

RUSSIAN BLACK BREAD

3 cups water
6 Tbsp oil
1 Tbsp. salt
3 Tbsp yeast
5-6 cups unbleached flour
3 cups rye flour
6 Tbsp. carob or cocoa powder
6 Tbsp. gluten flour

Mix in large bowl until soft ball. Knead for 10 minutes. Form the loaves into whatever shape you want -- round, oval, etc. and place on sprayed baking sheet. Let rise until double. Bake at 350 degrees for 15 min. then 325 for 15 min.

NOTE: This is 1/2 batch of the recipe. You probably could cut down the white flour a cup and add a cup of rye flour -- or make it 50/50.

Makes 4 med sized loaves

From Carolyn Lipscomb