

SKILL LEVEL



PREP

50
MINS

PROVE TIME

90-150
MINS

BAKE TIME

15-20
MINS

MAKES

2

IN THE KIT

- Bag 1:** 250g strong white flour
- Bag 2:** 250g strong white flour
- Bag 3:** 2 tsp yeast
- Bag 4:** 60g caster sugar, ¼ tsp salt
- Bag 5:** 50g dark chocolate chips, 30g cocoa powder, 30g icing sugar
- Bag 6:** 20g pecans
- Bag 7:** 45g caster sugar
- Flour for dusting:** 50g strong white flour
- 2 x A4 baking paper**

YOU WILL NEED

- 180g unsalted butter, softened (120g + 60g), plus extra for greasing
- 2 medium eggs
- 100ml water, plus 45ml water for the glaze
- 2 x baking trays
- Rolling pin

STORAGE

Once cooled, store in an airtight container in a cool, dry place. Alternatively, store in the freezer in an airtight container for up to 3 months.

INGREDIENTS

Strong white bread flour (**wheat** flour, calcium, niacin, iron, thiamin), caster sugar, Belgian dark chocolate chips (6%) (sugar, cocoa mass, cocoa butter, emulsifier (**soya** lecithin), natural vanilla flavouring), fat reduced cocoa powder (3%), icing sugar (sugar, cornflour starch), **pecan halves (nuts)** (2%), yeast (yeast, emulsifier (sorbitan monostearate)), salt (salt, anti-caking agent (sodium ferrocyanide)).

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1530kJ/366kcal
Fat	4.8g
of which saturates	1.4g
Carbohydrate	68g
of which sugars	21g
Protein	12g
Salt	0.66g

Allergens:

For allergens see ingredients in **bold**. May contain: **milk**.

Best before:

See sticker.

Suitable for vegetarians.

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770g

BAKED
IN

Chocolate & Pecan Garland



Bread
Baking
Club

CHOCOLATE & PECAN GARLAND



1. Lightly grease a large bowl with butter and leave to one side. In a clean, large bowl (not the greased bowl) add the strong white flour (**bag 1** and **bag 2**), yeast (**bag 3**), and the caster sugar and salt (**bag 4**). Mix until combined. Add 120g of softened butter and use your fingers to rub the mixture together until it resembles breadcrumbs. Add 2 eggs, and gradually add 100ml of lukewarm water (if you have a thermometer this is about 40°C). Mix with your hands or a wooden spoon until a slightly tacky dough forms. If the dough is too dry, add more water, 1 tbsp (15ml) at a time.

2. Lightly dust a surface with some **flour for dusting** and tip out the dough. Knead the dough for 8-10 minutes until it is smooth and elastic. Put the dough in the greased bowl from **step 1** and cover with cling film or a damp tea towel. Leave in a warm place to prove for 60-120 minutes or until doubled in size.



3. Once the dough has proved, make the chocolate filling. In a saucepan, melt 60g of butter and add the dark chocolate chips, cocoa powder, and icing sugar (**bag 5**). Stir until combined.

4. Line 2 baking trays with the provided baking paper and leave to one side. Roll out the dough into a rectangle, approximately 45cm long and 30cm wide. Spread the chocolate mixture over the dough in an even layer, right to the edges. Roughly chop the pecans (**bag 6**) and scatter these evenly over the chocolate layer. Tightly roll the dough, starting from the long edge.



5. Using a sharp knife, cut the roll into rounds, 2cm wide. Move half of the rounds to a prepared baking tray, swirl side up, overlapping them slightly towards the bottom of each round and alternating left and right to create a garland shape. Repeat on the other tray with the remaining rounds.



6. Cover the garlands loosely with cling film or a damp tea towel and leave to prove in a warm place for roughly 30 minutes or until they have become puffy. This step can also be done overnight in the fridge.



7. Preheat the oven to 180°C/160°C Fan/ Gas Mark 4. Once proved, bake for 15-20 minutes or until golden brown. Whilst the garlands are baking, make the sugar syrup. Add the caster sugar ([bag 7](#)), and 3 tbsp (45ml) of water to a small saucepan. On a low heat, bring the mixture to a gentle simmer, and cook until the sugar has dissolved. Remove the pan from the heat and pour the sugar syrup into a small heatproof bowl. Leave to cool slightly.



8. Once the garlands have baked, remove from the oven and generously brush with the sugar syrup, making sure the tops are completely covered. Leave to cool for 15 minutes before transferring to a wire rack to cool completely, or tuck in whilst still warm.



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