 1 tsp.	½ cup + 1 tsp.	Unsweetened Cocoa Powder
1 ½ Tbsp.	1 Tbsp.	2 Tbsp. + ¼ tsp.	Caraway Seed
1 Tbsp. + 1 ¼ tsp.	2 Tbsp. + 2 ¼ tsp.	1/3 cup + 1 tsp.	Bread Machine Yeast

**North Central New Mexico Economic Development District**  
**Council of Governments**  
**Non-Metro Area Agency on Aging**  
**PO Box 5115 Santa Fe NM 87502**  
**505-827-7313**



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### ***Instructions:***

- 1. Add ingredients according to bread machine's manufacturer's directions.***
  
- 2. Use the whole wheat and light crust settings***

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