

## DORM ROOM RYE BEER BREAD

1 ½ bottle lager

½ C. warm water

2 t. salt

½ C. molasses

2 packages active yeast

5 T. vegetable shortening

3 ½ C. all purpose flour

3 ¼ C. rye flour

- Pre-heat oven to 375 degrees
- In medium bowl, mix beer, water, salt, molasses, yeast and vegetable shortening
- Let mixture set 25 minutes
- Add both flours to bowl and stir until dough forms solid mass
- Place dough on floured surface and knead for 10 minutes
- Place dough in dry clean bowl, cover bowl with damp paper towel, let rise for 1 hour
- Return to work surface, cut dough into two equal pieces, shape in round, greased loaf pans
- Cover pans with damp cloth, allow to rise 1 additional hour
- Brush the top of dough with slightly beaten egg
- Bake 40 minutes at 375 degrees
- Remove and cool 30 minutes

