

SKILL LEVEL



PREP

45
MINS

PROVE TIME

90-150
MINS

BAKE TIME

15-25
MINS

MAKES

14

IN THE KIT

- Bag 1:** 10g strong white flour
- Bag 2:** 250g strong white flour
- Bag 3:** 250g strong white flour
- Bag 4:** 2 tsp yeast
- Bag 5:** 20g caster sugar, 1½ tsp salt
- Bag 6:** 2g dried chives
- Flour for dusting:** 50g strong white flour
- 2 x A4 baking paper**

YOU WILL NEED

- 280ml milk (45ml + 235ml)
- 75ml olive oil, plus extra for greasing
- 100g extra mature cheddar cheese, grated
- 20g unsalted butter

- 2 x baking trays
- 1 x rolling pin

STORAGE

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), caster sugar, salt (salt, anti-caking agent (sodium ferrocyanide)), yeast (yeast, emulsifier (sorbitan monostearate)), chives (0.3%).

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1394kJ/333kcal
Fat	1.4g
of which saturates	0g
Carbohydrate	67g
of which sugars	4.6g
Protein	15g
Salt	1.7g

Allergens:

For allergens see ingredients in **bold**.
May contain: **milk, tree nuts & soya**.

Best before:

See sticker.

Suitable for vegetarians.

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575g

BAKED
IN

Cheddar & Chive Swirls



Bread
Baking
Club

CHEDDAR & CHIVE SWIRLS



1. Lightly grease a large bowl with oil and leave to one side. In a small saucepan mix the strong white flour (**bag 1**) and 3 tbsp (45ml) of milk and stir for 1-2 minutes on a low heat until thick and gelatinous. Leave to one side to cool slightly.

2. Gently warm 235ml of milk in a microwave-safe bowl in the microwave or in a saucepan (if you have a thermometer this is about 40°C). If the milk is too hot, the dough will not rise. In a clean, large bowl (not the greased bowl), add the strong white flour (**bag 2** and **bag 3**), the yeast (**bag 4**) and the caster sugar and salt (**bag 5**). Mix together to combine.



3. Add 75ml of olive oil and mix to form a sandy consistency. Gradually add the warmed milk followed by the flour mixture from **step 1**, mixing until a soft dough has formed. You may not need all the milk, however if the dough is too dry, add additional milk or water, 1 tsp (5ml) at a time. Lightly dust a clean surface with the **flour for dusting** and knead the dough for 8-10 minutes until a smooth, elastic dough forms.



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 60-90 minutes, or until doubled in size. While the dough is proving, line 2 baking trays with the provided baking paper.



Best served warm. To reheat, cover with tin foil and warm at 170°C/150°C Fan/Gas Mark 3 for 10-15 minutes.



5. Once the dough has proved, tip it out onto a clean surface and knead for a few seconds to knock the air out. Roll the dough into a rectangle, roughly 25cm x 40cm. Sprinkle over 100g of grated cheddar and the dried chives ([bag 6](#)), completely covering the dough.



6. Tightly roll up the dough from the long edge, trying to keep the filling as evenly distributed as possible. Cut the roll into 14 even slices. Place 7 rolls, cut side up, onto each baking tray, with 1 in the middle and 6 surrounding it. Cover loosely with cling film or a damp tea towel and leave in a warm place to prove for 30-60 minutes or until doubled in size.



7. Preheat the oven to 180°C/ 160°C Fan/Gas Mark 4. When the swirls have doubled in size, bake in the oven for 15-25 minutes or until the edges are lightly golden. Once the swirls are baked, remove them from the oven, and transfer to a wire rack.



8. Whilst still warm, melt 20g of butter, and brush over the swirls. Leave to cool slightly before tucking in.



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