

## **Bread Machine Pumpernickel Bread**

*"Did this bread come from the bakery?" No, but just like the baker does, we've captured the same unusual spices for great bread color and flavor*

1 cup plus 2 tablespoons water  
1 1/2 teaspoons salt  
1/3 cup molasses  
2 tablespoons vegetable oil  
1 cup plus 1 tablespoon rye flour  
1 cup plus 2 tablespoons Gold Medal® whole wheat flour  
1 1/2 cups Gold Medal® Better for Bread™ bread flour  
3 tablespoons baking cocoa  
1 1/2 teaspoons instant coffee (dry)  
1 tablespoon caraway seed  
1 teaspoon bread machine or quick active dry yeast

1. Measure carefully, placing all ingredients in bread machine pan in the order recommended by the manufacturer
2. Select Whole-Wheat or Basic/White cycle. Use Medium or Light crust color. Remove bread from pan, and cool on wire rack

**1 Serving:** Calories 165 (Calories from Fat 25 ); Total Fat 3 g (Saturated Fat 1 g); Cholesterol 0mg; Sodium 300 mg; Total Carbohydrate 34 g (Dietary Fiber 4 g); Protein 4 g

**% Daily Value:** Vitamin A 0%; Vitamin C 0%; Calcium 2 %; Iron 10 %

**Exchanges:** 2 Starch

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