



IN THE KIT

- Bag 1:** 300g strong white flour
- Bag 2:** 300g strong white flour
- Bag 3:** 12g salt
- Bag 4:** 2 tsp yeast
- Bag 5:** 75g dried cranberries
- Bag 6:** 75g caster sugar
- Bag 7:** 2 tsp dried thyme

1 x A3 baking paper

YOU WILL NEED

135ml olive oil (4 tbsp + 5 tbsp), plus extra for greasing and drizzling

430ml warm water (200ml + 130ml + 100ml)

200-250g camembert

1 x 36cm baking tray

STORAGE

Once cooled, store in an airtight container in a cool, dry place. Alternatively, store in the freezer for up to 3 months.

INGREDIENTS

Strong white bread flour (**wheat** flour, calcium, niacin, iron, thiamin), dried sweetened cranberries (9%) (cranberries, apple juice concentrate, sugar, sunflower oil), caster sugar, salt (salt, anti-caking agent (sodium ferrocyanide)), yeast (yeast, emulsifier (sorbitan monostearate)), thyme.

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1415kJ/338kcal
Fat	1.2g
of which saturates	0g
Carbohydrate	71g
of which sugars	18g
Protein	12g
Salt	1.6g

Allergens:

For allergens see ingredients in **bold**.

May contain: **milk, soya, tree nuts, sulphites**, and other cereals containing **gluten**.

Best before:

See sticker.

Suitable for vegetarians.

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745g



Camembert & Cranberry Focaccia



CAMEMBERT & CRANBERRY FOCACCIA



1. Lightly grease a clean bowl with oil, and leave to one side. Measure 4 tbsp (60ml) of olive oil and mix with 200ml of lukewarm water (if you have a thermometer this is about 40°C).



2. To make the dough, in a clean large bowl (not the greased bowl), add the strong white flour (bags 1 & 2), salt (bag 3), and yeast (bag 4). Add the measured oil and water from step 1, and mix together using a wooden spoon. Once the dough has started to come together, begin to knead in the bowl. Very gradually add 130ml of lukewarm water, and knead to a soft, but not sticky dough. You may not need all of the water, but if the dough is still too stiff add extra water, 1 tsp at a time.



3. Tip the dough onto a lightly oiled surface, and knead for 10 minutes until smooth and elastic. Shape the dough into a ball, making sure the top is smooth. Put the dough into the greased bowl from step 1, cover with cling film or a damp tea towel, and leave to prove in a warm place for 60-90 minutes or until doubled in size.



4. While the dough is proving, make the cranberry sauce. In a medium saucepan add the dried cranberries (bag 5) and 100ml of cold water. Heat on a medium heat for 5 minutes until the cranberries have started to absorb the water. Add the caster sugar (bag 6) and reduce the heat slightly. Stirring occasionally, allow to simmer for a further 5-7 minutes, or until the majority of the water has been absorbed and the cranberry sauce has thickened slightly. Remove from the heat and leave to cool completely.



5. Once the dough has proved, line a baking tray with the provided baking paper and drizzle lightly with olive oil. Tip the dough into the tray and flatten it out, pressing it into the corners.



6. Pour 5 tbsp (75ml) of olive oil over the dough and press your fingers into the dough to create dimples. Depending how strong you want the flavour, cut 200-250g of camembert into 1cm chunks. Evenly distribute the cranberry sauce and camembert over the focaccia.



7. Cover loosely with cling film, and allow to prove in a warm place for 30 minutes or until almost doubled in size. Preheat the oven to 220°C/200°C Fan/Gas Mark 7.



8. Once the dough has finished proving, sprinkle with the dried thyme (bag 7) and bake in the oven for 20-25 minutes or until golden brown. Allow to cool for 10 minutes, then remove from the tray. This focaccia is best served fresh from the oven.



The box and the plastic bags in this kit are recyclable

bakedin.co.uk/sustainability



FOR MORE INFO:

bakedin.co.uk/camembert-cranberry-focaccia