

## Dark Rye Bread

6 cups tepid water

4 Tbsp. Honey

4 Tbsp. Cider vinegar

4 tbsp. Oil

6 cups rye flour

8 cups whole wheat flour

4 Tbsp. Carob powder

2 Tbsp. Salt

2 Tbsp. Saf yeast

2 Tbsp. Dough enhancer

1 Tbsp. Caraway seeds (you can pulse in the blender if you wish)

Place water, oil, honey, and vinegar in the Bosch bowl equipped with the dough hook. Add rye flour and 2 cups of the wheat flour and the other dry ingredients on top. Turn machine on speed one and let knead for 30 sec. Add remaining wheat flour very slowly over a 2 min. period until the dough cleans the sides of the bowl and is soft and smooth. Let knead on speed one for a total of 10 min. Turn the machine off and let rise for 15 to 20 min. in the bowl with a tea towel covering the bowl. Deflate the dough and shape 4 rounds and place on a cooking sheet with parchment paper to rise. Let them rise in a warm place until the dough slowly returns a gently made indentation of your wet finger. Put the loaves in a preheated 350 degree F. oven for about 50 min. This bread does better if you do not slash the loaves.

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