



Russian Black Bread

Jacob · 28/09/2024



Prep Time

3 hrs 15 mins

Difficult

Medium

Servings

12

Description

I have been looking for a good Russian Black Bread recipe. This one is the closest I have come. The vinegar adds a bit of a bite, but believe me, with cheese it is marvelous.

Ingredients

— - 1 ½ cups water - 2 tablespoons cider vinegar - 2 ½ cups bread flour - 1 cup rye flour - 1 teaspoon salt - 2 tablespoons margarine - 2 tablespoons dark corn syrup - 1 tablespoon brown sugar - 3 tablespoons unsweetened cocoa powder - 1 teaspoon instant coffee granules - 1 tablespoon caraway seed - ¼ teaspoon fennel seed (Optional) - 2 teaspoons active dry yeast

Instructions

1. Place ingredients into the bread machine in order suggested by the manufacturer. Use the whole wheat
2. regular crust setting. After the baking cycle ends
3. remove bread from pan
4. place on a cake rack
5. and allow to cool for 1 hour before slicing. Editor's Note: To make this recipe in a stand mixer
6. combine all of the ingredients except the softened butter in the mixing bowl. Mix on low speed using the dough hook
7. scraping the dough down occasionally
8. for 10 minutes. Add the softened butter and mix for an additional 5 minutes. Transfer the dough to a greased bowl
9. cover it with plastic wrap and a kitchen towel
10. and allow it to rise until doubled
11. about 1 hour. Grease two 9x5-inch loaf pans. Deflate the dough and turn it out onto a lightly floured surface. Divide the dough in half. Flatten the dough pieces into rectangles
12. pressing down with your hands to pop any air bubbles. Fold the dough into thirds
13. rolling it slightly under your palms to form a loaf
14. and pinch the seam to seal. Place the loaves into the loaf pans
15. seam-side down
16. cover with a floured kitchen towel
17. and allow it to rise again until doubled
18. about 30 minutes. Bake the loaves in a preheated 400 degree oven (200 degrees C) until the crust is dark and the bottom of the loaf sounds hollow when tapped
19. 25 to 30 minutes. Remove the bread from the pan and cool on a wire rack.