



1. In a bowl, rub together the flour, sugar, and salt (bag 1) with 45g butter until you have a fine breadcrumb-like mixture. Add 150ml of lukewarm milk, and the yeast (bag 2) to your flour mixture. Mix with a wooden spoon until you form a dough, then bring it together by hand. Knead your dough on a clean surface for 5-10 minutes.



2. The dough will be smooth and if you press it with your finger it will bounce back slightly. Put the dough into a clean bowl and cover with cling film, then leave to prove somewhere warm for 60-90 minutes, until it has doubled in size. Empty the dark chocolate discs (bag 3) into a heatproof bowl over a pan of simmering water, ensuring the bowl does not touch the water and stir until the chocolate has melted.



3. Leave the chocolate for a few minutes to cool slightly. Mix 50g of soft butter, and the soft light brown sugar, cocoa powder and dark chocolate chips (bag 4) into the melted chocolate. Mix everything together until you have a smooth, spreadable mixture, then set aside.



4. When your dough has risen, remove it from the bowl and place onto one sheet of the provided baking paper. Roll out the dough into a rectangular shape (roughly 25x45cm). Spread the chocolate mixture gently and evenly across the dough. Scatter with half of the dried cranberries (bag 5), keeping the rest to one side.



5. With the long side facing you, tightly roll the dough so it resembles a long sausage shape, using the paper to help if necessary. Lift your dough onto your second piece of baking paper and place onto your baking tray (preferably a large tray to make it easier for you to assemble).



6. Use a sharp knife to gently cut the roll in half down the middle of the length - but not quite through at one end, so the 2 strips are still joined. Twist the strips together, then pinch the ends together to make a wreath. Be careful when maneuvering the wreath so it does not lose its shape. Cover your baking tray loosely with cling film and leave to prove somewhere warm for another 25-30 minutes.



7. Preheat your oven to 180°C/160°C fan/ gas mark 4. Mix together 1 egg yolk and 1 tsp (5ml) milk in a small bowl. Brush the proved wreath with the egg yolk mixture. Use your rolling pin to bash the hazelnuts (bag 6) in the bag and then sprinkle over the wreath.



8. Place the reserved cranberries on top. Bake the wreath in the oven for 25-30 minutes or until golden brown. Leave to cool for 10-15 minutes on the tray before carefully removing from the paper and placing onto a board or plate. Sprinkle with icing sugar (bag 7).

MY TOP TIP After step 6, you can put it in the fridge overnight, loosely covered in cling film. Before moving onto step 7, remove the wreath from the fridge and allow to return to room temperature for one hour before baking. We've included a teapigs Christmas tea as a little gift to enjoy with your festive bake.

Michel Roux
★★★

SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	60 MINS + 85-120 MINS PROVE	25-30 MINS	12-15

IN THE KIT

Bag 1: 250g strong bread flour,
13g caster sugar, ½ tsp fine salt

Bag 2: 3.7g quick yeast

Bag 3: 45g dark chocolate discs

Bag 4: 75g soft light brown sugar, 1 tbsp
cocoa powder, 20g dark chocolate chips

Bag 5: 30g dried cranberries

Bag 6: 15g blanched whole hazelnuts

Bag 7: 5g icing sugar

Butter measure

2 x A3 baking paper

YOU WILL NEED

155ml milk (150ml + 5ml)

95g (45g + 50g) unsalted butter

1 egg yolk

1 baking tray

Rolling pin

Heatproof bowl

Cling film

STORAGE

This is best served warm.

Once cooled, store in an air-tight
container in a cool dry place.

INGREDIENTS

Strong white bread flour: (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), light brown sugar: (sugar, cane molasses), dark chocolate discs: cocoa mass 60%, sugar 29.49%, cocoa butter 10%, emulsifier (**soy** lecithin) 0.5% and natural vanilla flavor 0.01%, cranberries (60%): sugar (39.5%), sunflower oil (0.5%), belgian dark chocolate chips (sugar, cocoa mass, cocoa butter, emulsifier: **soy** lecithin, natural vanilla flavouring), hazelnuts (**nuts**), caster sugar, organic cocoa powder 20-22%, alkalized: 100%, icing sugar: (sugar (97%), maize starch), yeast: emulsifier (sorbitan monostearate), salt: salt, anti-caking agent: sodium ferrocyanide.

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1663kJ/394kcal
Fat	8.3g
of which saturates	3.5g
Carbohydrates	69g
of which sugars	30g
Protein	9g
Salt	1.8g

Allergens: For allergens see ingredients in **bold**.
May contain **wheat, milk, soya & nuts**.

Best before: see sticker. Store in a cool, dry place.

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455g

CHOCOLATE HAZELNUT WREATH



Michel Roux
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COLLABORATING WITH **FOOD THOUGHTS**

