





## IMPORTANT SAFEGUARDS

### Important Safeguards

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

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

### Save These Instructions

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

#### Note

- A. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. Extension cords are available and may be used if care is exercised in their use.
- C. When an extension cord is used:
  - (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
  - (2) the longer cord should be arranged so that it will not drape over the countertop or tabletop, where it can be pulled on by children or tripped over unintentionally.

### Machine Specifications

Capacity: Bread - 1 loaf approximately 1 to 1 - 1/2 lbs. (6 to 8" in height)  
Cake - 1 1/4 lbs. (8 to 10 slices)  
Jam - approximately 3 1/2 cups

Power: Main Heater - 500W

Consumption: Fan Heater - 240W    Kneading Motor - 91W    Fan Motor - 14W

Voltage: 120V, 50/60Hz

Dimensions: 8 1/4" x 14 3/4" x 14"

Weight: 20 lbs.



## WELCOME TO THE ZOJIRUSHI HOME BAKERY

Welcome to the  
Zojirushi  
Home Bakery

Congratulations! With the HOME BAKERY in your kitchen, you're ready to enjoy preparing freshly baked yeast breads, luscious cakes and fruitful jams anytime at all with a minimum of effort.

Whether you're an experienced baker or a novice, you'll find it easy and satisfying to bake with the HOME BAKERY. Take the time to read this booklet and learn how simple your machine is to operate. Then choose one of our basic recipes and begin using the HOME BAKERY.

When you've had some experience with our recipes, you'll want to try creating delightful variations with your own recipes.

The old-fashioned art of baking is not lost. The HOME BAKERY enables you to prepare fabulous foods in a new, time-saving, effortless way.

### **Other Safety Tips from Zojirushi:**

1. The HOME BAKERY, its cord, plug, and baking pan are NOT IMMERSIBLE; do not place in water or other liquid. You can safely immerse the kneading blade and kneading rod in water to clean.
2. When the machine is in the baking mode, avoid touching it until the "Complete" light flashes. Always use hot pads to handle the hot baking pan.
3. When the machine is not in use or being cleaned, be sure to unplug it. Allow the machine to cool before cleaning or disassembling.
4. Do not remove the baking pan or touch any moving parts when the machine is in operation. Press and hold the RESET button to stop the machine, if necessary. Machine must be set again to restart.
5. If cord or plug becomes damaged, do not operate machine; return to the nearest authorized repair facility (see page 19).
6. Never place the Home Bakery on a hot surface, gas or electric burner, or in a heated oven.
7. Be sure to allow adequate ventilation around the machine when it is in operation. Keep it at least 4 inches away from walls and other appliances.
8. The Home Bakery is intended for household use only.

# DESCRIPTION OF PARTS

## Description Of Parts

**Lid:** To open, push up gently on front with your thumbs. Lid should be closed during operation except when extra ingredients are being added. Lid detaches for cleaning.

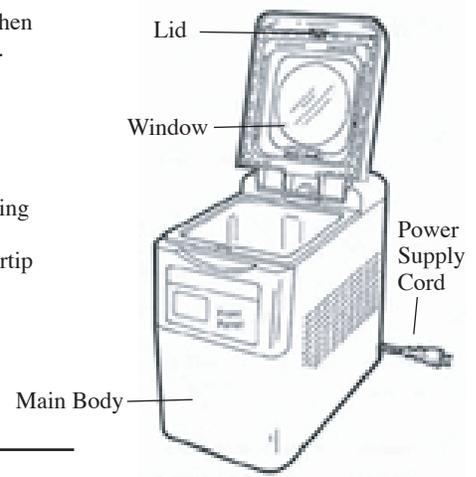
**Window:** Allows you to check machine operation at all times.

**Storage compartment:** Is located on top left of machine, behind the lid. Measuring cup, spoon, kneading blade and kneading rod are stored here.

**Front panel:** Computerized panel allows fingertip programming.

**Power supply cord:** Is located at bottom right of the machine.

### Major Parts Names



## Baking Pan and Parts

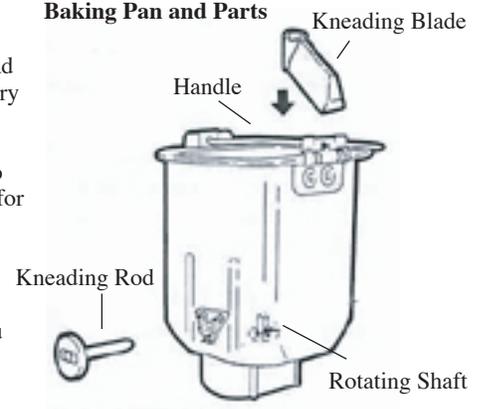
**Handle:** Use to insert and remove the baking pan from machine.

**Rotating shaft:** Turns kneading blade when bread pan is inserted in to Home Bakery and cycle is started.

**Kneading blade:** Insert with narrow side up over rotating shaft in center; attach to rotating shaft. Lift up to detach for cleaning.

**Kneading rod:** Insert through hole in side of baking pan; push tightly to lock fins in place. Remove rod by pulling it toward you before you attempt to remove bread from baking pan.

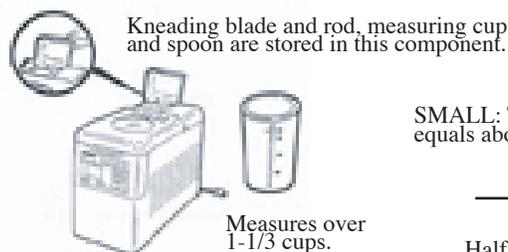
### Baking Pan and Parts



## Accessories

**Measuring cup:** Is for measuring **liquids only**; filled to brim it measure over 1 1/3 cups.

**Measuring spoon:** May be used to measure yeast, sugar, salt, dry milk and spices. The large side measure 1 tablespoon; the small side measures 1 teaspoon. The halfway mark on each measures one-half tablespoon and one-half teaspoon, respectively.

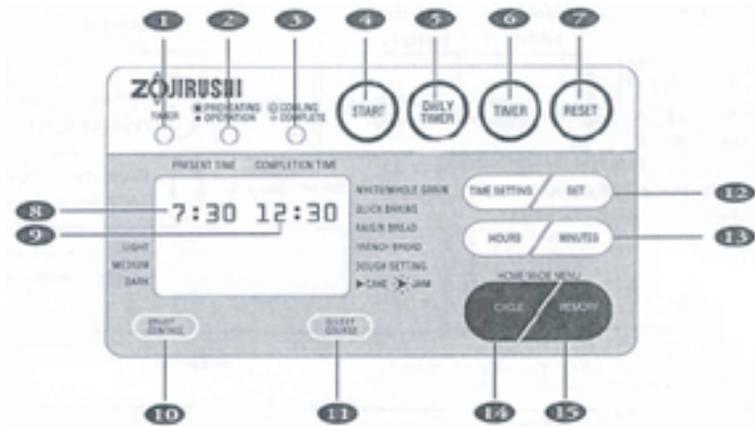


**SMALL:** The small spoon equals about 1 teaspoon. **LARGE:** The large spoon equals about 1 tablespoon.



# CONTROL PANEL SETTINGS

Control Panel  
Settings



### Top of Panel

- 1 **Timer Indicator** - Lights green when the Home Bakery has been preset for baking at a later time
- Preheating/Operation Indicator** - The light flashes in red as the unit is in the Preheating mode.
- 2 When the machine has been programmed to begin, the light illuminates in red.
- Cooling/Complete Light** - The light flashes yellow when your bread, cake, or jam is finished. When the cooling cycle has completed, the machine will beep. The Complete light will illuminate yellow after the cooling has completed.
- Start** - Place baking pan with ingredients into the machine. Select course and crust control settings.
- 4 Press START button to begin operation of the machine. Red Preheating/Operation light will go on. You do not need to press START if you are using the TIMER or DAILY TIMER.
- Daily Timer** - Press when you want to have your bread finished and ready to eat at the same time each day. Timer light will go on.
- 6 **Timer** - Press after you program machine for baking at a later time. Timer light will go on.
- 7 **Reset** - Press and hold RESET for 2 seconds to stop the machine at the end of the cycle, to reset a time or process, or to cancel an operation.

### Timer Panel

- 8 **Present Time** - Display indicates the present time on a 24-hour clock when the machine is plugged in.
- 9 **Completion Time** - Display indicates the time bread will be finished when the machine is started or programmed.
- 10 **Crust Control** - Press to select the desired crust color: Light, Medium, or Dark. Crust Control works only with WHITE/WHOLE GRAIN and RAISING BREAD SETTINGS.
- 11 **Select Course** - Press to select desired baking function: WHITE/WHOLE GRAIN, QUICK BAKING, RAISIN BREAD, FRENCH BREAD, DOUGH SETTING, CAKE or JAM.

### Right Panel

- 12 **“Time Setting/Set” key** - Press to set or reset Present Time, Timer, and Daily Timer.
- 13 **“Hours/Minutes” key** - Press to set hours or minutes of Preset Time, Timer, and Daily Timer.
- 14 **“Homemade Menu Cycle” key** - Press to set your combination of kneading, rising, baking, and cooling times for yeast breads.
- 15 **“Homemade Menu Memory” key** - Press to save your Home Made Recipe and to recall your previously set Home Made Menu Recipe setting.



## SETTING THE CLOCK

### Setting the Clock

The Home Bakery has a built-in lithium battery which operates the clock and memory functions even when the machine is not plugged in. (For additional battery information see page 16.)

The Clock is a 24-hour clock: 12:00 means noon, 0:00 means midnight. For times after noon, subtract 12 hours from the time. For example, 17:00 would be 5:00 PM or 17 minus 12. (The clock is preset to 6:00 AM Pacific Standard Time at the time of shipment from the factory.)

Example: To set the clock to 9:15 AM:

- Step 1:  Plug machine into outlet. Press the Time Setting bar 3 times; the preset time indicated on the display panel will blink. If the time is not blinking, press the “RESET” key and the “Time Setting” key three times again.
- Step 2:  Press the Hours key and hold until it reaches 9; release the key.
- Step 3:  Press the Minutes key until it reaches 15; release the key.
- Step 4:  Press the Set key and the clock will continue from the time you have set.



## HOW THE HOME BAKERY WORKS

### How the Home Bakery Works

Read this section thoroughly to understand how to select the course you desire for superb results with our recipes and yours. The Home Bakery allows you to choose from eight different settings, depending on the type of recipe you're using.

#### BREAD SETTINGS OVERVIEW

##### **Bread Setting Overview:**

Choose your baking selections from the following eight courses:

- **White/Whole Grain Setting**

The setting you'll use frequently, as it does most yeast bread recipes and takes 3 hours and 50 minutes.

- **Quick Baking Setting**

When you're in a hurry, this setting allows you to have yeast breads in about 2 hours and 50 minutes, or about an hour faster than the "White/Whole Grain" setting. This setting is perfect when you're using rapid rise yeast. It allows for shortened rising times in the cycle.

- **Raisin Bread Setting**

For raisin bread and other yeast breads that use extra ingredients such as nuts or cheese which must be added after the first kneading. Beeps will sound 30-40 minutes into the cycle to alert you when you can safely add the additional ingredients. The Raising Bread cycle is 3 hours and 50 minutes.

- **French Bread Setting**

For less rich doughs with little or no fat, less kneading and more rising time. This cycle takes 4 hours and 30 minutes.

- **Dough Setting**

When you're preparing doughs that call for shaping and conventional baking in other types of bread pans, choose this cycle. This cycle will mix and knead dough, and allow one rising. Use this cycle to prepare doughs for pizzas, breadsticks or rolls. The cycle will take 1 hour and 30 minutes.

- **Cake Setting**

This 2 hour cycle will mix and bake your favorite quick bread or cake recipes.

- **Jam Setting**

Makes about 3 1/4 cups of jam from fresh or dried fruits in 1 hour and 20 minutes.

- **Home Made Menu**

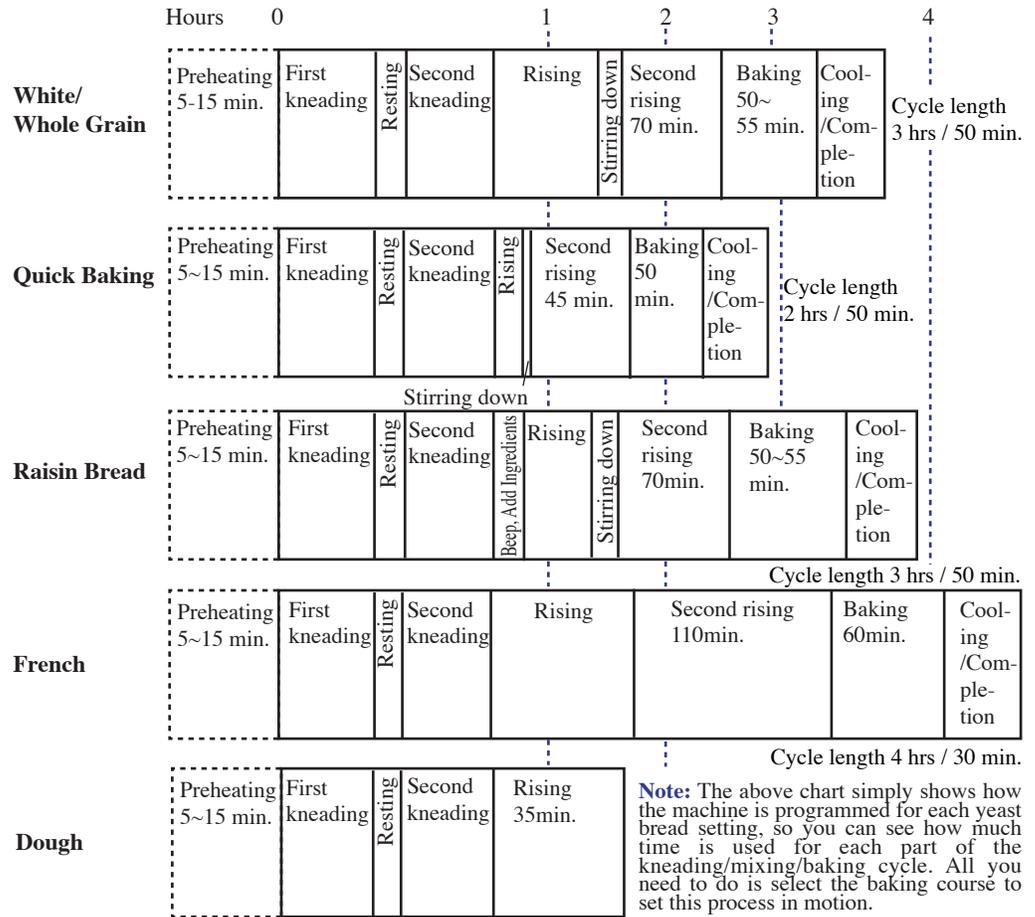
This is for yeast breads only. You can program your own kneading, rising, and baking times for a favorite recipe and recall it again and again.



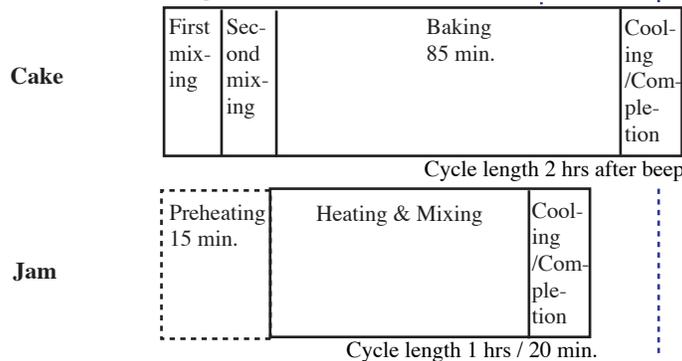
# LENGTH OF CYCLES

Length of Cycles

## YEAST BREADS



## CAKES AND JAMS



**Note:** The chart at left shows you approximately how the machine is programmed for cake and jam functions. Press SELECT COURSE key until the arrow points to CAKE/JAM to make quick breads without yeast such as banana bread or cornbread, or to make cakes. The cycle beeps about 5 minutes after it starts to allow you to add extra ingredients. Press START again even if you do not add anything extra. This is a 2 hour cycle.

For making jam, press SELECT COURSE key until the arrow points to CAKE/JAM, then press once more for JAM setting. The arrow will blink, indicating JAM setting. This cycle is about 1 hour and 20 minutes.

## LET'S START BAKING WITH BASIC WHITE BREAD

Let's Start Baking  
With Basic White  
Bread

White/Whole Grain  
Setting

### WHITE/WHOLE GRAIN SETTING

#### Step 1:

Open the lid and remove the baking pan by pulling up on the handle.

#### Step 2:

Attach the kneading blade to the rotating shaft; push down firmly. Insert the kneading rod into the hole at the side of the baking pan and push tightly to lock the fins in place.

#### Step 3:

Measure all ingredients into the baking pan in the order listed in the recipe below:



#### Basic White Bread Recipe

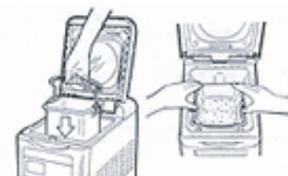
1 1/8 cups Water	3-1/4 cups Bread Flour	
2 Tbsp. Butter	1-1/2 Tbsp. Dry Milk	
2 Tbsp. Sugar	2 tsp. Active Dry Yeast	1 tsp. Salt

- Pour in 1 1/8 cups of water.
- Add butter, sugar, salt, and dry milk.
- Add flour; make a depression in the middle of the flour and sprinkle yeast into it. Yeast should not touch liquid, especially when using timer.



#### Step 4:

Insert baking pan into machine with kneading rod facing front panel and handle folded down toward front. Press down on pan until it snaps into place. Make sure pan is level and aligned properly.



#### Step 5:

Close lid, and plug in the unit. Display panel will show present time with a MEDIUM BAKING DEGREE and WHITE/WHOLE GRAIN on SELECT COURSE SETTING.

#### Step 6:

Press START. The red Preheating/Operation light will flash for 5 to 15 minutes and the completion time and present time will show on the front panel.

#### Step 7:

The yellow Cooling indicator light flashes about 30 minutes before the end of the cooling cycle. You may remove the pan immediately or allow the bread to cool inside the unit until the machine beeps and the flashing light stops and remains illuminated, indicating the end of the cycle. Press RESET key to stop cycle.

#### Step 8:

Use hot pads or mitts to remove the baking pan from the machine by the handle; pull out kneading rod on outside of the pan. Gently shake bread loaf out of the pan and onto a cooling rack; turn bread right side up. Cool before slicing. An average loaf is about 6 to 7 inches tall. The top crust may be rounded or have a wavy, undulating shape; these are normal results and do not affect the quality of your loaf.

#### Step 9:

Pull up kneading blade to remove or add lukewarm water to the empty baking pan; soak for 30 minutes, then remove blade. Do not immerse the baking pan in water.

**Notes:** MEDIUM CRUST CONTROL is best for basic yeast breads. Breads containing fruit, fruit juice or extra sugar should be baked on LIGHT so they don't become too brown.





## QUICK BAKING SETTING/RAISIN BREAD SETTING

Let's Start Baking  
With Basic White  
Bread

Quick Baking Setting

Raisin Bread Setting

### QUICK BAKING SETTING

**Step 1:**

Use BASIC WHITE BREAD recipe on page 8, substituting 2 teaspoons of RAPID RISE YEAST for the 2 teaspoons of active dry yeast the recipe calls for.

**Step 2:**

Press SELECT COURSE key until the display panel arrow points to QUICK BAKING setting. Press START. The bread will be ready in 2 hours and 50 minutes.

**Step 3:**

The Timer, Daily Timer and Crust Control keys cannot be used in this cycle.

### RAISIN BREAD SETTING

**Step 1:**

Remove baking pan by pulling up on the handle. Attach kneading blade to rotating shaft; push down firmly. Insert kneading rod into hole at side of baking pan and lock tightly in place.

**Step 2:**

Measure ingredients and place in baking pan in the order listed in the recipe book.

**Step 3:**

Insert baking pan into machine with kneading rod facing front panel and handle folded toward front. Press down on pan until it snaps into place. Make sure pan is level and aligned so that the space is even all around. Close lid. Press SELECT COURSE key until display panel arrow points to RAISIN BREAD setting. CRUST CONTROL setting will be Medium.



**Step 4:**

Press START. The red Preheating/Operation light will flash for 5 to 15 minutes and the completion time and present time will show on the front panel. Place raising and 1 tablespoon flour into a small bag and shake to coat. Pour into a strainer and shake. Remove excess flour. About 30 to 45 minutes into the cycle, beeps will sound. Lift machine lid and add raisins. The machine will continue kneading. Close lid.

**Step 5:**

The raisin bread cycle is about 3 hours and 50 minutes. The yellow Cooling indicator light will flash about 30 minutes before the end of the RAISIN BREAD cycle. Remove pan immediately or allow bread to cool inside until machine beeps and flashing light stops. Press RESET button to stop cycle.

**Step 6:**

Use hot pads to remove baking pan from machine; pull out kneading rod. Gently shake loaf out of pan onto cooling rack. Cool before slicing.

**Notes:**

Use RAISING BREAD setting for bread containing any coarse-textured added ingredients such as chopped nuts, diced fresh or dried fruit, shredded cheese, chocolate chips, etc. When using RAISING BREAD setting, DAILY TIMER and TIMER key cannot be used.

**Step 7:**

Using milk rather than water makes the loaf darker.



## FRENCH BREAD SETTING/DOUGH SETTING

Let's Start Baking  
With Basic White  
Bread

French Bread  
Setting

Dough Setting

### FRENCH BREAD SETTING

**Step 1:**

Remove baking pan by pulling up on the handle. Attach kneading blade to rotating shaft; push down firmly. Insert kneading rod into hole at side of baking pan and lock tightly in place.

**Step 2:**

Measure ingredients and place in baking pan in the order listed in the recipe book.

**Step 3:**

Insert baking pan into machine with kneading rod facing front panel and handle folded toward front. Press down on pan until it snaps into place. Make sure pan is level and aligned so that the space is even all around. Close lid. Press SELECT COURSE key until display panel arrow points to FRENCH BREAD setting.

**Step 4:**

Press START. The red Preheating/Operation light will flash for 5 to 15 minutes and the completion time and present time will show on the front panel. The French bread cycle is about 4 hours and 30 minutes. The yellow cooling light will flash about 30 minutes before the end of the FRENCH BREAD cycle. Remove pan immediately or allow bread to cool inside until machine beeps and flashing light stops. Press RESET key to stop cycle.

**Step 5:**

Use hot pads to remove baking pan from machine; pull out kneading rod. Gently shake loaf out of pan onto cooling rack. Cool before slicing.

**Note:**

When using FRENCH BREAD setting, CRUST CONTROL key cannot be used. French bread takes the longest to bake and has a very crisp crust.

### DOUGH SETTING

**Step 1:**

Remove baking pan by pulling up on the handle. Attach kneading blade to rotating shaft; push down firmly. Insert kneading rod into hole at side of baking pan and lock tightly in place.

**Step 2:**

Measure ingredients and place in baking pan in the order listed in the recipe book.

**Step 3:**

Insert baking pan into machine with kneading rod facing front panel and handle folded toward front. Press down on pan until it snaps into place. Make sure pan is level and aligned so that the space is even all around. Close lid. Press SELECT COURSE key until display panel arrow points to DOUGH setting.

**Step 4:**

Press START. The red Preheating/Operation light will flash for 5 to 15 minutes and the completion time and present time will show on the front panel. The Dough cycle lasts 1 hour and 30 minutes. The Home Bakery will mix and knead the dough as well as allow one rising. The machine beeps upon completion. Press REST key to stop cycle. At this stage, the dough is ready to remove from the machine to shape as you desire. Remove baking pan from machine; pull out kneading rod. Place dough on a lightly floured surface, knead a few times to remove air bubbles, then shape into a ball.



## CAKE SETTING/JAM SETTING

Let's Start Baking  
With Basic White  
Bread

Cake Setting

Jam Setting

### CAKE SETTING

**Step 1:**

Remove baking pan by pulling up on the handle. Attach kneading blade to rotating shaft; push down firmly. Insert kneading rod into hole at side of baking pan and lock tightly in place.

**Step 2:**

Place cake mix in baking pan; add liquid and eggs in quantity that the package directs. Insert pan into machine with kneading rod facing front panel and handle folded toward front. Press down on pan until it snaps into place. Close lid. Press SELECT COURSE key until display panel arrow points to CAKE/JAM setting. Arrow will be steady. (Note that if you press key twice, arrow will flash for JAM setting.)

**Step 3:**

Press START. The CAKE cycle lasts about 2 hours after the first beep. The cycle beeps about 5 minutes after it starts to allow you to add coarse ingredients such as chocolate chips, raisins or nuts to the batter. Use a rubber spatula to scrape down any flour or unmixed ingredients from side of baking pan. Press start again even if you have not added additional ingredients. The completion time will show on the display panel. When COOLING light flashes, press RESET key to stop cycle.

**Step 4:**

Turn cake onto cooling rack and cool completely before slicing. Makes one loaf about 4 inches high.

**Note:**

When using the CAKE SETTING, the CRUST CONTROL, TIMER, DAILY TIMER, and HOME MADE MENU Keys cannot be used.

### JAM SETTING

**Step 1:**

Remove baking pan by pulling up on the handle. Attach kneading blade to rotating shaft; push down firmly. Insert kneading rod into hole at side of baking pan and lock tightly in place.

**Fruit Jam Recipe**

3 cups crushed strawberries, raspberries, blueberries, blackberries or kiwi fruit

1 cup sugar / 3 tablespoons lemon juice

1 package (2 oz.) powdered fruit pectin

**Step 2:**

Place crushed fruit in baking pan. Be sure to measure volume of fruit after crushing. Add sugar, lemon juice and pectin. Stir with rubber spatula to mix. Insert pan into machine with kneading rod facing front panel and handle folded toward front. Press down on pan until it snaps into place. Close lid. Press SELECT COURSE key until display panel arrow points to CAKE/JAM setting. Arrow will be steady. Press again so the arrow blinks; this denotes the JAM setting.

**Step 3:**

Press START. The red Preheating/Operation light will flash for 5 to 15 minutes and the completion time and present time will show on the front panel. The JAM cycle lasts about 1 hour AND 20 minutes. The completion time will show on the display panel. When COOLING light flashes, press RESET key to stop cycle. Use hot pads to remove baking pan from machine. DO NOT PULL OUT KNEADING ROD UNTIL YOU HAVE REMOVED JAM FROM BAKING PAN. Pour the hot jam into a refrigerator or freezer container, leaving 1/2 inch head space. Cover tightly to store in refrigerator or freezer; jam will thicken upon standing. Makes approximately 3-1/2 cups.

**Note:** When using the JAM SETTING, the CRUST CONTROL, TIMER, DAILY TIMER and HOME MADE MENU Keys cannot be used.



# HOME MADE MENU

Home Made Menu

Home Made Menu Memory

Using the Home Made Menu

This “custom course” is for yeast bread recipes only. It allows you to set your own kneading, rising, baking and cooling times for your own particular favorite recipe. This can be a benefit for those with special dietary needs such as diabetics or wheat or gluten allergies. This cycle is especially well-suited to making heavier breads such as fruit bread and dark breads which often call for longer rising and baking times.

To use the HOME MADE MENU, press CYCLE to set your own combination of kneading, rising, baking, and cooling times for yeast breads. Press MEMORY to save and recall settings again. Be sure to press MEMORY before you press the RESET key at the end of the cycle, or you will lose the menu you have created. Pushing CYCLE advances the Home Bakery from one step to the next.

### HOME MADE MENU MEMORY

Once you have prepared the recipe and finished the programming of each phase, push MEMORY. DO NOT PUSH the RESET key. The HOME MADE MEMORY key automatically saves the program and allows you to recall the same cycle next time.

It is also possible that one of the preset yeast bread settings may be appropriate for your own recipe. Experimentation will help you decide which way to proceed. When you’ve selected your own recipe to use with the memory program, you’ll need to decide which steps of the menu cycle to use, whether to use all of them, and for what length of time.

The following chart shows how the machine may be programmed by you in the HOME MADE MEMORY setting. You can skip one of the kneading and rising functions to speed up then process; you may also skip one of the kneading and rising functions if you use fast-rising yeast. Step-by-step instructions follow the chart.

Function:	Time available on this setting:
Preheating	5-15 min.
Knead	10-30 min.
Rest	0-120 min.
Knead	20-30 min.
Rise	10-120 min.
Rise	20-120 min.
Bake	0-60 min.
Cooling	0-60 min.

### USING THE HOME MADE MENU

By following the steps below, you’ll learn how to program our 100% whole Wheat Bread recipe into the HOME MADE MENU. The HOME MADE MENU memory can store only one recipe; and each time a new recipe is programmed, the previous recipe will be deleted.

#### Step 1

Remove baking pan by pulling up on the handle. Attach kneading blade to rotating shaft; push down firmly. Insert kneading rod into hole at side of baking pan and lock tightly in place.

#### Step 2

Measure ingredients and place in baking pan in the order listed above.

#### Step 3

Insert baking pan into machine with kneading rod facing front panel and handle folded toward front. Press down on pan until it snaps into place. Close lid.

#### Step 4

Press SELECT COURSE key until display panel arrow points to WHITE/WHOLE GRAIN setting. Press CRUST CONTROL key to medium.

#### Step 5

Push HOME MADE MENU “CYCLE” key. The present time will be replaced by “00” and the time advances in one minute intervals. “HOME MADE” will be displayed at the bottom left of the display.

#### Step 6

The machine will determine the length of the preheating time, and upon completion of preheating, the cycle will automatically advance to KNEAD 1 cycle.

100% Whole Wheat Bread with HOME MADE MENU Recipe			
1-1/3 cups Water	3-1/2 cups Whole Wheat Flour	3 Tbsp. Butter	2 Tbsp. Dry Milk
3 Tbsp. Sugar	1 1/2 tsp. Active Dry Yeast	1 tsp. Salt	



## HOME MADE MENU

Home Made Menu

Using the Home Made Menu

Resetting the Home Made Menu

To Use a Home Made Menu in Memory

When the displayed time reaches “30” or your desired time for KNEAD 1, push “CYCLE” key to advance to the next cycle. Please refer to the time chart below for our 100% Whole Wheat recipe.

Function:	Time available on this setting:
Preheating	5-15 min.*
Knead 1	30 min.
Rest	70 min.
Knead 2	1 min.**
Rise 1	60 min.
Rise 2	60 min.
Bake	50 min.
Cooling	20 min.

You can modify this suggested timing sequence as desired.

\* The machine selects the preheating time automatically.

\*\* This stage is to allow the kneading blade to stir down the dough.

### Step 8

Repeat step 7 for each cycle desired:

Press **CYCLE** key to advance to REST cycle. Let rest for 70 minutes.

Press **CYCLE** key to advance to KNEAD 2 cycle. Allow 1 minute for this cycle.

Press **CYCLE** key to switch to RISE 1, allow y60 minutes to rise.

Press **CYCLE** key to switch to RISE 2, allow 60 minutes to rise.

Press **CYCLE** key to advance to BAKE, allow to bake for 50 minutes.

Press **CYCLE** key to advance to COOLING cycle, allow to cool for 20 minutes.

### Step 9

**IMPORTANT:** After the completion of the COOLING cycle, to set this HOME MADE MENU sequence into memory to use again, press the green “MEMORY” key. The display panel will show “Set,” and after a few seconds the display panel will show the present time.

### Step 10

Use hot pads to remove baking pan from machine; pull out kneading rod. Gently shake loaf out of pan onto cooling rack. Cool before slicing.

#### Note:

To skip any part of the cycle as you are going through it, press the “CYCLE” key to advance to the next cycle.

There is a maximum time for each part of the cycle. See chart on page 13. If the maximum time is passed, the cycle will stop and the display panel will blink to alert you.

**IMPORTANT:** If you press the RESET key before pressing the green “MEMORY” key, all processes will be erased from memory.

### RESETTING THE HOME MADE MENU

The HOME MADE MENU can be reset by following all the above steps. Note that the previous menu set will be erased by setting a new HOME MADE MENU. Only one recipe setting can be stored in memory at one time.

### TO USE A HOME MADE MENU IN MEMORY

Measure ingredients into baking pan and place baking pan in Home Bakery. Press SELECT COURSE key until the display arrow points to WHITE/WHOLE GRAIN setting. Press CRUST CONTROL key to medium.

Press “MEMORY” key. The display panel will indicate HOME MADE-AUTO and the Preheating/Operation light will blink. Light will stop blinking when the ingredients reach proper temperature.

The memorized cycle will start automatically and continue through baking and cooling as programmed earlier. When the cycle is complete, a beep will sound. Remove bread from baking pan as directed previously.



## HOME MADE MENU

Home Made Menu

How to Set and Use  
Daily Timer for  
Baking Bread

Using the Timer

### HOW TO SET AND USE DAILY TIMER FOR BAKING BREAD

For those who bake bread often and want to have their bread finished and ready to eat at a certain time each day, such as at 7:00 AM for breakfast or 6:00 PM for dinner, the DAILY TIMER makes this simple. Once it is programmed as below, all you need do is press DAILY TIMER and your timer will be set. If you would like the Home Bakery to finish a yeast bread cycle at a future time between 4 and 13 hours, you can use the DAILY TIMER to program that time. This feature can be used only for WHITE/WHOLE GRAIN and FRENCH BREAD yeast settings using water instead of milk. Recipes that call for milk or eggs should not be programmed ahead for food safety reasons.

#### Step 1

After baking pan with ingredients is placed in the Home Bakery, press the SELECT COURSE key until arrow points to WHITE/WHOLE GRAIN or FRENCH BREAD. If using WHITE/WHOLE GRAIN setting, you can also set the CRUST CONTROL arrow to the desired setting.

#### Step 2

Press the TIME SETTING key twice. The word "MEMORY" will be shown on the display panel. The COMPLETION TIME will blink.

#### Step 3

To set completion time, press the HOURS key until display panel under COMPLETION TIME read the hour you wish to have the bread finished. Set the MINUTES key until display panel reads the time in minutes (the minutes advance in 10-minute increments).

#### Step 4

Press SET to set DAILY TIMER.

#### Step 5

Press DAILY TIMER key at top of machine. Beeps will sound, then timer will begin to operate. The green TIMER light on left top of panel will go on and the cycle will automatically continue through baking and cooling phases. It is not necessary to press START.

**Note:** The next time you prepare the same recipe, merely press DAILY TIMER and your bread will be ready at the already programmed time. If you are using a different recipe, you may need to adjust the SELECT COURSE and CRUST CONTROL settings.

### USING THE TIMER

When you want to set the TIMER to start the Home Bakery at a specified time, not a time you have programmed into the DAILY TIMER, follow these steps. Note that recipes that call for milk or eggs should not be programmed for food safety reasons.

#### Step 1

After baking pan with ingredients is placed in the Home Bakery, press the SELECT COURSE key until arrow points to WHITE/WHOLE GRAIN or FRENCH BREAD. If using WHITE/WHOLE GRAIN setting, you can also set the CRUST CONTROL arrow to point to desired setting.

#### Step 2

Press the TIME SETTING key once. The COMPLETION TIME on the display panel will blink, showing a time of 4 hours from the present for WHITE/WHOLE GRAIN setting, or 4 hours and 30 minutes for the FRENCH BREAD setting. The word TIMER will also be shown on the display panel.

#### Step 3

To set completion time, press the HOURS key until display panel under COMPLETION TIME reads the hour you wish to have the bread finished. Set the Minutes key until display panel reads the time in minutes (the minutes advance in 10-minute increments).

#### Step 4

Press TIMER key at top right of panel. Beeps will sound and timer will begin. The green TIMER light on left top of panel will also go on and the cycle will automatically continue through baking and cooling phases. It is not necessary to press START.

# HOME MADE MENU

Home Made Menu

Cleaning the Machine and Baking Pan

Storing the Home Bakery

About the Lithium Battery

If the Power Goes Off

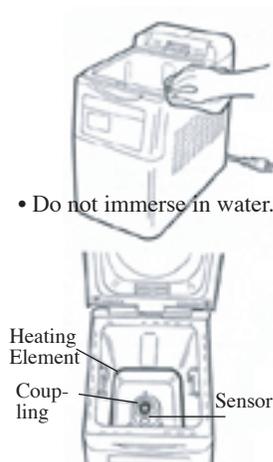
## **CLEANING THE MACHINE AND BAKING PAN**

Since dust and crumbs left inside the unit may cause scorching or uneven baking with the next use, be sure to clean the baking pan and the machine thoroughly each time you use the Home Bakery. Do not immerse the Home Bakery or the baking pan in water or other liquids.

Wipe off the outside of the Home Bakery, including the lid, with a damp cloth. Clean the viewing window by wiping with a moist paper towel; wipe dry. Use a damp cloth to wipe off the sides and bottom of the interior where dust accumulates.

To clean the baking pan, place the kneading rod back in the hole and fill the just-emptied pan with lukewarm water and liquid detergent. If there is residue in the pan, allow pan to soak for 30 minutes. Clean the inside of the baking pan with a soft sponge, being careful not to damage the rubber seal under the rotating shaft. You may use a very soft brush to dislodge baked-on crumbs around the shaft and in the center of the kneading blade.

The baking pan, kneading rod and kneading blade are coated with a non-stick finish. Do not use hard utensils such as forks, knives or metal spatulas inside the baking pan. Do not clean with metal scrubbers or abrasive cleaners, as they can damage the coating. The coating may change color after long use. This is caused by moisture and steam inside the machine and will not affect the performance of the Home Bakery.



- Do not immerse in water.

- Be sure to always keep oven area clean.
- After use, UNPLUG unit, then gently wipe oven area with a well-rung dishcloth to remove crumbs and dust. Coupling: use a tissue to clean soiling.

## **STORING THE HOME BAKERY**

Cool the unit completely with the lid open. Clean as described above. Be sure that all moisture inside the unit has dried completely before closing lid to store.

Do not store in a moist area or near a gas flame or heat source. Do not place heavy objects on the top lid, as the seal could be damaged.

## **ABOUT THE LITHIUM BATTERY**

The Home Bakery has a built-in lithium battery which operates the clock and memory functions even when the machine is not plugged in. If the machine is stored unplugged, the battery will last 4 to 5 years. The battery lasts longer if the machine is plugged into a household outlet. When the battery needs to be replaced, the display panel will blink "8:00." Do not attempt to change the battery; send your Home Bakery to an authorized service center to replace it.

## **IF THE POWER GOES OFF**

If the power goes off while the machine is running through a cycle, the operation will not be affected if the power returns within 10 minutes. If the TIMER is being used, it will continue to operate if the power returns within 10 minutes.

If power is interrupted and returns after more than 10 minutes, the cycle will stop and the COMPLETION TIME indicator on the display panel will blink. If the TIMER has been set and it has passed the starting time by more than 10 minutes, the panel display will blink COMPLETION TIME.

If power is interrupted for an extended lengths of time, remove the dough and begin again with new ingredients when the poser resumes.



## QUESTIONS AND ANSWER

### Questions & Answers

**Q. May I open the lid during operation:**

A. You may open the lid for short times during the kneading to add ingredients and to make sure the dough is neither too dry nor too wet. At this time a tablespoon or so of either liquid or flour added may make the consistency perfect. It is not good to open the lid during rising and baking because heat will escape and cause less than perfect results in the bread.

**Q. Why do the height and shape of my bread loaves differ from time to time?**

A. The room temperature, weather, humidity, altitude and fluctuation of household current can affect the final outcome of your bread. Be sure to measure carefully and use fresh ingredients. Using a large proportion of whole grain or heavier flours may cause the loaf to be more compact and not as tall.

**Q. Why didn't my bread rise completely:**

A. Check to see whether the kneading rod and blade were firmly attached to the baking pan. If they are missing or not installed properly, the kneading and rising stages may be adversely affected. Check to see whether the yeast was added. Make sure the yeast has not passed the expiration date on the package.

**Q. Why does the bread have an unusual odor?**

A. Stale ingredients or too much yeast may have been used. Be sure to use fresh ingredients and measure accurately.

**Q. Can fresh milk plus water be used in place of dry milk?**

A. Yes. Be sure to substitute the identical amount of milk for the amount of water called for. Remove about 2 tablespoons powdered dry milk for each 1 1/4 cups of water. The loaf will be shorter and the crust will be darker.

**Q. Why do my bread and cakes sometimes have unmixed flour on the side crust?**

A. Sometimes the flour may remain on the sides of the baking pan and will bake onto the sides of the loaf. If this happens, trim off that portion of the outer crust with a sharp knife.

**Q. Why does the machine blink ERROR when I have programmed my machine to start?**

A. There are several reasons. If the interior temperature of the machine is too warm from just having been used to bake a previous recipe, the machine will not begin until it has cooled down to the proper temperature. If you have set the DAILY TIMER or TIMER to finish in less than 4 hours (or 4 hours, 40 minutes for French Bread), or more than 13 hours from the present time, the machine will show an error message. Press the RESET key to reset to correct time. Also, if the TIMER key has been pressed at a setting other than WHITE/WHOLE GRAIN or FRENCH BREAD, the machine will show an error message. The TIMER and the DAILY TIMER work only on white and French bread settings.



## QUESTIONS AND ANSWER

### Questions & Answers

**Q. What should I do if I make a mistake in setting the course for baking?**

A. Press and hold the RESET button to reset the CRUST CONTROL, SELECT COURSE or other settings.

**Q. Why can't raising, nuts, dried fruits and other coarse ingredients be added at the beginning of baking breads and Cakes?**

A. With the mixing and kneading action of the machine, ingredients such as raisins and dried fruit tend to become mashed and misshapen. Adding these ingredients later in the second kneading cycle when the beeper sounds makes sure that they'll be more evenly distributed and will maintain their shape in the loaf or cake.

**Q. Why does smoke occasionally come from the steam vent during the cycle?**

A. Flour dust and other residue inside the unit occasionally fall on the heating coil and burn. It's best to prevent this by wiping out the inside of the machine with a damp cloth after each use.

**Q. Why does display panel blink HOT when I insert the baking pan?**

A. If you insert the baking pan with ingredients and program the machine immediately after a previous recipe was baked, the machine will be too warm to start the process again. Open the lid to cool the inside. The HOT signal will turn off automatically when the machine is ready to start again.

**Q. Do I need to use warm liquids when I measure ingredients?**

A. It is a good idea to use lukewarm liquids (about 105° to 115°F). The Home Bakery has an automatic preheating cycle.

**Q. What causes scratches on the sides of the baking pan?**

A. Granola and other hard cereals or ingredients may cause scratches on the baking pan. So can removing the bread with a knife or spatula. The pan has an excellent non-stick coating. Shake the pan firmly while holding upside-down with hot pads and the bread should slide right out.



# TROUBLESHOOTING GUIDE

This troubleshooting guide was created to help you through any difficulties you may encounter as you learn to use your new Zojirushi Home Bakery. Be patient. If, at first, the results of your baking are not completely satisfactory, please consult this guide. In most cases, you will find the solution, as well as the answers to any questions you may have. We also offer our toll-free customer service as an additional source of help to ensure that you are happy with your baking. Please take advantage of this guide and our toll-free customer service before returning your Home Bakery to the store.

CORRECTIONS:		RESULTS:												
		Loaf rises then falls.	Loaf rises too high.	Loaf does not rise enough.	Loaf is short and heavy.	Light crust.	Uncooked.	Over cooked.	Not mixed.	Smoke appears from vent.	High altitude adjustment.	Ingredients leaked from baking pan.	Loaf can't be removed from baking pan.	
MECHANICAL	Water or Milk	Increase			2 Tbs.									
		Decrease	2 Tbs.	2 Tbs.							2 Tbs.			
	Salt	Increase	1/4 tsp.	1/4 tsp.										
		Decrease			1/4 tsp.									
	Sugar or Honey	Increase			1/2 Tbs.	1/2 tsp.								
		Decrease		1/2 tsp.				1/2 tsp.			1/2 tsp.			
	Flour	Increase												
		Decrease		2 Tbs.										
	Yeast	Increase			1/8~1/4 tsp.						1/8~1/4 tsp.			
		Decrease	1/8~1/4 tsp.	1/8~1/4 tsp.										
INGREDIENT	Liquid	Liquid used was too hot.			●									
	Flour	Old flour was used.			●	●								
		Wrong type of flour was used.				●								
	Yeast	No yeast was added.				●								
		Yeast may not be fresh.				●								
		Used wrong type at wrong setting.	●	●	●	●								
MEASUREMENT	Unplugged or electric failure.		●			●		●						
	Ingredient supplied on heating element.										●			
	Pan not properly into unit.										●			
	Kneading blade installed incorrectly.										●			
	Incorrect Menu selections was used.						●	●	●					
	Kneading rod installed in baking pan incorrectly.												●	
Kneading rod should be removed.													●	

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

**Pan Alignment:**  
The pan should be level when it is properly placed into the unit. Check the space between the pan and the front and back walls; the front and back spaces should be equal.

**Kneading Blade:**  
The wider side should face down and be pushed to the bottom of the baking pan.

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



# BBCC – S15A RECIPE BOOK

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# How to Enjoy your Home Bakery

## Recipes





## INTRODUCTION

### Introduction

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

The most important tip is to follow the directions in the recipes exactly. Use the ingredients specified in the recipes.

Once you become familiar with what the Home Bakery can do, you'll be able to invent your own delectable concoctions.

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

#### **THE "SECRET" INGREDIENTS FOR SUCCESS**

- All Purpose Flour is a blend of refined wheat flour especially suitable for making quick breads and cakes. For best results, lightly spoon flour into a measuring cup, then level it off with a knife. (It is not necessary to sift flour for bread).
- Bread Flour is a type of wheat flour made from hard wheat that includes all of the gluten from the grain. Since bread flour has a higher gluten and protein content than all-purpose flour, it is well-suited for use in yeast breads. Gluten gives structure and height to the loaf, thus bread flour rises better than other flours. It produces a higher loaf and bread that has a coarser texture.
- Bran (unprocessed) & Wheat Germ are the coarse outer portions of the wheat or rye grains separated from flour by sifting or bolting. They are often added in small quantities to bread for nutritional enrichment, heartiness and flavor. They are also used to improve the texture of bread.
- Cornmeal & Oatmeal come from coarsely ground white or yellow corn and from rolled or steel-cut oats. They are used primarily to enhance the flavor and texture of breads.
- Cracked Wheat\* is very coarse in texture. It comes from Wheat kernels cut into angular fragments. It gives whole grain breads a nutty flavor and crunchy texture.
- Gluten is an elastic protein found mainly in wheat flour (all flour contains some gluten). Gluten is an important element in all yeast breads, as it gives bread its structure, or framework. Flours with a high gluten content make the best bread flours.
- Vital Wheat Gluten (also called Vital gluten or wheat gluten) is the dried gluten protein obtained from high protein, hard-wheat flour by rinsing off most of the starch. Adding gluten flour to bread recipes helps improve the strength, texture and height of the loaf. It is especially useful in recipes that call for wheat bread flour or low-gluten flours.
- Rye Flour is a dark flour made from grain of rye.
- Whole Wheat Flour, ground from the entire wheat kernel, is heavier, richer in nutrients, and more perishable than All Purpose Flour.
- Seven-Grain Cereal Blend\*\* is a blend of cracked wheat, oats, bran, rye, corn meal, flax seeds, and hulled millet.
- Active Dry Yeast feeds on sugar and ferments it, thus causing dough to rise. Active dry yeast (simply dried granules of yeast) is made of tiny plants that change food (especially gluten and sugar) into bubbles of carbon dioxide. As these bubbles expand, the bread rises. Active dry yeast, is best suited for use in bread machines. Note that "rapid-rise," "quick-rise," and "instant yeast" are not recommended for multiple rising, long fermentation periods or whole wheat bread machine cycles.



## TIPS ON USING YOUR BREAD MACHINE/ YEAST BREADS/CREATING YOUR OWN BREADS

Tips on Using Your  
Bread Machine

Yeast Breads

Creating Your Own  
Breads

- Baking Powder is a leavening used in breads. This type of leavening does not require rising time before baking; the chemical action works during baking.
- Baking Soda is another leavening agent not to be confused with or substituted for baking powder. It also does not require rising time before baking; the chemical actions works when liquid ingredients are added.
- Butter, Margarine, and Oil “shorten,” or tenderize the texture of yeast breads. French bread gets its unique crust and texture from the lack of added oils. However, breads that call for oils stay fresh longer. Butter should be measured and cut into small pieces. The recipes developed for the Home Bakery use unsalted butter; however, regular butter or margarine can be substituted for unsalted butter.
- Eggs add richness and velvety texture to bread doughs and cakes. Use large-size eggs in these recipes.
- Homogenized Milk & Buttermilk add texture and flavor. You may substitute homogenized milk or buttermilk for dry milk, but the loaf may be shorter and the crust may be darker than dry milk breads.
- Salt is necessary when making yeast breads. It not only adds flavor but controls the growth of yeast, which helps the bread rise. Too much salt can kill the yeast, but too little lets the dough rise so fast that it may fall before baking is complete. Salt also keeps bread from getting stale too quickly. Table salt and sea salt both work well in bread machines.
- Sugar is important for the color and flavor of breads and cakes, as well as for feeding the yeast. Recipes in this booklet that call for sugar require granulated sugar. Do not substitute powdered or brown sugar unless indicated.
- Dough enhancers are often added to whole grain bread recipes to achieve higher, lighter loaves or to aid in yeast fermentation, convert starch into sugar and help emulsify oils. Dough enhancers also help bread stay fresher for longer periods of time.
  - \*Available at health food stores.
  - \*\*Available at health food stores or in your local supermarket’s hot cereal department.

### TIPS ON USING YOUR BREAD MACHINE

#### Yeast Breads

Nothing is more satisfying - or more rewarding - than the heady aroma of freshly baked bread. With your Home Bakery, you can have it anytime! All of the mystery has been taken out of the bread-baking ritual - the mixing, kneading, rising, and even the baking. Now you can choose your favorite recipe, measure the ingredients into the Home Bakery, and experience a perfect, fragrant loaf every time!

Besides preparing and baking fresh bread from start to finish, the Home Bakery can also mix, knead and proof dough that you can shape and bake yourself in a conventional oven. So if you’d like to make long and crusty French bread, cinnamon rolls, or pizza crust with the convenience of the Home Bakery, it’s all possible with the easy recipes in this chapter.

#### Creating Your Own Yeast Breads

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

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

When creating your own yeast bread recipes or baking an old favorite, use this booklet as a guide for converting portions from your recipe to the Home Bakery. These portion guidelines will result in a heavier and somewhat coarser dough. Depending upon ingredients, an average loaf of bread will range from 6 to 8 inches in height.



## TIPS ON DARK BREADS/ SPECIAL GLAZES FOR YEAST BREADS

Here Are Some  
Additional Tips

Tips on Dark Breads

Special Glazes for  
Yeast Breads

### **Here are some additional tips**

- Place all recipe ingredients into the baking pan so that yeast is not touching any liquid. Add liquids first, other ingredients, yeast last.
- Note that most of our yeast breads call for bread flour, because our testing has shown that it provides the best quality bread. We recommend that you use bread flour in your own recipes as a substitute for all purpose flour. Bread flour contains more protein and gluten, which is essential in producing a successful loaf of bread in a bread machine.
- In general, most bread recipes found in cookbooks are based on 6 to 7 cups of flour, and yield 2 loaves of bread. Often, these recipes can be successfully halved to be made in the Home Bakery.
- Adding ingredients such as fruits, nuts, and shredded cheese can easily be done using the “RAISIN BREAD” setting, which programs the machine to signal you with a “beep” when it’s time to add these extras. Again, check our recipes for guidelines on how much of these ingredients you can add to your doughs. Be aware that additions like these tend to make doughs heavier and somewhat coarser in texture.
- When using “Rapid Rise” yeast, be sure to select the “QUICK BAKING” course to eliminate one rising period. It will shorten the start-to-finish time considerably.
- Changes in humidity or baking in high altitude may require ingredient adjustments. Humidity tend to make dough moister. High altitudes tend to make the loaves rise too quickly.
- For humidity, try adding an extra tablespoon of flour to improve the consistency. Repeat if necessary until the dough forms a nice ball.
- For high altitudes, decrease the amount of yeast by approximately 1/2 teaspoon, and decrease the amount of sugar slightly.
- For recipes using the timer cycle, don’t allow fresh ingredients, such as milk or eggs, to remain in the machine for more than 2 hours.
- The DOUGH setting course is great for mixing, kneading, and proofing (allowing dough to rise), and for richer doughs like croissants and brioche doughs. Use the Home Bakery to prepare these doughs so all you need to do is shape and bake them according to your recipe.

### **Tips on Dark Breads**

Breads made with whole-grain flours, such as whole wheat, rye, or graham flour, require a bit more tender loving care to insure that they achieve the height of deliciousness. That’s why some of our recipes call for the “HOME MADE MENU,” which allows you to selectively set the kneading and rising time for perfect results. If you’ve never used this feature, consult our Home Bakery operating instructions booklet for the simple steps. Notice that some whole-grain breads may also call for substantial amounts of bread flour, too. That’s because the darker flours need to be “lightened” with a white flour for the best-tasting, best-looking loaf.

### **Special Glazes for Yeast Breads**

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

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

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

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

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

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

Special Assistance

If you have any questions, please call our Customer Service Dept. at (213)264-6270 or (800)733-6270.

# MEASURING INGREDIENTS

## Measuring Ingredients

### How to Measure the Ingredients

For the best possible results every time you bake bread, it is important that you measure accurately. Dry ingredients such as flour and sugar need to be measured in “nested” measuring cups of the type that fit inside each other. They generally come in 1/4, 1/3, and 1 cup increments.

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

The Zojirushi Home Bakery comes equipped with a measuring cup and spoon in the storage compartment at the top left of the machine. **USE THE MEASURING CUP FOR LIQUIDS ONLY;** it measure over 1-1/3 cups when filled to the very brim. The measuring spoon has a small and large side. The large side measure tablespoon to top: it measure 1/2 tablespoon or 1-1/2 teaspoons to the halfway mark on that side. The smaller side of the measuring spoon measures 1 teaspoon to the top and 1/2 teaspoon to the half mark.

### HOW TO MEASURE THE INGREDIENTS

“Nested” Measuring cup



Measuring spoon

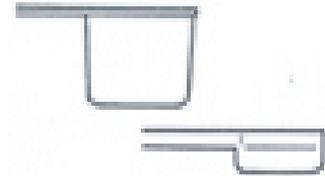
#### Dry Ingredients:



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

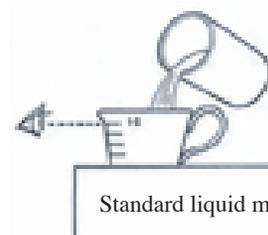


2. Level by sweeping off the excess with the straight edge of a knife.



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

#### Liquid Ingredients:



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



## BASIC WHITE BREAD/HALF LOAF WHITE BREAD/ 100% WHOLE WHEAT BREAD

Basic White Bread

### **BASIC WHITE BREAD**

1-1/8 cups Water    2 Tbsp. Butter    2 Tbsp. Sugar    1 tsp. Salt    3-1/4 cups Bread Flour  
1-1/2 Tbsp. Dry Milk    2 tsp. Active Dry Yeast

Half Loaf White Bread

### **Method**

1. Measure all ingredients except yeast into baking pan.
2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
3. Insert baking pan securely into baking unit and close lid.
4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting. If using “Rapid Rise” yeast, select QUICK BAKING setting. When you use QUICK BAKING course, the crust control will be set to MEDIUM and does not show on the display.
5. Push START.
6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
7. Using hot pads, remove pan from unit and pull out kneading rod.
8. Remove bread from baking pan.
9. Allow to cool before slicing.

Makes 1 loaf.

The TIMER can be used with this recipe.

The QUICK BAKING cycle cannot be used with the timer.

100% Whole Wheat  
Bread

### **HALF LOAF WHITE BREAD**

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

### **Method**

1. Measure all ingredients except yeast into baking pan.
2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
3. Insert baking pan securely into baking unit and close lid.
4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
5. Push START.
6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
7. Using hot pads, remove pan from unit and pull out kneading rod.
8. Remove bread from baking pan.
9. Allow to cool before slicing.

Makes 1 half loaf.

### **100% WHOLE WHEAT BREAD**

1-1/3 cups Water    2 Tbsp. Vegetable Oil    2 Tbsp. Molasses    1 tsp. Salt  
4 Tbsp. Gluten    3-1/2 cups Whole Wheat Flour    2 tsp. Active Dry Yeast

### **Method**

1. Measure all ingredients except yeast into baking pan.
2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
3. Insert baking pan securely into baking unit and close lid.
4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
5. Push START.
6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
7. Using hot pads, remove pan from unit and pull out kneading rod.
8. Remove bread from baking pan.
9. Allow to cool before slicing.

Makes 1 loaf.

For better results: Add 2 tsp. of Dough Enhancer and decrease Gluten to 2 to 3 Tbsp.



## 100% WHOLE WHEAT BREAD WITH HOME MADE MENU/ BASIC WHEAT BREAD/HONEY WHEAT BERRY BREAD

100% Whole Wheat  
Bread with  
Home Made Menu

Basic Wheat Bread

Honey Wheat  
Berry Bread

### 100% WHOLE WHEAT BREAD WITH HOME MADE MENU

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

#### Method

1. Measure all ingredients except yeast into baking pan.
2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
3. Insert baking pan securely into baking unit and close lid.
4. Push "RESET" or select WHITE/WHOLE GRAIN course. The CRUST CONTROL cannot be selected.
5. Push HOME MADE CYCLE key. The present time will be replaced by "00" and time will advance in one minute intervals. "HOME MADE" will be displayed at bottom left of the display.
6. The machine will determine the length of preheating time and upon completion of preheating cycle will automatically advance to KNEAD 1 cycle.
7. When display time reaches "30" or your desired time for KNEAD 1, push CYCLE key again to go to next cycle. Please refer to following time chart.

#### TIME CHART

PREHEATING 5 to 15 minutes\*    KNEAD 1 30 minutes    REST 70 minutes  
KNEAD 2 1 min.\*\*    RISE 1 60 min.    RISE 2 60 min.    BAKE 50 min.    COOLING 20 min.

You may need to modify this suggested timing sequence as desired or if the height of the loaf is too tall or short.

\*The machine selects preheating time automatically.    \*\*Knead 2 is just for stirring down.

8. Repeat step 7 for each cycle desired through COOLING cycle.

9. After completion of cooling cycle, push MEMORY key to save your own HOME MADE CYCLE.

The display shows "SET" for a few seconds and clears.

Caution: USE "RESET" KEY ONLY TO CANCEL ALL INPUT SETTINGS.

\*To start your own HOME MADE MENU, simply push MEMORY key.

10. Using hot pads, remove pan from unit and pull out kneading rod.

11. Remove bread from baking pan.

12. Allow to cool before slicing.

Makes 1 loaf.

### BASIC WHEAT BREAD

1-1/8 cups Water    1 Large Egg    2 Tbsp. Butter    1 Tbsp. Sugar    1 tsp. Salt  
2-1/2 cups Bread Flour    1 cup Whole Wheat Flour    2 tsp. Active Dry Yeast

#### Method

1. Measure all ingredients except yeast into baking pan.
2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
3. Insert baking pan securely into baking unit and close lid.
4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
5. Push START.
6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
7. Using hot pads, remove pan from unit and pull out kneading rod.
8. Remove bread from baking pan.
9. Allow to cool before slicing.

Makes 1 loaf.

### HONEY WHEAT BERRY BREAD

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

#### Method

1. Measure all ingredients except yeast into baking pan.
2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
3. Insert baking pan securely into baking unit and close lid.
4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
5. Push START.
6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
7. Using hot pads, remove pan from unit and pull out kneading rod.
8. Remove bread from baking pan.
9. Allow to cool before slicing.

Makes 1 loaf.

The TIMER can be used with this recipe.



## SEVEN-GRAIN BREAD/HEARTY OATMEAL LOAF/ RAISIN BREAD/IRISH SODA BREAD

Seven-Grain Bread

### SEVEN-GRAIN BREAD

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

Hearty Oatmeal Loaf

### Method

1. Measure all ingredients except yeast into baking pan.
  2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
  3. Insert baking pan securely into baking unit and close lid.
  4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
  5. Push START.
  6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
  7. Using hot pads, remove pan from unit and pull out kneading rod.
  8. Remove bread from baking pan.
  9. Allow to cool before slicing.
- Makes 1 loaf.  
The TIMER can be used with this recipe.

Raisin Bread

Irish Soda Bread

### HEARTY OATMEAL LOAF

1-1/4 cups Water    2 Tbsp. Butter    2 Tbsp. Sugar    1/2 tsp. Salt    1/2 cup Quick Cooking Oats  
3-1/2 cups Bread Flour    1-1/2 Tbsp. Dry Milk    2 tsp. Active Dry Yeast

### Method

1. Measure all ingredients except yeast into baking pan.
  2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
  3. Insert baking pan securely into baking unit and close lid.
  4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
  5. Push START.
  6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
  7. Using hot pads, remove pan from unit and pull out kneading rod.
  8. Remove bread from baking pan.
  9. Allow to cool before slicing.
- Makes 1 loaf.

### RAISIN BREAD

1-1/8 cups Water    2 Tbsp. Butter    1 Tbsp. Sugar    1 tsp. Salt    1/2 tsp. Cinnamon  
3-1/4 cups Bread Flour    1 Tbsp. Dry Milk    2 tsp. Active Dry Yeast

### Method

1. Measure all ingredients except yeast into baking pan.
  2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
  3. Insert baking pan securely into unit and close lid.
  4. Select RAISIN BREAD course, then select the desired CRUST Control setting.
  5. Push START.
  6. Place raisins and 1 tablespoon of flour into a plastic bag and shake to coat. Remove excess flour.
  7. When beep sounds after 30 minutes, open lid and sprinkle in raisins. Close lid.
  8. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
  9. Using hot pads, remove pan from unit and pull out kneading rod.
  10. Remove bread from baking pan.
  11. Allow to cool before slicing.
- Making 1 loaf.

### IRISH SODA BREAD

1-1/3 cups Water    2 Tbsp. Butter    2 Tbsp. Sugar    1 tsp. Salt    3-1/2 cups Bread Flour  
1-1/2 Tbsp. Dry Milk    2 tsp. Caraway Seed    2 tsp. Active Dry Yeast

### Method

1. Measure all ingredients except yeast into baking pan.
  2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
  3. Insert baking pan securely into baking unit and close lid.
  4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
  5. Push START.
  6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
  7. Using hot pads, remove pan from unit and pull out kneading rod.
  8. Remove bread from baking pan.
  9. Allow to cool before slicing.
- Makes 1 loaf.



## CHEESE 'N' ONION BREAD/POTATO BREAD/ CRUSTY FRENCH BREAD

Cheese "N" Onion  
Bread

### **CHEESE 'N' ONION BREAD**

1-1/8 cups Water    2 Tbsp. Butter    1 Tbsp. Sugar    1 tsp. Salt    1/4 tsp. Garlic Powder  
1/8 tsp. Paprika    3-1/2 cups Bread Flour    1 Tbsp. Dry Milk    1-1/2 tsp. Active Dry Yeast

When beep sounds, add:

1 cup American cheese, Shredded    1/4 cup Red Onion, Minced

Potato Bread

### **Method**

1. Measure all ingredients except yeast into baking pan.
2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
3. Insert baking pan securely into baking unit and close lid.
4. Select RAISIN BREAD course, then select the desired CRUST CONTROL setting.
5. Push START.
6. Place cheese and 1 tablespoon of flour into a plastic bag and shake to coat. Remove excess flour.
7. When beep sounds after about 30 minutes, open lid and sprinkle in cheese and onion. Close lid.
8. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
9. Using hot pads, remove pan from unit and pull out kneading rod.
10. Remove bread from baking pan.
11. Allow to cool before slicing.

Makes 1 loaf.

Crusty French Bread

### **POTATO BREAD**

1-1/3 cups Water    2 Tbsp. Butter    2 Tbsp. Sugar    1 tsp. Salt  
1/2 cups Instant Mashed Potato Flakes    3-1/2 cups Bread Flour    1 tsp. Active Dry Yeast

### **Method**

1. Measure all ingredients except yeast into baking pan.
2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
3. Insert baking pan securely into baking unit and close lid.
4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
5. Push START.
6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
7. Using hot pads, remove pan from unit and pull out kneading rod.
8. Remove bread from baking pan.
9. Allow to cool before slicing.

Makes 1 loaf.

### **CRUSTY FRENCH BREAD**

1-1/4 cups Water    2 Tbsp. Sugar    1/2 tsp. Salt    3-1/2 cups Bread Flour  
1-1/2 tsp. Active Dry Yeast

### **Method**

1. Measure all ingredients except yeast into baking pan.
2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
3. Insert baking pan securely into baking unit and close lid.
4. Select FRENCH BREAD course, then select the desired CRUST CONTROL setting.
5. Push START.
6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
7. Using hot pads, remove pan from unit and pull out kneading rod.
8. Remove bread from baking pan.
9. Allow to cool before slicing.

Makes 1 loaf.



## PUMPERNICKEL BREAD/ITALIAN HERB BREAD/APPLE OAT BREAD

Pumpnickel Bread

### PUMPERNICKEL BREAD

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

Italian Herb Bread

### Method

1. Measure all ingredients except yeast into baking pan.
  2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
  3. Insert baking pan securely into baking unit and close lid.
  4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
  5. Push START.
  6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
  7. Using hot pads, remove pan from unit and pull out kneading rod.
  8. Remove bread from baking pan.
  9. Allow to cool before slicing.
- Makes 1 loaf.

Apple Oat Bread

### LIGHT RYE BREAD

1-1/4 cups Water 2 Tbsp. Butter 1 Tbsp. Sugar 1 tsp. Salt 2 tsp. Caraway Seed  
3-1/4 cups Bread Flour 1/3 cup Rye Flour 1 pkg. Active Dry Yeast

### Method

1. Measure all ingredients except yeast into baking pan.
  2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
  3. Insert baking pan securely into baking unit and close lid.
  4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
  5. Push START.
  6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
  7. Using hot pads, remove pan from unit and pull out kneading rod.
  8. Remove bread from baking pan.
  9. Allow to cool before slicing.
- Makes 1 loaf.  
The TIMER can be used with this recipe.

### ITALIAN HERB BREAD

1-1/8 cups Water 2 Tbsp. Butter 2 Tbsp. Sugar 1 tsp. Salt 1 tsp. Basil  
3-1/2 cups Bread Flour 2 tsp. Active Dry Yeast

### Method

1. Measure all ingredients except yeast into baking pan.
  2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
  3. Insert baking pan securely into baking unit and close lid.
  4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
  5. Push START.
  6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
  7. Using hot pads, remove pan from unit and pull out kneading rod.
  8. Remove bread from baking pan.
  9. Allow to cool before slicing.
- Makes 1 loaf.  
The TIMER can be used with this recipe.



## APPLE OAT BREAD/RUSSIAN KULICH

Apple Oat Bread

Russian Kulich

### APPLE OAT BREAD

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

#### Method

1. Measure all ingredients except yeast into baking pan.
  2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
  3. Insert baking pan securely into baking unit and close lid.
  4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
  5. Push START.
  6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
  7. Using hot pads, remove pan from unit and pull out kneading rod.
  8. Remove bread from baking pan.
  9. Allow to cool before slicing.
- Makes 1 loaf.

### RUSSIAN KULICH

1-1/8 cups Milk    1 tsp. Almond Extract    1 Large Egg    2 Tbsp. Butter    3 Tbsp. Sugar  
1 tsp. Salt    3-1/2 cups Bread Flour    2 tsp. Active Dry Yeast  
When beep sounds, add:  
1/4 cup Slivered Almonds    1/3 cup Chopped Dried Fruit

#### Method

1. Measure all ingredients except yeast into baking pan.
  2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
  3. Insert baking pan securely into baking unit and close lid.
  4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
  5. Push START.
  6. Place almonds, fruit and 1 tablespoon of flour into a plastic bag and shake to coat. Remove excess flour.
  7. When beep sounds after about 30 minutes, open lid and sprinkle in almonds and fruit. Close lid.
  8. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
  9. Using hot pads, remove pan from unit and pull out kneading rod.
  10. Remove bread from baking pan.
  11. Allow to cool before slicing.
- Makes 1 loaf.



## BUTTERMILK WHEAT LOAF/COCONUT BREAD/ CHOCOLATE BREAD/SWEET BREAD

Buttermilk Wheat  
Loaf

### BUTTERMILK WHEAT LOAF

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

#### Method

1. Measure all ingredients except yeast into baking pan.
  2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
  3. Insert baking pan securely into baking unit and close lid.
  4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
  5. Push START.
  6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
  7. Using hot pads, remove pan from unit and pull out kneading rod.
  8. Remove bread from baking pan.
  9. Allow to cool before slicing.
- Makes 1 loaf.

Coconut Bread

### COCONUT BREAD

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

#### Method

1. Measure all ingredients except yeast into baking pan.
  2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
  3. Insert baking pan securely into baking unit and close lid.
  4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
  5. Push START.
  6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
  7. Using hot pads, remove pan from unit and pull out kneading rod.
  8. Remove bread from baking pan.
  9. Allow to cool before slicing.
- Makes 1 loaf.

Chocolate Bread

### CHOCOLATE BREAD

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

#### Method

1. Measure all ingredients except yeast into baking pan.
  2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
  3. Insert baking pan securely into baking unit and close lid.
  4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
  5. Push START.
  6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
  7. Using hot pads, remove pan from unit and pull out kneading rod.
  8. Remove bread from baking pan.
  9. Allow to cool before slicing.
- Makes 1 loaf.

Sweet Bread

### SWEET BREAD

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

#### Method

1. Measure all ingredients except yeast into baking pan.
  2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
  3. Insert baking pan securely into baking unit and close lid.
  4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
  5. Push START.
  6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
  7. Using hot pads, remove pan from unit and pull out kneading rod.
  8. Remove bread from baking pan.
  9. Allow to cool before slicing.
- Makes 1 loaf.

## CROISSANTS

### Croissants

#### CROISSANTS

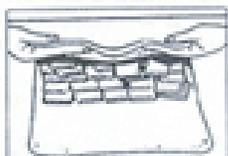
1-1/8 cups Water    3 Tbsp. Sugar    1 Tbsp. Butter    3/4 tsp. Salt    3 cups All Purpose Flour  
 3 Tbsp. Dry Milk    1 tsp. Active Dry Yeast    1 cup Butter, thinly sliced and chilled at least one hour

#### Egg Glaze:

1 Egg, beaten    1 Tbsp. Water

#### Method

1. Measure the water, dry milk, sugar, butter, salt, and flour into the baking pan.
  2. Tap the container firmly to level out ingredients, then sprinkle yeast in the center of the flour.
  3. Insert pan securely into unit and close lid.
  4. Select DOUGH setting and push START.
  5. The machine will beep and COMPLETE light will illuminate when dough is finished.
  6. When dough is done, remove pan. Turn dough out into greased bowl and cover with plastic wrap. Then place in refrigerator and allow to rest 30 minutes.
  7. Roll dough out into a 12-inch square on a lightly floured surface.
  8. Place chilled butter on half of dough, fold over, and seal edges. Roll dough into a 20 x 14 inch rectangle. Fold and roll twice more. Add flour to rolling surface as needed to prevent sticking.
  9. Fold dough into thirds and seal edges. Roll into a 20 x 14 inch rectangle. Fold and roll twice more. Cover securely with plastic wrap and chill 1 to 2 hours or overnight.
  10. Cut dough crosswise into thirds, then cut each third into thirds. Cut each third diagonally to form two triangles.
  11. Roll each triangle loosely, starting from the wide end. Place seam-side down on greased baking pan.
  12. Curve ends. Sprinkle water on top and cover lightly with damp cloth. Allow to rise 45 to 50 minutes or until doubled in size.
  13. Brush lightly with glaze made of beaten egg and water.
  14. Bake at 375 degrees 10 to 15 minutes or until golden brown and flaky.
- Makes 18 croissants.



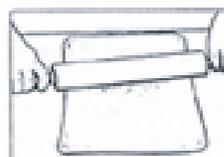
1. For flaky croissants, place chilled dough on a cool surface such as marble. Place chilled butter slices in center third of dough rectangle. Fold each side over buttered side.



3. Fold dough in thirds to make a squarish rectangle again. Roll and fold dough this way twice.



5. Roll up each triangle, starting from the wide end. Place seam-side down on greased baking pan.



2. Roll dough out again into a 3/8 inch thick or 20 x 14 inch rectangle. Turn over, occasionally flouring surface lightly to prevent sticking.



4. Roll dough into a rectangle about 1/8 inch thick. Cut crosswise into thirds and cut each third into thirds. Then cut each third diagonally to form two triangles.



## PIZZA/CRUSTY ROLLS

Traditional Pizza  
Dough

### TRADITIONAL PIZZA DOUGH

1 cup Water    1 Tbsp. Olive Oil    1 Tbsp. Sugar    1 tsp. Salt    2-1/2 cups Bread Flour  
2 tsp. Active Dry Yeast    Vegetable Oil

Pizza Dough  
with Beer

### PIZZA DOUGH WITH BEER

1 cup Flat Beer    1 Tbsp. Butter    2 Tbsp. Sugar    1 tsp. Salt    2-1/2 cups All Purpose Flour  
1 tsp. Active Dry Yeast    Vegetable Oil

Thin-Crust Pizza

### Method

Thick-Crust Pizza

1. Measure the water or beer, butter or oil, sugar, salt, and flour into the baking pan.
2. Tap the container firmly to level out ingredients, then sprinkle yeast in the center of the flour.
3. Insert pan securely into unit and close lid.
4. Select DOUGH setting and push START.
5. The machine will beep and COMPLETE light will illuminate when dough is finish.
6. Remove dough from baking pan.
7. Preheat your oven to 400 degrees for most shaping variations.
8. Select shaping variation of your choice. Brush lightly with vegetable oil. Cover dough and allow to stand 15 minutes.
9. Bake each variation as directed in recipe.

Crusty Rolls

### THIN-CRUST PIZZA

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

### THICK-CRUST PIZZA

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

### CRUSTY ROLLS

Prepare Pizza Dough with Beer recipe.

1. Turn dough onto lightly floured board, divide into quarters, cut each quarter into 4 pieces.
  2. Shape each piece into a flattened, oval-shaped ball.
  3. Dip Bottom of dough balls in cornmeal and place on a greased baking sheet about 1-1/2 inches apart.
  4. Slash tops of rolls with sharp knife or razor blade.
  5. Cover dough lightly and allow to rise 30 minutes.
  6. Brush rolls with one egg yolk beaten with 1 tablespoon water.
  7. Bake rolls at 400 degrees for 15 to 20 minutes.
- Makes 16 rolls.

## SOFT PRETZELS

Soft Pretzels

### SOFT PRETZELS

Prepare Pizza Dough with Beer recipe.

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

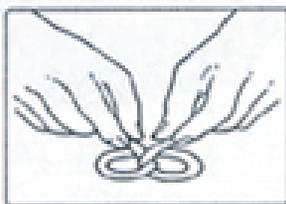
Makes 32 pretzels.



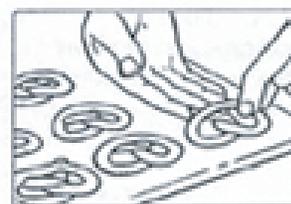
1. Roll each piece of dough into a rope about 20 inches long and as thick as a pencil. Cut each in half.



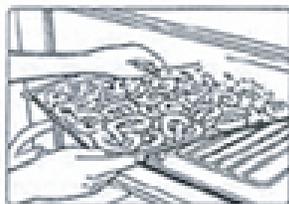
2. To shape pretzel, pick up one end of rope in each hand and curve into a circle, crossing ends at top.



3. Twist ends once and place over bottom of circle.



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



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



## BUTTER-RICH ROLLS & BREAD DOUGH

### Butter-Rich Roll & Bread Dough

#### **BUTTER-RICH ROLL & BREAD DOUGH**

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

#### **Egg Glaze:**

1 Egg, beaten    1 Tbsp. Water

#### **Method**

1. Measure all ingredients except yeast into baking pan.
2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
3. Insert baking pan securely into baking unit and close lid.
4. Select DOUGH setting and push START.
5. The machine will beep and the COMPLETE light will illuminate when the dough is finished.
6. Remove dough from baking pan.
7. Choose shaping method.
8. Cover dough, let stand 15 minutes.
9. Egg Glaze: beat together egg and water. Brush generously over shaped loaves or rolls prior to baking.
10. Bake as directed in each shaping variation until golden brown.

#### **Traditional Loaf:**

Prepare Butter-Rich Roll & Bread Dough.

1. On a lightly floured surface, divide dough in half, shape each half into loaf shape.
2. Place in 2 greased 8 x 4 inch loaf pans.
3. Brush with egg glaze if desired.
4. Cover dough, let stand 15 minutes.
5. Bake at 375 degrees 25 to 35 minutes.

Makes 2 loaves.

#### **Pan Rolls:**

Prepare Butter-Rich Roll & Bread Roll

1. On a lightly floured surface, shape dough into a ball. Divide dough into equal quarters. Cut each quarter into 6 pieces. Shape each piece into a ball.
2. Place one ball in each of 24 greased muffin cups.
3. Brush with egg glaze if desired.
4. Cover dough, let stand 15 minutes.
5. Bake at 375 degrees, 25 to 35 minutes.

Makes 24 rolls.



## BUTTER-RICH ROLLS & BREAD DOUGH

### Butter-Rich Roll & Bread Dough

#### **Cloverleaf Rolls:**

Prepare Butter-Rich Roll & Bread Dough.

1. On a lightly floured surface, shape dough into a ball. Divide dough quarters. Divide each quarter into 6 pieces. Cut each piece into 3 sections. Shape each into a ball with palms of hands. Place 3 balls together in each of 24 greased muffin cups.
2. Brush with egg glaze if desired.
3. Cover dough, let stand 15 minutes.
4. Bake at 375 degrees, 25 to 35 minutes.

Makes 24 rolls

#### **Cinnamon-Raisin Rolls:**

Prepare Butter-Rich Roll & Bread Dough.

1. Turn dough out onto a lightly floured board.
2. Roll out into a 12 x 14 inch rectangle. Spread surface with 1/3 cup butter, thinly sliced.
3. Sprinkle surface with 1/3 cup brown sugar, 1-1/2 teaspoons cinnamon. Then sprinkle 1/2 cup raisins over dough.
4. Start with 12-inch side, and roll dough jelly-roll style; pinch seam to seal. With seam side down, cut in (12) 1-inch pieces.
5. Place on a greased baking sheet 2 inches apart. Cover lightly with damp towel; allow to rise in warm place until doubled, about 40 minutes.
6. Bake at 375 degrees for 10 to 15 minutes.

Makes 12 rolls.

#### **Cinnamon-Raisin Swirl Loaf:**

Prepare Butter-Rich Roll & Bread Dough.

1. On a lightly floured surface, roll half of the dough into a 12 x 8 inch rectangle. Melt 3 tablespoons butter or margarine. Brush over dough.
2. Sprinkle dough with a mixture of 1/3 cup sugar and 1-1/2 teaspoons ground cinnamon. Then sprinkle 1/2 cup raisins over dough.
3. Beginning with long side of dough, roll up jelly roll-style. Seal ends by pinching edges of dough together with fingertips.
4. Place dough in a greased 9 x 5 inch loaf pan or on a large baking sheet.
5. Allow to stand 15 minutes. Repeat, using remaining dough if desired.
6. Bake at 375 degrees 30 to 40 minutes or until golden brown.
7. When loaf is cool, glaze with a mixture of 1 cup sifted powdered sugar and 1-1/2 tablespoons milk.

Makes 2 loaves.

#### **Bread Sticks:**

Prepare Butter-Rich Roll & Bread Dough

1. Turn dough onto lightly floured board and shape dough into a ball, divide into 24 equal pieces for 16-inch sticks. Roll each piece of dough into thin 16-inch ropes. Arrange ropes about 1 inch apart on oiled baking sheet. Allow to rise 30 minutes.
2. Brush with 1 beaten egg white and 1 Tablespoon water. Sprinkle with poppy or sesame seeds or coarse salt if desired.
3. Bake at 400 degrees for 10 to 15 minutes.



## QUICK BREAD/CREATING YOUR OWN QUICK BREAD RECIPES/ SHORTCUT CORNBREAD/SHORTCUT QUICK BREAD

Quick Bread

Creating Your Own  
Quick Bread Recipes

Shortcut Cornbread

Shortcut Quick Bread

### QUICK BREAD

Quick Breads are chemically leavened with baking powder and/or baking soda, rather than yeast, which means that preparation time is considerably shorter.

Stimulate your appetite with these quietly nourishing semi-sweet Quick Breads, enriched with fruits, nuts, grains, and seeds.

Quick Breads store well when tightly wrapped and refrigerated. Generally, they become easier to slice and more flavorful the second day.

### CREATING YOUR OWN QUICK BREAD RECIPES

For optimum results when creating your own Quick Breads:

- We recommend the CAKE Course on the Home Bakery.
- Use the recipes in this section as a guide for adding or substituting your favorite ingredients.
- The volume/height of the Home Bakery Quick Bread is comparable to that of conventional Quick Bread (approximately 3 to 4 inches in height).

**NOTE:** The DAILY TIMER, TIMER, CRUST CONTROL, and HOME MADE MENU functions cannot be used for Quick Breads.

### SHORTCUT CORNBREAD

1 package Cornbread Mix    see package label Egg    see package label Water or Milk

#### Method

1. Place 10 or 15 ounce package cornbread mix and additional liquid and egg as package directs into baking pan.
2. Insert baking pan securely into baking unit and close lid.
3. Select CAKE course. (If arrow is flashing, this is the JAM course, not the CAKE course.)
4. Push START.
5. When beep sounds after about 5 minutes, scrape side and bottom of pan with a rubber spatula to help mix.
6. Push START again.
7. The machine will beep and the COMPLETE light will illuminate when the cake is finished. (The COMPLETE light flashes during the cooling cycle. The cornbread can be removed at this time.)
8. Using hot pads, remove pan from unit and pull out kneading rod.
9. Remove cornbread from baking pan and allow to cool before slicing.  
Makes 1 loaf approx. 4 inches.

### SHORTCUT QUICK BREAD

1 package Quick Bread Mix    see package label Egg    see package label Water or Milk  
see package label Oil

#### Method

1. Place 10 or 15 ounce package quick bread mix and additional liquid and egg as package directs into baking pan.
2. Insert baking pan securely into baking unit and close lid.
3. Select CAKE course. (If arrow is flashing, this is the JAM course, not the CAKE course.)
4. Push START.
5. When beep sounds after about 5 minutes, scrape side and bottom of pan with a rubber spatula to help mix.
6. Push START again.
7. The machine will beep and the COMPLETE light will illuminate when the cake is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
8. Using hot pads, remove pan from unit and pull out kneading rod.
9. Remove bread from baking pan and allow to cool before slicing.  
Makes 1 loaf approx. 3-1/4 inches.



## BANANA-PECAN BREAD/SPICED ZUCCHINI BREAD/ CITRUS FRUIT BREAD/SOUTHWESTERN CORNBREAD

Banana-Pecan Bread

### BANANA-PECAN BREAD

1-1/2 cups All Purpose Flour    1/2 cup Sugar    1 tsp. Baking Powder    1/2 tsp. Baking Soda  
1/2 tsp. Salt    1/3 cup Vegetable Oil    2 Extra Large Eggs, beaten lightly  
1/4 cup Dairy Sour Cream    1 tsp. Vanilla Extract

Spiced Zucchini Bread

When beep sounds, Add:  
1/2 cup Over-ripe, Mashed Banana    1/3 cup Chopped Pecans

Citrus Fruit Bread

### Method

1. Measure all ingredients into baking pan.
2. Insert baking pan securely into baking unit and close lid.
3. Select **CAKE** course. (If arrow is flashing, this is the **JAM** course, not the **CAKE** course.)
4. Push **START**.
5. When beep sounds after about 5 minutes, add banana and pecans and scrape side and bottom of pan with a rubber spatula to help mix.
6. Push **START** again.
7. The machine will beep and the **COMPLETE** light will illuminate when the bread is finished. (The **COMPLETE** light flashes during the cooling cycle. The loaf can be removed at this time.)
8. Using hot pads, remove pan from unit and pull out kneading rod.
9. Remove bread from baking pan and allow to cool before slicing.

Southwestern Cornbread

### SPICED ZUCCHINI BREAD

1/4 cup Vegetable Oil    2 Large Eggs, beaten    1/2 tsp. Orange Peel    1/2 cup Sugar  
1/2 tsp. Salt    1/2 tsp. Baking Soda    1/2 tsp. Cinnamon    1/4 tsp. Baking Powder  
1/4 tsp. Allspice    1-1/2 cups All Purpose Flour    1/3 cup Vegetable Oil

When beep sounds, Add:  
1 cup Shredded Zucchini    1/2 cup Chopped Walnuts

### Method

1. Measure all ingredients into baking pan.
2. Insert baking pan securely into baking unit and close lid.
3. Select **CAKE** course. (If arrow is flashing, this is the **JAM** course, not the **CAKE** course.)
4. Push **START**.
5. When beep sounds after about 5 minutes, add zucchini and walnuts and scrape side and bottom of pan with a rubber spatula to help mix.
6. Push **START** again.
7. The machine will beep and the **COMPLETE** light will illuminate when the bread is finished. (The **COMPLETE** light flashes during the cooling cycle. The bread can be removed at this time.)
8. Using hot pads, remove pan from unit and pull out kneading rod.
9. Remove bread from baking pan and allow to cool before slicing.

### CITRUS FRUIT BREAD

1-1/2 cups All Purpose Flour    1 tsp. Baking Soda    1/2 tsp. Baking Powder    1/2 tsp. Salt  
1/2 cup Orange Juice    1 Tbsp. Lemon Juice    1 Large Egg    1/2 Tbsp. Lemon Peel  
1/2 Tbsp. Orange Peel    1/2 cup Sugar    1/4 cup Vegetable Oil

### Method

1. Measure all ingredients into baking pan.
2. Insert baking pan securely into baking unit and close lid.
3. Select **CAKE** course. (If arrow is flashing, this is the **JAM** course, not the **CAKE** course.)
4. Push **START**.
5. When beep sounds after about 5 minutes, scrape side and bottom of pan with a rubber spatula to help mix.
6. Push **START** again.
7. The machine will beep and the **COMPLETE** light will illuminate when the bread is finished. (The **COMPLETE** light flashes during the cooling cycle. The loaf can be removed at this time.)
8. Using hot pads, remove pan from unit and pull out kneading rod.
9. Remove bread from baking pan and allow to cool before slicing.

### SOUTHWESTERN CORNBREAD

1 cup Cornmeal    1 cup All Purpose Flour    3/4 cup Cream-style Corn    1 cup Milk  
2 Large Eggs, beaten    3 Tbsp. Vegetable Oil    3 tsp. Baking Powder    1 tsp. Salt

When beep sounds, add:  
1/4 cup Minced Onion    1/4 cup Diced Green Chilies    3/4 cup Shredded Cheddar Cheese

### Method

1. Measure all ingredients into baking pan.
2. Insert baking pan securely into baking unit and close lid.
3. Select **CAKE** course. (If arrow is flashing, this is the **JAM** course, not the **CAKE** course.)
4. Push **START**.
5. When beep sounds after about 5 minutes, add onion, chilies, and cheese and scrape side and bottom of pan with a rubber spatula to help mix.
6. Push **START** again.
7. The machine will beep and the **COMPLETE** light will illuminate when the cornbread is finished. (The **COMPLETE** light flashes during the cooling cycle. The loaf can be removed at this time.)
8. Using hot pads, remove pan from unit and pull out kneading rod.
9. Remove cornbread from baking pan and allow to cool before slicing.



## SWEET & SIMPLE/CREATING YOUR OWN CAKE RECIPES IN THE HOME BAKERY/CHOCOLATE CAKE/BLACK FOREST CAKE

Sweet & Simple

Creating Your Own  
Cake Recipes in the  
Home Bakery

Chocolate Cake

Black Forest Cake

### SWEET & SIMPLE

Like Quick Breads, cakes are a cinch with the Home Bakery! They can quickly be mixed and baked in this machine, without time-consuming preparation or difficult mixing techniques.

The cake recipes in this section will result in cakes about 3 to 4 inches in height, similar to the quick breads. They can be served with just a sprinkling of powdered sugar over the top, or frosted with one of our suggested toppings. Note that cakes should be cooled completely on a rack before slicing for best results.

### CREATING YOUR OWN CAKE RECIPES IN THE HOME BAKERY

Follow these hints for cake-baking success:

- Cakes such as traditional pound cake or angel food cake, or recipes that require long beating of eggs or other ingredients are not suited to the Home Bakery.
- Recipes for one-layer or 9 x 5 inch loaf cakes can usually be made in the Home Bakery and will fit capacity of the baking pan.
- One-bowl cakes or “dump” cakes, in which all ingredients are measured and then mixed, are prime candidates for the Home Bakery. Two-layer or 13 x 9 inch cake recipes can often be halved to fit the capacity of the Home Bakery.
- Coffee cakes, which are actually quick breads, are usually successfully made in the Home Bakery.
- The CAKE setting is the only course that can be used for cake recipes made in the Home Bakery. The DAILY TIMER, TIMER, CRUST CONTROL, and HOME MADE MENU functions cannot be programmed for use with cake recipes.

### CHOCOLATE CAKE

1-1/2 cups All Purpose Flour    5 Tbsp. Unsweetened Cocoa    2 tsp. Baking Powder  
3/4 cup Sugar    1/3 cup Vegetable Oil    2 Large Eggs, beaten lightly    1/3 cup Water  
1-1/2 tsp. Vanilla Extract

When beep sounds, add:  
1/3 cup Chocolate Chips

#### Method

1. Measure all ingredients into baking pan.
  2. Insert baking pan securely into baking unit and close lid.
  3. Select CAKE setting. (If arrow is flashing, this is the JAM setting, not the CAKE setting.)
  4. Push START.
  5. When beep sounds after about 5 minutes, add chocolate chips and scrape side and bottom of pan with a rubber spatula to help mix.
  6. Push START again.
  7. The machine will beep and the COMPLETE light will illuminate when the cake is finished. (The COMPLETE light flashes during the cooling cycle. The cake can be removed at this time.)
  8. Using hot pads, remove pan from unit and pull out kneading rod.
  9. Remove cake from baking pan and allow to cool before slicing.
- Makes 1 cake approx. 4 inches.

### BLACK FOREST CAKE

1 Chocolate Cake  
2 Tbsp. Kirsch or Cherry Liqueur (Optional)  
1 can (1 lb.) Chocolate Fudge Frosting  
1 can (21 oz.) Cherry Pie Filling

#### Method

1. Slice completely cooled chocolate cake horizontally into three layers. If desired, sprinkle liqueur over cake layers.
  2. Place one layer on cake plate, spread with some of the frosting.
  3. Top with second layer of cake, spread with frosting.
  4. Add third layer on top.
  5. Frost sides of cake with remaining frosting, forming an edge all around top of cake.
  6. Fill in top of cake with cherry pie filling (reserve any leftover filling to pass with each serving).
  7. Cut cake into thin slices.
- Makes 8 to 10 servings.



## DUTCH APPLE CAKE/SHORTCUT POUND CAKE/ BANANA SPLIT CAKE

Dutch Apple Cake

Shortcut Pound Cake

Banana Split Cake

### DUTCH APPLE CAKE

1 Extra Large Egg, beaten    1/2 cup Vegetable Oil    1 tsp. Vanilla Extract    2/3 cup Sugar  
1/2 tsp. Salt    1-1/2 cups All Purpose Flour    1 tsp. Cinnamon    1/2 tsp. Baking Soda  
1/2 tsp. Allspice  
When beep sounds, add:  
1 cup Peeled and chopped Apple

#### Method

1. Measure all ingredients into baking pan.
  2. Insert baking pan securely into baking unit and close lid.
  3. Select CAKE setting. (If arrow is flashing, this is the JAM setting, not the CAKE setting.)
  4. Push START.
  5. When beep sounds after about 5 minutes, add apple and scrape side and bottom of pan with a rubber spatula to help mix.
  6. Push START again.
  7. The machine will beep and the COMPLETE light will illuminate when the cake is finished. (The COMPLETE light flashes during the cooling cycle. The cake can be removed at this time.)
  8. Using hot pads, remove pan from unit and pull out kneading rod.
  9. Remove cake from baking pan and allow to cool before slicing.
- Makes 1 cake approx. 3 inches.

### SHORTCUT POUND CAKE

1 package Pound Cake Mix  
see package label Egg  
see package label Water or Milk

#### Method

1. Place 16 ounce package pound cake mix and additional liquid and egg as package directs into baking pan.
  2. Insert baking pan securely into baking unit and close lid.
  3. Select CAKE setting. (If arrow is flashing, this is the JAM setting, not the CAKE setting.)
  4. Push START.
  5. When beep sounds after about 5 minutes, scrape side and bottom of pan with a rubber spatula to help mix.
  6. Push START again.
  7. The machine will beep and the COMPLETE light will illuminate when the cake is finished. (The COMPLETE light flashes during the cooling cycle. The cake can be removed at this time.)
  8. Using hot pads, remove pan from unit and pull out kneading rod.
  9. Remove cake from baking pan and allow to cool before slicing.
- Makes 1 cake approx. 4 inches.

### BANANA SPLIT CAKE

1 Shortcut Pound Cake    1/2 cup Whipped Heavy Cream    2 Tbsp. Sugar  
2 Ripe Bananas (Medium), peeled & sliced    1 qt. Neapolitan Ice Cream Chocolate Syrup

#### Method

- Prepare Shortcut Pound Cake recipe.
1. Slice completely cooled cake horizontally into three layers.
  2. Fold sugar into whipped cream; spread cream over layers.
  3. Place banana slices over each cream-topped layer; reassemble cake.
  4. Slice thinly crosswise; top each slice with a scoop of ice cream and a drizzle of chocolate syrup.
- Makes 6 to 8 servings.



## JIFFY JAMS/APRICOT-PINEAPPLE JAM/ ANY BERRY JAM

Jiffy Jams  
Apricot-Pineapple  
Jam

Any Berry Jam

### JIFFY JAMS

There isn't a better companion for your baked bread than homemade fruit jam. With the Zojirushi Home Bakery, it's easy and quick to make this mouthwatering treat filled with vine-ripe freshness and summer joys.

Jams are made of crushed fruit and sugar. Jams are usually less firm than jellies and can be made from the fruit of your choice. Don't wait for summertime, savor the sweetness and taste of fresh fruit right now and every day of the year.

Note that the following recipes do not call for hot sterilized jars or paraffin sealing to preserve the jams. You can refrigerate or freeze our Jiffy Jams and enjoy them for months to come.

### APRICOT-PINEAPPLE JAM

1 pkg. (6 oz.) Dried Apricots, finely chopped    1-1/2 cups Water  
1 can (8-1/2 oz.) Crushed Pineapple, drained    1 cup Sugar  
1 pkg. (2 oz.) Powdered Fruit Pectin    2 Tbsp. Lemon Juice  
2 tsp. Grated Fresh Lemon Peel    1/2 tsp. Allspice

#### Method

1. Measure apricots, water, pineapple, sugar, pectin, lemon juice, lemon peel, and allspice into baking pan.
2. Insert baking pan securely into baking unit and close lid.
3. Select JAM setting; the arrow will flash. (If arrow illuminates, this is the CAKE setting, not the JAM setting.)
4. Push START.
5. The COMPLETE light will illuminate and beep when jam is done. (The COMPLETE light flashes during the cooling cycle. The jam can be removed.)
6. Using hot pads, remove pan from unit.
7. Pour mixture into a refrigerator or freezer container, leaving 1/2 inch head space. Cover lightly. Store in refrigerator or freezer. (Jam thickens when chilled.)

Makes 3-1/2 cups.

### ANY BERRY JAM

3 cups Strawberries, Raspberries, Blueberries, Blackberries, or Kiwi Fruit  
1 cup Sugar  
3 Tbsp. Lemon Juice  
1 pkg. (2 oz.) Powdered Fruit Pectin

#### Method

1. Remove stems and crush berries, (peel and cut kiwi fruit into small pieces). Place in baking pan with sugar, lemon juice, and pectin. Stir to mix.
2. Insert baking pan securely into baking unit and close lid.
3. Select JAM setting; the arrow will flash. (If arrow illuminates, this is the CAKE setting, not the JAM setting.)
4. Push START.
5. The machine will beep and the COMPLETE light will illuminate when the jam is finished. (The COMPLETE light flashes during the cooling cycle. The jam can be removed.)
6. Using hot pads, remove pan from unit.
7. Pour mixture into a refrigerator or freezer container, leaving 1/2 inch head space. Cover lightly. Store in refrigerator or freezer. (Jam thickens when chilled.)

Makes 3-1/2 cups.



## CINNAMON-APPLE BUTTER/ CITRUS MARMALADE

Cinnamon-Apple  
Butter

Citrus Marmalade

### **CINNAMON-APPLE BUTTER**

4 cups Granny Smith Apples, cored, peeled and diced    1 cup Apple Cider  
1-1/2 cups Brown Sugar    1 tsp. Cinnamon    1/2 tsp. Cloves    1/2 tsp. Allspice  
1/4 tsp. Ginger    1 tsp. Lemon Juice    1 Tbsp. Lemon Zest    2 tsp. Port Wine  
1 pkg. (2.75 oz.) Powdered Fruit Pectin

#### **Method**

1. Place apples and apple cider in microwave able container. Cook on High for 5 to 10 minutes or until tender.
  2. Blend or process until smooth and pour into baking pan. Add remaining ingredients.
  3. Insert baking pan securely into baking unit and close lid.
  4. Select JAM setting; the arrow will flash. (If arrow illuminates, this is the CAKE setting, not the JAM setting.)
  5. Push START.
  6. The machine will beep and the COMPLETE light will illuminate when jam is finished. (The COMPLETE light flashes during the cooling cycle. The jam can be removed.)
  7. Using hot pads, remove pan from unit.
  8. Pour mixture into a refrigerator or freezer container, leaving 1/2 inch head space. Cover lightly. Store in refrigerator or freezer. (Jam thickens when chilled.)
- Makes (4) 8 oz. jars.

### **CITRUS MARMALADE**

3 cups Orange Sections    3 Tbsp. Fresh Lemon Juice    2-1/2 cups Sugar  
1 pkg. (2 oz.) Powdered Fruit Pectin

#### **Method**

1. Section orange into slices, remove pith and seeds. Set peel aside. Trim white pith from peels. Cut 1/2 cup orange peel into thin 2-inch julienne strips.
  2. Coarsely chop fruit in food processor.
  3. Place chopped fruit, orange peel, lemon juice, sugar, and pectin in baking pan.
  4. Insert baking pan securely into baking unit and close lid.
  5. Select JAM setting; the arrow will flash. (If arrow illuminates, this is the CAKE setting, not the JAM setting.)
  6. Push START.
  7. The machine will beep and the COMPLETE light will illuminate when jam is finished. (The COMPLETE light flashes during the cooling cycle. The jam can be removed.)
  8. Using hot pads, remove pan from unit.
  9. Pour mixture into a refrigerator or freezer container, leaving 1/2 inch head space. Cover lightly. Store in refrigerator or freezer. (Marmalade will thicken when chilled.)
- Makes 3-1/2 cups.



# TROUBLESHOOTING GUIDE

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

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

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

		RESULTS:	Loaf rises then falls.	Loaf rises too high.	Loaf does not rise enough.	Loaf is short and heavy.	Light crust.	Uncooked.	Over cooked.	Not mixed.	Smoke appears from vent.	High altitude adjustment.	Ingredients leaked from baking pan.	Loaf can't be removed from baking pan.	
CORRECTIONS:															
MECHANICAL	Water or Milk	Increase			2 Tbs.										
		Decrease	2 Tbs.	2 Tbs.								2 Tbs.			
	Salt	Increase	1/4 tsp.	1/4 tsp.											
		Decrease			1/4 tsp.										
	Sugar or Honey	Increase			1/2 Tbs.		1/2 tsp.								
		Decrease		1/2 tsp.					1/2 tsp.			1/2 tsp.			
	Flour	Increase													
		Decrease		2 Tbs.											
	Yeast	Increase			1/8-1/4 tsp.							1/8-1/4 tsp.			
		Decrease	1/8-1/4 tsp.	1/8-1/4 tsp.											
INGREDIENT	Liquid	Liquid used was too hot.			●										
	Flour	Old flour was used.			●	●									
		Wrong type of flour was used.				●									
	Yeast	No yeast was added.				●									
		Yeast may not be fresh.				●									
		Used wrong type at wrong setting.	●	●	●	●									
MEASUREMENT		Unplugged or electric failure.	●			●		●							
		Ingredient supplied on heating element.									●				
		Pan not properly into unit.								●					
		Kneading blade installed incorrectly.								●					
		Incorrect Menu selections was used.					●	●	●						
		Kneading rod installed in baking pan incorrectly.											●		
	Kneading rod should be removed.												●		

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

**Pan Alignment:**  
The pan should be level when it is properly placed into the unit. Check the space between the pan and the front and back walls; the front and back spaces should be equal.

**Kneading Blade:**  
The wider side should face down and be pushed to the bottom of the baking pan.

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