

Breville

Breville is a registered trademark of Breville Pty. Ltd.
ABN 98 000 092 928

Breville Customer Service Centre

Australian Customers

✉ Breville Customer Service Centre
Locked Bag 2000
Botany NSW 2019
AUSTRALIA

☎ Customer Service: 1300 139 798

Fax (02) 9384 9601

Email Customer Service askus@breville.com.au

New Zealand Customers

✉ Breville Customer Service Centre
Private Bag 94411
Greenmount
AUCKLAND, NEW ZEALAND

☎ Customer Service: 09 271 3980

Fax 0800 288 513

Email Customer Service askus@breville.com.au

www.breville.com.au



© Copyright. Breville Pty. Limited 2004
Due to continual improvements in design or otherwise,
the product you purchase may differ slightly from
the one illustrated in this booklet.



Model BB280
Issue 1/04

Breville

Baker's Oven

Electronic Bread Maker



INSTRUCTIONS FOR USE AND RECIPE BOOK

Model BB280

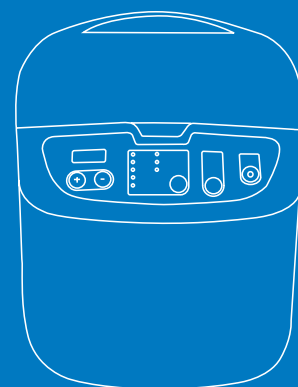
CONTENTS

	Page
Breville Recommends Safety First	4
Know your Breville Baker's Oven	6
Bread and Dough Settings	8
How to Use the Preset Timer	9
Using the Bake Only Setting	10
Beginner's Guide to Baking Your First Loaf	11
Weighing and Measuring	17
The Vital Ingredients	18
Hints and Tips to Better Bread Making	22
Questions and Answers	23
Control Panel Messages	26
Troubleshooting – Recipe	28
Troubleshooting – Machine	30
Care and Cleaning	32
Easy Bake Recipes	34
White and Savoury Breads	34
Rapid Bread	37
Sweeter Flavoured Bread	39
French Bread	42
Yeast Free Bread	43
Wholemeal and Grain Breads	45
Dough	48
Prepackaged Bread Mixes	52
Glazes	56

Baker's Oven

Congratulations

Congratulations on the purchase of your new Breville Baker's Oven.



BREVILLE RECOMMENDS SAFETY FIRST

We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

IMPORTANT SAFEGUARDS FOR YOUR BREVILLE BREAD MACHINE

- Do not place the bread machine near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, flour, etc. Vibration during the kneading cycles may cause the machine to move slightly.
- Do not place this appliance on or near a hot gas or electric burner or where it could touch a heated oven. Position the appliance a minimum distance of 10cm away from walls. This will help prevent the possibility of wall discolouration due to radiated heat.
- Always operate the bread machine on a stable and heat-resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Always ensure that there is dough or bread in the breadpan inserted in the bread machine when a baking cycle is in operation or when the Bake Only setting is selected.
- Do not place anything on top of the lid. Do not cover the air vents whilst the bread machine is in use.
- Do not touch hot surfaces. Allow the bread machine to cool down before cleaning any parts.
- Use oven mitts when removing the hot bread pan and the bread from the pan.
- Do not place hands inside the bread machine while in operation. Avoid contact with moving parts.
- Do not pour any ingredient directly into the baking chamber. Place ingredients into the bread pan only.
- Do not leave the lid standing open for extended periods of time.
- Always make sure the kneading blade is removed from the base of the baked loaf prior to slicing.
- Do not immerse the bread pan in water. Doing so may interfere with the free movement of the drive shaft. Wash only the interior of the bread pan.
- Keep the inside and the outside of the appliance clean. Follow the cleaning instructions provided in this book.
- This appliance is for household use only.
- Do not use this appliance for anything other than its intended use. Do not use outdoors.
- Unwind the cord before use.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- Do not immerse cord, plug or appliance in water or any other liquid.
- Always switch the appliance to OFF, switch the power off at the power outlet and then remove the plug when the appliance is not being used and before cleaning.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.
- Regularly inspect the power cord, plug and actual appliance for any damage. If found damaged in any way, immediately cease use and return the entire appliance to the nearest authorized Breville Service Centre for examination, replacement or repair.
- Any maintenance other than cleaning should be performed at an authorized Breville Service Centre.
- The installation of a residual current device [safety switch] is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

KNOW YOUR BREVILLE BAKER'S OVEN



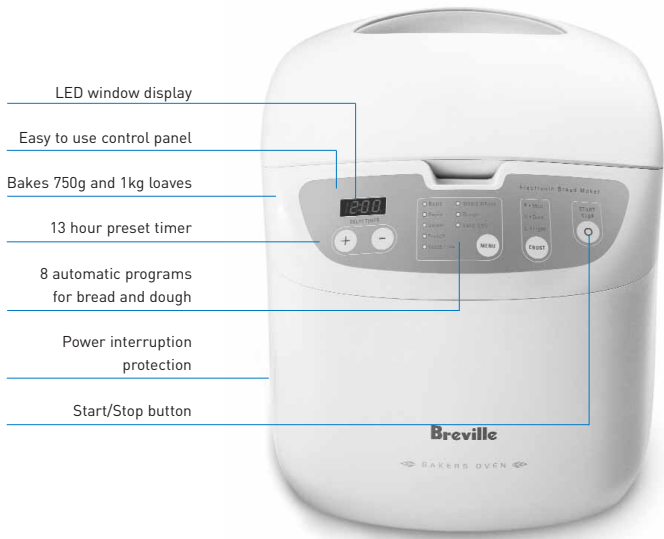
Large viewing window



Bread pan



Oven (baking chamber)



KNOW YOUR BREVILLE BAKER'S OVEN cont'd

MAIN FEATURES OF THE CONTROL PANEL

The Control Panel is activated by switching the bread machine on at the power point and at the ON/OFF switch located under the right-hand side of the appliance.

The Control Panel is designed to perform several functions. The LED display indicates the setting and crust colour selection then the completion time for the setting. The various buttons are used to set the functions and to start or stop the bread machine. The buttons should be pressed firmly. A soft "beep" sound is made as each button is pressed.



Display Window	The Display Window shows firstly the setting and crust colour selected, then automatically changes to show the total time for the setting. When the Start button is pressed the time displayed (in hours and minutes) is the time remaining until the selected setting is completed.
Menu	Press this button to select the 8 automatic settings available. These settings are listed on Page 8 "Bread and Dough Setting Selections". Each time the Menu button is pressed, the setting is changed and a red light illuminates alongside the setting selected. The setting selected is also shown on the Display Window as a number between 1 to 8.
Crust	Press the Crust button to select the 3 crust colours available for the bread settings only. The colour selected is shown on the Display Window as a letter P, H or L. P = Medium crust colour H = Dark crust colour L = Light crust colour
Timer	Use the Preset Timer to delay the start of the selected program. Press the + or - buttons (which will move time up or down in 10 minute increments) to preset the timer (Refer page 9).
Start/Stop	The Baker's Oven features a combined Start/Stop button. To Start: Press the Start button to commence the selected program or begin timer countdown for the Preset Timer. To Stop: To stop and cancel the bread machine in mid-cycle the Stop button must be pressed down and held for 5-10 seconds until the machine beeps and the Display Window is reset. This will result in the program being cancelled. DO NOT PRESS THE 'STOP' BUTTON when checking the bread as this will cancel the cycle. The machine will not continue operation.

BREAD AND DOUGH SETTINGS

SETTING 1. BASIC

When the bread machine is switched on the Display Window will show **1P** (Basic bread Medium crust colour). For a Dark or Light crust colour, press the **Crust** button once for **H** (Dark), twice for **L** (Light).

SETTING 2. RAPID

Press the **Menu** button once and the Display Window will show **2P** (Rapid bread, Medium crust colour). For a Dark or Light crust colour, press the **Crust** button once for **H** (Dark), twice for **L** (Light). This setting has shorter kneading and rising times.

SETTING 3. SWEET

Press the **Menu** button twice and the Display Window will show **3P** (Sweet bread, Medium crust colour). For a Dark or Light crust colour, press **Crust** button once for **H** (Dark), twice for **L** (Light). This setting is suitable for sweeter style breads as the rising times are longer and the baking temperature is lower.

SETTING 4. FRENCH

Press the **Menu** button three times and the Display Window will show **4P** (French bread, Medium crust colour). For a Dark or Light crust colour, press **Crust** button once for **H** (Dark), twice for **L** (Light). This setting is suitable for breads lower in fat and sugar as the rising times are longer and the baking temperature is higher. It will produce a coarsely textured crumb with a harder crust.

SETTING 5. YEAST FREE

Press the **Menu** button four times and the Display Window will show **5P** (Yeast Free, Medium crust colour). For a Dark or Light crust colour, press **Crust** button once for **H** (Dark), twice for **L** (Light). This setting uses doughs that rely on baking powder or bicarbonate of soda as the raising agent. Recipes for this cycle can be found in the "Yeast Free" section of this book.

SETTING 6. WHOLEWHEAT

Press the **Menu** button five times and the Display Window will show **6P** (Wholewheat bread, Medium crust colour). For a Dark or Light crust colour, press **Crust** button once for **H** (Dark), twice for **L** (Light).

SETTING 7. DOUGH

Press the **Menu** button six times and the Display Window will show **7** (Dough). Crust selection is not available on this setting. This setting takes 1 hour 30 minutes to complete. Remove the dough from the bread machine, hand shape, allow to rise again in a warm area then bake in a conventional oven. Instructions and recipes for Bread Rolls, Buns, Pizza and Focaccia are also included in the Dough section of this book.

SETTING 8. BAKE ONLY

Press the **Menu** button seven times and the Display Window will show **8** (Bake Only). Crust selection is not available on this setting. This setting is designed to allow extra baking of up to 1 hour if required. For those who enjoy a crispier crust extend the baking time or for added interest to your loaf try the delicious topping or melt ideas on page 10.

HOW TO USE THE PRESET TIMER

The Baker's Oven Preset Timer lets you wake up to the aroma of fresh baked bread in the morning. You can set the timer up to 13 hours in advance before you require the baked loaf.

Recipes using perishable ingredients should not be made using the Preset Timer

1. To bake a loaf of bread on the Basic Medium Bread setting using the Preset Timer, follow the steps 1-7 under the heading 'Beginners Guide to Your First Loaf' on pages 11-13.
2. To preset the timer use the + or - buttons on the control panel to enter the number of hours in which you want your bread to be ready (the amount of time shown in the Display Window will include the total setting time). To set the time, press the + button or - button the appropriate number of times until you see the required number of hours and minutes displayed. Each time the + button is pressed the timer advances 10 minutes. Each time the - button is pressed the timer is set back 10 minutes. Hold down the + or- buttons for speedier adjustments. If an error is made during or after your selection, press the Stop button twice and begin your selection again.
3. Press the Start button. The colon (:) in the time displayed begins to flash indicating that the Preset Timer has started. The remaining time will count down in one minute increments. When the time display indicates '0:00', baking is complete.

Example

Before leaving for work at 8.00 a.m., you wish to make a loaf of White Bread and have it ready for dinner at 6.00 p.m. (10 hours later):

- Press the + button until 10:00 hours appears in the Display Window.
- Press the Start button.
- The Baker's Oven will start making the bread at the appropriate time for it to be ready at exactly 6.00 p.m.



NOTE!!

The Preset Timer cannot be used with the Yeast Free Bread and Bake Only settings.

The Preset Timer cannot be used for all recipes. Individual recipes will specify if not suitable.

It is advisable before using the Preset Timer for the first time to test the recipe. It is also advisable to weigh and measure ingredients accurately to ensure the correct ratio of flour, water and other ingredients is used.

Use the Baker's Oven in an area not affected by extremes of heat and coldness to ensure efficient operation.

USING THE BAKE ONLY SETTING

The Bake Only setting of the Baker's Oven gives more versatility to your bread making. The Bake Only setting is useful when wishing to:

- Extend the baking time if a darker or crisper loaf crust is required.
- Crispen loaves already baked and cooled
- Rewarm loaves already baked and cooled.
- Delay bake a finished dough.
- Melt or crispen toppings

TO USE THE BAKE ONLY SETTING

1. Place the dough or bread into the bread pan and insert into bread machine.
2. Press the **Menu** button seven times and the Display Window will show **8** and then change automatically to **1:00**.
3. Press the **Start** button. The Bake Only setting will bake for 1 hour. This time cannot be altered. If the total hour is not required remove the bread after the sufficient time had elapsed and press the **Stop** button.



NOTE!!

Always ensure that there is dough or bread in the bread pan inserted in the bread machine when a baking cycle is in operation or when the Bake Only setting is selected.

TRY THIS CREATIVE IDEA FROM OUR TEST KITCHEN

1. When the baking cycle of a Bread selection has finished, press the **Stop** button and leave the bread in the bread pan in the bread machine.
2. Combine 3 tablespoons cheddar cheese, 3 tablespoons finely chopped bacon and 2 teaspoons chopped fresh chives.
3. Open the bread machine lid and carefully sprinkle combined ingredients over the top of loaf. Close the lid.
4. Press the **Menu** button seven times and the Display Window will show **8** and then change automatically to **1:00**.
5. Press the **Start** button.
6. After sufficient baking time to melt cheese and crisp bacon, press the **Stop** button. Carefully remove bread from the bread machine and bread pan. Allow to cool on a rack.

BEGINNER'S GUIDE TO BAKING YOUR FIRST LOAF

The following instructions are to be used when making Bread or Dough recipes from the recipe section of this book.

All recipes use local ingredients and Australian Standard Metric Measuring tools (cup, spoons and weighing scales) for accuracy in producing a 750g or 1kg loaf of bread. The actual weight of the baked loaf will vary depending on the weight of raw ingredients used. Before making your first loaf, remove any promotional stickers from the Baker's Oven. Do not remove the Baker's Oven logo located on the front panel of the bread machine.

STEP 1. OPEN THE LID AND REMOVE THE BREAD PAN

Open the lid and remove the bread pan from the machine by holding the handle and lifting straight up.

Always remove the bread pan from the Baker's Oven before adding ingredients to ensure ingredients are not spilt into the baking chamber and onto the element.



Before using for the first time, we recommend that the inside of the bread pan and the kneading blade be washed with warm soapy water, rinsed and dried thoroughly. Do not immerse the bread pan in water.

STEP 2. INSERT THE KNEADING BLADE

It is important that the kneading blade is properly inserted on the shaft in the base of the bread pan by aligning the flat edge on the inside of the kneading blade with the flat side of the shaft. If the blade is not inserted correctly the ingredients may not be mixed and kneaded properly.

STEP 3. ADD INGREDIENTS INTO THE BREAD PAN

It is **IMPORTANT** that the ingredients are added in the correct order listed in the recipe and that the ingredients are measured and weighed accurately or the dough may not mix correctly or rise sufficiently. All ingredients should be at room temperature 20 – 25°C. Ingredients should be added in the following order:

1. Liquid ingredients
2. Fat/Oil
3. Dry ingredients: salt, sugar, flour
4. Dry yeast

BEGINNER'S GUIDE TO BAKING YOUR FIRST LOAF cont'd



NOTE!!

If using pre-packaged bread mix, refer to recipes on Page 52.



NOTE!!

Mound the flour into the pan, make a small hollow in the centre and place the yeast there. If the yeast contacts the water before the kneading, the bread may not rise well. This is important when using the Preset Timer.

STEP 4. RETURN THE BREAD PAN TO THE MACHINE



Insert the bread pan into the machine as follows:

1. Place the bread pan into the baking chamber and locate the drive mechanism of the pan directly onto the drive mechanism in the baking chamber.
2. Push down on the bread pan firmly until it clicks into position.

STEP 5. CLOSE THE LID

It is not recommended to open the lid during operation except to check the consistency of the dough and add additional ingredients in the kneading cycle, or to glaze and add seeds to the top of the loaf in the baking cycle (Refer Page 56).

STEP 6. PLUG IN THE BREAD MACHINE

Insert plug into a 230/240V volt power outlet. Switch on at the power outlet and at the ON/OFF switch under the bread machine. The Display Window will show 1P then automatically change to show the total time 3:00 for the setting (Basic bread, Medium crust). A red light will illuminate beside Basic on the Settings list on the Control Panel.

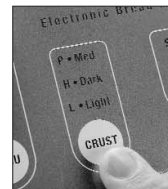
STEP 7. SELECT THE BREAD SETTING AND CRUST COLOUR

Press the **Menu** button until the Display Window indicates the number of the required setting. The red light on the Settings list will also indicate the setting selected.

The letter **P** (Medium crust) will also show in the Display Window when a bread setting is selected.

BEGINNER'S GUIDE TO BAKING YOUR FIRST LOAF cont'd

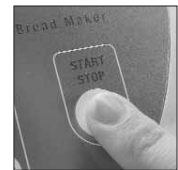
Press the **Crust** button once to select **H** (dark crust) or twice to select **L** (light crust). The crust selection is available on bread settings 1-6.



NOTE!!

The Basic, Rapid, Sweet, French and Wholewheat Bread settings are programmed to make a 1kg loaf. However, a 750g loaf can be made on the same setting. When making a 750g loaf it is recommended to remove the loaf 10 minutes before the end of the baking cycle. The weight of the baked bread will vary depending on the weight of the raw ingredients used (including the weight of the water).

STEP 8. START THE BREAD MACHINE



Press the **Start** button to begin the bread machine operation. The total setting time will appear in the Display Window. The setting time will count down in one minute increments. The colon : between the hour and the minutes displayed will flash throughout the kneading, rising and baking cycles.

- The kneading cycles commence. During the kneading cycles beeps will sound indicating the correct time to add other ingredients.

Add-In Ingredient Beeper

The Baker's Oven features an 'Add-In Ingredient Beeper' which operates in the Basic, Rapid, Sweet, French, Wholewheat and Dough Settings. The bread machine will sound 12 beeps at approximately 8 minutes before the end of the second kneading cycle, indicating the time to add any additional fruit, nuts, herbs, chocolate, etc. required or as specified in recipes. The addition of ingredients at this time assists with keeping fruits, etc. whole, rather than being mashed through the dough making it heavy.

BEGINNER'S GUIDE TO BAKING YOUR FIRST LOAF cont'd

Open the lid, gradually add the additional ingredients to the dough as it is kneading. Take care not to drop the ingredients over the side of the bread pan into the baking chamber, as these may burn and smoke during the baking cycle. Close the lid.

DO NOT PRESS THE STOP BUTTON TO ADD INGREDIENTS AS THIS WILL CANCEL THE SELECTED PROGRAM.

- The rising cycles begin when the kneading cycles end and the dough will start to rise. During the rising cycles, the dough will be degassed twice by the blade moving at the end of the first and second rising cycles. The dough rises fully in the third rising cycle.



NOTE!!

RAPID BREAD and DOUGH have two rising cycles with one degassing of the dough. **YEAST FREE BREAD** has one shorter kneading cycle and no rising cycles.

- The baking cycle commences when the rising cycles end. The dough may rise a little more at this time due to the increasing heat expanding the gases entrapped in the dough.

Steam may also come out of the vents on the lid and obscure the viewing window for a short time. This is a normal part of the bread making process.

When the baking cycle has ended, the bread machine will sound 5 'beeps' and the Display Window will read 0:00. The bread is now ready to remove.

STEP 9. REMOVE THE BREAD PAN

It is recommended to remove the bread at the end of the baking cycle to retain the crispness of the crust. However, if you do not wish to remove the bread immediately, the Baker's Oven will automatically go into a Keep Warm cycle, holding the temperature of the bread for up to 60 minutes (except on the Dough setting). Five beeps will sound every five minutes throughout the Keep Warm cycle.

STEP 10. TAKE THE BREAD OUT OF THE PAN



BEGINNER'S GUIDE TO BAKING YOUR FIRST LOAF cont'd

Use oven mitts to remove the bread pan from the bread machine and then gently shake the bread out of the bread pan onto a wire rack. Check that the kneading blade has remained on the shaft in the pan. Place the bread upright on the wire rack to cool. It is recommended to allow the bread sufficient time to cool before slicing.



NOTE!!

When baking has finished and the bread has been removed from the bread pan, remove the kneading blade from the pan using oven mitts. Do not attempt to remove the blade with your bare hands, as it is very hot!

If the kneading blade sticks to the shaft after removing the bread from the pan, pour warm water into the pan and let it soak for approximately 10 minutes.

If the kneading blade bakes into the bread, insert the thin end of a wooden chopstick or skewer into the blade hole and pull out at an angle.

STEP 11. SWITCH OFF AND UNPLUG THE BREAD MACHINE

Press the **Stop** button on the Baker's Oven. The Display Window will reset to **1P**. Switch off at the ON/OFF button under the bread machine, switch off at the power outlet and remove the plug.

If wishing to make another loaf of bread, allow approximately one hour for the Baker's Oven to cool before using again.

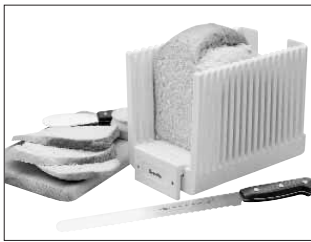
Leave the lid open to help the machine cool. If the Baker's Oven is too hot it will display an error code **E01** and rapid beeps will sound. The Baker's Oven cannot be reprogrammed until the correct operating temperature for kneading has been reached. To store the bread machine ensure it is completely cool, clean and dry. Place the bread pan and kneading blade into the baking chamber and close the lid. Do not place heavy objects on the lid. Store the bread machine upright.

BEGINNER'S GUIDE TO BAKING YOUR FIRST LOAF cont'd

STEP 12. CUTTING THE BREAD

Before cutting the bread, check that the kneading blade has been removed from the bottom of the baked bread.

When the bread is cool, cut it on a firmly-seated breadboard using a serrated-edge knife or electric knife. A standard blade knife is likely to tear the bread.



Breville recommends using the Breville Bread Slicing Guide – Model BS1. This foldable lightweight cutting guide is the ideal accessory for any bread maker. The guide slots ensure even slices every time when using a serrated bread knife or electric knife.

STEP 13. STORE THE BREAD

Store the bread in a freezer bag or a sealable bread box. To store for more than a few days, place the bread into a freezer bag, expel the air, seal, label and date. Bread may be frozen for up to one month.

WEIGHING AND MEASURING

Baking bread is in part a science and each ingredient plays an important role.

Care should be taken when weighing and measuring ingredients to achieve accuracy and consistency.

Recipes in this Instruction Book have been developed using Australian Metric Weights and Measurements.

Australian Metric Measurements	Mls
1 teaspoon	5
1 tablespoon	20
1 cup	250

FOR NEW ZEALAND CUSTOMERS New Zealand Metric Measurements	
1 teaspoon	5
1 tablespoon	15
1 cup	250

The New Zealand tablespoon is 5ml less than the Australian tablespoon, so care should be taken when measuring ingredients to compensate for the variance. For example,

1 Australian tablespoon = 1 New Zealand tablespoon + 1 New Zealand teaspoon.

It is important to note that New Zealand ingredients, especially flour and yeast, can differ from Australian equivalents. In the Vital Ingredients section (Pages 18) suitable New Zealand products have been listed.

We suggest these New Zealand products be substituted for the Australian products in the Easy Bake Recipe Section.

For further New Zealand bread making assistance Telephone: 0800 273 235.

METRIC WEIGHING SCALES

For accuracy and consistent results it is recommended that a set of metric weighing scales be used to weigh larger quantities as they provide greater accuracy and consistency than measuring cups.

Tare (zero) the scales with the container in position then spoon or pour ingredients in until the desired weight is achieved.



NOTE!!

In general, water weighs the same in grams as it measures in millilitres

METRIC MEASURING CUPS AND SPOONS

If using graduated metric measuring cups, it is important to spoon the dry ingredients loosely into the required cup. Do not tap the cup on the bench or pack the ingredients into the cup unless otherwise directed. Level the top of the cup with a knife. When using graduated metric measuring spoons, level the top of the spoon with a straight edged knife or spatula.

DO NOT USE TABLEWARE CUPS OR SPOONS

METRIC LIQUID MEASURING JUGS

If using a graduated, metric measuring jug, place jug on a flat surface and check for accuracy at eye level.

DO NOT USE TABLEWARE JUGS OR MEASURING CUPS

THE VITAL INGREDIENTS

FLOUR

Flour is the most important ingredient used for bread making. It provides food for the yeast and gives structure to the loaf. When mixed with liquid, the protein in the flour starts to form gluten. Gluten is a network of elastic strands that interlock to trap the gases produced by yeast. This process increases as the dough continues kneading and provides the structure required to produce the weight and shape of the baked bread.

White Wheat Flour

The flour used in the bread machine should be suitable for making bread. Baker's, Bread or Plain flour may be used. Plain flour is most readily available, however, best results are obtained from flour with at least 11%-12% protein content. For this reason, the recipes in this book requiring Bread Flour have been made with flour with 11% protein content. This is normally indicated on the packaging. Do not sift the flour or use self-raising flour unless indicated in the recipe.



NOTE!!

When using a low-protein, plain, stone ground or whole meal flour the quality of the bread can be improved by adding gluten flour.

"Defiance" Brand Baker's Flour

This flour is available nationally at larger supermarkets and was used for the development of the recipes in this book that required Bread Flour. It is a high protein, white bread flour, with 11% protein.

NEW ZEALAND ONLY

'Elfin High Grade White Flour' or 'Champion High Grade Flour' are high protein, white bread flours containing 11-12% protein.

Wholemeal Wheat Flour

Contains the bran, germ and flour of the wheat grain. Although breads baked with this type of flour will be higher in fibre, the loaf may be heavier in texture. Lighter textured bread can be achieved by replacing 1 cup of wholemeal flour with white bread flour.

Rye Flour

Popular for bread making, rye flour is low in protein so it is essential to combine rye flour with bread flour to make the bread rise successfully in the bread machine. Rye flour is traditionally used to make the heavy, dense Pumpernickel and Black Breads.

THE VITAL INGREDIENTS cont'd

Gluten Flour

Gluten Flour is made by extracting the gluten portion from the wheat grain. Adding gluten flour can improve the structure and quality of bread when using low-protein, plain, stone ground and whole meal flour.

BREAD MIXES

These convenient mixes contain flour, sugar, milk, salt, oil and other ingredients such as bread improvers. Usually only the addition of water and yeast is required. Bread mix brands such as 'Kitchen Collection', 'Defiance', and 'Lowan' are available nationally from major supermarkets. Recipes for these bread mix brands are listed in the Easy Bake recipe section of this book. For information on other brands of bread mix contact the manufacturer listed on the package.

NEW ZEALAND ONLY

Bread mix brands such as 'Country Harvest' are available.

POWDERED MILK

Milk and milk products enhance the flavour and increase the nutritional value of the bread. Powdered milk is convenient and easy to use (store in an airtight container in the refrigerator). Low fat or skim milk powder can be used with good results. Soy milk powder can also be used but produces a denser loaf. Fresh milk should not be substituted unless stated in the recipe.

BREAD IMPROVER

Several brands of bread improvers are available nationally in supermarkets and health food stores. The ingredients in a bread improver are usually a food acid such as ascorbic acid (Vitamin C) and other enzymes (amylases) extracted from wheat flours. Adding a bread improver will help strengthen the dough resulting in a loaf that is higher in volume, softer in texture, more stable and has improved keeping qualities. A simple bread improver can be a crushed unflavoured 250mg Vitamin C tablet added to the dry ingredients.

SUGAR

Sugar provides sweetness and flavour, browns the crust and produces food for the yeast. White sugar, brown sugar, honey and golden syrup are all suitable to use. When using honey or golden syrup it must be counted as additional liquid. We have successfully tested granular 'Splenda' brand low calorie sweetener as a sugar substitute.

NEW ZEALAND ONLY

Sugar can be reduced for more improved results.

THE VITAL INGREDIENTS cont'd

SALT

Salt is an important ingredient in bread making. In the dough, salt increases water absorption, improves kneading, strengthens the gluten development and controls fermentation of the yeast which results in improved loaf shape, crumb structure, crust colour, flavour and keeping qualities. As salt inhibits the rising of bread be accurate when measuring. Refer to Questions and Answers (Page 23).

NEW ZEALAND ONLY

Salt can be reduced for more improved results.

YEAST

Yeast is used as the raising agent for the breads and requires liquid, sugar and warmth to grow and rise. Dried yeast has been used in the recipes in this instruction book where appropriate. Before using dried yeast always check the use by date, as stale yeast will prevent the bread from rising. 'Tandaco' brand yeast (available nationally in most supermarkets) was used in the development of all yeasted recipes contained in this book with the exception of the Bread Mix recipes.

Smaller packets of bread mix usually contain sachets of yeast. Larger bulk bags of bread mix usually do not include the yeast sachets, however the corresponding brand of yeast may be purchased separately.

Some bulk and imported yeasts are more active, therefore it is recommended to use less of these yeasts. Yeast may also be more

active in hot weather. For information on other brands of yeast relating to quantities contact the manufacturer listed on the package.

NEW ZEALAND ONLY

We recommend the use of 'Elfin' brand yeast.

Rapid Rise Yeast

These products are a mixture of yeast and bread improver. Brands will vary in strength. If wishing to substitute for yeast in a recipe, omit the bread improver. Rapid Rise yeasts should not be used with Bread Mix as bread improver is already included.

NEW ZEALAND ONLY

'Edmonds Surebake Yeast' is the most readily available yeast product in New Zealand.

THE VITAL INGREDIENTS cont'd

FAT

Fat adds flavour and retains the moisture. Vegetable oils such as safflower, sunflower, canola, etc. can be used. Butter or margarine can be substituted for oil in recipes but may give a yellow coloured crumb.

WATER

Tap water is used in all recipes. If using water in cold climates or from the refrigerator, allow water to come to room temperature. Extremes of hot or cold water will prevent the yeast activating.

EGGS

Eggs are used in some bread recipes and provide liquid, aid rising and increase the nutritional value of the bread. They add flavour and softness to the crumb and are usually used in sweeter type of breads.

OTHER INGREDIENTS

Ingredients such as fruit, nuts, chocolate chips, etc., required to remain whole in the baked bread, should be suspended in the dough. This can be done by adding these additional ingredients when the bread machine sounds 12 short BEEPS approximately 8 minutes before the end of the second knead (except on the Yeast Free Bread and Bake Only settings).

For more information about Bread Mixes please contact the relevant number listed below or refer to contact details on the package.

Defiance	1800 628 883
Kitchen Collection	1800 649 494
Lowan Wholefoods	1800 355 718
Elfin (New Zealand only)	0800 730 123

For more information about Bread Flour please contact the relevant telephone number listed below or refer to contact details on the package.

Defiance Baker's Flour	1800 628 883
Elfin/Champion High Grade Plain flour	
(New Zealand only)	0800 730 123

For more information about Gluten Flour and Bread Improver please contact:

Lowan Wholefoods	1800 355 718
------------------	--------------

HINTS AND TIPS TO BETTER BREAD MAKING

Do measure ingredients accurately – weighed measurements are more accurate than volume measurements.

Do use bread flour unless recipe states otherwise.

Do check use-by-dates on ingredients.

Do add ingredients to the bread pan in the order stated in the recipe.

Do store opened ingredients in airtight containers.

Do use ingredients at room temperature.

Don't use flour that contains a protein level of less than 11%. i.e. generic brands of plain flour.

Don't use tableware cups, jugs or spoons for measuring.

Don't use compressed yeast.

Don't use hot water or liquids.

Don't use metal objects to remove the kneading blade from the cooked loaf or bread or the bread pan as this may damage the non-stick coating.

Don't operate the bread machine if any ingredients have spilled over or around the element. Wipe away any spills to prevent smoking occurring in the baking cycle.

Never use the Preset Timer setting for recipes that contain perishable items such as eggs, cheese, milk, cream and meats.

Never use self-raising flour to make yeasted bread unless recipe states otherwise.

Never immerse your bread machine or bread pan in water.

TIP: If you live in a high altitude area (above 900m) you will probably need to alter the yeast quantity in the bread recipe. The

higher the altitude, the lower the air pressure and the faster the dough will rise. Try reducing the yeast by 1/4 teaspoon.

TIP: If the weather is hot and humid, reduce the yeast by 1/4 teaspoon to avoid over rising of the dough.

TIP: Flour properties can alter on a seasonal or storage basis, so it may be necessary to adjust the water and flour ratio. This can be determined by checking the dough at 10-15 minutes into the kneading cycle.

Simply open the lid of the bread machine, if the dough is too sticky, add an extra 1-2 tablespoons flour, if the dough is too dry add an extra 1-2 teaspoons water. A few minutes is needed for these extra ingredients to be absorbed. Dough with the correct amount of flour and water should form into a smooth, round ball that is damp to the touch but not sticky.

TIP: When hand-shaping dough for rolls, weigh each piece of dough for more evenly sized rolls.

QUESTIONS AND ANSWERS

ABOUT INGREDIENTS:

Q: Can other bread recipes be made in this machine?

A: The recipes in this book are sized so that the dough is kneaded properly and the finished bread does not exceed the bread pan capacity. Use only recipes with similar quantities of ingredients.

Q: Can fresh milk be used instead of dry milk?

A: Yes – but not when using the Preset Timer. Bread made with fresh milk will have a heavier texture than bread made with milk powder. The milk has to be scalded and cooled before adding to the dough ingredients. Substitute the water with fresh milk and omit the milk powder.

Q: Can butter or margarine be used in place of oil?

A: Yes, but the bread crumb may appear a creamy or yellow colour.

Q: Can other sweetening agents be used in place of sugar?

A: Yes – honey, golden syrup or brown sugar can be used. Do not use liquid or tablet form artificial sweeteners, however, granular SLENDA brand low calorie sweetener was successfully tested during recipe development. When substituting honey, or similar sweet liquids for sugar, reduce the water by the same amount.

Q: Can salt be omitted?

A: Salt plays a very important part in bread making. Omitting it will decrease water absorption in the dough, as well as affect mixing, the strength of gluten development and the fermentation of the yeast. In the finished bread, salt improves the loaf shape, crumb structure and crust colour, as well as extending shelf life and enhancing flavour.

Q: Why do the ingredients need to be placed into the pan in the specified order?

A: To ensure all dry ingredients are mixed with the water and to avoid the yeast activating prematurely with the water when using the Preset Timer.

QUESTIONS AND ANSWERS cont'd

ABOUT BAKING BREAD:

Q: The bread cycle has been accidentally cancelled/reset or a power failure has occurred during the bread making process. What can I do?

A: If the power is accidentally turned off for 5 minutes or less during the bread making cycle, the Baker's Oven has a 5 minute memory function, that will automatically resume bread making when power is restored. If the cycle can not be resumed or is cancelled:

During the Kneading stage – Reselect the bread setting again and allow dough to re-knead and continue through the baking process. The result may be a loaf higher in volume and lighter in texture.

During the rising stage – Turn the machine off. Leave the dough in the pan and in the baking chamber with the lid closed. Allow the dough to rise until almost near the top of the pan. Turn the machine on. Select the Bake Only setting. Press the Start button.

During the Baking cycle – Select the Bake Only setting. Press the Start button.

Q: What happens if the bread isn't removed when the bake cycle is complete?

A: The bread machine will automatically go into a Keep Warm cycle (in the Basic, Rapid, Sweet, French, Yeast Free, Wholewheat and Bake Only settings) holding the temperature of the bread for up to 60 minutes. However, as the loaf cools it gives off steam which can't escape from the bread pan, etc. the bread crust may become soft.

Q: Why did the bread not rise?

A: There may be several reasons. Check the protein level of the flour and use by date of the yeast. The yeast may have failed to activate, the yeast measurements may be inaccurate or sometimes people just forget to add the yeast.

Q: Why do large holes appear inside the bread?

A: Occasionally air bubbles will concentrate at a certain location during the last rising and will bake in this state. Check the recipe ingredients and method of weighing/measuring.

Q: Why does the top of the bread collapse?

A: Usually this is because the ingredients are not in balance or a low protein flour is used. Check the method of weighing/measuring the ingredients. Too much yeast, water or other liquid ingredients, or not enough flour, may cause the bread to be pale on top and collapse with baking.

QUESTIONS AND ANSWERS cont'd

Q: Why does bread colour differ?

A: This is probably because the quantity and type of ingredients in each recipe differs. A different crust colour may also have been selected.

Q: Are the room and water temperatures important?

A: Yes – room and water temperatures influence yeast activity and therefore can affect the quality of the bread. The average room temperature is approximately 20-25°C. Water at room temperature should be used. Never use hot water as it will kill the yeast.

Q: Why can't the Preset Timer be set past 13 hours?

A: The ingredients may deteriorate in quality or ferment if they are left inside the bread pan for many hours. This is especially the case during summer, when the Preset Timer should be set to a shorter period of time.

Q: Why can't some ingredients be used with the Preset Timer?

A: Most protein foods such as milk, cheese, eggs, bacon, etc. are perishable if left unrefrigerated for more than one hour.

CONTROL PANEL MESSAGES

CONTROL PANEL MESSAGES – ERROR DETECTION

When the **Start** button is pressed to begin the program and there is a problem relating to the sensor, the bread machine will beep twice and then flash an error message specific to the problem.

There are 4 different messages.

ERROR MESSAGE	PROBLEM	CORRECTION
E01	If attempting to use the bread machine shortly after a loaf has been baked, its interior will still be warm, i.e. the sensor temperature will still be above 40°C.	Press Stop to reset. Open the lid and remove the bread pan to cool. Always allow the bread machine sufficient time to cool before using again.
E00	The ambient temperature is too cold.	Ensure the room temperature is above 10°C.

If the error messages **EEE** or **HHH** appear in the Display Window contact your nearest authorized Breville Service Centre (Refer Page 33).

TROUBLESHOOTING – RECIPE

		Bread sinks in centre	Over browned	Sticky patch on top of bread	Doughy centre	Heavy dense texture	Coarse holey texture	Bread rises too much	Bread doesn't rise enough	Corrective action	Ref page
Flour	Not measured correctly	●		●	●	●		●	●	Check method of weighing/measuring ingredients	17
	Low % Protein	●			●				●	Use suitable high protein flour or add gluten flour	18
	Passed use-by-date	●							●	Discard and use fresh flour	22
	Self raising flour used	●			●	●			●	Use bread or plain flour – self-raising flour already contains baking powder as the raising agent	18
Sugar	Not measured correctly	●	●	●	●	●	●	●	Use metric measuring spoons	17	
Salt	Not measured correctly	●							●	Use metric measuring spoons	17
Water/Liquid	Not measured correctly	●		●		●	●	●	●	Check method of weighing/measuring	17
	Too hot	●							●	Water must be between 20-25°C	25
	Too cold	●							●	Water must be between 20-25°C	25
Yeast	Not measured correctly	●		●					●	Use metric measuring spoons	17
Bread Mix	Not measured correctly	●		●	●	●	●	●	●	Check method of weighing/measuring	17
	Used in place of flour	●	●	●	●	●	●	●	●	Bread mix already contains salt, sugar, etc. and cannot be substituted for flour	22
Room temp	Too hot	●							●	Room temp must be less than 28° C	25
	Too cold	●							●	Room temp must be more than 10° C	25

TROUBLESHOOTING – MACHINE

Machine	Machine will not operate	Error code E01 in Display Window	Ingredients not mixed
Unit unplugged	•		•
Kneading blade not on shaft			•
Selected setting incorrect			•
Power interruption (Refer to page 24)			•
Stop button pressed after starting machine (Refer to page 24)			•
Machine has not cooled from previous use	•	•	
Lid opened during rising or baking			
Hot bread left in pan too long			
Incorrect crust colour selection			
Start button not pressed	•		•
Bread pan unseated			•

Bread not baked	Bread rises too much	Baked Bread is damp	Under browned Crust	Preset timer did not function	Bread not sufficiently baked	Loaf is small
•				•		
•			•			
•	•					
•					•	
			•		•	•
		•				
			•			
				•		
					•	

CARE AND CLEANING

Before cleaning the bread machine, press the Stop button, switch off at the On/Off button under the bread machine, switch off at the power outlet then unplug the power cord. Allow the bread machine to cool completely.

BREAD MACHINE

The body and the lid should be wiped over with a soft damp cloth. If overspills such as flour, nuts, sultanas, etc. occur in the baking chamber, use a damp cloth to carefully remove. Before re-using your bread machine make certain that all parts are completely dry.



NOTE!!

Never immerse the bread machine or the bread pan in water.

BREAD PAN AND KNEADING BLADE

The bread pan and kneading blade are coated with a high quality non-stick coating. As with any non-stick coated surface NEVER use metal utensils or abrasive cleaners on these items. Do not wash bread pan or kneading blade in the dishwasher.

TO CLEAN THE BREAD PAN AND BLADE:

Fill the pan half-way with soapy water (use a non-abrasive detergent), allow to stand for 10-20 minutes. Remove the kneading blade and clean both the blade and inside of pan using a soft cloth. Be sure to remove any crust or dough that may become lodged around the blade and the drive shaft. Wipe the outside of the bread pan with a soft, damp cloth. Ensure the pan and blade are completely dry before placing back into the bread machine.

Take care not to scratch the non-stick surface on the inside of the pan and the kneading blade.

Do not use harsh cleaners, abrasives, brushes or steel wool.

Never wash the bread pan or kneading blade in the dishwasher.



NOTE!!

Some discolouration may appear in the bread pan over time. This natural effect is caused by moisture and steam and will not affect the baking bread.

STORAGE

When storing the bread machine, press the Stop button, switch off at the On/Off button under the bread machine, switch off at the power outlet then unplug the power cord. Ensure the bread machine is completely cool, clean and dry. Place the bread pan and kneading blade into the baking chamber and close the lid. Do not place heavy objects on the lid. Store the bread machine upright.

REPLACEMENT BREAD PAN AND BLADE

Both the kneading blade and bread pan coating are operating parts of the machine and as such are subject to normal wear and tear over the life of the machine. Depending on your usage of the bread machine they may need replacement if the bread begins to stick.

SPARE PARTS

Replacement parts are available from Breville Spare Parts:

Australia

Customer Service
1300 139 798

New Zealand

Customer Service
0800 253 007 (Spare Parts)
0800 273 845 (Service)

EASY BAKE RECIPES - WHITE AND SAVOURY BREADS

There are favourite breads that we all like to place in our lunch box. This section includes traditional white bread and a variety of savoury breads. You just might discover a new found special favourite.



NOTE!!

Two loaf sizes 1kg and 750g can be made. When making the 750 g size, remove the loaf 10 minutes before completion of the baking cycle.

PROCEDURE

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from the outside of bread pan
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press **Select** for the setting as specified in the following recipes.
5. To change crust colour press **Crust to H** for Dark or **L** for Light.
6. Press **Start**.

At the end of the program, press **Stop**.

Remove bread from bread machine and bread pan. Cool on rack.

ADD-IN BEEPS:

The Baker's Oven beeps 12 times at 8 minutes before the end of the second kneading cycle. Extra ingredients such as fruit, nuts, etc. should be added at this time.

WHITE AND SAVOURY BREADS cont'd

BASIC WHITE BREAD

INGREDIENTS: 1kg		750g	
Water	370ml	290ml	
Oil	2 tbsp	1 tbsp	
Salt	2 tsp	1 1/2 tsp	
Sugar	2 tbsp	1 1/2 tbsp	
Bread flour	650g/4 1/3 cups	450g/3 cups	
Milk powder	2 tbsp	1 tbsp	
Bread improver	1 tsp	1 tsp	
Tandaco yeast	1 3/4 tsp	1 1/2 tsp	

SETTING:

1 BASIC: P-Medium, H-Dark or L-Light.

CHEDDAR & BACON BREAD

Not suitable for the Preset Timer

INGREDIENTS: 1kg		750g	
Water	310ml	260ml	
Oil	3 tbsp	2 tbsp	
Salt	1 3/4 tsp	1 1/2 tsp	
Sugar	2 1/2 tbsp	2 tbsp	
Bread flour	600g/4 cups	450g/3 cups	
Gluten flour	1 tbsp	3 tsp	
Bread improver	1 tsp	1 tsp	
Milk powder	2 tbsp	1 1/2 tbsp	
Tandaco yeast	1 1/2 tsp	1 1/4 tsp	

ADD AT THE BEEPS:

Bacon, finely chopped 75g/1/2 cup 50g/1/3 cup
Cheddar cheese, finely grated 75g/1/2 cup 50g/1/3 cup

SETTING:

1 BASIC: P - Medium, H - Dark or L - Light

SWEET CORN & CAPSICUM BREAD

Not suitable for the Preset Timer

INGREDIENTS: 1kg		750g	
Water	250ml	200ml	
Oil	3 tbsp	2 tbsp	
Salt	2 tsp	1 1/2 tsp	
Sugar	2 1/2 tbsp	2 tbsp	
Canned creamed corn	1/3 cup	1/4 cup	
Bread flour	600g/4 cups	450g/3 cups	
Milk powder	2 tbsp	1 1/2 tbsp	
Gluten flour	3 tsp	2 tsp	
Bread improver	1 tsp	1 tsp	
Cajun seasoning	1 tsp	1/2 tsp	
Tandaco yeast	1 3/4 tsp	1 1/2 tsp	

ADD AT THE BEEPS:

Canned corn kernels, drained, dried 3 tbsp 2 tbsp
Red capsicum, finely chopped 3 tbsp 2 tbsp
Bread flour 1 tbsp 3 tsp
Combine corn kernels, capsicum and flour, add at the beeps.

SETTING:

1 BASIC: P - Medium, H - Dark or L - Light.

CHART SHOWING SEQUENCE FOR BASIC SETTING

	1st knead	2nd knead	1st rise	Punch down	2nd rise	Punch down	3rd rise	Bake	Total time: 3hrs00mins
LIGHT									
MEDIUM									
DARK									

WHITE AND SAVOURY BREADS cont'd

GRAIN MUSTARD & HERB BREAD

Not suitable for the Preset Timer

INGREDIENTS: 1kg		750g
Water	300ml	250ml
Oil	3 tbsp	2 tbsp
Salt	1 1/2 tsp	1 tsp
Sugar	2 1/2 tbsp	2 tbsp
Bread flour	600g/4 cups	450g/3 cups
Bread improver	1 tsp	1 tsp
Milk powder	2 tbsp	1 1/2 tbsp
Wholegrain mustard	1 tbsp	3 tsp
Tandaco yeast	1 3/4 tsp	1 1/2 tsp

ADD AT THE BEEPS:

Fresh mixed herbs of your choice, finely chopped 1/3 cup 1/4 cup

SETTING:

1 BASIC: P – Medium, H – Dark or L – Light

PEANUT SATE BREAD

Not suitable for the Preset Timer

INGREDIENTS: 1kg		750g
Water	330ml	270ml
Oil	2 tbsp	1 tbsp
Laksa Curry Mix or Mild curry powder	2 tsp	1 tsp
Salt	1 1/4 tsp	1 tsp
Sugar	2 tbsp	1 tbsp
Bread flour	600g/4 cups	450g/3 cups
Gluten flour	1 tbsp	3 tsp
Bread improver	1 tsp	1 tsp
Milk powder	2 tbsp	1 1/2 tbsp
Tandaco yeast	1 3/4 tsp	1 1/2 tsp

ADD AT THE BEEPS:

Crushed nuts 75g/1/2 cup 50g/1/3 cup

SETTING:

1 BASIC: P – Medium, H – Dark or L – Light

RAPID BREAD

The recipes in this section been developed to produce a loaf of bread similar in volume to that of bread made on any of the longer bread cycles. Unless otherwise stated, all of the yeasted bread recipes can be baked on this cycle, however the volume will be slightly reduced and the texture a little more dense.



NOTE!!

Two loaf sizes 1kg and 750g can be made. When making the 750g size, remove the loaf 10 minutes before completion of the baking cycle.

PROCEDURE

- Place the ingredients into the bread pan, in the exact order listed in the recipe.
- Wipe spills from the outside of the bread pan.
- Lock the bread pan into position in the baking chamber and close the lid.
- Press **Select** to the setting as specified in the following recipes.
- To change crust colour press **Crust** to **H** for Dark or **L** for Light.
- Press **Start**.

After baking, press **Stop**. Remove bread from the bread machine and bread pan. Cool on rack.

ADD-IN BEEPS:

The Baker's Oven beeps 12 times at 8 minutes before the end of the second kneading cycle. Extra ingredients such as fruit, nuts, etc. should be added at this time.

CHART SHOWING SEQUENCE FOR RAPID SETTING

	1st knead	2nd knead	1st rise	Punch down	2nd rise	Punch down	3rd rise	Bake	Total time: 2hrs20mins
LIGHT									
MEDIUM									
DARK									

RAPID BREAD cont'd

RAPID WHITE LOAF

INGREDIENTS: 1kg		750g
Water	360ml	290ml
Oil	3 tbsp	2 tbsp
Salt	2 tsp	1½ tsp
Sugar	2½ tbsp	2 tbsp
Bread flour	650g/4⅓ cups	450g/3 cups
Bread improver	1 tsp	1 tsp
Milk powder	2½ tbsp	2 tbsp
Tandaco yeast	2¼ tsp	2 tsp

SETTING:
2 RAPID: H – Medium, P – Dark or L – Light

RAPID WHOLEMEAL BREAD

INGREDIENTS: 1kg		750g
Water	400ml	350ml
Oil	2 tbsp	1½ tbsp
Salt	1½ tsp	1¼ tsp
Sugar	3 tbsp	2 tbsp
Wholemeal plain flour	600g/4 cups	450g/3 cups
Gluten flour	3 tbsp	2 tbsp
Bread improver	1 tsp	1 tsp
Milk powder	2½ tbsp	2 tbsp
Tandaco yeast	2¾ tsp	2¼ tsp

SETTING:
2 RAPID: P – Medium, H – Dark or L – Light

SWEETER FLAVOURED BREAD

Most of the recipes in this section have the addition of nuts, chocolate, sultanas or other flavour enhancing ingredients. The addition occurs mostly at the sound of the beeps, therefore these recipes are not suitable to use on the Preset Timer.



Two loaf sizes 1kg and 750g can be made. When making the 750g size, remove the loaf 10 minutes before completion of the baking cycle.

PROCEDURE

- Place all ingredients into the bread pan in the exact order listed in the recipe.
- Wipe spills from outside the bread pan.
- Lock the bread pan into position in the baking chamber and close the lid.
- Press **Select** to the setting as specified in the following recipes.
- To change crust colour, press **Crust to H** for Dark or **L** for light.
- Press **Start**.

After baking, press **Stop**. Remove the bread from bread machine and bread pan. Cool on rack.

ADD-IN BEEPS:

The Baker's Oven beeps 12 times at 8 minutes before the end of the second kneading cycle. Extra ingredients such as fruit, nuts, etc. should be added at this time.

CHART SHOWING SEQUENCE FOR SWEET SETTING

	1st knead	2nd knead	1st rise	Punch down	2nd rise	Punch down	3rd rise	Bake	Total time: 3hrs20mins
LIGHT									
MEDIUM									
DARK									

SWEETER FLAVOURED BREAD cont'd

RICH FRUIT LOAF

Not suitable for the Preset Timer

INGREDIENTS:	1kg	750g
Water	340ml	290ml
Oil	3 tbsp	2 tbsp
Grated orange rind	3 tsp	2 tsp
Salt	1¾ tsp	1½ tsp
Brown sugar	2½ tbsp	2 tbsp
Bread flour	600g/4 cups	450g/3 cups
Gluten flour	1 tbsp	3 tsp
Bread improver	1 tsp	1 tsp
Milk powder	2 tbsp	1½ tbsp
Mixed spice	3 tsp	2 tsp
Tandaco yeast	2 tsp	1½ tsp
ADD AT THE BEEPS:		
Fruit Medley	60g/¼ cup	45g/¼ cups
Sultanas	2 tbsp	1 tbsp
Prunes, chopped	1½ tbsp	1 tbsp
Glace cherries, chopped	1½ tbsp	1 tbsp

SETTING:
3 SWEET: P – Medium, H – Dark or L – Light.

LEMON & POPPY SEED BREAD

Not suitable for the Preset Timer

INGREDIENTS:	1kg	750g
Water	310ml	250ml
Lemon		
Butter spread	3 tbsp	2 tbsp
Oil	1½ tbsp	1 tbsp
Salt	2 tsp	1½ tsp
Bread flour	600g/4 cups	450g/3 cups
Bread improver	1 tsp	1 tsp
Milk powder	2 tbsp	1½ tbsp
Tandaco yeast	2 tsp	1¾ tsp
ADD AT THE BEEPS:		
Grated lemon rind	2½ tsp	2 tsp
Poppy seeds	2 tbsp	1½ tbsp
Oil	1½ tbsp	1 tbsp
Combine lemon rind, poppy seeds and oil, add at the beeps.		

SETTING:
3 SWEET: P – Medium, H – Dark or L – Light

MILK BREAD

Not suitable for Preset Timer

INGREDIENTS:	1kg	750g
Full cream milk, scalded & cooled	375ml	310ml
Oil	1 tbsp	3 tsp
Salt	1¾ tsp	1½ tsp
Sugar	2 tbsp	1½ tbsp
Bread flour	600g/4 cups	450g/3 cups
Bread improver	1 tsp	1 tsp
Tandaco yeast	1¾ tsp	1½ tsp

SETTING:
3 SWEET: P – Medium, H – Dark or L – Light

SWEETER FLAVOURED BREAD cont'd

GLACE PEAR & GINGER BREAD

Not suitable for the Preset Timer

INGREDIENTS:	1kg	750g
Water	330ml	270ml
Oil	3 tbsp	2 tbsp
Salt	1¾ tsp	1¼ tsp
Light brown sugar	2½ tbsp	2 tbsp
Bread flour	600g/4 cups	450g/3 cups
Gluten flour	1 tbsp	3 tsp
Bread improver	1 tsp	1 tsp
Milk powder	2 tbsp	1½ tbsp
Tandaco yeast	1¾ tsp	1½ tsp
ADD AT THE BEEPS:		
Glace pear, finely chopped	100g/¼ cup	80g/¼ cup
Glace ginger, chopped	2 tbsp	1½ tbsp

SETTING:
3 SWEET: P – Medium, H – Dark or L – Light.

CHOC RAISIN & PEANUT BREAD

Not suitable for the Preset Timer

INGREDIENTS:	1kg	750g
Water	330ml	275ml
Oil	3 tbsp	2 tbsp
Salt	2 tsp	1½ tsp
Sugar	2½ tbsp	2 tbsp
Bread flour	600g/4 cups	450g/3 cups
Gluten flour	1 tbsp	3 tsp
Bread improver	1 tsp	1 tsp
Milk powder	2 tbsp	1½ tbsp
Tandaco yeast	1¾ tsp	1½ tsp

ADD AT THE BEEPS:
Chocolate buds 65g/¼ cup 40g/¼ cup
Raisins 70g/¼ cup 50g/¼ cup
Chopped nuts 3 tbsp 2 tbsp

SETTING:
3 SWEET: P – Medium, H – Dark or L – Light

FRENCH BREAD

French and Continental-style Breads use less oil and sugar but the longer last rising cycle of the French Bread Setting helps develop a unique flavour whilst the extended baking time gives a distinctive crisp crust.

PROCEDURE:

1. Place all ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside the bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press **Select** to the setting specified in the following recipes.
5. To change crust colour, press **Crust to H** for Dark or **L** for Light.
6. Press **Start**.

After baking, press **Stop**. Remove the bread from the bread machine and bread pan. Cool on rack.

ADD-IN BEEPS:

The Baker's Oven beeps 12 times at 8 minutes before the end of the second kneading cycle. Extra ingredients such as fruit, nuts, etc. should be added at this time.

FRENCH BREAD

INGREDIENTS: 1kg	750g
Water	375ml
Oil	3 tsp
Salt	2 tsp
Sugar	3 tsp
Bread flour	650g/4 ¹ / ₃ cups
Bread improver	1 tsp
Tandaco yeast	1 ³ / ₄ tsp

SETTING:
4 FRENCH: P – Medium, H – Dark or L – Light.

CHART SHOWING SEQUENCE FOR FRENCH SETTING

SETTING	1st knead	2nd knead	1st rise	Punch down	2nd rise	Punch down	3rd rise	Bake	Total time:
LIGHT	knead	knead	rise	down	rise	down	rise		3hrs50mins
MEDIUM	knead	knead	rise	down	rise	down	rise	Bake	3hrs50mins
DARK	knead	knead	rise	down	rise	down	rise	Bake	3hrs50mins

MEDITERRANEAN FLAVOUR BREAD

Not suitable for the Preset Timer

INGREDIENTS: 1kg	750g
Water	375ml
Oil	3 tsp
Salt	2 tsp
Sugar	3 tsp
Bread flour	600g/4cups
Bread improver	1 tsp
Tandaco yeast	1 ³ / ₄ tsp

ADD AT THE BEEPS:

Peperoni, finely chopped	1/4 cup	2 tbsp
Mozzarella cheese, grated	1/4 cup	2 tbsp
Olives, seeded and sliced	2 tbsp	1 tbsp
Sun dried tomatoes, finely chopped	2 tbsp	1 tbsp
Pesto	1 tbsp	3 tsp

SETTING:

4 FRENCH: P – Medium, H – Dark or L – Light.

YEAST FREE BREAD

Yeast Free Bread is made using baking powder as the main raising agent (it does not have the same strength as yeast). The following recipes will give Damper or Muffin-Style Breads which will be heavy in texture and not as highly risen as yeasted breads. To ensure a well baked loaf is achieved, check the dough in the first five minutes of kneading. If the dough is too slack and running down onto the base of the pan, add small amounts of flour to ensure the dough forms into a round ball. If the dough is too slack it may give the baked loaf the appearance of being overcooked or laminated on the base and having a heavy, doughy top. If the dough is too dry just add an extra 1-2 teaspoons of water. All recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy. There will be a weight variance in each baked loaf in this section.

PROCEDURE

1. Add liquid ingredients to bread pan.
2. Sift dry ingredients together and add to bread pan. Wipe spills from outside of bread pan. Lock bread pan into baking chamber.
3. Press **Select** button to setting 5 (Yeast Free).
4. To change crust colour, press **Crust to H** for Dark or **L** for Light.
5. Press **Start**.
6. With bread machine mixing the ingredients, use a plastic spatula to scrape mixture from the sides, corners and base of bread pan, and add additions if applicable.
7. After ingredients have mixed together, close the lid and leave the bread machine to complete the program.

After baking, press **Stop**. Remove bread from bread machine and bread pan. Cool on rack.



The Preset Timer cannot be used for recipes in this section. The raising agents used in place of yeast in these recipes could be prematurely activated and prevent the loaf from rising.

The Add-in Beeps do not sound on the Yeast Free Bread setting.

All ingredients must be at room temperature and added in the order listed in the recipe, however sifting the ingredients together may assist the baking powder with the rising of the bread.

CHART SHOWING SEQUENCE FOR YEAST FREE SETTING

SETTING	1st knead	2nd knead	Bake	Total time:
LIGHT	knead	knead		1hr15mins
MED	knead	knead	Bake	1hr15mins
DARK	knead	knead	Bake	1hr15mins

YEAST FREE BREAD cont'd

PLAIN WHITE DAMPER

Not suitable for the Preset Timer

LIQUID INGREDIENTS

Water	400ml
Oil	2 tbsp

DRY INGREDIENTS

White bread flour	600g/4 cups
Bread improver	1 tsp
Sugar	1 tbsp
Salt	1 tsp
Milk powder	2 tbsp
Baking powder	8 tsp

SETTING:

5 YEAST FREE: P – Medium, H – Dark or L – Light.

PLAIN WHOLEMEAL DAMPER

Not suitable for the Preset Timer

LIQUID INGREDIENTS

Water	400ml
Oil	2 tbsp

DRY INGREDIENTS

Wholemeal plain flour	450g/3 cups
White bread flour	150g/1 cup
Bread improver	1 tsp
Sugar	1 tbsp
Salt	1 tsp
Milk powder	2 tbsp
Baking powder	8 tsp

SETTING:

5 YEAST FREE: P – Medium, H – Dark or L – Light.

CHEESE AND SPRING VEGETABLE BREAD

Not suitable for the Preset Timer

LIQUID INGREDIENTS

Water	400ml
Oil	2 tbsp

DRY INGREDIENTS

White bread flour	600g/4 cups
Bread improver	1 tsp
Sugar	2 tbsp
Salt	1 tsp
Spring vegetable soup mix	40g/ 1 tbsp
Baking powder	8 tsp

ADDITIONS

Grated Cheddar cheese	75g/1/2 cup
-----------------------	-------------

SETTING:

5 YEAST FREE: P – Medium, H – Dark or L – Light.

PASSIONFRUIT BUTTER BREAD

Not suitable for the Preset Timer

LIQUID INGREDIENTS

Milk, scalded and cooled	250ml
Passionfruit in syrup	1 x 170g can
Butter, softened	2 tbsp

DRY INGREDIENTS

White bread flour	600g/4 cup
Bread improver	1 tsp
Light Brown sugar	1 tbsp
Baking powder	8 tsp

SETTING:

5 YEAST FREE: P – Medium, H – Dark or L – Light.

WHOLEMEAL AND GRAIN BREADS

The breads in this section use ingredients such as whole wheat (wholemeal) flour, rye and other grains or cereals. The Whole Wheat setting has been designed with this in mind, providing longer rising times to produce a loaf of bread lighter in texture and higher in volume.



NOTE!!

Two loaf sizes 1kg and 750g can be made. When making the 750g size, remove the loaf 10 minutes before the completion of the baking cycle.

PROCEDURE

1. Place ingredients into a bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press **Select** to the setting as specified in the following recipes.
5. To change crust colour, press **Crust** to **H** for Dark, **L** for Light.
6. Press **Start**.

After baking, press **Stop**. Remove the bread from the bread machine and bread pan. Cool on rack.

ADD-IN BEEPS: The Baker's Oven beeps 12 times at 8 minutes before the end of the second kneading cycle. Extra ingredients such as fruit, nuts, etc. should be added at this time.

CHART SHOWING SEQUENCE FOR WHOLE WHEAT SETTING

	1st knead	2nd knead	1st rise	Punch down	2nd rise	Punch down	3rd rise	Bake	Total time: 3hrs40mins
LIGHT									
MEDIUM									Total time: 3hrs40mins
DARK									Total time: 3hrs40mins

WHOLEMEAL AND GRAIN BREADS cont'd

100% WHOLEMEAL BREAD

INGREDIENTS: 1kg		750g	
Water	385ml	325ml	
Oil	2 tbsp	1 tbsp	
Salt	2 tsp	1½ tsp	
Sugar	2 tbsp	1 tbsp	
Wholemeal plain flour	600g/4 cups	450g/3 cups	
Gluten flour	2 tbsp	1 tbsp	
Bread improver	1 tsp	1 tsp	
Milk powder	2 tbsp	1½ tbsp	
Tandaco yeast	2½ tsp	1¾ tsp	

SETTING:
6 WHOLEWHEAT: P – Medium, H – Dark or L – Light.

MULTIGRAIN BREAD

INGREDIENTS: 1kg		750g	
Water	375ml	325ml	
Oil	3 tbsp	2 tbsp	
Salt	2 tsp	1½ tsp	
Sugar	3 tbsp	2 tbsp	
Bread flour	375g/2½ cups	300g/2 cups	
Wholemeal plain flour	225g/1½ cups	150g/1 cup	
Gluten flour	2 tbsp	1 tbsp	
Bread improver	1 tsp	1 tsp	
Milk powder	2 tbsp	1½ tbsp	
Sunflower seeds	3½ tbsp	3 tbsp	
Kibble wheat	3½ tbsp	3 tbsp	
Whole linseeds	2½ tbsp	2 tbsp	
Sesame seeds	2½ tbsp	2 tbsp	
Cracked buckwheat	1½ tbsp	1 tbsp	
Tandaco yeast	2 tsp	1½ tsp	

SETTING:
6 WHOLEWHEAT: P – Medium, H – Dark or L – Light.

LIGHT RYE BREAD

INGREDIENTS: 1kg		750g	
Water	375ml	310ml	
Oil	3 tbsp	2 tbsp	
Golden Syrup	2 tbsp	1½ tbsp	
Salt	2 tsp	1½ tsp	
Bread flour	415g/2¾ cups	300g/2 cups	
Rye flour	240g/2 cups	180g/1½ cups	
Gluten flour	2 tbsp	1 tbsp	
Bread improver	1 tsp	1 tsp	
Milk powder	2 tbsp	1½ tbsp	
Tandaco yeast	2 tsp	1½ tsp	

SETTING:
6 WHOLEWHEAT: P – Medium, H – Dark or L – Light.

WHOLEMEAL AND GRAIN BREADS cont'd

50/50 WHOLEMEAL BREAD

INGREDIENTS: 1kg		750g	
Water	400ml	350ml	
Oil	2 tbsp	1 tbsp	
Salt	2 tsp	1½ tsp	
Sugar	3 tbsp	2 tbsp	
Wholemeal plain flour	300g/2 cups	225g/1½ cups	
Bread flour	300g/2 cups	225g/1½ cups	
Gluten flour	2 tbsp	1½ tbsp	
Bread improver	1 tsp	1 tsp	
Milk powder	2 tbsp	1½ tbsp	
Tandaco yeast	1¾ tsp	1½ tsp	

SETTING:
6 WHOLEWHEAT: P – Medium, H – Dark or L – Light.

SOY & LINSEED BREAD

Not suitable for the Preset Timer

INGREDIENTS: 1kg		750g	
Water	400ml	350ml	
Oil	3 tbsp	2 tbsp	
Salt	2 tsp	1½ tsp	
Sugar	3 tbsp	2 tbsp	
Wholemeal plain flour	225g/1½ cups	150g/1 cup	
Bread flour	375g/2½ cups	300g/2 cups	
Soy flour	1½ tbsp	1 tbsp	
Gluten flour	2 tbsp	1 tbsp	
Bread improver	1 tsp	1 tsp	
Milk powder	2 tbsp	1½ tbsp	
Tandaco yeast	2 tsp	1½ tsp	

ADD AT THE BEEPS:

Linseeds	2½ tbsp	2 tbsp
Soy grits	2½ tbsp	2 tbsp

SETTING:
6 WHOLEWHEAT: P – Medium, H – Dark or L – Light.

DOUGH

PROCEDURE

1. Place all ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside the bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press **Select** to setting 7 (Dough).
5. Press **Start**.

At the end of the program, press **Stop**. Remove bread pan from the baking chamber and remove dough from the bread pan. Dough is now ready for hand shaping, rising and baking.

ADD-IN BEEPS:

The Baker's Oven beeps 12 times at 8 minutes before the end of the second kneading cycle. Extra ingredients such as fruit, nuts, etc. should be added at this time.



NOTE!!

The weight of the shaped and baked items made from the following doughs will vary depending on recipe style.

CHART SHOWING SEQUENCE FOR DOUGH SETTING

YEAST FREE	1st knead	2nd knead	1st Rise	Total time: 1hr30mins

TO MAKE A MASTER DOUGH:

WHITE BREAD DOUGH

Not suitable for the Preset Timer

INGREDIENTS:

Full cream milk, scalded and cooled	350ml
Egg yolk	1x60g
Butter or oil	2 tbsp
Salt	1 tsp
Sugar	1 1/2 tbsp
Bread flour	600g/4 cups
Bread improver	1 tsp
Tandaco yeast	2 1/4 tsp

SETTING:

7 DOUGH

SWEET DOUGH

Not suitable for the Preset Timer

INGREDIENTS:

Water	350ml
Egg, lightly beaten	1 x 60g
Butter or oil	2 tbsp
Salt	1 tsp
Sugar	2 tbsp
Bread flour	600g/4 cups
Milk powder	3 tbsp
Bread improver	1 tsp
Tandaco yeast	2 1/4 tsp

SETTING:

7 DOUGH

DOUGH cont'd

WHOLEMEAL DOUGH

INGREDIENTS:

Water	400ml
Oil	2 tbsp
Salt	1 tsp
Sugar	2 tbsp
Wholemeal plain flour	600g/4 cups
Gluten flour	2 tbsp
Bread improver	1 tsp
Milk powder	2 tbsp
Tandaco yeast	2 1/4 tsp

SETTING:

7 DOUGH

SHAPING IDEAS FOR MASTER DOUGHS:

BREAD ROLLS

1. Take a quantity of one of the Master dough recipes.
2. Divide dough into 16 equal pieces. Knead each piece and shape into a round ball.
3. Place rolls together on a lightly greased baking tray.
4. Cover rolls with lightly greased plastic food wrap and allow to stand in a warm area for 30 minutes or until doubled in size.
5. Remove wrap, brush tops of rolls with milk.
6. Bake in a pre-heated oven at 200°C for 12-15 minutes or until cooked and golden brown.

STICKY CINNAMON ROLLS

1. Take a quantity of Sweet dough.
2. Roll dough out to a 40cm x 40cm square. Melt 3 tablespoons of butter. Brush half over dough. Combine 4 tablespoons brown sugar, 75g/1/2 cup finely chopped pecan nuts and 1 1/2 tablespoons ground cinnamon and sprinkle over rolled out dough.
3. Drizzle remaining melted butter over sugar mixture. Roll up widthwise and cut into 2cm thick slices.
4. Place on a lightly greased baking tray, 5cm apart. Cover with lightly greased plastic wrap and stand in a warm area for 30 minutes or until doubled in size. Remove wrap.
5. Bake in a pre-heated oven at 180°C for 25-30 minutes or until golden brown. Brush with GELATINE GLAZE (recipe on page 56) whilst still hot, then drizzle with VANILLA GLAZE (recipe on page 56).

DOUGH cont'd

HOT CROSS BUNS

1. Include 1 tablespoon of ground cinnamon and 1 tablespoon ground mixed spice with dry ingredients when making Sweet Dough recipe.
2. Add 150g/1 cup sultanas and 45g/1/4 cup mixed peel at the sound of the beeps.
3. Divide dough into 18 pieces and shape into rounds. Place close together on a lightly greased baking tray.
4. Cover loosely with lightly greased plastic wrap and allow to stand in a warm area for 30 minutes or until doubled in size.
5. Blend together 2 tbsp water and 40g/1/4 cup plain flour until a smooth batter is formed. Spoon into a piping bag fitted with a small piping nozzle. Remove wrap from rolls and pipe a cross onto each bun.
6. Bake in a preheated oven 190° C for 15-20 minutes or until golden brown.
7. Slide buns from baking tray onto a wire rack. If desired, brush HOT CROSS BUN GLAZE [recipe on page 56] over hot buns. Allow to stand for 5-10 minutes before serving.

PIZZA AND FOCACCIA DOUGHS

The Dough setting is suitable for all your favourite pizza and focaccia recipes.

PROCEDURE:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press **Select** to setting 7 (Dough)
5. Press **Start**.

For a softer more pliable texture remove dough from pan 30 minutes before completion of the Dough setting. Press **Stop**. The Dough is now ready for handshaping and baking.

DOUGH cont'd

PIZZA DOUGH

INGREDIENTS:

Water	200ml
Olive oil	1 tbsp
Salt	1 tsp
Bread flour	375g/2 1/2 cups
Tandaco yeast	1 3/4 tsp

SETTING: 7 DOUGH

SUGGESTED TOPPINGS

Tomato paste, mushrooms, capsicums, onions, tomatoes, capers, pineapple pieces, olives, herbs, salami, ham, anchovies, sardines, cheese (i.e. grated mozzarella, Parmesan).

HANDSHAPING

1. Roll dough on a lightly floured surface into a 25cm round for a thick based pizza or into 2 x 20cm rounds for a thinner based pizza.
2. Place onto a lightly greased baking tray. Spread or sprinkle selected pizza toppings over the pizza dough.
3. Bake in a preheated oven at 200°C for 12-15 minutes or until base is cooked and topping heated through.

FOCACCIA

INGREDIENTS:

Water	250ml
Olive oil	2 tbsp
Salt	1 tsp
Sugar	2 tsp
Bread flour	450g/3 cups
Tandaco yeast	2 tsp

SETTING: 7 DOUGH

Suggested Topping

Olive oil	3 tbsp
Rock salt	3 tbsp
Black olives, sliced	4 tbsp

HANDSHAPING

For a thick Focaccia

1. Press dough into a lightly greased 19cm x 29cm lamington tin.
2. Loosely cover with a lightly greased plastic wrap and stand in a warm area for 30 minutes or until doubled in size.
3. Remove wrap, brush dough with olive oil and sprinkle with rock salt and olives.
4. Bake in a pre-heated oven at 250°C for 25-30 minutes or until golden brown.

For a thinner focaccia

1. Roll dough on a lightly greased tray until 2cm thick. Prepare as for a thick focaccia.

PREPACKAGED BREAD MIXES

These convenient BREAD MIXES are available nationally in supermarkets and at some bulk outlets. They are available in various sized packaging and should not be confused with BREAD FLOUR.

Bread mixes contain high-protein bread flour, sugar, salt, milk powder, oil and other ingredients such as bread improvers. Usually only the addition of water and yeast is necessary though some results are improved by adding oil. As a result the weight of the bread in this section may vary when compared to settings used. This is due to properties of the bread mixes which cannot be altered.

All recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy. Recipes were tested with bread mix milled just before the printing of this book.



NOTE!!

Two loaf sizes 1kg and 750g can be made. When making the 750g size, remove the loaf 10 minutes before the completion of the baking cycle.

PROCEDURE

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press **Select** to the setting as specified in the following recipes.
5. To change crust colour, press **Crust** to **H** for Dark, **L** for Light.
6. Press **Start**.

After baking, press **Stop**. Remove the bread from the bread machine and bread pan. Cool on rack.



NOTE!!

Properties of the bread mixes can alter on a seasonal or storage basis, so it may be necessary to adjust the water and flour ratio. Check the dough in the first 10-15 minutes of kneading by opening the lid - if the dough is too dry add an extra 1-2 teaspoons water, if the dough is too sticky, add an extra 1-2 tablespoons bread mix. The dough should be forming into a smooth round ball.

If using other brands of bread mixes, the Defiance Bread Mix Recipes can be used as guide.

PREPACKAGED BREAD MIXES cont'd

WHITE PREPACKAGED BREAD MIXES

DEFIANCE WHITE BREAD MIX

INGREDIENTS:	1kg	750g
Water	325ml	275ml
Bread Mix	600g/4 cups	500g/3 ¹ / ₃ cups
Defiance yeast	1 ¹ / ₂ tsp	1 ¹ / ₄ tsp

SETTING:
1 BASIC: P-Medium, H-Dark or L-Light

KITCHEN COLLECTION WHITE BREAD MIX

INGREDIENTS:	1kg	750g
Water	375ml	300ml
Bread Mix	600g/4 cups	500g/3 ¹ / ₃ cups
Kitchen Collection yeast	1 ³ / ₄ tsp	1 ¹ / ₂ tsp

SETTING:
1 BASIC: P-Medium, H-Dark or L-Light

LOWAN WHITE BREAD MIX

INGREDIENTS:	1kg	750g
Water	350ml	300ml
Oil	1 tbs	2 tsp
Bread Mix	600g/4 cups	500g/3 ¹ / ₃ cups
Lowan yeast	1 ³ / ₄ tsp	1 ¹ / ₂ tsp

SETTING:
1 BASIC: P-Medium, H-Dark or L-Light



NOTE!!

Basic or Basic Rapid settings can be used for white bread mix recipes. However loaves baked on the Basic Rapid will not be as highly risen as those baked on the Basic setting. Light, medium or dark crust may be selected as preferred.

GRAIN PREPACKAGED BREAD MIXES

DEFIANCE GRAIN BREAD MIX

INGREDIENTS:	1kg	750g
Water	325ml	275ml
Bread Mix	600g/4 cups	500g/3 ¹ / ₃ cups
Defiance yeast	1 ¹ / ₂ tsp	1 ¹ / ₄ tsp

SETTING:
6 WHOLEWHEAT: P - Medium, H - Dark or L - Light.

KITCHEN COLLECTION GRAIN BREAD MIX

INGREDIENTS:	1kg	750g
Water	375ml	300ml
Bread Mix	600g/4 cups	500g/3 ¹ / ₃ cups
Kitchen Collection yeast	2 tsp	1 ³ / ₄ tsp

SETTING:
6 WHOLEWHEAT: P - Medium, H - Dark or L - Light.

PREPACKAGED BREAD MIXES cont'd

LOWAN GRAIN BREAD MIX

INGREDIENTS: 1kg		750g
Water	350ml	300ml
Oil	1 tbsp	3 tsp
Bread Mix	600g/4 cups	500g/3 ¹ / ₃ cups
Lowan yeast	2 ¹ / ₄ tsp	2 tsp

SETTING:
6 WHOLEWHEAT: P – Medium, H – Dark or L – Light.

TIP: A lighter textured bread can be achieved by using the Basic Bread setting for grain bread mix recipes. Substituting a tablespoon of water with a tablespoon of oil will give a more tender crumb and browner, crisper crust.

WHOLEMEAL PREPACKAGED BREAD MIXES

KITCHEN COLLECTION WHOLEMEAL BREAD MIX

INGREDIENTS: 1kg		750g
Water	400ml	325ml
Bread Mix	600g/4 cups	500g/3 ¹ / ₃ cups
Kitchen Collection yeast	1 ³ / ₄ tsp	1 ¹ / ₂ tsp

SETTING:
6 WHOLEWHEAT: P – Medium, H – Dark or L – Light.

LOWAN WHOLEMEAL BREAD MIX

INGREDIENTS: 1kg		750g
Water	400ml	325ml
Oil	1 tbsp	1 tbsp
Bread Mix	600g/4 cups	500g/3 ¹ / ₃ cups
Lowan yeast	2 ¹ / ₄ tsp	2 tsp

SETTING:
6 WHOLEWHEAT: P – Medium, H – Dark or L – Light.

LOWAN LIGHT RYE BREAD MIX

INGREDIENTS: 1kg		750g
Water	375ml	300ml
Oil	2 tbsp	1 tbsp
Bread Mix	650g/4 ¹ / ₃ cups	500g/3 ¹ / ₃ cups
Lowan yeast	2 ¹ / ₄ tsp	2 tsp

SETTING:
6 WHOLEWHEAT: P – Medium, H – Dark or L – Light.

PREPACKAGED BREAD MIXES cont'd

FRUIT BUN LOAF PREPACKAGED BREAD MIXES



Sweet, Basic or Basic Rapid settings can be used for fruit bunloaf bread mix recipes. Light, medium or dark crust may be selected as preferred. However, due to the higher sugar content provided by the dried fruit it is recommended to use the medium crust setting.

LOWAN FRUIT LOAF BREAD MIX

Not suitable for the Preset Timer

INGREDIENTS: 1kg		750g
Water	375ml	320ml
Oil	2 tbsp	1 tbsp
Bread Mix	600g/4 cups	500g/3 ¹ / ₃ cups
Lowan yeast	1 ³ / ₄ tsp	1 ¹ / ₂ tsp

ADD AT THE BEEPS:
Dried fruit Mix 150g/1 cup 100g/2²/₃ cup
SETTING:
3 SWEET: P – Medium, H – Dark or L – Light.

For more information about the Bread Mixes contained in this section, please contact the relevant number listed below:

Defiance Bread Mixes
1800 628 883

Kitchen Collection Bread Mixes
1800 649 494

Lowan Bread Mixes
1800 355 718

