

YOGURT PUMPERNICKEL BREAD

3 T yeast
2 tsp molasses or brown sugar
2 cups warm water
2 T cocoa powder
1 1/2 T salt
1 cup bran
2 cups whole wheat flour
3 cups rye flour
4 cups plain yogurt
8 T melted butter
8 cups unbleached all purpose or bread flour
4 T bran for sprinkling

In the Bosch Mixer bowl with dough hook attached, add water, molasses, yogurt, butter, bran, whole wheat flour, salt, yeast, cocoa and rye flour.

Mix on speed 1 until smooth and add remaining white flour, one cup at a time, until dough starts to clean bowl. Knead for 10 minutes on speed one for the Bosch Universal or speed 2 for the Bosch Universal Plus.

Using oily hands, remove dough from Bosch bowl and divide into 2. Roll each portion into a 10" x 5" rectangle. Roll diagonally into long loaf and place on a French bread pan.

Cover with towel and let rise until double.

Sprinkle with bran and bake at 375 degrees for 40 minutes.

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