

Steakhouse Black Bread

This is a steakhouse bread recipe makes a very dense and flavorful bread. If you like, brush the rolls or bread with beaten egg, then sprinkle some uncooked oatmeal on top before baking. Enjoy!



Ingredients:

- 1 1/3 cups strong brewed coffee, room temperature
- 1/4 cup vegetable oil
- 1/4 cup dark molasses
- 2 tablespoons brown sugar
- 1 cup whole wheat flour
- 1 cup rye flour
- 2 cups bread flour
- 2 tablespoons unsweetened cocoa powder
- 1 1/2 teaspoons salt
- 2 1/2 teaspoons active dry yeast (we use our SAF yeast)
- 1 Tbsp. dough enhancers (opt.)

Directions:

(The directions are written for a Bread machine like our wonderful Zojirushi Automatic bread makers, but can easily adapted to a Bosch Universal Plus (using the dough hook extender or a Bosch Compact Mixer)

Place all ingredients in bread machine pan in order suggested by manufacturer. Select Dough cycle. When the machine indicates the end of the final rise, remove the dough.

Preheat the oven to 375 degrees F (190 degrees C). Shape the dough into 12 dinner rolls, or one 9x5 inch loaf. Let rise until doubled in size while the oven preheats, they should rise quickly.

Bake for 20 minutes in the preheated oven for rolls, or 35 minutes for a loaf, or until the loaf sounds hollow when tapped on the bottom.