

Pumpernickel

Two Loaves	Ingredient	One Loaf
1 cups, 245 g	Milk, 20%	½ cup, 123 g
2 ¼ cups, 533 g	Water, 44%	1 cup plus 2 Tbsp, 267 g
5 ½ cups, 748 g	Bread flour, 61%	2 ¾ cups, 374 g
3 ½ cups, 473 g	Rye flour, 39%	1 ¾ cups, 236 g
1 ½ Tbsp, 14 g	Yeast, 1.1%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Kosher salt, 2%	¾ Tbsp, 11 g
2/3 cup, 42 g	Instant mash potato flakes, 3%	½ cup, 21 g
¼ cup, 28 g	Cocoa, Dutch process, 2%	2 Tbsp, 14 g
¼ cup, 55 g	Oil, 5%	2 Tbsp, 27 g
½ cup, 170 g	Molasses, 14%	¼ cup, 85 g

Mix the milk and water then heat to 105-115 degrees. Stir together the dry ingredients, then stir in the oil, molasses and warm milk/water mixture. Vigorously stir another 15-30 seconds, then cover and allow to rise for 2 hours at room temperature then refrigerate, OR refrigerate immediately and wait at least 12 hours to use the dough.

When ready to bake, preheat the oven, baking stone and steam pan to 425 degrees. Remove the dough from the refrigerator and divide in half if making two loaves. Shape each loaf into a boule then place on a peel or baking sheet covered with parchment paper. Cover with plastic wrap and allow to rest for 30-45 minutes while the oven warms up.

Remove the plastic wrap, score the loaves, then slide the loaves onto the baking stone. Pour a cup of water into the steam pan, turn the oven down to 400 degrees and bake for 50 minutes. Remove to a cooling rack and allow to cool completely before slicing.