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Dark rye flour 1 lb. = 3<sup>3</sup>/<sub>4</sub> cups 2 lbs. Yeast 1 oz. = 3 Tbsp. 4 oz. Salt 1 oz. = 2 Tbsp. 1<sup>1</sup>/<sub>2</sub> oz. Dry milk 1 oz. = 1/3 cup 4 oz. Shortening 1 lb. = 2 cups 3 lbs. Granulated sugar 1 lb.= 2 cups 2 lbs. Malt 1 oz. = 1/3 cup 2 oz. Water 1 lb. = 2 cups 4 lbs.

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