



## Scott's Hometown Foods

### Limpa Bread



- 1 c. butter, softened
- 4 c. milk
- 1 ½ packages yeast
- 1 T. Salt
- ⅓ c. Dan Sukker Dark Baking Syrup
- 2 t. anise
- 1 T. orange peel
- 2 t. fennel
- 2 t. caraway
- 3 ½ c. rye flour
- 6 – 7 c. white flour

Preheat oven to 350°. Melt butter. Warm milk. Wisk together all ingredients except flour(s). Stir in rye flour and 2 cups of white flour. Using the remaining flour make a well on work surface, scrape dough into the well and knead flour in until dough is smooth. Place in a large mixing bowl that has been sprayed with a non-stick pan spray, cover with a towel and let rise till double in size. Place dough on work surface and divide into 4 equal parts. Knead/shape into round loaves and place on a sprayed cookie sheet, 2 to a pan. Let rise till double in size. Bake for approximately 40 – 45 minutes. Bread should be nicely brown and firm to the touch. Remove from the oven and brush with melted butter. Let cool. Bread should not be bagged until it is completely cool.