

the Baker's Oven™

Instruction Book - BBM100



Breville®

BREVILLE RECOMMENDS SAFETY FIRST

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

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Carefully read all instructions before operation and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the oven for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the oven near the edge of a bench or table during operation.
- Ensure the surface is level, clean and free of water, flour and other substances. Vibration during the kneading cycles may cause the bread machine to move slightly.
- Do not operate the oven on a sink drain board.
- Do not place the oven on or near a hot gas or electric burner, or where it could touch a heated oven. Position the appliance at a minimum distance of 10cm away from walls. This will help prevent the possibility of discolouration due to radiated heat.

- Always operate the oven on a stable and heat-resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Always ensure the oven is properly assembled before connecting to a power outlet and operating. Follow the instructions provided in this book.
- The oven is not intended to be operated by means of an external timer or separate remote control system.
- The lid and the outer surface may get hot when the appliance is operating.
- The temperature of accessible surfaces may be high when the appliance is operating.
- Do not touch hot surfaces. Allow the oven to cool before cleaning any parts.
- Steam vents are very hot during baking. Do not place anything on top of the lid.
- Do not cover the air vents when the oven is in use.
- Use oven mitts when removing the hot bread pan and the bread from the pan.
- Do not place any ingredients directly into the baking chamber. Place ingredients into the bread pan only.
- Do not place fingers or hands inside the oven while in operation. Avoid contact with moving parts.
- Ensure that the oven is switched off and then unplugged from the power outlet when not in use and before cleaning.
- Do not immerse the bread pan in water. Doing so may interfere with the free movement of the shaft. Wash only the interior of the bread pan.

- Do not leave the lid standing open for extended periods of time.
- Always ensure the kneading blade is removed from the base of the baked loaf prior to slicing.
- Keep the inside and outside of the appliance clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock do not immerse the power cord, power plug or appliance in water or any other liquid.
- The 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.

- It is recommended to regularly inspect the appliance. To avoid a hazard do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The installation of a residual current device (safety switch is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.



CAUTION

The lid and the outer surface may get hot when the appliance is operating. The temperature of accessible surfaces may be high when the appliance is operating.

Steam vents are very hot during baking.

FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS



Components



- A. Large viewing window
- B. Lid
- C. LED Screen
- D. 13 hour PRESET TIMER
- E. Easy to use Control panel/MENU
9 automatic programs for bread and dough.
- F. START/STOP button
- G. CRUST button
3 crust colours available.
- H. Power Interruption Protection
- I. Bakes 750g and 1kg loaves
- J. Bread pan (not shown)



Functions

THE CONTROL PANEL

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

LED SCREEN

The LED Screen shows firstly a setting (1-9) and crust colour (P, H or L) selected, then automatically changes to show the total time for the setting. When the START/STOP button is pressed to commence operation, the time displayed (in hours and minutes) is the time remaining until the selected setting is completed.

MENU

Press this button to select one of the 9 automatic settings available. These settings are listed on the next page. Each time the MENU button is pressed, the setting is changed and a red light illuminates alongside the setting selected. The setting selected is also shown on the LED Screen between 1 to 9.

CRUST

Press the CRUST button to select the 3 crust colours available for the bread settings only. The colour selected is shown on the LED Screen as a letter P, H or L.

P = MEDIUM crust colour

H = DARK crust colour

L = LIGHT crust colour

PRESET TIMER

Use the PRESET TIMER to delay the start of the selected program. Press the ▲ or ▼ buttons (which will move time up or down in 10 minute increments) to preset the timer (refer page 11).

START/STOP

The oven features a combined START/STOP button.

To START: Press the START/STOP button to commence the selected program or begin timer countdown for the PRESET TIMER.

To STOP: To stop and cancel the program in the mid-cycle the START/STOP button must be pressed down and held for approx. 2 seconds until the beep sounds and the LED Screen is reset. DO NOT PRESS THE START/STOP BUTTON when checking the bread as this will cancel the program. The machine will not continue to operate, in the selected program.

POWER INTERRUPTION PROTECTION

The Breville Baker's Oven has an in-built Power Interruption Protection system. If the power is interrupted for 5 minutes or less (by a power failure or accidentally switching off at the power outlet), the program will be automatically resumed when the power is restored.

BREAD AND DOUGH SETTINGS

SETTING	RANGE
1: BASIC	When the bread machine is switched on the LED Screen will show 1P (BASIC bread, MEDIUM crust colour). For a DARK or LIGHT Crust colour, press the CRUST button once for H (DARK), twice for L (LIGHT).
2: RAPID	<p>Press the MENU button once and the LED Screen will show 2P (RAPID Bread, MEDIUM crust colour). For a DARK or LIGHT Crust colour, press the CRUST button once for H (DARK), twice for L (LIGHT).</p> <p>This setting has shorter kneading and rising times.</p>
3: SWEET	<p>Press the MENU button twice and the LED Screen will show 3P (SWEET bread, MEDIUM crust colour). For a DARK or LIGHT crust colour, press CRUST button once for H (DARK), twice for L (LIGHT).</p> <p>This setting is suitable for sweeter style breads as the rising times are longer and the baking temperature is lower.</p>
4: FRENCH	<p>Press the MENU button three times and the LED Screen will show 4P (FRENCH bread, MEDIUM crust colour). For a DARK or LIGHT crust colour, press CRUST button once for H (DARK), twice for L (LIGHT).</p> <p>The setting is suitable for breads lower in fat and sugar as the rising times are longer and the baking temperature higher. It will produce a coarsely textured crumb with a harder crust.</p>
5: YEAST FREE	<p>Press the MENU button four times and the LED Screen will show 5P (YEAST FREE, MEDIUM Crust colour). For a DARK or LIGHT crust colour, press CRUST button once for H (DARK), twice for L (LIGHT).</p> <p>This setting uses doughs that rely on baking powder or bicarbonate of soda as the raising agent are used for this setting. Recipes for this cycle can be found in the Yeast free section of this book.</p>
6: WHOLE WHEAT	Press the MENU button five times and the LED Screen will show 6P (WHOLE WHEAT bread, MEDIUM crust colour). For a DARK or LIGHT crust colour, press CRUST button once for H (DARK), twice for L (LIGHT).
7: GLUTEN FREE	<p>Press the MENU button six times and the LED Screen will show 7P (GLUTEN FREE, MEDIUM crust colour) For a DARK or LIGHT crust colour, press CRUST button once for H (DARK), twice for L (LIGHT).</p> <p>This setting has one rise only and no punch down.</p>
8: BAKE ONLY	<p>Press the MENU button seven times and the LED Screen will show 8 (BAKE ONLY). Crust selection is not available on this setting.</p> <p>This setting is designed to allow extra baking of up to 1 hour if required. For those who enjoy a crispier crust, extend the baking time.</p>
9: DOUGH	<p>Press the MENU button eight times and the LED Screen will show 9 (DOUGH). Crust selection is not available on this setting.</p> <p>This setting takes 1 hour 30 minutes to complete. Remove the dough from the bread machine, hand shape, allow to rise again in a warm area then bake in a conventional oven. Instructions and recipes for Bread Rolls, Buns, Pizza and Focaccia are also included in the Dough section of this book.</p>

USING THE BAKE ONLY SETTING

The BAKE ONLY setting of the oven gives more versatility to your bread making. The BAKE ONLY setting is useful when wishing to:

- Extend the baking time if a darker or crisper loaf crust is required.
 - Crisp loaves already baked and cooled.
 - Rewarm loaves already baked and cooled.
 - Delay bake a finished dough
 - Melt or crisp toppings.
1. Place the dough or bread into the bread pan and insert into the bread machine.
 2. Press the MENU button seven times and the LED Screen will show 8 and then change automatically to 1:00.
 3. Press START/STOP button to commence operation. The BAKE ONLY setting will bake for 1 hour. This time cannot be altered. If the total hour is not required remove the bread after sufficient time had elapsed and press the START/STOP button to stop operation.

USING THE PRESET TIMER

The oven PRESET TIMER lets you wake to the aroma of freshly baked bread in the morning. You can set the timer up to 13 hours in advance before you require the baked loaf.

Recipes using perishable ingredients should not be made using the PRESET TIMER.

Step 1

To bake a loaf of bread on the BASIC MEDIUM Bread setting using the PRESET TIMER, follow steps in the baking guide to choose the type of bread you want to bake. Once bread setting and crust colour is chosen go to step 2.

Step 2

To preset the timer use the ▲ or ▼ buttons on the control panel to enter the number of hours in which you want your bread to be ready (the amount of time shown in the LED Screen will include the total setting time).

To set the time, press the ▲ button or ▼ button the appropriate number of times until you see the number of hours and minutes displayed.

Each time the ▲ button, the timer advances 10 minutes. Each time you press the ▼ button, the timer is set back 10 minutes.

Hold down the ▲ or ▼ buttons for speedier adjustments.

Step 3

Press the START/STOP button to commence operation. The colon (:) in the time displayed begins to flash indicating that the PRESET TIMER has started. The remaining time will count down in one minute increments. When the time display indicates '0:00', baking is complete.



NOTE

- Before leaving for work at 8:00am, you wish to make a loaf of White Bread and have it ready for dinner at 6:00pm (10 hours later).
- Press the ▲ button until 10:00 appears on the LED screen.
- Press the START/STOP button.
- The oven will begin making the bread at the appropriate time for it to be ready at exactly 6:00pm.
- The PRESET TIMER cannot be used with the YEAST FREE Bread, GLUTEN FREE Bread and BAKE ONLY settings.
- The PRESET TIMER cannot be used for all recipes. Individual recipes will specify if not suitable.
- It is advisable before using the PRESET TIMER for the first time to test the recipe. It is also advisable to weigh and measure ingredients accurately to ensure the correct ratio of flour, water and other ingredients is used.
- Use the oven in an area not affected by extremes of heat and coldness to ensure efficient operation.



Baking Guide

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

All recipes use local ingredients and Australian Standard Metric Measuring tools (cup, spoons and weighing scales) for accuracy in producing a 750g or 1kg loaf of bread. The actual weight of the baked loaf will vary depending on the weight of raw ingredients used.

Remove and safely discard any packaging materials and promotional labels before using the oven for the first time.

OPEN THE LID AND REMOVE THE BREAD PAN

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

Always remove the bread pan from the oven before adding ingredients to ensure ingredients are not spilt into the baking chamber and the element.

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

INSERT THE KNEADING BLADE

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

ADD INGREDIENTS INTO THE BREAD PAN

It is **IMPORTANT** that the ingredients are added in the correct order listed in the recipe and that the ingredients are measured and weighed accurately or the dough may not mix correctly or rise sufficiently.

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

- Liquid ingredients
- Fat/Oil
- Dry ingredients: salt, sugar, flour
- Yeast



NOTE

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

RETURN THE BREAD PAN TO THE MACHINE

Insert the bread pan into the machine as follows:

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

CLOSE THE LID

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

PLUG IN THE BREAD MACHINE

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

The LED Screen will show 1P then automatically change to show the total time 3:00 for the setting (BASIC bread, MEDIUM crust). A red light will illuminate beside BASIC on the MENU list on the Control Panel.

SELECT THE BREAD SETTING AND CRUST COLOUR

Press the MENU button until the LED Screen indicates the number of the required setting. The red light on the MENU list will also indicate the setting selected.

The letter P (MEDIUM crust) will also show in the LED Screen when a bread setting is selected.

Press the CRUST button once to select H (DARK crust) or twice to select L (LIGHT crust).

The crust selection is available on bread settings 1-7.

START THE BREAD MACHINE

Press the START/STOP button to commence operation. The total setting time will appear on the LED Screen. The setting time will count down in one minute increments. The colon : between the hour and the minutes displayed will flash throughout the kneading, rising and baking cycles.

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

ADD-IN INGREDIENT BEEPER

The oven features an 'Add-In Ingredient Beeper' which operates in the BASIC, RAPID, SWEET, FRENCH, WHOLE WHEAT and DOUGH settings. The bread machine will sound 10 beeps at approximately 8 minutes before the end of the second kneading cycle, indicating the time to add any additional fruit, nuts, herbs, chocolate, etc. required or as specified in the recipes.

The addition of ingredients at this time assists with keeping fruits, etc. whole, rather than being mashed through the dough making it heavy.

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

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

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



NOTE

- DO NOT PRESS THE STOP BUTTON TO ADD INGREDIENTS AS THIS WILL CANCEL THE SELECTED PROGRAM.
- RAPID BREAD and DOUGH have two rising cycles with one degassing of the dough.
- YEAST FREE BREAD has two shorter kneading cycle and no rising cycles.
- GLUTEN FREE BREAD has only one rising cycle.

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

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

REMOVE THE BREAD PAN

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

TAKE THE BREAD OUT OF THE BREAD PAN

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



NOTE

When baking is finished and the bread has been removed from the bread pan, remove the kneading blade from the pan using oven mitts. Do not remove the blade with bare hands, as it is very hot! If the kneading blade is difficult to remove from the driveshaft, pour some warm water with detergent into the pan and allow to stand for 10 minutes. The kneading blade should then be easily removed from the shaft.

SWITCH OFF AND UNPLUG THE BREAD MACHINE

Press the START/STOP button on the oven. The LED Screen will reset to 1P. Switch off at the power and remove the plug.

If wishing to make another loaf of bread, allow approximately one hour for the oven to cool before using again. Leave the lid open to help the machine cool.

If the oven is too hot it will display an error code E01 and rapid beeps will sound. The oven cannot be reprogrammed until the correct operating temperature for kneading has been reached.

To store the bread machine ensure it is completely cool, clean and dry. Place the bread pan and kneading blade into the baking chamber and close the lid. Do not place heavy objects on the lid. Store the bread machine upright.

SLICE THE BREAD

When the bread has cooled sufficiently, place the bread onto a firmly seated bread board.



TIPS

Bread slices best when allowed to cool for a minimum of 20 minutes (preferably longer). This allows the steam to escape. If you wish to serve bread warm, wrap it in foil and re-heat in an oven and not the bread maker. Ensure the paddle is not in the bottom of the baked bread loaf and slice using a serrated bread knife or electric knife. A standard flat-bladed kitchen knife is likely to tear the bread. For longer slices, place the loaf on its side and slice across.

STORE THE BREAD

Store unused bread tightly covered at room temperature for up to 2 days. Sealable plastic bags, plastic containers or a sealable bread box work well. Since homemade bread has no preservatives, it tends to dry out and become stale faster than commercially-made bread. For longer storage, place bread in a sealable plastic bag, removing any air before sealing, then place in the freezer. Bread may be frozen for up to 1 month.



TIPS

Leftover or slightly hardened bread can be used to make croutons, bread crumbs, crostini, bread pudding or stuffings.



Tips

MEASURING AND WEIGHING INGREDIENTS

With bread maker baking, the most important step is accurately measuring and weighing ingredients. The bread pan has a limited capacity so ingredients must be measured accurately to prevent overflow onto the heating elements and to ensure the recipes rise and taste properly. For best results, always accurately measure and weigh ingredients and add them to the bread pan in the order listed in the recipe.

Liquid Measuring Cups

For liquid ingredients, use transparent plastic or glass liquid measuring cups with the measurements marked clearly on the side. Do not use non-transparent plastic or metal measuring cups unless they have measurement markings on the side. Place the cup on a horizontal flat surface and view markings at eye level. The level of the liquid must be aligned to the appropriate measurement mark. An inaccurate measurement can affect the critical balance of the recipe. Liquid ingredients should be 27°C unless stated otherwise.

Dry Measuring Cups and Spoons

For dry ingredients, use plastic or metal dry measuring cups and spoons. Do not use tableware cups or spoons. It is important to spoon or scoop the dry ingredients loosely into the cup. There is no need to sift flour. Do not tap the cup or pack the ingredients into the cup unless otherwise directed eg. packed brown sugar. This extra amount can affect the critical balance of the recipe. Level the top of the cup by sweeping the excess with the back of a knife or spoon handle. Dry ingredients should be at room temperature 20°C -25°C unless stated otherwise. When using measuring spoons for either liquid or dry ingredients such as yeast, sugar, salt, dry milk or honey, measurements should be level, not heaped.

Weighing Scales

For consistent results it is recommended to use weighing scales if possible as they provide greater accuracy than measuring cups. Place a container onto the scale,

tare (or zero) the scales, then spoon or pour ingredients in until the desired weight is achieved.

All recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy in producing a 1 kg (1000g) or 750g or 500g loaf of bread.

As a general guide:

1 cup bread flour = 150g

1 cup wholemeal flour = 150g

1 cup plain flour = 150g

1 tablespoon butter = 20g

2 tablespoons butter = 40g

1 cup granulated sugar = 200g

1 cup firmly packed brown sugar = 220g

1 cup chopped nuts = 125g

1 cup dried fruits = 150g

1 cup chocolate chips = 190g

Measurement Conversion Chart

Bread maker recipes often call for some less common measurements such as an 1/8 cup. Use this chart to familiarize yourself with their equivalents.

1 teaspoon = 5g

1 tablespoon = 20g

US 1 tablespoon = 15g

¼ cup = 60ml

1/3 cup = 80ml

½ cup = 125ml

¾ cup = 180ml

1 cup = 250ml

MEASURING INGREDIENTS WHEN DEVELOPING YOUR OWN RECIPES

Use these tips to make developing or adapting a recipe easier.

LOAF SIZES

As a general formula:

2 cup flour recipe will produce a loaf that is about 500g.

3 cup flour recipe will produce a loaf that is about 750g.

4 cup flour recipe will produce a loaf that is about 1kg.



NOTE

Do not under fill or over fill the bread pan as the bread may not mix properly. The recipes in this book have been especially designed and tested to produce 500g to 1kg loaves, so may have slightly more or less flour than the general formula above. However if developing your own recipes, as a general guide, a minimum 300g and maximum 675g of total dry ingredients is recommended to ensure the dough does not rise over the bread pan.

THE VITAL INGREDIENTS

Yeast

Through a fermentation process, yeast produces carbon dioxide CO₂ gas necessary to make bread rise. Yeast feeds on carbohydrates in sugar and flour to produce this gas and requires liquid and warmth to activate.

Active dry yeast (also known as instant dried yeast) is used for breadmaking. We recommend using active dry yeast, added directly into the flour (no dissolving necessary) if the liquid ingredients are 27°C, unless stated otherwise.

When using the pre-set timer, which delays the cooking cycle; this is particularly important as the yeast should not be placed in direct contact with water, salt or sugar. This can prematurely activate or decrease the activity of the yeast and the bread may not rise.

When using the pre-set timer feature, we recommend layering the ingredients in the order listed in the recipe, making a small hollow in the centre of the flour (ensuring the hollow does not touch the water, salt or sugar layer) then placing the yeast in the hollow.



NOTE

- We do not recommend using fresh yeast in a bread maker.
- Yeast must be separate from wet ingredients, so always ensure to layer ingredients in the bread pan in the order listed in the recipe (liquids, fats, dry ingredients, yeast).

Bread Improver – Ascorbic Acid (Vitamin C)

Bread improver will help strengthen the framework of the bread resulting in a loaf that is lighter in texture, higher in volume, more stable and with enhanced keeping qualities. The ingredients in a bread improver are usually a food acid such as ascorbic acid (vitamin C) and other enzymes (amylases) extracted from wheat flours. An unflavoured, crushed vitamin C tablet or vitamin C powder can be used as a bread improver and added to the dry ingredients. As a general guide, use 1 large pinch per 3 cups of flour.

Fats

Fats, such as butter, olive oil or vegetable oil, add taste, texture, moisture and enhanced keeping qualities to breads. If butter is used, it should be cut into 2cm pieces and brought to room temperature before adding to the bread pan unless stated otherwise. Breads baked on the CRUSTY LOAF setting generally get their crisp crust and texture from the lack of fat added. However if called for, use good quality oils as the flavour of the flour and fats will be very apparent.

Milk

Milk enhances the flavour and increases the nutritional value of bread. All liquids, including milk, should be 27°C before adding to the bread pan unless stated otherwise. Fresh milk should not be substituted for dry milk unless stated in

the recipe. Dry milk (fat-free or regular) is convenient and enables you to use the pre-set timer. When using this feature with dried substitutions, add the water to the bread pan first, then add the dried substitution after the flour to keep them separate.

As a general formula:

1 cup fresh milk = 3 tablespoons dry milk powder + 1 cup water. Use 4-5 tablespoons for a richer flavour.

Salt

Salt is an important ingredient in yeast bread recipes. It not only enhances flavour, but limits the growth of yeast and inhibits rising, so be careful when measuring.

Do not increase or decrease the amount of salt shown in the recipes unless suggested. Table salt or sea salt can be used.

Sugar

Sugar provides food for the yeast, sweetness and flavour to the crumb and helps brown the crust. White sugar, brown sugar, honey and golden syrup are all suitable to use. When using honey or golden syrup it must be counted as additional liquid.

Eggs

Where eggs have been used we have used eggs with a min mass of 59g. These are best from a 700g doz. Eggs should be at room temperature before using.

Water

When bread maker baking, all liquids, particularly water, should be 27°C unless stated otherwise. This is a luke warm water. Temperatures too cool or too warm can prevent the yeast from activating.

Xanthan Gum

Xanthan gum is a thickening agent used in gluten free baking to add volume and act as a binder to retain moisture. Xanthan gum can be replaced by guar gum.



WARNING

Never use the pre-set timer for recipes that contain perishable items, such as eggs, cheese, milk, cream and meats.

FLOURS

Bread Flour

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

Bread flour, also known as bakers flour or bread maker flour is a high protein (gluten), white flour. For bread maker baking, we recommend using bread flour over plain flour as it produces a tall, springy loaf.

Keep flour in a secure, airtight container. There is no need to sift flour when bread maker baking.

Rye Flour

Rye flour is a low protein (gluten) flour traditionally used to make pumpernickel and black breads. Rye flour must generally always be mixed with a high proportion of bread flour as it does not contain enough gluten to develop the structure for a high, even-grained loaf.

Self-raising Flour

Self-raising flour is not recommended for bread maker baking except for cakes as it contains leavening ingredients that interfere with bread making. This flour is more suited for biscuits, scones, shortcakes, pancakes or waffles.

Wholemeal Flour

Wholemeal flour is milled from the entire wheat kernel, hence it contains all the bran, germ and flour of the whole wheat grain. Although breads baked with wholemeal will be higher in fibre, the loaf is generally smaller and heavier than white loaves.

GLAZES

Glazes enhance the flavour of baked breads and give them a professional finish. After glazing, breads can be sprinkled with your favourite seeds and toppings eg. poppy, sesame or caraway seeds.

Egg Glaze

Use 1 egg white or 1 whole egg plus 1 tablespoon of water. Brush over dough before baking.

Melted Butter Crust

Brush melted butter over just-baked bread for a softer, more tender crust.

Milk Glaze

Brush milk or cream over just-baked bread for a softer, shiny crust.

Sweet Icing Glaze

Mix 1 cup sifted icing sugar with 1 to 2 tablespoons of milk until smooth. Drizzle over raisin bread or sweet breads when they are almost cool.



FAQ

ABOUT INGREDIENTS

Can other bread recipes be made in this machine?

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

Can fresh milk be used instead of dry milk?

Yes, but not when using the PRESET TIMER. Bread made with fresh milk will have a heavier texture than bread made with milk powder. If using fresh milk substitute the water with fresh milk and omit the milk powder. Scald the milk then cool before adding to the other dough ingredients.

Can butter or margarine be used in place of oil?

Yes, but the bread crumb may appear a more creamy or yellow colour. For 1 tablespoon oil use 20g butter or margarine.

Can other sweetening agents be used in place of sugar?

Yes, honey, golden syrup or brown sugar can be used. Do not use powdered or liquid artificial sweeteners. However granulated SPLENDA was successfully tested during recipe development. When substituting honey or similar sweet liquids for sugar, reduce the water by the same amount.

Can salt be omitted?

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

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

To ensure all dry ingredients are mixed with water and to avoid the yeast activating prematurely with the water when using the PRESET TIMER.

ABOUT BAKING BREAD

The programmed setting has been interrupted by a power failure or switched off at the power outlet during the bread making process. What can I do?

If the power is accidentally turned off for 5 minutes or less during the operation, the oven has a 5 minute memory function, that will automatically resume bread making, where it was interrupted, when power is restored.

If the operation cannot be resumed or the setting is cancelled during the kneading stage – Re-select the bread setting again and allow dough to re knead and continue through the rising and baking process. The result may be a loaf higher in volume and lighter in texture. During the rising stage – Turn the bread maker off. Leave the dough in the pan and in the baking chamber with the lid closed. Allow the dough to rise until almost near the top of the pan. Turn the bread maker on. Select the BAKE ONLY setting. Press the START/STOP button. During the baking cycle – Select the BAKE ONLY setting. Press the START/STOP button.

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

The bread machine will automatically go into a keep warm cycle, (in the BASIC, RAPID, WHOLE WHEAT, YEAST FREE, GLUTEN FREE, FRENCH and SWEET settings) holding the temperature of the bread for up to 60 minutes. However, as the loaf cools it gives off steam which cannot escape from the bread pan. The bread crust may become soft and the loaf may slightly lose its shape.

Why did the bread not rise?

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

Why do large holes appear inside the bread?

Occasionally air bubbles will concentrate at a certain location during the last rising and will bake in that state.

This could be caused by too much water and/or yeast or insufficient flour. Check the recipe ingredients and method of weighing/measuring.

Why does the top of the bread collapse?

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

Why does bread colour differ?

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

Are the room and water temperatures important?

Yes, room and water temperature influences yeast activity and therefore can affect the quality of your bread. The average room temperature is approximately 20–25°C. Water at room temperature should also be used.



NOTE

NEVER use hot water as it will kill the yeast.

ABOUT USING THE PRESET TIMER

Why can't the PRESET TIMER be set past 13 hours?

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

Why can't some ingredients be used with the PRESET TIMER?

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

Why did the packet bread mix not work when I used the correct measurements?

When using a pre packed bread mix you may still need to adjust the water or yeast quantities depending on the results. If your bread sinks in the middle try reducing the water by 20–40ml and increasing the yeast by ¼ teaspoon. This may help.



Care & Cleaning

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

BREAD MAKER

The inside and outside of the bread maker and lid should be wiped with a soft, damp cloth then dried thoroughly. If overspills, such as flour, nuts, sultanas, etc. occur in the baking chamber, carefully remove, using a damp cloth. Before re-using your bread machine ensure that all parts are completely dry.



NOTE

NEVER immerse the bread maker or the bread pan in water.

BREAD PAN AND KNEADING BLADE

The inside of the bread pan and kneading blade are coated with a high quality, non-stick coating. As with any non-stick coated surface, NEVER use metal utensils or abrasive cleaners on these items.

To clean the bread pan and blades:

1. Half fill the pan with warm soapy water (use a non-abrasive detergent), allow to stand for 10–20 minutes.
2. Remove the kneading blade and clean both blade and inside of bread pan using a soft cloth. Be sure to remove any crust or dough that may become lodged around the drive shaft and the kneading blade.



NOTE

- Do not use harsh cleaners, abrasives, brushes or steel wool.
- Never wash the bread pan or kneading blade in the dishwasher.
- Some discolouration may appear on the bread pan over time. This is a natural effect cause by moisture and steam and will not affect the bread in any way.

STORAGE

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

REPLACEMENT BREAD PAN AND BLADES

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

SPARE PARTS

Replacement parts are available from Breville Spare Parts:



Troubleshooting

PROBLEM		BREAD SINKS IN THE CENTRE	OVER BROWNE	STICKY PATCH ON TOP OF BREAD	DOUGHY CENTRE
Flour	Not measured correctly	•		•	•
	Low % protein	•			•
	Passed use-by-date	•			
	Self raising flour used	•			•
Sugar	Not measured correctly	•	•	•	•
Salt	Not measured correctly	•			
Water/liquid	Not measured correctly	•		•	
	Too hot	•			
	Too cold				
Yeast	Not measured correctly	•		•	
Bread mix	Not measured correctly	•		•	•
	Used in place of flour	•	•	•	•
Room Temperature	Too hot	•			
	Too hot	•			

HEAVY DENSE TEXTURE	COARSE HOLEY TEXTURE	BREAD RISES TOO MUCH	BREAD DOESN'T RISE ENOUGH	CORRECTIVE ACTION	REF PAGE
•		•	•	Check method of weighing/measuring ingredients	18
			•	Use suitable high protein flour or add gluten flour	21
•			•	Discard and use fresh flour	21
•			•	Use bread or plain flour - self-raising flour already contains baking powder as the raising agent	21
•	•	•	•	Use metric measuring spoons	18
			•	Use metric measuring spoons	18
•	•	•	•	Check method of weighing/measuring	18
			•	Water must be between 20-25°C	20
			•	Water must be between 20-25°C	20
			•	Use metric measuring spoons	18
•	•	•	•	Check method of weighing/measuring	18
•	•	•	•	Bread mix already contains salt, sugar, etc. and cannot be substituted for flour	21
		•	•	Room temperature must be less than 28°C	
			•	Room temperature must be more than 10°C	

PROBLEM	MACHINE WILL NOT OPERATE	ERROR CODE E01 ON LED SCREEN	INGREDIENTS NOT MIXED	BREAD NOT BAKED
Appliance unplugged	•		•	•
Kneading blade not on shaft			•	
Selected setting incorrect				•
Power interruption			•	•
START/STOP button pressed after starting machine			•	•
Machine has not cooled from previous use	•	•		
Lid opened during rising or baking				
Hot bread left in pan too long				
Incorrect crust colour selection				
START/STOP button not pressed	•		•	
Bread pan unseated			•	

BREAD RISES TOO MUCH	BAKED BREAD IS DAMP	UNDER BROWNE D CRUST	PRESET TIMER DID NOT FUNCTION	BREAD NOT SUFFICIENTLY BAKED	LOAF IS SMALL
			•		
		•			
•					
				•	
		•		•	•
	•				
		•			
			•		
				•	

ERROR DETECTION

When the Start/STOP button has been pressed to begin the process and there is a problem relating to the sensor, beeps will sound twice and then the LED Screen will flash the particular error message specific to the problem.

There are 4 different error messages

ERROR MESSAGE	PROBLEM	CORRECTION
E01	ATTEMPTING TO USE THE BREAD MACHINE SHORTLY AFTER A LOAF HAS BEEN BAKED AND ITS INTERIOR WILL STILL BE WARM, THAT IS THE SENSOR TEMPERATURE WILL STILL BE ABOVE 40°C.	<ul style="list-style-type: none">• Press START/STOP to reset, open the lid, remove the bread pan and allow the oven cavity sufficient time to cool. Refer to Beginner's Guide to Baking Your First Loaf.
E00	THE BREAD MACHINE IS USED IN AN EXTREMELY COLD ENVIRONMENT.	<ul style="list-style-type: none">• Place the bread machine in a warmer environment. Recommended room temperature 20–25°C.
EEE	THERE IS A PROBLEM WITH THE CIRCUIT.	<ul style="list-style-type: none">• Contact your nearest authorised Breville Service Centre.
HHH	THERE IS A PROBLEM WITH THE CIRCUIT.	<ul style="list-style-type: none">• Contact your nearest authorised Breville Service Centre.



Recipes

TRADITIONAL FAVOURITES



NOTE

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

Method

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from the outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press MENU for the setting as specified in the following recipes.
5. To change crust colour press CRUST to H for DARK, P for MEDIUM or L for LIGHT.
6. Press START/STOP to commence operation.
7. After baking, press START/STOP. Remove bread from bread maker and bread pan.
Cool on rack.

SEQUENCE FOR BASIC SETTING

CRUST	1ST KNEAD	2ND KNEAD	1ST RISE	PUNCH DOWN	2ND RISE	PUNCH DOWN	3RD RISE	BAKE TIME	TOTAL TIME
LIGHT	2 min	28 min	20 min	15 secs	20 min	10 secs	50 min	60 min	3hr 00min*
MEDIUM	2 min	28 min	20 min	15 secs	20 min	10 secs	50 min	60 min	3hr 00min*
DARK	2 min	28 min	20 min	15 secs	20 min	10 secs	50 min	60 min	3hr 00min*

* Baking temperature automatically adjusts for each crust colour.

BASIC WHITE BREAD

INGREDIENTS	1KG	750G
Water	370ml	290ml
Oil	2 tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons
Sugar	2 tablespoons	1½ tablespoons
Bread flour	650g / 4½ cups	450g / 3 cups
Milk powder	2 tablespoons	1 tablespoon
Bread improver	1 teaspoon	¾ teaspoon
Yeast: Active Dry	1¾ teaspoons	1½ teaspoons
SETTING: 1 (BASIC) P-MEDIUM, H-DARK OR L-LIGHT		

MILK BREAD

Not suitable for the preset timer

INGREDIENTS	1KG	750G
Full cream milk, scalded and cooled	375ml	310ml
Oil	1 tablespoon	3 teaspoons
Salt	1¾ teaspoons	1½ teaspoons
Sugar	2 tablespoons	1½ tablespoons
Bread flour	600g / 4cups	450g / 3 cups
Bread improver	1 teaspoon	¾ teaspoon
Yeast: Active Dry	1¾ teaspoons	1½ teaspoons
SETTING: 3 (SWEET) P-MEDIUM, H-DARK OR L-LIGHT		

ADD-IN BEEPS

The Baker's Oven beeps 10 times at 8 minutes before the end of the second kneading cycle. Extra ingredients such as fruit, nuts, etc. should be added at this time.

FRENCH BREAD

INGREDIENTS	1KG	750G
Water	375ml	310ml
Oil	3 teaspoons	2 teaspoons
Salt	2 teaspoons	1½ teaspoons
Sugar	3 teaspoons	2 teaspoons
Bread flour	650g / 4½ cups	500g / 3½ cups
Bread improver	1 teaspoon	¾ teaspoon
Yeast: Active Dry	1¾ teaspoons	1¼ teaspoons
SETTING: 4 (FRENCH)P-MEDIUM, H-DARK OR L-LIGHT		

SEQUENCE FOR WHOLE WHEAT SETTING

CRUST	1ST KNEAD	2ND KNEAD	1ST RISE	PUNCH DOWN	2ND RISE	PUNCH DOWN	3RD RISE	BAKE TIME	TOTAL TIME
LIGHT	2 min	28 min	30 min	15 secs	25 min	10 secs	70 min	65 min	3hr 40min*
MEDIUM	2 min	28 min	30 min	15 secs	25 min	10 secs	70 min	65 min	3hr 40min*
DARK	2 min	28 min	30 min	15 secs	25 min	10 secs	70 min	65 min	3hr 40min*

* Baking temperature automatically adjusts for each crust colour.

ADD-IN BEEPS

The Baker's Oven beeps 10 times at 8 minutes before the end of the second kneading cycle. Extra ingredients such as fruit, nuts, etc. should be added at this time.

100% WHOLEMEAL BREAD

INGREDIENTS	1KG	750G
Water	385ml	325ml
Oil	2 tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons
Sugar	2 tablespoons	1 tablespoon
Wholemeal plain flour	600g / 4 cups	450g / 3 cups
Gluten flour	2 tablespoons	1 tablespoon
Bread improver	1 teaspoon	¾ teaspoon
Milk powder	2 tablespoons	1½ tablespoons
Yeast: Active Dry	2½ teaspoons	1¾ teaspoons
SETTING: 6 (WHOLE WHEAT) P-MEDIUM, H-DARK OR L-LIGHT		

MULTIGRAIN BREAD

INGREDIENTS	1KG	750G
Water	375ml	325ml
Oil	3 tablespoons	2 tablespoons
Salt	2 teaspoons	1½ teaspoons
Sugar	3 tablespoons	2 tablespoons
Bread flour	375g / 2½ cups	300g / 2 cups
Wholemeal plain flour	225g / 1½ cups	150g / 1 cup
Gluten flour	2 tablespoons	1 tablespoon
Milk powder	2 tablespoons	1½ tablespoons
Bread improver	1 teaspoon	¾ teaspoon
Sunflower seeds	3½ tablespoons	3 tablespoons
Kibble wheat	3½ tablespoons	3 tablespoons
Whole linseeds	2½ tablespoons	2 tablespoons
Sesame seeds	2½ tablespoons	2 tablespoons
Cracked buckwheat	1½ tablespoons	1 tablespoon
Yeast: Active Dry	2 teaspoons	1½ teaspoons
SETTING: 6 (WHOLE WHEAT) P-MEDIUM, H-DARK OR L-LIGHT		

Gluten flour is available from some health food stores. If unable to find, this can be omitted.

FLAVOURED WHITE BREAD

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

METHOD

1. Place all ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press MENU to the setting as specified in the following recipes.
5. To change crust colour press CRUST to H for DARK, P for MEDIUM or L for LIGHT.
6. Press START/STOP to commence operation.
7. After baking, press START/STOP. Remove bread from the bread maker and bread pan. Cool on rack.

ADD-IN BEEPS

The Baker's Oven beeps 10 times at 8 minutes before the end of the second kneading cycle. Extra ingredients such as fruit, nuts, etc. should be added at this time.

PEANUT SATE BREAD

INGREDIENTS	1KG	750G
Water	330ml	270ml
Oil	2 tablespoons	1 tablespoon
Laksa Curry Mix or Mild curry powder	2 teaspoons	1 teaspoon
Salt	1¼ teaspoons	1 teaspoon
Sugar	2 tablespoons	1 tablespoon
Bread flour	600g / 4 cups	450g / 3 cups
Gluten flour	1 tablespoon	3 teaspoons
Bread improver	1 teaspoon	¾ teaspoon
Milk powder	2 tablespoons	1½ tablespoons
Yeast: Active Dry	1¾ teaspoons	1½ teaspoons

ADD AT THE BEEPS

Crushed nuts	75g / ½ cup	50g / 1/3 cup
SETTING: 1 (BASIC) P-MEDIUM, H-DARK OR L-LIGHT		

CHEDDAR & BACON BREAD

INGREDIENTS	1KG	750G
Water	310ml	260ml
Oil	3 tablespoons	2 tablespoons
Salt	1¾ teaspoons	1½ teaspoons
Sugar	2½ tablespoons	2 tablespoons
Bread flour	600g / 4 cups	450g / 3 cups
Gluten flour	1 tablespoon	3 teaspoons
Bread improver	1 teaspoon	¾ teaspoon
Milk powder	2 tablespoons	1½ tablespoons
Yeast: Active Dry	1½ teaspoons	1¼ teaspoons
ADD AT THE BEEPS		
Bacon, finely chopped	75g / ½ cup	50g / ⅓ cup
Cheddar cheese, finely grated	75g / ½ cup	50g / ⅓ cup
SETTING: 1 (BASIC) P-MEDIUM, H-DARK OR L-LIGHT		

SWEET CORN & CAPSICUM BREAD

INGREDIENTS	1KG	750G
Water	250ml	200ml
Oil	3 tablespoons	2 tablespoons
Salt	2 teaspoons	1½ teaspoons
Sugar	2½ tablespoons	2 tablespoons
Canned creamed corn	⅓ cup	¼ cup
Bread flour	600g / 4 cups	450g / 3 cups
Milk powder	2 tablespoons	1½ tablespoons
Gluten flour	3 teaspoons	2 teaspoons
Bread improver	1 teaspoon	¾ teaspoon
Cajun seasoning	1 teaspoon	½ teaspoon
Yeast: Active Dry	1¾ teaspoons	1½ teaspoon
COMBINE THE FOLLOWING AND ADD AT THE BEEPS		
Canned corn kernels, drained and dried	3 tablespoons	2 tablespoons
Red capsicum, finely chopped	3 tablespoons	2 tablespoons
Bread flour	1 tablespoon	3 teaspoons
SETTING: 1 (BASIC) P-MEDIUM, H-DARK OR L-LIGHT		

GRAIN MUSTARD & HERB BREAD

INGREDIENTS	1KG	750G
Water	300ml	250ml
Oil	3 tablespoons	2 tablespoons
Salt	1½ teaspoons	1 teaspoon
Sugar	2½ tablespoons	2 tablespoons
Bread flour	600g / 4 cups	450g / 3 cups
Bread improver	1 teaspoon	¾ teaspoon
Milk powder	2 tablespoons	1½ tablespoons
Wholegrain mustard	1 tablespoon	3 teaspoons
Yeast: Active Dry	1¾ teaspoons	1½ teaspoons
ADD AT THE BEEPS		
Fresh mixed herbs of your choice, chopped	½ cup	¼ cup
SETTING: 1 (BASIC) P-MEDIUM, H-DARK OR L-LIGHT		

MEDITERRANEAN FLAVOUR BREAD

INGREDIENTS	1KG	750G
Water	375ml	310ml
Oil	3 teaspoons	2 teaspoons
Salt	2 teaspoons	1¾ teaspoons
Sugar	3 teaspoons	2 teaspoons
Bread flour	600g / 4 cups	450g / 3 cups
Bread improver	1 teaspoon	¾ teaspoon
Yeast: Active Dry	1¾ teaspoons	1½ teaspoons
ADD AT THE BEEPS		
Pepperoni, finely chopped	¼ cup	2 tablespoons
Mozzarella cheese, grated	¼ cup	2 tablespoons
Olives, sliced and seeded	2 tablespoons	1 tablespoon
Sun-dried tomatoes, finely chopped	2 tablespoons	1 tablespoon
Pesto	1 tablespoon	3 teaspoons
SETTING: 4 (FRENCH) P-MEDIUM, H-DARK OR L-LIGHT		

FLAVOURED SWEET BREAD

Most of the recipes in this section have the addition of nuts, chocolate, sultanas or other flavour enhancing ingredients. The addition occurs mostly at the sound of the beeps towards the end of the second kneading cycle. Therefore these recipes are not suitable to use with the PRESET TIMER.



NOTE

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

METHOD

1. Place all ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from the outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press MENU to the setting as specified in the following recipes.
5. To change crust colour, press CRUST to H for DARK, P for MEDIUM or L for LIGHT.
6. Press START/STOP to commence operation.
7. After baking, press START/STOP. Remove the bread from the bread maker and bread pan.
Cool on rack.

SEQUENCE FOR SWEET SETTING

CRUST	1ST KNEAD	2ND KNEAD	1ST RISE	PUNCH DOWN	2ND RISE	PUNCH DOWN	3RD RISE	BAKE TIME	TOTAL TIME
LIGHT	2 min	23 min	30 min	15 secs	40 min	10 secs	55 min	55 min	3hr 20min*
MEDIUM	2 min	23 min	20 min	15 secs	50 min	10 secs	65 min	65 min	3hr 20min*
DARK	2 min	23 min	30 min	15 secs	40 min	10 secs	50 min	50 min	3hr 20min*

* Baking temperature automatically adjusts for each crust colour.

ADD-IN BEEPS

The Baker's Oven beeps 10 times at 8 minutes before the end of the second knead. Extra ingredients such as fruit, nuts, etc. should be added at this time.

RICH FRUIT LOAF

INGREDIENTS	1KG	750G
Water	340ml	290ml
Oil	3 tablespoons	2 tablespoons
Salt	1¼ teaspoons	1½ teaspoons
Grated orange rind	3 teaspoons	2 teaspoons
Brown sugar	2½ tablespoons	2 tablespoons
Bread flour	600g / 4 cups	450g / 3 cups
Gluten flour	1 tablespoon	3 teaspoons
Bread improver	1 teaspoon	¾ teaspoon
Milk powder	2 tablespoons	1½ tablespoons
Mixed spice	3 teaspoons	2 teaspoons
Yeast: Active Dry	2 teaspoons	1½ teaspoons
ADD AT THE BEEPS:		
Fruit medley	60g / ½ cup	45g / ¼ cup
Sultanas	2 tablespoons	1 tablespoon
Prunes, chopped	1½ tablespoons	1 tablespoon
Glace cherries, halved	1½ tablespoons	1 tablespoon
SETTING: 3 (SWEET) P-MEDIUM, H-DARK OR L-LIGHT		

LEMON & POPPY SEED BREAD

INGREDIENTS	1KG	750G
Water	310ml	250ml
Lemon Butter Spread	3 tablespoons	2 tablespoons
Oil	1½ tablespoons	1 tablespoons
Salt	2 teaspoons	1½ teaspoons
Bread flour	600g / 4 cups	450g / 3 cups
Bread improver	1 teaspoon	¾teaspoon
Milk powder	2 tablespoons	1½ tablespoons
Yeast: Active Dry	2 teaspoons	1¾ teaspoons
COMBINE THE FOLLOWING & ADD AT THE BEEPS:		
Grated lemon rind	2½ teaspoons	2 teaspoons
Poppy seeds	2 tablespoons	1½ tablespoons
Oil	1½ tablespoons	1 tablespoon
SETTING: 7 (SWEET) P-MEDIUM, H-DARK OR L-LIGHT		

CHOC RAISIN & PEANUT BREAD

INGREDIENTS	1KG	750G
Water	330ml	275ml
Oil	3 tablespoons	2 tablespoons
Salt	2 teaspoons	1½ teaspoons
Sugar	2½ tablespoons	2 tablespoons
Bread flour	600g / 4 cups	450g / 3 cups
Gluten flour	1 tablespoon	3 teaspoons
Bread improver	1 teaspoon	¾ teaspoon
Milk powder	2 tablespoons	1½ tablespoons
Yeast: Active Dry	1¾ teaspoons	1½ teaspoons
ADD AT THE BEEPS:		
Chocolate buds	65g / ½ cup	40g / ¼ cup
Raisins	70g / ½ cup	50g / ¼ cup
Chopped nuts	3 tablespoons	2 tablespoons
SETTING: 3 (SWEET) P-MEDIUM, H-DARK OR L-LIGHT		

GLACE PEAR & GINGER BREAD

INGREDIENTS	1KG	750G
Water	330ml	270ml
Oil	3 tablespoons	2 tablespoons
Salt	1¾ teaspoons	1¼ teaspoons
LIGHT brown sugar	2½ tablespoons	2 tablespoons
Bread flour	600g / 4 cups	450g / 3 cups
Gluten flour	1 tablespoon	3 teaspoons
Bread improver	1 teaspoon	¾ teaspoon
Milk powder	2 tablespoon	1½ tablespoons
Yeast: Active Dry	1¾ teaspoons	1½ teaspoons
ADD AT THE BEEPS:		
Glace pear, chopped	100g / ½ cup	80g / ¼ cup
Glace ginger, chopped	2 tablespoons	1½ tablespoons
SETTING: 3 (SWEET) P-MEDIUM, H-DARK OR L-LIGHT		

FLAVOURED WHOLEMEAL BREAD

The recipes in this section use ingredients such as wholemeal flour, rye flour and other grains or cereals. The WHOLE WHEAT setting has been designed with this in mind, providing longer rising times to produce a loaf of bread lighter in texture and higher in volume. Gluten flour is available from some health food stores. If unable to find, this can be omitted.



NOTE

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

METHOD

1. Place all ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from the outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press MENU to the setting as specified in the following recipes.
5. To change crust colour, press CRUST to H for DARK, P for MEDIUM or L for LIGHT.
6. Press START/STOP to commence operation.
7. After baking, press START/STOP. Remove the bread from bread maker and bread pan. Cool on rack.

ADD-IN BEEPS

The Baker's Oven beeps 10 times at 8 minutes before the end of the second kneading cycle. Extra ingredients such as fruit, nuts, etc. should be added at this time.

50/50 WHOLEMEAL BREAD

INGREDIENTS	1KG	750G
Water	400ml	350ml
Oil	2 tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons
Sugar	3 tablespoons	2 tablespoons
Wholemeal plain flour	300g / 2 cups	225g / 1½ cups
Bread flour	300g / 2 cups	225g / 1½ cups
Gluten flour	2 tablespoons	1½ tablespoons
Bread improver	1 teaspoon	¾ teaspoon
Milk powder	2 tablespoons	1½ tablespoons
Yeast: Active Dry	1¾teaspoons	1½ teaspoons
SETTING: 6 (WHOLE WHEAT) P-MEDIUM, H-DARK OR L-LIGHT		

LIGHT RYE BREAD

INGREDIENTS	1KG	750G
Water	375ml	310ml
Oil	3 tablespoons	2 tablespoons
Golden syrup	2 tablespoons	1½ tablespoons
Salt	2 teaspoons	1½ teaspoons
Bread flour	415g / 2¾ cups	300g / 2 cups
Rye flour	240g / 2 cups	180g / 1½ cups
Gluten flour	2 tablespoon	1 tablespoon
Bread improver	1 teaspoon	¾ teaspoon
Milk powder	2 tablespoons	1½ tablespoons
Yeast: Active Dry	2 teaspoons	1½ teaspoons
SETTING: 6 (WHOLE WHEAT) P-MEDIUM, H-DARK OR L-LIGHT		

SOY & LINSEED BREAD

INGREDIENTS	1KG	750G
Water	400ml	350ml
Oil	3 tablespoons	2 tablespoons
Salt	2 teaspoons	1½ teaspoons
Sugar	3 tablespoons	2 tablespoons
Wholemeal plain flour	225g / 1½ cups	150g / 1 cup
Bread flour	375g / 2½ cups	300g / 2 cups
Soy flour	1½ tablespoons	1 tablespoons
Gluten flour	2 tablespoons	1 tablespoons
Bread improver	1 teaspoon	¾ teaspoon
Milk powder	2 tablespoons	1½ tablespoons
Yeast: Active Dry	2 teaspoon	1½ teaspoons
ADD AT THE BEEPS		
Linseeds	2½ tablespoons	2 tablespoons
Soy Grits	2½ tablespoons	2 tablespoons
SETTING: 6 (WHOLE WHEAT) P-MEDIUM, H-DARK OR L-LIGHT		

RAPID BREAD

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



NOTE

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

METHOD

- 1. Place the ingredients into the bread pan in the exact order listed in the recipe.
- 2. Wipe spills from the outside of bread pan.
- 3. Lock the bread pan into position in the baking chamber and close the lid.
- 4. Press MENU to the setting as specified in the following recipes.
- 5. To change crust colour, press CRUST to H for DARK, P for MEDIUM or L for LIGHT.
- 6. Press START/STOP to commence operation.
- 7. After baking, press START/STOP. Remove the bread from bread maker and bread pan.
Cool on rack.

SEQUENCE FOR BASIC RAPID SETTING

CRUST	1ST KNEAD	2ND KNEAD	1ST RISE	PUNCH DOWN	2ND RISE	PUNCH DOWN	3RD RISE	BAKE TIME	TOTAL TIME
LIGHT	2 min	23 min	10 min	-	-	10 secs	50 min	55 min	2hr 20min*
MEDIUM	2 min	23 min	10 min	-	-	10 secs	50 min	55 min	2hr 20min*
DARK	2 min	23 min	10 min	-	-	10 secs	50 min	55 min	2hr 20min*

* Baking temperature automatically adjusts for each crust colour.

ADD-IN BEEPS

The Baker’s Oven beeps 10 times at 8 minutes before the end of the second kneading cycle. Extra ingredients such as fruit, nuts, etc. should be added at this time.

RAPID WHITE BREAD

INGREDIENTS	1KG	750G
Water	360ml	290ml
Oil	3 tablespoons	2 tablespoons
Salt	2 teaspoons	1½ teaspoons
Sugar	2½ tablespoons	2 tablespoons
Bread flour	650g / 4⅓ cups	450g / 3 cups
Bread improver	1 teaspoon	¾ teaspoon
Milk powder	2½ tablespoons	2 tablespoons
Yeast: Active Dry	2¼ teaspoons	2 teaspoons
SETTING: 2 (RAPID) P-MEDIUM, H-DARK OR L-LIGHT		

RAPID WHOLEMEAL BREAD

INGREDIENTS	1KG	750G
Water	400ml	350ml
Oil	2 tablespoons	1½ tablespoons
Salt	1½ teaspoons	1¼ teaspoons
Sugar	3 tablespoons	2 tablespoons
Wholemeal plain flour	600g / 4 cups	450g / 3 cups
Gluten flour	3 tablespoons	2 tablespoons
Bread improver	1 teaspoon	¾ teaspoon
Milk powder	2½ tablespoons	2 tablespoons
Yeast: Active Dry	2¾ teaspoons	2¼ teaspoons
SETTING: 2 (RAPID) P-MEDIUM, H-DARK OR L-LIGHT		

YEAST FREE

Yeast Free Bread is made using baking powder as the main raising agent (it does not have the same strength as yeast).

The following recipes will give Damper or Muffin-Style Breads, which will be heavy in texture and not as highly risen as yeasted breads.

To ensure a well baked loaf is achieved, check the dough in the first 5 minutes of kneading.

If the dough is too slack and running down onto the base of the pan, add small amounts of flour to ensure the dough forms into a round ball. If the dough is too slack it may give the baked loaf the appearance of being overcooked or laminated on the base and having a heavy, doughy top. If the dough is too dry just add 1-2 teaspoons of water extra. All recipes use local ingredients and Australian Standard Metric measuring tools (cups, spoons and weighing scales) for accuracy. There will be a weight variance in each baked loaf in this section.

METHOD

1. Add liquid ingredients to bread pan.
2. Sift dry ingredients together and add to bread pan. Wipe spills from outside of bread pan. Lock bread pan into baking chamber.
3. Press MENU to setting 5 (YEAST FREE).
4. To change crust colour, press CRUST to H for DARK, P for MEDIUM or L for LIGHT.
5. Press START/STOP to commence operation.
6. With bread machine mixing the ingredients, use a plastic spatula to scrape mixture from the sides, corners and base of bread pan and add additions if applicable.
7. After ingredients have mixed together, close the lid and leave the bread machine to complete the program.
8. After baking, press START/STOP. Remove bread from the bread maker and bread pan. Cool on rack.



NOTE

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



NOTE

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

SEQUENCE FOR YEAST FREE SETTING

CRUST	1ST KNEAD	2ND KNEAD	BAKE TIME	TOTAL TIME
LIGHT	2 min	13 min	60 min	1hr 15min*
MEDIUM	2 min	13 min	60 min	1hr 15min*
DARK	2 min	13 min	60 min	1hr 15min*

* Baking temperature automatically adjusts for each crust colour.

ADD-IN BEEPS: Do not sound on the YEAST FREE setting

PLAIN WHITE DAMPER

LIQUID INGREDIENTS	1KG
Water	400ml
Oil	2 tablespoons
DRY INGREDIENTS	
White bread flour	600g / 4 cups
Bread improver	1 teaspoon
Sugar	1 tablespoon
Salt	1 teaspoon
Milk powder	2 tablespoons
Baking powder	2 tablespoons
SETTING: 5 (YEAST FREE) P-MEDIUM, H-DARK OR L-LIGHT	

PLAIN WHOLEMEAL DAMPER

LIQUID INGREDIENTS	1KG
Water	400ml
Oil	2 tablespoons
DRY INGREDIENTS	
Wholemeal plain flour	450g / 3 cups
White bread flour	150g / 1 cup
Bread improver	1 teaspoon
Sugar	1 tablespoon
Salt	1 teaspoon
Milk powder	2 tablespoons
Baking powder	2 tablespoons
SETTING: 5 (YEAST FREE) P-MEDIUM, H-DARK OR L-LIGHT	

CHEESE & SPRING VEGETABLE BREAD

LIQUID INGREDIENTS	1KG
Water	400ml
Oil	2 tablespoons
DRY INGREDIENTS	
White bread flour	600g / 4 cups
Bread improver	1 teaspoon
Sugar	2 tablespoons
Salt	1 teaspoon
Spring vegetable soup mix	40g / 1 tablespoon
Baking powder	2 tablespoons
ADDITIONS	
Grated Cheddar cheese	75g / ½ cup
SETTING: 5 (YEAST FREE) P-MEDIUM, H-DARK OR L-LIGHT	

PASSIONFRUIT BUTTER BREAD

LIQUID INGREDIENTS	1KG
Milk, scalded and cooled	250ml
Passionfruit in syrup (170g can)	1 can
Butter, softened	2 tablespoons
DRY INGREDIENTS	
White bread flour	600g / 4 cups
Bread improver	1 teaspoon
LIGHT brown sugar	1 tablespoon
Baking powder	2 tablespoons
SETTING: 5 (YEAST FREE) P-MEDIUM, H-DARK OR L-LIGHT	

GLUTEN FREE

METHOD

1. Follow steps for preparation on each recipe.
2. Insert the bread pan into position in the baking chamber and close the lid.
3. Press MENU to choose setting GLUTEN FREE.
4. Choose H for DARK CRUST COLOUR for best results.
5. Press START/STOP to commence cycle.
6. When the beeper alerts you that the fruit and nut dispenser has dispensed open lid – DO NOT turn breadmaker off or pause; use a plastic spatula and carefully scrape down sides of tin, mix in the same direction as the blade turning until ingredients are well combined, replace lid and continue with cycle.



NOTE

Batter should resemble a thick batter. If necessary add 1-2 tablespoons of rice flour or water.

7. After cycle has completed press START/STOP to stop warm setting.



NOTE

For best results remove bread pan as soon as cycle has finished.

8. Using oven mitts, remove bread from bread machine. Allow bread to rest in pan for 5 minutes before turning out to cool on a wire rack.

GLUTEN FREE BREAD

INGREDIENTS	1KG
Luke warm water	520ml
Oil	80ml
Eggs	3 large
White vinegar	1 teaspoon
White rice flour	300g
Brown rice flour	150g
Besan or soy flour	70g
Arrowroot	150g
Organ Gluten Substitute	1 tablespoon
Xanthan gum	2 teaspoons
White sugar	3 teaspoons
Salt	1 ½ teaspoons
Yeast: Active Dry	3 teaspoons

METHOD

1. Place first 4 ingredients into baking pan in order listed.
2. Combine remaining ingredients in a large bowl; mix well then transfer into baking pan wipe any spills from outside of the pan.
3. Place bread pan into the bread maker and close the lid.
4. When the beeper alerts you that the fruit and nut dispenser has dispensed open lid – DO NOT turn breadmaker off or pause; use a plastic spatula and carefully scrape down sides of tin, mix in the same direction as the blade turning until ingredients are well combined, replace lid and continue with cycle.



NOTE

Batter should resemble a thick batter. If necessary add 1-2 tablespoons of rice flour or water.

5. Leave to cool in bread pan for 5 minutes before turning out onto a wire rack to cool.

GLUTEN FREE GRAIN BREAD

INGREDIENTS	1KG
water	530ml
Oil	80ml
Eggs	3 large
White vinegar	1 teaspoon
White rice flour	300g
Brown rice flour	150g
Besan or soy flour	70g
Arrowroot	150g
Organ Gluten Substitute	1 tablespoon
Xanthan gum	2 teaspoons
White sugar	3 teaspoons
Salt	1 ½ teaspoons
Linseed	2 tablespoons
Quinoa	2 tablespoons
Chia	2 tablespoons
Yeast: Active Dry	3 teaspoons

METHOD

1. Place first 4 ingredients into baking pan in order listed.
2. Combine remaining ingredients in a large bowl; mix well then transfer into baking pan wipe any spills from outside of the pan.
3. Place bread pan into the bread maker and close the lid.
4. When the beeper alerts you that the fruit and nut dispenser has dispensed open lid – DO NOT turn breadmaker off or pause; use a plastic spatula and carefully scrape down sides of tin, mix in the same direction as the blade turning until ingredients are well combined, replace lid and continue with cycle.



NOTE

Batter should resemble a thick batter. If necessary add 1-2 tablespoons of rice flour or water.

5. Leave to cool in bread pan for 5 minutes before turning out onto a wire rack to cool.

CHOCOLATE AND SOUR CHERRY

INGREDIENTS	1KG
Luke warm water	400ml
Oil	60ml
Eggs	3
White vinegar	1 teaspoon
White rice flour	375g
Brown rice flour	150g
Xanthan gum	1 tablespoon
Cocoa powder	30g
Soft brown sugar	100g
Soy milk or skim milk powder	¼ cup
Salt	1 teaspoon
Yeast: Active Dry	2 teaspoons
Dark choc, chopped	100g
Sour cherries, drained	100g

METHOD

1. Place first 4 ingredients into baking pan in order listed.
2. Combine remaining ingredients in a large bowl; mix well then transfer into baking pan wipe any spills from outside of the pan.
3. Place bread pan into the bread maker and close the lid.
4. When the beeper alerts you that the fruit and nut dispenser has dispensed open lid – DO NOT turn breadmaker off or pause; use a plastic spatula and carefully scrape down sides of tin, mix in the same direction as the blade turning until ingredients are well combined, replace lid and continue with cycle.



NOTE

Batter should resemble a thick batter. If necessary add 1-2 tablespoons of rice flour or water.

5. Leave to cool in bread pan for 5 minutes before turning out onto a wire rack to cool.

GLUTEN FREE FRUIT LOAF

INGREDIENTS	1KG
Luke warm water	360ml
Oil	60ml
Eggs	2
White vinegar	1 teaspoon
White rice flour	360g
Arrowroot	80g
White sugar	3 teaspoons
Brown sugar	2 tablespoons
Xanthan gum	3 teaspoons
Salt	1 teaspoon
Yeast: Active Dry	2 teaspoons
Sultanas	¼ cup
Dates, chopped	¼ cup
Dried Cranberries	¼ cup

METHOD

1. Place all ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside the bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press MENU to setting 9 - (DOUGH).
5. Press START/STOP to commence operation.
6. At the end of the program, press START/STOP.
7. Remove dough from the bread maker and bread pan. DOUGH is now ready for handshaping, rising and baking.



NOTE

The weight of the shaped and baked dough will vary depending on recipe style.

DOUGH

SEQUENCE FOR DOUGH SETTING

1ST KNEAD	2ND KNEAD	1ST RISE	PUNCH DOWN	2ND RISE	TOTAL TIME
2 min	28 min	10 min	10 secs	50 min	1hr 30min

ADD-IN BEEPS

The Baker's Oven beeps 10 times at 8 minutes before the end of the second kneading cycle. Extra ingredients such as fruit, nuts, etc. should be added at this time. To make a master dough:

WHITE BREAD DOUGH

Not suitable for the PRESET TIMER

INGREDIENTS	1KG
Full cream milk, scalded and cooled	350ml
Egg yolk	1
Butter or oil	2 tablespoons
Salt	1 teaspoon
Sugar	1½ tablespoons
Bread flour	600g / 4 cups
Bread improver	1 teaspoon
Yeast: Active Dry	2¼ teaspoons
SETTING: 8 (DOUGH)	

WHOLEMEAL DOUGH

Not suitable for the PRESET TIMER

INGREDIENTS	1KG
Water	400ml
Oil	2 tablespoons
Salt	1 teaspoon
Sugar	2 tablespoons
Wholemeal plain flour	600g / 4 cups
Gluten flour	2 tablespoons
Bread improver	1 teaspoon
Milk powder	2 tablespoons
Yeast: Active Dry	2¼ teaspoons
SETTING: 8 (DOUGH)	

SWEET DOUGH

Not suitable for the PRESET TIMER

INGREDIENTS	1KG
Water	350ml
Egg, lightly beaten	1 x 60g
Butter or oil	2 tablespoons
Salt	1 teaspoon
Sugar	2 tablespoons
Bread flour	600g / 4 cups
Milk powder	3 tablespoons
Bread improver	1 teaspoon
Yeast: Active Dry	2¼ teaspoons
SETTING: 8 (DOUGH)	

SHAPING IDEAS FOR MASTER DOUGHS

BREAD ROLLS

Take a quantity of one of the Master dough recipes.

Divide dough into 16 equal pieces. Knead each piece and shape into a round ball.

Place rolls together on a lightly greased baking tray.

Cover rolls with lightly greased plastic food wrap and allow to stand in a warm area for 30 minutes or until doubled in size.

Remove wrap, brush tops of rolls with milk.

Bake in pre-heated oven at 200°C for 12-15 minutes or until cooked and golden brown.

STICKY CINNAMON ROLLS

Take a quantity of SWEET dough.

Roll dough into a 40cm x 40cm square.

Melt 3 tablespoons of butter. Brush half over dough. Combine 4 tablespoons brown sugar, 75g/ ½ cup finely chopped pecan nuts and 1 ½ tablespoons ground cinnamon and sprinkle over rolledout dough.

Drizzle remaining melted butter over sugar mixture. Roll up widthwise and cut into 2cm thick slices.

Place on a lightly greased baking tray, 5cm apart. Cover with lightly greased plastic wrap and stand in a warm area for 30 minutes or until doubled in size. Remove wrap.

Bake in preheated oven at 180°C for 25-30 minutes or until golden brown. Brush with GELATINE GLAZE while still hot, then drizzle with VANILLA GLAZE.

HOT CROSS BUNS

Include 1 tablespoon of ground cinnamon and 1 tablespoon ground mix spice with dry ingredients when making SWEET DOUGH recipe.

Add 150g / 1 cup sultanas and 45g / ¼ cup mixed peel at the sound of the beeps.

Divide dough into 18 pieces and shape into rounds. Place rounds close together on a lightly greased baking tray.

Cover loosely with lightly greased plastic wrap and leave to stand in a warm area for 30 minutes or until doubled in size.

Blend together 2 tablespoons water and 40g / ¼ cup plain flour until a smooth batter is formed. Spoon into a piping bag fitted with a small piping nozzle.

Remove wrap from rolls and pipe a cross onto each bun.

Bake in preheated oven at 190°C for 15-20 minutes or until golden brown.

Slide buns from baking tray onto a wire rack. If desired, brush HOT CROSS BUN GLAZE over hot buns. Stand 5-10 minutes before serving.

PIZZA & FOCACCIA DOUGHS

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

METHOD

1. Place ingredients into the bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press MENU to setting 9 (DOUGH).
5. Press START/STOP to commence operation.
6. For a softer more pliable texture remove dough from the pan 30 minutes before completion of the dough setting. Press START/STOP. The dough is now ready for handshaping and baking.

PIZZA DOUGH

INGREDIENTS	1KG
Water	250ml
Olive oil	1 tablespoon
Salt	3 teaspoons
Bread flour	500g
Yeast: Active Dry	3 teaspoons
Sugar	3 teaspoons
SETTING: 8 (DOUGH)	

SUGGESTED TOPPINGS

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

HANDSHAPING

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

FOCACCIA DOUGH

INGREDIENTS	1KG
Water	250ml
Olive oil	2 tablespoons
Salt	1 teaspoon
Sugar	2 teaspoons
Bread flour	450g / 3 cups
Yeast: Active Dry	2 teaspoons
SETTING: 8 (DOUGH)	

SUGGESTED TOPPINGS

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

HANDSHAPING

For thick Focaccia

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

For a thinner Focaccia

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

GLAZES

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

CHOCOLATE GLAZE

INGREDIENTS

2 tablespoons butter or margarine, melted
2/3 cup icing sugar, sifted
1 tablespoon cocoa, sifted
½ teaspoon vanilla essence
2 tablespoons milk

HOT CROSS BUN AND BROWN BUN GLAZE

INGREDIENTS

½ cup icing sugar, sifted
¼ teaspoon allspice
¼ teaspoon ground cinnamon
2 tablespoons water

CITRUS GLAZE

INGREDIENTS

½ cup icing sugar, sifted
1 teaspoon grated lemon rind
1 teaspoon grated orange rind
2 tablespoons lemon or orange juice

VANILLA GLAZE

INGREDIENTS

½ cup icing sugar, sifted
½ teaspoon vanilla essence
2 tablespoons milk

METHOD FOR ABOVE GLAZES

1. Combine ingredients in a small mixing bowl and stir until smooth and thin enough to drizzle.
2. After baking, press START/STOP. Remove bread from the bread maker and bread pan. Place on rack.
3. Coat top of loaf with glaze. Cool on rack.

GELATINE GLAZE

INGREDIENTS

3 tablespoons water
1½ tablespoons sugar
3 teaspoons gelatine

METHOD

1. Place ingredients in a small saucepan, stir over low heat until sugar and gelatine dissolves.
2. Brush over hot bread.

EGG GLAZE/SEEDS ON TOP

INGREDIENTS

1 x 60g egg, lightly beaten
2 -3 tablespoons water
Seeds, for example, poppy, sesame, sunflower, linseed, etc.

METHOD

1. Combine egg and water until smooth. Do not whisk. Strain through a sieve if required.
2. Open the lid 15 minutes before the end of the baking cycle, brush glaze over bread. Sprinkle with seeds if desired.
3. Close the lid and continue baking.

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