

Ev Yap?m? Çavdar Ekme?i

Homemade rye bread recipe with molasses and caraway seeds. Perfect for sandwiches and toast. Easy no-mixer technique for authentic flavor.

30 min

HAZIRLIK

40 min

PI?IRME

1h 10min

TOPLAM

8

PORSIYON

Easy

ZORLUK

Ev Yap?m? Çavdar Ekme?i

Malzemeler

- 2 pack yeast
- 2 cup water
- 2 cup molasses
- 1 cup olive oil
- 1 cup cocoa powder
- 1 tsp salt
- 2 cup flour

Yap?l???

- Activate the yeast**

Dissolve 2 packs of yeast and 1 cup of molasses in 2 cups of warm water in a small bowl. Let stand for 5-10 minutes until the mixture becomes foamy and bubbly.
- Mix the dough**

Combine the yeast mixture with 1 teaspoon of salt, 2 cups of rye flour, and 1 cup of all-purpose flour in a large bowl. Mix with a wooden spoon until a shaggy dough forms.
- Gradually add the remaining 1 cup of all-purpose flour, mixing until the dough becomes too stiff to stir and is no longer sticky to the touch.**
- Knead the dough**

Turn the dough onto a lightly floured surface. Knead for 8-10 minutes by pushing with the heel of your hand, folding the dough back over itself, and turning it a quarter turn, until the dough becomes smooth and elastic.
- First rise**

Place the dough in a large oiled bowl, turning to coat all sides. Cover with plastic wrap and let rise at room temperature for 1 to 1½ hours until doubled in size.
- Shape the loaves**

Punch down the risen dough and turn onto a lightly floured surface. Divide in half with a sharp knife and shape each half into a loaf.
- Place the shaped loaves in two greased 8x4 inch loaf pans. Cover with plastic wrap and let rise for 30-45 minutes until the dough crowns above the rim of the pans.**

8 Bake the bread

Preheat the oven to 375°F (190°C). Bake the loaves for 40-45 minutes until they sound hollow when tapped on the bottom and the internal temperature reaches 190°F (88°C).

9 Cool and serve

Transfer the baked loaves to wire cooling racks and cool for at least 20 minutes before slicing. Slice and serve at room temperature.

?puçlar?

Mix rye flour with bread flour in a 1:1 ratio for the best texture. Pure rye flour creates very dense, heavy bread that can be difficult to slice and digest.

Handle rye dough gently and avoid over-kneading. Rye flour becomes sticky and gummy when overworked, which can result in a tough, dense loaf.

Add acidic ingredients like vinegar, sourdough starter, or pickle juice to improve the dough's handling properties and enhance flavor development.

Use a baking stone if available and preheat it for at least 30 minutes at 175°C before baking for a crispier crust.

Score the tops of your loaves with a sharp blade just before baking to control where the bread expands and create an attractive appearance.

Steam the oven during the first 10 minutes of baking by spraying water on the walls or placing a pan of hot water on the bottom rack for a better crust.

Test for doneness by tapping the bottom of the loaf - it should sound hollow when fully baked. Internal temperature should reach 95-98°C.

Let the bread cool completely before slicing, at least 2 hours. Rye bread continues to set as it cools and will be gummy if cut too early.