



DARK RAISIN RYE BREAD

- 3 Cups Rye Flour
- 1 ½ Cups Whole Wheat Flour
- 2 Envelopes Active Dry Yeast
- ¼ Cup Cocoa Powder
- 1 Tablespoon Sugar
- 1 Tablespoon Salt
- 2 Cups Hot Water
- 1/3 Cup Molasses
- 2 Tablespoons Vegetable Oil
- 1 Cup Raisins
- 1 ½ Cups All Purpose Flour

DIRECTIONS

1. In a large bowl, stir together 1 ½ Cups rye flour, whole wheat flour, yeast, cocoa powder, sugar and salt.
2. Add water, molasses and oil.
3. Beat mixture until it forms a smooth elastic batter.
4. Add raisins, 1 cup of rye flour, and 1 cup all purpose flour.
5. Beat until mixture leaves the sides of the bowl clean.
6. Turn out onto a rye floured board and knead in remaining flours a little at a time.
7. Knead until dough is smooth and elastic.
8. Invert a bowl over the dough and let rest ½ hour.
9. Divide in half, shape into loaves.
10. Place on greased baking sheets and brush with vegetable oil.
11. Cover loaves loosely with plastic wrap.
12. Set in a cool place and allow to rise 2 to 3 hours.
13. Lightly slash tops of loaves.
14. Bake in a 400 degree oven for 30 to 40 minutes.