

Noreen's Kitchen

Sourdough Rye Bread

Ingredients

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|--------------------------------|--|
| 2 cups sourdough starter | 1 tablespoons cocoa powder |
| 1 cup warm water | 1 cup rye flour |
| 1 tablespoon yeast | 4 cups all purpose flour |
| 2 tablespoons sugar | *1 teaspoon rye bread flavor (optional) |
| 2 tablespoons molasses | *2 tablespoons rye bread improver (optional) |
| 2 tablespoons vegetable oil | or 2 tablespoons Vital Wheat Gluten |
| 2 teaspoons salt | 1 tablespoon caraway seeds (optional) |
| 2 tablespoons buttermilk flour | |

Step by Step Instructions

Combine all ingredients in bowl of mixer fitted with dough hook.

Blend on low until combined then turn up slightly (on a Kitchenaid that is no higher than setting number 2)

Determine if dough is too wet, too dry or just right (I sound like Goldilocks) .

Knead for 7 minutes.

Place dough in oiled bowl and cover. Allow to rest for at least one hour or until doubled in bulk.

Deflate dough and divide into two loaves and shape as desired. You may also choose to make rolls. However you want!.

Place on a parchment that has been sprinkled with cornmeal. Cover and allow to rise for 30 minutes to an hour or until once again, doubled in bulk.

Preheat oven to 450 degrees. Place a baking or pizza stone to preheat as well.

When dough is ready to bake, Slide the dough along with the parchment onto the pizza stone and close oven.

Throw one cup of ice cubes into the oven to simulate a steam injected oven.

Turn heat down to 375 and continue to bake for 20 minutes.

Turn oven off and allow bread to remain in the oven for 15 minutes.

Remove bread from oven and allow to cool completely on a rack.

Enjoy!