



## IN THE KIT

- Bag 1:** 250g strong white flour
- Bag 2:** 200g strong white flour
- Bag 3:** 5g caster sugar, 1 tsp salt
- Bag 4:** 2 tsp yeast
- Bag 5:** 10g freeze dried black olive granules
- Bag 6:** 3½ tsp dried thyme
- Flour for dusting:** 50g strong white flour
- 1 x A4 baking paper**

## YOU WILL NEED

- 410ml water (210ml + 200ml for tray)
- 1 tbsp (15ml) olive oil (plus extra for greasing)
- 1 x baking tray

## STORAGE

Store in an airtight container in a cool, dry place.

## INGREDIENTS

Strong white bread flour (**wheat** flour, statutory nutrients: (calcium, niacin, iron, thiamin)), caster sugar, dried black olives (1.8%) (black olives, salt, ferrous gluconate), yeast (yeast, emulsifier: (sorbitan monostearate)), salt (salt, anti-caking agent: sodium ferrocyanide), thyme (0.7%).

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1494kJ/353kcal
Fat	2.5g
of which saturates	0.2g
Carbohydrates	66g
of which sugars	4.2g
Protein	15g
Salt	0.23g

### Allergens:

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

### Best before:

See sticker

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525g

BAKED  
IN

# Olive & Thyme Loaf

Bread  
Baking  
Club

## OLIVE & THYME LOAF



1. Lightly grease a large bowl with oil and leave to one side. In a clean large bowl (not the greased bowl), add the strong white flour (**bag 1** and **bag 2**), caster sugar and salt (**bag 3**), yeast (**bag 4**), olives (**bag 5**), and thyme (**bag 6**). Mix together until combined.



2. Measure 210ml 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 1 tbsp (15ml) of oil to the dry ingredients, then gradually add the water (you may not need all the water). Mix using a wooden spoon until a soft, and slightly tacky dough forms. If you need to add more water, add an additional 1 tsp (5ml) at a time.



3. Lightly dust a clean surface with some flour from the (**flour for dusting**) for dusting bag, reserving 1 tsp of flour for later, and tip the dough out. Knead the dough for 8-10 minutes until the dough is soft, smooth, 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. Bring the edges of the dough into the middle and turn over, so the seams are on the bottom. Using the sides of your hands, shape the dough into a tight ball.



5. Place onto the lined baking tray and cover with cling film or a damp tea towel. Leave to prove in a warm place for a further 20-45 minutes or until doubled in size. Keep checking the dough as the proving time depends on the warmth of the kitchen, if the dough over proves the loaf will be flatter after baking.



6. Preheat the oven to 240°C/220°C Fan/Gas Mark 9 and place an empty baking tray on the base of the oven. Once proved, very lightly dust the top of the loaf with 1 tsp of flour reserved from the (flour for dusting) bag. Using a sharp knife, score a cross, 1cm deep, on top of the loaf.



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 200°C/180°C Fan/Gas Mark 6.



8. Bake for 40-50 minutes or until the top has turned a deep golden brown and when tapped on the base it sounds hollow. Leave to cool on a wire rack for at least 15 minutes before slicing.

