

RUSSIAN BLACK BREAD

Make 2 round loaves

4 cups unsifted rye flour	2 pkgs. Dry yeast
3 cups unsifted white flour	2 ½ cups water
1 tsp. sugar	¼ cup cider vinegar
2 tsp. salt	¼ cup molasses
2 cups whole bran cereal	1 oz. unsweetened chocolate
2 Tbls. Caraway seed, crushed	¼ cup margarine
2t. instant coffee	1 tsp. cornstarch
2t. onion powder	½ cup cold water
½ tsp. fennel seed, crushed	

1. Combine the rye and white flours. In a large bowl thoroughly mix 2 1/3 cups flour mixture, sugar, salt, cereal, caraway seed, coffee, onion powder, fennel seed, and yeast.
2. Combine 2 ½ cups water, vinegar, molasses, chocolate, and margarine in a saucepan. Heat over low heat until liquids are very warm (120 degrees-130 degrees F.) Margarine and chocolate do not need to melt. Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add ½ cup flour mixture. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board. Cover, let rest 15 minutes. Then knead until smooth and elastic, about 10-15 minutes. (dough may be sticky). Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.
3. Punch down dough, turn out onto lightly floured board. Divide in half. Shape each half into a ball about 5 inches in diameter. Place each ball in the center of a greased 8" round cake pan. Cover, let rise in a warm place, free from draft, until doubled in bulks, about 1 hour.

4. Bake at 350 degrees 45-50 minutes until done. (It will sound hollow when "knocked"). Meanwhile, combine cornstarch and cold water. Cook over medium heat, stirring constantly, 1 minute. As soon as bread is baked, brush cornstarch mixture over top of loaves. Return bread to oven and bake 2-3 minutes longer, or until glaze is set. Remove from pans and cool on wire racks.