

BBCC – Q20

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How to Enjoy the Zojirushi Home Bakery Super

Operating Instructions & Recipes





WELCOME TO THE ZOJIRUSHI HOME BAKERY

Important Safeguards

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:

Specifications

1. Read all instructions carefully.
2. Do not touch hot surfaces. Use handles or knobs. Do not close or clog the steam vent opening under any circumstances.
3. To protect against electrical shock, do not immerse cord, plug, or baking machine in water or other liquid.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug the power supply cord when the appliance is not in use, or before cleaning. Allow to cool before putting on or taking off any parts, and before cleaning the appliance.
6. Do not use or operate the appliance with a damaged cord or plug, or after the appliance has been damaged in any manner. Return the appliance to the nearest authorized service facility or dealer for examination, repair, or adjustment.
7. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let the power supply cord hang over the edge of a table or counter, or touch hot surfaces.
10. Do not place the appliance on or near heat sources such as gas or electric stoves, ovens, or burners.
11. Extreme caution must be given when moving the appliance containing hot contents or liquids.
12. To disconnect, press RESET and remove plug from wall outlet. Never pull on cord.
13. Do not use the appliance for other than intended or specified purposes.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

- 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. When an 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.

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

Capacity: Bread 1 loaf approximately 2 lbs.
(7-1/2" ~ 9-3/4" in height)
Power: Heater: 600W
Consumption: Motor: 85W
Voltage: 120V, 60Hz
Dimensions: 13" X 9-3/4" X 15"
Weight: 14-3/4lbs

CONTROL PANEL SETTINGS / LENGTH OF CYCLES

Length of Cycles



Each key should be pressed firmly until a "beep" sound is heard.

- 1 **OPERATION LIGHT** - This light illuminates when the Bakery is in operation.
- 2 **START/RESET key** - Press this key to start or to cancel a process. To RESET, press and hold the key about 1 sec.
- 3 **SELECT COURSE key** - Press to select the desire baking function: BASIC BREAD, QUICK BAKING, MIX BREAD, WHOLE GRAIN, or DOUGH.
- 4 **CRUST CONTROL key** - Press to select the desired crust color: Light or Regular. Cannot be used for WHOLE GRAIN or DOUGH settings.
- 5 **TIMER key** - For baking at a later time, press this key to set the completion time, ranging from 4.5 hours to 13 hours. The set time decreases in units of 10 minutes each time you press (▼) and increases in units of 10 minutes each time you press (▲). Cannot be used for QUICK BAKING setting.
- 6 **LIQUID CRYSTAL DISPLAY UNIT** - Indicates the time up to completion of baking, the baked color, etc.

Length of Cycles

Basic Bread

Hours

Preheating (15 minutes.)	Kneading	First rising	Stir down	Second rising	Stir down	Third rising	Baking	Keep Warm
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Quick Baking

Hours

Preheating (5 minutes.)	Kneading	First rising	Stir down	Second rising	Baking	Keep Warm
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Mix Bread

Hours

Preheating (15 minutes.)	Kneading	First rising	Stir down	Second rising	Stir down	Third rising	Baking	Keep Warm
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Whole Grain

Hours

Preheating (25 minutes.)	Kneading	First rising	Stir down	Second rising	Stir down	Third rising	Baking	Keep Warm
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Dough

Hours

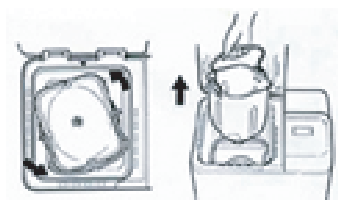
Preheating (25 minutes.)	Kneading	First rising	Stir down	Second rising
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BASIC BREAD

Let's Start Baking!

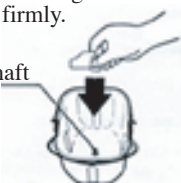
Basic Bread

1. Open the lid and turn the baking pan to the "UNLOCK" direction. Then remove the baking pan by pulling up on the handle.

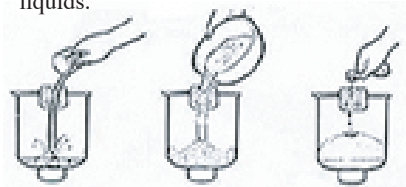


2. Attach the kneading blade to the rotating shaft; push down firmly.

Rotating Shaft



3. Measure all the ingredients into the baking pan in order listed in the recipe book or as follows;
 - (1) Pour in water
 - (2) Add butter, sugar, salt, and dry milk
 - (3) Add flour; make a depression in the middle of the flour and sprinkle yeast into it, ensuring that the yeast does not touch any liquids.

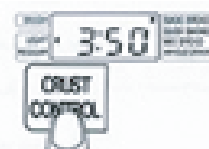


4. Insert the baking pan into the machine. Turn the baking pan to the "LOCK" position aligning the mark (♥) on the main body with the (■) mark on the baking pan so that it locks in place. Pull the handle lightly to make sure that the baking pan is secure, then fold the handle down.



5. Close the lid, and plug in the unit. 3:50 will start blinking.

6. Make sure that the "Basic Bread" course is selected and press the CRUST CONTROL key to select either "LIGHT", or "REGULAR". When the CRUST CONTROL or START key is pressed, the display will stop blinking.



7. Press the START key. The red operation light will illuminate. The entire cycle will take 3 hours and 50 minutes.

Kneading will start after 15 minutes of preheating.

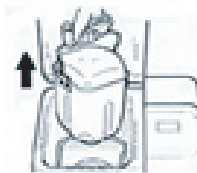
Approximately 30 to 35 minutes later, a beep will sound, this signal is for adding extra ingredients. (If the recipe does not require extra ingredients, please ignore the beep signal.) Caution: The main body gets hot during the baking.



8. When the cycle has completed, beeps will sound and operation light will flash. Press the RESET key, open the lid. Hold the handle with an oven mitten and turn the baking pan to the UNLOCK position, remove the baking pan by pulling up on the handle. If the RESET key is not pressed after the beeps have sounded, the machine will continue to heat for 60 minutes. The bread should be removed as soon as possible.

Avoid placing the heated baking pan on the main body or on any carpet, etc. susceptible to heat, as it may cause damage to the main body or carpet.

9. Gently shake the bread loaf out of the baking pan and onto a cooling rack. Take out with much care not to get burnt. Turn the bread right side up to cool. Allow to cool before slicing. If the kneading blade is stuck to the bottom of the loaf, remove it using a rubber spatula since it will be hot.



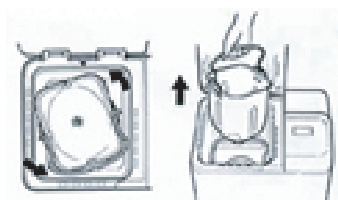
10. After use, unplug the unit.

QUICK BAKING

Let's Start Baking!

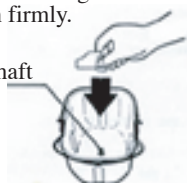
Quick baking

1. Open the lid and turn the baking pan to the "UNLOCK" direction. Then remove the baking pan by pulling up on the handle.

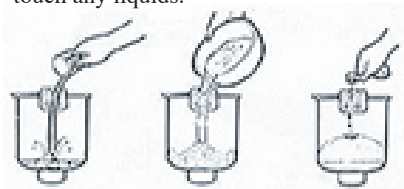


2. Attach the kneading blade to the rotating shaft; push down firmly.

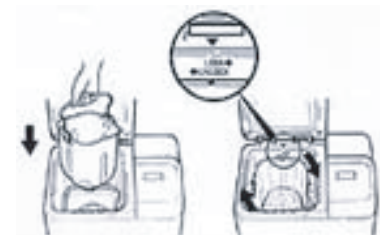
Rotating Shaft



3. Measure all the ingredients into the baking pan in order listed in the recipe book or as follows;
 - (1) Pour in water
 - (2) Add butter, sugar, salt, and dry milk
 - (3) Add flour; make a depression in the middle of the flour and sprinkle yeast ("Rapid Rise" yeast) into it, ensuring that the yeast does not touch any liquids.



4. Insert the baking pan into the machine. Turn the baking pan to the "LOCK" position aligning the mark (♥) on the main body with the (■) mark on the baking pan so that it locks in place. Pull the handle lightly to make sure that the baking pan is secure, then fold the handle down.



5. Close the lid, and plug in the unit. 3:50 will start blinking.

6. Starting

- (1) Press the SELECT COURSE key and select the QUICK BAKING setting. When the SELECT COURSE key is pressed, the display will stop blinking and show 1:58.
- (2) Press the CRUST CONTROL key to select either "LIGHT", or "REGULAR".



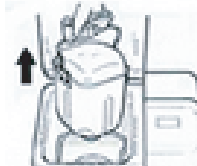
7. Press the START key. The red operation light will illuminate. The entire cycle will take 1 hour and 58 minutes.

Kneading will start after 5 minutes of preheating.

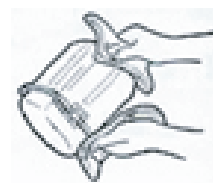
Caution: The main body gets hot during the baking.



8. When the cycle has completed, beeps will sound and operation light will flash. Press the RESET key, open the lid. Hold the handle with an oven mitten and turn the baking pan to the UNLOCK position, remove the baking pan by pulling up on the handle. If the RESET key is not pressed after the beeps have sounded, the machine will continue to heat for 60 minutes. The bread should be removed as soon as possible. Avoid placing the heated baking pan on the main body or on any carpet, etc. susceptible to heat, as it may cause damage to the main body or carpet.



9. Gently shake the bread loaf out of the baking pan and onto a cooling rack. Take out with much care not to get burnt. Turn the bread night side up to cool. Allow to cool before slicing. If the kneading blade is stuck to the bottom of the loaf, remove it using a rubber spatula since it will be hot.



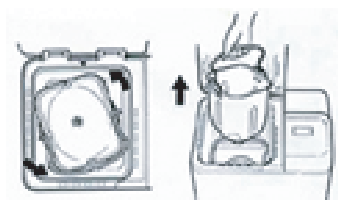
10. After use, unplug the unit.
The TIMER cannot be used.
"Rapid Rise" yeast must be used with this setting.

MIX BREAD

Let's Start Baking!

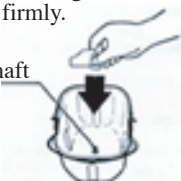
Mix Bread

1. Open the lid and turn the baking pan to the "UNLOCK" direction. Then remove the baking pan by pulling up on the handle.



2. Attach the kneading blade to the rotating shaft; push down firmly.

Rotating Shaft



3. Measure all the ingredients into the baking pan in order listed in the recipe book or as follows;
 - (1) Pour in water
 - (2) Add butter, sugar, salt, and dry milk
 - (3) Add flour; make a depression in the middle of the flour and sprinkle yeast ("Rapid Rise" yeast) into it, ensuring that the yeast does not touch any liquids.



4. Insert the baking pan into the machine. Turn the baking pan to the "LOCK" position aligning the mark (♥) on the main body with the (■) mark on the baking pan so that it locks in place. Pull the handle lightly to make sure that the baking pan is secure, then fold the handle down.



5. Close the lid, and plug in the unit. 3:50 will start blinking.

6. Starting

(1) Press the SELECT COURSE key and select the MIX BREAD setting. When the SELECT COURSE key is pressed, the display will stop blinking and show 3:50.
(2) Press the CRUST CONTROL key to select either "LIGHT", or "REGULAR".



7. Press the START key. The red operation light will illuminate. The entire cycle will take 3 hours and 50 minutes.

Kneading will start after 15 minutes of preheating.

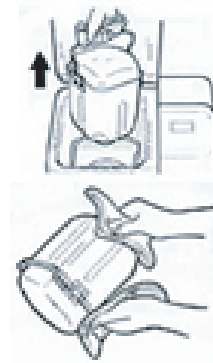
Approximately 30 to 35 minutes later, a beep will sound, this signal is for adding extra ingredients. (If the recipe does not require extra ingredients, please ignore the beep signal.)
Caution: The main body gets hot during the baking.



8. When the cycle has completed, beeps will sound and operation light will flash. Press the RESET key, open the lid. Hold the handle with an oven mitten and turn the baking pan to the UNLOCK position, remove the baking pan by pulling up on the handle. If the RESET key is not pressed after the beeps have sounded, the machine will continue to heat for 60 minutes. The bread should be removed as soon as possible.

Avoid placing the heated baking pan on the main body or on any carpet, etc. susceptible to heat, as it may cause damage to the main body or carpet.

9. Gently shake the bread loaf out of the baking pan and onto a cooling rack. Take out with much care not to get burnt. Turn the bread right side up to cool. Allow to cool before slicing. If the kneading blade is stuck to the bottom of the loaf, remove it using a rubber spatula since it will be hot.



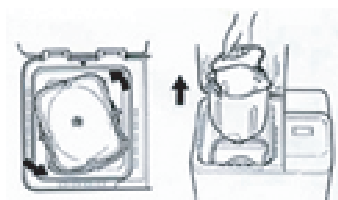
10. After use, unplug the unit.

WHOLE GRAIN

Let's Start Baking!

Whole Grain

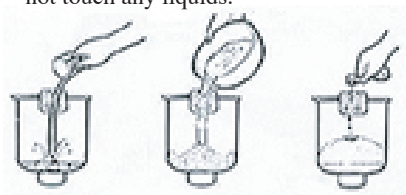
1. Open the lid and turn the baking pan to the "UNLOCK" direction. Then remove the baking pan by pulling up on the handle.



2. Attach the kneading blade to the rotating shaft; push down firmly.



3. Measure all the ingredients into the baking pan in order listed in the recipe book or as follows:
 - (1) Pour in water
 - (2) Add butter, sugar, salt, and dry milk
 - (3) Add flour; make a depression in the middle of the flour and sprinkle yeast ("Rapid Rise" yeast) into it, ensuring that the yeast does not touch any liquids.



4. Insert the baking pan into the machine. Turn the baking pan to the "LOCK" position aligning the mark (♥) on the main body with the (■) mark on the baking pan so that it locks in place. Pull the handle lightly to make sure that the baking pan is secure, then fold the handle down.



5. Close the lid, and plug in the unit. 3:50 will start blinking.

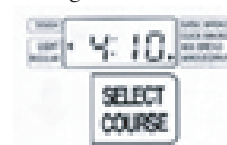
6. Starting

- (1) Press the SELECT COURSE key and select the WHOLE GRAIN setting. When the SELECT COURSE key is pressed, the display will stop blinking and show 4:10.
- (2) Press the START key. The red operation light will illuminate. The entire cycle will take 4 hours and 10 minutes.

Crust Control cannot be used with this setting.

Kneading will start after 25 minutes of preheating.

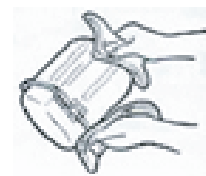
Approximately 37 to 42 minutes later, a beep will sound, this signal is for adding extra ingredients. (If the recipe does not require extra ingredients, please ignore the beep signal.) Caution: The main body gets hot during the baking.



7. When the cycle has completed, beeps will sound and operation light will flash. Press the RESET key, open the lid. Hold the handle with an oven mitten and turn the baking pan to the UNLOCK position, remove the baking pan by pulling up on the handle. If the RESET key is not pressed after the beeps have sounded, the machine will continue to heat for 60 minutes. The bread should be removed as soon as possible. Avoid placing the heated baking pan on the main body or on any carpet, etc. susceptible to heat, as it may cause damage to the main body or carpet.



8. Gently shake the bread loaf out of the baking pan and onto a cooling rack. Take out with much care not to get burnt. Turn the bread right side up to cool. Allow to cool before slicing. If the kneading blade is stuck to the bottom of the loaf, remove it using a rubber spatula since it will be hot.



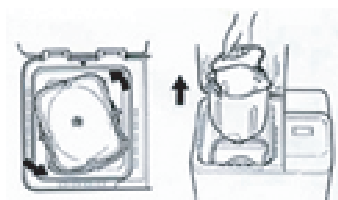
9. After use, unplug the unit.

DOUGH

Let's Start Baking!

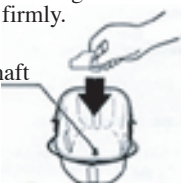
Dough

1. Open the lid and turn the baking pan to the "UNLOCK" direction. Then remove the baking pan by pulling up on the handle.

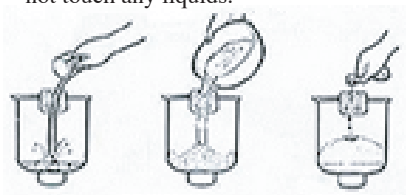


2. Attach the kneading blade to the rotating shaft; push down firmly.

Rotating Shaft



3. Measure all the ingredients into the baking pan in order listed in the recipe book or as follows;
 - (1) Pour in water
 - (2) Add butter, sugar, salt, and dry milk
 - (3) Add flour; make a depression in the middle of the flour and sprinkle yeast ("Rapid Rise" yeast) into it, ensuring that the yeast does not touch any liquids.



4. Insert the baking pan into the machine. Turn the baking pan to the "LOCK" position aligning the mark (♥) on the main body with the (■) mark on the baking pan so that it locks in place. Pull the handle lightly to make sure that the baking pan is secure, then fold the handle down.



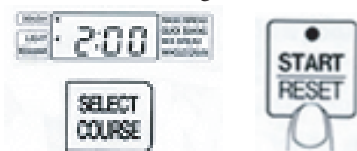
5. Close the lid, and plug in the unit. 3:50 will start blinking.

6. Starting

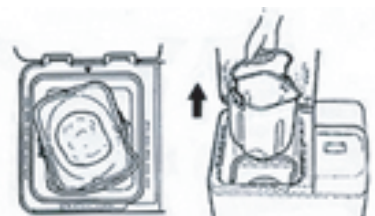
- (1) Press the SELECT COURSE key and select the DOUGH setting. When the SELECT COURSE key is pressed, the display will stop blinking and show 2:00.
- (2) Press the START key. The red operation light will illuminate. The entire cycle will take 2 hours.

Kneading will start after 25 minutes of preheating.

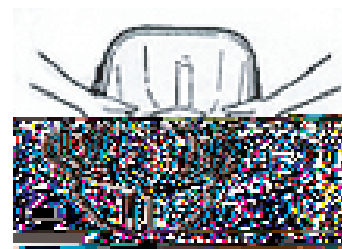
Approximately 40 to 45 minutes later, a beep will sound. (This signal is for adding extra ingredients when making mix bread dough.)



7. When the cycle has completed, beeps will sound and operation light will flash. Press the RESET key, open the lid. Hold the handle with an oven mitten and turn the baking pan to the UNLOCK position, remove the baking pan by pulling up on the handle.



8. Gently shake the dough from the baking pan and shape as desired. Remove the kneading blade if it is attached to the bottom of the dough.



9. After use, unplug the unit.

10. For shaping variations, refer to pages 19 ~ 21.

USING THE TIMER

Using the Timer

The TIMER can be used for the BASIC BREAD, MIX BREAD, WHOLE GRAIN and DOUGH settings. The completion time, the time when the bread will be ready can be set in units of 10 minutes starting from 4.5 hours to 13 hours. But we do not recommend using TIMER with MIX BREAD recipes for food safety reason.

How to set the TIMER:

1. After the baking pan with ingredients is placed in the HOME BAKERY Super, press the SELECT COURSE key, and the CRUST CONTROL functions with only BASIC BREAD, MIX BREAD setting.

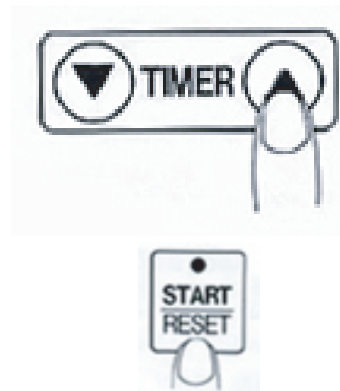
	TIMER	CRUST CONTROL
BASIC BREAD	●	●
QUICK BAKING		●
MIX BREAD	●	●
WHOLE GRAIN	●	
DOUGH	●	

2. Use the TIMER keys to set your desired completion time.
(Pressing and holding the TIMER key, will rapidly adjust the display.)

3. Press the START key.
The time remaining until the bread is completed will be displayed. The indication will be made in units of 1 minute.

It is not recommended to bake with the TIMER at a high room temperature (over 90 F).

Note that recipes that call for milk, eggs, juice, dry fruit, etc. should not be programmed for food safety reasons.





QUESTIONS AND ANSWERS

Cleaning the

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INTRODUCTION

THE "SECRET" INGREDIENTS FOR SUCCESS

Chapter 1 Introduction

The "Secret" Ingredients for Success

If baking bread has always been a mystery to you, you'll be pleasantly surprised to find how easily the Home Bakery Super can make you a great baker! The recipes outlined in this book have been carefully tested, but there are few tips we'd like to pass on to you to insure success every time.

The most important tip is to follow the direction in the recipes exactly. Use the ingredients specified in the recipes. Once you become familiar with what the Home Bakery Super can do, you'll be able to invent your own delectable concoctions.

Breads will be only as good as the ingredients used; that's why it's so important to avoid making substitutions. Here's a list of the most common ingredients you'll find in our recipes:

- All Purpose Flour is a blend of refined wheat flour especially suitable for making croissants and pizza. For best results, lightly spoon flour into a measuring cup then level it off with a knife. (It is not necessary to sift flour for bread).
- Bread Flour is a type of wheat flour made from hard wheat that includes all of the gluten from the grain. Since bread flour has a higher gluten and protein content than all purpose flour, it is well-suited for use in yeast breads. Gluten gives structure and height to the loaf, thus bread flour rises better than other flours. It produces a higher loaf and bread that has a coarser texture.
- Bran (unprocessed) & Wheat Germ are the coarse outer portions of the wheat or rye grains separated from flour by sifting or bolting. They are often added in small quantities to bread for nutritional enrichment, heartiness and flavor. They are also used to improve the texture of bread.
- Cornmeal & Oatmeal come from coarsely ground white or yellow corn and from rolled or steel-cut oats. They are used primarily to enhance the flavor and texture of breads.
- Cracked Wheat* is very coarse in texture. It comes from wheat kernels cut into angular fragments. It gives whole grain breads a nutty flavor and crunchy texture.
- Gluten is an elastic protein found mainly in wheat flour (all flour contains some gluten). Gluten is an important element in all yeast breads, as it gives bread its structure or framework. Flours with a high gluten content make the best bread flours.
- Vital Wheat Gluten (also called vital gluten or wheat gluten) is the dried gluten protein obtained from high protein, hard-wheat flour by rising off most of the starch. Adding gluten flour to bread recipes helps improve strength, texture height of the loaf. It is especially useful in recipes that call for wheat bread flour or low-gluten flours.
- Rye Flour is a dark flour made from grain of rye.
- Whole Wheat Flour, ground from the entire wheat kernel, is heavier, richer in nutrients, and more perishable than All Purpose Flour.
- Seven-Grain Cereal Blend** is a blend of cracked wheat, oats, bran, rye, corn meal, flax seeds, and hulled millet.
- Active Dry Yeast feeds on sugar and ferments it, thus causing dough to rise. Active dry yeast (simply dried granules of yeast) is made of tiny plants that change food (especially gluten and sugar) into bubbles of carbon dioxide. As these bubbles expand, the bread rises. Active dry yeast is best suited for use in bread machines. Note that "rapid rise", "quick rise" and "instant yeast" are not recommended for multiple rising, long fermentation periods or whole wheat bread machine cycles. The recipes developed for the Home Bakery used "Fleischmann's Active Dry Yeast" or "Fleischmann's Rapid Rise Yeast".
- The active dry yeast should be kept in the freezer of a refrigerator and please make it sure that the fresh yeast be used for baking a good quality bread. Using old yeast is not recommended as it may end up with adverse quality.
- Butter, Margarine, and Oil "shorten", or tenderize the texture of yeast breads. French bread gets its unique crust and texture from the lack of added oils. However, breads that call for oils stay fresh longer. Butter should be measured and cut into small pieces. The recipes developed for the Home Bakery Junior used unsalted butter; however, regular butter or margarine can be substitute for unsalted butter.
- Eggs add richness and velvety texture to bread doughs. Use large size eggs in these recipes.
- Homogenized Milk & Buttermilk add texture and flavor. You may substitute homogenized milk or buttermilk for dry milk, but the loaf may be come out shorter and the crust may be darker than dry milk breads.
- Salt is necessary when making yeast breads. It not only adds flavor but controls the growth of yeast, which helps the bread rise. Too much salt can kill the yeast, but too little lets the dough rise so fast it may fall before baking is complete. Salt also keeps bread from getting stale too quickly. Table salt and sea salt both work well in bread machines. Adjustment to the amount of salt will affect the action of the yeast.
- Sugar is important for the color and flavor of breads, as well as to feed the yeast. Recipes in this booklet that call for sugar requires granulated sugar. Do not substitute powdered sugar or brown sugar unless indicated.
- Fructose* is a naturally occurring sugar found in fruits, berries, and honey. The taste of fructose is identical to that of common sugar with the added benefit that it is 1-1/2 times as sweet as sugar. Fructose is a carbohydrate, which must be accounted for in the diet.

* Available at health food stores.

** Available at health food stores or in your local supermarket's hot cereal department.



TIPS ON USING YOUR BREAD MACHINE

Tips on Using Your Bread Machine

Yeast Breads

Creating Your Own Yeast Breads

Tips on Dark Breads

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 favorite recipe, measure the ingredients into the Home Bakery Super, and experience a perfect, fragrant loaf every time! Besides preparing and baking fresh bread from start to finish, the Home Bakery Super can also mix, knead and proof dough that you can shape and bake yourself in a conventional oven. So if you'd like to make long and crusty French bread, cinnamon rolls, or pizza crust with the convenience of the Home Bakery Super, it's all possible with the easy recipes in this chapter.

Creating your Own Yeast Breads

With the Home Bakery Super by Zojirushi, even the most inexperienced baker can achieve the satisfying experience of baking a loaf of bread. All the mystery and hard work is gone. Inside this talented machine with a computer brain, the dough is mixed, kneaded, proofed, and baked without you. The Home Bakery Super can also just prepare the dough, and when it's ready, you can shape and bake in a conventional oven.

The recipes on the following pages are unique to the Home Bakery Super Complement by Zojirushi. Each one features ingredients that best complement a particular loaf of bread, and each was tested in our machines.

When creating your own yeast bread recipes or baking an old favorite, use this booklet as a guide for converting portions from your recipe to the Home Bakery Super. These portion guidelines will result in heavier and somewhat coarser dough.

Depending upon ingredients, an average loaf of bread will range from 7-1/2 to 9-3/4 inches in height.

Here are some additional tips:

- Liquids ingredients should be placed into the baking pan first, then the dry ingredients. The yeast should be added last and sprinkled on the dry ingredients so that the yeast doesn't come in contact with any liquid.
- Note that most of our yeast breads call for bread flour, because our testing has shown that it provides the best quality bread. We recommend that you use bread flour in your own recipes as a substitute for a all purpose flour. Bread flour contains more protein and gluten, which is essential in producing a successful loaf of bread in a bread machine.
- In general, most bread recipes found in cookbooks are based on 6 to 7 cups of flour, and yield 2 loaves of bread. Often, these recipes can be successfully halved to be made in the Home Bakery Super.
- Adding ingredients such as fruits, and nuts, can easily be done using the "MIX BREAD" setting. Again, check our 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 "Rapid Rise" yeast, be sure to select the "QUICK BAKING" course to eliminate one rising period. It will shorten the start-to-finish time considerably.
- If the room temperature is above 77° F, it is recommended to use refrigerated liquids. Yeast and flour should be fresh and at room temperature, and butter should be measured and cut into small pieces.
- Changes in humidity or baking in high altitudes may require ingredient adjustments. Humidity tends to make dough moister. High altitudes tend to make the loaves rise too quickly. For humidity, try adding an extra tablespoon of flour to improve the consistency. Repeat if necessary until the dough forms a nice ball. For high altitudes, decrease the amount of yeast by approximately 1/2 teaspoon, and decrease the sugar slightly.
- Egg Glaze: Shouldn't it be the same as for Croissants and Butter Rich Roll's egg Glaze recipe? All three are different. egg glaze: 1 egg, beaten; 1 Tbsp. Water croissants: 2/3 cup butter, softened; 1 medium egg, beaten; 2 teaspoon water. butter rich rolls: 1/2 egg beaten; 2 teaspoon water.
- For recipes using the timer cycle, don't allow fresh ingredients, such as milk or eggs, to remain in the machine for more than 2 hours.
- The DOUGH setting course is great for mixing, kneading, and proofing, (allowing dough to rise) and for richer doughs like croissant and brioche doughs. Use the Home Bakery Super to prepare these doughs so all you need to do is shape and bake them according to your recipe.

Tips on Dark Breads

Breads made with whole-grain flours, such as whole wheat, or rye, require a bit more tender loving care to insure that they achieve the height of deliciousness.

Notice that some whole-grain breads may also call for substantial amounts of bread flour, too. That's because the darker flours need to be "lightened" with a white flour for the best-tasting, best-looking loaf.

TIPS ON USING YOUR BREAD MACHINE

Special Glazes for Yeast Breads

Measuring Ingredients

Special Glazes for Yeast Breads

Give your just-baked bread a professional finish. Select one of these special glazes to enhance your bread.

Egg glaze: 1 egg, beaten; 1 Tbsp. Water croissants: 1/3 cup butter, softened; 1 medium egg, beaten; 2 teaspoon water. butter rich rolls: 1/2 egg beaten; 2 teaspoon water.

Egg Glaze: Beat 1 egg and 1 tablespoon of water together, brush generously over top crust of bread.

Melted Butter Crust: Brush melted butter over just-baked bread for softer, tender crust.

Milk Glaze: For a softer, shinier crust, brush just-baked bread with milk or cream.

Sweet Icing: Mix 1 cup sifted powdered sugar with 1 to 2 tablespoons milk to make a smooth glaze; drizzle over raisin bread or sweet breads.

Poppy/Sesame/Caraway Seed/Cornmeal/Oatmeal: Sprinkle your choice of these seeds generously over just glaze bread.

Measuring Ingredients

It is most important for the best possible result every time you bake bread, that you measure accurately and correctly. Dry ingredients such as flour and sugar need to be measured in "nested" measuring cups of the type that fit inside each other. They come as 1/4, 1/3, 1/2, and 1 cup.

Liquid measuring cups are usually made of transparent glass or plastic with the line marking the gradations.

The Zojirushi Home Bakery Super comes equipped with a measuring cup and spoon. **USE THE MEASURING CUP FOR LIQUIDS ONLY:** it measures up to 1 cup when filled to the very brim. The measuring spoon has a small and large side. The large side measures 1 tablespoon to top: it measures 1/2 tablespoon or 1-1/2 teaspoons to the halfway mark on that side. The smaller side of measuring spoon measures 1 teaspoon to the top and 1/2 teaspoon to the half mark.

How to Measure the Ingredients

Dry Ingredients:

1. Spoon the dry ingredients into the cup filling it to overflowing. Do not press or shake down.

2. Level by sweeping off the excess with a knife.

To measure 3/4 cup flour, for example, fill and level the 1/2 and the 1/4 measuring cups. Spices and small amounts of dry and liquid ingredients are measured in measuring spoon which comes with unit. Be sure to level off the same way.

Liquid:

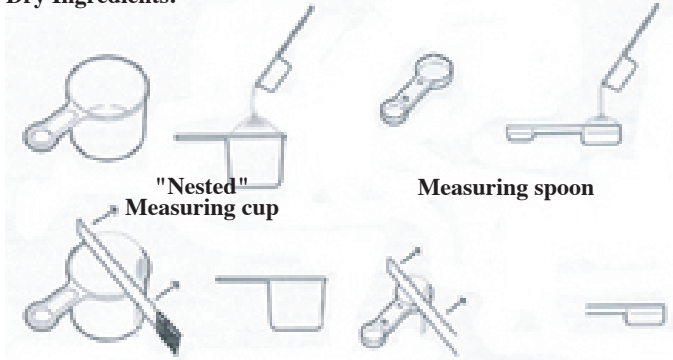
1. The liquid should be poured into the cup while the cup is placed on a flat surface and measured at eye level.

Special Assistance

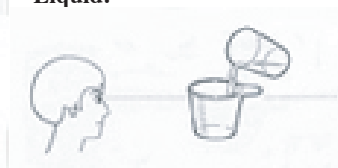
If you have any questions, please call our Customer Service Dept. at (213) 722-1700 or (800) 733-6270.

HOW TO MEASURE THE INGREDIENTS

Dry Ingredients:



Liquid:

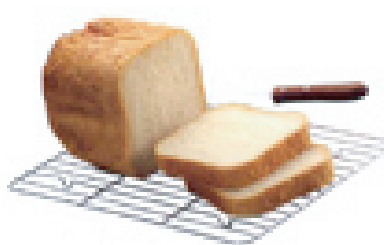




BASIC BREAD COURSE

Basic Bread Course

Basic Bread COURSE
Method



Basic White Bread

Hearty Oatmeal Bread

Potato Bread

Crusty French Bread

Italian Herb Bread

Sugar Free White Bread



BASIC BREAD COURSE QUICK BAKING COURSE

Basic Bread Course

Quick Baking Course

Basic Bread COURSE **1.0 & 1.5 lb. Recipes**

Basic White Bread

Potato Bread

Italian Herb Bread

Cheese 'N' Onion Bread

Pumpkin Bread

Curry Bread

Quick Baking COURSE (The TIMER cannot be used with this setting.)

Method



Basic White Bread

WHOLE GRAIN COURSE

Whole Grain Course

Whole Grain COURSE (CRUST CONTROL cannot be used with this setting.)

Method

1. Measure all the ingredients except yeast into baking pan in the order listed below.
2. Tap the baking pan firmly to level ingredients. Make a depression in the middle of flour and sprinkle the yeast into it, ensuring that the yeast does not touch any liquids.
3. Insert and lock baking pan securely into baking unit and close lid.
4. Select WHOLE GRAIN course. The CRUST CONTROL can not select.
5. Push START. Approximately 37 to 42 minutes after pressing START, a beep will sound, this signal is for adding extra ingredients. (If the recipe does not require extra ingredients, please ignore the beep signal.)
6. The machine will beep when bread is finished. (The OPERATION light will flash.)
7. Using hotpads, remove baking pan from unit immediately.
8. Remove bread from baking pan. Allow to cool before slicing.
9. Push RESET then unplug the unit.
10. Extra ingredients: Place Dice Dried Apple or Chopped Dried Fruit and 1 tablespoon of flour into plastic bag and shake to coat. Remove excess flour and sprinkle it.

Basic White Bread

1-1/2 cups	Water
2 Tbsp.	Butter
2 Tbsp.	Sugar
1 tsp.	Salt
3-1/2 cups	Bread Flour
1-1/2 cups	Whole Wheat Flour
3 tsp.	Active Dry Yeast

Honey Wheat Berry Bread

1-1/2 cups	Water
2 Tbsp.	Butter
2 Tbsp.	Honey
1 tsp.	Salt
4-1/4 cups	Bread Flour
1/2 cup	Cracked Wheat
3 tsp.	Active Dry Yeast

100% Whole Wheat Bread

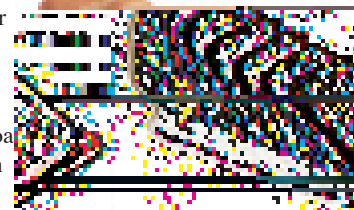
1-3/4 cups	Water
2 Tbsp.	Butter
4 Tbsp.	Sugar
1 tsp.	Salt
5 cups	Whole Wheat Flour
2 Tbsp.	Dry Milk
4 Tbsp.	Vital Wheat Gluten
3 tsp.	Active Dry Yeast

Seven-Grain Bread

1-1/2 cups + 1 Tbsp.	Water
2 Tbsp.	Butter
3 Tbsp.	Sugar
1 tsp.	Salt
4-1/4 cups	Bread Flour
2 Tbsp.	Dry Milk
2/3 cup	Seven-Grain Cereal
2-1/2 tsp.	Active Dry Yeast

Pumpnickel Bread

1-1/2 cups	Water
2 Tbsp.	Vegetable Oil
3 Tbsp.	Molasses
1 tsp.	Salt
2-1/3 cups	Bread Flour
1 cup	Whole Wheat Flour
1 cup	Rye Flour
4 Tbsp.	Cornmeal
2 tsp.	Instant Coffee
2 Tbsp.	Unsweetened Cocoa
5 Tbsp.	Vital Wheat Gluten
3 tsp.	Active Dry Yeast





WHOLE GRAIN COURSE

Whole Grain Course

Whole Grain COURSE
1.0 & 1.5 lb. Recipes
Basic White Bread

100% Whole Wheat Bread

Whole Wheat Nut Bread



Light Rye Bread

Italian Wheat Bread

Whole Wheat Nut Bread

Fat Free Basic Wheat Bread

100% Whole Wheat Apple Bread

100% Whole Wheat Fruit Bread

MIX BREAD COURSE

Mix Bread Course

1. Measure all the ingredients except yeast into baking pan in the order listed below.
2. Tap the baking pan firmly to level ingredients. Make a depression in the middle of flour and sprinkle the yeast into it, ensuring that the yeast does not touch any liquids.
3. Insert and lock baking pan securely into baking unit and close lid.
4. Select MIX BREAD course then select the desire CRUST CONTROL setting.
5. Push START. Approximately 30 to 35 minutes after pressing START, a beep will sound, this signal is for adding extra ingredients. (If the recipe does not require extra ingredients, please ignore the beep signal.)
6. The machine will beep when bread is finished. (The OPERATION light will flash.)
7. Using hotpads, remove baking pan from unit immediately.
8. Remove bread from baking pan. Allow to cool before slicing.
9. Push RESET then unplug the unit.
10. Extra ingredients:

Place Raisins or Chopped Dry Fruit and 1 tablespoon of flour into plastic bag and shake to coat. Remove excess flour and sprinkle it.

1-1/8 cups Milk
2 pc. Egg, Large
2 Tbsp. Butter
3 Tbsp. Sugar
1 tsp. Salt
2/3 tsp. Orange Peel
4-1/4 cups Bread Flour
1 tsp. Active Dry Yeast

1 cup + 1 Tbsp. Milk
2 pc. Egg, Medium
2 Tbsp. Butter
3 Tbsp. Sugar
1 tsp. Salt
1 Tbsp. Unsweetened Cocoa
4-1/4 cups Bread Flour
2/3 cup Chocolate Chips
3 tsp. Active Dry Yeast

1-1/2 cups Milk
2 Tbsp. Butter
2 Tbsp. Sugar
1 tsp. Salt
1 tsp. Coconut Extract
4-1/2 cups Bread Flour
2/3 cup Coconut Flakes
2 tsp. Active Dry Yeast

1-1/4 cups Milk
1 tsp. Almond Extract
2 pc. Egg, Medium
2 Tbsp. Butter
2 Tbsp. Sugar
1 tsp. Salt
4-1/4 cups Bread Flour
1/2 cup Silvered Almonds
2 tsp. Active Dry Yeast
When beep sounds add:
1/2 cup Chopped Dry Fruit

1-1/2 cups Water
2 Tbsp. Butter
2 Tbsp. Sugar
1 tsp. Salt
4-1/4 cups Bread Flour
2 Tbsp. Dry Milk
3 tsp. Caraway Seeds
2 tsp. Active Dry Yeast
When beep sounds add:
2/3 cup Raisins



MIX BREAD COURSE

Mix Bread Course

Mix Bread COURSE

1.0 & 1.5 lb. Recipes

Sweet Bread

1.0 lb.
 1/2 cup + 3 Tbsp. Water
 1 Egg, Large
 1 Tbsp. Butter
 1-1/2 Tbsp. Sugar
 1/2 tsp. Salt
 1/3 tsp. Orange Peel
 2-1/4 cups Bread Flour
 1 tsp. Active Dry Yeast

Raisin Bread

1.0 lb.
 3/4 cup Water
 1 Tbsp. Butter
 1 Tbsp. Sugar
 1/2 tsp. Salt
 2 cups + 2 Tbsp. Bread Flour
 1 Tbsp. Dry Milk
 1/3 tsp. Cinnamon
 1 tsp. Active Dry Yeast

When beep sounds add:
 Raisins

Raisin Bread

1-1/2 cups Water
 2 Tbsp. Butter
 2 Tbsp. Sugar
 1 tsp. Salt
 4-1/4 cups Bread Flour
 2 Tbsp. Dry Milk
 2/3 tsp. Cinnamon
 1 tsp. Active Dry Yeast
 When beep sounds add:
 1 cup Raisin

Fat Free Apple Oat Bread

1-1/2 cups Apple Juice
 1 Tbsp. Sugar
 1 tsp. Salt
 4-1/4 cups Bread Flour
 2/3 cup Oats
 2/3 tsp. Cinnamon
 3 tsp. Active Dry Yeast
 When beep sounds add:

1.5 lb.

7/8 cup
 1
 2 Tbsp.
 2 Tbsp.
 1 tsp.
 2/3 tsp.
 3-1/4 cups
 1-1/2 tsp.

1.5 lb.

1 cup
 2 Tbsp.
 1-1/2 Tbsp.
 1 tsp.
 3-1/4 cups
 1-1/2 Tbsp.
 2/3 tsp.
 1-1/2 tsp.

3/4 cup

Cherry Chocolate Bread

1 cup Milk
 2 pc. Egg, Large
 1/2 Tbsp. Cherry Brandy
 2 Tbsp. Butter
 1 Tbsp. Sugar
 1 tsp. Salt
 1 Tbsp. Unsweetened Cocoa
 4-1/4 cups Bread Flour
 2/3 cup Chocolate Chips
 3 tsp. Active Dry Yeast
 When beep sounds add:
 1/2 cup Chopped Dried Cherries

Chocolate Bread

1.0 lb.
 1/2 cup + 2 Tbsp. Water
 1 Egg, Large
 1 Tbsp. Butter
 1-1/2 Tbsp. Sugar
 1/2 tsp. Salt
 2 tsp. Unsweetened Cocoa
 2 cups + 2 Tbsp. Bread Flour
 1/3 cup Chocolate Chips
 1 tsp. Active Dry Yeast



Cherry Brioche

3/4 cup + 1 Tbsp. Milk
 3 pc. Egg, Large
 2 Tbsp. Butter
 2 Tbsp. Sugar
 1 tsp. Salt
 4-1/4 cups Bread Flour
 2 tsp. Active Dry Yeast
 When beep sounds add:
 1/2 cup Chopped Dried Cherries

Apple Oat Bread

1-1/2 cups Apple Juice
 2 Tbsp. Butter
 1 Tbsp. Sugar
 1 tsp. Salt
 4-1/4 cups Bread Flour
 2/3 cup Oats
 2/3 tsp. Cinnamon
 3 tsp. Active Dry Yeast
 When beep sounds add:
 1/2 cup Diced Dried Apples

DOUGHS

Croissants

CROISSANTS

1 cup	Water	2	Large Egg	2 tsp.	Active Dry Yeast
4 Tbsp.	Butter	3 cups	Bread Flour	1-1/3 cups	Butter, Softened
4 Tbsp.	Sugar	1 cup	All Purpose Flour	Egg Glaze:	
1 tsp.	Salt	4 Tbsp.	Dry Milk	1	Medium Egg, beaten
				2 tsp.	Water

Method

1. Measure all ingredients except yeast into baking pan in the order listed above. Tap the baking pan firmly to level ingredients. Make a depression in middle of flour and sprinkle the yeast into it, ensuring that the yeast does not touch any liquids.
2. Insert and lock baking pan securely into baking unit, close lid. Select DOUGH setting
3. Press START. Approximately 40 to 45 minutes after pressing START, a beep will sound, (this signal is for adding extra ingredients). Our recipe does not require extra ingredients, please ignore the beep signal.
4. The machine will beep when dough is finished. (The OPERATION light will flash). Press RESET then unplug the unit.
5. Remove dough from baking pan. Turn dough out into greased bowl. Cover with plastic wrap. Place the dough in a refrigerator and allow to rest 30 minutes.
6. Roll dough into 20 X 14 inch rectangle on a lightly floured surface. Using about 7 Tbsp. softened butter. Butter 2/3 of the dough while leaving 1/3 of the dough unbuttered.
7. Fold each dough into thirds and repeat step 6 twice more. Add flour to rolling surface as needed to prevent sticking. Cover securely with plastic wrap and place in the refrigerator for 1 to 2 hours or overnight. (In summer, place the dough in the freezer. Must thaw slightly before continuing.)
8. Cut each dough in quarters and roll each quarter to 1/4 inch thick. Cut the dough into isosceles triangles. (Wide end should be about 3-1/2 inches.)
9. Roll each triangle loosely starting from the wide end, lay with seam-side down. Curve ends.
10. Place them on the greased baking pan. Allow to rise for about 40 to 50 minutes or until the size doubles. Brush lightly with egg glaze.
11. Bake at 375 degrees for 10 to 15 minutes, or until golden brown and flaky. Makes 32 croissants.



DOUGHS

Croissants

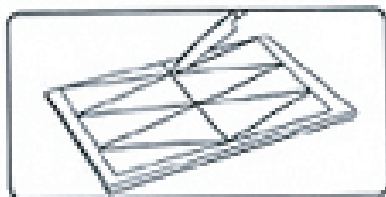
1. Roll dough into 13 X 9 inch rectangle on a lightly floured surface. Using about 7 Tbsp. softened butter. Butter 2/3 of the dough while leaving 1/3 of the dough unbuttered.



2. Fold dough into thirds and repeat step 4 twice more. Add flour to rolling surface as needed to prevent sticking. Cover securely with plastic wrap and place in the refrigerator for 1 to 2 hours or overnight. (In summer, place the dough in the freezer. Must thaw slightly before continuing.)



3. Cut the dough in quarters and roll each quarter to 1/4 inch thick. Cut the dough into isosceles triangles. (Wide end should be about 3-1/2 inches.)



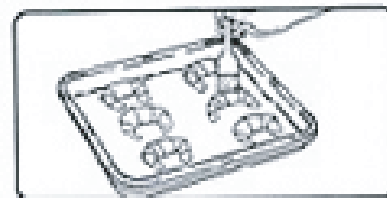
4. Roll each triangle loosely starting from the wide end, lay with seam-side down. Curve ends.



5. Place them on the greased baking pan. Allow to rise for about 40 to 50 minutes or until the size doubles.



6. Brush lightly with egg glaze.



DOUGHS

Traditional Pizza Dough

2 cups Water
2 Tbsp. Olive Oil
2 Tbsp. Sugar
2 tsp. Salt
5 cups Bread Flour
2 tsp. Active Dry Yeast
Vegetable Oil

2 cups Flat Beer
2 Tbsp. Butter
4 Tbsp. Sugar
2 tsp. Salt
5 cups All Purpose Flour
2 tsp. Active Dry Yeast
Vegetable Oil

Pizza Dough with Butter

Thin-Crust Pizza

Thick-Crust Pizza

Crusty Rolls

1. Measure all ingredients except yeast into the baking pan in the order listed above. Tap the baking pan firmly to level ingredients. Make a depression in middle of flour and sprinkle the yeast into it, ensuring that the yeast does not touch any liquids.
2. Insert and lock baking pan securely into baking unit, close lid. Select DOUGH setting.
3. Press START. Approximately 30 to 35 minutes after pressing START, a beep will sound, (this signal is for adding extra ingredients). Our recipe does not require extra ingredients, please ignore the beep signal.
4. The machine will beep when dough is finished. (The OPERATION light will flash). Press RESET then unplug the unit.
5. Remove dough from baking pan.
6. Preheat your oven to 400 degrees for most shaping variations.
7. Select shaping variations of your choice. Brush lightly with vegetable oil. Cover dough and allow to stand 15 minutes.
8. Bake each variation as directed in recipe.

1. With lightly floured hands, shape the dough into a ball.
 2. Divide ball in quarters. Press each quarter of dough into greased, 12 inch pizza pan, forming a 1 inch edge.
 3. Brush crust with oil. Cover and let stand 15 minutes.
 4. Spoon tomato sauce or pizza sauce over dough, top with cheese and desired toppings of your choice.
 5. Bake 25 to 30 minutes or until cheese is bubbly and crust is golden brown.
- Makes (4) 12 inch pizzas.

1. With lightly floured hands, shape dough into a ball. Divide ball in half, press each dough ball into a lightly greased 12 inch pizza pan, forming a high edge.
 2. Brush crust with oil. Cover and let stand 15 minutes.
 3. Spoon tomato sauce or pizza sauce over dough.
 4. Top with cheese and desired toppings.
 5. Bake 25 to 30 minutes or until cheese is bubbly and crust is golden brown.
- Makes (2) 12 inch pizza.

Prepare Pizza Dough with Beer recipe.

1. Turn dough onto lightly floured board, divide into quarters, cut quarters into 8 pieces.
 2. Shape each piece into a flattened oval-shaped ball.
 3. Dip bottom of dough balls in cornmeal and place on a greased baking sheet about 1-1/2 inches apart.
 4. Slash tops of rolls with sharp knife or razor blade.
 5. Cover dough lightly and allow to rise 30 minutes.
 6. Brush rolls with one egg yolk beaten with 1 tablespoon water.
 7. Bake rolls at 400 degrees 15 to 20 minutes.
 8. Let cool on rack.
- Makes 32 rolls.

DOUGHS

Soft Pretzels

SOFT PRETZELS

Prepare Pizza Dough with Beer recipe.

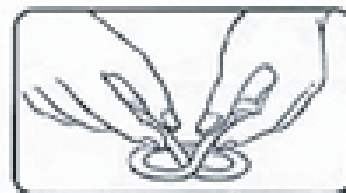
1. Turn dough onto lightly floured board and divide dough into 8 equal portions.
2. Cut each portion into another 8 equal portions. Roll each piece of dough into a thin rope about 20 inches long and pencil-thin.
3. To shape into pretzel, pick up ends of rope in each hand and curve into a circle, crossing ends at top.
4. Twist ends once and lay down over bottom of circle.
5. Invert pretzel so ends are underneath, place about 1 inch apart on well-greased baking sheets. Then brush with beaten egg and sprinkle lightly with coarse salt, poppy seeds, or sesame seeds.
6. Bake at 400 degrees, 10 to 12 minutes.
7. For crispy pretzels, place cooked pretzels in cool oven, on an ungreased, baking sheet. Allow to stand 3 hours or overnight. This process allows pretzels to become dry and crunchy.
8. For soft and chewy pretzels, serve warm with mustard.

Makes 64 pretzels.

1. Roll each piece of dough into a rope about 20 inches long as thick as a pencil. Cut each in half.



2. To shape pretzel, pick up one end of rope in each hand and curve into a circle, crossing ends at top.



3. Twist ends once and lay down over bottom of circle.



4. Invert pretzel so ends are underneath. Place on greased baking sheets 1 inch apart. Brush lightly with beaten egg and sprinkle with your choice of coarse salt or poppy seeds or sesame seeds.



5. For soft pretzels, serve warm from the oven with mustard.



DOUGHS

Butter-Rich Roll
 & Bread Dough
 Traditional Loaf
 Pan Rolls
 Cloverleaf Rolls

BUTTER-RICH ROLL & BREAD DOUGH

1-1/3 cups	Water	1	Large Egg	Egg Glaze:
1/2 cup	Butter	1 tsp.	Salt	1/2 Egg, beaten
6 Tbsp.	Sugar	4 Tbsp.	Dry Milk	2 tsp. Water
4-1/2 cups	Bread Flour	2 tsp.	Active Dry Yeast	

Method

1. Measure all ingredients except yeast into the baking pan in order listed above. Tap the baking pan firmly to level ingredients. Make a depression in the middle of flour and sprinkle the yeast into it, ensuring that the yeast does not touch any liquids.
2. Insert and lock baking pan securely into baking unit, close lid. Select DOUGH setting.
3. Press START. Approximately 30 to 35 minutes after pressing START, a beep will sound, (this signal is for adding extra ingredients if you want to make mixed bread dough). Our recipe does not require extra ingredients, please ignore the beep signal.
4. The machine will beep when dough is finished. (The OPERATION light will flash). Press RESET then unplug the unit.
5. Remove dough from baking pan.
6. Chose shaping method.
7. Cover dough, let stand 15 minutes. Bake as directed in each shaping variation until golden brown.
8. Egg Glaze: beat together egg and water. Brush generously over shaped loaves or rolls prior to baking.

TRADITIONAL LOAF

Prepare Butter-Rich Roll & Bread Dough.

1. On a lightly-floured surface, divide dough in quarters, shape each quarter into loaf shape.
 2. Place in 4 greased 5-1/2 X 3 inch loaf pans.
 3. Brush with egg glaze if desired.
 4. Cover dough, let stand 15 minutes.
 5. Bake at 375 degrees 25 to 30 minutes.
- Makes 4 loaves.

CLOVERLEAF ROLLS

Prepare Butter-Rich Roll & Bread Dough.

1. On a lightly-floured surface, shape dough into a ball. Divide dough into equal quarters. Divide each quarter into 8 pieces. Cut each piece into 3 sections. Shape each into a ball with palms of hands. Place 3 balls together in each of 32 greased muffin cups.
 2. Brush with egg glaze if desired.
 3. Cover dough, let stand 15 minutes.
 4. Bake at 375 degrees 10 to 20 minutes.
- Makes 32 rolls.

PAN ROLLS

Prepare Butter-Rich Roll & Bread Dough.

1. On a lightly-floured surface, shape dough into a ball. Divide dough into equal quarters. Cut each quarter into 8 pieces. Shape each piece into a ball.
 2. Place one ball in each of 32 greased muffin cups.
 3. Brush with egg glaze if desired.
 4. Cover dough, let stand 15 minutes.
 5. Bake at 375 degrees 10 to 20 minutes.
- Makes 32 rolls.



DOUGHS

Cinnamon-Raisin
Rolls

Cinnamon-Raisin
Swirl Loaf

Bread Sticks

CINNAMON-RAISIN ROLLS

Prepare Butter-Rich Roll & Bread Dough.

1. Turn dough onto lightly floured board. Divide dough in half.
 2. Roll each half into a 8 X 9 inch rectangle. Spread surface with 1/4 cup butter, thinly sliced.
 3. Sprinkle surface with 1/4 cup brown sugar, 1 teaspoon cinnamon. Then sprinkle 1/3 cup raisins over dough.
 4. Start with 8-inch side and roll dough jelly-roll style, pinch seam to seal. With seam side down, cut in (8) 1-inch pieces.
 5. Place on a greased baking sheet 2 inches apart. Cover lightly with damp towel; allow to rise in warm place until doubled, about 40 minutes.
 6. Bake at 375 degrees 10 to 15 minutes.
- Makes 16 rolls.

BREAD STICKS

Prepare Butter-Rich Roll & Bread Dough.

1. Turn dough onto a lightly floured board and shape dough into a ball, divide into 32 equal pieces for 16-inch sticks. Roll each piece of dough into thin 16-inch ropes. Arrange ropes about 1-inch apart on oiled baking sheet. Allow to rise 30 minutes.
2. Brush with 1 beaten egg white and 1 Tablespoon water. Sprinkle with poppy or sesame seeds or coarse salt if desired.
3. Bake at 400 degrees 10 to 15 minutes.

CINNAMON-RAISIN SWIRL LOAF

Prepare Butter-Rich Roll & Bread Dough.

1. On a lightly floured surface, roll a quarter of the dough into a 8 X 5 inch rectangle. Melt 2 tablespoons butter or margarine. Brush over dough.
 2. Sprinkle dough with a mixture of 1/4 cup sugar and 1 teaspoon ground cinnamon. Then sprinkle 1/3 cup raisins over dough.
 3. Beginning with long side of dough, roll up jelly-roll style. Seal ends by pinching edges of dough together with fingertips.
 4. Place dough in a greased 5 -1/2 X 3 inch loaf pan or on a large baking sheet.
 5. Allow to stand 15 minutes. Repeat using remaining dough if desired.
 6. Bake at 375 degrees 30 to 40 minutes or until golden brown.
 7. When loaf is cool, glaze with a mixture of 2/3 cup sifted powdered sugar and 1 Tablespoon milk.
- Makes 4 loaves.



TROUBLESHOOTING GUIDE

This Troubleshooting Guide was created to help you through any difficulties you may encounter as you learn to use your new Zojirushi Home Bakery SUPER. Be patient. If, at first, the results of your baking are not completely satisfactory, please consult this guide. In most cases, you will find the solution, as well as the answers to any question you may have.

We also offer you toll-free customer service as an additional source of help to ensure that you are happy with your baking.

Please take advantage of this guide and our toll-free customer service before returning your Home Bakery SUPER to the store.

Loaf rises then falls.	Loaf rises too high.	Loaf does not 7. 6 6 oatptof does
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Measurement Adjustment:

According to the chart, first make the proper corrections for yeast; and if the loaf is still not acceptable, make adjustments to liquids, then dry ingredients.

Pan Alignment:

The pan should be level when it is properly placed into the unit. Check the space between the pan and the front and back wall, the front and back spaces should be equal.

Kneading Blade:

The kneading blade should be pushed to the bottom of the baking pan.

After pressing "START" the machine doesn't operate:

Make sure that the unit is plugged in. The unit doesn't operate if the interior is too hot (displayed as HOT). Pressing "START" activates the preheating sensor, kneading will begin once preheating is complete.

[- : --] indicated on LCD

Seems to be a case of sensor failure. Please contact our Customer Service Dept.

Customer Service:

If you have any questions, please call our Customer Service Dept. at (213) 722-1770 or (800) 733-6270.