



Montana Russian Black Bread

Jacob · 28/09/2024



Prep Time

2 hrs 30 mins

Difficult

Medium

Servings

3 hrs 35 mins

Description

Wonderful flavorful bread

Ingredients

— - 2 ½ cups whole wheat bread flour - 1 cup rye flour - 3 tablespoons unsweetened cocoa powder - 2 tablespoons bread flour - 1 tablespoon wheat germ - 1 tablespoon caraway seeds - 2 teaspoons active dry yeast - 1 cup flat warm porter beer - ½ cup strong brewed coffee - 2 tablespoons balsamic vinegar - 2 tablespoons olive oil - 2 tablespoons honey - 1 tablespoon molasses - 1 teaspoon sea salt - ¼ teaspoon onion powder - 1 egg white - 1 tablespoon warm water

Instructions

1. Place whole wheat bread flour
2. rye flour
3. cocoa powder
4. bread flour
5. wheat germ
6. caraway seeds
7. yeast
8. beer
9. coffee
10. vinegar
11. olive oil
12. honey
13. molasses
14. sea salt
15. and onion powder in a bread machine in the order suggested by the manufacturer. Set bread machine for kneading cycle. Line a baking sheet with parchment paper. Remove dough from bread machine and shape into a rustic loaf on the prepared baking sheet. Make slits on top of loaf in crisscross formation. Let dough rise for 1 hour. Preheat oven to 395 degrees F (202 degrees C). Whisk egg white and warm water together in a small bowl. Brush egg white mixture over top of loaf. Bake in the preheated oven until bread is cooked through
16. 45 to 50 minutes. Cool bread on a wire rack for 1 hour before serving. Cook's Note: Stout beer can be used instead of porter if desired.