

BREAD & CAKE XL
THE PATENTED BAKING DISH



DENK

BREAD & CAKE XL

*Bake your own bread
with the patented baking dish*

What smells better than freshly baked bread - warm from the oven, with a golden, crispy crust? Hearty and moist, baked following our delicious recipes - foodie heaven on earth.

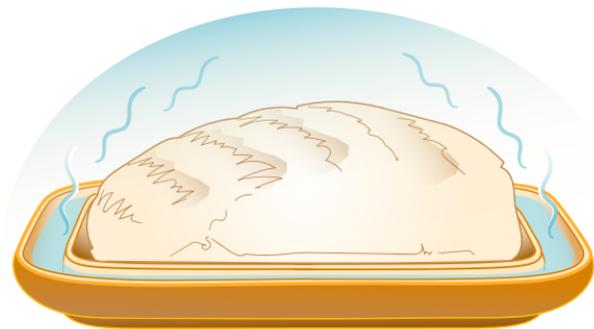
The *Bread & Cake Baking Dish XL* transforms amateur bakers into artists who will astonish everyone, in an instant. It's easy, especially with our lovingly tried and tested recipes.



Bread & Cake XL
Baking dish with recipe book
BCXL | L 38 cm | W 28,5 cm | H 4 cm | 3,1 kg

THE “SECRET” OF BREAD & CAKE XL

The patented baking dish is handmade from heat-retaining, unglazed and breathable *CeraFlam*[®] ceramic. The colour shimmers with natural brown tones. There is a channel that runs all the way around the top, which is filled with water. The even evaporation during baking causes a defined layer of moisture to form on the bread or cake itself. The results you will achieve are almost like those from a real wood-fired oven.



This creates a wonderful crust that has a considerable influence on the flavour of the bread. The crust is particularly important, especially when it comes to bread. It is where the flavour components and essential ingredients are. It also protects the bread and keeps it fresh for longer. Targeted moisture combined with heat-retaining ceramic help to achieve the best results for cakes and pizza too.

Bread & Cake XL is designed for large quantities of flour up to around 1,500g.

CeraFlam[®] is food-safe and does not have to be greased for baking.



OUR RECOMMENDED RECIPES

We would like to invite you to try out our recommended recipes. They have been collected by our colleague, Brigitte Höfler, and tested several times to the delight of all of our staff. Brigitte is not only an excellent ceramicist, but also a gifted baker.

*Here are some of my favourite recipes.
I have tried them out myself and refined them to our taste.
I hope that you and your loved ones enjoy these recipes as much as we do.
Good luck, Brigitte Höfler*



THE FOLLOWING APPLIES TO ALL RECIPES

- **Bread & Cake XL** is designed for recipes using up to 1,500g flour
- We recommend using baking parchment measuring 38x26cm
- Let the dough rest in the cold baking tray
- Remove the rested dough and the baking parchment and preheat the baking dish in the oven at 230 °C for around 15 minutes
- Put the dough with the baking parchment into the hot baking dish
- Pour approx. 150ml hot water into the channel
- Once the baking time is up, briefly remove the bread from the mould while wearing gloves and knock on its base. It must sound muffled and hollow. If it doesn't, extend the baking time by 10 minutes
- Our recipes are baked on the second shelf from the bottom with top/bottom heat

FARMHOUSE LOAF

1,500g brown wheat flour type 1050 (or half white flour type 405 and half brown flour)

1.5 cubes of fresh yeast · 1½ tsp sugar · 1½ tbsp. salt · 950ml lukewarm water

To make the farmhouse loaf, mix the flour with salt in a large bowl. Dissolve the yeast, together with a pinch of sugar, in a cup with a little lukewarm water.

Make a hollow in the middle of the flour with your hand and pour the dissolved yeast into it, dust with a little flour and leave to ferment for around 10-15 minutes.

Then, prepare the bread dough either with the dough hook of an electric mixer or with your hands, gradually adding lukewarm water as you stir or knead and kneading until the dough is smooth and no longer sticky. You might want to add a little more flour. Cover with a dish towel and leave to rest in a warm place until the dough has doubled in size.

Take the bread dough out of the bowl and knead it thoroughly again. Shape a large loaf of bread as you do so. Place it on the baking dish that you have lined with baking parchment. Cover with the dish towel and leave the dough to stand in a warm place again until it doubles in size.

Remove the farmhouse loaf, with baking parchment, from the mould and pre-heat the baking dish in the oven at 230°C. Shortly before baking, brush lukewarm water onto the farmhouse loaf using a kitchen brush and make some score marks on the top with a sharp knife. Dust with a little flour.

Carefully put the farmhouse loaf, with baking parchment, carefully back in the hot baking dish and fill the groove with around 150ml of hot water.

First bake for 15 minutes at 230°C, then reduce to 200°C and bake the farmhouse loaf for 40-45 minutes. Knocking test.





CERAMICIST BREAD

How about a hearty ceramicist bread for your sandwich tray? Bake it in no time with Bread & Cake and our recipe.

500g flour · 1.5 cubes yeast · 1 tsp sugar · a little milk · 1 tsp salt · 2 tbsp. olive oil · approx. 250ml lukewarm water

Knead all of the ingredients into a dough. Quickly fry up 3 diced onions and 200g diced bacon and add to the remaining dough.

Pre-heat the baking dish in the oven to 190 °C in good time. Put the dough on baking parchment and put it in the pre-heated baking dish. Fill the channel with around 150ml hot water and bake for around 55 minutes at 190 °C (top/bottom heat).

LOW CARB PIZZA

Mix 3 eggs with 200g curd cheese and 130g grated cheese (of your choice).

Pre-heat the oven to 210°C. Line the baking dish with baking parchment and spread the runny mixture over it. Bake in a preheated oven at 180°C for 30 minutes until golden brown. Then, spread **tomato sauce** on the dough and add your choice of toppings. Bake for another 10-15 minutes.





EGG-WHITE BREAD

Do you know of an egg-white bread, baked entirely without flour, that tastes really good? We show you how it works.

6 eggs · 200g yoghurt · 100g melted butter · 2 tsp salt · 2 tsp bicarbonate of soda · 200g sesame seeds · 100g pumpkin seeds · 300g sunflower seeds · 100g milled linseed · 400g ground almonds

Press baking parchment into the baking dish and preheat at 175 °C on the 2nd shelf from the bottom. Beat the eggs with yoghurt and then mix in the remaining ingredients. Add the dough to a preheated baking dish lined with baking paper. Pour around 150ml hot water into the groove and bake for around 1 hour at 175 °C (top / bottom heat).

OLIVE CIABATTA

400g wheat flour type 550 · 100g wholegrain spelt flour · ½ tsp dried yeast · 2 level tsp salt
½ tsp honey · 3 tbsps. olive oil · 400ml lukewarm water · 5 drops of white wine vinegar
150g olives, roughly chopped

Mix all of the ingredients one after the other and stir with a dough spoon. Cover and leave to rest for around 15 to 18 hours at room temperature.

Now, tip out the dough onto a board that has been dusted with flour and beat the sides inwards a few times with a dough scraper. Sprinkle a dish towel with plenty of flour and wheat bran and put the dough on top of it. Sprinkle flour and wheat bran onto the top as well, otherwise the dough will stick. Allow the dough to rest in the cloth for a further 2 hours.

After resting, tip the dough into the preheated (to 210 °C) baking dish with baking parchment. Do not knead the dough any more. Put it in the oven, fill the channel with around 150ml hot water and bake for around 50 minutes at 210 °C (top / bottom heat).





STREUSEL CAKE

This light streusel cake will be the star of your coffee table. Baked in the Bread & Cake following Grandma Inge's recipe, your guests will love it.

For the dough:

500g flour · ½ cube yeast · 1 tsp sugar · a little lukewarm milk

Make a hollow in the middle of the flour with your hand, add the yeast and mix with a little flour. Mix the sugar with the milk and add to the flour. Mix into a dough and rest for 10 minutes.

50ml milk · 40g butter · 40g sugar · 1 pack vanilla sugar

Now, knead the remaining ingredients into a smooth dough (preferably 6-8 minutes with a food processor). The dough must come away from the edge. Cover and leave to rest in a warm place for around 20 minutes.

For the streusel:

200g flour · 150g sugar · 150g cold butter · 2 packets vanilla sugar · 1 pinch of cinnamon

Mix into a streusel with a fork.

Pre-heat the oven to 175 °C in good time. Line the baking dish with baking parchment. Cover your hands with flour and use them to spread out the dough into the dish. Put the streusel on top and bake for around 20 minutes at 175 °C. Spread liquid butter onto the edge of the cake after baking.



HINTS AND TIPS

- You can wash the baking dish in the dishwasher or by hand using washing-up liquid. After cleaning, store the baking dish in a well-ventilated location for a few days so that it can dry out.
- Grease that penetrates into the ceramic might stain. This patina does not have a negative effect on taste.
- If there is still water in the channel at the end of the baking time, carefully remove the hot baking dish from the oven and pour away the water.
- Make the most of the heat from the oven and the baking dish. You can bake a second batch straight away.
- The resting times for dough can be extended.
- Cool baked goods either on a cooling tray or in the baking dish.





- Baking time can be adjusted depending on whether you prefer darker or lighter crusts.
- Please note that liquid must not get into the baking dish, otherwise the dough could stick.
- Electric ovens do not always have the same voltage, which can alter the baking time.
- Sometimes ovens do not stay at the temperature displayed on the cooker. You might need to re-adjust the temperature.
- The ingredients should be at room temperature when you work with them.
- During baking, only open the oven when you need to.
- You can bake at the top or bottom, in a fan-assisted or gas oven, the results are equally good.
- Salt is an individual flavour enhancer, so we have used approximate quantities.

DENK

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and nature

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