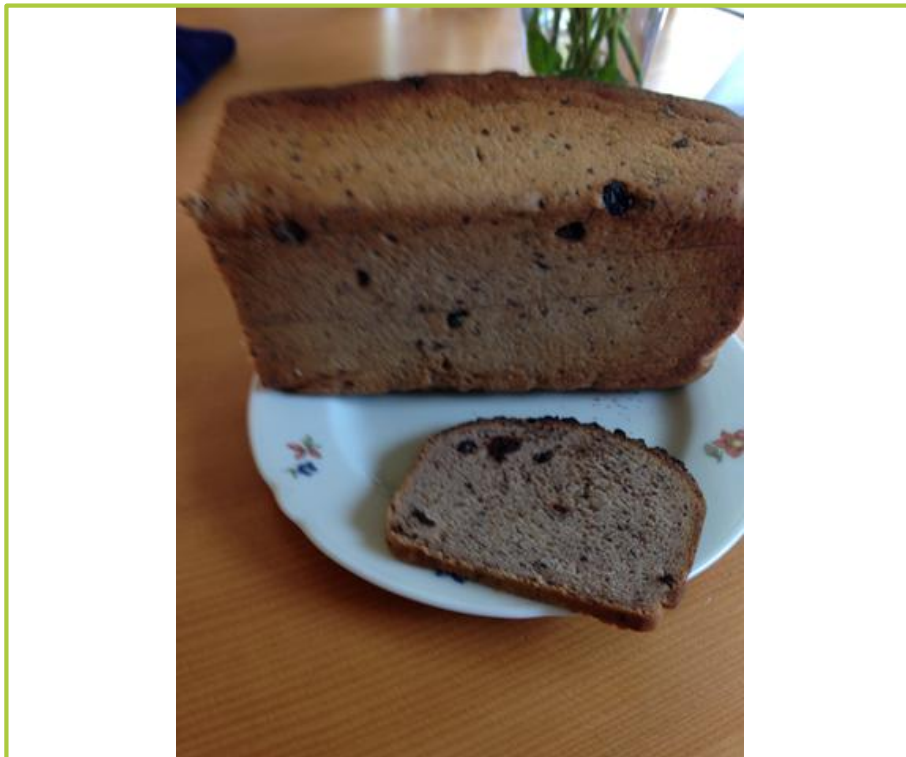


# ONJESCHWEDDE (SWEET RHINE MIXED RYE BREAD)



Category: Bakes and Confectionery

Created: on 2016-05-29  
Qualified by: Supercook DE  
Suggested by: bergmannberlin  
Total preparation time: 03:30 Minutes

Suitable for machine:  
- SUPERCOOK SC110  
- SUPERCOOK SC250  
- Supercook SC300  
- Supercook SC350  
- Supercook SCTEST

## INGREDIENTS

<b>2 measuring cup</b>	lukewarm water
<b>1 teaspoon</b>	sugar
<b>1 pinch</b>	salt
<b>1/2</b>	yeast cube
<b>300 gram</b>	wheat flour type 550
<b>200 gram</b>	Rye flour type 1150
<b>1 tablespoon 15ml</b>	sugar
<b>1 teaspoon</b>	salt
<b>1 teaspoon</b>	cinnamon
<b>100 gram</b>	raisins

## STEP BY STEP - PREPARATION

To see the full recipe, please [log in](#).