



SKILL LEVEL



IN THE KIT

- Bag 1:** 285g strong white flour
 - Bag 2:** 285g strong white flour, ½ tsp garlic powder
 - Bag 3:** 20g caster sugar, 15g salt
 - Bag 4:** 10g yeast
 - Bag 5:** 3 tsp dried oregano
- Flour for dusting:** 50g strong white flour

YOU WILL NEED

- 65g unsalted butter, softened (plus extra for greasing)
- 300ml milk
- 4 tbsp tomato purée
- 250g mozzarella (grated)
- 1 x rolling pin
- 1 x 12 hole muffin tin

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 carbonate, niacin, iron, thiamin), caster sugar, salt (salt, anti-caking agent (sodium ferrocyanide)), yeast (yeast, emulsifier (sorbitan monostearate)), oregano, garlic powder (garlic).

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1402kJ/335kcal
Fat	1.4g
of which saturates	0g
Carbohydrate	67g
of which sugars	4.2g
Protein	13g
Salt	2.2g

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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645g



Pizza Pinwheels





1. Lightly grease a large bowl and set to one side. Measure 300ml of milk and gently heat until it is lukewarm (if you have a thermometer this is about 40°C). If the milk is too hot, the dough will not rise.



2. In a clean large bowl, not the greased bowl, mix the strong white flour (**bag 1**) and strong white flour and garlic powder (**bag 2**), caster sugar and salt (**bag 3**), and yeast (**bag 4**). Add 65g of butter, and gradually add the warmed milk, mixing to a soft dough. You may not need all the milk, but if the dough is too dry add a little extra, 1 tsp (5ml) at a time.



5. Once the dough has proved, tip it out onto a clean surface and knead a couple of times to remove the air. Roll the dough into a rectangle, roughly 25cm x 50cm. Spread the tomato sauce over the dough, right to the edges. Sprinkle 250g of grated mozzarella over the tomato sauce. From the long edge, tightly roll the dough up, enclosing the filling.



6. Cut the roll into 12 even slices. Place each slice in the muffin tin. Loosely cover the tin with cling film or a damp tea towel and leave to prove in a warm place for a further 20-30 minutes, or until slightly puffed up. Preheat the oven to 180°C/160°C Fan/Gas Mark 4.



3. Lightly dust a clean surface with the **flour for dusting**, tip the dough out and knead for 8-10 minutes, or until it is smooth and elastic. 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 60-90 minutes, or until doubled in size.



4. Whilst the dough is proving, make the tomato sauce. In a small saucepan add 4 tbsp of tomato purée, two thirds of the dried oregano (**bag 5**), and 4 tbsp (60ml) of water. Bring to a simmer and stir for a couple of minutes. Leave to one side to cool. Thoroughly grease a muffin tin with butter.



7. Once proved, sprinkle the dough with the remaining oregano. Bake in the oven for 25-30 minutes or until golden brown. Check the bread halfway through baking, and if the top has browned enough already, cover it with tin foil for the remaining time.



8. Allow to cool in the tins for 10 minutes. Run a knife gently around the edges of the pizza pinwheels to loosen them from the tin, then transfer to a wire rack to cool, or tuck in whilst still warm.

TOP TIP:

Why not add your favourite pizza topping? Try olive and mushroom, or pepperoni and jalapeño.



FOR MORE INFO:

bakedin.co.uk/pizza-pinwheels