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Due to continued product improvement, the products illustrated/photographed
in this brochure may vary slightly from the actual product.

Breville

the Gourmet Baker™
Instruction Booklet



BBM400

CONGRATULATIONS

on the purchase of your new Breville product

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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 bread maker 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 bread maker 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 machine to move slightly.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven. Position the appliance at a minimum distance of 20cm away from walls. This will help prevent the possibility of discolouration due to radiated heat.
- Always operate the bread maker on a stable and heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Do not operate the bread maker on a sink drain board.
- Always ensure the bread maker is properly assembled before connecting to a power outlet and operating. Follow the instructions provided in this book.
- The bread maker 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 bread maker 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 bread maker is in use.
- Use oven mitts when removing the hot bread pan and the bread or jam from the pan.
- Take care when pouring jam from the bread pan as the jam is extremely hot.
- Do not place any ingredients directly into the baking chamber. Place ingredients into the bread pan, cake pan or roll trays.
- Do not pour any liquids into the fruit and nut dispenser.
- Do not place fingers or hands inside the bread maker during operation. Avoid contact with moving parts.
- Ensure the bread maker is switched off and then unplugged from the power outlet when not in use and before cleaning.
- Do not immerse the bread pan and cake pan in water. Doing so may interfere with the free movement of the drive shaft. Wash only the interior of the bread pan and cake pan.
- Do not leave the lid standing open for extended periods of time.

- Always ensure the bread paddle and the cake paddle are removed from the base of the baked loaf and the baked cake 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.
- Connect only to 230V or 240V power outlet.
- 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, unless it is recommended in the cleaning instructions.
- 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 inspect the appliance regularly. Do not use the appliance if the power supply cord, plug, connector 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 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.
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.

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.

WARNING

Steam vents are very hot during baking.

SAVE THESE INSTRUCTIONS

KNOW

your Breville product

KNOW YOUR BREVILLE PRODUCT



A. Automatic Fruit and Nut Dispenser

B. Viewing Window

C. Menu Button

Press to scroll through the different types of bread settings.

D. Loaf Size

Press to scroll through 500g | 750g | 1kg

E. Pre-set Timer

F. Lid

G. START | CANCEL

Press to start the bread making process after selected setting has been pre-set.

H. Crust Colour

Press to scroll through light | medium | dark

I. Stainless Steel Housing

J. Non-stick Bread Pan

K. Non-stick Baguette Trays (2)

L. Non-stick Cake Pan

M. Bread Paddle

N. Cake Paddle

OPERATING

your Breville product

BEGINNERS GUIDE TO BREAD MAKING

Before using the bread maker for the first time, remove and safely discard any packaging material and promotional labels. Ensure the power cord is unplugged from the power outlet. Wipe the exterior of the stainless steel housing with a soft, damp cloth. Dry thoroughly. Wash the inside of the bread pan, cake pan and baguette trays with warm soapy water and a soft cloth. Rinse and dry thoroughly. Do not immerse the outside of the bread pan or the cake pan in water as this may interfere with the free movement of the wing-nut and drive shaft. Wash only the interior of the bread pan. Wash the bread paddle and cake paddle with warm soapy water and a soft cloth. Rinse and dry thoroughly.

ASSEMBLING THE PAN FOR USE

1. Place the bread maker on a flat dry surface such as a bench top. Ensure the power cord is unplugged from the power outlet.



2. Lift open the lid and remove the bread pan from the interior baking chamber by holding the handle and turning the whole bread pan anti-clockwise, then lift straight out of the bread chamber.



NOTE

Always remove the bread pan from the baking chamber before inserting the paddle and ingredients. This ensures that ingredients are not spilt onto the heating element and drive mechanism inside the baking chamber.

3. Insert the paddle.



OPERATING YOUR BREVILLE PRODUCT

4. Align the D shaped hole on the paddle with the D shape on the drive shaft inside the bread pan. Push down firmly. The paddle should rotate with the drive shaft. It is important that the paddle is properly assembled onto the drive shaft to ensure ingredients are mixed and kneaded properly.

NOTE

Ensure there is no baked-on residue on the drive shaft inside the bread pan or in any of the paddle crevices, including the D shaped hole.

5. Add ingredients to the bread pan.
6. Before adding ingredients to the bread pan, ensure they are:
 - a) Fresh. In particular, fresh flour and yeast are critical – check the best before date stamped on the package. For tips on checking the freshness of your yeast, refer to the yeast section in the 'Vital Ingredient' section.
 - b) Measured and weighed accurately. Refer to 'Tips for Better Bread Making - Measuring and Weighing Ingredients'.
 - c) At room temperature 20°C–25°C, except all liquids which should be approximately 27°C unless stated otherwise. Temperatures too cool or too warm can prevent the yeast from activating and affect the way the bread rises and bakes.
7. Add ingredients to the bread pan in the order listed in the recipe to ensure the dough mixes thoroughly and rises sufficiently.
 - Liquid ingredients
 - Fats
 - Dry ingredients eg. salt, sugar, flour
 - Yeast

8. Wipe any spilt ingredients from the rim and outside of the pan and ensure it is clean and dry.

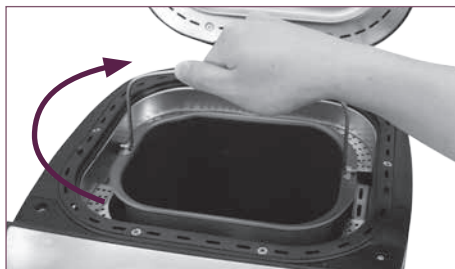
NOTE

Do not under fill or over fill the bread pan as the bread may not mix properly. The recipes in this book are designed for 0.5kg to 1 kg loaves. However, if developing your own recipes, as a general guide, a minimum 300g and maximum 675g of total dry ingredients is recommended. On the jam setting, as a general guide, a maximum 500g of fruit should be used.

9. Return the bread pan to the baking chamber. With the bread pan angled slightly anti-clockwise from straight (see photo), insert the pan into the chamber. You will feel the breadpan fit snugly into position and turn clockwise to lock into position.

NOTE

It is important that the bread pan is properly assembled onto the drive mechanism to ensure the paddle operates correctly.



10. Lower the lid. It is not recommended to lift open the lid during operation unless stated in the recipe, to check the consistency of the dough during the KNEAD phase, or to glaze and add seeds to the top of the loaf during the BAKE phase.

11. Plug in the power cord. Unwind the power cord completely and insert the power plug into a grounded power outlet. An alert will sound and the LCD screen will illuminate. The function options will appear with an indicator on the pre-set BASIC setting.

TO LOAD THE REMOVABLE AUTOMATIC FRUIT AND NUT DISPENSER

The automatic fruit and nut dispenser releases fruits, nuts, chocolate chips, seeds or other suitably sized ingredients into the dough at the right time which is programmed for a specific time during the knead phase. If added before this time, excessive kneading will cause the ingredients to break down rather than maintain their shape within the dough.

1. Lift open the lid of the automatic fruit and nut dispenser. Touch the base of the dispenser to check that it is completely closed before adding a maximum $\frac{1}{2}$ cup of dry ingredients.
2. Always remember:
 - a) Ingredients should be suitably sized so they do not fall through the vent at the base of the dispenser. Liquids should not be added to the dispenser.
 - b) We recommend separating ingredients that may stick together, such as raisins and other fruits, before adding. Sticky ingredients can be tossed in flour to assist.
 - c) Glacé (glazed) fruits such as cherries, ginger, pineapple, etc. should be washed and well-dried on kitchen paper towel before adding into the dispenser.
 - d) Bottled or canned ingredients such as olives, sun dried tomatoes etc. should be drained and well-dried on kitchen paper towel before adding to the dispenser.

- e) It is recommended that the dispenser be cleaned thoroughly with a soft, damp cloth after each use.
3. The fruit and nut dispenser will automatically release its contents on the BASIC, BASIC RAPID, WHOLEMEAL, WHOLEMEAL RAPID, CRUSTY, SWEET, SUPER RAPID, GLUTEN FREE, KNEAD & RISE AND BAGUETTE settings. You may notice the base of the dispenser flip open during the bread making cycle even when it is empty. This is normal. It is the dispenser automatically releasing ingredients.

NOTE

The AUTOMATIC FRUIT AND NUT DISPENSER is removable for easy cleaning. Close the base before gently easing out of the bread maker.

SELECT THE SETTING

Press the MENU button until the corresponding number of the desired setting is displayed on the LCD display. As you scroll through the settings the time will be displayed on the screen beside the setting number that has been selected as an indication of how long that cycle will take to finish.

SELECT THE CRUST COLOUR

If the selected setting has crust colour option, you will be able to select from LIGHT | MEDIUM | DARK CRUST. To change the pre-set crust colour, press the crust colour button. You will notice on the bottom of the screen the LIGHT | MEDIUM | DARK CRUST settings; press the button until the desired setting is lined. The crust colour can only be selected on the BASIC, BASIC RAPID, WHOLEMEAL, WHOLEMEAL RAPID, CRUSTY, SWEET and BAGUETTE settings.

SELECT THE LOAF SIZE

To change the pre-set loaf size, press the loaf size button until the indicator on the LCD screen reaches the desired loaf size 500g, 750g, 1kg. The loaf size can only be selected on the settings 1 to 6 (BASIC, BASIC RAPID, WHOLEMEAL, WHOLEMEAL RAPID, CRUSTY, SWEET).

NOTE

The loaf sizes - 500g, 750g, 1kg are a guide to the size of the loaf only. Different ingredients will affect the actual weight and size of the baked loaf. For example: A 500g loaf baked with fruit and nuts will be heavier than a plain 500g loaf.

A 500g 100% wholemeal loaf will be smaller and shorter than a 500g regular white loaf as wholemeal flour does not rise as well as bread flour.

15 HOUR PRE-SET TIMER

The bread maker has a pre-set timer control up to 15 hours on BASIC, BASIC RAPID, WHOLEMEAL, WHOLEMEAL RAPID, CRUSTY, SWEET, KNEAD & RISE and BAGUETTE settings. Press the TIMER [▲] button or [▼] button to increase or decrease the countdown time. For example if you press the [▼] button it will indicate 15 hours, each time the button is pressed it will decrease in increments of 10 minutes. If you press the [▲] button it will add 10 minute increments up to 15 hours. Please note that the Time displayed on the LCD screen will include the pre-set setting cooking time and the delay i.e 4:00 (Setting Time) + 11:00 (Delay) = 15:00 (total).

PRE-SET TIMER FOR BAKE ONLY

The bread maker has a pre-set timer control for baking time from 1 hour to 1.5 hour on BAKE ONLY setting. Press the TIMER [▲] button or [▼] button to increase or decrease the countdown time by 10 minutes.

START THE BREAD MAKER

The bread maker is now ready to activate, automatically calculating the recommended temperatures and times for the preheat, knead, rise, punch-down, bake and keep warm phases based on your selected setting, crust colour and loaf size. The LCD screen will indicate the recommended total cycle time.

- a) To activate the cycle, press the START | CANCEL button. The ":" on the time on the LCD screen will flash.

NOTE

When using the bread maker for the first time you may notice the machine emit vapours. These are the protective substances on the heating elements. These are safe, not detrimental to the performance of the bread maker and will dissipate with use.

- b) To cancel the cycle, press and hold the START | CANCEL button until the ":" on the time on the LCD screen does not flash. The bread maker returns to the main menu.

OPERATING YOUR BREVILLE PRODUCT

REMOVE THE BREAD PAN



- a) When the cycle is complete, alert beeps will sound and the bread maker will go to a KEEP WARM cycle. To retain a crisp loaf crust, we recommend removing the bread pan straight away. Press and hold the START | CANCEL button. With protective hot pads or insulated oven mitts, lift open the lid. Hold the bread pan by the handle and rotate slightly anti-clockwise to lift out.
- b) Place the bread pan on a wire rack. Be careful not to place it on a tablecloth, plastic surface, or other heat-sensitive surface which may scorch or melt.

NOTE

The appliance surfaces, including the lid, are hot during and after operation. To prevent burns or personal injury, always use protective hot pads or insulated oven mitts when removing the bread pan from the baking chamber, and when removing the baked bread or jam from the bread pan.

TIP

If the bread is difficult to remove, turn the bread pan on its side and with protective hot pads or insulated oven mitts, wiggle the wing-nut on the underside of the bread pan a few times. This will loosen the paddle from the bread. Over-turning the wing-nut can drive the paddle further into the bread and create a large hole.

- c) Place the bread upright on the wire rack to cool for at least 20 minutes before slicing.
- d) With protective hot pads or insulated oven mitts, remove the paddle from the drive shaft inside the bread pan. Do not attempt to remove the paddle with your bare hand as it is very hot. If the paddle is difficult to remove, pour some warm water and a little detergent into the bread pan and allow to stand for 10-20 minutes to loosen baked-on crust or crumb residue.

NOTE

Never immerse the outside of the bread pan in water as this may interfere with the free movement of the wingnut and drive shaft. Submerge and wash only the interior of the bread pan. Refer to 'Care and Cleaning'.



CAUTION

Always use protective hot pads or insulated oven mitts when handling the bread pan, paddle and bread as they will be very hot. Always remove the paddle from the baked bread before slicing. Never use metal utensils to remove the paddle.

OPERATING YOUR BREVILLE PRODUCT

KEEP WARM

The bread maker will automatically go into a keep warm cycle in BASIC, BASIC RAPID, WHOLEMEAL, WHOLEMEAL RAPID, CRUSTY, SWEET, BAKE ONLY, CAKE and BAGUETTE settings. The keep warm time is up to 60 minutes except the CAKE setting which is approximately 22 minutes. At this time the timer will display 0:00 only. 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.

UNPLUG THE BREAD MAKER

While the bread is cooling, turn off the bread maker at the power outlet and unplug the power cord from the power outlet.

NOTE

If you wish to make another loaf of bread, allow approximately one hour cooling time before using again. Open the lid to help cool the interior baking chamber. The bread maker will not operate until it cools down to the correct operating temperature for kneading.

SLICE THE BREAD

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

TIP

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.

- b) 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.

TIP

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

USING THE BAGUETTE TRAY

- a) Prepare the dough mixture as per the baguette recipes in this book. Use the main bread pan for the first kneading and proving phase.
- b) Close the lid of the bread maker and press START | CANCEL to begin the first phase.
- c) When the bread maker beeps and alerts you that the first stage has finished, remove the bread pan from the bread maker as per the previous instructions. Divide the bread dough into 4 equal portions, and form into baguettes for the second prove and bake phase.

OPERATING YOUR BREVILLE PRODUCT

- d) There are 2 trays for making 4 rolls in total. Place both the trays on a flat surface. You will notice that one tray has 2 side handles, this tray is the top tray. Underneath this tray you will notice 2 hooks. The handle of the second roll tray hangs from off the hooks underneath the tray.



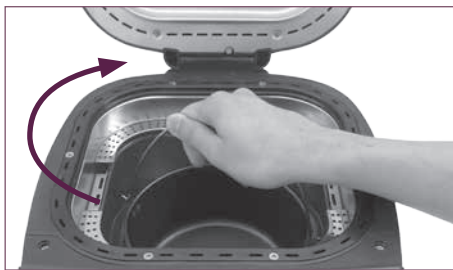
- e) To place the 2 baking trays into the bread maker open the lid. Holding both trays by the handle of the top tray so that the bottom tray is hanging from the top tray place the side handles onto the hooks on either side of the bread maker.



- f) Close the lid of the bread maker and press START | CANCEL to continue to the second prove and bake phase. Do not over knead or baguettes may become difficult to shape.

USING THE CAKE PAN

- a) Prepare the cake mixture as per the recipes in this book.
- b) Remove the bread pan from the bread maker as per the previous instructions.
- c) Align the D shaped hole on the paddle with the D shape on the drive shaft inside the cake pan. Push down firmly. The paddle should rotate with the drive shaft. It is important that the paddle is properly assembled onto the drive shaft to ensure ingredients are mixed and kneaded properly.
- d) Put the ingredients directly into the cake pan, before inserting into the bread maker. This will remove the risk of ingredients falling onto the baking elements.
- e) Insert the cake pan in a horizontal position, and rotate slightly clockwise until it locks in place.



- f) Close the lid of the bread maker and press START | CANCEL to commence cooking.
- g) Refer to cake recipes for detailed steps.

CONTROL PANEL MESSAGES

Error Detection

When the START | CANCEL button has been pressed to begin the process and there is a problem relating to the sensor, beeps will sound and then the LCD screen will display the particular error message specific to the problem.

There are 4 different error messages:

ERROR CODE	PROBLEM	CORRECTION
E01	Attempting to use the bread maker shortly after a loaf has been baked and its interior will still be warm, that is the sensor temperature will still be above 50°C.	Unplug the bread maker from the power outlet. Open the lid, remove the bread pan and allow the oven cavity sufficient time to cool before operating the bread maker again.
E00	The bread maker is used in an extremely cold environment below -10°C.	Place the bread maker in a warmer environment. Recommended room temperature 20-25°C.
EEE		Contact your nearest authorised Breville Service Centre (refer to the back page for details).
HHH		Contact your nearest authorised Breville Service Centre (refer to the back page for details). Ensure the bread maker is turned off by pressing and holding the CANCEL button. Remove the power plug from the power outlet. Allow the bread maker and all accessories to cool completely before disassembling and cleaning.

TIPS FOR BETTER BREADMAKING

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 $\frac{1}{8}$ cup. Use this chart to familiarize yourself with their equivalents.

- 1 teaspoon = 5g
- 1 tablespoon = 20g
- US 1 tablespoon = 15g
- $\frac{1}{4}$ cup = 60ml
- $\frac{1}{3}$ cup = 80ml
- $\frac{1}{2}$ cup = 125ml
- $\frac{3}{4}$ 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. On the jam setting, as a general guide, a maximum 500g of fruit should be used.

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.

NOTE

We do not recommend using fresh yeast in a bread maker.

NOTE

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).

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.

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 favorite 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.

CARE AND CLEANING

your Breville product

CLEANING THE STAINLESS STEEL HOUSING

1. Wipe the exterior of the stainless steel housing and the LCD screen with a soft, damp cloth. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the outer surface or LCD screen, before cleaning. Do not use a dry paper towel or cloth to clean the LCD screen, or use an abrasive cleanser or metal scouring pad to clean any part of the bread maker as these will scratch the surface.



WARNING

Never immerse the stainless steel housing in water or place in the dishwasher. Take care not to allow water or cleaning fluids to seep under the buttons or LCD screen on the control panel.

2. Ensure the bread maker is turned OFF by pressing and holding the START | CANCEL button. Remove the power plug from the power outlet. Allow the bread maker and all accessories to cool completely before disassembling and cleaning.
3. If over-spills such as flour, nuts, raisins etc. occur in the interior baking chamber, carefully remove them using a soft, damp cloth. Use extreme caution when cleaning the heating elements. Ensure the bread maker is completely cool then gently rub a soft, damp sponge or cloth along the length of the heating element. Do not use any type of cleanser or cleaning agent.

4. Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet.
 - a) The fruit and nut dispenser can be removed from the lid for cleaning.
 - b) Close the base from inside the lid and pull the fruit and nut dispenser straight out of the lid. This can now be wash with warm soapy water and dry thoroughly.

NOTE

Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet. Never wash the fruit and nut dispenser in the dishwasher.

CARE AND CLEANING YOUR BREVILLE PRODUCT

CLEANING THE BREAD & CAKE PAN

1. Half fill the bread pan with warm soapy water. A non-abrasive liquid cleanser or mild spray solution may be used. Allow to stand for 10-20 minutes.

NOTE

Do not immerse the outside of the bread pan and cake pan in water as this may interfere with the free movement of the wingnut and drive shaft. Wash only the interior of the bread pan.

2. Remove the paddle and wash the inside of the bread pan and cake pan with a soft cloth. Do not use an abrasive cleanser or metal scouring pad as these will scratch the non-stick coating. Ensure there is no baked-on residue or dough on the drive shaft. Rinse thoroughly.
3. Let all surfaces dry thoroughly prior to inserting into the stainless steel housing.

NOTE

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

The inside of the bread pan is coated with a high quality non-stick coating. As with any non-stick coated surface, do not use abrasive cleansers, metal scouring pads or metal utensils to clean these items as they may damage the finish.

Never wash the bread pan and cake pan in the dishwasher.

CLEANING THE BAGUETTE TRAYS

1. Clean the baguette trays using a soft cloth and let all surfaces dry thoroughly.
2. If baguettes trays have caked on ingredients they can be washed in warm soapy water. Dry thoroughly.

CLEANING THE BREAD AND CAKE PADDLES

1. Wash the bread and cake paddles with warm soapy water and a soft damp cloth.
2. Ensure there is no baked-on residue in any of the paddle crevices, including the D shaped hole. If there is, soak the paddle in warm soapy water. A non-abrasive liquid cleanser or mild spray solution may be used. Allow to stand for 10-20 minutes. Use a wooden toothpick, thin wooden skewer or plastic cleaning brush to remove any bread residue from the paddle crevices. Rinse thoroughly.
3. Let all surfaces dry thoroughly prior to inserting into the bread pan and cake pan.

NOTE

Never wash the baguette trays, the bread paddle and the cake paddle in the dishwasher. To extend the life of the non-stick coating, always wash in warm soapy water. Do not use abrasive cleansers, metal scouring pads or metal utensils to clean the baguette trays and the paddles as these items may damage the baguette trays and the paddle surface.

STORAGE

1. Ensure the bread maker is returned to the main menu by pressing and holding the START | CANCEL button. Remove the power plug from the power outlet.
2. Ensure the bread maker and all accessories are completely cool, clean and dry.
3. Place the bread pan and paddle into the interior baking chamber.
4. Ensure the lid is closed.
5. Store the appliance in an upright position standing level on its support legs. Do not store anything on top.

RECIPES

WHITE BREADS

STEPS FOR WHITE BREADS

METHOD

1. Place ingredients in the order listed. Wipe any spills from outside of pan.
2. Insert the bread pan into position in the baking chamber and close the lid.
3. Press MENU to choose setting aBASIC(1) or BASIC RAPID (2).

NOTE

Best results are achieved by using the longer settings, producing a loaf with optimal texture. If using the RAPID settings on specified recipes in this section, reduce salt by $\frac{1}{4}$ teaspoon and increase yeast by $\frac{1}{4}$ teaspoon. This adjustment is suitable for all recipes.

4. Choose LOAF SIZE and CRUST COLOUR.
5. Press START | CANCEL to commence cycle.
6. After cycle has completed press START | CANCEL to stop keep warm setting.
7. Using oven mitts, remove bread from bread maker. Allow bread to rest in pan for 5 minutes before turning out to cool on a wire rack.

NOTE

Suitable settings for WHITE BREAD are WHITE/WHITE RAPID and LIGHT/MEDIUM/DARK colour.

TRADITIONAL WHITE BREAD

INGREDIENTS	1KG	750G	500G
Luke-warm water	360ml	280ml	180ml
Oil	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	1 ½ teaspoons	1 teaspoon	½ teaspoon
Sugar	1 ½ tablespoons	1 tablespoon	3 teaspoons
Bread flour	650g / 4 ⅓ cups	500g / 3 ⅓ cups	335g / 2 ¼ cups
Bread improver	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	1 ½ tablespoons	1 tablespoon	3 teaspoons
Yeast: active dry	1 ½ teaspoons	1 ¼ teaspoons	1 teaspoon

WHITE BREADS

SEMI-DRIED TOMATO AND BASIL BREAD

INGREDIENTS	1KG	750G	500G
Luke-warm water	375ml	310ml	185ml
Oil	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	1½ teaspoons	1¼ teaspoons	1 teaspoon
Sugar	1½ tablespoons	1 tablespoon	3 teaspoon
Bread flour	600g / 4 cups	450g / 3 cups	300g / 2 cups
Bread improver	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2 tablespoons	1 tablespoon	1 tablespoon
Yeast: active dry	1½ teaspoons	1¼ teaspoons	1 teaspoon
Add to the Fruit and Nut Dispenser or at Beeps			
Semi-dried tomatoes, chopped	⅓ cup	¼ cup	2 tablespoons
Chopped fresh basil	2 tablespoons	1 ½ tablespoons	1 tablespoon

PROSCIUTTO AND PROVOLONE BREAD

INGREDIENTS	1KG	750G	500G
Luke-warm water	335ml	310ml	185ml
Salt	2 teaspoons	1½ teaspoons	1 teaspoon
Sugar	1 tablespoon	3 teaspoons	1 ½ teaspoons
Bread flour	485g / 3¼ cups	350g / 2 ⅓ cups	250g / 1 ⅔ cups
Wholemeal flour	120g / ¾ cup	100g / ⅔ cup	50g / ⅓ cup
Bread improver	¾ teaspoon	½ teaspoon	¼ teaspoon
Yeast: active dry	2 ½ teaspoons	1 ¾ teaspoons	1 ¼ teaspoons
Prosciutto, roughly chopped	80g	60g	40g
Provolone, grated or roughly chopped	80g	60g	40g

CARAMELISED GARLIC BREAD

INGREDIENTS	1KG	750G	500G
Luke-warm water	375ml	310ml	185ml
Olive oil	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	1½ teaspoons	¾ teaspoons	1 teaspoon
Sugar	1 ½ tablespoons	1 tablespoon	3 teaspoons
Bread flour	600g/4 cups	500g / 3 ⅓ cups	300g / 2 cups
Bread improver	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2 tablespoons	1 ½ tablespoons	1 tablespoon
Yeast: active dry	1 ¼ teaspoons	1 teaspoon	¾ teaspoon
Chopped fresh parsley	¼ cup	2 tablespoons	1 tablespoon
Caramelised garlic	1-2 bulbs	1 bulb	½-1 bulb

Additional steps

1. Preheat oven to 180°C. Cut top off garlic and drizzle with a little oil. Sprinkle with 1 teaspoon brown sugar.
2. Place garlic onto a baking tray and cook for about 35-40 minutes or until garlic is tender. Remove from oven and allow to cool. Once cool squeeze garlic out of skin.

WHITE BREADS

PESTO AND PINENUT BREAD

INGREDIENTS	1KG	750G	500G
Luke-warm water	320ml	250ml	160ml
Oil	2 tablespoons	1 ½ tablespoons	1 tablespoon
Fresh or bottle pesto	⅓ cup	¼ cup	2 tablespoons
Salt	1 teaspoon	¾ teaspoon	½ teaspoon
Sugar	2 tablespoons	1 ½ tablespoons	1 tablespoon
Bread flour	600g / 4 cups	500g / 3 ⅓ cups	300g / 2 cups
Bread improver	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2 tablespoons	1 ½ tablespoons	1 tablespoon
Yeast: active dry	1 ¾ teaspoons	1 ½ teaspoons	1 ¼ teaspoons
Add to the fruit and nut dispenser or at beeps roasted pinenuts	½ cup	⅓ cup	¼ cup

WHOLEMEAL BREADS

STEPS FOR WHOLEMEAL BREADS

METHOD

1. Place ingredients in the order listed. Wipe any spills from outside of pan.
2. Insert the bread pan into position in the baking chamber and close the lid.
3. Press MENU to choose setting WHOLEMEAL(3) or WHOLEMEAL RAPID(10).

NOTE

Best results are achieved by using the longer settings, producing a loaf with optimal texture. If using the RAPID settings on specified recipes in this section, reduce salt by $\frac{1}{4}$ teaspoon and increase yeast by $\frac{1}{4}$ teaspoon. This adjustment is suitable for all recipes.

NOTE

Suitable settings for WHOLEMEAL BREAD are WHOLEMEAL/WHOLEMEAL RAPID and LIGHT/MEDIUM/DARK colour.

4. Choose LOAF SIZE and CRUST COLOUR.
5. Press START | CANCEL to commence cycle.
6. After cycle has completed press START | CANCEL to stop KEEP WARM setting.
7. Using oven mitts, remove bread from bread maker. Allow bread to rest in pan for 5 minutes before turning out to cool on a wire rack.

100% WHOLEMEAL BREAD

INGREDIENTS	1KG	750G	500G
Luke-warm water	360ml	275ml	195ml
Oil	2 tablespoons	1 $\frac{1}{2}$ tablespoons	1 tablespoon
Salt	$\frac{1}{2}$ tablespoons	1 teaspoon	$\frac{3}{4}$ teaspoon
Sugar	1 $\frac{1}{2}$ tablespoons	1 tablespoon	3 teaspoons
Wholemeal plain flour	600g/ 4 cups	450g/3 cups	300g/2 cups
Bread improver	$\frac{3}{4}$ teaspoon	$\frac{1}{2}$ teaspoon	$\frac{1}{4}$ teaspoon
Milk powder	2 $\frac{1}{2}$ tablespoons	2 tablespoons	1 tablespoon
Yeast: active dry	1 $\frac{3}{4}$ teaspoons	1 $\frac{1}{4}$ teaspoons	1 teaspoon

CHIA, QUINOA AND LINSEED BREAD

INGREDIENTS	1KG	750G	500G
Luke-warm water	390ml	295ml	195ml
Oil	2 tablespoons	1 ½ tablespoons	1 tablespoon
Salt	1 ½ teaspoons	1 teaspoon	¾ teaspoon
Sugar	1 ½ tablespoons	1 tablespoon	3 teaspoons
Wholemeal plain flour	600g / 4 cups	450g / 3 cups	300g / 2 cups
Chia seeds	1 tablespoon	3 teaspoons	2 teaspoons
Linseed	2 tablespoons	1 ½ tablespoons	1 tablespoon
Quinoa	1 ½ tablespoons	1 tablespoon	3 teaspoons
Bread improver	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2 ½ tablespoons	2 tablespoons	1 tablespoon
Yeast: active dry	1 ¾ teaspoons	1 ¼ teaspoons	1 teaspoon
Milk, for brushing	1 tablespoon	1 tablespoon	1 tablespoon
Extra linseed, white and brown quinoa, for crust	2 tablespoons	2 tablespoons	2 tablespoons

Additional steps

1. Place ingredients into the bread maker pan in the order listed. Do not add milk or extra grains for crust at this stage.
2. When there is 1 hour left in the cycle, gently brush top of dough with a little milk and sprinkle seeds over top of dough. Close lid and continue cooking. This step is optional.

WHOLEMEAL BREADS

BRAN BREAD

INGREDIENTS	1KG	750G	500G
Luke-warm water	380ml	290ml	190ml
Softened butter	40g	30g	20g
Salt	2 teaspoons	1 ½ teaspoons	1 teaspoon
Brown sugar	2 tablespoons	1 ½ tablespoons	1 tablespoon
Bread flour	300g / 2 cups	260g / 1 ¾ cups	150g / 1 cup
Wholemeal flour	225g / 1 ½ cups	150g / 1 cup	115g / ¾ cup
Bread improver	¾ teaspoon	½ teaspoon	¼ teaspoon
Unprocessed bran	20g or ⅓ cup	15g or ¼ cup	2 tablespoons
Milk powder	2 tablespoons	1 ½ tablespoons	1 tablespoon
Yeast: active dry	1 ¼ teaspoons	1 teaspoon	¾ teaspoon

RYE AND CARAWAY

INGREDIENTS	1KG	750G	500G
Luke-warm water	400ml	285ml	200ml
Oil	1 ½ tablespoons	1 tablespoon	3 teaspoons
Treacle	2 tablespoons	1 ½ tablespoons	1 tablespoon
Salt	1 ½ teaspoons	1 teaspoon	¾ teaspoon
Rye flour	225g / 1 ½ cups	150g / 1 cup	40g / ¾ cup
Bread flour	375g / 2 ½ cups	300g / 2 cups	190g / 1 ¼ cups
Bread improver	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2 tablespoons	1 ½ tablespoons	1 tablespoon
Caraway seeds	3 teaspoons	2 teaspoons	1 ½ teaspoons
Yeast: active dry	1 ¼ teaspoons	1 teaspoon	¾ teaspoon

CRUSTY BREADS

STEPS FOR CRUSTY BREAD

METHOD

1. Place ingredients in the order listed. Wipe any spills from outside of pan.
2. Insert the bread pan into position in the baking chamber and close the lid.
3. Press MENU to choose setting CRUSTY(5).
4. Choose LOAF SIZE and CRUST COLOUR.
5. Press START | CANCEL to commence cycle.
6. After cycle has completed press START | CANCEL to stop KEEP WARM setting.
7. Using oven mitts, remove bread from bread maker Allow bread to rest in pan for 5 minutes before turning out to cool on a wire rack.

CRUSTY BREAD (FRENCH STYLE)

INGREDIENTS	1KG	750G	500G
Luke-warm water	375ml	310ml	185ml
Oil	3 teaspoons	2 teaspoons	1 ½ teaspoons
Salt	1 ½ teaspoons	1 ¼ teaspoons	1 teaspoon
Sugar	2 teaspoons	1 teaspoon	1 teaspoon
Bread flour	650g / 4 ⅓ cups	500g / 3 ⅓ cups	325g / 2 cups +1 teaspoon
Bread improver	¾ teaspoon	½ teaspoon	¼ teaspoon
Yeast: active dry	1 ½ teaspoons	1 ¼ teaspoons	1 teaspoon

STEPS FOR FLAVOURED SWEET BREADS

METHOD

1. Place ingredients in the order listed. Wipe any spills from outside of pan.
2. Insert the bread pan into position in the baking chamber and close the lid.
3. Press MENU to choose setting SWEET(6).
4. Choose LOAF SIZE and CRUST COLOUR.
5. Press START | CANCEL to commence cycle.
6. After cycle has completed press START | CANCEL to stop KEEP WARM setting.
7. Using oven mitts, remove bread from bread maker. Allow bread to rest in pan for 5 minutes before turning out to cool on a wire rack.

PECAN AND MAPLE SYRUP BREAD

INGREDIENTS	1KG	750G	500G
Luke-warm water	320ml	250ml	160ml
Maple syrup	$\frac{1}{3}$ cup	$\frac{1}{4}$ cup	2 tablespoons
Oil or butter	2 tablespoons	1 tablespoon	1 tablespoon
Salt	1 $\frac{1}{2}$ teaspoons	1 teaspoon	$\frac{3}{4}$ teaspoon
Sugar	2 teaspoons	1 $\frac{1}{2}$ teaspoon	1 teaspoon
Bread flour	600g / 4 cups	450g / 3 cups	300g / 2 cups
Bread improver	$\frac{3}{4}$ teaspoon	$\frac{1}{2}$ teaspoon	$\frac{1}{4}$ teaspoon
Milk powder	2 tablespoons	1 $\frac{1}{2}$ tablespoons	1 tablespoon
Yeast: active dry	1 $\frac{1}{4}$ teaspoons	1 teaspoon	$\frac{3}{4}$ teaspoon
Pecans, chopped	$\frac{1}{3}$ cup	$\frac{1}{4}$ cup	2 tablespoons

SWEET BREADS

SPICED APPLE BREAD

INGREDIENTS	1KG	750G	500G
Luke-warm water	250ml	230ml	125ml
Cloudy apple juice	125ml	80ml	65ml
Canned pie apples	100g (½ cup)	80g (⅓ cup)	60g (¼ cup)
Oil	1 ½ tablespoons	1 tablespoon	1 tablespoon
Salt	1 ½ teaspoons	1 teaspoon	¾ teaspoon
Brown sugar	2 tablespoons	1 ½ tablespoons	1 tablespoon
Bread flour	600g / 4 cups	450g / 3 cups	300g / 2 cups
Bread improver	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2 tablespoons	1 ½ tablespoons	1 tablespoon
Ground cinnamon	¾ teaspoon	½ teaspoon	¼ teaspoon
Ground nutmeg	¾ teaspoon	½ teaspoon	¼ teaspoon
Yeast: active dry	1 ¼ teaspoons	1 teaspoon	¾ teaspoon
Add to the Fruit and Nut Dispenser or at Beeps			
Sultanas	½ cup	⅓ cup	¼ cup

FRUIT LOAF

INGREDIENTS	1KG	750G	500G
Luke-warm water	330ml	270ml	165ml
Oil or butter	2 tablespoons	1 ½ tablespoons	1 tablespoon
Salt	1 ½ teaspoons	1 teaspoon	¾ teaspoon
Brown sugar	2 tablespoons	1 ½ tablespoons	1 tablespoon
Bread flour	600g / 4 cups	450g / 3 cups	300g / 2 cups
Bread improver	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2 tablespoons	1 ½ tablespoons	1 tablespoon
Ground mixed spice	1 tablespoon	3 teaspoons	2 teaspoons
Yeast: active dry	2 teaspoons	1 ½ teaspoons	1 ¼ teaspoons
Add to the Fruit and Nut Dispenser or at Beeps			
Mixed dried fruit	½ cup	⅓ cup	¼ cup

ROLLED OATS AND BROWN SUGAR BREAD

INGREDIENTS	1KG	750G	500G
Luke-warm water	375ml	310ml	185ml
Oil or butter	2 tablespoons	1 tablespoon	1 tablespoons
Salt	1 ½ teaspoons	1 teaspoon	1 teaspoon
Brown sugar	75g / ⅓ cup	55g / ¼ cup	2 tablespoons
Bread flour	600g / 4 cups	450g / 3 cups	300g / 2 cups
Bread improver	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2 tablespoons	1 ½ tablespoons	1 tablespoon
Yeast: active dry	1 ½ teaspoons	1 ¼ teaspoons	1 teaspoon
Rolled oats	½ cup	⅓ cup	¼ cup

GLUTEN FREE BREADS

STEPS FOR GLUTEN FREE BREADS

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(8).
4. Choose LOAF SIZE 1kg.
5. Choose CRUST COLOUR DARK for best results.
6. Press START | CANCEL to commence cycle.
7. When the beeper alerts you that the fruit and nut dispenser has dispensed open lid – DO NOT turn bread maker off; 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.

8. After cycle has completed press START | CANCEL to stop KEEP WARM setting.

NOTE

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

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

BASIC 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 bread maker off; 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 bread maker off; 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 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 bread maker off; 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 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 bread maker off; 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.

GENERAL TIPS FOR JAM MAKING

- Buy best quality fruit in season.
- Remove stems, seeds or pips from fruit.
- Cut into small pieces to assist the jam making process. Do not puree unless a smooth jam is desired.
- Ensure fruit is at room temperature.
- Do not exceed quantities listed in recipes.
- Jamsetta is recommended for making jams in bread maker as it requires additional pectin that is naturally found in fruits.
- Store jam in sterilised jars.

METHOD

1. Place ingredients into bread pan in the order listed.
2. Wipe spills from outside of bread pan.
3. Insert bread pan into position inside baking chamber and close the lid.
4. Press MENU to choose setting JAM(11).
5. Press START | CANCEL to commence cycle.
6. Once finished press START | CANCEL once cycle is complete.
7. Use oven mitts to remove bread pan.
8. Pour hot jam into hot sterilised jars leaving 1cm at the top. Seal immediately. Jam will continue to thicken on cooling.

STRAWBERRY AND ANISEED JAM

INGREDIENTS	1KG
Strawberries	500g
Aniseed, crushed	½- ¾ teaspoon
White sugar	1 cup
Jamsetta	1 ½ tablespoons

MANGO AND VANILLA BEAN JAM

INGREDIENTS	1KG
Fresh mango	500g pulp (approx. 2 large mangoes)
Vanilla bean	1, seeds scraped
White sugar	1 cup
Jamsetta	1 ½ tablespoons
Lime juice	1 tablespoon

SEVILLE ORANGE MARMALADE

INGREDIENTS	1KG
Seville oranges, thinly sliced	2 medium (500g)
White sugar	1 ⅓ cups
Jamsetta	1 ½ tablespoons

FIG AND LIME

INGREDIENTS	1KG
Fresh figs	500g
Lime	1, Rind and juice
White sugar	1 ¼ cups
Jamsetta	1 ½ tablespoons

KNEAD & RISE

METHOD

1. Place ingredients into bread pan in the order listed.
2. Wipe spills from outside of pan.
3. Insert the bread pan into position in the bread maker and close lid.
4. Press MENU to choose setting KNEAD & RISE(9).
5. Press START | CANCEL to commence cycle.
6. After cycle has completed press START | CANCEL to stop. Remove bread pan from baking chamber and remove dough from bread pan. Dough is now ready for hand shaping, rising and baking.

PIZZA DOUGH

INGREDIENTS	1KG
Bread flour	500g
Salt	3 teaspoons
Caster sugar	3 teaspoons
Olive oil	1 tablespoon
Yeast: active dry	3 teaspoons

Additional steps

1. Turn dough out onto a lightly floured surface and knead for 1 minute to combine.
2. Divide dough into 3 equal portions and roll into circles to the desired thickness.
3. For a thicker style dough roll out, cover and allow to rise in a warm place. For a thin style pizza use immediately.

HOT CROSS BUNS

INGREDIENTS	1KG
Water	340ml
Oil	2 tablespoons
Salt	2 teaspoons
Brown sugar	¼ cup
Bread flour	600g/4 cups
Milk powder	3 tablespoons
Ground mixed spice	1 tablespoon
Ground cinnamon	1 tablespoon
Yeast: active dry	2 ¼ teaspoons
Add at the Beeps	
Sultanas	1 ¼ cups
Mixed peel (optional)	¼ cup
Batter for 'Crosses'	
Water	2 tablespoons
Plain flour	40g/¼ cup
Glaze	
Water	80ml/⅓ cup
Caster sugar	2 tablespoons

Additional steps

1. Once finished, preheat oven to 190°C. Divide dough into 18 pieces and shape into rounds. Place rounds close together on a lightly greased baking tray.
2. Cover loosely with lightly greased plastic wrap and leave to stand in a warm area for 20 minutes or until doubled in size.
3. Blend 'cross' batter ingredients together to make a smooth batter. Spoon into a piping bag fitted with a small piping nozzle. Pipe a cross shape onto each bun.
4. Bake in preheated oven for 15-20 minutes or until golden brown.

To make glaze

Place water and sugar into a small saucepan over low heat. Stir until sugar dissolves. Bring to the boil. Boil for 5 minutes. Brush warm glaze over warm hot cross buns. Serve warm or at room temperature.

PASTA DOUGH

PLAIN PASTA

INGREDIENTS	1KG
Eggs	2
Egg yolks	3
Extra Virgin Olive Oil	1 tablespoon
'OO' flour	250g
Salt	¼ teaspoon

1. Place ingredients into bread pan in the order listed.
2. Wipe spills from outside of pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press MENU to choose setting PASTA DOUGH.
5. Press START | CANCEL to commence cycle.
6. At the end of the cycle press START | CANCEL to stop. Remove bread pan from the bread maker and remove the pasta dough which is now ready for hand shaping or placing through a Pasta extruder.

STICKY CINNAMON ROLLS

INGREDIENTS	1KG
Water	285ml
Salt	1 teaspoon
Sugar	2 ½ teaspoons
Bread flour	600g/4 cups
Eggs	2
Butter, softened	60g
Yeast: Active Dry	3 teaspoons
Filling	
Butter, melted	60g
Brown sugar	75g/⅓ cup
Pecans, finely chopped	70g/½ cup
Ground cinnamon	1 ½ tablespoons
Glaze	
Water	80ml/⅓ cup
Caster sugar	2 tablespoons

Additional steps

1. Once finished preheat oven to 180°C. Roll dough on a well floured surface to a 40cm x 40cm square. Brush dough with half the melted butter. Sprinkle with combined sugar, pecans and cinnamon and then drizzle with remaining butter.
2. Roll up dough and cut into 2cm slices. Place rounds cut side up, 4cm apart, onto 2 baking trays lined with baking paper.
3. Cover loosely with lightly greased plastic wrap and leave to stand in a warm area for 20 minutes or until doubled in size.
4. Bake in preheated oven for 25-30 minutes or until golden brown.

To make glaze

Place water and sugar into a small saucepan over low heat. Stir until sugar dissolves. Bring to the boil. Boil for 5 minutes. Brush warm glaze over warm cinnamon. Serve warm or at room temperature.

BREAD ROLLS

BREAD ROLLS

INGREDIENTS	1KG
Water	310ml
Oil	2 tablespoons
Salt	1 teaspoon
Sugar	2 tablespoons
Bread flour	600g/4 cups
Eggs	1
Yeast: Active Dry	2 teaspoons
Glaze	
Milk	2 tablespoons
Sesame seeds, optional	¼ cup

Additional steps

1. Once finished divide into 16 equal pieces. Knead each piece and shape into rounds.
2. Place rounds close together on a lightly greased baking tray.
3. Cover loosely with lightly greased plastic wrap and leave to stand in a warm area for 30 minutes or until doubled in size. Preheat oven to 200°C.
4. Brush rolls with milk and sprinkle with sesame. Bake in preheated oven for 12-15 minutes or until golden brown.

LEMON BUTTER CAKE

INGREDIENTS

2 eggs, lightly beaten
 125g butter, melted
 2 tablespoons grated lemon rind
 1 tablespoon lemon juice
 160ml ($\frac{2}{3}$ cup) milk
 220g (1 cup) caster sugar
 300g (2 cups) self-raising flour

Lemon Icing

110g ($\frac{1}{2}$ cup) white sugar
 2 tablespoons lemon juice

METHOD

1. Combine ingredients in the cake pan in the order listed. Wipe any spills around the pan.
2. Place the cake pan into the bread maker and close the lid.
3. Press MENU to choose CAKE SETTING(13).
4. Press START | CANCEL to commence cycle.
5. When the beeper alerts you that the fruit and nut dispenser has dispensed open lid – DO NOT turn bread maker 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 combined from the side of the pan, replace lid and continue with cycle.
6. When cake has finished allow to cool for 5 minutes before turning out onto a wire rack. Ensure paddle is not left in cake.
7. Allow cake to cool slightly then drizzle over combined sugar and lemon juice.

Serve with double cream or ice cream.

CHOCOLATE CAKE

INGREDIENTS

200ml buttermilk
 75g butter, melted
 1 egg, lightly beaten
 165g ($\frac{3}{4}$ cup) caster sugar
 150g (1 cup) self-raising flour
 35g ($\frac{1}{3}$ cup) cocoa powder

Chocolate ganache

200g good quality dark chocolate, chopped
 $\frac{2}{3}$ cup cream

METHOD

1. Combine ingredients in the cake pan in the order listed. Wipe any spills around the pan.
2. Place the cake pan into the bread maker and close the lid.
3. Press Menu to choose CAKE SETTING (13). Press START | CANCEL to commence cycle.
4. When the beeper alerts you that the fruit and nut dispenser has dispensed open lid – DO NOT turn bread maker 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 combined from the side of the pan, replace lid and continue with cycle.
5. When cake has finished allow to cool for 5 minutes before turning out onto a wire rack. Ensure paddle is not left in cake. Allow cake to cool.

To make ganache

Stir ingredients in small saucepan over a low heat until smooth. Cool to spreading consistency. Spread on cooled cake.

CITRUS POPPY SEED CAKE**INGREDIENTS**

125g butter, melted
 80ml ($\frac{1}{3}$ cup) milk
 1 teaspoon vanilla extract
 2 eggs, lightly beaten
 1 tablespoon finely grated orange rind
 2 teaspoons finely grated lemon rind
 180g ($\frac{2}{3}$ cup) caster sugar
 150g (1 cup) self-raising flour
 2 tablespoons poppy seeds

Glaze

1 teaspoon finely grated orange rind
 1 teaspoon finely grated lemon rind
 60ml ($\frac{1}{4}$ cup) orange juice
 1 tablespoon lemon juice
 55g ($\frac{1}{4}$ cup) caster sugar

METHOD

1. Combine ingredients in the cake pan in the order listed. Wipe any spills around the pan.
2. Place the cake pan into the bread maker and close the lid.
3. Press MENU to choose CAKE SETTING(13).
4. Press START | CANCEL to commence cycle.
5. When the beeper alerts you that the fruit and nut dispenser has dispensed open lid - DO NOT turn bread maker 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 combined from the side of the pan, replace lid and continue with cycle.
6. When cake has finished allow to cool for 5 minutes before turning out onto a wire rack. Ensure paddle is not left in cake.
7. Combine glaze ingredients into a small saucepan and stir over a low heat until sugar has dissolved. Increase heat and allow to simmer for 3-4 minutes.
8. Using a skewer poke several holes over cake. Pour hot syrup over hot cake.

Serve with double cream

CARROT CAKE

INGREDIENTS

125g butter, melted
2 eggs, lightly beaten
1 teaspoon vanilla extract
110g (½ cup) soft brown sugar
1 cup (240g) finely grated carrot
½ teaspoon cinnamon
½ teaspoon nutmeg
185g (1 ¼ cups) self-raising flour

Cream Cheese Frosting

15g butter, softened
60g cream cheese, softened
½ teaspoon vanilla extract
¾ cup (125g) icing sugar, sifted

METHOD

1. Combine ingredients in the cake pan in the order listed. Wipe any spills around the pan.
2. Place the cake pan into the bread maker and close the lid.
3. Press MENU to choose CAKE SETTING(13).
4. Press START | CANCEL to commence cycle.
5. When the beeper alerts you that the fruit and nut dispenser has dispensed open lid - DO NOT turn bread maker 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 combined from the side of the pan, replace lid and continue with cycle.
6. When cake has finished allow to cool for 5 minutes before turning out onto a wire rack. Ensure paddle is not left in cake.

To make the frosting

Combine cream cheese, butter and vanilla in a bowl of an electric mixer. Beat on high speed until smooth; reduce speed and gradually add the icing sugar; beat until smooth. Spread over cooled cake.

STEPS FOR MAKING BAGUETTES

METHOD

1. Place ingredients into the bread pan in the order listed. Wipe any spills from outside of pan.
2. Insert the bread pan into position in the baking chamber and close the lid.
3. Press MENU to choose setting BAGUETTE(14).
4. Choose CRUST COLOUR MEDIUM for best results.
5. Press START | CANCEL to commence cycle. The bread maker will start the first stage of the baguette making process of kneading and proving the dough.
6. When you hear the bread maker beep (after 1 hour) remove bread pan. Turn dough onto a lightly floured work bench and knead until dough just comes together. Do not overwork or the dough will toughen.
7. Divide dough into 4 and lightly shape into baguettes.
8. Place baguettes onto trays and with a sharp knife cut 2-3 slits diagonally across each baguette. Brush with a little water.
9. Using the hooks under the one of the racks; hook the other rack so that it hangs underneath. Position the two racks into the bread maker and close the lid.
10. Press START | CANCEL to recommence the cycle.
11. After cycle has completed press START | CANCEL to stop KEEP WARM setting.
12. Using oven mitts, remove baguettes from bread maker.

BAGUETTES

CRISP BAGUETTES

INGREDIENTS	1KG
Water	180ml
Salt	1 teaspoon
Bread flour	290g
Yeast: active dry	1 teaspoon

SESAME BAGUETTES

INGREDIENTS	1KG
Water	170ml
Salt	1 teaspoon
Sugar	1 teaspoon
Bread flour	250g
Yeast: active dry	1 teaspoon
After shaping brush with water and sprinkle	
Sesame seeds	1 tablespoon

KALAMATA AND OLIVE OIL BAGUETTES

INGREDIENTS	1KG
Water	170ml
Extra virgin olive oil	1 ½ tablespoons
Salt	¾ teaspoon
Sugar	1 teaspoon
Bread flour	280g
Yeast: active dry	1 teaspoon
Add to the Fruit and Nut Dispenser or at Beeps	
Pitted kalamata olives	40g (¼ cup)

TIP

Dry olives with paper towelling before placing into the fruit and nut dispenser.

SESAME BAGUETTES

INGREDIENTS	1KG
Water	190ml
Salt	1 teaspoon
Sugar	1 teaspoon
Bread flour	250g
Linseed	1 tablespoon
Quinoa	1 tablespoon
Sesame seeds	1 tablespoon
Yeast: Active Dry	1 teaspoon
After shaping brush with water and sprinkle	
Linseeds	2 teaspoons
Sesame seeds	2 teaspoons

BAKE ONLY

NOTE

The BAKE ONLY cycle will bake only for hour. Time can be adjusted to 1 hour 10 min, 1 hour 20 or 1 hour 30.

APPLE, RHUBARB AND STRAWBERRY CRUMBLE

Serves 4

INGREDIENTS

125g strawberries, hulled and quartered
100g rhubarb, cut into 1cm pieces
2 small green apples, peeled and diced
2 tablespoons caster sugar
Crumble
½ cup plain flour
½ teaspoon baking powder
⅓ cup soft brown sugar
½ cup rolled oats
75g cold butter, diced

METHOD

1. Combine fruit and sugar in a bowl and toss to combine. Place into cake pan without the cake paddle.
2. In another bowl combine flour, baking powder, sugar and oats. Using your fingertips rub butter into dry mix to make a crumble. Spoon crumble over fruit.
3. Place the cake pan into the bread maker and close the lid.
4. Press MENU to choose the BAKE ONLY (12) setting and cook for 1 hour
5. When crumble is ready carefully remove from bread maker.
6. Use a non metal spoon to serve into bowls.

Serve with custard.

SWEET POTATO, FETA AND BASIL FRITTATA

INGREDIENTS

300g sweet potato
120g feta, crumbled
40g fresh basil leaves
40g grated fresh parmesan
6 eggs
300ml cream
Salt and freshly ground black pepper

METHOD

1. Thinly slice sweet potato into 4mm slices.
2. Place a layer of sweet potato into the cake pan without the cake paddle. Top with some of the feta and a layer of basil. Repeat layering until all sweet potato, feta and basil have been used. Sprinkle over parmesan.
3. Whisk together eggs, cream and salt and pepper and pour over vegetables.
4. Place the cake pan into the bread maker and close the lid.
5. Press MENU to choose the BAKE ONLY (12) setting and adjust timer for 1 hour 20 minutes.
6. When frittata is ready carefully remove from bread maker.
7. Allow to cool for 10 minutes before turning onto a plate. Use another plate to flip back over.

Serve warm or cold.

