



1. Lightly grease a clean bowl with oil, and set the bowl to one side. To make the dough, in a clean large bowl (not the greased bowl), mix the strong bread flour (bag 1), wholemeal flour (bag 2), dark brown sugar, cocoa powder, coffee powder and salt (bag 3), and yeast (bag 4), until thoroughly combined.



2. Add 60g of honey (4 x 15g Rowse Honey snap and squeeze sachets), 30g of very soft butter, and 300ml of warm water. The water should be just past lukewarm (if you have a thermometer this is about 40°C).



3. Using a wooden spoon or your hand, bring the mixture together to form a dough. If the dough is too sticky add a small amount of flour (flour for dusting). If the dough is too dry add a small amount of water, 1 tsp at a time. Turn the dough out onto a lightly floured surface (flour for dusting) and knead for 8-10 minutes until the dough is smooth and elastic.



4. Put the dough into the greased bowl (from step 1) and cover with cling film or a damp tea towel. Leave to prove in a warm place for 90-120 minutes, or until doubled in size.



5. Once the dough has proved, knead a couple of times to knock the air out and then divide into 6 pieces (weighing approximately 165g each), and shape into baguettes around 15cm long. Space out onto 2 baking trays lined with the provided baking paper, leaving plenty of space as they will increase in size.



6. With a sharp knife, score three diagonal lines across the tops of the baguettes. Using a pastry brush, wet the surface of each baguette with a small amount of cold water, and sprinkle with the oats (bag 5).



7. Cover the trays loosely with cling film or a damp tea towel and leave to prove somewhere warm for a further 60 minutes, or until doubled in size again. Preheat the oven to 190°C/170°C fan/gas mark 5.



8. Bake the baguettes for 25-35 minutes. The base should sound hollow when tapped and the top should have a light crust. Leave to cool for 10-15 minutes before cutting, this will allow the bread to hold its shape better.

TOP TIP

Serve the honey wheat baguettes warm, covered in butter and dunked into a steaming bowl of tomato soup.

SKILL LEVEL	PREP TIME	BAKE TIME	MAKES
👑👑👑👑👑	30 MINS + 150-180 MINS PROVE	25-35 MINS	6

IN THE KIT

Bag 1: 300g strong white bread flour

Bag 2: 270g wholemeal flour

Bag 3: 30g dark brown sugar, 2tbsp cocoa powder, 2tsp coffee powder, 1tsp salt

Bag 4: 1 ½ tsp yeast

Rowse Honey snap and squeeze sachets: 4 x 15g sachets (60g)

Flour for dusting: 50g strong white flour

Bag 5: 20g rolled oats

2 x A4 baking paper

Butter measure

YOU WILL NEED

Oil for greasing

30g unsalted butter (very soft but not melted)

300ml warm water

Baking tray(s)

STORAGE

Once cooled, store in an airtight container in a cool, dry place.

VIDEO

[Bakedin.co.uk/honey-wheat-baguettes](https://bakedin.co.uk/honey-wheat-baguettes)

INGREDIENTS

Strong white bread flour: (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), wholewheat flour (**wheat**), honey, dark brown sugar (sugar, cane molasses), **oats**, cocoa, salt (salt, anti-caking agent: sodium ferrocyanide), yeast (yeast, emulsifier (sorbitan monostearate)), coffee powder (soluble coffee with finely ground roasted coffee (5%)).

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1330kJ/314kcal
Fat	1.8g
of which saturates	0.2g
Carbohydrates	58g
of which sugars	5g
Protein	13g
Salt	0.91g

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

May contain: **milk, soya & nuts**.

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

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