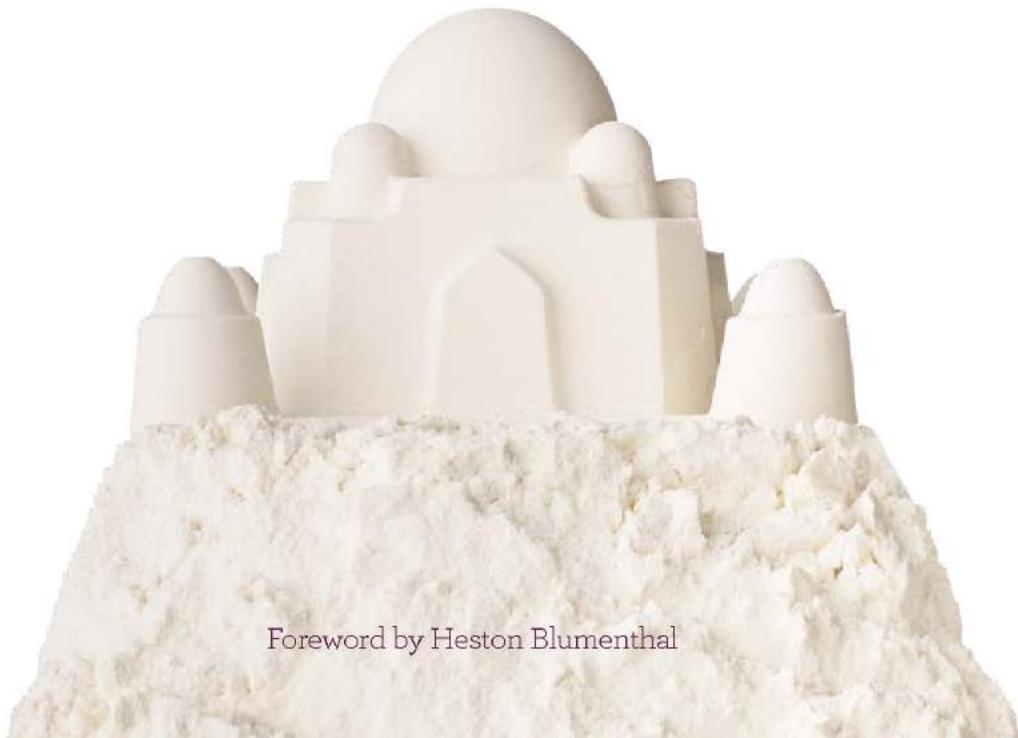


Flour Power

Appliance Science & Recipes



Foreword by Heston Blumenthal

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“When it comes
to great bread, let
time do the work.”

Making bread with an airy, tender crumb is done by orientating and aligning the gluten to create a strong elastic network. This bread maker does just that by knowing the right balance between working the gluten and allowing it time to rest and rise.

And because everybody likes fresh bread, the clever team at Sage have designed it so you can program your loaf to be ready when you are.

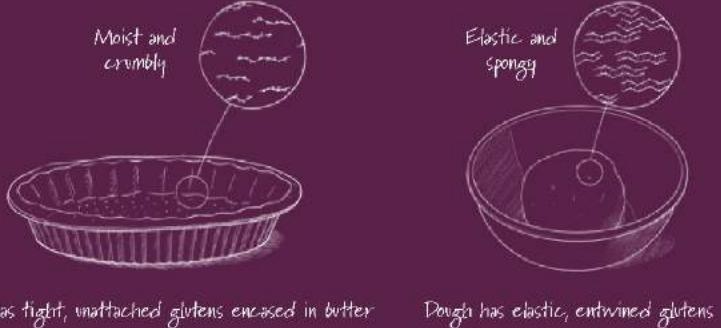
Heston



Tightening your glutens; the key to perfect pastry and dough.

Flour is a pretty intriguing and versatile ingredient. It is quite incredible when you think about it, how foods with such dramatically different textures like crumbly shortbread, compared with a fluffy croissant, a quiche crust or a bread roll, all build their structure using flour. While what ingredients you mix with flour plays a part, the order in which you add them and the way you combine them is far more important. It's this that determines how much the glutens, the proteins that give dough its elasticity, are developed.

The structure of any dough is essentially determined by how liquids (water or milk) and flour react to one another. The length of time the dough is kneaded as well as the amount of time the gluten in the flour is in contact with liquid is what determines the elasticity of the glutens and hence the dough. Bread dough needs wet flour, heavy kneading and a decent proving time, to maximise its elasticity. But for a crisp, flaky pastry, the opposite is true and gluten development needs to be kept to a minimum. It means essentially inverting the mixing process by adding the fat (room temperature butter works best) to the flour before any liquid to form a moisture barrier around the glutens.



But the other secret to truly great pastry is temperature. Keeping the pastry mix cool is critical to prevent the glutens from developing before baking, and also helps prevent cracking.

HESTON'S TIP

There are three simple but important steps to minimising heat transfer while making pastry. First, pre-cool all the key equipment, like the mixing bowl, the dough hook, the rolling pin and the pastry board in the fridge for half an hour or more before you start. Second, once you've finished mixing and are ready to mould the dough, do so using only your fingertips so you minimise heat transfer from your palms. Finally, when resting the finished pastry dough, keep it in the freezer for about half an hour before baking. A rested, pre-cooled pastry will evaporate significantly less while baking which reduces the chance of shrinking and cracking.

Controlling temperature helps keep your glutens tight and tighter glutens make a world of difference to taste and texture.

Traditional White Bread

Almost any BASIC recipe, including the ones on the following pages, can be modified for use with the BASIC RAPID setting.

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.

Unlike the BASIC setting, the BASIC RAPID setting reduces all three of the 'rise' phases, shortening the entire cycle time by approximately an hour. For this reason, instant yeast (also known as quick-rise yeast, rapid-rise yeast, fast-rising yeast, fast-acting yeast or bread machine yeast) must be used with this setting or the bread will not rise and bake properly.

Almost any BASIC recipe can be modified for use with the BASIC RAPID setting by replacing active dry yeast with an equal or larger amount of instant yeast.

Bread improver (optional) is not essential, however it will help strengthen the crumb structure of the bread resulting in a loaf that is lighter in texture and higher in volume, more stable and with enhanced keeping qualities.

Traditional White Bread

Method

1. Ensure the collapsible kneading blade is in the upright position before adding ingredients.
 2. Wipe spills from outside of bread pan.
 3. Insert the bread pan into position in the baking chamber and close the lid.
 4. Press SELECT to access the setting as listed in the following recipes.
 5. Press LOAF SIZE to select 1.25kg, 1kg, 0.75kg or 0.5kg if required.
 6. Press CRUST to select DARK, MEDIUM, LIGHT or RAPID if required.
 7. Press START | PAUSE to commence operation.
 8. At the end of the setting, press STOP.
 9. Remove bread from bread machine and bread pan. Cool bread on rack.
-

Traditional **White Bread**

<i>Setting</i>	Basic	<i>Paddle</i>	Collapsible	<i>Crust colour options</i>	Light, medium, dark
<i>Ingredients</i>	1.25kg	1kg	0.75kg	0.5kg	
<i>Water</i>	420ml	360ml	280ml	180ml	
<i>Oil</i>	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon	
<i>Salt</i>	2 teaspoons	1½ teaspoons	1 teaspoon	½ teaspoon	
<i>Sugar</i>	2 tablespoons	1½ tablespoons	1 tablespoon	3 teaspoons	
<i>Bread flour</i>	750g	650g	500g	340g	
<i>Bread improver (optional)</i>	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon	
<i>Milk powder</i>	2 tablespoons	1½ tablespoons	1 tablespoon	3 teaspoons	
<i>Yeast: active dry</i>	2 teaspoons	1¾ teaspoons	1½ teaspoons	1½ teaspoons	





Traditional Milk Bread

<i>Setting</i>	Basic
<i>Paddle</i>	Collapsible
<i>Crust colour options</i>	Light, medium, dark

<i>Ingredients</i>	1.25kg	1kg	0.75kg	0.5kg
<i>Full cream milk, scalded and cooled*</i>	420ml	375ml	310ml	185ml
<i>Oil</i>	1½ tablespoons	1 tablespoon	¾ teaspoons	2 teaspoons
<i>Salt</i>	2 teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon
<i>Sugar</i>	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
<i>Bread flour</i>	700g	600g	450g	300g
<i>Bread improver (optional)</i>	1½ teaspoons	1 teaspoon	¾ teaspoon	½ teaspoon
<i>Yeast: active dry</i>	1¾ teaspoons	1½ teaspoons	1¾ teaspoons	1 teaspoon

*Scalding milk: heat milk in a heavy-based pan, stirring continuously, until hot but not boiling.

Traditional **French Bread**

<i>Setting</i>	Crusty
<i>Paddle</i>	Collapsible
<i>Crust colour options</i>	Not available
<i>Delay Start</i>	No

<i>Ingredients</i>	1.25kg	1kg	0.75kg	0.5kg
<i>Water</i>	420ml	375ml	310ml	185ml
<i>Oil</i>	1 tablespoon	3 teaspoons	2 teaspoons	1½ teaspoons
<i>Salt</i>	2 teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon
<i>Sugar</i>	3 teaspoons	2 teaspoons	1 teaspoon	1 teaspoon
<i>Bread flour</i>	750g	650g	500g	325g
<i>Bread improver (optional)</i>	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
<i>Yeast: active dry</i>	1½ teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon

Note: The RAPID option is not available on the CRUSTY setting.



Breakfast just got more interesting with toast and spreads made from scratch.

Grind nuts into creamy butter using high blade velocity, releasing oils from within the nuts and seeds.

Sensitive speed control, from super slow STIR up to high speed MILLING.

The Boss™

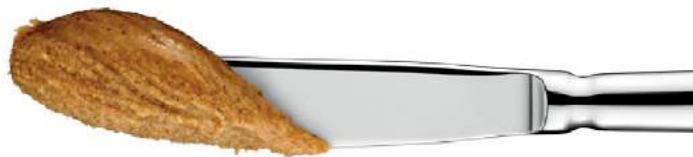
This one stop blending and milling station has a high torque motor to help you make all kinds of foods from scratch.



Maple Pecan & Brazil Nut Butter

250g pecans
75g Brazil nuts
60ml pure maple syrup
1 tablespoon macadamia oil or rice bran oil
Pinch of ground cinnamon
Pinch of salt

1. Preheat oven to 160°C no fan (140°C fan-assisted). Line a large baking tray with parchment paper. In a separate bowl, toss pecans and brazil nuts in maple syrup, and spread out evenly on tray. Bake for 10 minutes or until lightly roasted, stirring half way through. Set aside to cool for 10 minutes.
2. Place the nuts, oil, cinnamon and salt into blender jug and secure lid. Mill for 1 minute, or until mixture is almost smooth, using tamper to push ingredients down if required. Turn dial down to blend for 10-15 seconds to finish.
3. Store in a clean, airtight container or jar in the fridge for up to 1 month.



Almond, Chia & Linseed Butter

450g raw almonds
2 tablespoons chia seeds
2 tablespoons linseeds
2 tablespoons macadamia or rice bran oil

1. Preheat oven to 200°C no fan (180°C fan-assisted). Place almonds on a baking tray. Bake for 8-10 minutes or until lightly roasted. Set aside to cool for 10 minutes.
2. Place almonds, chia seeds, linseed and oil into blender jug and secure lid. Mill for 1 minute, or until mixture is almost smooth, using tamper to push ingredients down if required. Turn dial down to blend for 10-15 seconds to finish.
3. Store in a clean, airtight container or jar in the fridge for up to 1 month.

Savoury Bread

Bread improver (optional) is not essential, however it will help strengthen the crumb structure of the bread resulting in a loaf that is lighter in texture and higher in volume, more stable and with enhanced keeping qualities.

Method

1. Place ingredients into bread pan in the exact order listed in the recipe.
 2. Wipe spills from outside of bread pan.
 3. Insert the bread pan into position in the baking chamber and close the lid.
 4. Press SELECT to access the desired setting as listed in the following recipes.
 5. Press LOAF SIZE to select 1000g or 750g if required.
 6. Press CRUST to select DARK, MEDIUM, LIGHT or RAPID function if required.
 7. Press START | PAUSE to commence operation.
 8. At the end of the setting, press STOP.
 9. Remove bread from bread machine and bread pan. Cool bread on a rack.
-

Savoury Potato & Leek Bread

Setting	Basic
Paddle	Collapsible
Crust colour options	Light, medium, dark



Ingredients	1.25kg	1kg	0.75kg	0.5kg
<i>Water</i>	420ml	375ml	290ml	185ml
<i>Oil</i>	3 tablespoons	2½ tablespoons	2 tablespoons	1 tablespoon
<i>Salt</i>	2 teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon
<i>Sugar</i>	2½ tablespoons	2 tablespoons	1¾ tablespoons	1 tablespoon
<i>Bread flour</i>	750g	600g	500g	300g
<i>Bread improver (optional)</i>	1 teaspoon	¾ teaspoon	½ teaspoon	½ teaspoon
<i>Milk powder</i>	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
<i>Packaged instant potato flakes</i>	40g	25g	20g	20g
<i>Yeast: active dry</i>	1¾ teaspoons	1½ teaspoons	1¾ teaspoons	1 teaspoon
<i>Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle</i>				
<i>Leek (finely chopped)</i>	90g	65g	45g	25g

Savoury Sun-dried Tomato Bread

<i>Setting</i>	Basic
<i>Paddle</i>	Collapsible
<i>Crust colour options</i>	Light, medium, dark



<i>Ingredients</i>	1.25kg	1kg	0.75kg	0.5kg
<i>Water</i>	420ml	375ml	310ml	185ml
<i>Oil from sun-dried tomatoes</i>	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
<i>Salt</i>	2 teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon
<i>Sugar</i>	2 tablespoons	1½ tablespoons	1 tablespoon	¾ teaspoons
<i>Bread flour</i>	750g	600g	450g	300g
<i>Bread improver (optional)</i>	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
<i>Milk powder</i>	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
<i>Dried mixed herbs</i>	3 teaspoons	2 teaspoons	1 teaspoon	1 teaspoon
<i>Yeast: active dry</i>	1¾ teaspoons	1½ teaspoons	1¾ teaspoons	1 teaspoon
<i>Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle</i>				
<i>Tomatoes (drained, chopped, dried)</i>	75g	50g	40g	30g

Savoury Garlic Bread

<i>Setting</i>	Basic
<i>Paddle</i>	Collapsible
<i>Crust colour options</i>	Light, medium, dark



Ingredients	1.25kg	1kg	0.75kg	0.5kg
<i>Water</i>	420ml	375ml	310ml	185ml
<i>Olive oil</i>	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
<i>Fresh roasted garlic*</i>	Whole bulb	Whole bulb	$\frac{1}{2}$ bulb	$\frac{1}{2}$ bulb
<i>Salt</i>	2 teaspoons	$1\frac{1}{2}$ teaspoons	1 teaspoon	1 teaspoon
<i>Sugar</i>	2 tablespoons	$1\frac{1}{2}$ tablespoons	1 tablespoon	3 teaspoons
<i>Bread flour</i>	750g	600g	500g	300g
<i>Bread improver (optional)</i>	1 teaspoon	$\frac{3}{4}$ teaspoon	$\frac{1}{2}$ teaspoon	$\frac{1}{4}$ teaspoon
<i>Milk powder</i>	$2\frac{1}{2}$ tablespoons	2 tablespoons	$1\frac{1}{2}$ tablespoons	1 tablespoon
<i>Fresh parsley (chopped)</i>	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
<i>Yeast: active dry</i>	$1\frac{1}{2}$ teaspoons	$1\frac{1}{2}$ teaspoons	$1\frac{1}{2}$ teaspoons	$\frac{1}{2}$ teaspoon

*To roast garlic, slice the top off the whole bulb. Wrap in a square sheet of foil about 20cm x 20cm. Drizzle 1 tablespoon of olive oil, place two sprigs of thyme and sprinkle with salt and pepper. Enclose by bringing up the sides of the foil and pinching the package closed. Bake in a 175°C oven for approximately 35 minutes, or until the garlic cloves are soft and creamy in texture. When garlic is cool, squeeze to extract the cloves. Use whole in this recipe.

Savoury Italian Bread

Setting	Basic
Paddle	Collapsible
Crust colour options	Light, medium, dark
Delay Start	No

Ingredients	1.25kg	1kg	0.75kg	0.5kg
<i>Milk, scalded and cooled to 27°C</i>	430mL	415mL	290ml	220ml
<i>Honey</i>	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
<i>Unsalted butter pieces at room temperature</i>	50g	40g	30g	20g
<i>Salt</i>	2¼ teaspoons	2 teaspoons	1½ teaspoon	1 teaspoon
<i>Bread flour</i>	750g	600g	450g	300g
<i>Yeast: active dry</i>	2½ teaspoons	2 teaspoons	1 teaspoon	1 teaspoon
<i>Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle</i>				
<i>Olives (drained, chopped, dried)</i>	75g	50g	40g	30g

* Scalding milk: heat milk in a heavy-based pan, stirring continuously, until hot but not boiling.



Savoury

Black Olive & Basil Bread

<i>Setting</i>	Basic
<i>Paddle</i>	Collapsible
<i>Crust colour options</i>	Light, medium, dark



Ingredients	1.25kg	1kg	0.75kg	0.5kg
Water	420ml	375ml	310ml	185ml
Olive oil	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	1 teaspoon
Sugar	2 tablespoons	2 tablespoons	1¾ tablespoons	1 tablespoon
Bread flour	750g	600g	450g	300g
Bread improver (optional)	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Dried basil	1¼ tablespoon	1 tablespoon	3 teaspoons	2 teaspoons
Yeast: active dry	1¼ teaspoons	1½ teaspoons	1¾ teaspoons	1 teaspoon
<i>Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle</i>				
Black olives (drained, chopped, dried)	4 tablespoons	3 tablespoons	2 tablespoons	1½ tablespoons

Savoury Thai Coconut Curry Bread

Setting Basic
Paddle Collapsible
Crust colour options Light, medium, dark

Ingredients	1.25kg	1kg	0.75kg	0.5kg
Water	420ml	375ml	310ml	185ml
Oil	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	½ teaspoon
Sugar	2 tablespoons	1½ tablespoons	1 tablespoon	3 teaspoons
Bread flour	700g	600g	450g	300g
Bread improver (optional)	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Coconut milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Thai curry mix powder	3 teaspoons	2 teaspoons	1 teaspoon	1 teaspoon
Yeast: active dry	1¾ teaspoons	1½ teaspoons	1¾ teaspoons	1 teaspoon



Savoury

Pesto & Pine Nut Bread



<i>Setting</i>	Basic
<i>Paddle</i>	Collapsible
<i>Crust colour options</i>	Light, medium, dark

<i>Ingredients</i>	1.25kg	1kg	0.75kg	0.5kg
<i>Water</i>	390ml	320ml	250ml	160ml
<i>Oil</i>	2½ tablespoons	2 tablespoons	1¾ tablespoons	1 tablespoon
<i>Bottled or fresh pesto</i>	125g	75g	60g	45g
<i>Salt</i>	2 teaspoons	1½ teaspoons	1 teaspoon	1 teaspoon
<i>Sugar</i>	2 tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
<i>Bread flour</i>	750g	600g	450g	300g
<i>Bread improver (optional)</i>	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
<i>Milk powder</i>	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
<i>Yeast: active dry</i>	2 teaspoons	1¾ teaspoons	1 teaspoon	1 teaspoon
<i>Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle</i>				
<i>Pine nuts (roasted)</i>	80g	50g	40g	30g

Savoury Cheese & Chive Bread



Setting Basic
Paddle Collapsible
Crust colour options Light, medium, dark

Ingredients	1.25kg	1kg	0.75kg	0.5kg
Water	420ml	375ml	310ml	185ml
Oil	3 tablespoons	3 tablespoons	2 tablespoons	2 tablespoons
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	1 teaspoon
Sugar	2 tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	700g	600g	450g	300g
Bread improver (optional)	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Paprika	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Yeast: active dry	1¾ teaspoons	1½ teaspoons	1¾ teaspoons	1 teaspoon
<i>Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle</i>				
Chives (chopped)	25g	15g	12g	10g
Cheddar (grated)	160g	130g	100g	70g
Parmesan (grated)	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon

Savoury
Sweet Corn Bread



<i>Setting</i>	Basic
<i>Paddle</i>	Collapsible
<i>Crust colour options</i>	Light, medium, dark

<i>Ingredients</i>	1.25kg	1kg	0.75kg	0.5kg
<i>Water</i>	300ml	270ml	240ml	135ml
<i>Olive oil</i>	3 tablespoons	2½ tablespoons	2 tablespoons	1½ tablespoon
<i>Canned sweatcorn</i>	75g	50g	40g	30g
<i>Salt</i>	2 teaspoons	1½ teaspoons	1 teaspoon	1 teaspoon
<i>Sugar</i>	2 tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
<i>Bread flour</i>	750g	600g	450g	300g
<i>Bread improver (optional)</i>	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
<i>Milk powder</i>	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
<i>Cayenne pepper</i>	¾ teaspoons	¾ teaspoon	¾ teaspoon	¾ teaspoon
<i>Yeast: active dry</i>	1¾ teaspoons	1½ teaspoons	1¾ teaspoons	1 teaspoon
<i>Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle</i>				
<i>Canned corn kernels (drained)</i>	150g	110g	75g	40g

Savoury Pumpkin Bread

<i>Setting</i>	Basic
<i>Paddle</i>	Collapsible
<i>Crust colour options</i>	Light, medium, dark
<i>Delay Start</i>	No

<i>Ingredients</i>	1.25kg	1kg	0.75kg	0.5kg
<i>Water</i>	220ml	200ml	180ml	100ml
<i>Oil</i>	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
<i>Pumpkin (cooked, mashed, drained)</i>	120g	90g	60g	30g
<i>Salt</i>	2 teaspoons	1½ teaspoons	1 teaspoon	1 teaspoon
<i>Sugar</i>	2 tablespoons	1½ tablespoons	1 tablespoon	3 teaspoons
<i>Bread flour</i>	750g	600g	450g	300g
<i>Bread improver (optional)</i>	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
<i>Milk powder</i>	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
<i>Ground cumin</i>	1¼ teaspoons	1½ teaspoons	1 teaspoon	1 teaspoon
<i>Yeast: active dry</i>	1¼ teaspoons	1½ teaspoons	1¾ teaspoons	1 teaspoon



Savoury Cajun Jalapeno Bread

<i>Setting</i>	Basic
<i>Paddle</i>	Collapsible
<i>Crust colour options</i>	Light, medium, dark

<i>Ingredients</i>	1.25kg	1kg	0.75kg	0.5kg
<i>Water</i>	420ml	375ml	310ml	185ml
<i>Oil</i>	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
<i>Salt</i>	2 teaspoons	1½ teaspoons	1 teaspoon	1 teaspoon
<i>Sugar</i>	2 tablespoons	1½ tablespoons	1 tablespoon	3 teaspoons
<i>Bread flour</i>	700g	600g	450g	300g
<i>Bread improver (optional)</i>	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
<i>Milk powder</i>	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
<i>Cajun seasoning</i>	3 teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
<i>Yeast: active dry</i>	1¼ teaspoons	1½ teaspoons	1¾ teaspoons	1 teaspoon

Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle

<i>Jalapenos (drained, chopped, dried)</i>	70g	50g	40g	25g
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Savoury

Fresh Herb & Caraway Bread

Setting	Basic
Paddle	Collapsible
Crust colour options	Light, medium, dark



Ingredients	1.25kg	1kg	0.75kg	0.5kg
<i>Water</i>	420ml	375ml	310ml	185ml
<i>Oil</i>	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
<i>Salt</i>	2 teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoons
<i>Sugar</i>	2 tablespoons	1½ tablespoons	1 tablespoon	¾ teaspoons
<i>Bread flour</i>	700g	600g	450g	300g
<i>Bread improver (optional)</i>	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
<i>Milk powder</i>	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
<i>Dry yeast</i>	1¾ teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon
<i>Ground cumin</i>	1¾ teaspoons	1½ teaspoons	1 teaspoon	1 teaspoon
<i>Caraway seeds</i>	2 teaspoons	1½ teaspoons	1 teaspoon	1 teaspoon
<i>Yeast: active dry</i>	1¾ teaspoons	1½ teaspoons	1¾ teaspoons	1 teaspoon
<i>Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle</i>				
<i>Parsley (chopped)</i>	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
<i>Dill (chopped)</i>	3 tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
<i>Coriander (chopped)</i>	2 tablespoons	1½ tablespoons	1 tablespoon	¾ teaspoons
<i>Thyme (chopped)</i>	1 tablespoon	¾ teaspoons	2 teaspoons	1½ teaspoons

Sweet Bread

Most of the recipes in this section have the addition of nuts, chocolate, sultanas or other flavour enhancing ingredients. Some of the recipes include egg or milk in place of water to produce a richer flavoured bread with better keeping qualities. All the recipes in this section are designed for the SWEET setting.

Selection of CRUST and the RAPID function is not available on this setting.

Bread improver is not essential, however it will help strengthen the crumb structure of the bread resulting in a loaf that is lighter in texture and higher in volume, more stable and with enhanced keeping qualities.

Method

1. Place ingredients into bread pan in the exact order listed in the recipe.
 2. Wipe spills from outside of bread pan.
 3. Insert the bread pan into position in the baking chamber and close the lid.
 4. Press SELECT to access the SWEET setting.
 5. Press LOAF SIZE to setting if required.
 6. Press START | PAUSE to commence operation.
 7. At the end of the setting, press STOP.
 8. Remove bread from the bread machine and bread pan. Cool bread on rack.
 9. Ensure the collapsible kneading blade is in the upright position before adding ingredients.
-



Sweet Pecan & Maple Syrup Bread

<i>Setting</i> <i>Paddle</i>	Sweet Collapsible	1.25kg	1kg	0.75kg	0.5kg
<i>Water, 27°C</i>		355ml	320ml	250ml	160ml
<i>Pure maple syrup</i>		5 tablespoons	5 tablespoons	3 tablespoons	2 tablespoons
<i>Oil</i>		3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
<i>Salt</i>		2 teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon
<i>Sugar</i>		2½ teaspoons	2 teaspoons	1¾ teaspoons	1 teaspoon
<i>Bread flour</i>		675g	600g	450g	300g
<i>Bread improver (optional)</i>		1 teaspoon	¾ teaspoon	½ teaspoon	¾ teaspoon
<i>Milk powder</i>		2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
<i>Yeast: active dry</i>		2 teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon
<i>Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle</i>					
<i>Pecans (chopped)</i>		60g	45g	30g	25g

Sweet Apple & Spice Bread

Setting
Paddle

<i>Ingredients</i>	1.25kg	1kg	0.75kg	0.5kg
<i>Water</i>	355ml	320ml	250ml	165ml
<i>Oil</i>	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
<i>Salt</i>	2 teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon
<i>Sugar</i>	2½ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
<i>Bread flour</i>	675g	600g	450g	300g
<i>Bread improver (optional)</i>	1 teaspoon	¾ teaspoon	½ teaspoon	¾ teaspoon
<i>Mixed spice</i>	1½ teaspoons	1 teaspoon	¾ teaspoon	½ teaspoon
<i>Milk powder</i>	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
<i>Yeast: active dry</i>	2 teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon
<i>Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle</i>				
<i>Dried apple (chopped)</i>	25g	20g	2 tablespoons	1½ tablespoons
<i>Fresh dates (pitted, chopped)</i>	45g	35g	2 tablespoons	1½ tablespoons



Sweet Ginger & Macadamia Nut Bread



<i>Setting</i>	Sweet			
<i>Paddle</i>	Collapsible			
<i>Ingredients</i>	1.25kg	1kg	0.75kg	0.5kg
<i>Water</i>	360ml	330ml	270ml	165ml
<i>Oil</i>	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
<i>Ginger & lime jam</i>	4 tablespoons	3 tablespoons	2 tablespoons	1½ tablespoons
<i>Salt</i>	1½ teaspoons	1¼ teaspoons	1 teaspoon	¾ teaspoon
<i>Bread flour</i>	675g	600g	450g	300g
<i>Bread improver (optional)</i>	1 teaspoon	¾ teaspoon	½ teaspoon	¾ teaspoon
<i>Milk powder</i>	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
<i>Ground ginger</i>	1¼ teaspoon	1 teaspoon	¾ teaspoon	½ teaspoon
<i>Yeast: active dry</i>	2 teaspoons	1½ teaspoons	1½ teaspoons	1¼ teaspoons
<i>Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle</i>				
<i>Macadamia nuts (roughly chopped)</i>	70g	45g	35g	25g
<i>Glace ginger (chopped)</i>	3 tablespoons	2 tablespoons	1 tablespoon	¾ teaspoons



Sweet

Rolled Oats & Brown Sugar Bread

Setting
Paddle
Sweet
Collapsible

Ingredients	1.25kg	1kg	0.75kg	0.5kg
Water	410ml	375ml	310ml	185ml
Oil	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
Salt	2 tablespoons	1½ teaspoons	1 teaspoon	1 teaspoon
Brown sugar	3 tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	675g	600g	450g	300g
Bread improver (optional)	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Rolled oats	75g	50g	35g	25g
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Yeast: active dry	1¾ teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon



Sweet Walnut & Coffee Bread

<i>Setting Paddle</i>	Sweet Collapsible	1.25kg	1kg	0.75kg	0.5kg
<i>Water</i>		410ml	375ml	310ml	185ml
<i>Oil</i>		3 tablespoons	2½ tablespoons	2 tablespoons	1½ tablespoon
<i>Honey</i>		3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
<i>Instant coffee</i>		3 teaspoons	2 teaspoons	1 teaspoon	1 teaspoon
<i>Salt</i>		2 teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon
<i>Bread flour</i>		675g	600g	450g	300g
<i>Bread improver (optional)</i>		1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
<i>Milk powder</i>		2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
<i>Nutmeg</i>		1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
<i>Yeast: active dry</i>		1¾ teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon
<i>Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle</i>					
<i>Walnuts (chopped)</i>		60g	40g	30g	20g



Sweet Lemon Butter Bread

Setting
Paddle Sweet
 Collapsible

<i>Ingredients</i>	1.25kg	1kg	0.75kg	0.5kg
<i>Water</i>	410ml	375ml	310ml	185ml
<i>Salt</i>	2 teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoons
<i>Lemon curd</i>	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
<i>Grated lemon rind</i>	3 teaspoons	2 teaspoons	1 teaspoon	1 teaspoon
<i>Bread flour</i>	675g	600g	450g	300g
<i>Bread improver (optional)</i>	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
<i>Milk powder</i>	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
<i>Yeast: active dry</i>	1¾ teaspoons	1½ teaspoons	1¾ teaspoons	1 teaspoon

Sweet
Coconut & Cherry Bread

Setting
Paddle

Sweet
Collapsible



<i>Ingredients</i>	1.25kg	1kg	0.75kg	0.5kg
<i>Water</i>	370ml	330ml	250ml	185ml
<i>Canned coconut milk</i>	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
<i>Oil</i>	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
<i>Salt</i>	1¼ teaspoons	1½ teaspoons	1¾ teaspoons	¾ teaspoon
<i>Sugar</i>	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
<i>Bread flour</i>	675g	600g	450g	300g
<i>Bread improver (optional)</i>	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
<i>Milk powder</i>	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
<i>Desiccated coconut</i>	40g	25g	20g	15g
<i>Yeast: active dry</i>	2 teaspoons	1¾ teaspoons	1½ teaspoons	1¼ teaspoon
<i>Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle</i>				
<i>Sour cherries</i>	100g	65g	50g	35g



Sweet

Cranberry & Pistachio Nut Bread

Setting
Paddle

Sweet
Collapsible

Ingredients	1.25kg	1kg	0.75kg	0.5kg
Water	275ml	250ml	200ml	125ml
Oil	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	1¾ teaspoons	1½ teaspoons	1¾ teaspoons	¾ teaspoon
Brown sugar	3 tablespoons	2½ tablespoons	2 tablespoons	1¼ tablespoons
Bread flour	675g	600g	450g	300g
Bread improver (optional)	1 teaspoon	¾ teaspoon	½ teaspoon	¾ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1¾ tablespoons	1 tablespoon
Yeast: active dry	2 teaspoons	1¾ teaspoons	1¾ teaspoons	1¾ teaspoons
Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle				
Dried cranberries	65g	45g	30g	20g
Pistachio nuts	70g	45g	35g	25g
Dark chocolate (chopped)	90g	60g	45g	30g



Sweet Chocolate Chip Bread

Setting
Paddle

Sweet
Collapsible

<i>Ingredients</i>	1.25kg	1kg	0.75kg	0.5kg
<i>Water</i>	370ml	330ml	250ml	165ml
<i>Oil</i>	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
<i>Salt</i>	1½ teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon
<i>Brown sugar</i>	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
<i>Cocoa</i>	4 tablespoons	3 tablespoons	2 tablespoons	1 tablespoon
<i>Bread flour</i>	675g	600g	450g	300g
<i>Bread improver (optional)</i>	1 teaspoon	¾ teaspoon	½ teaspoon	¾ teaspoon
<i>Milk powder</i>	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
<i>Yeast: active dry</i>	2 teaspoons	1½ teaspoons	1½ teaspoons	1¼ teaspoon
<i>Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle</i>				
<i>Chocolate (chopped and chilled)</i>	180g	135g	90g	45g

Sweet

Apricot Almond & Cardamom Bread



Setting
Paddle

Sweet
Collapsible

Ingredients	1.25kg	1kg	0.75kg	0.5kg
Water	370ml	300ml	270ml	125ml
Oil	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
Pure almond extract	1½ teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon
Brown sugar	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
Bread flour	675g	600g	450g	300g
Bread improver (optional)	1 teaspoon	¾ teaspoon	½ teaspoon	¾ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Ground cardamom	1½ teaspoons	1¼ teaspoons	1 teaspoon	¾ teaspoon
Yeast: active dry	2 teaspoons	1¾ teaspoons	1½ teaspoons	1¼ teaspoon
<i>Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle</i>				
Slivered almonds	100g	70g	45g	35g
Dried apricots (chopped)	60g	40g	25g	20g

Sweet Fruit Loaf

<i>Setting</i>	Sweet
<i>Paddle</i>	Collapsible
<i>Delay Start</i>	No



<i>Ingredients</i>	1.25kg	1kg	0.75kg	0.5kg
<i>Water</i>	360ml	330ml	270ml	165ml
<i>Butter or oil</i>	50g/50ml	40g/40ml	30g/30ml	20g/20ml
<i>Salt</i>	2 teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon
<i>Brown sugar</i>	3 tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
<i>White bread flour</i>	675g	600g	450g	300g
<i>Bread improver (optional)</i>	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
<i>Milk powder</i>	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
<i>Ground mixed spice</i>	1½ tablespoons	1 tablespoon	3 teaspoons	2 teaspoons
<i>Yeast: active dry</i>	2½ teaspoons	2 teaspoons	1½ teaspoons	1¼ teaspoons

Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle

<i>Dried fruit (sultanas, currants, raisins, dates, figs, apricots)</i>	150g	100g	75g	50g
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Sweet

Fruit & Nut Bread



Setting
Paddle

Sweet
Collapsible

Ingredients	1.25kg	1kg	0.75kg	0.5kg
1 egg (60g) + enough milk to make up	225ml	250ml	200ml	125ml
Apple juice	145ml	125ml	90ml	65ml
Oil	2 tablespoons	1 tablespoon	2 teaspoons	2 teaspoons
Salt	1½ teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon
Brown sugar	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
Bread flour	675g	600g	450g	300g
Bread improver (optional)	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Grated lemon rind	3 teaspoons	2 teaspoons	1 teaspoon	1 teaspoon
Ground mixed spice	2 teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon
Yeast: active dry	2½ teaspoons	2 teaspoons	1¾ teaspoons	1½ teaspoons
<i>Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle</i>				
Sultanas	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
Mixed peel	2 tablespoons	1 tablespoon	2 teaspoons	2 teaspoons
Glace cherries (halved)	2 tablespoons	1 tablespoon	2 teaspoons	2 teaspoons
Glace ginger (chopped)	2 tablespoons	1 tablespoon	2 teaspoons	2 teaspoons
Dried apple (chopped)	2 tablespoons	1 tablespoon	2 teaspoons	2 teaspoons
Walnuts (chopped)	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon

Note: To glaze the top of the loaf, refer to the gelatine recipe on page 77. Press START | PAUSE at 15 minutes into the baking cycle, and apply the glaze.

The perfect piece of toast needs a perfect cup of tea.



Green Tea - 80°C
Herbal Tea - 80°C



White Tea - 85°C
Oolong Tea - 90°C
Black Tea - 100°C

Apart from the herbal varieties, there are four main types of tea, all from the same plant, just picked and processed in different ways.

Green tea is picked, rolled and dried before the leaves go brown giving it a distinctive aroma and taste. White tea comes from the buds of the plant that are then steamed and left to dry naturally which makes it taste sweeter.

Oolong tea is allowed to semi ferment and then processed

immediately giving it a delicate, fruity taste. Black tea is made by fermenting the harvested leaves for a few hours before heating or drying them, giving it the strongest flavour and colour.

TIP

If you brew too hot, the bitter flavours over power the tea. Conversely, if you brew too cold you don't release enough flavour from the leaves. The right balance is all about the right temperature.

the Tea Maker™
The glass kettle that knows the right temperature and steeping time for your favourite tea.
Then makes it for you.



Whole Wheat Bread

The breads in this section use ingredients such as wholemeal flour, rye flour and other grains or cereals. The WHOLE WHEAT setting has been designed with these ingredients in mind, by providing a 30 minute PREHEAT time at the beginning of the setting to allow these heavy flours time to absorb the liquid, soften and expand. The WHOLE WHEAT RAPID setting has a 5 minute PREHEAT time. Extra kneading and rising times have also been included. These features encourage better gluten development to produce a better wholemeal loaf of bread.

Almost any WHOLE WHEAT recipe, including the ones on the following pages, can be modified for use with the WHOLE WHEAT RAPID setting. 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. For this reason, instant yeast (also known as quick-rise yeast, rapid-rise yeast, fast-rising yeast, fast-acting yeast or bread machine yeast) must be used with this setting or the bread will not rise and bake properly. Active dry yeast can be replaced with an equal or larger amount of instant yeast. Through a fermentation process, yeast produces carbon dioxide 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. We recommend using Active Dry Yeast for the standard settings and Instant Yeast for the shorter BASIC RAPID and WHOLE WHEAT RAPID settings. Almost any recipe can be modified for use with the RAPID settings with an equal or larger amount of Instant Yeast.

As a general guide, when using the RAPID settings:

1.25kg loaf size = substitute active dry yeast for $3\frac{1}{2}$ teaspoons instant yeast

1kg loaf size = substitute active dry yeast for 3 teaspoons instant yeast

0.75kg loaf size = substitute active dry yeast for $2\frac{1}{2}$ teaspoons instant yeast

500g loaf size = substitute active dry yeast for 2 teaspoons instant yeast

"Tandaco" brand yeast ('Active Dry Yeast', 'Quick Rise Yeast' and 'Bread Machine Yeast') were used in the development of all yeasted recipes contained in this booklet. You can use any brand, however always ensure the liquid ingredients are 27°C (80°F) to ensure the yeast properly activates. Check the used by date, as stale yeast will prevent the bread from rising.

Whole Wheat Bread

We also recommend adding vital wheat gluten. Vital wheat gluten is manufactured from wheat flour that has been treated to remove most of the starch, leaving a flour with very high protein content. Adding vital wheat gluten can improve the structure, increase volume and lighten texture when using a low protein, all-purpose, whole wheat, rye or stone ground flour.

Bread improver is not essential, however it will help strengthen the crumb structure of the bread resulting in a loaf that is lighter in texture and higher in volume, more stable and with enhanced keeping qualities.

Method

1. Place ingredients into bread pan in the exact order listed in the recipe.
 2. Wipe spills from outside of bread pan.
 3. Insert the bread pan into position in the baking chamber and close the lid.
 4. Press SELECT to access the desired setting as listed in the recipes below.
 5. Press LOAF SIZE to 1000g or 750g setting if required.
 6. Press CRUST to select DARK, MEDIUM, LIGHT or RAPID if required.
 7. Press START | PAUSE to commence operation.
 8. At the end of the setting, press STOP.
-

Whole Wheat **100% Wholemeal Bread**

<i>Setting</i>	Whole wheat
<i>Paddle</i>	Collapsible
<i>Crust colour options</i>	Light, medium, dark

<i>Ingredients</i>	1.25kg	1kg	0.75kg	0.5kg
<i>Water</i>	440ml	390ml	295ml	200ml
<i>Oil</i>	3 tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
<i>Salt</i>	2 teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon
<i>Sugar</i>	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
<i>Wholemeal plain flour</i>	700g	600g	450g	300g
<i>Bread improver (optional)</i>	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
<i>Milk powder</i>	3 tablespoons	2½ tablespoons	2 tablespoon	1 tablespoon + 1 teaspoon
<i>Yeast: active dry</i>	2½ teaspoons	2 teaspoons	1¾ teaspoons	1 teaspoon





Whole Wheat Bran Bread

<i>Setting</i>	Whole wheat
<i>Paddle</i>	Collapsible
<i>Crust colour options</i>	Light, medium, dark

<i>Ingredients</i>	1.25kg	1kg	0.75kg	0.5kg
<i>Water</i>	445ml	400ml	310ml	200ml
<i>Butter</i>	50g	40g	30g	20g
<i>Salt</i>	2½ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
<i>Brown sugar</i>	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
<i>Bread flour</i>	350g	300g	260g	150g
<i>Wholemeal flour</i>	240g	240g	160g	120g
<i>Bread improver (optional)</i>	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
<i>Unprocessed bran</i>	50g	35g	25g	17g
<i>Milk powder</i>	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
<i>Yeast: active dry</i>	2½ teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon

Note: delay setting not suitable for this recipe due to the butter. To use the delay setting replace butter with equal amounts of oil.

Whole Wheat Cracked Wheat & Sunflower Bread



Setting Whole wheat
Paddle Collapsible
Crust colour options Light, medium, dark

Ingredients	1.25kg	1kg	0.75kg	0.5kg
Water	430ml	390ml	310ml	200ml
Oil	3 tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon
Sugar	3 tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Wholemeal plain flour	420g	400g	260g	240g
Bread flour	275g	225g	150g	125g
Bread improver (optional)	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	3 tablespoons	2½ tablespoons	1½ tablespoons	1 tablespoon + 1 teaspoon
Cracked wheat (burghul)	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
Yeast: active dry	2½ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
<i>Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle</i>				
Sunflower seeds	75g	50g	40g	30g

Whole Wheat Rye & Caraway Bread

<i>Setting</i>	Whole wheat	<i>Paddle</i>	Collapsible	<i>Crust colour options</i>	Light, medium, dark
<i>Ingredients</i>	1.25kg	1kg	0.75kg	0.5kg	
<i>Water</i>	470ml	415ml	300ml	210ml	
<i>Olive oil</i>	2 tablespoons	1½ tablespoons	1 tablespoon	3 teaspoons	
<i>Treacle</i>	3 tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon	
<i>Salt</i>	2 teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon	
<i>Rye flour</i>	275g	225g	150g	40g	
<i>Bread flour</i>	400g	375g	300g	190g	
<i>Bread improver (optional)</i>	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon	
<i>Milk powder</i>	3 tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon	
<i>Caraway seeds</i>	1 tablespoon	3 teaspoons	2 teaspoons	1½ teaspoons	
<i>Yeast: active dry</i>	2½ teaspoons	1½ teaspoons	1¾ teaspoons	1 teaspoon	



Whole Wheat Swedish Limpa Bread

Setting Whole wheat
Paddle Collapsible
Crust colour options Light, medium, dark



Ingredients	1.25kg	1kg	0.75kg	0.5kg
Water	445ml	400ml	320ml	200ml
Olive oil	3 tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	½ teaspoon
Brown sugar	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
Bread flour	525g	450g	300g	225g
Rye flour	190g	150g	110g	75g
Bread improver (optional)	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Grated orange rind	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Caraway seeds	3½ teaspoons	3 teaspoons	2½ teaspoons	1¾ teaspoons
Fennel seeds	2½ teaspoons	2 teaspoons	1¾ teaspoons	1 teaspoon
Yeast: active dry	2½ teaspoons	2¼ teaspoons	1½ teaspoons	1 teaspoon

Whole Wheat Whole Wheat Date & Nut Bread

Setting	Whole wheat
Paddle	Collapsible
Crust colour options	Light, medium, dark
Delay Start	No



<i>Ingredients</i>	1.25kg	1kg	0.75kg	0.5kg
<i>Water</i>	440ml	390ml	295ml	200ml
<i>Olive oil</i>	2 tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
<i>Salt</i>	2 teaspoons	1½ teaspoons	1 teaspoon	½ teaspoon
<i>Brown sugar</i>	3 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
<i>Wholemeal plain flour</i>	480g	370g	320g	160g
<i>Bread flour</i>	250g	250g	110g	125g
<i>Bread improver (optional)</i>	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
<i>Milk powder</i>	3 tablespoons	2½ tablespoons	1½ tablespoons	1 tablespoon + 1 teaspoon
<i>Yeast: active dry</i>	2½ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
<i>Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle</i>				
<i>Fresh dates (pitted, chopped)</i>	70g	50g	35g	35g
<i>Pecans (chopped)</i>	60g	40g	30g	25g

Dough

Method

1. Place ingredients into bread pan, in the exact order listed in the recipe.
 2. Wipe spills from outside of bread pan.
 3. Insert the bread pan into position in the baking chamber and close the lid.
 4. Press SELECT to access - DOUGH setting.
 5. Press START | PAUSE to commence operation.
 6. At the end of the setting, press STOP. Remove bread pan from the baking chamber and remove dough from the bread pan. Dough is now ready for hand shaping, rising and baking.
 7. Turn out the dough onto a lightly floured surface and knead for 1 minute by hand to a well-rounded form. Shape the dough following the recipe instructions.
-

Dough Bread Rolls

Setting
Paddle

Dough
Collapsible

Ingredients

Water	310ml
Oil	2 tablespoons
Salt	1 teaspoon
Sugar	2 tablespoons
Bread flour	600g
Eggs (60g)	1
Yeast: active dry	2 teaspoons

Glaze

Milk	2 tablespoons
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Handshaping procedure

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

Dough Sticky Cinnamon Rolls

Setting
Paddle
Dough
Collapsible

Ingredients

Water	285ml
Salt	1 teaspoon
Sugar	2½ teaspoons
Bread flour	600g
Eggs (60g)	2
Butter (softened & chopped)	60g
Yeast: active dry	3 teaspoons

Filling

Butter (melted)	3 tablespoons
Brown sugar	4 tablespoons
Pecans (finely chopped)	70g
Ground cinnamon	1½ tablespoons



Handshaping procedure

1. Roll dough into a 40cm x 40cm square. Brush dough with half of the melted butter. Sprinkle with combined sugar, pecans and cinnamon.
2. Drizzle remaining butter over sugar mixture. Roll up width-wise and cut into 2cm thick slices.
3. Place 5cm apart, on a lightly greased baking tray. Cover loosely with lightly greased plastic wrap and stand in a warm area for 20 minutes or until doubled in size. Remove plastic wrap.
4. Bake in preheated oven at 180°C for 25-30 minutes or until golden brown. Brush with GELATINE GLAZE (recipe on page 77) whilst still hot, then drizzle with VANILLA GLAZE (recipe on page 76).



Dough Rosetta Rolls

Setting
Paddle Dough
Collapsible

Ingredients

Water	310ml
Oil	3 tablespoons
Salt	1 teaspoon
Sugar	1 tablespoon
Bread flour	600g
Yeast: active dry	2 teaspoons

Handshaping procedure

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



Whole Wheat Honey Rolls

Setting
Paddle

Dough
Collapsible

Ingredients

Water	310ml
Oil	2 tablespoons
Salt	1 teaspoon
Honey	3 tablespoons
Wholemeal plain flour	600g
Yeast: active dry	2 teaspoons



Handshaping procedure

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

Dough Apple Twist

Setting Dough
Paddle Collapsible

Ingredients

Water	250ml
Salt	2 teaspoons
Sugar	3 tablespoons
Bread flour	600g
Eggs (60g)	2
Butter, chopped	60g
Yeast: active dry	2½ teaspoons

Filling

Canned apple	300g
Mixed dried fruit	65g
Desiccated coconut	25g



Handshaping procedure

1. Roll dough out into a 30cm x 50cm rectangle. Cut into 4 strips lengthwise.
2. Combine filling ingredients and spoon mixture down the centre of each strip. Fold in half lengthwise and seal edges by pressing together. Roll into a sausage shape.
3. Twist 2 strips together and place on a lightly greased baking tray. Repeat with remaining rolls.
4. Cover loosely with lightly greased plastic wrap and stand in a warm area for 20 minutes or until doubled in size. Remove plastic wrap.
5. Bake in a preheated oven at 180°C for 20-25 minutes or until golden brown.
6. Slide twists onto a wire rack. Brush with GELATINE GLAZE (page 77) whilst still hot. Stand for 5-10 minutes before serving.

Dough Hot Cross Buns

Setting
Paddle

Dough
Collapsible

Ingredients

Water	340ml
Oil	2 tablespoons
Salt	2 teaspoons
Brown sugar	3 tablespoons
Bread flour	600g
Milk powder	3 tablespoons
Ground mixed spice	1 tablespoon
Ground cinnamon	1 tablespoon
Yeast: active dry	2½ teaspoons
Add to the automatic fruit and nut dispenser:	
Sultanas	200g
Mixed peel or dried apricots (chopped)	50g

Batter for 'Crosses'

Water	2 tablespoons
Plain flour	40g



Handshaping procedure

1. 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 to make a smooth batter. Spoon into a piping bag fitted with a small piping nozzle.
4. Remove plastic wrap and pipe a cross onto each bun.
5. Bake in preheated oven at 190°C for 15-20 minutes or until golden brown.
6. Slide buns from baking tray onto a wire rack. If desired, brush HOT CROSS BUN GLAZE (page 76) over hot buns. Stand 5-10 minutes before serving.

Dough

Caramel Chelsea Buns

Setting	Dough
Paddle	Collapsible

Ingredients

Full cream milk, scalded and cooled	350ml
Salt	1 teaspoon
Sugar	2 tablespoons
Bread flour	600g
Mixed spice	1½ teaspoons
Grated orange rind	2 teaspoons
Egg (60g), lightly beaten	1
Yeast: active dry	3 teaspoons

To Complete

Butter (melted)	20g
Bottled caramel fudge sauce	120g
Sultanas	80g
Walnuts (chopped)	60g



Handshaping procedure

1. Roll dough out to a 20cm x 30cm rectangle. Brush dough with butter. Spread with caramel sauce leaving a 2cm border. Sprinkle with sultanas and walnuts, then roll up from the long side, as for a swiss roll.
2. Cut into 12 slices, place cut side up in 2 lightly greased deep 22cm round cake pans.
3. Cover loosely with lightly greased plastic wrap and leave to stand in a warm area for 30 minutes or until buns have risen slightly. Remove plastic wrap.
4. Bake at 200°C for 30 minutes or until golden. Remove from cake pans and cool on wire racks. When cool, drizzle with VANILLA GLAZE (page 76).

Dough Stollen

Setting
Paddle

Dough
Collapsible

Ingredients

Milk	125ml
Water	125ml
Melted butter	60g
Salt	1 teaspoon
Caster sugar	3 tablespoons
Bread flour	600g
Grated orange rind	1 teaspoon
Egg (80g), lightly beaten	1
Yeast: active dry	2 teaspoons

To Complete

Raisins	80g
Sultanas	3 tablespoons
Glace cherries	3 tablespoons
Mixed peel	2 tablespoons
Slivered almonds	3 tablespoons
Brandy	2 tablespoons
Melted butter	2 tablespoons
Icing sugar	3 tablespoons



Handshaping procedure

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

Pizza Dough

Method

1. Place ingredients into bread pan, in the exact order listed in the recipe.
 2. Wipe spills from outside of bread pan.
 3. Insert the bread pan into position in the baking chamber and close the lid.
 4. Press SELECT to access - DOUGH - PIZZA setting.
 5. Press START | PAUSE to commence operation.
 6. At the end of the setting, press STOP.
 7. Remove bread pan from the baking chamber and remove dough from the bread pan. Dough is now ready for hand shaping, rising and baking.
 8. Turn out the dough onto a lightly floured surface and knead for 1 minute by hand to a well-rounded form. Shape the dough following the recipe instructions.
-

Dough

Pizza Dough

Setting
Paddle

Dough-Pizza
Collapsible

Ingredients

Water	250ml
Olive oil	1 tablespoon
Salt	2 teaspoons
Sugar	3 teaspoons
Bread flour	500g
Yeast: active dry	3 teaspoons

Suggested toppings

Tomato paste, mushrooms, peppers, onions, tomatoes, capers, pineapple pieces, olives, herbs, salami, ham, anchovies, sardines, mozzarella, parmesan.

Handshaping procedure

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.
4. Place onto a lightly greased baking tray. Spread or sprinkle pizza with selected toppings.
5. Bake in a preheated oven at 200°C for 12-15 minutes or until base is cooked and topping heated through.



Dough Focaccia

Setting
Paddle

Dough-Pizza
Collapsible

Ingredients

Water	250ml
Olive oil	2 tablespoons
Salt	1 teaspoon
Sugar	2 teaspoons
Bread flour	450g
Yeast: active dry	2½ teaspoons

Topping

Olive oil	60ml
Salt	1 tablespoon
Black olives (sliced)	55g

Handshaping procedure

For a thick Focaccia

1. Press dough into a lightly greased 19cm x 29cm deep rectangular slice pan.
2. Cover loosely with lightly greased plastic wrap and stand in a warm area for 30 minutes or until doubled in size.
3. Remove plastic wrap, brush dough with olive oil and sprinkle with rock salt and olives.
4. Bake in a preheated oven at 200°C for 30-35 minutes or until golden brown.

For a thin Focaccia

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



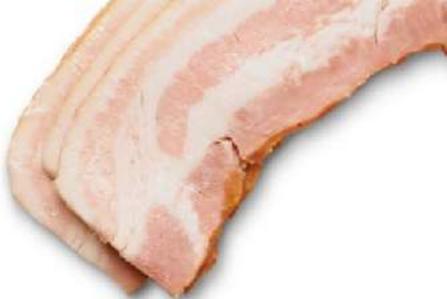
Dough Calzone

Setting
Paddle

Dough-Pizza
Collapsible

Ingredients

Water	240ml
Olive oil	2 tablespoons
Salt	1 teaspoon
Wholemeal flour	150g
Bread flour	300g
Yeast: active dry	2 teaspoons



Suggested fillings

- Sun-dried tomato pesto, roasted red, yellow and green peppers, marinated aubergine or sliced mushroom.
- Anchovy fillets, prawns, sliced salami, ham, bacon, turkey or chicken.
- Grated cheddar, mozzarella, parmesan or sliced camembert, brie or feta cheeses.

Handshaping procedure

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

Dough *Pasta Dough*

Setting Dough-Pasta
Paddle Collapsible

Ingredients

<i>Water</i>	220ml
<i>Olive oil</i>	1 tablespoon
<i>Salt</i>	1½ teaspoons
<i>Plain flour</i>	300g
<i>Semolina</i>	170g



Dough

Egg Pasta Dough

Setting Dough-Pasta
Paddle Collapsible

Ingredients

<i>Eggs (60g), lightly beaten</i>	2
<i>Egg yolks</i>	3
<i>Extra Virgin Olive Oil</i>	1 tablespoon
<i>'OO' flour</i>	250g
<i>Salt</i>	¼ teaspoon



Dough Lamb & Coriander Ravioli

Setting
Paddle

Dough-Pasta
Collapsible

Ingredients

<i>Pasta dough</i>	1 quantity
<hr/>	
<i>Filling</i>	
<i>Lean lamb mince</i>	150g
<i>Freshly minced garlic</i>	1 teaspoon
<i>Parmesan cheese</i>	1 tablespoon
<i>Finely chopped fresh coriander</i>	1 teaspoon
<i>Ground nutmeg</i>	¼ teaspoon
<i>Freshly ground black pepper</i>	¼ teaspoon

Handshaping procedure

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



Gluten-free

Your Custom Loaf Pro will make delicious gluten-free bread with ease. The following recipes have been developed without any grains or ingredients that contain gluten, so are suitable for people with specific food allergies or intolerances.

Making gluten-free bread is different from traditional bread making, therefore it is important to carefully read the following information.

Always see the ingredients specified in recipes for successful gluten-free baking. Ensure that the flour is gluten-free. Buy it from a reliable source to ensure freshness. Check with the yeast manufacturer to ensure that the yeast is gluten-free. Only use active dry yeast when making these recipes.

Ensure that the vinegar used is gluten-free. Vinegar helps strengthen the dough.

Guar Gum is a powdery substance with a similar function to Xanthan Gum. It is high in fibre and can sometimes have a laxative effect on people with sensitive digestive systems. Guar gum is food additive 412.

Xanthan Gum is a fine creamy white powder, and acts as a substitute for gluten and gives structure to the bread so that the dough will rise. Xanthan Gum is food additive number 415.

Lactose intolerance – the milk powder may be substituted with a soy milk powder but may result in a heavier loaf. Coconut milk powder can also be used as a substitute and will give a pleasant flavour.

Follow the directions for each recipe carefully. The preparation of gluten-free bread is different from automatic bread making. The preset timer cannot be used when making these recipes.

NOTE

- Dough should resemble a thick batter. If necessary add 1–2 tablespoons of rice flour or water.
- For best results remove bread pan as soon as cycle has finished.

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 (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.
 8. After cycle has completed press START | CANCEL to stop KEEP WARM setting.
 9. 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.
-

Gluten-free *Gluten-free Bread*

Setting
Paddle

Gluten Free
Collapsible

<i>Ingredients</i>	<i>1kg</i>
<i>Luke warm water</i>	520ml
<i>Oil</i>	80ml
<i>Eggs</i>	3 large
<i>White vinegar</i>	1 teaspoon
<i>White rice flour</i>	300g
<i>Brown rice flour</i>	150g
<i>Besan or soy flour</i>	70g
<i>Arrowroot</i>	150g
<i>Orgran gluten substitute</i>	1 tablespoon
<i>Xanthan gum</i>	2 teaspoons
<i>White sugar</i>	3 teaspoons
<i>Salt</i>	1½ teaspoons
<i>Yeast: active dry</i>	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.
5. Leave to cool in bread pan for 5 minutes before turning out onto a wire rack to cool.

Note:

- Dough should resemble a thick batter. If necessary add 1-2 tablespoons of rice flour or water.
- Orgran Gluten-free substitute can be purchased from good health food stores, or found online.

Gluten-free *Grain Bread*

Setting
Paddle

Gluten Free
Collapsible

<i>Ingredients</i>	<i>1kg</i>
<i>Water</i>	530ml
<i>Oil</i>	80ml
<i>Eggs (60g)</i>	3
<i>White vinegar</i>	1 teaspoon
<i>White rice flour</i>	300g
<i>Brown rice flour</i>	150g
<i>Besan or soy flour</i>	70g
<i>Arrowroot</i>	150g
<i>Organ gluten substitute</i>	1 tablespoon
<i>Xanthan gum</i>	2 teaspoons
<i>White sugar</i>	3 teaspoons
<i>Salt</i>	1 ½ teaspoons
<i>Linseed</i>	2 tablespoons
<i>Quinoa</i>	2 tablespoons
<i>Chia</i>	2 tablespoons
<i>Yeast: active dry</i>	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.
5. Leave to cool in bread pan for 5 minutes before turning out onto a wire rack to cool.

Note:

- Dough should resemble a thick batter. If necessary add 1–2 tablespoons of rice flour or water.
- Organ Gluten-free substitute can be purchased from good health food stores, or found online.

Gluten-free Chocolate & Sour Cherry

Setting
Paddle

Gluten Free
Collapsible

<i>Ingredients</i>	<i>1kg</i>
<i>Luke warm water</i>	400ml
<i>Oil</i>	3 tablespoons
<i>Eggs (60g)</i>	3
<i>White vinegar</i>	1 teaspoon
<i>White rice flour</i>	375g
<i>Brown rice flour</i>	150g
<i>Xanthan gum</i>	1 tablespoon
<i>Cocoa powder</i>	30g
<i>Soft brown sugar</i>	100g
<i>Soy milk or skim milk powder</i>	25g
<i>Salt</i>	1 teaspoon
<i>Yeast: active dry</i>	2 teaspoons
<i>Dark chocolate (chopped)</i>	100g
<i>Sour cherries (drained)</i>	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.
5. Leave to cool in bread pan for 5 minutes before turning out onto a wire rack to cool.

Note:

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

Gluten-free *Fruit Loaf*

Setting
Paddle

Gluten Free
Collapsible

Ingredients

	1kg
Luke warm water	360ml
Oil	3 tablespoons
Eggs (60g)	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	40g
Fresh dates (pitted, chopped)	40g
Dried cranberries	50g



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

Note:

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

Yeast-free

Yeast-free bread is a simple bread and is made using baking powder as the main raising agent (it does not have to be the same strength as yeast). The following recipes will give damper or muffin-style breads, which will be heavier in texture and not as highly risen as yeasted breads.

The preset timer cannot be used for recipes in this section, because the raising agents used in place of yeast could be prematurely activated and prevent the loaf rising.

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

Method

1. Add liquid ingredients to bread pan.
 2. Sift dry ingredients together and add to the bread pan. Wipe spills from the outside of the bread pan. Insert bread pan into baking chamber.
 3. Press SELECT to access YEAST FREE setting.
 4. Press START | PAUSE to commence operation.
 5. With machine running, use a plastic spatula to scrape mixture from sides, corners and base of bread pan. After ingredients have mixed together well, close lid and leave the bread machine to complete the program.
 6. At the end of the setting, press STOP.
 7. Remove bread from the bread machine and bread pan. Cool bread on rack.
-

Yeast-free Damper

Setting Yeast-free
Paddle Collapsible

Ingredients

<i>Oil</i>	2 tablespoons
<i>Water</i>	390ml
<i>Bread flour</i>	600g
<i>Milk powder</i>	2 tablespoons
<i>Salt</i>	1 teaspoon
<i>Sugar</i>	1 tablespoon
<i>Baking powder</i>	6 teaspoons



Campfire Damper

Setting Yeast-free
Paddle Collapsible

Ingredients

<i>Oil</i>	1 tablespoon
<i>Water</i>	350ml
<i>White bread mix</i>	600g
<i>Baking powder</i>	1½ tablespoons

Yeast-free *Polenta & Red Pepper Bread*

Setting Yeast-free
Paddle Collapsible

Ingredients

Olive oil	2 tablespoons
Eggs (60g)	2
Water	250ml
Self-raising flour	375g
Sugar	2 tablespoons
Polenta	170g
<i>Add to the automatic fruit and nut dispenser</i>	
Red pepper (finely chopped)	55g



Yeast-free *Cheesy Buttermilk Bread*

Setting
Paddle

Yeast-free
Collapsible

Ingredients

<i>Melted butter</i>	1 tablespoon
<i>Eggs (60g)</i>	1
<i>Buttermilk</i>	500ml
<i>Bread flour</i>	600g
<i>Salt</i>	½ teaspoon
<i>Grain mustard</i>	1 tablespoon
<i>Bi-carbonate of soda</i>	1 teaspoon
<i>Baking powder</i>	2 teaspoons
<i>Add to the automatic fruit and nut dispenser</i>	
<i>Cheddar (grated)</i>	65g



Yeast-free **Lemon & Raisin Bread**

Setting Yeast-free
Paddle Collapsible

Ingredients

Olive oil	3 tablespoons
Eggs (60g)	3
Buttermilk	400ml
Bread flour	525g
Sugar	250g
Grated lemon rind	1 tablespoon
Bi-carbonate of soda	2½ teaspoons

Add to the automatic fruit and nut dispenser

Raisins, halved	75g
-----------------	-----



Eggless Caraway & Date Bread

Setting Yeast-free
Paddle Collapsible

Ingredients

Melted butter	60g
Milk	360ml
Self-raising flour	525g
Sugar	185g
Salt	1½ teaspoons
Caraway seeds	2 teaspoons
Bi-carbonate of soda	½ teaspoon

Add to the automatic fruit and nut dispenser

Fresh dates (pitted, chopped)	80g
-------------------------------	-----

Jam & Glaze

If you love the taste of freshly baked bread you'll love the taste and flavour of home-made jam using the Sage Custom Loaf Pro.

For Best Results:

- Always use the exact amounts of sugar, fruits and pectin (Whitworths or Tate & Lyle). Do not reduce sugar or use substitutes.
- Use only fresh, ripe fruit for best flavour and natural pectin level.
- Remove stems, seeds or pips from fruit before slicing.
- Fruit can be chopped with a food processor, using a pulse action.
- Do not puree fruit. Jam should contain small pieces of fruit.
- Recipes should not exceed 4 cups. Weigh fruit after slicing.
- The gel, texture, flavour, aroma and colour of the cooled jam may vary when compared to commercially made jams. The natural pectin, ripeness, juiciness, etc. of the fruit used will influence the finished product.
- Due to the natural pectin of some fruits, if the jam appears to be thickening before the total cooking time has elapsed and no further cooking is required, press the STOP button then complete the bottling process.
- Pectin is a naturally occurring substance found in fresh fruit and when cooked produces a gel. The amount pectin required to set a jam varies depending on the ripeness of the fruit used. Riper fruit contains more natural pectin, and will set more readily. The sachet contains 8 grams, and you may need to use less.
- The preset timer cannot be used for jam recipes.

Jam & Glaze

Method

1. With the jam mixing blade in position inside the bread pan, add the ingredients to the bread pan.
2. Wipe spills away from the outside of the bread pan.
3. Insert bread pan into position inside the baking chamber and close the lid. Do not use the collapsible kneading blade when making jam.
4. Press SELECT to access the JAM setting.
5. Press START | PAUSE to commence operation. The bread machine will preheat (LCD Screen will show PREHEAT) for 15 minutes before any movement occurs in the pan. After preheating, the jam will be heated and mixed for approximately 50 minutes (LCD Screen will show BAKE). The entire setting takes 1 hour 05 minutes. The bread machine will beep when the setting is complete.
6. Press STOP.
7. Use oven mitts to remove the bread pan.
8. Pour the hot jam into warm, dry, sterilised jars, leaving 1.25cm, from the top of the jar. Seal immediately and label. Jam will thicken upon cooling and storage.

Preparation of Jars for Jam

Wash jars and lids in hot, soapy water. Rinse well in hot water. Place jars and lids into a large saucepan and fill with water to cover. Bring water to the boil and boil for 5 minutes. Remove from heat. Carefully transfer jars and lids onto an oven tray. Place into a preheated oven 100°C for 15-20 minutes or until completely dry. Remove from oven using oven mitts and use immediately.

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

Jam

Strawberry & Aniseed Jam

<i>Setting</i>	Jam
<i>Paddle</i>	Fixed

Ingredients

<i>Strawberries</i>	500g
<i>Aniseed, crushed</i>	½-¾ teaspoon
<i>White Sugar</i>	225g
<i>Pectin - Tate & Lyle</i>	2 x 8g sachets
<i>- Whitworths</i>	1 x 13g sachet



Mango & Vanilla Bean Jam

<i>Setting</i>	Jam
<i>Paddle</i>	Fixed

Ingredients

<i>Fresh mango</i>	500g pulp (approx. 2 large mangoes)
<i>Vanilla bean</i>	1, seeds scraped
<i>White Sugar</i>	225g
<i>Pectin - Tate & Lyle</i>	2 x 8g sachets
<i>- Whitworths</i>	1 x 13g sachet

Jam

Fig & Lime Jam

Setting Jam
Paddle Fixed

Ingredients

Fresh figs	500g
Lime	1, Rind and juice
White Sugar	225g
Pectin - Tate & Lyle - Whitworths	2 x 8g sachets 1 x 13g sachet

Create Your Own Jam Recipes

Setting Jam
Paddle Fixed
Delay Start No

Ingredients

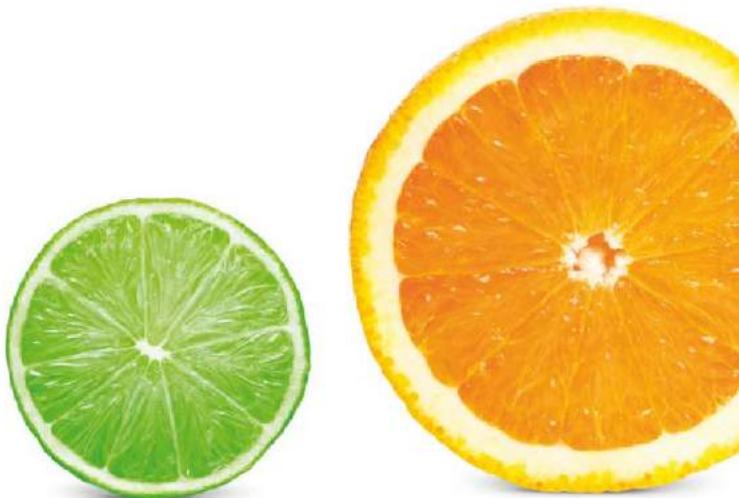
Chopped fruit	500g
Sugar	365g
Pectin - Tate & Lyle - Whitworths	2 x 8g sachets 1 x 13g sachet

Seville Orange Marmalade

Setting Jam
Paddle Fixed

Ingredients

Seville oranges, thinly sliced	2 medium (500g)
White sugar	225g
Pectin - Tate & Lyle - Whitworths	2 x 8g sachets 1 x 13g sachet



Glaze

Chocolate Glaze

Ingredients

<i>Melted butter</i>	2 tablespoons
<i>Icing sugar (sifted)</i>	90g
<i>Cocoa (sifted)</i>	1 tablespoon
<i>Vanilla essence</i>	1½ teaspoons
<i>Milk</i>	2 tablespoons



Citrus Glaze

Ingredients

<i>Icing sugar (sifted)</i>	70g
<i>Grated lemon rind</i>	1 teaspoon
<i>Grated orange rind</i>	1 teaspoon
<i>Lemon or orange rind</i>	2 tablespoons



Glaze

Hot Cross Bun Glaze

Ingredients

Icing sugar (sifted)	65g
Allspice	½ teaspoon
Ground cinnamon	¼ teaspoon
Water	2 tablespoons

Vanilla Glaze

Ingredients

Icing sugar (sifted)	65g
Vanilla essence	½ teaspoon
Milk	2 tablespoons

Method

1. Combine ingredients into a small mixing bowl and stir until smooth and thin enough to drizzle.
2. When the bread has finished baking, press STOP. Remove the bread from the Custom Loaf Pro and the bread pan. Place bread on a rack. Brush top of loaf with glaze. Cool on rack.



Glaze

Gelatine Glaze

Ingredients

<i>Water</i>	3 tablespoons
<i>Sugar</i>	1½ tablespoons
<i>Gelatine</i>	3 teaspoons

Method

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



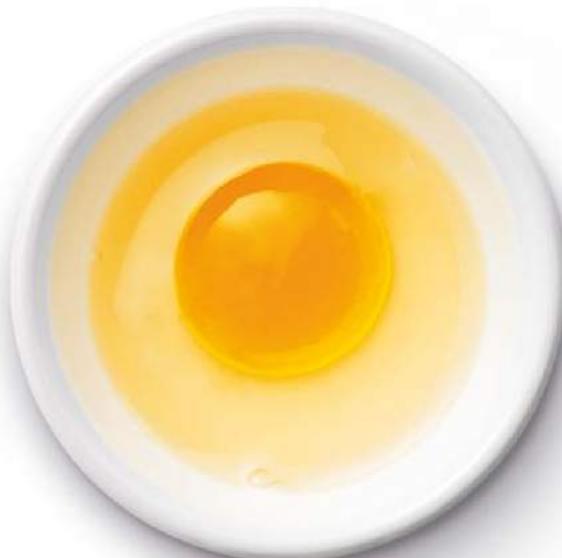
Egg Glaze with Seeds

Ingredients

<i>Egg (60g) lightly beaten</i>	1
<i>Water</i>	2-3 tablespoons
<i>Seeds (poppyseeds, linseeds, sunflower seeds, etc.)</i>	

Method

1. Combine egg and water until smooth. Do not whisk. Strain through sieve if required.
2. Use the PAUSE function by pressing the START | PAUSE button at 15 minutes before the end of the BAKE cycle. Open the lid and brush glaze over bread and sprinkle with seeds if desired.
3. Close the lid and press START | PAUSE to continue baking.



Program Charts

Setting: Basic

SIZE/CRUST	KNEAD 1	KNEAD 2	RISE TEMP (°C)	RISE 1	PUNCH DOWN	RISE 2	SHAPE	RISE 3	BAKE	BAKE TEMP (°C)	TOTAL TIME (HOUR:MIN)	WARM
0.5kg Light	2 min	22 min	32	40 min	10 sec	25 min	15 sec	50 min	30 min	140	2:49	1 hr
0.5kg Medium	2 min	22 min	32	40 min	10 sec	25 min	15 sec	50 min	40 min	140	2:59	1 hr
0.5kg Dark	2 min	22 min	32	40 min	10 sec	25 min	15 sec	50 min	50 min	142	3:09	1 hr
0.75kg Light	3 min	22 min	32	40 min	10 sec	25 min	15 sec	50 min	35 min	140	2:55	1 hr
0.75kg Medium	3 min	22 min	32	40 min	10 sec	25 min	15 sec	50 min	45 min	140	3:05	1 hr
0.75kg Dark	3 min	22 min	32	40 min	10 sec	25 min	15 sec	50 min	55 min	142	3:15	1 hr
1kg Light	4 min	22 min	32	40 min	10 sec	25 min	15 sec	50 min	40 min	140	3:01	1 hr
1kg Medium	4 min	22 min	32	40 min	10 sec	25 min	15 sec	50 min	50 min	140	3:11	1 hr
1kg Dark	4 min	22 min	32	40 min	10 sec	25 min	15 sec	50 min	1 hr	142	3:21	1 hr
1.25kg Light	5 min	20 min	32	40 min	10 sec	25 min	15 sec	50 min	50 min	140	3:10	1 hr
1.25kg Medium	5 min	20 min	32	40 min	10 sec	25 min	15 sec	50 min	1 hr	140	3:20	1 hr
1.25kg Dark	5 min	20 min	32	40 min	10 sec	25 min	15 sec	50 min	1 hr 10 min	142	3:30	1 hr

Setting: Basic Rapid

SIZE/CRUST	KNEAD 1	KNEAD 2	RISE TEMP (°C)	RISE 1	PUNCH DOWN	RISE 2	SHAPE	RISE 3	BAKE	BAKE TEMP (°C)	TOTAL TIME (HOUR:MIN)	WARM
0.5kg Light	2 min	22 min	32	15 min	10 sec	10 min	10 sec	30 min	30 min	140	1:49	1 hr
0.5kg Medium	2 min	22 min	32	15 min	10 sec	10 min	10 sec	30 min	40 min	140	1:59	1 hr
0.5kg Dark	2 min	22 min	32	15 min	10 sec	10 min	10 sec	30 min	50 min	142	2:09	1 hr
0.75kg Light	3 min	22 min	32	15 min	10 sec	10 min	10 sec	30 min	35 min	140	1:55	1 hr
0.75kg Medium	3 min	22 min	32	15 min	10 sec	10 min	10 sec	30 min	45 min	140	2:05	1 hr
0.75kg Dark	3 min	22 min	32	15 min	10 sec	10 min	10 sec	30 min	55 min	142	2:15	1 hr
1kg Light	4 min	22 min	32	15 min	10 sec	10 min	10 sec	30 min	40 min	140	2:01	1 hr
1kg Medium	4 min	22 min	32	15 min	10 sec	10 min	10 sec	30 min	50 min	140	2:11	1 hr
1kg Dark	4 min	22 min	32	15 min	10 sec	10 min	10 sec	30 min	1 hr	142	2:21	1 hr
1.25kg Light	5 min	20 min	32	15 min	10 sec	10 min	10 sec	30 min	50 min	140	2:10	1 hr
1.25kg Medium	5 min	20 min	32	15 min	10 sec	10 min	10 sec	30 min	1 hr	140	2:20	1 hr
1.25kg Dark	5 min	20 min	32	15 min	10 sec	10 min	10 sec	30 min	1 hr 10 min	142	2:30	1 hr

Setting: Crusty Loaf

SIZE/CRUST	KNEAD 1	KNEAD 2	RISE TEMP (°C)	RISE 1	PUNCH DOWN	RISE 2	SHAPE	RISE 3	BAKE	BAKE TEMP (°C)	TOTAL TIME (HOUR:MIN)	WARM
0.5kg	5 min	20 min	32	40 min	10 sec	30 min	10 sec	1 hr	50 min	145	3:25	1 hr
0.75kg	5 min	20 min	32	40 min	10 sec	30 min	10 sec	1 hr	55 min	145	3:30	1 hr
1.0kg	5 min	20 min	32	40 min	10 sec	30 min	10 sec	1 hr	52 min	145	3:27	1 hr
1.25kg	5 min	20 min	32	40 min	10 sec	30 min	10 sec	1 hr	1 hr 5 min	145	3:40	1 hr

Selection of CRUST and RAPID function is not available on this setting.

Setting: Sweet

SIZE/CRUST	KNEAD 1	KNEAD 2	RISE TEMP (°C)	RISE 1	PUNCH DOWN	RISE 2	SHAPE	RISE 3	BAKE	BAKE TEMP (°C)	TOTAL TIME (HOUR:MIN)	WARM
0.5kg	5 min	20 min	32	40 min	10 sec	25 min	5 sec	50 min	1 hr	123	3:20	1 hr
0.75kg	5 min	20 min	32	40 min	10 sec	25 min	5 sec	50 min	1 hr 2 min	123	3:22	1 hr
1.0kg	5 min	20 min	32	40 min	10 sec	25 min	5 sec	50 min	1 hr 5 min	123	3:25	1 hr
1.25kg	5 min	20 min	32	40 min	10 sec	25 min	5 sec	50 min	1 hr 10 min	123	3:30	1 hr

Selection of CRUST and RAPID function is not available on this setting.

Setting: Wholewheat

SIZE/CRUST	PREHEAT TEMP (°C)	KNEAD 1	KNEAD 2	RISE TEMP (°C)	RISE 1	PUNCH DOWN	RISE 2	SHAPE	RISE 3	BAKE	BAKE TEMP (°C)	TOTAL TIME (HOUR:MIN)	WARM
0.5kg Light	16	2 min	17 min	32	50 min	10 sec	25 min	10 sec	45 min	35 min	140	3:24	1 hr
0.5kg Medium	16	2 min	17 min	32	50 min	10 sec	25 min	10 sec	45 min	40 min	140	3:29	1 hr
0.5kg Dark	16	2 min	17 min	32	50 min	10 sec	25 min	10 sec	45 min	48 min	142	3:37	1 hr
0.75kg Light	16	3 min	17 min	32	50 min	10 sec	25 min	10 sec	45 min	37 min	140	3:27	1 hr
0.75kg Medium	16	3 min	17 min	32	50 min	10 sec	25 min	10 sec	45 min	42 min	140	3:32	1 hr
0.75kg Dark	16	3 min	17 min	32	50 min	10 sec	25 min	10 sec	45 min	50 min	142	3:40	1 hr
1kg Light	16	4 min	17 min	32	50 min	10 sec	25 min	10 sec	45 min	53 min	142	3:44	1 hr
1kg Medium	16	4 min	17 min	32	50 min	10 sec	25 min	10 sec	45 min	45 min	140	3:36	1 hr
1kg Dark	16	4 min	17 min	32	50 min	10 sec	25 min	10 sec	45 min	40 min	140	3:31	1 hr
1.25kg Light	16	5 min	15 min	32	50 min	10 sec	25 min	10 sec	45 min	1 hr 3 min	142	3:53	1 hr
1.25kg Medium	16	5 min	15 min	32	50 min	10 sec	25 min	10 sec	45 min	55 min	140	3:45	1 hr
1.25kg Dark	16	5 min	15 min	32	50 min	10 sec	25 min	10 sec	45 min	50 min	140	3:40	1 hr

Setting: Whole Wheat Rapid

SIZE/CRUST	PREHEAT TEMP (°C)	KNEAD 1	KNEAD 2	RISE TEMP (°C)	RISE 1	PUNCH DOWN	RISE 2	SHAPE	RISE 3	BAKE	BAKE TEMP (°C)	TOTAL TIME (HOUR:MIN)	WARM
0.5kg Light	16	2 min	17 min	32	30 min	10 sec	10 min	10 sec	30 min	35 min	140	2:09	1 hr
0.5kg Medium	16	2 min	17 min	32	30 min	10 sec	10 min	10 sec	30 min	40 min	140	2:14	1 hr
0.5kg Dark	16	2 min	17 min	32	30 min	10 sec	10 min	10 sec	30 min	48 min	142	2:22	1 hr
0.75kg Light	16	3 min	17 min	32	30 min	10 sec	10 min	10 sec	30 min	37 min	140	2:12	1 hr
0.75kg Medium	16	3 min	17 min	32	30 min	10 sec	10 min	10 sec	30 min	42 min	140	2:17	1 hr
0.75kg Dark	16	3 min	17 min	32	30 min	10 sec	10 min	10 sec	30 min	50 min	142	2:25	1 hr
1kg Light	16	4 min	17 min	32	30 min	10 sec	10 min	10 sec	30 min	40 min	140	2:16	1 hr
1kg Medium	16	4 min	17 min	32	30 min	10 sec	10 min	10 sec	30 min	45 min	140	2:21	1 hr
1kg Dark	16	4 min	17 min	32	30 min	10 sec	10 min	10 sec	30 min	53 min	142	2:29	1 hr
1.25kg Light	16	5 min	15 min	32	30 min	10 sec	10 min	10 sec	30 min	50 min	140	2:25	1 hr
1.25kg Medium	16	5 min	15 min	32	30 min	10 sec	10 min	10 sec	30 min	55 min	140	2:30	1 hr
1.25kg Dark	16	5 min	15 min	32	30 min	10 sec	10 min	10 sec	30 min	1 hr 3 min	142	2:38	1 hr

Setting: Dough

COURSE	KNEAD 1	KNEAD 2	RISE TEMP (°C)	RISE	TOTAL TIME
Dough	5 min	25 min	32	60 min	1 hr 30min
Pizza dough	5 min	15 min	32	60 min	50 min
Pasta dough	14 min				14 min

All have separate recipe sections.

Setting: Gluten-free

SIZE	KNEAD 1	KNEAD 2	RISE TEMP (°C)	RISE 1	SHAPE	RISE 3	BAKE	BAKE TEMP (°C)	TOTAL TIME (HOUR:MIN)	WARM
1kg Light	3 min	17 min	32	50 min	10 sec	50 min	45 min	135	2:45	1hr
1kg Medium	3 min	17 min	32	50 min	10 sec	50 min	50 min	135	2:50	1hr
1kg Dark	3 min	17 min	32	50 min	10 sec	50 min	55 min	137	2:55	1hr
1.25kg Light	3 min	17 min	32	50 min	10 sec	50 min	50 min	135	2:50	1hr
1.25kg Medium	3 min	17 min	32	50 min	10 sec	50 min	55 min	135	2:55	1hr
1.25kg Dark	3 min	17 min	32	50 min	10 sec	50 min	1 hr	137	3:00	1hr

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