

# German Pumpernickel Sourdough Sandwich Bread

YIELD: 1 loaf

Prep Time :20 minutes	Cook Time 1:30	Additional Time: Approximately 5 hours	Total Time: 6 hours 50 minutes
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## Ingredients

- 1 Cup of active sourdough starter at its peak
- 2 Cups of rye flour
- 1 Cup of bread flour
- 2 tablespoons of dark cocoa powder
- 1 tablespoon of caraway seeds
- 1 teaspoon of salt
- 1 Cup of warm water
- ¼ Cup molasses

1. In a large mixing bowl, combine the active sourdough starter, warm water, and molasses. Stir the mixture until well combined.
2. Gradually add the rye flour, bread flour, cocoa powder, caraway seeds, and salt, stirring until a rough dough forms.
3. Knead the dough on a floured surface for about 10 minutes, or until it becomes smooth and elastic.
4. Place the dough in a greased bowl, cover it with a damp cloth, and let it rise in a warm place for 2-3 hours, or until it doubles in size.
5. Punch down the dough and shape it into a loaf. Place the loaf in a greased bread pan and let it rise again for another 1-2 hours.
6. Preheat the oven to 350°F (175°C). Bake the bread for 1 to 1.5 hours, or until it sounds hollow when tapped on the bottom.
7. Let the bread cool down completely before you start slicing and serving it. Enjoy all the amazing, bold flavors of your homemade sourdough pumpernickel bread!