

Whole Wheat Pumpernickel Bread

This is a slightly-tangy, pumpernickel rye bread, with a nice color, taste, and texture that slices well. Adapted from a recipe on the back of a bag of Arrowhead Mills Organic Rye Flour. Use honey and omit the caraway seeds for a sweeter pumpernickel.

Sizes are for Panasonic SD-YD250 bread maker. For this machine, add ingredients in order listed.

| | XL | L | M | |
|-----------------------------|-----------|-----------|---------|--|
| White whole wheat flour | 2 ½ Cups | 2 ¼ Cups | 2 Cups | |
| Rye flour | 2 Cups | 1 ¾ Cups | 1 ½ Cup | |
| Salt | 1 ½ tsp. | 1 ¼ tsp. | 1 tsp. | |
| Vital wheat gluten | 1 ½ Tbsp. | 1 ¼ Tbsp. | 1 Tbsp. | |
| Cocoa powder | 3 Tbsp. | 2 ½ Tbsp. | 2 Tbsp. | |
| Caraway seeds or flax seeds | 1 ½ Tbsp. | 1 ¼ Tbsp. | 1 Tbsp. | <i>Optional, can be omitted if you don't like the tangy caraway flavor</i> |
| Vegetable oil | 3 Tbsp. | 2 ½ Tbsp. | 2 Tbsp. | |
| Molasses or honey | ½ Cup | 3/8 Cup | 1/3 Cup | <i>Honey results in a sweeter flavor</i> |
| Water | 1 ¾ Cup | 1 ½ Cup | 1 ¼ Cup | |
| Dry yeast | 1 ½ tsp. | 1 ¼ tsp. | 1 tsp. | <i>Add 1 tsp. if using rapid rise yeast</i> |