**Potato Rye bread**

The Transcription Group came up with the letter attached - at the very end there is a mention of a potato rye bread recipe - no recipe of course - but this is what I did...after trawling the internet for inspiration!

1lb steamed potatoes

1lb rye bread flour

2 sachets of quick yeast

1 tsp sugar

1 tsp salt

2 oz melted butter

Squish the steamed & partly cooled potatoes in a mixing bowl (I did this by hand)

Mix together the flour, yeast, salt & sugar and tip into the squished potato

Move it about a bit & add the melted butter - mix until it holds together as a sticky dough

Knead for a while - it starts off dry & then gets very sticky so only add water if it is too dry after a good kneading (you may need to sprinkle it with a bit of flour if it gets too sticky to knead).

When it turns into a dough...leave to rise about an hour then knock back & put into bread tins.

This dough doesn't rise very much but I left it rising in tins for about 3/4 hour

Bake at 190 or 200

The bread is very heavy but sweet and very very moist - keeps for ages

I have also made this twice now with 1/2 potato and 1/2 the Maslin Bread flour mix we used for the Foody Day - it rises much more and gives a much lighter bread - still very moist & sweet  and keeps fresh for days. No need to freeze it!

Hope you find this amusing!

I don't expect the miners wives were very keen on this order from above but it does actually make lovely tasty bread!