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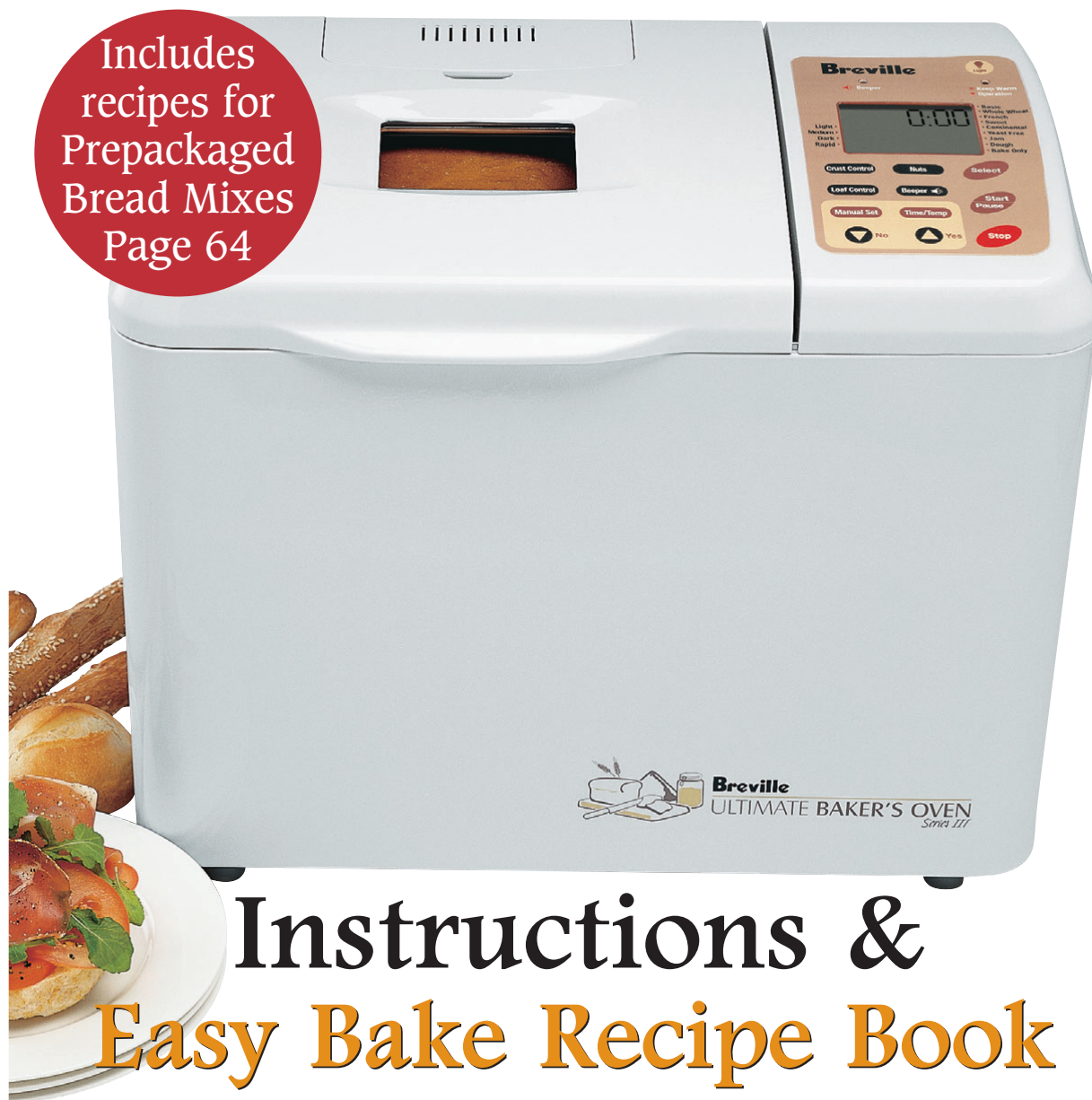


Model BB420  
Issue 1/00

# Breville

## Ultimate Baker's Oven

Includes  
recipes for  
Prepackaged  
Bread Mixes  
Page 64



## Instructions & Easy Bake Recipe Book

Model No. BB420



# Congratulations

*On your purchase of your new Breville Ultimate Baker's Oven. We have endeavoured to design the 'Ultimate' bread machine with you, our valued customer, in mind.*

*The Ultimate Baker's Oven will bake a family size 1.25kg, a large 1kg loaf and a medium 750g loaf. It's easy to use, as indicated in the 'Beginners guide to your first loaf' on page 15.*

*You will find over 75 delicious recipes to try in our Easy Bake recipe section, including recipes for pre-packaged bread mixes.*

*The Ultimate Baker's Oven features the exclusive fruit and nut dispenser which automatically drops fruits, nuts and herbs into the dough at the right time – no need to wait.*

*The Pause function is ideal for creative bread making. It allows you to remove the dough for shaping, filling or braiding. You can even score the top of the loaf (just before baking) for a rustic style bread, or decorate your bread with a glaze and poppy seeds.*

*You can also make dough for rolls or loaves to bake in your conventional oven. Use the Ultimate Baker's Oven Bread Dough Setting to do the mixing and kneading for you, then shape and bake the bread yourself.*

*The Ultimate Baker's Oven also features a Pasta Dough Setting to make your favourite flavoured pasta dough and a Pizza Dough Setting for delicious home-made pizzas.*

*In addition the Ultimate Baker's Oven will bake superb yeast free or gluten free breads.*

*Finally, if you enjoy waking up to the aroma of freshly baked bread every morning, the 13 hour Preset Timer on the Ultimate Baker's Oven makes it easy to do so.*

*For our New Zealand customers we have included information relating to variances in measurements and availability of ingredients.*

**BEFORE MAKING YOUR FIRST LOAF OF BREAD, PLEASE READ THIS BOOK THOROUGHLY TO ENSURE YOU GET THE BEST RESULTS.**

*We wish you, your family and friends much enjoyment from the superb range of breads you can bake and doughs you can knead in your Breville Ultimate Baker's Oven.*



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## **73 Authorised Service Centres**

# Before using your Ultimate Baker's Oven

## Important safeguards

Before using the Ultimate Baker's Oven, we ask that as with any electrical appliance you exercise a degree of care and adhere to the following precautions.

**READ ALL INSTRUCTIONS BEFORE OPERATING YOUR ULTIMATE BAKER'S OVEN. SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.**

### *Important Safeguards for your Breville bread machine*

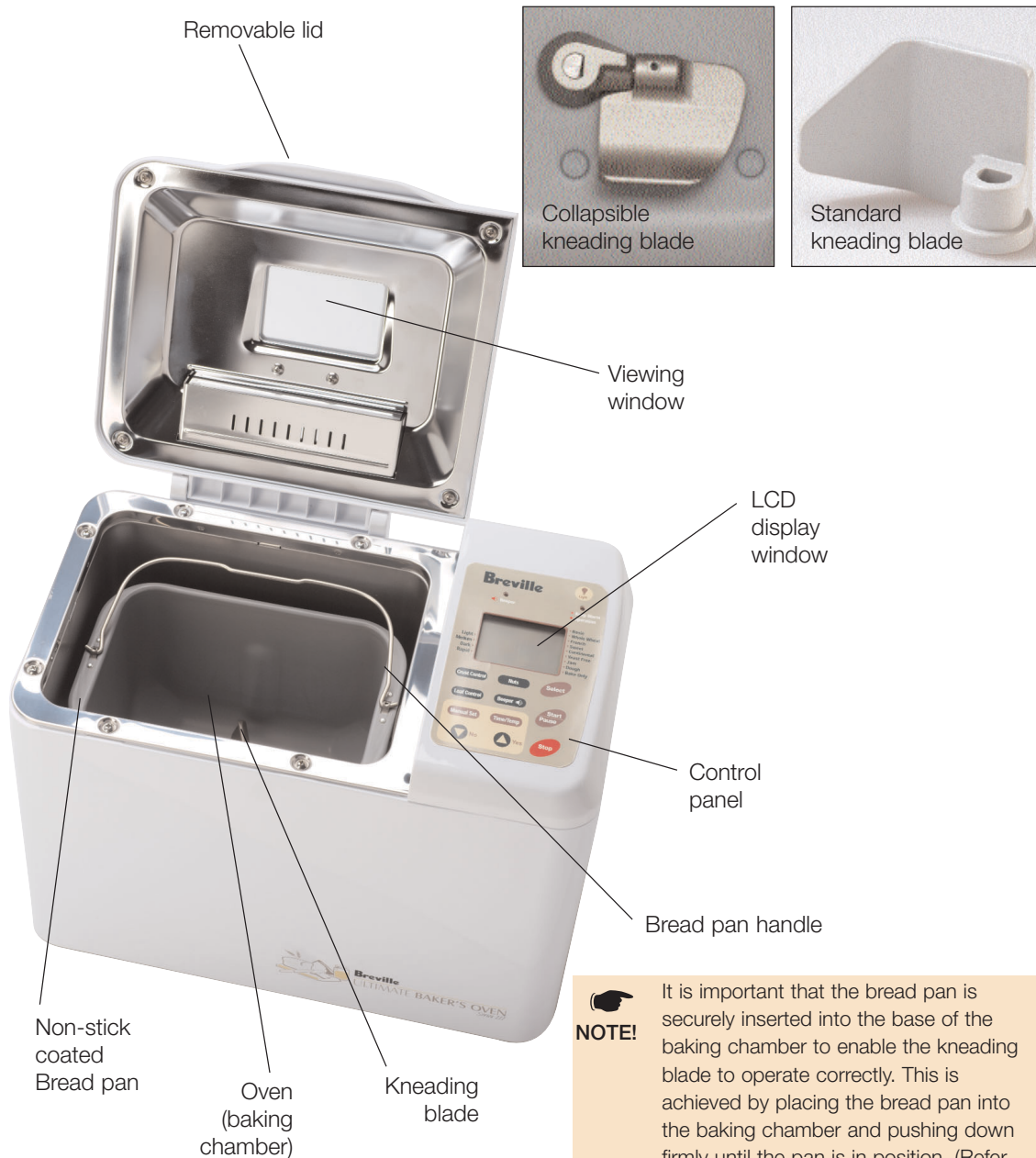
- Do not place the bread machine near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, flour, etc. Vibration during the kneading cycles may cause the machine to move slightly.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven. Position the unit at 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.
- Do not touch hot surfaces. Allow the bread machine to cool down before cleaning any parts.
- Do not place anything on top of the lid. Do not cover the air vents whilst the bread machine is in use.
- Use oven mitts when removing the hot bread pan and the bread from the pan.
- Do not pour any ingredients directly into the baking chamber. Place ingredients into the bread pan only.
- Do not pour any liquids into the Dried Fruit/Nut/Herb dispenser.

- Do not place hands inside the bread machine while in operation. Avoid contact with moving parts.
- 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.
- Keep the inside and outside of the appliance clean. Follow the cleaning instructions provided in this book.
- 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.

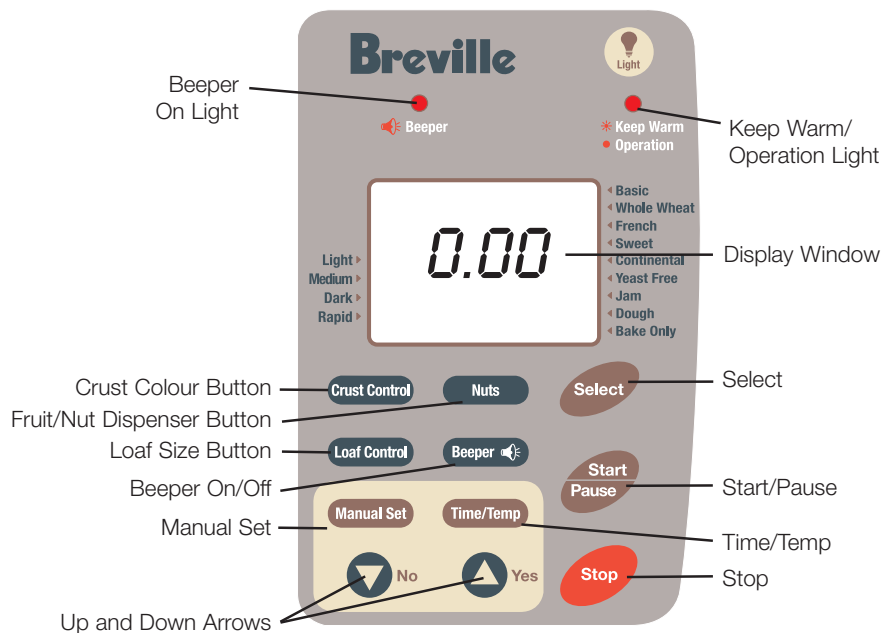
### *Important safeguards for all electrical appliances*

- Unwind the cord before use.
- To protect against electric shock, do not immerse cord, plug or appliance in water.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- 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.
- Ensure that the bread machine is switched off and unplugged from the power outlet when not in use and before cleaning.
- It is recommended to inspect the appliance regularly. Do not use the bread machine if supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use outdoors.

# Familiarising yourself with your Ultimate Baker's Oven



# Main features of the control panel



<b>Display Window</b>	The <b>Display Window</b> will show the setting (normal or rapid), crust colour, loaf size, and dispenser operation. When the <b>Start/Pause</b> button is depressed, the time displayed (in hours and minutes) is the time remaining until the selected setting is completed.
<b>Select</b>	Press this button to <b>Select</b> the variety of automatic settings available. These settings are listed on Page 7. Each time the Select button is pressed the setting is changed. The setting selected is indicated by a black arrow appearing on the right-hand side of the Display Window or the appropriate wording on the Display Window.
<b>Crust Control</b>	Press the <b>Crust Control</b> button to select the 3 crust colours available for the Basic and Wholemeal bread settings only. The setting selected is indicated by a black arrow appearing on the left-hand side of the Display Window. This button also selects the Rapid setting for Basic and Wholemeal breads.
<b>Nuts</b>	Press the <b>Nuts</b> button if ingredients are to be dispensed from the Dried Fruit/Nut/Herb Dispenser. This can be done before or after the <b>Start</b> button is pressed. The words 'YES NUTS' will appear in the Display Window.
<b>Loaf Control</b>	Press the <b>Loaf Control</b> button to select the required loaf size. The display automatically indicates 1250g. If the 1000g loaf or the 750g loaf is preferred, press this button and the display will indicate the change. The Loaf Control button is only available on the Basic, Wholewheat, French and Sweet bread settings.
<b>Beeper</b>	Press the <b>Beeper</b> button to turn the 'beeps' on or off. When turned on, the Beeper light will illuminate above the Display Window indicating that the 'beeps' will sound at the appropriate times of the selected setting. The Beeper button beeps once when turned on but does not beep when it is turned off and the beeper light goes out.

<b>Manual Set</b>	The <b>Manual Set</b> button accesses the function that allows you to use your own personal recipes in the Ultimate Baker's Oven. You can choose the timing for each cycle of the program. For example, in a humid climate the rising cycles can be reduced or, if a crustier loaf is preferred, the baking time and temperature can be increased. Follow the guidelines for the Manual Set function (Refer Page 14).
<b>Time/Temp</b>	The <b>Time/Temp</b> button is for use with: A) Bake Only setting (Refer Page 13) B) Manual Set function (Refer Page 14)
<b>Up and Down Arrows</b>	The <b>Up and Down Arrows</b> have three functions: A) To use the Preset Timer (Refer Page 12) B) To use the Time/Temp feature for the Bake Only setting (Refer Page 13) C) To use the Manual Set function (Refer Page 14)
<b>Start/Pause</b>	The <b>Start/Pause</b> button has two functions: A) Press the Start/Pause button to start the selected setting. B) Press the Start/Pause button to interrupt a cycle. The Pause function allows you to be creative with your bread making by pausing the machine for 10 minutes. The Pause function can be activated in any cycle of any setting except the Keep Warm cycle.
<b>Stop</b>	To stop and cancel a setting in mid-cycle press the <b>Stop</b> button down for 5-10 seconds until beeps sound and the Display Window is reset. This will result in the program being cancelled. When the Stop button is pressed, the display will indicate BASIC BREAD 1250g 3:20 MEDIUM. When a setting time is complete the Ultimate Baker's Oven will show 0:00 on the display window. The bread machine is cooling and will be in the 'Keep Warm' cycle for 60 minutes.
<b>Keep Warm/Operation Light</b>	The <b>Keep Warm/Operation Light</b> will illuminate on the control panel when the Ultimate Baker's Oven is in operation. During the Operation of the machine the light will remain steady. During the 60 Minute Keep Warm cycle at the end of the bread making cycle the light will flash.
<b>Oven Light</b>	Press the Light button at the top of the control panel to illuminate the interior cavity of the bread machine. The light will not remain on unless the light button is held down.

#### Power Failure Protection

The Ultimate Baker's Oven has a built-in Power Failure Protection System. If the power supply to the Ultimate Baker's Oven is interrupted for 60 minutes or less, the Ultimate Baker's Oven will automatically resume the cycle when power is restored.

For the Power Failure Protection System to be implemented, the machine must be operating for a minimum of 5 minutes. (If the charging time is less than 5 minutes the machine may not resume operation when power is restored.)

If the power is not restored within 60 minutes it is recommended that the ingredients be discarded, particularly if perishable ingredients such as dairy products, eggs, etc. have been used.



# Bread and Dough Setting Selections

Setting Selections		Weight Choice	Total Cycle Time
			Hours:Minutes
1.	BASIC BREAD LIGHT	1250g	3:10
2.	BASIC BREAD LIGHT	1000g	3:00
3.	BASIC BREAD LIGHT	750g	2:55
4.	BASIC BREAD MEDIUM	1250g	3:20
5.	BASIC BREAD MEDIUM	1000g	3:10
6.	BASIC BREAD MEDIUM	750g	3:05
7.	BASIC BREAD DARK	1250g	3:30
8.	BASIC BREAD DARK	1000g	3:20
9.	BASIC BREAD DARK	750g	3:15
10.	BASIC BREAD RAPID	1250g	2:20
11.	BASIC BREAD RAPID	1000g	2:10
12.	BASIC BREAD RAPID	750g	2:05
13.	WHOLEWHEAT BREAD LIGHT	1250g	3:40
14.	WHOLEWHEAT BREAD LIGHT	1000g	3:30
15.	WHOLEWHEAT BREAD LIGHT	750g	3:27
16.	WHOLEWHEAT BREAD MEDIUM	1250g	3:45
17.	WHOLEWHEAT BREAD MEDIUM	1000g	3:35
18.	WHOLEWHEAT BREAD MEDIUM	750g	3:32
19.	WHOLEWHEAT BREAD DARK	1250g	3:53
20.	WHOLEWHEAT BREAD DARK	1000g	3:43
21.	WHOLEWHEAT BREAD DARK	750g	3:40
22.	WHOLEWHEAT BREAD RAPID	1250g	2:30
23.	WHOLEWHEAT BREAD RAPID	1000g	2:20
24.	WHOLEWHEAT BREAD RAPID	750g	2:17
25.	FRENCH BREAD	1250g	3:40
26.	FRENCH BREAD	1000g	3:30
27.	FRENCH BREAD	750g	3:27
28.	SWEET BREAD	1250g	3:30
29.	SWEET BREAD	1000g	3:25
30.	SWEET BREAD	750g	3:22
31.	CONTINENTAL BREAD		4:35
32.	YEAST FREE BREAD		1:30
33.	JAM		1:05
34.	BREAD DOUGH		1:30
35.	PIZZA DOUGH		0:50
36.	PASTA DOUGH		0:14
37.	BAKE ONLY		0:00 TO 2:00
38.	MANUAL SET FUNCTION		



Total Cycle Time does not include the cooling or automatic keep warm function.

## SETTING 1. Basic Bread (Light, Medium, Dark or Rapid)

Turn the bread machine on and the Display Window will show 3:20 – 1250g. This is the family size loaf. A black arrow will appear against the wording 'Basic' and 'Medium' crust colour. For a 1000g large sized loaf or 750g medium sized loaf, press Loaf Control button until the required size appears in the Display Window. For a Light or Dark crust colour or Rapid setting, press Crust Control button until the black arrow aligns with the selected setting.

Recipes in the White, Flavoured White, White Prepackaged Bread Mix and Gluten Free sections are best baked using the Basic Bread setting.



### NOTE!

Basic Bread (Rapid) setting takes 2:05 to complete a 750g loaf. The rising times are shorter. The individual recipes in the White Bread, Flavoured White Bread and Pre-packaged Bread Mix sections will nominate the loaf size setting most suitable. Crust Control is not available when using this setting.

## SETTING 2. Whole Wheat Bread (Light, Medium, Dark or Rapid)

Press the Select button once and a black arrow will appear against the wording 'Whole Wheat' and 'Medium' crust colour. The Display Window will show 3:45 – 1250g. This is the family size loaf. For a 1000g large size loaf or a 750g medium size loaf, press Loaf Control button until the required size appears in the Display Window. For a Light or Dark crust colour or Rapid setting, press Crust Control button until the black arrow aligns with the selected setting. The Whole Wheat (Light, Medium or Dark) setting is used for breads made with large amounts of whole wheat flour, rye or other grain flours. This setting has an inbuilt, 30 minute Preheat time. Preheat will show on the Display Window when the Start button is pressed. During this time the heavy wheat grains absorb the liquid, soften and expand, thus providing better gluten development.



### NOTE!

Whole Wheat (Rapid) setting takes 2.17 to complete a 750g loaf. The rising times are shorter, therefore bread made from a mixture of flour types rather than 100% whole wheat are better suited to this setting. The setting has an in-built 5 minute Preheat time. Preheat will show on the Display Window when the Start button is pressed. The individual recipes in the Wholemeal Bread and Prepackaged Bread Mix sections will nominate the loaf size setting most suitable. Crust Control is not available when using this setting.

## SETTING 3. French Bread

Press the select button twice and a black arrow will appear against the wording 'French'. The Display Window will show 3:40 – 1250g. This is the family size loaf. For a 1000g large sized loaf or a 750g medium loaf, press Loaf Control button until the required size appears in the Display Window. The type of bread most suited, is one that is low in fat and sugar. The kneading time is shorter, rising time longer and the baking temperature higher, all of which produce a harder, crusty crust and a firmer texture. Crust Control is not available when using this setting. The recipe most suited to this setting can be found in the White Bread section.

## SETTING 4. Sweet Bread

Press the Select button three times and the black arrow will appear against the wording 'Sweet'. The Display Window will show 3:30 – 1250g. This is the family size loaf. For a 1000g large sized loaf or a 750g medium loaf, press Loaf Control button until the required size appears in the Display Window. The recipes in the Sweeter flavoured bread section are best suited to this setting due to the increased baking time and lower temperature. Crust Control is not available when using this setting.

### **SETTING 5. Continental Bread**

Press the 'Select' button four times and the black arrow will appear against the wording 'Continental'. The Display Window will show 4:35. Loaf Control and Crust Control are not available in this setting. The flavour of the bread baked on this setting is developed in the longer last rising cycle. Extended baking at higher temperature gives the typical hard crust of a Continental loaf.

### **SETTING 6. Yeast Free Bread**

Press the Select button five times and the black arrow will appear against the wording 'Yeast Free'. The Display Window will show 1:30. Loaf Control and Crust Control are not available in this setting. Recipes that rely on baking powder or bicarbonate of soda as the raising agent are used for this setting. These can be found in the Yeast Free Bread section.

### **SETTING 7. Jam**

Press the Select button six times and the black arrow will appear against the wording 'Jam'. The Display Window will show 1:05. This setting is designed to produce home made style jam using seasonal fresh fruit. A variety of recipes can be found in the 'Just Jam' section.

### **SETTING 8. Bread Dough**

Press the Select button seven times and the black arrow will appear against the wording 'Dough'. The Display Window will show 1:30 and the word BREAD. When the cycle is complete the dough is removed from the bread pan, hand kneaded, shaped and baked in the conventional oven. Refer to recipes in the 'Dough' section.

### **SETTING 9. Pizza Dough**

Press the Select button eight times and the black arrow will remain against the wording 'Dough'. The Display Window will show 0:50 and the word PIZZA. This setting is suitable for making doughs for pizza and focaccia – refer to 'Pizza Dough' section.

### **SETTING 10. Pasta Dough**

Press the Select button nine times and the black arrow will remain against the wording 'Dough'. The Display Window will show 0:14 and the word PASTA. This setting makes pasta dough for hand shaping into fresh pasta – refer to 'Pasta Dough' section.

### **SETTING 11. Bake Only**

Press the Select button ten times and the black arrow will appear against the wording 'Bake Only'. Press the Up and Down Arrows to select a baking time between 0:00 to 2:00 hours. Press the Time/Temp button to adjust the baking temperature from 0°C to 150°C. This setting allows you to extend the baking time. Refer to using the Bake Only Setting on Page 13.

# Using the Automatic Dried Fruit/Nut/Herb Dispenser

The Automatic Dried Fruit/Nut/Herb Dispenser ensures your Ultimate Baker's Oven will automatically release the dried fruit/nuts/herbs of your choice into the dough at exactly the right time in the kneading cycle. If added before this time excessive kneading will cause the ingredients to break down rather than hold their shape.

The Dried Fruit/Nut/Herb Dispenser will automatically release its contents 8 minutes before the end of the kneading cycle.



The dispenser activates on the BASIC, WHOLE WHEAT, FRENCH, SWEET, CONTINENTAL, YEAST FREE and DOUGH-BREAD Settings. The capacity of the dried fruit/nut/herb dispenser is  $\frac{3}{4}$  cup of dry ingredients.

If the ingredients exceed  $\frac{3}{4}$  cup, use the Beeper button and add the additional ingredients manually when the Add-in Beeper sounds (also at 8 minutes before the end of the kneading cycle).



**NOTE!**

Do not pour liquids into the dried fruit/nut/herb dispenser. All glaze (glazed) fruits e.g. cherries, ginger, pineapple etc, must be washed and dried well on paper towelling before adding into the dispenser. It is recommended that the dispenser be cleaned thoroughly with a soft, damp cloth after each use.

The Nuts button should be pressed before the Start/Pause button has been depressed, or soon after the kneading has commenced, otherwise the dispenser will not release the contents.



# Using the Pause Function

The Ultimate Baker's Oven has a horizontal traditional style loaf pan. This feature, in conjunction with the PAUSE function, allows you to be creative with bread making.

When the **Start/Pause** button is pressed for the PAUSE function, the Ultimate Baker's Oven will stay "on hold" for up to 10 minutes. You can activate the PAUSE function at any time, in any cycle. The Display Window will flash the setting time remaining for a 10 minute period, then the program will resume. If 10 minutes is not sufficient time, the **Start/Pause** button can be pressed again for another 10 minute period. If the full 10 minutes PAUSE is not required, press the **Start/Pause** button to resume the program.

## Try this creative idea from our test kitchen

After the 2<sup>nd</sup> Rise, the blade will rotate to Shape the dough. The "beeps" will sound three times if the beeper is turned on. This is a reminder to shape the dough if required.

- 1) Press **Start/Pause**.
- 2) Remove bread dough from bread pan, roll out on a floured surface to a rectangle approximately 20cm x 30cm.
- 3) Top with 3 tablespoons tomato paste, 1 teaspoon Italian mixed herbs, 4 tablespoons chopped salami, 2 tablespoons chopped black olives and 3 tablespoons grated tasty cheese.
- 4) Roll up lengthwise, like a Swiss roll, tuck ends under, place back into the bread pan and return to the Ultimate Baker's Oven. Press **Start/Pause** and the third rise will begin followed by the bake cycle.



5) At 15 minutes into the bake cycle press **Start/Pause** again, cut the top of the loaf in 2-3 places, brush with Egg Glaze (Refer Page 72), close the lid. Press **Start/Pause** to resume the program.

The ideas for this feature are limited only by your imagination. Bread dough can be braided, made into Pull Aparts, filled breads and more!

# How to use the Preset Timer

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

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

## STEP 1.

To bake a loaf of bread on the Basic Medium Bread setting using the Preset Timer, follow steps 1-10 under the heading "Beginner's Guide to Your First Loaf" on Page 15-17.

## STEP 2.

To preset the timer use the ▼▲ arrows 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 down ▼ arrow or up ▲ arrow the appropriate number of times until you see the number of hours and minutes displayed. Each time you press the ▲ arrow button, the timer advances 10 minutes. Each time you press the ▼ arrow button the timer is set back 10 minutes. Hold down the ▲ or ▼ arrow buttons for speedier adjustments.

### Example

Before leaving for work at 8.00am, you decide to make a loaf of White Bread and wish to have it ready for dinner at 6.00pm (10 hours later). Press the up ▲ arrow until 10.00 hours appears in the Display Window. Press **Start/Pause**.

Your Ultimate Baker's Oven will begin making your bread at the appropriate time for it to be ready at exactly 6.00pm.

## STEP 3.

Press **Start/Pause**. The colon (:) in the time displayed begins to flash, letting you know the Timer has started. The remaining time will count down in one minute increments. When the Time Display indicates "0:00", baking is completed.

If you make an error during or after your selection, press the **Stop** button. The Timer will reset to BASIC 1250g 3:20 MEDIUM Setting and you can begin your selection again.



### NOTE!

The Preset Timer cannot be used with the following settings - Yeast Free, Jam, Dough-Bread, Dough-Pizza, Dough-Pasta or Bake Only.



### NOTE!

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



### NOTE!

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.



### NOTE!

During the delayed time, before the bread machine begins kneading, the temperature of the ingredients and baking chamber will be maintained at a suitable temperature.

To ensure the efficient operation of the bread machine, use in an area not affected by extremes of heat or coldness.

# Using the Bake Only Setting (and the Time/Temp Button)

The **BAKE ONLY** setting of the Ultimate 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, crisper crust is required.
- Crispen loaves already baked and cooled.
- Re-warm loaves already baked and cooled.
- Bake doughs that have been hand shaped.
- Melt or brown toppings on baked bread.

To use the Bake Only setting:

1. Press the **Select** button ten times and the black arrow on the Display Window will appear against the wording "Bake Only" and 0:45.
2. Press the **Up▲Arrow** to adjust the baking time from 0:00 to 2:00 hours. The **Down▼Arrow** can be used to make an adjustment before commencement.
3. Press the **Time/Temp** button, then the **Up▲Arrow** to maximum 150°C or the **Down▼Arrow** to minimum 0°C, if you wish to increase or decrease the baking temperature. (Press the **Time/Temp** button again if you wish to check or change the time selected.)
4. Press the **Start/Pause** button. The Display Window will show the word BAKE and the amount of time to elapse before the completion of the cycle.
5. Should the bread require less baking time, press the **Stop** button at the appropriate time and remove the bread from the bread machine and pan.



When adjusting the baking time displayed, each time the up or down arrow button is pressed the time displayed advances or is set back in one-minute increments.



When adjusting the baking temperature displayed, each time the up or down arrow button is pressed the temperature displayed advances or is set back in 1°C increments. Hold down the arrow buttons and the temperature advances or is set back in 5°C increments.

# Manual set for your personal recipes

This setting allows you to program your own personal recipe cycle times and baking temperature in the Ultimate Baker's Oven. You can choose how long you want for each cycle of the program. For example, in a humid climate the rising cycles can be reduced or if a crustier loaf is preferred the baking time and temperature can be increased.

The Panettone recipe on page 63 is an example of how to use the Manual Set function

The memory of the Ultimate Baker's Oven will save and recall the last recipe programmed.

Procedure:

1. Press **MANUAL SET** following the steps shown below, starting with "1<sup>st</sup> press" through to "13<sup>th</sup> press". PERSONAL RECIPE will show on the Window Display through out the function.
2. Use the Up ▲ and Down ▼ arrows to increase or decrease the cycle times, the temperature of the baking cycle and to select the Nuts dispenser. Use to the sequence charts at the beginning of each section as a guide.
3. Press the **Beeper** button if the beeps are required.
4. Press **Start/Pause** button to start.

OPERATION	DISPLAY READING	ACTION
1st press	Shows the total time for the last recipe programmed and the Nuts selected.	
2nd press	PRE-HEAT 0	Press "up" ▲ arrow to enter time- maximum 60 minutes – "down" ▼ to 0.00
3rd press	KNEAD 1 0	Press "up" ▲ arrow to enter time- maximum 60 minutes – "down" ▼ to 0.00
4th press	KNEAD 2 0	Press "up" ▲ arrow to enter time- maximum 60 minutes – "down" ▼ to 0.00
5th press	RISE 1 0	Press "up" ▲ arrow to enter time- maximum 100 minutes – "down" ▼ to 0.00
6th press	PUNCH DOWN :00	Press "up" ▲ arrow to enter time- maximum 60 seconds – "down" ▼ to 0.00
7th press	RISE 2 0	Press "up" ▲ arrow to enter time- maximum 100 minutes – "down" ▼ to 0.00
8th press	SHAPING :00	Press "up" ▲ arrow to enter time- maximum 60 seconds – "down" ▼ to 0.00
9th press	RISE 3 0	Press "up" ▲ arrow to enter time- maximum 100 minutes – "down" ▼ to 0.00
10th press	BAKE 0	Press "up" ▲ arrow to enter time- maximum 150 minutes – "down" ▼ to 0.00
11th press	NUTS (YES or NO)	Press "up" ▲ arrow for YES – "down" ▼ for NO
12th press	0°C	Press "up" ▲ arrow to increase-maximum 150°C – "down" ▼ to decrease minimum 0°C
13th press	Shows total time for the current recipe programmed and the Nuts selected. The word SET appears in the lower right-hand side corner. (Two beeps sound if the Beeper is turned on.)	The Manual Set function has now been reprogrammed. (If you wish to check the times and temperature programmed you can do so now by using the MANUAL SET button to progress through 1st press to 13th press). Then press the START/Pause button to start the program.



**NOTE!**

The PRESET TIMER can be used with the MANUAL SET function. Use the Up ▲ and Down ▼ arrows to set the required time (until finish) after SET appears on the Display Window (after the 13th press).



**NOTE!**

If the Dried Fruit/Nut/Herb Dispenser and/or the Beeps for adding other ingredients are required, ensure the Knead 2 is programmed for at least 20 minutes. The Dispenser and Beeps activate at 17 minutes into the total kneading cycle.



# 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 in this book.

All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales), for accuracy in producing a 1.25Kg (1250g), 1Kg (1000g) or 750g loaf.

Before making your first loaf, remove any promotional stickers from the Ultimate Baker's Oven. DO NOT remove the Ultimate Baker's Oven logo located on the front panel of your machine.

## STEP 1. Open the lid and remove the bread pan

Open the lid and remove the bread pan from the Ultimate Baker's Oven by holding the handle and lifting straight up.

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

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



## STEP 2. Insert the kneading blade

There are two kneading blades provided with the Ultimate Baker's Oven. The collapsible blade is for use on the Bread and Dough settings. The standard blade is for use on the Jam setting.

It is important that when using either kneading blade it is properly mounted 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 seated correctly, ingredients may not be mixed and kneaded properly.



The collapsible blade can be upright or flat when the kneading cycle commences. The kneading action of the bread machine ensures that the blade is upright or flat at the appropriate times in the kneading rising and baking cycles.



### NOTE!

Before inserting the collapsible blade, ensure that there are no crumbs attached to the shaft inside the bread pan or inside the hole or around the hinged area of the collapsible kneading blade. This will ensure that the hinge pivots freely. For further cleaning instructions refer to Page 28.

## 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 will not mix correctly or rise sufficiently.

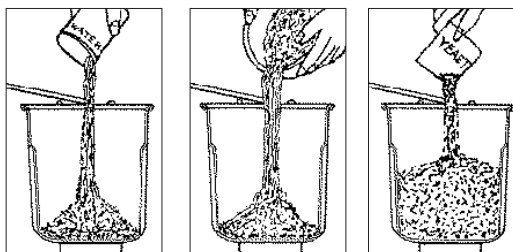
All ingredients should be at room temperature 20-25°C. Ingredients should be added in the following order:

**1. Liquid ingredients**

**2. Fat**

**3. Dry Ingredients: salt, sugar, flour**

**4. Yeast**



### NOTE!

If using pre-packaged bread mix, refer to recipes on Page 64-68.



**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 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.
2. Locate the drive mechanism of the pan directly into the base of the baking chamber.
3. Push down on the bread pan firmly until it is in position.

#### **STEP 5. Close the lid**

It is not recommended to open the lid during operation except to check the consistency of the dough in the kneading cycle or to glaze and add seeds to the top of the loaf in the baking cycle (Refer Page 72).

#### **STEP 6. Plug in the bread machine**

Insert plug into a 230/240 volt power outlet. Switch on at the power outlet.



**NOTE!**

When the Ultimate Baker's Oven is plugged in and switched on, the Display Window will automatically show 1250g 3:20 NO NUTS, with arrows aligned to Basic and Medium.

#### **STEP 7. Select bread type**

Press the **Select** button if another setting is required. For example press the **Select** button once to choose Whole Wheat. Each time you press **Select** again, the indicator moves onto the next selection in the following order:

**Basic, Whole Wheat, French, Sweet, Continental, Yeast Free, Jam, Dough-Bread, Dough-Pizza, Dough-Pasta, Bake Only**

#### **STEP 8. Select crust type**

Press the **Crust Control** button to select a Light or Dark Crust OR the Rapid setting. The **Crust Control** button can be used for the Basic and Wholewheat bread settings.

#### **STEP 9. Select loaf size**

Press the **Loaf Control** button to select the loaf size. Each time this button is pressed the

Window Display will change from 1250g to 1000g to 750g. The **Loaf Control** button can be used for the Basic, Wholewheat, French and Sweet Bread settings.



**NOTE!**

If you accidentally press the wrong setting, crust colour or loaf size, press and hold the Stop button to reset the program.

#### **STEP 10. Set the Dried Fruit/Nut/Herb Dispenser and/or Add-in Beeper**

If ingredients are to be dispensed from the Dried Fruit/Nut/Herb Dispenser, the **Nuts** button should be pressed before the **Start/Pause** is pressed or soon after the kneading has commenced. The words "YES NUTS" will appear in the Display Window. The **Nuts** button can be used on the Basic, Whole Wheat, French, Sweet, Continental, Yeast Free and Dough-Bread settings. Refer to the Dried Fruit/Nut/Herb Dispenser instructions on Page 10 The capacity of the Dried Fruit/Nut/Herb Dispenser is  $\frac{3}{4}$  cup dry ingredients.

Add-in Beeper: If the additional ingredients exceed  $\frac{3}{4}$  cup, use the **Beeper** button and when the beeps sound during the kneading cycle add the additional ingredients at this time.

Take care not to drop ingredients over the side of the bread pan into the baking chamber, as these may burn and smoke during the baking cycle.

Do not press the 'Stop' button to add ingredients as this will cancel the program.

The Beeper light above the Display Window will be illuminated when the Beeper is switched on.



**NOTE!**

Do not pour liquids into the fruit/nut/herb dispenser. If using bottled or canned ingredients such as olives or sun dried tomatoes, drain and dry on kitchen paper towelling before adding to dispenser.

#### **STEP 11. Start the bread machine**

Press the **Start/Pause** button to begin the bread making process. When the **Start/Pause** button is pressed, the **Operation Light** will come on and the Ultimate Baker's Oven begins operating. The total setting time will appear in the display window. The setting time will count down in one-minute increments.

- The kneading cycles commence.
- When the kneading cycle ends the bread will start to rise. During the three rising cycles the

dough will be degassed twice by the blade moving at the end of the first and second rising cycles.

- After the 2nd Rise, the blade will rotate to Shape the dough. The 'Beeps' will sound three times if the beeper is turned on. This is a reminder to shape the dough if required.
- The dough rises fully in the third rising cycle, then the baking cycle commences.
- During the baking cycle steam may sometimes come out of the vents on the lid. The window may steam up. This is a normal part of the bread making process.
- When the bread is finished baking, the machine will sound 3 double 'beeps' and the Display Window will read "0:00". The bread is now ready to remove.



**NOTE!**

The Wholewheat setting has a 30 minute preheat cycle and the Wholewheat Rapid setting has a 5 minute preheat cycle. Kneading will commence after these times have elapsed.

## STEP 12. Remove the bread pan

When the selected setting is complete, the Ultimate Baker's Oven will beep three times and the **Keep Warm Light** will flash. The bread pan is now ready to be removed. When making bread, it is recommended to remove the bread at the end of the baking cycle to retain the crispness of the crust.

If you do not wish to remove the bread immediately, the Ultimate Baker's Oven will automatically go into a **Keep Warm** cycle, holding the temperature of the bread for up to 60 minutes (except on Yeast Free, Jam, Dough and Bake Only settings).

## STEP 13. Take the bread out of the bread pan

Use oven mitts to gently shake the bread out of the pan onto a wire rack. Check that the kneading blade has remained in the pan. Place



**NOTE!**

When baking is completed 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 hand, as it is very hot! If the kneading blade sticks to the driveshaft after removing the bread from the pan, pour warm water into the pan and let it soak for approximately 10 minutes.

the bread upright on the wire rack to cool. We recommend allowing the bread sufficient cooling time before slicing.

## STEP 14. Unplug the bread machine

Press the **Stop** button to turn the Ultimate Baker's Oven off. The display will reset to the **1250g 3:20** with the arrows aligned to Basic and Medium setting. Switch off at the power outlet to clear the Display Window then grasp the power supply plug to remove from the power outlet. Never pull the power supply cord.

**If wishing to make another loaf of bread allow approximately one hour for the Ultimate Baker's Oven to cool down before using again.** Leave the lid up to help the machine cool down more quickly.

If the Ultimate Baker's Oven is too hot it will display an error code and will not operate until it cools down to the correct operating temperature for kneading.

When storing the bread machine, switch off and then remove power supply plug from power outlet. Ensure it is completely cool, clean and dry. Place the bread pan and kneading blades into the baking chamber and close the lid. Do not place heavy objects on the lid top. Store bread machine upright.

## STEP 15. Cut the bread

Before cutting the bread always make sure the kneading blade is removed from the bottom of the baked bread loaf prior to slicing.

After the bread has cooled, cut the bread using a serrated bread knife or electric knife on a firmly seated breadboard. A standard 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 straight, even slices every time when using a bread knife or electric knife.

## STEP 16. Store the bread

Store the bread in freezer bags or a sealable bread box. To store for more than a few days, place the bread into freezer bags, remove any air and secure with ties and label. Bread may be frozen for up to 1 month.

# Weighing and Measuring

## MEASURING UP

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

**Therefore care should be taken when weighing and measuring ingredients to obtain accuracy.**

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

### Australian Metric Measurements

1 teaspoon	=	5ml
1 tablespoon	=	20ml
1 cup	=	250ml

### FOR NEW ZEALAND CUSTOMERS

#### New Zealand Metric Measurements:

1 teaspoon	=	5ml
1 tablespoon	=	15ml
1 cup	=	250ml

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

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

It is important to note that New Zealand ingredients, especially flour and yeast, differ from the Australian equivalents. In the Vital Ingredients section (Page 19-21), 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 273 845.

## Metric Weighing Scales

For accuracy and consistent results, it is recommended that a set of metric weighing scales should be used as they provide greater accuracy than measuring cups.

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

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

## Metric Measuring Cups and Spoons

If using the graduated metric measuring cups, it is important to spoon or scoop 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 SPOONS OR CUPS.**

## Metric Liquid Measuring Jugs

If measuring liquids using a graduated metric measuring jug, place jug on a flat surface, 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 structures the loaf. When mixed with liquid, the protein in the flour starts to form gluten. Gluten is a network of elastic strands, which interlock to trap the gases produced by yeast. This process increases as the dough undergoes kneading and provides the dough with the structure required to produce the weight and shape of the bread.

### White Wheat Flour

The flour used in the bread machine should be bread flour. Baker's flour or plain flour may be used. There is no need to sift the flour. Plain flour is most readily available, however best results are obtained with flour that has 11-12% protein. For this reason, the recipes in this book requiring bread flour, have been made with flours with 12% protein. This is normally indicated on the packaging. Do not use self-raising flour unless indicated in the recipe.



#### NOTE!

When using a low protein, stone ground, wholemeal or plain flour the quality of the bread can be improved by adding 1½-2 tablespoons of gluten flour.

### “Kitchen Collection” brand Bread Flour

This brand of bread flour is available nationally at larger supermarkets and was used for the development of most of the recipes contained in this guide. It is a high protein, white bread flour, with a 12% protein content, ensuring a higher quality and consistency to the baked bread.

### “Defiance” brand High-Grade Plain Flour

Also known as bread or baker's flour, it is produced from hard wheats to give a protein level of at least 11.5%. This product is available nationally at larger supermarkets.

## NEW ZEALAND ONLY

‘Elfin High Grade White Flour’ and  
‘Champion High Grade Flour’

These are high protein, white bread flours, containing 12% protein.

## Wholemeal flour

Contains all the bran, germ and flour of the wholewheat grain. Although breads baked with this type of flour will be higher in fibre, the loaf will be lower in height and heavier in texture. A lighter textured bread can be achieved by replacing 1 cup of wholemeal flour with white bread flour.

## Rye Flour

A popular flour used for bread making, rye flour is low in protein and so it is essential to combine rye flour with bread flour to make bread successfully in the bread machine.

## Gluten flour

Gluten flour is a concentrated mixture of gluten-forming protein and wheat flour. Adding gluten flour can improve the structure and volume of bread when using a low protein, stone ground, wholemeal or plain flour.

## BREAD MIXES

These convenient mixes contain bread 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 brand bread mixes 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 ‘Elfin’ are available.

## 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.



### NOTE!

Adding a bread improver will help strengthen the framework of the bread resulting in a loaf that is lighter in texture, higher in volume, more stable and with enhanced keeping qualities.

Lowman Bread Improver has been used in some of the bread recipes listed in the Easy Bake recipe section of this book. A simple bread improver is 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 SPLENDA as a sugar substitute.

### NEW ZEALAND ONLY

**Sugar can be reduced for more improved results.**

## 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). Fresh milk should not be substituted for powdered milk unless stated in the recipe. Low fat or skim milk powder can be used with good results. Soy milk powder can also be used but produces a denser loaf.

## SALT

Salt is an important ingredient in bread making. However, salt inhibits the rising of the bread, so be careful when measuring, as it should be accurate. Refer to Questions and Answers (Page 23).

### NEW ZEALAND ONLY

**Salt may be reduced for improved results.**

## FAT

Fat adds flavour and retains the moisture. Butter, margarine or vegetable oil, such as safflower, sunflower, canola, etc., can be used.

## YEAST

Without yeast the bread will not rise. Yeast needs 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 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. Where a recipe states 'Bread Improver and Tandaco Yeast' substitute with 3 teaspoons 'Edmonds Surebake Yeast'.**

## 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, help with the rising and increase the nutritional value of the bread. They add flavour and tenderness and are usually used in the sweeter type of breads.

## OTHER INGREDIENTS

Fruit, nuts, chocolate chips, etc. may be added to the Dried Fruit/Nut/Herb Dispenser (unless recipe specifies otherwise). The bread machine will release the additional ingredients from the Dispenser at 8 minutes before the end of the kneading cycle. If added before this stage, excessive kneading will cause the ingredients to break down rather than hold their shape. Refer to "Using the Automatic Dried Fruit/Nut/Herb Dispenser" (Page 10).

If the quantity of additional ingredients exceeds the size of the Dispenser, use the Beeper button and add the additional ingredients manually when the Add-in Beeper sounds (also at 8 minutes before the end of the kneading cycles).

## JAM SETTING MIX

'Jam Setta' brand setting mix contains the ingredient 'pectin' which is a naturally occurring substance found in fresh fruit. The addition of 'Jam Setta' to the jam recipes helps the jam to set. This product is available in 50g packets nationally from supermarkets and some hardware stores.

### NEW ZEALAND ONLY

'King Jam' Setting Mix is available in 70g sachets from major supermarkets.

For more information about **Bread Mixes** please contact the relevant number listed below, or refer to contact details on the packaging of the bread mix.

Defiance	1800 628 883
Kitchen Collection	1800 649 494
Lowan Wholefoods	1800 355 718
Elfin (New Zealand only)	0800 110 800

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

Defiance High Grade	
Plain Flour	1800 628 883
Kitchen Collection	
White Bread Flour	1800 649 494
Elfin/Champion High Grade	
Plain Flour (New Zealand only)	0800 110 800

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

Lowan Wholefoods	1800 355 718
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# Hints & Tips to better bread making

- ✓ Do measure ingredients accurately — weighed measurements are in fact 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 11.5% i.e. generic brands of plain flour.
- ✗ Don't use tableware cups and 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 bread pan or cooked loaf of bread, as this may cause damage to the non-stick coating.
- ✗ Don't operate the machine if any ingredients have spilled over or around the element. Wipe away any spills first to prevent smoking occurring in the baking cycle.

**Never** use the Preset Timer 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 (above 900m) you will probably need to alter your bread recipe, as the higher the altitude the lower the air pressure, the faster the dough will rise. Try reducing the yeast by  $\frac{1}{4}$  teaspoon.

**Tip:** If the weather is hot and humid reduce the yeast by  $\frac{1}{4}$  teaspoon to avoid over rising of the dough.

**Tip:** Flour properties can alter on a seasonal basis, therefore it may be necessary to adjust the water and flour ratio. This can be determined after ten minutes of the kneading cycle. Simply open the lid of the bread machine and if the dough is too sticky, add more flour, 1 tablespoon at a time until the dough reaches a firmer consistency. If the dough is too dry add more water, 1 teaspoon at a time until a softer, more pliable dough results. After being properly kneaded, dough with the correct amount of water, should form into a smooth, round ball.

**Tip:** When handshaping dough for rolls, weigh each piece of dough for more evenly sized results.



# 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 other 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 more creamy, 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 artificial sweeteners. However, the brand SLENDA 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 water and to avoid the yeast activating prematurely with the water when using the Preset Timer.

## About Baking Bread:

**Q: The bread cycle has been accidentally cancelled/reset during the bread-making process. What can I do?**

**A:** If the power is accidentally turned off for 60 minutes or less during the bread making cycle, your Ultimate Baker's Oven has a Power Failure Protection system. This will automatically resume bread making when power is restored.

If the cycle can not be resumed or is cancelled:

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

**During the Rising cycles** – Turn the machine off. Leave the dough in the pan and in the baking chamber with the lid closed. Allow the dough to rise up in size until almost near the top of the pan. Turn the machine on. Select the Bake Only setting. Set required baking time (between 0:00 to 2:00 hours). Press the Start/Pause button.

**During the Baking cycle** – Select the Bake Only setting. Select required baking time (between 0:00 to 2:00 hours). Press the Start/Pause 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, Wholewheat, French and Sweet settings), holding the temperature of the bread for up to 60 minutes. However, as the loaf cools, it gives off steam that cannot escape from the bread pan. The bread crust may then become soft and the loaf may lose its shape.

**Q: Why did the bread not rise?**

**A:** There may be several reasons. Check the protein level of the flour and the 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 that 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.

**Q: Why does bread colour differ?**

**A:** This is probably because the 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 temperature influences yeast activity and therefore can affect the quality of the bread. The average room temperature is approximately 20-25°C. Room temperature water should also be used.



Never use hot water as it will kill the yeast.

## About Using the Preset Timer:

**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 and will deteriorate if left unrefrigerated for more than one hour.

# Troubleshooting – Recipe

	Problem	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
Flour	Not measured correctly	●		●	●	●		●	●	Use metric weighing/ measuring devices. See 'Measuring Up' for more detail
	Low Protein %	●			●	●			●	Use high protein flour. See 'The Vital Ingredients' for more detail
	Past use-by date	●				●			●	Use fresh flour
	Self raising flour used	●			●	●			●	Use high protein bread flour. See 'The Vital Ingredients' for more detail
Sugar	Not measured correctly	●	●	●	●	●	●	●	●	Use metric measuring spoons
Salt	Not measured correctly	●				●	●	●	●	Use metric measuring spoons
Water Liquid	Not measured correctly	●		●	●	●		●	●	Use metric weighing/ measuring devices. See 'Measuring Up' for more detail
	Too hot/ Too cold								●	Water must be between 20° -25°C
Yeast	Not measured correctly	●		●	●	●	●	●	●	Use metric measuring spoons. See 'Measuring Up' for more detail
Bread Mix	Not measured correctly	●		●	●	●	●	●	●	Use metric weighing/ measuring devices. See 'Measuring Up' for more detail
	Used in place of flour	●	●						●	Bread mix must only be used when following specific recipe for mixes.
Room temp	Too hot	●						●		Room temp must be less than 28°C
	Too cold								●	Room temp must be more than 10°C



# Troubleshooting – Machine

Machine	Machine will not operate	Error code E:01 on display window	Ingredients not mixed	Bread not baked	Baked bread is damp	Under browned crust	Preset timer did not function	Bread not sufficiently baked	Loaf is small
Unit unplugged	●			●				●	
30 minute warming cycle (Wholewheat cycle only)	●								
Kneading blade not on shaft			●						
Select setting incorrect				●		●			
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			●					●	

# Control Panel Messages

## Control Panel Messages – Error Detection

When the Start/Pause button has been pressed to begin the baking process and there is a problem relating to the sensor, the machine will beep and flash the particular error message specific to the problem. There are 5 different messages.

Error Message	Problem	Correction
	If attempting to use the bread machine shortly after a previous 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.
Error Message	Problem	Correction
	If the bread machine is used in a very cold environment, the yeast will not activate correctly.	Use the bread machine in a warmer environment. Recommended room temperature is 20-25°C. Press Stop to reset.

If the error messages **EE**, **EE**, **HI** appear in the Display Window contact your nearest authorised Breville Service Centre. (Refer to Page 73 for details.)


# Care, Cleaning and Storage

Before cleaning your bread machine, switch off and then unplug from the power outlet and allow the bread machine to cool completely.

## Bread Machine

The body, lid and dispenser should be wiped clean with a soft damp cloth. If overspills (such as flour, nuts, sultanas) occur in the baking chamber, carefully remove using a damp cloth.

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 collapsible 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.

### To clean the bread pan and blade:

Fill the pan half way with warm, soapy water (use a non-abrasive detergent) and let sit for 10-20 minutes. Remove the kneading blade and clean both blade and inside of pan using a soft cloth. Be sure to remove any crust or dough that may become lodged around/underneath the blade and around the drive shaft.


 **NOTE!** The bread pan should NOT be immersed in water.

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.

### To clean the collapsible blade:

Particular care should be used to clean the hinged area of the collapsible blade. After soaking in warm, soapy water for 10-20 minutes, use a wooden toothpick or thin wooden skewer to remove any bread residue from the hinged area. Failure to clean the hinged area may eventually result in the collapsible blade not working effectively.

 **NOTE!** Some discolouration may appear in the bread pan over time. This is a natural effect caused by moisture and steam and will not affect the bread in any way.

## Storage

When storing the bread machine, switch off and then remove the power supply plug from the power outlet. Ensure it is completely cool, clean and dry. Place the bread pan and kneading blades into the baking chamber and close the lid. Do not place heavy objects on the top of the lid. Store the bread machine upright.

## Replacement Bread Pan and Blade

Both the collapsible blade and bread pan coating are operating parts of the machine and 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	1300 139 798
New Zealand	0800 253 007





# EASY BAKE RECIPES

## White Bread

*There is a bread that we all like to place in our lunch box. This section includes a variety of breads made from natural ingredients and after tasting all of these recipes, you just might discover a new found favourite.*

All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy in producing a 1.25Kg (1250g), 1kg (1000g) or 750g loaf of bread.

### PROCEDURE

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press Select to desired setting as specified in the recipes below.
5. Press Loaf Control to 1000g or 750g setting if required.
6. Press Crust Control to Dark, Light or Rapid setting if required.
7. Press Start.

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

### CHART SHOWING SEQUENCE FOR BASIC SETTING

	1st Knead	2nd Knead	1st Rise	Punch	2nd Rise	Shape	3rd Rise	Bake	Bake Temp. IC	Total Cycle Time
750g Light	3min	22min	40min	10sec	25min	15sec	50min	35min	132	2hrs55min
750g Medium	3min	22min	40min	10sec	25min	15sec	50min	45min	132	3hrs05min
750g Dark	3min	22min	40min	10sec	25min	15sec	50min	55min	134	3hrs15min
1kg Light	3min	22min	40min	10sec	25min	15sec	50min	40min	132	3hrs
1kg Medium	3min	22min	40min	10sec	25min	15sec	50min	50min	132	3hrs10min
1kg Dark	3min	22min	40min	10sec	25min	15sec	50min	60min	134	3hrs20min
1.25kg Light	3min	20min	40min	10sec	25min	15sec	50min	50min	132	3hrs10min
1.25kg Medium	3min	20min	40min	10sec	25min	15sec	50min	60min	132	3hrs20min
1.25kg Dark	3min	20min	40min	10sec	25min	15sec	50min	70min	134	3hrs30min


## CHART SHOWING SEQUENCE FOR BASIC RAPID SETTING

	1st Knead	2nd Knead	1st Rise	Punch	2nd Rise	Shape	3rd Rise	Bake	Bake Temp. IC	Total Cycle Time
750g Rapid	3min	22min	15min	10sec	10min	10sec	30min	45min	132	2hrs05min
1kg Rapid	3min	22min	15min	10sec	10min	10sec	30min	50min	132	2hrs10min
1.25kg Rapid	5min	20min	15min	10sec	10min	10sec	30min	60min	132	2hrs20min

To use the Rapid setting on specified recipes in this section, both the salt and yeast quantities will need to be modified as indicated below:-

Salt	Decrease by 1/2 teaspoon
Yeast	Increase by 1/2 teaspoon

These modifications are applicable to all loaf sizes i.e. 1.25Kg, 1Kg and 750g .

 Best results are achieved by using the longer settings, producing a loaf with optimum texture and greater keeping qualities.

## Basic White Bread

INGREDIENTS:	1.25Kg	1Kg	750g
Water	420ml	360ml	280ml
Oil	3 tablespoons	2 tablespoons	1 tablespoon
Salt	2 teaspoons	1 1/2 teaspoons	1 teaspoon
Sugar	2 tablespoons	1 1/2 tablespoons	1 tablespoon
Bread flour	750g/ 5 cups	650g/ 4 1/3 cups	500g/ 3 1/3 cups
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Milk powder	2 tablespoons	1 1/2 tablespoons	1 tablespoon
Tandaco yeast	2 teaspoons	1 3/4 teaspoons	1 1/2 teaspoons

**SETTING:** BASIC: Light, Medium, Dark or Rapid

## Milk Bread

**THIS RECIPE IS NOT RECOMMENDED FOR THE PRESET TIMER OR RAPID SETTING**

INGREDIENTS:	1.25Kg	1Kg	750g
Full cream milk, scalded & cooled	420ml	375ml	310ml
Oil	1 tablespoon	1 tablespoon	3 teaspoons
Salt	2 teaspoons	2 teaspoons	2 teaspoons
Sugar	1 1/2 tablespoons	2 tablespoons	1 1/2 tablespoons
Bread flour	700g/ 4 2/3 cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Tandaco yeast	1 3/4 teaspoons	1 1/2 teaspoons	1 1/4 teaspoons

**SETTING:** BASIC: Light, Medium or Dark

## CHART SHOWING SEQUENCE FOR FRENCH SETTING

This setting does not have the option of Crust Control or Rapid Setting

	1st Knead	2nd Knead	1st Rise	Punch	2nd Rise	Shape	3rd Rise	Bake	Bake Temp. IC	Total Cycle Time
750g	5min	20min	40min	10sec	30min	10sec	60min	52min	137	3hrs27min
1kg	5min	20min	40min	10sec	30min	10sec	60min	55min	137	3hrs30min
1.25kg	5min	20min	40min	10sec	30min	10sec	60min	65min	137	3hrs40min

### French Bread

<b>INGREDIENTS:</b>	1.25Kg	1Kg	750g
Water	420ml	375ml	310ml
Oil	1 tablespoon	3 teaspoons	2 teaspoons
Salt	2 teaspoons	2 teaspoons	2 teaspoons
Sugar	2 teaspoons	1 tablespoon	3 teaspoons
Bread flour	750g/ 5 cups	650g/ 4 <sup>1</sup> / <sub>3</sub> cups	500g/ 3 <sup>1</sup> / <sub>3</sub> cups
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Tandaco yeast	1 <sup>3</sup> / <sub>4</sub> teaspoons	1 <sup>1</sup> / <sub>2</sub> teaspoons	1 <sup>1</sup> / <sub>4</sub> teaspoons

**SETTING:** FRENCH

## CHART SHOWING SEQUENCE FOR CONTINENTAL SETTING


This setting does not have the option of Loaf Control, Crust Control or Rapid Setting

	1st Knead	2nd Knead	1st Rise	Punch	2nd Rise	Shape	3rd Rise	Bake	Bake Temp. IC	Total Cycle Time
1kg	5min	20min	40min	10sec	20min	15sec	70min	60min	80-150	4hrs35min

### Continental Bread

<b>INGREDIENTS:</b>	1Kg
Water	420ml
Oil	1 tablespoon
Salt	2 teaspoons
Bread flour	750g/ 5 cups
Bread improver	2 teaspoon
Tandaco yeast	1 <sup>1</sup> / <sub>4</sub> teaspoons

**SETTING:** CONTINENTAL

 Use the Pause function at 15 minutes into the baking cycle. Open the lid, brush top of loaf with milk, lightly sift 2 tablespoons of bread flour over top. Close the lid. Press Start.

# Flavoured White Bread



## PROCEDURE

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press Select button to the desired setting as specified in recipes below.
5. Press Loaf Control to 1000g or 750g setting if required.
6. Press Crust Control to Dark, Light or Rapid setting if required
7. Press Nuts/Press Beeper, if applicable.
8. Press Start.

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

All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy in producing a 1.25Kg (1250g), 1kg (1000g) or 750g loaf of bread.

## Potato & Leek Bread

INGREDIENTS:	1.25Kg	1Kg	750g
Water	420ml	375ml	290ml
Oil	3 tablespoons	3 tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons	2 teaspoons
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	750g/ 5 cups	600g/ 4 cups	500g/ 3⅓ cups
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Milk powder	2 tablespoons	2 tablespoons	1½ tablespoons
Packaged Instant Potato Flakes	5 tablespoons	4 tablespoons	3 tablespoons
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons

## ADD AT THE BEEP OR TO THE DRIED FRUIT/NUT/HERB DISPENSER

Leek, finely chopped	90g/ 1 cup	65g/ ¾ cup	45g/ ½ cup
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**SETTING:** BASIC: Light, Medium, Dark or Rapid

## Cheddar & Pepperoni Bread

THIS RECIPE IS NOT RECOMMENDED FOR THE PRESET TIMER

INGREDIENTS:	1.25Kg	1Kg	750g
Water	420ml	375ml	310ml
Olive oil	3½ tablespoons	3 teaspoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons	2 teaspoons
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	700g/ 4⅔ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Milk powder	2 tablespoons	2 tablespoons	1½ tablespoons
Onion powder	1¼ teaspoons	1 teaspoon	¾ teaspoon
Italian mixed herbs	1¼ teaspoons	1 teaspoon	¾ teaspoon
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons

ADD AT THE BEEP OR TO THE DRIED FRUIT/NUT/HERB DISPENSER

Pepperoni, finely chopped	4 tablespoons	3 tablespoons	2 tablespoons
Cheddar cheese, grated	3 tablespoons	2 tablespoons	1 tablespoons
Parmesan cheese, grated	1¼ tablespoons	1 tablespoon	3 teaspoons

SETTING: BASIC: Light, Medium, Dark or Rapid

## Sun-Dried Tomato Bread

INGREDIENTS:	1.25Kg	1Kg	750g
Water	420ml	375ml	310ml
Oil from sun-dried tomatoes	3 tablespoons	3 teaspoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons	2 teaspoons
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	700g/ 4⅔ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Milk powder	2 tablespoons	2 tablespoons	1½ tablespoons
Dried mixed herbs	2¾ teaspoons	3 teaspoons	2¼ teaspoons
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons

ADD TO THE DRIED FRUIT/NUT/HERB DISPENSER

Sun-dried tomatoes, chopped, drained and dried	6 tablespoons	5 tablespoons	4 tablespoons
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SETTING: BASIC: Light, Medium, Dark or Rapid

## Garlic Bread

INGREDIENTS:	1.25Kg	1Kg	750g
Water	420ml	375ml	310ml
Olive oil	3 tablespoons	3 tablespoons	2 tablespoons
Fresh minced garlic	3 teaspoons	3 teaspoons	2 teaspoons
Salt	2 teaspoons	2 teaspoons	2 teaspoons
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	750g/ 5 cups	600g/ 4cups	500g/ 3⅓ cups
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Milk powder	2 tablespoons	2 tablespoons	1½ tablespoons
Fresh parsley, chopped	3 tablespoons	3 tablespoons	2 tablespoons
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons

**SETTING:** BASIC: Light, Medium, Dark or Rapid

## Italian Bread

INGREDIENTS:	1.25Kg	1Kg	750g
Water	410ml	340ml	270ml
Olive oil	2 tablespoons	2 tablespoons	1½ tablespoons
Tomato paste	3 tablespoons	3 tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons	2 teaspoons
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Milk powder	2 tablespoons	2 tablespoons	1½ tablespoons
Dried basil	1 tablespoon	1 tablespoon	3 teaspoons
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons

### ADD TO THE DRIED FRUIT/NUT/HERB DISPENSER

Stuffed green olives, chopped, drained and dried	4 tablespoons	3 tablespoons	2 tablespoons
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**SETTING:** BASIC: Light, Medium, Dark or Rapid



## Black Olive & Basil Bread

<b>INGREDIENTS:</b>	1.25Kg	1Kg	750g
Water	420ml	375ml	310ml
Olive oil	3 tablespoons	3 tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons	2 teaspoons
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Milk powder	2 tablespoons	2 tablespoons	1½ tablespoons
Dried basil	1¼ tablespoons	1 tablespoon	3 teaspoons
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons

### ADD TO THE DRIED FRUIT/NUT/HERB DISPENSER

Black olives, washed, chopped, drained and dried	4 tablespoons	3 tablespoons	2½ tablespoons
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**SETTING:** BASIC: Light, Medium, Dark or Rapid

## Cheese & Chive Bread

### THIS RECIPE IS NOT RECOMMENDED FOR THE PRESET TIMER

<b>INGREDIENTS:</b>	1.25Kg	1Kg	750g
Water	420ml	375ml	310ml
Oil	3 tablespoons	3 tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons	2 teaspoons
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	700g/ 4⅔ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Milk powder	2 tablespoons	2 tablespoons	1½ tablespoons
Paprika	1 teaspoon	¾ teaspoon	½ teaspoon
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons

### ADD AT THE BEEP

Chives, chopped	4 tablespoons	4 tablespoons	3 tablespoons
Cheddar cheese, grated	150g/ 1¼ cups	130g/ 1 cup	100g/ ¾ cup
Parmesan cheese, grated	2½ tablespoons	2 tablespoons	1½ tablespoons

**SETTING:** BASIC: Light, Medium, Dark or Rapid

## Onion Bread

<b>INGREDIENTS:</b>	1.25Kg	1Kg	750g
Water	420ml	375ml	310ml
Oil	3 tablespoons	3 tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons	2 teaspoons
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	700g/ 4⅔ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Milk powder	2 tablespoons	2 tablespoons	1½ tablespoons
Onion powder	2 teaspoons	1½ teaspoons	1 teaspoon
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons

### ADD TO THE DRIED FRUIT/NUT/HERB DISPENSER

Onion, roughly chopped	90g/ ¾ cup	90g/ ¾ cup	5 tablespoons
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**SETTING:** BASIC: Light, Medium, Dark or Rapid

## Sweet Corn Bread

<b>INGREDIENTS:</b>	1.25Kg	1Kg	750g
Water	300ml	270ml	240ml
Oil	3 tablespoons	3 tablespoons	2 tablespoons
Canned creamed corn	130g/ ½ cup	130g/ ½ cup	4 tablespoons
Salt	2 teaspoons	2 teaspoons	2 teaspoons
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Milk powder	2 tablespoons	2 tablespoons	1½ tablespoons
Cayenne pepper	¾ teaspoons	½ teaspoon	¼ teaspoon
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons

### ADD TO THE DRIED FRUIT/NUT/HERB DISPENSER

Canned corn kernels, drained	160g/ ¾ cup	160g/ ¾ cup	5 tablespoons
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**SETTING:** BASIC: Light, Medium, Dark or Rapid

### Pesto & Pinenut Bread

<b>INGREDIENTS:</b>	1.25Kg	1Kg	750g
Water	390ml	320ml	250ml
Oil	2½ tablespoons	2 tablespoons	1½ tablespoons
Bottled Pesto Concentrate	4 tablespoons	4 tablespoons	3 tablespoons
Salt	2 teaspoons	2 teaspoons	2 teaspoons
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Milk powder	2 tablespoons	2 tablespoons	1½ tablespoons
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons

#### ADD TO THE DRIED FRUIT/NUT/HERB DISPENSER

Roasted pine nuts	5 tablespoons	4 tablespoons	3 tablespoons
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**SETTING:** BASIC: Light, Medium, Dark or Rapid

### Thai Coconut Curry Bread

<b>INGREDIENTS:</b>	1.25Kg	1Kg	750g
Water	420ml	375ml	310ml
Oil	3 tablespoons	3 tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons	2 teaspoons
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	700g/ 4⅔ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Coconut milk powder	2 tablespoons	2 tablespoons	1½ tablespoons
Thai Curry Mix Powder	3 teaspoons	3 teaspoons	2 teaspoons
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons

**SETTING:** BASIC: Light, Medium, Dark or Rapid

### Pumpkin Bread

<b>INGREDIENTS:</b>	1.25Kg	1Kg	750g
Water	220ml	200ml	180ml
Oil	3 tablespoons	3 tablespoons	2 tablespoons
Pumpkin, cooked, mashed and well drained	280g/ 1 cup	210g/ ¾ cup	140g/ ½ cup
Salt	2 teaspoons	2 teaspoons	2 teaspoons
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Milk powder	2 tablespoons	2 tablespoons	1½ tablespoons
Ground cumin	1¾ teaspoons	1½ teaspoons	1 teaspoon
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons

**SETTING:** BASIC: Light, Medium, Dark or Rapid

## Cajun Jalapeno Bread

INGREDIENTS:	1.25Kg	1Kg	750g
Water	420ml	375ml	310ml
Oil	3 tablespoons	3 tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons	2 teaspoons
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	700g/ 4⅔ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Milk powder	2 tablespoons	2 tablespoons	1½ tablespoons
Cajun seasoning	2 teaspoons	2 teaspoons	1½ teaspoons
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons

### ADD TO THE DRIED FRUIT/NUT/HERB DISPENSER

Jalapeno peppers, chopped drained and dried	180g/ 5 tablespoons	180g/ 5 tablespoons	140g/ 4 tablespoons
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**SETTING:** BASIC: Light, Medium, Dark or Rapid

## Fresh Herb & Caraway Bread

INGREDIENTS:	1.25Kg	1Kg	750g
Water	420ml	375ml	310ml
Oil	3 tablespoons	3 tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons	2 teaspoons
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	700g/ 4⅔ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Milk powder	2 tablespoons	2 tablespoons	1½ tablespoons
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons

### ADD AT THE BEEPS OR TO THE DRIED FRUIT/NUT/HERB DISPENSER

Chopped fresh parsley	3 tablespoons	3 tablespoons	2 tablespoons
Dill	2 tablespoons	2 tablespoons	1½ tablespoons
Coriander	2 tablespoons	2 tablespoons	1½ tablespoons
Thyme	1 tablespoon	1 tablespoon	3 teaspoons
Caraway seeds	2 teaspoons	2 teaspoons	1½ teaspoons

**SETTING:** BASIC: Light, Medium, Dark or Rapid



# Sweeter Flavoured Bread

All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy in producing a 1.25Kg (1250g), 1kg (1000g) or 750g loaf of bread.

*Most of the recipes in this section have the addition of nuts, chocolate, sultanas or other flavour enhancing ingredients. Some of the recipes include egg or milk in place of water. This produces a richer flavour and better keeping quality to the bread. All the recipes in this section are designed for the “Sweet Setting”. This setting does not have the option of Crust Control or Rapid Selection.*

## 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 setting “Sweet – 1250g” as specified in the recipe.
5. Press Loaf Control to 1000g or 750g setting if required.
6. Press Start.
7. Press Nuts/Press Beeper, if applicable.

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

## CHART SHOWING SEQUENCE FOR SWEET SETTING

	1st Knead	2nd Knead	1st Rise	Punch	2nd Rise	Shape	3rd Rise	Bake	Bake Temp. IC	Total Cycle Time
750g	5min	20min	40min	10sec	25min	5sec	50min	62min	115	3hrs22min
1kg	5min	20min	40min	10sec	25min	5sec	50min	65min	115	3hrs25min
1.25kg	5min	20min	40min	10sec	25min	5sec	50min	70min	115	3hrs30min

## Pecan & Maple Syrup Bread

INGREDIENTS:	1.25Kg	1Kg	750g
Water	355ml	320ml	250ml
Oil	3 tablespoons	3 tablespoons	2 tablespoons
Maple syrup	4 tablespoons	4 tablespoons	3 tablespoons
Salt	2 teaspoons	2 teaspoons	2 teaspoons
Sugar	2½ teaspoons	2 teaspoons	1½ teaspoons
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Tandaco yeast	2 teaspoons	1½ teaspoons	1¼ teaspoons

### ADD TO THE DRIED FRUIT/NUT/HERB DISPENSER

Pecans, chopped	6 tablespoons	5 tablespoons	4 tablespoons
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**SETTING:** SWEET

## Apple & Spice Bread

INGREDIENTS:	1.25Kg	1Kg	750g
Water	270ml	250ml	210ml
Apple juice	150ml	125ml	60ml
Oil	2 tablespoons	2 tablespoons	2 tablespoons
Salt	1¾ teaspoons	1½ teaspoons	1¼ teaspoons
Brown sugar	3 tablespoons	3 tablespoons	2 tablespoons
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	1½ tablespoons
Ground cinnamon	1 teaspoon	1 teaspoon	1 teaspoon
Ground nutmeg	1 teaspoon	1 teaspoon	1 teaspoon
Tandaco yeast	2 teaspoons	2 teaspoons	1¾ teaspoons

### ADD TO THE DRIED FRUIT/NUT/HERB DISPENSER

Dried apple, chopped	4 tablespoons	3 tablespoons	2 tablespoons
Sultanas	4 tablespoons	3 tablespoons	2 tablespoons

**SETTING:** SWEET



## Ginger & Macadamia Nut Bread

<b>INGREDIENTS:</b>	1.25Kg	1Kg	750g
Water	360ml	330ml	270ml
Oil	3 tablespoons	3 tablespoons	2 tablespoons
Ginger & Lime Jam	4 tablespoons	4 tablespoons	3 tablespoons
Salt	1½ teaspoons	1½ teaspoons	1½ teaspoons
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	1½ tablespoons
Ground ginger	1¼ teaspoon	1 teaspoon	¾ teaspoon
Tandaco yeast	2 teaspoons	2 teaspoons	1¾ teaspoons

### ADD TO THE DRIED FRUIT/NUT/HERB DISPENSER

Macadamia nuts, roughly chopped	6 tablespoons	5 tablespoons	4 tablespoons
Glacé ginger, chopped	3½ tablespoons	2½ tablespoons	2 tablespoons

**SETTING:** SWEET

## Walnut & Coffee Bread

<b>INGREDIENTS:</b>	1.25Kg	1Kg	750g
Water	410ml	375ml	310ml
Oil	3 tablespoons	3 tablespoons	2 tablespoons
Honey	1 tablespoon	1 tablespoon	3 teaspoons
Bushells Coffee & Chicory Essence	3 teaspoons	3 teaspoons	2 teaspoons
Salt	2 teaspoons	2 teaspoons	2 teaspoons
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	1½ tablespoons
Nutmeg	1 teaspoon	1 teaspoon	½ teaspoon
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons

### ADD TO THE DRIED FRUIT/NUT/HERB DISPENSER

Walnuts, chopped	6 tablespoons	5 tablespoons	4 tablespoons
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**SETTING:** SWEET

### Rolled Oats & Brown Sugar Bread

<b>INGREDIENTS:</b>	1.25Kg	1Kg	750g
Water	410ml	375ml	310ml
Oil	3 tablespoons	3 tablespoons	2 tablespoons
Salt	2 teaspoons	2 teaspoons	2 teaspoons
Brown sugar	2 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups
Rolled oats	90g/ ¾ cup	60g/ ½ cup	4 tablespoons
Milk powder	2 tablespoons	2 tablespoons	1½ tablespoons
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons

**SETTING:** SWEET

### Lemon Butter Bread

<b>INGREDIENTS:</b>	1.25Kg	1Kg	750g
Water	410ml	375ml	310ml
Salt	2 teaspoons	2 teaspoons	2 teaspoons
Lemon Butter Spread	3 tablespoons	3 tablespoons	2 tablespoons
Grated lemon rind	3 teaspoons	3 teaspoons	2 teaspoons
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	1½ tablespoons
Tandaco yeast	1¾ teaspoons	1½ teaspoons	1¼ teaspoons

**SETTING:** SWEET

### Coconut & Cherry Bread

<b>INGREDIENTS:</b>	1.25Kg	1Kg	750g
Water	370ml	330ml	250ml
Canned Coconut Milk	2½ tablespoons	2 tablespoons	1½ tablespoons
Oil	3½ tablespoons	3 tablespoons	2 tablespoons
Salt	1¾ teaspoons	1½ teaspoons	1¼ teaspoons
Sugar	2 tablespoons	2 tablespoons	2 tablespoons
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Milk powder	2 tablespoons	2 tablespoons	1½ tablespoons
Desiccated coconut	40g/ ½ cup	40g/ ½ cup	4 tablespoons
Tandaco yeast	2 teaspoons	2 teaspoons	1¾ teaspoons

#### ADD TO THE DRIED FRUIT/NUT/HERB DISPENSER

Glaze cherries, halved	5 tablespoons	4 tablespoons	3 tablespoons
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**SETTING:** SWEET

### Cranberry & Pistachio Nut Bread

INGREDIENTS:	1.25Kg	1Kg	750g
Water	275ml	250ml	200ml
Oil	2½ tablespoons	2 tablespoons	1½ tablespoons
Salt	1¾ teaspoons	1½ teaspoons	1½ teaspoons
Brown sugar	3 tablespoons	2½ tablespoons	2 tablespoons
Cranberry sauce	½ cup	⅓ cup	¼ cup
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Milk powder	2 tablespoons	2 tablespoons	2 tablespoons
Tandaco yeast	2½ teaspoons	2 teaspoons	1¾ teaspoons

#### ADD TO THE DRIED FRUIT/NUT/HERB DISPENSER

Pistachio nuts	6 tablespoons	5 tablespoons	4 tablespoons
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SETTING: SWEET

### Apricot Almond & Cardamom Bread

INGREDIENTS:	1.25Kg	1Kg	750g
Water	370ml	300ml	270ml
Oil	3 tablespoons	3 tablespoons	2 tablespoons
Almond essence	1½ teaspoons	1½ teaspoons	1 teaspoon
Brown sugar	3 tablespoons	3 tablespoons	2 tablespoons
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	1½ tablespoons
Ground cardamom	1½ teaspoons	1½ teaspoons	1 teaspoons
Tandaco yeast	2 teaspoons	2 teaspoons	1¾ teaspoons

#### ADD TO THE DRIED FRUIT/NUT/HERB DISPENSER

Slivered almonds	4 tablespoons	3 tablespoons	2 tablespoons
Dried apricots, chopped	4 tablespoons	3 tablespoons	2 tablespoons

SETTING: SWEET

### Chocolate Bread

INGREDIENTS:	1.25Kg	1Kg	750g
Water	370ml	330ml	250ml
Oil	3 tablespoons	3 tablespoons	2 tablespoons
Salt	1¾ teaspoons	1½ teaspoons	1 teaspoon
Brown sugar	3 tablespoons	3 tablespoons	2 tablespoons
Bread flour	675g/ 4½ cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	1½ tablespoons
Tandaco yeast	2½ teaspoons	2½ teaspoons	2 teaspoons

#### ADD AT THE BEEPS OR TO THE DRIED FRUIT/NUT/HERB DISPENSER

Chocolate Chips	200g/ 1 cup	150g/ ¾ cup	100g/ ½ cup
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SETTING: SWEET

## Fruit & Nut Bread

THIS RECIPE IS NOT RECOMMENDED FOR THE PRESET TIMER

INGREDIENTS:	1.25Kg	1Kg	750g
1 egg + enough milk to make up	225ml	250ml	200ml
Apple juice	145ml	125ml	90ml
Oil	1 tablespoon	1 tablespoon	1 tablespoons
Salt	1 <sup>3</sup> / <sub>4</sub> teaspoons	1 <sup>1</sup> / <sub>2</sub> teaspoons	1 <sup>1</sup> / <sub>4</sub> teaspoon
Brown sugar	3 tablespoons	3 tablespoons	2 tablespoons
Bread flour	675g/ 4 <sup>1</sup> / <sub>2</sub> cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Grated lemon rind	3 teaspoons	3 teaspoons	2 teaspoons
Ground mixed spice	1 <sup>1</sup> / <sub>2</sub> teaspoons	1 <sup>1</sup> / <sub>2</sub> teaspoons	1 teaspoon
Tandaco yeast	2 <sup>1</sup> / <sub>2</sub> teaspoons	2 teaspoons	1 <sup>3</sup> / <sub>4</sub> teaspoons

### ADD AT THE BEEPS OR TO THE DRIED FRUIT/NUT/HERB DISPENSER

Sultanas	4 tablespoons	4 tablespoons	2 tablespoons
Mixed peel	1 tablespoon	1 tablespoon	<sup>1</sup> / <sub>2</sub> tablespoon
Glace cherries, halved	2 tablespoons	2 tablespoons	<sup>1</sup> / <sub>2</sub> tablespoon
Glace ginger, chopped	1 tablespoon	1 tablespoon	2 tablespoons
Dried apple, chopped	2 tablespoons	2 tablespoons	1 tablespoon
Walnuts, chopped	2 tablespoons	2 tablespoons	1 tablespoon

SETTING: SWEET


## Fruit Loaf

INGREDIENTS:	1.25Kg	1Kg	750g
Water	360ml	330ml	270ml
Butter or Oil	2 <sup>1</sup> / <sub>2</sub> tablespoons	2 tablespoons	1 <sup>1</sup> / <sub>2</sub> tablespoons
Salt	2 teaspoons	2 teaspoons	1 <sup>1</sup> / <sub>2</sub> teaspoons
Brown sugar	2 tablespoons	2 tablespoons	1 <sup>1</sup> / <sub>2</sub> tablespoons
White bread flour	675g/ 4 <sup>1</sup> / <sub>2</sub> cups	600g/ 4 cups	450g/ 3 cups
Milk powder	2 tablespoons	2 tablespoons	1 <sup>1</sup> / <sub>2</sub> tablespoons
Ground mixed spice	1 tablespoon	1 tablespoon	3 teaspoons
Tandaco yeast	2 <sup>1</sup> / <sub>2</sub> teaspoons	2 <sup>1</sup> / <sub>2</sub> teaspoons	2 teaspoons

### ADD AT THE BEEPS OR TO THE DRIED FRUIT/NUT/HERB DISPENSER

Dried fruit (mixed fruit, sultanas, currants, raisins)	150g/ 1 cup	100g/ <sup>2</sup> / <sub>3</sub> cup	75g/ <sup>1</sup> / <sub>2</sub> cup
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SETTING: SWEET

 Use the "Pause" function at 15 minutes into the baking cycle to glaze the top of the loaf using the "Gelatine Glaze" – refer to Glazes Page 72.

NOTE!



# Wholemeal Flavoured Bread

All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy in producing a 1.25Kg (1250g), 1kg (1000g) or 750g loaf of bread.

*The breads in this section use ingredients such as wholemeal flour, rye and other grains or cereals. The Whole Wheat setting has been designed with this in mind, providing a 30 minute preheat time at the beginning of the setting to allow these heavy flours time to absorb the liquid, soften and expand (the Whole Wheat Rapid setting has a 5 minute preheat time). Also extra kneading and rising times have been allowed. All of these features encourage better gluten development to produce a better loaf of bread.*

## PROCEDURE

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press Select to the desired setting as specified in the recipes below.
5. Press Loaf Control to 1000g or 750g setting if required.
6. Press Crust Control to Dark, Light or Rapid if required.
7. Press Start.
8. Press Nuts/Press Beeper, if applicable.

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

## CHART SHOWING SEQUENCE FOR WHOLE WHEAT SETTING

	Preheat	1st Knead	2nd Knead	1st Rise	Punch	2nd Rise	Shape	3rd Rise	Bake	Temp. IC	Total Cycle Time
750g Light	30min	3min	17min	50min	10sec	25min	10sec	45min	37min	132	3hrs27min
750g Medium	30min	3min	17min	50min	10sec	25min	10sec	45min	42min	132	3hrs32min
750g Dark	30min	3min	17min	50min	10sec	25min	10sec	45min	50min	134	3hrs40min
1kg Light	30min	3min	17min	50min	10sec	25min	10sec	45min	40min	132	3hrs30min
1kg Medium	30min	3min	17min	50min	10sec	25min	10sec	45min	45min	132	3hrs35min
1kg Dark	30min	3min	17min	50min	10sec	25min	10sec	45min	53min	134	3hrs43min
1.25kg Light	30min	5min	15min	50min	10sec	25min	10sec	45min	50min	132	3hrs40min
1.25kg Medium	30min	5min	15min	50min	10sec	25min	10sec	45min	55min	132	3hrs45min
1.25kg Dark	30min	5min	15min	50min	10sec	25min	10sec	45min	63min	134	3hrs53min

## CHART SHOWING SEQUENCE FOR WHOLE WHEAT RAPID SETTING

	Preheat	1st Knead	2nd Knead	1st Rise	Punch	2nd Rise	Shape	3rd Rise	Bake	Temp. IC	Total Cycle Time
750g	5min	3min	17min	30min	10sec	40min			42min	132	2hrs17min
1kg	5min	3min	17min	30min	10sec	40min			45min	132	2hrs20min
1.25kg	5min	5min	15min	30min	10sec	40min			55min	132	2hrs30min

## 100% Wholemeal Bread

### THIS RECIPE IS NOT RECOMMENDED FOR THE RAPID SETTING

INGREDIENTS:	1.25Kg	1Kg	750g
Water	440ml	390ml	295ml
Olive oil	3 tablespoons	2 tablespoons	1½ tablespoons
Salt	2 teaspoons	2 teaspoons	1½ teaspoons
Sugar	3 tablespoons	3 tablespoons	2½ tablespoons
Wholemeal plain flour	700g/ 4⅔ cups	600g/ 4 cups	450g/ 3 cups
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Milk powder	3 tablespoons	2½ tablespoons	2 tablespoons
Tandaco yeast	2¼ teaspoons	2 teaspoons	1¼ teaspoons

**SETTING:** WHOLE WHEAT: Light, Medium or Dark

## Cracked Wheat & Sunflower Bread


### THIS RECIPE IS NOT RECOMMENDED FOR THE RAPID SETTING

INGREDIENTS:	1.25Kg	1Kg	750g
Water	430ml	390ml	310ml
Oil	3 tablespoons	2 tablespoons	1½ tablespoons
Salt	2 teaspoons	2 teaspoons	1½ teaspoons
Sugar	3 tablespoons	3 tablespoons	2½ tablespoons
Wholemeal plain flour	400g/ 2⅔ cups	375g/ 2½ cups	250g/ 1⅔ cups
Bread flour	275g/ 1¾ cups	225g/ 1½ cups	150g/ 1 cup
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Milk powder	3 tablespoons	2½ tablespoons	1½ tablespoons
Cracked wheat (Burghul)	3 tablespoons	3 tablespoons	2 tablespoons
Tandaco yeast	2¼ teaspoons	2 teaspoons	1½ teaspoons

### ADD TO THE DRIED FRUIT/NUT/HERB DISPENSER

Sunflower Seeds	4 tablespoons	3 tablespoons	2 tablespoons
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**SETTING:** WHOLEWHEAT: Light, Medium or Dark

 Use the "Pause" function at 15 minutes into the baking cycle to glaze the loaf and sprinkle with seeds or nuts – refer to Glazes Page 72.

**NOTE!**



## Rye & Caraway Bread

INGREDIENTS:	1.25Kg	1Kg	750g
Water	470ml	415ml	300ml
Olive oil	2 tablespoons	1½ tablespoons	1¹ tablespoon
Treacle	3 tablespoons	2 tablespoons	1½ tablespoons
Salt	2 teaspoons	2 teaspoons	2 teaspoons
Rye flour	275g/ 1¾ cups	225g/ 1½ cups	150g/ 1 cup
Bread flour	400g/ 2⅔ cups	375g/ 2½ cups	300g/ 2 cups
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Milk powder	3 tablespoons	2 tablespoons	1½ tablespoons
Caraway Seeds	4 teaspoons	3 teaspoons	2 teaspoons
Tandaco yeast	2½ teaspoons	1½ teaspoons	1¼ teaspoons

**SETTING:** WHOLEWHEAT: Light, Medium, Dark or Rapid

## Bran Bread

INGREDIENTS:	1.25Kg	1Kg	750g
Water	445ml	400ml	310ml
Butter	2½ tablespoons	2 tablespoons	1½ tablespoons
Salt	2¼ teaspoons	2 teaspoons	1½ teaspoons
Brown sugar	4 tablespoons	4 tablespoons	3 tablespoons
Bread flour	350g/ 2⅔ cups	300g/ 2 cups	260g/ 1¾ cups
Wholemeal flour	250g/ 1⅔ cups	225g/ 1½ cups	150g/ 1 cup
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Unprocessed Bran	35g/ ½ cup	35g/ ½ cup	4 tablespoons
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons
Tandaco yeast	2½ teaspoons	2¼ teaspoons	1½ teaspoons

**SETTING:** WHOLEWHEAT: Light, Medium, Dark or Rapid

## Swedish Limpa Bread

INGREDIENTS:	1.25Kg	1Kg	750g
Water	445ml	400ml	320ml
Olive oil	3 tablespoons	2 tablespoons	1½ tablespoons
Salt	2 teaspoons	2 teaspoons	1½ teaspoons
Brown sugar	3 tablespoons	3 tablespoons	2 tablespoons
Bread flour	525g/ 3½ cups	450g/ 3 cups	300g/ 2 cups
Rye flour	150g/ 1 cup	150g/ 1 cup	110g/ ¾ cup
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Milk powder	2 tablespoons	2 tablespoons	1½ tablespoons
Grated orange rind	2¼ tablespoons	2 tablespoons	1½ tablespoons
Caraway seeds	3¼ teaspoons	3 teaspoons	2½ teaspoons
Fennel seeds	2¼ teaspoons	2 teaspoons	1½ teaspoons
Tandaco yeast	2½ teaspoons	2¼ teaspoons	1½ teaspoons

**SETTING:** WHOLEWHEAT: Light, Medium, Dark or Rapid

## Wholewheat Date & Nut Bread

INGREDIENTS:	1.25Kg	1Kg	750g
Water	440ml	390ml	295ml
Olive oil	2 tablespoons	2 tablespoons	1½ tablespoons
Salt	2 teaspoons	2 teaspoons	1½ teaspoons
Brown sugar	3 tablespoons	3 tablespoons	2 tablespoons
Wholemeal plain flour	450g/ 3 cups	350g/ 2⅓ cups	300g/ 2 cups
Bread flour	250g/ 1⅔ cups	250g/ 1⅔ cups	110g/ ¾ cup
Bread improver	1 teaspoon	1 teaspoon	1 teaspoon
Milk powder	2½ tablespoons	2½ tablespoons	2 tablespoons
Tandaco yeast	2½ teaspoons	2 teaspoons	1½ teaspoons

### ADD AT THE BEEPS OR TO THE DRIED FRUIT/NUT/HERB DISPENSER

Dates, chopped	80g/ ½ cup	60g/ ⅓ cup	40g/ ¼ cup
Pecans, chopped	70g/ ½ cup	50g/ ⅓ cup	40g/ ¼ cup

**SETTING:** WHOLEWHEAT: Light, Medium, Dark or Rapid



# Dough

**CHART SHOWING SEQUENCE FOR DOUGH-BREAD SETTING**

	1st Knead	2nd Knead	1st Rise	Rising Temp. IC	Total Cycle Time
Dough-Bread	5min	25min	60min	32	1hr30min

All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy in producing a 1.25Kg (1250g), 1kg (1000g) or 750g loaf of bread.

## 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 "Dough - Bread".
5. Press Start.
6. 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.
7. Turn out the dough onto a lightly floured surface and knead for 1 minute by hand to a well-rounded form. Shape the dough following the recipe instructions.

## Bread Rolls

### INGREDIENTS:

Water	310ml
Oil	2 tablespoons
Salt	1 teaspoon
Sugar	2 tablespoons
Bread flour	600g/ 4 cups
Egg	1 x 60g
Tandaco yeast	2 teaspoons

### GLAZE:

Milk	2 tablespoons
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### SETTING: DOUGH - BREAD

### HANDSHAPING:

1. Divide dough into 16 equal pieces. Knead each piece and shape into rounds.
2. Place rounds close together on a lightly greased baking tray.
3. Cover rounds loosely with lightly greased plastic wrap and stand in a warm area for 30 minutes or until doubled in size.
4. Remove wrap, brush tops of rounds with milk.
5. Bake in a preheated oven at 200°C for 12-15 minutes or until cooked and golden brown.

## Rosetta Rolls

### INGREDIENTS:

Water	310ml
Olive oil	3 tablespoons
Salt	1 teaspoon
Sugar	1 tablespoons
Bread flour	600g/ 4 cups
Tandaco yeast	2 teaspoons

**SETTING:** DOUGH - BREAD

### HANDSHAPING:

1. Divide dough into 12 equal pieces. Knead each piece and shape into rounds.
2. Place rounds, 5cm apart, onto lightly greased baking trays. Use a 2.5cm round cutter to press a 1cm indentation into the top of each round. Use a sharp knife to slice 6 evenly spaced, 1cm cuts around the sides of each round.
3. Cover rounds loosely with lightly greased plastic wrap and stand in a warm area for 60 minutes or until doubled in size.
4. Remove wrap, brush tops of rounds with milk and sift a fine layer of flour over top of rounds, if desired.
5. Bake in a preheated oven at 180°C for 20 - 30 minutes or until cooked when tested.

## Sticky Cinnamon Rolls

### INGREDIENTS:

Water	285ml
Salt	1 teaspoon
Sugar	2½ teaspoons
Bread flour	600g/ 4 cups
Eggs	2 x 60g
Butter, softened & chopped	60g/ 3 tablespoons
Tandaco yeast	3 teaspoons

### FILLING:

Butter, melted	3 tablespoons
Brown sugar	4 tablespoons
Pecans, finely chopped	70g/ ½ cup
Ground cinnamon	1½ tablespoons

**SETTING:** DOUGH - BREAD

### HANDSHAPING:

1. Roll dough into a 40cm x 40cm square. Brush dough with half of the melted butter. Sprinkle with combined sugar, pecans and cinnamon.
2. Drizzle remaining butter over sugar mixture. Roll up widthwise and cut into 2cm thick slices.
3. Place 5cm apart, on a lightly greased baking tray. Cover loosely with lightly greased plastic wrap and stand in a warm area for 20 minutes or until doubled in size. Remove wrap.
4. Bake in a preheated oven at 180°C for 25-30 minutes or until golden brown. Brush with GELATINE GLAZE (recipe on page 72) whilst still hot, then drizzle with VANILLA GLAZE (recipe on page 72).

## Wholewheat Honey Rolls

### INGREDIENTS:

Water	310ml
Oil	2 tablespoons
Salt	1 teaspoon
Honey	3 tablespoons
Wholemeal plain flour	560g/ 4 cups
Tandaco yeast	2 teaspoons

**SETTING:** DOUGH - BREAD

### HANDSHAPING:

1. Divide dough into 12 equal pieces. Knead each piece and shape into rounds.
2. Place rounds close together on a lightly greased baking tray.
3. Cover rounds loosely with lightly greased plastic wrap and stand in a warm area for 50-60 minutes or until doubled in size.
4. Remove wrap, brush tops of rounds with milk.
5. Bake in a preheated oven at 200°C for 12-15 minutes or until cooked and golden brown.

## Doughnuts

### INGREDIENTS:

Milk	300ml
Butter, melted	4 tablespoons
Eggs	2 x 60g
Salt	1½ teaspoons
Sugar	3 tablespoons
Bread flour	600g/ 4 cups
Tandaco yeast	2 teaspoons

### TO COMPLETE:

Strawberry jam	4 tablespoons
Vegetable oil, for cooking	
Sugar	4 tablespoons
Ground cinnamon	1 tablespoon

**SETTING:** DOUGH - BREAD

### HANDSHAPING:

1. Roll dough out to 1cm thickness. Cut into 5.5cm rounds.
2. Place a teaspoon jam on half the rounds, top with remaining rounds. Press edges together with fingers and place onto greased trays. Cover loosely with lightly greased plastic wrap and stand in a warm area until doubled in size. Remove wrap.
3. Cook doughnuts, in hot oil, a few at a time until golden brown and cooked through. Drain on absorbent paper, then toss in combined sugar and cinnamon.

## Apple Twist

### INGREDIENTS:

Water	250ml
Salt	2 teaspoons
Sugar	3 tablespoons
Bread flour	600g/ 4 cups
Eggs	2 x 60g
Butter, chopped	60g/ 3 tablespoons
Tandaco yeast	2½ teaspoons

### FILLING:

Canned pie apple	300g
Mixed dried fruit	4 tablespoons
Desiccated coconut	4 tablespoons

**SETTING:** DOUGH - BREAD

### HANDSHAPING:

1. Roll dough out into a 30cm x 50cm rectangle. Cut into 4 strips lengthwise.
2. Combine filling ingredients and spoon mixture down the centre of each strip. Fold in half lengthwise and seal edges by pressing together. Roll into a sausage shape.
3. Twist 2 strips together and place on a lightly greased baking tray. Repeat with remaining rolls.
4. Cover loosely with lightly greased plastic wrap and stand in a warm area for 20 minutes or until doubled in size. Remove wrap.
5. Bake in a preheated oven at 180°C for 20-25 minutes or until golden brown.
6. Slide twists onto a wire rack. Brush with GELATINE GLAZE (recipe page 72) whilst still hot. Stand for 5-10 minutes before serving.

## Hot Cross Buns

### INGREDIENTS:

Water	340ml
Oil	2 tablespoons
Salt	2 teaspoons
Brown sugar	3 tablespoons
Bread flour	600g/ 4 cups
Milk powder	3 tablespoons
Ground mixed spice	1 tablespoon
Ground cinnamon	1 tablespoon
Tandaco yeast	2¼ teaspoons

### ADD AT THE BEEP:

Sultanas	190g/ 1¼ cups
Mixed peel or dried apricots, chopped	40g/ ¼ cup

**SETTING:** DOUGH - BREAD

### BATTER FOR "CROSSES":

Water	2 tablespoons
Plain Flour	40g/ ¼ cup

### HANDSHAPING:

1. Divide dough into 18 pieces and shape into rounds. Place close together on a lightly greased baking tray.
2. Cover loosely with lightly greased plastic wrap and leave to stand in a warm area for 20 minutes or until doubled in size.

3. Blend "Cross" batter ingredients to make a smooth batter. Spoon into a piping bag fitted with a small piping nozzle.
4. Remove wrap and pipe a cross onto each bun.
5. Bake in a preheated oven 190°C for 15-20 minutes or until golden brown.
6. Slide buns from baking tray onto a wire rack. If desired, brush HOT CROSS BUN GLAZE (recipe page 72) over hot buns. Stand 5-10 minutes before serving.

### Caramel Chelsea Buns

#### INGREDIENTS:

Full cream milk, scalded and cooled	350ml
Salt	1 teaspoon
Sugar	2 tablespoons
Bread flour	600g/ 4 cups
Mixed spice	1½ teaspoons
Grated orange rind	2 teaspoons
Egg, lightly beaten	1 x 60g
Tandaco yeast	4 teaspoons

#### ADDITIONS:

Melted butter	1 tablespoon
Bottled Fudgy Caramel Sauce	150g/ ½ cup
Sultanas	75g/ ½ cup
Chopped walnuts	60g/ ½ cup

#### SETTING: DOUGH - BREAD

#### HANDSHAPING:

1. Roll dough out to a 20cm x 30cm rectangle. Brush dough with butter. Spread with caramel sauce leaving a 2cm border. Sprinkle with sultanas and walnuts, then roll up from the long side, as for a Swiss Roll.
2. Cut into 12 slices, place cut side up in 2 lightly greased deep 22cm round cake pans.
3. Cover loosely with lightly greased plastic wrap and stand in a warm area for 30 minutes or until buns have risen slightly. Remove wrap.
4. Bake at 200°C for 30 minutes or until golden. Remove from cake pans and cool on wire racks. When cool, drizzle with VANILLA GLAZE (recipe on page 72).

### Stollen

#### INGREDIENTS:

Milk	125ml
Water	125ml
Melted butter	60g/ 3 tablespoons
Salt	1 teaspoon
Castor sugar	3 tablespoons
Bread flour	600g/ 4 cups
Grated orange rind	1 teaspoon
Egg, lightly beaten	1 x 60g
Tandaco yeast	2 teaspoons

#### ADDITIONS:

Raisins	90g/ ½ cup
Sultanas	3 tablespoons
Glace cherries	3 tablespoons
Mixed peel	2 tablespoons
Slivered almonds	3 tablespoons
Brandy	2 tablespoons
Melted butter	2 tablespoons
Icing Sugar	3 tablespoons

#### SETTING: DOUGH - BREAD

#### HANDSHAPING:

1. Place raisins, sultanas, glace cherries, mixed peel and almonds into a glass bowl. Pour over brandy, cover and set aside to stand for 2 hours.
2. Flatten out dough to approximately a 25cm square. Scatter soaked fruit and almonds over the top.
3. Fold dough over fruit and knead fruit into the dough until evenly incorporated.
4. Roll dough out to an oval shape roughly 30cm x 20cm. Fold the dough in half lengthways. Place on a lightly greased baking tray. Brush with melted butter. Cover loosely with plastic wrap and stand in a warm area for 1 hour or until well risen. Bake at 180°C for 30-35 minutes or until golden. Remove from tray, cool on wire rack.
5. When cooled, dust Stollen with icing sugar.





# Pizza Dough

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

All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy in producing a 1.25Kg (1250g), 1kg (1000g) or 750g loaf of bread.

## 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. Insert the bread pan into position in the baking chamber and close the lid.
4. Press Select setting to "Dough-Pizza".
5. Press Start.
6. At the end of the program, press Stop. Remove bread pan from the bread machine and remove Pizza Dough. The Dough is now ready for handshaping and baking.
7. Turn out the dough onto a lightly floured surface and knead for 1 minute by hand to a well-rounded form. Shape the dough following the recipe instructions.

## CHART SHOWING SEQUENCE FOR DOUGH-PIZZA SETTING

	1st Knead	2nd Knead	1st Rise	Rising Temp. °C	Total Cycle Time
Dough-Pizza	5min	15min	30min	32	50min

## Focaccia

### INGREDIENTS:

Water	250ml
Olive oil	2 tablespoons
Salt	1 teaspoon
Sugar	2 teaspoons
Bread flour	450g/ 3 cups
Tandaco yeast	3 teaspoons

### SETTING: DOUGH - PIZZA

### TOPPING:

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

### HANDSHAPING:

*For a thick Focaccia:*

1. Press dough into a lightly greased 19cm x 29cm lamington pan.
2. Cover loosely with 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 preheated oven at 200°C for 30-35 minutes or until golden brown.

*For a thin Focaccia:*

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



## Pizza Dough

### INGREDIENTS:

Water	200ml
Olive oil	1 tablespoon
Salt	1 teaspoon
Bread flour	375g/ 2½ cups
Tandaco yeast	1¾ teaspoons

**SETTING:** DOUGH - PIZZA

### 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 pizza with selected pizza toppings.
3. Bake in a preheated oven at 200°C for 12-15 minutes or until base is cooked and topping heated through.

## Calzone

### INGREDIENTS:

Water	240ml
Olive oil	2 tablespoon
Salt	1 teaspoon
Wholemeal flour	150g/ 1 cup
Bread flour	300g/ 2 cups
Tandaco yeast	2 teaspoons

**SETTING:** DOUGH - PIZZA

### SUGGESTED FILLINGS:

- Sun-dried tomato pesto, roasted red, yellow and green capsicum, marinated eggplant or sliced mushrooms.
- Anchovy fillets, prawns, sliced salami, ham, bacon, turkey or chicken.
- Grated cheddar, mozzarella, Parmesan or sliced camembert, brie or fetta cheeses.

### HANDSHAPING:

1. Divide dough into 8 equal pieces. Roll each piece into a circle 15cm across
2. Cover half of each circle with selected fillings, leaving a rim around the edge.
3. Brush edges with water, then fold the uncovered half over the covered half and seal the edges.
4. Place onto lightly greased baking trays. Use a sharp knife to make a slit in the top of each calzone.
5. Bake in a preheated oven at 200°C for 15-20 minutes or until cooked and golden brown.



# Pasta Dough

CHART SHOWING SEQUENCE FOR DOUGH-  
PASTA SETTING

	1st Knead	2nd Knead	3rd Knead	Rest	4th Knead	Rising Temp. °C	Total Cycle Time
Dough -Pasta	1min	2min	5min	1min	5min	32	14min

*Make fresh Pasta to serve with your favourite pasta sauces.*

All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy in producing a 1.25Kg (1250g), 1kg (1000g) or 750g loaf of bread.

## PROCEDURE:

1. Place ingredients into bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press Select to setting "Dough - Pasta".
5. Press Start.
6. At the end of the program, press Stop. Remove bread pan from the bread machine and remove Pasta dough. Dough is now ready for hand shaping or placing through a Pasta Extruder.
7. Turn out the dough on to a lightly floured surface and knead for 1 minute by hand to a well-rounded form. Shape the dough following the recipe instructions.

## Pasta Dough

### INGREDIENTS:

Water	220ml
Olive oil	1 tablespoon
Salt	1½ teaspoons
Plain flour	300g/ 2 cups
Semolina	170g/ 1 cup

**SETTING:** DOUGH – PASTA

## Egg Pasta Dough

### INGREDIENTS:

Eggs, lightly beaten	5 x 60g
Olive oil	1 tablespoon
Salt	1 teaspoon
Plain flour	300g/ 2 cups
Semolina	170g/ 1 cup

**SETTING:** DOUGH - PASTA

## Lamb & Coriander Ravioli

Pasta dough 1 Quantity

### LAMB FILLING:

Lean lamb mince	15g
Minced garlic	
Grated fresh	1 teaspoon
Parmesan cheese	1 tablespoon
Finely chopped fresh Coriander	1 teaspoon
Ground nutmeg	1/4 teaspoon
Freshly ground black Pepper	1/4 teaspoon

### HANDSHAPING:

1. Divide dough into two equal portions. Roll out each portion to a square approximately 30cm x 30cm.
2. Place filling ingredients in a mixing bowl, mix well to combine.
3. Place teaspoons of filling 5cm apart over one of the pasta squares. Brush edges and between filling lightly with water and top with remaining pasta square. Press firmly between fillings and along edges and cut into squares using a pastry wheel. Sprinkle ravioli with a little flour.
4. Cook ravioli in boiling water (several at a time) in a large saucepan for 5 minutes, or until just tender. Drain well, then serve with your favourite pasta sauce.

## Grissini (Italian Bread Sticks)

### INGREDIENTS:

Full cream milk, scalded	300ml
Butter	60g
Castor Sugar	1 tablespoon
Salt	1 teaspoon
Bread flour	600g/ 4 cups
Tandaco yeast	2 teaspoons

### SETTING: DOUGH – PASTA

### PROCEDURE:

1. Combine hot milk, butter and castor sugar. Stir until sugar is dissolved. Let stand until milk is cool.
2. Place milk mixture, salt, bread flour and yeast into bread pan.
3. Follow steps 2 to 5 in the procedure on page 55.
4. At the end of the program press Stop. Remove the bread pan from the bread machine. Remove dough.
5. Divide dough into 20 equal portions for thicker bread sticks or 40 equal portions for thinner, crisper bread sticks.
6. Roll each portion on a lightly floured surface to about 25cm in length.
7. Place sticks onto lightly greased baking trays 3cm apart. Cover with lightly greased plastic wrap. Leave in a warm place 20-30 minutes. Remove wrap.
8. Brush sticks with Egg Glaze (Page 72) and sprinkle with rock salt or sesame seeds if desired.
9. Bake in a preheated 220°C oven for 15-20 minutes or until crisp and golden brown.

Grissini sticks are ideal to serve with soup, dips and fresh pasta dishes.



# Gluten Free Bread

*Your Breville Ultimate Baker's Oven will make delicious gluten free bread with ease. The following recipes have been developed without using any grains or ingredients that contain gluten. Therefore, these recipes are suitable for people with specific food allergies or intolerances.*

*All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy. The recipes in this section are for one size only. The weight of the baked bread in this section will be more than that of Wheat Bread, due to the ingredient properties used in each recipe.*

**Making gluten free bread is different from traditional baking, therefore it is important to carefully read the following information:**

- Always use the ingredients specified in recipes for successful gluten free baking.
- For information on the availability of gluten free ingredients (such as Guar or Xanthan Gum), contact the Coeliac Society in your State.
- Ensure that the flour is gluten free. Buy it from a reliable source to ensure freshness.
- Check with the yeast manufacturer to ensure that the yeast is gluten free. Only use active dry yeast when making these recipes.
- Ensure that the vinegar used is gluten free. Vinegar helps to strengthen the dough to rise better.
- Guar Gum is a powdery substance with a similar function to Xanthan Gum. It is high in fibre and can sometimes have a laxative effect on people with sensitive digestive systems. Guar gum is food additive 412.
- Xanthan Gum is a fine creamy white powder, and acts as a substitute for gluten and gives structure to the bread so that the dough will rise. Xanthan Gum is food additive number 415.
- Lactose Intolerance – the milk powder may be substituted with a soy milk powder but may result in a heavier loaf. Coconut milk powder can also be used as a substitute and will give a pleasant flavour.
- Follow the directions for each recipe carefully. As the preparation is different from automatic bread making, the Preset Timer cannot be used when making these recipes

#### PROCEDURE:

1. Mix liquid ingredients together in a small bowl.  
(Do not use electric mixer, as this will aerate the mixture.)
2. Mix dry ingredients together in a large bowl.  
Using a pliable spatula, combine liquid and dry ingredients. Mix to a soft dough ensuring all ingredients are well combined. Fold in additions if applicable.
3. Spoon dough into bread pan, pressing down with a spatula after each spoonful, to eliminate air bubbles. Insert bread pan into baking chamber.
4. Press Select to setting "Basic".
5. Press loaf control to 1000g.
6. Press Start.

After baking, press Stop. Remove bread from Ultimate Baker's Oven and bread pan. Cool on rack.

*To ensure a well risen and baked loaf is achieved check the dough whilst mixing. If it appears too stiff add 1-2 teaspoons water extra, if it appears too runny check that the correct amount of Guar gum has been added. If so add 1-2 tablespoons rice flour extra.*

#### Brown and White Rice Bread

##### LIQUID INGREDIENTS:

Water	450ml
Oil	3 tablespoons
Eggs	3 x 60g
Vinegar	1 teaspoon

##### DRY INGREDIENTS:

White rice flour	405g/ 2¼ cups
Brown rice flour	180g/ 1 cup
Xanthan or guar gum	1 tablespoon
Sugar	3 tablespoons
Salt	1½ teaspoons
Milk powder	3 tablespoons
Tandaco yeast	2 teaspoons

**SETTING:** BASIC: Medium

#### Mock Light Rye Bread

##### LIQUID INGREDIENTS:

Water	350ml
Oil	2 tablespoons
Golden syrup	2 tablespoons
Eggs	3 x 60g
Vinegar	1 teaspoon

##### DRY INGREDIENTS:

White rice flour	405g/ 2¼ cups
Brown rice flour	180g/ 1 cup
Xanthan or guar gum	1 tablespoon
Brown sugar	3 tablespoons
Salt	1½ teaspoons
Milk powder	60g/ ½ cup
Caraway seeds	2 tablespoons
Tandaco yeast	2 teaspoons

**SETTING:** BASIC: Medium

#### Cheesy Cheddar Bread

##### LIQUID INGREDIENTS:

Water	400ml
Oil	3 tablespoons
Eggs	3 x 60g
Vinegar	1 teaspoon

##### DRY INGREDIENTS:

White rice flour	360g/ 2 cups
Brown rice flour	180g/ 1 cup
Xanthan or guar gum	1 tablespoon
Sugar	3 tablespoons
Salt	1½ teaspoons
Milk powder	3 tablespoons
Tandaco yeast	2 teaspoons

##### ADDITIONS:

Grated Cheddar cheese	195g/ 1½ cups
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**SETTING:** BASIC: Medium

## Spicy Sultana Bread

### LIQUID INGREDIENTS:

Water	350ml
Oil	3 tablespoons
Eggs	3 x 60g
Vinegar	1 teaspoon

### DRY INGREDIENTS:

White rice flour	360g/ 2 cups
Brown rice flour	180g/ 1 cup
Xanthan or guar gum	1 tablespoon
Sugar	3 tablespoons
Salt	1¼ teaspoons
Milk powder	60g/ ½ cup
Ground cinnamon	1½ teaspoons
Tandaco yeast	2 teaspoons

### ADDITIONS:

Sultanas	100g/ ⅔ cup
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**SETTING:** BASIC: Medium



# Yeast Free and Muffin Bread



*All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy. There will be a weight variance in each baked loaf in this section.*

*Yeast Free Bread is a simple bread and 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 or bread mix 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/laminated on the base and having a heavy, doughy top. If the dough is too dry just add 1-2 teaspoons of water extra.*



**NOTE!**

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.



**NOTE!**

All ingredients must be at room temperature. Add ingredients in the order listed in the recipe.

## PROCEDURE:

1. Add liquid ingredients to bread pan.
2. Sift dry ingredients together and add to the bread pan. Wipe spills from the outside of bread pan. Insert bread pan into baking chamber.
3. Press Select setting to Yeast Free.
4. Press Nuts/Press Beeper if applicable.
5. Press Start.
6. With machine running, use a plastic spatula to scrape mixture from sides, corners and base of bread pan. After ingredients have mixed together well, close lid and leave the bread machine to complete the program.

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

## CHART SHOWING SEQUENCE FOR YEAST FREE SETTING

	1st Knead	2nd Knead	3rd Knead	Rest	4th Knead	5th Knead	Bake	Rising Temp. IC	Total Cycle Time
Yeast Free	1min	3min	2min	1min	1min	2min	80min	117	1hr30min



## Damper

### LIQUID INGREDIENTS:

Oil	2 tablespoons
Water	390ml

### DRY INGREDIENTS:

Bread flour	600g/ 4 cups
Milk powder	2 tablespoons
Salt	1 teaspoon
Sugar	1 tablespoon
Baking Powder	6 teaspoons

**SETTING:** YEAST FREE

## Premix Damper

### LIQUID INGREDIENTS:

Oil	1 tablespoon
Water	350ml

### DRY INGREDIENTS:

White bread mix	600g/ 4 cups
Baking powder	6 teaspoons

**SETTING:** YEAST FREE

## Polenta and Capsicum Bread

### LIQUID INGREDIENTS:

Olive oil	2 tablespoons
Eggs	2 x 60g
Butter milk	250ml

### DRY INGREDIENTS:

Self-raising flour	375g/ 2½ cups
Sugar	2 tablespoons
Polenta	170g/ 1 cup

### ADD TO THE DRIED FRUIT/NUT/HERB DISPENSER

Capsicum, finely chopped	55g/ ⅓ cup
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**SETTING:** YEAST FREE

## Cheesy Buttermilk Bread

### LIQUID INGREDIENTS:

Butter, melted	1 tablespoon
Eggs	1 x 60g
Buttermilk	500ml

### DRY INGREDIENTS:

Bread flour	600g/ 4 cups
Salt	½ teaspoon
Grain mustard	1 tablespoon
Bi-carbonate of soda	1 teaspoon
Baking Powder	2 teaspoons

### ADD TO THE DRIED FRUIT/NUT/HERB DISPENSER

Cheddar cheese, grated	65g/ ½ cup
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**SETTING:** YEAST FREE

## Lemon and Raisin Bread

### LIQUID INGREDIENTS:

Olive oil	3 tablespoons
Eggs	3 x 60g
Buttermilk	400ml

### DRY INGREDIENTS:

Bread flour	525g/ 3½ cups
Sugar	250g/ 1 cup
Grated lemon rind	1 tablespoon
Bi-carbonate of soda	2½ teaspoons

### ADD TO THE DRIED FRUIT/NUT/HERB DISPENSER

Raisins, halved	75g/ ½ cup
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**SETTING:** YEAST FREE

## Eggless Caraway and Date Bread

### LIQUID INGREDIENTS:

Butter, melted	3 tablespoons
Milk	360ml

### DRY INGREDIENTS:

Self-raising flour	525g/ 3½ cups
Sugar	185g/ ¾ cup
Salt	1½ teaspoons
Caraway seeds	2 teaspoons
Bi-carbonate of soda	½ teaspoon

### ADD TO THE DRIED FRUIT/NUT/HERB DISPENSER:

Dates, chopped	80g/ ½ cup
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**SETTING:** YEAST FREE

## Banana and Pecan Muffin Bread

### LIQUID INGREDIENTS:

Butter, melted	3 tablespoons
Egg	2 x 60g
Milk	80ml
Mashed banana	380g/ 1 cup

### DRY INGREDIENTS:

Bread flour	340g/ 2¼ cups
Brown sugar	250g/ 1 cup
Salt	½ teaspoon
Baking powder	2 teaspoons
Bi-carbonate of soda	½ teaspoon

### ADD TO THE DRIED FRUIT/NUT/HERB DISPENSER:

Pecans	70g/ ½ cup
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**SETTING:** YEAST FREE



# Manual Set Recipe

*Panettone is an Italian festival bread – rich in fruit and flavour. Brush with Citrus Glaze (page 72) for additional appeal.*

## Panettone

### INGREDIENTS:

Water	125ml
Butter	3 tablespoons
Eggs, lightly beaten	3 x 60g
Vanilla essence	1 teaspoon
Almond essence	1/2 teaspoon
Sugar	1 tablespoons
Salt	1 teaspoon
Bread flour	600g/ 4 cups
Bread improver	1 teaspoon
Tandaco yeast	2 teaspoon

### ADD AT THE BEEP:

Raisins	75g/ 1/2 cup
Sultanas	40g/ 1/4 cup
Currants	40g/ 1/4 cup
Mixed peel	2 tablespoons

### PROCEDURE

- Place ingredients into bread pan in the exact order listed in the recipe.
  - Wipe spills from outside of bread pan.
  - Insert the bread pan into position in the baking chamber and close the lid.
  - Press Manual Set (Display Window shows total time for last recipe programmed and Nuts selected).
  - Press Manual Set (Display Window shows PREHEAT - use arrows to change time to 0:00).
  - Press Manual Set (Display Window shows KNEAD 1 - use arrows to change time to 0:05).
  - Press Manual Set (Display Window shows KNEAD 2 - use arrows to change time to 0:25).
  - Press Manual Set (Display Window shows RISE 1 - use arrows to change time to 1:00).
  - Press Manual Set (Display Window shows PUNCH DOWN - use arrows to change time to 0:15).
  - Press Manual Set (Display Window shows RISE 2 - use arrows to change time to 0:00).
  - Press Manual Set (Display Window shows SHAPING - use arrows to change time to 0:00).
  - Press Manual Set (Display Window shows RISE 3 - use arrows to change time to 1:00).
  - Press Manual Set (Display Window shows BAKE - use arrows to change time to 1:00).
  - Press Manual Set (Display Window shows NUTS YES or NO - use arrows to change to NO).
  - Press Manual Set (Display Window shows °C - use arrows to change temperature to 115°).
  - Press Manual Set (Display Window shows total time for this recipe 3:30 and NUTS NO. The word SET appears in the lower right-hand side corner).
  - Press the Beeper button (to add the fruit manually when the beeps sound in Knead 2).
  - Press Start.
- After baking, press Stop. Remove Panettone from the bread machine and bread pan. Cool on rack.

# 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, however some results are improved by adding extra oil.*

*All the recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales). The weight of the bread from this section may vary compared to settings used. This is due to the properties of the bread mixes. Recipes were tested with bread mix milled just before the printing of this book.*



#### 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. So check the dough in the first ten minutes of kneading by opening the lid – if the dough is too dry add 1-2 teaspoons of water extra – if the dough is too sticky add 1-2 tablespoons of bread mix extra. The dough should be forming into a smooth round ball.

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

#### PROCEDURE

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press Select to setting as specified in the following recipes.
5. Press Loaf Control to 1000g or 750g setting if required.
6. Press Crust Control to Dark, Light or Rapid setting if required.
7. Press Start.

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

## White Prepackaged Bread Mix Recipes

### Defiance White Bread Mix

<b>INGREDIENTS:</b>	1.25Kg	1Kg	750g
Water	410ml	350ml	250ml
White Bread Mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Defiance Yeast	1½ teaspoons	1½ teaspoons	1¼ teaspoons

### Kitchen Collection White Bread Mix

<b>INGREDIENTS:</b>	1.25Kg	1Kg	750g
Water	390ml	330ml	270ml
White Bread Mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Kitchen Collection Yeast	2 teaspoons	2 teaspoons	1½ teaspoons

### Lowan Wholefoods White Bread Mix

<b>INGREDIENTS:</b>	1.25Kg	1Kg	750g
Water	430ml	340ml	250ml
White Bread Mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Lowan Yeast	2 teaspoons	2 teaspoons	2 teaspoons

**SETTING:** BASIC Light, Medium, Dark or Rapid

**TIP:** Substituting a tablespoon of water with a tablespoon of oil will give a more tender crumb and browner crisper crust.



Basic or Basic Rapid setting can be used for the 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

<b>INGREDIENTS:</b>	1.25Kg	1Kg	750g
Water	350ml	310ml	270ml
Grain Bread Mix	750ml/ 5 cups	600g/ 4 cups	450g/ 3 cups
Defiance Yeast	1 <sup>3</sup> / <sub>4</sub> teaspoons	1 <sup>1</sup> / <sub>2</sub> teaspoons	1 <sup>1</sup> / <sub>4</sub> teaspoons

### Kitchen Collection Grain Bread Mix

<b>INGREDIENTS:</b>	1.25Kg	1Kg	750g
Water	420ml	350ml	270ml
Grain Bread Mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Kitchen Collection Yeast	2 teaspoons	2 teaspoons	1 <sup>3</sup> / <sub>4</sub> teaspoons

### Lowan Wholefoods Grain Bread Mix

<b>INGREDIENTS:</b>	1.25Kg	1Kg	750g
Water	430ml	340ml	250ml
Grain Bread Mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Lowan Yeast	2 teaspoons	2 teaspoons	2 teaspoons

**SETTING:** WHOLEWHEAT Light, Medium, Dark, Rapid or BASIC, Light Medium, Dark, Rapid

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



**NOTE!**

Whole Wheat or Whole Wheat Rapid setting can be used for Grain Bread Mix recipes. However loaves baked on the Rapid setting will not be as highly risen as those baked on the Whole Wheat setting. Light, Medium or Dark crust may be selected as preferred.

## Wholemeal Prepackaged Bread Mixes

### Defiance Wholemeal Bread Mix

<b>INGREDIENTS:</b>	1.25Kg	1Kg	750g
Water	480ml	400ml	270ml
Wholemeal Bread Mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Defiance Yeast	2 teaspoons	2 teaspoons	1 <sup>3</sup> / <sub>4</sub> teaspoons

### Kitchen Collection Wholemeal Bread Mix


<b>INGREDIENTS:</b>	1.25Kg	1Kg	750g
Water	410ml	350ml	290ml
Wholemeal Bread Mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Kitchen Collection Yeast	2 teaspoons	2 teaspoons	1 <sup>1</sup> / <sub>2</sub> teaspoons

### Lowan Wholefoods Wholemeal Bread Mix

<b>INGREDIENTS:</b>	1.25Kg	1Kg	750g
Water	430ml	340ml	250ml
Wholemeal Bread Mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Lowan Yeast	2 teaspoons	2 teaspoons	2 teaspoons

**SETTING:** WHOLEWHEAT, Light, Medium, Dark, Rapid or BASIC, Light Medium, Dark, Rapid

**TIP:** A lighter textured Wholemeal bread can be achieved by using <sup>2</sup>/<sub>3</sub> Wholemeal Bread Mix with <sup>1</sup>/<sub>3</sub> White Mix and using the Basic Bread Setting. Substituting a tablespoon of water with a tablespoon of oil will give a more tender crumb and browner, crisper crust.

 **NOTE!** Whole Wheat or Whole Wheat Rapid setting can be used for Wholemeal Bread Mix recipes. However loaves baked on the Rapid setting will not be as highly risen as those baked on the Wholewheat setting. Light, Medium or Dark crust may be selected as preferred.

### Lowan Rye Bread Mix

<b>INGREDIENTS:</b>	1.25kg	1kg	750g
Water	430ml	340ml	250ml
Rye Bread Mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Lowan Yeast	2 teaspoons	2 teaspoons	2 teaspoons

**SETTING:** WHOLEWHEAT Light, Medium or Dark or BASIC Light, Medium or Dark

**TIP:** To glaze the loaf or add seeds on top – Refer to Glazes Page 72.



## Fruit Bun Loaf Prepackaged Bread Mixes

### Defiance Fruit Bun Loaf Bread Mix

<b>INGREDIENTS:</b>	1.25Kg	1Kg	750g
Water	430ml	350ml	250ml
Bun Loaf Bread Mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Defiance Yeast	2 teaspoons	1 <sup>3</sup> / <sub>4</sub> teaspoons	1 <sup>1</sup> / <sub>2</sub> teaspoons

#### ADD AT THE BEEPS OR TO THE DRIED FRUIT/NUT/HERB DISPENSER

Dried Fruit, (e.g. sultanas, currants, raisins, mixed fruit, fruit medley)

150g/ 1 cup	100g/ <sup>2</sup> / <sub>3</sub> cup	75g/ <sup>1</sup> / <sub>2</sub> cup
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### Lowan Wholefoods Fruit Loaf Bread

<b>INGREDIENTS:</b>	1.25Kg	1Kg	750g
Water	430ml	360ml	270ml
Bun Loaf Bread Mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Lowan Yeast	2 teaspoons	2 teaspoons	2 teaspoons

#### ADD AT THE BEEPS OR TO THE DRIED FRUIT/NUT/HERB DISPENSER

Mixed Dried Fruit	150g/ 1 cup	100g/ <sup>2</sup> / <sub>3</sub> cup	75g/ <sup>1</sup> / <sub>2</sub> cup
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**SETTING:** SWEET

**TIP:** For more variety, other dried fruits such as apricots, apples, pears, dates, bananas, etc. that have been chopped, can be substituted for the above.



#### NOTE!

Sweet, Basic or Basic Rapid setting can be used for Fruit Bun Loaf 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.

For more information about the **Bread Mixes** contained in this section, please contact the relevant number listed below, or refer to contact details on the packaging of the bread mix.

Defiance	1800 628 883
Kitchen Collection	1800 649 494
Lowan Wholefoods	1800 355 718
Elfin (New Zealand only)	0800 110 800

### New Zealand Customers Only

#### Elfin White Bread Mix

<b>INGREDIENTS:</b>	1.25Kg	1Kg	750g
Water	410ml	330ml	250ml
White Bread Mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Elfin Yeast	2 teaspoons	1 <sup>3</sup> / <sub>4</sub> teaspoons	1 <sup>1</sup> / <sub>2</sub> teaspoons

**SETTING:** BASIC: Light, Medium or Dark

#### Elfin Grain Bread Mix

<b>INGREDIENTS:</b>	1.25Kg	1Kg	750g
Water	410ml	330ml	250ml
Grain Bread Mix	750g/ 5 cups	600g/ 4 cups	450g/ 3 cups
Elfin Yeast	2 teaspoons	1 <sup>3</sup> / <sub>4</sub> teaspoons	1 <sup>1</sup> / <sub>2</sub> teaspoons

**SETTING:** BASIC: Light, Medium or Dark



# Just Jam

*If you love the taste of freshly baked bread you'll love the taste and flavour of home-made jam using the Ultimate Baker's Oven.*

All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy.



**NOTE!**

A standard blade is supplied with the Ultimate Baker's Oven for use when making jam.

## **New Zealand Only:**

Substitute the Jam Setta quantities in the recipes with King Jam Setting Mix for example.

Jam Setta 1½ Australian tablespoons

Substitute with King Jam Setting Mix 3 N.Z. tablespoons plus the juice of 1 medium lemon.

## **Jam Making Instructions**

- Always use the exact amounts of sugar, fruit and Jam Setta. Do not reduce sugar or use substitutes.
- Use only fresh ripe fruit for best flavour and natural pectin level.
- Remove stems, seeds or pips from fruit before slicing.
- Fruit can be chopped with a food processor, using a pulse action.
- Do not puree fruit. Jam should contain small pieces of fruit.
- Recipes should not exceed 4 cups. Weigh fruit after slicing.
- The gel, texture, flavour, aroma and colour of the cooled jam may vary when compared to commercially made jams. The natural pectin, ripeness, juiciness, etc. of the fruit used will influence the finished product.
- Due to the natural pectin of some fruits, if the jam appears to be thickening before the total cooking time has elapsed and no further cooking is required, press the Stop button then complete the bottling procedure.
- 'Jam Setta' is a jam setting mixture. It contains the ingredient 'pectin' which is a naturally occurring substance found in fresh fruit. It is this pectin in fruit which when cooked produces a gel. The addition of 'Jam Setta' in our recipes ensures a thicker setting action occurs. This product is available at most supermarkets in 50g sachets.
- The Preset Timer cannot be used for recipes in this section.

#### PROCEDURE:

1. With the standard kneading blade in position inside the bread pan, add the ingredients to the bread pan.
2. Wipe spills from the outside of the bread pan
3. Insert bread pan into the Ultimate Baker's Oven and close the lid.
4. Press Select to setting JAM .
5. Press Start.  
The bread machine will preheat (Display Window will show PREHEAT) for 15 minutes before any movement occurs in the pan. After pre-heating, the jam will be heated and mixed for approximately 50 minutes (display will show BAKE). The entire setting takes 1.05 hours. The bread machine will beep when the cycle is complete.
6. Press Stop.
7. Use oven mitts to remove the bread pan.
8. Pour the hot jam into warm, dry, sterilised jars, leaving 1.25cm from the top of the jar. Seal immediately and label. Jam will thicken upon cooling and storage.

#### CHART SHOWING SEQUENCE FOR JAM

	Preheat	Kneading Cooking	Total Setting Time
Jam	15min	50min	1hr05min

#### Preparation of Jars for Jam

Soak jars in warm water until label is easy to remove. Remove any wet cardboard liners from lids of jars. Wash jars and lids in hot, soapy water. Rinse well in hot water, do not wipe dry. Place jars and metal lids onto an oven tray. Place into a preheated oven 100°C for 15-20 minutes or until completely dry. Remove from oven using oven mitts and use immediately.

#### Jam Recipes



It is important that these recipes are measured accurately otherwise the ingredients may boil over, making cleaning difficult.

#### Two Fruit Marmalade Jam

##### INGREDIENTS:

Oranges, thinly sliced	425g
Lemons, thinly sliced	125g
Sugar	1 <sup>2</sup> / <sub>3</sub> cups
Jam Setta	1 <sup>1</sup> / <sub>2</sub> tablespoons

SETTING: JAM

#### Strawberry Jam

##### INGREDIENTS:

Strawberries, hulled & chopped	500g
Sugar	1 <sup>2</sup> / <sub>3</sub> cups
Jam Setta	1 <sup>1</sup> / <sub>2</sub> tablespoons

SETTING: JAM

#### Plum Jam

##### INGREDIENTS:

Blood plums, peeled deseeded & roughly chopped	600g
Sugar	1 <sup>1</sup> / <sub>2</sub> cups
Jam Setta	1 <sup>1</sup> / <sub>2</sub> tablespoons

SETTING: JAM

#### Tomato & Pineapple Jam

##### INGREDIENTS:

Tomatoes, peeled, seeded & finely chopped	300g
Pineapple flesh, finely chopped	200g
Sugar	1 <sup>1</sup> / <sub>2</sub> cups
Jam Setta	1 <sup>1</sup> / <sub>2</sub> tablespoons

SETTING: JAM

### Mixed Berry Jam

#### INGREDIENTS:

Strawberries, hulled & chopped	250g
Blackberries	125g
Raspberries	125g
Sugar	1 <sup>2</sup> / <sub>3</sub> cups
Jam Setta	1 <sup>1</sup> / <sub>2</sub> tablespoons

SETTING: JAM

### Mango & Peach Jam

#### INGREDIENTS:

Peaches, peeled, deseeded & finely chopped	250g
Mango flesh, finely chopped	250g
Sugar	1 <sup>1</sup> / <sub>2</sub> cups
Jam Setta	1 <sup>1</sup> / <sub>2</sub> tablespoons

SETTING: JAM

### Spiced Pear & Plum Jam

#### INGREDIENTS:

Plums, deseeded & finely chopped	250g
Pears, peeled & finely chopped	250g
Sugar	1 <sup>2</sup> / <sub>3</sub> cups
Mixed Spice	<sup>1</sup> / <sub>4</sub> teaspoon
Jam Setta	1 <sup>1</sup> / <sub>2</sub> tablespoons

SETTING: JAM

### Kiwi Fruit Jam

#### INGREDIENTS:

Kiwi fruit, peeled & sliced	500g
Sugar	1 <sup>1</sup> / <sub>2</sub> cups
Jam Setta	1 <sup>1</sup> / <sub>2</sub> tablespoons

SETTING: JAM

### Apricot & Pineapple Jam

#### INGREDIENTS:

Dried apricots, roughly chopped	300g
Pineapple, peeled, cored and finely chopped	200g
Sugar	1 <sup>1</sup> / <sub>2</sub> cups
Jam Setta	1 tablespoon

SETTING: JAM

#### PROCEDURE:

1. Place apricots into a heatproof mixing bowl. Add sufficient boiling water to just cover. Set aside to cool.
2. When apricots have absorbed almost all the liquid, transfer to bread pan.
3. Add pineapple, sugar and Jam Setta.
4. Press Start.

### Create Your Own Jam Recipes

#### INGREDIENTS:

Chopped fruit	500g
Sugar	1 <sup>2</sup> / <sub>3</sub> cups
Jam Setta	1 <sup>1</sup> / <sub>2</sub> tablespoons

SETTING: JAM

# Glazes

*The following Glazes are easy and quick to prepare and will enhance the flavour of your breads.*

## GLAZES

### Chocolate Glaze

- 2 tablespoons butter or margarine, melted
- $\frac{2}{3}$  cup icing sugar, sifted
- 1 tablespoon cocoa, sifted
- $\frac{1}{2}$  teaspoon vanilla essence
- 2 tablespoons milk

### Hot Cross Bun & Brown Bun Glaze

- $\frac{1}{2}$  cup icing sugar, sifted
- $\frac{1}{2}$  teaspoon allspice
- $\frac{1}{4}$  teaspoon ground cinnamon
- 2 tablespoons water

### Citrus Glaze

- $\frac{1}{2}$  cup icing sugar, sifted
- 1 teaspoon grated lemon rind
- 1 teaspoon grated orange rind
- 2 tablespoons lemon or orange rind

### Vanilla Glaze

- $\frac{1}{2}$  cup icing sugar, sifted
- $\frac{1}{2}$  teaspoon vanilla essence
- 2 tablespoons milk

#### PROCEDURE FOR ABOVE GLAZES

Combine ingredients into a small mixing bowl and stir until smooth and thin enough to drizzle. When bread has finished baking, press Stop. Remove bread from Ultimate Baker's Oven and bread pan. Place on rack. Coat top of loaf with glaze. Cool on rack.



### Gelatine Glaze

- 3 tablespoons water
- $1\frac{1}{2}$  tablespoons sugar
- 3 teaspoons gelatine

#### PROCEDURE

Place ingredients in small saucepan, stir over low heat until sugar & gelatine dissolves. Brush over hot bread.

### Egg Glaze/Seeds on Top

- 1 x 60g egg, lightly beaten
- 2-3 tablespoons water

#### PROCEDURE

Combine ingredients until smooth. Do not whisk.

Strain through sieve if required.

Use the PAUSE function at 15 minutes before the end of the baking cycle. Brush glaze over bread and sprinkle with seeds or nuts if desired. Close the lid and press Start to continue baking.

# Authorised Service Centres

Every effort is made to keep this list up to date. However we recommend that you check with a Service Centre before posting or forwarding an appliance.

## NEW SOUTH WALES

ASHFIELD	Ashfield Appliance, 126 Parramatta Rd, 2131	02 9798 5590
CAMPBELLTOWN	Lead In Appliance Repair, 1/143 Queen St, 2560	02 4626 7053
MIRANDA	Maxwell Services, 109 Miranda Rd, 2228	02 9524 0308
NTH PARRAMATTA	O'Brien Electrical Appliance Servi7 Ferris St, 2151	02 9630 8288
PENRITH	Young Appliances, Shop 10, 98/112 Henry St, 2751	02 4732 3593
PENSHURST	Masis Electronics, 17 Penshurst St, 2222	02 9580 2288
REDFERN (depot only)	Breville Shop, 180 Redfern St, 2016	02 9318 2370
ST IVES	Don House Electronics, 169 Mona Vale Rd, 2075	02 9449 7053
SYDNEY (depot only)	Electric Razor Centre, Shop 39 Gallery Level Imperial Arcade, 2000	02 9221 4202
ULTIMO (depot only)	Breville Shop, 46 Wattle St, 2007	02 9660 8217
WOOLLAHRA	B.J. Appliance Repairs, 240 Oxford St, 2025	02 9389 7897
ALBURY	Mid-State Small Appl. Sales & Serv435 Dean St, 2640	02 6021 7410
BATHURST	Serv-U Appliance Centre, 107 George St, 2795	02 6331 1356
BATEMANS BAY	Bryans Appliance Service, Lot 42 Kyle Crescent, 2536	02 4472 4981
CARDIFF	Dadjn Electronics, 120 Nelson Rd, 2285	02 4956 6255
CESSNOCK	Coalfield Home Appliances, 150 Vincent St, 2325	02 4990 6757
DUBBO	Kay's Electrical Sales/Service, 12 Young St, 2830	02 6882 4183
GOSFORD	Gerrys Electrical Appliance, 225 Albany North St, 2250	02 4324 1499
GRAFTON	Repairs & Spares, 140 Fitzroy St, 2460	02 6642 1911
GRIFFITH	Lukes Appliance Service, 144 Banna Ave, 2680	02 6962 7611
INVERELL	Wilks Electrical, 126 Otho St, 2360	02 67221 1981
KIAMA	Lous Appliance Service, 2/66 Manning St, 2533	02 4232 3525
LISMORE	P.F. Thearle & Co, 105 Woodlark St, 2480	02 6621 4443
LISMORE	Lismore Appliance Repairs, 72 Keen St, 2480	02 6621 8432
MAYFIELD	E & L Appliance, 15/286 Maitland Rd, 2304	02 4967 5839
LAMBTON	New Lambton Electric Motors, 7 Norah Rd, 2299	02 4956 1855
NOWRA	Ewing Electrical, Cnr Plunkett St & Haigh Ave, 2541	02 4421 8412
ORANGE	Orange Electrical Works, Factory 4, Barrett Court, 2800	02 6362 2733
PARKES	Wilson's Service Centre, 98 Clarinda St, 2870	02 6862 6261
PT MACQUARIE	Bellbowrie Appliance Service Centre Unit 24 Bellbowrie Park, 2444	02 6584 3838
SAWTELL	Reg Wooderson Appliances, 3/36 Hulberts Rd, 2452	02 6653 3581
STH TWEED HEADS	Twin Towns Appl. Repairs, 2A/18 Machinery Dr., 2486	07 5524 4304
TAMWORTH	Appliance Care, Shop 5 127 Bridge St, 2340	02 6765 2865
TAREE	Emerton's Home Appliance, 35 Manning St, 2430	02 6552 3444
WAGGA WAGGA	K J Warden & Co, 6 Edison Rd, 2650	02 6922 8600
WAGGA WAGGA	Millers Appliance, Kincaid St, 2650	02 6921 2628
WOLLONGONG	Illawarra Appliance Repairs, Shop 6, Slater Bldg, Burrelli & Church St, 2502	02 4226 4622
YASS	Peter O'Brien, 98 Comur St, 2582	02 6226 1555

## VICTORIA

ASHBURTON	J & T Electrical Appl Service, 254 High St, 3147	03 9885 1878
BOX HILL	Home Spares, 1029 Whitehorse Rd, 3128	03 9899 0587
FITZROY (depot only)	Breville, 427 Smith St 3065	03 9417 7126
FOREST HILL	Mitcham Appliance Spares/Repairs 336 Springvale Rd, 3131	03 9878 2881
FRANKSTON (depot only)	Layzells Radio Electric 439 Nepean Hwy, 3199	03 9783 2366
HUNTING DALE (depot only)	Breville, 44 Stafford St 3166	03 9543 8199
LILYDALE	Ozap Appliance Parts, U8/Protea Estate 91/99 Beresford Rd, 3140	03 9735 5366
MONTMORENCY	Swann's Small Appliance Repair, 25 Were St 3094	03 9432 9800
WEST BRUNSWICK	J Kinnear Electrical Appliance Rep2 Grantham St, 3056	03 9387 9531
BAIRNSDALE	J.F. Porter, 132 Main St, 3875	03 5152 4540
BALLARAT	John Thomas & Co, 4 Dawson St, 3350	03 5331 3099
BENDIGO	Sumner Electrical, 66 Garsed St, 3550	03 5443 1977
COROROOKE	THC Service Centre, 575 Main Rd, 3254	03 5233 1400
DROUIN	Maurie & Barbara Collins TV Repairs, 8 Acacia St, 3818	03 5625 1828
ECHUCA	Roy Vincent, 174 Annesley St, 3564	03 5482 1966
GEEELONG	Julian's Appliances, 78 Rylie St, 3220	03 5229 1971
LEONGATHA	Soundwave Electronics, 33 McCartin St, 3953	03 5662 3665
MILDURA	A G & J A Hartlett, 96A 8th St, 3500	03 5023 5661
MORWELL	Websters Appliance Service Centre Shop 2 Lot 5 Vestan Dr., 3840	03 5134 1387
NHILL	WL & RM Day, 40 Victoria St, 3418	03 5391 1021

REDCLIFFS	Begg & Vallance Electrical, 39 Jacaranda St, 3496	03 5024 1591
SHEPPARTON/MOOROOPNA	J & J Alford Appliance Service, 69 McLennan St, 3631	03 5825 3140
SWAN HILL	Swan Hill Appliance Service, Beveridge St Drummond House, 3585	03 5032 3262
WANGARATTA	E & M Cirulis TV & Electrical Serv15A Muntz St, 3677	03 5721 5080
WARRACKNABEAL	Devries Electrics, 57 Scott St, 3393	03 5394 1122
WARRNAMBOOL	Western Electrical, 223 Lava St, 3280	03 5562 5060
WARRNAMBOOL	Leahy's Electrical Industries, 227 Kroit St, 3280	03 5562 4588
<b>QUEENSLAND</b>		
ALBION	Eddie's Appliance Repairs, 80 Lever St, 4010	07 3256 0090
MT. GRAVATT	Mr. Sparky, Garden City Shoppingtown 7 Logan Rd, 4122	07 3349 7607
NUNDAH	Nundah Small Appliances, 1217 Sandgate Rd, 4012	07 3266 1867
STRATHPINE	Stark's Appliance Service, 167 Gympie Rd 4500	07 3205 1350
TOOWONG	Sparky's Small Appliance Electrical Repair, 40 High St	07 3871 2300
ATHERTON	McMahon's Retravision, 23 Mabel St, 4883	07 4091 1788
BUNDABERG	Digger Thiele, 37 Perry St, 4670	07 4152 1522
CAIRNS	Cairns Power Tools, Shop 1/19 Donaldson St, 4870	07 4031 2638
CHINCHILLA	Murray Purves Electrical, 99 Heeney St 4413	07 4662 7705
GLADSTONE	Turnbills Electricals, 172 Auckland St, 4680	07 4972 5369
GYMPIE	Ron McClintock Electrical, 62 Mt. Pleasant Rd, 4570	07 5482 7522
MACKAY	Appliance Spares & Repairs, 34 Gregory St, 4740	07 4951 1644
MAROOCHYDORE	Suncoast/Maroochy Appliance Service 11 Kayleigh Dr., 4558	07 5443 3644
MT. ISA	P.R. Electrical, 31 Arline St, 4825	07 4743 3354
NAMBOUR	Nambour Electrical Service, 60 Price St, 4560	07 5441 1677
NOOSA VILLE	Noosa Universal Electrix, 4 Venture Dr., 4566	07 5449 7133
PALM BEACH	Coastline Electrical Services Ltd 1092 Gold Coast Hwy, 4221	07 5525 0900
ROCKHAMPTON	Leender's Electrical, 13 Murray St, 4700	07 4927 2922
SOUTHPORT	Appliance World, 86 Minnie St 4215	07 5532 7480
TOOWOOMBA	Weeks Electrica, 233 Ruthven St, 4350	07 4638 1033
TOOWOOMBA	Mercer & Luck, 49 Stephen St, 4350	07 4632 8155
TOWNSVILLE STH	Mac's Electrical, 51 Perkins St, 4810	07 4772 1519
URANGAN	Hervey Bay Home Appliance Repair, 90 Dayman St 4655	07 4125 3975
WARWICK	Ensbey Electrical, 10 Bisley St, 4370	07 4661 7999
WEST END TOWNSVILLE	Robinson Appl. Service & Spares P/6 Morris St, 4810	07 4771 2131
<b>A.C.T.</b>		
DICKSON	Premier Instruments, 7 Badham St, 2602	02 6249 1409
FYSHWICK	K J Warden Agencies, 24 Geelong St, 2609	02 6280 5736
<b>SOUTH AUSTRALIA</b>		
ADELAIDE	Adelaide Service Centre, 21 Twin St 5000	08 8223 1094
MODBURY	Adelaide Service Centre, Shop 8 TeaTree Plus Shop Centre Main North East Rd 5092	08 8396 6311
PARKHOLME	Adelaide Service Centre, 319 Oaklands Rd 5043	08 8357 5800
WESTLAKES	Adelaide Service Centre, Shop 202 West Lakes Mall, West Lakes Boulevard 5021	08 8353 0655
KINGSCOTE	Island Television Service, Commercial St, 5223	08 8553 2380
MT GAMBIER	Mouldens Home Appliance Centre, 35 Percy St, 5290	08 8725 1244
NARACOORTE	Hillier Refrigeration, 35 Omerod St, 5271	08 8762 2030
PORT AUGUSTA	Ron Hewitt, 9 Willoughby St, 5700	08 8643 6297
WAKERIE	P Z Electrical, 25 McCoy St, 5330	08 8541 3884
<b>WEST AUSTRALIA</b>		
PERTH	Swift Appliances, 74 Stirling St 6000	08 9328 8233
ALBANY	Albany Electrical Services, 60A Chester Pass Rd, 6330	08 9841 5997
BOULDER	C H Jones Electrical, 14 Burt St, 6432	08 9093 2660
KARDINYA	Elements & Appliance Parts, 5/21 Weatherburn Way 6163	08 9314 1022
MANDURAH	Multi Phase Electrical, 1/3 Thornborough St 6210	08 9581 9900
MIDLAND	B & J L Woodcock, 4 Stafford St, 6056	08 9274 5122
<b>NORTHERN TERRITORY</b>		
WINNELLIE	Duke Electrical Service, 94 Winnellie Rd, 0820	08 8947 0027
<b>TASMANIA</b>		
BURNIE	The Appliance Clinic, 14 North Terrace, 7320	03 6431 6857
KINGSMEADOWS	K T Electronics, 1 Hobart Rd, 7249	03 6344 5665
HOBART	FJ Booth, 14 Patrick St 7001	03 6234 2277
<b>NEW ZEALAND</b>		
BREVILLE N.Z. LTD	Mono Place, Ellerslie, Auckland	09 525 3466
SPARE PARTS		0800 253 007

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