

Light Pumpernickel

Two Large Loaves	Ingredient	One Large Loaf
6 cups, 810 g	Bread flour, 75%	3 cups, 405 g
2 cups, 270 g	Rye flour, 25%	1 cup, 135 g
¼ cup, 28 g	Cocoa powder, Dutch process, 3%	2 Tbsp, 14 g
1 ½ Tbsp, 14 g	Yeast, 1.3%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Salt, 2%	¾ Tbsp, 11 g
½ cup, 110 g	Oil, 10%	¼ cup, 55 g
1 cup, 340 g	Molasses, 31%	½ cup, 170 g
2 ½ cups, 593 g	Water, warmed to 105-115 degrees, 55%	1 ¼ cup, 296 g

In a large bowl, stir the bread flour, rye flour, yeast, salt and cocoa together. Form a well in the middle of the dry ingredients and add the oil, molasses and warm water. Using a large spoon, stir until smooth then stir vigorously for another 15-30 seconds. Cover and allow to rise at room temperature for about 2 hours then refrigerate OR refrigerate immediately and wait at least 12 hours to use.

Remove the dough from the refrigerator. Fold a few times on a floured surface then divide the dough in half and form into boules or batards and place on a baking sheet or peel covered with parchment paper. Sprinkle the tops with rye or pumpernickel flour then cover with plastic and allow to rise at room temperature for 30-45 minutes while the oven warms up.

Preheat the oven, baking stone and steam bath to 450 degrees. Score the loaves then slide the loaves onto the baking stone. Pour a cup of water into the steam pan and turn the oven down to 400 degrees. Bake for 50 minutes then remove to a wire rack to cool.