

How to Enjoy the Zojirushi Home Bakery



BBCC – S15

RECIPE BOOK

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INTRODUCTION

Introduction

The “Secret” Ingredients for Success

If baking bread and cakes has always been a mystery to you, you’ll be pleasantly surprised to find how easily the Home Bakery can make you a great baker! The recipes outlined in this book have been carefully tested, but there are a few tips we would like to pass on to you to ensure success every time. The most important tip is to follow the directions in the recipes exactly. Use the ingredients specified in the recipes; once you become familiar with what the Home Bakery can do, you will be able to invent your own delectable breads and cakes.

Hints on the use of the Home Bakery

- Better results will be achieved when ordinary active dried baking yeast is used as opposed to the new fast rise yeast.
- Always place your ingredients into the baking pan in such a way that the yeast is not touching the liquid e.g., milk, water, sugar, butter, salt, flour (which forms the barrier), then sprinkle the measured dried yeast over it.
- The Zojirushi Home Bakery automatically pre-heats the liquids to the proper temperature before the mixture goes through the first kneading process. The machine will determine if the liquid is at the correct temperature for mixing and if this is the case, the machine will automatically skip the pre-heating process and start to mix immediately.
- Bread containing all white flour will have a higher rising than those containing darker flours. Be sure not to use too large a recipe size to avoid overflowing your pan or having the top portion uncooked.
- Some of the problems which you may encounter are as follows and below are some solutions which should overcome these problems:-
- **Dough rises too high, then collapses** – Dough rose too long; Not enough salt; Too much sugar and/or yeast.
- **Loaf has a strong yeast flavour** – Too much yeast was used.
- **Loaf has an uneven top** – Not enough liquid.
- **Loaf does not rise** – Type of flour is low in gluten resulting in a small, dense loaf; or too much salt; or not enough sugar or yeast.
- **Pale in colour** – Not enough sugar.
- **Yeast:** Active dry yeast is used in all recipes that call for yeast. Allinsons Active Dried Yeast is available in tubs from most supermarkets and is quite adequate for the recipes. The specially formulated “fast” yeast can be substituted when using the “QUICK BAKING” setting.
- **Baking Powder:** Leavening used in quick breads and cakes. This type of leavening does not require rising time before baking; the chemical action works during baking.
- **Baking Soda:** Another leavening agent not to be confused or substituted with baking powder. It also does not require rising time before baking; the chemical action works when liquid ingredients are added.
- **Butter or Margarine:** The use of butter or margarine “shortens” or tenderizes the texture of yeast breads. French bread gets its unique crust and texture from the lack of butter added; but breads that call for butter stay fresher longer.
- **Eggs:** Whole eggs add richness and velvety texture to bread doughs and cakes. Use extra-large size eggs in these recipes.
- **Milk:** For extra rich doughs, milk adds texture and flavour. Water with dry milk is an acceptable substitute.
- **Salt:** Salt is absolutely necessary to balance the flavour of breads and cakes, as well as for the crust colour that develops during baking.
- **Sugar:** As important as the salt for colour and flavour of breads and cakes.

BREADWINNERS

Breadwinners

Yeast Breads

Tips on
Dark Breads

Creating Your
Own Yeast Breads

Special Crusts for
Yeast Breads

Breadwinners

Yeast Breads

Nothing is more satisfying or more rewarding than the heady aroma of freshly baked bread. With your Home Bakery, you can have it anytime! All of the mystery has been taken out of the bread baking ritual – the mixing, kneading, rising and even the baking. Now you can choose your favourite recipe, measuring the ingredients into the Home Bakery, and experience a perfect, fragrant loaf every time.

Besides preparing and baking fresh bread from start to finish, the Home Bakery can also mix, knead and proof dough that you can then shape and bake yourself in a conventional oven. So if you would like to make a long and crusty French Bread, cinnamon rolls or pizza crust with the convenience of the Home Bakery, it is all possible with the easy recipes in this chapter.

Tips on Dark Breads

Breads made with whole-grain flours such as whole wheat or whole meal require a bit more tender loving care to ensure that they achieve the height of deliciousness. That is why some of our recipes call for the “HOME MADE MENU” which allows you to selectively set the kneading and rising time for perfect results. If you have never used this feature, consult our Home Bakery operating instructions booklet for the simple steps. You will note that the whole-grain recipes call for white flour also which is necessary to achieve the best tasting, best looking loaf.

Creating Your Own Yeast Breads

Here are some additional tips:

- Always use strong bread flour as this will provide the best quality bread.

- In general, most bread recipes found in cookbooks are based on 6 – 7 cups of flour and gives two loaves of bread. These recipes can be successfully halved to be made in the Home Bakery.
- Adding ingredients such as fruits, nuts and shredded cheese can easily be done using the “RAISIN BREAD” setting which programs the machine to signal you with a “beep” when it is time to add the extra ingredients. Again, check the recipes for guidelines on how much of these ingredients you can add to your doughs. Be aware that additions like these tend to make doughs heavier and somewhat coarser in texture.
- When using “fast” yeast, be sure to select the “Quick Baking” course to eliminate one rising period. It will shorten the start to finish time considerably.
- The “DOUGH SETTING” course is great for mixing, kneading and proofing (allowing dough to rise) richer doughs like croissant and brioche doughs. Use the Home Bakery to prepare these doughs so all you need to do is shape and bake them according to your recipe.

Special Crusts for Yeast Breads

Give your just baked breads a nice finishing touch by trying one of these quick ideas as soon as you remove your bread from the Home Bakery.

- **Egg Glaze:** Beat together one egg and one tablespoon water and brush generously over the loaf.
- **Melted Butter Crust:** Brush melted butter over just-baked bread for a soft tender crust.
- **Milk Glaze:** For a soft, shiny crust, brush just-baked breads with milk or cream.
- **Sweet Icing Glaze:** Mix one cup sifted icing sugar with one to two tablespoons milk to make a glaze consistency; drizzle over raisin bread or sweet breads.
- **Sesame Seed/Caraway Seed:** Sprinkle one of these generously over breads just glazed with egg glaze or melted butter.

BREAD RECIPES

Bread Recipes

Basic White Bread

Half Loaf White Bread

Raisin Bread

Dill Bread

Basic White Bread

1-3/4 cups water (15 fl oz)
 2 tablespoons butter or margarine
 2 tablespoons sugar
 1 teaspoon salt
 4-3/4 cups strong white bread flour (1 lb 6 oz)
 1 teaspoon active dried yeast

Method

Into baking pan, measure water, butter, sugar, salt and 3 cups flour. Sprinkle yeast over flour. Insert pan securely into unit and close lid. Select "BASIC WHITE BREAD" setting. Press "MEDIUM" for baking degree setting. Then press "START". Once the "KNEAD 1" process has been operating for some time, then add the remainder of the flour gradually to ensure total mixing of the ingredients. (NOTE: This recipe is not suitable for use on the timer facility).

The "COMPLETE" light will flash when bread is done. Using oven gloves, remove pan from unit, pull out kneading rod and turn bread onto a cooling rack. Cool before slicing.

RAISIN BREAD

1-1/8 cups water
 2 tablespoons sugar
 2 tablespoons butter or margarine
 1 teaspoon salt
 3 cups strong white bread flour
 2-1/2 teaspoons active dried yeast
 At Beep: add 3/4 cup Raisins

Method

Into baking pan, measure water, sugar, margarine, salt and flour. Sprinkle yeast over flour. Insert pan securely into unit and close lid. Select "RAISIN BREAD" setting and "MEDIUM" baking degree setting. Press "START". When the beep sounds after about 30 minutes, open lid and add the raisins. Close lid. The "COMPLETE" light will flash when bread is done.

Using oven gloves, remove pan from unit, pull out kneading rod and turn bread out onto a cooling rack. Cool before slicing.

HALF LOAF WHITE BREAD

Make this recipe when just a small loaf of bread will do.

1 cup water (9 fl oz)
 1 tablespoon butter or margarine
 1 tablespoon sugar
 1/2 teaspoon salt
 2-5/8 cups strong white bread flour (10 oz)
 1 teaspoon active dried yeast

Method

Into baking pan, measure water, butter, sugar, salt and flour. Sprinkle yeast over flour. Insert pan securely into unit and close lid. Select "BASIC WHITE BREAD" setting. Press "MEDIUM" for baking degree setting. Then press "START". The "COMPLETE" light will flash when bread is done.

Using oven gloves, remove pan from unit, pull out kneading rod and turn bread onto a cooling rack. Cool before slicing.

DILL BREAD

1 cup water (9 fl oz)
 1 tablespoon butter or margarine
 1 tablespoon sugar
 1/2 teaspoon salt
 1-1/2 teaspoons Dillweed
 2-5/8 cups strong white bread flour (10 oz)
 1 teaspoon active dried yeast

Method

Into baking pan, measure water, butter, sugar, salt, dillweed and flour. Sprinkle yeast over flour. Insert pan securely into unit and close lid. Select "BASIC WHITE BREAD" setting. Press "START". The "COMPLETE" light will flash when bread is done.

Using oven gloves, remove pan from unit, pull out kneading rod and turn bread out onto cooling rack. Cool slightly before slicing. Serve warm or cool.

BREAD RECIPES

Bread Recipes

Crusty French Bread

Variation using "Home Made Menu" function

Rye Bread

Pumpernickel Bread

CRUSTY FRENCH BREAD

1 cup water
1 tablespoon sugar
1 teaspoon salt
1 tablespoon olive oil
1 teaspoon honey
1-1/2 cups light plain flour (McDougalls)
1-1/2 cups strong white bread flour
2 teaspoons active dried yeast

Method

Into baking pan, measure water, honey, salt, olive oil, sugar and flour. Sprinkle yeast over flour. Insert pan securely into unit and close lid. Select "FRENCH BREAD" setting and press "START". The "COMPLETE" light will flash when bread is finished. Using oven gloves remove pan from unit, pull out kneading rod and turn bread out onto cooling rack. Slice when cool.

RYE BREAD

Again, use the "HOME MADE MENU" setting to ensure a light, perfectly risen loaf.

1-1/4 cups water
2 tablespoons butter or margarine
2 tablespoons brown sugar
1 teaspoon salt
3 cups strong white bread flour
2/3 cup rye flour
(Nature's Harvest – Holland & Barrett)
1 teaspoon active dried yeast

Method

Into baking pan measure water, butter or margarine, brown sugar, salt and flours. Sprinkle yeast over flour. Insert pan securely into unit and close lid. Select "BASIC WHITE BREAD" course set timing and "MEDIUM" baking degree setting. Press "HOME MADE MENU" key and panel will indicate "Knead 1". Allow 20 minutes for kneading. Press "HOME MADE MENU" key and panel indicates "REST". Allow 20 minutes. Continue pressing "HOME MADE MENU" key to proceed to next stage. For "Knead 2" allow 1 minute. For "Rise 1" allow 1 hour. For "Rise 2" allow 1 hour 15 minutes or until dough is almost double. Then press "HOME MADE MENU" key again for "BAKE" and bake for 40 to 45 minutes or until loaf sounds hollow when lightly tapped. Using oven gloves remove pan from unit, pull out kneading rod and turn bread out onto cooling rack. Cool before slicing.

Variation using

"HOME MADE MENU" function.

Into baking pan measure water, honey, salt, olive oil, sugar and flour. Sprinkle yeast over flour. Insert pan securely into unit and close lid. See the Operating Instruction booklet for step-by-step procedures for "HOME MADE MENU" operations. The following is a suggested timing sequence of baking "Crusty French Bread" using "HOME MADE MENU" function:

| | |
|------------|---|
| Preheating | 0-10 minutes (depends on room temperature) |
| Knead | 10 minutes |
| Rest | 15 minutes |
| Knead 2 | 20 minutes |
| Rise 1 | 45 minutes |
| Rise 2 | 70 minutes |
| Baking | 60 minutes |
| Cooling | 30 minutes |

You can modify the suggested timing sequence as desired.

PUMPERNICKEL BREAD

It is again necessary to use the "HOME MADE MENU" setting to adjust for extra rising time for this loaf. See the Home Bakery Operating Instruction Booklet for details on using the "HOME MADE MENU" setting.

1-1/4 cups water
2 tablespoons butter or margarine
2 tablespoons light molasses
2 teaspoons coffee powder
2 teaspoons cocoa powder
1 teaspoon salt
3 cups strong white bread flour (12 ounces)
2/3 cup rye flour (1-1/4 ounces)
1 teaspoon active dried yeast

Method

Into baking pan measure water, butter or margarine, molasses, coffee powder, cocoa powder, salt and flours. Sprinkle yeast over flour. Insert pan securely into unit and close lid. Select "BASIC WHITE BREAD" course setting and "MEDIUM" baking degree setting. Press the "HOME MADE MENU" key and continue as directed for the Rye Bread recipe through to baking.

BREAD RECIPES

Bread Recipes

Potato Bread

Cheese "N" Onion Bread

Pizza Dough with Beer

POTATO BREAD

3/4 cup potato water
 1/4 cup butter or margarine
 1 egg
 1/2 cup mashed potatoes
 2 tablespoons sugar
 1 teaspoon salt
 3 cups strong white bread flour
 2-1/2 teaspoons active dried yeast

Method

Start by boiling 1-2 peeled potatoes. Save the water to use in the bread. Then mash the potatoes, without milk or butter, and let cool to lukewarm or room temperature.

Into baking pan measure water, butter or margarine, egg, potatoes, sugar, salt and flour. Sprinkle yeast over flour. Insert pan securely into unit and close lid. Select "BASIC WHITE BREAD" setting. Press "START". The "COMPLETE" light will flash when bread is done.

Using oven gloves, remove pan from unit, pull out kneading rod and turn bread out onto cooling rack. Cool slightly before slicing. Serve warm or cool.

PIZZA DOUGH WITH BEER

Beer adds a great texture and character to this versatile pizza dough that you shape and bake in your own oven. Use this dough to make thin or thick crust pizza, rolls, pretzels or breadsticks.

1 cup flat beer
 2 tablespoons butter or margarine
 2 tablespoons sugar
 1 teaspoon salt
 2-1/2 cups (10 ounces) plain white flour
 1 teaspoon active dried yeast
 Vegetable oil (optional)

Method

Into baking pan pour beer and butter, add sugar and salt. Measure flour into pan and sprinkle yeast over flour. Insert pan securely into unit and close lid. Select "DOUGH" setting and press "START". The "COMPLETE" light will flash when dough is finished.

Preheat your oven to 400°F/185°C for all shaping variations listed below. Remove pan from unit and pull out kneading rod. Turn dough out onto lightly floured surface. Choose shaping method below to shape dough. Brush lightly with vegetable oil, if desired. Cover dough and let stand for 15 minutes. Bake as directed in each shaping variation until golden brown. Makes one 12 inch thick crust pizza, two 12 inch thin crust pizzas, 24 breadsticks, 16 rolls or 12 soft pretzels.

CHEESE 'N' ONION BREAD

1-1/4 cups milk
 2 tablespoons butter or margarine
 1 tablespoon sugar
 1 teaspoon salt
 1/4 teaspoon garlic powder
 3-1/2 cups (14 ounces)
 strong white bread flour
 1 teaspoon active dried yeast
 When beep sounds, add:
 1/2 cup grated cheddar cheese
 1/3 cup chopped spring onions

Method

Into baking pan measure milk, butter, sugar, salt, garlic powder and flour. Sprinkle yeast over flour. Insert pan securely into unit and close lid. Select "LIGHT" baking degree setting and "RAISIN BREAD" course setting. Then press "START". When beep sounds after about 30 minutes, open lid and add cheese and onions. Close lid. The "COMPLETE" light will flash when bread is done.

Using oven gloves, remove pan from unit and pull out kneading rod. Turn bread out onto cooling rack. Cool slightly, slice warm or cool.

BREAD RECIPES

Bread Recipes

Shaping Variations

Butter-Rich Roll & Bread Dough

SHAPING VARIATIONS:

Thick Crust Pizza: With lightly floured hands, press dough into a greased 12 inch pizza pan forming a high edge. Brush crust with oil and let stand as method directs. Spoon tomato sauce or pizza sauce over dough, top with desired toppings and cheese. Bake for 20 to 30 minutes or until filling is bubbly and crust is golden.

Thin Crust Pizza: With lightly floured hands, shape dough into a ball. Divide dough in half. Press each half of dough into a greased 12 inch pizza pan forming a 1 inch edge. Brush crust with oil and let stand as method directs. Spoon tomato sauce or pizza sauce over dough, top with desired toppings and cheese. Bake for 20 to 30 minutes or until filling is bubbly and crust is golden.

Crusty Rolls: Onto a lightly floured surface, shape dough into a ball. Divide into quarters and cut each quarter into 4 pieces. Shape each piece into a flattened oval and place shaped rolls 3 inches apart on a greased baking sheet. Slash tops of rolls with a sharp knife. Continue as method directs. Bake for 20 to 25 minutes.

Breadsticks: Follow shaping and baking directions given for “Butter-Rich Roll and Bread Dough” breadsticks variation.

Soft Pretzels: Follow shaping and baking directions given for “Butter-Rich Roll and Bread Dough” soft pretzels variation.

BUTTER-RICH ROLL & BREAD DOUGH

Designed for the “DOUGH” setting, this extra-rich dough can be used to make sweet rolls or breads that you shape and bake conventionally.

Use this mildly sweet dough as the basis for sweet rolls or dinner breads – see shaping variations below.

1 cup milk
 1/2 cup butter or margarine, softened
 1/4 cup sugar
 2 large eggs, lightly beaten
 3/4 teaspoon salt
 4 cups strong white bread flour
 1 teaspoon active dried yeast

Egg Glaze:

1 beaten egg
 1 tablespoon water

Method

Into baking pan pour milk and butter, add sugar, eggs and salt. Measure flour into pan and sprinkle yeast over flour. Insert pan securely into unit and close lid. Select “DOUGH” setting and press **“START”**. The “COMPLETE” light will flash when dough is finish.

Preheat your oven to 375°F/175°C for all the following variations. Remove pan from unit and pull out kneading rod. Turn dough out onto lightly floured surface. Choose shaping method below to shape dough. For “Egg Glaze” beat together egg and water. Brush generously over shaped loaves or rolls. Cover dough and let stand for 15 minutes. Bake as directed in each shaping variation until golden brown. Immediately remove from pans and cool on racks. Makes about 24 rolls, 2 small 8 x 4 inch loaves or 24 breadsticks.

BREAD RECIPES

Bread Recipes

Shaping Variations

Hearty Oatmeal Loaf

Granary Loaf

SHAPING VARIATIONS

Traditional Loaf: With lightly floured hands, divide dough in half and shape each half into loaf shape. Place in 2 greased 8 x 4 inch loaf pans. Continue as method directs. Bake for 25 to 30 minutes. Makes 2 loaves.

Pan Rolls: On a lightly floured surface, shape dough into a ball. Divide into quarters. Cut each quarter into 6 pieces. Shape each piece into a ball and place one ball in each section of a greased bun sheet. Continue as method directs. Bake for 20 to 25 minutes. Makes 24 rolls.

Cloverleaf Rolls: On a lightly floured surface, shape dough into a ball, divide into quarters. Divide each quarter into 6 pieces and cut each piece into 3 sections, shape each into a ball with palms of hands. Place 3 balls together in each section of a greased bun sheet. Repeat with remaining dough. Continue as method directs. Bake for 20 to 25 minutes. Makes 24.

Breadsticks: On a lightly floured surface shape dough into a ball, divide into quarters. Divide each quarter into 6 pieces and roll each piece between palms of hands to make ropes about 6 to 8 inches long. Continue as method directs. Sprinkle glazed ropes with sesame seeds if desired. Bake for 12 to 15 minutes. Makes 24.

Cinnamon-Raisin Swirl Loaf: On a lightly floured surface roll half of the sweet dough to a 12 x 8 inch rectangle. Melt 3 tablespoons butter or margarine and brush over dough. Sprinkle dough with a mixture of 1/3 cup sugar and 1-1/2 teaspoons ground cinnamon, then sprinkle 1/2 cup raisins over dough. Beginning with long side of dough, roll up jelly-roll style. Seal ends by pinching edges of dough together with fingertips. Place dough in a greased 9 x 5 inch loaf pan or on a large baking sheet. Continue as method directs. Bake for 30 to 40 minutes or until deep golden brown. When loaf is cool, glaze with a mixture of 1 cup sifted icing sugar and 1-1/2 tablespoons milk. Makes 1 loaf.

Cinnamon-Raisin Rolls: Follow directions for shaping and filling "Cinnamon-Raisin Swirl Loaf". After rolling up dough and sealing dough, slice crosswise into 12 slices. Place slice cut side down in a greased 9 inch round cake pan. Continue as method directs. Bake for 20 to 25 minutes. Turn rolls out and frost as for "Cinnamon" Loaf.

Soft Pretzels: On a lightly floured surface shape dough into a ball and divide into quarters. Cut each quarter of dough into 3 pieces. Roll each piece between palms of hands to make ropes about 10 inches long. Bring ends of one rope together to make a circle, twist the back across opposite side or circle.

HEARTY OATMEAL LOAF

1-1/3 cups water
 5 tablespoons butter or margarine
 2-2/3 tablespoons sugar
 2 teaspoons salt
 1-1/3 cups oats
 2-2/3 cups strong white bread flour
 6 tablespoons dried milk powder
 1 teaspoon active dried yeast

Method

Into baking pan pour water, margarine, sugar salt, oats and flour. Sprinkle yeast over flour. Insert pan securely into unit and close lid. Select "BASIC WHITE BREAD" setting and press "START". The "COMPLETE" light will flash when bread is done.

Using oven gloves, remove pan from unit and pull out kneading rod. Turn loaf onto cooling rack. Slice when cool.

GRANARY LOAF

1-1/8 cups water
 1 teaspoon salt
 1 tablespoon butter or margarine
 1 tablespoon sugar
 3 cups malted granary flour
 1 teaspoon active dried yeast

Method

Into baking pan measure water, salt, butter, sugar and flour. Sprinkle yeast over flour. Insert pan securely into unit and close lid. Select "BASIC WHITE BREAD" setting and press "START". The "COMPLETE" light will flash when bread is done.

Using oven gloves, remove pan from unit and pull out kneading rod. Turn loaf onto cooling rack. Slice when cool.

BREAD RECIPES

Bread Recipes

Rita's Russian Kulich

RITA'S RUSSIAN KULICH

Kulich is a sweet fruit-filled bread that is a holiday tradition in Russian and Slavic countries.

- 1 cup milk
- 2 extra large eggs, lightly beaten
- 2 tablespoons butter or margarine
- 1/2 teaspoon vanilla essence
- 1/3 cup sugar
- 3/4 teaspoon salt
- 3 cups light plain flour
- 1-1/2 teaspoons active dried yeast

When beep sounds, add:

- 1/3 cup raisins
- 1/2 cup dried mixed fruit
- 1/3 cup slivered or sliced almonds

Orange Glaze

- 1 cup sifted icing sugar
- 1 tablespoon softened butter or margarine
- About 3 tablespoons orange liqueur or milk



Method

Into baking pan measure milk, eggs, butter, vanilla essence, sugar, salt and flour. Sprinkle yeast over flour. Insert pan securely into unit and close lid. Select "MEDIUM" baking degree setting and "RAISIN BREAD" course setting and then press "START". When "beep" sounds after about 30 minutes, open lid and add raisins, fruit and almonds. Close lid. The "COMPLETE" light will flash when bread is done.

Using oven gloves, remove pan from unit and pull out kneading rod. Turn bread out onto cooling rack. Cool. Prepare "Orange Glaze" in a small bowl by stirring together icing sugar, butter and enough milk to make a glaze consistency. Drizzle glaze over top of loaf, allowing it to drip down sides of bread.

QUICK BREADS

Quick Breads

Banana Bread

Strawberry or Peach Bread

“Quick” breads are just that—they use chemical leavening such as baking powder and/or baking soda for their structure rather than yeast. So they do not require rising or kneading, they can be baked as soon as the ingredients are mixed. That is why the “CAKE” setting on the Home Bakery is perfect for mixing and baking these simple breads.

Quick breads prepared in the Home Bakery will not fill your bread pan. They rise to about 3 to 4 inches in height – a typical volume for conventionally baked quick breads.

Creating Your Own Quick Bread Recipes

Follow these guidelines for creating your own recipes for flavourful quick breads in the Home Bakery: In general, a cookbook recipe for a 9 x 5 inch or 8 x 4 inch loaf will be a food candidate for the Home Bakery. These recipes call for between 1 and 2 cups of flour and require no special mixing techniques such as beating egg whites.

Very heavy breads such as those made with mostly whole-grain flours and lots of additions such as nuts and raisins should be avoided for the Home Bakery.

Use the recipes in this section as a guide to adding ingredients to breads such as raisins, nuts and dried fruits.

The “CAKE” course setting is the only mode in which quick breads can be successfully made in the Home Bakery. The “MEMORY”, “TIMER”, “BAKING DEGREE”, and “HOME MADE MENU” functions can not be used for quick breads.

BANANA BREAD

1-1/2 cups (6 ounces) light plain flour
 2/3 cups sugar
 1 teaspoon baking powder
 1/2 teaspoon salt
 1/2 teaspoon salt
 1/3 cup vegetable oil
 2 extra large eggs, lightly beaten
 1/4 cup sour cream
 1 teaspoon vanilla essence
 When beep sounds add:
 2/3 cup mashed banana
 1/3 cup finely chopped walnuts

Method

Into baking pan measure flour, sugar, baking powder, soda and salt. Add oil, eggs, sour cream and vanilla essence. Insert pan securely into unit and close lid. Select “CAKE” setting and press “START”. When beep sounds after about 5 minutes, add mashed banana and nuts. Press “START” again. The “COMPLETE” light will flash when bread is done.

Using oven gloves, remove pan from unit and pull out kneading rod. Turn bread out onto cooling rack. Cool and slice thinly to serve.

Banana Chocolate Chip Bread: Prepare bread as above through “CAKE” setting. When beep sounds, add mashed banana and 1/3 cup chopped chocolate chips. Omit nuts. Continue as directed.

STRAWBERRY OR PEACH BREAD

1/3 cup milk
 2/3 cup
 strawberry, peach or any other preserve
 3 eggs
 1/2 teaspoon vanilla essence
 1/2 cup butter or margarine softened
 1/2 cup sugar
 2/3 cup oats
 1-1/3 cups self raising flour
 When beep sounds, add:
 1/3 cup ground walnuts (optional)

Method

Into baking pan measure milk, preserve, eggs, vanilla essence, margarine, sugar and oats.

Add flour. Insert pan securely into unit and close lid. Select “CAKE” setting and press “START”. When beep sounds after about 5 minutes, add ground walnuts. Press “START” again. The “COMPLETE” light will flash when bread is done.

Using oven gloves, remove pan from unit and pull out kneading rod. Turn bread out onto cooling rack. Cool and slice thinly to serve.

QUICK BREADS

Quick Breads

Spiced Zucchini Bread

Citrus Fruit Bread

SPICED ZUCCHINI BREAD

1/4 cup vegetable oil
 2 extra large eggs, lightly beaten
 1 cup sugar
 1 teaspoon grated orange or lemon peel
 1/2 teaspoon salt
 1/2 teaspoon baking soda
 1/2 teaspoon ground cinnamon
 1/4 teaspoon baking powder
 1/4 teaspoon ground allspice
 1-1/2 cups light plain flour
 When beep sounds, add:
 1 cup finely shredded zucchini (courgettes)
 1/2 cup finely chopped walnuts

Method

Into baking pan pour oil and eggs, add sugar, orange peel, salt, baking soda, cinnamon, baking powder, allspice and flour. Insert pan securely into unit and close lid. Select "CAKE" setting and press "START". Machine will beep after about 5 minutes of mixing, add courgettes and walnuts and press "START". The "COMPLETE" light will flash when bread is finished.

Using oven gloves, immediately remove bread from pan and cool on wire rack. Wrap tightly when cool and slice thinly to serve.

CITRUS FRUIT BREAD

1/3 cup milk
 1-1/2 cups (6 ounces) light plain flour
 1/2 teaspoon baking soda
 1/2 teaspoon salt
 1/4 teaspoon baking powder
 1/2 cup orange juice
 1 egg
 1 tablespoon lemon juice
 1 tablespoon grated lemon peel
 1 tablespoon grated orange peel
 1/2 cup sugar
 1/4 cup vegetable oil

Method

Into baking pan spoon flour, baking soda, salt and baking powder. Add orange juice, egg and lemon juice in that order. Add citrus peels, sugar and oil. Insert pan securely into unit and close lid. Select "CAKE" setting. Then press "START". The "beep" will sound after about 5 minutes press "START" button again. The "COMPLETE" light will flash when bread is finished.

Using oven gloves, remove pan from unit and pull out kneading rod. Turn bread out onto cooling rack. Slice thinly when cool.



CLASSIC CAKES & TOPPINGS

Classic Cakes & Toppings

Creating Your Own Cake Recipes in the Home Bakery

chocolate Fudge Cake

Black Forest Cake

Sweet & Simple

Like quick breads, cakes are a cinch with the Home Bakery! They can quickly be mixed and baked in this machine, without time-consuming preparation or difficult mixing techniques.

The cake recipes in this section will result in cakes about 3 to 4 inches in height, similar to the quick breads. They can be served with just a sprinkling of icing sugar over the top or frosted with one of our suggested toppings. Note that cakes should be cooled completely on a rack before slicing for best results.

Creating Your Own Cake Recipes in the Home Bakery

Follow these hints for cake baking success:

- Cakes such as angel food cake or recipes that require long beating of eggs or other ingredients are not suited to the Home Bakery.
- Recipes for one layer or 9 x 5 inch loaf cakes can usually be made in the Home Bakery and will fit the capacity of the baking pan.
- One bowl cakes or “dump” cakes, in which all ingredients are measured and then mixed are prime candidates for the Home Bakery. Two layer or 13 x 9 inch cake recipes can often be halved to fit the capacity of the baking pan.
- Coffee cakes, which are actually quick breads are usually successfully made in the Home Bakery.
- The “CAKE” setting is the only course that can be used for cake recipes made in the Home Bakery. The “MEMORY”, “TIMER”, “BAKING DEGREE” and “HOME MADE MENU” functions can not be programmed for use with cake recipes.

CHOCOLATE FUDGE CAKE

This rich tasting chocolate cake could not be simpler! Frost cake or slice it plain to serve topped with whipped cream or fresh fruit. Or, try our Black Forest variation.

1 cup (3-1/2 ounces) self raising flour
 1/3 cup cocoa powder
 3/4 cup sugar
 1/3 cup vegetable oil
 2 extra large eggs, lightly beaten
 1/3 cup water
 1-1/2 teaspoon vanilla essence
 When beep sounds, add:
 1/3 cup chocolate chips

Method

Into baking pan measure flour, cocoa powder, sugar, oil, eggs, water and vanilla essence in that order. Insert pan securely into unit and close lid. Select “CAKE” setting and press “START”.

When “beep” sounds after about 5 minutes, open lid. Add chocolate chips to batter. Close lid and press “START” again. The “COMPLETE” light will flash when cake is done.

Using oven gloves, remove pan from unit and pull out kneading rod. Turn cake onto cooling rack and cool completely before cutting. Frost or sprinkle with sifted icing sugar as desired.

BLACK FOREST CAKE

This easy variation on our “Chocolate Fudge Cake” is pretty enough to serve to guests.

1 chocolate fudge cake, baked as directed
 2 tablespoons kirsch or cherry liqueur (optional)
 1 packet chocolate fudge flavour frosting mix
 1 can black cherries

Method

Slice completely cooled cake horizontally into three layers. If desired, sprinkle liqueur over cake layers. Place one layer on cake plate and spread with some of the frosting. Top with second layer of cake and spread with some of the frosting. Add third layer on top. Frost sides of cake with remaining frosting, forming an edge all around top of cake. Fill in top of cake with black cherries (reserve any leftover to pass with each serving). Cut cake into thin slices. Makes 8 to 10 servings.



CLASSIC CAKES & TOPPINGS

Classic Cakes & Toppings

Dutch Apple Cake

Shortcut Devils Food Cake

Carrot Cake with Pineapple Frosting

DUTCH APPLE CAKE

1 cup (4 ounces) self-raising flour
 1/3 cup granulated sugar
 1/3 cup brown sugar
 1 teaspoon cinnamon
 1/2 teaspoon baking soda
 1/2 teaspoon ground allspice
 1/2 cup vegetable oil
 1 extra large egg, lightly beaten
 1 teaspoon vanilla essence
 When beep sounds, add:
 1 cup finely chopped peeled apple

Method

Into baking pan measure flour, sugars, cinnamon, soda and allspice. Add oil, egg and vanilla essence. Insert pan securely into unit and close lid. Select "CAKE" setting and press "START". When beep sounds after about 5 minutes, add chopped apples. Press "START" again. The "COMPLETE" light will flash when cake is done.

Using oven gloves, remove pan from unit and pull out kneading rod. Turn cake out onto cooling rack. Cool and sprinkle with icing sugar if desired. Slice thinly to serve.

SHORTCUT DEVILS FOOD CAKE

1 packet devils food cake mix additional liquid and eggs as package directs

Method

Into baking pan pour cake mix and add liquid and eggs as package directs. Insert pan into unit and close lid. Select "CAKE" setting. Press "START". When "beep" sounds after about 5 minutes, press "START" again. The "COMPLETE" light will flash when cake is done.

Using oven gloves, remove pan from unit and pull out kneading rod. Turn cake out onto cooling rack and cool completely before slicing.

CARROT CAKE WITH PINEAPPLE FROSTING

| | |
|-------------------------------------|--|
| 1 cup (4 ounces) self raising flour | Pineapple Frosting: |
| 1 cup sugar | 3 cups sifted icing sugar |
| 1 teaspoon ground cinnamon | 4 ounces soft pineapple flavoured cream cheese |
| 1/2 teaspoon salt | 2 tablespoons milk |
| 1/2 teaspoon ground nutmeg | 1 teaspoon vanilla essence |
| 1/2 cup vegetable oil | |
| 2 extra large eggs, lightly beaten | |
| 1 teaspoon vanilla essence | |
| When beep sounds, add: | |
| 1 cup finely shredded carrot | |
| 1/2 cup finely chopped nuts | |

Method

Into baking pan measure flour, sugar, cinnamon, salt and nutmeg. Add oil, eggs and vanilla essence. Insert pan securely into unit and close lid. Select "CAKE" setting and press "START". When beep sounds after about 5 minutes, add carrots and nuts. Press "START" again. The "COMPLETE" light will flash when cake is done.

Using oven gloves, remove pan from unit and pull out kneading rod. Turn cake out onto cooling rack. Cool completely. For frosting, in a small bowl, mix together all ingredients to make frosting consistent. Horizontally slice cake into three layers. Frost between layers and on top of cake. Slice cake thinly to serve.

JAMS IN A JIFFY

Jams in a Jiffy

Creating Your Own
Jams in the
Home Bakery

Cinnamon Apple
Butter

Apricot-Pineapple
Jam

Jam Making Guidelines

You might never have considered using your Home bakery for making a sweet jam for your fresh breads but it is easy and fun! Note that these recipes do not call for the traditional technique of using hot sterilized jars, or 'paraffin-sealing' to preserve the jams. You can refrigerate or freeze these recipes to enjoy them for months to come.

Remember, too, that for the "JAM" setting, you must press the "CAKE" setting twice until it blinks.

Creating Your Own Jams in the Home Bakery

- Dried fruit such as those used in the Apricot-Pineapple Jam and Mixed Fruit Jam are terrific candidates for the Home Bakery method. They thicken easily during the cooking process and call for less pectin than other fruits.
- With fresh fruits such as berries and peaches, use about 1/3 to 1 cup of sugar per cup of fruit. Taste the fruit for sweetness to gauge the amount of sugar needed.
- Do not exceed 4 cups of fruit per batch.
- Always remove peels from fresh fruits such as apples, pears and peaches. Jams will have a smoother, more uniform texture.
- Store jams in the refrigerator or freezer. Chilling completes the thickening process. Then use as desired.

CINNAMON APPLE BUTTER

4 cups chopped peeled apples
1-1/4 cups water
1 cup granulated sugar
1/3 cup brown sugar
1 teaspoon cinnamon
1 tablespoon grated lemon peel
2 tablespoons lemon juice
1-3/4 ounces powdered fruit pectin

Method

Place apples and water in a saucepan and bring to the boil. Reduce heat and simmer for 15 to 20 minutes or until the apples are soft. Place in a food processor or blender and process until smooth. Turn mixture into the bread pan, add sugars, cinnamon, lemon peel and juice and pectin. Insert the pan securely into the unit and close lid. Select "JAM" setting (press "CAKE" setting twice) and press "START".

The "COMPLETE" light will flash when jam is done. Using oven gloves remove pan from unit. Turn mixture into refrigerator or freezer containers leaving 1/2 inch head space. Store for 24 hours before using. Makes about 3 cups.

Pear Butter: Substitute chopped, peeled ripe pears for the apples done.

Using oven gloves, remove pan from unit and pull out kneading rod. Turn cake out onto cooling rack and cool completely before slicing.

APRICOT-PINEAPPLE JAM

6 ounces of dried apricots, finely chopped
1 1/2 cups water
8-1/2 oz. can crushed pineapple, drained
2/3 cup sugar
1 tablespoon liquid pectin
2 tablespoons lemon juice
2 teaspoons grated fresh lemon peel
1/4 teaspoon allspice

Method

Into baking pan place chopped apricots, water, crushed pineapple, sugar, pectin, lemon juice, lemon peel and allspice. Insert pan securely into unit and close lid. Select "JAM" setting (press "CAKE" setting twice until it blinks), then press "START". The "COMPLETE" light will flash when jam is done.

Using oven gloves remove pan from unit, spoon jam into sterilized half-pint jars, freezer containers or refrigerator containers. Refrigerate for up to 1 month or freeze for up to 3 months. Makes about 2-1/4 cups.

Mixed Fruit Jam: Substitute 8 ounces mixed dried fruit for the apricots.



JAMS IN A JIFFY

Jams in a Jiffy

Any Berry Jam

Citrus Marmalade



ANY BERRY JAM

1 lb. fresh strawberries,
raspberries, blackberries, etc.
1 lb. Jam Sugar
Knob of butter

Method

Hull and slice or chop the berries if necessary. Into baking pan place berries with sugar and butter. Insert pan securely into unit and close lid. Select "JAM" setting (press "CAKE" setting twice until it blinks) and then press "START". The "COMPLETE" light will flash when jam is done.

Using oven gloves, remove pan from unit. Turn mixture into refrigerator or freezer containers leaving 1/2 inch head space. Cover tightly to store in refrigerator or freezer. (Jam thickens on chilling). Makes about 2 cups jam.

CITRUS MARMALADE

3 oranges
1 lemon or 1/2 small grapefruit
2-1/2 cups sugar
1-1/4 ounces powdered fruit pectin

Method

Quarter oranges, remove pulp and set aside. Cut away white pith from 2 oranges, remove peels (discard peel and pith from third orange). Quarter lemon, remove pulp and set aside. Trim white pith from peels and discard pith. Finely chop reserved orange and lemon peels or grate in food processor.

Chop pulp from oranges and lemon and discard seeds. Into baking pan place chopped fruit and liquid with peels, sugar and pectin. Insert pan securely into unit and close lid. Select "JAM" setting (press "CAKE" setting twice) and press "START". The "COMPLETE" light will flash when jam is done.

Using oven gloves remove pan from unit. Turn mixture into refrigerator or freezer containers leaving 1/2 inch head space. Marmalade will thicken on chilling. Making about 3-1/2 cups.