



Pumpernickel Rye Bread

Jacob · 28/09/2024



Prep Time

2 hrs 30 mins

Difficult

Medium

Servings

3 hrs 40 mins

Description

This pumpernickel rye bread is a hearty recipe I recommend baking in the oven instead of a bread machine because the loaf is fuller with a much nicer top I hope you enjoy it

Ingredients

— - 1 ¼ cups warm water (110 degrees F/45 degrees C) - 1 tablespoon vegetable oil - 1 ½ tablespoons molasses - 1 ½ cups unbleached bread flour - 1 cup rye flour - ½ cup whole wheat flour - ¼ cup vital wheat gluten - 1 teaspoon salt - 3 tablespoons dry milk powder (Optional) - 2 teaspoons instant coffee powder - 2 tablespoons unsweetened cocoa powder - 1 tablespoon caraway seed - 1 ½ teaspoons active dry yeast

Instructions

1. Place ingredients into the pan of a bread machine in the order suggested by the manufacturer. Select the Whole Wheat cycle
2. and Start. After the first rise
3. remove dough from the machine. Shape and place into a lightly oiled 9x5-inch loaf pan. Cover
4. and let rise for 1 hour. Preheat the oven at 350 degrees C (175 degrees C). Bake for 45 minutes. Remove from oven
5. remove from pan
6. and let cool completely on a wire rack before slicing. Editor's Note: To make this recipe in a stand mixer
7. combine all of the ingredients in the mixing bowl. Mix on low speed using the dough hook
8. scraping the dough down occasionally
9. for 10 to 15 minutes. Transfer the dough to a greased bowl
10. cover it with plastic wrap and a kitchen towel
11. and allow it to rise until doubled
12. about 1 hour. Grease a 9x5-inch loaf pan. Deflate the dough and turn it out onto a lightly floured surface. Flatten the dough into a rectangle
13. pressing down with your hands to pop any air bubbles. Fold the dough into thirds
14. rolling it slightly under your palms to form a loaf
15. and pinch the seam to seal. Place the dough into the loaf pan
16. seam-side down
17. cover it with a floured kitchen towel or greased plastic wrap
18. and allow it to rise again until doubled. Bake as directed. Tips Mix it in a bread machine or stand mixer
19. but bake it in the oven.