

BBCC – S15A RECIPE BOOK

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How to Enjoy your Home Bakery

Recipes





INTRODUCTION

Introduction

If baking bread and cakes has always been a mystery to you, you'll be pleasantly surprised to find how easily the Home Bakery can make you a great baker! The recipes outlined in this book have been carefully tested, but there are a few tips we'd like to pass on to you to insure success every time.

The most important tip is to follow the directions in the recipes exactly. Use the ingredients specified in the recipes.

Once you become familiar with what the Home Bakery can do, you'll be able to invent your own delectable concoctions.

Breads and cakes will be only as good as the ingredients used; that's why it's so important to avoid making substitutions. Here's a list of the most common ingredients you'll find in our recipes:

THE "SECRET" INGREDIENTS FOR SUCCESS

- All Purpose Flour is a blend of refined wheat flour especially suitable for making quick breads and cakes. For best results, lightly spoon flour into a measuring cup, then level it off with a knife. (It is not necessary to sift flour for bread).
- Bread Flour is a type of wheat flour made from hard wheat that includes all of the gluten from the grain. Since bread flour has a higher gluten and protein content than all-purpose flour, it is well-suited for use in yeast breads. Gluten gives structure and height to the loaf, thus bread flour rises better than other flours. It produces a higher loaf and bread that has a coarser texture.
- Bran (unprocessed) & Wheat Germ are the coarse outer portions of the wheat or rye grains separated from flour by sifting or bolting. They are often added in small quantities to bread for nutritional enrichment, heartiness and flavor. They are also used to improve the texture of bread.
- Cornmeal & Oatmeal come from coarsely ground white or yellow corn and from rolled or steel-cut oats. They are used primarily to enhance the flavor and texture of breads.
- Cracked Wheat* is very coarse in texture. It comes from Wheat kernels cut into angular fragments. It gives whole grain breads a nutty flavor and crunchy texture.
- Gluten is an elastic protein found mainly in wheat flour (all flour contains some gluten). Gluten is an important element in all yeast breads, as it gives bread its structure, or framework. Flours with a high gluten content make the best bread flours.
- Vital Wheat Gluten (also called Vital gluten or wheat gluten) is the dried gluten protein obtained from high protein, hard-wheat flour by rinsing off most of the starch. Adding gluten flour to bread recipes helps improve the strength, texture and height of the loaf. It is especially useful in recipes that call for wheat bread flour or low-gluten flours.
- Rye Flour is a dark flour made from grain of rye.
- Whole Wheat Flour, ground from the entire wheat kernel, is heavier, richer in nutrients, and more perishable than All Purpose Flour.
- Seven-Grain Cereal Blend** is a blend of cracked wheat, oats, bran, rye, corn meal, flax seeds, and hulled millet.
- Active Dry Yeast feeds on sugar and ferments it, thus causing dough to rise. Active dry yeast (simply dried granules of yeast) is made of tiny plants that change food (especially gluten and sugar) into bubbles of carbon dioxide. As these bubbles expand, the bread rises. Active dry yeast, is best suited for use in bread machines. Note that "rapid-rise," "quick-rise," and "instant yeast" are not recommended for multiple rising, long fermentation periods or whole wheat bread machine cycles.



TIPS ON USING YOUR BREAD MACHINE/ YEAST BREADS/CREATING YOUR OWN BREADS

Tips on Using Your Bread Machine

Yeast Breads

Creating Your Own Breads

- Baking Powder is a leavening used in breads. This type of leavening does not require rising time before baking; the chemical action works during baking.
- Baking Soda is another leavening agent not to be confused with or substituted for baking powder. It also does not require rising time before baking; the chemical actions works when liquid ingredients are added.
- Butter, Margarine, and Oil “shorten,” or tenderize the texture of yeast breads. French bread gets its unique crust and texture from the lack of added oils. However, breads that call for oils stay fresh longer. Butter should be measured and cut into small pieces. The recipes developed for the Home Bakery use unsalted butter; however, regular butter or margarine can be substituted for unsalted butter.
- Eggs add richness and velvety texture to bread doughs and cakes. Use large-size eggs in these recipes.
- Homogenized Milk & Buttermilk add texture and flavor. You may substitute homogenized milk or buttermilk for dry milk, but the loaf may be shorter and the crust may be darker than dry milk breads.
- Salt is necessary when making yeast breads. It not only adds flavor but controls the growth of yeast, which helps the bread rise. Too much salt can kill the yeast, but too little lets the dough rise so fast that it may fall before baking is complete. Salt also keeps bread from getting stale too quickly. Table salt and sea salt both work well in bread machines.
- Sugar is important for the color and flavor of breads and cakes, as well as for feeding the yeast. Recipes in this booklet that call for sugar require granulated sugar. Do not substitute powdered or brown sugar unless indicated.
- Dough enhancers are often added to whole grain bread recipes to achieve higher, lighter loaves or to aid in yeast fermentation, convert starch into sugar and help emulsify oils. Dough enhancers also help bread stay fresher for longer periods of time.
 - *Available at health food stores.
 - **Available at health food stores or in your local supermarket’s hot cereal department.

TIPS ON USING YOUR BREAD MACHINE

Yeast Breads

Nothing is more satisfying - or more rewarding - than the heady aroma of freshly baked bread. With your Home Bakery, you can have it anytime! All of the mystery has been taken out of the bread-baking ritual - the mixing, kneading, rising, and even the baking. Now you can choose your favorite recipe, measure the ingredients into the Home Bakery, and experience a perfect, fragrant loaf every time!

Besides preparing and baking fresh bread from start to finish, the Home Bakery can also mix, knead and proof dough that you can shape and bake yourself in a conventional oven. So if you’d like to make long and crusty French bread, cinnamon rolls, or pizza crust with the convenience of the Home Bakery, it’s all possible with the easy recipes in this chapter.

Creating Your Own Yeast Breads

With the Home Bakery by Zojirushi, even the most inexperienced baker can achieve the satisfying experience of baking a loaf of bread. All of the mystery and hard work is gone. Inside this talented machine with a computer brain, the dough is mixed, kneaded, proofed, and baked without you. Home Bakery can also just prepare the dough, and when its’ ready, you can shape and bake in a conventional oven.

The recipes on the following pages are unique to the Home Bakery by Zojirushi. Each one features ingredients that best complement a particular loaf of bread, and each was tested in our machines.

When creating your own yeast bread recipes or baking an old favorite, use this booklet as a guide for converting portions from your recipe to the Home Bakery. These portion guidelines will result in a heavier and somewhat coarser dough. Depending upon ingredients, an average loaf of bread will range from 6 to 8 inches in height.



TIPS ON DARK BREADS/ SPECIAL GLAZES FOR YEAST BREADS

Here Are Some
Additional Tips

Tips on Dark Breads

Special Glazes for
Yeast Breads

Here are some additional tips

- Place all recipe ingredients into the baking pan so that yeast is not touching any liquid. Add liquids first, other ingredients, yeast last.
- Note that most of our yeast breads call for bread flour, because our testing has shown that it provides the best quality bread. We recommend that you use bread flour in your own recipes as a substitute for all purpose flour. Bread flour contains more protein and gluten, which is essential in producing a successful loaf of bread in a bread machine.
- In general, most bread recipes found in cookbooks are based on 6 to 7 cups of flour, and yield 2 loaves of bread. Often, these recipes can be successfully halved to be made in the Home Bakery.
- Adding ingredients such as fruits, nuts, and shredded cheese can easily be done using the “RAISIN BREAD” setting, which programs the machine to signal you with a “beep” when it’s time to add these extras. Again, check our recipes for guidelines on how much of these ingredients you can add to your doughs. Be aware that additions like these tend to make doughs heavier and somewhat coarser in texture.
- When using “Rapid Rise” yeast, be sure to select the “QUICK BAKING” course to eliminate one rising period. It will shorten the start-to-finish time considerably.
- Changes in humidity or baking in high altitude may require ingredient adjustments. Humidity tend to make dough moister. High altitudes tend to make the loaves rise too quickly.
- For humidity, try adding an extra tablespoon of flour to improve the consistency. Repeat if necessary until the dough forms a nice ball.
- For high altitudes, decrease the amount of yeast by approximately 1/2 teaspoon, and decrease the amount of sugar slightly.
- For recipes using the timer cycle, don’t allow fresh ingredients, such as milk or eggs, to remain in the machine for more than 2 hours.
- The DOUGH setting course is great for mixing, kneading, and proofing (allowing dough to rise), and for richer doughs like croissants and brioche doughs. Use the Home Bakery to prepare these doughs so all you need to do is shape and bake them according to your recipe.

Tips on Dark Breads

Breads made with whole-grain flours, such as whole wheat, rye, or graham flour, require a bit more tender loving care to insure that they achieve the height of deliciousness. That’s why some of our recipes call for the “HOME MADE MENU,” which allows you to selectively set the kneading and rising time for perfect results. If you’ve never used this feature, consult our Home Bakery operating instructions booklet for the simple steps. Notice that some whole-grain breads may also call for substantial amounts of bread flour, too. That’s because the darker flours need to be “lightened” with a white flour for the best-tasting, best-looking loaf.

Special Glazes for Yeast Breads

Give your just-baked bread a professional finish. Select one of these special glazes to enhance your bread.

Egg Glaze: Beat 1 egg and 1 tablespoon of water together, brush generously over top crust of bread.

Melted Butter Crust: Brush melted butter over just-baked bread for softer, tender crust.

Milk Glaze: For a softer, shinier crust, brush just-baked bread with milk or cream.

Sweet Icing: Mix 1 cup sifted powdered sugar with 1 to 2 tablespoons milk to make a smooth glaze; drizzle over raisin bread or sweet breads.

Poppy/Sesame/Caraway Seed/Cornmeal/Oatmeal: Sprinkle your choice of these seeds generously over just glazed bread.

Special Assistance

If you have any questions, please call our Customer Service Dept. at (213)264-6270 or (800)733-6270.

MEASURING INGREDIENTS

Measuring
Ingredients

How to Measure
the Ingredients

For the best possible results every time you bake bread, it is important that you measure accurately. Dry ingredients such as flour and sugar need to be measured in “nested” measuring cups of the type that fit inside each other. They generally come in 1/4, 1/3, and 1 cup increments.

Liquid measuring cups are usually made of transparent glass or plastic with lines marking the gradations.

The Zojirushi Home Bakery comes equipped with a measuring cup and spoon in the storage compartment at the top left of the machine. **USE THE MEASURING CUP FOR LIQUIDS ONLY;** it measure over 1-1/3 cups when filled to the very brim. The measuring spoon has a small and large side. The large side measure tablespoon to top: it measure 1/2 tablespoon or 1-1/2 teaspoons to the halfway mark on that side. The smaller side of the measuring spoon measures 1 teaspoon to the top and 1/2 teaspoon to the half mark.

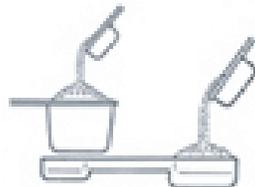
HOW TO MEASURE THE INGREDIENTS

“Nested” Measuring cup

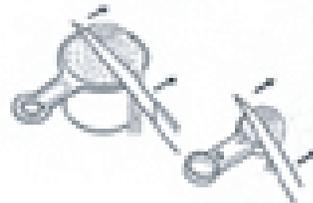


Measuring spoon

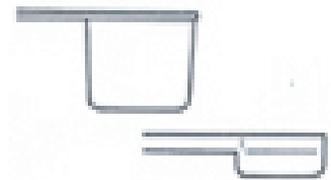
Dry Ingredients:



1. Spoon the dry ingredients into the cup, filling it to overflow. Do not press or shake down.

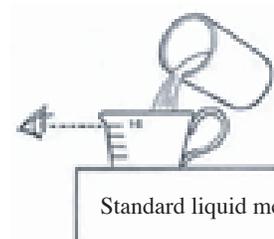


2. Level by sweeping off the excess with the straight edge of a knife.



3. To measure 3/4 cup flour, for example, fill and level the 1/2 and the 1/4 “nested” measuring cups. Spices and small amounts of dry and liquid ingredients are measured in our measuring spoon. Be sure to level off the same way.

Liquid Ingredients:



The liquid should be poured into the cup while the cup is on a flat surface and measured at eye level.



BASIC WHITE BREAD/HALF LOAF WHITE BREAD/ 100% WHOLE WHEAT BREAD

Basic White Bread

BASIC WHITE BREAD

1-1/8 cups Water 2 Tbsp. Butter 2 Tbsp. Sugar 1 tsp. Salt 3-1/4 cups Bread Flour
1-1/2 Tbsp. Dry Milk 2 tsp. Active Dry Yeast

Half Loaf White Bread

Method

1. Measure all ingredients except yeast into baking pan.
2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
3. Insert baking pan securely into baking unit and close lid.
4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting. If using "Rapid Rise" yeast, select QUICK BAKING setting. When you use QUICK BAKING course, the crust control will be set to MEDIUM and does not show on the display.
5. Push START.
6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
7. Using hot pads, remove pan from unit and pull out kneading rod.
8. Remove bread from baking pan.
9. Allow to cool before slicing.

Makes 1 loaf.

The TIMER can be used with this recipe.

The QUICK BAKING cycle cannot be used with the timer.

100% Whole Wheat
Bread

HALF LOAF WHITE BREAD

1 cup Water 1 Tbsp. Butter 1 Tbsp. Sugar 1/2 tsp. Salt 2-1/4 cups Bread Flour
1 Tbsp. Dry Milk 1 tsp. Active Dry Yeast

Method

1. Measure all ingredients except yeast into baking pan.
2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
3. Insert baking pan securely into baking unit and close lid.
4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
5. Push START.
6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
7. Using hot pads, remove pan from unit and pull out kneading rod.
8. Remove bread from baking pan.
9. Allow to cool before slicing.

Makes 1 half loaf.

100% WHOLE WHEAT BREAD

1-1/3 cups Water 2 Tbsp. Vegetable Oil 2 Tbsp. Molasses 1 tsp. Salt
4 Tbsp. Gluten 3-1/2 cups Whole Wheat Flour 2 tsp. Active Dry Yeast

Method

1. Measure all ingredients except yeast into baking pan.
2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
3. Insert baking pan securely into baking unit and close lid.
4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
5. Push START.
6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
7. Using hot pads, remove pan from unit and pull out kneading rod.
8. Remove bread from baking pan.
9. Allow to cool before slicing.

Makes 1 loaf.

For better results: Add 2 tsp. of Dough Enhancer and decrease Gluten to 2 to 3 Tbsp.



100% WHOLE WHEAT BREAD WITH HOME MADE MENU/ BASIC WHEAT BREAD/HONEY WHEAT BERRY BREAD

100% Whole Wheat
Bread with
Home Made Menu

Basic Wheat Bread

Honey Wheat
Berry Bread

100% WHOLE WHEAT BREAD WITH HOME MADE MENU

1-1/3 cups Water 3 Tbsp. Butter 3 Tbsp. Sugar 1 tsp. Salt 3-1/2 cups Whole Wheat Flour
2 Tbsp. Dry Milk 1-1/2 tsp. Active Dry Yeast

Method

1. Measure all ingredients except yeast into baking pan.
2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
3. Insert baking pan securely into baking unit and close lid.
4. Push "RESET" or select WHITE/WHOLE GRAIN course. The CRUST CONTROL cannot be selected.
5. Push HOME MADE CYCLE key. The present time will be replaced by "00" and time will advance in one minute intervals. "HOME MADE" will be displayed at bottom left of the display.
6. The machine will determine the length of preheating time and upon completion of preheating cycle will automatically advance to KNEAD 1 cycle.
7. When display time reaches "30" or your desired time for KNEAD 1, push CYCLE key again to go to next cycle. Please refer to following time chart.

TIME CHART

PREHEATING 5 to 15 minutes* KNEAD 1 30 minutes REST 70 minutes
KNEAD 2 1 min.** RISE 1 60 min. RISE 2 60 min. BAKE 50 min. COOLING 20 min.

You may need to modify this suggested timing sequence as desired or if the height of the loaf is too tall or short.

*The machine selects preheating time automatically. **Knead 2 is just for stirring down.

8. Repeat step 7 for each cycle desired through COOLING cycle.

9. After completion of cooling cycle, push MEMORY key to save your own HOME MADE CYCLE.

The display shows "SET" for a few seconds and clears.

Caution: USE "RESET" KEY ONLY TO CANCEL ALL INPUT SETTINGS.

*To start your own HOME MADE MENU, simply push MEMORY key.

10. Using hot pads, remove pan from unit and pull out kneading rod.

11. Remove bread from baking pan.

12. Allow to cool before slicing.

Makes 1 loaf.

BASIC WHEAT BREAD

1-1/8 cups Water 1 Large Egg 2 Tbsp. Butter 1 Tbsp. Sugar 1 tsp. Salt
2-1/2 cups Bread Flour 1 cup Whole Wheat Flour 2 tsp. Active Dry Yeast

Method

1. Measure all ingredients except yeast into baking pan.
2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
3. Insert baking pan securely into baking unit and close lid.
4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
5. Push START.
6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
7. Using hot pads, remove pan from unit and pull out kneading rod.
8. Remove bread from baking pan.
9. Allow to cool before slicing.

Makes 1 loaf.

HONEY WHEAT BERRY BREAD

1-1/4 cups Water 2 Tbsp. Vegetable Oil 2 Tbsp. Honey 1 tsp. Salt
3-1/2 cups Bread Flour 1/3 cup Cracked Wheat 2 tsp. Active Dry Yeast

Method

1. Measure all ingredients except yeast into baking pan.
2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
3. Insert baking pan securely into baking unit and close lid.
4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
5. Push START.
6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
7. Using hot pads, remove pan from unit and pull out kneading rod.
8. Remove bread from baking pan.
9. Allow to cool before slicing.

Makes 1 loaf.

The TIMER can be used with this recipe.



SEVEN-GRAIN BREAD/HEARTY OATMEAL LOAF/ RAISIN BREAD/IRISH SODA BREAD

Seven-Grain Bread

SEVEN-GRAIN BREAD

1-1/3 cups Water 1 Tbsp. Butter 2 Tbsp. Sugar 1 tsp. Salt 3-1/2 cups Bread Flour
1 Tbsp. Dry Milk 2/3 cup Seven-Grain Cereal 2 tsp. Active Dry Yeast

Hearty Oatmeal Loaf

Method

1. Measure all ingredients except yeast into baking pan.
 2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
 3. Insert baking pan securely into baking unit and close lid.
 4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
 5. Push START.
 6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
 7. Using hot pads, remove pan from unit and pull out kneading rod.
 8. Remove bread from baking pan.
 9. Allow to cool before slicing.
- Makes 1 loaf.
The TIMER can be used with this recipe.

Raisin Bread

Irish Soda Bread

HEARTY OATMEAL LOAF

1-1/4 cups Water 2 Tbsp. Butter 2 Tbsp. Sugar 1/2 tsp. Salt 1/2 cup Quick Cooking Oats
3-1/2 cups Bread Flour 1-1/2 Tbsp. Dry Milk 2 tsp. Active Dry Yeast

Method

1. Measure all ingredients except yeast into baking pan.
 2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
 3. Insert baking pan securely into baking unit and close lid.
 4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
 5. Push START.
 6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
 7. Using hot pads, remove pan from unit and pull out kneading rod.
 8. Remove bread from baking pan.
 9. Allow to cool before slicing.
- Makes 1 loaf.

RAISIN BREAD

1-1/8 cups Water 2 Tbsp. Butter 1 Tbsp. Sugar 1 tsp. Salt 1/2 tsp. Cinnamon
3-1/4 cups Bread Flour 1 Tbsp. Dry Milk 2 tsp. Active Dry Yeast

Method

1. Measure all ingredients except yeast into baking pan.
 2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
 3. Insert baking pan securely into unit and close lid.
 4. Select RAISIN BREAD course, then select the desired CRUST Control setting.
 5. Push START.
 6. Place raisins and 1 tablespoon of flour into a plastic bag and shake to coat. Remove excess flour.
 7. When beep sounds after 30 minutes, open lid and sprinkle in raisins. Close lid.
 8. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
 9. Using hot pads, remove pan from unit and pull out kneading rod.
 10. Remove bread from baking pan.
 11. Allow to cool before slicing.
- Making 1 loaf.

IRISH SODA BREAD

1-1/3 cups Water 2 Tbsp. Butter 2 Tbsp. Sugar 1 tsp. Salt 3-1/2 cups Bread Flour
1-1/2 Tbsp. Dry Milk 2 tsp. Caraway Seed 2 tsp. Active Dry Yeast

Method

1. Measure all ingredients except yeast into baking pan.
 2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
 3. Insert baking pan securely into baking unit and close lid.
 4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
 5. Push START.
 6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
 7. Using hot pads, remove pan from unit and pull out kneading rod.
 8. Remove bread from baking pan.
 9. Allow to cool before slicing.
- Makes 1 loaf.



CHEESE 'N' ONION BREAD/POTATO BREAD/ CRUSTY FRENCH BREAD

Cheese "N" Onion
Bread

CHEESE 'N' ONION BREAD

1-1/8 cups Water 2 Tbsp. Butter 1 Tbsp. Sugar 1 tsp. Salt 1/4 tsp. Garlic Powder
1/8 tsp. Paprika 3-1/2 cups Bread Flour 1 Tbsp. Dry Milk 1-1/2 tsp. Active Dry Yeast

When beep sounds, add:

1 cup American cheese, Shredded 1/4 cup Red Onion, Minced

Potato Bread

Method

1. Measure all ingredients except yeast into baking pan.
2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
3. Insert baking pan securely into baking unit and close lid.
4. Select RAISIN BREAD course, then select the desired CRUST CONTROL setting.
5. Push START.
6. Place cheese and 1 tablespoon of flour into a plastic bag and shake to coat. Remove excess flour.
7. When beep sounds after about 30 minutes, open lid and sprinkle in cheese and onion. Close lid.
8. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
9. Using hot pads, remove pan from unit and pull out kneading rod.
10. Remove bread from baking pan.
11. Allow to cool before slicing.

Makes 1 loaf.

Crusty French Bread

POTATO BREAD

1-1/3 cups Water 2 Tbsp. Butter 2 Tbsp. Sugar 1 tsp. Salt
1/2 cups Instant Mashed Potato Flakes 3-1/2 cups Bread Flour 1 tsp. Active Dry Yeast

Method

1. Measure all ingredients except yeast into baking pan.
2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
3. Insert baking pan securely into baking unit and close lid.
4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
5. Push START.
6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
7. Using hot pads, remove pan from unit and pull out kneading rod.
8. Remove bread from baking pan.
9. Allow to cool before slicing.

Makes 1 loaf.

CRUSTY FRENCH BREAD

1-1/4 cups Water 2 Tbsp. Sugar 1/2 tsp. Salt 3-1/2 cups Bread Flour
1-1/2 tsp. Active Dry Yeast

Method

1. Measure all ingredients except yeast into baking pan.
2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
3. Insert baking pan securely into baking unit and close lid.
4. Select FRENCH BREAD course, then select the desired CRUST CONTROL setting.
5. Push START.
6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
7. Using hot pads, remove pan from unit and pull out kneading rod.
8. Remove bread from baking pan.
9. Allow to cool before slicing.

Makes 1 loaf.



PUMPERNICKEL BREAD/ITALIAN HERB BREAD/APPLE OAT BREAD

Pumpnickel Bread

PUMPERNICKEL BREAD

1-1/4 cup Water 2 Tbsp. Vegetable Oil 2 Tbsp. Molasses 1 Tbsp. Unsweetened Cocoa
1 tsp. Salt 1 tsp. Instant Coffee 3 cups Bread Flour 1/4 cup Whole Wheat Flour
1/4 cup Rye Flour 1/4 cup Cornmeal 2 tsp. Active Dry Yeast

Italian Herb Bread

Method

1. Measure all ingredients except yeast into baking pan.
 2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
 3. Insert baking pan securely into baking unit and close lid.
 4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
 5. Push START.
 6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
 7. Using hot pads, remove pan from unit and pull out kneading rod.
 8. Remove bread from baking pan.
 9. Allow to cool before slicing.
- Makes 1 loaf.

Apple Oat Bread

LIGHT RYE BREAD

1-1/4 cups Water 2 Tbsp. Butter 1 Tbsp. Sugar 1 tsp. Salt 2 tsp. Caraway Seed
3-1/4 cups Bread Flour 1/3 cup Rye Flour 1 pkg. Active Dry Yeast

Method

1. Measure all ingredients except yeast into baking pan.
 2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
 3. Insert baking pan securely into baking unit and close lid.
 4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
 5. Push START.
 6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
 7. Using hot pads, remove pan from unit and pull out kneading rod.
 8. Remove bread from baking pan.
 9. Allow to cool before slicing.
- Makes 1 loaf.
The TIMER can be used with this recipe.

ITALIAN HERB BREAD

1-1/8 cups Water 2 Tbsp. Butter 2 Tbsp. Sugar 1 tsp. Salt 1 tsp. Basil
3-1/2 cups Bread Flour 2 tsp. Active Dry Yeast

Method

1. Measure all ingredients except yeast into baking pan.
 2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
 3. Insert baking pan securely into baking unit and close lid.
 4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
 5. Push START.
 6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
 7. Using hot pads, remove pan from unit and pull out kneading rod.
 8. Remove bread from baking pan.
 9. Allow to cool before slicing.
- Makes 1 loaf.
The TIMER can be used with this recipe.



APPLE OAT BREAD/RUSSIAN KULICH

Apple Oat Bread

Russian Kulich

APPLE OAT BREAD

1-1/2 cups Apple Juice 2 Tbsp. Butter 2 Tbsp. Sugar 1/2 tsp. Salt
3-1/2 cups Bread Flour 1/2 cup Oats 1/2 tsp. Cinnamon 2 tsp. Active Dry Yeast
When beep sounds, add:
1/3 cup Diced Dried Apple

Method

1. Measure all ingredients except yeast into baking pan.
 2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
 3. Insert baking pan securely into baking unit and close lid.
 4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
 5. Push START.
 6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
 7. Using hot pads, remove pan from unit and pull out kneading rod.
 8. Remove bread from baking pan.
 9. Allow to cool before slicing.
- Makes 1 loaf.

RUSSIAN KULICH

1-1/8 cups Milk 1 tsp. Almond Extract 1 Large Egg 2 Tbsp. Butter 3 Tbsp. Sugar
1 tsp. Salt 3-1/2 cups Bread Flour 2 tsp. Active Dry Yeast
When beep sounds, add:
1/4 cup Slivered Almonds 1/3 cup Chopped Dried Fruit

Method

1. Measure all ingredients except yeast into baking pan.
 2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
 3. Insert baking pan securely into baking unit and close lid.
 4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
 5. Push START.
 6. Place almonds, fruit and 1 tablespoon of flour into a plastic bag and shake to coat. Remove excess flour.
 7. When beep sounds after about 30 minutes, open lid and sprinkle in almonds and fruit. Close lid.
 8. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
 9. Using hot pads, remove pan from unit and pull out kneading rod.
 10. Remove bread from baking pan.
 11. Allow to cool before slicing.
- Makes 1 loaf.



BUTTERMILK WHEAT LOAF/COCONUT BREAD/ CHOCOLATE BREAD/SWEET BREAD

Buttermilk Wheat
Loaf

BUTTERMILK WHEAT LOAF

1-1/2 cups Buttermilk 1-1/2 Tbsp. Butter 2 Tbsp. Sugar 1 tsp. Salt 3 cups Bread Flour
1/3 cup Whole Wheat Flour 2 tsp. Active Dry Yeast

Method

1. Measure all ingredients except yeast into baking pan.
 2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
 3. Insert baking pan securely into baking unit and close lid.
 4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
 5. Push START.
 6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
 7. Using hot pads, remove pan from unit and pull out kneading rod.
 8. Remove bread from baking pan.
 9. Allow to cool before slicing.
- Makes 1 loaf.

Coconut Bread

Chocolate Bread

Sweet Bread

COCONUT BREAD

1-1/4 cups Milk 2 Tbsp. Butter 2 Tbsp. Sugar 1 tsp. Salt 1 tsp. Coconut Extract
3-1/2 cups Bread Flour 1/2 cup Coconut Flakes 1 pkg. Active Dry Yeast

Method

1. Measure all ingredients except yeast into baking pan.
 2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
 3. Insert baking pan securely into baking unit and close lid.
 4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
 5. Push START.
 6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
 7. Using hot pads, remove pan from unit and pull out kneading rod.
 8. Remove bread from baking pan.
 9. Allow to cool before slicing.
- Makes 1 loaf.

CHOCOLATE BREAD

1-1/4 cups Milk 1 Large Egg 2 Tbsp. Butter 2 Tbsp. Sugar 1/2 tsp. Salt
1 Tbsp. Unsweetened Cocoa 3-1/2 cups Bread Flour 1/2 cup Chocolate Chips
1 tsp. Active Dry Yeast

Method

1. Measure all ingredients except yeast into baking pan.
 2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
 3. Insert baking pan securely into baking unit and close lid.
 4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
 5. Push START.
 6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
 7. Using hot pads, remove pan from unit and pull out kneading rod.
 8. Remove bread from baking pan.
 9. Allow to cool before slicing.
- Makes 1 loaf.

SWEET BREAD

1-1/8 cups Milk 1 Large Egg 2 Tbsp. Butter 3 Tbsp. Sugar 1 tsp. Salt
1/2 tsp. Orange Peel 3-1/2 cups Bread Flour 2 tsp. Active Dry Yeast

Method

1. Measure all ingredients except yeast into baking pan.
 2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
 3. Insert baking pan securely into baking unit and close lid.
 4. Select WHITE/WHOLE GRAIN course, then select the desired CRUST CONTROL setting.
 5. Push START.
 6. The machine will beep and the COMPLETE light will illuminate when the bread is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
 7. Using hot pads, remove pan from unit and pull out kneading rod.
 8. Remove bread from baking pan.
 9. Allow to cool before slicing.
- Makes 1 loaf.

CROISSANTS

Croissants

CROISSANTS

1-1/8 cups Water 3 Tbsp. Sugar 1 Tbsp. Butter 3/4 tsp. Salt 3 cups All Purpose Flour
 3 Tbsp. Dry Milk 1 tsp. Active Dry Yeast 1 cup Butter, thinly sliced and chilled at least one hour

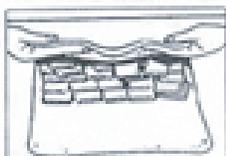
Egg Glaze:

1 Egg, beaten 1 Tbsp. Water

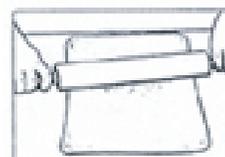
Method

1. Measure the water, dry milk, sugar, butter, salt, and flour into the baking pan.
2. Tap the container firmly to level out ingredients, then sprinkle yeast in the center of the flour.
3. Insert pan securely into unit and close lid.
4. Select DOUGH setting and push START.
5. The machine will beep and COMPLETE light will illuminate when dough is finished.
6. When dough is done, remove pan. Turn dough out into greased bowl and cover with plastic wrap. Then place in refrigerator and allow to rest 30 minutes.
7. Roll dough out into a 12-inch square on a lightly floured surface.
8. Place chilled butter on half of dough, fold over, and seal edges. Roll dough into a 20 x 14 inch rectangle. Fold and roll twice more. Add flour to rolling surface as needed to prevent sticking.
9. Fold dough into thirds and seal edges. Roll into a 20 x 14 inch rectangle. Fold and roll twice more. Cover securely with plastic wrap and chill 1 to 2 hours or overnight.
10. Cut dough crosswise into thirds, then cut each third into thirds. Cut each third diagonally to form two triangles.
11. Roll each triangle loosely, starting from the wide end. Place seam-side down on greased baking pan.
12. Curve ends. Sprinkle water on top and cover lightly with damp cloth. Allow to rise 45 to 50 minutes or until doubled in size.
13. Brush lightly with glaze made of beaten egg and water.
14. Bake at 375 degrees 10 to 15 minutes or until golden brown and flaky.

Makes 18 croissants.



1. For flaky croissants, place chilled dough on a cool surface such as marble. Place chilled butter slices in center third of dough rectangle. Fold each side over buttered side.



2. Roll dough out again into a 3/8 inch thick or 20 x 14 inch rectangle. Turn over, occasionally flouring surface lightly to prevent slicking.



3. Fold dough in thirds to make a squarish rectangle again. Roll and fold dough this way twice.



4. Roll dough into a rectangle about 1/8 inch thick. Cut crosswise into thirds and cut each third into thirds. Then cut each third diagonally to form two triangles.



5. Roll up each triangle, starting from the wide end. Place seam-side down on greased baking pan.



PIZZA/CRUSTY ROLLS

Traditional Pizza
Dough

TRADITIONAL PIZZA DOUGH

1 cup Water 1 Tbsp. Olive Oil 1 Tbsp. Sugar 1 tsp. Salt 2-1/2 cups Bread Flour
2 tsp. Active Dry Yeast Vegetable Oil

Pizza Dough
with Beer

PIZZA DOUGH WITH BEER

1 cup Flat Beer 1 Tbsp. Butter 2 Tbsp. Sugar 1 tsp. Salt 2-1/2 cups All Purpose Flour
1 tsp. Active Dry Yeast Vegetable Oil

Thin-Crust Pizza

Thick-Crust Pizza

Crusty Rolls

Method

1. Measure the water or beer, butter or oil, sugar, salt, and flour into the baking pan.
2. Tap the container firmly to level out ingredients, then sprinkle yeast in the center of the flour.
3. Insert pan securely into unit and close lid.
4. Select DOUGH setting and push START.
5. The machine will beep and COMPLETE light will illuminate when dough is finish.
6. Remove dough from baking pan.
7. Preheat your oven to 400 degrees for most shaping variations.
8. Select shaping variation of your choice. Brush lightly with vegetable oil. Cover dough and allow to stand 15 minutes.
9. Bake each variation as directed in recipe.

THIN-CRUST PIZZA

1. With lightly floured hands, shape dough into a ball.
 2. Divide ball in half. Press each half of dough into greased, 12-inch pizza pan, forming a 1-inch edge.
 3. Brush crust with oil. Cover and let stand 15 minutes.
 4. Spoon tomato sauce or pizza sauce over dough, top with cheese and other toppings of your choice.
 5. Bake 25 to 30 minutes or until cheese is bubbly and crust is golden brown.
- Makes (2) 12-inch pizzas.

THICK-CRUST PIZZA

1. With lightly floured hands, press dough into a lightly greased 12-inch pizza pan, forming a high edge.
 2. Brush crust with oil. Cover and let stand 15 minutes.
 3. Spoon tomato sauce or pizza sauce over dough.
 4. Top with cheese and desired toppings.
 5. Bake 25 to 30 minutes or until cheese is bubbly and crust is golden brown.
- Makes (1) 12-inch pizza.

CRUSTY ROLLS

Prepare Pizza Dough with Beer recipe.

1. Turn dough onto lightly floured board, divide into quarters, cut each quarter into 4 pieces.
 2. Shape each piece into a flattened, oval-shaped ball.
 3. Dip Bottom of dough balls in cornmeal and place on a greased baking sheet about 1-1/2 inches apart.
 4. Slash tops of rolls with sharp knife or razor blade.
 5. Cover dough lightly and allow to rise 30 minutes.
 6. Brush rolls with one egg yolk beaten with 1 tablespoon water.
 7. Bake rolls at 400 degrees for 15 to 20 minutes.
- Makes 16 rolls.

SOFT PRETZELS

Soft Pretzels

SOFT PRETZELS

Prepare Pizza Dough with Beer recipe.

1. Turn dough onto a lightly floured board and divide dough into 4 equal portions.
2. Cut each quarter into 4 equal portions. Roll each piece of dough into a thin rope about 20 inches long and pencil-thin.
3. To shape into pretzel, pick up ends of rope in each hand and curve into a circle, crossing ends at top.
4. Twist ends once and place over bottom of circle.
5. Invert pretzels so ends are underneath; place about 1 inch apart on well-greased baking sheets. Then brush with beaten egg and sprinkle lightly with coarse salt, poppy seeds, or sesame seeds.
6. Bake at 400 degrees, 10 to 12 minutes.
7. For crispy pretzels, place cooked pretzels in cool oven on an ungreased baking sheet. Allow to stand 3 hours or overnight. This process allows pretzels to become dry and crunchy.
8. For soft and chewy pretzels, serve warm with mustard.

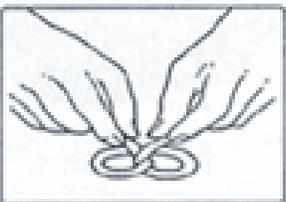
Makes 32 pretzels.



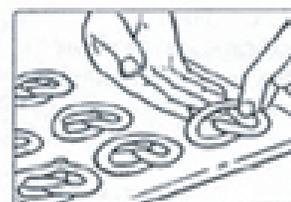
1. Roll each piece of dough into a rope about 20 inches long and as thick as a pencil. Cut each in half.



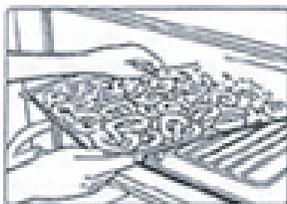
2. To shape pretzel, pick up one end of rope in each hand and curve into a circle, crossing ends at top.



3. Twist ends once and place over bottom of circle.



4. Invert pretzels so that ends are underneath. Place on greased baking sheets 1 inch apart. Brush lightly with beaten egg and sprinkle with your choice of coarse salt or poppy or sesame seeds.



5. For soft pretzels, serve warm from the oven with mustard.



BUTTER-RICH ROLLS & BREAD DOUGH

Butter-Rich Roll & Bread Dough

BUTTER-RICH ROLL & BREAD DOUGH

1 cup Water 1/4 cup Sugar 1 Large Egg, beaten 2 Tbsp. Butter 3/4 tsp. Salt
4 cups Bread Flour 1 Tbsp. Dry Milk (Optional) 1-1/2 tsp. Active Dry Yeast

Egg Glaze:

1 Egg, beaten 1 Tbsp. Water

Method

1. Measure all ingredients except yeast into baking pan.
2. Tap container firmly to level ingredients, then sprinkle yeast in the center of the flour.
3. Insert baking pan securely into baking unit and close lid.
4. Select DOUGH setting and push START.
5. The machine will beep and the COMPLETE light will illuminate when the dough is finished.
6. Remove dough from baking pan.
7. Choose shaping method.
8. Cover dough, let stand 15 minutes.
9. Egg Glaze: beat together egg and water. Brush generously over shaped loaves or rolls prior to baking.
10. Bake as directed in each shaping variation until golden brown.

Traditional Loaf:

Prepare Butter-Rich Roll & Bread Dough.

1. On a lightly floured surface, divide dough in half, shape each half into loaf shape.
2. Place in 2 greased 8 x 4 inch loaf pans.
3. Brush with egg glaze if desired.
4. Cover dough, let stand 15 minutes.
5. Bake at 375 degrees 25 to 35 minutes.

Makes 2 loaves.

Pan Rolls:

Prepare Butter-Rich Roll & Bread Roll

1. On a lightly floured surface, shape dough into a ball. Divide dough into equal quarters. Cut each quarter into 6 pieces. Shape each piece into a ball.
2. Place one ball in each of 24 greased muffin cups.
3. Brush with egg glaze if desired.
4. Cover dough, let stand 15 minutes.
5. Bake at 375 degrees, 25 to 35 minutes.

Makes 24 rolls.



BUTTER-RICH ROLLS & BREAD DOUGH

Butter-Rich Roll & Bread Dough

Cloverleaf Rolls:

Prepare Butter-Rich Roll & Bread Dough.

1. On a lightly floured surface, shape dough into a ball. Divide dough quarters. Divide each quarter into 6 pieces. Cut each piece into 3 sections. Shape each into a ball with palms of hands. Place 3 balls together in each of 24 greased muffin cups.
2. Brush with egg glaze if desired.
3. Cover dough, let stand 15 minutes.
4. Bake at 375 degrees, 25 to 35 minutes.

Makes 24 rolls

Cinnamon-Raisin Rolls:

Prepare Butter-Rich Roll & Bread Dough.

1. Turn dough out onto a lightly floured board.
2. Roll out into a 12 x 14 inch rectangle. Spread surface with 1/3 cup butter, thinly sliced.
3. Sprinkle surface with 1/3 cup brown sugar, 1-1/2 teaspoons cinnamon. Then sprinkle 1/2 cup raisins over dough.
4. Start with 12-inch side, and roll dough jelly-roll style; pinch seam to seal. With seam side down, cut in (12) 1-inch pieces.
5. Place on a greased baking sheet 2 inches apart. Cover lightly with damp towel; allow to rise in warm place until doubled, about 40 minutes.
6. Bake at 375 degrees for 10 to 15 minutes.

Makes 12 rolls.

Cinnamon-Raisin Swirl Loaf:

Prepare Butter-Rich Roll & Bread Dough.

1. On a lightly floured surface, roll half of the dough into a 12 x 8 inch rectangle. Melt 3 tablespoons butter or margarine. Brush over dough.
2. Sprinkle dough with a mixture of 1/3 cup sugar and 1-1/2 teaspoons ground cinnamon. Then sprinkle 1/2 cup raisins over dough.
3. Beginning with long side of dough, roll up jelly roll-style. Seal ends by pinching edges of dough together with fingertips.
4. Place dough in a greased 9 x 5 inch loaf pan or on a large baking sheet.
5. Allow to stand 15 minutes. Repeat, using remaining dough if desired.
6. Bake at 375 degrees 30 to 40 minutes or until golden brown.
7. When loaf is cool, glaze with a mixture of 1 cup sifted powdered sugar and 1-1/2 tablespoons milk.

Makes 2 loaves.

Bread Sticks:

Prepare Butter-Rich Roll & Bread Dough

1. Turn dough onto lightly floured board and shape dough into a ball, divide into 24 equal pieces for 16-inch sticks. Roll each piece of dough into thin 16-inch ropes. Arrange ropes about 1 inch apart on oiled baking sheet. Allow to rise 30 minutes.
2. Brush with 1 beaten egg white and 1 Tablespoon water. Sprinkle with poppy or sesame seeds or coarse salt if desired.
3. Bake at 400 degrees for 10 to 15 minutes.



QUICK BREAD/CREATING YOUR OWN QUICK BREAD RECIPES/ SHORTCUT CORNBREAD/SHORTCUT QUICK BREAD

Quick Bread

Creating Your Own
Quick Bread Recipes

Shortcut Cornbread

Shortcut Quick Bread

QUICK BREAD

Quick Breads are chemically leavened with baking powder and/or baking soda, rather than yeast, which means that preparation time is considerably shorter.

Stimulate your appetite with these quietly nourishing semi-sweet Quick Breads, enriched with fruits, nuts, grains, and seeds.

Quick Breads store well when tightly wrapped and refrigerated. Generally, they become easier to slice and more flavorful the second day.

CREATING YOUR OWN QUICK BREAD RECIPES

For optimum results when creating your own Quick Breads:

- We recommend the CAKE Course on the Home Bakery.
- Use the recipes in this section as a guide for adding or substituting your favorite ingredients.
- The volume/height of the Home Bakery Quick Bread is comparable to that of conventional Quick Bread (approximately 3 to 4 inches in height).

NOTE: The DAILY TIMER, TIMER, CRUST CONTROL, and HOME MADE MENU functions cannot be used for Quick Breads.

SHORTCUT CORNBREAD

1 package Cornbread Mix see package label Egg see package label Water or Milk

Method

1. Place 10 or 15 ounce package cornbread mix and additional liquid and egg as package directs into baking pan.
 2. Insert baking pan securely into baking unit and close lid.
 3. Select CAKE course. (If arrow is flashing, this is the JAM course, not the CAKE course.)
 4. Push START.
 5. When beep sounds after about 5 minutes, scrape side and bottom of pan with a rubber spatula to help mix.
 6. Push START again.
 7. The machine will beep and the COMPLETE light will illuminate when the cake is finished. (The COMPLETE light flashes during the cooling cycle. The cornbread can be removed at this time.)
 8. Using hot pads, remove pan from unit and pull out kneading rod.
 9. Remove cornbread from baking pan and allow to cool before slicing.
- Makes 1 loaf approx. 4 inches.

SHORTCUT QUICK BREAD

1 package Quick Bread Mix see package label Egg see package label Water or Milk
see package label Oil

Method

1. Place 10 or 15 ounce package quick bread mix and additional liquid and egg as package directs into baking pan.
 2. Insert baking pan securely into baking unit and close lid.
 3. Select CAKE course. (If arrow is flashing, this is the JAM course, not the CAKE course.)
 4. Push START.
 5. When beep sounds after about 5 minutes, scrape side and bottom of pan with a rubber spatula to help mix.
 6. Push START again.
 7. The machine will beep and the COMPLETE light will illuminate when the cake is finished. (The COMPLETE light flashes during the cooling cycle. The bread can be removed at this time.)
 8. Using hot pads, remove pan from unit and pull out kneading rod.
 9. Remove bread from baking pan and allow to cool before slicing.
- Makes 1 loaf approx. 3-1/4 inches.



BANANA-PECAN BREAD/SPICED ZUCCHINI BREAD/ CITRUS FRUIT BREAD/SOUTHWESTERN CORNBREAD

Banana-Pecan Bread

BANANA-PECAN BREAD

1-1/2 cups All Purpose Flour 1/2 cup Sugar 1 tsp. Baking Powder 1/2 tsp. Baking Soda
1/2 tsp. Salt 1/3 cup Vegetable Oil 2 Extra Large Eggs, beaten lightly
1/4 cup Dairy Sour Cream 1 tsp. Vanilla Extract

Spiced Zucchini Bread

When beep sounds, Add:
1/2 cup Over-ripe, Mashed Banana 1/3 cup Chopped Pecans

Citrus Fruit Bread

Method

1. Measure all ingredients into baking pan.
2. Insert baking pan securely into baking unit and close lid.
3. Select **CAKE** course. (If arrow is flashing, this is the **JAM** course, not the **CAKE** course.)
4. Push **START**.
5. When beep sounds after about 5 minutes, add banana and pecans and scrape side and bottom of pan with a rubber spatula to help mix.
6. Push **START** again.
7. The machine will beep and the **COMPLETE** light will illuminate when the bread is finished. (The **COMPLETE** light flashes during the cooling cycle. The loaf can be removed at this time.)
8. Using hot pads, remove pan from unit and pull out kneading rod.
9. Remove bread from baking pan and allow to cool before slicing.

Southwestern Cornbread

SPICED ZUCCHINI BREAD

1/4 cup Vegetable Oil 2 Large Eggs, beaten 1/2 tsp. Orange Peel 1/2 cup Sugar
1/2 tsp. Salt 1/2 tsp. Baking Soda 1/2 tsp. Cinnamon 1/4 tsp. Baking Powder
1/4 tsp. Allspice 1-1/2 cups All Purpose Flour 1/3 cup Vegetable Oil

When beep sounds, Add:
1 cup Shredded Zucchini 1/2 cup Chopped Walnuts

Method

1. Measure all ingredients into baking pan.
2. Insert baking pan securely into baking unit and close lid.
3. Select **CAKE** course. (If arrow is flashing, this is the **JAM** course, not the **CAKE** course.)
4. Push **START**.
5. When beep sounds after about 5 minutes, add zucchini and walnuts and scrape side and bottom of pan with a rubber spatula to help mix.
6. Push **START** again.
7. The machine will beep and the **COMPLETE** light will illuminate when the bread is finished. (The **COMPLETE** light flashes during the cooling cycle. The bread can be removed at this time.)
8. Using hot pads, remove pan from unit and pull out kneading rod.
9. Remove bread from baking pan and allow to cool before slicing.

CITRUS FRUIT BREAD

1-1/2 cups All Purpose Flour 1 tsp. Baking Soda 1/2 tsp. Baking Powder 1/2 tsp. Salt
1/2 cup Orange Juice 1 Tbsp. Lemon Juice 1 Large Egg 1/2 Tbsp. Lemon Peel
1/2 Tbsp. Orange Peel 1/2 cup Sugar 1/4 cup Vegetable Oil

Method

1. Measure all ingredients into baking pan.
2. Insert baking pan securely into baking unit and close lid.
3. Select **CAKE** course. (If arrow is flashing, this is the **JAM** course, not the **CAKE** course.)
4. Push **START**.
5. When beep sounds after about 5 minutes, scrape side and bottom of pan with a rubber spatula to help mix.
6. Push **START** again.
7. The machine will beep and the **COMPLETE** light will illuminate when the bread is finished. (The **COMPLETE** light flashes during the cooling cycle. The loaf can be removed at this time.)
8. Using hot pads, remove pan from unit and pull out kneading rod.
9. Remove bread from baking pan and allow to cool before slicing.

SOUTHWESTERN CORNBREAD

1 cup Cornmeal 1 cup All Purpose Flour 3/4 cup Cream-style Corn 1 cup Milk
2 Large Eggs, beaten 3 Tbsp. Vegetable Oil 3 tsp. Baking Powder 1 tsp. Salt

When beep sounds, add:
1/4 cup Minced Onion 1/4 cup Diced Green Chilies 3/4 cup Shredded Cheddar Cheese

Method

1. Measure all ingredients into baking pan.
2. Insert baking pan securely into baking unit and close lid.
3. Select **CAKE** course. (If arrow is flashing, this is the **JAM** course, not the **CAKE** course.)
4. Push **START**.
5. When beep sounds after about 5 minutes, add onion, chilies, and cheese and scrape side and bottom of pan with a rubber spatula to help mix.
6. Push **START** again.
7. The machine will beep and the **COMPLETE** light will illuminate when the cornbread is finished. (The **COMPLETE** light flashes during the cooling cycle. The loaf can be removed at this time.)
8. Using hot pads, remove pan from unit and pull out kneading rod.
9. Remove cornbread from baking pan and allow to cool before slicing.



SWEET & SIMPLE/CREATING YOUR OWN CAKE RECIPES IN THE HOME BAKERY/CHOCOLATE CAKE/BLACK FOREST CAKE

Sweet & Simple

Creating Your Own
Cake Recipes in the
Home Bakery

Chocolate Cake

Black Forest Cake

SWEET & SIMPLE

Like Quick Breads, cakes are a cinch with the Home Bakery! They can quickly be mixed and baked in this machine, without time-consuming preparation or difficult mixing techniques.

The cake recipes in this section will result in cakes about 3 to 4 inches in height, similar to the quick breads. They can be served with just a sprinkling of powdered sugar over the top, or frosted with one of our suggested toppings. Note that cakes should be cooled completely on a rack before slicing for best results.

CREATING YOUR OWN CAKE RECIPES IN THE HOME BAKERY

Follow these hints for cake-baking success:

- Cakes such as traditional pound cake or angel food cake, or recipes that require long beating of eggs or other ingredients are not suited to the Home Bakery.
- Recipes for one-layer or 9 x 5 inch loaf cakes can usually be made in the Home Bakery and will fit capacity of the baking pan.
- One-bowl cakes or “dump” cakes, in which all ingredients are measured and then mixed, are prime candidates for the Home Bakery. Two-layer or 13 x 9 inch cake recipes can often be halved to fit the capacity of the Home Bakery.
- Coffee cakes, which are actually quick breads, are usually successfully made in the Home Bakery.
- The CAKE setting is the only course that can be used for cake recipes made in the Home Bakery. The DAILY TIMER, TIMER, CRUST CONTROL, and HOME MADE MENU functions cannot be programmed for use with cake recipes.

CHOCOLATE CAKE

1-1/2 cups All Purpose Flour 5 Tbsp. Unsweetened Cocoa 2 tsp. Baking Powder
3/4 cup Sugar 1/3 cup Vegetable Oil 2 Large Eggs, beaten lightly 1/3 cup Water
1-1/2 tsp. Vanilla Extract

When beep sounds, add:
1/3 cup Chocolate Chips

Method

1. Measure all ingredients into baking pan.
 2. Insert baking pan securely into baking unit and close lid.
 3. Select CAKE setting. (If arrow is flashing, this is the JAM setting, not the CAKE setting.)
 4. Push START.
 5. When beep sounds after about 5 minutes, add chocolate chips and scrape side and bottom of pan with a rubber spatula to help mix.
 6. Push START again.
 7. The machine will beep and the COMPLETE light will illuminate when the cake is finished. (The COMPLETE light flashes during the cooling cycle. The cake can be removed at this time.)
 8. Using hot pads, remove pan from unit and pull out kneading rod.
 9. Remove cake from baking pan and allow to cool before slicing.
- Makes 1 cake approx. 4 inches.

BLACK FOREST CAKE

1 Chocolate Cake
2 Tbsp. Kirsch or Cherry Liqueur (Optional)
1 can (1 lb.) Chocolate Fudge Frosting
1 can (21 oz.) Cherry Pie Filling

Method

1. Slice completely cooled chocolate cake horizontally into three layers. If desired, sprinkle liqueur over cake layers.
 2. Place one layer on cake plate, spread with some of the frosting.
 3. Top with second layer of cake, spread with frosting.
 4. Add third layer on top.
 5. Frost sides of cake with remaining frosting, forming an edge all around top of cake.
 6. Fill in top of cake with cherry pie filling (reserve any leftover filling to pass with each serving).
 7. Cut cake into thin slices.
- Makes 8 to 10 servings.



DUTCH APPLE CAKE/SHORTCUT POUND CAKE/ BANANA SPLIT CAKE

Dutch Apple Cake

Shortcut Pound Cake

Banana Split Cake

DUTCH APPLE CAKE

1 Extra Large Egg, beaten 1/2 cup Vegetable Oil 1 tsp. Vanilla Extract 2/3 cup Sugar
1/2 tsp. Salt 1-1/2 cups All Purpose Flour 1 tsp. Cinnamon 1/2 tsp. Baking Soda
1/2 tsp. Allspice
When beep sounds, add:
1 cup Peeled and chopped Apple

Method

1. Measure all ingredients into baking pan.
 2. Insert baking pan securely into baking unit and close lid.
 3. Select CAKE setting. (If arrow is flashing, this is the JAM setting, not the CAKE setting.)
 4. Push START.
 5. When beep sounds after about 5 minutes, add apple and scrape side and bottom of pan with a rubber spatula to help mix.
 6. Push START again.
 7. The machine will beep and the COMPLETE light will illuminate when the cake is finished. (The COMPLETE light flashes during the cooling cycle. The cake can be removed at this time.)
 8. Using hot pads, remove pan from unit and pull out kneading rod.
 9. Remove cake from baking pan and allow to cool before slicing.
- Makes 1 cake approx. 3 inches.

SHORTCUT POUND CAKE

1 package Pound Cake Mix
see package label Egg
see package label Water or Milk

Method

1. Place 16 ounce package pound cake mix and additional liquid and egg as package directs into baking pan.
 2. Insert baking pan securely into baking unit and close lid.
 3. Select CAKE setting. (If arrow is flashing, this is the JAM setting, not the CAKE setting.)
 4. Push START.
 5. When beep sounds after about 5 minutes, scrape side and bottom of pan with a rubber spatula to help mix.
 6. Push START again.
 7. The machine will beep and the COMPLETE light will illuminate when the cake is finished. (The COMPLETE light flashes during the cooling cycle. The cake can be removed at this time.)
 8. Using hot pads, remove pan from unit and pull out kneading rod.
 9. Remove cake from baking pan and allow to cool before slicing.
- Makes 1 cake approx. 4 inches.

BANANA SPLIT CAKE

1 Shortcut Pound Cake 1/2 cup Whipped Heavy Cream 2 Tbsp. Sugar
2 Ripe Bananas (Medium), peeled & sliced 1 qt. Neapolitan Ice Cream Chocolate Syrup

Method

- Prepare Shortcut Pound Cake recipe.
1. Slice completely cooled cake horizontally into three layers.
 2. Fold sugar into whipped cream; spread cream over layers.
 3. Place banana slices over each cream-topped layer; reassemble cake.
 4. Slice thinly crosswise; top each slice with a scoop of ice cream and a drizzle of chocolate syrup.
- Makes 6 to 8 servings.



JIFFY JAMS/APRICOT-PINEAPPLE JAM/ ANY BERRY JAM

Jiffy Jams
Apricot-Pineapple
Jam

Any Berry Jam

JIFFY JAMS

There isn't a better companion for your baked bread than homemade fruit jam. With the Zojirushi Home Bakery, it's easy and quick to make this mouthwatering treat filled with vine-ripe freshness and summer joys.

Jams are made of crushed fruit and sugar. Jams are usually less firm than jellies and can be made from the fruit of your choice. Don't wait for summertime, savor the sweetness and taste of fresh fruit right now and every day of the year.

Note that the following recipes do not call for hot sterilized jars or paraffin sealing to preserve the jams. You can refrigerate or freeze our Jiffy Jams and enjoy them for months to come.

APRICOT-PINEAPPLE JAM

1 pkg. (6 oz.) Dried Apricots, finely chopped 1-1/2 cups Water
1 can (8-1/2 oz.) Crushed Pineapple, drained 1 cup Sugar
1 pkg. (2 oz.) Powdered Fruit Pectin 2 Tbsp. Lemon Juice
2 tsp. Grated Fresh Lemon Peel 1/2 tsp. Allspice

Method

1. Measure apricots, water, pineapple, sugar, pectin, lemon juice, lemon peel, and allspice into baking pan.
2. Insert baking pan securely into baking unit and close lid.
3. Select JAM setting; the arrow will flash. (If arrow illuminates, this is the CAKE setting, not the JAM setting.)
4. Push START.
5. The COMPLETE light will illuminate and beep when jam is done. (The COMPLETE light flashes during the cooling cycle. The jam can be removed.)
6. Using hot pads, remove pan from unit.
7. Pour mixture into a refrigerator or freezer container, leaving 1/2 inch head space. Cover lightly. Store in refrigerator or freezer. (Jam thickens when chilled.)

Makes 3-1/2 cups.

ANY BERRY JAM

3 cups Strawberries, Raspberries, Blueberries, Blackberries, or Kiwi Fruit
1 cup Sugar
3 Tbsp. Lemon Juice
1 pkg. (2 oz.) Powdered Fruit Pectin

Method

1. Remove stems and crush berries, (peel and cut kiwi fruit into small pieces). Place in baking pan with sugar, lemon juice, and pectin. Stir to mix.
2. Insert baking pan securely into baking unit and close lid.
3. Select JAM setting; the arrow will flash. (If arrow illuminates, this is the CAKE setting, not the JAM setting.)
4. Push START.
5. The machine will beep and the COMPLETE light will illuminate when the jam is finished. (The COMPLETE light flashes during the cooling cycle. The jam can be removed.)
6. Using hot pads, remove pan from unit.
7. Pour mixture into a refrigerator or freezer container, leaving 1/2 inch head space. Cover lightly. Store in refrigerator or freezer. (Jam thickens when chilled.)

Makes 3-1/2 cups.



CINNAMON-APPLE BUTTER/ CITRUS MARMALADE

Cinnamon-Apple
Butter

Citrus Marmalade

CINNAMON-APPLE BUTTER

4 cups Granny Smith Apples, cored, peeled and diced 1 cup Apple Cider
1-1/2 cups Brown Sugar 1 tsp. Cinnamon 1/2 tsp. Cloves 1/2 tsp. Allspice
1/4 tsp. Ginger 1 tsp. Lemon Juice 1 Tbsp. Lemon Zest 2 tsp. Port Wine
1 pkg. (2.75 oz.) Powdered Fruit Pectin

Method

1. Place apples and apple cider in microwave able container. Cook on High for 5 to 10 minutes or until tender.
 2. Blend or process until smooth and pour into baking pan. Add remaining ingredients.
 3. Insert baking pan securely into baking unit and close lid.
 4. Select JAM setting; the arrow will flash. (If arrow illuminates, this is the CAKE setting, not the JAM setting.)
 5. Push START.
 6. The machine will beep and the COMPLETE light will illuminate when jam is finished. (The COMPLETE light flashes during the cooling cycle. The jam can be removed.)
 7. Using hot pads, remove pan from unit.
 8. Pour mixture into a refrigerator or freezer container, leaving 1/2 inch head space. Cover lightly. Store in refrigerator or freezer. (Jam thickens when chilled.)
- Makes (4) 8 oz. jars.

CITRUS MARMALADE

3 cups Orange Sections 3 Tbsp. Fresh Lemon Juice 2-1/2 cups Sugar
1 pkg. (2 oz.) Powdered Fruit Pectin

Method

1. Section orange into slices, remove pith and seeds. Set peel aside. Trim white pith from peels. Cut 1/2 cup orange peel into thin 2-inch julienne strips.
 2. Coarsely chop fruit in food processor.
 3. Place chopped fruit, orange peel, lemon juice, sugar, and pectin in baking pan.
 4. Insert baking pan securely into baking unit and close lid.
 5. Select JAM setting; the arrow will flash. (If arrow illuminates, this is the CAKE setting, not the JAM setting.)
 6. Push START.
 7. The machine will beep and the COMPLETE light will illuminate when jam is finished. (The COMPLETE light flashes during the cooling cycle. The jam can be removed.)
 8. Using hot pads, remove pan from unit.
 9. Pour mixture into a refrigerator or freezer container, leaving 1/2 inch head space. Cover lightly. Store in refrigerator or freezer. (Marmalade will thicken when chilled.)
- Makes 3-1/2 cups.



TROUBLESHOOTING GUIDE

This troubleshooting guide was created to help you through any difficulties you may encounter as you learn to use your new Zojirushi Home Bakery. Be patient. If, at first, the results of your baking are not completely satisfactory, please consult this guide. In most cases, you will find the solution, as well as the answers to any questions you may have.

We also offer our toll-free customer service as an additional source of help to ensure that you are happy with your baking.

Please take advantage of this guide and our toll-free customer service before returning your Home Bakery to the store.

		RESULTS:	Loaf rises then falls.	Loaf rises too high.	Loaf does not rise enough.	Loaf is short and heavy.	Light crust.	Uncooked.	Over cooked.	Not mixed.	Smoke appears from vent.	High altitude adjustment.	Ingredients leaked from baking pan.	Loaf can't be removed from baking pan.	
CORRECTIONS:															
MECHANICAL	Water or Milk	Increase			2 Tbs.										
		Decrease	2 Tbs.	2 Tbs.								2 Tbs.			
	Salt	Increase	1/4 tsp.	1/4 tsp.											
		Decrease			1/4 tsp.										
	Sugar or Honey	Increase			1/2 Tbs.		1/2 tsp.								
		Decrease		1/2 tsp.					1/2 tsp.			1/2 tsp.			
	Flour	Increase													
		Decrease		2 Tbs.											
	Yeast	Increase			1/8-1/4 tsp.							1/8-1/4 tsp.			
		Decrease	1/8-1/4 tsp.	1/8-1/4 tsp.											
INGREDIENT	Liquid	Liquid used was too hot.			●										
	Flour	Old flour was used.			●	●									
		Wrong type of flour was used.				●									
	Yeast	No yeast was added.				●									
		Yeast may not be fresh.				●									
		Used wrong type at wrong setting.	●	●	●	●									
MEASUREMENT		Unplugged or electric failure.	●			●		●							
		Ingredient supplied on heating element.									●				
		Pan not properly into unit.								●					
		Kneading blade installed incorrectly.								●					
		Incorrect Menu selections was used.					●	●	●						
		Kneading rod installed in baking pan incorrectly.											●		
	Kneading rod should be removed.												●		

Measurement Adjustment:
According to the chart, first make the proper corrections for yeast; and if the loaf is still not acceptable, make adjustments to liquids, then dry ingredients.

Pan Alignment:
The pan should be level when it is properly placed into the unit. Check the space between the pan and the front and back walls; the front and back spaces should be equal.

Kneading Blade:
The wider side should face down and be pushed to the bottom of the baking pan.

Customer Service:
If you have any questions, please call our Customer Service Dept. at (213) 722-1700 or (800) 733-6270