



## IN THE KIT

- Bag 1:** 150g caster sugar, 50g light brown sugar
- Bag 2:** 185g plain flour, 55g cocoa powder, ½ tsp salt, ½ tsp baking powder, ¼ tsp bicarbonate of soda
- Bag 3:** 30g caster sugar
- Bag 4:** 20g dark chocolate chips
- Bag 5:** 50g white chocolate chips
- Bag 6:** 225g icing sugar

- 2 x A4 baking paper
- 1 x testing skewer
- 1 x large piping bag

## YOU WILL NEED

- 225g unsalted butter (115g + 110g), softened, plus extra for greasing
- 1 medium egg
- 240ml (240g) soured cream (225ml + 15ml)
- 1 x 2lb loaf tin
- 1 x whisk

## STORAGE

Store in an airtight container in a cool, dry place.

## INGREDIENTS

Icing sugar (sugar, cornflour starch), plain white flour (**wheat** flour, calcium carbonate, niacin, iron, thiamin), caster sugar, fat reduced cocoa powder (7%), light brown sugar (sugar, cane molasses), white chocolate chips (6%) (sugar, cocoa butter, whole **milk** powder, emulsifier (**soya** lecithin), vanilla extract), dark chocolate chips (2%) (sugar, cocoa mass, cocoa butter, emulsifier (**soya** lecithin), natural vanilla flavouring), salt (salt, anti-caking agent (sodium ferrocyanide)), baking powder (raising agents (disodium diphosphate, sodium hydrogen carbonate), **wheat** flour, calcium, iron, niacin, thiamin), bicarbonate of soda.

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1628kJ/389kcal
Fat	4g
of which saturates	2.3g
Carbohydrates	82g
of which sugars	64g
Protein	4.1g
Salt	0.61g

### Allergens:

For allergens see ingredients in **bold**.

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

### Best before:

See sticker.

Suitable for vegetarians.

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745g



# Double Chocolate Loaf







1. Preheat the oven 190°C/170°C Fan/Gas Mark 5. Grease a loaf tin and line with one of the pieces of provided baking paper. Leave to one side. In a large bowl, beat together 115g of butter with the caster sugar and light brown sugar (**bag 1**) until light and fluffy. Add 1 egg and 225ml (225g) of soured cream. Mix until combined.



2. Gradually fold in the plain flour, cocoa powder, salt, baking powder, and bicarbonate of soda (**bag 2**) until smooth and combined. Put the batter into the prepared loaf tin and bake in the oven for 45-55 minutes or until the provided testing skewer comes out clean with only a few crumbs on. Leave in the tin and cool completely on a wire rack.



5. Once the loaf and soil are cool, make the buttercream. Empty the white chocolate chips (**bag 5**) into a microwave-safe bowl. Melt in the microwave in 10 second intervals, stirring between each interval until melted. Alternatively, put the white chocolate chips into a heatproof bowl over a pan of simmering water, ensuring the bowl doesn't touch the water, and mix until smooth and melted. Remove from the heat and add 1 tbsp (15g) of soured cream. Mix until smooth and leave to one side.



6. In a large bowl, beat 110g of butter and gradually add the icing sugar (**bag 6**). Add the white chocolate and soured cream mixture and stir everything together to a soft buttercream. Put the buttercream into the provided large piping bag and cut 2cm off the end.



3. Whilst the loaf is cooling, make the chocolate soil. In a small saucepan add the caster sugar (**bag 3**), and 1 tbsp (15ml) of water, and mix to combine. Put the pan on a medium heat, and bring the sugar mixture to a gentle boil. Do not stir as this will cause the sugar to crystallise. Keep an eye on the pan as the colour can change very quickly. Remove from the heat when the outer edges of the sugar syrup begin to turn amber and the rest of the syrup is still clear.



4. Immediately add the dark chocolate chips (**bag 4**), and whisk quickly until the chocolate melts and begins to form a crumb. Keep whisking until there are no more large lumps. Tip the chocolate soil onto the second piece of provided baking paper to cool completely.



7. Use a sharp knife to carefully cut the loaf in half horizontally. Pipe half of the buttercream onto the base layer of the sponge in 2cm peaks. Sprinkle up to half of the chocolate soil, to taste, onto the buttercream and sandwich with the other sponge.



8. Pipe the rest of the buttercream on top of the sponge using the petal technique: Pipe 5 peaks down the left-hand, short edge of the loaf. Use a palette knife to spread half of each peak towards the other end of the loaf. Pipe another 5 peaks over the spread icing and spread these towards the end of the loaf. Repeat until the top is covered in buttercream. Sprinkle more chocolate soil on top to decorate.

