

Rye Bread

Diane Watamanuk

3 cups rye flour
1 ½ tsp. baking soda
½ tsp. unbuffered Vit C crystals
1 tsp. salt (optional)
1/3 cup olive oil
1 ½ cups water

Combine flour, baking soda, vit C, and salt in a large bowl.

Stir oil and water together and then mix with the dry ingredients until just mixed in.

Put batter into an oiled and floured 8 x 9 loaf pan.

Bake at 350 degrees for 35 to 45 minutes, until lightly browned and a toothpick comes out dry.

Remove from pan immediately.