

## **Rye Bread with Caraway Seeds**

$\frac{2}{3}$  cup rye flour

$1\frac{3}{4}$  cups wheat flour

$1\frac{1}{3}$  cups water

2 tsp. salt

2 tsp. instant dry yeast

2 Tbsp. caraway seeds

Mix ingredients and knead dough for 10 minutes. Leave to rise (covered) for 30 minutes. Punch down dough and shape into an oval loaf on a baking tray. Leave to rise for 45 minutes. Bake at 250° centigrade for 30 minutes. Turn out onto cooling rack. Attempt to wait 30 minutes for the bread to cool before eating. (The wait will be tantalising, but ultimately worth it.)