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## Pumpernickel Brie Wreath

*A braid of pumpernickel frames a round of brie.*

From the Manassas Gourmet Club Dinner  
"Oktober Fest"  
Slice bread thinly to spread the cheese  
15 - 18 servings

Quantity	Ingredients	Preparation Notes
1 pkg	Dry Active Yeast	• In large bowl, sprinkle yeast over water and let stand for 5 minutes to soften
1 1/4 C	Warm Water (110 degrees)	• Stir in molasses, salt, butter, egg yolk, cocoa and caraway seeds
1/4 C	Molasses	• Slowly mix in 2 C flour, scraping bowl often.
1 tsp	Salt	• Beat on med speed for 8 minutes
2 Tbsp	Butter or margarine, melted	• Then beat in rye flour slowly
1	Egg, separated	• Turn onto floured board and knead until smooth (5 minutes) adding up to 1/4 C more flour as needed to keep from sticking.
1/4 C	Unsweetened Cocoa	• Place in greased bowl and turn once to grease top. Cover and let rise until doubled (about 1 hour)
1 Tbsp	Caraway Seeds	• Grease outside of 8" round cake pan and grease round pizza pan. Set cake pan in the middle of the pizza pan
2 C	Flour	• Punch dough down and knead until smooth
2 1/4 C	Rye Flour	• Divide dough into thirds
1 Tbsp	Water	• Roll each piece into a 36" long strand
1	Whole 8" round Brie Cheese	• Place side by side on one side of cake pan
	Cluster of Grapes	• Starting in center, loosely braid out to each end, wrapping around cake pan, joining ends and pinching to seal braid together in a circle.
		• Cover and let rise until doubled - 1 hour
		• Beat egg white with 1 Tbsp water and lightly brush over braid without pooling on pans.
		• Bake at 350 degrees for 25 minutes (well browned). Use knife to loosen bread from pans and with spatulas carefully move to wire rack to cool.
		• To serve, place wreath on large board. Cut small section into 1/4" slices, then fit cheese in middle. Set slices back in place and garnish with grapes.