

## OLD JOE'S KAIA COUNTRY HAVEN

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# THE SEEDLING

vegan restaurant

## RYE AND COCOA BREAD

*Mix together in a kneading bowl:*

|        |                   |
|--------|-------------------|
| 650 g  | bread flour       |
| 350 g  | rye flour         |
| 60 ml  | cocoa powder      |
| 10 g   | instant dry yeast |
| 7.5 ml | salt              |

*Mix together in a separate bowl, then add to dry ingredients and mix well with the dough hook for 3 minutes:*

|        |                |
|--------|----------------|
| 60 ml  | vegetable oil  |
| 60 ml  | molasses       |
| 500 ml | boiling water  |
| 125 ml | cold tap water |

*Allow to rise until doubled in size, knock down, divide between 2 bread pans.*

*Switch oven to 180°C.*

*Allow the breads to rise to the desired height, bake for 40 minutes or until they sound hollow when tapped.*