Marble Rye

A two-toned swirled loaf that's just as beautiful as it is delicious.

YIELD: 1 LOAF

INGREDIENTS

DOUGH

3 cups (360g) King Arthur Unbleached All-Purpose Flour
1 cup (106g) King Arthur Organic Medium Rye Flour
¾ cup (80g) King Arthur Organic Pumpernickel Flour
¼ cup (46g) Potato Flour
¼ cup (28g) King Arthur Baker's Special Dry Milk
   or nonfat dry milk
1 ½ teaspoons King Arthur Deli Rye Flavor
1 tablespoon caraway seeds
2 ¼ teaspoons (14g) salt
2 tablespoons (25g) granulated sugar
2 teaspoons SAF Instant Yeast
3 tablespoons (37g) vegetable oil
1 ¾ cups (397g) water
1 tablespoon Black Cocoa mixed with 1 tablespoon
   King Arthur Organic Medium Rye Flour

TOPPING

1 large egg beaten with 1 tablespoon water (egg wash)

INSTRUCTIONS

1. In a large mixing bowl, combine all of the dough ingredients except the cocoa/rye flour mixture, stirring until the dough comes together. Knead until smooth, adding additional water or all-purpose flour 1 tablespoon at a time, if needed. The dough should be soft and quite sticky. Let the dough rise until puffy, about 1½ hours.

2. Line a Dutch oven with a Round Loaf Lifter and lightly grease the sides. Divide the dough in half; return half to the mixing bowl and add the cocoa/rye flour mixture. Knead until the dough is uniformly colored.

3. Roll each dough into a 14" rope. Pinch the ends of the ropes together and twist one over the other repeatedly, pinching them together at the opposite end. Coil the 2-strand braid inside the Dutch oven. Cover and let rise until puffy, about 90 minutes.

4. When the dough is risen, brush the top with egg wash and replace the cover. Place in a cold oven, set the temperature to 425°F, and turn the oven on. Bake for 50 minutes, then remove the cover and reduce the oven to 400°F. Continue baking for 10 minutes, until the top is golden brown and the center reads 200°F when measured with a digital thermometer.

5. Remove from the oven and tip out of the Dutch oven to cool completely on a rack before slicing.

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