

## *Rye Bread*

1 pkt. Active dry yeast (2¼ t.).  
1 ¼ c. Warm water (105° – 115°).  
1/3 c. Molasses.  
1½ T. Caraway seeds.  
½ T. Salt.  
2 T. Cooking oil.  
1 T. Cocoa powder, unsweetened.  
1 c. Rye flour.  
2 ½ c. Bread flour.

- In a large bowl, combine water and molasses. Add yeast and let foam for 5 minutes.
- Add remaining ingredients, mixing after each addition.
- Add more bread flour until the dough is no longer sticky and is too hard to mix with a wooden spoon.
- Knead the dough on a floured work surface until smooth and elastic (~6 minutes).
- Put dough in an oiled bowl, cover with a damp kitchen towel, and let rise for 75 minutes.
- Push down the dough, knead a few times, and form a loaf.
- Let the loaf rise for 40 minutes.
- Preheat the oven to 350° and put the cooking stone in. The oven needs to be preheated for at least 30 minutes to bring the stone to temperature.
- Score the top of the loaf.
- Spread cornmeal on the cooking stone and put loaf into the oven.
- Mist the loaf. Bake for 10 minutes. Mist the loaf again. Bake for 35 minutes.
- Let cool on baking rack.