



## IN THE KIT

- Bag 1:** 100g light brown sugar, 18g plain flour, ½ tsp salt
- Bag 2:** 185g plain flour, 70g caster sugar, 30g light brown sugar, 1 tsp baking powder, a pinch of Madagascan vanilla
- Bag 3:** 60g fudge pieces
- Bag 4:** 20g walnuts
- Bag 5:** 50g granulated sugar
- Bag 6:** 200g icing sugar

- 2 x A4 baking paper**  
**1 x testing skewer**  
**1 x large piping bag**  
**1 x small piping bag**

## YOU WILL NEED

- 250g unsalted butter (45g + 110g + 95g), softened, plus extra for greasing
- 110ml milk (50ml + 45ml + 15ml)
- 2 medium eggs
- 1 x 2lb loaf tin

## STORAGE

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

## INGREDIENTS

Plain white flour (**wheat** flour, calcium, niacin, iron, thiamin), icing sugar (sugar, cornflour starch), light brown sugar (sugar, cane molasses), caster sugar, fudge pieces (sugar, sweetened condensed **milk**, fondant (sugar, glucose syrup (**sulphur dioxide**), water), glucose syrup (**sulphur dioxide**), palm oil, water, salt), granulated sugar, **walnuts (nuts)**, baking powder (raising agents (sodium acid pyrophosphate, sodium bicarbonate, calcium phosphate), **wheat** flour, calcium, niacin, iron, thiamin), salt (0.46%) (salt, anti-caking agent (sodium ferrocyanide)), ground Madagascan vanilla.

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1617kJ/386kcal
Fat	3.2g
of which saturates	1.0g
Carbohydrates	86g
of which sugars	65g
Protein	3.3g
Salt	0.78g

### Allergens:

For allergens see ingredients in **bold**.

May contain: **soya**.

### Best before:

See sticker.

Suitable for vegetarians.

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715g

BAKED  
IN

# Salted Caramel Loaf



Baking  
Club 

# SALTED CARAMEL LOAF



1. Preheat the oven to 180°C/160°C Fan/Gas Mark 4. Grease a loaf tin and line it with one of the provided pieces of baking paper. To make the salted caramel sauce, in a small saucepan, add 45g of butter and the light brown sugar, plain flour, and salt (**bag 1**). Let the butter melt slightly, then add 50ml of milk. Stir until combined.
2. Bring to the boil. Once boiling, carefully transfer 4 tbsp of the caramel sauce to a small heatproof bowl, and leave to cool until **step 8**. Turn down the heat slightly and allow the rest of the caramel sauce to simmer for 4-5 minutes, stirring continuously. Once the remaining caramel sauce has thickened, leave to one side to cool slightly until **step 4**.



3. To make the batter, in a large bowl, beat 110g of butter until pale and soft. Add the flour, sugars, baking powder and vanilla (**bag 2**), both eggs and 3 tbsp (45ml) of milk. Beat everything together until smooth and combined. Fold through the fudge pieces (**bag 3**) until they are evenly dispersed.
4. Pour half of the batter into the prepared loaf tin, and spread to the edges. Spoon over the larger amount of salted caramel sauce from **step 2**, and spread to the edges with the back of a spoon. Spoon over the remaining cake batter, and gently smooth it over, covering as much of the caramel sauce as possible. Bake for 35-45 minutes, or until the provided testing skewer comes out mainly clean, with only a few crumbs. Leave to cool completely in the tin.

**Top Tip**

If you'd like a saltier caramel, add an extra ¼ tsp of salt to the caramel in step 2.



5. Whilst the cake is cooling, make the walnut brittle. Line a baking tray with the second piece of provided baking paper. Roughly chop the walnuts (**bag 4**) and arrange them close together on the baking tray. Put the granulated sugar (**bag 5**) into a saucepan along with 1 tbsp (15ml) of water, stir to combine.



6. Put the pan on a medium heat, and bring the sugar to a simmer (do not stir as the sugar will crystallise). Simmer until the sugar reaches an amber colour (3-5 minutes). Make sure you keep an eye on the caramel, as it can burn if left too long on the heat. If the caramel cooks unevenly, carefully lift the pan off the heat and gently swirl, before returning to the heat. Once the caramel is a rich amber colour, remove from the hob, give it a stir, then carefully and slowly pour the hot caramel over the walnuts, making sure they are all covered. Leave the brittle to set completely.



7. Once the cake and brittle have cooled, make the buttercream. In a large bowl, beat 95g of butter until pale. Gradually add the icing sugar (**bag 6**) and mix until smooth. If the buttercream is too firm to pipe, add up to 1 tbsp (15ml) of milk, and mix until the buttercream is soft enough to pipe. Transfer the buttercream to the provided large piping bag, and cut 2cm off the end. Pipe small peaks of icing over the top of the loaf until it is completely covered.



8. Chop the set walnut brittle into small pieces and scatter over the loaf. Stir the reserved caramel sauce from **step 2** until smooth, and transfer into the provided small piping bag. Cut ½cm off the end of the bag and drizzle over the top of the loaf to finish.



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