

Specification

Power supply	230-240 V ~ 50 Hz		
Power consumed	505-550 W		
Capacity	(Strong flour for a loaf)	max. 550 g	min. 400 g
	(Strong flour for a dough)	max. 600 g	min. 250 g
	(Yeast)	max. 8 g	min. 0.75 g
Capacity of raisin nut dispenser	max. 150 g dried fruit/nuts		
Timer	Digital timer (up to 13 hours)		
Dimensions (H × W × D)	approx. 37.0 × 28.0 × 33.0 cm		
Weight	approx. 6.8 kg		
Accessories	Measuring cup, measuring spoon		

Panasonic Corporation

Web Site: <http://www.panasonic.net>

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Panasonic[®]

Automatic Breadmaker

OPERATING INSTRUCTIONS AND RECIPES (Household Use)

Model No. **SD-257**



Thank you for purchasing this Panasonic product.

- Please read these instructions carefully before using this product and save this manual for future use.
- This product is intended for household use only.



Before Use

How to Use

Recipes

How to Clean

Troubleshooting



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Troubleshooting

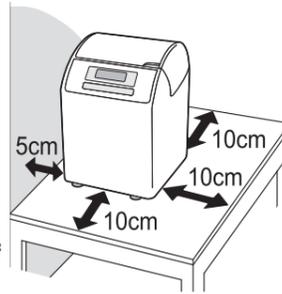
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Safety Instructions

Important Safety Precautions

Location

- Do not use the appliance outdoors or in the immediate vicinity of heat sources or in rooms where humidity is high.
- **Position the breadmaker on a firm, dry, clean, flat heatproof worktop at least 10 cm (4 inches) from the edge of the worktop.**
- Do not place on unstable surfaces, or on electrical items such as fridges or on materials such as tablecloths.
- During baking the casing heats up, the breadmaker should be placed at least 5 cm (2 inches) from walls and other objects.



Caution

1. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.
2. Do not attempt to repair the breadmaker. Consult a Panasonic dealer and have it serviced by an authorised technician.
3. Do not immerse the unit, power cord, or plug in water or any kind of liquid.
4. Do not allow the power cord to hang over the edge of the worktop or touch a hot surface.
5. Do not remove the bread pan or unplug the breadmaker during its operation. (If the electricity supply is switched off the program sequence stops. However the appliance has a 10 minutes memory so if the power is restored within 10 minutes, the program will resume.)
6. Do not touch, block or cover steam vent during use.
7. The surfaces are liable to get hot during use.
8. To avoid burns, always use oven gloves when removing the bread pan and the finished bread. Also take care when removing the kneading blade.
9. Always keep the inside of the unit and the bread pan clean to ensure programs work successfully. (See page 34 for care and cleaning.)
10. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
11. This appliance is only intended to be used to make bread, dough and cakes as detailed in the following instructions.
12. This appliance is not intended to be operated by means of an external timer or separate remote-control system.
13. Hold onto the plug when plugging into/removing from the socket.



List of Bread Types and Baking Options

Function Availability and Time Required

• Time required for each process will differ according to room temperature.

Bread type	Options				Processes				
	Baking option	Size	Crust	Timer	REST	KNEAD	RISE	BAKE	Total
basic Makes bread with strong white, brown, soft grain bread flour.	BAKE	●	●	●	25 min–60 min	15–30 min	1 hr 50 min–2 hr 20 min	50 min	4 hours
	BAKE RAPID	●	●	—	—	15–20 min	approx. 1 hour	35–40 min	1 hr 55 min–2 hours
	BAKE RAISIN	●	●*1	●	25 min–60 min	15–30 min	1 hr 50 min–2 hr 20 min	50 min	4 hours
	DOUGH	—	—	—	25 min–50 min	15–30 min	1 hr 10 min–1 hr 30 min	—	2 hr 20 min
	DOUGH RAISIN	—	—	—	25 min–50 min	15–30 min	1 hr 10 min–1 hr 30 min	—	2 hr 20 min
whole wheat Makes bread with strong whole wheat flour or multigrain bread flour.	BAKE	●	—	●	1 hour–1 hr 40 min	15–25 min	2 hr 10 min–2 hr 50 min	50 min	5 hours
	BAKE RAPID	●	—	—	15 min–25 min	15–25 min	1 hr 30 min–1 hr 40 min	45 min	3 hours
	BAKE RAISIN	●	—	●	1 hour–1 hr 40 min	15–25 min	2 hr 10 min–2 hr 50 min	50 min	5 hours
	DOUGH	—	—	—	55 min–1 hr 25 min	15–25 min	1 hr 30 min–2 hours	—	3 hr 15 min
	DOUGH RAISIN	—	—	—	55 min–1 hr 25 min	15–25 min	1 hr 30 min–2 hours	—	3 hr 15 min
rye Makes bread with rye flour and spelt flour.	BAKE	—	—	●	45 min–60 min	approx. 10 min	1 hr 20 min–1 hr 35 min	1 hour	3 hr 30 min
	DOUGH	—	—	—	45 min–60 min	approx. 10 min	—	—	2 hours
french Makes bread with strong white bread flour for a crispier crust and open texture.	BAKE	—	—	●	40 min–2 hr 5 min	10–20 min	2 hr 45 min–4 hr 10 min	55 min	6 hours
	DOUGH	—	—	—	40 min–1 hr 45 min	10–20 min	1 hr 35 min–2 hr 40 min	—	3 hr 35 min
italian Makes light bread for enjoying with pasta, etc.	BAKE	—	—	●	30 min–1 hour	10–15 min	2 hr 25 min–3 hours	50 min	4 hr 30 min
bricche Makes rich flavored bread with eggs and butter	BAKE	—	—	—	30 min	25–30 min	1 hr 30 min	50 min	3 hr 30 min
sandwich Makes bread with a soft crust and texture.	BAKE	—	—	●	1 hour–1 hr 40 min	15–25 min	2 hr 10 min–2 hr 50 min	50 min	5 hours
gluten free Makes bread using gluten-free bread mix/flour.	BAKE	—	●*2	—	—	15 min	1 hour	45 min	2 hours
pizza Makes pizza dough.	DOUGH	—	—	●	(KNEAD) 10 min–18 min	(RISE) 7–15 min	(KNEAD) approx. 10 min	(RISE) approx. 10 min	45 min
bake only Bakes teabreads and cakes.	BAKE	—	—	—	—	—	—	30 min–1 hr 30 min	30 min–1 hr 30 min

*1 Only 'LIGHT' or 'MEDIUM' available. *2 Only 'MEDIUM' or 'DARK' available.

• The breadmaker will operate for a short time during the rise period (to ensure optimal gluten development).

Accessories/Parts Identification

Main Unit

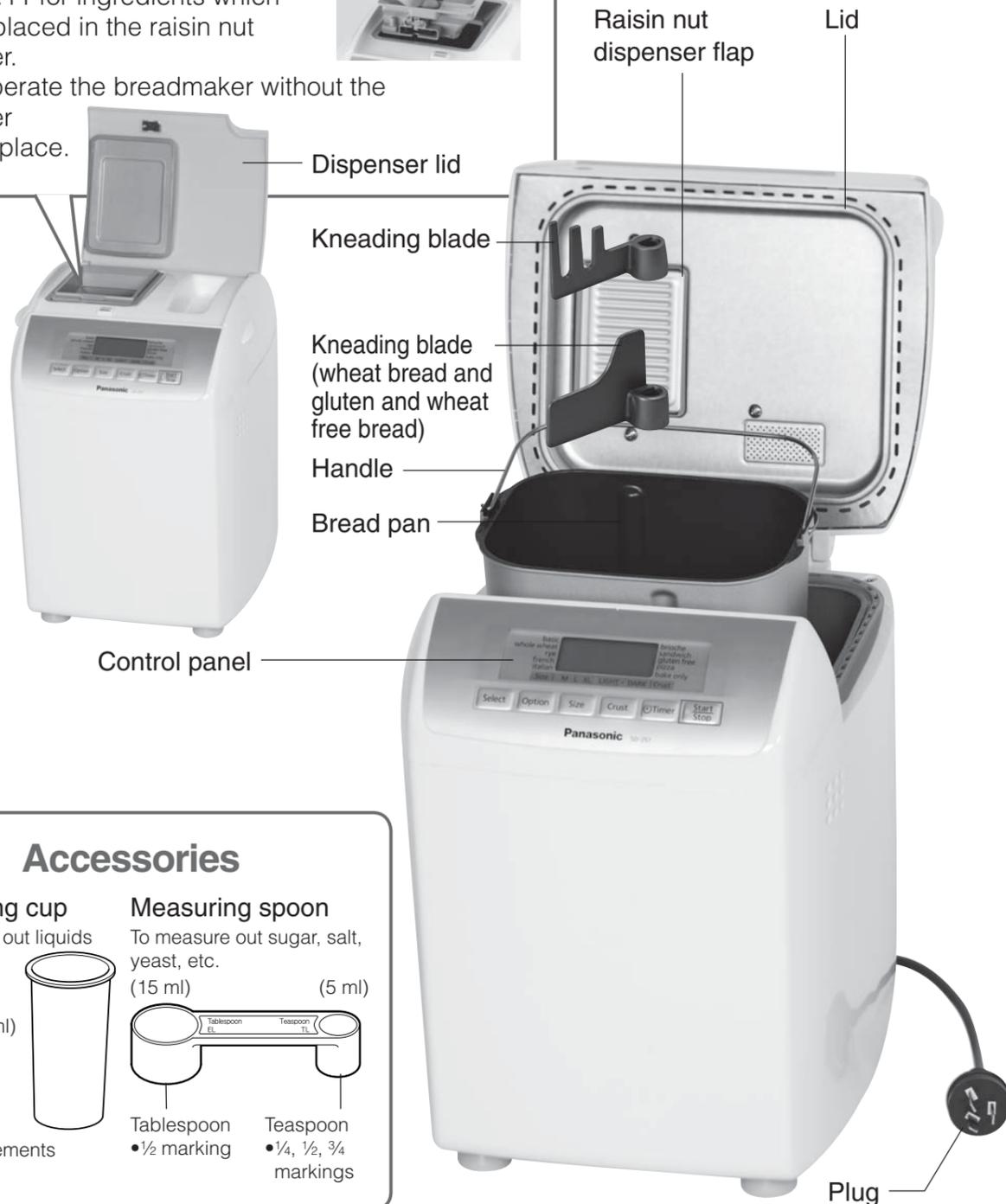
Control Panel

Raisin nut dispenser

The ingredients placed in the raisin nut dispenser will drop into the bread pan automatically upon selecting the 'BAKE RAISIN' or 'RAISIN DOUGH' mode.

Turn to P.11 for ingredients which may be placed in the raisin nut dispenser.

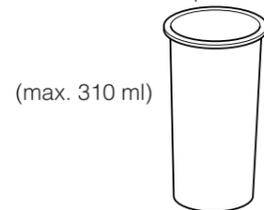
Never operate the breadmaker without the dispenser being in place.



Accessories

Measuring cup

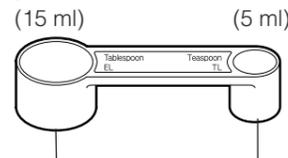
To measure out liquids



• 10 ml increments

Measuring spoon

To measure out sugar, salt, yeast, etc.



Tablespoon (15 ml) Teaspoon (5 ml)
• 1/2 marking • 1/4, 1/2, 3/4 markings

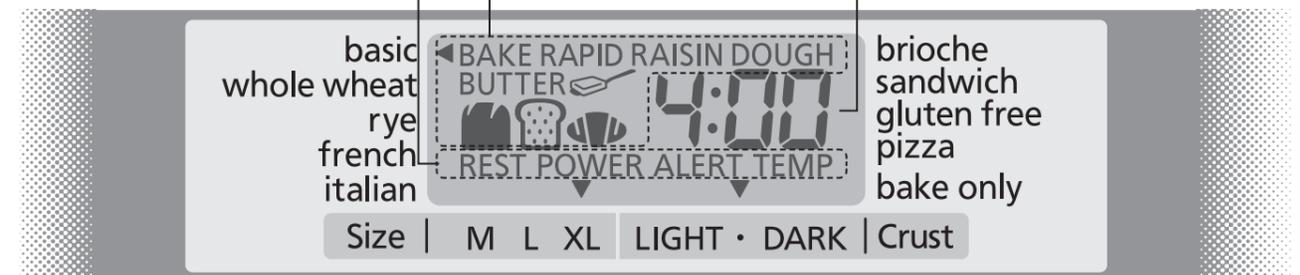
Operation status

- **REST:** Displayed during the initial stage or with timer operation when the temperature of the bread pan and ingredients is being regulated before kneading
- **POWER ALERT:** displayed when there has been an interruption in the power supply
- **TEMP:** Displayed when the unit is hot – allow to cool before use

Options

As the option pad is pressed the option chosen will flash.

Time remaining until program finished



- **Select:** Choose type of bread or dough. Each time this pad is pressed, the arrow on the right of the display will move down to the next choice.
 - basic
 - whole wheat
 - rye
 - french
 - italian
 - brioche
 - sandwich
 - gluten free
 - pizza
 - bake only
- **Option:** For Standard Bake or Pizza Dough it is not necessary to press this pad. Press the option pad to choose Bake Rapid, Bake Raisin, Dough, Raisin Dough, Bake Butter.
 - e.g. (basic)
 - **BAKE** (knead, rise, bake)
 - **BAKE RAPID** (Faster baking process)
 - **BAKE RAISIN** (Bake bread with added ingredients)
 - **DOUGH** (Make dough (knead, rise))
 - **DOUGH RAISIN** (Make dough with added ingredients)
 - **BAKE BUTTER**
- **Size:** Available on basic and whole wheat
 - M
 - L
 - XL
- **Crust:** Crust Colour available on Basic and Gluten Free only
 - LIGHT
 - MEDIUM*
 - DARK

* Medium crust is indicated by the black dot between light and dark.
- **Timer:** Set delay timer (time until bread is ready) or set the baking time for 'bake only' mode
- **Start/Stop:** The start/stop light will flash during program selection. Press the start pad when programming is completed. To cancel a program, press this pad for 1–2 seconds. When the start pad is pressed the start/stop light will stop flashing and become constant. If you wish to change the program you must stop the operation by holding down the stop pad for 1–2 seconds. The display will go blank and the start/stop light will go off. Press the select pad to reactivate the screen and then re-program accordingly. When the start pad was pressed at first, 'basic/BAKE' course will start.

• This picture shows all words and symbols, but during operation only those relevant will be displayed.

Before Use

Bread-making Ingredients

Flour

Main ingredient of bread. The protein in flour forms gluten during kneading. Gluten provides structure and texture and helps the bread to rise.

- Use strong bread flour only.
- Flour must be weighed on scales.

Water

- Use normal tap water.
- Use tepid water if using 'RAPID', 'rye' or 'gluten free' settings in a cold room.
- Use chilled water if using 'rye', 'french' or 'brioche' settings in a hot room.
- Always measure out liquids using the measuring cup provided.

Salt

Improves the flavour and strengthens gluten to help the bread rise.

- The bread may lose size/flavour if measuring is inaccurate.

Dairy Products

Add flavour and nutritional value.

- If you use milk instead of water, the nutritional value of the bread will be higher, but do not use in timer setting as it may not keep fresh overnight.
- Reduce the amount of water proportionally to the amount of milk.

Fat

Adds flavour and softness to the bread.

- Use butter, margarine or oil. 2 tbsps oil are equivalent to 25 g butter.

Sugar (granulated sugar, brown sugar, honey, treacle etc)
Adds softness and gives crust colour.

Yeast

Enables the bread to rise.

- Yeast which has 'Easy Blend', 'Fast Action' or 'Easy Bake' written on the packet is recommended.
- Do not use dried yeast that requires preliminary fermentation.
- When using yeast from sachets, seal the sachet again immediately after use. To store follow manufacturers instructions but use opened individual sachets within 48 hours.



■ You can make your bread taste better by adding other ingredients:

Eggs	Improve the nutritional value and colouring of the bread. (Water amount must be reduced proportionally) Beat eggs when adding eggs.
Bran	Increases the bread's fibre content. ● Use max. 50 g (2 oz).
Wheat germ	Gives the bread a nuttier flavour. ● Use max. 50 g (2 oz).
Spices, herbs	Enhance the flavour of the bread. ● Only use a small amount (1-2 tsp).

Main Flours Used in Bread

Strong flour is milled from hard wheat and has a high content of protein which is necessary for the development of gluten. Carbon dioxide produced during fermentation is trapped within the elastic network of gluten, thus making the dough rise.

White flour:

Made by grinding wheat kernel, excluding bran and germ. Used in e.g. 'basic', 'french' modes.

- Always use strong flour when using the recipes in this book.
- Do NOT use plain or self-raising flour as a substitute for bread flour.

Wholemeal flour:

Made by grinding entire wheat kernel, including bran and germ. Makes bread rich in minerals, but lower in height and denser than bread baked with white flour because the gluten strands are cut by the edges of bran flakes and germ.

Rye flour:

Contains some proteins, but these do not produce as much gluten as wheat flour. Makes dense, heavy bread with a flat or slightly sunken top crust (use in rye mode).

Spelt flour:

In the wheat family but is a completely different species genetically. Although it contains gluten some gluten-intolerant people can digest it. Makes loaves with a flat/slightly sunken crust.

Brown flour: 10-15% of wheat grain removed during milling.

Softgrain flour:

Strong white flour with wheat and rye grains added. Provides extra fibre, texture, and flavour.

- Do not use with 'Timer' option (grains can absorb water and swell up, spoiling texture of loaf).

Granary® or Malted Grain flour:

Has crushed wheat or rye grains added together with malted whole wheat. Makes brown bread coarser and moister with nuttier flavour.

- Do not use more than stated quantity (could damage bread pan's non-stick finish).

Stoneground flour:

Grains are crushed between two large millstones rather than with steel rollers.

- Do not use more than stated quantity (could damage bread pan's non-stick finish, or overload motor).

Other flour:

Products milled from other grains (i.e. corn meal, rice, millet, soy, oat, buckwheat, barley flours).

- Do not use more than stated quantity (hinders rising and texture).
- Should not be used as substitute for bread flour.
- Gluten Free - see page 22.
- Coarse ingredients such as flours with whole grains or the addition of nuts and seeds may damage the non-stick finish of the bread pan.

If using a bread mix...

■ Bread mixes including yeast

- ① Place a 500 g mix in the bread pan, then add water. (Follow instructions on the packet for the quantity of water)
 - ② Select the 'basic' – 'BAKE RAPID' – 'Large' size setting.
- With some mixes, it is not clear how much yeast is included, so results may vary.

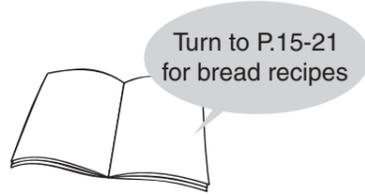
■ Baking brioche with brioche mix

- Select the 'brioche' or 'basic' – 'BAKE RAPID' – 'Medium' size – 'LIGHT'.

■ Bread mix with separate yeast sachet

- ① First place the measured yeast in the bread pan, then the bread mix, then the water.
 - Bread Bakery Capacity
400-550 g mix (for a loaf), 250-600 g mix (for a dough)
- ② Set the machine according to the type of flour included in the mix, and start the baking.
 - White flour, brown flour → basic
 - Whole wheat, multi grain flour → whole wheat
 - rye flour → rye

Baking Bread



1 Remove the bread pan and set the kneading blade

- ① Twist the bread pan anti-clockwise and lift up to remove
 - ② Ensure the kneading blade is firmly on the kneader mounting shaft
- Ensure that the shaft and kneading blade are clean, see page 34 for cleaning.
- Use the specified kneading blade when baking rye bread.
 - The kneading blade is designed to fit loosely on the shaft.

2 Place the measured ingredients in the bread pan

- ① Place the dry yeast at the bottom (so that it does not mix with the liquid until later)
- ② Cover the yeast with all the dry ingredients (flour, sugar, salt, etc.)
 - Flour must be weighed on scales.
- ③ Pour in the water and any other liquids
 - Wipe the outside of the pan to remove any flour or liquid
- ④ Put the bread pan into the breadmaker and turn slightly clockwise
- ⑤ Close the lid

3 Plug the breadmaker into a 230-240V socket

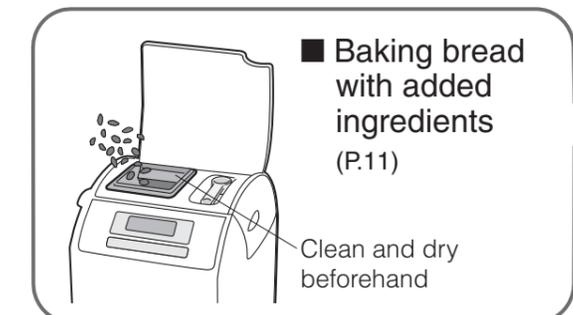
- For optimum results, don't open the lid until bread is complete as it affects bread quality.
- Make sure the start/stop light is off before selecting a program.

Set the program and start



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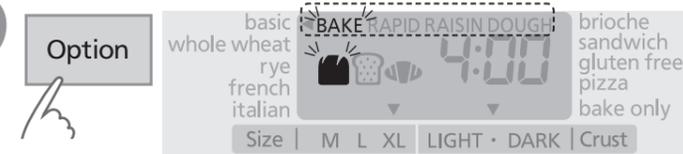
Remove the bread



4 Select a bread type



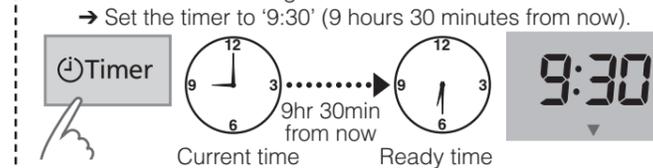
5 Press Option pad to choose a baking option



- See page 3 for availability of size and crust.

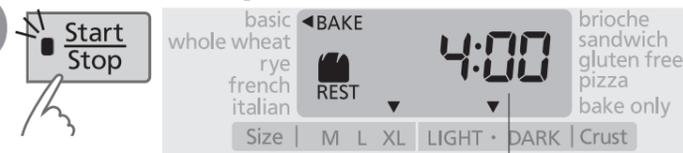
- To change the size → Size M L XL
- To change the crust colour → Crust LIGHT · DARK

- To set the timer → e.g. It is 9:00 PM now, and you want the bread to be ready at 6.30 the next morning.



- Pressing the button once will advance the timer by 10 minutes (hold to advance more quickly)

6 Press Start pad to start the machine



Time until the selected program is complete

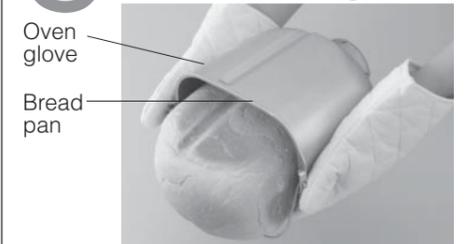
- The start/stop light will come on.

7 Press Stop pad and remove bread when machine beeps 8 times



- The flashing start/stop light will go off.

8 Remove the bread immediately,

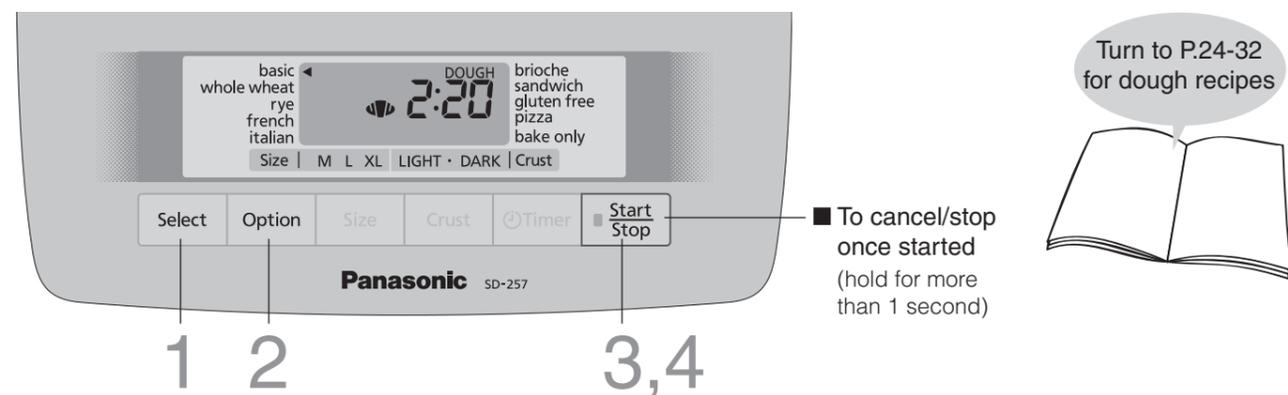


allow to cool, for example, on a wire rack

9 Unplug after use

- The breadmaker has a keep warm facility to reduce condensation of steam within the loaf which operates if the stop pad is not pressed on completion of the program.
- However, this will accelerate the browning of the crust, therefore, upon completion of baking, switch off the unit, remove the bread immediately from the unit to cool it.
- If you leave the bread to cool down in the bread pan, moisture will be retained within the loaf which will affect the finished quality of the loaf. Therefore, cool on a wire rack to ensure optimum quality of the loaf.

Making Dough



- Preparation (P.8)
- Put the kneading blade into the bread pan.
 - Place the ingredients in the bread pan in the order listed in the recipe.
 - Set the bread pan into the main unit, and plug the machine into the socket. (Make sure the start/stop light is off.)

1 Select a dough type



- Timer is not available on Dough Options. (except pizza)
- You can select between 'basic', 'whole wheat', 'rye', 'french', and 'pizza' dough types.

2 Press Option pad to choose 'DOUGH'



- Options available include 'DOUGH RAISIN' on 'basic' or 'whole wheat'.
- Select 'DOUGH RAISIN' if you would like to add extra ingredients to your dough by pressing the option pad. (P.11)

3 Press Start pad to start the machine



Time until the selected program is complete

- The start/stop light will come on.

4 Press Stop pad and remove dough

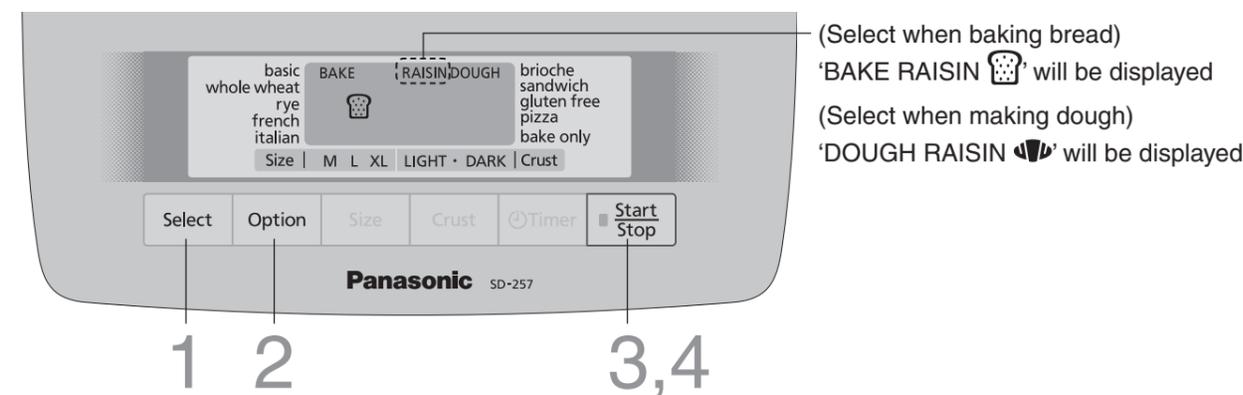
when machine beeps 8 times

- The flashing start/stop light will go off.

- For modes other than 'pizza', a 'resting' process will begin immediately after starting, followed by 'kneading' and 'rising'.

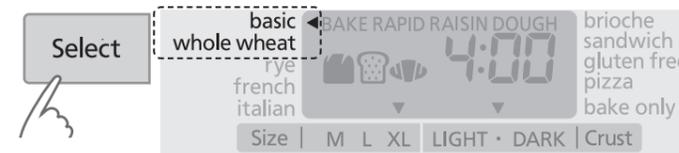
- Shape the finished dough and allow it to prove until doubled in size. Then bake in the oven according to recipe.

When adding extra ingredients...



- Preparation (P.8)
- Put the kneading blade into the bread pan.
 - Place the ingredients in the bread pan in the order listed in the recipe.
 - Set the bread pan into the main unit, and plug the machine into the socket. (Make sure the start/stop light is off.)

1 Select 'basic' or 'whole wheat'



- Press once for 'basic', twice for 'whole wheat'.

2 Press Option pad to choose 'BAKE RAISIN' or 'DOUGH RAISIN'



- Press twice for 'BAKE RAISIN', 4 times for 'DOUGH RAISIN'.

3 Press Start pad to start the machine



Time until the selected program is complete

- The start/stop light will come on.

4 Press Stop pad and remove bread or dough

when machine beeps 8 times

- The flashing start/stop light will go off.

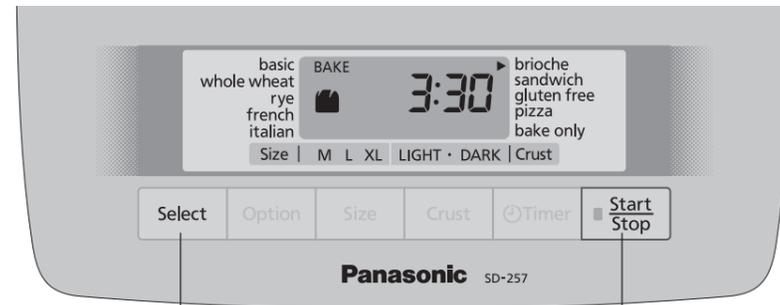
Adding extra ingredients

- Moist Ingredients e.g. chocolate, cheese, fresh fruits, fruits packed in alcohol.

→ Moist Ingredients should be added directly into the bread pan with the other ingredients at the beginning of the cycle.

- Dry Ingredients e.g. dried fruits, nuts
- Dry ingredients can be added into the dispenser at the beginning of the cycle.

Baking Brioche



Yeast	1¼ tsp
Strong White Flour	400 g (14 oz)
Salt	1 tsp
Sugar	2½ tbsp
Butter (Cut into 2 cm cubes and keep in fridge)	120 g (4 oz)
Water	170 ml
Eggs, medium	2 (approx. 100 g)

1 2,3

- Preparation (P.8)
- Put the kneading blade into the bread pan.
 - Place the ingredients in the bread pan in the order listed in the recipe.
 - Set the bread pan into the main unit, and plug the machine into the socket. (Make sure the start/stop light is off.)

1 Select 'brioche'



2 Press Start pad to start the machine



Time until the selected program is complete

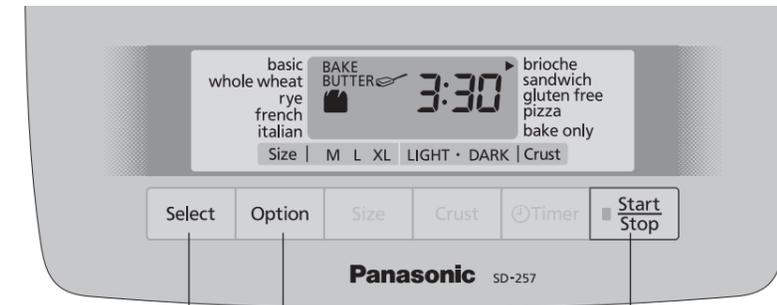
- The start/stop light will come on.

3 Press Stop pad and remove bread

when machine beeps 8 times

- The flashing start/stop light will go off.

[When making rich butter flavored brioche or adding extra ingredients...]



Yeast	1¼ tsp
Strong White Flour	400 g (14 oz)
Salt	1 tsp
Sugar	2½ tbsp
Butter (Cut into 2 cm cubes and keep in fridge)	50 g (2 oz)
Water	170 ml
Eggs, medium	2 (approx. 100 g)
Butter for added later (Cut into 1-2 cm cubes and keep in fridge)	70 g (2.5 oz)

1 2 3,5

- Preparation (P.8)
- Cut the butter for adding later into 1-2 cm cubes and keep them in fridge.
 - Put the kneading blade into the bread pan.
 - Place the ingredients in the bread pan in the order listed in the recipe.
 - Set the bread pan into the main unit, and plug the machine into the socket. (Make sure the start/stop light is off.)

1 Select 'brioche'



2 Press Option pad to choose 'BAKE' 'BUTTER'



3 Press Start pad to start the machine



Time displayed indicating minutes until butter is added

- The start/stop light will come on.

4 Adding Additional Butter

Place the additional cubed butter when the beep sounds. The display will show '0' in the display for 5 min. After 5 min, kneading will continue.



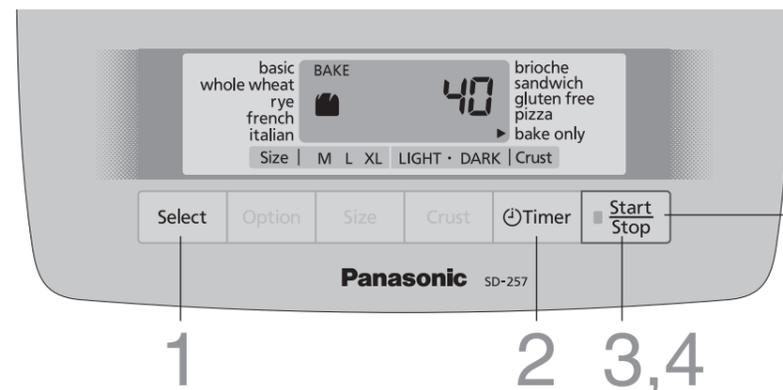
Display indicates remaining time until completion of the program

5 Press Stop pad and remove bread

when machine beeps 8 times

- The flashing start/stop light will go off.

Baking Cakes



■ To cancel/stop once started (hold for more than 1 second)



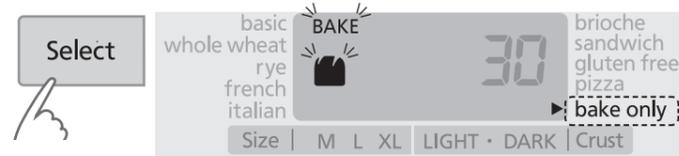
- Remove the kneading blade



- Line with parchment paper (Cake or teabread will burn if it directly touches the pan.)

- Preparation
- ① Prepare the ingredients according to the recipe.
 - ② Line the bread pan with parchment paper or loaf tin liners and pour in the mixed ingredients.
 - ③ Set the bread pan into the main unit, and plug the machine into the socket. (Make sure the start/stop light is off.)

1 Select 'bake only'



2 Press Timer pad to set the baking time



- You cannot use the timer function for 'bake only'. (This pad only sets the duration of the cooking time.)

3 Press Start pad to start the machine



Time until the selected program is complete

- The start/stop light will come on.

4 Press Stop pad when the machine beeps, check that baking is complete, and remove the pan

- The flashing start/stop light will go off.
- If baking is not complete → Repeat steps 1-3 (The total baking time, including any additional baking, must be within 90 minutes. The timer will start again from 1 minute when the unit is hot. Increase the time by pressing the timer pad as required.)

Take care!
It's hot!

- To check whether baking is complete, insert a skewer into the centre of the cake or teabread – it is ready if there is no mixture stuck to the skewer when you remove it.

Bread Recipes



[basic]
(white or brown flour)

⌚ : Timer can be used for recipes with this symbol (4-13 hours)



Customer who lives in Australia

- Use the recipes from the amount in the table described as 'OZ'.
- To raise bread, use strong high protein flour (Bread flour or Bakers flour).
- Bread improver contain Vitamin C, and there is an effect to improve volume of bread. Please add it at the time of the recipe which using a lot of whole wheat flour.
- 100% whole wheat bread is not recommended because it does not rise well.
- When using ORGRAN for gluten free bread, upper side comes to dent easily.

Customer who lives in New Zealand

- Use the recipes from the amount in the table described as 'NZ'.
- To raise the bread, the HIGH GRADE FLOUR is recommended. When lower grade flour is used, the rising of bread becomes small.
- The SUREBAKE YEAST is recommended for yeast. SUREBAKE YEAST has been added to gluten strongly. Usually bread improver is not used necessary. However, it is necessary to add Vitamin C (bread improver) of the proper quantity to improve the raising and texture of bread when ACTIVE YEAST is used. Please decrease the amount of yeast more than SUREBAKE YEAST. (Decrease it from 1/2 tsp to 3/4 tsp.)
- Please note that the wheat element has been added to SUREBAKE YEAST.
- Yeast is hard to melt, melt it in 30 ml of lukewarm water (temperature that is lower than body temperature) and add it when you use short program such as Gluten Free and the pizza program. Then decrease the 30 ml from the amount of liquid. The timer function of the pizza program is not recommended when yeast is melted before add in because yeast begins to act at once. Do not melt yeast when you use other program.
- BAKE RAPID program is not recommended to use.

White Loaf

'Basic'-'Bake' (4hr) ⌚
(OZ)

	M	L	XL
Dry yeast	1 1/4 tsp	1 1/2 tsp	1 1/2 tsp
Bread flour	420 g	520 g	620 g
Salt	1 tsp	2 tsp	2 tsp
Dry milk	2 tsp	1 1/2 tbsp	1 3/4 tbsp
Butter	15 g	20 g	25 g
Sugar	1 tbsp	1 tbsp	1 1/2 tbsp
Water	300 ml	360 ml	410 ml

(NZ)

	M	L	XL
Surebake yeast	2 tsp	2 1/2 tsp	3 tsp
White flour	350 g	450 g	600 g
Salt	1 tsp	1 1/2 tsp	1 1/2 tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Butter	1 tbsp	2 tbsp	2 tbsp
Sugar	1 tsp	1 tsp	2 tsp
Water	260 ml	320 ml	400 ml

Rapid White Loaf

'Basic'-'Bake Rapid' (1hr 55min-2hr) ⌚
(OZ)

	M	L	XL
Dry yeast	1 1/2 tsp	2 1/4 tsp	2 1/4 tsp
Bread flour	420 g	520 g	620 g
Salt	1 1/2 tsp	2 tsp	2 tsp
Dry milk	1 tbsp	1 1/2 tbsp	2 tbsp
Butter	15 g	20 g	25 g
Sugar	1 tbsp	2 tbsp	2 tbsp
Water	280 ml	350 ml	430 ml

Garlic Herb Bread

'Basic'-'Bake' (4hr) (⌚)

(OZ)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1½ tsp
Bread flour	420 g	520 g	620 g
Salt	1 tsp	2 tsp	2 tsp
Dry milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Sugar	1 tbsp	1 tbsp	1½ tbsp
Crushed garlic	1 tsp	2 tsp	2 tsp
Fresh herbs, chopped	2 tbsp	3 tbsp	3 tbsp
Water	300 ml	360 ml	410 ml

Kumara Bread

'Basic'-'Bake' (4hr) (⌚)

(OZ)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1½ tsp
Bread flour	420 g	520 g	620 g
Salt	1 tsp	2 tsp	2 tsp
Dry milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Mashed kumara	½ cup	½ cup	¾ cup
Honey	1 tbsp	1 tbsp	1 tbsp
Cinnamon	½ tsp	1 tsp	2 tsp
Water	290 ml	340 ml	390 ml

Cheese & Mustard Loaf

'Basic'-'Bake' (4hr) (⌚)

(OZ)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1½ tsp
Bread flour	420 g	520 g	620 g
Salt	1 tsp	2 tsp	2 tsp
Dry milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Sugar	1 tbsp	1 tbsp	1½ tbsp
Mustard powder	1 tsp	2 tsp	3 tsp
Cracked pepper	½ tsp	1 tsp	2 tsp
Cheese	¼ cup	½ cup	¾ cup
Worcestershire sauce	1 tbsp	2 tbsp	3 tbsp
Water	290 ml	310 ml	360 ml

Mexican Chilli Loaf

'Basic'-'Bake' (4hr) (⌚)

(OZ)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1½ tsp
Bread flour	420 g	520 g	620 g
Salt	1 tsp	2 tsp	2 tsp
Dry milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Sugar	1 tbsp	1 tbsp	1½ tbsp
Chilli powder	¼ tsp	½ tsp	1 tsp
Tomato paste	2 tsp	1 tbsp	2 tbsp
Corn, cooked	2 tbsp	¼ cup	½ cup
Cumin	½ tsp	1 tsp	2 tsp
Oregano	½ tsp	1 tsp	2 tsp
Water	290 ml	330 ml	380 ml

(NZ)

	M	L	XL
Surebake yeast	2 tsp	2½ tsp	3 tsp
White flour	350 g	450 g	600 g
Salt	1 tsp	1½ tsp	1½ tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Butter	1 tbsp	2 tbsp	2 tbsp
Sugar	1 tsp	1 tsp	2 tsp
Crushed garlic	1 tsp	2 tsp	2 tsp
Fresh herbs, chopped	2 tbsp	3 tbsp	3 tbsp
Water	260 ml	320 ml	400 ml

(NZ)

	M	L	XL
Surebake yeast	2 tsp	2½ tsp	3 tsp
White flour	350 g	450 g	600 g
Salt	1 tsp	1½ tsp	1½ tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Butter	1 tbsp	2 tbsp	2 tbsp
Mashed kumara	½ cup	½ cup	¾ cup
Honey	1 tbsp	1 tbsp	1 tbsp
Water	250 ml	300 ml	380 ml

(NZ)

	M	L	XL
Surebake yeast	2 tsp	2½ tsp	3 tsp
White flour	350 g	450 g	600 g
Salt	1 tsp	1½ tsp	1½ tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Butter	1 tbsp	2 tbsp	2 tbsp
Sugar	1 tsp	1 tsp	2 tsp
Dry mustard	1 tsp	1 tsp	2 tsp
Fine grated cheese	½ cup	¾ cup	1 cup
Worcestershire sauce	1 tbsp	1 tbsp	2 tbsp
Water	250 ml	300 ml	400 ml

(NZ)

	M	L	XL
Surebake yeast	2 tsp	2½ tsp	3 tsp
White flour	350 g	450 g	600 g
Salt	1 tsp	1½ tsp	1½ tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Butter	1 tbsp	2 tbsp	2 tbsp
Brown sugar	1 tbsp	1 tbsp	2 tbsp
Chilli powder	¼ tsp	½ tsp	1 tsp
Tomato paste	2 tsp	1 tbsp	2 tbsp
Corn, cooked	2 tbsp	¼ cup	½ cup
Cumin	½ tsp	1 tsp	2 tsp
Oregano	½ tsp	1 tsp	2 tsp
Water	250 ml	300 ml	370 ml

Curry & Onion Loaf

'Basic'-'Bake' (4hr) (⌚)

(OZ)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1½ tsp
Bread flour	420 g	520 g	620 g
Salt	1 tsp	2 tsp	2 tsp
Dry milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Sugar	1 tbsp	1 tbsp	1½ tbsp
Curry powder	2 tsp	1 tbsp	2 tbsp
Onion flakes	2 tsp	1 tbsp	1¼ tbsp
Water	300 ml	360 ml	410 ml

Rosemary & Pinenut Loaf

'Basic'-'Bake Raisin' (4hr) (⌚)

(OZ)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1½ tsp
Bread flour	420 g	520 g	620 g
Salt	1 tsp	2 tsp	2 tsp
Dry milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Sugar	1 tbsp	1 tbsp	1½ tbsp
Rosemary	1 tbsp	2 tbsp	3 tbsp
Water	300 ml	360 ml	410 ml
*Pinenuts	2 tbsp	3 tbsp	4 tbsp

Banana Cinnamon Loaf

'Basic'-'Bake Raisin' (4hr) (⌚)

(OZ)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1½ tsp
Bread flour	420 g	520 g	620 g
Salt	1 tsp	2 tsp	2 tsp
Dry milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Cinnamon	½ tsp	1 tsp	2 tsp
Honey	2 tsp	1 tbsp	1½ tbsp
Water	300 ml	360 ml	410 ml
*Banana chips, chopped	2 tbsp	¼ cup	½ cup

Chocolate Nut Bread

'Basic'-'Bake Raisin' (4hr) (⌚)

(OZ)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1½ tsp
Bread flour	420 g	520 g	620 g
Salt	1 tsp	2 tsp	2 tsp
Dry milk	2 tsp	1½ tbsp	1¾ tbsp
Choc bits	2 tbsp	¼ cup	½ cup
Cocoa	½ tsp	1 tsp	2 tsp
Water	300 ml	360 ml	430 ml
*Mixed chopped nuts	2 tbsp	¼ cup	½ cup

Coconut Bread

'Basic'-'Bake' (4hr) (⌚)

(NZ)

	M	L	XL
Surebake yeast	2 tsp	2½ tsp	3 tsp
White flour	350 g	400 g	550 g
Salt	1 tsp	1 tsp	1½ tsp
Butter	1 tbsp	2 tbsp	2 tbsp
Sugar	1 tsp	1 tsp	2 tsp
Coconut milk powder	1 tbsp	2 tbsp	3 tbsp
Shredded coconut	½ cup	1 cup	1½ cup
Water	260 ml	320 ml	400 ml

(NZ)

	M	L	XL
Surebake yeast	2 tsp	2½ tsp	3 tsp
White flour	350 g	450 g	600 g
Salt	1 tsp	1½ tsp	1½ tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Butter	1 tbsp	2 tbsp	2 tbsp
Sugar	1 tsp	1 tsp	2 tsp
Fresh rosemary, chopped	1 tbsp	1 tbsp	2 tbsp
Water	260 ml	320 ml	400 ml
*Pinenuts	2 tbsp	3 tbsp	4 tbsp

(NZ)

	M	L	XL
Surebake yeast	2 tsp	2½ tsp	3 tsp
White flour	350 g	450 g	600 g
Salt	1 tsp	1½ tsp	1½ tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Butter	1 tbsp	2 tbsp	2 tbsp
Cinnamon	½ tsp	1 tsp	2 tsp
Honey	2 tsp	1 tbsp	1½ tbsp
Water	260 ml	320 ml	400 ml
*Banana chips, chopped	2 tbsp	¼ cup	½ cup

• For addition of ingredients with*, follow programming instructions on P.11.

[whole wheat]

(wholemeal flour)

: Timer can be used for recipes with this symbol (5-13 hours)

Wholemeal Loaf 75%

'Whole Wheat'-'Bake' (5hr)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1¾ tsp
Whole wheat flour	300 g	370 g	450 g
Bread flour	100 g	125 g	150 g
Salt	1 tsp	2 tsp	2 tsp
Dry milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Sugar	1 tbsp	1 tbsp	1½ tbsp
Water	300 ml	360 ml	410 ml
Bread improver, optional	½ tsp	1 tsp	1 tsp

Rapid Wholemeal Loaf 75%

'Whole Wheat'-'Bake Rapid' (3hr)

	M	L	XL
Dry yeast	1½ tsp	2 tsp	2¼ tsp
Whole wheat flour	300 g	370 g	450 g
Bread flour	100 g	125 g	150 g
Salt	1½ tsp	2 tsp	2 tsp
Dry milk	1 tbsp	1 tbsp	1½ tbsp
Butter	15 g	20 g	25 g
Sugar	½ tbsp	1 tbsp	2 tbsp
Water	300 ml	350 ml	410 ml
Bread improver, optional	½ tsp	1 tsp	1 tsp

Wholemeal Loaf 50%

'Whole Wheat'-'Basic' (5hr)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1¾ tsp
Whole wheat flour	200 g	250 g	300 g
Bread flour	200 g	250 g	300 g
Salt	1 tsp	2 tsp	2 tsp
Dry milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Sugar	1 tbsp	1 tbsp	1½ tbsp
Water	300 ml	360 ml	410 ml
Bread improver, optional	½ tsp	1 tsp	1 tsp

Rosemary & Thyme Loaf

'Whole Wheat'-'Bake' (5hr)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1¾ tsp
Whole wheat flour	300 g	370 g	450 g
Bread flour	100 g	125 g	150 g
Salt	1 tsp	2 tsp	2 tsp
Dry milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Sugar	1 tbsp	1 tbsp	1½ tbsp
Rosemary	1 tbsp	2 tbsp	3 tbsp
Thyme	1 tbsp	2 tbsp	3 tbsp
Water	300 ml	360 ml	410 ml
Bread improver, optional	½ tsp	1 tsp	1 tsp

Wholemeal Loaf 100%

'Whole Wheat'-'Bake' (5hr)

	M	L	XL
Surebake yeast	2 tsp	3 tsp	3 tsp
Wholemeal flour	350 g	450 g	600 g
Gluten flour	1 tbsp	2 tbsp	3 tbsp
Salt	1 tsp	1 tsp	1 tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Butter	1 tbsp	2 tbsp	2 tbsp
Treacle	1 tbsp	1 tbsp	2 tbsp
Water	280 ml	340 ml	420 ml

(NZ)

	M	L	XL
Surebake yeast	2 tsp	3 tsp	3 tsp
Wholemeal flour	175 g	225 g	300 g
White flour	175 g	225 g	300 g
Salt	1 tsp	1 tsp	1 tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Butter	1 tbsp	2 tbsp	2 tbsp
Treacle	1 tbsp	1 tbsp	2 tbsp
Water	280 ml	340 ml	420 ml

(NZ)

	M	L	XL
Surebake yeast	2 tsp	3 tsp	3 tsp
Wholemeal flour	250 g	330 g	450 g
White flour	100 g	120 g	150 g
Salt	1 tsp	1 tsp	1 tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Butter	1 tbsp	2 tbsp	2 tbsp
Treacle	1 tbsp	1 tbsp	2 tbsp
Rosemary	1 tbsp	2 tbsp	3 tbsp
Thyme	1 tbsp	2 tbsp	3 tbsp
Water	280 ml	340 ml	420 ml

Sesame & Bran Loaf

'Whole Wheat'-'Bake' (5hr)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1¾ tsp
Whole wheat flour	300 g	370 g	450 g
Bread flour	100 g	125 g	150 g
Salt	1 tsp	2 tsp	2 tsp
Dry milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Sugar	1 tbsp	1 tbsp	1½ tbsp
Unprocessed bran	2 tbsp	¼ cup	½ cup
Sesame seeds	2 tsp	1 tbsp	2 tbsp
Golden syrup	2 tsp	1 tbsp	1½ tbsp
Water	300 ml	360 ml	410 ml
Bread improver, optional	½ tsp	1 tsp	1 tsp

Orange Poppyseed Loaf

'Whole Wheat'-'Bake Raisin' (5hr)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1¾ tsp
Whole wheat flour	300 g	370 g	450 g
Bread flour	100 g	125 g	150 g
Salt	1 tsp	2 tsp	2 tsp
Dry milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Sugar	1 tbsp	1 tbsp	1½ tbsp
Orange rind	1 tbsp	2 tbsp	3 tbsp
Water	300 ml	360 ml	410 ml
Bread improver, optional	½ tsp	1 tsp	1 tsp
*Poppy seeds	2 tbsp	¼ cup	½ cup

Date & Nut Loaf

'Whole Wheat'-'Bake Raisin' (5hr)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1¾ tsp
Whole wheat flour	300 g	370 g	450 g
Bread flour	100 g	125 g	150 g
Salt	1 tsp	2 tsp	2 tsp
Dry milk	2 tsp	1½ tbsp	1¾ tbsp
Butter	15 g	20 g	25 g
Chopped dates	¼ cup	½ cup	½ cup
Water	300 ml	360 ml	410 ml
Bread improver, optional	½ tsp	1 tsp	1 tsp
*Chopped walnuts	¼ cup	½ cup	½ cup

Mixed Grain Bread

'Whole Wheat'-'Bake Raisin' (5hr)

	M	L	XL
Dry yeast	1¼ tsp	1½ tsp	1¾ tsp
Whole wheat flour	80 g	100 g	150 g
Bread flour	250 g	300 g	350 g
Oatmeal	40 g	50 g	50 g
Buckwheat groats	40 g	50 g	50 g
Cornmeal	20 g	30 g	30 g
Brown sugar	1 tbsp	1 tbsp	1½ tbsp
Butter	20 g	25 g	25 g
Dry milk	1½ tbsp	2 tbsp	2 tbsp
Salt	1 tsp	1 tsp	1 tsp
Water	300 ml	370 ml	450 ml
*Whole linseed	2 tsp	1 tbsp	1½ tbsp
*Toasted sunflower seed	2 tsp	1 tbsp	1½ tbsp

(NZ)

	M	L	XL
Surebake yeast	2 tsp	3 tsp	3 tsp
Wholemeal flour	250 g	330 g	450 g
White flour	100 g	120 g	150 g
Salt	1 tsp	1 tsp	1 tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Butter	1 tbsp	2 tbsp	2 tbsp
Treacle	1 tbsp	1 tbsp	2 tbsp
Unprocessed bran	2 tbsp	¼ cup	½ cup
Sesame seeds	2 tsp	1 tbsp	2 tbsp
Golden syrup	2 tsp	1 tbsp	1½ tbsp
Water	280 ml	340 ml	420 ml

(NZ)

	M	L	XL
Surebake yeast	2 tsp	3 tsp	3 tsp
Wholemeal flour	250 g	330 g	450 g
White flour	100 g	120 g	150 g
Salt	1 tsp	1 tsp	1 tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Butter	1 tbsp	2 tbsp	2 tbsp
Treacle	1 tbsp	1 tbsp	2 tbsp
Orange rind	1 tbsp	2 tbsp	3 tbsp
Water	280 ml	340 ml	420 ml
*Poppy seeds	2 tbsp	¼ cup	½ cup

(NZ)

	M	L	XL
Surebake yeast	2 tsp	3 tsp	3 tsp
Wholemeal flour	175 g	225 g	300 g
White flour	175 g	225 g	300 g
Salt	1 tsp	1 tsp	1 tsp
Milk powder	1 tbsp	2 tbsp	3 tbsp
Brown sugar	1 tbsp	1 tbsp	2 tbsp
Butter	1 tbsp	2 tbsp	2 tbsp
Chopped dates	¼ cup	½ cup	½ cup
Water	280 ml	340 ml	420 ml
*Chopped walnuts	¼ cup	½ cup	½ cup

(NZ)

	M	L	XL
Surebake yeast	2 tsp	3 tsp	3 tsp
Wholemeal flour	80 g	100 g	150 g
White flour	250 g	300 g	350 g
Oatmeal	40 g	50 g	50 g
Buckwheat groats	40 g	50 g	50 g
Cornmeal	20 g	30 g	30 g
Brown sugar	1 tbsp	1 tbsp	1½ tbsp
Butter	1½ tbsp	2 tbsp	2 tbsp
Milk powder	1½ tbsp	2 tbsp	2 tbsp
Salt	1 tsp	1 tsp	1 tsp
Water	300 ml	370 ml	450 ml
*Whole linseed	2 tsp	1 tbsp	1½ tbsp
*Toasted sunflower seed	2 tsp	1 tbsp	1½ tbsp

• For addition of ingredients with*, follow programming instructions on P.11.

[rye]

(rye flour and spelt flour)

- Remember to use the rye kneading blade for all these recipes.
- The Raisin nut dispenser does not operate on the Rye program.
- Put any additional ingredients directly into the bread pan at the start.
- As a result of the consistency some flour may remain on the sides of the loaf, but this is normal.
- Due to their consistency, the kneading blade will often become embedded in Rye Bread loaves. Wait for the loaf to cool (to avoid burning your hands), before removing the blade by pressing on the base of the loaf and manipulating it out gently to avoid damaging the loaf.

: Timer can be used for recipes with this symbol (3hr 30min-13 hours)

[french]

(white flour/wholemeal flour)

Make bread with a crispy crust and texture.

: Timer can be used for recipes with this symbol (6-13 hours)

[italian]

(white flour)

Make light bread for enjoying with pasta, etc.

- The Raisin nut dispenser does not operate on the Italian program.
- Put any additional ingredients directly into the bread pan at the start.

: Timer can be used for recipes with this symbol (4hr 30min-13 hours)

Rye 100%

'Rye'-'Bake' (3hr 30min)

(OZ)

Dry yeast	2½ tsp
Rye flour	500 g
Sugar	2 tsp
Oil	3 tbsp
Salt	2 tsp
Water	440 ml

Spelt

'Rye'-'Bake' (3hr 30min)

(OZ)

Dry yeast	1½ tsp
Spelt flour	400 g
Honey	1 tsp
Oil	1 tbsp
Salt	1 tsp
Water	300 ml

French Bread

'French'-'Bake' (6hr)

(OZ)

Dry yeast	1½ tsp
Bread flour	500 g
Salt	1 tsp
Butter	5 g
Water	350 ml

Tarragon & Thyme

'French'-'Bake' (6hr)

(OZ)

Dry yeast	1½ tsp
Bread flour	500 g
Salt	1 tsp
Butter	5 g
Tarragon	1 tbsp
Thyme	1 tbsp
Water	350 ml

Italian Bread

'Italian'-'Bake' (4hr 30min)

(OZ)

Dry yeast	1 tsp
Bread flour	400 g
Salt	1½ tsp
Olive oil	1 tbsp
Water	260 ml

Herb Bread

'Italian'-'Bake' (4hr 30min)

(OZ)

Dry yeast	1 tsp
Bread flour	400 g
Salt	1½ tsp
Olive oil	1 tbsp
Basil	1 tbsp
Water	260 ml

(NZ)

Surebake yeast	3½ tsp
Rye flour	500 g
Sugar	2 tsp
Oil	3 tbsp
Salt	2 tsp
Water	440 ml

(NZ)

Surebake yeast	3 tsp
Spelt flour	400 g
Honey	1 tsp
Oil	1 tbsp
Salt	1 tsp
Water	300 ml

(NZ)

Surebake yeast	2 tsp
White flour	450 g
Salt	1 tsp
Butter	1 tsp
Water	320 ml

(NZ)

Surebake yeast	2 tsp
White flour	450 g
Salt	1 tsp
Butter	1 tsp
Tarragon	2 tsp
Thyme	2 tsp
Water	320 ml

(NZ)

Surebake yeast	2 tsp
White flour	450 g
Salt	1 tsp
Olive oil	2 tbsp
Water	280 ml

(NZ)

Surebake yeast	2 tsp
White flour	450 g
Salt	1 tsp
Olive oil	2 tbsp
Basil	1 tbsp
Water	280 ml

[brioche]

[sandwich]

Make bread with a soft crust and texture.

: Timer can be used for recipes with this symbol (5-13 hours)

Sundried Tomato and Parmesan

'Italian'-'Bake' (4hr 30min)

(OZ)

Dry yeast	1 tsp
Bread flour	400 g
Sugar	1 tsp
Salt	½ tsp
Parmesan Cheese, grated	50 g
Sundried Tomatoes in Oil, chopped	75 g
Water	270 ml

Panettone

'Bake'-'Butter' (3hr 30min)

(OZ)

Dry yeast	1¼ tsp
Bread flour	400 g
Salt	1 tsp
Sugar	2½ tbsp
Butter (Cut into 2 cm cubes and keep in fridge)	50 g
Dry milk	2 tbsp
Eggs (Medium)	2 (100 g)
Water	170 ml
*Butter for added later (Cut into 1-2 cm cubes and keep in fridge)	70 g
*Raisins pickled in rum	120 g

• For addition of ingredients with*, follow programming instructions on P.13.

Basic Sandwich Bread

'Sandwich'-'Bake' (5hr)

(OZ)

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

Whole Wheat Sandwich Bread

'Sandwich'-'Bake' (5hr)

(OZ)

Dry yeast	1¼ tsp
Whole wheat flour	320 g
Bread flour	100 g
Salt	1¼ tsp
Dry milk	2 tsp
Butter	15 g
Sugar	2½ tsp
Water	315 ml
Bread improver, optional	½ tsp

(NZ)

Surebake yeast	2 tsp
White flour	400 g
Sugar	1 tsp
Salt	½ tsp
Parmesan Cheese, grated	50 g
Sundried Tomatoes in Oil, chopped	75 g
Water	270 ml

(NZ)

Surebake yeast	2½ tsp
White flour	400 g
Salt	1 tsp
Sugar	2½ tbsp
Butter (Cut into 2 cm cubes and keep in fridge)	50 g
Milk powder	2 tbsp
Eggs (Medium)	2 (100 g)
Water	170 ml
*Butter for added later (Cut into 1-2 cm cubes and keep in fridge)	70 g
*Raisins pickled in rum	120 g

(NZ)

Surebake yeast	2 tsp
White flour	350 g
Salt	1 tsp
Milk powder	1 tbsp
Butter	1 tbsp
Sugar	1 tsp
Water	260 ml

(NZ)

Surebake yeast	2 tsp
Wholemeal flour	350 g
Gluten flour	1 tbsp
Salt	1 tsp
Milk powder	1 tbsp
Butter	1 tbsp
Treacle	1 tbsp
Water	280 ml

Gluten Free Recipes

[basic]

[gluten free]

(gluten free bread mix / wheat free bread mix)

⊗: Timer cannot be used

- The Raisin Nut Dispenser does not operate on the Gluten Free program.
- Put any additional ingredients directly into the bread pan at the start.
- You can bake gluten free cakes following our recipes on page 33 by substituting gluten free plain flour for standard plain flour. If self-raising flour is required also add 1 tsp of gluten free baking powder.
- You can purchase gluten free bread mix at:
 - Pharmacies
 - Health food shops
 - Major supermarkets

Note

- Making gluten free bread is very different from the normal way of producing bread in the breadmaker. Please read through the guidelines on the right.
- Please consult flour manufacturers for detailed information.
- As a result of consistency some flour may remain on the sides of the loaf, but this is normal.

Before making gluten free bread

■ Consult your doctor and follow the guidelines below!

If you make gluten free bread as part of dietary therapy, it is important that you avoid cross-contamination with flour that does contain gluten.

Please take particular care when washing the bread pan and the kneading blade, etc.

■ It is made differently to other types of bread!

The order of putting in ingredients is different

Please put in the ingredients in the following order so that the gluten free bread mix is well mixed. (The wrong order may result in poor rising)

→ Water, salt, fat → gluten free bread mix → dry yeast

The outcome differs depending on the type of flour

The recipes above have been developed with particular types of bread mix, and so the final outcome may differ depending on the actual bread mix used. (There may be greater variation with wheat free bread mixes.)

If kneading blade becomes embedded in bread

Due to their consistency, the kneading blade will often become embedded in Gluten and Wheat Free Bread loaves. Wait for the loaf to cool (to avoid burning your hands), before removing the blade by pressing on the base of the loaf and manipulating it out gently to avoid damaging the loaf.

Consume within two days

Store your finished bread in a cool, dry place, and consume within two days. If you cannot finish it all in time, cut it into pieces, place in a freezer bag and into the freezer.

Wheat and gluten free bread

'Gluten Free'-'Bake'-'Dark' Crust (2hr) ⊗ (OZ)

Water	450 ml
Vegetable oil	1 tbsp
ORGRAN Easy Bake bread mix	450 g

Wheat and gluten free bread

'Gluten Free'-'Bake'-'Dark' Crust (2hr) ⊗ (NZ)

Water	420 ml
Vegetable oil	50 ml
Healthieries Simple Bread Mix	500 g
ACTIVE YEAST (gluten free yeast)	1¼ tsp

- Turn to page 15 for yeast.

For more information on ORGRAN's gluten free bread mixes, please contact the address below:



Division of Roma Food Products, 47-53 Aster Avenue, Carrum Downs, Victoria 3201

Gluten free bread on Basic program

'Basic'-'Bake Rapid'-'XL' Size-'Dark' Crust (2hr) ⊗ (OZ) (NZ)

Yeasted plain gluten free loaf

Water	430-450 ml
Oil (Canola/Sunflower)	⅓ cup
Eggs (Medium)	3
White vinegar (not malt)	1 tsp
Brown rice flour	1 cup
White rice flour	1 cup
Arrowroot or tapioca flour	1 cup
Besan (chick pea) flour or soya flour	½ cup
White or brown rice flour	½ cup
Salt	1-1½ tsp
Sugar	2 tbsp
Xantan gum	1 tbsp
Dry yeast (not rapid rise)	2 tsp

Yeasted fruit gluten free loaf

Yeasted plain gluten free loaf (above)	One batch
Brown sugar	3 tbsp
Cinnamon	1 tsp
Dried fruits	1 cup

Yeasted cheese gluten free loaf

Yeasted plain gluten free loaf (above)	One batch
Grated cheese	1 cup

Yeasted seeded gluten free loaf

Yeasted plain gluten free loaf (above)	One batch
*Water	450-480 ml
Seed mixture [sunflower, poppy, sesame, soy grit, coarse polenta(corn), linseed meal (L.S.A.)]	3 tbsp

Important Notes:

1. Do not leave gluten free bread in for keep warm. Remove bread from Machine when baking is complete.
2. Always assist kneading 5-10 mins into kneading process. Lift lid (do not turn machine off), with spatula mix to ensure all wet and dry ingredients are combined, scrape down sides. Test dough by lifting some on spatula. Dough should fall slowly from spatula. If too thin add 2-4 Tbsp of rice flour. If too thick, add 1-3 Tbsp of water. (It should look like a thick cake mix or stiff mashed potato).
3. 3 tbsp milk powder can be added to any of these recipes. Yeast responds to protein by adding cheese and/or milk powder, therefore the loaf will rise more.
4. Flour fluctuates in refining therefore water content differs considerably. Very refined flour (e.g. rice flour labeled rice starch) will not need as much water as a more course flour (e.g. McKenzies). You may need to cut water back 20-30 ml for finer flour.

Dough Recipes



[basic]
[whole wheat]
[rye] [french] [pizza]

The Dough setting mixes and gives the dough its first rising before you shape and bake it in your conventional oven.

⊗: Timer cannot be used (except pizza)

Prepare your ingredients according to the recipe and select the correct mode. When your dough is ready, shape it, allow it to rise, and then bake it yourself.

- The maximum load of the Bread Maker is 600 g (1 lb 5 oz). Dough recipes using 300 g (11 oz) of flour may be doubled.
- When the DOUGH program has completed its operation, you may find that the prepared dough is easier to shape if it is tipped onto a lightly floured board before handling.

Example – making plain bread rolls

① Shaping

Dough can be shaped into round rolls, plaits, knots, French sticks, large or small cobs or put in a traditional loaf tin.

● Rolls



● Knot



● Hedgehogs



② Proving

Most recipes require the dough to be left to prove i.e. to be left to rise after shaping, before the final baking. Generally the dough should be left to prove in a warm place (at approximately 30-35°C) until the dough has doubled in size.

- Approximate proving time-Rolls 30-50 mins, Whole breads 50 mins.
- To prevent a hard dry skin forming, cover the dough with a large polythene bag or cover with lightly oiled cling film.

③ Glazing/Baking

Brush with milk, salted water, beaten egg or oil. Sprinkle with poppy seeds, sesame seeds. Bake following recipe guidelines.

Rolls

- Select one of the following recipes and follow the method below.

1 Shape dough.



2 Place onto a greased baking tray and allow to prove until doubled in size.



3 Brush with beaten egg.

4 Bake in a preheated oven at 180-200°C for 10-20 mins or until golden brown.

Basic Dough

'Basic'-'Dough' (2hr 20min) ⊗

Dry yeast	2 tsp
Bread flour	475 g
Salt	2 tsp
Dry milk	3 tbsp
Butter	45 g
Sugar	1¼ tbsp
Water	350 ml

(NZ)

Surebake yeast	3 tsp
White flour	450 g
Salt	1 tsp
Milk powder	3 tbsp
Butter	4 tbsp
Sugar	1½ tsp
Water	270 ml

Wholemeal Dough 75%

'Whole Wheat'-'Dough' (3hr 15min) ⊗

Dry yeast	2 tsp
Whole wheat flour	370 g
Bread flour	125 g
Salt	2 tsp
Dry milk	1½ tbsp
Butter	20 g
Sugar	1 tbsp
Water	360 ml
Bread improver, optional	1 tsp

(NZ)

Surebake yeast	3 tsp
Wholemeal flour	330 g
White flour	120 g
Salt	1 tsp
Milk powder	2 tbsp
Butter	2 tbsp
Treacle	1 tbsp
Water	330 ml

Croissants

'Basic'-'Dough' (2hr 20min) ⊗

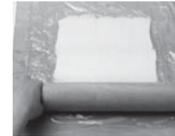
Dry yeast	2 tsp
Bread flour	475 g
Salt	2 tsp
Dry milk	3 tbsp
Butter	30 g
Sugar	¼ cup
Water	350 ml
Butter, chilled for folding in the dough	250 g

(NZ)

Surebake yeast	3 tsp
White flour	450 g
Salt	1 tsp
Milk powder	3 tbsp
Butter	50 g
Sugar	2 tbsp
Water	240 ml
Butter, chilled for folding in the dough	250 g

Method:

1 Roll 250 g of chilled butter between two sheets of plastic wrap into a 17X25 cm rectangle. Chill at least 1 hour.



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

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



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



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

6 Place the dough at right angles to the previous position in the step 4. Roll out into 30 cm square. Fold into thirds. Wrap and place into refrigerator for 20 to 30 minutes.

Roll and fold twice more. Wrap and chill after each folding. After the final folding, chill several hours or overnight.



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

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



9 Place seam side down on a greased baking tray. Cover and place in warm area for 30-50 minutes or until almost doubled in size.



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

Doughnuts

1 Use Basic dough recipe on page 24.

2 Divide the dough into equal portions. Roll each portion into a ball.

3 Place on a lightly floured surface. Cover with a plastic wrap and leave to rise for 20 minutes.

4 Shape each ball as desired, in a ring, twisted, or in an oval shape. Place on a greased tray.

5 Leave to rise at 30°C for 30 minutes.

6 Deep fry the doughnuts until golden brown.

7 Roll in a mixture of sugar and cinnamon or cool and use other toppings as desired.

8 Makes 12-16 doughnuts dependent on size and shape selected.

Hot Cross Buns

'Basic'-'Dough Raisin' (2hr 20min)

(OZ)

Dry yeast	2 tsp
Bread flour	475 g
Salt	2 tsp
Dry milk	3 tbsp
Butter	45 g
Sugar	1¼ tbsp
Orange rind	1 tbsp
Mixed spice	1 tbsp
Water	300 ml
Egg, medium	1
*Mixed dried fruit	1 cup

(NZ)

Surebake yeast	3 tsp
White flour	450 g
Salt	½ tsp
Milk powder	2 tbsp
Butter	6 tbsp
Brown sugar	3 tbsp
Orange rind	1 tbsp
Allspice	3 tsp
Water	200 ml
Egg, medium	1
*Sultanas	¾ cup

Method:

- 1 Divide the dough into 10 or 12 equal portions. Roll each portion into a ball, and rest for 20 minutes.
- 2 Shape into a smooth ball by gently rolling, and place on a greased tray.
- 3 Cover and leave to rise in a warm place (30–35°C) for 30 minutes or until doubled in size.
- 4 Put the crosses on the dough

Crosses

Flour	½ cup
Oil	2 tbsp
Water to mix	

Mix flour and oil, then add water to make a stiff paste. Pipe into the shape of crosses — if a piping bag is not available, use a small plastic bag with a corner cut off.

- 5 Bake in a preheated 200°C oven for 15–25 minutes or until golden brown. Brush with the glaze.

Glaze

Milk	3 tbsp
Castor sugar	3 tbsp

Boil together until syrupy — brush over cooked buns when they are removed from the oven.

Olive & Rosemary Rolls

'Basic'-'Dough Raisin' (2hr 20min)

(OZ)

Dry yeast	2 tsp
Bread flour	450 g
Salt	1 tsp
Dry milk	2 tbsp
Sugar	1 tsp
Olive oil	1 tbsp
Fresh rosemary, chopped	1 tbsp
Water	260 ml
*Pitted black olives, quartered	50 g

(NZ)

Surebake yeast	3 tsp
White flour	450 g
Salt	1 tsp
Milk powder	2 tbsp
Sugar	1 tsp
Olive oil	1 tbsp
Fresh rosemary, chopped	1 tbsp
Water	260 ml
*Pitted black olives, quartered	50 g

Method:

- 1 Turn the dough out into a greased bowl. Cover and let the dough rest for 20 minutes in the refrigerator.
- 2 Divide the dough into 12–16 equal portions or into 2 long loaves and place on a greased baking tray. Cover and leave to rise in a warm place (30–35°C) for 30 minutes or until doubled in size.
- 3 Brush with beaten egg and sprinkle with seeds.
- 4 Bake in a preheated 200°C oven for 15–25 minutes or until golden brown.

Swedish Tea Ring

'Basic'-'Dough' (2hr 20min)

(OZ)

Dry yeast	2 tsp
Bread flour	450 g
Salt	1 tsp
Dry milk	3 tbsp
Butter	50 g
Sugar	4 tbsp
Water	230 ml

(NZ)

Surebake yeast	3 tsp
White flour	450 g
Salt	1 tsp
Milk powder	3 tbsp
Butter	4 tbsp
Sugar	4 tbsp
Water	230 ml

Method:

Filling

Melted butter	2 tsp
Cinnamon	2 tsp
Brown sugar	½ cup

- 1 Roll or pat the dough into a rectangle (50 X 30 cm).
- 2 Brush over surface of the dough with melted butter.
- 3 Mix cinnamon and brown sugar and sprinkle over butter.
- 4 Roll up like a swiss roll starting from the long side.
- 5 Press edges firmly underneath.
- 6 Join ends to make a circle, pinch edges together and place on a greased oven tray.
- 7 Cut nearly through to the centre of the ring at 2.5 cm intervals, turning each section so that it faces cut side up.
- 8 Cover with plastic wrap and leave to rise in a warm place (30–35°C) for 30 minutes.
- 9 Brush with beaten egg.
- 10 Bake in a preheated 180°C oven for 15–25 minutes or until golden brown.
- 11 Other fillings such as dried fruit, jam, mincemeat, nuts etc can be used.
- 12 This tea ring can be iced with a vanilla icing if desired.

Sundried Tomato & Basil Rolls

'Basic'-'Dough Raisin' (2hr 20min)

(OZ)

Dry yeast	2 tsp
Bread flour	450 g
Salt	1 tsp
Sugar	1 tsp
Olive oil	1 tbsp
Fresh basil, chopped	2 tbsp
Grated parmesan cheese	2 tbsp
Water	250 ml
*Sundried tomatoes, chopped	¼ cup

(NZ)

Surebake yeast	3 tsp
White flour	450 g
Salt	1 tsp
Sugar	1 tsp
Olive oil	1 tbsp
Fresh basil, chopped	2 tbsp
Grated parmesan cheese	2 tbsp
Water	250 ml
*Sundried tomatoes, chopped	¼ cup

Method:

- 1 Divide the dough into 12 equal portions. Roll each portion into a ball, and rest for 20 minutes.
- 2 Shape into a smooth ball by gently rolling, and place on a greased tray.
- 3 Cover and leave to rise in a warm place (30–35°C) for 30 minutes or until doubled in size.
- 4 Bake in a preheated 200°C oven for 15–20 minutes or until golden brown.

• For addition of ingredients with*, follow programming instructions on P.11.

• For addition of ingredients with*, follow programming instructions on P.11.

Dough for Tear & Share Bread

'Basic'-Dough' (2hr 20min)

(OZ)	
Dry yeast	2 tsp
Bread flour	550 g
Salt	1½ tsp
Sugar	2 tsp
Olive oil	2 tbsp
Water	330 ml

(NZ)

Surebake yeast	3 tsp
White flour	550 g
Salt	1½ tsp
Sugar	2 tsp
Olive oil	2 tbsp
Water	330 ml

Olive Tear & Share Bread

(OZ) (NZ)

Dough for Tear & Share Bread (above)	One batch
Tapenade (green or black)	6 tbsp
Olives, chopped	25 g
Olive oil	2 tbsp

Method:

- 1 Roll dough out into a rectangular sheet 1½ cm thick, approximately 24 cm x 46 cm.
- 2 Spread the Tapenade over the dough, sprinkle the chopped olives and drizzle with 1 tbsp of the oil. Roll up from the short end like a swiss roll.
- 3 Cut the dough into 4 cm slices with a sharp knife and place close together in a 20 cm round greased cake or flan tin, cut sides up.
- 4 Drizzle with the remaining tbsp of oil and leave to rise in a warm place (30-35°C) for 30-40 minutes until doubled in size.
- 5 Bake in a preheated oven at 220°C for 15-20 mins or until golden brown.

- Delicious served warm with tapas or pasta dishes.

Pepperoni Tear & Share Bread

(OZ) (NZ)

Dough for Tear & Share Bread (on the left)	One batch
Tomato puree or sun dried tom puree	4 tbsp
Pepperoni, chopped	50 g
Mozarella cheese, grated	100 g
Dried oregano or basil	1 tsp
Olive oil	1 tbsp

Method:

- 1 Roll dough out into a rectangular sheet 1½ cm thick, approximately 24 cm x 46 cm.
- 2 Spread the tomato puree over the dough and scatter the pepperoni and cheese. Roll up from the short end like a swiss roll.
- 3 Cut the dough into 4 cm slices with a sharp knife and place close together in a 20 cm round greased cake or flan tin, cut sides up.
- 4 Drizzle with the olive oil and sprinkle with the dried herbs and leave to rise in a warm place (30-35°C) for 30-40 minutes until doubled in size.
- 5 Bake in a preheated oven at 220°C for 15-20 mins or until golden brown.

- Delicious served warm with pasta dishes. Use sundried tomatoes in place of pepperoni for vegetarians.

Picnic Tear & Share Bread

(OZ) (NZ)

Dough for Tear & Share Bread (on the left)	One batch
Grainy mustard	2 tbsp
Cooked ham, chopped	75 g
Strong cheddar cheese, grated	75 g

Method:

- 1 Roll dough out into a rectangular sheet 1½ cm thick, approximately 24 cm x 46 cm.
- 2 Spread the mustard over the dough and scatter the ham and cheese—reserve a little of the cheese to sprinkle on top. Roll up from the short end like a swiss roll.
- 3 Cut the dough into 4 cm slices with a sharp knife and place close together in a 20 cm round greased cake or flan tin, cut sides up.
- 4 Sprinkle with the remaining cheese and leave to rise in a warm place (30-35°C) for 30-40 minutes until doubled in size.
- 5 Bake in a preheated oven at 220°C for 15-20 mins or until golden brown.

- Delicious served warm with soup or with a Ploughmans lunch.

Bagels

'Basic'-Dough' (2hr 20min)

(OZ)	
Dry yeast	2 tsp
Bread flour	450 g
Salt	1 tsp
Dry milk	2 tbsp
Butter or oil	2 tbsp
Sugar	1 tbsp
Water	250 ml

(NZ)

Surebake yeast	3 tsp
White flour	450 g
Salt	1 tsp
Milk powder	2 tbsp
Butter or oil	2 tbsp
Sugar	1 tbsp
Water	250 ml

Method:

- 1 Divide dough into 12-16 equal portions.
- 2 Roll each portion into a log approximately 20 cm long.
- 3 Form into a ring, sealing both ends together tightly. Place on a lightly greased tray and cover with glad wrap. Leave to rise in a warm place (30-35°C) for 30 minutes.
- 4 Bring a large saucepan of water to the boil. Using a slotted spoon place 3-4 bagels into the water at a time. Boil for 1 minute turning once. Lift out and drain well.
- 5 Brush with the beaten egg and sprinkle over seeds.
- 6 Bake at 200°C for 20-30 minutes.

Whole Wheat Raisin Rolls

'Whole Wheat'-Dough Raisin' (3hr 15min)

(OZ)	
Dry yeast	1½ tsp
Bread flour	200 g
Whole wheat flour	200 g
Salt	2 tsp
Dry milk	1½ tbsp
Butter	20 g
Sugar	1 tsp
Cinnamon	1 tbsp
Water	280 ml
Bread improver, optional	½ tsp
*Raisins	½ cup

(NZ)

Surebake yeast	2½ tsp
White flour	200 g
wholemeal flour	200 g
Salt	2 tsp
Milk powder	1½ tbsp
Butter	1½ tbsp
Sugar	1 tsp
Cinnamon	1 tbsp
Water	280 ml
*Raisins	½ cup

Method:

- 1 Divide the dough into 16 equal portions. Shape each portion into a roll. (Follow instructions on page 24.)
- 2 Place on a greased baking tray. Cover and let rise in a warm place (30-35°C) for 30-40 minutes until almost doubled in size.
- 3 Brush rolls with beaten egg, garnish with sliced almonds and sugar, if desired.
- 4 Bake in a preheated 190°C oven for 15-20 minutes.

- For addition of ingredients with*, follow programming instructions on P.11.

Malted Oatbran Rolls

'Whole Wheat'-'Dough' (3hr 15min)

(OZ)	
Dry yeast	2 tsp
Whole wheat flour	450 g
Gluten flour	¼ cup
Salt	2 tsp
Dry milk	2 tbsp
Butter	25 g
Oatbran	¼ cup
Maltexo	2 tbsp
Water	310 ml

(NZ)	
Surebake yeast	3 tsp
Wholemeal flour	450 g
Gluten flour	2 tbsp
Salt	2 tsp
Milk powder	2 tbsp
Butter	2 tbsp
Oatbran	¼ cup
Maltexo	2 tbsp
Water	300 ml

Method:

- 1 Turn the dough out into a greased bowl. Cover and let the dough rest for 20 minutes in the refrigerator.
- 2 Divide the dough into 12-16 equal portions. Shape into rolls and place on a greased baking tray. Cover and leave to rise in a warm place (30-35°C) for 30-50 minutes or until doubled in size.
- 3 Brush the tops with beaten egg, then sprinkle with seeds.
- 4 Bake in a preheated 200°C oven for 20-30 minutes or until golden brown.

Sunflower & Kibblewheat Rolls

'Whole Wheat'-'Dough' (3hr 15min)

(OZ)	
Dry yeast	2 tsp
Bread flour	225 g
Whole wheat flour	225 g
Salt	1 tsp
Dry milk	2 tbsp
Butter	25 g
Sugar	1 tsp
Sunflower seeds	¼ cup
Kibbled wheat	¼ cup
Water	300 ml
Bread improver, optional	½ tsp

(NZ)	
Surebake yeast	3 tsp
White flour	225 g
Wholemeal flour	225 g
Salt	1 tsp
Milk powder	2 tbsp
Butter	2 tbsp
Sugar	1 tsp
Sunflower seeds	¼ cup
Kibbled wheat	¼ cup
Water	300 ml

Method:

- 1 Divide the dough into 12-16 equal portions. Shape into smooth balls and place on a lightly greased baking tray. Cover and leave to rise in a warm place (30-35°C) for 40-60 minutes or until doubled in size.
- 2 Brush the tops with beaten egg, then sprinkle with seeds.
- 3 Bake in a preheated 200°C oven for 20-30 minutes or until golden brown.

Rye & White Rolls

Stage 1 Culture : 'Pizza'-'Dough' (45min)

(OZ)	
Dry yeast	1 tsp
Bread flour	75 g
Rye flour	150 g
Water	200 ml

(NZ)	
Surebake yeast	1½ tsp
White flour	75 g
Rye flour	150 g
Water	200 ml

Stage 2 : 'Rye'-'Dough' (2hr)

(OZ)	
Dry yeast	1¼ tsp
Rye flour	150 g
Bread flour	100 g
Sugar	2 tsp
Oil	3 tbsp
Salt	2 tsp
Water	60 ml

(NZ)	
Surebake yeast	2 tsp
Rye flour	150 g
White flour	100 g
Sugar	2 tsp
Oil	3 tbsp
Salt	2 tsp
Water	60 ml

Method:

- 1 Put all culture ingredients in bread pan and select Pizza Dough program 45 mins.
 - Use kneading blade (rye bread).
- 2 Turn off at the start/stop pad after 15 mins. (12 hours later)
- 3 Add all ingredients listed in stage 2 and select Rye Dough program 2 hrs.
- 4 Divide dough into 12-15 pieces and shape into rolls.
- 5 Place on a greased baking tray and sprinkle with flour. Leave to rise in a warm place (30-35°C) for 25-35 minutes or until doubled in size.
- 6 Glaze with oil and bake in a preheated oven at 220°C for 10-15 minutes or until golden brown.

French Bread

'French'-'Dough' (3hr 35min)

(OZ)	
Dry yeast	2 tsp
Bread flour	475 g
Salt	2 tsp
Butter	10 g
Sugar	2 tsp
Water	290 ml

(NZ)	
Surebake yeast	2 tsp
White flour	450 g
Salt	1 tsp
Butter	1 tsp
Water	280 ml

Method:

- 1 Let the dough rest in a greased bowl for 20-30 minutes.
- 2 Knead dough on a lightly floured surface until it becomes elastic and springs back when touched.
- 3 Divide the dough into 2 balls. Cover and let rest in a warm place for 20 minutes.
- 4 Shape each ball into a flat rectangle. Roll up tightly from long side; seal well. Taper ends.
- 5 Place on a greased baking tray. With a sharp knife, make 3 or 4 diagonal cuts about ½ cm deep across top of the loaves. Cover and leave to rise in a warm place (30-35°C) for 40-50 minutes until almost doubled in size.
- 6 Brush with beaten egg white, sprinkle with poppy seeds.
- 7 Bake in a preheated 200°C oven for 25-30 minutes or until golden brown.

Pizza

'Pizza'-Dough' (45min) (🕒)
(OZ)

Dry yeast	1 tsp
Bread flour	475 g
Salt	1 tsp
Dry milk	1 tbsp
Sugar	1¼ tbsp
Olive oil	2 tbsp
Water	330 ml

(NZ)

Surebake yeast	3 tsp
White flour	450 g
Salt	1 tsp
Sugar	1 tsp
Olive oil	5 tbsp
Water	230 ml

Method:

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

Focaccia

'Pizza'-Dough' (45min) (🕒)
(OZ)

Dry yeast	2 tsp
Bread flour	475 g
Salt	2 tsp
Dry milk	2 tbsp
Sugar	2 tbsp
Olive oil	2 tbsp
Water	330 ml

(NZ)

Surebake yeast	3 tsp
White flour	450 g
Salt	1 tsp
Milk powder	1 tbsp
Sugar	1 tsp
Butter	1 tbsp
Water	300 ml

Method:

- 1 Knead dough on a lightly floured surface until it becomes elastic and springs back when touched.
- 2 Shape into a flat circle, place on a baking tray, make holes with the end of a wooden spoon 5 cm apart over the surface of the dough.
- 3 Cover and leave to rise in a warm place (30-35°C) for 20-30 minutes or until almost doubled in size.
- 4 Brush surface with olive oil, sprinkle with salt, basil, rosemary and thyme.

Topping	
Olive oil	2 tbsp
Salt	½ tsp
Dried basil	1 tsp
Dried rosemary	1 tsp
Dried thyme	1 tsp
- 5 Bake in a preheated 210°C oven for 26-30 minutes.

Cake Recipes



[bake only]

Bake cakes and teabreads.

(🕒): Timer cannot be used

- Use BAKE ONLY mode for these recipes.
- This mode is not suitable for all types of cake, such as Victoria sandwich or those that require going into a hot oven.
- Always use our tablespoon and teaspoon measure in these recipes.

The cake is made according to the recipe in a separate mixing bowl and then baked inside the bread pan.



① Mix the ingredients in a bowl.



② Line the bottom and sides of the bread pan with baking parchment and pour in the mixture.

- Make sure that the kneading blade is removed from the pan before the cake mixture is added.
- Ensure that the cake mixture is kept inside the baking parchment.



③ Set the breadmaker. (P.14)

- The maximum baking time is 1 hour and 30 minutes.

Butter Cake

'Bake only' (40min) (🕒)
(OZ) (NZ)

Butter	60 g
Sugar	½ cup
Egg, medium	1
Plain flour	150 g
Baking powder	½ tsp
Milk	½ cup
Vanilla essence	1 tsp

Fruit & Walnut Cake

'Bake only' (50min) (🕒)
(OZ) (NZ)

Butter	90 g
Brown sugar	¾ cup
Eggs, medium	2
Whole wheat flour	150 g
Baking powder	½ tsp
Cinnamon	½ tsp
Nutmeg	½ tsp
Milk	½ cup
Raisins	½ cup
Sultanas	½ cup
Walnuts, chopped	½ cup

Chocolate Cake

'Bake only' (50min) (🕒)
(OZ) (NZ)

Butter	60 g
Sugar	½ cup
Egg, medium	1
Plain flour	150 g
Cocoa	3 tbsp
Baking powder	½ tsp
Milk	½ cup
Vanilla essence	1 tsp

Method:

- 1 Sift flour into a bowl.
- 2 Soften butter at room temperature. Add sugar and beat well until creamy.
- 3 Add eggs one by one and beat further until the mixture resembles frothy cream.
- 4 Add flour and baking powder a half portion at a time and mix well.
- 5 Add remaining ingredients.

- 6 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment. Pour the mixture into the bread pan.
- 7 Select 'bake only' mode and enter the cooking time on the timer.
- 8 Test with a skewer to see if the centre is cooked. If it is not, select the same mode again and enter a further 5-10 minutes on the timer.
- 9 Take the bread pan out using oven gloves and leave to stand for 5 minutes before removing from the bread pan and allowing to cool.

Banana Yoghurt Tea Bread

'Bake only' (50min) (🕒)
(OZ) (NZ)

Plain flour	200 g
Baking powder	2 tsp
Baking soda	½ tsp
Brown sugar	½ cup
Eggs, medium	2
Plain yoghurt	¼ cup
Bananas, mashed	2
Butter, melted	50 g

Method:

- 1 Sift flour, baking powder and baking soda. Add brown sugar.
- 2 In a separate bowl mix together eggs, yoghurt and mashed banana.
- 3 Add the liquid ingredients and the cooled melted butter to the dry ingredients. Stir quickly and lightly.
- 4 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment. Pour the mixture into the bread pan.
- 5 Select 'bake only' mode and enter the cooking time on the timer.
- 6 Test with a skewer to see if the centre is cooked. If it is not, select the same mode again and enter a further 5-10 minutes on the timer.
- 7 Take the bread pan out using oven gloves and leave to stand for 5 minutes before removing from the bread pan and allowing to cool.

Care & Cleaning

Before cleaning, unplug your breadmaker and allow it to cool down.

■ To avoid damaging your breadmaker...

- Do not use anything abrasive! (cleansers, scouring pads etc)
Use a soft damp cloth when cleaning bread pan and kneading blade.
- Do not wash any part of your breadmaker in the dishwasher!
- Do not use benzene, thinners, or alcohol!
- Keep your breadmaker clean and dry.

Bread pan & kneading blade

Twist the bread pan anti-clockwise to remove.
Remove the kneading blade and wash in warm soapy water.

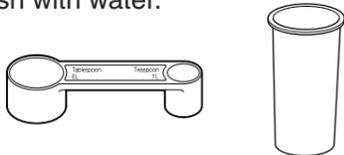


- Ensure the area around the shaft and inside the kneading blade are cleaned thoroughly.
- If the kneading blade is difficult to remove from the pan, place a small quantity of warm water into the pan and soak for 5-10 minutes. Do not submerge the pan in water.



Measuring spoon & cup

Wash with water.



- Not dishwasher safe

Lid

Wipe with a damp cloth.



Steam vent

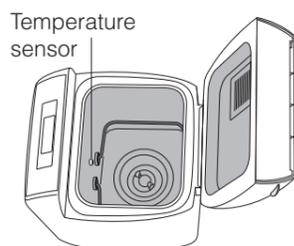
Wipe with a damp cloth.



Body

Wipe with a damp cloth.

- Wipe gently to avoid damaging the temperature sensor.



● The colour of the inside of the unit may change with use.

Dispenser lid

Remove and wash with water.

- Raise the dispenser lid to an angle of approximately 75 degrees. Align the connections and pull towards you to remove or push carefully back at the same angle to attach. (Wait until the machine has cooled down first, because it will be very hot immediately after use)
- Take care not to damage the seal. (Damage could lead to leakage of steam, condensation, or deformation)



Raisin nut dispenser

Remove and wash with water.



- Wash after each use to remove any residue.

To protect the non-stick finish

Bread pan and kneading blade are coated with a non-stick finish to avoid stains and to make it easier to remove bread.

To avoid damaging it, please follow the instructions below.

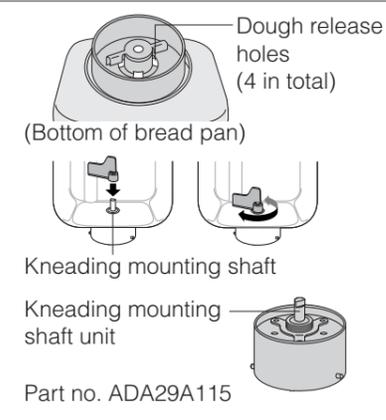
- Do not use hard utensils such as a knife or a fork when removing bread from the bread pan. (If the bread cannot be easily removed from the bread pan, leave the bread pan for 5-10 minutes to cool, making sure that it is not left unattended where somebody or something may get burnt.)
After that, shake the pan several times using oven gloves. (Hold the handle down so that it does not get in the way of bread.)
- Ensure that the kneading blade is not embedded in the bread loaf before slicing it. If it is embedded, wait for the loaf to cool and remove it. In removing the blade, press on the base of the loaf and manipulate the blade gently to avoid damaging the loaf. (Do not use hard or sharp utensils such as a knife or a fork.)
Be careful not to get burns as the kneading blade may still be hot.
- Use the soft sponge when cleaning bread pan and kneading blade. Do not use anything abrasive such as cleansers or scouring pads.
- Hard, coarse or large ingredients such as flours with whole or ground grains, sugar, or the addition of nuts and seeds may damage the non-stick finish of the bread pan. If using large chunk of ingredient, break into small pieces. Please make sure to follow the recipe quantities stated.



Troubleshooting

Before calling for service, please check through this section.

Problem	Cause → Action
My bread does not rise.	<ul style="list-style-type: none"> The quality of the gluten in your flour is poor, or you have not used strong flour. (Gluten quality can vary depending on temperature, humidity, how the flour is stored, and the season of harvest) <ul style="list-style-type: none"> → Try another type, brand or another batch of flour. The dough has become too firm because you haven't used enough liquid. <ul style="list-style-type: none"> → Stronger flour with higher protein content absorbs more water than others, so try adding an extra 10-20 ml of water. You are not using the right type of yeast. <ul style="list-style-type: none"> → Use dry yeast from a sachet, which has 'Easy Blend', 'Fast Action' or 'Easy Bake' written on it. This type does not require pre-fermentation. You are not using enough yeast, or your yeast is old. <ul style="list-style-type: none"> → Use the measuring spoon provided. Check the yeast's expiry date. The yeast has touched the liquid before kneading. <ul style="list-style-type: none"> → Check that you have put in the ingredients in the correct order according to the instructions, adding the water and liquids last of all. (P.8) You have used too much salt, or not enough sugar. <ul style="list-style-type: none"> → Check the recipe and measure out the correct amounts using the measuring spoon provided. → Check that salt and sugar is not included in other ingredients.
The top of my bread is uneven.	<ul style="list-style-type: none"> You have used too much yeast. <ul style="list-style-type: none"> → Check the recipe and measure out the correct amount using the measuring spoon provided. You have used too much liquid. <ul style="list-style-type: none"> → Some types of flour absorb more water than others, so try using 10-20 ml less water.
My bread is full of air holes.	<ul style="list-style-type: none"> The quality of your flour isn't very good. <ul style="list-style-type: none"> → Try using a different brand of flour. You have used too much liquid. <ul style="list-style-type: none"> → Try using 10-20 ml less water.
My bread seems to have collapsed after rising.	<ul style="list-style-type: none"> You have used too much yeast/water. <ul style="list-style-type: none"> → Check the recipe and measure out the correct amount using the measuring spoon (yeast)/cup (water) provided. → Check that excess water amount is not included in other ingredients. You have not used enough flour. <ul style="list-style-type: none"> → Carefully weigh the flour using scales.
My bread has risen too much.	<ul style="list-style-type: none"> You are not using enough yeast, or your yeast is old. <ul style="list-style-type: none"> → Use the measuring spoon provided. Check the yeast's expiry date. There has been a power failure, or the machine has been stopped during breadmaking. <ul style="list-style-type: none"> → The machine switches off if it is stopped for more than ten minutes. You will need to remove the bread from the pan and start again with new ingredients.
Why is my bread pale and sticky?	<ul style="list-style-type: none"> You have used too much flour, or you are not using enough liquid. <ul style="list-style-type: none"> → Check the recipe and measure out the correct amount using scales for the flour or the measuring cup provided for liquids.
There is excess flour around the bottom and sides of my bread.	

Problem	Cause → Action
Why has my bread not mixed properly?	<ul style="list-style-type: none"> You haven't put the kneading blade in the bread pan. <ul style="list-style-type: none"> → Make sure the blade is in the pan before you put in the ingredients. There has been a power failure, or the machine has been stopped during breadmaking. <ul style="list-style-type: none"> → The machine switches off if it is stopped for more than ten minutes. You might be able to start the loaf again, though this might give poor results if kneading had already begun. The kneading mounting shaft in the bread pan is stiff and does not rotate. <ul style="list-style-type: none"> → If the kneading mounting shaft does not rotate when the blade is attached, you will need to replace the kneading mounting shaft unit (consult the place of purchase or a Panasonic service centre).
My bread has not been baked.	<ul style="list-style-type: none"> The 'DOUGH' option was selected. <ul style="list-style-type: none"> → The 'DOUGH' option does not include a baking process. There has been a power failure, or the machine has been stopped during breadmaking. <ul style="list-style-type: none"> → The machine switches off if it is stopped for more than approx. ten minutes. You can try baking the dough in your oven if it has risen and proved. There is not enough water and the motor protection device has activated. This only happens when the unit is overloaded and excessive force is applied to the motor. <ul style="list-style-type: none"> → Visit place of purchase for a service consultation. Next time, check the recipe and measure out the correct amount using the measuring cup provided for liquid and scales for weighing flour.
Dough leaks out of the bottom of the bread pan.	<ul style="list-style-type: none"> A small amount of dough will escape through the four holes (so that it does not stop the rotating parts from rotating). This is not a fault, but check occasionally that the kneading mounting shaft rotate properly. <ul style="list-style-type: none"> → If the kneading mounting shaft does not rotate when the blade is attached, you will need to replace the kneading mounting shaft unit (from the place of purchase or a Panasonic service center). 
The sides of my bread have collapsed and the bottom is damp.	<ul style="list-style-type: none"> You have left the bread in the bread pan for too long after baking. <ul style="list-style-type: none"> → Remove the bread promptly after baking. There has been a power failure, or the machine has been stopped during breadmaking. <ul style="list-style-type: none"> → The machine switches off if it is stopped for more than ten minutes. You may try baking the dough in your oven.
The kneading blade rattles.	<ul style="list-style-type: none"> This is because the blade fits loosely on the shaft. (This is not a fault)
I can smell burning while the bread is baking.	<ul style="list-style-type: none"> Ingredients may have been spilt on the heating element. <ul style="list-style-type: none"> → Sometimes a little flour, raisins or other ingredients may be flicked out of the bread pan during mixing. Simply wipe the element gently after baking once the breadmaker has cooled down.
Smoke is coming out of the steam vent.	<ul style="list-style-type: none"> Remove the bread pan from the breadmaker to place ingredients.

Troubleshooting

Before calling for service, please check through this section.

Problem	Cause → Action
The kneading blade stays in the bread when I remove it from the bread pan.	<ul style="list-style-type: none"> The dough is a little stiff. → Allow the bread to cool completely before removing the blade carefully. Some types of flour absorb more water than others, so try adding an extra 10-20 ml of water next time. Crust has built up underneath the blade. → Wash the blade and its spindle after each use.
The crust creases and goes soft on cooling.	<ul style="list-style-type: none"> The steam remaining in the bread after cooking can pass into the crust and soften it slightly. → To reduce the amount of steam, try using 10-20 ml less water.
How can I keep my crust crispy?	<ul style="list-style-type: none"> To make your bread crispier, you could use the 'french' mode or the 'DARK' crust colour option, or even bake it in the oven at 200°C/gas mark 6 for an extra 5-10 minutes.
My bread is sticky and slices unevenly.	<ul style="list-style-type: none"> It was too hot when you sliced it. → Allow your bread to cool on rack before slicing to release the steam.
TEMP appears on the display.	<ul style="list-style-type: none"> The unit is hot (above 40°C). → Allow the unit to cool down to below 40°C before using it again (TEMP will disappear).
POWER ALERT appears on the display.	<ul style="list-style-type: none"> There has been a power failure for approx. 10 minutes (the plug has been accidentally pulled out, or the breaker has been activated), or there is another problem with the power supply. → The operation will not be affected if the problem with the power supply is only momentary. The breadmaker will operate again if its power is restored within 10 minutes, but the end result may be affected.
0:00 appears on the display.	<ul style="list-style-type: none"> There has been a power failure for a certain amount of time (differs depending on the circumstances-e.g. mains power failure, unplugging, malfunctioning fuse or breaker). → Remove the ingredients and start again using new.
Extra ingredients are not mixed properly in brioche.	<ul style="list-style-type: none"> Did you add extra ingredients within 5 min of the beep?
There is excess oil on the bottom of brioche. The crust is oily. My bread has big holes.	<ul style="list-style-type: none"> Did you add butter within 5 min of the beep? → Butter must be added when '0' shows in the display.

Panasonic

WARRANTY

- The product is warranted for 12 months from the date of purchase. Subject to the conditions of this warranty Panasonic or its Authorised Service Centre will perform necessary service on the product without charge for parts or labour if, in the opinion of Panasonic, the product is found to be faulty within the warranty period.
- This warranty only applies to products sold by Panasonic Australia and Panasonic New Zealand or its Authorised Distributors or Dealers and only where the products are used and serviced within Australia or its territories. Warranty cover only applies to service carried out by a Panasonic Authorised Service Centre and only if valid proof of purchase is presented when warranty service is requested.
- This warranty only applies if the product has been installed and used in accordance with the manufacturer's recommendations (as noted in the operating instructions) under normal use and reasonable care (in the opinion of Panasonic). The warranty covers normal domestic use only and does not cover damage, malfunction or failure resulting from use of incorrect voltages, incorrect installation, accident, misuse, neglect, build-up of dirt or dust, abuse, misadjustment of customer controls, mains supply problems, thunderstorm activity, infestation by insects or vermin, tampering or repair by unauthorised persons (including unauthorised alterations), exposure to abnormally corrosive conditions or any foreign object or matter having entered the product.
- This warranty does not cover the following items unless the fault or defect being complained of existed at the time of purchase.

(a) Video or Audio Tapes.	(d) Cabinet parts.	(g) Microwave Oven cook plates.
(b) Video or Audio Heads and Stylii resulting from wear and tear in normal use.	(e) User replaceable Batteries.	(h) Kneader mounting shaft unit. (bread bakery)
(c) Shaver Heads or Cutters.	(f) Thermal Paper, Toner/Ink Cartridges, Drums, Developer, Film (Ink/Ribbon), Film Cartridge, Printer Heads.	
- If warranty service is required you should:
 - Telephone Panasonic's Customer Care Centre on the number given below for the name/address of the nearest Authorised Service Centre.
 - Provide a copy of your purchase receipt as proof of date of purchase.
 - Send or bring the product to a Panasonic Authorised Service Centre. Please note that freight to and / or from your nearest Authorised Service Centre must be arranged by you.
 - Note that home service is available for the following products in the major metropolitan areas Australia and New Zealand or the normal operating areas of the nearest Authorised Service Centres:

Television Receivers (screen size greater than 39 cm)	Microwave Ovens
Electronic Organs or Pianos	Whiteboard (except portable type)
- The warranties hereby conferred do not extend to any costs associated with the delivery, handling, freighting or transportation of the product or any part thereof or replacement of and do not extend to any damage or loss occurring during, or associated with, transit.

Panasonic Authorised Service Centres are located in major metropolitan areas and most regional centres of Australia and New Zealand, however, coverage will vary dependant on product. For advice on exact Authorised Service Centre locations for your product, please telephone our Customer Care Centre on the number given below.

Unless otherwise specified to the consumer the benefits conferred by this express warranty are additional to all other conditions, warranties, guarantees, rights and remedies expressed or implied by the Trade Practices Act 1974 of Australia and Consumer Guarantees Act of New Zealand and similar consumer protection provisions contained in legislation of the States and Territories and all other obligations and liabilities on the part of the manufacturer or supplier and nothing contained herein shall restrict or modify such rights, remedies, obligations or liabilities.

THIS WARRANTY CARD AND THE PURCHASE DOCKET (OR SIMILAR PROOF OF PURCHASE) SHOULD BE RETAINED BY THE CUSTOMER AT ALL TIMES

If you require assistance regarding warranty conditions or any other enquiries, please contact the Panasonic Customer Care Centre

Panasonic Australia Pty. Limited

By phone 132600 or via the website www.panasonic.com.au

Panasonic New Zealand Customer Care Centre

Phone: 09 272 0178

Fax: 09 272 0129

Email: customerservice@nz.panasonic.com

Website: www.panasonic.co.nz/support

If phoning in, please ensure you have your operating instructions available.