.5kg

Flour

Bread

Finest Stoneground Strong Wholemeal U Mottled 356 Black CUTTER

172682 v2 - Marriages F Inks: 7502 U Tint 7502 U

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Job Number 172682 v2 Job Title Customer Printer CSR

Marriages Finest Stoneground Stro Wholemeal Bread Flour 1.5kg Monument Paper Bag Co Ltd Monument Flour Bags P.Entwistle 8/7/2014

Cutter No NA Order No Bill **Process** Flexo Barcode EAN 13, 5011259008537

p.odonnell Ref No NA Plate No NA Job Size 370.000mm x 392.000 mm

These colours are only a guide, please refer to the Pantone® book for an accurate colour match.



Date

Operator







QUALITY ASSURANCE

Date: Colour Checked By:

Content Checked By:

Date:

DO NOT TRIM PLATES

MARRIAGE, S THE MASTER MILLERS WHOLEMEAL

STONEGROUND

FOR WHOLEGRAIN BREAD & ROLLS



from within 30 miles of Chelmer Mills, including our own family farms. When necessary, we add quality international wheat into our grists.

This wholemeal flour is slowly milled on traditional, historic French Burr stones, to deliver all the goodness of the wheat grain. Milling on these stones, in the old fashioned way, gives a rounded bran texture and distinctly nutty finish, The result is performance that both professionals and home bakers can rely on, delivering a consistent rise, flavour, and texture in every bake.

MARRIAGE'S RANGE includes ORGANIC, SPECIALITY and STONEGROUND flours.

W&H MARRIAGE & SONS LTD

CHELMER MILLS • CHELMSFORD • ESSEX • CM1 1PN 01245 354455 WWW.FLOUR.CO.UK

WHOLEMEAL CINNAMON BUNS

PREPARATION TIME **BAKING TIME**

MAKES 12 BUNS

INGREDIENTS

550g Strong Stoneground 300ml warm milk 50g + 125g soft butter 7g sachet fast action dried yeast 5g + 10g ground cinnamon 50g + 200g soft light brown sugar 8g fine sea salt 1 medium egg, beaten 25g soft cheese

YOU WILL ALSO NEED

50g icing sugar

1. Whisk the milk and 50g butter in a jug until the butter has melted. Tip the flour into a large mixing bowl and whisk in 5g cinnamon, 50g brown sugar and the yeast. Make a well in the middle and pour in the milk mixture and egg. Knead briefly in the bowl then transfer to a lightly floured work surface and knead for 10 mins until smooth and elastic, or knead for 6-8 mins in a stand mixer with a dough hook. Transfer the dough to a buttered bowl and cover with a damp tea towel Leave to rise for 1 hour until doubled in size.

2. Mix 125g butter, 10g cinnamon and 200g sugar in a bowl until smooth.

3. Knock back the dough in the bowl, then roll out on a floured work surface to a 35 x 45cm rectangle. Spread the cinnamon butter all over the dough in a thin layer, then roll up in a spiral.

4. Cut the log into 12 equal pieces, and add to a parchment lined rectangle or round cake tin, cut side up, with a little space in between. Cover (as before) and leave to rise for another 45 mins.

5. Heat the oven to 200°C / fan 180°C / gas 6. Bake the buns for 40-45 mins until well risen and golden. Leave to cool in the tin for 10 mins then remove to a wire rack to cool completely.

6. Mix the soft cheese, icing sugar and 1-2 tsp water to make the icing. Drizzle over the buns to serve.

RECIPE TIP

USING A BREAD MAKER



VISIT WWW.FLOUR.CO.UK (7)



63 mm

10 mm

76 mm

Traditionally ground on French Burr

content and is milled from 100% of the

stones, this flour has a high gluten

wheat grain for wholesome bakes.

STORAGE & COOKING INSTRUCTIONS Store in a cool,

BEST BEFORE See top of pack.

Carbohydrate of which sugars

172682 v2 - Date: 7-AUG-14

111 mm