

Specification

Power supply	230-240V ~ 50Hz
Power consumed	505-550W
Capacity	400-550g of strong flour for a loaf 250-600g of strong flour for a dough
Capacity of raisin nut dispenser	max. 150g dried fruit/nuts
Timer	Digital timer (up to 13 hours)
Dimensions (H X W X D)	approx. 37.0 X 28.0 X 33.0cm
Weight	(SD-255) approx. 6.8kg (SD-254) approx. 6.4kg
Accessories	Measuring cup, measuring spoon

Information on Disposal for Users of Waste Electrical & Electronic Equipment (private households)



This symbol on the products and/or accompanying documents means that used electrical and electronic products should not be mixed with general household waste. For proper treatment, recovery and recycling, please take these products to designated collection points, where they will be accepted on a free of charge basis. Alternatively, in some countries you may be able to return your products to your local retailer upon the purchase of an equivalent new product. Disposing of this product correctly will help to save valuable resources and prevent any potential negative effects on human health and the environment which could otherwise arise from inappropriate waste handling. Please contact your local authority for further details of your nearest designated collection point. Penalties may be applicable for incorrect disposal of this waste, in accordance with national legislation.

Information on Disposal in other Countries outside the European Union

This symbol is only valid in the European Union. If you wish to discard this product, please contact your local authorities or dealer and ask for the correct method of disposal.

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Automatic Breadmaker

OPERATING INSTRUCTIONS AND RECIPES

Model No. **SD-255/SD-254**



SD-255 pictured



- Thank you for purchasing an Automatic Breadmaker, SD-255/SD-254. Please read these instructions carefully before using this product and save this manual for future use.
- These operating instructions are intended to be used for two different models. The explanations inside mainly focus on the SD-255 model. (See page 2 for the differences in functions between the two)

Before Use

How to Use

Recipes

How to Clean

Troubleshooting

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These instructions are for two different breadmaker models

SD-255

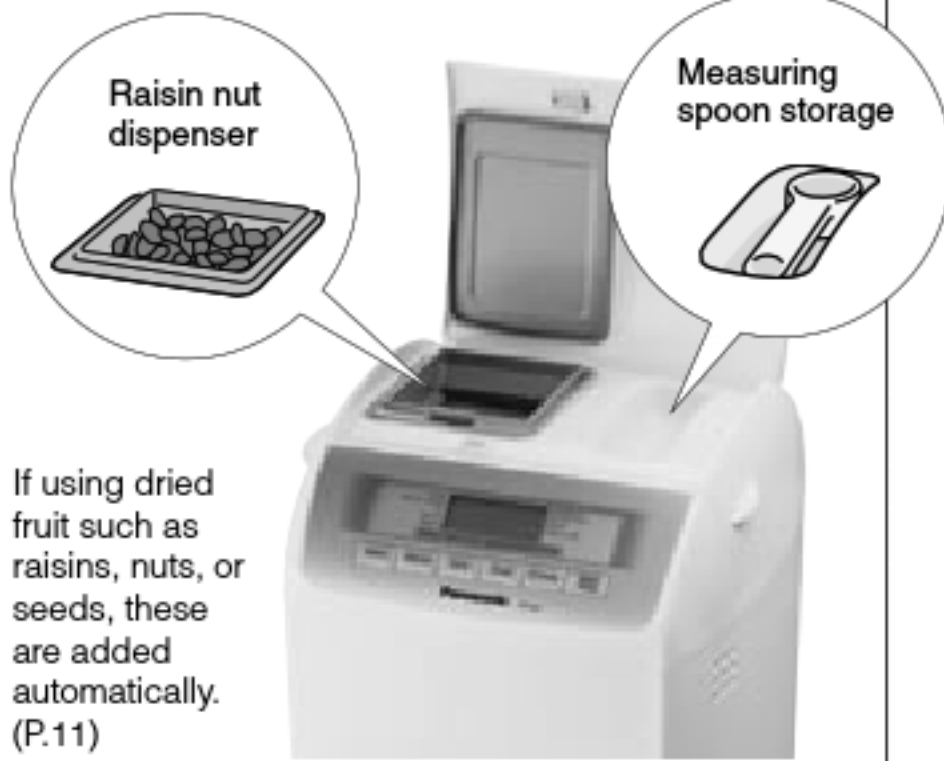


Rye bread mode is available

SD-254



SD-255



If using dried fruit such as raisins, nuts, or seeds, these are added automatically. (P.11)

SD-254

Additional ingredients should be added manually when the beep sounds. (P.11)



• The photographs and illustrations in this manual are of the SD-255 model.

Safety Instructions

Important Safety Precautions

Location

Use this appliance in the following locations:

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



Caution

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



Electrical Requirement

FOR YOUR SAFETY PLEASE READ THE FOLLOWING TEXT CAREFULLY.

This appliance is supplied with a moulded three pin mains plug for your safety and convenience. A 13-amp fuse is fitted in this plug.

Should the fuse need to be replaced please ensure that the replacement fuse has a rating of 13 amps and that it is approved by ASTA or BSI to BS1362.

Check for the ASTA mark or the BSI mark on the body of the fuse.

If the plug contains a removable fuse cover you must ensure that it is refitted when the fuse is replaced.

If you lose the fuse cover the plug must not be used until a replacement cover is obtained.

A replacement fuse cover can be purchased from your local Panasonic Dealer.

IF THE FITTED MOULDED PLUG IS UNSUITABLE FOR THE SOCKET OUTLET IN YOUR HOME, THEN THE FUSE SHOULD BE REMOVED AND THE PLUG CUT OFF AND DISPOSED OF SAFELY. THERE IS A DANGER OF SEVERE ELECTRICAL SHOCK IF THE CUT OFF PLUG IS INSERTED INTO ANY 13-AMP SOCKET.

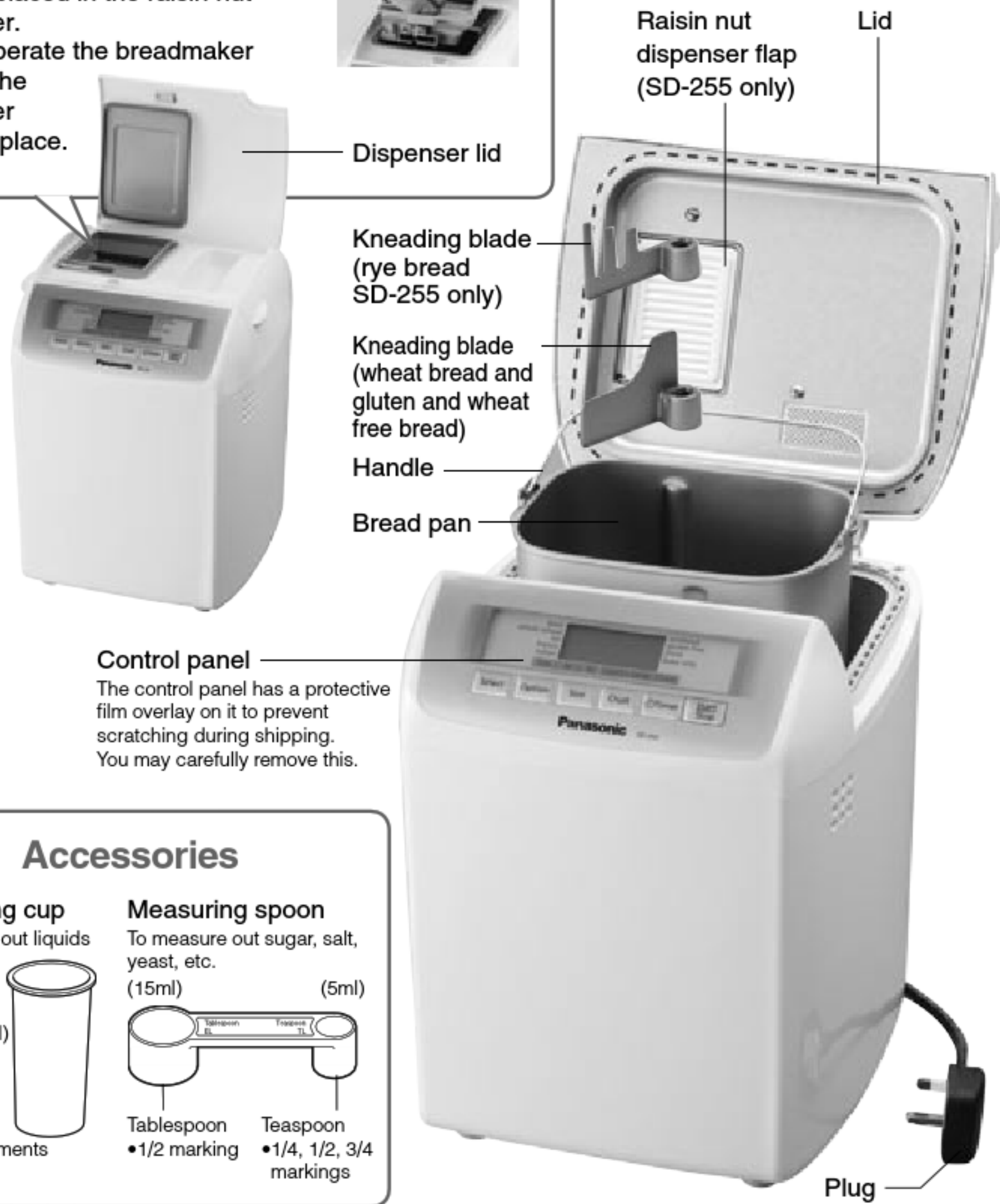
Accessories/Parts Identification

Main Unit

Raisin nut dispenser (SD-255 only)

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

Turn to P.11 for ingredients which may be placed in the raisin nut dispenser. Never operate the breadmaker without the dispenser being in place.



Control panel
The control panel has a protective film overlay on it to prevent scratching during shipping. You may carefully remove this.

Accessories

Measuring cup

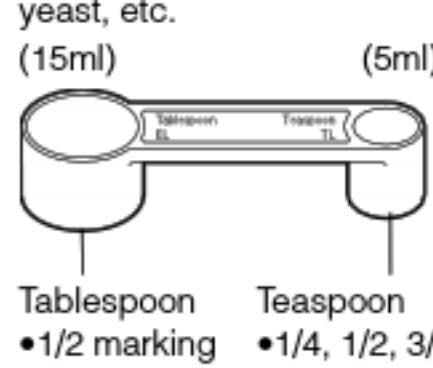
To measure out liquids



• 10ml increments

Measuring spoon

To measure out sugar, salt, yeast, etc.



Tablespoon • 1/2 marking
Teaspoon • 1/4, 1/2, 3/4 markings

• This appliance is not intended to be operated by means of an external timer or separate remote-control system.

Control Panel

Operation status

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

Options

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

Time remaining until programme finished



Select:

- Choose type of bread or dough
- basic
- whole wheat
- rye (SD-255 only)
- french
- Italian
- sandwich
- gluten free
- pizza
- bake only

Option:

- Choose between making bread or dough, and whether to use 'BAKE RAPID' or 'BAKE RAISIN'/'DOUGH RAISIN' options
- BAKE Bake bread (knead, rise, bake)
- BAKE RAPID Faster baking process
- BAKE RAISIN Bake bread with added ingredients
- DOUGH Make dough (knead, rise)
- DOUGH RAISIN Make dough with added ingredients

Size:

- Available on basic and whole wheat
- M
- L
- XL

Timer:

- Set delay timer (time until bread is ready) or set the baking time for 'bake only' mode

Crust:

- Crust Colour available on Basic and Gluten Free
- LIGHT
- MEDIUM*
- DARK
- * Medium crust is indicated by the black dot between light and dark.

Start/Stop:

- Press to start or cancel/stop the programme. When start is pressed the start/stop light will come on and the programme is set. If you wish to change the programme you must stop the operation by holding down the start/stop pad for 1-2 seconds. The display will go blank and the start/stop light will go off. Press the select pad to reactivate the screen and then re-programme accordingly.

• SD-255 display shown. This picture shows all words and symbols, but during operation only those relevant will be displayed.

Bread-making Ingredients

Flour

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

- Use strong flour. Do not use soft or plain flour.

Water

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

Salt

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

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

Fat

Adds flavour and softness to the bread.

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

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

Dairy Products

Add flavour and nutritional value.

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

Yeast

Enables the bread to rise.

- Yeast which has 'Easy Blend', 'Fast Action' or 'Easy Bake' written on the packet is recommended.
- When using yeast from sachets, seal the sachet again immediately after use, and keep in the fridge. (Use within the manufacturer's recommended time)



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

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

Main Flours Used in Bread

White flour:

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

- Strong flours: Milled from hard wheat. High content of protein, needed for producing gluten to make dough rise.
- Weak flours: Milled from soft wheat. Lower content of protein.
- Always use strong flour when using the recipes in this book.
- Do NOT use plain or self-raising flour as a substitute for bread flour.

Wholemeal flour:

Made by grinding entire wheat kernel, including bran and germ.

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

Rye flour:

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

- Do not use more than stated quantity (could overload motor).

Spelt flour:

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

Alternative flours which may be used

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

Softgrain flour:

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

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

Granary® or Malted Grain flour:

Has crushed wheat or rye grains added together with malted whole wheat.

Makes brown bread coarser and molster with nuttier flavour.

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

Stoneground flour:

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

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

Other flour:

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

- Do not use more than stated quantity (hinders rising and texture).
- Should not be used as substitute for bread flour.

- Coarse ingredients such as flours with whole grains or the addition of nuts and seeds may damage the non-stick finish of the bread pan.

If using a bread mix...

■ Bread mixes including yeast

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

■ Bread mix with separate yeast sachet

- ① First place the measured yeast in the bread pan, then the bread mix, then the water.
 - Bread Bakery Capacity
 - 400-550g mix (for a loaf), 250-600g mix (for a dough)
- ② Set the machine according to the type of flour included in the mix, and start the baking.
 - White flour, brown flour → basic
 - Whole wheat, multi grain flour → whole wheat
 - rye flour → rye (SD-255 only)

Baking Bread



1 Remove the bread pan and set the kneading blade

- Twist the bread pan anti-clockwise and lift up to remove
- Place the kneading blade firmly onto the kneader mounting shaft

Check around the shaft and inside the kneading blade and ensure that they are clean.

- Use the specified kneading blade when baking rye bread. (SD-255 only)
- The blade fits loosely into place, but it must touch the bottom of the bread pan.

2 Place the measured ingredients in the bread pan

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

- For optimum results, don't open the lid until bread is complete as it affects bread quality.

3 Plug the breadmaker into a 230-240V socket

- Make sure the start/stop light is off.

Baking bread with added ingredients (P.11) (SD-255 only)

Clean and dry beforehand



4 Select a bread type

5 Choose a baking option

- To change the size → Size M L XL
- To change the crust colour → Crust LIGHT • DARK
- To set the timer →
 - e.g. It is 9:00 PM now, and you want the bread to be ready at 6:30 the next morning.
 - Set the timer to '9:30' (9 hours 30 minutes from now).

Current time 9:00, Ready time 9:30, 9h 30m from now

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

6 Start the machine

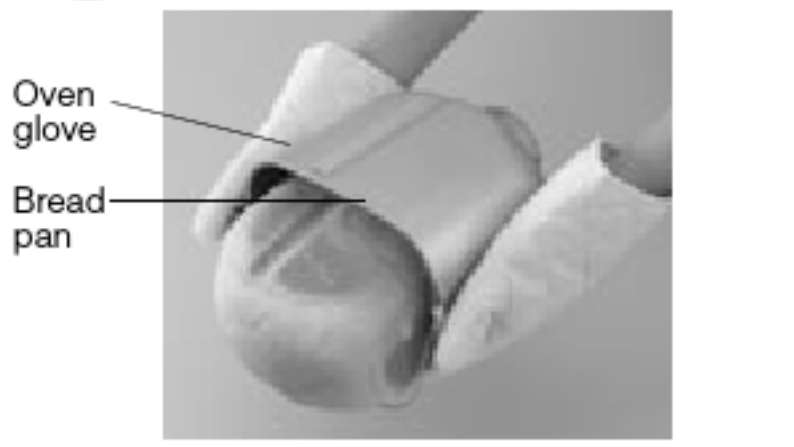
Time until the selected programme is complete

- The start/stop light will come on.

7 Press 'Stop' and remove bread when the bread is ready (unit beeps 8 times)

- The flashing start/stop light will go off.

8 Remove the bread immediately,

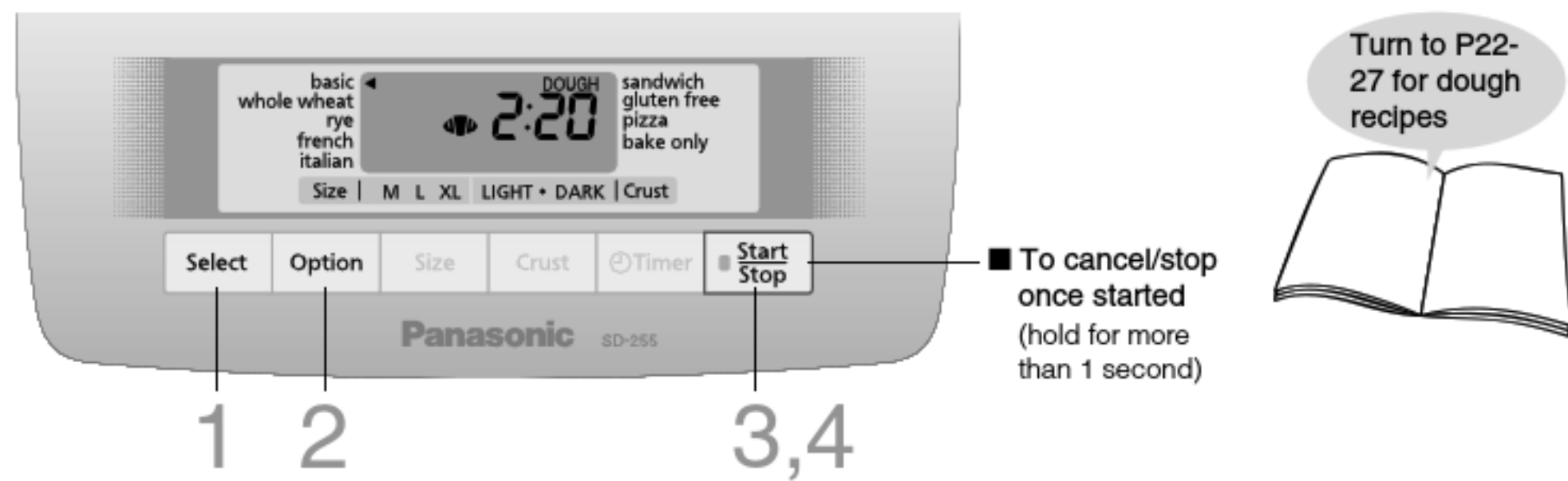


allow to cool

e.g. on a wire rack

- If you leave the bread to cool down without removing it from the pan, the finished quality of the loaf will be affected.
- Unplug your breadmaker (holding onto the plug) after use.

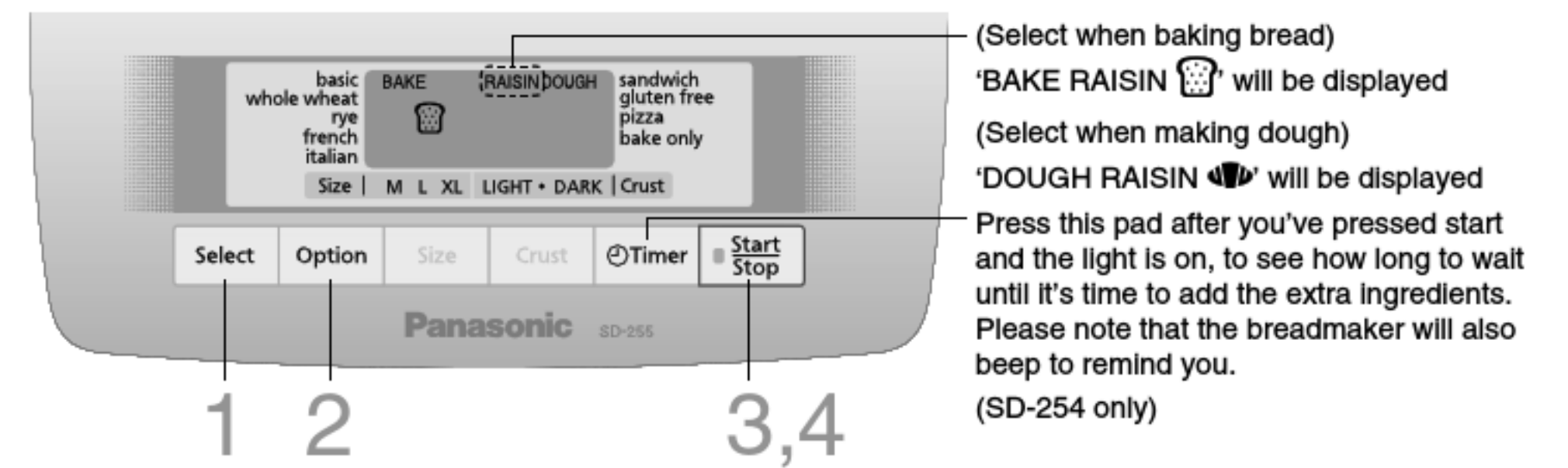
Making Dough



Preparations ① Set the kneading blade into the bread pan.
 (P.8) ② Place the ingredients in the bread pan.
 ③ Set the bread pan into the main unit, and plug the machine into the socket.
 (Make sure the start/stop light is off.)

- 1 **Select a dough type**
 - Timer is not available on Dough Options.
 - You can choose between 'basic', 'whole wheat', 'rye' (SD-255 only), 'french', and 'pizza' dough types.
- 2 **Choose 'DOUGH'**
 - Select 'DOUGH RAISIN' if you would like to add extra ingredients to your dough. (P.11)
- 3 **Start the machine**
 - For modes other than 'pizza', a 'resting' process will begin immediately after starting, followed by 'kneading' and 'rising'.
 - The start/stop light will come on.
- 4 **Press 'Stop' and remove dough when machine beeps 8 times**
 - The flashing start/stop light will go off.
 - Shape the finished dough and allow it to prove until doubled in size. Then bake in the oven according to recipe.

When adding extra ingredients...



Preparations ① Set the kneading blade into the bread pan.
 (P.8) ② Place the ingredients in the bread pan.
 ③ Set the bread pan into the main unit, and plug the machine into the socket.
 (Make sure the start/stop light is off.)

- 1 **Select 'basic' or 'whole wheat'**
 - Press once for 'basic', twice for 'whole wheat'.
- 2 **Choose 'BAKE RAISIN' or 'DOUGH RAISIN'**
 - Press twice for 'BAKE RAISIN', 4 times for 'DOUGH RAISIN'.
- 3 **Start the machine**
 - Display shown is for 'BAKE RAISIN'. When 'DOUGH RAISIN' has been selected correctly 'DOUGH RAISIN' and 'RAISIN' remains displayed.
 - The start/stop light will come on.
- 4 **Press 'Stop' and remove bread or dough when machine beeps 8 times**
 - The flashing start/stop light will go off.

Adding extra ingredients

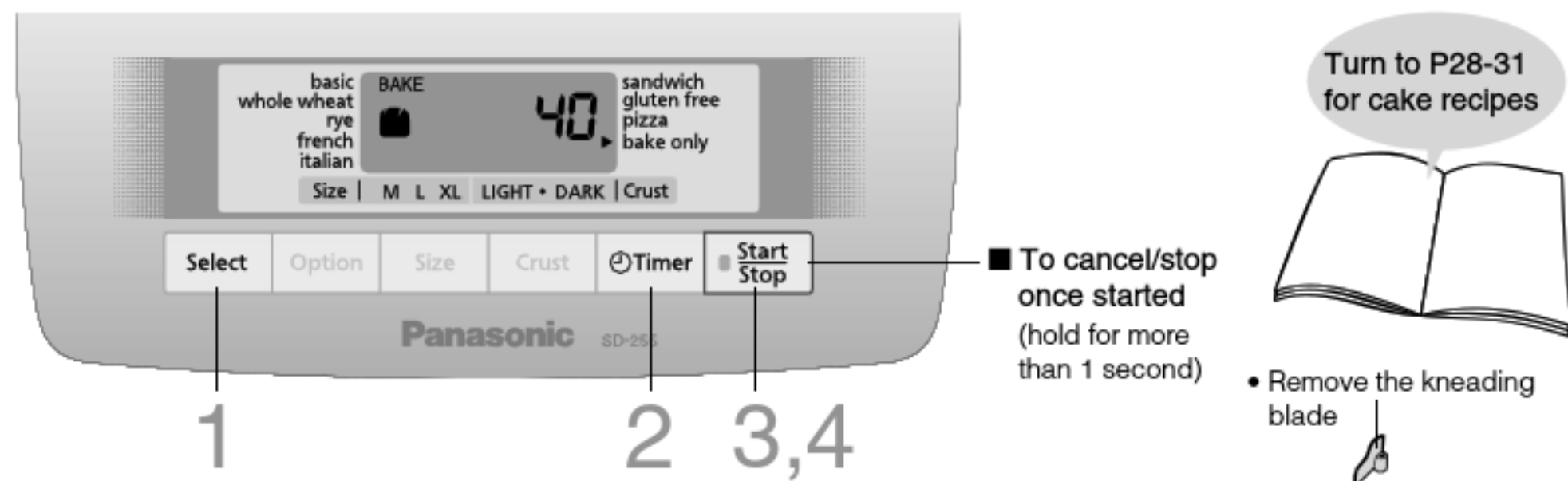
(SD-255)

- Moist Ingredients
 e.g. chocolate, cheese, fresh fruits, fruits packed in alcohol.
 → Moist Ingredients should be added directly into the bread pan with the other ingredients at the beginning of the cycle.
- Dry Ingredients
 e.g. dried fruits, nuts
 → Dry ingredients can be added into the dispenser at the beginning of the cycle.

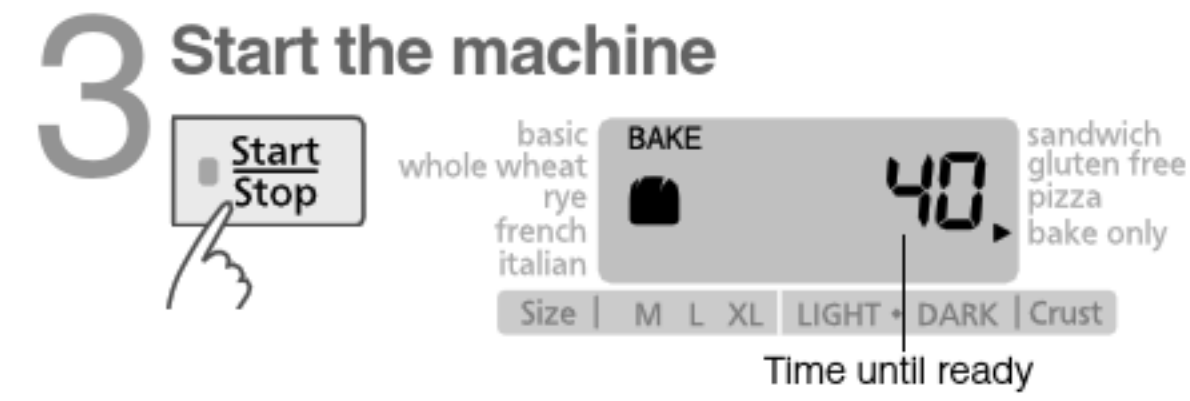
(SD-254)

- Moist/Dry Ingredients
 → Extra ingredients can be added directly into the bread pan when the raisin beep sounds.

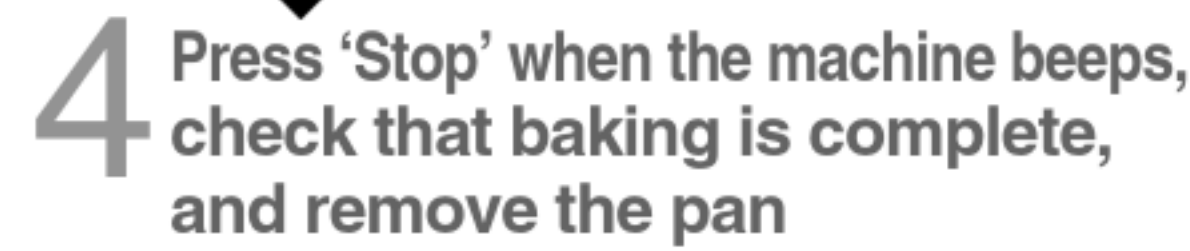
Baking Cakes



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



- The start/stop light will come on.



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

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

Take care!
It's hot!

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

List of Bread Types and Baking Options

Function Availability and Time Required

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

Bread type	Options				Processes					
	Baking option	Size	Crust	Timer	REST	KNEAD	RISE	BAKE	Total	Keep warm
basic Makes bread with strong white bread flour.	BAKE	●	●	●	20 min–50 min	15–30 min	2 hr 00 min–2 hr 20 min	50 min	4 hours	●
	BAKE RAPID	●	●	—	—	15–20 min	approx 1 hour	35–40 min	1 hr 55 min–2 hours	●
	BAKE RAISIN	●	●*1	●*3	20 min–50 min	15–30 min	2 hr 00 min–2 hr 20 min	50 min	4 hours	●
	DOUGH	—	—	—	20 min–40 min	15–30 min	1 hr 20 min–1 hr 30 min	—	2 hr 20 min	—
	DOUGH RAISIN	—	—	—	20 min–40 min	15–30 min	1 hr 20 min–1 hr 30 min	—	2 hr 20 min	—
whole wheat Makes bread with strong whole wheat flour.	BAKE	●	—	●	1 hour–1 hr 30 min	15–25 min	2 hr 00 min–2 hr 20 min	50 min	5 hours	●
	BAKE RAPID	●	—	—	15 min	15–25 min	approx 1 hr 40 min	45 min	3 hours	●
	BAKE RAISIN	●	—	●*3	1 hour–1 hr 30 min	15–25 min	2 hr 20 min–2 hr 50 min	50 min	5 hours	●
	DOUGH	—	—	—	55 min–1 hr 15 min	15–25 min	1 hr 40 min–2 hours	—	3 hr 15 min	—
	DOUGH RAISIN	—	—	—	55 min–1 hr 15 min	15–25 min	1 hr 40 min–2 hours	—	3 hr 15 min	—
rye (SD-255 only) Makes bread with rye flour and spelt flour.	BAKE	—	—	●	45 min–60 min	approx. 10 min	1 hr 20 min–1 hr 35 min	1 hour	3 hr 30 min	●
	DOUGH	—	—	—	45 min–60 min	approx. 10 min	—	—	2 hours	—
french Makes bread with strong white bread flour for a crispier crust and open texture.	BAKE	—	—	●	40 min–1 hr 55 min	10–20 min	2 hr 55 min–4 hr 10 min	55 min	6 hours	●
	DOUGH	—	—	—	40 min–1 hr 55 min	10–20 min	1 hr 45 min–2 hr 40 min	—	3 hr 35 min	—
italian Makes light bread for enjoying with pasta, etc.	BAKE	—	—	●	30 min–1 hour	10–15 min	2 hr 25 min–3 hours	50 min	4 hr 30 min	●
sandwich Makes bread with a soft crust and texture.	BAKE	—	—	●	1 hour–1 hr 30 min	15–25 min	2 hr 20 min–2 hr 50 min	50 min	5 hours	●
gluten free Makes bread using gluten-free bread mix/flour.	BAKE	—	●*2	—	—	15 min	1 hour	45 min	2 hours	●
pizza Makes pizza dough.	DOUGH	—	—	—	(KNEAD) 10–15 min	(RISE) 10–15 min	(KNEAD) approx 10 min	(RISE) approx 10 min	45 min	—
bake only Bakes teabreads and cakes.	BAKE	—	—	—	—	—	—	30 min–1 hr 30 min	30 min–1 hr 30 min	—

*1 Only 'LIGHT' or 'MEDIUM' available. *2 Only 'MEDIUM' or 'DARK' available. *3 The timer can only be used on the SD-255.
● The breadmaker will operate for a short time during the rise period (to ensure optimal gluten development).

Bread Recipes



[basic]
(white or brown flour)

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

Turn to P22-27 for dough recipes



White Loaf

'Basic'-'Bake' (4h) 🕒

	M	L	XL
Yeast	3/4tsp	1tsp	1 1/4tsp
Strong White Flour	400g (14oz)	475g (1lb 1oz)	550g (1lb 4oz)
Sugar	1tsp	1 1/2tsp	2tsp
Butter	15g (1/2oz)	25g (1oz)	25g (1oz)
Salt	1tsp	1 1/4tsp	1 1/2tsp
Water	270ml	320ml	360ml

Rapid White Loaf

'Basic'-'Bake Rapid' (1h 55m-2h) 🕒

	M	L	XL
Yeast	1tsp	1 1/4tsp	1 1/2tsp
Strong White Flour	400g (14oz)	475g (1lb 1oz)	550g (1lb 4oz)
Sugar	1tsp	1 1/2tsp	2tsp
Butter	15g (1/2oz)	25g (1oz)	25g (1oz)
Salt	1tsp	1 1/4tsp	1 1/2tsp
Water	280ml	320ml	360ml

Spicy Fruit Loaf

'Basic'-'Bake Raisin' (4h) 🕒

	M
Yeast	1tsp
Strong White Flour	400g (14oz)
Sugar	2tsp
Butter	75g (3oz)
Salt	1tsp
Cinnamon	2tsp
Mixed Spice	1tsp
Eggs, medium	2
Water	110ml
Milk	110ml
*Mixed Dried Fruit	150g (5oz)

Brioche Loaf

'Basic'-'Bake'-'Light' Crust (4h) 🕒

	M
Yeast	1tsp
Strong White Flour	400g (14oz)
Sugar	3tbsp
Butter	100g (4oz)
Eggs, medium	3
Salt	1tsp
Milk	150ml

Apricot and Almond Loaf

'Basic'-'Bake Raisin' (4h) 🕒 (SD-255 only)

	L
Yeast	1tsp
Strong White Flour	400g (14oz)
Sugar	1 1/2tsp
Butter	25g (1oz)
Salt	1tsp
Ground Almonds	50g (2oz)
Water	270ml
*Dried Apricots, chopped	100g (4oz)
*Flaked Almonds	50g (2oz)

Milk Loaf

'Basic'-'Bake' (4h) 🕒

	M	L	XL
Yeast	3/4tsp	1tsp	1 1/4tsp
Strong White Flour	400g (14oz)	475g (1lb 1oz)	550g (1lb 4oz)
Sugar	1tsp	1 1/2tsp	2tsp
Butter	15g (1/2oz)	25g (1oz)	25g (1oz)
Salt	1tsp	1 1/4tsp	1 1/2tsp
Milk	280ml	340ml	380ml

Wheat Germ Loaf

'Basic'-'Bake' (4h) 🕒

	L
Yeast	1 1/4tsp
Strong White Flour	500g (1lb 2oz)
Sugar	1 1/2tsp
Oil	2tbsp
Salt	1 1/4tsp
Wheat Germ	50g (2oz)
Water	350ml

Oat and Bran Loaf

'Basic'-'Bake' (4h) 🕒

	L
Yeast	1tsp
Strong White Flour	400g (14oz)
Sugar	1 1/2tsp
Oil	2tbsp
Salt	1 1/4tsp
Bran	50g (2oz)
Porridge Oats	50g (2oz)
Water	350ml

Pizza Loaf

'Basic'-'Bake Raisin'-'Medium' Crust (4h) 🕒 (SD-255 only)

	M
Yeast	3/4tsp
Strong White Flour	400g (14oz)
Sugar	1tsp
Oil	1tbsp
Salt	1tsp
Oregano Dried	2tsp
Water	260ml
*Pepperoni, chopped	75g (3oz)
*Stuffed Olives, chopped	75g (3oz)

5 Seeded Bread Loaf

'Basic'-'Bake Raisin' (4h) 🕒 (SD-255 only)

	M	L	XL
Yeast	3/4tsp	1tsp	1 1/4tsp
Strong White Flour	400g (14oz)	475g (1lb 1oz)	550g (1lb 4oz)
Sugar	1tsp	1 1/2tsp	2tsp
Butter	15g (1/2oz)	25g (1oz)	25g (1oz)
Salt	1tsp	1 1/4tsp	1 1/2tsp
Water	270ml	320ml	360ml
*Linseeds	1tbsp	1 1/2tbsp	2tbsp
*Sesame Seeds	1tbsp	1 1/2tbsp	2tbsp
*Pumpkin Seeds	1tbsp	1 1/2tbsp	2tbsp
*Poppy Seeds	1tbsp	1 1/2tbsp	2tbsp
*Sunflower Seeds	1tbsp	1 1/2tbsp	2tbsp

Brown Loaf

'Basic'-'Bake' (4h) 🕒

	M	L	XL
Yeast	3/4tsp	1tsp	1 1/4tsp
Strong Brown Flour	400g (14oz)	475g (1lb 1oz)	550g (1lb 4oz)
Sugar	1tsp	1 1/2tsp	2tsp
Butter	15g (1/2oz)	25g (1oz)	25g (1oz)
Salt	1tsp	1 1/4tsp	1 1/2tsp
Water	270ml	320ml	360ml

Rapid Brown Loaf

'Basic'-'Bake Rapid' (1h 55m-2h) 🕒

	M	L	XL
Yeast	1tsp	1 1/4tsp	1 1/2tsp
Strong Brown Flour	400g (14oz)	475g (1lb 1oz)	550g (1lb 4oz)
Sugar	1tsp	1 1/2tsp	2tsp
Butter	15g (1/2oz)	25g (1oz)	25g (1oz)
Salt	1tsp	1 1/4tsp	1 1/2tsp
Water	280ml	320ml	360ml

Malted Loaf

'Basic'-'Bake Raisin' (4h) 🕒 (SD-255 only)

	L
Yeast	1tsp
Strong White Flour	500g (1lb 2oz)
Sugar	1 1/2tsp
Salt	1 1/4tsp
Malt Extract	3tbsp
Water	320ml
*Sultanas	150g

Wholemeal Loaf 100%

'Whole Wheat'-'Bake' (5h) 🕒

	M	L	XL
Yeast	3/4tsp	1tsp	1 1/4tsp
Strong Wholemeal Flour	400g (14oz)	475g (1lb 1oz)	550g (1lb 4oz)
Sugar	1tsp	1 1/2tsp	2tsp
Butter	15g (1/2oz)	25g (1oz)	25g (1oz)
Salt	1tsp	1 1/4tsp	1 1/2tsp
Water	280ml	340ml	380ml

Wholemeal Loaf 70%

'Whole Wheat'-'Bake' (5h) 🕒

	M	L	XL
Yeast	3/4tsp	1tsp	1 1/4tsp
Strong Wholemeal Flour	300g (11oz)	350g (12oz)	400g (14oz)
Strong White Flour	100g (4oz)	125g (4 1/2oz)	150g (5oz)
Sugar	1tsp	1 1/2tsp	2tsp
Butter	15g (1/2oz)	25g (1oz)	25g (1oz)
Salt	1tsp	1 1/4tsp	1 1/2tsp
Water	280ml	340ml	380ml

Curry and Mango Loaf

'Basic'-'Bake' (4h) 🕒

	M
Yeast	3/4tsp
Strong Brown Flour	400g (14oz)
Sugar	1tsp
Butter	15g (1/2oz)
Salt	1tsp
Curry Paste	3tsp
Mango Chutney	2tbsp
Water	270ml

Cheese and Bacon Loaf

'Basic'-'Bake Raisin' (4h) 🕒 (SD-255 only)

	M	L	XL
Yeast	3/4tsp	1tsp	1 1/4tsp
Strong White Flour	400g (14oz)	475g (1lb 1oz)	550g (1lb 4oz)
Sugar	1tsp	1 1/2tsp	2tsp
Salt	1tsp	1 1/4tsp	1 1/2tsp
Cheddar Cheese, grated	50g (2oz)	75g (3oz)	100g (4oz)
Water	270ml	320ml	360ml
*Cooked Bacon, chopped	50g (2oz)	75g (3oz)	100g (4oz)

Fresh Yeast White Loaf

'Basic'-'Bake' (4h) 🕒

	L
Fresh Yeast	8g (1/3oz)
Strong White Flour	500g (1lb 2oz)
Sugar	1 1/2tsp
Oil	2tbsp
Salt	1 1/4tsp
Water	330ml

Wholemeal Loaf 50%

'Whole Wheat'-'Bake' (5h) 🕒

	M	L	XL
Yeast	3/4tsp	1tsp	1 1/4tsp
Strong Wholemeal Flour	200g (7oz)	250g (9oz)	275g (10oz)
Strong White Flour	200g (7oz)	225g (8oz)	275g (10oz)
Sugar	1tsp	1 1/2tsp	2tsp
Butter	15g (1/2oz)	25g (1oz)	25g (1oz)
Salt	1tsp	1 1/4tsp	1 1/2tsp
Water	280ml	340ml	380ml

Rapid Wholemeal Loaf 100%

'Whole Wheat'-'Bake Rapid' (3h) 🕒

	M	L	XL
Yeast	1 1/4tsp	1 1/2tsp	1 3/4tsp
Strong White Flour	400g (14oz)	475g (1lb 1oz)	550g (1lb 4oz)
Sugar	1tsp	1 1/2tsp	2tsp
Butter	15g (1/2oz)	25g (1oz)	25g (1oz)
Salt	1tsp	1 1/4tsp	1 1/2tsp
Water	280ml	340ml	380ml

[whole wheat]
(wholemeal flour)

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

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

Bread Recipes

[whole wheat] (wholemeal flour)

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

Rapid Wholemeal Loaf 70%

'Whole Wheat'-Bake Rapid' (3h) ⌚

	M	L	XL
Yeast	1tsp	1 1/4tsp	1 1/2tsp
Strong Wholemeal Flour	300g (11oz)	350g (12oz)	400g (14oz)
Strong White Flour	100g (4oz)	125g (4 1/2oz)	150g (5oz)
Sugar	1tsp	1 1/2tsp	2tsp
Butter	15g (1/2oz)	25g (1oz)	25g (1oz)
Salt	1tsp	1 1/4tsp	1 1/2tsp
Water	280ml	340ml	380ml

Rapid Wholemeal Loaf 50%

'Whole Wheat'-Bake Rapid' (3h) ⌚

	M	L	XL
Yeast	1tsp	1 1/4tsp	1 1/2tsp
Strong Wholemeal Flour	200g (7oz)	250g (9oz)	275g (10oz)
Strong White Flour	200g (7oz)	225g (8oz)	275g (10oz)
Sugar	1tsp	1 1/2tsp	2tsp
Butter	15g (1/2oz)	25g (1oz)	25g (1oz)
Salt	1tsp	1 1/4tsp	1 1/2tsp
Water	280ml	340ml	380ml

Olive Loaf

'Whole Wheat'-Bake Raisin' (5h) ⌚ (SD-255 only)

	M
Yeast	3/4tsp
Strong Wholemeal Flour	200g (7oz)
Strong White Flour	200g (7oz)
Sugar	1tsp
Oil	3tbsp
Salt	1tsp
Oregano, dried	1tbsp
Water	270ml
*Whole Black Olives, pitted	75g (3oz)

Fresh Yeast Wholemeal Loaf 100%

'Whole Wheat'-Bake' (5h) ⌚

	L
Fresh Yeast	8g (1/3oz)
Strong Wholemeal Flour	500g (1lb 2oz)
Sugar	1 1/2tsp
Oil	2tbsp
Salt	1 1/4tsp
Water	350ml

Honey and Sunflower Loaf

'Whole Wheat'-Bake Raisin' (5h) ⌚ (SD-255 only)

	L
Yeast	1tsp
Strong Wholemeal Flour	250g (9oz)
Strong White Flour	225g (8oz)
Honey	2tbsp
Butter	25g (1oz)
Salt	1 1/4tsp
Water	320ml
*Sunflower Seeds	4tbsp

Pesto and Pine Nut Loaf

'Whole Wheat'-Bake Raisin' (5h) ⌚ (SD-255 only)

	M	L	XL
Yeast	3/4tsp	1tsp	1 1/4tsp
Strong Wholemeal Flour	200g (7oz)	250g (9oz)	300g (11oz)
Strong White Flour	200g (7oz)	225g (8oz)	250g (9oz)
Sugar	1tsp	1 1/2tsp	2tsp
Salt	1tsp	1 1/4tsp	1 1/2tsp
Pesto	2tbsp	3tbsp	4tbsp
Water	280ml	340ml	380ml
*Pine Nuts	75g (3oz)	100g (4oz)	125g (5oz)

Maple and Pecan Nut Loaf

'Whole Wheat'-Bake Raisin' (5h) ⌚ (SD-255 only)

	L
Yeast	3/4tsp
Strong Wholemeal Flour	200g (7oz)
Strong White Flour	200g (7oz)
Butter	15g (1/2oz)
Salt	1tsp
Maple Syrup	3tbsp
Water	280ml
*Pecan Nuts, chopped	75g (3oz)

Spicy Fruit Loaf

'Whole Wheat'-Bake Raisin' (5h) ⌚

	M
Yeast	1tsp
Strong Wholemeal Flour	400g (14oz)
Sugar	2tsp
Butter	75g (3oz)
Salt	1tsp
Cinnamon	2tsp
Mixed Spice	1tsp
Eggs, medium	2
Water	120ml
Milk	120ml
*Mixed Dried Fruit	150g (5oz)

Seeded Wholemeal Loaf

'Whole Wheat'-Bake Raisin' (5h) ⌚ (SD-255 only)

	M	L	XL
Yeast	3/4tsp	1tsp	1 1/4tsp
Strong Wholemeal Flour	400g (14oz)	475g (1lb 1oz)	550g (1lb 4oz)
Sugar	1tsp	1 1/2tsp	2tsp
Butter	15g (1/2oz)	25g (1oz)	25g (1oz)
Salt	1tsp	1 1/4tsp	1 1/2tsp
Water	280ml	340ml	360ml
*Linseeds	1tbsp	1 1/2tbsp	2tbsp
*Sesame Seeds	1tbsp	1 1/2tbsp	2tbsp
*Pumpkin Seeds	1tbsp	1 1/2tbsp	2tbsp
*Poppy Seeds	1tbsp	1 1/2tbsp	2tbsp
*Sunflower Seeds	1tbsp	1 1/2tbsp	2tbsp

Onion Loaf

'Whole Wheat'-Bake' (5h) ⌚

	M
Yeast	3/4tsp
Strong Wholemeal Flour	300g (11oz)
Strong White Flour	100g (4oz)
Sugar	1tsp
Oil	1tbsp
Salt	1tsp
Onion, chopped and softened with 1tsp oil	50g (2oz)
Garlic Puree	1tsp
Creamed Horseradish	2tsp
Water	270ml

Granary® Loaf

'Whole Wheat'-Bake' (5h) ⌚

	M	L	XL
Yeast	3/4tsp	1tsp	1 1/4tsp
Strong Granary® Flour	400g (14oz)	475g (1lb 1oz)	550g (1lb 4oz)
Sugar	1tsp	1 1/2tsp	2tsp
Butter	15g (1/2oz)	25g (1oz)	25g (1oz)
Salt	1tsp	1 1/4tsp	1 1/2tsp
Water	280ml	320ml	360ml

Malted Brown Loaf

'Whole Wheat'-Bake' (5h) ⌚

	M	L	XL
Yeast	3/4tsp	1tsp	1 1/4tsp
Strong Granary® Flour	250g (9oz)	300g (11oz)	350g (12oz)
Strong White Flour	150g (5oz)	200g (7oz)	250g (9oz)
Sugar	1tsp	1 1/2tsp	2tsp
Butter	15g (1/2oz)	25g (1oz)	25g (1oz)
Salt	1tsp	1 1/4tsp	1 1/2tsp
Water	270ml	320ml	360ml

Seeded Soya Loaf

'Whole Wheat'-Bake' (5h) ⌚

	M
Yeast	1tsp
Strong White Flour	300g (11oz)
Soya Flour	100g (4oz)
Sugar	2tsp
Butter	25g (1oz)
Salt	1tsp
Water	280ml
Soya Milk	120ml
*Linseeds	50g (2oz)
*Poppy Seeds	3tbsp
*Sesame Seeds	2tbsp
*Sunflower Seeds	1tbsp
*Pumpkin Seeds	1tbsp

• This loaf is made with strong white flour but benefits from the 5 hour cycle.

[rye] (SD-255 only) (rye flour and spelt flour)

• Remember to use the kneading blade (rye bread) for all these recipes.

• As a result of the consistency some flour may remain on the sides of the loaf, but this is normal.

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

⌚ : Timer can be used for recipes with this symbol (3h 30m-13 hours)

Rye 100%

'Rye'-Bake' (3h 30m) ⌚

Yeast	2 1/2tsp
Rye Flour	500g (1lb 2oz)
Sugar	2tsp
Oil	3tbsp
Salt	2tsp
Water	440ml

Rye and White

'Rye'-Bake' (3h 30m) ⌚

Yeast	2tsp
Rye Flour	250g (9oz)
Strong White Flour	250g (9oz)
Sugar	2tbsp
Oil	3tbsp
Salt	2tsp
Water	360ml

Rye and Wholemeal

'Rye'-Bake' (3h 30m) ⌚

Yeast	2tsp
Rye Flour	250g (9oz)
Strong Wholemeal Flour	250g (9oz)
Sugar	2tsp
Oil	3tbsp
Salt	2tsp
Water	380ml

Rye and Stout

'Rye'-Bake' (3h 30m) ⌚

Yeast	2 1/2tsp
Rye Flour	500g (1lb 2oz)
Sugar	2tsp
Oil	3tbsp
Salt	2tsp
Water	220ml
Guinness®/Stout	220ml

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

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

Bread Recipes

[rye] (SD-255 only) (rye flour and spelt flour)

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

⌚ : Timer can be used for recipes with this symbol (3h 30m-13 hours)

[french] (white flour/wholemeal flour)

Make bread with a crispy crust and texture.

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

Seeded Rye

'Rye'-Bake' (3h 30m) ⌚

Yeast	2 1/2tsp
Rye Flour	500g (1lb 2oz)
Sugar	2tsp
Oil	3tbsp
Salt	2tsp
Poppy Seeds	2tbsp
Linseeds	3tbsp
Sunflower Seeds	3tbsp
Water	430ml

Rye and Spelt

'Rye'-Bake' (3h 30m) ⌚

Yeast	2tsp
Rye Flour	250g (9oz)
Spelt Flour	250g (9oz)
Honey	2tsp
Oil	3tbsp
Salt	2tsp
Water	360ml

- This loaf has a flat or slightly sunken top.

Spelt

'Rye'-Bake' (3h 30m) ⌚

Yeast	1 1/2tsp
Spelt Flour	400g (14oz)
Honey	1tsp
Oil	3tbsp
Salt	1tsp
Water	300ml

- This loaf has a flat or slightly sunken top.

Fruity Spelt

'Rye'-Bake'-Medium' Crust (3h 30m) ⌚

Yeast	1 1/2tsp
Spelt Flour	500g (1lb 2oz)
Honey	1tsp
Oil	3tbsp
Salt	1tsp
Mixed Dried Fruit	150g (5oz)
Mixed Spice	3tsp
Water	360ml

- This loaf has a flat or slightly sunken top.

French

'French'-Bake' (6h) ⌚

Yeast	1tsp
Strong White Flour	400g (14oz)
Butter	15g (1/2oz)
Salt	1tsp
Water	290ml

Seeded Spelt

'Rye'-Bake'-Dark' Crust (3h 30m) ⌚

Yeast	1 1/2tsp
Spelt Flour	400g (14oz)
Honey	1tsp
Oil	3tbsp
Salt	1tsp
Linseeds	3tbsp
Poppy Seeds	2tbsp
Sesame Seeds	2tbsp
Water	300ml

- This loaf has a flat or slightly sunken top.

Lemon and Poppy Seed Spelt

'Rye'-Bake Replid'-Dark' Crust (1h 55m) ⌚

Yeast	1 1/2tsp
Spelt Flour	400g (14oz)
Milk Powder	2tbsp
Honey	1tsp
Oil	3tbsp
Salt	1tsp
Poppy Seeds	3tbsp
Grated Zest from Lemon	1
Lemon Juice	30ml
Water	280ml

- The lemon and poppy seed loaf will have a closer texture than the standard spelt loaf.

Rustic French

'French'-Bake' (6h) ⌚

Yeast	1tsp
Strong White Flour	275g (10oz)
Strong Wholemeal Flour	75g (3oz)
Rye Flour	50g (2oz)
Butter	15g (1/2oz)
Salt	1tsp
Water	310ml

[italian] (white flour)

Make light bread for enjoying with pasta, etc.

- The Raisin nut dispenser does not operate on the Italian programme.
- Put any additional ingredients directly into the bread pan at the start.
- Passata is a thick tomato sauce that is usually near the pasta sauces in supermarkets.

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

Easy Ciabatta

'Italian'-Bake' (4h 30m) ⌚

Yeast	1tsp
Strong White Flour	500g (1lb 2oz)
Sugar	1tsp
Olive Oil	3tbsp
Salt	1tsp
Water	300ml

Green Pesto, Onion and Garlic

'Italian'-Bake' (4h 30m) ⌚

Yeast	3/4tsp
Strong White Flour	350g (12oz)
Polenta	50g (2oz)
Sugar	1tsp
Salt	1/2tsp
Green Pesto	2tbsp
Onion, chopped and softened with 1tsp oil	75g (3oz)
Garlic clove, finely chopped	2
Water	250ml

Tomato Focaccia

'Italian'-Bake' (4h 30m) ⌚

Yeast	3/4tsp
Strong White Flour	400g (14oz)
Sugar	1tsp
Olive Oil	1tbsp
Salt	1tsp
Passata	150ml
Water	120ml
*Green Pitted Olives	50g (2oz)
*Sundried Tomatoes, chopped	50g (2oz)

White Sandwich

'Sandwich'-Bake' (5h) ⌚

Yeast	1/2tsp
Strong White Flour	400g (14oz)
Sugar	1tsp
Butter	15g (1/2oz)
Salt	1tsp
Water	280ml

Brown Sandwich

'Sandwich'-Bake' (5h) ⌚

Yeast	1/2tsp
Strong Brown Flour	400g (14oz)
Sugar	1tsp
Butter	15g (1/2oz)
Salt	1tsp
Water	290ml

Mushroom and Pancetta

'Italian'-Bake' (4h 30m) ⌚

Yeast	3/4tsp
Strong White Flour	400g (14oz)
Sugar	1tsp
Butter	15g (1/2oz)
Salt	1/2tsp
Cep Mushrooms, soaked	25g (1oz)
Pancetta, cooked and chopped	25g (1oz)
Water	280ml

Oregano and Olive

'Italian'-Bake' (4h 30m) ⌚

Yeast	3/4tsp
Strong White Flour	400g (14oz)
Sugar	1tsp
Olive Oil	2tbsp
Salt	1/2tsp
Oregano	1tbsp
Black Olives, chopped	50g (2oz)
Water	280ml

Three Cheeses

'Italian'-Bake' (4h 30m) ⌚

Yeast	3/4tsp
Strong White Flour	400g (14oz)
Sugar	1tsp
Salt	1/2tsp
Dolcelatte	50g (2oz)
Parmesan Cheese, grated	25g (1oz)
Mozzarella	50g (2oz)
Water	240ml

Sundried Tomato and Parmesan

'Italian'-Bake' (4h 30m) ⌚

Yeast	3/4tsp
Strong White Flour	400g (14oz)
Sugar	1tsp
Salt	1/2tsp
Parmesan Cheese, grated	50g (2oz)
Sundried Tomatoes in Oil, chopped	75g (3oz)
Water	270ml

[sandwich]

Make bread with a soft crust and texture.

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

Wholemeal Sandwich

'Sandwich'-Bake' (5h) ⌚

Yeast	1/2tsp
Strong Wholemeal Flour	400g (14oz)
Sugar	1tsp
Butter	15g (1/2oz)
Salt	1tsp
Water	310ml

Granary® Sandwich

'Sandwich'-Bake' (5h) ⌚

Yeast	1/2tsp
Strong Granary® Flour	400g (14oz)
Sugar	1tsp
Butter	15g (1/2oz)
Salt	1tsp
Water	280ml

Gluten Free Recipes

[basic]
[gluten free]
(gluten free bread mix / wheat free bread mix)

⊗: Timer cannot be used

- The Raisin Nut Dispenser does not operate on the Gluten Free programme.
- Put any additional ingredients directly into the bread pan at the start.
- You can bake gluten free cakes following our recipes on pages 28-31 by substituting gluten free plain flour for standard plain flour. If self-raising flour is required also add 1tsp of gluten free baking powder.
- You can purchase gluten free bread mix at:
 - Pharmacies
 - Health food shops
 - Major supermarkets

Note

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

Before making gluten free bread

■ Consult your doctor and follow the guidelines below!

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

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

→ You can order extra bread pans and kneading blades at the following:

- Customer Care Centre: 08705 357357
- Direct Online: <http://www.panasonic.co.uk>

■ It is made differently to other types of bread!

The order of putting in ingredients is different

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

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

The outcome differs depending on the type of flour

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

If kneading blade becomes embedded in bread

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

Consume within two days

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

■ Flavoured Gluten Free Loaves

Use one quantity of chosen mix and add the following ingredients to your Bread pan to produce the loaf of your choice.

- Select Medium crust unless otherwise stated.

Spicy Fruit Loaf

- 100g (4oz) mixed fruit
- 2tsp cinnamon

Date & Raisin Loaf

- Juice of 2 oranges (made up to the quantity of water required), placed in the pan before gluten free mix
- 2tsp mixed spice
- 150g (5oz) chopped dates
- 100g (4oz) raisins
- rind of 2 oranges

Maple & Pecan Loaf

- 2tbsp Maple syrup
- 50g (2oz) Pecans

Five Seeds Loaf (Dark Crust)

- 1tbsp flseeds
- 2tbsp sesame seeds
- 1tbsp pumpkin seeds
- 1tbsp poppy seeds
- 1tbsp sunflower seeds

Sundried Tomato & Parmesan Loaf (Dark Crust)

- 50g (2oz) parmesan cheese grated
- 50g (2oz) sundried tomatoes in oil, drained and chopped

Gluten Free Bread

Glutafin Gluten Free Bread Mix

'Gluten Free'-'Bake'-'Dark' Crust (2h) ⊗

Cold Tap Water	400ml
Oil	2tsp
Bread Mix	500g (1lb 2oz)
Yeast	2tsp

Glutafin Gluten Free Fibre Bread Mix

'Gluten Free'-'Bake'-'Dark' Crust (2h) ⊗

Hot Water from the Kettle	200ml
Cold Tap Water	200ml
Oil	1 1/2tbsp
Bread Mix	500g (1lb 2oz)
Yeast	2tsp

Juvela Bread Mixes

'Gluten Free'-'Bake'-'Dark' Crust (2h) ⊗

	Gluten Free Mix	Fibre Mix
Water	400ml	430ml
Salt	1/2tsp	1/2tsp
Oil	1tbsp	1tbsp
Bread Mix	500g (1lb 2oz)	500g (1lb 2oz)
Yeast	1tsp	1tsp

Gluten and Wheat Free

Wheat Free bread is quite different from gluten free bread as it does not contain gluten or wheat starch. Some wheat free mixes are better suited to longer cycles. Please check all ingredients listing for computability with your diet. Barley contains gluten.

Glutafin Gluten Free/Wheat Free

'Basic'-'Bake'-'Large' Size-'Dark' Crust (4h) ⊗

	Bread Mix	Fibre Bread Mix
Cold Tap Water	450ml	480ml
Oil	1tbsp	1tbsp
Bread Mix	500g (1lb 2oz)	500g (1lb 2oz)
Yeast	1 1/2tsp	1tsp

Gluten and Wheat Free Bread

'Basic'-'Bake'-'Medium' Crust (4h) ⊗

Warm Water + 1 Egg + 1 Egg White made up to	430ml
Melted Butter	60ml
Cider Vinegar	1tsp
Brown Rice Flour	300g (11oz)
Potato Starch	100g (4oz)
Skimmed Milk Powder	50g (2oz)
Xanthum Gum	1tbsp
Sugar	1tbsp
Salt	1tsp
Yeast	1tsp

- The milk powder may be omitted.

Doves Farm Gluten Free

'Gluten Free'-'Bake'-'Dark' Crust (2h) ⊗

	Brown Bread Flour	White Bread Flour
Water	330ml	310ml
Cider Vinegar	1tsp	1tsp
Vegetable Oil	4tbsp	4tbsp
Egg, medium	1	1
Medium Sized Egg, white	1	1
Flour	450g (1lb)	450g (1lb)
Sugar	1tbsp	1tbsp
Salt	1tsp	1tsp
Yeast	1 1/2tsp	1 1/2tsp

Glutano Flour Mix Wheat Free

'Gluten Free'-'Bake'-'Dark' Crust (2h) ⊗

Water	500ml
Salt	1tsp
Oil	1tbsp
Flour Mix	500g (1lb 2oz)
Yeast	1tsp

Schar Bread Mixes

'Gluten Free'-'Bake'-'Dark' Crust (2h) ⊗

	Schar Mix B Wheat Free
Water	440ml
Oil	1tbsp
Bread Mix	500g (1lb 2oz)
Yeast	1tsp

Juvela Bread Mixes

'Gluten Free'-'Bake'-'Dark' Crust (2h) ⊗

	Harvest Mix Wheat Free
Water	420ml
Salt	1/2tsp
Oil	1tbsp
Bread Mix	500g (1lb 2oz)
Yeast	1tsp

Sainsbury's Free from Gluten and Wheat Free Bread Mix with Added Fibre

'Gluten Free'-'Bake'-'Dark' Crust (2h) ⊗

Water	440ml
Vegetable Oil	2tbsp
Mix	500g (1lb 2oz)
Yeast	1tsp

Dough Recipes



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

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

⊗: Timer cannot be used

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

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

Example – making plain bread rolls

① Shaping

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

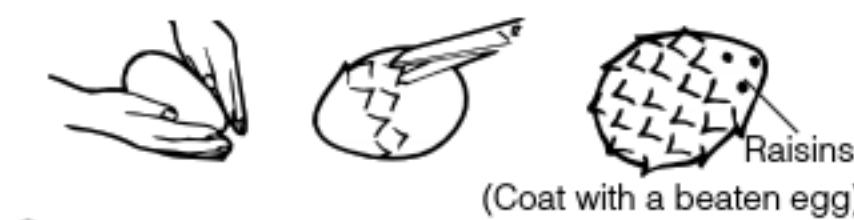
• Rolls



• Knot



• Hedgehogs



② Proving

Most recipes require the dough to be left to prove i.e. to be left to rise after shaping, before the final baking. Generally the dough should be left to prove in a warm place (at approximately 40°C) until the dough has doubled in size.

- Approximate proving time-Rolls 25mins, Whole breads e.g. Panettone etc 50mins
- To prevent a hard dry skin forming, cover the dough with a large polythene bag or cover with lightly oiled cling film.

③ Glazing/Baking

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

Rolls

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

1 Shape dough.



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



3 Brush with beaten egg.

4 Bake at 220°C/425°F/Gas Mark 7 for 10-15mins or until golden brown.

White Dough

'Basic'-Dough' (2h 20m) ⊗

Yeast	1 1/4tsp
Strong White Flour	550g (1lb 4oz)
Sugar	2tsp
Oil	2tbsp
Salt	1 1/2tsp
Water	320ml

Brown Dough

'Basic'-Dough' (2h 20m) ⊗

Yeast	1 1/4tsp
Strong Brown Flour	550g (1lb 4oz)
Sugar	2tsp
Oil	2tbsp
Salt	1 1/2tsp
Water	320ml

Wholemeal Dough 100%

'Whole Wheat'-Dough' (3h 15m) ⊗

Yeast	1 1/4tsp
Strong Wholemeal Flour	550g (1lb 4oz)
Sugar	2tsp
Oil	2tbsp
Salt	1 1/2tsp
Water	340ml

Wholemeal Dough 70%

'Whole Wheat'-Dough' (3h 15m) ⊗

Yeast	1 1/4tsp
Strong Wholemeal Flour	400g (14oz)
Strong White Flour	150g (5oz)
Sugar	2tsp
Oil	2tbsp
Salt	1 1/2tsp
Water	340ml

Wholemeal Dough 50%

'Whole Wheat'-Dough' (3h 15m) ⊗

Yeast	1 1/4tsp
Strong Wholemeal Flour	275g (10oz)
Strong White Flour	275g (10oz)
Sugar	2tsp
Oil	2tbsp
Salt	1 1/2tsp
Water	340ml

Granary® Dough

'Whole Wheat'-Dough' (3h 15m) ⊗

Yeast	1 1/4tsp
Strong Granary® Flour	550g (1lb 4oz)
Sugar	2tsp
Oil	2tbsp
Salt	1 1/2tsp
Water	320ml

Rye Dough 100%

'Rye'-Dough' (2h) ⊗

Yeast	2tsp
Rye Flour	500g (1lb 2oz)
Sugar	2tsp
Oil	3tbsp
Salt	2tsp
Water	360ml

- Use kneading blade (rye bread).
- Prove for 15 minutes.

Spelt Dough

'Rye'-Dough' (2h) ⊗

Yeast	1 1/2tsp
Spelt Flour	500g (1lb 2oz)
Honey	1tsp
Oil	3tbsp
Salt	1tsp
Water	270ml

- Use kneading blade (rye bread).
- Prove for 15 minutes.

French Sticks

'French'-Dough' (3h 35m) ⊗

Yeast	1/2tsp
Strong White Flour	250g (9oz)
Butter	15g (1/2oz)
Salt	1/2tsp
Water	150ml

Ciabatta

Stage 1 Culture : 'Pizza'-Dough' (45m) ⊗

Yeast	1/2tsp
Strong White Flour	175g (6oz)
Water	200ml

Stage 2 : 'Basic'-Dough' (2h 20m) ⊗

Yeast	1/4tsp
Strong White Flour	325g (11 1/2oz)
Sugar	1/2tsp
Olive Oil	2tbsp
Salt	1 1/2tsp
Water	80ml

1 Put all culture ingredients in bread pan and select Pizza Dough programme 45mins.

2 Turn off at the start/stop pad after 15mins.

⋮ (12 hours later)

3 Add all ingredients listed in stage 2 and select Basic Dough programme 2hrs 20mins.

- This dough can also be made as a loaf. Follow method for points 1 and 2. Increase water on stage 2 from 80-110ml and select Italian Bake programme 4hrs 30mins.

4 Divide dough into 2 and roll each half out to a rough oblong loaf shape about 2.5cm thick.

5 Place on greased baking parchment and sprinkle with flour. Allow to prove at 40°C until doubled in size (approx 20mins).

6 Bake at 220°C/425°F/Gas Mark 7 for 20-25mins or until golden brown.

Dough Recipes

Rye and White Rolls

Stage 1 Culture : 'Pizza'-Dough' (45m) ☒

Yeast	1tsp
Strong White Flour	75g (3oz)
Rye flour	150g (5oz)
Water	200ml

Stage 2 : 'Rye'-Dough' (2h) ☒

Yeast	1tsp
Rye Flour	150g (5oz)
Strong White Flour	100g (4oz)
Sugar	2tsp
Oil	3tbsp
Salt	2tsp
Water	60ml

- Put all culture ingredients in bread pan and select Pizza Dough programme 45mins.
 - Use kneading blade (rye bread).
- Turn off at the start/stop pad after 15mins. (12 hours later)
- Add all ingredients listed in stage 2 and select Rye Dough programme 2hrs.
 - This dough can be made as a loaf. Follow method for Points 1 and 2. Increase water on stage 2 from 60ml to 120ml and set breadmaker to Rye Bread 3hrs 30mins.
- Divide dough into 12-15 pieces and shape into rolls.
- Place on greased baking parchment. Allow to prove at 40°C until doubled in size (approx 20mins).
- Glaze with oil and bake at 220°C/425°F/Gas Mark 7 for 10-15mins or until golden brown.

Panettone

'Basic'-Dough Raisin' (2h 20m) ☒

Yeast	1/2tsp
Strong White Flour	300g (11oz)
Sugar	2tbsp
Butter	15g (1/2oz)
Salt	1/4tsp
Ground Cardamom	1/2tsp
Grated Lemon Zest	1
Medium Sized Egg, yolk	1
Milk	140ml
*Mixed Peel	50g (2oz)
*Raisins	100g (4oz)

- Place dough in 18cm (7") cake tin. Allow to prove for approx. 30-40mins or until doubled in size.
- Bake at 150°C/300°F/Gas Mark 2 for about 30mins.

Chelsea Buns

Enriched Dough : 'Basic'-Dough' (2h 20m) ☒

Yeast	1/2tsp
Strong White Flour	250g (9oz)
Sugar	1tsp
Butter	25g (1oz)
Milk Powder	1tbsp
Salt	1/2tsp
Egg, medium	1
Water	100ml

Additional Ingredients

Butter	15g (1/2oz)
Mixed Dried Fruit	100g (4oz)
Soft Brown Sugar	50g (2oz)
Mixed Spice	1tsp

- Knead the dough lightly and roll out to an oblong 26cm x 20cm (10" x 8").
- Mix together the mixed dried fruit, soft brown sugar and mixed spice. Brush the dough with melted butter and spread the fruit mixture on top. Roll up from the long edge and cut into 8-10 slices. Arrange in a greased 23cm (9") sandwich tin and allow to prove until well risen.
- Bake at 220°C/425°F/Gas Mark 7 for 15mins or until golden brown.
- Allow to cool. Drizzle with glaze icing.

Hot Cross Buns

'Basic'-Dough Raisin' (2h 20m) ☒

Enriched Dough Ingredients (above)	One batch
Cinnamon	1tsp
Mixed Spice	1/2tsp
*Mixed Dried Fruit	100g (4oz)

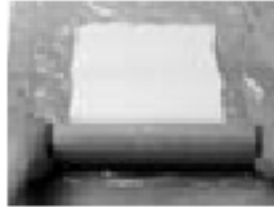




- Divide mixture into eight balls. Place on a lightly greased baking tray and allow to prove. Make a paste with approx. 2tbsp flour mixed with 2tbsp water and pipe a cross over the buns, or top with thin slices of shortcrust pastry.
- Bake at 220°C/425°F/Gas Mark 7 for 15-20mins or until golden brown.
- While still HOT, brush with a sugar glaze — 40g (1 1/2oz) sugar in 4tbsp water, boiled until a syrup is reached — (approx. 5mins).

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

Croissants

'Basic'-Dough' (2h 20m) ☒

Yeast	1/2tsp
Strong White Flour	300g (11oz)
Sugar	1tsp
Butter	25g (1oz)
Salt	1/2tsp
Egg, medium	1
Water	150ml
Butter chilled to add when rolling	150g (5oz)

- Roll dough to 20cm x 25cm (8" X 10") rectangle. 
- Divide butter into three portions. Dot one portion over the top two thirds of the dough.
- Fold the bottom one third up and the top one third down, sealing the edges with a rolling pin. Turn the dough so that the folded edge is on the side. 
- Roll out to an oblong, dot the second portion of butter and continue as before. Repeat with the third portion. 
- Cover and allow the dough to rest in the refrigerator for 30mins.
- Repeat the rollings three more times, cover and chill for 30mins.
- Roll out pastry and divide into four squares. Cut each square into two triangles. Reroll the triangles so that they are the shape of those pictured below.
- Loosely roll up each triangle towards the point, finishing with tip underneath. Curve into a crescent shape. 
- Allow to prove until doubled in size. 
- Brush with beaten egg and bake at 220°C/425°F/Gas Mark 7 for 15mins or until crisp and well browned.

Soft Rolls/Baps

'Basic'-Dough' (2h 20m) ☒

Yeast	1tsp
Strong White Flour	450g (1lb)
Sugar	1/2tsp
Butter	25g (1oz)
Salt	1/2tsp
Egg, medium	1
Water	**250ml

** For a slightly denser roll try 125ml water and 125ml milk.

Sweet Rolls/Buns Suitable for Devonshire Splits

'Basic'-Dough' (2h 20m) ☒

Yeast	1tsp
Strong White Flour	450g (1lb)
Sugar	2tbsp
Butter	75g (3oz)
Salt	1/2tsp
Egg, medium	1
Milk	250ml

- Choose one of the above recipes.
- Place the ingredients into the bread pan in the order listed above.
- Select Basic Dough programme 2hrs 20mins.
- Divide dough into 8-10 pieces and shape into baps.
- Place on a greased baking parchment and allow to prove at 40°C until doubled in size (approx 20mins).
- Dust with flour.
- Bake at 220°C/425°F/Gas Mark 7 for 15mins or until golden brown.
 - For Devonshire splits, split bun and fill with cream and jam. Top with glaze icing.

Dough Recipes

Viennese Rolls

'Basic'-Dough' (2h 20m)

Yeast	3/4tsp
Strong White Flour	400g (14oz)
Sugar	50g (2oz)
Butter	100g (4 oz)
Salt	1/2tsp
Medium Sized Eggs, yolk	2
Egg, medium	1
Milk warmed	150ml
Filling (jam or mincemeat)	1/2jar
Glaze (milk)	45ml (3tbsp)

- Put all the main ingredients in the bread pan in the order listed above. Select Basic Dough programme 2hrs 20mins.
- Remove dough from bread pan and divide in half.
- Roll out half the dough to a square shape until it is about 1cm (1/2") thick.
- Cut into eight squares. (Tip: Reroll each piece individually if it needs it, to produce a better square shape, approximately 10cm x 10cm (4" x 4") in size.)
- Place half a teaspoon of filling in the centre of each piece of dough. Draw up the corners and edges to make a bundle. Repeat with all 8 pieces.
- Glaze the bundles with milk and place half of them, in a greased 8" (20cm) cake tin, with the gathered side down.
- Repeat steps 3 to 6 with the rest of the dough in a second tin.
- Bake on Convection 180°C for 15-20mins or until golden brown.

• Serve just warm as a breakfast or tea-time treat.

Sweet Brioche Dough

'Basic'-Dough' (2h 20m)

Yeast	1tsp
Strong white flour	250g (9oz)
Sugar	3tbsp
Butter	75g (3oz)
Salt	1/2tsp
Egg, medium	2
Milk	2tbsp
Egg, medium to glaze	1

- Select Basic Dough programme 2hrs 20mins.
- Tip dough out of the bread pan and shape three quarters into a ball and place in the bottom of a lightly greased brioche tin. Press a hole in the centre. Shape the remainder of the dough into a ball and place in the centre. Allow to prove for 30mins at 40°C.
- Glaze with beaten egg and bake in a preheated oven at 190°C/375°F/Gas Mark 5 for 25mins or until golden brown.

Wholemeal Walnut Rolls 70%

'Whole Wheat'-Dough' (3h 15m)

Yeast	1tsp
Strong Wholemeal Flour	350g (12oz)
Strong White Flour	100g (4oz)
Medium Oatmeal	50g (2oz)
Maple Syrup	2tbsp
Oil	2tbsp
Salt	1 1/2tsp
Water	320ml
Walnut	100g (4oz)

- Divide dough into 12 large rolls or 20 dinner rolls.
- Place on greased baking parchment and sprinkle with flour. Allow to prove at 40°C until doubled in size (approx 20 mins).
- Bake at 220°C/425°F/Gas Mark 7 for 12-15mins or until golden brown.

Dough for Tear & Share Bread

'Basic'-Dough' (2h 20m)

Yeast	1 1/4tsp
Strong White Flour	550g (1lb 4oz)
Sugar	2tsp
Olive Oil	2tbsp
Salt	1 1/2tsp
Water	310ml

Olive Tear & Share Bread

Dough for Tear & Share Bread (above)	One batch
Tapenade (green or black)	6tbsp
Olives, chopped	25g (1oz)
Olive Oil	2tbsp

- Roll dough out into a rectangular sheet 1 1/2cm (1/2") thick, approximately 24cm x 46cm (9" x 18").
- Spread the Tapenade over the dough, sprinkle the chopped olives & drizzle with 1 tbsp of the oil. Roll up from the short end like a swiss roll.
- Cut the dough into 4cm (1 1/2") slices with a sharp knife & place close together in a 20cm (8") round greased cake or flan tin, cut sides up.
- Drizzle with the remaining tbsp of oil and allow to prove until doubled in size.
- Bake at 220°C/425°F/Gas Mark 7 for 15-20mins or until golden brown.

• Delicious served warm with tapas or pasta dishes.

Pepperoni Tear & Share Bread

Dough for Tear & Share Bread (P.26)	One batch
Tomato Puree or Sun Dried Tom Puree	4tbsp
Pepperoni, chopped	50g (2oz)
Mozarella Cheese, grated	100g (4oz)
Dried Oregano or Basil	1tsp
Olive Oil	1tbsp

- Roll dough out into a rectangular sheet 1 1/2cm (1/2") thick, approximately 24cm x 46cm (9" x 18").
- Spread the tomato puree over the dough & scatter the pepperoni & cheese. Roll up from the short end like a swiss roll.
- Cut the dough into 4cm (1 1/2") slices with a sharp knife & place close together in a 20cm (8") round greased cake or flan tin, cut sides up.
- Drizzle with the olive oil & sprinkle with the dried herbs and allow to prove until doubled in size.
- Bake at 220°C/425°F/Gas Mark 7 for 15-20mins or until golden brown.

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

Picnic Tear & Share Bread

Dough for Tear & Share Bread (P.26)	One batch
Grainy Mustard	2tbsp
Cooked Ham, chopped	75g (3oz)
Strong Cheddar Cheese, grated	75g (3oz)

- Roll dough out into a rectangular sheet 1 1/2cm (1/2") thick, approximately 24cm x 46cm (9" x 18").
- Spread the mustard over the dough & scatter the ham & cheese—reserve a little of the cheese to sprinkle on top. Roll up from the short end like a swiss roll.
- Cut the dough into 4cm (1 1/2") slices with a sharp knife & place close together in a cheese and allow to prove until doubled in size. 20cm (8") round greased cake or flan tin, cut sides up.
- Sprinkle with the remaining.
- Bake at 220°C/425°F/Gas Mark 7 for 15-20mins or until golden brown.

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

Focaccia

'Pizza'-Dough' (45m)

Yeast	1/2tsp
Strong White Flour	300g (11oz)
Olive Oil	1tbsp
Salt	1tsp
Water	170ml

- Roll and pat the dough into a 30cm x 25cm (12" x 10") rectangle.
- Make indentations over the whole dough using your fingertips.
- Add one of the following toppings:
 - 1 small red onion sliced & softened with 1tsp olive oil and 1tsp balsamic vinegar. (Do this in a bowl covered in cling film in the microwave for 1-2min).
 - 2tbsp chopped black or green olives.
 - 2 chopped cloves of garlic, sea salt and cracked black pepper corns.
 - 2tbsp chopped sundried tomatoes.
- Allow to prove in a warm place for 30mins.
- Drizzle with olive oil and bake at 190°C/375°F/Gas Mark 5 for 20-30mins or until golden at the edges and cooked well in the centre.

• Serve warm with pasta dishes.

Pizza

'Pizza'-Dough' (45m)

Yeast	1/2tsp
Strong White Flour	300g (11oz)
Olive Oil	1tbsp
Salt	1tsp
Water	170ml

- Press out dough using the heel of your hand to a 25cm (10") circle or two 25cm (10") circles for thin and crispy base.
- Allow to prove in a warm place for 10-15mins.
- Add topping of your choice and bake on 220°C/425°F/Gas Mark 7 for 15-20mins, depending on amount of topping.
 - To freeze pizza bases follow method to stage 2 and bake without toppings for 5mins. Allow to cool, freeze. To use remove from freezer immediately add topping (not too much) and bake as above stage 3.

Cake Recipes



[bake only] Bake cakes and teabreads.

⊗: Timer cannot be used

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

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



1 Mix the ingredients in a bowl.



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

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



3 Set the breadmaker. (P.12)

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

Apple & Ginger Cake 'Bake only' (55m) ⊗

Butter	100g (4oz)
Golden Syrup	200g (8oz)
Self Raising Flour	300g (11oz)
Baking Powder	3ml (1/2tsp)
Ground Cinnamon	3ml (1/2tsp)
Ground Cloves	3ml (1/2tsp)
Medium Sized Eggs, beaten	2
Tart Dessert Apples e.g. Granny Smiths, grated	2
Preserved Stem Ginger, drained and finely chopped	75g (3oz)
Demerara Sugar	1 1/2tbsp

- 1 Warm the butter and syrup until just melted. This can be done on the hob or in the microwave oven. (High power for 1min).
- 2 Sieve the flour, baking powder and spices into a bowl. Add the syrup mixture and the beaten eggs.
- 3 Add the grated apple and the chopped ginger and mix well.
- 4 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 5 Place the mixture in the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 6 Carefully sprinkle the Demerara sugar on top of the mixture.
- 7 Select Bake Only programme and enter 55mins on the timer.
- 8 After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select the Bake Only programme again and enter a further 3-5mins on the timer. If it is still just slightly sticky this will cook through during the stand period.
- 9 Take the bread pan out of the breadmaker using oven gloves. Leave to stand for 5-10mins before removing from the bread pan and allow to cool.

Banana and Walnut Loaf 'Bake only' (45m) ⊗

Soft Light Brown Sugar	50g (2oz)
Butter	75g (3oz)
Egg, medium	1
Plain Flour	225g (8oz)
Baking Powder	2tsp
Grated Rind	1 lemon
Lemon Juice	1tbsp
Medium Bananas, peeled & mashed	4
Walnuts, roughly chopped	50g (2oz)
Walnuts, finely chopped	15g (1/2oz)

- 1 Cream the butter and sugar together until soft then beat in the egg.
- 2 Add the sieved flour and baking powder together with the lemon rind and juice.
- 3 Add the mashed bananas and the roughly chopped walnuts and mix to a soft consistency.
- 4 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 5 Place the mixture in the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 6 Carefully sprinkle the finely chopped walnuts on top of the mixture.
- 7 Select Bake Only programme and enter 45mins on the timer.
- 8 After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select the Bake Only programme again and enter a further 3-5mins on the timer. If it is still just slightly sticky this will cook through during the stand period.
- 9 Take the bread pan out of the bread maker using oven gloves. Leave to stand for 5-10mins before removing from the bread pan and allowing to cool.

- Delicious spread with butter.

Boozy Cake 'Bake only' (45m) ⊗

Butter	125g (4oz)
Mixed Dried Fruit	300g (11oz)
Light Brown Soft Sugar	50g (2oz)
Juice of 1 Orange	45ml (3tbsps)
Zest of 1 Orange	
Guinness® or Caffreys®	120ml (4flox)
Bicarbonate of Soda	5ml (1tsp)
Medium Sized Eggs, beaten	2
Plain Flour	200g (7oz)
Mixed Spice	8ml (1 1/2tsp)
Topping (flaked almonds)	15g (1/2oz)
Topping (demerara sugar)	15g (1/2oz)

- 1 Heat the butter, dried fruit, sugar, zest and juice of an orange and Guinness® together until the fruit plumps up. This can be done on the hob by bringing the ingredients to the boil, stirring and then simmering for 10-15mins or heating in the microwave oven on High power for 8mins, stirring twice.
- 2 Leave to cool for 10mins, then stir in the bicarbonate of soda, this will make the mixture foam.
- 3 Stir in the eggs, flour and mixed spice, and mix well.
- 4 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 5 Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 6 Sprinkle the flaked almonds and demerara on the top of the mixture.
- 7 Select Bake Only programme and enter 45mins on the timer.
- 8 After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select the Bake Only programme again and enter a further 3-5mins on the timer. If it is still just slightly sticky this will cook through during the stand period.
- 9 Take the bread pan out of the breadmaker using oven gloves. Leave to stand for 5-10mins before removing from the bread pan and allowing to cool.

Fruit Tea Bread 'Bake only' (55m) ⊗

Mixed Dried Fruit	350g (12oz)
Chopped Dates	50g (2oz)
Chopped Walnuts	50g (2oz)
Chopped Cherries	100g (4oz)
Strong tea	300ml (10 flox)
Butter	75g (3oz)
Medium Sized Eggs, beaten	3
Plain Flour	250g (9oz)
Bicarbonate of Soda	5ml (1tsp)

- 1 Place the fruit, dates, walnuts, cherries, water and butter together and heat until the fat has melted and the liquid is hot. This can be done on the hob or in the microwave oven. (High power for 3-4mins)
- 2 Allow to cool slightly, then add eggs, flour and the bicarbonate of soda. Mix well.

- 3 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.

- 4 Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.

- 5 Select Bake Only programme and enter 55mins on the timer.

- 6 After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select the Bake Only programme again and enter a further 3-5mins on the timer. If it is still just slightly sticky this will cook through during the stand period.

- 7 Take the bread pan out of the breadmaker using oven gloves. Leave to stand for 5-10mins before removing from the bread pan and allowing to cool.

Gingerbread 'Bake only' (35m) ⊗

Demerara Sugar	25g (1oz)
Butter	75g (3oz)
Golden Syrup	50g (2oz)
Black Treacle	75g (3oz)
Plain Flour	225g (8oz)
Ground Ginger	8ml (1 1/2tsp)
Baking Powder	8ml (1 1/2tsp)
Bicarbonate of Soda	3ml (1/2tsp)
Salt	3ml (1/2tsp)
Milk	150ml (1/4 pint)
Medium Sized Egg, beaten	1

- 1 Warm sugar, butter, golden syrup and treacle together until just melted. This can be done on the hob or in the microwave oven (High power for 1min).
- 2 Stir in all of the sieved dry ingredients.
- 3 Mix in the milk and the beaten egg.
- 4 Beat thoroughly with a wooden spoon.
- 5 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 6 Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 7 Select Bake Only programme and enter 35mins on the timer.
- 8 After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select the Bake Only programme again and enter a further 3-5mins on the timer. If it is still just slightly sticky this will cook through during the stand period.
- 9 Take the bread pan out of the breadmaker using oven gloves. Leave to stand for 5-10mins before removing from the bread pan and allowing to cool.

Cake Recipes

Hazelnut and Honey Loaf 'Bake only' (50m)

Butter	175g (6oz)
Dark Brown Sugar	50g (2oz)
Honey	50g (2oz)
Eggs, medium	3
Hazelnuts, finely chopped	100g (4oz)
Self Raising Flour	225g (8oz)
Milk	60ml (4tbsp)
Topping (chocolate & hazelnut spread)	100g (4oz)
Topping (cream cheese)	50g (2oz)

- 1 Cream together the butter, sugar and honey until soft and fluffy.
- 2 Add the eggs one at a time, beating well after each addition. Stir in the hazelnuts.
- 3 Fold in the flour and mix to a soft consistency with the milk.
- 4 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 5 Place the mixture in the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 6 Select Bake Only programme and enter 50mins on the timer.
- 7 After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select the Bake Only programme again and enter a further 3-5mins on the timer. If it is still just slightly sticky this will cook through during the stand period.
- 8 Take the bread pan out of the breadmaker using oven gloves. Leave to stand for 5-10mins before removing from the bread pan and allowing to cool.
- 9 Beat the chocolate spread & cream cheese together & spread on the top of the cooled loaf.

Coffee & Pecan Nut Cake 'Bake only' (50m)

Butter	225g (8oz)
Light Muscovado Sugar	100g (4oz)
Eggs, medium	3
Pecan Nuts, finely chopped	75g (3oz)
Self Raising Flour	225g (8oz)
Baking Powder	1tsp
Strong Fresh Coffee	2-3tbsp

- Optional Topping:

Mascarpone Cheese	150g (5oz)
Icing Sugar	100g (4oz)
Strong Fresh Coffee	1tbsp

- 1 Cream together the butter, sugar until soft and fluffy.
- 2 Add the eggs one at a time, beating well after each addition. Stir in the Pecan nuts.

- 3 Fold in the flour and mix to a soft consistency with the coffee.
- 4 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 5 Place the mixture in the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 6 Select Bake Only programme and enter 50mins on the timer.
- 7 After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select the Bake Only programme again and enter a further 3-5mins on the timer. If it is still just slightly sticky this will cook through during the stand period.
- 8 Take the bread pan out of the breadmaker using oven gloves. Leave to stand for 5-10mins before removing from the bread pan and allowing to cool.
- 9 Beat the mascarpone cheese and icing sugar together with the coffee & spread on the top of the cooled loaf.

Cherry & Marzipan Cake 'Bake only' (55m)

Golden Caster Sugar	50g (2oz)
Butter	175g (6oz)
Eggs, medium	3
Self Raising Flour	225g (8oz)
Glace Cherries, chopped	100g (4oz)
Marzipan, grated	75g (3oz)
Milk	60ml (4tbsp)
Toasted, Flaked Almonds	15g (1/2oz)

- 1 Cream the butter and sugar together until soft then beat in the eggs, one at a time.
- 2 Add the flour with the cherries & grated marzipan, mix well with the milk to a soft consistency.
- 3 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 4 Place the mixture in the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 5 Carefully sprinkle the toasted almonds on top of the mixture.
- 6 Select Bake Only programme and enter 55mins on the timer.
- 7 After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select the Bake Only programme again and enter a further 3-5mins on the timer. If it is still just slightly sticky this will cook through during the stand period.
- 8 Take the bread pan out of the breadmaker using oven gloves. Leave to stand for 5-10mins before removing from the bread pan and allowing to cool.

Soda Bread 'Bake only' (45m)

Plain Flour	400g (14oz)
Bicarbonate of Soda	1tsp
Sugar	1tsp
Salt	1/2tsp
Buttermilk	270ml
Milk	30ml

- 1 Sieve the flour and bicarbonate of soda into a bowl and mix well. Then add sugar and salt.
- 2 Add the buttermilk and milk, mixing quickly to form a soft dough.
- 3 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 4 Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 5 Select Bake Only programme and enter 45mins on the timer.
- 6 After baking test with a skewer to see if the bread is cooked. If the bread does require extra time, select the Bake Only programme again and enter a further 3-5mins on the timer.
- 7 Remove the bread out of the pan using oven gloves and allow to cool.

Wholemeal Soda Bread 'Bake only' (45m)

Self Raising Wholemeal Flour	400g (14oz)
Bicarbonate of Soda	1tsp
Salt	1tsp
Medium Sized Eggs, beaten	2
Buttermilk	320ml

- 1 Place flour and bicarbonate of soda into a bowl and mix well. Then add salt.
- 2 Add the beaten eggs and buttermilk, mixing quickly to form a soft dough.
- 3 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 4 Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 5 Select Bake Only programme and enter 45mins on the timer.
- 6 After baking test with a skewer to see if the bread is cooked. If the bread does require extra time, select the Bake Only programme again and enter a further 3-5mins on the timer.
- 7 Remove the bread out of the pan using oven gloves and allow to cool.

Yeast and Dairy Free Spelt Loaf 'Bake only' (45m)

Spelt Flour	400g (14oz)
Bicarbonate of Soda	1tsp
Salt	1tsp
Medium Sized Eggs, beaten	2
Soya milk	320ml

- 1 Place flour and bicarbonate of soda into a bowl and mix well. Then add salt.
- 2 Add the beaten eggs and soya milk, mixing quickly to form a soft dough.
- 3 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 4 Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 5 Select Bake Only programme and enter 45mins on the timer.
- 6 After baking test with a skewer to see if the bread is cooked. If the bread does require extra time, select the Bake Only programme again and enter a further 3-5mins on the timer.
- 7 Remove the bread out of the pan using oven gloves and allow to cool.

Cornbread 'Bake only' (50m)

Plain Flour	150g (5oz)
Fine Cornmeal or Polenta	150g (5oz)
Baking Powder	1tbsp
Salt	1tsp
Eggs, medium	2
Carton Buttermilk	284ml
Milk	100ml
Butter, melted and cooled	50g (2oz)

- 1 Combine flour, cornmeal, baking powder and salt into a bowl and mix well.
- 2 Beat the eggs with the buttermilk, milk and butter in another bowl.
- 3 Pour the egg mixture into the dry ingredients and stir to a smooth batter.
- 4 Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
- 5 Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
- 6 Select Bake Only programme and enter 50mins on the timer.
- 7 After baking test with a skewer to see if the bread is cooked. If the bread does require extra time, select the Bake Only programme again and enter a further 3-5mins on the timer.
- 8 Remove the bread out of the pan using oven gloves and allow to cool.

Care & Cleaning

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

■ To avoid damaging your breadmaker...

- Do not use anything abrasive! (cleansers, scouring pads etc)
- Do not wash any part of your breadmaker in the dishwasher!
- Do not use benzene, thinners, or alcohol!
- Keep your breadmaker clean and dry.

Raisin nut dispenser (SD-255 only)

Remove and wash with water.



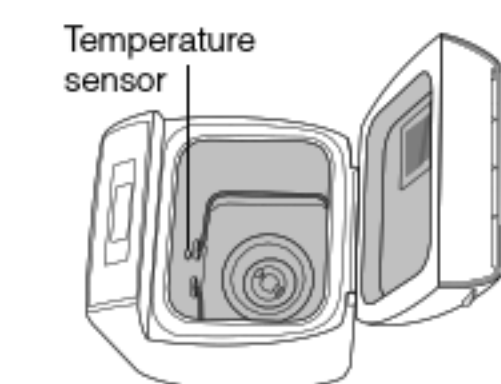
- Wash after each use to remove any residue.

Body and lid

Wipe with a damp cloth.



- Wipe gently to avoid damaging the temperature sensor.



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

Dispenser lid (SD-255 only)

Remove and wash with water.



- Align the connections and detach the lid. (Wait until the machine has cooled down first, because it will be very hot immediately after use)
- Take care not to damage the seal. (Damage could lead to leakage of steam, condensation, or deformation)

Bread pan & kneading blade

Wash the kneading blade in warm soapy water.



- Ensure the area around the shaft is cleaned thoroughly.
- If cannot remove the kneading blade, soak in warm water for 5-10 minutes.



- Put water inside the pan only. Do not submerge the pan in water.

Measuring spoon & cup

Wash with water.



- Not dishwasher safe

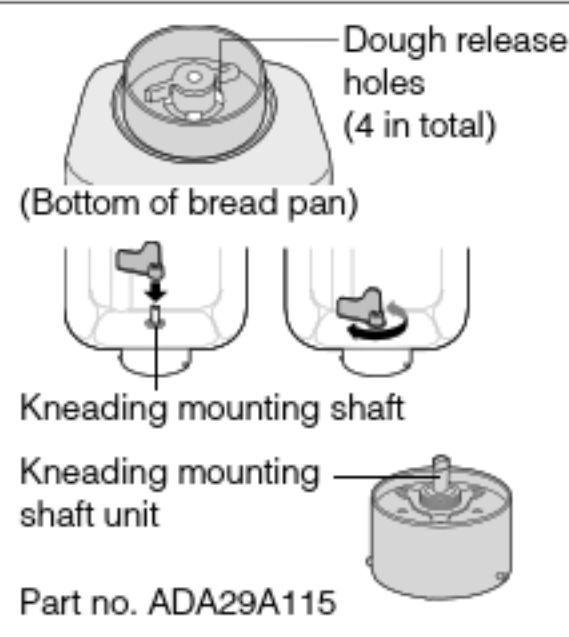
Troubleshooting

Before calling for service, please check through this section.

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

Troubleshooting

Before calling for service, please check through this section.

Problem	Cause → Action
There is excess flour around the bottom and sides of my bread.	<ul style="list-style-type: none"> You have used too much flour, or you are not using enough liquid. <ul style="list-style-type: none"> → Check the recipe and measure out the correct amount using scales for the flour or the measuring cup provided for liquids.
Why has my bread not mixed properly?	<ul style="list-style-type: none"> You haven't put the kneading blade in the bread pan. <ul style="list-style-type: none"> → Make sure the blade is in the pan before you put in the ingredients. There has been a power failure, or the machine has been stopped during breadmaking. <ul style="list-style-type: none"> → The machine switches off if it is stopped for more than ten minutes. You might be able to start the loaf again, though this might give poor results if kneading had already begun. The kneading mounting shaft in the bread pan is stiff and does not rotate. <ul style="list-style-type: none"> → If the kneading mounting shaft does not rotate when the blade is attached, you will need to replace the kneading mounting shaft unit (consult the place of purchase or a Panasonic service centre).
My bread has not been baked.	<ul style="list-style-type: none"> The 'DOUGH' option was selected. <ul style="list-style-type: none"> → The 'DOUGH' option does not include a baking process. There has been a power failure, or the machine has been stopped during breadmaking. <ul style="list-style-type: none"> → The machine switches off if it is stopped for more than approx. ten minutes. You can try baking the dough in your oven if it has risen and proved. There is not enough water and the motor protection device has activated. This only happens when the unit is overloaded and excessive force is applied to the motor. <ul style="list-style-type: none"> → Visit place of purchase for a service consultation. Next time, check the recipe and measure out the correct amount using the measuring cup provided for liquid and scales for weighing flour.
Dough leaks out of the bottom of the bread pan.	<ul style="list-style-type: none"> A small amount of dough will escape through the four holes (so that it does not stop the rotating parts from rotating). This is not a fault, but check occasionally that the kneading mounting shaft rotate properly. <ul style="list-style-type: none"> → If the kneading mounting shaft does not rotate when the blade is attached, you will need to replace the kneading mounting shaft unit (from our Customer Support dept on 08705 357357 or write to the UK address on the back cover).  <p style="text-align: center;">Part no. ADA29A115</p>
The sides of my bread have collapsed and the bottom is damp.	<ul style="list-style-type: none"> You have left the bread in the bread pan for too long after baking. <ul style="list-style-type: none"> → Remove the bread promptly after baking. There has been a power failure, or the machine has been stopped during breadmaking. <ul style="list-style-type: none"> → The machine switches off if it is stopped for more than ten minutes. You may try baking the dough in your oven.

Problem	Cause → Action
The kneading blade rattles.	<ul style="list-style-type: none"> This is because the blade fits loosely on the shaft. (This is not a fault)
I can smell burning while the bread is baking.	<ul style="list-style-type: none"> Ingredients may have been spilt on the heating element. <ul style="list-style-type: none"> → Sometimes a little flour, raisins or other ingredients may be flicked out of the bread pan during mixing. Simply wipe the element gently after baking once the breadmaker has cooled down.
Smoke is coming out of the steam vent.	<ul style="list-style-type: none"> The dough is a little stiff. <ul style="list-style-type: none"> → Allow the bread to cool completely before removing the blade carefully. Some types of flour absorb more water than others, so try adding an extra 10-20ml of water next time. Crust has built up underneath the blade. <ul style="list-style-type: none"> → Wash the blade and its spindle after each use.
The kneading blade stays in the bread when I remove it from the bread pan.	<ul style="list-style-type: none"> The steam remaining in the bread after cooking can pass into the crust and soften it slightly. <ul style="list-style-type: none"> → To reduce the amount of steam, try using 10-20ml less water.
The crust creases and goes soft on cooling.	<ul style="list-style-type: none"> To make your bread crispier, you could use the 'french' mode or the 'DARK' crust colour option, or even bake it in the oven at 200°C/gas mark 6 for an extra 5-10 minutes.
How can I keep my crust crispy?	<ul style="list-style-type: none"> It was too hot when you sliced it. <ul style="list-style-type: none"> → Allow your bread to cool on rack before slicing to release the steam.
My bread is sticky and slices unevenly.	<ul style="list-style-type: none"> The unit is hot (above 40°C/105°F). <ul style="list-style-type: none"> → Allow the unit to cool down to below 40°C/105°F before using it again (TEMP will disappear, and the red operation light will go out).
TEMP appears on the display.	<ul style="list-style-type: none"> There has been a power failure for approx. 10 minutes (the plug has been accidentally pulled out, or the breaker has been activated), or there is another problem with the power supply. <ul style="list-style-type: none"> → The operation will not be affected if the problem with the power supply is only momentary. The breadmaker will operate again if its power is restored within 10 minutes, but the end result may be affected.
POWER ALERT appears on the display.	<ul style="list-style-type: none"> There has been a power failure for a certain amount of time (differs depending on the circumstances-e.g. mains power failure, unplugging, malfunctioning fuse or breaker). <ul style="list-style-type: none"> → Remove the ingredients and start again using new.
0:00 appears on the display.	