



SKILL LEVEL



IN THE KIT

- Bag 1:** 250g strong white flour
- Bag 2:** 250g strong white flour, 10g onion powder
- Bag 3:** 10g caster sugar, 10g salt
- Bag 4:** 2 tsp yeast
- Bag 5:** 4 tsp dried sage
- Flour for dusting:** 50g strong white flour
- 1 x A4 baking paper**

YOU WILL NEED

3 tbsps (45ml) sunflower/vegetable oil, plus extra for greasing
260ml water

2 x baking trays

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, niacin, iron, thiamin), onion powder (1%) (onion), caster sugar, salt (salt, anti-caking agent (sodium ferrocyanide)), yeast (yeast, emulsifier (sorbitan monostearate)), sage (0.5%).

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1392kJ/333kcal
Fat	1.5g
of which saturates	0.1g
Carbohydrate	67g
of which sugars	2.9g
Protein	15g
Salt	1.7g

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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570g



Sage & Onion Loaf





1. Lightly grease a large bowl with oil and set to one side. In a clean, large bowl (not the greased bowl), add the strong white flour (**bag 1**), strong white flour and onion powder (**bag 2**), the caster sugar and salt (**bag 3**), yeast (**bag 4**), and dried sage (**bag 5**). Mix until combined.



2. Measure 260ml of lukewarm water (if you have a thermometer this is about 40°C). If the water is too warm, the dough will not rise. Add 3 tbsp (45ml) of sunflower oil and gradually add the water (you may not need all of it). Mix using a wooden spoon until a soft, and slightly tacky dough forms. If the dough is too dry, add additional water 1 tsp (5ml) at a time.



5. Put the dough onto the prepared tray, cover loosely with cling film or a damp tea towel and leave to prove in a warm place for a further 20-30 minutes or until doubled in size. Keep checking the dough, if it over proves, the loaf will lose height.



6. Preheat the oven to 240°C/220°C Fan/Gas Mark 9 and place an empty baking tray at the base of the oven. Once proved, lightly dust the loaf with 1 tsp of the remaining **flour for dusting**. With a sharp knife score 2 semicircles on either side of the loaf, ½cm deep. Either side of each semicircle, score small diagonal lines to create a blade of wheat design.



3. Lightly dust a clean surface with the **flour for dusting**, reserving at least 1 tsp of flour for later, and tip the dough out. Knead the dough for 8-10 minutes or until it is smooth, soft, and no longer tacky. Place 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. Line a baking tray with the provided baking paper and leave to one side. Once proved, tip the dough out onto a clean surface and knead a couple of times to knock the air out. Shape the dough into a ball. Pull the edges of the dough out and pinch into the middle. Turn the dough over so the seams are underneath. Use the sides of your hands to shape the dough into a tight ball with a smooth top.



7. Put the loaf in the oven and tip 200ml of cold water into the empty tray at the base of the oven, to create a steamy environment. Reduce the temperature of the oven to 220°C/200°C Fan/Gas Mark 7.



8. Bake for 20-30 minutes or until the top has turned a deep golden brown. Leave to cool for at least 10 minutes before slicing.

TOP TIP:

Why not make yourself a roast dinner sandwich with chicken, stuffing, and cranberry sauce?



FOR MORE INFO:

bakedin.co.uk/sage-onion-loaf