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Cinnamon and Pecan Loaf Ingredient Kit

Self raising flour (**wheat** flour, raising agents (sodium acid pyrophosphate and sodium bicarbonate), statutory nutrition (calcium, niacin, iron, thiamin)), caster sugar, demerera sugar (sugar, cane molasses), icing sugar, (sugar, anti-caking agent: corn flour), **pecan nuts**, cassia cinnamon, salt (salt, anti-caking agent: sodium ferrocyanide).

Allergens: For allergens see ingredients in **bold**

Prepared in a factory that handles wheat, milk, soya and nuts

Nutritional info per 100g (as sold)

Energy 402kcal / 1696kJ, Protein 4.5g, Carbs 78g (of which sugars 52g), Fat 7.1g (of which saturates 0.6g), Salt 0.14g

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

Baked In Ltd, Office 112, Slington House, Rankine Road, Basingstoke, HANTS, RG24 8PH

520g



CINNAMON & PECAN LOAF

SKILL LEVEL



PREP TIME

20 MINS

BAKE TIME

40-50 MINS

SERVINGS

10

YOU WILL NEED

120g unsalted butter + 25g
for greasing the tin
2 large eggs
180ml soured cream
Small frying pan
2lb loaf tin

IN THE KIT

Bag 1: 50g pecan nuts
Bag 2: 120g caster sugar
Bag 3: 210g self raising flour
1/8 tsp salt
Bag 4: 65g demerara sugar
1 tbsp cinnamon
Bag 5: 75g icing sugar
1 butter measure
1 testing skewer
Baking paper

CINNAMON & PECAN LOAF

1. Preheat your oven to 180°C / 160°C fan assisted / Gas Mark 4. Generously butter and line a 2lb loaf tin with the baking paper provided.



2. Coarsely chop the pecans (bag 1) and then toast them in a pan on a medium heat for roughly 4-5 minutes, being careful not to let them burn. Put aside for use later.



3. In a large bowl, beat together the butter and caster sugar (bag 2) until light and fluffy. Add the eggs one at a time while continuing to beat the mixture until it is well combined.



4. Add the soured cream, and mix gently.



5. Add the flour and salt (bag 3) to the mixture and gently combine - it is very important to not over-mix at this stage.



6. In a separate bowl mix together the demerara sugar & cinnamon (bag 4), and toasted pecans.

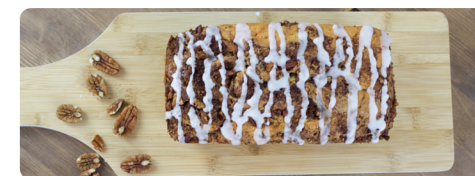


7. Add half the cake mixture into your prepared loaf tin. Sprinkle half of the cinnamon & pecan mixture on top. Spoon in the remaining cake mixture and smooth down. Add the remaining cinnamon mixture and swirl around with a knife.



8. Bake on the middle shelf of your oven. This will take roughly 50mins, but check with a skewer at 40mins, and every further 5 minutes until the skewer comes out clean. Allow to cool in the tin for 10 minutes then transfer to a wire to cool completely.

9. Put the icing sugar (bag 5) into a medium bowl and mix with 1tbsp of water. You want the icing to be thick, but smooth enough to drizzle on. Drizzle over the top of the cake with a spoon.



MY TOP TIP

In step 7, swirl the mixture a little more than you think it needs. This will ensure a good marbling of cinnamon mixture throughout the loaf.

Michel Roux