

Panasonic

SD-253

*Bread
Bakery*

SD 253 Automatic Breadmaker

OPERATING INSTRUCTIONS AND COOKERY BOOK

*gluten free
program*

new

Raisin Nut Dispenser



Congratulations

Thank you for purchasing a Panasonic *Bread Bakery*®, SD-253.

Successful bread making is an art, requiring good quality ingredients, plus time and energy, due to the importance of thorough kneading.

The Panasonic Automatic *Bread Bakery*® is therefore ideal for anyone who has been discouraged from making their own bread in the past. Experienced bakers will also enjoy using this automatic way of making their family favourites.

One of the main advantages is that the most tiresome element of bread making, i.e. kneading, is completely automatic, leaving you time to spare and no dishes left to wash, because the pre-programmed cycle all takes place in the same pan.

In addition, our automatic raisin nut dispenser will drop your choice of dried fruit/nuts into the dough at the precise time during kneading, so that there is nothing left for you to do after pressing the start pad.

Whether you use the recipes we have developed for you, pre-packaged bread mixes, or you experiment to produce your own favourite recipes, we hope that you enjoy using your Panasonic *Bread Bakery*®

Before operating the *Bread Bakery*®, please read the following instructions carefully.

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Safety Instructions

Placement

IMPORTANT: THIS UNIT HAS TO BE EARTHED FOR PERSONAL SAFETY!

If your AC outlet is not grounded, it is the personal responsibility of the customer to have it replaced with wall socket of 230-240V 50Hz, that is properly grounded.

1. Do not use the appliance outdoors. This appliance was manufactured for Domestic Use only.
2. Place the appliance on a firm, dry, flat worktop and avoid putting it on textiles (e. g. tablecloths, carpets, etc.) or unstable bases.
3. In order to guarantee satisfactory baking, the appliance should not be used in the immediate vicinity of heat sources or in rooms where humidity is high.
4. During the baking process, the casing heats up. A distance of at least 5 cm (2 inches) from walls and other objects should therefore be maintained.

Precautions for Use

1. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
2. Never try to repair the appliance by yourself. If it requires checking, adjusting or repairing, take the appliance to your Panasonic dealer and have it serviced by an authorised, trained technician.
3. Do not immerse the appliance, the supply cord or the plug in water or other liquids.
4. Do not let the supply cord hang over the edge of table or counter or touch hot surfaces.
5. Never remove the bread pan or unplug the appliance when it is in use. If a power interruption is greater than 10 minutes, the program sequence stops and will not continue. This appliance has a 10-minute memory to protect the program, so, if a power failure is of 10 minutes or less, the program will automatically resume when the power returns. (See Abnormal Condition on page 49.)
6. When in use, do not block the air vents of the appliance. Do not place any covers or cloths on the appliance because it may cause the deformation of the appliance.
7. It is possible to lift the lid briefly to check the progress of the loaf, but it is not advisable to keep opening the lid as this can affect the rise and baking results.
8. When removing the hot bread pan with the baked bread, use an ovencloth or oven gloves, as the body and the bread pan are very hot.
9. Make sure that the interior of the appliance and the bread pan are always clean, in order to guarantee a satisfactory program sequence.
10. Keep the appliance out of the reach of children. Only allow children to use the appliance under close supervision of adults and only after adequate instructions have been given so that the child is able to use the appliance safely and understands the hazards of improper use.
11. This appliance is to be used only for the making of bread, dough and teabreads as explained in the following instructions.

Electrical Requirement



CLASS I FOR BS415/BS3456

FOR YOUR SAFETY PLEASE READ THE FOLLOWING TEXT CAREFULLY.

This appliance is supplied with a moulded three pin mains plug for your safety and convenience.

A 13-amp fuse is fitted in this plug.

Should the fuse need to be replaced please ensure that the replacement fuse has a rating of 13 amps and that it is approved by ASTA or BSI to BS1362.

Check for the ASTA mark  or the BSI mark  on the body of the fuse.

If the plug contains a removable fuse cover you must ensure that it is refitted when the fuse is replaced.

If you lose the fuse cover the plug must not be used until a replacement cover is obtained.

A replacement fuse cover can be purchased from your local Panasonic Dealer.

IF THE FITTED MOULDED PLUG IS UNSUITABLE FOR THE SOCKET OUTLET IN YOUR HOME, THEN THE FUSE SHOULD BE REMOVED AND THE PLUG CUT OFF AND DISPOSED OF SAFELY. THERE IS A DANGER OF SEVERE ELECTRICAL SHOCK IF THE CUT OFF PLUG IS INSERTED INTO ANY 13-AMP SOCKET.

If a new plug is to be fitted please observe the wiring code as shown below.

If in any doubt please consult a qualified electrician.


WARNING...THIS APPLIANCE MUST BE EARTHED.

IMPORTANT

The wires in this mains lead are coloured in accordance with the following code;

Green-and-yellow: Earth
Blue: Neutral
Brown: Live

As the colours of the wire in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured GREEN-and-YELLOW must be connected to the terminal in the plug which is marked with the letter E or by the Earth symbol  or coloured GREEN or GREEN-and-YELLOW.

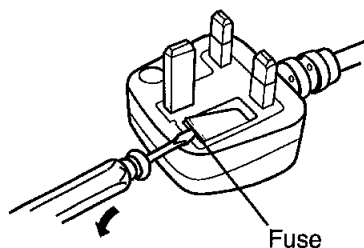
The wire which is coloured BLUE must be connected to the terminal in the plug which is marked with the letter N or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal in the plug which is marked with the letter L or coloured RED.

How to replace the fuse.

Open the fuse compartment with a screwdriver and replace the fuse. Make sure that the fuse compartment is closed completely after replacing the fuse.

- This appliance requires a 13-amp fuse.
- This apparatus was produced to BS 800 (1983).

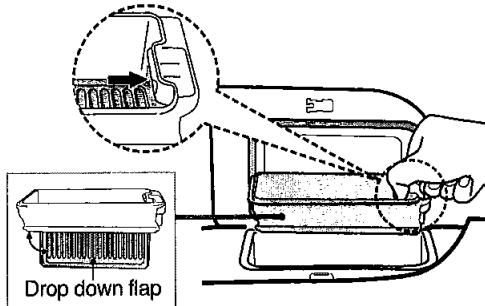


The shape of plug and fuse cover may vary from the illustration.

Basic Principles

Parts Identification

Raisin nut dispenser



Dispenser lid

To open

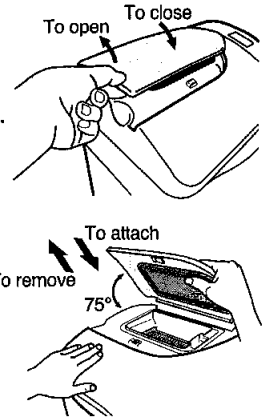
Lift the lid by using the indentation on the left hand side.

To close

Press the lid lightly until you hear the magnets click.

To remove / attach

Raise the dispenser lid to an angle of approximately 75 degrees. Pull it towards you to remove, or push carefully into the joint to attach.

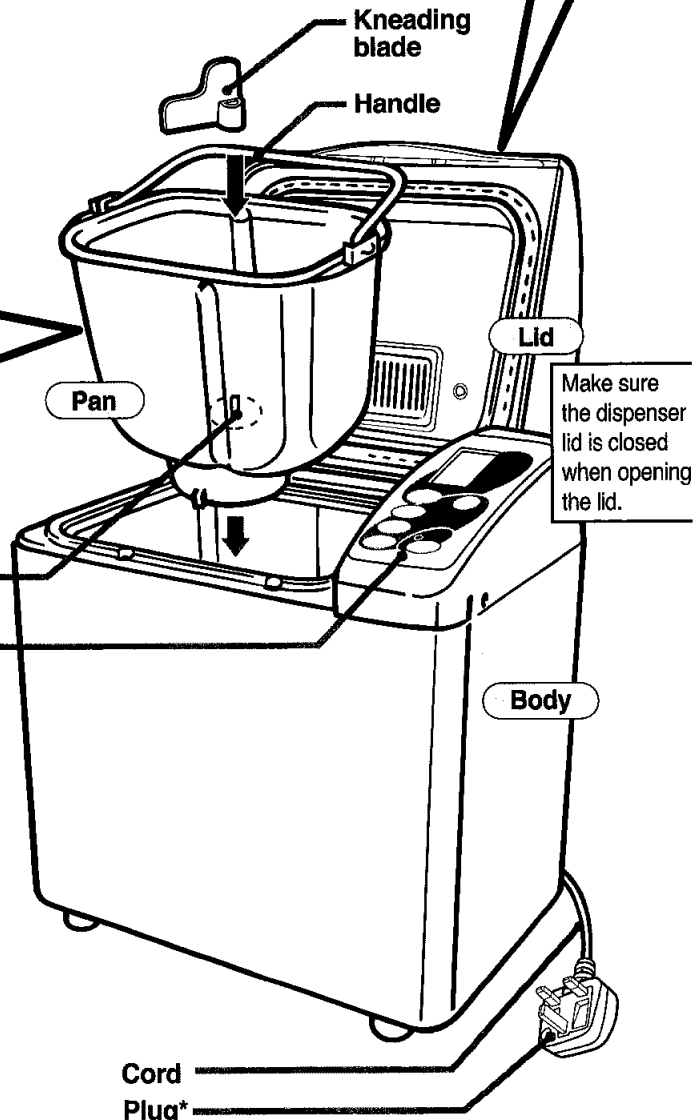
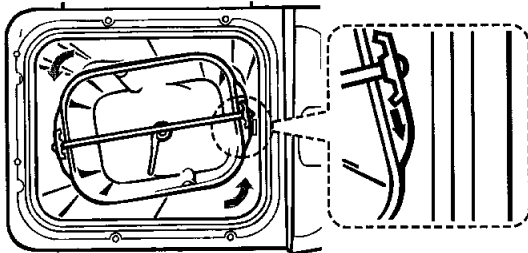


Bread pan

Slide in the pan to the correct position in the unit.

Twist slightly anti-clockwise to remove.

To remove



Kneader mounting shaft

Control panel

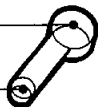
Accessories

Measuring spoon

Use to measure sugar, salt, etc.

Tablespoon (approx. 15 ml)
(1/2 tablespoon marked)

Teaspoon (approx. 5 ml)
(1/4, 1/2 & 3/4 teaspoon marked)



Measuring cup

Use to measure liquids.
(1 cup/8 fl. oz./240 ml)



Cord

Plug*

*The shape of plug may vary from the illustration.

Precautions for Using the Raisin Nut Dispenser

- Never operate the appliance without the raisin nut dispenser being set, regardless of your choice of program.
- To avoid damaging the raisin nut dispenser and the dispenser lid, they should be handled carefully.
- Do not apply undue pressure to the dispenser lid or drop down flap as it can be deformed or damaged.
- When handling the dispenser lid, see the diagram on page 5.
 - The dispenser lid may fit quite tightly when removing or attaching it at first, this is normal.
 - Make sure the dispenser lid is always set in place before use.
 - Do not try to open or close the dispenser lid by force, as the joint may be damaged.
- Do not rub or pull rubber seal attached to the dispenser lid, as it may be damaged. If the rubber seal is damaged, it may cause escape of steam or condensation.

Control panel

The unit has a protective film overlay on the control panel to prevent scratching or marring during shipping.

You may carefully peel this film off and discard it.

See page 7 for function and operation of each pad.

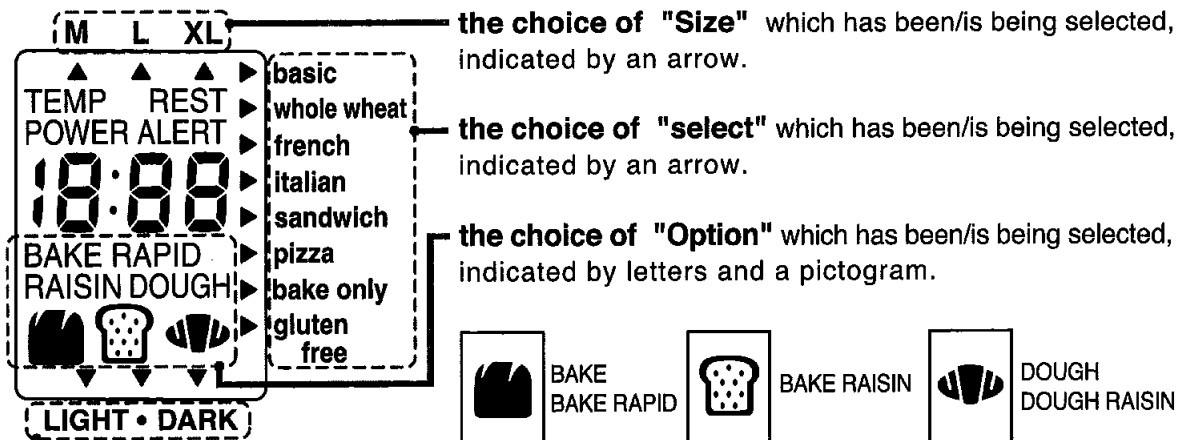
Display Window

TEMP : indicates that the unit is hot and needs to cool down before reusing.
(See page 49.)

REST : indicates that the temperature of the bread pan and ingredients is being settled before kneading.

POWER ALERT : indicates that there has been an interruption in the power supply.
(See page 49.)

Remaining Time : indicates how much time is left until the operation is complete.



the choice of "Crust" which has been/is being selected, indicated by an arrow.

Basic Features

Choices available for Each Pad

select

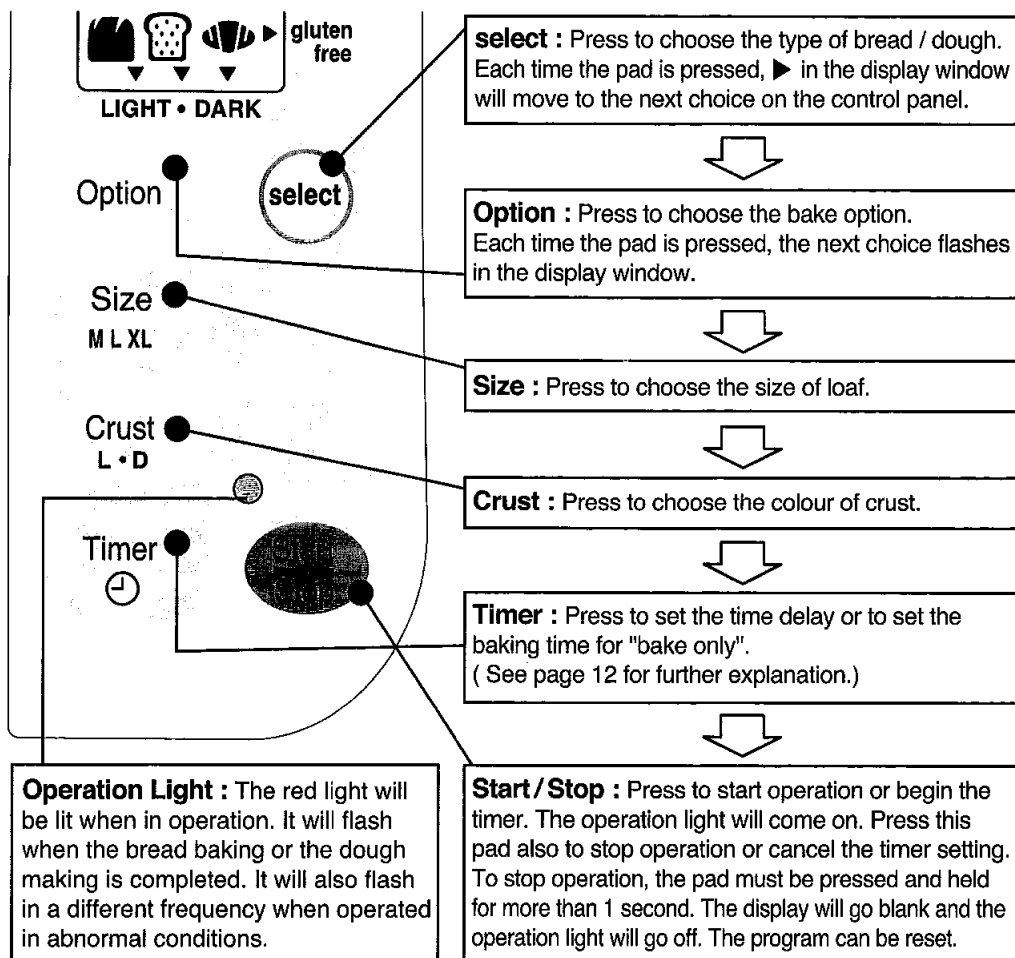
- basic** For producing loaves of bread using white, brown or soft grain strong flour as the major ingredient.
- whole wheat** ... For loaves using wholemeal strong flour, or breads with cereals/grains such as rye, etc.
- french** For loaves with crispier crust and open texture as sugar is not included in the ingredients.
- italian** For loaves with lighter taste. Ideal to serve with pasta or Italian dishes.
- sandwich** For medium size loaves with a soft crust and close texture. Suitable for making sandwiches.
- pizza** For dough used for pizza, pitta, or foccacia.
- bake only** A program for baking only. Suitable for teabreads.
- gluten free** For loaves using specially blended gluten free bread mixes.

Option

- BAKE** The unit automatically mixes ingredients, kneads the dough, rises it and bakes it.
- BAKE RAPID** Performs almost the same process as BAKE option, but shorter time is required.
- BAKE RAISIN** ... Performs the same process as BAKE option, but adds dried fruits and nuts automatically during the kneading process.
- DOUGH** The unit automatically prepares dough for dinner rolls, doughnuts, croissants, etc.
- DOUGH RAISIN** ... Performs the same process as DOUGH option, but adds dried fruits and nuts automatically during the kneading process.

Control panel – Features and Operating Procedure

Make sure you understand the function of each pad before using the *Bread Bakery*.



select		
Option	BAKE	BAK RAIS
Size	○	○
Crust	○	○
Timer	○	○
P r o c e s s	REST	30 min - 1 ho
	KNEAD	15 - 30 min
	RISE	1 hr 50 min - 2 hr 20 min
	BAKE	50 min
Total	4 hours	
Keep-Warm	○	○

Size
M L XL
The choice of size is **M** (medium), **L** (large) or **XL** (extra large).
If not selected, the appliance will automatically select XL size.
See table below for the availability of this pad.

Crust
L • D
The choice of crust is **LIGHT**, **MEDIUM** (indicated by the centre dot) or **DARK**.
If not selected, the appliance will automatically select medium crust.
See table below for the availability of this pad.

Timer
⌚
A 13-hour timer allows you to prepare everything the night before and wake up to the aroma of freshly baked bread. The result may differ when the timer is used.
See table below for the availability of this pad.

NOTE :

- The initial setting is basic-BAKE, XL size, MEDIUM crust. Pressing only the Start pad will start this program.
- Time required for each process will vary according to factors such as voltage fluctuation and room temperature.
- For all BAKE options, (except "bake only" and "gluten free") there will be a Keep-Warm period of up to 60 minutes after baking is complete. (see table below.) It will stop when the Stop pad is pressed.
- For some settings, there will be short pause during the kneading process. This is not a malfunction.

Function Availability and Time Required for Each Program

basic			whole wheat					french		italian	sand-wich	pizza	bake only	gluten free
BAKE RAPID	DOUGH	DOUGH RAISIN	BAKE	BAKE RAISIN	BAKE RAPID	DOUGH	DOUGH RAISIN	BAKE	DOUGH	BAKE	BAKE	DOUGH	BAKE	BAKE
○	—	—	○	○	○	—	—	—	—	—	—	—	—	—
○	—	—	—	—	—	—	—	—	—	—	—	—	—	○
—	—	—	○	○	—	—	—	○	—	○	○	—	—	—
—	30 - 50 min	—	1 hour - 1 hr 30min	15 min	55 min - 1 hr 15 min	40 min - 1 hr 55 min	40 min - 1 hr 35 min	30 min - 1 hour	1 hour - 1 hr 30 min	KNEAD 10 - 15 min	—	—	—	—
- 20 min	15 - 30 min	—	15 - 25 min	15 - 25 min	15 - 25 min	10 - 20 min	10 - 20 min	10 - 15 min	15 - 25 min	RISE 10 - 15 min	—	—	15 min	—
approx. 1 hour	1 hour - 1 hr 20 min	—	2 hr 20 min - 2 hr 50 min	approx. 1 hr 40 min	1 hr 40 min - 2 hours	2 hr 55 min - 4 hr 10 min	1 hr 45 min - 2 hr 40 min	2 hr 25 min - 3 hours	2 hr 20 min - 2 hr 50 min	KNEAD approx. 10 min	—	—	1 hour	—
min	—	—	50 min	45 min	—	55 min	—	50min	50min	RISE approx. 10 min	30 min - 1 hr 30 min	—	45 min	—
hr min	2 hr 20 min	—	5 hours	3 hours	3 hr 15 min	6 hours	3 hr 35 min	4 hr 30 min	5 hours	45 min	30 min - 1 hr 30 min	—	2 hours	—
○	—	—	○	○	○	—	—	○	—	○	○	—	—	○

For basic-BAKE RAISIN, only LIGHT and MEDIUM choices of crust colours are available.

Baking with your *Bread Bakery*®

See page 14 for "bake only".
See pages 15–16 for "gluten free".

Options displayed in the Display Window

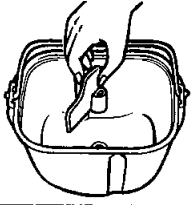
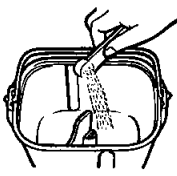
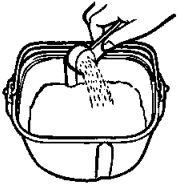
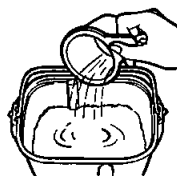
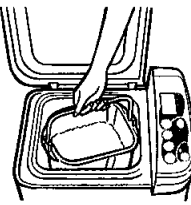
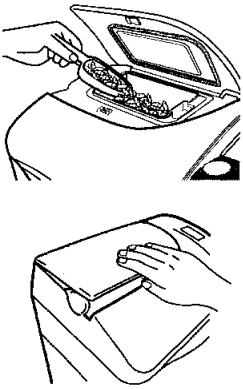
BAKE RAPID
RAISIN DOUGH



All options available will be shown in the display window. The option selected will be flashing. (The flashing option is indicated by the grey letters in the diagram.)

General Procedure

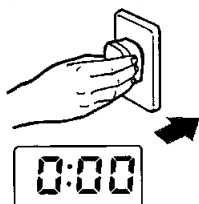
Measure ingredients carefully according to each recipe on pages 25 to 46.

	Steps	Notes
1	 <p>Using the handle, remove the bread pan from the unit by twisting slightly anti-clockwise and pulling upwards.</p> <p>Mount the kneading blade on the shaft.</p> <p>Make sure that the kneading blade and the kneading shaft are free of bread crumbs.</p>	<p>The kneading blade is designed to fit loosely on the shaft with some loose turning.</p>
2	 <p>Place the yeast inside the bread pan first.</p> <p>Only use the "Easy Blend" / "Fast Action" yeast that comes in a sachet.</p>	<p>For best results, place the yeast in first, so that it is at the bottom and separated from the other liquid ingredients.</p>
3	 <p>Place flour and all dry ingredients inside the bread pan.</p>	<p>Measure all the ingredients accurately, as this can affect the baking results considerably. (See point 3 on page 22.)</p> <p>Flour, dry milk, salt, sugar, butter and other dry ingredients next.</p>
4	 <p>Pour water and other liquids, if any, into the bread pan.</p>	
5	 <p>Place the bread pan inside the bread maker.</p> <p>Be sure the bread pan contacts the bottom of the unit.</p> <p>Fold the handle down.</p> <p>Close the lid.</p>	<p>Wipe off any moisture or other residue from the outside of the pan before placing it in the unit.</p> <p>If the pan is not placed correctly, the dough will not be kneaded properly.</p>
6	 <p>Make sure that the inside of the raisin nut dispenser is clean and completely dry.</p> <p>The dispenser should be set in position for all programs.</p> <p>Be sure that the drop down flap of the dispenser is closed.</p> <div data-bbox="480 1632 926 1806" style="border: 1px solid black; padding: 5px;"> <p>FOR BAKE RAPID / DOUGH RAISE</p> <ol style="list-style-type: none"> 1. Remove all residue before use. 2. Place the ingredients inside the dispenser. (See page 23 for detailed information of the ingredients to be placed in the raisin nut dispenser.) </div> <p>Close the dispenser lid by pressing the lid lightly until you hear the magnets click.</p>	<p>If the inside of the container is wet, the ingredients may stick in the dispenser.</p> <p>Without the dispenser being set in position, the leakage of steam may cause poor results to your loaf.</p> <p>Always clean the dispenser after each use.</p> <p>Make sure that the dispenser lid is closed, otherwise it may cause condensation.</p>

Steps

Notes

7



Plug into a 230~240V outlet.

0:00 appears.

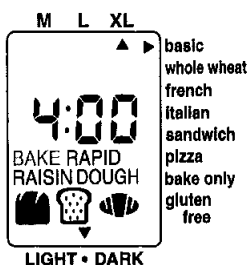
⇒ For DOUGH option, proceed to page 13.

Position the unit away from edge of the table or counter - top.

The unit may vibrate or move during the kneading process.

Place the unit where it will not fall off should the unit move during the kneading process.

8



NOTE: The program "basic-BAKE, XL size, Medium crust" is preset at the factory as the initial setting. To choose this, just press

[Start/Stop].

Press **[select]** to choose the type of bread.

Each time **[select]** is pressed, the arrow on the right of the display will move down to the next choice. The time and available options displayed in the window will change accordingly.

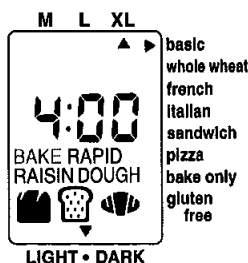
See "select" section on page 7.

For "bake only" and "gluten free", see following pages.

bake onlypage 14

gluten freepages 15-16

9



Press **Option** to choose the baking mode.

For BAKE, it is not necessary to press this pad.

Options available will be shown in the display and the one you require will flash.

Each time **[Option]** is pressed, the words will flash and change in the following order (Options not available for your choice will be skipped):
BAKE → BAKE RAPID → BAKE RAISIN
→ DOUGH → DOUGH RAISIN → BAKE...

See "Option" section on page 7.

The time will also change accordingly.

10

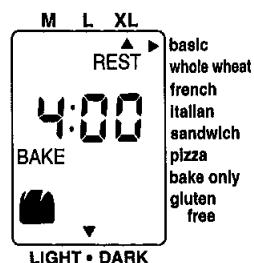


Press **Size** to choose the size of your bread.

Press **Crust** to choose the crust colour of your bread.

See availability of sizes and crust colour on pages 7-8.

11



Press **[Red Light]**.

The red light comes on, the program is set and no pads are now operable.

"REST" begins.

The resting settles the temperature of the bread pan and ingredients.
(There are some programs with no resting.)

After rest, the process will proceed to knead, then to rise and finally, bake.

The time remaining until the bread is finished is displayed in hours and minutes. (3:59, 3:58...)

When "TEMP" blinks, see page 49.

There will be no mixing action during resting.

A clicking noise may be heard during operation. This is not a malfunction.

For information on the progress of each program, see pages 7-8.

The time required for each of the steps will vary according to factors such as voltage fluctuation and room temperature.

The above display is for basic-BAKE, XL size, medium colour.

Note : To cancel, press **[Start/Stop]** and hold for 1 second. The display will go blank. Begin again from step 8.

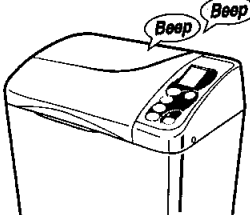
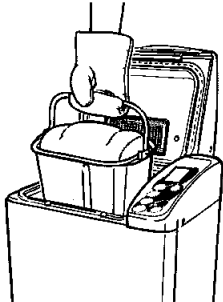

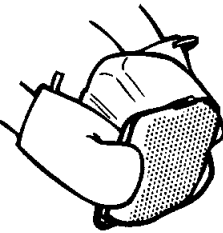
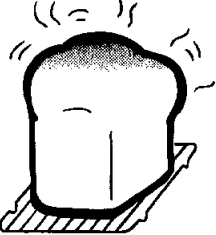
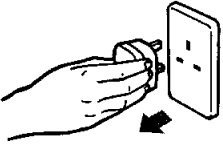
Top of Raisin/Dough Raisin

The raisin nut dispenser will drop ingredients into the dough automatically at the optimum time during the last part of kneading.

The operation will stop for a while to drop the ingredients, and then resume automatically.

Ingredients in the dispenser will be dropped between:

basic : 52 min - 1 hr 12 min from start
whole wheat : 1 hr 12min - 1 hr 42 min from start.

Steps	Notes
<p>12</p>  <p>The beeper will sound eight times and the operation light will flash when the bread is baked.</p>	
<p>13</p>  <p>Press .</p> <p>Promptly open the lid and remove the bread pan using oven gloves.</p> <p>If Start/Stop is not pressed the unit will keep the bread warm for 1 hour, to help prevent condensation of the steam.</p>	<p>The bread pan will be very hot. Do not place it on any plastic surfaces. Handle carefully.</p> <p>If the bread is left in the unit, further browning of the crust may occur.</p>
<p>14</p>  <p>Turn the bread pan upside down. Shake the pan several times to release the bread.</p> <p>If the kneading blade comes out with the bread, use a heat-resistant plastic utensil to remove it, after the bread has cooled.</p>	<p>The bread and the kneading blade will be very hot.</p> <p>A metal utensil may scratch the finish of the kneading blade.</p>
<p>15</p>  <p>Place the bread on a wire rack to cool and allow the steam to escape.</p>	<p>See "Slicing and Storing the Bread" section on page 22.</p>
<p>16</p>  <p>Unplug after use. Be sure to grip plug when removing it from the socket.</p>	<p>Never pull on the cord.</p>

Note : Allow at least 1 hour for the unit to cool down before the next use.

The timer to delay the start of the operation may only be used for the following programs.
See table below.

Duration of Time

Timer may be set for any length of time within the following ranges.

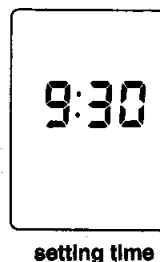
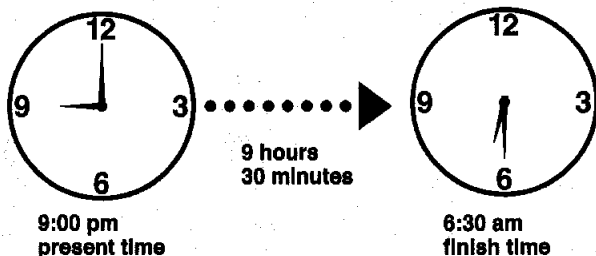
	basic		whole wheat		french	italian	sandwich
Option	BAKE	BAKE RAISIN	BAKE	BAKE RAISIN	BAKE	BAKE	BAKE
Setting Range	4-13 hours		5-13 hours		6-13 hours	4 hrs 30min -13 hours	5-13 hours

Follow the same steps on pages 9–11 up to step 10.
For step 11, follow the instructions below.

	Steps	Notes
	<p>Press to set the length of time required for when you want the bread to be ready.</p> <p>For the timer delay available, see the table above.</p>	<p>Each time Timer is pressed, the time will advance 10 minutes.</p> <p>The time will change rapidly if constant pressure is applied to the pad.</p>

Example:



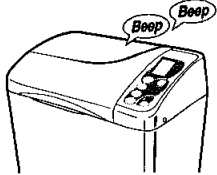
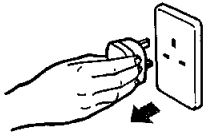

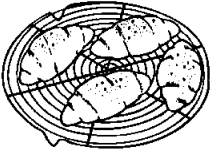
If the present time is 9:00 pm, and you want the bread to be finished at 6:30 am tomorrow morning, set the timer to 9:30 (9 hours and 30 minutes), the time required until the completion of the bread.



	<p>Press .</p> <p>The time remaining until the baking is finished is displayed in hours and minutes. (9:29, 9:28,...)</p>	<p>When "TEMP" blinks, see page 49.</p> <p>There will be no action while the timer is working.</p>
<p>The above display is for basic-BAKE, XL size, medium colour.</p>		

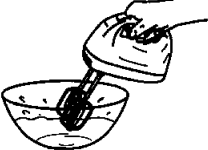








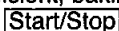
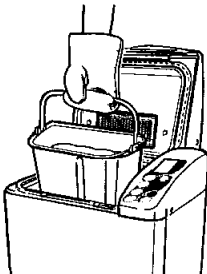
Using the "DOUGH" option

Follow the previous steps 1–7 on pages 9–10.

	Steps	Notes
<h1>8</h1> 	<p>Press select to choose the type of dough.</p> <p>Each time select is pressed, the arrow on the right of the display will move down to the next choice.</p> <p>The DOUGH option is available for basic, whole wheat, french and pizza.</p> <p>Press Option to choose DOUGH or DOUGH RAISIN.</p> <p>Each time Option is pressed, the words will flash and change in the following order (Options not available for your choice will be skipped): BAKE → BAKE RAPID → BAKE RAISIN → DOUGH → DOUGH RAISIN → BAKE...</p>	<p>See "select" section on page 7.</p> <p>See "Option" section on page 7.</p>
<h1>9</h1> 	<p>Press Start/Stop.</p> <p>The red light comes on, the program is set and no pads are now operable.</p> <p>The process to make the dough begins with "REST". (There is no resting for "pizza". Kneading will start immediately.)</p> <p>The time remaining until the dough making is completed is displayed in hours and minutes. (2:20 , 2:19 , 2:18 ...)</p> <div style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p>Note : To cancel, press Start/Stop and hold for 1 second. The display will go blank. Begin again from step 8.</p> </div>	<p>When "TEMP" blinks, see page 49.</p> <p>There will be no mixing action during resting.</p> <p>A clicking noise may be heard during operation. This is not a malfunction.</p> <p>For information on the progress of each program, see pages 7–8.</p>
<h1>10</h1> 	<p>The beeper will sound eight times and the operation light will flash when the dough making is finished.</p> <p>Press Start/Stop when the beeper stops, then remove the bread pan.</p>	<p>The display will go out when the beeper stops, but the operation light will flash until the Start/Stop is pressed.</p>
<h1>11</h1> 	<p>Unplug after use. Be sure to grip plug when removing it from the socket.</p>	<p>Never pull on the cord.</p>
<h1>12</h1> 	<p>Shape and prove dough before baking in a conventional oven as per the instruction given in the recipes.</p>	<p>See pages 36 — 42 for recipes using the "DOUGH" option.</p>
<h1>13</h1> 	<p>When baking is completed, remove from the oven using your oven gloves and cool on a wire rack.</p>	

Using the "bake only" program

Measure ingredients carefully according to each recipe on pages 43 to 46.

	Steps	Notes
<p>1</p> 	<p>Prepare cake in a separate mixing bowl.</p>	<p>Follow the instructions for each recipe carefully.</p>
<p>2</p> 	<p>Place the mixture carefully into the lined bread pan. (The kneading blade must be removed.) Place the bread pan inside the bread maker.</p>	<p>Ensure that the bread pan is lined with baking parchment so the cake mixture does not touch the sides.</p>
<p>3</p>  <p>M L XL basic whole wheat french italian sandwich pizza bake only gluten free</p> <p>BAKE 30</p> <p>LIGHT • DARK</p>	<p>Make sure that the raisin nut dispenser is set and the lid and dispenser lid are closed.</p> <p>Press  to choose bake only.</p> <p>Each time  is pressed, the arrow on the right of the display will move down to the next choice.</p> <p>Press  to set the required time. (Between 30 to 90 minutes.)</p> <p>The  cannot be used to delay the start of baking.</p>	<p>See "select" section on page 7.</p> <p>Time indication starts from 30 minutes and moves up to 1 hour 30 minutes in 1 minute increments. The time will change rapidly if constant pressure is applied to the pad.</p>
<p>4</p>  <p>M L XL basic whole wheat french italian sandwich pizza bake only gluten free</p> <p>BAKE 45</p> <p>LIGHT • DARK</p>	<p>Press .</p> <p>The red light comes on, the program is set and no pads are now operable. Baking begins.</p>	<p>When "TEMP" blinks, see page 49.</p>
<p>Note: Upon completion of baking, you may check the consistency of the baked product by piercing the centre with a skewer.</p> <p>If the baking is still insufficient, baking time can be added by repeating above steps 3 & 4, after  has been pressed. The additional baking time may be set as long as the accumulated time does not exceed 90 minutes.</p>	<div style="border: 1px solid black; padding: 5px;"> <p>When checking with a skewer, take utmost care not to burn yourself as the oven cavity will be extremely hot.</p> </div>	
<p>5</p> 	<p>When baking is completed, remove the bread pan using oven gloves.</p> <p>Unplug after use. Be sure to grip plug when removing it from the socket.</p>	<p>Never pull on the cord.</p>

Using the "gluten free" program

Making gluten free bread is very different from the normal way of producing bread in the *Bread Bakery*®.

It is very important if you are making gluten free bread for health reasons that you have consulted your doctor and follow the guidelines below.

- This program has been developed especially for certain gluten free mixes, therefore using your own mix may not produce such good results.
- When "gluten free" is selected, the details for each recipe on pages 33 to 35 and the procedure on page 16 must be followed carefully. (Otherwise, the bread may not turn out well.)
- The gluten free recipes on pages 33 to 35 have been developed using commercially prepared gluten free bread mixes such as Glutafin, Trufree, and Juvela.
It is advisable to use these mixes for best results.
These are available from chemists, health food stores and occasionally large supermarkets.
- The baking results and appearance of the loaf may differ according to the type of mix.
Occasionally a loaf may have some flour remaining on the side.
The wheat free mixes can produce more variable results.
- The bread should be stored in a cool dry place and used within 2 days. If you will not be able to use up all the loaf within that time it can be put into freezer bags, in convenient sized portions, and frozen.
- It is very important to avoid cross contamination with flours that contain gluten if bread is being made for dietary reasons. Particular attention must be paid to the cleaning of the bread pan and blade as well as any utensils that are used.

Spare bread pans and blades can be ordered from our Customer Care Centre on 08705 357357 or order direct on line at www.panasonic.co.uk

For more information about the gluten free bread mixes please contact the numbers below:

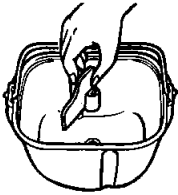
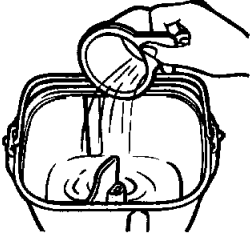
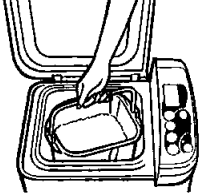


For Glutafin and Trufree products.....Nutricia Customer Care Line 01225 711801

For Juvela products.....SHS International Ltd Advice Line 0151 2281992

For Schar products.....Nutrition Point 07041 544044

Note: Gluten free cakes and teabreads can also be made using the bake only program, by substituting gluten free flour for the plain and self raising flour used in our recipes, on pages 43–46.
Follow the operating instructions for "bake only" program on page 14.

Measure ingredients carefully according to each recipe on pages 33 to 35.

	Steps	Notes
<p>1</p> 	<p>Remove the bread pan from the unit. Twist slightly anti-clockwise and pull up, using the handle. Mount the kneading blade on the shaft. Make sure that the kneading blade and the kneading shaft are free of bread crumbs.</p>	<p>The kneading blade is designed to fit loosely on the shaft with some loose turning.</p>
<p>2</p> 	<p>Place the ingredients into the bread pan in the following order to ensure that the gluten free flour is mixed to a batter more efficiently. <u>Water, salt, and oil → gluten free mix → yeast</u></p>	<div style="border: 1px solid black; padding: 5px;"> <p>The order for placing the ingredients is different from other programs. The results may be poor, if the correct order of placing the ingredients is not followed.</p> </div> <p>Measure the ingredients accurately, as this affects the baking results considerably. (See point 3 on page 22.)</p>
<p>3</p> 	<p>Place the bread pan inside the bread maker. Be sure the bread pan contacts the bottom of the unit. Fold the handle down. Close the lid. Make sure that the raisin nut dispenser is set and the dispenser lid is closed.</p>	<p>Wipe off any moisture or foreign matter from the outside of the bread pan before placing it in the unit. If the bread pan is not placed correctly, the dough will not be kneaded properly.</p>
<p>4</p> 	<p>Press select to choose gluten free. Each time select is pressed, the arrow on the right of the display will move down to the next choice. Press Crust L/D to choose the crust colour of your bread. NOTE : We recommend dark crust for most gluten free breads.</p>	<p>See "select" section on page 7.</p>
<p>5</p> 	<p>Press start. Kneading begins immediately.</p>	<p>When "TEMP" blinks, see page 49.</p>

IMPORTANT NOTE:

The ingredients are mixed to a thick batter automatically, but gluten free flour is very different to ordinary strong bread flour. For best results and to reduce the chances of flour remaining on the sides, follow the instructions below.

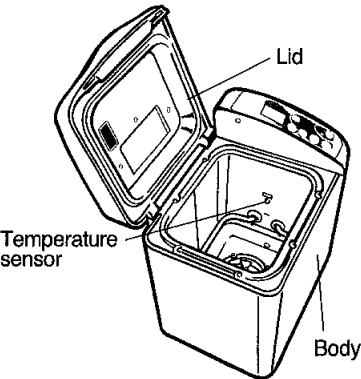
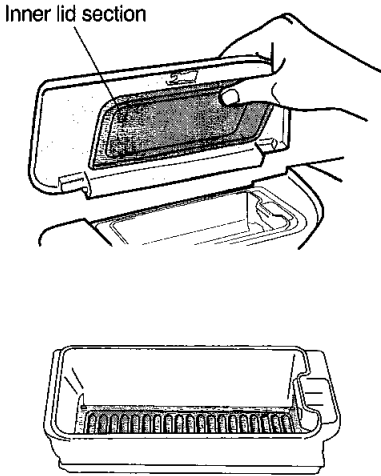
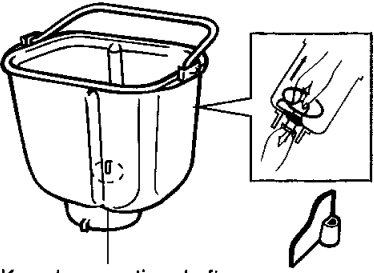

Stir in the flour that may be stuck around the edges of the bread pan, using a **plastic** spatula, between 5 and 10 minutes after kneading starts.

When stirring in, be careful not to touch the kneading blade.

⇒ Proceed to step 12 on page 11.

Care and Cleaning

Before cleaning the unit, unplug and allow the unit to cool.

 <p>Lid</p> <p>Temperature sensor</p> <p>Body</p>	<p>Body and lid</p> <ul style="list-style-type: none"> • Body and lid should be wiped clean with a damp cloth. • Use only mild liquid detergent. • For baked-on materials, use a non scratch scourer and detergent on the interior. • Do not use cleansers, steel wool pads, or other abrasive materials. • Do not use benzene, thinner, alcohol, etc. <p>Temperature sensor</p> <ul style="list-style-type: none"> • Wipe gently and avoid deforming the temperature sensor.
 <p>Inner lid section</p>	<p>Dispenser lid</p> <ul style="list-style-type: none"> • Dispenser lid will be very hot after baking. Only remove the lid after it cools down completely. • To clean, remove the dispenser lid and wash gently with soft sponge. Do not rub or pull the rubber seal. Rubbing and pulling roughly may damage the rubber seal attached to the dispenser lid. Inner lid section is not removable. • Do not use any abrasive materials. • If the rubber seal becomes damaged the dispenser lid should be replaced, as this will cause the leakage of steam, condensation, or deformation. (See page 50 for replacement.) • This part is not dishwasher safe. <p>Raisin nut dispenser</p> <ul style="list-style-type: none"> • The dispenser will be very hot after baking. Remove the dispenser after it cools down completely. • Do not use any harsh cleansers, steel wool pads, or other abrasive materials or utensils, especially on the non-stick coated surface. It may scratch the surface and cause ingredients to stick. • This part is not dishwasher safe, as it may become damaged. • Clean the dispenser after each use to avoid build up of residue of ingredients.
 <p>Kneader mounting shaft</p>	<p>Bread pan and kneading blade</p> <ul style="list-style-type: none"> • If the kneading blade cannot be easily removed from the pan by twisting the mounting shaft, pour warm water into the cooled pan and leave aside for 5–10 minutes. Remove the blade. • Always remove the blade and wash the pan with mild, liquid detergent after each use. • DO NOT SUBMERGE THE PAN IN WATER. • Do not use other abrasive materials or otherwise, the pan may be scratched. • These parts are not dishwasher safe.
	<p>Measuring cup and spoon</p> <ul style="list-style-type: none"> • Rinse and wipe dry. • These parts are not dishwasher safe.

1. Be sure that the unit and the bread pan have dried completely before storing.
2. On the interior of the body some discolouration may occur with use.

Basic Ingredients

Since the bread program on your Automatic *Bread Bakery*® is completely computerised, the success of your loaf depends on the quantity and quality of the ingredients

Flour:

Wheat flour provides the bulk and structure of bread. Flour is classified into two types, strong flours which are milled from hard wheat and weak flours which are milled from soft wheat. The difference in the two types of wheat is the content of proteins that form gluten ("gluten" is the important constituent of bread which provides its structure and its stretchy, chewy texture. Gas which is released during fermentation is trapped within the elastic network of gluten, thus making the dough rise. Gluten development mostly takes place during dough kneading).



Strong flours contain a high content of protein necessary for the development of gluten. Always use strong flour - labelled as suitable for bread making when using the recipes in this book.

Plain flour and self raising flour must NOT be substituted for bread flour in the included recipes.

Wholemeal flour is made by grinding the entire wheat kernel, including the bran and germ. 100% wholemeal bread, or breads containing a high percentage of wholemeal flour, will be lower in height and heavier in texture than bread baked with 100% white bread flour. This is because the gluten strands are cut by the edges of bran flakes and the germ, also because the flour is rich in minerals, it inhibits fermentation.

In this book, we give you recipes for baking 100% wholemeal loaves on the WHOLE WHEAT, RAPID or TIMER programme.

Brown flour has had 10-15% of the wheat grain removed during milling.

Granary® or Malted Grain flour® has crushed wheat or rye grains added together with malted whole wheat. This makes the brown bread coarser and moister with a nuttier flavour.

Softgrain flour is strong white flour with wheat and rye grains added to provide extra fibre, texture and flavour. Do not attempt to use softgrain flour on a timer mode, as the grains can absorb water and swell up, spoiling the texture of the loaf.

Stoneground flour - generally modern milling methods use steel rollers, however in the case of stoneground flour the grains are crushed between 2 large millstones.

Rye flour contains some proteins but these do not form sufficient gluten. Therefore, bread baked with rye flour will be dense and heavy. When a recipe in this book calls for rye flour, do not use more than the stated quantity, as it could overload the motor.

Other flour: Products milled from other grains are occasionally used in bread. i.e. corn meal, rice, millet, soy, oat, buckwheat and barley flours. These do not contain protein that form sufficient gluten and therefore they should not be substituted for bread flour in the recipes. For gluten free bread making see pages 15 and 16. Do not add more than the stated amount in the following recipes, otherwise a good result will not be achieved.

Sugars:

Sugars or sweetening agents have the following purposes in bread making:

- They add sweetness and flavour.
- They add softness and fineness to the texture.
- They give crust colour.
- They contribute to keeping qualities by retaining moisture.
- They provide food for yeast.

Besides granulated sugar or caster sugar, brown sugar, honey and molasses can be substituted in the recipes. Recipes including fruit generally require less added sugar due to the high sugar content of the fruit.



Fats:

The major purpose of fats in bread baking are:

- They tenderize the bread.
- They add flavour and richness.
- They contribute to keeping qualities by retaining moisture.

Any fat or oil can be used, however, we recommend butter for the best flavour and texture.



Basic Ingredients

Milk and milk products:

Their main purposes are:

- They enhance flavour.
- They increase the nutritional value of bread.
- Milk solids include protein, lactose (milk sugar), and minerals.

Most recipes call for the use of milk powder.

NEVER use fresh milk on the overnight programme. Otherwise it may sour during the rest time, spoiling the final flavour.



Yeast:

Yeast is a living organism, a microscopic plant which works as a leavening agent in bread baking.

It acts on sugars and changes them into carbon dioxide gas and alcohol.

This gas production causes the leavening or the "rise" of yeast dough.

The alcohol evaporates during baking.

Yeast is available in two forms: fresh and dry. Dry yeast is available in two types; the type that requires preliminary fermentation and the type that is used dry and may be mixed with other ingredients.

For *Bread Bakery*®, use the latter type. **Do not use fresh yeast or dry yeast that requires preliminary fermentation.** Always use yeast marked "Easy Blend", "Fast Action" or "Easy Bake" on the packet. Do not dissolve yeast in water before use. It is placed dry in the bread pan first, before all other ingredients.

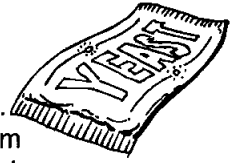
As there is an optimum temperature for yeast to activate, your *Bread Bakery*® incorporates a heat sensor to keep the dough at the correct temperature during the rising process.

We use the minimum quantity of yeast required in our recipes to avoid spoiling the flavour of the finished loaf.

All major Brands as well as supermarket own label Easy Bake Yeasts are suitable. Easy Blend Yeasts are available in sachets and once opened the sachets should be resealed and used within 48 hrs or according to manufacturer's instructions.

When using wholemeal flour, we recommend using yeast that contains vitamin C.

If this is not available, add a 100 mg vitamin C tablet available at chemists, or use 1/4 tsp vitamin C powder.



Salt:

Salt has the following functions in bread baking.

- It strengthens gluten structure and makes it more stretchable.
- It inhibits yeast growth.
- It enhances the flavour.

Therefore, too much salt will inhibit fermentation whereas too little will result in weak gluten structure. Both will result in a bread with low volume and poor texture. Use ordinary table salt. DO NOT USE coarsely GROUND SALT.



Liquid:

Cold tap water should be used.

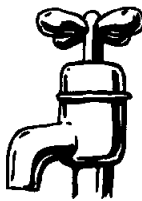
(For BAKE RAPID, lukewarm water should be used, especially during the very cold winter months.)

Cold fresh milk can be substituted to improve the keeping quality and nutritional value of the loaf, which will have a softer browner crust.

NEVER use fresh milk on the overnight program.

Always measure the liquid stated in the recipe carefully, using the measuring cup provided.

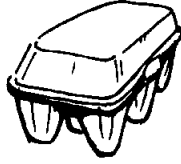
TOO MUCH LIQUID will cause the dough to collapse, giving a poor appearance.



Other Ingredients Used for Flavoured Loaves

Egg:

These are sometimes added to nutritionally enrich the dough, they also improve the keeping properties and colour of the baked product. Medium sized eggs are used.



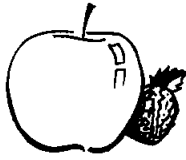
Vitamin C (Ascorbic Acid):

Ascorbic acid is a “bread improver” i.e. it helps improve the volume of the loaf. This is now incorporated into the Fast Action Easy Bake yeast and does not have to be added as a separate ingredient, although we recommend adding 1/4 tsp Vitamin C powder to certain whole wheat loaves to improve the rise.



Fruits:

Dried fruits are used in some of the following recipes. Total weight of dried fruits used should not exceed recommendations in the recipes. When using fresh fruit, use only as directed in the following recipes, as the water content of the fruit will affect the loaf volume.



Nuts:

Nuts may be used, but chop them finely. Use no more than the recipe recommends.

The height of bread when nuts are used, may be low because the chopped nuts will cut the gluten structure.



Bran:

Approx 60–75 ml (4–5 tbsp) can be added to boost the fibre content. (Do not use more than this recommended amount as it will affect the volume of the loaf).



When adding nuts as well as dried fruit, their total weight should not exceed that recommended in the recipes. Remember to chop them finely as these interfere with mixing.

Wheat germ:

Approx 60 ml (4 tbsp) can be added to give a nuttier flavour.

Spices:

Spices are used to add flavour to the bread. Only small amounts (1 teaspoon to 2 teaspoon) are required.



Herbs:

Herbs are used to add flavour to the bread. These can be used fresh or dried. If using dried herbs only small amounts (1–2 tsp) are required. For fresh herbs follow the guidelines in the recipes.

Seeds:

These may be added to give flavour and texture to the bread. Be careful if using larger seeds, that are particularly hard, as they could scratch the non-stick coating.

Tips for Baking Whole wheat & Multigrain Breads

The result of breads, such as whole wheat breads and multigrain breads, are affected greatly by the quality of ingredients, especially the flour. The flour quality is affected by the keeping methods, the temperature, humidity, etc. Another important factor about the flour is that its quality also differs from year to year, season to season. This is due to the quality of the wheat crop being affected by the weather.

Sometimes due to bad weather conditions, the crop may not grow with as much gluten forming properties as it would require to produce flour for making excellent breads.

When the quality of flour is poor, the bread may not rise, or collapse after rising due to weak gluten. In such cases, take the following measures to obtain better results.

1. At least 150 g of the flour should be white bread flour, rather than whole wheat flour.
and/ or
2. Reduce 15 ml to 30 ml of water from the regular amount.
3. Reduce the amount of dry yeast to 1/2 teaspoon. (2 g)

The loaf produced by above methods may be low or small.

Tips for Using Bread Mixes

When using ready prepared bread mixes where the yeast is already in the packet, use the basic bake rapid option of 1 hour 55 minutes for all varieties of mix.

Select the correct size for the quantity of mix used.

XL (Extra Large) – 600g packet

L (Large) – 500g packet

Put the packet mix in the bread pan, and add the recommended quantity of water from the recipe on the packet.

Select basic bake rapid option of 1 hour 55 minutes and press Start.

We do not know how much yeast is in the packet, and therefore how high the bread will rise. We recommend that you should add/lessen the mix you use according to the baking results.

For ready prepared mixes, where the yeast is supplied in a separate sachet, select the program according to the type of flour in the mix.

For example white and brown mixes use the basic program (4 hours) and wholemeal the wholemeal program (5 hours), and follow the recipe proportion in our book for yeast and water quantities to use.

Differences in Baking Results

Baking results differ according to several factors including environmental conditions, electricity fluctuation, choice of ingredients, their brands, measurements and quality. To avoid poor baking results the following should be remembered.

1. Bake at optimum temperature.

Temperature is one of the most important factors in bread baking. Although the *Bread Bakery*® is designed to sense the temperature and automatically control the heating system during the entire process of baking, it works best in a room temperature between 20°C (68°F) to 25°C (77°F), a slight difference in volume may be noticed when the BAKE RAPID option is used or during winter months when an overnight programme is used.

2. Electricity Fluctuations will affect the height, the texture and the colour of bread.

The *Bread Bakery*® incorporates a 10 minute memory which means that if the electricity supply is interrupted for 10 minutes or less the bread machine will automatically restart.

3. Measure the ingredients accurately.

Accurate measurement is essential in achieving good baking results.

Liquids should be measured in the measuring cup and yeast, salt, sugar and milk powder using the measuring spoon provided.

Flour must be weighed accurately on scales either using the metric (grammes) or imperial (ozs). Do not exceed the stated weight of flour as this could damage your machine.

For measuring fat (butter) the 15–25 g recommended in the recipes is a guideline for the quantity to use. If using oil the equivalent measurement is 2–3 tbsp oil per 25 g butter, depending on personal taste.

The yeast should be measured carefully using the teaspoon end of the measuring spoon. It is marked inside with a quarter, half and three quarter level for your convenience.

4. Order of Ingredients. (For "gluten free", the order listed on page 16 must be followed.)

Always place yeast first, then all other dry ingredients into the bread pan, followed by the liquid so that the yeast is at the bottom and not in contact with the liquid. N.B. Never let the yeast touch liquid before kneading.

5. Always use fresh ingredients.

Check the date on the flour packet before purchase and use the flour before it is out of date. After opening the packet reseal and store in a cool dry place.

6. Experimenting.

Take care to follow the guidelines when adding additional ingredients, as if added in excess, these affect the final loaf volume. For loaves with poor volume, extra sugar e.g. for white loaves extra 1/2–1 tbsp should be added, as this helps the rise for poorer quality strong white flours.

Additional water eg 10–20 ml will give a lighter textured loaf.

7. Maximum Load.

Do not attempt to increase the quantities in the recipes given as overloading may damage your machine.

8. When using ideas from other recipe books we recommend that you follow our proportions of flour, water and yeast as a guide and add the other ingredients accordingly.

Slicing and Storing the Bread

Slicing the Bread

Cool the bread on a wire rack before slicing.

Cutting the bread fresh from the oven, especially gluten free, may be difficult.



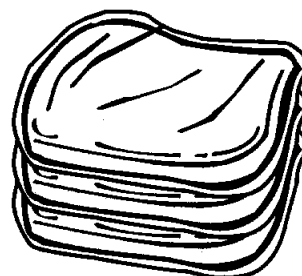
Storing the bread

1. Let the bread cool completely at room temperature.

2. Wrap it in a foil or a plastic bag to preserve freshness.

3. To enjoy the taste of freshly baked homemade bread, try to consume your bread as soon as possible.

4. For longer storage, wrap well and store in the freezer. It is better to slice the loaf before freezing.



Guidelines of Ingredients to be placed in the Raisin Nut Dispenser

In general, ingredients that are in small pieces and that are completely dry may be placed in the raisin nut dispenser to be dropped automatically into the bread pan during the breadmaking process. Ingredients that are wet or sticky on the surface may not drop completely into the bread pan and may remain in the dispenser, so are not suitable.

Ingredients should be placed in the dispenser after it has been set in position in the bread maker, otherwise the small ingredients such as sesame seeds may escape from the gap.

Main Examples

○ = May be placed in the raisin nut dispenser

× = Should not be placed in the raisin nut dispenser

	Ingredients	Notes
○	Dried fruits	Dried fruits soaked in syrup or alcohol, or chopped into very small pieces will have sticky surfaces and these may not drop completely into the bread pan.
	Nuts	
	Cereals	
	Seeds	
	Herbs	
	Bacon, Salami	
×	Raw fruits	These ingredients have a high water content so that they may stick to the dispenser surface.
	Chocolate chips	These ingredients may melt in the dispenser before being dropped, or may have sticky surfaces, therefore may not drop completely from the dispenser.
	Cheese	These ingredients should be placed in the bread pan with other ingredients at the beginning.

※ The results will vary according to the condition of ingredients, circumstances such as room temperature or the use of the timer. For example, sugar coated mixed fruits which may be dry on the surface at first, will have sticky surfaces when cut into small pieces, plus the sugar could melt in the dispenser during the hot summer months if left in the dispenser for long.

※ Chop dried fruits roughly, as if ingredients are too small they may stick to the container and will not be added to the loaf or dough.

Maximum amount

Ingredients to be placed in the raisin nut dispenser should not be more than those stated in the recipes.

Carefully place the ingredients in the raisin nut dispenser.

Do not press down as you may damage the dispenser, and the ingredients will not then be added to the loaf or dough.

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The following recipes should be used with white bread flour.
Select basic BAKE program of 4 hours for the recipes below, unless it states otherwise.

⌚ Timer may be used.

⊗ Timer may not be used.

tsp=teaspoon tbs=tablespoon

Basic white loaf ⌚

	Medium	Large	Ex Large
Yeast	1/2 tsp	1 tsp	1 1/4 tsp
Strong white flour	400 g (14 oz)	500 g (1lb 2 oz)	600 g (1lb 5 oz)
Sugar	1 tbs	1 tbs	1 1/2 tbs
Butter	15 g (1/2 oz)	25 g (1 oz)	25 g (1 oz)
Milk powder	1 tbs	1 1/2 tbs	2 tbs
Salt	1 tsp	1 1/2 tsp	1 1/2 tsp
Water	280 ml	350 ml	400 ml

Milk loaf ⊗

	Medium	Large	Ex Large
Yeast	1/2 tsp	1 tsp	1 1/4 tsp
Strong white flour	400 g (14 oz)	500 g (1lb 2 oz)	600 g (1lb 5 oz)
Sugar	1 tbs	1 tbs	1 1/2 tbs
Butter	15 g (1/2 oz)	25 g (1 oz)	25 g (1 oz)
Milk powder	1 tbs	1 1/2 tbs	2 tbs
Salt	1 tsp	1 1/2 tsp	1 1/2 tsp
Water	140 ml	175 ml	200 ml
Milk	140 ml	175 ml	200 ml

Rapid white loaf

Use basic BAKE RAPID, 1 hr 55min. ⊗

	Medium	Large	Ex Large
Yeast	3/4 tsp	1 1/4 tsp	1 3/4 tsp
Strong white flour	400 g (14 oz)	500 g (1lb 2 oz)	600 g (1lb 5 oz)
Sugar	1 tbs	1 tbs	1 1/2 tbs
Butter	15 g (1/2 oz)	25 g (1 oz)	25 g (1 oz)
Milk powder	1 tbs	1 1/2 tbs	2 tbs
Salt	1 tsp	1 1/2 tsp	1 1/2 tsp
Water	280 ml	350 ml	400 ml

Wheat germ Large Size ⊗

Yeast	1 tsp
Strong white flour	500 g (1 lb 2 oz)
Sugar	1 tbs
Butter	25 g (1 oz)
Milk powder	2 tbs
Salt	1 1/2 tsp
Wheatgerm	4 tbs
Water	350 ml

Orange loaf ⊗

	Medium	Large	Ex Large
Yeast	1/2 tsp	1 tsp	1 1/4 tsp
Strong white flour	400 g (14 oz)	500 g (1lb 2 oz)	600 g (1lb 5 oz)
Sugar	1 tbs	1 tbs	1 1/2 tbs
Butter	15 g (1/2 oz)	25 g (1 oz)	25 g (1 oz)
Milk powder	1 tbs	1 1/2 tbs	2 tbs
Salt	1 tsp	1 1/2 tsp	1 1/2 tsp
	Grated orange rind of one whole orange		
Water	200 ml	230 ml	260 ml
Orange juice	80 ml	120 ml	140 ml

Delicious served with marmalade.

Rye and Caraway Large Size ⊗

Yeast	1 tsp
Strong white flour	350 g (12 oz)
Rye flour	100 g (4 oz)
Butter	15 g (1/2 oz)
Milk powder	2 tbs
Salt	1 tsp
Caraway seeds	1 1/2 tsp
Vitamin C powder	1/4 tsp
Water	310 ml

Bran loaf ⊗

	Medium	Large	Ex Large
Yeast	1/2 tsp	1 tsp	1 1/4 tsp
Strong white flour	400 g (14 oz)	500 g (1lb 2 oz)	600 g (1lb 5 oz)
Sugar	1 tbs	1 tbs	1 1/2 tbs
Butter	15 g (1/2 oz)	25 g (1 oz)	25 g (1 oz)
Milk powder	1 tbs	1 1/2 tbs	2 tbs
Salt	1 tsp	1 1/2 tsp	1 1/2 tsp
Bran	3 tbs	4 tbs	5 tbs
Water	280 ml	350 ml	400 ml

Herby Bread ⊗

	Medium	Large	Ex Large
Yeast	1/2 tsp	1 tsp	1 1/4 tsp
Strong white flour	400 g (14 oz)	500 g (1lb 2 oz)	600 g (1lb 5 oz)
Sugar	1 tbs	1 tbs	1 1/2 tbs
Butter	15 g (1/2 oz)	25 g (1 oz)	25 g (1 oz)
Milk powder	1 tbs	1 1/2 tbs	2 tbs
Salt	1 tsp	1 1/2 tsp	1 1/2 tsp
Parsley	1 tbs	2 tbs	3 tbs
Coriander	1 tbs	2 tbs	3 tbs
Chives	1 tbs	2 tbs	3 tbs
Water	280 ml	350 ml	400 ml

The following recipes should be used with white bread flour.
Select basic **BAKE RAISIN** program of 4 hours for the recipes below.

tsp=teaspoon tbsp=tablespoon

5-Seeded Bread ☺

	Medium	Large	Ex Large
Yeast	1/2 tsp	1 tsp	1 1/4 tsp
Strong white flour	400 g (14 oz)	500 g (1lb 2 oz)	600 g (1lb 5 oz)
Sugar	1 tbsp	1 tbsp	1 1/2 tbsp
Butter	15 g (1/2 oz)	25 g (1 oz)	25 g (1 oz)
Milk powder	1 tbsp	1 1/2 tbsp	2 tbsp
Salt	1 tsp	1 1/2 tsp	1 1/2 tsp
Water	280 ml	350 ml	400 ml
Caraway seeds	1/2 tsp	1 tsp	1 1/2 tsp
Sesame seeds	1 1/2 tbsp	2 tbsp	2 1/2 tbsp
Pumpkin seeds	1/2 tbsp	1 tbsp	1 1/2 tbsp
Poppy seeds	1/2 tbsp	1 tbsp	1 1/2 tbsp
Sunflower seeds	1/2 tbsp	1 tbsp	1 1/2 tbsp

Note: Place seeds in the raisin nut dispenser.

Spicy Fruit loaf ☺

	Medium	Large	Ex Large
Yeast	1/2 tsp	1 tsp	1 1/4 tsp
Strong white flour	400 g (14 oz)	500 g (1lb 2 oz)	600 g (1lb 5 oz)
Sugar	1 tbsp	1 tbsp	1 1/2 tbsp
Butter	15 g (1/2 oz)	25 g (1 oz)	25 g (1 oz)
Milk powder	1 tbsp	1 1/2 tbsp	2 tbsp
Salt	1 tsp	1 1/2 tsp	1 1/2 tsp
Water	280 ml	350 ml	400 ml
Cinnamon	2 tsp	2 1/2 tsp	3 tsp
Mixed dried fruit	75 g (3 oz)	100 g (4 oz)	125 g (5 oz)

Note: Mix cinnamon and dried fruit together place in the raisin nut dispenser.

Tomato Foccacia Medium Size ☒

Yeast	3/4 tsp
Strong white flour	400 g (14 oz)
Sugar	1 tsp
Salt	1 tsp
Passata	150 ml
Water	120 ml
Green pitted olives, halved	50 g (2 oz)
Sundried tomatoes*, chopped	50 g (2 oz)

Note: Place olives and tomatoes in the raisin nut dispenser.

*Use sundried tomatoes in oil. If not in oil, allow tomatoes to soak in water for 10-15 minutes, then drain.

Raisin and Hazelnut Medium Size ☒

Yeast	3/4 tsp
Strong white flour	300 g (11 oz)
Strong wholemeal flour	100 g (4 oz)
Sugar	1 tsp
Butter	15 g (1/2 oz)
Milk powder	1 1/2 tbsp
Salt	1 tsp
Egg	1 medium sized
Water	310 ml
Hazelnuts, chopped	50 g (2 oz)
Raisins	75 g (3 oz)

Note: Place raisins and hazelnuts in the raisin nut dispenser.

Pizza loaf Medium Size ☒

Yeast	1/2 tsp
Strong white flour	400 g (14 oz)
Sugar	1 tbsp
Butter	15 g (1/2 oz)
Milk powder	1 1/2 tbsp
Salt	1 tsp
Dried oregano	2 tsp
Water	280 ml
Pepperoni, finely chopped	75 g (3 oz)
Stuffed olives, chopped	50 g (2 oz)

Note: Place Pepperoni and olives in the raisin nut dispenser.

Apricot and Walnut Large Size ☺

Yeast	1 tsp
Strong white flour	500 g (1lb 2 oz)
Sugar	1 tbsp
Butter	25 g (1 oz)
Salt	1 1/2 tsp
Water	350 ml
Dried apricots, chopped	75 g (3 oz)
Walnuts, chopped	50 g (2 oz)

Note: Place apricots and walnuts in the raisin nut dispenser.

Basic-Brown

- ⌚ Timer may be used.
 ⊗ Timer may not be used.

The following recipes should be used with brown bread flour.
 Select basic BAKE program of 4 hours, unless it state otherwise.

tsp=teaspoon tbsp=tablespoon

Basic brown loaf ⌚

	Medium	Large	Ex Large
Yeast	1/2 tsp	1 tsp	1 1/4 tsp
Strong brown flour	400 g (14 oz)	500 g (1lb 2 oz)	600 g (1lb 5 oz)
Sugar	1 tbsp	1 tbsp	1 1/2 tbsp
Butter	15 g (1/2 oz)	25 g (1 oz)	25 g (1 oz)
Milk powder	1 tbsp	1 1/2 tbsp	2 tbsp
Salt	1 tsp	1 1/2 tsp	1 1/2 tsp
Water	290 ml	350 ml	400 ml

Ploughmans loaf Large Size ⊗

Yeast	1 tsp
Strong brown flour	250 g (9 oz)
Strong white flour	250 g (9 oz)
Sugar	1 tbsp
Butter	25 g (1 oz)
Milk powder	1 1/2 tbsp
Salt	1 1/2 tsp
Branston pickle	3 tbsp
Apple juice	130 ml
Water	220 ml

Ideal to serve with cheese, chutney and salad for lunch.

Rapid brown loaf

Use basic BAKE RAPID, 1 hr 55min. ⊗

	Medium	Large	Ex Large
Yeast	3/4 tsp	1 1/4 tsp	1 3/4 tsp
Strong brown flour	400 g (14 oz)	500 g (1lb 2 oz)	600 g (1lb 5 oz)
Sugar	1 tbsp	1 tbsp	1 1/2 tbsp
Butter	15 g (1/2 oz)	25 g (1 oz)	25 g (1 oz)
Milk powder	1 tbsp	1 1/2 tbsp	2 tbsp
Salt	1 tsp	1 1/2 tsp	1 1/2 tsp
Water	290 ml	350 ml	400 ml

Malted loaf Use basic BAKE RAISIN ⌚

	Medium	Large	Ex Large
Yeast	1/2 tsp	1 tsp	1 1/4 tsp
Strong brown flour	400 g (14 oz)	500 g (1lb 2 oz)	600 g (1lb 5 oz)
Sugar	1 tbsp	1 tbsp	1 1/2 tbsp
Butter	15 g (1/2 oz)	25 g (1 oz)	25 g (1 oz)
Milk powder	1 tbsp	1 1/2 tbsp	2 tbsp
Salt	1 tsp	1 1/2 tsp	1 1/2 tsp
Malt extract	2 tbsp	3 tbsp	4 tbsp
Water	290 ml	350 ml	400 ml
Sultanas	75 g (3 oz)	100 g (4 oz)	125 g (4 oz)

Note: Place sultanas in the raisin nut dispenser.

Anchovy and Sundried Tomato loaf ⊗

Medium Size

Use basic BAKE RAISIN

Yeast	3/4 tsp
Strong brown flour	200 g (7 oz)
Strong white flour	200 g (7 oz)
Sugar	1 tbsp
Milk powder	1 tbsp
Anchovies, drained	30 g (1 1/2 oz)
Water	300 ml
Sundried tomatoes*, chopped	50 g (2 oz)

Note: Place tomatoes in raisin nut dispenser.

*Use sundried tomatoes in oil. If not in oil, allow tomatoes to soak in water for 10-15 minutes, then drain.

Curry and Mango loaf ⊗

	Medium	Large	Ex Large
Yeast	1/2 tsp	1 tsp	1 1/4 tsp
Strong brown flour	400 g (14 oz)	500 g (1lb 2 oz)	600 g (1lb 5 oz)
Sugar	1 tbsp	1 tbsp	1 1/2 tbsp
Butter	15 g (1/2 oz)	25 g (1 oz)	25 g (1 oz)
Milk powder	1 tbsp	1 1/2 tbsp	2 tbsp
Salt	1 tsp	1 1/2 tsp	1 1/2 tsp
Curry paste	1-2 tsp	2-3 tsp	3-4 tsp
Mango chutney	2 tbsp	3 tbsp	4 tbsp
Water	280 ml	350 ml	400 ml

Dip in the sauce of your Indian meal.

Cheese and Bacon loaf

Use basic BAKE RAISIN ⊗

	Medium	Large	Ex Large
Yeast	3/4 tsp	1 tsp	1 1/4 tsp
Strong brown flour	400 g (14 oz)	500 g (1lb 2 oz)	600 g (1lb 5 oz)
Sugar	1 tbsp	1 tbsp	1 1/2 tbsp
Milk powder	1 tbsp	1 1/2 tbsp	2 tbsp
Salt	1 tsp	1 1/2 tsp	1 1/2 tsp
Cheddar cheese, grated	50 g (2 oz)	75 g (3 oz)	100 g (4 oz)
Water	290 ml	350 ml	400 ml
Cooked bacon, chopped	50 g (2 oz)	75 g (3 oz)	100 g (4 oz)

Note: Place bacon in the raisin nut dispenser.

Wonderful toasted and served with poached eggs.

Whole wheat

The following recipes should be used with wholemeal bread flour.

tsp=teaspoon tbsp=tablespoon

Select whole wheat BAKE program of 5 hours for recipes below.

Select whole wheat BAKE RAPID program of 3 hours for recipes below.

100% Wholemeal loaf ☉

	Medium	Large	Ex Large
Yeast Strong	3/4 tsp	1 tsp	1 1/2 tsp
wholemeal flour	400 g (14 oz)	500 g (1lb 2 oz)	600 g (1lb 5 oz)
Sugar	1 tbsp	1 1/2 tbsp	1 1/2 tbsp
Butter	15 g (1/2 oz)	25 g (1 oz)	25 g (1 oz)
Milk powder	1 tbsp	1 1/2 tbsp	2 tbsp
Salt	1 tsp	1 1/2 tsp	1 1/2 tsp
Vitamin C powder	1/4 tsp	1/4 tsp	1/4 tsp
Water	300 ml	360 ml	420 ml

Rapid 100% Wholemeal loaf ☒

	Medium	Large	Ex Large
Yeast Strong	1 tsp	1 1/2 tsp	2 tsp
wholemeal flour	400 g (14 oz)	500 g (1lb 2 oz)	600 g (1lb 5 oz)
Sugar	1 tbsp	1 1/2 tbsp	1 1/2 tbsp
Butter	15 g (1/2 oz)	25 g (1 oz)	25 g (1 oz)
Milk powder	1 tbsp	1 1/2 tbsp	2 tbsp
Salt	1 tsp	1 1/2 tsp	1 1/2 tsp
Vitamin C powder	1/4 tsp	1/4 tsp	1/4 tsp
Water	300 ml	360 ml	420 ml

70% Wholemeal loaf ☉

	Medium	Large	Ex Large
Yeast Strong	1/2 tsp	1 tsp	1 1/4 tsp
wholemeal flour	275 g (10 oz)	350 g (12 oz)	425 g (15 oz)
Strong white flour	125 g (4 oz)	150 g (5 oz)	175 g (6 oz)
Sugar	1 tbsp	1 1/2 tbsp	1 1/2 tbsp
Butter	15 g (1/2 oz)	25 g (1 oz)	25 g (1 oz)
Milk powder	1 tbsp	1 1/2 tbsp	2 tbsp
Salt	1 tsp	1 1/2 tsp	1 1/2 tsp
Vitamin C powder	1/4 tsp	1/4 tsp	1/4 tsp
Water	300 ml	360 ml	420 ml

Rapid 70% Wholemeal loaf ☒

	Medium	Large	Ex Large
Yeast Strong	3/4 tsp	1 1/4 tsp	1 3/4 tsp
wholemeal flour	275 g (10 oz)	350 g (12 oz)	425 g (15 oz)
Strong white flour	125 g (4 oz)	150 g (5 oz)	175 g (6 oz)
Sugar	1 tbsp	1 1/2 tbsp	1 1/2 tbsp
Butter	15 g (1/2 oz)	25 g (1 oz)	25 g (1 oz)
Milk powder	1 tbsp	1 1/2 tbsp	2 tbsp
Salt	1 tsp	1 1/2 tsp	1 1/2 tsp
Vitamin C powder	1/4 tsp	1/4 tsp	1/4 tsp
Water	300 ml	360 ml	420 ml

50% Wholemeal loaf ☉

	Medium	Large	Ex Large
Yeast Strong	1/2 tsp	1 tsp	1 1/4 tsp
wholemeal flour	200 g (7 oz)	250 g (9 oz)	300 g (11 oz)
Strong white flour	200 g (7 oz)	250 g (9 oz)	300 g (11 oz)
Sugar	1 tbsp	1 1/2 tbsp	1 1/2 tbsp
Butter	15 g (1/2 oz)	25 g (1 oz)	25 g (1 oz)
Milk powder	1 tbsp	1 1/2 tbsp	2 tbsp
Salt	1 tsp	1 1/2 tsp	1 1/2 tsp
Water	300 ml	360 ml	420 ml

Rapid 50% Wholemeal loaf ☒

	Medium	Large	Ex Large
Yeast Strong	3/4 tsp	1 1/4 tsp	1 3/4 tsp
wholemeal flour	200 g (7 oz)	250 g (9 oz)	300 g (11 oz)
Strong white flour	200 g (7 oz)	250 g (9 oz)	300 g (11 oz)
Sugar	1 tbsp	1 1/2 tbsp	1 1/2 tbsp
Butter	15 g (1/2 oz)	25 g (1 oz)	25 g (1 oz)
Milk powder	1 tbsp	1 1/2 tbsp	2 tbsp
Salt	1 tsp	1 1/2 tsp	1 1/2 tsp
Water	300 ml	360 ml	420 ml

Whole wheat

⌚ Timer may be used.

⊗ Timer may not be used.

The following recipes can be used with a mixture of bread flours and those containing wholegrains. The grains should preferably be ground – as finely as possible – to protect the non-stick coating inside the bread pan.

Select whole wheat BAKE program of 5 hours for recipes below, unless it states otherwise.

tsp=teaspoon tbsp=tablespoon

Granary® ⌚

	Medium	Large	Ex Large
Yeast	1/2 tsp	1 tsp	1 1/4 tsp
Granary® flour	400 g (14 oz)	500 g (1lb 2 oz)	600 g (1lb 5 oz)
Sugar	1 tbsp	1 tbsp	1 1/2 tbsp
Butter	15 g (1/2 oz)	25 g (1 oz)	25 g (1 oz)
Milk powder	1 tbsp	2 tbsp	2 tbsp
Salt	1 tsp	1 1/2 tsp	1 1/2 tsp
Water	280 ml	350 ml	400 ml

Malted Brown ⌚

	Medium	Large	Ex Large
Yeast	1/2 tsp	1 tsp	1 1/4 tsp
Granary® flour	250 g (9 oz)	300 g (11 oz)	350 g (12oz)
Strong white flour	150 g (5 oz)	200 g (7 oz)	250 g (9 oz)
Sugar	1 tbsp	1 tbsp	1 1/2 tbsp
Butter	15 g (1/2 oz)	25 g (1 oz)	25 g (1 oz)
Milk powder	1 tbsp	1 1/2 tbsp	2 tbsp
Salt	1 tsp	1 1/2 tsp	1 1/2 tsp
Water	280 ml	350 ml	400 ml

Onion loaf Medium Size ⊗

Yeast	3/4 tsp
Strong wholemeal flour	300 g (11 oz)
Strong white flour	100 g (4 oz)
Sugar	1 tbsp
Butter	15 g (1/2 oz)
Milk powder	1 tbsp
Salt	1 tsp
Onion, chopped and softened	1 small, 50 g (2 oz)
Olive oil	1 tsp
Garlic purée	1 tsp
Creamed horseradish sauce	2 tsp
Water	300 ml

Note: Poppy seeds can be sprinkled over the loaf, one hour before the end.

Cheese and Oat loaf Medium Size ⊗

Yeast	3/4 tsp
Strong white flour	400 g (14 oz)
Sugar	1 tsp
Butter	15 g (1/2 oz)
Salt	1 1/2 tsp
Egg	1 medium sized
Porridge oats	100 g (4 oz)
Cheddar cheese, grated	50 g (2 oz)
Gruyere cheese, grated	50 g (2 oz)
Parmesan cheese, grated	40 g (1 1/2 oz)
Mustard powder	1 tsp
Water	330 ml

Note: Reserve 1 tablespoon of the grated cheddar cheese to sprinkle over the top of the loaf, one hour before the end.

Rosemary and Garlic Large Size ⊗

Yeast	1 tsp
Strong white flour	250 g (9 oz)
Granary® flour	250 g (9 oz)
Sugar	1 tbsp
Butter	15 g (1/2 oz)
Milk powder	1 1/2 tbsp
Salt	1 tsp
Garlic puree	4 tsp
Dried rosemary	2 tsp
Water	350 ml

Honey and Sunflower Medium Size ⌚

Use whole wheat BAKE RAISIN

Yeast	1/2 tsp
Strong white flour	200 g (7 oz)
Granary® flour	200 g (7 oz)
Butter	15 g (1/2 oz)
Milk powder	1 tbsp
Salt	1 tsp
Honey	1 1/2 tbsp
Water	280 ml
Sunflower seeds	2 tbsp

Note: Place sunflower seeds in the raisin nut dispenser.

The following recipes can be used with a mixture of bread flours and those containing wholegrains. The grains should preferably be ground – as finely as possible – to protect the non-stick coating inside the bread pan.

Select whole wheat BAKE RAISIN program of 5 hours for all recipes below.

tsp=teaspoon tbsp=tablespoon

Pesto and pine nuts ☒

	Medium	Large	Ex Large
Yeast	1/2 tsp	1 tsp	1 1/4 tsp
Strong wholemeal flour	200 g (7 oz)	250 g (9 oz)	300 g (11 oz)
Strong white flour	200 g (7 oz)	250 g (9 oz)	300 g (11 oz)
Sugar	1 tbsp	1 1/2 tbsp	1 1/2 tbsp
Butter	15 g (1/2 oz)	25 g (1 oz)	25 g (1 oz)
Milk powder	1 tbsp	1 1/2 tbsp	2 tbsp
Salt	1 tsp	1 1/2 tsp	1 1/2 tsp
Pesto	2 tbsp	3 tbsp	4 tbsp
Water	300 ml	360 ml	420 ml
Pine nuts	50 g (2 oz)	75 g (3 oz)	100 g (4 oz)

Note: Place pine nuts in the raisin nut dispenser.

Cumin Seeds Large Size ⌚

Yeast	1 tsp
Strong white flour	150 g (5 oz)
Strong wholemeal flour	350 g (12 oz)
Milk powder	2 tbsp
Butter	25 g (1 oz)
Salt	1 1/2 tsp
Honey	2 tbsp
Water	360 ml
Cumin seeds	2 tbsp

Note: Place cumin seeds in the raisin nut dispenser.

Banana and Muesli loaf Medium Size ⌚

Yeast	1 tsp
Strong white flour	175 g (6 oz)
Strong wholemeal flour	225 g (8 oz)
Sugar	1 tbsp
Butter	15 g (1/2 oz)
Milk powder	1 1/2 tbsp
Salt	1 tsp
Muesli	4 tbsp
Water	320 ml
Banana chips	75 g (3 oz)

Note: Place Banana chips in the raisin nut dispenser.

A nice change for a healthy breakfast loaf.

Olive loaf Medium Size ☒

Yeast	3/4 tsp
Strong wholemeal flour	200 g (7 oz)
Strong white flour	200 g (7 oz)
Butter	15 g (1/2 oz)
Milk powder	1 1/2 tbsp
Salt	1 tsp
Dried oregano	1 tbsp
Water	320 ml
Whole black olives, pitted	50 g (2 oz)

Note: Place whole black olives in the raisin nut dispenser.

Maple and Pecan Nut Medium Size ⌚

Yeast	1/2 tsp
Strong white flour	200 g (7 oz)
Strong wholemeal flour	200 g (7 oz)
Sugar	1 tsp
Butter	15 g (1/2 oz)
Milk powder	1 tbsp
Salt	1 tsp
Maple syrup	2 tbsp
Water	300 ml
Pecan nuts, chopped	50 g (2 oz)

Note: Place pecan nuts in the raisin nut dispenser.

Salami and Peppercorn Large Size ☒

Yeast	1 tsp
Strong white flour	150 g (5 oz)
Strong wholemeal flour	350 g (12 oz)
Sugar	1 1/2 tbsp
Butter	25 g (1 oz)
Milk powder	1 1/2 tbsp
Salt	1 1/2 tsp
Water	360 ml
Salami	75 g (3 oz)
Peppercorns in brine, drained	2 tsp

Note: Place salami and peppercorns in the raisin nut dispenser.

French

The following recipes should be used with strong bread flour.
Select french BAKE program of 6 hours. One size only.

⌚ Timer may be used.

tsp=teaspoon tbsp=tablespoon

⊗ Timer may not be used.

Basic French loaf ⌚

Yeast	1 tsp
Strong white flour	400 g (14 oz)
Butter	15 g (1/2 oz)
Salt	1 tsp
Water	300 ml

Rustic Style French ⌚

Yeast	1 tsp
Strong white flour	275 g (10 oz)
Strong wholemeal flour	75 g (3 oz)
Rye flour	50 g (2 oz)
Butter	15 g (1/2 oz)
Salt	1 tsp
Water	310 ml

Italian

The following recipes should be used with strong white flour.
Select italian BAKE program of 4 hours 30 minutes. One size only.

⌚ Timer may be used.

tsp=teaspoon tbsp=tablespoon

⊗ Timer may not be used.

Ciabatta ⌚

Yeast	1 tsp
Strong white flour	500 g (1 lb 2 oz)
Sugar	1 tsp
Salt	1 tsp
Virgin olive oil	3 tbsp
Water	350 ml

Olive and Passata ⊗

Yeast	3/4 tsp
Strong white flour	400 g (14 oz)
Sugar	1 tsp
Salt	1/2 tsp
Olive oil	2 tbsp
Black olives, chopped	50 g (2 oz)
Passata	140 ml
Water	140 ml

Onion and Garlic ⊗

Yeast	3/4 tsp
Strong white flour	350 g (12 oz)
Polenta	50 g (2 oz)
Sugar	1 tsp
Salt	1/2 tsp
Olive oil*	1 tbsp
Onion, chopped*	50 g (2 oz)
Red onion, chopped*	50 g (2 oz)
Garlic cloves, finely chopped	2
Water	270 ml

Mushroom and Pancetta ⊗

Yeast	3/4 tsp
Strong white flour	400 g (14 oz)
Sugar	1 tsp
Salt	1/2 tsp
Cep mushrooms, soaked*	25 g (1 oz)
Pancetta, cooked & chopped	50 g (2 oz)
Water	280 ml

*Soak mushrooms in water for 20 minutes and then drain, before adding to other ingredients.

*Soften chopped onions in the olive oil, before adding to the loaf.

The following recipes should be used with strong white flour.
 Select italian BAKE program of 4 hours 30minutes. One size only. tsp=teaspoon tbsp=tablespoon

Oregano and Olive ☒

Yeast	3/4 tsp
Strong white flour	400 g (14 oz)
Sugar	1 tsp
Salt	1/2 tsp
Olive oil	2 tbsp
Oregano	1 tbsp
Black olives, chopped	50 g (2 oz)
Water	280 ml

Three Cheeses ☒

Yeast	3/4 tsp
Strong white flour	400 g (14 oz)
Sugar	1 tsp
Salt	1/2 tsp
Dolcelatte	40 g (1 1/2 oz)
Parmesan cheese, grated	40 g (1 1/2 oz)
Mozarella	40 g (1 1/2 oz)
Water	270 ml

Sundried Tomato and Parmesan ☒

Yeast	3/4 tsp
Strong white flour	400 g (14 oz)
Sugar	1 tsp
Salt	1/2 tsp
Parmesan cheese, grated	50 g (2 oz)
Sundried tomatoes*, chopped	50 g (2 oz)
Water	280 ml

*Use sundried tomatoes in oil.
 If not in oil, allow tomatoes to soak in water for 10–15 minutes, then drain.

Sandwich

Ensure strong bread flour is used in these recipes.
 Select sandwich BAKE program of 5 hours. One size only.

☺ Timer may be used.

☒ Timer may not be used.

tsp=teaspoon tbsp=tablespoon

White Sandwich Loaf ☺

Yeast	1/2 tsp
Strong white flour	400 g (14 oz)
Sugar	1 tbsp
Butter	15 g (1/2 oz)
Milk powder	1 1/2 tbsp
Salt	1 tsp
Water	290 ml

Wholemeal Sandwich Loaf ☺

Yeast	1/2 tsp
Strong wholemeal flour	400 g (14 oz)
Sugar	1 tbsp
Butter	15 g (1/2 oz)
Milk powder	1 1/2 tbsp
Salt	1 tsp
Water	330 ml

Granary® Sandwich Loaf ☺

Yeast	1/2 tsp
Granary® flour	400 g (14 oz)
Sugar	1 tbsp
Butter	15 g (1/2 oz)
Milk powder	1 1/2 tbsp
Salt	1 tsp
Water	290 ml

Gluten free

The following recipes should be used on the gluten free program.
Please see pages 15 and 16 for details.
The timer may not be used for these recipes.

tsp=teaspoon tbsp=tablespoon

Juvela products

Juvela Gluten Free Mix

Water	400 ml
Salt	1/2 tsp
Oil	1 tbsp
Mix	500 g (1 lb 2 oz)
Yeast	1 tsp

Juvela Fibre Mix

Water	420 ml
Salt	1/2 tsp
Oil	1 tbsp
Mix	500 g (1 lb 2 oz)
Yeast	1 tsp

Juvela Harvest Mix*

Water	420 ml
Salt	1/2 tsp
Oil	1 tbsp
Mix	500 g (1 lb 2 oz)
Yeast	1 tsp

Trufree products

Trufree Bread Mix*

Water	440 ml
Salt	1/2 tsp
Oil	1 tbsp
Mix	500 g (1 lb 2 oz)
Yeast	1 tsp

Schar products

Schar Mix B*

Water	440 ml
Oil	1 tbsp
Mix	500 g (1 lb 2 oz)
Yeast	1 tsp

*This mix is also wheat free, see packet for details.

Note: The appearance of the loaf will depend on the mix used.
The wheat free mixes can produce more variable results.

The following recipes should be used on the gluten free program.
Please see pages 15 and 16 for details.
The timer may not be used for these recipes.

tsp=teaspoon tbsp=tablespoon

Glutafin products

Glutafin Gluten Free Bread Mix

Water	400 ml
Salt	1/2 tsp
Oil	1 tbsp
Mix	500 g (1 lb 2 oz)
Yeast	1 tsp

Glutafin Gluten Free White Mix

Water	400 ml
Salt	1/2 tsp
Oil	1 tbsp
Mix	500 g (1 lb 2 oz)
Yeast	1 tsp

Glutafin Multigrain White Mix*

Water	520 ml
Salt	1/2 tsp
Oil	1 tbsp
Mix	500 g (1 lb 2 oz)
Yeast	1 tsp

Glutafin Gluten Free Fibre Mix

Water	470 ml
Salt	1/2 tsp
Oil	1 tbsp
Mix	500 g (1 lb 2 oz)
Yeast	1 tsp

Glutafin Multigrain Fibre Mix*

Water	480 ml
Salt	1/2 tsp
Oil	1 tbsp
Mix	500 g (1 lb 2 oz)
Yeast	1 tsp

*This mix is also wheat free, see packet for details.

Note: The appearance of the loaf will depend on the mix used.
The wheat free mixes can produce more variable results.

Flavoured Gluten Free Loaves

By using one of the basic gluten free bread mix recipes on pages 33 and 34 in this book, the following ingredients can be added to produce the loaf of your choice.

The following recipes should be used on the gluten free program.

Please see pages 15 and 16 for details.

The timer may not be used for these recipes.

tsp=teaspoon tbsp=tablespoon

Spicy Fruit loaf

One quantity of chosen mix	
Mixed fruit	75 g (3 oz)
Cinnamon	2 tsp

Note: Select Medium Crust

Five Seeds loaf

One quantity of chosen mix	
Caraway seeds	1/2 tsp
Sesame seeds	1 1/2 tbsp
Pumpkin seeds	1/2 tbsp
Poppy seeds	1/2 tbsp
Sunflower seeds	1/2 tbsp

Note: Select Dark Crust

Date and Raisin loaf

One quantity of chosen mix, but use the juice from two oranges and make up to the quantity of water required.	
Mixed spice	2 tsp
Dates, chopped	150 g (5 oz)
Raisins	100 g (4 oz)
Oil	1 tbsp
Orange rind	2 oranges

Note: Select Light Crust

Almond and Honey loaf

One quantity of chosen mix	
Almonds, toasted	50 g (2 oz)
Honey	3 tbsp

Note: Select Medium Crust

Pesto and Pine Nut loaf

One quantity of chosen mix	
Pesto	3 tbsp
Pine nuts	75 g (3 oz)

Note: Select Medium Crust

Sundried Tomato and Parmesan loaf

One quantity of chosen mix	
Parmesan cheese, grated	50 g (2 oz)
Sundried tomatoes in oil, drained and chopped	50 g (2 oz)

Note: Select Medium Crust

To enable you to enjoy preparing rolls and sweet breads with the same ease as making a loaf, your Panasonic *Bread Bakery*® has a DOUGH setting to mix and give the dough its first rising before you shape and bake in your conventional oven.

Remember when using the DOUGH program, the maximum load is 600 g (1 lb 5 oz) flour.

Using the Recipes

For preparing plain rolls, use the recipes on page 37 for wholemeal, white and brown rolls. After completion remove dough, shape, prove and bake as described.

Plain rolls can be shaped as shown below.

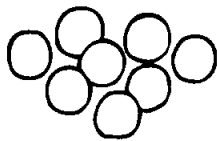
Shaping

Brush with milk or salted water, sprinkle with poppy seeds, sesame seeds, or cracked wheat. Cover, prove and bake 220°C/425°F/Gas Mark 7 for 12—15 mins.

1. Dinner Rolls



a) Divide dough into balls

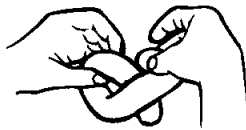


b) Flatten slightly using palm of hand

2. Knot



a) Roll dough into a sausage shape 15cm (6 inch) in length and tie in a simple knot.



b) Trim the ends.

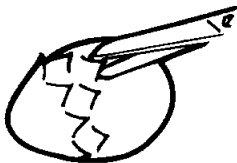
3. Hedgehogs



a) Divide dough into ovals.



b) Press one end slightly.
Press in sides to make hedgehogs' face.



c) Transfer to baking sheet.
Cut into dough with a sharp pair of scissors to snip small points all over the body. These will form the hedgehog spines.



d) Place 2 currants on the face for eyes and one for nose. Glaze with beaten egg.

Proving

Most recipes require the dough to be left to prove, i.e. to be left to rise after shaping, before the final baking. Generally the dough should be left to prove in a warm place (at approximately 40°C) until the dough has doubled in size.

Approximate proving time — Rolls 25 mins, Whole Breads, e.g. Sally Lunn etc. 50 mins.

Dough

tsp=teaspoon tbsp=tablespoon

To prevent a hard dry skin forming, cover the dough with a large polythene bag or cover with lightly oiled cling film.

If the dough has been shaped or placed on a ceramic/pyrex tray or dish, it can be proved more quickly by microwave:

- High power 10 secs.
- Rest/Stand 10 mins.
- High power 10 secs.
- (800 watt IEC oven)

The following are a selection of dough recipes which you can make in your *Bread Bakery*®.

Baking

Speciality breads, rolls and buns should be baked in a very hot oven.

Generally bake at 220°C/425°F/Gas Mark 7 unless stated otherwise.

White Rolls

(Use basic DOUGH program)

1 tsp	yeast
500 g (1 lb 2 oz)	Strong White Flour
1 tbsp	sugar
25 g (1 oz)	butter
2 tbsp	milk powder
1½ tsp	salt
300 ml	water

- 1 Divide dough into 10–12 pieces and shape into rolls.
- 2 Place on a greased baking sheet and allow to rise until doubled in size.
- 3 Glaze with beaten egg. Sprinkle with poppy seeds.
- 4 Bake at 220°C/425°F/Gas Mark 7 for 15 mins or until golden brown.

Wholemeal Rolls

(Use whole wheat DOUGH program)

To prepare dough for shaping into wholemeal rolls, use one quantity of recipe for 50% Large Wholemeal Loaf on page 28, but with 330 ml water.

Brown Rolls

(Use basic DOUGH program)

To prepare dough for shaping into brown rolls, use one quantity of recipe for Large Basic Brown Loaf on page 27, but with 320 ml water.

Tips for Use:

When the DOUGH program has completed its operation, you may find that the prepared dough is easier to shape if it is tipped onto a lightly floured board before handling.

Enriched Dough – Standard Recipe

(Use basic DOUGH program)

½ tsp	yeast
250 g (9 oz)	Strong White Flour
1 tsp	sugar
25 g (1 oz)	butter
1 tbsp	milk powder
½ tsp	salt
1 medium sized	egg
100 ml	water

Wholemeal Enriched Dough

(Use whole wheat DOUGH program)

If you wish to prepare wholemeal enriched dough, replace the white flour with strong wholemeal flour and use 140 ml water. Prepare on the whole wheat DOUGH program and use for any of the enriched dough recipes below.

Chelsea Buns – one quantity of enriched dough

(Use basic DOUGH program)

Additional ingredients required:

15 g (½ oz)	butter
100 g (4 oz)	mixed dried fruit
50 g (2 oz)	soft brown sugar
pinch	mixed spice

- 1 Knead the dough lightly and roll out to an oblong 26cm x 20cm (10"x 8").
- 2 Mix together the mixed dried fruit, soft brown sugar and a pinch mixed spice. Brush the dough with melted butter and spread the fruit mixture on top. Roll up from the long edge and cut into 8–10 slices. Arrange in a greased 23cm (9") sandwich tin and allow to prove until well risen.
- 3 Bake at 220°C/425°F/Gas Mark 7 for 15 mins or until golden brown.
- 4 Allow to cool. Drizzle with glacé icing.

tsp=teaspoon tbsp=tablespoon

Doughnuts – one quantity of enriched dough (Use basic DOUGH program)

- 1 Roll dough to 2cm (3/4") thickness. Cut into rings using 7cm (3") and 4cm (2") plain cutters.
- 2 Leave to prove. Deep fry 4 at a time in hot oil 180°C/350°F until well browned, turning them frequently. Drain on kitchen paper.
- 3 Toss in caster sugar flavoured with cinnamon.

Jam Doughnuts - one quantity of enriched dough (Use basic DOUGH program)

- 1 Divide dough into 10 balls. Flatten slightly.
- 2 Leave to prove. Deep fry 4 at a time in hot oil 180°C/350°F until well browned, turning them frequently. Drain on kitchen paper.
- 3 Fill cooked doughnuts with sieved jam using an icing syringe. Toss in caster sugar.

Stollen - one quantity of enriched dough (Use basic RAISIN DOUGH program)

Additional ingredients required:

100 g (4 oz)	mixed dried fruit
150 g (5 oz)	marzipan

- 1 Place mixed dried fruits in the raisin nut dispenser.
- 2 Roll out dough out to a 20 cm (8") circle.
- 3 Shape marzipan into 15 cm (6") sausage. Place down the centre of the dough. Brush dough edges with water and fold one side over to encase marzipan. Place on a greased baking sheet and allow to prove.
- 4 Bake at 220°C/425°F/Gas Mark 7 for 15–20 mins or until golden. Whilst still warm, brush with melted butter and dredge with icing sugar.

Bath Buns - one quantity of enriched dough (Use basic RAISIN DOUGH program)

Additional ingredients required:

75 g (3 oz)	sultanas
25 g (1 oz)	mixed peel

- 1 Place mixed peel and sultanas in the raisin nut dispenser.
- 2 Divide mixture into eight. Place on lightly greased baking sheet. Glaze with milk and sprinkle with demerara sugar.
- 3 Leave to prove.
- 4 Bake at 220°C/425°F/Gas Mark 7 for 15 mins or until well risen and golden brown.

Danish Pastries – one quantity of enriched dough (Use basic DOUGH program)

Additional ingredients required:

100 g (4 oz)	butter
100 g (4 oz)	marzipan
1 tin	apricot halves

- 1 Work 100 g (4 oz) butter with a knife until softened and form into an oblong, approximately 3/4 inch thick.
- 2 Knead the dough lightly and roll out into an oblong about three times the size of the butter. Put the butter in the centre of the dough and enclose it, overlapping the top and bottom 1/3 of the dough just across the middle and sealing the open sides with a rolling pin.
- 3 Turn the dough so that the folds are to the side and roll into a strip three times as long as it is wide. Fold the bottom one third up and the top one third down, cover and allow to rest for 10–15 mins. Turn, repeat rolling, folding and resting twice more. Roll out the dough thinly and cut into 10 cm (4") squares.
- 4 Put a little marzipan in the centre, top with one or two tinned apricot halves. Either fold over two alternate corners to the centre or fold over all four corners, securing the tips with beaten egg. Allow to prove, glaze with beaten egg and bake at 220°C/425°F/Gas Mark 7 for 15 mins or until golden brown. While still hot, brush with thin glacé icing and decorate with chopped nuts and glacé cherries.

Dough

tsp=teaspoon tbsp=tablespoon

Hot Cross Buns – one quantity of enriched dough (Use basic RAISIN DOUGH program)

Additional ingredients required:

100 g (4 oz)	mixed dried fruit
1 tsp	cinnamon
1/2 tsp	mixed spice

Add 1 tsp cinnamon, 1/2 tsp mixed spice to basic dough ingredients.

- 1 Place mixed dried fruit in the raisin nut dispenser.
- 2 Divide mixture into eight balls. Place on a lightly greased baking tray and allow to prove. Make a paste with approx. 2 tbsp flour mixed with 2 tbsp water and pipe a cross over the buns, or top with thin slices of shortcrust pastry.
- 3 Bake at 220°C/425°F/Gas Mark 7 for 15–20 mins or until golden brown.
- 4 While still HOT, brush with a sugar glaze—40g (1 1/2 oz) sugar in 4tbsp water, boiled until a syrup is reached — (approx. 5 mins).

French Sticks (Use french DOUGH program)

1/2 tsp	yeast
250 g (9 oz)	Strong White Flour
1 tsp	sugar
1 tbsp	milk powder
1/2 tsp	salt
160 ml	water

- 1 Divide dough into two. Roll each half into a strip 25cm x 8cm (10"x 3"). Roll up from the long end to form two sticks. Make 3–4 diagonal slits on the top of each stick.
- 2 Leave to prove. Brush each stick with egg white and sprinkle with 2 tbsp of sesame seeds. Bake at 220°C/425°F/Gas Mark 7 for 12 mins or until golden brown.

Sally Lunn (Use basic DOUGH program)

1/2 tsp	yeast
250 g (9 oz)	Strong White Flour
1 tsp	sugar
25 g (1 oz)	butter
1 tbsp	milk powder
1/2 tsp	salt
130 ml	water

- 1 Place dough in 15 cm (6") cake tin. Allow to prove until doubled.
- 2 Bake at 220°C/425°F/Gas Mark 7 for 15–20 mins or until well browned.
- 3 Dissolve 2 tbsp sugar in 1 tbsp boiling water. Brush over Sally Lunn. Cool in tin for 5–10 mins before turning out.

Cheese Brioche (Use basic DOUGH program)

1/2 tsp	yeast
250 g (9 oz)	Strong White Flour
1 tsp	sugar
25 g (1 oz)	butter
1 tbsp	milk powder
1/2 tsp	salt
100 g (4 oz)	cheese, grated
2 medium sized	eggs
80 ml	water

- 1 Shape three quarters into a ball and place in the bottom of a lightly greased brioche tin. Press a hole in the centre. Shape the remainder of the dough into a ball and place in the centre. Press down lightly.
- 2 Leave to rise, glaze with beaten egg and bake at 190°C/375°F/Gas Mark 5 for 15–20 mins or until well risen and golden brown.

tsp=teaspoon tbsp=tablespoon

Muffins

(Use basic DOUGH program)

1/2 tsp	yeast
300 g (11 oz)	Strong White Flour
1 tsp	sugar
25 g (1 oz)	butter
1/2 tsp	salt
1 medium sized	egg
150 ml	water

- 1 Knead the dough lightly and roll out until it is just over 6mm (1/4") thick. Cut out 8cm (3") rounds. Place the Muffins on well-floured baking sheets and dust the tops with semolina.
- 2 Cover with a damp cloth and leave to rise until doubled in size.
- 3 Bake at 230°C/450°F/Gas Mark 8 for 10 mins, or until when tapped the bottom sounds hollow.

Lardy Bread

(Use basic DOUGH program)

3/4 tsp	yeast
250 g (9 oz)	Strong White Flour
1 tsp	sugar
25 g (1 oz)	lard
1/2 tsp	salt
150 ml	water

75 g (3 oz)	lard	} mixed together
75 g (3 oz)	caster sugar	
1/2 tsp	mixed spice	
100 g (4 oz)	mixed fruit	

- 1 Roll out the dough into an oblong until it is 6 mm (1/4") thick. Dot one third of the lard in small flakes over two thirds of the dough, and sprinkle with one third of the fruit and sugar mixture. Fold the dough into three with fat and fruit inside. Give the dough a half turn and repeat the process twice more until all the lard and fruit mixture is used up.
- 2 Roll the dough out to fit a 20cm x 25cm (8" x 10") greased shallow baking tin. Score top in deep diamonds. Cover and leave to rise.
- 3 Brush with 3 tbsp caster sugar mixed with 3 tbsp water boiled until syrupy. Bake at 220°C/425°F/Gas Mark 7 for about 30 mins or until well risen and brown.

Pizza

(Use pizza DOUGH program)

1/2 tsp	yeast
300 g (11 oz)	Strong White Flour
1/2 tbsp	sugar
15 g (1/2 oz)	butter
1 tbsp	milk powder
1 tsp	salt
210 ml	water

1 tin	drained chopped tomatoes
1 tin	tuna
100 g (4 oz)	black stoned olives
150 g (5 oz)	grated cheese

- 1 Roll out the dough to a 25 cm (10") circle. Transfer to a greased baking sheet and leave to rise. Spread over tomato, tuna and cheese, sprinkle with olives.
- 2 Bake at 220°C/425°F/Gas Mark 7 for 15–20 mins or until brown.

Pitta Bread

(Use pizza DOUGH program)

1/2 tsp	yeast
250 g (9 oz)	Strong Wholemeal Flour
1/2 tsp	sugar
1/2 tsp	salt
150 ml	water

- 1 Divide dough into 4 balls. Roll out into oval shapes approx. 25cm x 13cm (10" x 5"). Place onto a baking tray.
- 2 Prove for 8 mins. Bake at 240°C/475°F/Gas Mark 9 for 6–9 mins.
- 3 Wrap in clean damp tea towel to keep them soft and pliable.
NB: Do not overbrown when cooking, as these are usually reheated before serving.

Naan Bread

(Use basic DOUGH program)

1/2 tsp	yeast
250 g (9 oz)	Strong White Flour
1 tsp	sugar
1/2 tsp	salt
1/2 tsp	baking powder
1 tbsp	vegetable oil
2 tbsp	natural yoghurt
100 ml	water

- 1 Divide dough into 4 balls. Roll into oval shapes approx. 25cm x 10cm (10" x 4"). Place on greased baking sheets.
- 2 Bake under a preheated grill for 2–3 mins each side until browned and well puffed.
NB: This flat bread must be cooked under a very hot grill to create the air pocket inside the bread.

Pesto Pin Wheels

– one quantity of white roll mix (page 37)

(Use basic DOUGH program)

Additional ingredients required:

4 tbsp Pesto
Parmesan cheese to sprinkle on pin wheels

- 1 Roll dough out into rectangular sheet 1 1/2 cm (1/2") thick, approximately 24 cm X 46 cm (9" X 18").
- 2 Spread Pesto over the dough and then roll up like a swiss roll.
- 3 Cut the dough into 4 cm (1 1/2") slices with a sharp knife and place slices close together on a greased baking tray, cut sides up.
- 4 Sprinkle with Parmesan cheese and allow to prove, until doubled in size.
- 5 Bake at 220°C/425°F/Gas Mark 7 for 15–20 minutes or until golden brown.

Picnic Plait

(Use basic DOUGH program)

1/2 tsp	yeast
300 g (11 oz)	Strong Brown Flour
1/2 tbsp	sugar
1 tbsp	butter
1 tbsp	milk powder
1 tsp	salt
240 ml	water
225 g	streaky bacon (chopped)
1	onion (finely chopped)
100 g (4 oz)	grated cheese
1	sliced tomato

- 1 Soften bacon and onion in the microwave on High power for 3–4 mins, or fry until soft.
- 2 Roll dough to 30.5cm x 35.5cm (12"x 14") rectangle.
On long edges cut dough diagonally at 2.5cm (1") intervals, leaving centre 7.5cm (3") uncut. Layer filling ingredients.
Fold up alternate strips to form a plait. Seal well at ends. Brush with beaten egg. Place on a greased baking sheet.
- 3 Leave to prove. Bake at 200°C/400°F/Gas Mark 6 for 30–40 mins or until golden brown.

Panettone

(Use basic RAISIN DOUGH program)

1/2 tsp	yeast
300 g (11 oz)	Strong White Flour
2 tbsp	sugar
15 g (1/2 oz)	butter
1 tsp	salt
1/2 tsp	ground cardamom
1	grated lemon rind
1 medium sized	egg
1	yolk
140 ml	milk

Additional ingredients required:

50 g (2 oz) mixed peel
100 g (4 oz) raisins

- 1 Place mixed peel and raisins in the raisin nut dispenser.
- 2 Place dough in 18cm (7") cake tin. Allow to prove until doubled in size.
- 3 Bake at 150°C/300°F/Gas Mark 2 for about 30 mins.

tsp=teaspoon tbsp=tablespoon

Croissants

(Use basic DOUGH program)

1/2 tsp	yeast
300 g (11 oz)	Strong White Flour
1 tsp	sugar
25 g (1 oz)	butter
1/2 tsp	salt
1 medium sized	egg
150 ml	water
150 g (5 oz)	butter

- 1 Roll dough to 20cm x 25cm (8"x 10") rectangle. Divide butter into three portions. Dot one portion over the top two thirds of the dough. Fold the bottom one third up and the top one third down, sealing the edges with a rolling pin. Turn the dough so that the folded edge is on the side. Roll out to an oblong, dot the second portion of butter and continue as before. Repeat with the third portion. Cover and allow the dough to rest in the refrigerator for 30 mins.
- 2 Repeat the rollings three more times, cover and chill for 30 mins. Roll out pastry and divide into four squares. Cut each square into two triangles. Loosely roll up each triangle towards the point, finishing with tip underneath. Curve into a crescent shape.
- 3 Leave to prove until doubled in size. Brush with beaten egg and bake at 220°C/425°F/Gas Mark 7 for 15 mins or until crisp and well browned.

Italian Focaccia Bread

(Use pizza DOUGH program)

1/2 tsp	yeast
300 g (11 oz)	Strong White Flour
1 tsp	salt
1 tbsp	olive oil
200 ml	water

With Red Onion, Olive and Sage Topping

24	fresh sage leaves, stalks removed
100 g (4 oz)	pitted black olives, halved
2	small red onions, finely sliced
1 tbsp (15 ml)	olive oil

- 1 Tear 12 sage leaves into small pieces and knead into the dough with 75g (3 oz) of the olives.
- 2 Pat dough to 30cm x 25cm (12"x 10") rectangle, rounded at the ends.
- 3 Sprinkle on remaining whole sage leaves, remaining olives and onion. Drizzle oil over the top.
- 4 Cover with a damp tea towel and leave to prove in a warm place for 30 mins.
- 5 Drizzle with olive oil and bake at 190°C/375°F/Gas Mark 5 for 20–30 mins or until golden at the edges and well cooked in the centre.

With Blue Cheese, Garlic and Thyme Topping

small bunch	thyme sprigs, stripped
175 g (6 oz)	Gorgonzola, cubed
4	large cloves garlic, cut into thin matchsticks
1 tbsp (15 ml)	olive oil

- 1 Pat dough to 30cm x 25cm (12"x 10") rectangle, rounded at the ends.
- 2 Cover with thyme and a grinding of black pepper. Sprinkle over cheese and garlic.
- 3 Follow instructions "4" and "5" of above.

Use BAKE ONLY program for these recipes

This program can be used for baking cakes and tea breads. It is not suitable for all types of cake, such as Victoria sandwich or those that require going into a hot oven. The cake is made according to the recipe in a separate mixing bowl and then baked inside the bread pan.

Always use our tablespoon and teaspoon measure in these recipes.

Make sure that the kneading blade is removed from the pan and the bottom and sides of the bread pan are lined with baking parchment, before the cake mixture is added.

Ensure that the cake mixture is kept inside the baking parchment.

The maximum baking time is 1 hour and 30 minutes.

Note: The following cakes and teabreads can also be made, by substituting gluten free flour for the plain and self raising flours if you are following a gluten free diet. If self raising flour is required, you can add 1 tsp of gluten free baking powder to the gluten free flour.

Fruity cake

350 g (12 oz)	mixed dried fruit
50 g (2 oz)	chopped dates
50 g (2 oz)	chopped walnuts
100 g (4 oz)	chopped cherries
300 ml	water
75 g (3 oz)	butter
3	medium sized eggs, beaten
250 g (9 oz)	plain flour
5 ml (1 tsp)	bicarbonate of soda

- 1 Place the fruit, dates, walnuts, cherries, water and butter together and heat until the fat has melted and the liquid is hot. This can be done on the hob or in the microwave oven. (High power for 4–5 minutes)
- 2 Allow to cool slightly, then add eggs, flour and the bicarbonate of soda. Mix well.
- 3 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 4 Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 5 Select bake only program and enter 55 minutes on the timer.
- 6 After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select the bake only program again and enter a further 3–5 minutes on the timer. If it is still slightly sticky this will cook through during the stand period.
- 7 Take the bread pan out of the bread maker using oven gloves. Leave to stand for 5–10 minutes before removing from the bread pan and allowing to cool.

Parkin

150 ml (1/4 pint)	milk
100 g (4 oz)	black treacle
100 g (4 oz)	golden syrup
50 g (2 oz)	butter
100 g (4 oz)	oatmeal
225 g (8 oz)	self raising flour
pinch of salt	
3 ml (1/2 tsp)	ground ginger
1	medium sized egg, beaten

- 1 Warm milk, treacle, syrup and butter together until just melted. This can be done on the hob or in the microwave oven. (High power for 1 minute.)
- 2 Stir the oats into the treacle mixture.
- 3 Sieve the flour, salt and ginger together into a bowl, and make a well in the centre.
- 4 Pour in the melted ingredients and the beaten egg, mix well.
- 5 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 6 Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 7 Select bake only program and enter 40 minutes on the timer.
- 8 After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select the bake only program again and enter a further 3–5 minutes on the timer. If it is still just sticky this will cook through during the stand period.
- 9 Take the bread pan out of the bread maker using oven gloves. Leave to stand for 5–10 minutes before removing from the bread pan and allowing to cool.

tsp=teaspoon tbsp=tablespoon

Buttermilk loaf

300 g (11 oz)	self raising flour
3ml (1/2 tsp)	salt
45 ml (3 tbsp)	soft light brown sugar
100 g (4 oz)	mixed dried fruit
1	medium sized egg, beaten
200 ml	buttermilk

- 1 Sieve flour into a bowl.
- 2 Stir in the sugar.
- 3 Make a well in the centre of the flour and add the dried fruit, beaten egg and buttermilk.
- 4 Mix lightly but quickly to form a soft dough.
- 5 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 6 Place the dough into the bread pan, being careful to ensure that the mixture is inside the baking parchment. Press the dough down gently into the pan.
- 7 Select the bake only program and enter 40 minutes on the timer.
- 8 After baking test with a skewer to see if the loaf is cooked. If the cake does require extra time, select the bake only program again and enter a further 3–5 minutes on the timer. If it is still just slightly sticky this will cook through during the stand period.
- 9 Take the bread pan out of the bread maker using oven gloves. Leave to stand for 5–10 minutes before removing from the bread pan and allowing to cool.

Marmalade cake

100 g (4 oz)	butter
50 g (2 oz)	light brown sugar
2	medium sized eggs
275 g (10 oz)	self raising flour
8 ml (1 1/2 tsp)	ground ginger
105 ml (7 tbsp)	orange marmalade
45 ml (3 tbsp)	milk

Topping: 50 g (2 oz) mixed peel

- 1 Cream together the butter and the sugar.
- 2 Beat in the eggs gradually.
- 3 Fold in the sieved flour and ginger.
- 4 Stir in the marmalade and the milk.
- 5 Remove kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 6 Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 7 Sprinkle the mixed peel on the top.
- 8 Select the bake only program and enter 45 minutes on the timer.
- 9 After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select the bake only program again and enter a further 3–5 minutes on the timer. If it is still just slightly sticky this will cook through during the stand period.
- 10 Take the bread pan out of the bread maker using oven gloves. Leave to stand for 5–10 minutes before removing from the bread pan and allowing to cool.

Gingerbread

25 g (1 oz)	demerara sugar
75 g (3 oz)	butter
50 g (2 oz)	golden syrup
75 g (3 oz)	black treacle
225 g (8 oz)	plain flour
8 ml (1 1/2 tsp)	ground ginger
8 ml (1 1/2 tsp)	baking powder
3 ml (1/2 tsp)	bicarbonate of soda
3 ml (1/2 tsp)	salt
150 ml (1/4 pint)	milk
1	medium sized egg, beaten

- 1 Warm sugar, butter, golden syrup and treacle together until just melted. This can be done on the hob or in the microwave oven (High power for 1 minute).
- 2 Stir in all of the sieved dry ingredients.
- 3 Mix in the milk and the beaten egg.
- 4 Beat thoroughly with a wooden spoon.
- 5 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 6 Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 7 Select bake only program and enter 35 minutes on the timer.
- 8 After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select the bake only program again and enter a further 3–5 minutes on the timer. If it is still just slightly sticky this will cook through during the stand period.
- 9 Take the bread pan out of the bread maker using oven gloves. Leave to stand for 5–10 minutes before removing from the bread pan and allowing to cool.

Marbled Chocolate & Vanilla cake

225 g (8 oz)	butter
75 g (3 oz)	caster sugar
4	medium sized eggs
225 g (8 oz)	self raising flour
5 ml (1tsp)	vanilla essence
75 g (3 oz)	plain chocolate
15 ml (1 tbsp)	milk
15 ml (1 tbsp)	cocoa powder

- 1 Cream together the butter and the sugar.
- 2 Beat in the eggs gradually.
- 3 Fold in the flour, then divide the mixture into two bowls.
- 4 Add the vanilla essence to one bowl and mix in.
- 5 Melt the chocolate with the milk and add to the other bowl with the cocoa powder, mix well.
- 6 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 7 Place alternate spoonfuls of the vanilla and chocolate mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment. Then using a spoon lightly swirl the two colours together so that they combine but are not mixed.
- 8 Select the bake only program and enter 50 minutes on the timer.
- 9 After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select the bake only program again and enter a further 3–5 minutes on the timer. If it is still just slightly sticky this will cook through during the stand period.
- 10 Take the bread pan out of the bread maker using oven gloves. Leave to stand for 5–10 minutes before removing from the bread pan and allowing to cool.

tsp=teaspoon tbsp=tablespoon

Banana Tea loaf

225 g (8 oz)	self raising flour
1.5 ml (1/4 tsp)	bicarbonate of soda
3 ml (1/2 tsp)	salt
75 g (3 oz)	butter
50 g (2 oz)	caster sugar
500 g (1 lb 2 oz)	bananas (with skin), peel & mash
1	medium sized egg, beaten

Optional glaze: apricot jam
walnut/banana chips

- 1 Sieve flour, salt, bicarbonate of soda together into a bowl.
- 2 Rub the butter into the flour until it resembles fine breadcrumbs.
- 3 Stir in the sugar, bananas and the beaten egg, mix well.
- 4 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 5 Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 6 Select the bake only program and enter 45 minutes on the timer.
- 7 After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select the bake only program again and enter a further 3–5 minutes on the timer. If it is still just slightly sticky this will cook through during the stand period.
- 8 Take the bread pan out of the bread maker using oven gloves and leave to stand for 5–10 minutes before removing from the bread pan and allowing to cool.
- 9 Glaze if desired. Soften the jam, spread over the top of the warm teabread, and sprinkle with walnut or banana chips.

Boozy cake

125 g (4 oz)	butter
300 g (11 oz)	mixed dried fruit
50 g (2 oz)	light brown soft sugar
1 orange zest and 45ml (3 tbsps) of juice	
120 ml	Guinness or Caffreys
5 ml (1 tsp)	bicarbonate of soda
2	medium sized eggs, beaten
200 g (7 oz)	plain flour
8 ml (1 1/2 tsp)	mixed spice

Topping: 15 g (1/2 oz) flaked almonds
15 g (1/2 oz) demerara sugar

- 1 Heat the butter, dried fruit, sugar, zest and juice of an orange and Guinness together until the fruit plumps up. This can be done on the hob by bringing the ingredients to the boil, stirring and then simmering for 10–15 minutes or heating in the microwave oven on High power for 8 minutes, stirring twice.
- 2 Leave to cool for 10 minutes, then stir in the bicarbonate of soda, this will make the mixture foam.
- 3 Stir in the eggs, flour and mixed spice, and mix well.
- 4 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 5 Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 6 Sprinkle the flaked almonds and demerara on the top of the mixture.
- 7 Select the bake only program and enter 45 minutes on the timer.
- 8 After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select the bake only program again and enter a further 3–5 minutes on the timer. If it is still just slightly sticky this will cook through during the stand period.
- 9 Take the bread pan out of the bread maker using oven gloves. Leave to stand for 5–10 minutes before removing from the bread pan and allowing to cool.

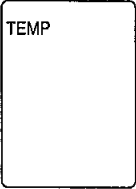




Troubleshooting

Before calling for help please look at the following problems that can arise when making bread. Most of the issues are connected with flour or ingredients so please check below.
Cookery Advice Line 01344 862108

QUESTION	POSSIBLE CAUSE	SOLUTION
<p>Why has my bread not risen properly?</p> <p>Why is the top of my loaf uneven and craggy?</p>	<ul style="list-style-type: none"> · The gluten quality in the flour may be poor. Flour quality is affected by keeping methods, temperature and humidity. The quality of the wheat crop is also affected by growing conditions and this can vary from season to season. · Insufficient liquid. The dough may have been too stiff. · Wrong type of yeast. · Not enough yeast or old yeast used. · Liquid touched yeast before kneading. · Too much salt. · Not enough sugar. 	<ul style="list-style-type: none"> · Try another brand or batch of flour. · Flours can vary slightly in the amount of water they absorb. Add an extra 10–20 ml of water. · Only use easy bake/ easy blend, fast action yeast that comes in sachets. · Ensure measuring spoon provided is used and check date on packet carefully. For best results, the sachet yeast should be used up within 48 hours. · Ensure ingredients are added as per the recipe and water is carefully poured in last. · Use measuring spoon provided and check recipe. · Use measuring spoon provided and check recipe.
<p>Why is my loaf very airy in texture and full of air pockets?</p>	<ul style="list-style-type: none"> · Too much yeast. · Too much liquid. 	<ul style="list-style-type: none"> · Use measuring spoon provided and check recipe. · Water absorption of flour can vary. Try reducing water by 10–20 ml.
<p>My loaf seems to have collapsed after rising.</p>	<ul style="list-style-type: none"> · Poor flour quality to hold the rise. · Too much yeast. · Too much liquid. 	<ul style="list-style-type: none"> · Try another brand of flour. · Use measuring spoon provided and check recipe. · Reduce water by 10–20 ml.
<p>The bread rises too much.</p>	<ul style="list-style-type: none"> · Too much yeast. · Too much water. · Too much flour. 	<ul style="list-style-type: none"> · Use measuring spoon provided and check recipe. · Use measuring cup provided and check recipe. · Weigh flour carefully on scales.
<p>Why is my loaf pale and sticky?</p>	<ul style="list-style-type: none"> · Not enough or old yeast used. · Power interruption or Start/Stop has been pressed after starting. 	<ul style="list-style-type: none"> · Ensure measuring spoon provided is used and check date on packet carefully. For best results, ensure the sachet yeast is used up within 48 hours. · If this has been longer than ten minutes, the machine will switch off. You will need to remove loaf from pan and start again.
<p>There is excess flour around the bottom and sides of the loaf.</p>	<ul style="list-style-type: none"> · Too much flour. · Not enough liquid. 	<ul style="list-style-type: none"> · Ensure that the flour is weighed on scales, do not use the cup to measure. · Use measuring cup provided, and check recipe.

QUESTION	POSSIBLE CAUSE	SOLUTION
Why is my loaf lop sided?	<ul style="list-style-type: none"> Not enough liquid. Not enough flour. 	<ul style="list-style-type: none"> If the dough is too stiff, it will not rise evenly. Add an extra 10–20 ml of water. Weigh flour carefully on scales. Do not use less than 400 g (14 oz) for a loaf.
Why has my loaf not mixed?	<ul style="list-style-type: none"> Blade not in bread pan. Power interruption or Start/Stop has been pressed after starting. 	<ul style="list-style-type: none"> Ensure the blade is placed in the pan before ingredients are added. If this has been longer than ten minutes, the machine will switch off. You may be able to start the loaf again, however the baking result may be poor if this occurs after kneading has begun.
My loaf has not baked.	<ul style="list-style-type: none"> Dough option was selected. Power interruption or Start/Stop has been pressed after starting. Motor Protection Device. (See page 49.) 	<ul style="list-style-type: none"> No baking will occur if dough option is selected. If this has been longer than ten minutes, the machine will switch off. If the dough has risen and proved, you can remove it and try baking in your own oven.
The sides of my loaf have collapsed and the bottom is damp.	<ul style="list-style-type: none"> The loaf has been left in the bread pan too long after baking. Power Interruption or Start/Stop has been pressed after starting. 	<ul style="list-style-type: none"> Remove the loaf promptly when it has finished baking. If this has been longer than ten minutes, the machine will switch off. The loaf may be saved by completing the baking in your oven.
<p>I can smell burning when the bread is baking.</p> <p>I can see smoke coming from the steam vent.</p>	<ul style="list-style-type: none"> Ingredients have been spilt on the element. 	<ul style="list-style-type: none"> Occasionally a little flour or other ingredient may be flicked out of the bread pan during mixing. Just wipe the element gently after baking when the bread maker has cooled down.
My blade stays in the loaf when I remove it from the bread pan.	<ul style="list-style-type: none"> Dough is quite stiff. Crust has built up underneath the blade. 	<ul style="list-style-type: none"> Water absorption of flours can vary. Increase the water by 10–20 ml. Allow the bread to cool completely before removing the blade carefully. Wash the blade and where it sits on the spindle after making each loaf.
<p>The crust dimples and goes soft on cooling.</p> <p>How can I keep my crust crispy?</p>	<ul style="list-style-type: none"> As the loaf is baked in a small oven, some steam that remains in the loaf after cooking passes into the crust and can soften it slightly. 	<ul style="list-style-type: none"> To reduce the amount of steam, reduce the water in the loaf by 10–20 ml, or reduce the sugar by half. The loaf can also be placed in your oven at 200°C / Gas 6 for another 5–10 minutes to crisp further, if required. The "french" program or "DARK" crust colour option could also be used in some cases to produce a crispy crust.
Bread slices unevenly and is sticky.	<ul style="list-style-type: none"> Sliced while too hot. 	<ul style="list-style-type: none"> Allow bread to cool on a rack to release the steam before slicing.

Display Indications for Abnormal Conditions

Condition	Reason/Cause	How to reset/restart
 <p>TEMP appears on display.</p>	<p>The unit is hot (above 40°C/105°F). This may occur during repetitive use. You must allow the unit to cool down before reusing.</p>	<p>Leave the unit as it is.</p> <p>When the unit has cooled to below 40°C/105°F, TEMP will disappear from the display window and the red operation light will go out.</p> <p>This indicates that the unit is now ready to use.</p>
 <p>POWER ALERT is on display.</p>	<p>There has been a 10-minute or less power cut. (The power plug has been inadvertently pulled out or the breaker has activated.) Or there has been a slight change in the power supplied to the machine.</p>	<p>If the interruption in the power supply is momentary, the operation will not be affected.</p> <div style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p>If the power is restored within 10 minutes, the bread maker will operate again. However, the bread may not turn out well.</p> </div>
 <p>0:00 is on display.</p>	<p>There has been a power cut for a certain period of time. (The length of time may differ according to the circumstances.) (Possible causes: power failure, unplugging of the power cord, or a malfunctioning of household fuse or breaker).</p>	<p>Remove the dough and start again using all new ingredients.</p>
<p>Not baked at all, although the operation appears to have proceeded.</p>	<p>Motor protection device has activated. This only happens when the unit is overloaded and an excessive force is applied to the motor. After about 30 minutes, the motor automatically starts running again.</p>	<p>Check to see if the kneader mounting shaft can rotate.</p> <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;">  <p>Yes</p> <p>Make sure you did not use too much or too hard/heavy ingredients, then start again using all new ingredients.</p> </div> <div style="text-align: center;">  <p>No</p> <p>Service will be required.</p> </div> </div>

Motor protection device

If the unit is overloaded and an excessive force is applied to the motor, the protection device will stop the motor. After approximately 30 minutes, the motor will automatically start running again. It is recommended to restart with fresh ingredients.

Remedy 1

If the kneading blade is restricted by hard dough, take out the dough. The unit will restart 30 minutes later.

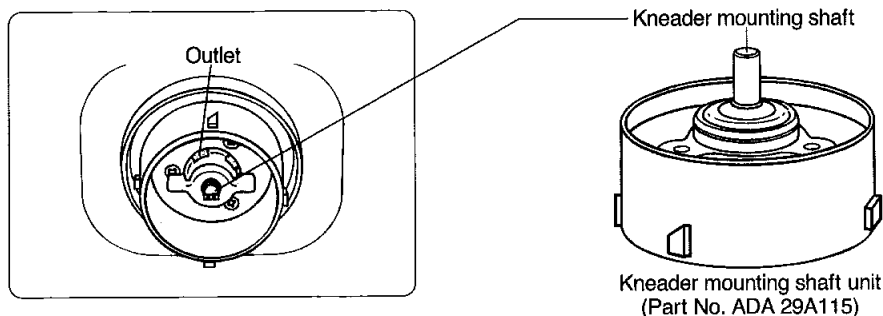
Remedy 2

Check to see if the kneader mounting shaft of the bread pan can rotate. If it can rotate, restart the bread maker after 30 minutes. If it cannot rotate, service will be required.

Leakage of Bread Ingredients from the Bread Pan

With extended use, a small quantity of ingredients may leak out from the outlet of the bread pan. This is normal. The bread pan is designed so that the ingredients in the kneader mounting shaft unit may be discharged to prevent rotation stoppage.

When the kneader mounting shaft does not rotate, it is necessary to replace the kneader mounting shaft unit with a new one.



Replacement Parts

Consult your authorised Panasonic Service Centre for servicing or for purchase of replacement parts, or call Customer Care Centre on 08705 357357.

Specifications

Power supply	230–240V AC 50 Hz
Power consumed	550 W
Capacity	max. 600 g of strong flour min. 400 g of strong flour for a loaf min. 250 g of strong flour for a dough
Timer	Digital timer (up to 13 hours)
Protective device	Self-resetting motor protector
Dimensions (H X W X D)	approx. 37.0 X 34.0 X 26.0 cm
Weight	approx. 7.5 kg
Accessories	Measuring cup, measuring spoon

Panasonic

Panasonic Test and Development Kitchen
Panasonic Consumer Electronics U.K.
A Division of Panasonic U.K. Ltd
Willoughby Road, Bracknell, Berks, RG12 8FP



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