Rye Bread

NIBBLEDISH CONTRIBUTOR

Ingredients

3 1/2 cups bread flour

3 1/2 cups rye flour

1/4 cup cocoa

1 Tablespoon salt

2 Tablespoons wheat gluten

2 cups milk

1/2 cup honey

1/4 cup molasses

2 tablespoons butter

1/4 cup golden raisins

4 Tablespoons yeast

Instructions

Mix flours, cocoa, salt, and gluten in a mixing bowl-I use my kitchen aid mixer.

Heat the milk, honey, molasses, butter, and raisins, stiring until the ingredients are

melted together. Let the mixture cool to body temperature before proceeding.

Add the yeast to the milk mixture and let proof for 5 to 10 minutes. If the yeast is good is should become bubbly and foamy.

Stir the milk-yeast mixture into the flour mixture and knead for 8 to 10 minutes (I use the mixer with the dough hook.

Let the dough rise in a warm place for a couple of hours. Rye flour doughs take longer to rise than wheat flour doughs.

After the dough has doubled in bulk, punch it down and knead it slightly again and form into two loaves.

Let rise again in the bread pans and bake at 325 degrees for 30-45 minutes, until the bread is crusty brown and sounds hollow when thumped.