

KENWOOD

Rapid-Bake



Instructions/Recipe Book

BM300 series

“QUICK START GUIDE”

GETTING STARTED WITH YOUR BREADMAKER

Before using your breadmaker for the first time read the instructions and recipe book supplied carefully. To familiarise yourself with the breadmaker we suggest you try either of the following recipes as your first bread loaf.

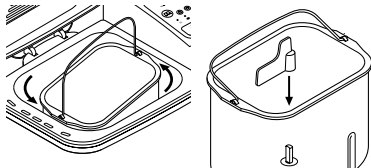
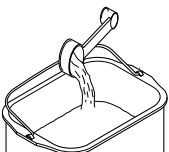
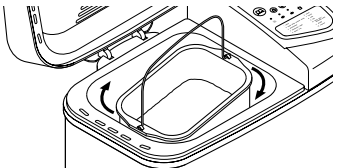
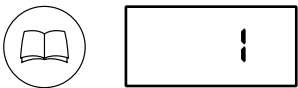


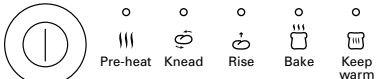
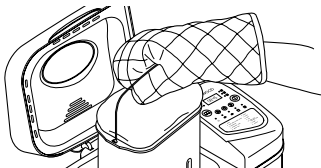
Recipe	Large White Loaf	Express White Loaf
Setting	1	12
Ingredients	1 kg medium crust (3hrs 10 mins)	(59 mins)
Water	400ml (14 fl oz)	400ml (14 fl oz) (warm 30-35°C)
Unbleached white bread flour	600g (1lb 5oz)	600g (1lb 5oz)
Skimmed milk powder	2tbsp	2tbsp
Salt	1½tsp	1tsp
Sugar	4tsp	5tsp
Butter	25g (1oz)	25g (1oz)
Easy blend dried yeast	1½tsp	4tsp
Note		The water must be lukewarm (30-35°C) or the bread will not rise. Measure with either a thermometer or mix 90ml boiling water with 310ml cold water.

HINTS & TIPS FOR SUCCESSFUL LOAVES

1. Always follow the recipes supplied and ensure that all the ingredients are measured and weighed accurately. Always use level spoon measurements and for ½ measures fill up to the line on the spoon supplied. The measuring cup supplied should **only** be used to measure **liquid** ingredients. Inaccurate measures will produce poor results.
2. Always use fresh ingredients and check the date codes have not expired especially on the yeast and flour. Once a sachet of yeast is opened it must be used within 48 hours. Opened sachets can be resealed and stored in the freezer until required.
3. The amount of water required may vary slightly depending on the type and brand of flour used and minor adjustments may be needed when a particular brand is first used. If the bread does not rise enough and is dense in texture, try increasing the water next time by 15ml (3tsp). **Note: The EXPRESS setting ⑫ will produce a slightly smaller denser loaf than the other settings due to the shorter proving cycle.**
4. For best results and to retain a crusty texture remove the loaf from the breadmaker as soon as the baking cycle ends. The crust will soften if left on the warming cycle.
5. The wholewheat programs ③ & ④ begin with a pre-heat period. During this time the kneader will not operate.

**FOR ADDITIONAL INFORMATION REFER TO THE
TROUBLESHOOTING GUIDE AT
THE BACK OF YOUR INSTRUCTION/RECIPE BOOK.**

“QUICK START GUIDE”

STEP	COMMENTS
1 	<p>Remove the bread pan by holding the handle and turning the pan to the back of the bread machine.</p> <p>Then fit the kneader.</p>
2 	<p>Add the ingredients to the pan in the order shown in the recipes (see page 23 to 56). Ensure that all the ingredients are weighed accurately as incorrect measures will produce poor results.</p>
3 	<p>Insert the bread pan into the oven chamber by positioning the bread pan at an angle towards the back of the machine. Then lock the pan by turning it towards the front. Lower the handle and close the lid.</p>
4 	<p>Plug in and switch on (ON/OFF switch situated at the back of the breadmaker). Press the MENU pad until the required program is selected (see pages 6 & 7). The breadmaker will default to 1Kg and Medium Crust colour. Example – setting 1 selected.</p>
5 <div style="display: flex; align-items: center; gap: 20px;"> <div style="text-align: left;"> <p>750g <input type="radio"/></p> <p>1kg <input type="radio"/></p> </div> <div style="border: 1px solid black; padding: 5px; font-size: 24px; text-align: center;">03:10</div> <div style="text-align: right;"> <p><input type="radio"/> L</p> <p><input type="radio"/> M</p> <p><input type="radio"/> D</p> </div> </div>	<p>Select the loaf size and crust colour required by pressing the SIZE  pad followed by the CRUST  pad.</p> <p>The corresponding indicator light will lit up when the required size and crust colour are selected.</p>
6 	<p>Press Start.</p> <p>The indicator light above the relevant symbol will light up to show what stage of the cycle the breadmaker has reached.</p>
7 	<p>At the end of the baking cycle, switch off and unplug the bread machine.</p> <p>Remove the bread pan by holding the handle and turning the pan to the back of the bread machine. Always use oven gloves as the pan handle will be hot. Then turn out onto a wire rack to cool.</p>
<p>Clean the bread pan and kneader immediately after use. Soak the kneader in the pan for 10 minutes before removing.</p>	

Contents

Introduction	1
Important Safeguards	2
Your Kenwood Breadmaker	3
How to Use Your Breadmaker	4
ON/OFF switch	4
The Control Panel	5-10
The menu pad	6-7
Crust colour and loaf size	7
Program status bar	8
Extended rise	9
Extended bake	9
Bake only	9
Delay timer	10
Breakdown of Bread/Dough cycle times	11 – 12
Power interruption protection	13
Care & Cleaning	13
Ingredients	14 – 17
Adapting your own recipes	18
Removing, slicing and storing bread	19
General Hints & Tips	20 – 21
Recipes	22 – 56
Basic white	23 – 27
Brown	28
White rapid/packet mixes	29 – 30
Wholemeal	31 – 32
Wholemeal rapid/granary	33 – 34
Gluten free	35 – 38
Sweet	39 – 41
French	42
Cakes/Quick Bread	43 – 46
Jam	47 – 48
Dough cycle	49 – 53
Express cycle	54 – 56
Troubleshooting Guide	57 – 59
Service & Customer Care	60

Introduction

Bread plays an important role in our diet, providing essential vitamins, minerals and protein. Whole wheat breads made with wholemeal flour and multi-grain loaves are also a good source of fibre. Your bread maker will help you transform a few ingredients into a tasty golden loaf of bread, taking away all the hard work of mixing and kneading as well as lots of washing up.

If like most people you want to get straight into making your first loaf of bread with your new machine, then try the recipes in the quick start guide at the front of the book.

Get to know your machine, and do not be disappointed if your first attempts look a little less than perfect, they are still sure to taste wonderful. After you have made a few loaves following the recipes in this booklet you may wish to experiment for yourself to find out how to achieve even better results.

Here you will find information on the basic ingredients which will help you understand the importance of them for successful bread making. There are hints and tips to help ensure the best results, plus how to adapt your own recipes for use in the bread machine.

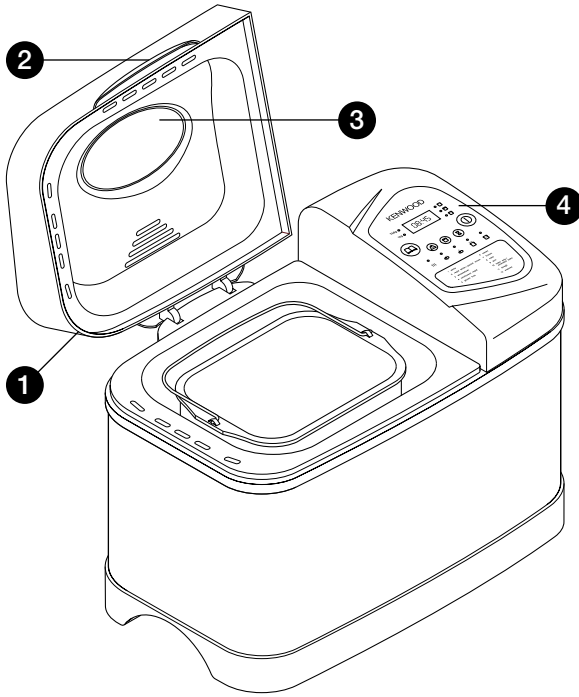
OPERATING INSTRUCTIONS

For your safety and that of those around you, please take special care to read the Important Safeguards listed here:

IMPORTANT SAFEGUARDS

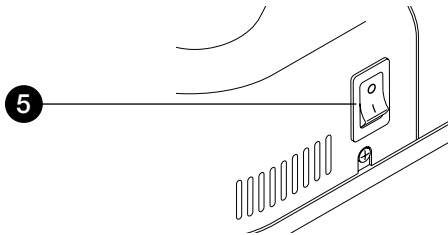
- 1 Read all the instructions.
- 2 **DO NOT** touch hot surfaces. Accessible surfaces are liable to get hot during use. Always use oven gloves to remove the hot bread pan.
- 3 To prevent spillages inside the oven chamber, always remove the bread pan from the machine before adding the ingredients. Ingredients that splash onto the heating element can burn and cause smoke.
- 4 Only use your Bread Maker for its intended domestic use.
- 5 **DO NOT** use this appliance if there is any visible sign of damage to the supply cord or if it has been accidentally dropped.
- 6 **DO NOT** immerse this appliance, the supply cord or the plug in water or any other liquid.
- 7 **ALWAYS** unplug this appliance when not in use, before fitting or removing parts or before cleaning.
- 8 **DO NOT** let the electrical supply cord hang over the edge of a work surface or allow it to touch hot surfaces such as a gas or electric hob.
- 9 Close supervision is necessary when the appliance is being used by or near children or infirm persons.
- 10 **DO NOT** place your hand inside the oven chamber after the bread pan has been removed as it will be very hot.
- 11 **DO NOT** touch moving parts within the Bread Maker.
- 12 **DO NOT** exceed the maximum capacities stated as this could result in overloading the Bread Maker.
- 13 **DO NOT** place the Bread Maker in direct sun light, near hot appliances or in a draught. All these things can affect the internal temperature of the oven, which could spoil the results.
- 14 In the unfortunate event of a power cut occurring after the ingredients have been partly processed, you will have to start again.
- 15 **DO NOT** use this appliance outdoors.
- 16 **DO NOT** operate the Bread Maker when it is empty as this could cause it serious damage.
- 17 **DO NOT** use the oven chamber for any type of storage.
- 18 **DO NOT** cover the steam vents in the lid and ensure there is adequate ventilation around the bread maker during operation.
- 19 Clean the oven and pan thoroughly after use but only after they have cooled.
- 20 **DO NOT** let children play with this machine.
- 21 **DO NOT** leave the breadmaker unattended when the extended bake feature is used.

YOUR KENWOOD BREADMAKER

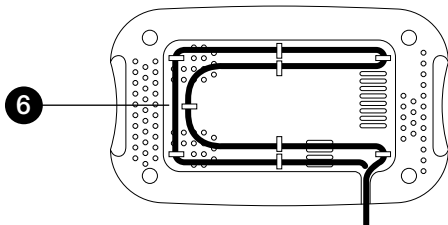


1. removable lid
2. lid handle
3. viewing window
4. control panel
5. on/off switch
6. cord wrap
7. heating element
8. bread pan handle
9. kneader
10. drive shaft
11. drive coupling
12. measuring cup
13. dual measuring spoon – 1tsp & 1tbsp

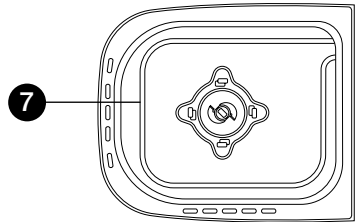
ON/OFF switch - back of breadmaker



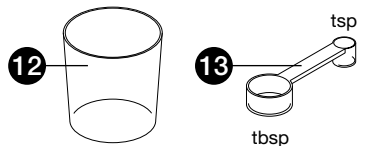
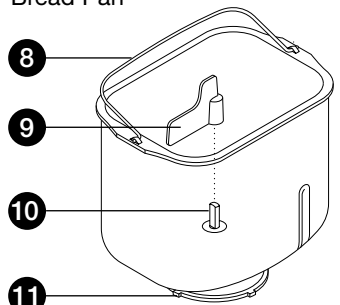
Cord Wrap – Underneath



Oven Inside – Top View



Bread Pan



HOW TO USE YOUR BREAD MAKER

Before plugging in:

- Make sure your electricity supply is the same as the one shown on the underside of your Bread Maker.
- **IMPORTANT: UK only** – The wires in the cord are coloured as follows:
Green & Yellow = Earth • Blue = Neutral • Brown = Live
- This machine complies with European Economic Community Directive 89/336/EEC

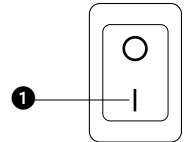
Before using your bread maker for the first time:

- Remove all packaging and any labels including the protective film over the control panel.
- Wash all parts (*see cleaning*).

ON/OFF switch

Your BM300 breadmaker is fitted with an ON/OFF switch and will not operate until the 'ON' switch is pressed.

- Plug in and switch on ❶ - '000' will flash in the display window.
- Always switch off and unplug your breadmaker after use.

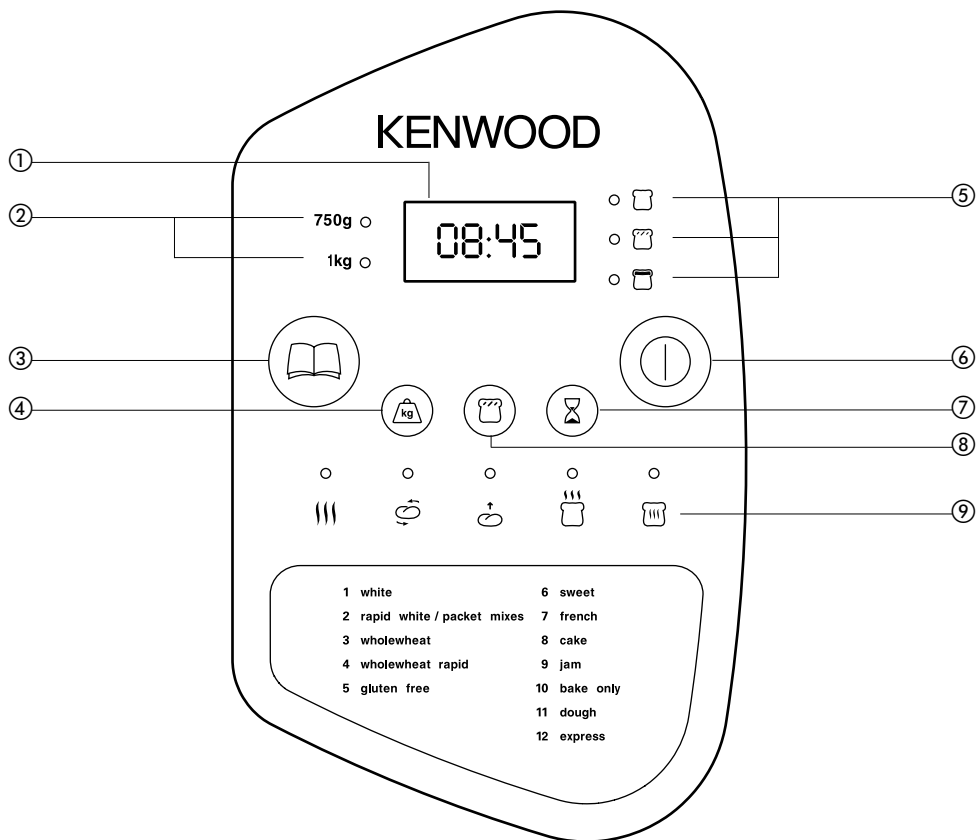


How to measure ingredients:

It is extremely important to use the exact measure of ingredients for best results. Do not mix metric and imperial measurements. Use one only.

- **ALWAYS** measure liquid ingredients in the see-through measuring cup with graduated markings provided. Liquid should just reach marking on cup at eye level, not above or below.
- **ALWAYS** use liquids at room temperature, 20°C/68°F, unless making bread using the rapid 1 hour cycle. Follow the instructions given in the recipe section.
- **ALWAYS** use the measuring spoon provided to measure smaller quantities of dry and liquid ingredients. For 1 tsp or 1 tbsp, fill to the top and level off the spoon. For ½ measures fill up to the line.

THE CONTROL PANEL



- | | |
|----------------------------------|---|
| 1. Display window | 6. Start/stop pad |
| 2. Loaf size indicator lights | 7. Delay Timer |
| 3. Menu pad | 8. Crust Colour (Light, medium or dark) pad |
| 4. Loaf size (1Kg, 750g) pad | 9. Program status bar |
| 5. Crust colour Indicator lights | |

THE CONTROL PANEL

The control panel includes the following features and functions: -

Display Window

The program setting number and cycle times are displayed in the panel.

The Menu Pad

The MENU pad lets you choose from a number of different bread settings as well as a dough, bake only and jam setting. With each press of the MENU pad, the number in the display panel will advance to the next setting in the menu from **1** to **12**.

When you first plug in and switch the breadmaker on a single beep will sound and '000' will flash until a setting is selected. Press the MENU pad to select the setting you require. The bread maker will default to the 1Kg size and medium crust colour.

1	basic white	7	french
2	rapid white/packet mixes	8	cake
3	wholewheat	9	jam
4	wholewheat rapid	10	bake only
5	gluten free	11	dough
6	sweet	12	express

- 1 The Basic White** setting can be used for almost any bread recipe using white bread flour as the main flour. Brown flour can also be used on this setting. Press the MENU pad once to select setting **1**.
- 2 The White rapid** setting can be used to reduce the white cycle by approximately 1 hour. Packet mixes can also be used on this setting. Press the MENU pad twice to select setting **2**.
- 3 The Wholewheat** setting should be used for bread recipes using wholewheat or wholemeal bread flour as the main flour. Press the MENU pad 3 times to select setting **3**.
- 4 The Wholewheat rapid** setting should be used for granary flour and for a quicker wholewheat loaf. Not suitable for 100% wholemeal loaves. Press the MENU pad 4 times to select setting **4**.
- 5 The Gluten free** setting should be used for gluten free flours and gluten free bread mixes. Press the MENU pad 5 times to select setting **5**.
- 6 The Sweet** setting bakes bread at a lower temperature to minimise over-browning of doughs that contain more sugar. Press the MENU pad 6 times to select setting **6**.
- 7 The French** setting provides a crisper crust and best suited to loaves low in fat and sugar. Press the MENU pad 7 times to select setting **7**.

- 8 **The Cake/Quick bread** setting is unique as it makes non-yeast batter breads such as gingerbread. Quick breads do not require any rising times. The ingredients are simply mixed and the bread is baked. Press the MENU pad 8 times to select setting 8.
- 9 **The jam** setting automatically cooks jam in the bread pan. Press the MENU pad 9 times to select setting 9.
- 10 **The Bake only** setting allows you to bake for 80minutes. It can also be used to rewarm or crisp loaves already baked and cooled. Press the MENU pad 10 times to select setting 10.
- 11 **The Dough** setting is used when you wish to make dough for hand shaping and baking in your own oven. Press the MENU pad 11 times to select setting 11.
- 12 **The Express cycle** can be used to make a loaf of hot, fresh bread in just 1 hour. For best results extra easy blend yeast and less salt must be used. Press the MENU pad 12 times to select setting 12.

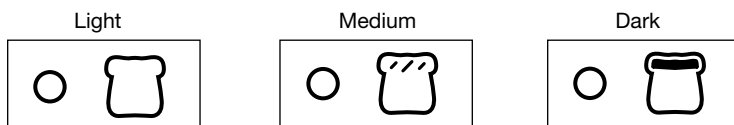
Loaf Size Pad

After the required setting has been selected from the MENU, press the SIZE pad to select the desired loaf size 500g/750g or 1Kg. The relevant indicator light will light up against the size selected. The loaf size automatically defaults to 1Kg. 500g loaves should be made using the 750g setting. The loaf size option is not available on setting 2, 4, 5, 7 to 12 as not required for those settings.

Crust Colour Pad

After the required setting and loaf size have been selected, press the CRUST pad to select the desired crust colour - Light, Medium or Dark.

The relevant indicator light will light up against the crust colour selected.



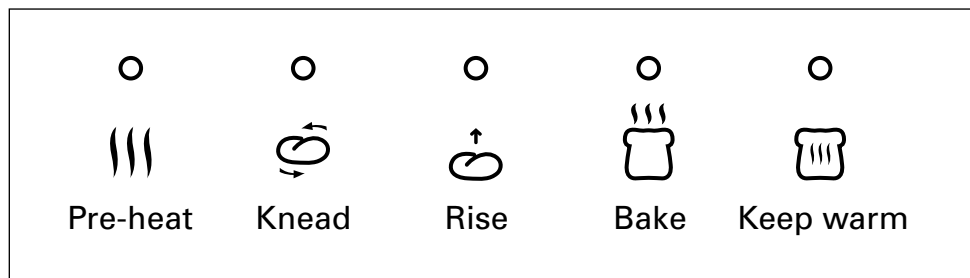
The crust colour automatically defaults to medium. The Crust colour option is not available on setting 2, 4, 5, 7 to 12 as not required for those settings.

Start/Stop Pad

Press the START pad to start the selected program setting or to begin the countdown for the delay timer. To stop the program or cancel the delay timer, press and hold the START/STOP pad for 2-3 seconds until you hear a beep. Unplug the breadmaker after use.

Program Status Bar

The indicator lights above the relevant symbol will light up to show what stage of the cycle the breadmaker has reached.



Pre – heat

The pre-heat feature only operates at the start of the Wholewheat **3** & **4** and jam **9** settings. During the pre-heat stage the ingredients is warmed for 15minutes on the Jam, 5minutes on the wholemeal rapid and 30minutes on the wholemeal settings before the first kneading stage begins. **There is no kneader action during this period.**

Knead

The dough is either in the 1st or 2nd knead stage or being knocked back between the rising cycles. During the last 10minutes of the 2nd knead cycle on settings **1** – **6** & **11** an alert will sound to tell you to add any additional ingredients manually.

Rise

The dough is in either the 1st, 2nd or 3rd rising cycle.

During the last 5minutes of the 3rd rising cycle on setting **1**, **2**, **4**, **6** – **7** and **12** the time can be extended by up to 20minutes (see page 9).

Bake

The loaf is in the final baking cycle.

During the last 5minutes of the baking cycle on setting **1** – **8**, **10** and **12** the time can be extended by up to 20minutes (see page 9). For crisper loaves remove the bread immediately after the baking cycle is complete.

Keep Warm

When using programs **1** – **4**, **6**, **7**, **10** & **12** the breadmaker will automatically go into the Keep Warm mode at the end of the baking cycle. It will stay on the keep warm mode for up to 1 hour or until the machine is turned off, which ever is soonest.

Please note: the heating element will switch on and off and will glow intermittently during the keep warm cycle.

Extending the Rising Cycle

The final rising cycle can be manually extended by up to 20minutes if desired. The extended rise is available on setting ①, ②, ④, ⑥ – ⑦ and ⑫.

The machine will beep 8 times when it reaches the last 5minutes during the final rising cycle. To increase the rising time press the LOAF pad ⑤ once during the beeps and the time will be extended by 10minutes. When the additional 10mins has elapsed the rising cycle can be reset once more for another 10minutes by pressing the LOAF pad. The rising time can only be increased twice to a maximum time of 20minutes.

Note: If the START/STOP pad is pressed the program will be cancelled.

Extended Bake

The extended bake feature allows you to lengthen the baking by 20minutes to bake the loaf a bit longer to get it just how you want it. Extended bake is available on settings ① to ⑧, ⑩ and ⑫ and can only be selected during the last 5minutes of the baking cycle on these programs.

The machine will beep 8 times when it reaches the last 5minutes of the baking cycle. To increase the baking time press the CRUST pad ⑥ once during the beeps and the time will be extended by 10minutes. When the additional 10mins has elapsed the baking time can be reset once more for another 10minutes by pressing the CRUST pad. The baking time can only be increased twice to a maximum of 20 minutes.

Note: If the START/STOP button is pressed the program will be cancelled.

Bake only (80 minutes)

The bake only program can be selected on its own and can be used : -

- a) In conjunction with the dough only cycle.
- b) To rewarm or crisp loaves already baked and cooled.


The breadmaker must not be left unattended when using the Bake only program for rewarming loaves. Manually stop the program when the desired crust colour has been achieved. Switch off and unplug after use.

Delay Timer

The Delay timer allows you to delay the bread making process up to 15 hours. The delayed start is not recommended for use with the dough, jam, gluten-free or express settings.

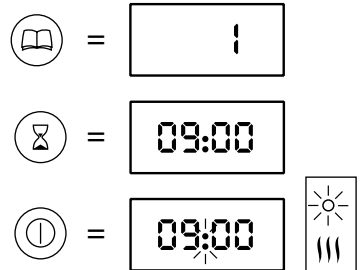
IMPORTANT: When using this delayed start function you must not use perishable ingredients – things that ‘go off’ easily at room temperature or above, such as milk, egg, cheese and yoghurt etc.

To use the DELAY TIMER simply place the ingredients in the bread pan and lock the pan into the bread maker. Then:

- Press the MENU pad  to choose the required setting.
- Select the crust colour and size required.
- Then set the delay timer.
- Press the timer pad and the cycle time for the selected setting will be shown. Keep pressing the timer pad until the total time required is displayed. The timer pad when pressed, moves in 10 minute increments. You do not need to work out the difference between the setting time selected and the total hours required as the bread maker will automatically include the setting cycle time when the timer pad is first pressed.

Example: Finished loaf required at 7am. If the breadmaker is set up with the required recipe ingredients at 10pm the evening before, total time to be set on the delayed timer is 9 hours.

- Press the MENU pad to choose your setting e.g. **1** and use the timer pad to scroll the time in 10 minute increments to display ‘9:00’. If you go past ‘9:00’, simply press the timer pad until you return to ‘9:00’.
- Press the start pad and the display colon (:) and the pre-heat indicator light will flash. The timer will start to count down.
- If you make a mistake or wish to change the time set, press the START/STOP pad until it beeps and 000 is displayed. You can then reset the time.



Breakdown of Bread/Dough Cycles

So you know exactly what is going on inside the Bread Maker during the process time, the following chart breaks down the time in minutes and seconds that each cycle requires. These times are approximate and should be used as a guide only. The total process time is also given in hours and minutes, depending on the selection made.

MENU	Size	Crust	Total Time	Preheat *	Knead 1	Knead 2**	Rise 1	Knead 3	Rise 2	Knead 4	Rise 3***	Bake ***	Keep Warm	
❶ Basic White	750g	Light	2:55	-	3	22	37	15 secs	28	3 secs	25	60	60	
		Medium	3:05	-	3	22	37	15secs	28	3secs	25	70	60	
	1Kg	Dark	3:15	-	3	22	37	15secs	28	3secs	25	80	60	
		Light	3:00	-	3	22	37	15secs	28	3secs	25	65	60	
❷ White Rapid/ Packet Mixes	750g	Medium	3:10	-	3	22	37	15secs	28	3secs	25	75	60	
		Dark	3:20	-	3	22	37	15secs	28	3secs	25	85	60	
	1Kg	-	2:13	-	3	20	-	-	12	2secs	35	63	60	
		-	2:15	-	3	20	-	-	12	2secs	35	65	60	
❸ Wholewheat	750g	Light	4:00	30	3	22	60	20secs	60	-	-	65	60	
		Medium	4:10	30	3	22	60	20secs	60	-	-	75	60	
		Dark	4:20	30	3	22	60	20secs	60	60	-	-	85	60
	1Kg	Light	4:05	30	3	22	60	20secs	60	60	-	-	70	60
		Medium	4:15	30	3	22	60	20secs	60	60	-	-	80	60
		Dark	4:25	30	3	22	60	20secs	60	60	-	-	90	60
❹ Wholewheat Rapid	750g	-	2:45	5	3	20	-	-	22	3secs	40	75	60	
	1Kg	-	2:48	5	3	20	-	-	22	3secs	40	78	60	
❺ Gluten Free	-	-	2:40	-	3	15	62	-	-	-	-	80	-	

MENU	Size	Crust	Total Time	Preheat *	Knead 1	Knead 2**	Rise 1	Knead 3	Rise 2	Knead 4	Rise 3***	Bake ***	Keep Warm
6 Sweet	750g	Light	3:10	-	3	22	43	15secs	27	3secs	40	55	60
		Medium	3:20	-	3	22	43	15secs	27	3secs	40	65	60
	Dark	3:30	-	3	22	43	15secs	27	3secs	40	75	60	
	1Kg	Light	3:25	-	3	22	43	15secs	27	3secs	40	70	60
7 French	750g	Medium	3:35	-	3	22	43	15secs	27	3secs	40	80	60
		Dark	3:45	-	3	22	43	15secs	27	3secs	40	90	60
8 Cake	1Kg	-	3:45	-	3	22	42	15secs	28	3secs	50	80	60
9 Jam	-	-	3:50	-	3	22	42	15secs	28	3secs	50	85	60
10 Bake Only	-	-	1:30	-	3	17	-	-	-	-	-	70	-
		-	1:20	15	-	-	-	-	-	-	-	65	-
11 Dough	-	-	1:20	-	-	-	-	-	-	-	-	80	60
		-	1:20	-	3	15	62	-	-	-	-	-	-
12 Express	-	-	0:59	-	1	8	-	-	-	-	20	30	60

* During the pre-heat stage the ingredients are warmed before the first kneading stage begins. There is no kneader action during this period.

** An alert will sound 8minutes before the end of the kneading cycle on settings **1** - **6** and **11** to add ingredients if the recipe recommends doing so.

*** An alert will sound 5minutes before the end of the rising cycle on settings **1**, **2**, **4**, **6** - **7** and **12** and during the baking cycle on settings **1** - **8**, **10** & **12** to allow the time to be extended.

Note: When using programs **1** - **4**, **6**, **7**, **10**, **12** the Bread Maker will automatically go into the Keep warm mode at the end of the baking cycle. It will stay on the keep warm mode for up to one hour or until the machine is turned off, which ever is soonest.

Note: total time does not include Keep Warm

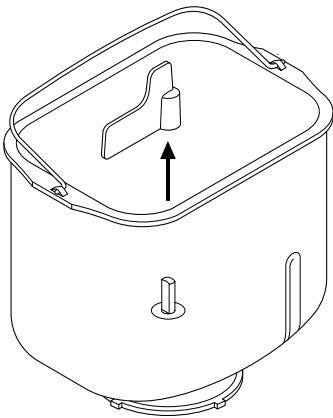
Power Interruption Protection

Your breadmaker has a 5 – 8secs power interruption protection in case the unit is accidentally unplugged during operation. The unit will continue the program if plugged back in straight away.

CARE & CLEANING

IMPORTANT: unplug the Bread Maker and allow to cool before cleaning.

- **DO NOT** immerse either the Bread Maker body or the outside base of the bread pan in water.
- **DO NOT** use a dishwasher to clean the lid or bread pan. Dishwashing can damage the non-stick properties of the bread pan allowing bread to stick during baking.
- **DO NOT** use abrasive scouring pads or metal implements.
- Clean the bread pan and the kneader **immediately** after each use by partially filling the pan with warm soapy water. Leave to soak for 5 to 10 minutes. To remove the kneader, turn clockwise and lift off. Finish cleaning with a soft cloth, rinse and dry.
If the kneader cannot be removed after 10 minutes, hold the shaft from underneath the pan and twist back and forth until the kneader is released.
- Use a soft damp cloth to clean the outside and inside surfaces of the Bread Maker if necessary.
- The lid can be lifted off for cleaning



Removal of Kneader

Ingredients

The major ingredient in bread making is flour, so selecting the right one is the key to a successful loaf.

Wheat Flours

Wheat flours make the best loaves. Wheat consists of an outer husk, often referred to as bran, and an inner kernel, which contains the wheat germ and endosperm. It is the protein within the endosperm which, when mixed with water, forms gluten. Gluten stretches like elastic and the gases given off by the yeast during fermentation are trapped, making the dough rise.

White Flours

These flours have the outer bran and wheat germ removed, leaving the endosperm which is milled into a white flour. It is essential to use strong white flour or white bread flour, because this has a higher protein level, necessary for gluten development. Do not use plain white flour or self-raising flour for making yeast risen breads in your bread maker, as inferior loaves will be produced. There are several brands of white bread flour available, use a good quality one, preferably unbleached, for the best results. A small amount of fine French plain flour is often added to French bread recipes to achieve the texture associated with this style of bread. See the recipe on page 42.

Wholemeal Flours

Wholemeal flours include the bran and wheat germ, which gives the flour a nutty flavour and produces a coarser textured bread. Again strong wholemeal or wholemeal bread flour must be used. Loaves made with 100% wholemeal flour will be more dense than white loaves. The bran present in the flour inhibits the release of gluten, so wholemeal doughs rise more slowly. Use the special wholewheat programs to allow time for the bread to rise. For a lighter loaf, replace part of the wholemeal flour with white bread flour. You can make a quick wholemeal loaf using the rapid whole wheat setting ④.

Strong Brown Flour

This can be used in combination with white flour, or on its own. It contains about 80-90% of the wheat kernel and so it produces a lighter loaf, which is still full of flavour. Try using this flour on the basic white cycle, replacing 50% of the strong white flour with strong brown flour. You may need to add a little extra liquid.

Ingredients

Granary Bread Flour

A combination of white, wholemeal and rye flours mixed with malted whole wheat grains, which adds both texture and flavour. Use on its own or in combination with strong white flour.

Non-wheat Flours

Other flours such as rye can be used with white and wholemeal bread flours to make traditional breads like pumpernickel or rye bread. Adding even a small amount adds a distinctive tang. Do not use on its own, as it will produce a sticky dough, which will produce a dense heavy loaf. Other grains such as millet, barley, buckwheat, cornmeal and oatmeal are low in protein and therefore do not develop sufficient gluten to produce a traditional loaf.

These flours can be used successfully in small quantities. Try replacing 10-20% of white bread flour with any of these alternatives.

Salt

A small quantity of salt is essential in bread making for dough development and flavour. Use fine table salt or sea salt, not coarsely ground salt which is best kept for sprinkling on top of hand-shaped rolls, to give a crunchy texture. Low-salt substitutes are best avoided as most do not contain sodium.

- Salt strengthens the gluten structure and makes the dough more elastic.
- Salt inhibits yeast growth to prevent over-rising and stops the dough collapsing.
- Too much salt will prevent the dough rising sufficiently.

Sweeteners

Use white or brown sugars, honey, malt extract, golden syrup, maple syrup, molasses or treacle.

- Sugar and liquid sweeteners contribute to the colour of bread, helping to add a golden finish to the crust.
- Sugar attracts moisture, so improving the keeping qualities.
- Sugar provides food for the yeast, although not essential, as modern types of dried yeast are able to feed on the natural sugars and starches found in the flour, it will make the dough more active.
- Sweet breads have a moderate level of sugar with the fruit, glaze or icing adding extra sweetness. Use the sweet bread cycle for these breads.
- If substituting a liquid sweetener for sugar then the total liquid content of the recipe will need to be reduced slightly.

Ingredients

Fats and Oils

A small amount of fat or oil is often added to bread to give a softer crumb. It also helps to extend the freshness of the loaf. Use butter, margarine or even lard in small quantities up to 25 g (1 oz) or 22ml (1½ tbsp.) vegetable oil. Where a recipe uses larger amounts so the flavour is more noticeable, butter will provide the best result.

- Olive oil or sunflower oil can be used instead of butter, adjust the liquid content for amounts over 15ml (3 tsp) accordingly. Sunflower oil is a good alternative if you are concerned about the cholesterol level.
- Do not use low fat spreads as they contain up to 40% water so do not have the same properties as butter.

Liquid

Some form of liquid is essential; usually water or milk is used. Water produces a crisper crust than milk. Water is often combined with skimmed milk powder. This is essential if using the time delay as fresh milk will deteriorate. For most programs water straight from the tap is fine, however on the rapid one-hour cycle it needs to be lukewarm.

- On very cold days measure the water and leave to stand at room temperature for 30 minutes before use. If using milk straight from the fridge do likewise.
- Buttermilk, yoghurt, soured cream and soft cheeses such as ricotta, cottage and fromage fraise can all be used as part of the liquid content to produce a more moist, tender crumb. Buttermilk adds a pleasant, slightly sour note, not unlike that found in country style breads and sour doughs.
- Eggs may be added to enrich the dough, improve the colour of the bread and help to add structure and stability to the gluten during rising. If using eggs reduce the liquid content accordingly. Place the egg in a measuring cup and top up with liquid to the correct level for the recipe.

Ingredients

Yeast

Yeast is available both fresh and dried. All the recipes in this book have been tested using easy blend, fast action dried yeast which does not require dissolving in water first. It is placed in a well in the flour where it is kept dry and separate from the liquid until mixing commences.

- For best results use dried yeast. The use of fresh yeast is not recommended as tends to give more variable results than dried yeast. Do not use fresh yeast with the delay timer.

If you wish to use fresh yeast note the following:

6g fresh yeast = 1tsp dried yeast

Mix the fresh yeast with 1tsp sugar and 2tbsp of the water (warm). Leave for 5 minutes until frothy.

Then add to the rest of the ingredients in the pan.

To get the best results the yeast quantity may need to be adjusted.

- Use the amounts stated in the recipes; too much could cause the bread to over-rise and spill over the top of the bread pan.
- Once a sachet of yeast is opened, it should be used within 48 hours, unless stated otherwise by the manufacturer. Re-seal after use. Resealed opened sachets can be stored in the freezer until required.
- Use dried yeast before its use by date, as the potency gradually deteriorates with time.
- You may find dried yeast, which has been manufactured especially for use in bread machines. This will also produce good results, though you may need to adjust the quantities recommended.

Adapting your own Recipes

After you have baked some of the recipes, which follow in this booklet, you may wish to adapt a few of your own favourites, which previously have been mixed and kneaded by hand. Start by selecting one of the recipes in this booklet, which is similar to your recipe, and use it as a guide.

Read through the following guidelines to help you, and be prepared to make adjustments as you go along.

- Make sure you use the correct quantities for the bread maker. Do not exceed the recommended maximum. If necessary, reduce the recipe to match the flour and liquid quantities in the breadmaker recipes.
- Always add the liquid to the bread pan first. Separate the yeast from the liquid by adding after the flour.
- Replace fresh yeast with easy blend dried yeast. Note: 6g fresh yeast = 1tsp (5ml) dried yeast.
- Use skimmed milk powder and water instead of fresh milk, if using the timer delay setting.
- If your conventional recipe uses egg, add the egg as part of the total liquid measurement.
- Keep the yeast separate from the other ingredients in the pan until mixing commences.
- Check the consistency of the dough during the first few minutes of mixing. Bread machines require a slightly softer dough, so you may need to add extra liquid. The dough should be wet enough to gradually relax back.

Removing, Slicing and Storing Bread

- For best results, once your loaf is baked, remove it from the machine and turn out of the bread pan immediately, although your bread maker will keep it warm for up to 1 hour if you are not around.
- Remove the bread pan from the machine using oven gloves, even if it is during the keep warm cycle. Turn the pan upside-down and shake several times to release the cooked bread. If the bread is difficult to remove, try gently knocking the corner of the bread pan on a wooden board, or rotate the base of the shaft underneath the bread pan.
- The kneader should remain inside the bread pan when the bread is released, however occasionally it may remain inside the loaf of bread. If so, remove it before slicing the bread, using a heat resistant plastic utensil to prise it out. Do not use a metal implement as this may scratch the non-stick coating on the kneader.
- Leave the bread to cool for at least 30 minutes on a wire rack, to allow the steam to escape. The bread will be difficult to slice if cut hot.

Storing

Home-made bread does not contain any preservatives so should be eaten within 2-3 days of baking. If not eating immediately, wrap in foil or place in a plastic bag and seal.

- Crispy French-style bread will soften on storage, so is best left uncovered until sliced.
- If you wish to keep your bread for a few days, store in the freezer. Slice the bread before freezing, for easy removal of the amount required.

General Hints and Tips

The results of your bread making are dependent on a number of different factors, such as the quality of ingredients, careful measuring, temperature and humidity. To help ensure successful results, there are a few hints and tips worth noting.

The bread machine is not a sealed unit and will be affected by temperature. If it is a very hot day or the machine is used in a hot kitchen, then the bread is likely to rise more, than if it is cold. The optimum room temperature is between 20°C /68°F and 24°C/75°F.

- On very cold days let the water from the tap stand at room temperature for 30 minutes before use. Likewise with ingredients from the fridge.
- Use all ingredients at room temperature unless stated otherwise in the recipe eg. for the rapid 1 hour cycle you will need to warm the liquid.
- Add ingredients to the bread pan in the order suggested in the recipe. Keep the yeast dry and separate from any other liquids added to the pan, until mixing commences.
- Accurate measuring is probably the most crucial factor for a successful loaf. Most problems are due to inaccurate measuring or omitting an ingredient. Follow either metric or imperial measurements; they are not interchangeable. Use the measuring cup and spoon provided.
- Always use fresh ingredients, within their use by date. Perishable ingredients such as milk, cheese, vegetables and fresh fruits may deteriorate, especially in warm conditions. These should only be used in breads, which are made immediately.
- Do not add too much fat as it forms a barrier between the yeast and flour, slowing down the action of the yeast, which could result in a heavy compact loaf.
- Cut butter and other fats into small pieces before adding to the bread pan.
- Replace part of the water with fruit juices such as orange, apple or pineapple when making fruit flavoured breads.
- Vegetable cooking juices can be added as part of the liquid. Water from cooking potatoes contains starch, which is an additional source of food for the yeast, and helps to produce a well-risen, softer, longer lasting loaf.
- Vegetables such as grated carrot, courgette or cooked mashed potato can be added for flavour. You will need to reduce the liquid content of the recipe as these foods contain water. Start with less water and check the dough as it begins to mix and adjust if it is necessary.

General Hints and Tips

- Do not exceed the quantities given in recipes as you may damage your bread machine.
- If the bread does not rise well try replacing the tap water with bottled water or boiled and cooled water. If your tap water is heavily chlorinated and fluorinated it may affect the bread rising. Hard water can also have this effect.
- It is worth checking the dough after about 5 minutes of continuous kneading. Keep a flexible rubber spatula next to the machine, so you can scrape down the sides of the pan if some of the ingredients stick to the corners. Do not place near the kneader, or impede its movement. Also check the dough to see if it is the correct consistency. If the dough is crumbly or the machine seems to be labouring, add a little extra water. If the dough is sticking to the sides of the pan and doesn't form a ball, add a little extra flour.
- Do not open the lid during the proving or baking cycle as this may cause the bread to collapse.

KENWOOD

Rapid-Bake



Recipes

Basic White (Program 1)

Medium Crust Colour

500g 3hrs 05mins

750g 3hrs 05mins

1Kg 3hrs 10mins

- 1 Remove the bread pan from the bread machine and fit the kneader.
- 2 Pour the water into the bread pan.
- 3 Add the rest of the ingredients in the order listed in the recipe except for the yeast.
- 4 Make a well in the centre of the flour, but not as far as the liquid, and add the yeast.
- 5 Position the bread pan at an angle towards the back of the machine, then lock the pan by turning towards the front. Lower the handle.
- 6 Press the MENU pad once to select program **1** BASIC white.
- 7 Select the loaf size and crust colour required. Then press start.
- 8 At the end of the baking cycle, switch off and unplug the bread machine. Remove the bread pan by holding the handle and turning the pan towards the back of the machine. Always use oven gloves. Then turn out onto a wire rack to cool.

Basic White Bread			
Loaf Size	1Kg	750g	500g
Ingredients			
Water	400ml (14 fl oz)	315ml (10½ floz)	245ml (8½ fl oz)
Unbleached white bread flour	600g (1lb 5oz)	450g (1lb)	350g (12 oz)
Skimmed milk powder	2tbsp	5tsp	1tbsp
Salt	1½tsp	1½tsp	1tsp
Sugar	4tsp	1tbsp	2 tsp
Butter	25g (1oz)	25g (1oz)	15g (½oz)
Easy blend dried yeast	1½tsp	1½tsp	1½tsp

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

Basic White (Program 1)

Egg Enriched White Bread			
Loaf Size	1Kg	750g	500g
Ingredients			
Egg	2	1 plus 1 egg yolk	1
Water	See Point 1	See Point 1	See Point 1
Unbleached white bread flour	600g (1lb 5oz)	450g (1lb)	350g (12 oz)
Salt	1½tsp	1½tsp	1tsp
Sugar	1tbsp	1tbsp	2tsp
Butter	25g (1oz)	25g (1oz)	15g (½oz)
Easy blend dried yeast	1½tsp	1½tsp	1tsp

- 1 Put the egg/eggs into the measuring cup or jug and add sufficient water to give:-

Loaf Size	1Kg	750g	500g
Liquid up to	400ml (14 fl oz)	300ml (10 fl oz)	245ml (8½fl oz)

- 2 Add the ingredients to the pan in the order listed in the above recipe.

Sun Dried Tomato Bread			
Loaf Size	1Kg	750g	500g
Ingredients			
Water	375ml (13 fl oz)	300ml (10fl oz)	230ml (8 floz)
Olive Oil or oil from bottled sun dried tomatoes	1½tbsp	1tbsp	2tsp
Unbleached white bread flour	525g (1lb 3 oz)	400g (14 oz)	300g (10 oz)
Wholemeal bread flour	75g (3 oz)	50g (2 oz)	50g (2 oz)
Finely grated parmesan cheese	40g (1½ oz)	25g (1 oz)	15g (½ oz)
Salt	1½tsp	1½tsp	1tsp
Sugar	3tsp	2tsp	1½tsp
Easy blend dried yeast	1½tsp	1½tsp	1tsp
Well drained sun-dried tomatoes	40g (1½ oz)	25g (1 oz)	25g (1 oz)

- 1 Add the water and oil into the bread pan.
 2 Add the sun-dried tomatoes when the machine makes an audible sound after approx. 17minutes during the kneading cycle.

Basic White (Program 1)

Chilli & Cheddar Cheese Bread			
Loaf Size	1Kg	750g	500g
Ingredients			
Sunflower oil	1½tbsp	1tbsp	2tsp
Red chillies, de-seeded & chopped	3 – 4	2 – 3	1 – 2
Water	270ml (9 fl oz)	215ml (7½ fl oz)	165ml (5½ fl oz)
Semi-skimmed milk	130ml (4½ fl oz)	100ml (3½ fl oz)	60ml (2 fl oz)
Unbleached white bread flour	540g (1lb 2½ oz)	450g (1lb)	300g (10oz)
Wholemeal bread flour	60g (2½ oz)	50g (2oz)	50g (2oz)
Mature Cheddar cheese, grated	80g (3 oz)	65g (2½ oz)	50g (2oz)
Salt	1½tsp	1½tsp	1½tsp
Sugar	2 tsp	1tsp	1tsp
Easy blend dried yeast	1½tsp	1½tsp	1tsp

- 1 Place the oil and chillies in a small frying pan and sauté over a medium heat for 3 – 4 minutes, until softened. Set aside to cool. Add to the pan with the liquids.
- 2 Add the ingredients to the pan in the order listed in the above recipe.

Variation

Reduce the quantities of chillies for a milder flavour with chopped spring onions if preferred. Use hot chillies such as Scotch Bonnet for a fiery taste.

Basic White (Program 1)

Multi-Seeded Bread			
Loaf Size	1Kg	750g	500g
Ingredients			
Water	400ml (14 fl oz)	300ml (10 fl oz)	245ml (8½ floz)
Olive oil	3tbsp	2tbsp	1tbsp
Unbleached white bread flour	600g (1lb 5oz)	450g (1lb)	350g (12oz)
Skimmed milk powder	4 tsp	1 tbsp	2tsp
Salt	1½tsp	1½tsp	1tsp
Sugar	2tsp	2tsp	1½tsp
Pumpkin seeds	3tsp	3tsp	2tsp
Sunflower seeds	3tsp	3tsp	2tsp
Poppy seeds	3tsp	2tsp	2tsp
Lightly toasted sesame seeds	3tsp	2tsp	2tsp
Easy blend dried yeast	1½tsp	1½tsp	1tsp

- 1 Add the ingredients to the pan in the order listed in the recipe above.

Light Rye & Mixed Herb Bread		
Loaf Size	1Kg	750g
Ingredients		
Buttermilk	145ml (5 fl oz)	115ml (4 fl oz)
Water	250ml (9 fl oz)	200ml (7 fl oz)
Lemon juice	1 tbsp	2tsp
Clear honey	4tsp	3 tsp
Rye flour	150g (5oz)	115g (4 oz)
Unbleached white bread flour	450g (1lb)	375g (13 oz)
Salt	1½ tsp	1½ tsp
Butter	25g (1 oz)	25g (1 oz)
Easy blend dried yeast	1½ tsp	1tsp
Chopped fresh dill or thyme	1 tbsp	2 tsp
Chopped fresh parsley	4 tsp	3 tsp
Snipped fresh chives	4 tsp	3 tsp

- 1 Add the fresh herbs when the machine makes an audible sound after approx. 17minutes during the kneading cycle.

Basic White (Program 1)

Fruit & Nut Bran Loaf		
Loaf Size	1Kg	750g
Ingredients		
Water	400ml (14 fl oz)	280ml (9½ floz)
Clear honey	3 tbsp	2 tbsp
Unbleached white bread flour	600g (1lb 5oz)	450g (1lb)
Wheat Bran	25g (1 oz)	15g (½ oz)
Skimmed milk powder	1tbsp	1tbsp
Salt	1½tsp	1½tsp
Butter	25g (1oz)	25g (1oz)
Easy blend dried yeast	1½tsp	1½tsp
Dried berries and cherries chopped	60g (2½ oz)	50g (2 oz)
Skinned hazelnuts, roasted and chopped	50g (2 oz)	40g (1½ oz)

- 1 Add the berries, cherries and hazelnuts when the machine makes an audible sound after approx. 17minutes during the kneading cycle.

Chocolate Bread			
Loaf Size	1Kg	750g	500g
Ingredients			
Egg	1	1	1
Water	See Point 1	See Point 1	See Point 1
Semi- skimmed milk	140ml (5 floz)	100ml (3½ floz)	80ml (3 floz)
Unbleached white bread flour	600g (1lb 5oz)	450g (1lb)	350g (12 oz)
Cocoa powder	4tsp	1tbsp	2tsp
Salt	1½tsp	1½tsp	1tsp
Caster sugar	50g (2 oz)	40g (1½ oz)	25g (1oz)
Butter	25g (1oz)	25g (1oz)	15g (½ oz)
Easy blend dried yeast	1½tsp	1½tsp	1tsp
Plain Continental style (70% cocoa) chocolate, coarsely chopped or use plain chocolate chips.	100g (4 oz)	75g (3 oz)	50g (2 oz)

- 1 Put the egg/eggs into the measuring cup or jug and add sufficient water to give: -

Loaf Size	1Kg	750g	500g
Liquid up to	300ml (10 fl oz)	225ml (8 fl oz)	185ml (6½fl oz)

- 2 Add the chocolate when the machine makes an audible sound after approx. 17minutes during the kneading cycle.

Brown Bread (Use Program 1)

Medium Crust Colour

500g 3hrs 05mins

750g 3hrs 05mins

1Kg 3hrs 10mins

- 1 Remove the bread pan from the bread machine and fit the kneader.
- 2 Pour the water into the bread pan.
- 3 Add the rest of the ingredients in the order listed in the recipe except for the yeast.
- 4 Make a well in the centre of the flour, but not as far as the liquid, and add the yeast.
- 5 Position the bread pan at an angle towards the back of the machine, then lock the pan by turning towards the front. Lower the handle.
- 6 Press the MENU pad once to select program **1** BASIC white.
- 7 Select the loaf size and crust colour required. Then press start.
- 8 At the end of the baking cycle, switch off and unplug the bread machine. Remove the bread pan by holding the handle and turning the pan towards the back of the machine. Always use oven gloves. Then turn out onto a wire rack to cool.

Brown Bread			
Loaf Size	1Kg	750g	500g
Ingredients			
Water	410ml (14½ fl oz)	325ml (11 floz)	245ml (8½ floz)
Brown bread flour	600g (1lb 5oz)	450g (1lb)	350g (12 oz)
Skimmed milk powder	2tbsp	4tsp	1tbsp
Salt	1½tsp	1½tsp	1tsp
Sugar	5tsp	1tbsp	2tsp
Butter	25g (1oz)	25g (1oz)	15g (½ oz)
Easy blend dried yeast	1½tsp	1½tsp	1½tsp

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

White Rapid/Packet Mixes (Program 2)

750g 2hrs 13mins

1Kg 2hrs 15mins

- 1 Remove the bread pan from the bread machine and fit the kneader.
- 2 Pour the water into the bread pan.
- 3 Add the rest of the ingredients in the order listed in the recipe except for the yeast.
- 4 Make a well in the centre of the flour, but not as far as the liquid, and add the yeast.
- 5 Position the bread pan at an angle towards the back of the machine, then lock the pan by turning towards the front. Lower the handle.
- 6 Press the MENU pad twice to select program **2** WHITE RAPID.
- 7 Select the loaf size required. Then press start.
- 8 At the end of the baking cycle, switch off and unplug the bread machine. Remove the bread pan by holding the handle and turning the pan towards the back of the machine. Always use oven gloves. Then turn out onto a wire rack to cool.

Rapid White Bread			
Loaf Size	1Kg	750g	500g
Ingredients			
Water	400ml (14 fl oz)	315ml (10½ floz)	245ml (8½ fl oz)
Unbleached white bread flour	600g (1lb 5oz)	450g (1lb)	350g (12 oz)
Skimmed milk powder	2tbsp	5tsp	1tbsp
Salt	1tsp	1tsp	1tsp
Sugar	4tsp	1tbsp	2 tsp
Butter	25g (1oz)	25g (1oz)	15g (½oz)
Easy blend dried yeast	2tsp	2tsp	1½tsp

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

Packet Mixes

Ready prepared bread mixes can be mixed and baked in the bread maker. Check that the total weight of the mix does not exceed the maximum amount your machine can handle.

Setting ② can be used for most white and wholemeal packet mixes. If your wholemeal loaf does not rise sufficiently try using the wholewheat rapid cycle next time.

Add the amount of water recommended by the manufacturer to the pan first, then add the bread mix.

The timer delay is not recommend for these packet mixes as you cannot separate the yeast from the liquid.

Wholewheat Cycle (Program 3)

Medium Crust Colour

750g 4 hrs 10mins

1Kg 4hrs 15mins

Note: The wholewheat programs begin with a 30minute pre-heat period. During this time the kneader will not operate.

- 1 Remove the bread pan from the bread machine and fit the kneader.
- 2 Pour the water into the bread pan.
- 3 Add the rest of the ingredients in the order listed in the recipe except for the yeast.
- 4 Make a well in the centre of the flour, but not as far as the liquid, and add the yeast.
- 5 Position the bread pan at an angle towards the back of the machine, then lock the pan by turning towards the front. Lower the handle.
- 6 Press the MENU pad 3 times to select program **3** WHOLEWHEAT.
- 7 Select the loaf size and crust colour required. Then press start.
- 8 At the end of the baking cycle, switch off and unplug the bread machine. Remove the bread pan by holding the handle and turning the pan towards the back of the machine. Always use oven gloves. Then turn out onto a wire rack to cool.

100% Wholemeal Bread		
Loaf Size	1Kg	750g
Ingredients		
Water	420ml (15 fl oz)	360ml (12½ floz)
Wholemeal bread flour	600g (1lb 5oz)	500g (1lb 2oz)
Skimmed milk powder	2tbsp	2tbsp
Salt	2tsp	1½tsp
Sugar	2tbsp	5tsp
Butter	25g (1oz)	25g (1oz)
Easy blend dried yeast	1tsp	1tsp

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

Wholewheat Cycle (Program 3)

Wholemeal Bread		
Loaf Size	1Kg	750g
Ingredients		
Egg	2	1 plus 1 egg yolk
Water	See Point 1	See Point 1
Lemon juice	1tbsp	1tbsp
Honey	2tbsp	2tbsp
Wholemeal bread flour	540g (1lb 3½ oz)	450g (1lb)
Unbleached white bread flour	60g (2½ oz)	50g (2 oz)
Salt	2tsp	2tsp
Easy blend dried yeast	1½tsp	1tsp

1 Put the egg/eggs into the measuring cup and add sufficient water to give:-

Loaf Size	1Kg	750g
Liquid up to	380ml	310ml

2 Pour into the bread pan with the honey and lemon juice.

Wholewheat Rapid Cycle (Program 4)

750g 2hrs 45 mins

1Kg 2hrs 48mins

Note: The wholewheat programs begin with a 5 minute pre-heat period. During this time the kneader will not operate.

- 1 Remove the bread pan from the bread machine and fit the kneader.
- 2 Pour the water into the bread pan.
- 3 Add the rest of the ingredients in the order listed in the recipe except for the yeast.
- 4 Make a well in the centre of the flour, but not as far as the liquid, and add the yeast.
- 5 Position the bread pan at an angle towards the back of the machine, then lock the pan by turning towards the front. Lower the handle.
- 6 Press the MENU pad 4 times to select program 4 WHOLEWHEAT RAPID.
- 7 Select the loaf size required. Then press start.
- 8 At the end of the baking cycle, switch off and unplug the bread machine. Remove the bread pan by holding the handle and turning the pan towards the back of the machine. Remove the bread pan using oven gloves, then turn out onto a wire rack to cool.

Light Wholemeal			
Loaf Size	1Kg	750g	500g
Ingredients			
Water	380ml (13 floz)	310ml (10½ floz)	250ml (9floz)
Lemon juice	1tbsp	1tbsp	2tsp
Wholemeal bread flour	500g (1lb 2oz)	425g (15 oz)	350g (12 oz)
Unbleached white bread flour	100g (4oz)	75g (3 oz)	50g (2oz)
Skimmed milk powder	2tbsp	4tsp	1tbsp
Salt	1½tsp	1½tsp	1tsp
Sugar	1 tbsp	2tsp	2tsp
Butter	25g (1 oz)	25g (1 oz)	15g (½ oz)
Easy blend dried yeast	2 tsp	1½tsp	1½tsp

Wholewheat Rapid Cycle (Program 4)

Granary Bread			
Loaf Size	1Kg	750g	500g
Ingredients			
Water	380ml (13 floz)	310ml (10½ floz)	250ml (9floz)
Lemon juice	4tsp	1tbsp	2tsp
Granary bread flour	540g (1lb 3oz)	450g (1lb)	350g (12oz)
Unbleached white bread flour	60g (2oz)	50g (2 oz)	50g (2oz)
Skimmed milk powder	2tbsp	4tsp	1tbsp
Salt	2tsp	2tsp	1½tsp
Light brown soft sugar	2tsp	1tsp	1tsp
Butter	25g (1 oz)	25g (1 oz)	15g (½ oz)
Easy blend dried yeast	2tsp	1½tsp	1½tsp

Gluten Free (Program 5)

The following recipes using gluten free bread mixes and gluten free flours have been tried and tested in the BM300 Breadmaker. Making gluten-free bread is different from baking normal bread using wheat flour and the guidelines below should be noted and followed: -

- It is important to avoid cross-contamination with flours that contain gluten especially if the gluten free bread is needed for health reasons. It may be worth purchasing a second pan if you are making normal breads in the machine as well. Otherwise take care that the pan, utensils and any other equipment used are cleaned thoroughly between uses.
- For best results weigh all the ingredients including the water.
- The gluten free mixes will form a thick batter/cake mix instead of a ball of dough that is produced during traditional baking. It is important to scrape down during the kneading stage to ensure that all the ingredients are completely incorporated.
- Most gluten free mixes come with yeast that is gluten free. If using other brands of yeast it is important to check with the manufacturer to ensure that it is gluten-free.
- Gluten free mixes such as Glutafin , Trufree and Juvela are available on prescription from Chemists and are also stocked by some health food stores.
- In most mixes , Xanthan gum or Guar gum are included in the ingredients list. These are both creamy powders that give strength to the structure and help the bread to rise and set when baking. Guar gum is high in fibre and may have a laxative effect for people with a sensitive digestive system.
- Remove the bread pan from the machine immediately after the baking cycle is completed. Do not use the keep warm function. Leave the bread in the pan for approx. 5 minutes before removing and placing it on a cooling rack.
- It is normal for gluten free bread to be heavy and slightly dense in texture and have a paler crust colour compared to normal bread. The results may vary depending on the packet mixes or gluten free flours used.
- The bread should be stored in a cool dry place and used within 2 days or sliced and stored in the freezer.
- Do not use the delay timer when making gluten free bread as some of the ingredients are perishable and may spoil.

Gluten Free (Program 5)

Gluten-Free Bread Mix Recipes

- 1 Remove the bread pan from the bread machine and fit the kneader.
- 2 Pour the water into the bread pan and then add the rest of the ingredients in the order listed in each recipe.
- 3 Insert and lock the bread pan in the bread machine. Press the MENU pad 5 times to select program **5** GLUTEN FREE. Then press 'Start'.
- 4 After 5 minutes mixing, scrape down with a plastic spatula to ensure all the ingredients are incorporated.
- 5 At the end of the baking cycle, switch off and remove the bread pan using oven gloves. Turn out onto a wire rack.

Basic White Bread - Mixes			
Ingredients	Glutafin Bread Mix	Juvela Gluten Free Mix	Trufree Bread Mix *
Water	400ml	400ml	400ml
Sunflower Oil	3tbsp	2tbsp	3tbsp
Gluten Free Bread Mix	500g	500g	500g
Easy Blend Dried Yeast	2tsp	2tsp	2 tsp

* Wheat free as well as Gluten free.

Note: If allowed 4tsp of skimmed milk powder can be added to give a darker crust colour.

Juvela Harvest Mix/Fibre Mix		
Ingredients	Harvest Mix	Fibre Mix
Water	400ml	450ml
Sunflower Oil	2tbsp	2tbsp
Gluten Free Bread Mix	500g	500g
Easy Blend Dried Yeast	2tsp	2tsp

For more information about the gluten free bread mixes available contact the following on:

For Glutafin and Trufree products
For Juvela products

Advice line 01225 711801
Advice line 0151 228 1992

Gluten Free (Program 5)

Gluten Free Bread Recipes

- 1 Remove the bread pan from the bread machine and fit the kneader.
- 2 Pour the water into the bread pan and then add the rest of the ingredients in the order listed in each recipe.
- 3 Insert and lock the bread pan in the bread machine. Press the MENU pad 5 times to select program **5** GLUTEN Free. Then press 'Start'.
- 4 After 5 minutes mixing, scrape down with a plastic spatula to ensure all the ingredients are incorporated.
- 5 At the end of the baking cycle, switch off and remove the bread pan using oven gloves. Turn out onto a wire rack.

Basic Gluten Free Bread 1	
Ingredients	Quantity
Water	410ml
Eggs	160g
Sunflower Oil (or other vegetable oil)	45ml
Cider Vinegar	5ml
White Rice Flour	330g
Tapioca Flour	85g
Potato Flour	85g
Xanthan Gum	2tsp
Salt	1tsp
Sugar	25g
Yeast	1½tsp

Basic Gluten Free Bread 2

Ingredients	Quantity
Water	410ml
Eggs	160g
Sunflower Oil (or other vegetable oil)	45ml
Cider Vinegar	5ml
White Rice Flour	260g
Brown Rice Flour	65g
Chick Pea Flour	65g
Cornflour or Potato Flour	110g
Xanthan Gum	2tsp
Salt	1tsp
Sugar	25g
Yeast	1½tsp

Note: Both recipes will produce a loaf with a flat top and a slightly aerated crumb texture.

Variations for both recipes

Multi Grain Bread

Add with other ingredients

Pumpkin seeds	3tsp
Sunflower seeds	3tsp
Poppy seeds	2tsp
Sesame seeds	2tsp

Fruit Bread

Allow mix to knead for 10 minutes then add

Sultanas	40g
Raisins	40g
Currant	40g

Speciality Sweet (Program 6)

Medium Crust Colour

750g 3hrs 20mins

1Kg 3hrs 35mins

- 1 Remove the bread pan from the bread machine and fit the kneader.
- 2 Pour the water into the bread pan.
- 3 Add the rest of the ingredients in the order listed in the recipe except for the yeast.
- 4 Make a well in the centre of the flour, but not as far as the liquid, and add the yeast.
- 5 Position the bread pan at an angle towards the back of the machine, then lock the pan by turning towards the front. Lower the handle.
- 6 Press the MENU pad 6 times to select program 6 SWEET.
- 7 Select the loaf size and crust colour required. Then press start.
- 8 At the end of the baking cycle, switch off and unplug the bread machine. Remove the bread pan by holding the handle and turning the pan towards the back of the machine. Always use oven gloves. Then turn out onto a wire rack to cool.

Cranberry, Almond & Pecan Bread			
Loaf Size	1Kg	750g	500g
Ingredients			
Water	235ml (8½ fl oz)	170ml (6 fl oz)	140ml (4½ fl oz)
Natural plain yoghurt	180ml (6½ fl oz)	140ml (5 fl oz)	115ml (4 fl oz)
Unbleached white bread flour	540g (1lb 2½ oz)	425g (15 oz)	350g (12 oz)
Ground almonds	60g (2½ oz)	50g (2 oz)	40g (1½ oz)
Salt	1tsp	1tsp	½tsp
Caster sugar	50g (2 oz)	40g (1½ oz)	25g (1oz)
Easy blend dried yeast	1½tsp	1½tsp	1tsp
Pecan nuts, coarsely chopped	50g (2 oz)	40g (1½ oz)	25g (1 oz)
Dried cranberries, chopped	25g (1 oz)	25g (1 oz)	15g (½ oz)

- 1 Add the pecan nuts and cranberries into the pan when the machine makes an audible sound after approx. 17minutes during the kneading cycle.

Note: For best results use the LIGHT crust setting for the 500g loaf.

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

Speciality Sweet (Program 6)

Spiced Apple & Oatmeal Bread		
Loaf Size	750g	500g
Ingredients		
Water	150ml (5 fl oz)	100ml (3½ fl oz)
Egg	1	1
Green eating apple, grated	75g (3 oz)	50g (2 oz)
Unbleached white bread flour	450g (1lb)	350g (12oz)
Porridge oats	25g (1 oz)	25g (1 oz)
Coarse oatmeal	50g (2 oz)	40g (1½ oz)
Ground mixed spice	1½tsp	1tsp
Caster sugar	40g (1½ oz)	25g (1oz)
Salt	1 tsp	1tsp
Butter	40g (1½ oz)	25g (1 oz)
Easy blend dried yeast	1½tsp	1tsp
Sultanas or raisins chopped	40g (1½ oz)	25g (1oz)

- 1 Add the sultanas or raisins into the pan when the machine makes an audible sound after approx. 17minutes during the kneading cycle.

Malted Sultana & Apricot Bread			
Loaf Size	1Kg	750g	500g
Ingredients			
Water	315ml (10½ fl oz)	255ml (9 fl oz)	200ml (7 floz)
Malt extract	3tbsp	2tbsp	5tsp
Unbleached white bread flour	550g (1lb 3 oz)	450g (1lb)	350g (12oz)
Skimmed milk powder	5tsp	4tsp	1tbsp
Mixed spice	1 tsp	½tsp	½tsp
Caster sugar	25g (1 oz)	25g (1 oz)	25g (1 oz)
Salt	1 tsp	1 tsp	½tsp
Butter, cut into pieces	40g (1½ oz)	40g (1½ oz)	25g (1oz)
Easy blend dried yeast	2tsp	1½tsp	1tsp
Sultanas	60g (2½ oz)	50g (2 oz)	40g (1½ oz)
No-need-to-soak dried apricots, chopped	60g (2½ oz)	50g (2 oz)	40g (1½ oz)
For The Glaze			
Caster sugar	3 tsp	3 tsp	2 tsp
Milk	3tsp	3tsp	2 tsp

- 1 Place the sultanas and apricots into the pan when the machine makes an audible sound after approx. 17minutes during the kneading cycle.
- 2 Make the glaze by dissolving the caster sugar in the milk, and brush over the top crust whilst still warm.

Speciality Sweet (Program 6)

Citrus & Walnut Bread			
Loaf Size	1Kg	750g	500g
Ingredients			
Lemon yoghurt	200ml (7 fl oz)	170ml (6floz)	135ml (4½ fl oz)
Orange juice	150ml (5 fl oz)	115ml (4floz)	100ml (3½ fl oz)
Unbleached white bread flour	550g (1lb 3oz)	450g (1lb)	350g (12 oz)
Caster sugar	40g (1½ oz)	25g (1 oz)	15g (½ oz)
Salt	1½tsp	1tsp	1tsp
Butter	40g (1½ oz)	40g (1½ oz)	25g (1oz)
Easy blend dried yeast	2tsp	1½tsp	1tsp
Walnuts, chopped	50g (2 oz)	40g (1½ oz)	25g (1 oz)
Grated lemon rind	2tsp	2tsp	1tsp
Grated orange rind	2tsp	2tsp	1tsp

- 1 Place the walnuts, orange and lemon rind into the pan when the machine makes an audible sound after approx. 17minutes during the kneading cycle.

Speciality French (Program 7)

750g 3hrs 45mins

1Kg 3hrs 50mins

Method

- 1 Remove the bread pan from the bread machine and fit the kneader.
- 2 Pour the water into the bread pan.
- 3 Add the rest of the ingredients in the order listed in the recipe except for the yeast.
- 4 Make a well in the centre of the flour, but not as far as the liquid, and add the yeast.
- 5 Position the bread pan at an angle towards the back of the machine, then lock the pan by turning towards the front. Lower the handle.
- 6 Press the MENU pad 7 times to select program 7 FRENCH.
- 7 Select the loaf size required. Then press start.
- 8 At the end of the baking cycle, switch off and unplug the bread machine. Remove the bread pan by holding the handle and turning the pan towards the back of the machine. Always use oven gloves. Then turn out onto a wire rack to cool.

French Bread		
Loaf Size	1Kg	750g
Ingredients		
Water	400ml (14 fl oz)	310ml (10½ fl oz)
Unbleached white bread flour	540g (1lb 3oz)	400g (14 oz)
Fine French plain flour	60g (2½ oz)	50g (2 oz)
Salt	1½tsp	1½tsp
Sugar	2tsp	2tsp
Easy blend dried yeast	1½tsp	1½tsp

Note: Super fine plain flour can be used instead of French flour.

Cakes/Quick Bread (Program 8)

This setting is unique as it will mix and bake non-yeast type cakes and breads. This program does not include a rising period, so should not be used for yeast based sweet breads and cakes. Use the sweet cycle 6 for yeasted sweet breads and cakes (see pages 39 - 41).

- Always use this setting for non-yeast breads and cakes. Other programs will produce poor results.
- Use butter or margarine at room temperature, cut into small pieces, or melt before adding to the bread machine, to ensure even blending during mixing.
- Use plain flour and raising agents such as baking powder, bicarbonate of soda and cream of tartar.
- After 5 minutes mixing, scrape down the sides of the pan with a plastic spatula, to remove any residual flour on the sides of the pan. Do not touch the kneader or impede its movement. Do not turn the bread maker off or remove the pan from the machine to scrape down the sides.
- Allow the cake or bread to cool in the pan for 5 minutes before turning out. Run a smooth edged plastic spatula around the edge of the cake before removing to help ensure an easy release.
- Leave the cake or bread to cool on a wire rack before slicing. Moist cakes like gingerbread benefit from being wrapped and stored for 24 hours before eating.
- The bread maker will bake the cake or bread for 1½ hours on this cycle, to accommodate all types of quick breads. Some cakes may need less time, so you can always check it after 1¼ hours, just as if you were baking it in a conventional oven. If cooked, switch off the machine and remove the bread pan. Turn out on to a wire rack to cool.

Cakes/Quick Bread (Program 8)

Time : 1hr 30mins

- 1 Follow individual recipe instructions.
- 2 Insert and lock the bread pan into the machine
- 3 Select program **8** Cake/Quick Bread.
- 4 After 6 minutes, open the lid, and using a plastic spatula, scrape down the sides of the pan to remove any dry flour pockets.

Banana and Cinnamon Tea Bread	
Ingredients	Large
Butter	115g (4 oz)
Golden syrup	200g (7 oz)
Light soft brown sugar	50g (2 oz)
Plain white flour	280g (10 oz)
Baking powder	2tsp
Bicarbonate of soda	1tsp
Ground cinnamon	½tsp
Peeled ripe bananas	200g (7 oz)
Eggs	2
Crème fraîche	85g (3 oz)
Milk	60ml (2 fl oz)

- 1 Place the butter, syrup and sugar in a small saucepan and heat gently until melted, stirring occasionally. Leave to cool slightly then pour into the bread pan.
- 2 Mash the bananas and add to the bread pan with the eggs, crème fraîche and milk.
- 3 Sift the flour, baking powder, bicarbonate of soda and cinnamon together. Then add to the pan.

Variation:

For a Banana, Date and Walnut Teabread add 40 g (1½ oz) chopped dates and 40 g (1½ oz) chopped walnuts, after scraping down after 6 minutes.

Cakes/Quick Bread (program 8)

Marmalade Cake	
Ingredients	Large
Butter	115g (4 oz)
Golden syrup	150g (5 oz)
Granulated sugar	75g (3 oz)
Orange marmalade	75g (3 oz)
Milk	175ml (6 fl oz)
Egg	1
Plain white flour	280g (10 oz)
Baking powder	2tsp
Bicarbonate of soda	1tsp
Salt	pinch

- 1 Place the butter, syrup, sugar and marmalade in a small saucepan and heat gently until melted, stirring occasionally. Leave to cool slightly then pour into the bread pan.
- 2 Add the milk and egg.
- 3 Sift the flour, baking powder, bicarbonate of soda and salt and add to the pan.

Variation:

Finish this cake with a topping after baking and cooling. Mix together 140g (5 oz) full fat soft cheese or mascarpone cheese, 40g (1½ oz) sifted icing sugar and 15ml (1 tbs) cut mixed peel or orange marmalade. Spread over the top of the cake.

Cakes/Quick Bread (program 8)

Gingerbread	
Ingredients	Large
Butter	115g (4 oz)
Golden syrup	125g (4½ oz)
Treacle	50g (2 oz)
Light brown soft sugar	125g (4½ oz)
Milk	180ml (6½ fl oz)
Egg, lightly beaten	1
Plain flour	280g (10 oz)
Ground ginger	2tsp
Baking powder	2tsp
Bicarbonate of soda	1tsp

- 1 Place the butter, syrup, treacle and sugar in a small saucepan and heat gently until melted, stirring occasionally. Leave to cool slightly then pour into the bread pan.
- 2 Add the milk and egg to the bread pan.
- 3 Sift the flour, ginger, baking powder and bicarbonate of soda together and add to the pan.

Note: Gingerbread is best left stored in an airtight container for 24 hours before eating, to allow time for it to become sticky.

Caribbean Tea Bread	
Ingredients	Large
Butter, melted	50g (2 oz)
Milk	170ml (6 fl oz)
Eggs, lightly beaten	2
Plain flour	280g (10 oz)
Baking powder	1 tbsp
Salt	pinch
Caster sugar	115g (4 oz)
Desiccated coconut	25g (1 oz)
Ready to eat, dried tropical fruits, coarsely chopped	75g (3 oz)

- 1 Add the melted butter, milk and eggs to the bread pan.
- 2 Sift the flour, baking powder and salt together. Stir in the caster sugar, desiccated coconut and tropical fruits. Add all the ingredients to the pan.

Jam Cycle (program 9)

Time : 1hr 20mins

- The jam cycle starts with a 15 minute pre-heat period. **During this time the kneader will not operate.**
- Throughout the jam cycle the kneader will stir the ingredients.
- Always use ripe fresh fruit for the best results and cut large fruits into halves or quarters.
- Use jam sugar with added pectin to ensure a good set.
- If using fruits with a low pectin level, it is best to add 5-10 ml (1-2 tsp) of lemon juice.
- Always use oven gloves to remove the bread pan as it will be very hot.
- You should be present throughout the whole cooking process to keep an eye on the boiling jam, to make sure it doesn't boil over, and if necessary to occasionally stir the jam.
- Transfer the cooked jam to a clean sterilised jar, seal and label.

Apricot Jam	
Ingredients	Makes 350g (12oz) jam
Fresh ripe apricots	250g (9 oz)
Lemon juice	2tsp
Water	1tbsp
Jam sugar with pectin	250g (9 oz)
Butter	15g (½ oz)

- 1 Remove the bread pan from the machine and fit the kneader. Halve and stone the apricots. Cut each half into four pieces and place in the bread pan. Add the rest of the ingredients.
- 2 Insert and lock the bread pan into the bread machine. Close the lid and select programme **9** JAM from the MENU.
- 3 Allow to mix for 15 minutes, then if necessary scrape down the sides of the pan with a wooden spoon to remove any sugar. Take care as the bread pan is hot.
- 4 At the end of the cycle, turn off then remove the bread pan using oven gloves. Carefully pour the jam into a sterilised jar, seal and label.

Variation:

Plums can be substituted for the apricots.

Jam Cycle (program 9)

Summer Fruits Jam	
Ingredients	Makes 450g (1 lb) jam
Strawberries	115g (4 oz)
Raspberries	115g (4 oz)
Redcurrants	75g (3 oz)
Lemon juice	1tsp
Jam sugar with pectin	300g (11 oz)
Butter	15g (½ oz)

- 1 Remove the bread pan from the machine and fit the kneader. Halve the strawberries if large and place in the bread pan with the raspberries and redcurrants. Add the rest of the ingredients.
- 2 Insert and lock the bread pan into the bread machine. Close the lid and select program **9** JAM from the MENU.
- 3 At the end of the cycle, turn off and then remove the bread pan using oven gloves. Carefully pour the jam into a sterilised jar, seal and label.

Dough Cycle (program 11)

Time : 1hr 20mins

This program allows you to mix, knead and prove dough without machine baking it, which is essential for hand-shaped breads and rolls. After shaping, all you need to do is leave the dough for a final proving then bake it in your conventional oven.

The dough cycle is ideal for making different shaped loaves, pizzas, rolls, croissants, doughnuts, breadsticks, buns and pastries.

The bread roll recipe, on page 50 gives you information on how to make various shapes. You may also use this recipe for making breadsticks. If preferred use 250 ml (9 fl oz) water and 50 ml (2 fl oz) olive oil instead of water, egg and butter. Add the olive oil with the water.

Shaping Breadsticks

- 1** Divide the dough in half and roll each piece of dough into a rectangle about 1 cm thick. cut into strips about 7 cm long and 2 cm wide.
- 2** On a very lightly floured surface roll these strips into long thin ropes, using the palm of your hand. You can lift each rope and gently stretch the dough, if wished. If necessary rest the dough for a few seconds during shaping.
- 3** Roll in poppy seeds, sesame seeds, sea salt or grated Parmesan cheese as required.
- 4** Place, spaced apart, on lightly oiled baking sheets.
- 5** Brush lightly with olive oil, cover and leave to rise in a warm place for 10-15 minutes.
- 6** Bake in a preheated oven at 200°C/400°F/Gas 6 for 15-20 minutes, or until golden, turning once. Transfer to a wire rack to cool.

Dough Cycle (program 11)

Bread rolls	
Ingredients	Makes 12
Water	240ml (8½ fl oz)
Egg	1
Unbleached white bread flour	450g (1 lb)
Salt	1tsp
Sugar	2tsp
Butter	25g (1 oz)
Easy blend dried yeast	1½tsp
For the topping:	
Egg yolk beaten with 15ml (1tbsp) water	1
Sesame seeds and poppy seeds, for sprinkling, optional	

- 1 Remove the bread pan from the bread machine and fit the kneader.
 - 2 Pour the water into the bread pan.
 - 3 Add the rest of the ingredients in the order listed in the recipe except for the yeast. Make a well in the centre of the flour, but not down as far as the liquid and add the yeast.
 - 4 Insert and lock the bread pan into the bread machine. Press the MENU button and select program **11** DOUGH. Press start. Lightly oil two baking sheets.
 - 5 At the end of the cycle, turn the dough out onto a lightly floured surface. Gently knock back the dough and divide into 12 equal pieces. Shape into plump round rolls or into one of the following shapes: -
 - For cottage rolls, cut off one third of the dough, shape both pieces into rounds. Place the small one on top of the large one and make a hole through the centre with a lightly floured finger.
 - For knots, shape each piece of dough into a long roll, and tie into a knot.
 - For plaits, divide each piece of dough into three and roll each into a long sausage. Pinch the three strips together at one end then plait together. Tuck the ends under to seal.
 - 6 Place shaped rolls on the prepared baking sheets, well spaced apart. Cover with oiled clear film and leave to rise in a warm place for 20-30 minutes, or until doubled in size. Meanwhile, preheat the oven to 220°C/425°F/Gas 7.
 - 7 Brush with egg glaze and sprinkle with sesame or poppy seeds if wished. Bake for 15-18 minutes, or until golden.
- Transfer to a wire rack to cool.

Dough Cycle (program 11)

Pizza		
Ingredients	Makes 2 X 30 cm (12")	Makes 1 X 30cm (12")
Water	250ml (9 fl oz)	140ml (5 fl oz)
Olive oil	1tbsp	1tbsp
Unbleached white bread flour	450g (1lb)	225g (8 oz)
Salt	1½tsp	1tsp
Sugar	1tsp	½tsp
Easy blend dried yeast	1tsp	½tsp
For the topping:		
Sun-dried tomato paste	8tbsp	4tbsp
Dried oregano	2tsp	1tsp
Mozzarella cheese, sliced	280g (10oz)	140g (5oz)
Fresh plum tomatoes, roughly chopped	8	4
Yellow pepper, seeded and cut into thin strips	1	½
Green pepper, seeded and cut into thin strips	1	½
Mushrooms, sliced	100g (4oz)	50g (2 oz)
Dolcellate cheese, cut into small pieces	100g (4oz)	50g (2oz)
Parma ham, torn into pieces	100g (4 oz)	50g (2oz)
Freshly grated Parmesan cheese	50g (2oz)	25g (1 oz)
Fresh basil leaves	12	6
Salt and freshly ground black pepper		
Olive oil	2tbsp	1tbsp

- 1 Remove the bread pan from the bread machine and fit the kneader.
- 2 Pour the water and olive oil into the bread pan. Add the flour, salt and sugar.
- 3 Make a well in the centre of the flour, but not down as far as the liquid and add the yeast.
- 4 Insert and lock the bread pan into the bread machine. Select program **11 DOUGH** from the MENU. Press start. Lightly oil a pizza pan or baking sheet.
- 5 At the end of the cycle, turn the dough out onto a lightly floured surface. Gently knock back the dough. Roll out into a 30 cm (12 in) round and place in the prepared pan or on the baking sheet.
- 6 Preheat the oven to 220°C/425°F/Gas 7. Spread the sun-dried tomato paste over the pizza base. Sprinkle with oregano and top with two-thirds of the mozzarella cheese.
- 7 Scatter with tomatoes, peppers, mushrooms, dolcellate cheese, Parma ham, remaining mozzarella and Parmesan cheese and basil leaves. Season with salt and pepper and drizzle with olive oil.
- 8 Bake for 18-20 minutes, or until golden and serve immediately.

Dough Cycle (program 11)

Croissant		
Ingredients	Makes 18	Makes 12
Semi-skimmed milk	230ml (8 fl oz)	150ml (5 fl oz)
Egg	1	1
Unbleached white bread flour	500g (1lb 2 oz)	350g (12 oz)
Salt	1½tsp	1tsp
Sugar	4tsp	1tbsp
Butter	25g (1 oz) + 250g (9 oz) softened	25g (1 oz) + 175g (6 oz) softened
Easy blend dried yeast	1½tsp	1½tsp
For the glaze:		
Egg yolk	2	1
Milk	2tbsp	1tbsp

- 1 Remove the bread pan from the machine and fit the kneader.
- 2 Pour the milk into the bread pan. Add the egg. Sprinkle over the flour, ensuring it covers the liquids.
- 3 Add the salt, sugar and 25g butter. Make a well in the centre of the flour, but not down as far as the liquid, and add the yeast.
- 4 Insert and lock the bread pan into the bread machine. Select program **11** DOUGH. Press start. Meanwhile shape the softened butter into a 2 cm (¾ in) thick block.
- 5 At the end of the cycle, turn the dough out onto a lightly floured surface and gently knock back. Roll out into an oblong, twice as long as the butter and slightly wider. Place the butter on one half, fold over the dough and seal the edges to enclose the butter.
- 6 Roll into a 2 cm (¾ in) thick rectangle, twice as long as it is wide. Fold the bottom third up and the top third down and seal. Wrap in clear film and chill for 20 minutes. Repeat the rolling, folding and chilling twice more, turning the dough by 90° each time.
- 7 Roll into a rectangle measuring 30 x 52 cm (12 x 21 in). Cut in half lengthways, then crossways into equal triangles with 15 cm (6 in) bases, discarding the trimmings at each end.
- 8 Loosely roll each triangle from the 15 cm (6 in) base towards the point, finishing with the tip underneath. Curve into a crescent shape. Place on two baking sheets spaced apart.
- 9 Cover with lightly oiled clear film and leave to rise in a warm place for about 30 minutes, or until doubled in size. Meanwhile preheat the oven to 200°C/400F/Gas 6.
- 10 Mix the egg yolk and milk together and brush the glaze over the croissants. Bake for 15-20 minutes until crisp and golden. Transfer to a wire rack to cool.

Variation

For chocolate croissant, place a small square of chocolate or 10 ml (2 tsp) grated chocolate at the wide end of the dough before shaping, making sure it is enclosed when the croissant is rolled up.

Dough Cycle (program 11)

Naan Bread		
Ingredients	Makes 6	Makes 3
Water	180ml (6 fl oz)	90ml (3 fl oz)
Natural yoghurt	6tbsp	3tbsp
Melted butter, ghee or olive oil	2tbsp	1tbsp
Unbleached white bread flour	450g (1lb)	225g (8 oz)
Salt	1½tsp	1tsp
Sugar	2tsp	1tsp
Butter	25g (1 oz)	25g (1 oz)
Easy blend dried yeast	1½tsp	1tsp
Melted butter or ghee, for brushing	6tbsp	3tbsp

- 1 Remove the bread pan from the machine and fit the kneader.
- 2 Pour the water, yoghurt, melted butter, ghee or oil into the bread pan. Then add the rest of the ingredients except for the yeast.
- 3 Make a well in the centre of the flour, but not down as far as the liquid, and add the yeast.
- 4 Insert and lock the bread pan into the bread machine. Select program **11 DOUGH** from the MENU. Press start.
- 5 Just before the end of the cycle place 3 baking sheets in the oven and preheat the oven to its highest setting. At the end of the cycle, turn the dough out onto a lightly floured surface. Gently knock back the dough and divide into 3 equal pieces and shape into balls.
- 6 Roll out into oval shapes about 25 cm (10 in) long and 13 cm (5 in) wide. Preheat the grill. Place the naan on the preheated baking sheets and bake for 4-5 minutes, until puffed up. Remove from the oven and place under the preheated grill, until browned slightly and puffed up.
- 7 Brush with melted butter or ghee and serve warm.

Variations

Add 5 ml (1 tsp) each of ground coriander and cumin with the flour for a spicy naan. To make wholemeal naan substitute 50% of the white bread flour with wholemeal.

If wished include a crushed garlic clove and /or a little freshly ground black pepper for a savoury twist. Black pepper can also be used as a final dusting after brushing with melted butter or ghee.

Express Cycle (program 12)

- Your bread maker has an extra fast bread cycle, which will knead, prove and cook a delicious loaf of bread in just 1 hour. To help ensure the best possible results follow the guidelines given below.
- Use lukewarm liquid to help speed up the rising process (32-35°C/90-95°F is optimum). Cold water will result in a shorter loaf, if hot water is used, it will kill the yeast. For best results measure the water temperature with either a thermometer or mix 90ml boiling water with 310ml of cold water.
- Bread recipes should contain at least 65% white bread flour on this cycle. 100% wholemeal or other whole grain breads will produce poor results as there is insufficient time for the dough to rise.
- The salt level is reduced for breads made using this cycle as salt retards yeast activity. However do not eliminate it completely as it is important for the taste and texture of the bread. Use 5ml (1tsp) of salt with 600g (1lb 5oz) of flour.
- The yeast levels are higher on this cycle to help ensure a rapid rise. Use 15-20ml (3-4tsp) of easy blend fast action dried yeast.
- If you want to make several loaves in succession on this rapid cycle, leave the lid open and the machine switched off for 30 minutes between loaves. This will allow the temperature sensor within the machine to work accurately, which is critical on a short bread cycle.
- Breads made using this cycle will not rise as high as loaves made on other settings, they will have a softer crust and be a little denser, which is normal.

Express Cycle (program 12)

Makes 1 large loaf

Time: 59 mins

- 1 Remove the bread pan from the bread machine and make sure the kneader is fitted.
- 2 Pour the warm liquids (32 - 35°C) into the bread pan.
- 3 Add the rest of the ingredients in the order listed in the recipes except for the yeast.
- 4 Make a well in the centre of the flour, but not down as far as the liquid and add the yeast.
- 5 Position the bread pan at an angle towards the back of the machine, then lock the pan by turning towards the front. Lower the handle.
- 6 Press the MENU pad 12 times to select program 12 EXPRESS. Then press start.
- 7 At the end of the baking cycle, switch off and unplug the bread machine. Remove the bread pan by holding the handle and turning the pan towards the back of the machine. Always use oven gloves. Then turn our onto a wire rack to cool.

Basic White	
Ingredients	Large
Water, lukewarm	400ml (14 fl oz)
Unbleached white bread flour	600g (1 lb 5 oz)
Skimmed milk powder	2tbsp
Salt	1tsp
Sugar	5tsp
Butter	25g (1 oz)
Easy blend dried yeast	4tsp

Rustic White	
Ingredients	Large
Semi-skimmed milk, lukewarm	230ml (8 fl oz)
Water, lukewarm	180ml (6½ fl oz)
Unbleached white bread flour	450g (1 lb)
Wholemeal bread flour	150g (5 oz)
Salt	1tsp
Sugar	5tsp
Butter	25g (1 oz)
Easy blend dried yeast	4tsp

Express Cycle (program 12)

Walnut Bread	
Ingredients	Large
Buttermilk, lukewarm	200ml (7 fl oz)
Water, lukewarm	120ml (4 fl oz)
Unbleached white bread flour	340g (12 oz)
Wholemeal bread flour	110g (4 oz)
Chopped walnuts	50g (2 oz)
Salt	1tsp
Sugar	3tsp
Butter	25g (1 oz)
Easy blend dried yeast	2½tsp

Carrot and Coriander Bread	
Ingredients	Large
Carrot, freshly grated, at room temperature	235g (8½ oz)
Water, lukewarm	280ml (9½ fl oz)
Sunflower oil	2tbsp
Fresh chopped coriander	4tsp
Unbleached white bread flour	600g (1 lb 5 oz)
Ground coriander	2tsp
Salt	1tsp
Sugar	5tsp
Easy blend dried yeast	4tsp

- 1 Add the carrot, coriander and oil to the bread pan with the warm liquids. Add the ground coriander with the flour. Follow the instructions on page 55.

Caramelise Onion Bread	
Ingredients	Large
Butter	50g (2 oz)
Large onion, chopped	1
Semi-skimmed milk, lukewarm	350ml (12 fl oz)
Unbleached white bread flour	530g (1 lb 3 oz)
Wholemeal bread flour	70g (3 oz)
Salt	1tsp
Sugar	4tsp
Freshly ground black pepper	1tsp
Easy blend dried yeast	4tsp

- 1 Melt the butter in a frying pan and sauté the onions over a low heat until golden. Remove from the heat. Stir in the milk. Follow the instructions on page 55.

TROUBLESHOOTING GUIDE

Following are some typical problems that can occur when making bread in your bread maker. Please review the problems, their possible cause and the corrective action that should be taken to ensure successful bread making.

PROBLEM	POSSIBLE CAUSE	SOLUTION
LOAF SIZE AND SHAPE		
1. Bread does not rise enough	<ul style="list-style-type: none"> • Wholemeal breads will be lower than white breads due to less gluten forming protein in whole wheat flour. • Not enough liquid. • Sugar omitted or not enough added. • Wrong type of flour used. • Wrong type of yeast used. • Not enough yeast added or too old. • Rapid bread cycle chosen. • Yeast and sugar came into contact with each other before kneading cycle. 	<ul style="list-style-type: none"> • Normal situation, no solution. • Increase liquid by 15ml/3tsp. • Assemble ingredients as listed in recipe. • You may have used plain white flour instead of strong bread flour which has a higher gluten content. • Do not use all-purpose flour. • For best results use only fast action "easy blend" yeast. • Measure amount recommended and check expiry date on package. • This cycle produces shorter loaves. This is normal. • Make sure they remain separate when added to the bread pan.
2. Flat loaves, no rising.	<ul style="list-style-type: none"> • Yeast omitted. • Yeast too old. • Liquid too hot. • Too much salt added. • If using timer, yeast got wet before bread making process started. 	<ul style="list-style-type: none"> • Assemble ingredients as listed in recipe. • Check expiry date. • Use liquid at correct temperature for bread setting being used. • Use amount recommended. • Place dry ingredients into corners of pan and make slight well in centre of dry ingredients for yeast to protect it from liquids.
3. Top inflated - mushroom-like in appearance.	<ul style="list-style-type: none"> • Too much yeast. • Too much sugar. • Too much flour. • Not enough salt. • Warm, humid weather. 	<ul style="list-style-type: none"> • Reduce yeast by 1/4tsp. • Reduce sugar by 1tsp. • Reduce flour by 6 to 9tsp. • Use amount of salt recommended in recipe. • Reduce liquid by 15ml/3 tsp and yeast by 1/4 tsp.
4. Top and sides cave in.	<ul style="list-style-type: none"> • Too much liquid. • Too much yeast. • High humidity and warm weather may have caused the dough to rise too fast. 	<ul style="list-style-type: none"> • Reduce liquid by 15ml/3tsp next time or add a little extra flour. • Use amount recommended in recipe or try a quicker cycle next time. • Chill the water or add milk straight from the fridge
5. Gnarly, knotted top - not smooth.	<ul style="list-style-type: none"> • Not enough liquid. • Too much flour. • Tops of loaves may not all be perfectly shaped, however, this does not affect wonderful flavour of bread. 	<ul style="list-style-type: none"> • Increase liquid by 15ml/3tsp. • Measure flour accurately. • Make sure dough is made under the best possible conditions. See hints and tips guide (page 20 & 21).

TROUBLESHOOTING GUIDE *(continued)*

PROBLEM	POSSIBLE CAUSE	SOLUTION
6. Collapsed while baking.	<ul style="list-style-type: none"> • Machine was placed in a draught or may have been knocked or jolted during rising. • Exceeding capacity of bread pan. • Not enough salt used or omitted. (salt helps prevent the dough over proving) • Too much yeast. • Warm, humid weather. 	<ul style="list-style-type: none"> • Reposition bread maker. • Do not use more ingredients than recommended for large loaf. • Use amount of salt recommended in recipe. • Measure yeast accurately. • Reduce liquid by 15ml/3tsp and reduce yeast by 1/4tsp.
7. Loaves uneven shorter on one end.	<ul style="list-style-type: none"> • Dough too dry and not allowed to rise evenly in pan. 	<ul style="list-style-type: none"> • Increase liquid by 15ml/3 tsp.
BREAD TEXTURE		
8. Heavy dense texture.	<ul style="list-style-type: none"> • Too much flour. • Not enough yeast. • Not enough sugar. 	<ul style="list-style-type: none"> • Measure accurately. (see page 4) • Measure right amount of recommended yeast. • Measure accurately. (see page 4)
9. Open, course, holey texture.	<ul style="list-style-type: none"> • Salt omitted. • Too much yeast. • Too much liquid. 	<ul style="list-style-type: none"> • Assemble ingredients as listed in recipe. • Measure right amount of recommended yeast. • Reduce liquid by 15ml/3tsp.
10. Centre of loaf is raw, not baked enough.	<ul style="list-style-type: none"> • Too much liquid. • Power cut during operation. • Quantities were too large and machine could not cope. 	<ul style="list-style-type: none"> • Reduce liquid by 15ml/3tsp. • If power is cut during operation, the bread maker will remain off when power is restored. You will need to remove unbaked loaf from pan and start again with fresh ingredients. • Reduce amounts to maximum quantities allowed.
11. Bread doesn't slice well, very sticky.	<ul style="list-style-type: none"> • Sliced while too hot. • Not using proper knife. 	<ul style="list-style-type: none"> • Allow bread to cool on rack at least 30 minutes to release steam, before slicing. • Use a good bread knife.
CRUST COLOUR AND THICKNESS		
12. Dark crust colour/ too thick.	<ul style="list-style-type: none"> • DARK crust setting used. 	<ul style="list-style-type: none"> • Use medium of light setting the next time.
13. Loaf of bread is burnt.	<ul style="list-style-type: none"> • Bread maker malfunctioning. 	<ul style="list-style-type: none"> • Refer to "Service and customer care" section (page 60).
14. Crust too light.	<ul style="list-style-type: none"> • Bread not baked long enough. • No milk powder or fresh milk in recipe. 	<ul style="list-style-type: none"> • Extend baking time. • Add 15ml/3tsp skimmed milk powder or replace 50% of water with milk to encourage browning.

TROUBLESHOOTING GUIDE *(continued)*

PROBLEM	POSSIBLE CAUSE	SOLUTION
PAN PROBLEMS		
15. Kneader cannot be removed.	<ul style="list-style-type: none"> • You must add water to bread pan and allow kneader to soak before it can be removed. 	<ul style="list-style-type: none"> • Follow cleaning instructions after use. You may need to twist kneader slightly after soaking to loosen.
16. Bread sticks to pan/ difficult to shake out.	<ul style="list-style-type: none"> • Can happen over prolonged use. 	<ul style="list-style-type: none"> • Lightly wipe the inside of bread pan with vegetable oil. • Refer to “Service and customer care” section (page 60).
MACHINE MECHANICS		
17. Breadmaker not operating/Kneader not moving.	<ul style="list-style-type: none"> • Breadmaker not switched on. • Pan not correctly located. • Delay timer selected. • Wholemeal program selected 	<ul style="list-style-type: none"> • Check ON/OFF switch is in the ON position (see page 4) • Check the pan is locked in place. • Breadmaker will not start until the countdown reaches the program start time. • 5-30 minutes delay at start of program 3, 4, 9.
18. Ingredients not mixed.	<ul style="list-style-type: none"> • Did not start bread maker. • Forgot to put kneader in pan. 	<ul style="list-style-type: none"> • After programming control panel, press start button to turn bread maker on. • Always make sure kneader is on shaft in bottom of pan before adding ingredients.
19. Burning odour noted during operation.	<ul style="list-style-type: none"> • Ingredients spilled inside oven. • Pan leaks. • Exceeding capacity of bread pan. 	<ul style="list-style-type: none"> • Be careful not to spill ingredients when adding to pan. Ingredients can burn on heating unit and cause smoke. • To obtain a replacement, contact Customer Care on 023 9239 2333. • Do not use more ingredients than recommended in recipe and always measure ingredients accurately. (see page 4)
20. Machine unplugged by mistake or power lost during use. How can I save the bread?.	<ul style="list-style-type: none"> • If machine is in knead cycle, discard ingredients and start again. • If machine is in rise cycle, remove dough from bread pan, shape and place in greased 23 x 12.5cm/9 x 5 in. loaf tin, cover and allow to rise until doubled in size. Use bake only setting 10 or bake in pre-heated conventional oven at 200°C/400°F/Gas mark 6 for 30-35 minutes or until golden brown. • If machine is in bake cycle, use the bake only setting 10 or bake in pre-heated conventional oven at 200°C/400°F/Gas mark 6 and remove top rack. Carefully remove pan from machine and place on bottom rack in oven. Bake until golden brown. 	
21. E:01 appears on display and machine cannot be turned on.	<ul style="list-style-type: none"> • Oven chamber too hot. 	<ul style="list-style-type: none"> • Unplug and allow to cool down for 30 minutes.
22. E:02, E:03, E:04, E:05 appear in display and machine does not operate.	<ul style="list-style-type: none"> • Bread maker is malfunctioning. E:02 or E:03 = temperature sensor error E:04, E:05 or E:08 = heater control error 	<ul style="list-style-type: none"> • See “Service and Customer care” section (page 60).

SERVICE AND CUSTOMER CARE

If the cord to your Bread Maker is damaged it must for safety reasons, be replaced by Kenwood or an Authorised Kenwood Repairer.

UK:

If you need help with:

- Using your machine
- Servicing or repairs (in or out of guarantee)

Call Kenwood customer care on **023 92392333**. **Have your model number ready** - it is located on the base of your Bread Maker.

EIRE – See our advertisement in Golden Pages.

Other Countries – Contact the shop where you bought the Bread Maker.

UK only Guarantee

If your Bread Maker goes wrong within one year from the date you bought it, we will repair it (or replace it if necessary) free of charge provided:

- You have not misused, neglected or damaged it
- It has not been modified (unless by Kenwood)
- It is not second hand
- It has not been used commercially
- You have not fitted a plug incorrectly
- You supply your receipt to show when you bought it

This guarantee does not affect your statutory rights.

