

SKILL LEVEL



PREP

30
MINS

PROVE TIME

90-120
MINS

BAKE TIME

10-15
MINS
PER BATCH

MAKES

16

IN THE KIT

- Bag 1:** 300g strong white flour
- Bag 2:** 300g strong white flour
- Bag 3:** 2 tsp yeast
- Bag 4:** 30g granulated sugar, 10g salt
- Bag 5:** 10g garlic salt
- Bag 6:** 100g caster sugar, 1 tsp cinnamon
- Flour for dusting:** 50g strong white flour

4 x A4 baking paper

YOU WILL NEED

- 350ml water
- 90g unsalted butter (30g + 60g)
- Oil for greasing
- 4 x baking trays

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, statutory nutrients: (calcium, niacin, iron, thiamin)), caster sugar, granulated sugar, garlic salt (salt, garlic, anti-caking agent: (silicon dioxide), vegetable oil), salt (salt, anti-caking agent: sodium ferrocyanide), yeast (yeast, emulsifier: (sorbitan monostearate)), ground cinnamon (cassia cinnamon).

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1485kJ/350kcal
Fat	1.2g
of which saturates	0.01g
Carbohydrates	71g
of which sugars	17g
Protein	12g
Salt	1.2g

Allergens:

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

Best before:

See sticker.

Suitable for vegetarians.

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780g

BAKED
IN

Soft Breadsticks



Bread
Baking
Club

SOFT BREADSTICKS



1. Lightly grease a large bowl and leave to one side. Melt 30g of butter, either in a small pan, or in the microwave, and leave to one side. In a clean bowl, not the greased bowl, combine the strong white flour (**bag 1** and **bag 2**), with the yeast (**bag 3**), and granulated sugar and salt (**bag 4**), and mix until combined.



2. Add the melted butter and gradually add up to 350ml of lukewarm water (if you have a thermometer this is about 40°C), if the water is too hot, the dough will not rise. You may not need all the water. Mix together until a soft dough forms.



3. Lightly dust a clean surface with some **flour for dusting** and tip the dough out. Knead for 8-10 minutes or until the dough is smooth and elastic. Transfer to the greased bowl from **step 1** and leave to prove in a warm place for 60-90 minutes or until doubled in size. Line 4 baking trays with the provided baking paper. If you do not have 4 baking trays, bake the breadsticks in batches.



4. Once proved, tip the dough onto a clean surface and knead a couple of times to knock the air out. Divide the dough into 16 equal pieces (roughly 60-65g). Roll each piece into a stick, roughly 20cm long.



5. Place 4 breadsticks onto each tray, making sure there is space between them as they will rise. Loosely cover with cling film or a damp tea towel and leave to prove in a warm place for 30 minutes or until doubled in size. Preheat the oven to 200°C/180°C Fan/Gas Mark 6.



6. Once the breadsticks have doubled in size, bake in the oven for 10-15 minutes or until lightly browned.



7. While the breadsticks are cooling on the baking trays, melt 60g of butter in a small pan on the hob, or in a microwave-safe bowl in the microwave. Gently brush the butter over the warm breadsticks.



8. For a savoury flavour, lightly sprinkle the breadsticks with garlic salt (**bag 5**). Alternatively, for a sweet flavour, tip the caster sugar and cinnamon (**bag 6**) onto a plate, ensuring it is thoroughly mixed. Roll the breadsticks in the cinnamon sugar, coating the front and back of each breadstick.



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