

## Dark Pumpernickel Rye Bread

Warm up a cold winter's night with this hearty, dark bread and a good bowl of hot soup.

Yield: 1 loaf

### Ingredients

#### Small (1 lb. bread machine)

- ½ cup, plus 1 Tbsp brewed coffee (room temperature)
- 1 Tbsp vegetable oil
- 1 Tbsp dark molasses
- 1¼ cups bread flour
- ⅔ cups medium rye flour
- 4 tsp cocoa powder
- 1 tsp sugar
- 1 tsp salt
- ½ tsp onion powder
- 1½ tsp (2/3 package) RED STAR Active Dry Yeast

#### Medium (1½ lb. bread machine)

- ¾ cup, plus 2 Tbsp brewed coffee (room temperature)
- 2 Tbsp vegetable oil
- 2 Tbsp dark molasses
- 2 cups bread flour
- 1 cup medium rye flour
- 5 tsp cocoa powder
- 1½ tsp sugar
- 1½ tsp salt
- ¾ tsp onion powder
- 2¼ tsp (one package) RED STAR Active Dry Yeast

#### Large (2 lb. bread machine)

- 1 cup, plus 1 Tbsp brewed coffee (room temperature)
- 3 Tbsp vegetable oil
- 3 Tbsp dark molasses
- 2⅔ cups bread flour
- 1½ cups medium rye flour
- 2 Tbsp cocoa powder
- 2 tsp sugar
- 2 tsp salt
- 1 tsp onion powder
- 1 Tbsp (1⅓ package) RED STAR Active Dry Yeast

### Instructions

#### BREAD MACHINE METHOD

Have all ingredients at room temperature. Place ingredients in a pan in the order listed. Select BASIC or White Bread cycle and MEDIUM or NORMAL crust. Check dough consistency after 5 minutes of kneading. The dough should be in a soft, tacky ball. If it is dry and stiff, add water, ½ to 1 TBSP at a time. If it is too wet and sticky, add 1 TBSP of flour at a time. See our [Bread Machine](#) section for more helpful tips and information.

#### MIXER METHODS



Using ingredient amounts listed for medium loaf, combine 1 cup bread flour, cocoa powder, sugar, salt, onion powder, and yeast. (Reserve 1 cup bread flour and all of the rye flour.) Combine liquid ingredients and heat to 120° to 130° F.

**Hand-Held Mixer Method**

Combine dry mixture and liquid ingredients in mixing bowl on low speed. Beat 2 to 3 minutes on medium speed. By hand, stir in rye flour and enough of the remaining bread flour to make a firm dough. Knead on floured surface 5 to 7 minutes or until smooth and elastic. Use additional bread flour if necessary.

**Stand Mixer Method**

Combine dry mixture and liquid ingredients in mixing bowl with paddle or beaters for 4 minutes on medium speed. Gradually add rye flour and enough of the remaining bread flour to form a firm dough. Knead with dough hook(s) 5 to 7 minutes until smooth and elastic.

**Food Processor Method**

Put dry mixture in processing bowl with steel blade. While the motor is running, add liquid ingredients. Process until mixed. Continue processing, gradually adding rye flour and enough of the remaining bread flour until dough forms a ball.

**RISING, SHAPING, AND BAKING**

Place dough in lightly oiled bowl and turn to grease top. Cover; let rise until dough tests [ripe](#), about 1 hour. Turn dough onto lightly floured surface; punch down to remove air bubbles. On lightly floured surface, shape dough into a round loaf. Place on lightly greased cookie sheet or in 8-inch layer cake pan. Cover; let rise in warm place until indentation remains after touching (about 30 minutes). Bake in preheated 400°F oven for 30 to 35 minutes. Optional: Combine ¼ cup water and ½ teaspoon cornstarch; heat to boiling. Five minutes before the loaf is finished baking, remove from oven and brush top with cornstarch glaze. Sprinkle with caraway seeds, if desired. Return to oven and bake approximately five more minutes until glaze is glossy and loaf sounds hollow when tapped. Remove from pan; cool before slicing.

\*You can substitute Instant (fast-rising) yeast in place of Active Dry Yeast. When using Instant Yeast, expect your dough to rise faster. Always let your dough rise until ripe. Traditional methods: use equal amounts; Bread Machine: use ½ tsp Instant Yeast OR ¾ tsp Active Dry Yeast per cup of flour in your recipe. Visit our [Lessons in Yeast & Baking](#) for more information.

Recipe featured at [Food Wanderings](#).

Recipe by Red Star Yeast at <http://redstaryeast.com/dark-pumpernickel-rye-bread/>