

# Icelandic Bread

(Pre-heat oven 250 F)

4 cups rye flour  
2 cups flour  
2 cups sugar  
4 tsp baking powder  
1 tsp salt  
1 liter milk

1. In a large bowl, combine all the dry ingredients.
2. Pour in the milk and stir until well blended.
3. Transfer to a greased oven proof 10 or 12 inch metal pot with a tight fitting lid.
4. Cover pot and place in oven for 10 to 12 hours. Bread should look dark brown and firm when done.

