

SKILL LEVEL



PREP

30
MINS

PROVE TIME

80-120
MINS

BAKE TIME

25-35
MINS

MAKES

1

IN THE KIT

- Bag 1:** 300g strong white flour
- Bag 2:** 150g wholemeal bread flour,
50g strong white flour,
15g dark brown sugar
- Bag 3:** 2 tsp yeast
- Bag 4:** 1 tsp salt
- Bag 5:** 50g walnuts
- Bag 6:** 100g dates
- Flour for dusting:** 50g strong white flour
- 1 x A4 baking paper**

YOU WILL NEED

300ml water, plus 150ml for the tray
1 tbsp (15ml) oil, plus extra for greasing

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), wholemeal bread flour (**wholewheat** flour), chopped dates (13%) (dates, rice flour), **walnuts** (6%) (**nuts**), dark brown sugar (sugar, cane molasses), yeast (yeast, emulsifier (sorbitan monostearate)), salt (salt, anti-caking agent (sodium ferrocyanide)).

| Nutritional info | Per 100g (as sold) |
|--------------------|--------------------|
| Energy kJ/kcal | 1460kJ/349kcal |
| Fat | 6g |
| of which saturates | 0.6g |
| Carbohydrate | 61g |
| of which sugars | 12g |
| Protein | 13g |
| Salt | 0.95g |

Allergens:

For allergens see ingredients in **bold**.

May contain: **milk & soya**.

Best before:

See sticker.

Suitable for vegetarians.

SHARE YOUR EXPERIENCE WITH US...



@bakedincakes



Baked In Ltd.
Office 112, Slington House,
Rankine Road, Basingstoke,
Hampshire, RG24 8PH



700g

BAKED
IN

Date & Walnut BLOOMER

Bread
Baking
Club

DATE & WALNUT BLOOMER



1. Lightly grease a large bowl with oil and leave to one side. Measure 300ml of lukewarm water (if you have a thermometer this is about 40°C), if the water is too hot, the dough will not rise.

2. In a clean large bowl (not the greased bowl), add the strong white flour (**bag 1**), the wholemeal bread flour, strong white flour and dark brown sugar (**bag 2**), yeast (**bag 3**), and salt (**bag 4**). Mix together until combined.



3. Add 1 tbsp (15ml) of oil and gradually add the lukewarm water. Mix until a tacky dough has formed. You may not need all the water, but if the dough is too dry, add an additional 1 tsp (5ml) of water at a time until the dough comes together.



4. Lightly dust a clean surface using some **flour for dusting**. Tip out the dough and knead for 8-10 minutes until smooth and elastic.

Top Tip

Pairs perfectly with a cheese board.



- 5.** Roughly chop the walnuts ([bag 5](#)) and add to the dough, along with the dates ([bag 6](#)). Knead them into the dough until the dates and walnuts are evenly distributed. Transfer the dough to 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. Line a baking tray with the provided baking paper and leave to one side.



- 6.** Once proved, tip the dough out onto a clean surface and knead a couple of times to knock the air out. Gently shape the dough into a long oval, roughly 10cm wide by 25cm long, making sure the joins of the dough are underneath and the top is smooth. Position the dough in the centre of the lined baking tray.



- 7.** Loosely cover the dough 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. 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 the loaf has finished proving, use a sharp knife to make 3 diagonal scores, 1cm deep, on the top of the loaf.



- 8.** Put the loaf in the oven and tip 150ml 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 200°C/180°C Fan/Gas Mark 6. Bake for 25-35 minutes, or until the top has turned a deep golden brown and the base of the loaf sounds hollow when tapped. Leave to cool on a wire rack for at least 15 minutes before slicing.



FOLLOW ALONG:

bakedin.co.uk/date-walnut-bloomer