

# Pumpernickel Baking Times and Temperatures

Type of oven	Baking temperature	Initial baking time (min)	Total bake time (h)
home	260 °C / 500 °F	30	12–16*
convection	260 °C / 500 °F, highest fan speed	15	shut oven off after the initial baking time, and leave the pan in the oven; do not open the door at any point during this time
combi	260 °C / 500 °F, highest fan speed	15	
deck**	290 °C / 550 °F	25	
pizza**	290 °C / 550 °F	25***	

\*The bread will be baked after 12 h, but the deep brown color is achieved when you leave it in the oven for the full 16 h. The oven only gets cooler as time goes on, which makes it very difficult to overbake this bread.

\*\*Place loaf pan on a sheet pan.

\*\*\*Seal the opening shut immediately.

# Shorter Pumpernickel Baking Times and Temperatures

You can **steam and then** bake the pumpernickel for a shorter time, but the loaf won’t turn the characteristic dark brown color and will not be as deeply flavorful as if it had been baked long and slow.

Type of oven	Loading temperature	Initial baking time (min)	Baking temperature	Additional baking time (min)	Total bake time (min)
home	260 °C / 500 °F	50	230 °C / 450 °F	15–25	65–75
convection	260 °C / 500 °F, highest fan speed	40	215 °C / 425 °F	15–20	55–60
combi	260 °C / 500 °F, highest fan speed	35	215 °C / 425 °F	10–15	45–50
deck*	290 °C / 550 °F	30	240 °C / 470 °F	8–13	38–43
pizza*	260 °C / 500 °F	35–40**	260 °C / 500 °F	n/a	35–40**

\*Place loaf pan on a sheet pan.

\*\*Seal the opening shut immediately.

