

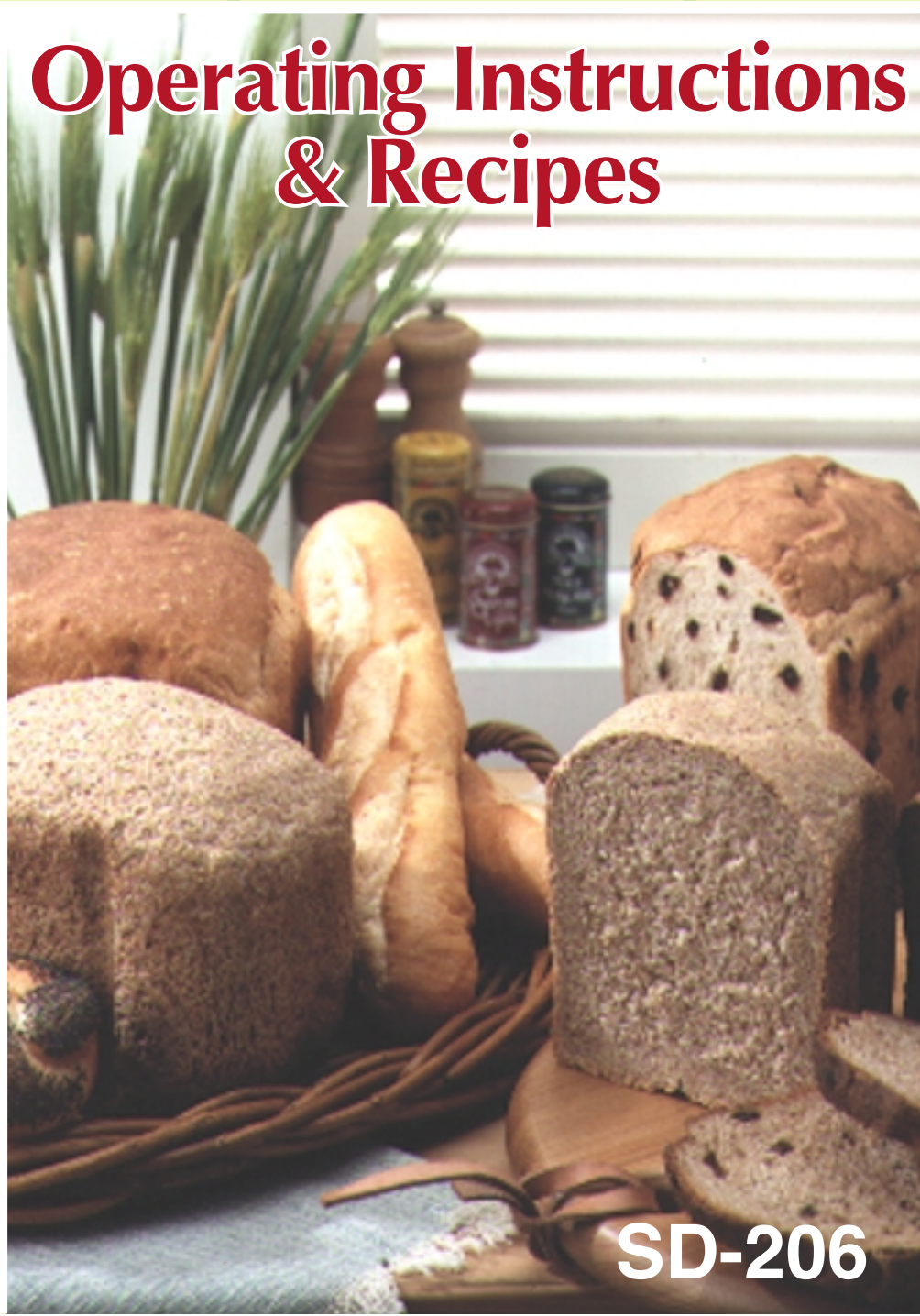
**Panasonic**



# *Bread Bakery*<sup>®</sup>

*Automatic Bread Maker*

## **Operating Instructions & Recipes**



**SD-206**

Thank you for purchasing a *Panasonic Bread Bakery*®, SD-206.

For your own safety and convenience, please read these instructions carefully before operating.

Installation of the *Bread Bakery*®.

**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 a properly ground wall socket of 240V 50Hz.

The *Bread Bakery*® has to be installed to a minimum 10-ampere (T) fuse.

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. READ ALL INSTRUCTIONS BEFORE USE.
2. Follow all warnings and instructions marked on the product.
3. Unplug this product from wall outlet when not in use and before cleaning.  
Do not immerse appliance in water or other liquid. Use a soft sponge and mild detergent when cleaning the inside of the pan or kneading blade. The cabinet may be cleaned with a cloth, dampened with a mild soap and water solution.
4. Do not touch hot surfaces. Use oven mitts when handling hot materials, allow metal parts to cool before cleaning.
5. Close supervision is necessary when any appliance is used near children.
6. Do not allow anything to rest on power cord. Do not plug in cord where persons may walk or trip.
7. Do not operate any appliance with a damaged or frayed cord. Refer servicing of appliance to an authorised service centre if the unit should malfunction or be damaged in any manner.
8. This appliance is not intended for commercial use. It is for household use only.
9. The use of attachments not recommended by manufacturer may cause damage or injury.
10. Avoid contacting moving parts.
11. Do not use outdoors. Do not use appliance for other than intended use.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. To disconnect, grip plug and pull from wall outlet. Never pull on cord.
15. The unit may vibrate or move during the kneading process. Do NOT place the unit near the edge of a countertop. Place the unit securely where movement of the unit will not cause it to fall off the countertop.
16. If the supply cord of this equipment is damaged, it must be replaced by the special cord (Part No. ADA24R117).

# SAVE THESE INSTRUCTIONS

**Note:**

- A. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. Extension cords are available and may be used if care is exercised in their use.
- C. If extension cord is used:
  - (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance,  
and
  - (2) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

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## Basic Features

### Choice of bread modes

- BASIC** . . . . . For producing loaves of bread using white or brown strong flour as the major ingredient.
- WHOLE WHEAT** . . . . . For loaves using wholemeal strong flour as the main ingredient.
- MULTIGRAIN** . . . . . For breads with cereals/grains such as rye, etc. mainly using wholemeal strong flour.
- FRENCH** . . . . . For loaves with crisp crust and open texture. It has crisp taste because sugar is not included in the ingredients.
- PIZZA** . . . . . A rapid dough mode for pizza, focaccia and other Italian breads.
- BAKE ONLY** . . . . . A mode for baking cakes only.

### Choice of baking modes

- BAKE** . . . . . The unit automatically mixes ingredients, kneads the dough, rises it and bakes it.
- BAKE RAPID** . . . . . The unit mixes ingredients, kneads the dough, rises it and automatically bakes it faster than the standard BAKE mode.
- BAKE SANDWICH** . . . The unit automatically makes a medium size loaf of bread with a soft crust suitable for sandwich slices.
- BAKE RAISIN** . . . . . The unit automatically makes bread as in the BAKE mode. A beeper sounds to let you know when to add dried fruits, such as raisins. This is to prevent them from being crushed during the kneading process.
- DOUGH** . . . . . The unit automatically prepares dough for pizzas, dinner rolls, doughnuts, croissants, etc.
- DOUGH RAISIN** . . . . The unit automatically prepares dough as in the DOUGH mode. A beeper sounds to let you know when to add dried fruits as in the BAKE RAISIN mode.
- A 13-hour timer allows you to prepare everything the night before and wake up to the aroma of freshly baked bread. (Certain BAKE mode only). The result may differ when the timer is used.
  - The beep sounds eight times when baking in the BAKE modes or rising of dough in the DOUGH modes is completed.
  - The beep also sounds in the BAKE RAISIN and DOUGH RAISIN modes, when the machine pauses for 1 minute during the kneading process to add the raisins, chopped dried fruits and / or nuts.

### Choice of size and crust colour

The selection of size and crust colour is possible for the following modes:

If not selected, the *Bread Bakery*® will automatically select L size with a medium crust.

Mode	Size Selection			Crust Colour Selection		
Size / Colour	L	M	S	Dark	Medium	Light
BASIC BAKE	✓	✓	✓	✓	✓	✓
BASIC BAKE RAPID	✓	✓	✓	✓	✓	✓
BASIC BAKE RAISIN	✓	✓	✓		✓	✓
WHOLE WHEAT BAKE	✓	✓	✓			
WHOLE WHEAT BAKE RAPID	✓	✓	✓			
WHOLE WHEAT BAKE RAISIN	✓	✓	✓			

- Size and crust colour will be affected by the room temperature and the quality of flour and/or other ingredients.

# Baking Programs

- NOTE:**
- The duration of each process is only approximate and will vary according to the ambient temperature.
  - The following time is when the timer is not used. (The availability of the timer for the mode is indicated with a tick (✓) in the “timer” column.)
  - There will be keep-warm of up to 60 minutes after the baking is complete until the STOP pad is pressed, for all BAKE (loaf) modes. The keep-warm is not available for the DOUGH modes and the BAKE ONLY mode.
  - For Bake Raisin & Dough Raisin modes, there will be a break of 1 minute during the kneading process to add dried fruits and nuts.

## BAKE (loaf) modes

Mode		Basic Bake Basic Bake Sandwich	Basic Bake Rapid	Basic Bake Raisin	Whole Wheat Bake Whole Wheat Bake Sandwich Multigrain Bake	Whole Wheat Bake Rapid	Whole Wheat Bake Raisin	French Bake	Bake Only
P r o c e s s	Rest	30 ~ 60 min	—	30 ~ 60 min	60 ~ 90 min	15 min	60 ~ 90 min	40 min ~ 1 hr 55 min	—
	Knead	15 ~ 25 min	15 ~ 20 min	15 ~ 25 min	10 ~ 20 min	10 ~ 20 min	10 ~ 20 min	10 ~ 20 min	—
	Rise	1 hr 55 min ~ 2 hr 25 min	approx. 1 hour	1 hr 55 min ~ 2 hr 25 min	2 hr 25 min ~ 2 hr 55 min	approx. 1 hr 40 min	2 hr 25 min ~ 2 hr 55 min	2 hr 55 min ~ 4 hr 10 min	—
	Bake	50 min	35 min	50 min	50 min	45 min	50 min	55 min	15 ~ 70 min
Total		4 hours	1 hr 55min	4 hours	5 hours	3 hours	5 hours	6 hours	15 ~ 70 min
Timer		✓			✓			✓	

## DOUGH modes

Mode		Basic Dough Basic Dough Raisin	Whole Wheat Dough Whole Wheat Dough Raisin Multigrain Dough	French Dough	Pizza Dough
P r o c e s s	Rest	30 ~ 50 min	55 ~ 75 min	40 ~ 75 min	—
	Knead	15 ~ 25 min	10 ~ 20 min	10 ~ 20 min	10 ~ 15 min
	Rise	1 hr 15 min ~ 1 hr 35 min	1 hr 45 min ~ 2 hr 5 min	1 hr 45 min ~ 2 hr 40 min	10 ~ 15 min
	Knead	—	—	—	Approx. 10 min
	Rise	—	—	—	Approx. 10 min
Total		2 hr 20 min	3 hr 15 min	3 hr 35 min	45 min
Timer					

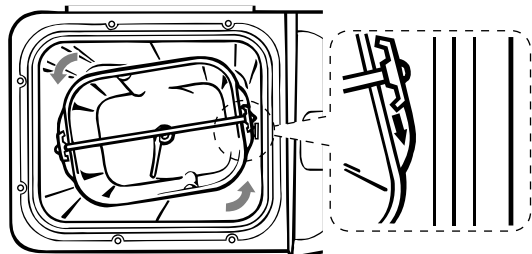
# Parts identification

## 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

Body

Kneading blade

Handle

Lid

Cord

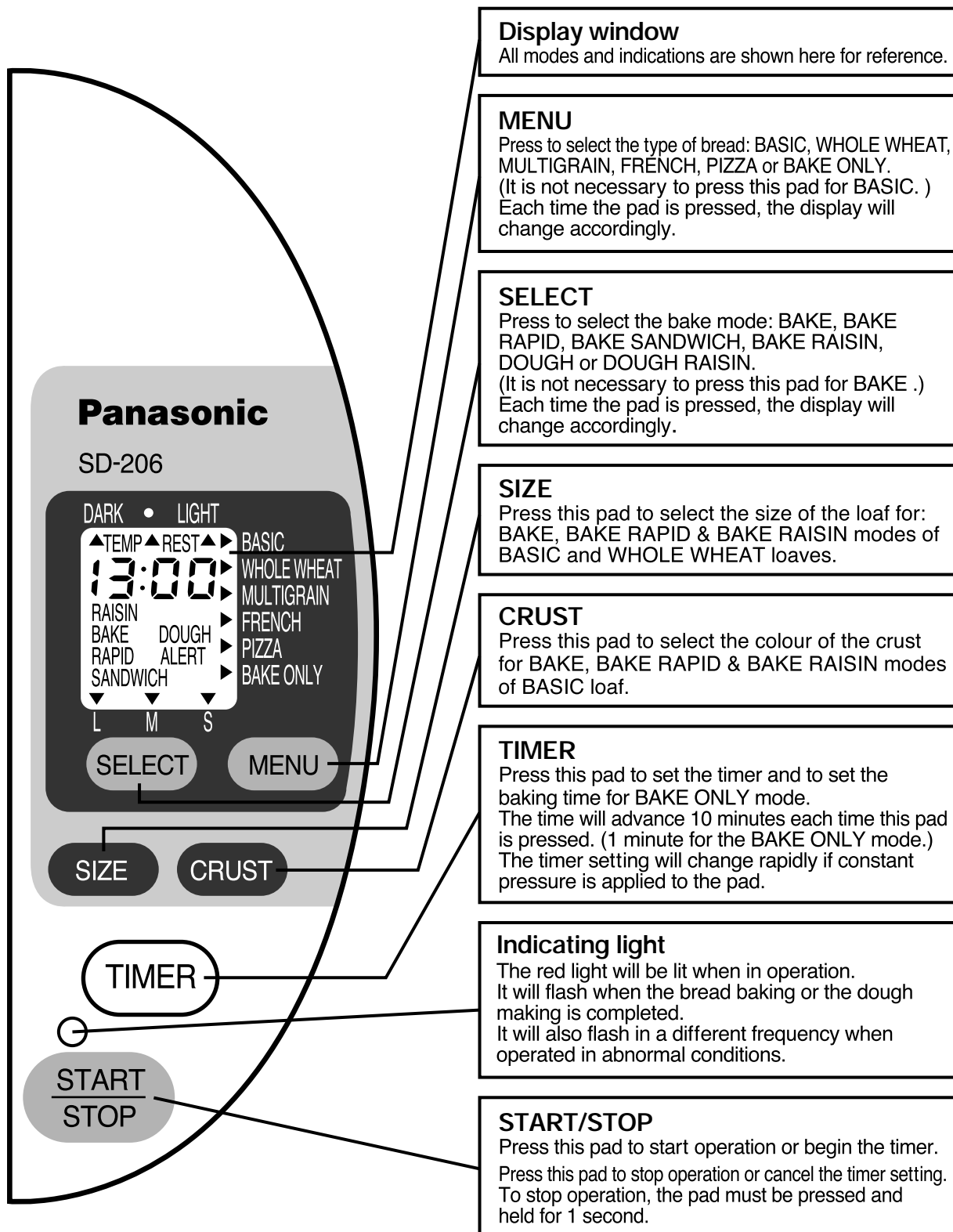
Plug

# Control panel-display/functions

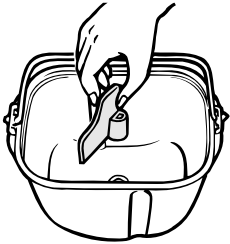
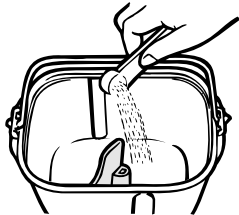
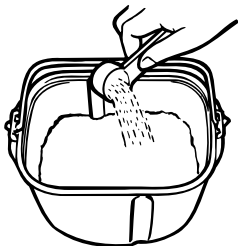
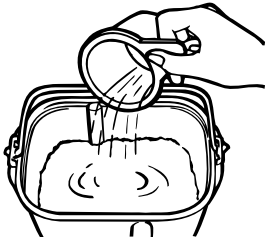
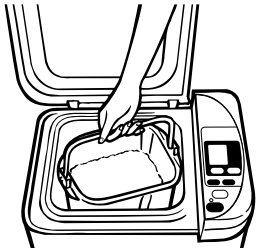
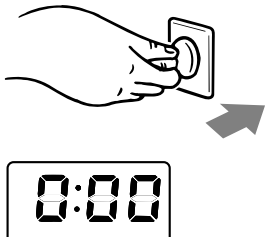
Be sure you understand the function of each pad before using the *Bread Bakery®*.

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

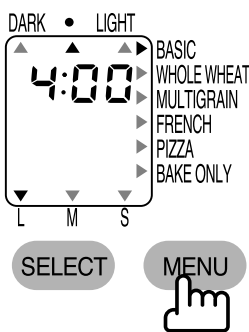
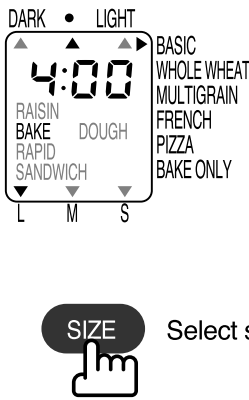

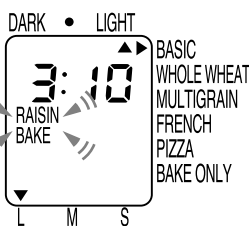
You may peel this film off and discard it.

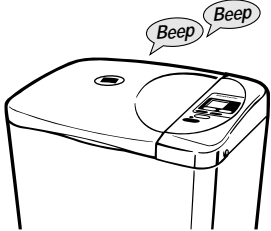

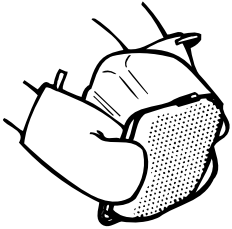
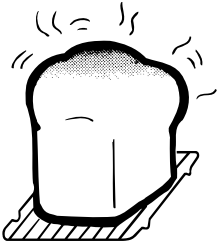
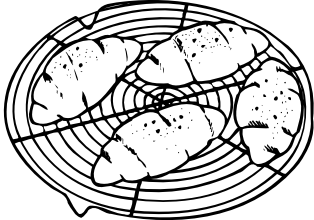
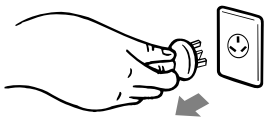


# How to use

	Steps	Notes
1	 <p>Remove the bread pan from the unit.</p> <p>Twist slightly anti-clockwise and pull up, using the handle.</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 <i>dry yeast</i> inside the bread pan.</p>	<p>For best results, place the yeast first, so that it is at the bottom of all other ingredients.</p>
3	 <p>Place flour and all dry ingredients inside the bread pan.</p> <p><b>RAISIN modes only</b></p> <p>You may place dried fruits (e.g. raisins) later when the beeper sounds to prevent them from being crushed (see step 10.)</p>	<p>Flour, dry milk, salt, sugar, butter, etc., first.</p>
4	 <p>Pour water and other liquids, if any, into the bread pan.</p>	
5	 <p>Place the bread pan inside the body.</p> <p>Be sure the bread pan contacts the bottom of the unit.</p> <p>Fold the handle down.</p>	<p>Wipe off any moisture or foreign matter from the outside of the bread pan before placing it in the unit.</p> <p>If the bread pan is not placed correctly, the dough will not be kneaded properly.</p>
6	 <p>Close the top lid.</p> <p>Plug into a 240 volt outlet.</p> <p>0:00 will light up.</p>	<p><b>Position the unit away from edge of the table or counter-top.</b></p> <p><b>The unit may vibrate or move during the kneading process.</b></p> <p><b>Place the unit where it will not fall off should the unit move during the kneading process.</b></p>

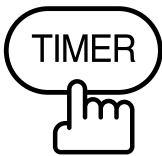
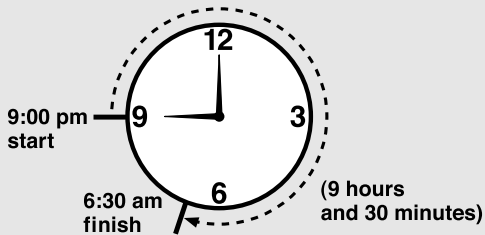

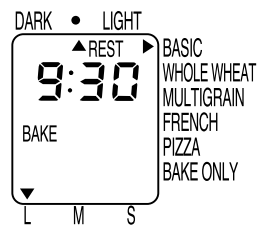


	Steps	Notes
7	 <p>Press MENU to choose the type of bread indicated on the right of display.</p> <p>For BASIC, it is not necessary to press this pad.</p> <p>For BAKE ONLY program, refer to P.11 – 12 for instructions.</p>	See “Choice of bread modes” on P. 3.
8	 <p>Press SELECT to choose BAKE RAPID, BAKE SANDWICH, BAKE RAISIN, DOUGH or DOUGH RAISIN.</p> <p>For BAKE, it is not necessary to press this pad.</p> <p><b>SIZE</b> Select size.</p> <p><b>CRUST</b> Select crust colour.</p>	<p>See “Choice of baking modes” on P. 3.</p> <p>The mode you require will flash.</p> <p>See availability of size and colour selection on P. 3.</p>
9	 <p>Press START/STOP.</p> <p>“Rest ” begins. The resting settles the temperature of the bread pan and ingredients.</p> <p>After rest, the process will proceed to knead, then to rise and finally, bake.</p> <p>The time remaining until the bread is finished is displayed in hours and minutes. (3:59, 3:58 . . .)</p> <p>The above display is for BASIC–BAKE, L size, medium colour.</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 of the process of each mode, see P. 4.</p> <p>The time required for each of the steps will vary according to factors such as voltage fluctuation and room temperature.</p>
10	<p><b>RAISIN modes only</b></p>  <p>The above display is for BASIC-BAKE RAISIN, L size, light colour.</p>	<p>In the last part of kneading, there will be two sessions of beep sound. RAISIN on display will blink and kneading will stop for 1 minute.</p> <p>Add the dried fruits (e.g. raisins) during this period to prevent them from being crushed.</p> <p>Close the lid and leave the unit. When 1 minute has passed, kneading will begin again and the RAISIN will stop blinking.</p> <p>For BASIC: 42~72 minutes from START.</p> <p>For WHOLE WHEAT: 72~102 minutes from START.</p> <p>Do not put your finger in the dough, or touch the bread pan while adding the dried fruits.</p> <p>During operation, do not remove the pan, nor unplug the power cord.</p> <div style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p><b>The timer cannot be used for this mode.</b></p> </div>

	Steps	Notes
11	 <p>The beeper will sound eight times and the indicating light will flash when the bread is baked, or the dough is completed.</p>	
12	 <p><b>Promptly</b> open the lid and remove the bread pan using oven gloves.</p> <p>Press START/STOP. The unit keeps the bread warm for 1 hour or until START/STOP is pressed to prevent condensation of the steam.</p> <p>For DOUGH modes, follow each recipe directions for further steps instructed in the cook book.</p>	<p><b>The bread pan will be very hot. Do not place it on any plastic surfaces. Handle carefully.</b></p> <p>If the bread is left in the unit, further browning of crust colour may occur.</p>
13	 <p>Turn the 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.</p> <p>For DOUGH modes, when baking is completed, remove from the oven, using oven gloves.</p>	<p><b>The bread and the kneading blade will be very hot.</b></p> <p>A metal utensil may scratch the finish of the kneading blade.</p>
14	 <p>Place the bread on a wire rack to cool and allow the steam to escape.</p> 	<p>See “Slicing and storing the bread” on P. 13.</p>
15	 <p>Unplug after use.</p> <p>—Allow at least 1 hour for the unit to cool down before the next use.</p>	



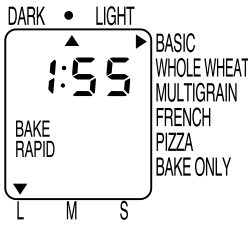

# To use the timer (BAKE mode only)

Follow the same steps as in pages 7–9 except step 9.  
For step 9, follow the instructions below.

Steps	Notes
 <p>Press <b>TIMER</b> to set the amount of time in which you want the bread to be ready.</p> <p>Time may be set for any length of time from 4 hours to 13 hours for <b>BASIC</b>, from 5 hours to 13 hours for <b>WHOLE WHEAT</b> and <b>MULTIGRAIN</b>, from 6 hours to 13 hours for <b>FRENCH</b>.</p>	See P. 6 for further explanation of the timer pads.
 <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>	
  <p>The above display is for <b>BASIC</b>–<b>BAKE</b>, L size, medium colour.</p>	<p>Press <b>START/STOP</b>.</p> <p>The time remaining before the bread is finished is displayed in hours and minutes.</p> <p>There will be no action while the timer is working.</p>

## Using the BAKE RAPID mode




Follow the previous steps 1-6. For step 7, choose either **BASIC** or **WHOLEWHEAT** (there is no **BAKE RAPID** mode for the **MULTIGRAIN** or **FRENCH**). For steps 8 & 9, follow the instructions below.

 	<p>Press <b>SELECT</b> pad to choose <b>BAKE RAPID</b>.</p> <p>Then select size and crust colour.</p>	 <p>The remaining time is displayed in hours and minutes.</p>
	<p>Press <b>START</b> pad.</p>	<p>The above display is for <b>BASIC</b>–<b>BAKE</b> (<b>RAPID</b>) mode, L size, medium colour.</p>




**The timer cannot be used for this mode.**



## Using the DOUGH mode

Follow the previous steps 1–7.

	Steps	Notes
8	 Press to select DOUGH .   Press START pad. DOUGH will stop flashing.  The remaining time is displayed in hours and minutes. * There will be no mixing action after the START pad is pressed. (Time will be longer in hot temperatures).	Dough will flash.  Operation begins after the rest condition to settle the temperature of the bread pan and ingredients.
9	 The display will go out when the beeper stops, but the indicating light will flash until the STOP pad is pressed.	The beeper will sound eight times and the indicating light will flash when the dough is completed. Press STOP pad when the beeper stops. Remove the bread pan. Close the lid. Unplug after use.
10	Shape and give dough final rising before baking in a conventional oven as per the recipes given.	
11	When baking is completed, remove from the oven, using your oven gloves and cool on a wire rack.	<div>The timer cannot be used for this mode.</div>

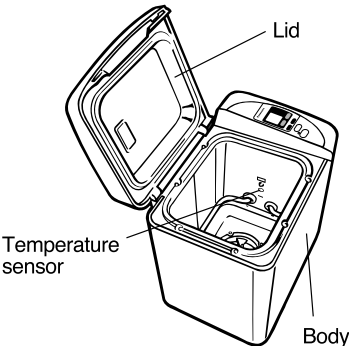
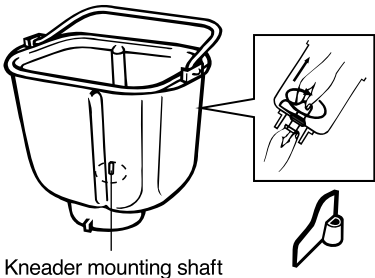
## Using the BAKE ONLY mode

	Steps	Notes
1	 Prepare cake in a separate mixing bowl.	Follow instructions in the Cookbook for details.
2	 Pour the mixture into the bread pan. (The kneading blade must be removed.)	
3	 Press MENU to choose BAKE ONLY.	

	Steps	Notes
4	 <p>Press TIMER to set the required time. (Between 15 to 70 minutes.) <b>The TIMER cannot be used to delay the start of baking.</b></p>	Time indication starts from 30 minutes and moves up to 1 hour 10 minutes in 1 minute increment.
5	 <p>Press START / STOP.</p>	
6	<p>Follow the same steps 11-15 on P. 9 to complete baking.</p> <p><b>Note:</b> Upon completion of baking, you may check the consistency of the baked product by piercing the centre with a skewer. If the baking is still insufficient, you may additionally bake by repeating above steps 3 &amp; 4. The additional baking time may be set within the time span left from the initial baking. You may repeat additional baking as long as the total accumulated baking time does not exceed 70 minutes.</p>	<div> <p>When checking with a skewer, take utmost care not to burn yourself as the oven cavity will be extremely hot.</p> </div>

## How to clean

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

	<p><b>Body and Lid</b> Body and lid should be wiped clean with a damp cloth. Use only mild liquid detergent. For baked-on materials, use Scotch Brite nylon felt pads and detergent on the interior.</p> <p>Do not use cleansers, steel wool pads, or other abrasive materials.</p> <p>Do not use benzine, thinner, alcohol, etc.</p> <p><b>Temperature sensor</b> Wipe gently and avoid deforming the temperature sensor.</p>
	<p><b>Bread pan and kneading blade</b> If the kneading blade cannot be easily removed from the pan by twisting the mounting shaft, pour lukewarm water into the cooled pan and allow to soak for 5–10 minutes. Remove the blade.</p> <p>Always remove the blade and wash the pan with mild, liquid detergent after each use.</p> <p>Do not use other abrasive materials or otherwise, the pan may be scratched.</p> <p>These parts are not dishwasher safe.</p>

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.

# Slicing and storing the bread

Cool the bread on a wire rack before slicing or storing the bread.

## Slicing homemade bread

Homemade bread can be cut with a bread knife.



Place the loaf on its side and cut with a sawing motion.

## Storing homemade bread

After cooling the bread completely at room temperature, wrap it in a foil or a plastic bag to preserve freshness.

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

For longer storage, wrap well and store in the freezer.

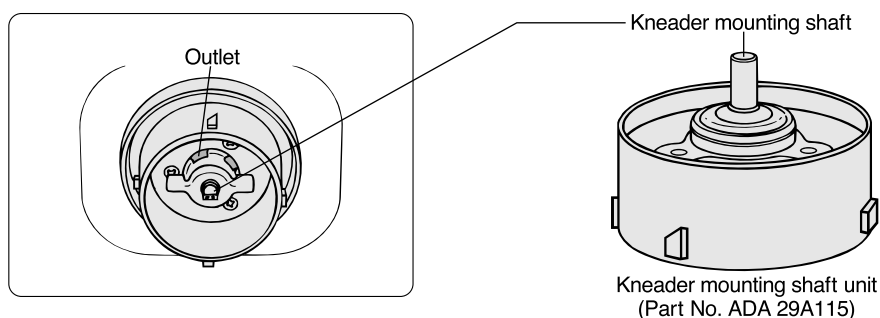
It is better to slice the loaf before freezing.

# 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.

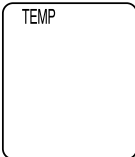


Consult with your authorised Panasonic Service Centre for servicing or for purchase of replacement parts.



# Specifications

Power supply	240V AC 50 Hz
Power consumed	550 W
Capacity	max. 500 g of bread flour min. 300 g of bread flour
Timer	Digital timer (up to 13 hours)
Protective device	Self-resetting motor protector
Dimensions (H×W×D)	approx. 35.5×34.0 ×23.2 cm
Weight	approx. 7.1 kg.

# 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 indicating light will go out.</p> <p>This indicates that the unit is now ready to use.</p>
 <p>ALERT is on display.</p>	<p>There has been a 20-minute or less power cut. (The power plug has been inadvertently pulled out or the breaker has activated.)</p>	<p>If the interruption in the power supply is momentary, the operation will not be affected.</p> <p>If the power is restored within 20 minutes, the bread maker will operate again. However, the bread may not turn out well.</p>
 <p>0:00 is on display.</p>	<p>There has been more than 20 minutes power cut. (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> <div> <p><b>Yes</b></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> <p><b>No</b></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.

# Before calling for service

BAKING RESULTS:			Neither the indicating light nor the display light up.	Smoke emitted from steam vent. Burning smell.	Sides of bread collapse and bottom is damp.	Bread rises too much.	
Please check the following:							
OPERATIONAL ERRORS	Unplugged.		<input type="radio"/>				
	Ingredient spilled on heater element.			<input type="radio"/>			
	Power interruption (display <span>0:00</span> ).						
	START/STOP pad was pressed after starting.						
	Top lid was open during operation.						
	Mode selection was wrong (DOUGH mode was chosen).						
	Bread left in bread pan too long after baking.				<input type="radio"/>		
	Bread sliced just after baking (Steam was not allowed to escape).						
	Water added after kneading flour.						
	Kneading blade not installed properly in pan.						
INGREDIENT PROBLEMS	MEASUREMENT ERRORS	Flour	Not enough				
			Too much				<input type="radio"/>
		Yeast	Not enough				
			Too much				<input type="radio"/>
			No yeast				
		Water	Not enough				
			Too much				<input type="radio"/>
		No sweetening agents					
	Ingredients used other than prescribed.					<input type="radio"/>	
	Flour	Old flour used.					
		Wrong type of flour used.				<input type="radio"/>	
	Yeast	Yeast not placed in pan first, or liquids touched yeast before kneading.				<input type="radio"/>	
		Old yeast used.					
		Wrong type of yeast used.					
Temperature of water was either too hot or too cold. (Not within optimum temperature range of $20 \pm 5^{\circ}\text{C}$ .)							





# 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 proteins necessary for the development of gluten. "Bread flour" and "Bakers flour" are the major product within this category. Most of the recipes in this book call for this flour.

**Weak flours** such as cake flour and pastry flour, are less in protein content and are suitable for products which have a light, crumbly texture and do not require much gluten development.

**Self raising flour** is a white flour to which baking powder and sometimes salt has been added. Weak flours and self raising flour **alone may not be** substituted for bread flour in the included recipes.

**Unbleached plain flour** is white wheat flour which has not been bleached to whiten it. Most plain flours have a gluten content of approximately 4-5%. For successful results when baking bread, 8-9% is required. Plain flour may be used if supplemented with gluten flour or bread improver.

**Continental flour** is a flour similar to bakers or bread flour but is ground very fine. This produces a very smooth even loaf.

**Gluten (Gluten Flour or Wheat Gluten)** is a flour extremely high in gluten content. Use approximately 1/4 cup (35 g) to flours with a low gluten content to improve suitability for use.

**Rye flour** contains some proteins but these do not form sufficient gluten. Therefore, bread baked with rye flour will be dense and heavy.

**Whole wheat flour or wholemeal wheat flour** is made by grinding the entire wheat kernel, including the bran and germ. 100% whole wheat bread or breads containing a high percentage of whole wheat flour will be lower in height and heavier in texture than bread baked with flour. If you are not pleased with the height and the texture of the whole wheat bread, you could strengthen the bread by increasing the proportion of white bread flour. (You must reduce the same proportion of whole wheat flour so that the total amount of wheat flour would remain the same.) The life of whole wheat flour and its baked products is shorter than white bread flour and its baked products, because the included germ is high in fat, which can become rancid.

**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 following recipes.

## 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 can be used, however, we recommend butter for the best flavour and texture.



# 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 program.

Otherwise it may sour during the rest time, spoiling the final flavour.

## 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.

## Liquid:

Cold tap water should be used.

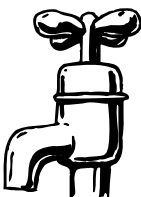
(For the BASIC BAKE RAPID mode, however, lukewarm water should be used, especially during the very cold winter months.)

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.



## 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 instant yeast that may be added and mixed with other ingredients. 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 recommend brands “Allied”, “Kitchen Collection” and “Fermipan,” however, several brands are available in supermarkets. These yeasts are available in sachets or large air tight packages and once opened the sachets should be resealed and used within 48 hrs or stored in air tight container in the refrigerator or used according to manufacturer’s instructions.

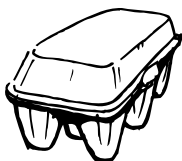
**Note:** Some brands of yeast have bread improver included.

Please alter quantity when using these products.

## 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.



### Fruits:

Dried fruits are used in some of the following recipes. Total weight of dried fruits used should not exceed 75 g ( $\frac{1}{4}$  cup) (100 g ( $\frac{3}{4}$  cup) for raisins).



When using fresh fruit, use only as directed in the following recipes, as the water content of the fruit will affect the loaf volume.

### Bran:

Approx 60 ml (4 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).

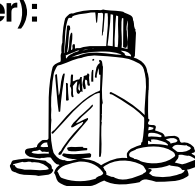


### Wheatgerm:

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

### Vitamin C (Bread Improver):

Vitamin C is a "bread improver" i.e. it helps improve the volume of the loaf. We recommend adding  $\frac{1}{2}$  ~ 1 tsp vitamin C powder to certain loaves to improve the rise.



### Nuts:

Nuts may be used, but chop them finely. Use no more than 75 g ( $\frac{1}{4}$  cup). The height of bread when nuts are used, may be low because the chopped nuts will cut the gluten structure.



When adding nuts as well as dried fruit, their total weight should not exceed 125 g ( $\frac{1}{2}$  cup). Remember to chop them finely as these interfere with mixing.

### Spices:

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



## Timer loaves

Do not use eggs and "fresh" ingredients i.e. fruit/vegetables on timer loaves, as these ingredients may stale during the rest time, thus spoiling the loaf.

# Tips for baking wholewheat & 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 due to the quality of the wheat crop 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. Use vitamin C bread improver.
  - and/ or
  2. At least 150 g of the flour should be white bread flour, rather than whole wheat flour.
  - and/ or
  3. Reduce 15 ml to 30 ml of water from the regular amount.
  - If the above still does/do not solve problems,
  4. Reduce the amount of dry yeast to half the quantity required.
- The loaf produced by above methods may be low or small.

## 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 mode 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 20 minute memory which means the bread machine will automatically restart should the electricity supply be interrupted for a maximum of 20 minutes.

### 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.

Flour must be weighed accurately either using the metric (grams). Do not exceed the stated weight of flour as this could damage your machine.

For measuring fat (butter) the 15–23 g recommended in the recipes is a guideline for the quantity to use.

The yeast should be measured carefully using the teaspoon. Always use standardised Australian measuring utensils.

### 4. Order of Ingredients.

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 in an airtight container.

### 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.

# Basic

tsp=teaspoon Tbsp=tablespoon

## Basic White

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Hot & Spicy Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Chilli powder	1 Tbsp	1 Tbsp	2 tsp
Cracked black pepper	1 Tbsp	2 tsp	1 tsp
Crushed garlic	1 clove	½ clove	¼ clove
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Basic White Rapid

	Large	Medium	Small
Dry yeast	2 tsp	1¾ tsp	1¾ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	2 Tbsp	2½ tsp	2½ tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Cheese & Garlic Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Dry milk	1½ Tbsp	2 tsp	2 tsp
Sugar	1 Tbsp	2½ tsp	2½ tsp
Romano cheese	¼ cup (25g)	2 Tbsp (15g)	1 Tbsp (10g)
Crushed garlic	1 Tbsp	2 tsp	1 tsp
Water	390 ml	340 ml	200 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Basic Sandwich Bread (one size only)

Dry yeast	1¼ tsp
Bread flour	420 g
Salt	1¼ tsp
Dry milk	2 tsp
Butter	15 g
Sugar	2½ tsp
Water	315 ml
Bread improver, optional	1 tsp

## Curry & Onion Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Curry powder	1 Tbsp	2 tsp	1 tsp
Onion flakes	1 Tbsp	2 tsp	1 tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

tsp=teaspoon Tbsp=tablespoon

## Rosemary & Pinenut Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Pinenuts	3 Tbsp	2 Tbsp	1 Tbsp
Rosemary	2 Tbsp	1 Tbsp	2 tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Spiced Ginger Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Ground ginger	1 Tbsp	2 tsp	1 tsp
Cinnamon	1 Tbsp	2 tsp	1 tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Potato Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Dehydrated potato flakes	¼ cup	2 Tbsp	1 Tbsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Lemongrass & Chilli Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Lemongrass & chilli seasoning	1 Tbsp	2 tsp	1 tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Chilli Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Chilli flakes	1 Tbsp	2 tsp	1 tsp
Cracked black papper	1 Tbsp	2 tsp	1 tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Tri-Herb Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Rosemary	1 Tbsp	2 tsp	1 tsp
Thyme	1 Tbsp	2 tsp	1 tsp
Oregano	1 Tbsp	2 tsp	1 tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

tsp=teaspoon Tbsp=tablespoon

## Pumpkin Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Mashed pumpkin	⅓ cup	¼ cup	2 Tbsp
All spice	2 tsp (75g)	1 tsp (60g)	½ tsp (40g)
Nutmeg	1 Tbsp	2 tsp	2 tsp
Water	330 ml	290 ml	170 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Orange Sunflower Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Sunflower seeds	¼ cup	2 Tbsp	1 Tbsp
Orange rind	2 Tbsp	1 Tbsp	2 tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Cheese & Mustard Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Mustard powder	2 tsp	1 tsp	½ tsp
Pepper	2 tsp	1 tsp	½ tsp
Cheese	½ cup	¼ cup	2 Tbsp
Worcestershire sauce	2 Tbsp	1 Tbsp	2 tsp
Water	350 ml	300 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Indian Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Sugar	1 Tbsp	2½ tsp	2½ tsp
Curry paste	2 tsp	1 tsp	1 tsp
Onion, chopped	¼ ( g )	2 Tbsp	2 Tbsp
Sour cream	2 Tbsp	1 Tbsp	2 tsp
Cardamon	2 tsp	1 tsp	½ tsp
Coriander	2 tsp	1 tsp	½ tsp
Turmeric	1 tsp	½ tsp	¼ tsp
Water	330 ml	290 ml	170 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Poppyseed & Lemon Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Poppy seeds	¼ cup	2 Tbsp	1 Tbsp
Lemon rind	2 Tbsp	1 Tbsp	2 tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Peppercorn Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Green peppercorns	2 Tbsp	1 Tbsp	2 tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp



# Basic Raisin Beep Recipes

ingredients with \* should be added on the beep.

tsp=teaspoon Tbsp=tablespoon

## Banana Cinnamon Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Banana chips, chopped*	*1¼ cup	*2 Tbsp	*1 Tbsp
Cinnamon	1 tsp	½ tsp	¼ tsp
Honey	1 Tbsp	2 tsp	1 tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Olive & Onion Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Dry milk	1½ Tbsp	2 tsp	2 tsp
Sugar	1 Tbsp	2½ tsp	2½ tsp
Olive oil	1 Tbsp	2 tsp	1 tsp
Onion flakes	1 Tbsp	2 tsp	1 tsp
Sliced black olives*	*1¼ cup	*2 Tbsp	*1 Tbsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Muesli Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Toasted muesli*	*1¼ cup	*2 Tbsp	*1 Tbsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Tomato & Basil Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Chopped tomato	½ cup (80g)	¼ cup (40g)	2 Tbsp (20g)
Fresh chooped basil*	*2 Tbsp	*1 Tbsp	*2 tsp
Water	320 ml	310 ml	190 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Bacon & Cheese Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Dry milk	1½ Tbsp	2 tsp	2 tsp
Sugar	1 Tbsp	2½ tsp	2½ tsp
Bacon bits*	*1¼ cup	*2 Tbsp	*1 Tbsp
Romano cheese*	*1¼ cup	*2 Tbsp	*1 Tbsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Salami & Parmesan Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Dry milk	1½ Tbsp	2 tsp	2 tsp
Sugar	1 Tbsp	2½ tsp	2½ tsp
Chopped salami*	*1 cup	*½ cup	*¼ cup
Parmesan cheese	2 Tbsp	1 Tbsp	1 Tbsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

tsp=teaspoon Tbsp=tablespoon

## Sundried Tomato & Basil Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Dry milk	1½ Tbsp	2 tsp	2 tsp
Sugar	1 Tbsp	2½ tsp	2½ tsp
Olive oil	1 Tbsp	2 tsp	1 tsp
Chopped sundried tomato*	*1¼ cup	*2 Tbsp	*1 Tbsp
Dried basil	1 Tbsp	2 tsp	1 tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Mixed Seed Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Pumpkin seeds*	*2 Tbsp	*1 Tbsp	*2 tsp
Sunflower seeds*	*2 Tbsp	*1 Tbsp	*2 tsp
Poppy seeds*	*2 Tbsp	*1 Tbsp	*2 tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Pistachio Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Pistachios, chopped*	*1¼ cup	*2 Tbsp	*1 Tbsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Raisin Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Raisins*	*¾ cup	*1½ cup	*¾ cup
Cinnamon	1 Tbsp	2 tsp	1 tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Sweet Breads

tsp=teaspoon Tbsp=tablespoon

## Banana Pecan Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Pecans*	*1/3 cup	*1/4 cup	*2 Tbsp
Mashed banana	1 (90 g)	1½ (45 g)	1/4 (20 g)
Water	330 ml	320 ml	200 ml
Bread improver, optional	1 tsp	1 tsp	1/2 tsp

## Mango &amp; Macadamia Bread

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Dried chopped mango*	*1/4 cup	*2 Tbsp	*1 Tbsp
Chopped macadamia nuts*	*1/4 cup	*2 Tbsp	*1 Tbsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	1/2 tsp

## Apricot &amp; Sunflower Seed Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sunflower seeds*	*1/4 cup	*2 Tbsp	*1 Tbsp
Diced dried apricots*	*1/4 cup	*2 Tbsp	*1 Tbsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	1/2 tsp

## Chocolate Nut Bread

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Choc bits*	*1/4 cup	*2 Tbsp	*1 Tbsp
Mixed chopped nuts*	*1/4 cup	*2 Tbsp	*1 Tbsp
Cocoa	2 tsp	1 tsp	1/2 tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	1/2 tsp

## Mixed Fruit Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Bread flour	500 g	420 g	300 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Mixed dried fruit, diced*	*1/2 cup	*1/4 cup	*2 Tbsp
All spice	2 tsp	1 tsp	1/2 tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	1/2 tsp

# Whole wheat

tsp=teaspoon Tbsp=tablespoon

## Basic Wholemeal

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Whole wheat flour	400 g	320 g	240 g
Bread flour	100 g	100 g	60 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Sesame & Bran Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Whole wheat flour	400 g	320 g	240 g
Bread flour	100 g	100 g	60 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Unprocessed bran	¼ cup	2 Tbsp	1 Tbsp
Sesame seeds	2 Tbsp	1 Tbsp	2 tsp
Golden syrup	1 Tbsp	2 tsp	2 tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Whole Wheat Rapid

	Large	Medium	Small
Dry yeast	2 tsp	1¾ tsp	1¾ tsp
Whole wheat flour	400 g	320 g	200 g
Bread flour	100 g	100 g	100 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	2 Tbsp	2½ tsp	2½ tsp
Water	400 ml	350 ml	250 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Peanut & Sesame Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Whole wheat flour	400 g	320 g	240 g
Bread flour	100 g	100 g	60 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Sugar	1 Tbsp	2½ tsp	2½ tsp
Peanut butter	¼ cup	2 Tbsp	1 Tbsp
Sesame seeds	2 Tbsp	1 Tbsp	2 tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Whole Wheat Sandwich Bread (one size only)

Dry yeast	1¼ tsp
Whole wheat flour	320 g
Bread flour	100 g
Salt	1¼ tsp
Dry milk	2 tsp
Butter	15 g
Sugar	2½ tsp
Water	315 ml
Bread improver, optional	1 tsp

## Whole Wheat Spice Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Whole wheat flour	400 g	320 g	240 g
Bread flour	100 g	100 g	60 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Raw sugar	1 Tbsp	2 tsp	1 tsp
Cinnamon	1 Tbsp	2 tsp	1 tsp
Nutmeg	2 tsp	1 tsp	½ tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

tsp=teaspoon Tbsp=tablespoon

## Orange Poppyseed Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Whole wheat flour	400 g	320 g	240 g
Bread flour	100 g	100 g	60 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Poppy seeds	¼ cup	2 Tbsp	1 Tbsp
Orange rind	2 Tbsp	1 Tbsp	2 tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Cheese & Chive Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Whole wheat flour	400 g	320 g	240 g
Bread flour	100 g	100 g	60 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Grated romano cheese	¼ cup (25g)	2 Tbsp (15g)	1 Tbsp (10g)
Chives	2 Tbsp	1 Tbsp	2 tsp
Water	390 ml	340 ml	200 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Cracked Wheat Bread

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Whole wheat flour	400 g	320 g	240 g
Bread flour	100 g	100 g	60 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Cracked wheat	¼ cup	2 Tbsp	1 Tbsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Bran & Sesame Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Whole wheat flour	400 g	320 g	240 g
Bread flour	100 g	100 g	60 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Unprocessed bran	¼ cup	2 Tbsp	1 Tbsp
Sesame seeds	2 Tbsp	1 Tbsp	2 tsp
Golden syrup	1 Tbsp	2 tsp	2 tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Rosemary & Thyme Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Whole wheat flour	400 g	320 g	240 g
Bread flour	100 g	100 g	60 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Rosemary	2 Tbsp	1 Tbsp	2 tsp
Thyme	2 Tbsp	1 Tbsp	2 tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

## Hi-Fibre Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Whole wheat flour	400 g	320 g	240 g
Bread flour	100 g	100 g	60 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

# Whole wheat

tsp=teaspoon Tbsp=tablespoon

## Whole Wheat Raisin Beep Recipes

*ingredients with \* should be added on the beep.*

### Walnut & Honey Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Whole wheat flour	500 g	420 g	300 g
Bread flour	100 g	100 g	60 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Honey	1 Tbsp	2 tsp	1 tsp
Chopped walnuts*	*⅓ cup	*¼ cup	*2 Tbsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

### Date & Nut Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Whole wheat flour	500 g	420 g	300 g
Bread flour	100 g	100 g	60 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Chopped pecans*	*⅓ cup	*¼ cup	*2 Tbsp
Chopped dates*	*½ cup	*¼ cup	*2 Tbsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

### Raisin Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Whole wheat flour	500 g	420 g	300 g
Bread flour	100 g	100 g	60 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Sugar	1 Tbsp	2½ tsp	2½ tsp
Raisins*	*¾ cup	*½ cup	*¼ cup
Cinnamon	1 Tbsp	2 tsp	1 tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

### Walnut & Sunflower Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Whole wheat flour	500 g	420 g	300 g
Bread flour	100 g	100 g	60 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1½ Tbsp	2 tsp	2 tsp
Butter	23 g	15 g	15 g
Chopped walnuts*	*¼ cup	*2 Tbsp	*1 Tbsp
Sunflower seeds*	*¼ cup	*1 Tbsp	*2 tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

### Cinnamon & Nut Loaf

	Large	Medium	Small
Dry yeast	1½ tsp	1¼ tsp	1¼ tsp
Whole wheat flour	500 g	420 g	300 g
Bread flour	100 g	100 g	60 g
Salt	2 tsp	1 tsp	1 tsp
Dry milk	1 Tbsp	2½ tsp	2½ tsp
Butter	23 g	15 g	15 g
Chopped mixed nuts*	*¼ cup	*2 Tbsp	*1 Tbsp
Honey	1 Tbsp	2 tsp	1 tsp
Cinnamon	1 Tbsp	2 tsp	1 tsp
Water	400 ml	350 ml	210 ml
Bread improver, optional	1 tsp	1 tsp	½ tsp

tsp=teaspoon Tbsp=tablespoon

## Basic Multigrain Loaf

Dry yeast	1 1/4 tsp
Bread flour	100 g
Whole wheat flour	350 g
Salt	2 tsp
Dry milk	1 1/2 Tbsp
Butter	23 g
Sugar	1 Tbsp
Multigrain cereals	1/4 cup (approx. 70 g)
Water	350 ml
Bread improver, optional	1 tsp

## Linseed & Soy Loaf

Dry yeast	1 1/2 tsp
Bread flour	100 g
Whole wheat flour	400 g
Salt	2 tsp
Dry milk	1 1/2 Tbsp
Butter	23 g
Sugar	1 Tbsp
Linseeds	1/4 cup
Soy grits	1/4 cup
Water	400 ml
Bread improver, optional	1 tsp

## Buckwheat & Apricot Loaf

Dry yeast	1 1/2 tsp
Bread flour	100 g
Whole wheat flour	400 g
Salt	2 tsp
Dry milk	1 1/2 Tbsp
Butter	23 g
Sugar	1 Tbsp
Buckwheat	1/4 cup
Diced dried apricots	1/4 cup
Water	400 ml
Bread improver, optional	1 tsp

## Wheatgerm & Rosemary Loaf

Dry yeast	1 1/2 tsp
Bread flour	100 g
Whole wheat flour	400 g
Salt	2 tsp
Dry milk	1 1/2 Tbsp
Butter	23 g
Sugar	1 Tbsp
Wheatgerm	1/4 cup
Rosemary	1 Tbsp
Water	400 ml
Bread improver, optional	1 tsp

## Rye Flake Loaf

Dry yeast	1 1/2 tsp
Bread flour	100 g
Whole wheat flour	400 g
Salt	2 tsp
Dry milk	1 1/2 Tbsp
Butter	23 g
Sugar	1 Tbsp
Whole grain rye flakes	1/4 cup
Water	400 ml
Bread improver, optional	1 tsp

## Five Flakes Loaf

Dry yeast	1 1/2 tsp
Bread flour	100 g
Whole wheat flour	400 g
Salt	2 tsp
Dry milk	1 1/2 Tbsp
Butter	23 g
Sugar	1 Tbsp
Five flakes	1/2 cup
Water	400 ml
Bread improver, optional	1 tsp

# Multigrain

tsp=teaspoon Tbsp=tablespoon

## Bran Loaf

Dry yeast	1½ tsp
Bread flour	100 g
Whole wheat flour	350 g
Salt	2 tsp
Dry milk	1½ Tbsp
Butter	23 g
Sugar	1 Tbsp
Unprocessed bran	¼ cup
Water	400 ml
Bread improver, optional	1 tsp

## Oat Groat & Thyme Loaf

Dry yeast	1½ tsp
Bread flour	100 g
Whole wheat flour	400 g
Salt	2 tsp
Dry milk	1½ Tbsp
Butter	23 g
Sugar	1 Tbsp
Organic oat groats	¼ cup
Thyme	1 Tbsp
Water	400 ml
Bread improver, optional	1 tsp

## Oatmeal & Sultana Loaf

Dry yeast	1½ tsp
Bread flour	100 g
Whole wheat flour	400 g
Salt	2 tsp
Dry milk	1½ Tbsp
Butter	23 g
Sugar	1 Tbsp
Rolled oats	¼ cup
Sultanas	2 Tbsp
Water	400 ml
Bread improver, optional	1 tsp

## Millet & Pepita Loaf

Dry yeast	1½ tsp
Bread flour	100 g
Whole wheat flour	400 g
Salt	2 tsp
Dry milk	1½ Tbsp
Butter	23 g
Sugar	1 Tbsp
Rolled millet	¼ cup
Pepitas	¼ cup
Water	400 ml
Bread improver, optional	1 tsp

## Buckwheat Loaf

Dry yeast	1½ tsp
Bread flour	100 g
Whole wheat flour	400 g
Salt	2 tsp
Dry milk	1½ Tbsp
Butter	23 g
Sesame seeds	3 Tbsp
Buckwheat	3 Tbsp
Oat bran	2 Tbsp
Brown sugar	2 Tbsp
Water	400 ml
Bread improver, optional	1 tsp



# French

tsp=teaspoon Tbsp=tablespoon

## French Bread

Dry yeast	1½ tsp
Bread flour	500 g
Salt	1 tsp
Butter	5 g
Water	300 ml
Bread improver, optional	1 tsp

## Tarragon & Thyme Loaf

Dry yeast	1½ tsp
Bread flour	500 g
Salt	1 tsp
Butter	5 g
Tarragon	1 Tbsp
Thyme	1 Tbsp
Water	300 ml
Bread improver, optional	1 tsp

# Bread Mixes

tsp=teaspoon Tbsp=tablespoon

When baking with bread mixes, the following formulas should be followed.

## *Kitchen Collection Breadmix*

### White Bread

(Use the BASIC BAKE mode)

	Large	Medium	Small
Dry yeast	2 tsp	1½ tsp	1½ tsp
Flour mix	600 g	500 g	400 g
Water	420 ml	380 ml	300 ml

## *Defiance Breadmix*

### White Bread

(Use the BASIC BAKE mode)

	Large	Medium	Small
Dry yeast	2 tsp	1½ tsp	1½ tsp
Flour mix	600 g	500 g	400 g
Water	410 ml	350 ml	280 ml

## Whole Wheat Bread

(Use the WHOLE WHEAT BAKE mode)

	Large	Medium	Small
Dry yeast	2 tsp	1½ tsp	1½ tsp
Flour mix	600 g	500 g	400 g
Water	450 ml	400 ml	300 ml

## Whole Wheat Bread

(Use the WHOLE WHEAT BAKE mode)

	Large	Medium	Small
Dry yeast	2 tsp	1½ tsp	1½ tsp
Flour mix	600 g	500 g	400 g
Water	410 ml	350 ml	280 ml

## Multigrain Bread

(Use the MULTIGRAIN BAKE mode)

	Large	Medium	Small
Dry yeast	2 tsp	1½ tsp	1½ tsp
Flour mix	600 g	500 g	400 g
Water	420 ml	350 ml	280 ml

## Multigrain Bread

(Use the MULTIGRAIN BAKE mode)

	Large	Medium	Small
Dry yeast	2 tsp	1½ tsp	1½ tsp
Flour mix	600 g	500 g	400 g
Water	410 ml	350 ml	280 ml

# Dough

## Dinner Rolls

(Use BASIC DOUGH Mode)

### Ingredients: Makes 18

2 tsp	dry yeast
400 g	bread flour
1 <sup>3</sup> / <sub>4</sub> Tbsp	sugar
2 tsp	salt
3 Tbsp	dry milk powder
45 g	butter
350 ml	water
1/2 tsp	bread improver, optional

1 egg, beaten for brushing on top  
2 Tablespoon poppy seeds, optional for sprinkling on top  
2 Tablespoon sesame seeds, optional for sprinkling on top  
(1 cup bread flour, extra for kneading)

### Method:

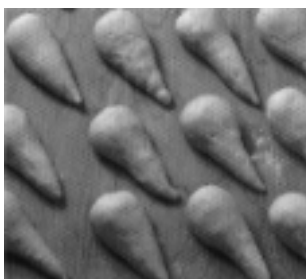
**1** Make the dough according to instructions on page 11.

**2** Knead dough on a lightly floured surface until it becomes elastic and springs back when touched.

**3** Divide the dough into 18 equal portions. Roll each portion into a ball. Cover with a slightly damp cloth and rest in a warm place for 20 minutes until almost doubled in size.



**4** Roll one end of the ball on a lightly floured surface to make a cone.



**5** Roll each cone into a wedge shape, approximately 1/2 cm thick, using a rolling pin.



**6** Starting with the wider end, roll up the wedge loosely towards the narrower end.



**7** Place seam side down on a greased baking tray.



**8** Cover and let rise in a warm place for 30 – 40 minutes until almost doubled in size.



**9** Brush rolls with beaten egg, sprinkle with poppy seeds or sesame seeds if desired. Bake in a preheated 160°C oven for 25–30 minutes or until golden brown. Remove from oven and cool on a wire rack.



## Croissants

(Use BASIC DOUGH Mode)

### Ingredients: Makes 18

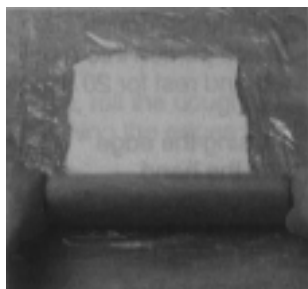
2 tsp	dry yeast
475 g	bread flour
1/4 cup	sugar
3 Tbsp	dry milk
2 tsp	salt
30 g	butter
350 ml	water
1 tsp	bread improver, optional

250 g butter, chilled for folding in the dough  
1 egg, beaten for brushing on top

### Method:

**1** Make the dough according to instructions on page 11.

**2** Roll 250 g of chilled butter between two sheets of plastic wrap into a 17×25 cm rectangle. Chill at least 1 hour.



**3** Turn the dough into a greased bowl. Place in the refrigerator for 30 minutes.

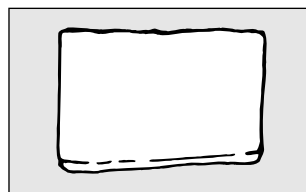
**4** Roll out the dough on a lightly floured surface into a 30cm square.



**5** Place the rolled out butter over two-thirds of the dough. Fold the third without butter over the centre third.



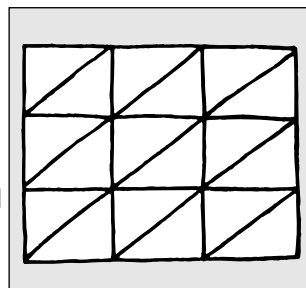
**6** Fold the remaining third on top. Seal edges. Rest the dough in the refrigerator for 20 to 30 minutes.



**7** Place the dough at right angles to the previous position in #5. Roll out into 30 cm square. Fold into thirds. Wrap and place into refrigerator for 20 to 30 minutes. Roll and fold twice more. Wrap and chill after each folding. After the final folding, chill several hours or overnight.



**8** Spread the dough for the final time into 30 cm square. Cut dough into 9 equal squares. Cut each square diagonally to form two triangles.



**9** Roll up each triangle loosely, starting from the side opposite the point. Curve ends.



**10** Place seam side down on a greased baking pan. Cover and place in warm area for 30 – 50 minutes or until almost doubled in size.



**11** Brush with beaten egg. Bake in a preheated 200°C oven for 15 to 20 minutes or until golden brown.

# Dough

## Brioche

(Use BASIC DOUGH Mode)

### Ingredients: Makes 12

3 tsp	yeast
475 g	bread flour
4 Tbsp	milk powder
4 Tbsp	sugar
2 tsp	salt
125 g	butter
3	eggs
200 ml	water
1 tsp	bread improver, optional

1 egg, beaten for brushing on top  
12 brioche moulds or muffin pans  
(1 cup bread flour, extra for kneading)

### Method:

- 1 Make the dough according to instructions on page 11.
- 2 Place the dough in a greased bowl. Cover with a plastic wrap and rest the dough in the refrigerator for 30 minutes.
- 3 Knead dough on a lightly floured surface until it becomes elastic and springs back when touched.
- 4 Divide dough into 12 balls.  
Divide each ball into 1 large and 1 small ball.
- 5 Place each large ball in a greased brioche (muffin) cup. With floured fingers, make an indentation in each large ball. Place the small ball in each indentation. Cover and let rise in a warm place for 30—40 minutes or until almost doubled in size.



- 6 Brush rolls with the beaten egg.  
Bake in a preheated 200°C oven for 10—15 minutes or until golden brown.

## Chicken Buns

(Use BASIC DOUGH Mode)

Use the Dinner Roll Dough ingredients for chicken buns.

### Filling:

300 g	chicken mince
1	large onion finely chopped
2 Tbsp	sour cream
1 tsp	cracked black pepper
1 tsp	thyme
1 egg, beaten	for brushing on top

### Method:

- 1 Make the dough according to instructions on page 11.
- 2 Knead dough on a lightly floured surface until it becomes elastic and springs back when touched.
- 3 Divide the dough into 12 equal portions. Roll each portion into a ball. Cover and let rest in a warm place for 10 minutes.
- 4 Combine all filling ingredients.
- 5 Flatten each dough portion into a circle. Place a tablespoon of the filling onto dough. Twist edges together to enclose filling. Neaten shape of bun.
- 6 Place seam side down on a greased baking tray. Cover and let rise in a warm place for 30—40 minutes until almost doubled in size.
- 7 Brush buns with beaten egg.  
Bake in a preheated 200°C oven for 15—20 minutes or until golden brown.  
Serve warm.

# Dough

## Sweet Rolls

(Use BASIC DOUGH Mode)

**Ingredients:** Makes 1 large

2 tsp	dry yeast
400 g	plain flour
125 g	butter
1 Tbsp	sugar
1/2 tsp	mixed spice
1 tsp	grated lemon rind

1 egg, beaten for brushing on top

**Filling:**

60 g	butter, extra
1/4 cup	brown sugar
1 cup	mixed dried fruit
1/2 tsp	mixed spice

**Icing:**

1/2 cup	icing sugar
1–2 Tbsp	milk
(1 cup plain flour, extra for kneading)	

### Method:

- 1 Make the dough according to instructions on page 11.
- 2 On a lightly floured board, roll out dough into two 30 x 20cm rectangles.
- 3 Beat extra butter and brown sugar in a small bowl. Spread butter and sugar all over the dough. Top with fruit and spice.
- 4 Roll dough up Swiss-roll style, beginning with the long side.
- 5 Slice each roll into 10 pieces. Place rolls cut side up, in a greased ring tin. Cover and place in a warm place for 20 – 25 minutes until almost doubled size.
- 6 Brush rolls with milk. Bake in a preheated 200°C oven for 25 – 30 minutes.
- 7 **Icing:** mix all ingredients until smooth. Spread over rolls when cooled.

## Finger Buns

(Use BASIC RAISIN DOUGH Mode)

**Ingredients:** Makes 12

2 tsp	dry yeast
450 g	plain flour
1/4 cup	milk powder
1/2 tsp	salt
1/3 cup	sugar
50 g	butter
1/2 cup	sultanas*
3/4 cup	water

1 egg, beaten for brushing on top

**Icing:**

1 cup	icing sugar
15 g	butter
2–3 Tbsp	water
pink food colouring	
(1 cup plain flour, extra for kneading)	

*\* add at the beep*

### Method:

- 1 Make dough according to instructions on page 11.
- 2 Knead dough on a lightly floured surface until it becomes elastic and springs back when touched. Divide dough into 12.
- 3 Cover and let rest in a warm place for 30 minutes.
- 4 Shape each ball into 10cm long ovals.
- 5 Cover and place in a warm place for 20 minutes until almost doubled in size.
- 6 Brush dough with beaten egg. Bake in a preheated 180°C oven for 15 – 20 minutes or until golden brown.
- 7 **Icing:** mix all ingredients until smooth. Spread over rolls when cooled.

## Hot Cross Buns

(Use BASIC RAISIN DOUGH Mode)

Ingredients: Makes 12

2 tsp	dry yeast
475 g	bread flour
3 Tbsp	milk powder
1 <sup>3</sup> / <sub>4</sub> Tbsp	sugar
2 tsp	salt
2 tsp	cinnamon
2 tsp	mixed spice
1 cup	mixed dried fruit*
45 g	butter
350 ml	water
1 tsp	bread improver, optional
(1 cup bread flour, extra for kneading)	

\* add at the beep

### Method:

- 1 Make the dough according to instructions on page 11.
- 2 Knead dough on a lightly floured surface until it becomes elastic and springs back when touched.
- 3 Divide the dough into 15 equal portions. Roll each portion into a ball. Cover and let rest in a warm place for 30 minutes until almost doubled in size.
- 4 **To Make Crosses:**  
Mix together 1 cup flour with approximately 150ml water until smooth. Pipe crosses over risen buns.
- 5 Bake in a preheated 200°C oven for 20–25 minutes.
- 6 **To Make Glaze:**  
Place 1 teaspoon of gelatine, 2 tablespoons water and 1 tablespoon sugar into a 1 cup jug. Heat in a microwave oven on MEDIUM power for 1 to 2 minutes.  
Brush glaze onto hot buns. Serve hot or cold.

## Pull-a-Part Bread

(Use BASIC RAISIN DOUGH Mode)

Ingredients: Makes 2

2 tsp	dry yeast
500 g	bread flour
1 Tbsp	sugar
2 tsp	salt
1 <sup>1</sup> / <sub>2</sub> Tbsp	dry milk
23 g	butter
360 ml	water
1 <sup>1</sup> / <sub>2</sub> tsp	bread improver, optional
1 <sup>1</sup> / <sub>2</sub> cup	sun-dried tomatoes*
1 <sup>1</sup> / <sub>2</sub> cup	cubed cheese*
1 <sup>1</sup> / <sub>4</sub> cup	ripped basil*
1 <sup>1</sup> / <sub>4</sub> cup	halved olives*
1 egg, beaten for brushing on top	
(1 cup bread flour, extra for kneading)	

\* add at the beep

### Method:

- 1 Make dough according to instructions on page 11.
- 2 Knead dough on a lightly floured surface until it becomes elastic and springs back when touched. Divide dough into two balls.
- 3 Place dough into two greased 20 x 10cm baking tins. Cover and let rise in a warm place for 30–40 minutes.
- 4 Brush with beaten egg.  
Bake in a preheated 200°C oven for 20–25 minutes or until golden brown.

## Pizza

(Use PIZZA DOUGH Mode)

**Ingredients:** Makes 6 small or 2 large

1 tsp	dry yeast
475 g	bread flour
1	milk powder
1 <sup>3</sup> / <sub>4</sub> Tbsp	sugar
1 tsp	salt
20 g	butter
350 ml	water

<sup>2</sup>/<sub>3</sub> cup tomato paste, for brushing on top  
3 cups Mozzarella cheese, for sprinkling on top

### Method:

- 1** Make the dough according to instructions on page 11.
- 2** Knead dough on a lightly floured surface until it becomes elastic and springs back when touched.
- 3** Divide into 6 balls or 2 large balls, and place in warm area for 10 minutes.
- 4** Shape each ball into a flat circle. Place the circles on a baking tray and prick with a fork.
- 5** Let rest for 15 minutes at room temperature.
- 6** Brush each circle with 2 tablespoons tomato paste. Sprinkle with Mozzarella cheese. Top with your favourite topping, such as sliced onions, pepperoni, cooked sausage, capsicum or olives.
- 7** Bake in a preheated 210°C oven for 15–20 minutes.

## Focaccia

(Use PIZZA DOUGH Mode)

**Ingredients:** Makes 1 large

2 tsp	dry yeast
475 g	bread flour
2 Tbsp	milk powder
2 Tbsp	sugar
2 tsp	salt
2 Tbsp	olive oil
330 ml	water
1 tsp	bread improver, optional

### Topping:

<sup>1</sup> / <sub>4</sub> cup	olive oil
1 Tbs	fine sea salt
2 tsp	dried oregano
2 tsp	dried basil
(1 cup bread flour, extra for kneading)	

### Method:

- 1** Make the dough according to instructions on page 11.
- 2** Knead dough on a lightly floured surface until it becomes elastic and springs back when touched.
- 3** Shape into a flat circle, place on a baking tray, make holes with the end of a wooden spoon 5 cm apart over the surface of the dough.
- 4** Cover and let rest in a warm place for 20–25 minutes until almost doubled in size.
- 5** Brush surface with olive oil, sprinkle with sea salt, oregano and basil.
- 6** Bake in a preheated 210°C oven for 26–30 minutes.

## Pepperoni Bread Stick

(Use FRENCH DOUGH Mode)

### Ingredients: Makes 2

1 tsp	dry yeast
400 g	bread flour
1 tsp	salt
5 g	butter
300 ml	water
1/2 tsp	bread improver, optional

1 egg, beaten for brushing on top

<b>Filling:</b>	pepperoni/cabanossi,
1	chopped
	roasted capsicum
2	garlic powder
1 tsp	cheese
1 cup	
(1 cup bread flour, extra for kneading)	

### Method:

- 1 Make the dough according to instructions on page 11.
- 2 Place the dough in a greased bowl. Cover with a plastic wrap and rest the dough in the refrigerator for 20 – 30 minutes.
- 3 Knead dough on a lightly floured surface until it becomes elastic and springs back when touched.
- 4 Divide the dough into 2 balls. Cover and let rest in a warm place for 20 minutes.
- 5 Roll out dough in two 20 x 30cm rectangles. Place filling in centre of dough, roll up dough, like a Swiss-roll, beginning with the long end.
- 6 Place on a greased baking tray, seam side down. Cover and let rise in a warm place for 30 minutes until almost doubled in size.
- 7 Brush with egg. Bake in a preheated 200°C oven for 25—30 minutes or until golden brown.

## French Bread

(Use FRENCH DOUGH Mode)

### Ingredients: Makes 2

2 tsp	dry yeast
475 g	bread flour
2 1/2 Tbsp	gluten flour
2 tsp	sugar
2 tsp	salt
10 g	butter
350 ml	water

1 egg white, beaten for brushing on top  
Poppy seeds for sprinkling on top

(1 cup bread flour, extra for kneading)

### Method:

- 1 Make the dough according to instructions on page 11.
- 2 Let the dough rest in a greased bowl for 20—30 minutes.
- 3 Knead dough on a lightly floured surface until it becomes elastic and springs back when touched.
- 4 Divide the dough into 2 balls. Cover and let rest in a warm place for 20 minutes.
- 5 Shape each ball into a flat rectangle. Roll up tightly from long side; seal well. Taper ends.
- 6 Place on a greased baking tray. With a sharp knife, make 3 or 4 diagonal cuts about 1/2 cm deep across top of the loaves. Cover and let rise in a warm place for 30—40 minutes until almost doubled in size.
- 7 Brush with beaten egg white, sprinkle with poppy seeds.
- 8 Bake in a preheated 200°C oven for 25—30 minutes or until golden brown.



## Malt Bread

(Use WHOLE WHEAT RAISIN DOUGH Mode)

Ingredients: makes 1 large

2 tsp	dry yeast
450 g	plain wholemeal flour
50 g	bread flour
2 tsp	ground cinnamon
1 tsp	milk powder
1 tsp	sugar
30 g	raisins*
1 Tbsp	butter
1 Tbsp	treacle
1 Tbsp	liquid malt
125 ml	water

Glaze:

1 Tbsp	warm milk
1/2 tsp	liquid malt

(1 cup plain wholemeal flour, extra for kneading)

*\* add at the beep*

### Method:

- 1 Make dough according to Dinner Roll instructions on page 11.
- 2 Knead dough on a lightly floured surface until it becomes elastic and springs back when touched.
- 3 Cover and let rest in a warm place for 20 minutes.
- 4 Roll out dough into a 20cm square. Roll up and place on a greased baking tray with the seam side down.
- 5 Cover and let rise in a warm place for 40 minutes until almost doubled in size.
- 6 Brush with combined milk and malt.  
Bake in a preheated 180°C oven for 40 minutes or until golden brown.

## Whole Wheat Raisin Rolls

(Use WHOLE WHEAT RAISIN DOUGH Mode)

Ingredients: Makes 16

1 1/4 tsp	dry yeast
400 g	wholemeal bread flour
2 tsp	salt
1 1/3 Tbsp	milk powder
20 g	butter
1/4 cup +1 tsp	gluten flour
1/3 cup	raisins*
1 Tbsp	cinnamon
370 ml	water

1 egg, beaten to brushing on top  
(1 cup wholemeal bread flour, extra for kneading)

*\* add at the beep*

### Method:

- 1 Make the dough according to instructions on page 11.
- 2 Divide the dough into 16 equal portions. Shape each portion into a roll.  
(Follow instructions on Dinner Rolls, P.33.)
- 3 Place on a greased baking tray. Cover and let rise in a warm place for 30—35 minutes until almost doubled in size.
- 4 Brush rolls with beaten egg, garnish with sliced almonds and sugar, if desired.
- 5 Bake in a preheated 190°C oven for 15—20 minutes.

# Dough

## Braided bread

(Use MULTIGRAIN DOUGH mode)

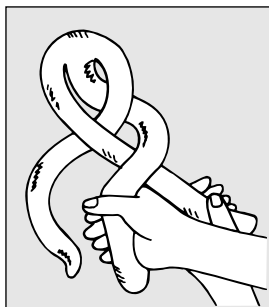
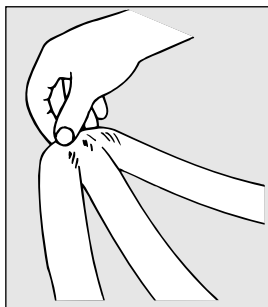
### Ingredients: Makes 2

1 1/4 tsp	dry yeast
475 g	bread flour
2 tsp	salt
1 3/4 Tbsp	milk powder
20 g	butter
2 1/2 Tbs	sugar
1/2 cup	five flakes
350 ml	water
1/2 tsp	bread improver, optional

1 egg, beaten for brushing on top

### Method:

- 1 Make the dough according to instructions on page 11. Divide the dough into 2 equal portions.
- 2 Divide each dough into 3 equal portions. Roll each portion into a smooth rope.
- 3 Pinch ropes together at top, braid loosely and pinch ends to seal, tucking them underneath.



- 4 Place on a greased baking tray. Cover and let rise in a warm place for 30—35 minutes until almost doubled in size.
- 5 Brush with beaten egg.
- 6 Bake in a preheated 180°C oven for 15—20 minutes or until golden brown.

## Multigrain buns

(Use MULTIGRAIN DOUGH mode)

### Ingredients: Makes 12

1 tsp	dry yeast
390 g	wholemeal flour
1/4 cup	gluten flour
2 tsp	salt
1 3/4 Tbsp	milk powder
15 g	butter
1 Tbsp	sugar
2 Tbsp	unprocessed bran
350 ml	water
1/2 tsp	bread improver, optional

1 egg, beaten for brushing on top

### Method:

- 1 Make the dough according to instructions on page 11.
- 2 Divide the dough into 12 equal portions. Working with one portion at a time, wrap raisins with each dough.
- 3 Shape into a smooth ball by gently rolling between your palms.
- 4 Place on a greased baking tray. Cover and let rise in a warm place for 30—35 minutes until almost doubled in size.
- 5 Brush with beaten egg.
- 6 Bake in a preheated 180°C oven for 15—20 minutes or until golden brown.

## Butter Cake

150 g	cake flour
1/2 tsp	baking powder
1/2 cup	sugar
60 g	butter
1	egg
1/3 cup	milk
1 tsp	vanilla essence

Cooking Time: 40 minutes

## Fruit & Walnut Cake

150 g	whole wheat flour
1/2 tsp	baking powder
3/4 cup	brown sugar
90 g	butter
2	egg
1/3 cup	milk
1/2 tsp	cinnamon
1/2 tsp	nutmeg
1/2 cup	raisins
1/2 cup	sultanas
1/2 cup	walnuts, chopped

Cooking Time: 50 minutes

## Raisin & Cinnamon Cake

150 g	cake flour
1/2 tsp	baking powder
1/2 cup	sugar
60 g	butter
1	egg
1/3 cup	milk
1 tsp	vanilla essence
1/2 cup	raisins
1 tsp	cinnamon

Cooking Time: 50 minutes

## Chocolate Cake

150 g	cake flour
1/2 tsp	baking powder
1/2 cup	sugar
60 g	butter
1	egg
1/3 cup	milk
1 tsp	vanilla essence
3 Tbsp	cocoa

Cooking Time: 50 minutes

### Method:

- 1 Sift flour into a bowl.
- 2 Soften butter at room temperature. Add sugar and beat well until creamy.
- 3 Add eggs one by one and beat further until the mixture resembles frothy cream.
- 4 Add flour and baking powder a half portion at a time and mix well.
- 5 Add remaining ingredients.
- 6 Remove the kneading blade from the bread pan and pour the mixture into the bread pan.
- 7 Select BAKE ONLY mode and enter the cooking time on the timer.
- 8 Test with a skewer to see if the centre is cooked. If it is not, select the same mode again and enter a further 5–10 minutes on the timer.
- 9 Take the bread pan out using oven gloves and leave to stand for 5 minutes before removing from the bread pan and allowing to cool.

