

*Sunbeam*

# Quantum SmartBake<sup>®</sup>

## Programmable Dough & Breadmaker

Instruction Booklet  
BM7800

Please read these instructions carefully  
and retain for future reference.



# Important instructions – retain for future use.

تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obenstehenden Sicherheitsmaßnahmen verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری یکنید که احتیاطهای بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşılığundan emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

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# Congratulations

You are just a few easy steps away from experiencing the aroma of fresh bread baking in your new Sunbeam Quantum SmartBake.

We at Sunbeam understand the busy lifestyles that we live today and that's why when developing the Quantum SmartBake we made baking a loaf of bread as easy as 1, 2, 3 - or for those with a little more time can use the SmartBake Technology to create their own favourite recipes.

The Quantum SmartBake features the latest technology and is leading breadmakers into the new Millennium. The SmartBake Technology of the Quantum ensures that your breadmaker is easy to use, fully programmable and has a Baking Progress Monitor, so that you know exactly what stage your machine is at in the bread making process.

The Quantum SmartBake has been designed with a true Gluten Free Recipe. Specific program modifications have been developed with the Coeliac Society of Australia to ensure that your Quantum SmartBake will allow those with Gluten intolerances, to bake successful Gluten Free recipes. The Gluten Free preset menu also acts as the basis for a Yeast Free recipe.

With your Quantum SmartBake you have 76 baking and dough options including your Basic White, Gluten/Yeast Free, Whole Wheat, Sweet, French, Damper, Pizza & Pasta dough and it even creates delicious fresh jam that tastes great on a freshly baked damper loaf.

You have a choice of 4 traditional horizontal loaf sizes from 750g up to a 1.5kg loaf and a choice of 3 crust settings to suit any size family and appetite. Baking with your

Quantum SmartBake is so easy to do and with the 15 hour pre-set timer you can set it the night before and wake up to a freshly baked loaf.

Before you start, we suggest that you read this booklet to ensure that you achieve the best results from your Quantum SmartBake. We've done everything we can do to make bread baking a breeze, but if you have any concerns regarding the performance and use of your breadmaker, please call the Sunbeam Customer Service

**Australia 1300 881 861**

**New Zealand 0800 786 232**

# Sunbeam's Safety Precautions

## SAFETY PRECAUTIONS FOR YOUR SUNBEAM BREADMAKER

- Do not use attachments not recommended by Sunbeam. This may cause fire, electric shock or injury

- Do not use outdoors or for commercial use, or for any other purpose other than its intended use
- This unit is intended for household use only

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**Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:**

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- 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.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven.
- Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.

If you have any concerns regarding the performance and use of your appliance, please visit [www.sunbeam.com.au](http://www.sunbeam.com.au) or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

# Using your Quantum SmartBake® Safely

## **Before use**

1. Read all instructions, product labels and warnings. Save these instructions.
2. Remove all foreign matter from the bread pan.
3. Wipe over bread pan and kneading blade before use.
4. Peel off plastic film from control panel and remove all static labels.
5. Always use the breadmaker from a 230-240V AC power outlet.
6. Do not allow anything to rest on the power cord or allow it to touch any hot surface. Do not plug in the cord where people may walk or trip on it or allow the cord to dangle over the edge of a table or benchtop.

## **Whilst in use**

1. This breadmaker is 'cool touch', but does get quite warm during operation. Be careful to keep your hands and face away from the unit.
2. Do not open the lid or remove the bread pan during operation except as indicated in the instructions.
3. Do not place anything on the breadmaker lid. Do not cover vents.
4. This breadmaker unit has built-in Power Interruption Program Protection to maintain your baking cycle, in the advent of an interruption in your power supply (black out). Any extended power outage may result in the program being cancelled see page 21 for full details.
5. Do not touch moving parts.

## **Where to use**

1. Use only on a stable, heat-resistant surface.
2. Do not use the breadmaker where it will be exposed to direct sunlight or other heat sources, such as a stove or oven.

3. Do not place on top of any other appliance.
4. Keep the breadmaker out of reach of children as it does get quite warm. Also, if any buttons are accidentally touched during operation, baking may stop.
5. Place the unit at least 50 millimetres away from walls as they may discolour from the heat.

## **After use**

1. Always turn the unit off and remove the plug from the power outlet after use, and before cleaning.
2. Use oven mitts when taking out the baking pan after baking.
3. Allow the breadmaker to cool down before cleaning or storing.
4. Read instructions before cleaning. Do not immerse the unit or plug in water. This will cause electric shock or damage to the unit.

## **Safety Precautions**

1. Do not use attachments not recommended by Sunbeam. They may cause fire, electric shock or injury.
2. Do not use outdoors or for commercial use, or for any purpose other than its intended use.
3. Do not operate the unit if the cord or plug is frayed or damaged. Do not operate if the appliance has been dropped or damaged in any manner. Return appliance to the nearest Sunbeam Appliance Service Centre for examination, repair or mechanical or electrical adjustment. As a service to customers, Sunbeam Appliance Service Centres will carry out a free check on your appliance to ensure it is electrically safe.
4. Remove the plug by grasping the plug - do not pull on the cord.

## Using your Quantum SmartBake Safely continued

5. **Use of extension cords:** A short power supply cord has been provided to reduce the risk of injury resulting from becoming entangled in or tripping over a long cord. Extension cords should be used with care. The cord should be arranged so that it will not drape over the benchtop where it can be pulled by children or tripped over accidentally.
6. **Electrical power:** If the electric circuit is overloaded with other appliances, your breadmaker may not operate properly. The breadmaker should be operated on a separate electrical circuit from other operating appliances.
7. For safety reasons and to avoid maintenance by unskilled persons, some appliances are 'Sealed' using tamperproof means as specified by SAA (Standards Association of Australia). Such appliances should always be returned to the nearest Sunbeam Service Centre for adjustment or repair if required.
8. For additional protection Sunbeam recommend the installation of a Residual Current Device (RCD) on all electrical appliances with a rated current not exceeding 30mA is advisable in the electrical circuit supplying the power outlet in use.
9. This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible adult to ensure that they can use the appliance safely.
10. Young children should be supervised to ensure that they do not play with the appliance.

**This unit is intended for household use only**

# Features of your Sunbeam Quantum SmartBake®

**Large viewing window with stainless steel trim**

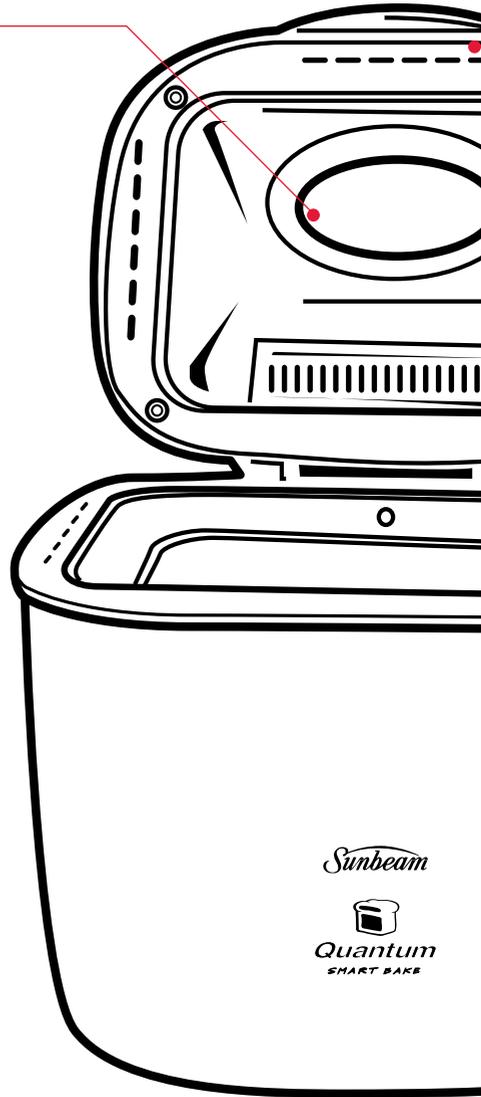
**Automatic Fruit & Nut Dispenser**

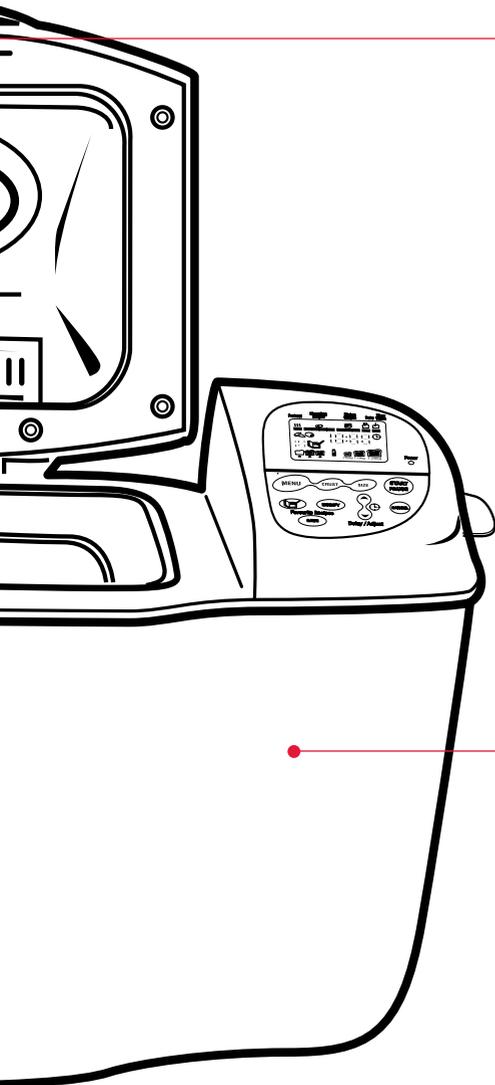
Automatically releases ingredients into the dough during the kneading cycle. Takes the guess-work out of recipes. See page 17 for more information.

**Non-stick baking pan**

**Cooltouch exterior**

Makes it safer when baking bread, particularly when children are present.





**Removable lid**

**Fully programmable control panel**

**LCD window**

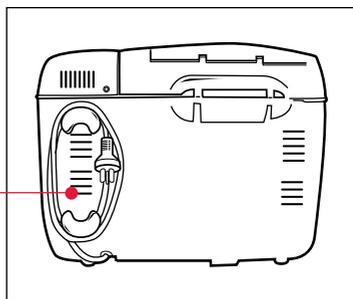
**Quick reference help cards**

**Traditional Horizontal loaf**

Horizontal loaf sizes up to 1.5kg  
4 horizontal loaf sizes up to 1.5kg with a choice of 3 crust settings to suit any size family and appetite.

**Cord Wrap**

Tidy cord wrap stores unwanted cord at the back of the breadmaker when not in use



# Features of your Sunbeam Quantum SmartBake continued

Your Sunbeam Quantum SmartBake is a fully programmable dough and bread making machine that allows you to easily make fresh bread in only a few hours.

There are a host of other features:

## **Automatic Fruit & Nut dispenser**

Automatically releases ingredients into the dough during the kneading cycle. Takes the guess-work out of recipes. See page 20 for more information.

## **8 programmable memory settings**

SmartBake technology enables full programmability and saving of your favourite 8 recipes. Either start your recipe from scratch, or base it on one of the first 8 preset menus. See page 11 for more information.

## **76 baking and kneading options**

Including Basic White, Gluten/Yeast Free, Whole Wheat, French, Sweet, Cake, Damper, Jam, Pasta & Pizza Dough.

## **Quick reference Help Cards**

Slide out handy reference cards makes operation easy. No need to rely on the instruction booklet. See page 10 for more information.

## **Baking Progress Monitor**

Shows each stage of the bread baking process. See page 9 for more information.

## **15 hour Time Delay**

Wake up to the smell of fresh hot crusty bread in the morning with the 15 hour time delay setting. See page 26 for more information.

## **Power Interruption Program Protection**

Stores your program in the advent of a black out or power surge. When power resumes so does your program. See page 27 for more information.

## **Large viewing window**

Allows you to watch each stage of the breadmaking cycle.

## **60 minute Keep-Warm function**

Keeps bread warm for 1 hour after baking.

# The Control Panel

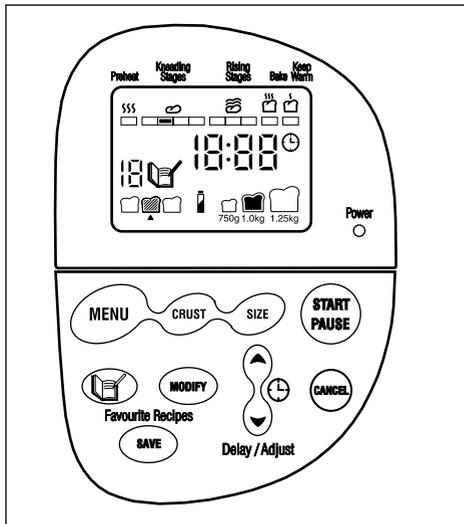
The control panel on the Quantum SmartBake is designed to ensure easy use and makes baking a loaf of bread a pleasure. The simple to use control panel enables you to select your desired baking program and features a large LCD window making it easy to see your selected menu and the completion time for the setting.

## Display Window

The LCD window indicates the program setting selected from (1) to (12) and the CRUST Colour and Loaf SIZE.

The display will show the number of hours and minutes until the cycle is complete - "0:00".

## Menu



Press the MENU button to select automatic breadmaking menus from (1) to (12). Each of these menu settings are explained further on page 11 Each time you press the MENU

button it cycles through the menus from (1) to (12).

The default menu when the breadmaker is turned on is MENU 1.

## Crust

Press the CRUST button to select the desired crust colour - Light, Medium or Dark.

The default setting is Medium. 

## Size

Press the SIZE button to select the loaf size - 750g, 1.0kg or 1.25kg (1.5kg).

A 1.5kg loaf size is achieved by simply utilising the 1.25kg setting. See page 29 for more information.

The default setting is 1.0kg.



## Favourite Recipes

Press the RECIPE button (  ) to cycle through your saved favourite recipes, the BOOK icon will be displayed on the LCD. If you have not saved any recipes these will be empty and the LCD window will read "0:00".

## Modify

Allows you to create your own recipes, or modify your program during the cycle. This button must be held for 2 seconds to activate any modifications. If modifying your program during baking this button acts as a Pause button, and must be pressed again to continue the cycle.

## Save

Allows you to save your favourite programs that you have modified to suit your own personal tastes. When a menu is saved it is indicated by a beep from the control panel.

## The Control Panel continued

### **Delay/Adjust**

Allows you to delay the completion of your desired program up to 15 hours, or use it during programming to adjust the time of the current stage of your breadmaking cycle by pressing the +/- (▼/▲) buttons.



### **Cancel**

This button allows you to instantly cancel out of programming or cancel the breadmaking process. Once you have pressed this button it returns you to the beginning of the current cycle.

### **Start/Pause**

Press the START/PAUSE button to commence selected setting or begin timer countdown for delay timer.

If you would like to pause the current breadmaking cycle all you need to do is press the START/PAUSE button. The time will flash indicating that you are in 'PAUSE' mode. To resume the baking cycle you must press the button again.

To stop the operation or cancel a timer setting, press and hold for 2-3 seconds until you hear a beep.

### **Battery**

When the breadmaker loses power the battery icon (  ) will be displayed. This indicates that the machine is relying on an internal battery supply.

# Baking Progress Monitor

The baking progress monitor is located at the top of the LCD screen. The monitor displays each of the stages of the breadmaking cycle and under each icon are a series of boxes. During the breadmaking cycle one of these boxes is blacked out to indicate which stage of the cycle you are in.

## Pre-Heat

The pre-heat feature is part of the Wheat and Jam settings only. During the pre-heat stage the Quantum SmartBake is pre-warming the ingredients before the first kneading stage commences.

## Knead

Signals that the loaf is in either of the 2 kneading or the 2 knock-down stages.

## Rise

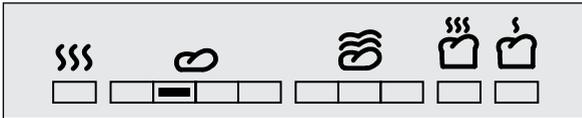
Signals that the loaf is in one of the 3 rising stages. During the different rise stages a low temperature is used which assists the rising process.

## Bake

Signals that the loaf is in the bake stage. This is the final stage of the breadmaking cycle at which a higher temperature is used to bake the bread.

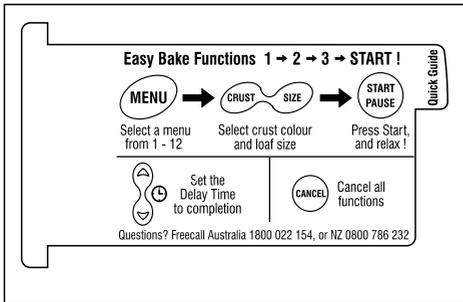
## Keep Warm

The Keep Warm feature starts when the bread has completed the baking stage and keeps the bread warm for up to 60 minutes.



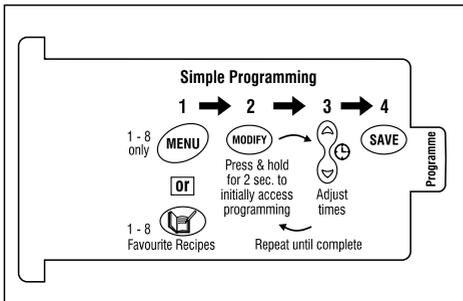
# Quick Reference Help Cards

The 3 handy reference cards are easily accessible and slide out of the side of the control panel.



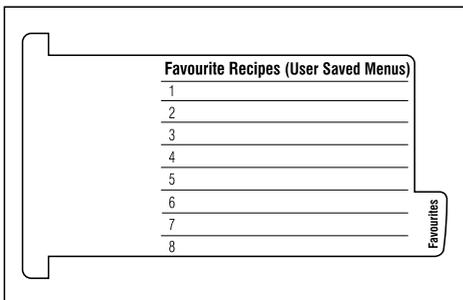
## Quick Guide

The Quick Guide card reminds you how to use your Quantum SmartBake in 3 easy steps.



## Program

The Program card takes you through the simple steps of programming your favourite recipes.



## Favourites

This card is for you to list all your Favourite Recipes from (1) to (8), which you have saved. It is specially coated so you can write on it.

# Menu Settings

## (1) Basic

Press the MENU button once and the LCD window will show '1'. Use this setting to make traditional white bread. You have a choice of 3 crust colours - Light, Medium or Dark.

The Quantum SmartBake will default to a 1.0kg loaf with a Medium crust colour setting.

To select a crust setting other than Medium, press the CRUST button once for a Dark loaf or twice for a Light loaf.

If you require a loaf size other than a 1.0kg, press the SIZE button until you reach your desired loaf size.

## (2) Turbo

Need bread in a hurry? The Turbo setting is used to decrease the overall completion time of your bread.

The breads made using this setting may be shorter and denser because of a decrease in rising times.

**Tip:** The Turbo setting should only be selected when baking White, Wheat, Sweet & French breads.

To use the Turbo setting, place ingredients into the bread pan and then place in the Quantum SmartBake and press the MENU button twice, the LCD window will show '2'.

## (3) Gluten Free/Yeast Free

The Gluten Free setting on the Quantum SmartBake has been tested thoroughly by Sunbeam with the assistance of the Coeliac Society of Australia. The Quantum SmartBake is the first breadmaker to have a set recipe specifically designed to meet the needs of many people who have intolerances to gluten.

Due to the use of different ingredients in Gluten Free bread there are a few handy

hints which you should read before you commence baking. Refer to the Gluten Free instructions in the recipe section.

This setting is also the basis for the Yeast Free loaf.

Refer to the Yeast Free instructions in the recipe section.

Press the MENU button three times, the LCD window will show '3'.

## (4) Wheat

Whole wheat breads require more rising time to accommodate the slower rising action with whole-wheat flour. Therefore, it is normal for whole wheat breads to take longer to bake and be heavier in texture.

Press the MENU button four times, the LCD window will show '4'.

**Note:** When the Wheat setting has been selected the first knead will not commence straight away. This is due to a 30 minute Pre-Heat feature in the Wheat setting to ensure a good result.

## (5) Sweet

This cycle is for breads that require additional ingredients such as sugar, dried fruits or chocolate to sweeten the bread.

Press the MENU button five times, the LCD window will show '5'.

**Tip:** To prevent the crust from becoming too dark, a Light crust colour is recommended.

## (6) French

This cycle is for breads with crispier crusts, such as French and Italian breads.

Press the MENU button six times, the LCD window will show '6'.

**Tip:** This style loaf best suits loaves which are low in fat and sugar

## Menu Settings - continued

### (7) Cake

Make a variety of sweet and savoury home made cakes on this setting. You can use this setting to mix and bake cakes. We recommend the use of pre-packaged cake mixes. Select the Light crust colour to prevent the sides from burning.

Refer to the Cake instructions in the Recipe section.

Press the MENU button seven times, the LCD window will show '7'.

### (8) Damper

Have damper style bread ready in 1 hour & 20 minutes for a 1kg loaf. Make a variety of sweet and savoury damper style breads on this setting.

Once the Damper cycle is complete, you may need to select the Bake function to bake for a further 15 minutes to ensure a crisp crust. Alternatively this can be achieved by using the Programming mode. (See page 18 for more information)

Due to use of Self Raising flour in the Damper recipes the taste may be similar to that of a scone.

Refer to the Damper instructions in the Recipe section.

Press the MENU button eight times, the LCD window will show '8'.

### (9) Jam

You can now have fresh jam all year round. Use this setting to make fresh savoury and sweet jams.

Refer to the Jam instructions in the Recipe section.

Press the MENU button nine times, the LCD window will show '9'.

**Note:** As with the Wheat setting the Jam setting also features a 30 minute Pre-Heat to ensure good results.

### (10) Bake

When you select the Bake setting, the Quantum SmartBake will immediately start baking. This setting will bake for 1 hour and can be controlled manually by pressing the START/PAUSE button to stop the function at any time.

This setting can be used to complete the bread baking process in case of a power failure.

If there has been a power failure, allow the dough to rise in the bread pan without power until it reaches  $\frac{3}{4}$  of the way up the bread pan. Reconnect electricity and select program setting (10) Bake, and press START.

This setting can also be used to increase cooking time. If your bread is still dough-like at the completion of a bread cycle or you would like your bread cooked for a longer

## Menu Settings - continued

time, simply select the bake function to continue cooking.

**Note:** You may need to wait 10-15 minutes for the machine to cool down, before you select the Bake program. If you attempt to use the Bake option before the machine has cooled down, an error message will appear on the display - "E:01", (see page 76 for more information).

Press the MENU button ten times, the LCD window will show '10'.

### **(11) Pasta Dough**

This setting allows you to make pasta dough for fresh pasta. Feed the pasta through a pasta machine to make fettuccini, ravioli and lasagne.

Refer to the Pasta instructions in the Recipe section.

Press the MENU button eleven times, the LCD window will show '11'.

### **(12) Pizza Dough**

This setting allows you to create a variety of doughs for croissants, bread rolls and pizza, to bake in a conventional oven.

Refer to the Dough instructions in the Recipe section.

Press the MENU button twelve times, the LCD window will show '12'.

# Using your Quantum SmartBake®

## **Before using your Quantum SmartBake for the first time**

We recommend that you remove the baking pan (instructions to do so are explained below) and wipe over the bread pan and kneading blade with a damp cloth and dry thoroughly.

Do not immerse the bread pan in water unless necessary. Do not use harsh abrasive cleaners as they may damage the non-stick surface. Do not place any parts of your breadmaker in the dishwasher.

## **Removing the baking pan**

Open the lid of your Quantum SmartBake and remove the baking pan by taking hold of the baking pan handle and lifting it straight up.

It is a good idea to remove the baking pan before adding ingredients so that no ingredients are spilt into the baking chamber and onto the element.

## **Adding Ingredients**

We recommend that you add the ingredients into the bread pan in the order listed. All ingredients should be at room temperature and measured carefully.

## **Replacing the baking pan**

To return the baking pan to the baking chamber simply position the baking pan into the baking chamber and push down until it slots into position.

Lay the handle flat toward the side of the bread pan.

Close the lid securely, plug the machine into a 230-240 volt AC power outlet and turn the power ON.

**Note:** When the machine is first plugged in, the LCD window will beep and flash "0.00" until a program is selected.

# Easy to follow steps to baking with the Quantum SmartBake®

The following instructions are designed to guide beginners through the baking process step by step. These instructions are specifically for the Bread, Dough or Pasta recipes from the recipe section of this booklet.

All recipes listed in this booklet use local ingredients and Australian Standard Metric Measuring tools (spoons, cups and measuring scales).

We advise that all ingredients should be weighed for accuracy.

## Step 1 - Add ingredients

Simply add ingredients to the baking pan. Ingredients should be added in the following order:

1. Liquid Ingredients
2. Dry Ingredients
3. Yeast

**Tip:** For a good result it is important that the ingredients are added in the correct order and are weighed for accuracy.

## Step 2 - Select menu setting

Press the MENU button to make your desired selection. As you press the MENU button you move through each of the recipes from (1) to (12) and as you scroll through the recipes the number is displayed on the LCD window.

## Step 3 - Select crust colour

Press the CRUST button to select your choice of crust colour. You are able to choose from the Light, Medium or Dark crust colours on selected settings (refer to the chart on page 74).

Unless you select a crust colour the Quantum SmartBake will automatically default to a Medium crust colour.

## Step 4 - Select loaf size

Press the SIZE button to select the desired loaf size - 750g, 1.0kg or 1.25kg (1.5kg).

Unless you select a size the Quantum SmartBake will automatically default to a 1.0kg loaf size.

## Step 5 - Press start

**Note:** If nothing has been selected the Quantum SmartBake will default to a 1.0kg loaf with a Medium crust colour setting on Menu 1.

Press the START button to commence selected setting. The LCD window will display the hours and minutes until the cycle is complete.

## Step 6 - Hot fresh crusty bread

At the end of the baking cycle the machine will beep and the display will read "0.00". The Quantum SmartBake will automatically switch to a Keep Warm cycle for 60 minutes.

## Easy to follow steps to baking with the Quantum SmartBake continued

Warm air will circulate throughout the baking chamber, to help reduce condensation.

A red light, in which is located on the control panel (to the right of the LCD window), will flash for approximately 15-20 minutes. Once the red light has stopped flashing, using oven mitts, remove the baking pan from the baking chamber by lifting it straight up.

Allow the bread to cool in the bread pan for 10 minutes before removing. Then with the oven mitts tap the sides and base of the baking pan and turn upside down and gently shake until the bread slides out. If necessary, use a plastic spatula to loosen bread from the side of the pan.

Place the bread on a wire rack and allow the bread to cool. We recommend that sufficient cooling time is approximately 15 minutes to ensure optimum bread texture and this also makes slicing easier.

### **After using your Quantum SmartBake**

Unplug the machine and allow it to cool for 30 minutes before commencing another program.

If you attempt to use the Quantum SmartBake too soon, it may beep and the display will read 'E:01', indicating the Quantum SmartBake has not cooled sufficiently. Wait until the Quantum SmartBake has cooled and then press START.

# The Art and Science of Baking Great Tasting Bread

Baking bread is part chemistry and part artistry. Your Sunbeam Quantum SmartBake does most of the work for you; but there are still some things you should know, about each of the basic ingredients and the bread baking process.

The ingredients in basic bread are very simple: flour, sugar, salt, liquid (such as water or milk), possibly a fat (such as butter or margarine), and yeast. Each of these ingredients performs a specific job, and each lends a special flavour to the final masterpiece.

That's why it is important to use the right ingredients in exactly the right proportions to ensure you get the most delicious results!

## Yeast

Yeast is actually a microscopic plant. Simply stated, without yeast, your bread will not rise. When moistened by a liquid, fed by sugar and carefully warmed, yeast produces gasses that power the dough to rise. If the temperature is too cold, the yeast will not be activated, if it's too warm, it will die. Your Quantum SmartBake takes care of this worry for you by maintaining just the right temperature in the baking chamber at all times.

Some yeasts may require the use of a bread improver. The Bread Improver will provide additional gluten to the flour to produce a better loaf.

**Note:** We do not recommend the use of fresh or compressed yeast in your breadmaker. Sunbeam recommends the use of dry yeast only. Always ensure it is used well within the use-by date, as stale yeast will prevent the bread from rising. We suggest that a small pocket be made in the top of the dry mixture to hold the yeast. This will ensure its activation when in contact with the liquid and sugar during kneading

## Flour

In order for the bread to rise, the flour has to have a sufficiently high protein content. Sunbeam recommends the use of a good quality plain or bread flour. Some recommended brands are listed on page 22. Unlike white flour, wheat flour contains bran and wheatgerm which are heavy and inhibit rising. Wheat breads therefore, tend to be heavier in texture and smaller in size. A lighter larger loaf can be achieved by combining wheat flour with white flour for whole wheat bread recipes.

**Note:** Do not use self-raising flour in any recipes, except for program (8) Damper, and where specified in this manual.

## Sugars

Sugars sweeten the bread, brown the crust, lend tenderness to the texture and supply the yeast with food. White or brown sugar, molasses, maple or golden syrup, honey and other sweeteners may be used in equivalent quantities.

**Note:** Artificial sweetener can be substituted in equivalent amounts, however the taste and texture of your bread will vary.

## Liquids

When liquids are mixed with the proteins in flour, gluten is formed. Gluten is necessary for the bread to rise. Most recipes use powdered milk and water, but other liquids such as milk, fruit juice, beer and water can be used. It's a delicate balance: experiment with quantities of these liquids to obtain optimum results as a recipe with too much liquid may cause the bread to fall during baking while a recipe with too little liquid will not rise.

**Note:** Liquids should be used at room temperature.

# The Art and Science of Baking Great Tasting Bread - continued

## **Salt**

In small amounts, salt adds flavour and controls yeast action. Too much salt inhibits rising, so be sure to measure amounts correctly. Any ordinary table salt may be used.

## **Fats**

Many breads use fats to enhance the flavour and retain moisture. Typically, we mostly use margarine in the recipes; softened butter or oil may be used in equivalent quantities.

**Note:** If you choose not to add any fat, your bread may vary in taste and texture.

## **Eggs**

Eggs are used in some bread recipes; they provide liquid, assist with the raising and increases the nutritional value of the bread. They add extra flavour and are usually used in the sweeter type of breads.

# Important measuring tips

Each ingredient in a loaf of bread plays a specific role, so it is extremely important to measure the ingredients correctly to get the best results.

**Note:** For optimum results, we recommend weighing ingredients on a kitchen scale. This is especially important with flour. Because flour aerates, an accurate amount is needed to achieve an optimum loaf of bread. Weight measurements are given for each recipe.

If kitchen scales are not available, use the measuring cup and measuring spoon provided and ensure these instructions are followed:

## **Dry ingredients**

Use a standard metric measuring spoon or measuring cup. Do not use tableware spoons or coffee cups and level off. For flour simply spoon the flour loosely into the measuring cup and level off with a flat knife. Do not pack dry ingredients down into the cup or tap the cup unless otherwise stated in the recipe.

## **Liquids**

Fill a standard metric measuring spoon or measuring cup to the level indicated. Check your cup measurement by placing the measuring cup on a flat surface and reading the measurement at eye level.

## **Solid fats**

Fill a standard metric measuring spoon or measuring cup to the level indicated and level off with a flat knife.

## **Last Things Last!**

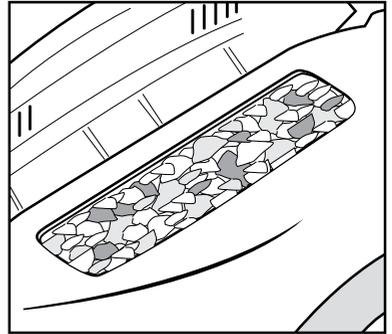
Always place the liquids in the bread pan first, the dry ingredients in next, and the yeast in last. This will ensure a well risen and evenly baked loaf.

# Fruit and Nut Dispenser

Your Quantum SmartBake has an automatic Fruit & Nut dispenser which automatically releases dry ingredients into the dough during the kneading cycle. This will occur approximately 8 minutes before the completion of knead 2, ensuring that the dried fruits & nuts are not crushed and the pieces remain whole and are evenly dispersed.

The capacity of the fruit & nut dispenser is 1 cup of dry ingredients and is an available option on all menu settings but we recommend use only on the Basic (1), Gluten/Yeast Free (3), Wheat (4) and Sweet Bread (5).

The Fruit & Nut dispenser is yet another feature of your Quantum SmartBake, which was designed for, added convenience to you, taking the guess-work out of recipes.



*Fruit and Nut Dispenser*

# The Baking Process

Mixing, Kneading, Rising, Baking.... Here's a glimpse of how your Sunbeam Quantum SmartBake automatically does all the steps for you.

## **Mixing and kneading**

In standard bread baking, the baker mixes the ingredients first by stirring, then by kneading the dough by hand. The Quantum SmartBake mixes and kneads the dough automatically for you.

## **Rising**

When making bread by hand, the dough is placed in a warm place to rise after mixing, so that the yeast can ferment and produce gas. After mixing the dough, the Quantum SmartBake maintains the optimum temperature for rising during this part of the process.

If you are using the Dough Only cycle, the Quantum SmartBake will stop at the end of the first rising. The dough can now be removed and shaped - focaccia, pizza or any other creations, and placed in your own oven for baking.

## **Knock Down**

Once the dough has risen, the baker will typically “knock down” the dough. This process helps to break apart large, unwanted pockets of air and gas that have developed through rising, giving the bread a more even and appetising texture. The Quantum SmartBake handles this process automatically for you by turning on the kneading blade for just the right amount of time.

## **Second Rise**

After it is knocked down, the bread bounces back, it rises a second time. Some breads require shorter or longer rising times. For example, wheat breads require a long rising time because the flour contains bran and wheat germ which inhibits rising. The Quantum SmartBake regulates the temperature and timing of this second rise automatically for you based on your selection.

## **Bake**

The Quantum SmartBake automatically regulates baking time and temperature for perfect results every time!

## **Cool**

In standard baking, the baker removes the bread from the pan immediately to keep the crust from turning soggy. However the Quantum SmartBake has a 60 minute keep warm feature which helps remove the hot air from the baking chamber after the bread is done. This keeps the crust from getting soggy. After removing the bread leave to cool for at least 15 minutes before slicing.

# Programming your Quantum SmartBake®

The SmartBake technology of your breadmaker allows you to program 8 of your own recipes. By following these few simple instructions your favourite recipes will be at your fingertips.

Before commencing programming of your favourite recipes, it's important that you have a good understanding of each of the stages of the breadmaking cycle.

**Note:** The order in which each of these stages are discussed below are not true to the sequence of the breadmaking cycle, each consecutive stage has been numbered ❶ to ❷.



*Baking Progress Monitor*

**Pre-Heat**  Your Quantum SmartBake features a Pre-Heat function which helps to bring the ingredients to the optimum temperature for the yeast to activate when the kneading cycle begins. This is mainly used on Wheat breads and when making Jam, but is also handy to use on cold days.

  The adjustable time for Pre-Heat is: 0 - 99 minutes.

**Kneading**  The Kneading cycle turns your ingredients to dough and is the most vital stage of breadmaking. It mixes the ingredients, activates the yeast and forms the frame work for the dough to rise

  The adjustable time for Knead 1 is: 0 - 10 minutes.  
The mixing paddle speed: Slow

  The adjustable time for Knead 2 is: 0 - 30 minutes.  
The mixing paddle speed: Fast

Although included as part of the kneading cycle, the knock down controls the expansion of gas in the rising cycles (ridding unwanted air pockets).

  The adjustable time for Knockdown 1 is: 0 - 30 seconds.  
The mixing paddle speed: Fast

  The adjustable time for Knockdown 2 is: 0 - 30 seconds.  
The mixing paddle speed: Fast

# Programming your Quantum SmartBake - continued

**Rising**  The temperature of your Quantum SmartBake increases causing the dough to expand and rise.

 The adjustable time for Rise 1 is: 0 - 99 minutes.  
Temperature: Warm

 The adjustable time for Rise 2 is: 0 - 99 minutes.  
Temperature: Warm

 The adjustable time for Rise 3 is: 0 - 99 minutes.  
Temperature: Warm

**Baking**  The temperature of your Quantum SmartBake increases again which encourages the dough to expand further.

 The adjustable time for Baking is: 0 - 99 minutes.  
Temperature: High

**Keep Warm** 

 The adjustable time for Keep Warm is: 0 - 99 minutes.  
Temperature: Warm

# Programming your Quantum SmartBake - continued

When programming you can either use one of the existing menus or you can start from scratch

by simply pressing the BOOK icon (  ) and following steps 3 to 5 below.

1. Before you start programming your own recipe, select from one of the existing menu's from (1) to (8). This will be the basis of your new recipe.

Simply press the MENU button to cycle through the menus.

**Note:** Refer to the Time cycle chart on page 74, so you can choose the most appropriate menu.

2. To commence programming press the MODIFY button for 2 seconds.

The control panel will beep once, the BOOK icon (  ) will show on the LCD window and the first stage of the breadmaking cycle - Preheat (  ) will flash.

3. To adjust times press the +/- (  /  ) buttons. When you have selected the desired time, press the MODIFY button to move to the next stage of the breadmaking cycle.

Then press the +/- (  /  ) buttons again to select your desired times. Repeat this until all times have been entered.

**Note:** The process is completed when a longer double beep is heard, the BOOK icon (  ) will flash and the total breadmaking cycle time is displayed.

**Note:** Don't forget, you can use the Quick

Reference Help Cards as a reminder.

4. Once you have finished programming, you can either save your recipe now, by simply pressing the SAVE button, the BOOK icon (  ) will stop flashing and the control panel will beep 3 times.

Your recipe has now been saved into one of the 8 Favourite Recipe slots.

OR

You can test your recipe first, without yet saving it by simply pressing START. If you then want to save the recipe you must ensure that you press SAVE before the end of the KEEP WARM (  ) mode.

**Note:** You can not save the recipe once the Keep Warm cycle is complete.

5. To cancel the programming process at any stage simply press the CANCEL button.

## Reprogramming a Favourite Recipe

You can make changes to, or replace any of your saved Favourite Recipes at any time.

1. Select the recipe you wish to modify by pressing the book icon (  ) button. This will allow you to scroll through Favourite Recipes (1) to (8).
2. To commence programming press the MODIFY button for 2 seconds. The control panel will beep once and the first stage of the breadmaking cycle - Preheat (  ) will flash. You can now follow the instructions as given in the programming section, steps 3 - 5.

# Programming your Quantum SmartBake - continued

## **Modifying Recipes During the Baking Process**

The SmartBake Technology in this breadmaker allows you complete baking freedom. You may even modify a recipe as it cooks. Simply push the MODIFY button, this will pause the machine, and use the +/- (▼/▲) buttons to modify the current stage. You will need to push the MODIFY button again to resume the breadmaking cycle.

## **Previewing Menus and Favourite Recipes**

1. You can preview any program prior to beginning the breadmaking process by pressing the MODIFY button. Continuously press the MODIFY button to scroll through all stages.
2. To exit from previewing a Menu or Favourite Recipes press the CANCEL button. This will automatically return you to the beginning of the current Menu or Favourite Recipes.

# How to use the Time Delay

The Quantum SmartBake allows you to delay the completion of your bread by up to 15 hours, so you can wake up to the smell of freshly baked bread, or go out for the day while your Quantum SmartBake does all the work.

**Note:** Do not use the Time Delay when the recipe has perishable ingredients such as milk, eggs or cheese, as these may spoil.

1. Follow steps 1 through to 4 on page 14.
2. Press the **DELAY (+/-)** button until you reach the number of hours and minutes that you want your bread to be ready.
3. Press the **START/PAUSE** button to begin the cycle. The Timer will start counting down and the Pre-Heat indicator will flash. The bread will be cooked and ready in the hours and minutes displayed on the LCD window.

**Note:** If you make a mistake, or need to reset the Timer, press the START/PAUSE button for 2-3 seconds.

## Example

Before leaving for work at 8am, you decide to set the Time Delay so that the bread or selected program will be ready and completed by 6pm when you return home - which is 10 hours later.

After following instruction 1 above, press the **DELAY +/- (▼/▲)** button until the display reads 10.00. Then press **START**.

This tells you that your bread or selected program will be complete in 10 hours. The Quantum SmartBake will begin counting down and your selected program will be complete by 6pm.

**Note:** You do not need to take into account the amount of time required to cook the program selected. This is automatically registered in the Quantum SmartBake when it is selected.

# Power Interruption Program Protection

Your Quantum SmartBake features a 10-30 minute Power Interruption Protection that protects the program memory in the advent of a black out or power surge.

This means that if there is a power interruption during your bread making, the machine will retain its memory for at least 10 minutes and continue cooking when the power supply returns. This feature is applicable whether the machine is in the Kneading, Baking, Rising or Delay cycle.

Without this feature the machine would reset and the breadmaking cycle would stop.

If you experience a power failure greater than 10 minutes you may need to discard your ingredients and start again.

**Note:** When the power fails the LCD screen may stay visible for some minutes and then fade out. This does not mean that your program has been lost.

Kneading	10 minutes
Baking	10 minutes
Rising	10 minutes
Delay	30 minutes

# What Ingredients to use

To achieve an optimum loaf of bread, always use fresh, quality ingredients.

**Australia only - see insert for New Zealand variations in recipes and ingredients.**

## Flour

A good quality flour (within its use by date) should be used. A high protein bread flour can also be used for bread making.

The texture and height of the bread will be inconsistent if the flour is stored for long periods of time in unsatisfactory conditions. Purchase bulk packs of flour only if baking constantly.

## Yeast

Bulk packs of dry yeast and dry yeast sachets are recommended.

## Bread Improver

The use of Bread Improver is recommended to achieve optimum results.

Bread Improver will increase the gluten content of the flour mix. It will also influence the structure, size and texture of the bread, so that it does not collapse when baking.

The suggested quantity to use is stated in all recipes. Bread Improver has a flour like

texture and can be purchased through health food shops or through selected supermarkets.

## Bread mixes

A variety of bread mixes can be used in your bread maker. Directions of use should be supplied on the bread mix packaging.

Some bulk bread mixes may require the use of a bread improver.

We recommend you contact the Bread Mix manufacturer for further information on the use of their product.

## Hints

- Different brands of yeast, used with different brands of flour, will influence the size and texture of your bread. Experiment with these ingredients to determine which combination of ingredients gives you the best result.
- It is normal for breads to be inconsistent in height and texture even if you are using the same ingredients time and time again. This inconsistency is usually influenced by the natural varying protein levels of wheat in the flour.

# Ingredient hints for New Zealand

The recipes for the Quantum Smartbake were written in Australia. While most of the information is applicable in New Zealand, there are some ingredients that are different.

How to use the recipes in New Zealand

- Instead of "Tandaco Dry Yeast", use Edmonds Surebake Yeast
- We recommend using 1 teaspoon of Edmonds Surebake Yeast to every cup of flour.
- Instead of Plain Flour, use High Grade White Flour.

- Do not use "Bread Improver" as listed in some recipes. The Edmonds Surebake Yeast contains improvers which ensure excellent results.
- You can check the consistency of the dough throughout the initial kneading cycle (about 20 minutes after the machine has started). Lift the lid and have a quick look. The dough should be smooth, soft, slightly sticky and have a tendency to flatten and catch the sides of the container.

# Handy hints to a better loaf

## **Automatic Fruit & Nut Dispenser**

Ensure that the Fruit & Nut Dispenser is closed prior to baking.

## **Freshness**

Ensure all ingredients are fresh and used before the specified use-by date.

Unlike bread purchased at the Supermarket, there are no preservatives in the bread made in your Quantum SmartBake, therefore the bread will not keep as long.

Avoid using perishable ingredients such as milk, yogurt, eggs or cheese, with the Time Delay function.

Store dry ingredients in airtight containers, to prevent drying out.

## **Slicing bread**

For best results, wait at least 15 minutes before slicing, as the bread needs time to cool.

## **Freezing bread**

Prior to freezing your fresh bread, let it cool completely. Once the bread has cooled slice and wrap in plastic and use at your convenience.

Removing bread from the bread pan

Like a cake, the bread needs to cool slightly before removing from the bread pan. Allow the bread to sit in the pan for approximately 10 minutes before removing.

## **Toppings**

Ingredients such as herbs, sesame seeds and chopped bacon can be added to the top of the bread during the baking stage.

Open the lid of your Quantum SmartBake, gently brush the top of the loaf with a little milk or egg yolk and sprinkle with topping. (Do not allow ingredients to fall outside pan). Close lid and allow baking to continue.

**Note:** This step needs to be done quickly to prevent bread from sinking.

## **Crust colour**

It is normal for the top of the bread to be lighter in colour than the sides. Different combinations of ingredients can encourage or discourage browning. If you would like the top crust to be slightly darker, select the Bake program setting and cook until desired colour is achieved.

## **Baking at high altitudes**

At high altitudes above 900 meters, dough rises faster. Therefore, when baking at high altitudes some experimentation is required. Follow the suggested guidelines. Use one suggestion at a time and remember to write down which suggestion works best for you.

Suggestions:

- 1.Reduce the amount of yeast by 25%. This will stop the bread from over-rising.
- 2.Increase the salt by 25%. The bread will rise slower and have less of a tendency to sink.
- 3.Watch your dough as it mixes. Flour stored at high altitudes tends to be drier. You may have to add a few tablespoons of water, until the dough forms a nice ball.

# Care and Cleaning

Before cleaning the Quantum SmartBake, unplug it from the power outlet and allow it to cool completely.

## **To clean the exterior**

Wipe exterior with a slightly dampened cloth and polish with a soft dry cloth.

Do not use metal scourers or abrasives as this may scratch the exterior surface.

## **To clean the non-stick baking pan**

Wipe baking pan and kneading blade with a damp cloth and dry thoroughly. Do not use any harsh abrasives or strong household cleaners as these may damage the non-stick surface.

Avoid immersing the bread pan in water. However if necessary, gently wash bread pan in warm soapy water using a soft cloth.

**Note:** Your kneading blade has been fixed permanently to your baking pan.

## **Caring for your non-stick baking pan.**

Do not use metal utensils to remove ingredients or bread, as they may damage the non-stick coating.

Do not be concerned if the non-stick coating wears off or changes colour over time. This is a result of steam, moisture, food acids, mixing of various ingredients and normal wear and tear. This is in no way harmful and does not affect the performance of your Quantum SmartBake.

**Do not wash any part of your breadmaker in a dishwasher.**

**Do not immerse the Quantum SmartBake in water.**

## **Remove and clean lid**

To remove lid, raise the lid to approximately a 45° position and simply slide the lid toward you.

Wipe interior and exterior of lid with a damp cloth and dry thoroughly before replacing lid.

## **Storage**

Make sure the Quantum SmartBake is completely cool and dry before storing. Store your Quantum SmartBake with the lid closed and do not place heavy objects on top of the lid.

# Recipes

**Important Note:**

Recipes may vary depending on the moisture content of the ingredients and may need to be adjusted, e.g. the weight of the flour changes when it has absorbed moisture from the air. Please

feel free to experiment with slight variations to our recipes to get a better result. Always record the amounts you try so that you can adjust the recipe to your own liking.

You may find inconsistencies in the taste, texture and appearance of the bread you bake in your Quantum SmartBake. This is quite normal, and is normally due to the ingredients being used. To avoid disappointment, please read our list of recommended ingredients on page 22 before attempting any of the recipes provided in this Instruction Book.

# Breadmix Recipes

A breadmix will usually contain all the necessary ingredients such as flour, sugar, salt, etc. to make a loaf of bread.

There are a variety of breadmixes available. It is important to refer to the packaging directions before use, as the recipes and ingredients may vary.

Some breadmixes may require the use of a Bread Improver. If the centre of the baked bread is collapsing, the addition of bread improver is likely to be needed.

Start off by adding ½ teaspoon of bread improver and adjust if necessary. Because flour properties can alter on a seasonal basis, you may need to experiment with measurements to obtain optimum results.

For further information on bread mixes, we suggest you contact the bread mix manufacturer.

White breadmix recipes (Menu Setting - Basic 1)

<b>Defiance™</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	290ml	315ml	340ml
Breadmix - White	520g	600g	680g
Yeast (Tandaco)	1¼ teaspoons	1¼ teaspoons	1½ teaspoons

<b>Kitchen Collection™</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	310ml	440ml	500ml
Breadmix - White	500g	750g	850g
Yeast (Kitchen Collection Sachet)	1¼ teaspoons	1¼ teaspoons	1¼ teaspoons

<b>Simply No Knead™</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	335ml	500ml	535ml
Oil	10ml	15ml	15ml
Breadmix - White	500g	750g	800g
Yeast (Simply No Knead)	2 teaspoons	2 teaspoons	2¼ teaspoons

## Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (1) **BASIC**.
4. Select CRUST Colour, Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

## Breadmix Recipes continued

<b>White Wings™</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	310ml	340ml	340ml
Breadmix - White	500g	600g	700g
Yeast (White Wings Sachet)	1¼ teaspoons	1¼ teaspoons	1½ teaspoons

<b>Lowan™</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	-	320ml	460ml
Breadmix - White	-	500g	700g
Yeast (Lowan Sachet)	-	2 teaspoons	2 teaspoons

<b>Laucke™</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	385ml	460ml	550ml
Breadmix - White	560g	720g	840g
Yeast (Laucke Sachet)	1½ teaspoons	1¾ teaspoons	1¾ teaspoons

### **Wholemeal breadmix recipes (Menu Setting - Wheat 4)**

#### **Method**

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (4)  
**WHEAT.**
4. Select CRUST Colour, Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

## Breadmix Recipes continued

<b>Defiance™</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	300ml	325ml	350ml
Breadmix - Grain & Wholemeal	500g	600g	680g
Yeast (Tandaco)	1 teaspoon	1¼ teaspoons	1½ teaspoons

<b>Kitchen Collection™</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	350ml	420ml	490ml
Breadmix - Whole Grain	500g	600g	700g
Yeast (Kitchen Collection Sachet)	2 teaspoons	2¼ teaspoons	2½ teaspoons

<b>Simply No Knead™</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	335ml	500ml	530ml
Oil	10ml	10ml	10ml
Breadmix - Geneva	500g	750g	800g
Yeast (Simply No Knead)	2 teaspoons	2 teaspoons	2¼ teaspoons

<b>Laucke™</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	350ml	400ml	-
Breadmix - German Grain	525g	610g	-
Yeast (Laucke Sachet)	1¼ teaspoons	1½ teaspoons	-

# 1.5kg Breadmix Recipes

In your Quantum SmartBake you can bake 4 horizontal loaf sizes including a 1.5kg loaf.

**Note:** There are only three actual loaf size settings on the Quantum SmartBake. To bake a 1.5kg loaf simply select the 1.25kg setting and place the necessary amounts of ingredients into the baking pan.

## Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
  2. Place the bread pan into the breadmaker and close the lid.
  3. Press the MENU button to program (1) **BASIC**.
  4. Select CRUST Colour.
  5. Select the 1.25kg Loaf SIZE and press "START".
- Bread will be baked in the number of hours indicated.

## Defiance™

365ml, Water  
740g, Breadmix - White  
2 teaspoons, Tandaco yeast

## Kitchen Collection™

510ml, Water  
800g, Breadmix - White  
2¼ teaspoons, Kitchen Collection yeast sachet

## Lowan

510ml, Water  
800g, Breadmix - White  
2¼ teaspoons, Lowan Sachet yeast

# Basic Breads

## White Bread Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (1) **BASIC**.
4. Select CRUST Colour, Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

**Note:** If using the (2) TURBO program setting, additional baking time may be required. If so, simply select (10) BAKE to continue baking.

## Traditional White Loaf

	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1½ tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

## Milk Bread

	750g	1.0kg	1.25kg
Milk	375ml	410ml	450ml
Margarine	1½ tablespoons	1½ tablespoons	2 tablespoons
Salt	1½ teaspoons	1½ teaspoons	2 teaspoons
Sugar	3 tablespoon	3 tablespoons	4 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	560g (3½)	680g (4)	760g (4½)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

## Basic Breads - continued

### Wholemeal Bread Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
- 3 Press the MENU button to program (4) **WHEAT**.
4. Select CRUST Colour, Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

**Note:** If using the (2) TURBO program setting, additional baking time may be required.

If so, simply select (10) BAKE to continue baking.

<b>Wholemeal Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Brown Sugar	1½ tablespoons	2 tablespoons	2½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Wholemeal Plain Flour	540g (3⅓)	700g (4⅓)	860g (5⅓)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

<b>Multigrain</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	370ml	470ml	570ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Grain Mix	½ cup	¾ cup	1 cup
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Brown Sugar	1½ tablespoons	2 tablespoons	2½ tablespoons
Skim Milk Powder	2 tablespoons	3 tablespoons	4 tablespoons
Plain flour	320g (2)	320g (2)	440g (2⅔)
Wholemeal plain flour	220g (1⅓)	380g (2⅓)	540g (3⅓)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

# White Bread Varieties

## Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (1) BASIC.
4. Select CRUST Colour, Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

**Note:** If using the (2) TURBO program setting, additional baking time may be required. If so, simply select (10) BAKE to continue baking.

<b>Pumpkin Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	300ml	400ml	500ml
Butter	1 tablespoon	2 tablespoons	3 tablespoons
Mashed / cooked pumpkin	¼ cup	½ cup	¾ cup
All spice, ground	1 teaspoon	1 teaspoon	1½ teaspoons
Nutmeg, ground	2 teaspoons	2 teaspoons	3 teaspoons
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	520g (3¼)	600g (3¾)	680g (4¼)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

## White Bread Varieties - continued

<b>Beetroot &amp; Rosemary Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Canned beetroot, drained/chopped	½ cup	¾ cup	1 cup
Beetroot juice	1 tablespoon	1 tablespoon	1½ tablespoons
Rosemary, dried	1 teaspoon	1½ teaspoons	2 teaspoons
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

<b>Cornbread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	315ml	415ml	515ml
Margarine	1 tablespoon	1½ tablespoons	2 tablespoons
Cornmeal (polenta)	⅓ cup	½ cup	⅔ cup
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Flour	560 (3½)	640 (4)	720 (4½)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

### **Fruit & Nut Dispenser**

Canned corn kernals drained	80g (½ cup)	120g (¾)	160g (1)
Thyme, dried	1 teaspoon	1 teaspoon	1½ teaspoons

## White Bread Varieties - continued

### Wheat & Sunflower Bread

	750g	1.0kg	1.25kg
Water	250ml	325ml	400ml
Margarine	1 tablespoon	1½ tablespoons	2 tablespoons
Honey	1 tablespoon	1½ tablespoons	2 tablespoons
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Skim milk powder	1 tablespoon	1½ tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Fine cracked wheat	⅓ cup	⅓ cup	½ cup
Plain flour	440g (2¾)	520g (3¼)	600g (3¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

### Fruit & Nut Dispenser

Sunflower seeds	⅓ cup	⅓ cup	½ cup
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### Herbie Cheese Bread

	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Plain flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

### Fruit & Nut Dispenser

Mozzarella, grated	½ cup	½ cup	¾ cup
Mixed herbs	1 teaspoon	1½ teaspoons	2 teaspoons

## White Bread Varieties - continued

<b>Pesto Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	315ml	415ml	515ml
Olive oil	2 tablespoons	2½ tablespoons	3 tablespoons
Garlic, crushed	1 clove	1 clove	1 clove
Basil; fresh and chopped	½ cup	½ cup	¾ cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

### **Fruit & Nut Dispenser**

Roasted pine nuts	½ cup	½ cup	¾ cup
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<b>Sour Cream &amp; Chilli Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	80ml	125ml	200ml
Sour cream	½ cup	¾ cup	1 cup
Chilli powder	1 teaspoon	1½ teaspoons	2 teaspoons
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Brown sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	440g (2¾)	520g (3¼)	720g (4½)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

## White Bread Varieties - continued

<b>Garlic &amp; Herb Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Garlic, crushed	2 cloves	2 cloves	3 cloves
Dried mixed herbs	2 teaspoons	2 teaspoons	3 teaspoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1½ tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

<b>Tomato &amp; Basil Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Basil, fresh and chopped	1 tablespoon	2 tablespoons	3 tablespoons
Tomato paste	1 tablespoon	1½ tablespoons	2 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

## White Bread Varieties - continued

<b>Italian Herb Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Basil, dried	1 teaspoon	1 teaspoon	2 teaspoons
Rosemary, dried	½ teaspoon	½ teaspoon	1 teaspoon
Thyme, dried	½ teaspoon	½ teaspoon	1 teaspoon
Salt	½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

<b>Rosemary &amp; Olive Oil Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	265ml	340ml	415ml
Olive oil	50ml	75ml	100ml
Rosemary, dried or fresh	1 teaspoon	2 teaspoons	3 teaspoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

## White Bread Varieties - continued

<b>Olive &amp; Sundried Tomato Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

### **Fruit & Nut Dispenser**

Sundried Tomato, drained and chopped	2 tablespoons	3 tablespoons	4 tablespoons
Olives, drained, seeded and chopped	2 tablespoons	2½ tablespoons	3 tablespoons

<b>Orange &amp; Thyme Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Thyme, dried	1 teaspoon	1½ teaspoons	2 teaspoons
Orange zest, grated	1½ teaspoons	2 teaspoons	2½ teaspoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

## White Bread Varieties - continued

<b>Onion Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Onion, chopped	$\frac{3}{4}$ cup	$\frac{3}{4}$ cup	1 cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1½ tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	600g (3¾)	680g (4¼)	760g (4¼)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

<b>Cumin &amp; Coconut</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Cumin, ground	2 teaspoons	2 teaspoons	3 teaspoons
Corriander, ground	1 teaspoon	1 teaspoon	1½ teaspoons
Salt	½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1½ tablespoons	2 tablespoons
Coconut milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

### **Fruit & Nut Dispenser**

Coconut, toasted	$\frac{1}{4}$ cup	$\frac{1}{3}$ cup	$\frac{1}{2}$ cup
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## White Bread Varieties - continued

<b>Salami Cheese Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Oregano, dried	½ teaspoon	1 teaspoon	1½ teaspoons
Salami, chopped	⅔ cup	⅔ cup	1 cup
Mozarella cheese, grated	⅓ cup	⅓ cup	½ cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1½ tablespoons
Skim milk powder	1 tablespoon	1 tablespoon	1½ tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

<b>Lemon Poppyseed Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	315ml	415ml	515ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Lemon zest, grated	2 tablespoons	2½ tablespoons	3 tablespoons
Poppyseed	2 tablespoons	3 tablespoons	4 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1½ tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

## White Bread Varieties - continued

<b>Beer &amp; Bacon Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Flat Beer	140ml	200ml	260ml
Water	180ml	215ml	250ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Bacon, cooked and diced	$\frac{1}{3}$ cup	$\frac{1}{2}$ cup	$\frac{2}{3}$ cup
Mustard	1 tablespoon	1½ tablespoons	2 tablespoons
Onions, chopped	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup	1 cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1½ tablespoons
Skim milk powder	1 tablespoon	1 tablespoon	1½ tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

# Wheat Bread Varieties

All WHEAT cycles begin with a 30 minute pre-heat of ingredients. No blade movement occurs during this step.

## Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (4) **WHEAT**.

4. Select CRUST Colour, Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

**Note:** If using the (2) TURBO setting, additional baking time may be required. If so, simply select (10) BAKE to continue baking.

<b>Sunflower &amp; Oatmeal Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	275ml	375ml	475ml
Margarine	1 tablespoon	1½ tablespoons	2 tablespoons
Salt	1½ teaspoons	1½ teaspoons	2 teaspoons
Honey	1 tablespoon	2 tablespoons	3 tablespoons
Milk powder	1 tablespoon	1½ tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	320g (2)	400g (2½ )	480g (3)
Wholewheat flour	160g (1)	200g (1¼)	240g (1½ )
Oatmeal	⅓ cup	½ cup	¾ cup
Yeast	1½ teaspoons	1½ teaspoons	1½ teaspoons
<b>Fruit &amp; Nut Dispenser</b>			
Sunflower seeds	¼ cup	⅓ cup	½ cup

## Wheat Bread Varieties - continued

### **Crunchy Wheat & Honey**

	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Almonds, slivered	½ cup	½ cup	¾ cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Honey	3 tablespoons	3½ tablespoons	4 tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Wholemeal plain flour	540g (3½)	700g (4⅓)	860g (5⅓)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

### **Wholemeal Raisin/Nut**

	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Brown sugar	1½ tablespoons	2 tablespoons	2½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Wholemeal plain flour	540g (3½)	700g (4⅓)	860g (5⅓)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

### **Fruit & Nut Dispenser**

Raisins	½ cup	½ cup	⅔ cup
Walnuts, chopped	¼ cup	¼ cup	⅓ cup

## Wheat Bread Varieties - continued

<b>Soy &amp; Linseed Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	370ml	470ml	570ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Linseed meal	2 tablespoons	3 tablespoons	4 tablespoons
Soy grits	3 tablespoons	3 tablespoons	3 tablespoons
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Brown sugar	1½ tablespoons	2 tablespoons	2½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Wholemeal plain flour	320g (2)	320g (2)	370g (2½/₃)
Plain flour	220g (1½/₃)	380g (2½/₃)	510g (3)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

<b>Rye Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	300ml	400ml	500ml
Margarine	1 tablespoon	1½ tablespoons	2 tablespoons
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Molases	2 tablespoons	2½ tablespoons	3 tablespoons
Caraway seeds	1 tablespoon	1½ tablespoons	2 tablespoons
Milk powder	1 tablespoon	1½ tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Wholemeal plain flour	400g (3½)	480g (4)	560g (4½)
Rye flour	160g (1)	160g (1)	200g (1¼)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

## Wheat Bread Varieties - continued

<b>Museli Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	320ml	420ml	520ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Brown sugar	1½ tablespoons	2 tablespoons	2½ tablespoons
Skim milk powder	1 tablespoon	1½ tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Wholemeal flour	220g (1⅓)	300g (1⅔)	300g (1⅔)
Plain flour	320g (2)	400g (2½)	560g (3½)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

### **Fruit & Nut Dispenser**

Muesli, toasted	½ cup	¾ cup	1 cup
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<b>Russian Blackbread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	300ml	375ml	450ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Fennel seeds	1 teaspoon	1 teaspoon	1½ teaspoons
Molasses	2 tablespoons	3 tablespoons	4 tablespoons
Salt	1 teaspoon	1 teaspoon	1½ teaspoons
Instant coffee powder	1 teaspoon	2 teaspoons	3 teaspoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Rye bread	120g (¾)	160g (1)	200g (1¼)
Wholemeal	120g (¾)	160g (1)	200g (1¼)
Plain flour	200g (1¼)	240g (1½)	280g (1¾)
Yeast	1 teaspoon	1 teaspoon	1½ teaspoons

## Wheat Bread Varieties - continued

<b>Orange Caraway Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Brown sugar	1½ tablespoons	2 tablespoons	2½ tablespoons
Orange zest, grated	1½ teaspoons	2 teaspoons	2½ teaspoons
Caraway seeds	1½ teaspoons	2 teaspoons	2½ teaspoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Wholemeal flour	540g (3½)	700g (4⅓)	860g (5⅓)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

<b>Multigrain Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	370ml	470ml	570ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Grain mix	½ cup	¾ cup	1 cup
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Brown sugar	1½ tablespoons	2 tablespoons	2½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	320g (2)	380g (2⅓)	540g (3⅓)
Wholemeal flour	220g (1⅓)	380g (2⅓)	440g (2⅔)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

## Wheat Bread Varieties - continued

<b>Pumpernickle Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Cocoa	2 tablespoons	2½ tablespoons	3 tablespoons
Treacle	⅓ cup	½ cup	⅔ cup
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Rye flour	120g (¾)	160g (1)	200g (1¼)
Wholemeal flour	420g (2⅔)	540g (3⅓)	660g (4)
Yeast	1½ teaspoons	1½ teaspoons	2 teaspoons

<b>Wholemeal Carrot Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	300ml	375ml	450ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Carrot, peeled and grated	⅓ cup	⅔ cup	1 cup
Nutmeg, ground	1 teaspoon	1½ teaspoons	2 teaspoons
Brown sugar	2 tablespoons	2½ tablespoons	3 tablespoons
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Skim milk powder	1 tablespoon	1½ tablespoons	2 tablespoons
Wholemeal plain flour	240g (1½)	320g (2)	400g (2½)
Plain flour	200g (1¼)	240g (1½)	280g (1¾)
Yeast	1 teaspoon	1 teaspoon	1½ teaspoons

## Wheat Bread Varieties - continued

<b>Potato &amp; Peppercorn</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	1½ tablespoons	2 tablespoons	2½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Instant potato flakes	3 tablespoons	4 tablespoons	5 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Wholemeal plain flour	380g (2 <sup>1</sup> / <sub>3</sub> )	540g (3 <sup>1</sup> / <sub>3</sub> )	540g (3 <sup>1</sup> / <sub>3</sub> )
Plain flour	160g (1)	160g (1)	320g (2)
Yeast	1 teaspoon	1 teaspoon	1½ teaspoons
<b>Fruit &amp; Nut Dispenser</b>			
Green peppercorns, drained	2 tablespoons	2 tablespoons	3 tablespoons

# Gluten Free Breads



We understand the importance of a staple food such as bread in a Coeliac's diet. Realising that there have been breadmakers on the market that do not deliver a suitable Gluten Free loaf, our objective, with the help of the Coeliac Society of Australia, was to develop a recipe that produced a real result. So all you have to do is simply add the ingredients, press a button and leave the rest up to the Quantum SmartBake.

Baking a successful Gluten Free loaf takes practice and a better understanding of the different ingredients. In order to help you along the path to a perfect Gluten Free loaf we have included some handy hints and ingredient information that you should read before attempting to bake your Gluten Free loaf.

## Handy Hints

- For optimum results carefully follow the instructions for each recipe.
- All the our Gluten Free recipes can be frozen and will keep well.
- To ensure that all the ingredients have combined sufficiently, you may need to assist the kneading cycle. When baking your first few loaves you should inspect the dough texture approximately 5 minutes into the knead. If there is any unmixed dry ingredients use a plastic spatula and scrape down the sides of the baking pan, and mix in the same direction as the blade is rotating.
- Do not use the Time Delay setting when making Gluten Free bread as some ingredients are perishable and may spoil.
- Allow the bread to cool completely before slicing.
- It is normal for Gluten Free bread to be heavy and slightly dense in texture. These breads should be

at least 10-12cm in height and rich in flavour. For a lighter loaf you may reduce the salt quantity to ½ teaspoon.

- Weigh all ingredients, including water for best results.
- Use metric measures for all dry ingredients.
- When using vinegar never use malt vinegar.
- Remove the baking pan from the baking chamber immediately after the bake cycle is completed. Never leave in for the Keep Warm function.
- Leave bread in the baking pan for approximately 7 minutes before removing onto a cooling rack.
- If you would like any further information on baking Gluten Free bread we advise that you contact the Coeliac Society in your state.

## Flours

- A blend of flours will give a better result and assist in browning.
- When using only rice flour you will get a pale crust on top, regardless of the cooking time.
- Both fine and course white rice flour works well.
- If using rice flour only you find your bread will go stale quicker when compared to using a blend of flours. The addition of oil will help keep the bread fresh for longer.

# Gluten Free Breads - continued

## Consistency

- The dough should resemble a thick cake mix. Check 10-15 minutes into kneading and if the consistency is too thick add a little water - 1 tablespoon at a time.
- Environmental factors can have a large effect on the consistency of the dough. A change in atmospheric conditions can affect the reaction of the yeast. For example if baking bread on a wet, humid day, you may need to reduce the water by 10-20mls to achieve the desired consistency for the dough.

## Gluten Free Rice Bread

500mls of warm water

2 teaspoons Yeast

3x60g eggs

1 $\frac{1}{3}$  teaspoons salt

$\frac{1}{3}$  cup canola or olive oil

1 teaspoon white vinegar (never malt)

1 cup brown rice flour

2 cups white rice flour

1 cup cornflour or Arrowroot

1 tablespoon Xanthan Gum

2 tablespoons sugar

## Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (3) **GLUTEN FREE/YEAST FREE**.
4. Select a **Dark CRUST** Colour.
5. Select a **1.25kg** Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

## Gluten Free Breads - continued

### Gluten Free Grain Bread

490-500mls warm water

1 cup arrowroot

3 x 60g eggs

3 tablespoons grain\*

½ cup oil

1 tablespoon Xanthan Gum

1 teaspoon vinegar

2 tablespoons sugar

½ cup brown rice flour

1½ teaspoons salt

½ cup besan (chick pea)

2 teaspoons yeast

2 cups white rice flour

**\*Mix of grain to use:** sesame, poppy, sunflower seeds, soy grit, pepitas (pumpkin seeds), linseed meal and coarse polenta.

#### Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (3) **GLUTEN FREE / YEAST FREE**.
4. Select a **Dark CRUST** Colour.
5. Select a **1.0kg** Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

### Gluten Free Rice & Besan Bread

470mls water

2 cups white rice flour

3 x 60g eggs

1 cup arrowroot

⅓ cup oil

1 tablespoon Xanthan Gum

1 teaspoon vinegar

2 tablespoons sugar

½ cup brown rice flour

1½ teaspoons salt

½ cup besan (chick pea)

2 teaspoons yeast

**Variation:** 1/2 cup grated cheese can be added after arrowroot.

#### Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (3) **GLUTEN FREE / YEAST FREE**.
4. Select a **Dark CRUST** Colour.
5. Select a 1.0kg Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

## Gluten Free Breads - continued

### Gluten Free Fruit Loaf

470mls water

1 tablespoon Xanthan Gum

3 x 60g eggs

1 tablespoon white sugar

1/3 cup oil

3 tablespoons brown sugar

1 teaspoon vinegar

1 1/2 teaspoons salt

1/2 cup brown rice flour

1 teaspoon cinnamon

1/2 cup besan or soy flour

2 teaspoons yeast

2 cups white rice flour

1 cup arrowroot

**Fruit:** Fill the Fruit & Nut dispenser with mixed fruit; sultanas, currants, raisins, chopped apricots, apple, pear, prunes, dates, figs. Make sure you use dried fruit.

### Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (3) GLUTEN FREE/YEAST FREE.
4. Select a Dark CRUST Colour.
5. Select a 1.25kg Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

### Gluten Free Bread Rolls (great for kids lunches)

You may use any of the listed Gluten Free recipes.

### Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
  2. Place the bread pan into the breadmaker and close the lid.
  3. Press the MENU button to program (12) **PIZZA DOUGH.**
  4. Upon completion of this setting, remove the baking pan and place the dough evenly in 12 medium greased muffin cups.
  5. Using a wet fork and cold water, level of the tops.
- NOTE:** Toppings can be placed on the rolls at this stage - grated cheese, cinamon sugar or crushed nuts for fruit rolls.
6. Bake in a pre-heated oven (190°C) for 10-12 minutes or until golden brown.

## Gluten Free Breads - continued

### Recommended Programming options

There are many factors that can influence the success of your Gluten-Free loaf such as quality of ingredients and environment conditions - altitude, humidity and temperature.

We recommend experimenting with the programability of this bread maker - particularly for Gluten Free recipes. See page 18 for more details.

One suggestion that we have tested in different regions of Australia is to extend the second Kneading stage (Knead 2).

### Steps to modifying Knead 2:

1. Press Menu button to select the Gluten Free setting (MENU 3).
2. Select a Dark CRUST colour and 1.25kg Loaf SIZE.
3. Hold the MODFIY button down for 2 seconds until you hear a beep. The BOOK icon () will show on the LCD window and the first stage of the bread making cycle - PREHEAT (  ) - will flash.
4. Press the MODIFY button twice to progress to the second Knead (Knead 2).  
On the Knead section (  ) of the Baking Progress Monitor the second rectangle will be blacked out (  ). The time on the display will read: '15' minutes.
5. Increase this time with the + (▲) button so as to read '30'.
6. Continue to press the MENU button through to the end of the recipe. You will hear a double beep and the BOOK icon () will flash.
7. Press the SAVE button and the BOOK icon () will stop flashing and the machine will beep 3 times.
8. Press START.

This new recipe has now been saved as '3' in the 'Favourite Recipe'. To retrieve this recipe for future use see page 20.

**Note:** Please refer to the Time Cycle Chart on page 74 to gain a greater understanding of the different timings for each stage of the bread making process.

# Yeast Free Breads

## Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (3) **GLUTEN FREE/YEAST FREE**.
4. Select a Light CRUST Colour and a 1.0kg Loaf SIZE.
5. Press the MODIFY button and hold for 2 seconds.
6. Press the MODIFY button 5 times, until the Baking Progress Monitor is flashing on the Raising stage (🌀). Using the DELAY/ADJUST (+/-) button, set the time to "0:00" minutes. Repeat this step for all of the raising stages.
7. Press the MODIFY button, the Baking Progress Monitor should be flashing on the Baking stage. Use the DELAY/ADJUST (+/-) button to increase the bake time to 80 minutes
8. Press MODIFY twice and press "START".

## Lemon and Honey Bread

- 3 tablespoons oil
- 3 eggs
- 220ml buttermilk
- ¼ cup honey
- ¼ teaspoon salt
- 1 tablespoon grated lemon zest
- ¾ cup Mashed Banana
- 600g (3¾ cups) self raising flour

**Note:** These breads will normally be more unevenly textured than standard bread. We recommend you use good quality flour, like Defiance, Greens or White Wings. Do not use generic brands of flour they are more likely to give inconsistent results.

**Tip:** We recommend you save this to your favourites recipes (see page ?? for more information).

## Important:

- If the bread is still dough like at the end of the cycle or you would like your bread cooked for a longer time, simply select the bake function to continue cooking.
- You may need to wait 10-15 minutes for the machine to cool down before you select the bake program.
- You can stop the bake process at any time by pressing the CANCEL button for 2 seconds, or extend the baking time by using the MODIFY key.

## Date & Walnut Bread

- 3 ½ tablespoons oil
- 3 eggs,
- 220ml buttermilk
- ¼ teaspoon salt
- ¼ cup brown sugar
- 400g (2½) self raising flour

## Fruit & Nut Dispenser

- ¼ cup chopped dates
- ¼ cup chopped walnuts

## Yeast Free Breads - continued

### **Savoury Yeast Free**

3 tablespoons oil  
3 eggs, 220ml milk  
¼ teaspoon salt  
2 tablespoons sugar  
½ cup mixed grain  
600g (3¾ cups) self raising flour

### **Olive & Onion Bread**

3 tablespoons oil  
3 eggs  
220ml milk  
¼ teaspoon salt  
2 tablespoons sugar  
600g (3¾ cups) self raising flour

### **Fruit & Nut Dispenser**

¼ cup chopped onion  
2 tablespoons chopped olives

### **Capsicum & Cheese Bread**

3½ tablespoons oil  
3 eggs, 220ml buttermilk  
¼ teaspoon parmesan cheese  
¼ teaspoon salt  
½ tablespoon sugar  
600g (3¾ cups) self raising flour

### **Fruit & Nut Dispenser**

⅓ cup red capsicum, chopped

### **Banana & Pecan**

3 tablespoons oil  
3 eggs  
220ml milk  
¼ teaspoon salt  
3 tablespoons sugar  
¾ cup Mashed Banana  
600g (3¾ cups) self raising flour

### **Fruit & Nut Dispenser**

⅓ cup chopped Pecans

# Sweet Breads

For optimum results, always select the Light Crust Colour to prevent the crust from burning.

## Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (5) **SWEET**.
4. Select CRUST Colour, Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

**Do not use Time Delay Setting when baking the Sweet breads as the ingredients will spoil.**

**Note:** If using the (2) TURBO setting, additional baking time may be required. If so, simply select (10) BAKE to continue baking.

<b>Old Fashioned Oat</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	270ml	400ml	525ml
Margarine	2 tablespoons	3 tablespoons	4 tablespoons
Rolled Oats	½ cup	¾ cup	1 cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Honey	¼ cup	½ cup	¾ cup
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons

## Sweet Breads - continued

<b>Cinnamon / Raisin Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	250ml	375ml	500ml
Cinnamon, ground	2 teaspoons	2 teaspoons	3 teaspoons
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Brown sugar	2 tablespoons	3 tablespoons	4 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons	3 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons

### **Fruit & Nut Dispenser**

Sultanas or Raisins	½ cup	¾ cup	¾ cup
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<b>Chocolate Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	250ml	325ml	420ml
Margarine	2 tablespoons	2 tablespoons	3 tablespoons
Cocoa	1 tablespoon	1½ tablespoons	2 tablespoons
Salt	1½ teaspoons	1½ teaspoons	2 teaspoons
Sugar	2 tablespoons	3 tablespoons	4 tablespoons
Skim milk powder	2 tablespoons	2 tablespoons	2½ tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	480g (3)	520g (3¼)	560g (3½)
Yeast	2 teaspoons	2 teaspoons	3 teaspoons

### **Fruit & Nut Dispenser**

Chocolate chips	¾ cup	1 cup	1 cup
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## Sweet Breads - continued

<b>Banana Macadamia</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	125ml	200ml	275ml
Margarine	2 tablespoons	2 tablespoons	3 tablespoons
Banana, mashed	$\frac{3}{4}$ cup	$\frac{3}{4}$ cup	1 cup
Egg	1x 60g	1x60g	1x60g
Salt	1½ teaspoons	2 teaspoons	2½teaspoons
Sugar	3 tablespoons	3 tablespoons	4 tablespoons
Skim milk powder	2 tablespoons	2 tablespoons	3 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	520g (3¼)	600g (3¾)	680g (4¼)
Yeast	2 teaspoons	2 teaspoons	3 teaspoons

### **Fruit & Nut Dispenser**

Macadamia nuts, roughly chopped	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup	1 cup
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<b>Apple Spice Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	250ml	375ml	500ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Cinnamon, ground	2 teaspoons	2½ teaspoons	3 teaspoons
Clove, ground	$\frac{1}{2}$ teaspoon	$\frac{1}{2}$ teaspoon	$\frac{1}{2}$ teaspoon
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Brown sugar	2 tablespoons	2½ tablespoons	3 tablespoons
Skim milk powder	1 tablespoon	1½ tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	480g (3)	680g (4¼)	880g (5½)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons

### **Fruit & Nut Dispenser**

Dried Apples, chopped	$\frac{1}{3}$ cup	$\frac{2}{3}$ cup	1 cup
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## Sweet Breads - continued

<b>Pina Colada Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	225ml	290ml	360ml
Rum	1 tablespoon	2 tablespoons	3 tablespoons
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Pineapple, crushed and drained	$\frac{2}{3}$ cup	$\frac{3}{4}$ cup	1 cup
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Sugar	2 tablespoons	2 tablespoons	3 tablespoons
Skim milk powder	1 tablespoon	1½ tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons

### **Fruit & Nut Dispenser**

Roast coconut	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup	1 cup
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<b>Apricot Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	250ml	375ml	500ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Nutmeg, ground	2 teaspoons	2½ teaspoons	3 teaspoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Brown sugar	2 tablespoons	2 tablespoons	3 tablespoons
Skim milk powder	1 tablespoon	1½ tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	480g (3)	680g (4¼)	880g (5½)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons

### **Fruit & Nut Dispenser**

Dried apricots, chopped	$\frac{2}{3}$ cup	$\frac{3}{4}$ cup	1 cup
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## Sweet Breads - continued

<b>Coconut &amp; Cherry Loaf</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	240ml	320ml	400ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Honey	3 tablespoons	¼ cup	4 tablespoons
Canned cherries, chopped	⅔ cup	¾ cup	1 cup
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Wholewheat flour	240g (1½)	320g (2)	400g (2½)
Plain flour	240g (1½)	320g (2)	400g (2½)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons

### **Fruit & Nut Dispenser**

Coconut, toasted	½ cup	¾ cup	1 cup
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<b>Mixed Fruit Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	250ml	375ml	500ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Clove, ground	1 teaspoon	1½ teaspoons	2 teaspoons
Nutmeg, ground	2 teaspoons	2½ teaspoons	3 teaspoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Brown sugar	2 tablespoons	2 tablespoons	3 tablespoons
Skim milk powder	1 tablespoons	1½ tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	480g (3)	680g (4¼)	880g (5½)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons

### **Fruit & Nut Dispenser**

Mixed dried fruit	⅓ cup	⅔ cup	1 cup
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<b>Maple Walnut Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	140ml	220ml	300ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Maple syrup	¼ cup	½ cup	½ cup
Skim milk powder	1 tablespoons	1½ tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	240g (1½)	320g (2)	400g (2½)
Wholewheat flour	240g (1½)	320g (2)	400g (2½)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons

#### **Fruit & Nut Dispenser**

Walnuts, chopped	⅓ cup	⅔ cup	1 cup
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<b>Fig &amp; Golden Syrup Loaf</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	270ml	400ml	525ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Ginger, ground	½ teaspoon	1 teaspoon	1½ teaspoons
Golden syrup	¼ cup	½ cup	½ cup
Skim milk powder	1 tablespoons	1½ tablespoons	2 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons

#### **Fruit & Nut Dispenser**

Dry figs, chopped	½ cup	¾ cup	1 cup
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## Sweet Breads - continued

<b>Gingerbread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	250ml	375ml	500ml
Margarine	1 tablespoon	2 tablespoons	3 tablespoons
Salt	1½ teaspoons	2 teaspoons	2½ teaspoons
Golden syrup	¼ cup	¼ cup	⅓ cup
Ginger, ground	2 teaspoons	2½ teaspoons	3 teaspoons
All spice, ground	½ teaspoon	½ teaspoon	1 teaspoon
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	480g (3)	640g (4)	800g (5)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons

### **Fruit & Nut Dispenser**

Sultanas	¼ cup	¼ cup	½ cup
Almonds, slivered	¼ cup	¼ cup	¼ cup

<b>Date &amp; Espresso Loaf</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Boiling water	275ml	375ml	475ml
Dates, chopped	½ cup	¾ cup	1 cup
Coffee & chicory essence	2 tablespoons	3 tablespoons	4 tablespoons

### **15 MINUTE BREAK**

Margarine	2 tablespoons	3 tablespoons	4 tablespoons
Salt	1½ teaspoons	1½ teaspoons	2 teaspoons
Sugar	2 tablespoons	3 tablespoons	4 tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	480g (3)	560g (3½)	640g (4)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons

**Note:** Combine the first 3 ingredients in the bread pan and leave to cool for 15 minutes before proceeding.

## Sweet Breads - continued

<b>Chunky Peanut Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	270ml	370ml	470ml
Margarine	2 tablespoons	3 tablespoons	4 tablespoons
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Brown sugar	1½ tablespoons	2½ tablespoons	3½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	320g (2)	360g (2¼)	400g (2½)
Wholemeal flour	160g (1)	200g (1¼)	240g (1½)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons
<b>Fruit &amp; Nut Dispenser</b>			
Roasted peanuts, chopped	½ cup	¾ cup	1 cup

# French Breads

## Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (6) **FRENCH**.
4. Select CRUST Colour, Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

**Do not use Time Delay Setting when baking the Sourdough Bread as the ingredients will spoil.**

**Note:** If using the (2) TURBO setting, additional baking time may be required. If so, simply select (10) BAKE to continue baking.

<b>French Bread</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	290ml	350ml	410ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Salt	1 teaspoon	2 teaspoons	3 teaspoons
Sugar	1 tablespoon	1 tablespoon	1½ tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	520g (3¼)	680g (4¼)	840g (5¼)
Yeast	1½ teaspoons	1¾ teaspoons	2 teaspoons

<b>Sourdough</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	220ml	270ml	320ml
Margarine	2 teaspoons	1 tablespoon	1½ tablespoons
Plain yogurt	½ cup	¾ cup	1 cup
Lemon juice	2 teaspoons	1 tablespoon	1½ tablespoons
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Sugar	1 tablespoon	2 tablespoons	3 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1½ teaspoon
Wholemeal plain flour	540g (3⅓)	700g (4⅓)	860g (5⅓)
Yeast	1½ teaspoons	2 teaspoons	2½ teaspoons

# Turbo Breads

## Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (2)  
**TURBO.**
4. Select CRUST Colour, Loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

**Note:** The turbo setting has a reduced time for proofing. The turbo setting may be used for any of the white, wholemeal, sweet or french bread recipes. However the volume will be reduced and the texture will be denser. Experiment with this feature on your Quantum SmartBake by increasing the yeast by 1/2 teaspoon in standard recipes. Take note of the results so you can reproduce your successes.

**It is not recommended that 1.5kg loafs be baked using the TURBO function.**

## White Rapid Bread

	750g	1.0kg	1.25kg
Water	315ml	415ml	515ml
Margarine	1 tablespoons	2 tablespoons	3 tablespoons
Salt	1½ teaspoon	2 teaspoons	2½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1½ tablespoons
Skim milk powder	1 tablespoon	2 tablespoon	3 teaspoon
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	600g (3¾)	680g (4¼)	760g (4¾)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons

## Wholemeal Rapid Bread

	750g	1.0kg	1.25kg
Water	320ml	420ml	520ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Salt	1½ teaspoon	2 teaspoons	2½ teaspoons
Brown sugar	1½ tablespoons	2 tablespoons	2½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Wholemeal plain flour	540g (3⅓)	700g (4⅓)	860g (5⅓)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons

## Turbo Breads - continued

<b>Rapid Multigrain</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	370ml	470ml	570ml
Margarine	1½ tablespoons	2 tablespoons	2½ tablespoons
Grain mix	½ cup	¾ cup	1 cup
Salt	1 teaspoon	1½ teaspoons	2 teaspoons
Brown sugar	1½ tablespoons	2 tablespoons	2½ tablespoons
Skim milk powder	2 tablespoons	3 tablespoons	4 tablespoons
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Plain flour	320g (2)	320g (2)	440g (2¾)
Wholemeal plain flour	220g (1⅓)	380g (2⅓)	540g (3⅓)
Yeast	2 teaspoons	2 teaspoons	2½ teaspoons

### **TURBO breadmix recipes**

<b>Defiance™ - White</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	300ml	320ml	350ml
Breadmix - White	520g	600g	680g
Yeast (Tandaco)	1½ teaspoons	1¾ teaspoons	2 teaspoons

<b>Kitchen Collection™ - White</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	310ml	380ml	450ml
Breadmix- White	500g	700g	900g
Yeast (Kitchen Collection Sachet)	2 teaspoons	2 teaspoons	2½ teaspoons

## Turbo Breads - continued

<b>Kitchen Collection™ - Wholemeal</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	350ml	370ml	440ml
Breadmix - wholemeal	500g	600g	800g
Yeast (Kitchen Collection Sachet)	2 teaspoons	2 teaspoons	2½ teaspoons

<b>Simply No Knead™ - Tuscany</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	335ml	375ml	410ml
Oil	2 tablespoons	2 tablespoons	3 tablespoons
Breadmix - Tuscany	500g	600g	700g
Yeast (Simply No Knead)	2 teaspoons	2 teaspoons	2½ teaspoons

<b>Simply No Knead™ - Geneva</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	340ml	510ml	540ml
Oil	1 tablespoon	1 tablespoon	1½ tablespoons
Breadmix - Geneva	500g	750g	800g
Yeast (Simply No Knead)	2 teaspoons	2 teaspoons	2½ teaspoons

<b>White Wings™</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	-	-	360ml
Breadmix - White	-	-	700g
Yeast (White Wings Sachet)	-	-	1½ teaspoons

<b>Laucke™</b>	<b>750g</b>	<b>1.0kg</b>	<b>1.25kg</b>
Water	-	-	470ml
Breadmix - White	-	-	680g
Yeast (Laucke Sachet)	-	-	1¾ teaspoons

# Cakes

## Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (7) **CAKE**.
4. Select a Light CRUST colour and 750g loaf SIZE. Press "START".
5. Allow to mix for 5-8 minutes, open lid and scrap down the sides of the bread pan with a plastic spatula. Gently fold the mixture to ensure ingredients are well combined. Close lid and allow cycle to continue.

**Note:** Check cake when the 5 minute beeper sounds and add time to the bake cycle as required.

## Handy hints for optimum results.

- It is normal for cakes to rise only 1/2 way up the bread pan. The texture should be nice and light.
- Due to the high sugar and fat content in cakes, we suggest you always use the Light crust colour setting to prevent the side from burning.
- Avoid using double quantities of cake mix, the larger cake will not cook through and be dense in texture in the breadmaker.
- We recommend the use of packet cake mixes, available from all supermarkets.
- Allow the cake to cool in the bread pan for at least 10 minutes before removing to a cooling rack.
- Loosen the sides with a plastic spatula and gently slide out.

**Do not use Time Delay Setting when baking the cakes as the ingredients will spoil.**

## Cakes - continued

### **Apple & Pecan Cake**

2 Apples, peeled and thinly sliced  
165g ( $\frac{3}{4}$  cup) sugar  
2 eggs  
125g ( $\frac{1}{2}$  cup) butter, melted  
 $\frac{3}{4}$  cup pecans  
90g ( $\frac{1}{2}$  cup) self-raising flour  
90g ( $\frac{1}{2}$  cup) plain flour  
1 teaspoon bicarbonate soda  
1 teaspoon cinnamon, ground  
1 teaspoon all spice, ground

### **Suggested Topping:**

Dust with icing sugar  
or drizzle with melted chocolate.

### **Carrot Cake**

2 eggs  
165g ( $\frac{3}{4}$  cup) brown sugar  
 $\frac{1}{2}$  cup olive oil  
 $\frac{1}{2}$  cup walnuts chopped  
1 $\frac{1}{2}$  cups grated carrot  
 $\frac{1}{2}$  teaspoon cinnamon  
90g ( $\frac{1}{2}$  cup) self-raising flour  
90g ( $\frac{1}{2}$  cup) plain flour  
1 teaspoon bicarbonate soda

### **Suggested Topping:**

250g cream cheese  
50g soft butter  
2 tablespoons lemon juice  
125g icing sugar  
Whip all ingredients till creamy.

# Damper

## Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (8) **DAMPER** and press "START".
4. Allow to machine to mix for 5 minutes, open lid and scrap down the sides of the bread pan with a plastic spatula. Gently fold the mixture to ensure ingredients are well combined. Close lid and allow cycle to continue.

The damper will be baked in the number of hours indicated.

**Note:** Sometimes the damper will not be the width of the bread pan. This is normal as the damper will take its own shape throughout the rising cycle.

**Do not use Time Delay Setting when baking damper as the raising agent will be activated too early.**

## Damper - continued

### **Damper**

3 cups (480g) self-raising flour  
1 teaspoon salt  
20g butter, melted  
150ml milk  
130ml water

### **Cheese & Herb Damper**

3 cups (480g) self-raising flour  
1 teaspoon salt  
20g butter, melted  
¼ cup mozzarella or parmesan cheese,  
grated  
2 teaspoons mixed dry herbs  
150ml milk  
130ml water

### **Corn & Capsicum Damper**

3 cups (480g) self-raising flour  
1 teaspoon salt  
20g butter, melted  
¼ cup canned corn kernels,  
¼ cup capsicum, chopped  
150ml milk  
130ml water

### **Bacon & Chive Damper**

3 cups (480g) self-raising flour  
1 teaspoon salt  
20g butter, melted  
¼ cup bacon, chopped  
2 tablespoons freshly chopped chives  
150ml milk  
130ml water

### **Oatmeal & Honey Damper**

3 cups (480g) self-raising flour  
1 teaspoon salt  
20g butter, melted  
¼ cup rolled oats  
2 tablespoons honey  
150ml milk  
130ml water

**Note:** You may also use pre-packaged damper mixes from your supermarkets. The packaging should include directions of use.

### **Defiance Easy Bake Scone & Damper Mix**

1 x pack of mix  
310ml milk

### **Defiance Easy Bake Pumpkin Scone & Damper Mix**

1 x pack of mix  
310ml milk

# Jams

## Handy hints for optimum results

- Use ripe, fresh fruit. Large pieces should be cut into rough shaped small pieces.
- Jam should be chunky and contain pieces of fruit, avoid processing your fruit.
- Do not reduce the amount of sugar specified or use substitutes.
- Pour hot jam into sterilised jars (see notes below), leaving approximately 2cm for the top of the jar. Seal the jar immediately.
- Label jars. Allow to cool to room temperature before refrigerating.
- Jam Setta is required in all recipes. It contains pectin, a natural setting agent that occurs in fruit, essential for the gel like quality of jam. Jam Setta can be purchased in most supermarkets in 50g sachets.
- Be very careful when handling hot jam.

## Sterilising your jars

- Remove labels and lid inserts by soaking in warm water. Wash well in soapy water.
- Place jars on a tray into the oven at 100°C for 20-25 minutes. Remove using oven mitts and fill immediately with hot jam.
- Sterilising your jars will destroy germs and kill bacteria that would otherwise spoil your jam.  
Thus you will be able to enjoy your homemade jam all year round.

## Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (9) **JAM** and press "START".
4. Allow to mix for 5 minutes, open lid and scrape down sides of bread pan with a plastic spatula.

**Note:** It is normal for excess steam to escape from the steam vent during the cooking process, it will escape through the steam vent. Leave the lid closed until cooking is complete.

## Jams - continued

### **Strawberry Jam**

500g strawberries  
hulled and chopped  
1½ cups sugar  
3 tablespoons Jam Setta

### **Apricot Jam**

500g fresh apricots, pitted and chopped  
1½ cups sugar  
¼ cup lemon juice  
2 tablespoons water  
3 tablespoons Jam Setta

### **Plum Jelly**

500g fresh plums, pitted and chopped  
1½ cups sugar  
1 tablespoon lemon juice  
3 tablespoons Jam Setta

### **Peach & Cardamon Jam**

500g fresh peaches, pitted and chopped  
1½ cups sugar  
¼ cup lemon juice,  
½ teaspoon cardamon seeds, crushed,  
2 tablespoons water  
3 tablespoons Jam Setta

### **Apple & Rhubarb Jam**

1 apple, peeled and chopped  
300g rhubarb, chopped  
150ml water  
1 cup sugar  
2 tablespoons lemon juice  
3 tablespoons Jam Setta

### **Kiwi Jam**

6 large kiwi fruit, peeled and chopped  
1 cup sugar  
1 tablespoon water  
1 tablespoon lemon juice  
3 tablespoons Jam Setta

### **Traditional Marmalade**

500g Seville oranges, halved and thinly sliced,  
1½ cups sugar  
2 tablespoons lemon juice  
3 tablespoons Jam Setta

# Pasta

## Method

1. Place all ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (11) **PASTA DOUGH** and press "START".

## Pasta Dough

Plain flour 500g

Eggs 4 x 60g

Salt ½ teaspoon

Water 125ml

**Note:** If pasta dough appears too sticky, knead dough with additional flour.

## Variations:

### Spinach pasta:

Add 100g of very well drained spinach to the dough recipe.

### Tomato pasta:

Add 2 tablespoons concentrated tomato paste to dough recipe.

## Pumpkin & Cheese Ravioli

1 quantity pasta dough

## Filling

150g pumpkin skin removed, baked and mashed

100g ricotta, mashed

Salt and pepper, to taste

300g breadcrumbs

Pinch of nutmeg

1 teaspoon garlic, minced

1. Combine all filling ingredients in a large bowl. Mix well to combine. If the mixture appears too dry, add an egg to combine. Season to taste with salt and pepper.
2. Divide dough into 4 portions. Roll each portion into a 25cm x 25cm square.
3. Place 2 teaspoons of filling 5cm apart on 2 sheets of the rolled out dough. Brush edges with a little water or beaten egg and top with remaining pieces of rolled pasta. Press firmly between the filling and sides to seal in filling. Cut ravioli into squares using a pastry wheel.
4. Cook ravioli in a large saucepan of boiling water for 5-8 minutes or until al dente. Drain well and serve with your favourite tomato or cream sauce.

Serves 4-6.

## Pasta - continued

### **Fettuccini with Tomato Sauce**

1 quantity Spinach pasta dough

#### **Sauce**

3 tablespoons olive oil

1 onion, chopped,

2 x 400g cans peeled tomatoes

2 tablespoons concentrated tomato paste

Salt and pepper, to taste

½ cup parmesan cheese

1. Using a pasta machine, roll out pasta dough into three 10cm x 40cm rectangular pieces. Using the pasta machine, roll the pasta through the fettuccini guide to cut pasta.
2. Bring a large saucepan of water to the boil. Add 1 tablespoon of oil and cook fettuccini for 5-8 minutes or until al dente. Serve with fresh tomato sauce.

#### **Tomato Sauce**

1. Place the oil and onion in an electric frypan and cook until the onion is transparent.
2. Puree tomatoes in a small bowl and add to frypan. Add tomato paste and salt and pepper to taste. Allow to simmer for 20 minutes.
3. Fold Parmesan cheese through sauce just before serving.

### **Spaghetti Cabonara**

1 quantity pasta dough

#### **Sauce**

3 tablespoons olive oil

½ cup parmesan cheese

2 cloves garlic, crushed

4 eggs

6 rashers bacon, chopped

Pepper to taste

⅓ cup wine

2 tablespoons parsley, chopped

¼ cup cheddar cheese

1. Using a pasta machine, roll out pasta dough into three 10cm x 40cm rectangular pieces. Using the pasta machine, roll the pasta through the spaghetti guide to cut pasta.
2. Bring a large saucepan of water to the boil. Add 1 tablespoon of oil and cook spaghetti for 5-8 minutes or until al dente. Serve with fresh tomato sauce.
3. Heat oil in a large frypan and add garlic. Stir until garlic is golden. Add bacon and cook until crisp. Add wine and simmer for 1 minute.
4. Whisk cheese, eggs, pepper and parsley in a bowl. Add mixture to the pan and stir until well combined over low heat.
5. Add the cooked pasta to the pan and toss through sauce until well combined. Serve warm with extra parmesan cheese.

# Pizzas & Other Versatile Doughs

## Method

1. Place all ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program (12) **PIZZA DOUGH** and press "START".
4. Remove dough from bread pan and follow instructions given for each recipe.

## Pizza Dough

### Dough

Water 290ml

Sugar 1 teaspoon

Olive oil 2 tablespoons

Plain flour 480g (3 cups)

Salt ½ teaspoon

Yeast 2½ teaspoons

1. Remove completed dough from the bread pan. Grease two pizza trays. Heat oven to 180°C.
2. Divide dough in half. Roll dough to fit pizza trays. Spread with favourite toppings and bake for 20 minutes at 180°C or until cooked.

## Herb Focaccia

### Dough

Water 330ml

Olive oil 1 tablespoon

Salt ½ teaspoon

Skim milk powder

1 tablespoon

Sugar 2 teaspoons

Plain flour 480g (3 cups)

Yeast 2½ teaspoons

### Topping

2 tablespoons olive oil

1 teaspoon oregano

1 teaspoon chopped basil

1. Remove completed dough from bread pan. Grease rectangular baking tray.
2. Knead dough with a little extra flour until elastic and dough springs back when pressed. Shape to fit baking tray.
3. Cover and allow to rise for 30 minutes. Using your knuckles, press small indents into dough.
4. Brush surface with oil and sprinkle with herbs and bake in a pre-heated oven for 30 minutes or until golden.

# Pizzas & Other Versatile Doughs - continued

## Hot Cross Buns

Dough

Water 330ml

Margarine 2 tablespoons

Egg 1 x 60g

Sultanas  $\frac{3}{4}$  cup

Nutmeg  $\frac{1}{2}$  teaspoon

Salt  $\frac{1}{2}$  teaspoon

Brown sugar  $\frac{1}{4}$  cup

Plain flour 520g ( $3\frac{1}{4}$  cups)

Yeast  $2\frac{1}{2}$  teaspoons

## Crosses

Plain flour 80g ( $\frac{1}{2}$  cup)

Water 80ml

Sugar 2 teaspoons

## Glaze

Water 2 tablespoons

Sugar 2 tablespoons

Gelatine 1 teaspoon

1. Remove completed dough from bread pan. Line a baking tray with baking paper.
2. Knead dough on a floured surface until elastic and springs back when pressed. Divide dough into 12 pieces. Shape each piece into a ball. Place close together on baking tray. Cover and allow to rise for 30 minutes.
3. **CROSSES:** Mix flour and water together until smooth. Pipe crosses over risen dough.
4. Bake buns for 30 minutes in a pre-heated oven at 180°C until golden brown.

5. **GLAZE:** Combine ingredients in a jug.

Microwave on Medium for 1-2 minutes.

Brush over hot buns.

Makes 12 buns.

## Breadsticks

### Dough

Water 240ml

Margarine 2 tablespoons

Salt  $\frac{1}{2}$  teaspoon

Sugar 2 teaspoons

Bread improver  $\frac{3}{4}$  teaspoon

Plain flour 480g (3 cups)

Yeast  $2\frac{1}{2}$  teaspoons

### Topping

1 teaspoon water

1 egg white

Sesame seeds

1. Remove completed dough from bread pan. Line a baking tray with baking paper. Heat oven to 180°C.
2. Divide dough into 30 pieces. Roll each piece into a 20cm rope. Place 2.5cm apart on baking tray. Cover and allow dough to rise for 30 minutes or until puffy.
3. Beat water with the egg white; brush dough. Sprinkle with sesame seeds. Bake for 25 minutes or until breadsticks are golden brown.

Makes 30.

# Pizzas & Other Versatile Doughs - continued

## **Bread rolls**

### **Dough**

Water 250ml

Sugar  $\frac{1}{4}$  cup

Egg 1 x 60g

Bread improver  $\frac{3}{4}$  teaspoon

Margarine 2 tablespoons

Plain flour 520g ( $3\frac{1}{4}$  cups)

Salt  $\frac{1}{2}$  teaspoon

Yeast  $2\frac{1}{2}$  teaspoons

### **Topping**

Margarine, melted

1. Remove completed dough from bread pan. Line a baking tray with baking paper. Heat oven to 180°C.
2. Divide dough into 15 pieces and shape each piece into a ball. Place on baking tray, cover and allow to rise for 30 minutes or until doubled in size.
3. Brush with margarine. Bake for 15 minutes or until golden brown.

## **Brown and White Rice Bread**

### **Wet Ingredients**

Eggs 3 x 60g

Canola oil  $\frac{1}{4}$  cup

Skim milk powder  $\frac{1}{2}$  cup

Cider vinegar  $1\frac{1}{2}$  teaspoons

Water 375ml

### **Dry Ingredients**

Sugar 3 tablespoons

Salt  $1\frac{1}{2}$  teaspoons

Xanthan or guar gum  $1\frac{1}{4}$  teaspoons

Brown rice flour 100g

White rice flour 200g

Yeast  $2\frac{1}{4}$  teaspoons

## **Cheese Bread**

### **Wet Ingredients**

Eggs 3 x 60g

Canola oil 3 tablespoons

Skim milk powder  $\frac{1}{4}$  cup

Water 425ml

### **Dry Ingredients**

Cheddar cheese, grated  $\frac{1}{2}$  cup

Celery seeds  $1\frac{1}{2}$  teaspoons

Poppy seeds 1 tablespoon

Onion, minced 1 tablespoon

Xanthan or guar gum  $3\frac{1}{2}$  teaspoons

Brown rice flour 100g

White rice flour 200g

Salt 1 teaspoon

Sugar 2 tablespoons

Yeast  $2\frac{1}{4}$  teaspoons

# Pizzas & Other Versatile Doughs - continued

## Cardamon Flavoured Fruit Bread

### Wet Ingredients

Eggs 3 x 60g  
Cider vinegar 1½ teaspoons  
Canola oil ¼ cup  
Water 375ml  
Skim milk powder ½ cup

### Dry Ingredients

Mixed fruit, chopped ½ cup  
Sugar 3 tablespoons  
Cardamon, ground 2 teaspoons  
Salt 1½ teaspoons  
Xanthan or guar gum 2½ teaspoons  
Potato flour 80g  
Tapioca flour 40g  
White rice flour 200g  
Yeast 2¼ teaspoons

## Caramel Pecan Rolls

### Dough

Water 250ml  
Margarine 2 tablespoons  
Egg 1 x 60g  
Salt ½ teaspoon  
Sugar 2 tablespoons  
Plain flour 520g (3¼ cups)  
Yeast 2½ teaspoons

### Filling

Margarine, melted 80g  
Brown sugar ½ cup  
Pecan halves ⅔ cup  
Cinnamon 2 teaspoons

1. Remove completed dough from bread pan. Grease and line a 22cm square baking pan.
2. Mix margarine, brown sugar, pecan halves and cinnamon.
3. Roll out dough into 45cm x 22cm rectangle on lightly floured surface.
4. Spread with filling. Roll up beginning at short side. Pinch edge of dough into roll to seal. Cut into 2.5cm slices and place in pan.
5. Cover and allow to rise for 1 hour or until doubled in size.
6. Place in a pre-heated oven and bake for 30 minutes at 180°C or until golden brown.

# Pizzas & Other Versatile Doughs - continued

## Calzones

### Dough

- Water 250ml
- Olive oil 1 tablespoon
- Salt ½ teaspoon
- Sugar 1 teaspoon
- Plain flour 400g (2½ cups)
- Yeast 2½ teaspoons

### Pesto Filling

- 6 sundried tomatoes
- 6 tablespoons pesto
- 1½ cups shredded mozzarella
- 1 cup mushrooms, sliced
- ¾ cup chopped bacon
- Salt/pepper to taste

- 1 egg, lightly beaten, for brushing
- 1. Remove completed dough from bread pan. Line a baking tray with greaseproof paper. Heat oven to 180°C.
- 2. Divide dough into 6 equal parts. Roll each part into 18cm circle on a lightly floured surface with a rolling pin. Spread a layer of pesto onto each circle within 2cm of edge.
- 3. Layer cheese, bacon, mushrooms and tomatoes on half of each circle within 1 inch of edge. Sprinkle with salt and pepper.
- 4. Fold dough over filling; fold edge up and pinch securely to seal. Place on baking tray. Brush with egg. Bake 25-30 minutes or until golden brown.

Makes 6.

## Cinnamon Rolls

### Dough

- Water 250ml
- Margarine 2 tablespoons
- Egg 1 x 60g
- Salt ½ teaspoon
- Sugar 2 tablespoons
- Plain flour 520g (3¼ cups)
- Yeast 2½ teaspoons

### Filling

- Margarine, melted 3 tablespoons
- Sugar ½ cup
- Cinnamon 2 tablespoons

1. Remove completed dough from bread pan. Grease and line a 25cm square baking pan.
2. Mix sugar and cinnamon. Roll out dough into 45 x 22cm rectangle on lightly floured surface. Brush with margarine; sprinkle with sugar-cinnamon mixture. Roll up beginning at short side. Pinch edge of dough into roll to seal. Cut into 2.5cm slices and place in pan.
3. Cover and allow to rise for 1¼ hours or until doubled in size.
4. Place in pre-heated oven and bake for 30 minutes at 180°C or until golden brown. Lightly drizzle with glaze.

**Glaze:** Mix ½ cup icing sugar, ¼ teaspoon vanilla essence and 2 tablespoons milk until thin enough to drizzle.

# Glazes & Spreads

## **Garlic Butter**

### **Mix:**

¼ cup margarine or butter, softened  
⅓ teaspoon garlic powder

## **Herb-Cheese Butter**

### **Mix:**

¼ cup margarine or butter, softened  
1 tablespoon grated Parmesan cheese  
1 teaspoon chopped fresh parsley  
¼ teaspoon dried oregano leaves  
Pinch of garlic salt

## **Italian Herb Butter**

### **Mix:**

¼ cup margarine or butter, softened  
½ teaspoon Italian seasoning  
Pinch of garlic salt

## **Choco-Banana Spread**

### **Mix:**

⅓ cup mashed rip banana  
⅓ cup semisweet chocolate chips, melted.

## **Fruited Cream Cheese Spread**

### **Mix:**

Beat on medium speed until fluffy;  
250g cream cheese, softened  
¼ cup favourite fruit jam

## **Honey-Walnut Spread**

### **Mix:**

200g cream cheese, softened  
1 tablespoon chopped walnuts

## **Herb-Cream Cheese Spread**

### **Mix:**

200g whipped cream cheese  
1 teaspoon chopped fresh

or ½ teaspoon dried dill

1 small clove garlic, crushed

## **Ham and Swiss Spread**

### **Mix:**

250g cream cheese, softened  
2 tablespoons finely chopped ham  
1 tablespoon shredded Swiss Cheese  
½ teaspoon prepared mustard

## **Ripe Olive Spread**

### **Mix:**

Process in food processor or blender until slightly coarse;  
1½ cups pitted ripe olives  
3 tablespoons olive oil  
3 tablespoons capers, drained,  
3 flat anchovy fillets, drained  
1 teaspoon Italian seasoning  
2 cloves garlic

## **Whipped Honey-Orange Spread**

### **Mix:**

Beat on medium speed until fluffy;  
250g margarine or butter, softened  
2 tablespoons honey  
2 teaspoons grated orange peel

## **Browned Butter Glaze Spread**

### **Mix:**

2 tablespoons margarine or butter  
⅔ cup icing sugar  
½ teaspoon vanilla  
3 to 4 teaspoons milk

Heat margarine in saucepan over medium heat until light brown; cool. Stir in icing sugar and vanilla. Stir in milk until smooth and thin enough to drizzle.

## Glazes & Spreads - continued

### **Cinnamon Glaze**

#### **Mix:**

Mix until thin enough to drizzle;

½ cup icing sugar

¼ teaspoon ground cinnamon

1½ to 2 teaspoons water

### **Citrus Glaze**

#### **Mix:**

Mix until thin enough to drizzle;

½ cup icing sugar

1 teaspoon grated lemon or orange peel

1½ to 2 teaspoons lemon or orange juice

### **Creamy Vanilla Glaze**

#### **Mix:**

Mix until thin enough to drizzle;

½ cup icing sugar

¼ teaspoon vanilla

1½ to 2 teaspoons milk

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## Toppings

### **Suggested toppings:**

Chopped bacon

Chopped onion

Sliced salami

Grated cheese

Poppy seeds

Sesame seeds

Herbs

Sea salt

Spices

Sliced olives

Coconut

Chopped capsicum

Sun-dried tomatoes

Chocolate sprinkles

Hundreds and thousands

750g	LIGHT	3:08 – 15:08	-	3	20	30(30°C)	20S	33(30°C)	10S	49(30°C)	53(11°C)
	MEDIUM	3:16 – 15:06	-	3	20	30(30°C)	20S	33(30°C)	10S	49(30°C)	61(11°C)
	DARK	3:26 – 15:06	-	3	20	30(30°C)	20S	33(30°C)	10S	49(30°C)	71(11°C)
1.0kg	LIGHT	3:12 – 15:02	-	3	20	30(30°C)	20S	33(30°C)	10S	49(30°C)	57(11°C)
	MEDIUM	3:20 – 15:00	-	3	20	30(30°C)	20S	33(30°C)	10S	49(30°C)	65(11°C)
	DARK	3:30 – 15:00	-	3	20	30(30°C)	20S	33(30°C)	10S	49(30°C)	75(11°C)
1.25kg	LIGHT	3:17 – 15:07	-	3	20	30(30°C)	20S	33(30°C)	10S	49(30°C)	62(11°C)
	MEDIUM	3:25 – 15:00	-	3	20	30(30°C)	20S	33(30°C)	10S	49(30°C)	70(11°C)
	DARK	3:35 – 15:00	-	3	20	30(30°C)	20S	33(30°C)	10S	49(30°C)	80(11°C)
750g	LIGHT	2:06 – 15:06	-	2	20	-	-	-	-	50(35°C)	54(11°C)
	MEDIUM	2:09 – 15:09	-	2	20	-	-	-	-	50(35°C)	57(11°C)
	DARK	2:14 – 15:04	-	2	20	-	-	-	-	50(35°C)	62(11°C)
1.0kg	LIGHT	2:07 – 15:07	-	2	20	-	-	-	-	50(35°C)	55(11°C)
	MEDIUM	2:10 – 15:00	-	2	20	-	-	-	-	50(35°C)	58(11°C)
	DARK	2:15 – 15:05	-	2	20	-	-	-	-	50(35°C)	63(11°C)
1.25kg	LIGHT	2:09 – 15:09	-	2	20	-	-	-	-	50(35°C)	57(11°C)
	MEDIUM	2:12 – 15:02	-	2	20	-	-	-	-	50(35°C)	60(11°C)
	DARK	2:17 – 15:07	-	2	20	-	-	-	-	50(35°C)	65(11°C)
750g	LIGHT	2:23 – 15:03	-	3	15	-	-	25(35°C)	30S	30(35°C)	55(11°C)
	MEDIUM	2:31 – 15:01	-	3	15	-	-	25(35°C)	30S	30(35°C)	63(11°C)
	DARK	3:41 – 15:01	-	3	15	-	-	25(35°C)	30S	30(35°C)	73(11°C)
1.0kg	LIGHT	2:08 – 15:08	-	3	15	-	-	25(35°C)	30S	30(35°C)	57(11°C)
	MEDIUM	2:16 – 15:06	-	3	15	-	-	25(35°C)	30S	30(35°C)	65(11°C)
	DARK	2:26 – 15:06	-	3	15	-	-	25(35°C)	30S	30(35°C)	75(11°C)
1.25kg	LIGHT	2:10 – 15:00	-	3	15	-	-	25(35°C)	30S	30(35°C)	60(11°C)
	MEDIUM	2:18 – 15:08	-	3	15	-	-	25(35°C)	30S	30(35°C)	68(11°C)
	DARK	2:28 – 15:08	-	3	15	-	-	25(35°C)	30S	30(35°C)	78(11°C)
750g	LIGHT	3:37 – 15:07	30(35°C)	3	20	38(35°C)	20S	25(35°C)	8S	50(35°C)	51(11°C)
	MEDIUM	3:45 – 15:05	30(35°C)	3	20	38(35°C)	20S	25(35°C)	8S	50(35°C)	59(11°C)
	DARK	3:55 – 15:05	30(35°C)	3	20	38(35°C)	20S	25(35°C)	8S	50(35°C)	69(11°C)
1.0kg	LIGHT	3:42 – 15:02	30(35°C)	3	20	38(35°C)	20S	25(35°C)	8S	50(35°C)	56(11°C)
	MEDIUM	3:50 – 15:00	30(35°C)	3	20	38(35°C)	20S	25(35°C)	8S	50(35°C)	64(11°C)

LIGHT	3:15 – 15:05	-	3	20	40(30°C)	20S	24(30°C)	10S	51(30°C)	57(10S)
MEDIUM	3:23 – 15:03	-	3	20	40(30°C)	20S	24(30°C)	10S	51(30°C)	65(10S)
DARK	3:33 – 15:03	-	3	20	40(30°C)	20S	24(30°C)	10S	51(30°C)	75(10S)
LIGHT	3:17 – 15:07	-	3	20	40(30°C)	20S	24(30°C)	10S	51(30°C)	59(10S)
MEDIUM	3:25 – 15:05	-	3	20	40(30°C)	20S	24(30°C)	10S	51(30°C)	67(10S)
DARK	3:35 – 15:05	-	3	20	40(30°C)	20S	24(30°C)	10S	51(30°C)	77(10S)
LIGHT	3:21 – 15:01	-	3	20	40(30°C)	20S	24(30°C)	10S	51(30°C)	63(10S)
MEDIUM	3:29 – 15:09	-	3	20	40(30°C)	20S	24(30°C)	10S	51(30°C)	71(10S)
DARK	3:39 – 15:09	-	3	20	40(30°C)	20S	24(30°C)	10S	51(30°C)	81(10S)
LIGHT	3:17 – 15:07	-	3	22	44(30°C)	20S	28(30°C)	10S	50(30°C)	50(11S)
MEDIUM	3:25 – 15:05	-	3	22	44(30°C)	20S	28(30°C)	10S	50(30°C)	58(11S)
DARK	3:35 – 15:05	-	3	22	44(30°C)	20S	28(30°C)	10S	50(30°C)	68(11S)
LIGHT	3:22 – 15:02	-	3	22	44(30°C)	20S	28(30°C)	10S	50(30°C)	55(11S)
MEDIUM	3:30 – 15:00	-	3	22	44(30°C)	20S	28(30°C)	10S	50(30°C)	63(11S)
DARK	3:40 – 15:00	-	3	22	44(30°C)	20S	28(30°C)	10S	50(30°C)	73(11S)
LIGHT	3:29 – 15:09	-	3	22	44(30°C)	20S	28(30°C)	10S	50(30°C)	62(11S)
MEDIUM	3:37 – 15:07	-	3	22	44(30°C)	20S	28(30°C)	10S	50(30°C)	70(11S)
DARK	3:47 – 15:07	-	3	22	44(30°C)	20S	28(30°C)	10S	50(30°C)	80(11S)
LIGHT	1:16 – 15:06	-	3	13	-	-	-	-	-	60(11C)
MEDIUM	1:21 – 15:01	-	3	13	-	-	-	-	-	65(11C)
DARK	1:26 – 15:06	-	3	13	-	-	-	-	-	70(11C)
LIGHT	1:20 – 15:00	-	3	13	-	-	-	-	-	64(11C)
MEDIUM	1:25 – 15:05	-	3	13	-	-	-	-	-	69(11C)
DARK	1:30 – 15:00	-	3	13	-	-	-	-	-	74(11C)
LIGHT	1:30 – 15:00	-	3	13	-	-	-	-	-	74(11C)
MEDIUM	1:35 – 15:05	-	3	13	-	-	-	-	-	79(11C)
DARK	1:40 – 15:00	-	3	13	-	-	-	-	-	84(11C)

# Program Setting Times and Display Information

The LCD window will tell you if there is a problem with your Quantum SmartBake. Always use your Quantum SmartBake in a room free of drafts. Do not use your

Quantum SmartBake outdoors, near a heat vent or in direct sunlight.

DISPLAY READS	PROBLEM	SOLUTION
“0:00” (:) flashing	Select program setting	Use the Menu button to select program.
“E:01” flashing	The baking chamber is too hot to begin another cycle	Open the lid and remove bread pan to cool the chamber. After the panel message disappears, put the bread pan back into the chamber and press START again.
“E:02” flashing	Sensor malfunction	Contact Customer Service on the toll free number 1800 025 059.
“E:03” flashing	Sensor malfunction	
“E:04” flashing	CPU malfunction	
“E:05” flashing	Heater control malfunction	
“E:08” flashing	Heater control malfunction	

**Note:** After baking a loaf of bread, it is recommended to cool the breadmaker down to room temperature as temperatures above ambient reduce the rising height of the bread due to the sensitivity of yeast.

You will hear a beep when:

The power is turned ON	Long beep
Select a setting from the Menu	Short beep
Invalid key-in	Long beep
Commencement of baking cycle	2 long beeps
Completion of bread baking process	Short and Long beeps

# Troubleshooting: The Machine

Please check the following:		Machine Malfunctions							
		LED Time indicator does not turn on	Ingredients not mixed	Bread takes too long to bake	Sides of bread collapse and bottom is damp	Under-browned	Browned and centre sticky and raw or not baked	Sides brown but flour coated bottom	Slices unevenly and is sticky
Unplugged		◆							
Bread pan not inserted correctly									
Ingredient spilled on heater element									
Lid was repeatedly open during operation or left open						◆	◆		
Control Panel:	Program selection was wrong		◆			◆			
	Mode selection was wrong (DOUGH mode was chosen)						◆		
	Stop/Pause pad was pressed after starting						◆		
Bread left in bread pan too long after baking					◆				
Bread sliced just after baking (steam was not allowed to escape)									◆
Water added after kneading flour								◆	
Power Disruption				◆			◆		

# Troubleshooting: The Recipes

		Baking Results								
		Heavy Dense Texture	Not baked in centre	Open, coarse or holey texture	Collapse	Bread rises too much	Bread doesn't rise enough	Floured top	Over browned	Browned and floured sides, centre sticky and raw
<b>Please check the following:</b>										
<b>MEASUREMENT ERRORS</b>	<b>FLOUR</b>	Not enough	◆							
		Too much	◆			◆				
	<b>YEAST</b>	Not enough			◆		◆			
		Too much				◆				
	<b>WATER or LIQUID</b>	Not enough	◆				◆			
		Too much		◆	◆	◆	◆	◆		◆
	<b>SUGAR</b>	Omitted	◆							
		Too much				◆	◆		◆	
<b>SALT</b>	Omitted			◆	◆	◆				
<b>FLOUR:</b>	Stale or generic brand flour used	◆					◆			
	Self raising Flour was used		◆				◆	◆		
<b>YEAST:</b>	Old yeast used	◆			◆		◆			
	Wrong type of yeast used	◆			◆		◆			
Hot water was used instead of water at room temperature					◆		◆			

# Notes

# Notes

# Notes



Instruction/Recipe Supplement for New Zealand

## NEW ZEALAND SUPPLEMENT

### PLEASE READ THIS BOOKLET FIRST

This booklet covers the use and care of the following Sunbeam Breadmakers:

BM7800 QUANTUM SMARTBAKE which can produce loaf sizes 750g; 1.0kg and 1.25kg

BM3500 COOL TOUCH BAKEHOUSE which can produce loaf sizes 750g; 1.0kg

BM2500 BAKEHOUSE COMPACT which can produce loaf size 750g

BM2100 COMPACT BAKEHOUSE which can produce loaf size 750g

# New Zealand Instructions and Recipes for the:

BM7800 QUANTUM SMARTBAKE which can produce loaf sizes 750g; 1.0kg and 1.25kg

BM3500 COOL TOUCH BAKEHOUSE which can produce loaf sizes 750g; 1.0kg

BM2500 BAKEHOUSE COMPACT which can produce loaf size 750g

BM2100 COMPACT BAKEHOUSE which can produce loaf size 750g

The main Instruction/Recipe Booklet was written in Australia. While most of the information in it is applicable to New Zealand, there are some ingredients and measurements that are different.

This Instruction and Recipe Supplement has been produced to ensure you get the optimum results with your Sunbeam Breadmaker.

The Supplement provides:

- Information on the best ingredients to use.
- Advice on measuring ingredients.
- Some popular recipes adapted for New Zealand.
- A guide for adapting the recipes in the main Instruction/ Recipe Booklet for your own use.

## **How to use the recipes in the main instruction booklet**

- Where it lists 'Tandaco Dry Yeast', you must use Edmonds Surebake Yeast instead (bottle with red lid).
- We recommend using 1 teaspoon of Edmonds Surebake Yeast to every cup of flour.
- Where it lists plain flour, you must use High Grade White Flour.
- Do not use 'Bread Improver' as listed in some recipes. The Edmonds Surebake Yeast contains 'improvers' which ensure excellent results.

- You can check the consistency of the dough part-way through the initial kneading cycle (about 20 minutes after the machine has started). Lift the lid and have a quick look. The dough should be smooth, soft, and slightly sticky and have a tendency to flatten and catch the sides of the container.
- When making jam, instead of Jam Setta, use Jam Setting Mix, which is available at most supermarkets.

# Ingredients to use

## Flour

Use fresh, good quality flour. Do not use self-raising flour.

## White Flour

Most large New Zealand milling companies produce two lines of white flour for the domestic market. One is finely milled 'weak' flour which is ideal for sponges, biscuits, shortbread and short pastry. This type of flour is labelled as standard or plain flour. The second is a strong flour which has been designed for general household baking, including fruit cakes, loaves, pizzas and bread. These 'strong' bread making flours are labelled by the two main milling companies as 'High Grade' and bread making is listed as a possible use. Some small independent mills also market 'strong' flour, labelled as suitable for bread making. We recommend the use of High Grade or bread flour for use in Sunbeam breadmakers. White Flour should be stored in its bag on a cool, dry airy shelf. If your kitchen is rather steamy and warm, keep your flour in an airtight container.

## Wholemeal

Wholemeal should always be bought in quantities which can be used up within 8 weeks. Make sure you buy from a shop with a high turnover. Fresh wholemeal has a pleasant, almost sweet smell. Wholemeal which has been kept for too long or which has not been stored carefully has a sour or rancid smell. Store your wholemeal in a refrigerator (remember to allow measured wholemeal to return to room temperature before using to make bread). Wholemeal produced from 'stone ground' organically grown wheat may vary in bread making quality.

## Gluten Flour

Gluten Flour is made from white flour and is used to increase the size of loaves made from 100% wholemeal flour. Its use is optional.

## Yeast

The recipes in this booklet have been designed to use Edmonds Surebake dried yeast (red cap on bottle). This yeast mixture contains 'improvers' which ensure excellent results. Elfin Instant Dried Yeast may also be used instead. It is recommended that you add 50mg of vitamin C as an 'improver'. Use 1 ½ teaspoons of Elfin yeast for 750g and 1kg loaves. Cut a 100mg tablet of vitamin C (not flavoured) in half. Crush in a dessertspoon with the back of a teaspoon. Dissolve in the measured warm water before adding to the bread pan after the dry ingredients. Use this type of yeast with Elfin bread premixes (as per the instructions on the premix packaging).

## Sugars

White or brown sugar has been specified in the recipes in this booklet. Substitute honey, golden syrup, or treacle in the same amounts if desired. Do not use molasses as the New Zealand types may be too strong in flavour. Stiff honey, golden syrup or treacle should be warmed until just runny.

## Fats

Fats are used to enhance flavour and retain moisture. Oil is specified in the recipes. Choose a mild flavoured oil. You may substitute the same amount of softened butter, margarine or lecithin granules.

## Salt

Iodised New Zealand salt is used in all recipes. Salt controls the actions of the yeast so do not omit.

## Water

Use warm water or comfortably warm water (40-46°C). When you dip a finger in the water, it should feel slightly warm. For delay start loaves, use cold tap water.

## Jam

Instead of Jam Setta, use Jam Setting Mix, which is available at most supermarkets.

# Measuring Ingredients

New Zealand standard metric kitchen measures have been used for all the recipes. All measurements should be level. Accuracy with measuring is important when making bread in a breadmaker.

## **To measure flour**

For optimum results we recommend weighing flour. If scales are not available, use a set of standard metric cups and part cups. Do not use tableware cups. Stir the flour in the storage container, then using a scoop or a large spoon overfill the measuring cup without tapping or shaking. Use the back of a knife to scrape off the excess so that the flour is just level with the rim of the cup.

## **To measure water**

Use a standard metric measuring cup graduated in 10 ml divisions. Place the cup at eye level on a flat surface and fill to the required level.

## **To measure other ingredients**

Use standard metric spoons. A New Zealand metric teaspoon holds 5ml and a metric tablespoon holds 15ml. (note: an Australian metric tablespoon holds 20ml).

## **Abbreviations**

g	gram
ml	millilitre
mg	milligram
°C	degrees Celsius
Tbsp	tablespoon
tsp	teaspoon

## **Dough consistency**

When using a new recipe or a different batch of flour or if a recipe has not produced a satisfactory result, check the consistency of the dough, part way through the initial kneading cycle (about 10 minutes after the machine has started). Lift the lid and have a quick look. The dough should be smooth, soft and slightly sticky and have a tendency to flatten and catch the sides of the container. Dough which is too stiff will have ragged edges; it will not stick to the sides at all and forms a tight round ball. In this case add one tablespoon of extra water. Dough which is too soft will be sticky and be reluctant to form a ball. Add one tablespoon of extra flour.

# White Bread

## White Bread Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program BASIC.
4. Select CRUST colour, loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Note: If using the TURBO program setting, additional baking time may be required. If so, simply select BAKE to continue baking.

Traditional White Loaf	750g	1.0kg	1.25kg
Water	315 ml	415 ml	515 ml
Margarine/Oil	1 Tbsp	2 Tbsp	3 Tbsp
Salt	1 ½ tsp	2 tsp	2 ½ tsp
Sugar	1 Tbsp	1 Tbsp	1 ½ Tbsp
Skim Milk Powder	1 Tbsp	2 Tbsp	3 Tbsp
High Grade Flour	3 cups	4 cups	4 ¾ cups
Surebake Yeast	3 tsp	4 tsp	4 ¾ tsp

# Wholemeal Bread

## Wholemeal Bread Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program WHEAT.
4. Select CRUST colour, loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Note: If using the TURBO program setting, additional baking time may be required. If so, simply select BAKE to continue baking.

Wholemeal Bread	750g	1.0kg	1.25kg
Water	320 ml	420 ml	520 ml
Margarine/Oil	1 ½ Tbsp	2 Tbsp	2 ½ Tbsp
Salt	1 ½ tsp	2 tsp	2 ½ tsp
Brown Sugar	1 ½ Tbsp	2 Tbsp	2 ½ Tbsp
Skim Milk Powder	1 Tbsp	3 Tbsp	4 Tbsp
Gluten Flour	1 tsp	1 tsp	1 tsp
Wholemeal Flour	3 cups	4 cups	4 ¾ cups
Surebake Yeast	3 tsp	4 tsp	4 ¾ tsp

# French Bread

## French Bread Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program FRENCH.
4. Select CRUST colour, loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Note: If using the TURBO program setting, additional baking time may be required. If so, simply select BAKE to continue baking.

French Bread	750g	1.0kg	1.25kg
Water	290 ml	350ml	410 ml
Margarine/Oil	1 ½ Tbsp	2 Tbsp	2 ½ Tbsp
Salt	1 tsp	2 tsp	3 tsp
Sugar	1 Tbsp	1 Tbsp	1 ½ Tbsp
High Grade Flour	3 cups	4 cups	4 ¾ cups
Surebake Yeast	3 tsp	4 tsp	4 ¾ tsp

# Multigrain Bread

## Multigrain Bread Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program WHEAT.
4. Select CRUST colour, loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Note: If using the TURBO program setting, additional baking time may be required. If so, simply select BAKE to continue baking.

Multigrain Bread	750g	1.0kg	1.25kg
Water	370ml	470 ml	570 ml
Margarine/Oil	1 ½ Tbsp	2 Tbsp	2 ½ Tbsp
Salt	1 tsp	1 ½ tsp	2 tsp
Kibbled Wheat	2 Tbsp	3 Tbsp	4 Tbsp
Oat Bran	2 Tbsp	3 Tbsp	4 Tbsp
Brown Sugar	1 ½ Tbsp	2 Tbsp	2 ½ Tbsp
Skim Milk Powder	1 Tbsp	3 Tbsp	4 Tbsp
Wholemeal Flour	1 cup	2 cups	2 cups
High Grade Flour	2 cups	2 cups	2 ½ cups
Surebake Yeast	3 ⅓ tsp	4 ⅓ tsp	4 ½ tsp

# Cinnamon Raisin Bread

## Cinnamon Raisin Bread Method

1. Place ingredients into bread pan and the fruit & nut dispenser in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program SWEET.
4. Select CRUST colour, loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Note: If using the TURBO program setting, additional baking time may be required. If so, simply select BAKE to continue baking.

Cinnamon Raisin Loaf	750g	1.0kg	1.25kg
Water	250 ml	375ml	500 ml
Cinnamon	2 tsp	3 tsp	4 tsp
Margarine/Oil	1 Tbsp	2 Tbsp	3 Tbsp
Salt	1 ½ tsp	2 tsp	2 ½ tsp
Brown Sugar	2 Tbsp	3 Tbsp	4 Tbsp
Skim Milk Powder	1 Tbsp	2 Tbsp	3 ½ tsp
High Grade Flour	3 cups	4 cups	4 ¾ cups
Sure Bake Yeast	3 tsp	4 tsp	4 ¾ tsp
<b>Fruit &amp; Nut Dispenser</b>			
Sultanas or Raisins	½ cup	¾ cup	¾ cup

# Jam & Cake

## Follow the instructions listed in the main Instruction and Recipe Booklet

Use Jam setting Mix instead of Jam Setta (Refer to page 9 of this supplement for instructions on how to adapt recipes in the main Instruction and Recipe Booklet)

# Bread Rolls

## Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program DOUGH and press "START".
4. Remove completed dough from the bread pan. Line a baking tray with baking paper. Heat oven to 180°C.
5. Divide dough into 15 pieces and shape each piece into a ball. Place on baking tray, cover and allow to rise for 30 minutes or until doubled in size.
6. Brush with margarine. Bake for 15 minutes or until golden brown.

Ingredients	15 Rolls
Water	280ml
Egg	1
Oil	2 Tbsp
Salt	½ tsp
Sugar	2 Tbsp
High grade flour	3 cups
Surebake yeast	3 tsp

# Pizza Dough

## Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program DOUGH or PIZZA DOUGH if your machine has that option, and press 'START'.
4. Remove completed dough from the bread pan.
5. Grease 2 pizza trays, heat oven to 180°C
6. Divide dough in half. Roll dough to fit pizza trays. Spread with your favourite toppings and bake for 20 minutes or until cooked.

Ingredients	2 medium
Water	280ml
Olive Oil	3 Tbsp
Salt	½ tsp
Sugar	1 Tbsp
High grade flour	3 cups
Surebake yeast	3 tsp

# Hot Cross Buns

## Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program DOUGH and press "START".
4. Remove completed dough from the bread pan. Line a baking tray with baking paper.
5. Knead dough on a floured surface until elastic and springs back when pressed. Divide dough into 12 pieces. Shape each piece into a ball. Place close together on baking tray. Cover and allow to rise for 30 minutes,
6. **CROSSES:** Mix flour & water together until smooth. Pipe crosses over risen dough.
7. Bake buns for 30 minutes in a pre-heated oven at 180°C until golden brown.
8. **GLAZE:** Combine ingredients in a jug. Microwave on Medium for 1-2 minutes. Brush over hot buns.

Ingredients	12 Rolls
Water	310ml (1 ¼ cups)
Egg (measure with water*)	1
Oil	2 Tbsp
Sultanas	¾ cup
Nutmeg	½ tsp
Salt	½ tsp
Brown Sugar	4 Tbsp
High grade flour	3 ¼ cups
Surebake yeast	3 ¼ tsp

\*place egg at bottom of cup then add water to reach 310 ml

CROSSES	
Plain Flour	½ cup
Water	80ml
Sugar	2 tsp
GLAZE	
Water	2 Tbsp
Sugar	2 Tbsp
Gelatine	1 tsp

# Troubleshooting

## **Special Concerns**

For important information on troubleshooting, please read the main Instruction/Recipe booklet.

For further assistance, please phone Sunbeam Customer Services 0800 SUNBEAM (0800 786 232)

## **For Service in New Zealand**

If your Sunbeam Breadmaker is within the 12 month warranty period, enquiries in the first instance should be directed to Sunbeam Customer Services. Please contact our Customer Services hot line **0800 SUNBEAM (0800 786 232)**

Should your Breadmaker be outside the 12 month warranty period, please refer to an authorised Sunbeam Service agent. They will be able to assist you with any non-warranty concerns you may have.

# 12 Month Replacement Guarantee

In the unlikely event that this appliance develops any malfunction within 12 months of purchase (3 months commercial use) due to faulty materials or manufacture, we will replace it for you free of charge.

Should you experience any difficulties with your appliance, please phone our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand. Alternatively, you can send a written claim to Sunbeam at the address listed below. On receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the appliance is defective, advise you on how to obtain a replacement or refund.

Your Sunbeam 12 Month Replacement Guarantee naturally does not cover misuse or negligent handling and normal wear and tear.

Similarly your 12 Month Replacement Guarantee does not cover freight or any other costs incurred in making a claim. Please retain your receipt as proof of purchase.

The benefits given to you by this guarantee are in addition to your other rights and remedies under any laws which relate to the appliance.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law and under the New Zealand Consumer Guarantees Act.

In Australia you are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Should your appliance require repair or service after the guarantee period, contact your nearest Sunbeam service centre.

For a complete list of Sunbeam's authorised service centres visit our website or call:

## **Australia**

[www.sunbeam.com.au](http://www.sunbeam.com.au)

**1300 881 861**

Units 5 & 6, 13 Lord Street  
Botany NSW 2019 Australia

## **New Zealand**

[www.sunbeam.co.nz](http://www.sunbeam.co.nz)

**0800 786 232**

26 Vestey Drive, Mt Wellington  
Auckland, New Zealand

## Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

### In Australia

Visit [www.sunbeam.com.au](http://www.sunbeam.com.au)

Or call 1300 881 861

### In New Zealand

Visit [www.sunbeam.co.nz](http://www.sunbeam.co.nz)

Or call 0800 786 232

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