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.
Nutrition Facts

45 servings per container
Serving size 1/4 cup (30g)

Amount per serving
Calories 110

% 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 9%
Total Sugars 0g
Includes 0g Added Sugars 0%
Protein 3g

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: White Rye Flour.

CONTAINS: Wheat.

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

Store cool and dry.

DO NOT EAT RAW FLOUR, DOUGH, OR BATTER.

OUR RECIPE FOR
THE EASIEST RYE BREAD EVER

4 3/4 cups King Arthur Unbleached All-Purpose Flour
3 cups lukewarm water
3 cups King Arthur 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)

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

Cover and let 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 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 dough and place on middle rack in cold oven. Set temperature to 450°F.

Bake for 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.