

My Flavour Explosion Bread

- *Makes:* 2 loaves
- *Time:*
 - Mixing – Approx. 10 min
 - Rising – 15 min
 - Baking – 40 min
 - Resting – 10 min



Ingredients:

- 140g (1 ½ cups) rye flour
- 583g (4 ½ cups) all-purpose flour
- 25g instant yeast
- 25g granulated sugar
- 18g Kosher salt
- 1 ½ tsp ground allspice
- Finely grated zest of 1 orange (one heaping tbsp)
- 1 tsp fennel seeds (optional)
- 1 cup dark raisins
- ⅓ cup fancy molasses
- 1 ⅓ cup hot water (about 120°F)
- 2 tbsp canola oil

Steps:

1. In a large bowl, combine the flours, yeast, sugar, salt, allspice, orange zest, and fennel. Yeast and salt do not like each other, so place them on opposite sides of the bowl. Stir with a whisk to combine. Next, stir in the raisins.
2. Place the molasses in a liquid measuring cup and fill with enough hot water to make 2 cups. Stir together.
3. Pour the water/molasses mixture into the flour mixture and stir together to make a scraggly dough.
4. Remove the dough from the bowl and begin to knead the dough, working in the loose flour. Continue kneading until it all comes together and forms a smooth dough. This will take no more than 4 minutes whether you do it by hand or machine.
5. Place the dough back in the bowl (no need to clean it), cover with a tea towel, and put in a warm place to rise. I put mine in the oven with the oven light on. Let it rise for 15 minutes.

6. Gently punch the dough down and divide in half.
7. You can either shape the dough onto two free form loaves and bake on opposite ends of a parchment lined baking sheet or shape the dough into loaves and place in lightly greased loaf pans.
8. With a sharp knife, make three slashes, about $\frac{1}{4}$ of an inch deep, in the top of each loaf. Drizzle 1 tbs of olive oil over each loaf. Place the loaves on the middle rack of a COLD OVEN. It is very important that the oven is cold.
9. Place a pan of hot tap water on the rack below the bread.
10. Set the oven on 400F and bake the dough for 40 minutes.
11. After 40 minutes, the bread will look risen and golden brown and sound hollow when tapped on top. I have never found the bread to take more than the 40 minutes. Removed the bread from the oven, cool for 10 minutes, then remove to a wire rack to cool completely.