



BREAD  
AHEAD  
SCHOOL

TIM TAMS  
EWORKBOOK



# Welcome

We would like to welcome you to the Virtual Bread Ahead Bakery & School.

Thank you so much for purchasing this Tim Tams E workbook, there are a few things you need to know before your workshop.

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## START TIME

Your workshop start time will appear on the confirmation email you received when purchasing this E workbook. You will also receive a workshop invite from admin@breadahead 2 days prior to the workshop.

## PREPARATION

Baking like many things takes a certain amount of preparation to make it run smoothly. We strongly recommend weighing out your ingredients and having all equipment to hand before starting the workshop.

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## HEALTH & SAFETY

We will be making a number of different items in the workshop, please ensure you take your time there will be no need to rush, please do be careful when removing your bakes from the oven.

## ALLERGENS

As you will be preparing the recipes in the comfort of your own kitchen we trust that you will take all measures needed to accommodate your own dietary needs. However, we wouldn't recommend substituting any of the required ingredients for the workshop. Ingredients include: gluten, dairy & egg.

# SHOPPING LIST

Here is a complete list of ingredients you'll need to complete this workshop...

This complete shopping list will make:

- 14 x Tim Tams

It is always a good idea to have a little extra on hand.

## STORE CUPBOARD

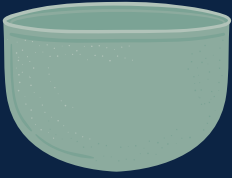
- 115g granulated sugar
- 45g unsweetened cocoa powder
- 150g plain flour
- pinch of salt
- 125g icing sugar
- 1 tbsp malted drink powder
- 200g milk chocolate

## FRESH

- 60g egg (1 large egg)
- 255g unsalted butter, softened



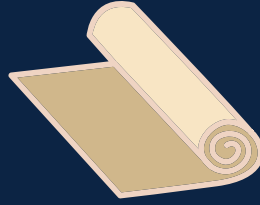
# EQUIPMENT LIST



2 x mixing bowls



spatula/ wooden spoon



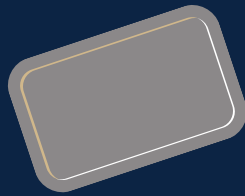
baking paper



rolling pin



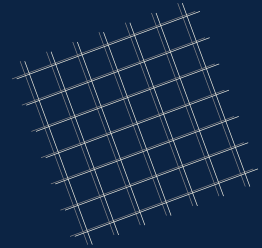
flat tray



2 x baking trays



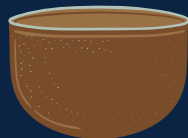
sharp knife



cooling rack



teaspoon



heatproof bowl



saucepan









fork




# TIM TAMS



## DOUGH INGREDIENTS

-  115g unsalted butter, softened
-  115g granulated sugar
-  60g egg (1 large egg)
-  30g unsweetened cocoa powder
-  150g plain flour
-  pinch of salt

## EQUIPMENT

-  mixing bowl
-  spatula/ wooden spoon
-  baking paper
-  rolling pin
-  flat tray
-  2 x baking trays
-  sharp knife
-  cooling rack

1. Add the butter and sugar to a mixing bowl, cream together until nice and fluffy.
  2. Add the egg and beat until fully incorporated and the mixture is light in colour.
  3. Add the the cocoa powder and beat until there are no lumps.
  4. Finally, add the flour and salt and mix until smooth. The dough will be very soft.
  5. Turn the dough onto a sheet of baking paper, top with another sheet and roll out into a large rectangle about 6mm thick.
  6. Put the dough on a tray and place in the freezer for 30 minutes.
  7. Preheat the oven to 200°C/fan 180°C/gas mark 6, and line 2 baking trays with baking parchment.
  8. Take the dough out of the freezer and slice into 28 small rectangles. Separate the rectangles and spread them out on the lined baking trays.
  9. Bake for 10 minutes then transfer to a wire rack to cool down completely.
- continue on the next page...

**SAMPLE**  
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# FAQs



Can you freeze the biscuits?

We would recommend freezing the uncooked dough, wrap well in parchment paper and place into a freezer bag for up to three months.

Can I use caster sugar instead of granulated in the dough?

Absolutely, caster sugar would also work in the biscuit dough.

Can I substitute the malted milk powder?

You should be able to find malted milk powder in most supermarkets. But, you can leave this out entirely.

How long will these biscuits keep?

The biscuits will keep well for 5-6 days stored in an airtight container. During warmer months or in warm climates, you can store these in the fridge.

# WHAT TO BUY WHERE

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We work with Marriage's millers who have supplied flour to our bakeries since day one. Based in Chelmsford, Essex, Marriage's have been growing, sourcing and milling flour for nearly two hundred years.

They work with farmers within a 30 mile radius of their mill, not only does this mean they have incredibly close relationships with their producers but it helps them and us to limit food miles considerably.

You can buy Marriage's flour from a number of supermarkets, delis and direct from them online .



Since publishing our first cookbook, Bread Ahead Baking School we have also published a series of E books filled with Bread Ahead classics.

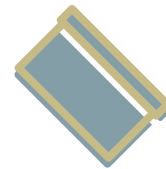
**SHOP BREAD AHEAD BOOKS**



One of the questions we get asked the most is where to purchase fresh yeast from. We sell fresh yeast and our sourdough starter online through Good Sixty.

**SHOP FRESH YEAST & STARTER**  
**NATIONWIDE DELIVERY**

The shelf life of refrigerated fresh yeast is typically about 2 weeks, however refer to the Best Before date on your packaging for an exact date.



Over the years we have discovered which gadgets, tools and utensils we and our visitors to the schools value most in their baker's tool kit.

Working with fellow London brand Sous Chef we have created the ultimate baking collection to arm you with all you need to continue your baking journey at home. You'll also find a number of essential and sometimes hard to find baking ingredients we use in the bakery and in our workshops.

**SHOP OUR BAKING COLLECTION**