

CopyCat Outback Steakhouse Bushman Bread

Ingredients

2 pkg dry yeast (4½ tsp)
1/2 cup warm water (about 110°)
1 Tbl sugar
1 cup warm water
1/2 cup dark molasses
1 Tbl salt
2 Tbl oil
2 cups rye flour
2½ -3 cups bread flour

Directions

In bowl of mixer, sprinkle yeast over the ½ cup warm water. Sprinkle sugar over yeast. Mix the 1 cup warm water and molasses, add to yeast mixture when it is foamy. Add rye flour, 2 cups bread flour, salt, and oil. Mix at low speed until all of flour is incorporated, about 1 minute, add remaining flour as needed. Knead another few minutes. Remove dough and place in lightly oiled bowl, turn it to oil all sides. Cover and set aside in a warm place until it doubles in size, about 1 hour.

Remove dough from bowl to lightly floured surface, shape into desired loaves. Tuck and roll so seams disappear and place on Silpat or sprayed baking pan, I use Demarle Silform Bread Tray on perforated sheet. Cover and set aside in warm place until doubles in size, about 30 minutes.

Preheat oven to 375°. Bake 30 minutes, cover with foil during baking if starts to get too brown.