



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

## Rye and Spelt Wholemeal Bread by David Pengelly

### Ingredients

400g Stoneground spelt flour  
120g Stoneground rye flour  
2 Tsp. Salt  
1 Sachet (7g) Dried yeast  
2 Tbsp. Olive oil  
430ml Water (you may not need it all)  
1 Tbsp. Honey

### Method

- Mix the ingredients together to form a soft dough and knead well (5-10 minutes). Transfer to an oiled 1 kg (2 lb.) loaf tin, cover and leave to double in size (approximately 1-2 hours).

**AGA (2, 3 and 4 oven):** bake in the AGA roasting oven with the grid shelf on the floor for about 25 minutes until the bread sounds hollow when tapped underneath.

**Everhot:** set the oven shelf to its lowest position and bake on the shelf with the top oven set to 235°C for approximately 25-30 minutes until the bread sounds hollow when tapped underneath.