

Whitworths

Sweet Figgy Loaf



INGREDIENTS

- 150g **Whitworths Soft Smyrna Figs**
roughly chopped
- 300g strong white bread flour
- 7g packet fast action yeast
- ¼ tsp salt
- 50g unsalted butter
- 75g caster sugar
- 150ml milk
- 1 medium egg, beaten

 Serves 6  Prep 45 mins + 2 hours proving time  20-25mins

READY...STEADY...BAKE

- ♥ Sieve the flour into a bowl then stir in the yeast and salt.
- ♥ Melt the butter in a pan, remove from the heat then stir in the sugar and milk (the mixture should only be blood heat when tested with the finger), add the egg and mix well.
- ♥ Add the milk mixture to the flour then mix well together to form a soft dough. Transfer to a lightly floured surface and knead until it feels smooth and elastic (takes about 5 minutes).
- ♥ Return the dough to a clean, lightly oiled bowl and cover the bowl with oiled cling film. Leave in a warm place to double in size (this process takes about an hour).
- ♥ Tip the dough out onto the floured surface and knead in the figs. Form into an oval loaf shape, place onto a lightly oiled baking sheet, then cover loosely with oiled cling film.
- ♥ Leave to rise in a warm place until doubled in size (about an hour). Once doubled in size, preheat your oven to 190°C / Fan 170°C / Gas Mark 5.
- ♥ Remove the cling film, make 2 slits in the surface of the bread then bake in a preheated oven, for 20-25 minutes until risen and golden brown (when the base is tapped it should sound hollow).
- ♥ Delicious served simply as an extra mature cheddar cheese sandwich!

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Happy Baking!