



Bread & Cake

The unique baking dish

DENK
Handmade in Germany

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There's nothing better than a delicious piece of bread – crisp and warm from the oven. A fresh Easter loaf, a slice of rich and juicy Christmas stollen, baked according to the best traditional recipes. A little piece of heaven for the gourmet.

Nonetheless, getting really good bread or mouth-watering cake on the table at the right time is no mean feat, and that's where **Bread&Cake** comes into its own. Our baking dish turns even an average hobby baker into a wizard of patisserie in no time, armed with delicious recipes.

Bread&Cake's unique feature is its baking fluting, patent pending.



The secret of Bread&Cake

Before the baking mixture is placed in the oven, the fluting is filled with water. During baking the water evaporates, forming a film of vapour around the mixture and this is what causes a wonderfully crispy crust to form – the best part of the bread! The crust carries all the flavour and healthy ingredients.



Bread&Cake is made of heat-saving *CeraFlam*[®] ceramic so an even crust can form on the base of the loaf without burning – just like in a real wood-fired stove! Bread baked in the **Bread&Cake** not only tastes great, it also stays fresh for longer. You'll be amazed how easy it can be to make delicious bread and cakes!



Our recommended recipes

Why not try out these wonderful recipes that have been recommended to us? Birger Engel, a gifted and experienced master baker and a wizard with a wood-fired stove, gave us his top tips.



The following applies for all recipes: put the dough on the dish, fill the fluting with warm water and then place in a preheated oven. We recommend 120ml, the fluting holds 150ml maximum. Always bake according to the recipe, with decreasing temperature as a rule; start with a well preheated oven and then reduce as necessary. The baking time can be extended, or the temperature can be altered as desired.

And if you're in a bit of a hurry: ready-made bread mixes save time. You can find a wide selection in supermarkets and shops, just add water and mix.

Bread&Cake is designed for recipes with 500g to 750g of flour.

Bread&Cake is ovenproof and dishwasher safe.



Rye Bread

600g rye flour type 997 or higher, 150g wheat flour type 1050 or higher, 600ml lukewarm water, up to 30g salt, some self-mixed sourdough, 1 1/2 packets of dry yeast or just on 1 cube of fresh yeast.

Preparation: mix the sourdough the evening before by thoroughly blending a small part of rye flour with a small part of water and letting the dough rise overnight (min. 7 hrs). Then add the remaining ingredients to the sourdough and knead well by hand or with dough hooks, place onto the lightly-greased DENK dish and let it rise, 40 minutes or longer.

Preheat the oven to 240°C (convection oven 230°C), place on the dish, fill the fluting with water, reduce the heat after approx. 15 mins to 210°C (convection oven 200°C) and bake for at least 60 minutes.

Wholemeal bread with sesame

300g spelt flour, 130g rye flour, 70g barley flour, 150g sesame, 1 1/2 pkt dry yeast, some sourdough, 2 tsp ground coriander (or other bread spice), 350g lukewarm water, up to 20g salt.

Preparation: knead ingredients (sourdough as above) to a dough (keep back 50g sesame), let it rise for 30 minutes, lightly grease the DENK dish, put the remaining sesame on it, place the dough in the dish and let it rise for a further 30 minutes, then fill the fluting with the water and bake in a preheated oven for 10 minutes at 220°C, then at 200°C, (convection oven 10 mins 210°C, then 190°C) for approx. 50 minutes.





Ciabatta, Italian white bread

500g wheat flour, 2 pkt dry yeast or 1 1/2 cubes fresh yeast, up to 15g salt, 1-2 tbs good olive oil, 250ml warm water, 3 tbs milk, some durum wheat semolina.

Preparation: mix the dough and knead vigorously 2 to 3 mins (if using fresh yeast make a yeast sponge), place on a floured board, brush with oil and let it rise in a quiet, warm place for approx. 80 minutes. Knead again thoroughly, grease the baking dish, sprinkle with semolina and place the dough in it, let it rise for a further 60 mins, preheat the oven to 220°C (convection oven 210°C), fill the fluting with water then bake for approx. 25 mins – if desired add olives or rosemary to the dough.

Easter Bread

500g wheat flour, 100g sugar, 2 pkt dry yeast or 1 cube fresh yeast, 200ml milk, 2 eggs, 2 tbs rum, 100g butter which has been melted and allowed to cool, some salt, 100g raisins, 100g fruit baking mix (candied lemon, orange peel, dried cherries ...), 50g melted butter for coating, coarse sugar.

Preparation: using the dough hooks, knead the flour, yeast, sugar, salt, milk, eggs, rum and butter in a large bowl until the dough comes away from the bowl (approx. 5 minutes), then keep warm and covered until the dough at least doubles in size (approx. 60mins). Add the raisins and fruit to the dough and knead in with the dough hooks, brush the baking dish with butter and place the dough on it, use a sharp knife to make diagonal cuts (creates diamond shapes) and cover again for 20-40 mins, fill the fluting with water and bake in a preheated oven at 180°C (convection oven 170°C) for about 60 mins. Then brush immediately with the melted butter and decorate with the coarse sugar.





German-style Christmas Stollen

400g flour, 2 pkt dry yeast or 1 cube fresh yeast, 1 pkt each of candied lemon peel / orange peel, 250g raisins, 2 tbs rum, 100g chopped almonds, a pinch of salt, 125ml milk, 200g butter, 1 egg, 100g sugar, 50g butter, 50g icing sugar.

Preparation: soak the almonds in rum overnight. The next day knead all the ingredients to a yeast dough, let it rise in a warm place for approx. 60mins. Brush the baking dish with butter and place the dough on it, fill the fluting with water and bake in a preheated oven at 190°C (convection oven 180°C) for approx. 90 mins. Melt the 50g of butter and brush over the stollen and sprinkle with the icing sugar. After cooling, wrap in baking foil and first cut after a week or later.

Tips

- the respective rising times can be extended
- a good place for rising is in a closed oven, switch on the oven lighting which provides the necessary warmth. The dough does not need to be covered
- allow to cool either on an oven rack or in the baking dish
- wrap bread in a dishcloth; that way it stays fresh for longer
- electric do not always have the same voltage – this can alter the baking time
- all baking ingredients should be at room temperature before being used
- only open the oven whilst baking if absolutely necessary
- you can bake with upper and lower heat, hot air and gas, the results remain equally good. Hot air has the advantage that you can bake with two baking dishes simultaneously
- salt is a individual taste additive – we have only quoted approximate amounts





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