

Rye bread

1 package yeast

1 cup warm water

$\frac{3}{4}$ tsp salt

$\frac{3}{4}$ tsp caraway seeds (heaping $\frac{1}{2}$ tbsp works)

$\frac{3}{4}$ cup rye flour

1 $\frac{3}{4}$ cup white flour (plus more if needed to dust)

Directions

1. Combine yeast, water, salt, caraway seeds, and rye flour.
2. Add white flour by half cups until the dough becomes tacky but not sticky, and the sides of bowl are clean. (Start mixing with spoon or spatula, and use hands when dough starts to become too thick.)
3. Cover and let rise in a warm place for 1 hour.
4. Form into a round loaf. Place on a silicone baking mat or in a cast iron skillet and let rise, covered, for 40 minutes. During this time, preheat the oven. (Note: if instant yeast is used, the second rise can be omitted.)
5. Preheat oven to 450°F. Bake for 25 min.