

*From the kitchen of David and Jennifer Deaven*

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Servings: 8

3. Turn dough into pans lined with yellow cornmeal.
4. Bake 375F 35 minutes.

## Bread/Pumpernickel

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- A: 1 1/8C water  
B: 2T vegetable oil  
3T molasses  
1T cider vinegar  
1 egg  
1 1/2t salt
- C: 1 1/2C rye flour  
3/4C whole wheat flour  
1/2C oat flour  
2T wheat gluten  
1/4C toasted bread crumbs and/or wheat germ  
2T yellow cornmeal  
1T finely ground coffee beans  
2t cocoa powder
- D: 2t yeast
1. Add (A), (B), (C) to bread machine pan in order.
  2. Make a well in the top of the pile and add (D) in the well. Process to make dough.



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