Homemade Dark German Rye Bread

Ingredients:

3 cups all-purpose Flour
¼ cup unsweetened Cocoa Powder
2 (¼ oz) packages active dry Yeast
1 tbsp Caraway Seed
1 tbsp Salt
⅓ cup Molasses
2 tbsp Butter
1 tbsp Sugar
3 ½ cups Rye Flour
Cooking Oil
2 cups Water

Directions:

In large bowl, combine flour, salt, cocoa, yeast, and caraway seed.
Heat and stir molasses, butter, sugar, 2 cups water and 2 tbsp oil until warm (about 110°-115°F).
Add to dry mixture.
Beat at low speed on electric mixer ½ min, scraping bowl.
Beat 3 min at high speed.
Then by hand, stir in enough rye flour to make a soft dough.
Turn out onto lightly floured surface; knead till smooth (about 5 minutes).
Cover, and let rest 20 minutes.
Punch down dough.
Divide in half.
Shape into 2 round or oval loaves on greased baking sheets.
Brush with small amount of cooking oil.
Slash tops with knife.
Cover; let rise until double (45-60 minutes).
Bake at 400° degrees for 25-30 minutes.
Remove from baking sheets, place on racks to cool.