

## SKILL LEVEL



PREP  
**35**  
MINS

PROVE TIME  
**80-120**  
MINS

BAKE TIME  
**40-50**  
MINS

MAKES  
**1**

## IN THE KIT

- Bag 1:** 300g wholemeal bread flour
- Bag 2:** 200g strong white flour
- Bag 3:** 2 tsp yeast
- Bag 4:** 1½ tsp salt,  
2 tsp caster sugar
- Bag 5:** 30g sunflower seeds
- Bag 6:** 30g pumpkin seeds
- Bag 7:** 30g whole linseed
- Flour for dusting:** 50g strong white flour
- 1 x A4 baking paper**

## YOU WILL NEED

- Oil for greasing  
25g unsalted butter  
250ml lukewarm water  
1 medium egg, beaten, for glazing

- 1 x baking tray  
1 x pastry brush

## STORAGE

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

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## INGREDIENTS

Wholemeal bread flour (45%) (**wholewheat** flour), strong white bread flour (**wheat** flour, calcium, niacin, iron, thiamin), sunflower seeds (4%), pumpkin seeds (4%), linseed (4%), salt (salt, anti-caking agent (sodium ferrocyanide)), caster sugar, yeast (yeast, emulsifier (sorbitan monostearate)).

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1487kJ/356kcal
Fat	7.7g
of which saturates	0.9g
Carbohydrate	56g
of which sugars	3g
Protein	15g
Salt	1.6g

### Allergens:

For allergens see ingredients in **bold**.

May contain: **milk, soya & tree nuts**.

### Best before:

See sticker.

Suitable for vegetarians.

**BAKED  
IN**

# Wholemeal Seeded Cottage Loaf



**Bread  
Baking  
Club**

**BAKED  
IN**

645g

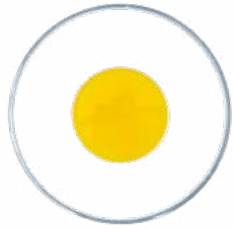
Baked In Ltd.  
Office 112, Slington House,  
Rankine Road, Basingstoke,  
Hampshire, RG24 8PH

# WHOLEMEAL SEEDED COTTAGE LOAF



The box and the plastic bags  
in this kit are recyclable

[bakedin.co.uk/sustainability](https://bakedin.co.uk/sustainability)



1. Lightly grease a large bowl with oil and leave to one side. Melt 25g of butter, and leave to one side to cool slightly. Measure 250ml of lukewarm water (if you have a thermometer this is about 40°C). If the water is too hot, the dough will not rise. Leave to one side.



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



5. Put the dough in 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.



6. Once the dough has proved, tip it out onto a clean surface and knead for a few seconds to knock the air out. Separate approximately a quarter of the dough. Shape both the small and large pieces of dough into smooth balls, making sure the joins are on the bottom. Line a baking tray with the provided baking paper and lightly dust using 1 tbsp of the **flour for dusting**.



3. Add the 25g of cooled melted butter and gradually add the water. Mix to a dough. You may not need all the water, however if the dough is too dry, add more water 1 tsp at a time until a soft dough forms.



4. Lightly dust a clean surface with some **flour for dusting**, reserving at least 2 tbsp of flour for later. Tip out the dough. Knead for 8-10 minutes or until it is smooth and elastic. Put the dough back in the bowl and add two thirds (20g) of the sunflower seeds (**bag 5**), two thirds (20g) of the pumpkin seeds (**bag 6**), and two thirds (20g) of the linseed (**bag 7**). Knead the dough in the bowl until the seeds are evenly distributed.



7. Put the large ball of dough on the tray and top with the small piece. Use the remaining **flour for dusting** to thoroughly flour the handle of a wooden spoon. Use the floured spoon to push through the centre of both pieces of dough, and twist a couple of times before removing. Cover loosely with cling film or a damp tea towel and leave to prove in a warm place for a further 20-30 minutes. Preheat the oven to 220°C/200°C Fan/Gas Mark 7.



8. When the loaf has proved, brush with a little beaten egg and sprinkle over the reserved seeds from **step 4**. Bake in the oven for 20 minutes before turning down the temperature to 180°C/160°C Fan/Gas Mark 4 and baking for a further 20-30 minutes. It should be golden brown and sound hollow when tapped on the bottom. Leave to cool on a wire rack for at least 20 minutes before slicing.



FOR MORE INFO:

[bakedin.co.uk/wholemeal-seeded-cottage-loaf](https://bakedin.co.uk/wholemeal-seeded-cottage-loaf)