



Dutch Oven Caraway Rye Bread

Jacob · 28/09/2024



Prep Time

18 hrs 15 mins

Difficult

Medium

Servings

19 hrs 5 mins

Description

Caraway rye bread the way you like it nofail easy to make no kneading and no doublerise Perfect every time

Ingredients

- - 2 cups light rye flour (such as Bob's Red Mill®) - 2 cups bread flour - ¼ cup buttermilk - 2 tablespoons caraway seeds - 1 ½ tablespoons vital wheat gluten (Optional) - 2 teaspoons flaked kosher salt
- crushed - 1 ¾ cups warm water - 2 teaspoons white sugar - ? teaspoon active dry yeast

Instructions

1. Mix together rye flour
2. bread flour
3. buttermilk
4. caraway seeds
5. vital wheat gluten
6. and kosher salt in a very large bowl. Set aside. Combine water
7. sugar
8. and yeast in a small bowl; let sit until yeast is creamy
9. about 5 minutes. Stir yeast mixture into flour mixture until well mixed and caraway seeds are evenly distributed. Cover the bowl with plastic wrap and let sit at room temperature for 18 hours. Place a Dutch oven in the oven and preheat the oven to 500 degrees F (260 degrees C). Transfer dough to a heavily floured work surface. It will be somewhat elongated
10. so take the right and left sides and fold them into the middle. Turn dough over and gently use a spatula to tuck corners under; cover with plastic wrap for 15 minutes. Remove plastic wrap
11. dust dough with flour
12. and make shallow cuts in the top for full bloom. Carefully place dough in the preheated Dutch oven
13. cover immediately
14. reduce oven temperature to 460 degrees F (238 degrees C)
15. and bake until bread is cooked through
16. 30 to 35 minutes. Carefully transfer bread from the Dutch oven to an oven rack and bake for 5 minutes.
Cook's Note You can modify this recipe as you like. I use the same recipe for white bread. I like to make white bread and sub in 1/4 cup hand-crushed whole oats and a few tablespoons bran flakes for color and texture. Rye breads use sourdough
17. a pain to deal with
18. and I wanted this to be very easy. I substitute 1/4 cup water with buttermilk to help the flavor develop while the dough works and ferments. Editor's Note: Use our guide to buy the best Dutch oven for your kitchen
19. then start cooking with our favorite recipes.