



Bread Machine & Baking Videos with Ellen Hoffman

Pumpnickel or Sweet Brown Bread

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Ellen's Pumpnickel or Sweet Brown Bread: Two similar recipes with one basic dough!

Make in a 2-pound capacity bread machine on dough course.

- 270g water
- 17g grapeseed/vegetable oil
- 90g molasses
- 206g King Arthur bread flour
- 120g rye flour
- 141g whole wheat flour
- 40g honey
- 21g cocoa powder
- 10g salt
- 8g SAF INSTANT yeast
- Add 1/8 cup of caraway seeds to make Pumpnickel. Leave them out to make a slightly sweet brown bread like what is formerly known as squaw bread.

Egg wash and top with oats, caraway seeds, or turbinado sugar if desired.

Use Whole wheat or Dough course.

I use the dough cycle. Dump out of bread pan onto oiled or lightly floured cutting board or solid surface. Shape and put in loaf pan sprayed with nonstick spray. Turn on oven to 170 and turn off in one minute. Let rise in the slightly warmed oven for 45 minutes. Take out, preheat oven to 375. Egg wash, sprinkle with oats, turbinado sugar, or nothing and bake for 35 minutes or until internal temperature reaches 190 degrees.

Cool 2-3 hours, slice, put in heavy duty plastic freezer bag with parchment squares between slices, and freeze same day as baked to preserve freshness. Take out slices as needed to defrost or toast.