

# AUTOMATIC HOME BAKERY COOK BOOK

**HB-B101**



**HITACHI**  
A World Leader in Technology



Every morning, noon or evening..... crisp and freshly baked bread.  
The mouth watering smell of golden brown, delicious fresh bread at the dining table —  
a regular loaf, raisin bread, dinner rolls, and much more.  
Crisp outside, soft and tender inside. Mmmm.  
Warm, freshly baked bread at every meal. Just imagine it.  
A luxury! Wake up every morning to the aroma of freshly baked bread.  
Imagine, warm bread with your favorite butter, margarine or jam.  
Even the children will notice that freshly baked bread tastes best.



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\* The shape of the bread when it comes out of the bread maker may not always be quite the same. This is because of slight variations in room temperature and the amount of ingredients used.



# BEFORE USING

With your home bread maker you can bake large, medium and small loaves, as well as a variety of different types of bread.

When you have become familiar with all of the various functions of the bread maker, you will be able to bake really delicious bread.

< Detailed information is provided in the INSTRUCTION MANUAL >

## Selecting the menu you want:

You can choose among 4 different baking menus: **BREAD**, **BREAD RAPID**, **MIX BREAD** and **DOUGH**.

### BREAD setting

This menu is for baking standard bread. You can also use it to bake bran bread and whole wheat bread.



### BREAD RAPID setting — shorter baking time

With this menu the time needed for the bread baking process is shortened by adding extra yeast.

\*The shape and color of the bread produced with this setting may be slightly different from that of bread produced with the BREAD setting.

### MIX BREAD setting — raisin bread, nut bread, etc.

This menu functions in the same way as the BREAD menu, except that you can add extra ingredients during baking (raisins-nuts, etc.).



### DOUGH setting

With this menu you can make the doughs for a wide variety of breads and buns, such as dinner rolls or French bread.



## The timer

The timer can be used with the BREAD menu. With it you can set the exact time that you want your bread to be ready. The timer can be set from 4 hours and 20 minutes up to 13 hours ahead.

\*If you want to add fresh milk, eggs, vegetables, etc. to the bread, you should not use the timer, as such ingredients could spoil during the standing time in the bread pan.

\*The timer cannot be used with the BREAD RAPID, MIX BREAD and DOUGH settings.

## LOCK function

If you press the LOCK button after pressing the START button, this blocks any other button from functioning even if pressed by mistake while baking is in process. This means that the bread maker is safe from inquisitive or mischievous children, and that you cannot make a mistake as a result of being distracted by a telephone call, for instance.

## BREAD COLOR button

This function allows you to influence the color of your bread: you can choose among "light", "medium" and "dark".

\*Increased addition of sugar and butter, or the addition of fresh milk, raisins, etc. can lead to darker bread.

\*The color of your bread may vary slightly, depending on the room temperature.



## IMPORTANT NOTICE

- **Compounding Ratio between Bread Flour and Water (or Milk) —**

The compounding ratio between bread flour and water (or milk) shall be kept at the volume of the instruction manual or the cook book.

In the case of putting an excessive volume of the bread flour into the bread pan compared with the volume of water (or milk), it will make some changes in the quality of the homemade bread, or it may cause malfunction due to the locking of the mixing blade.

- **Ingredients for Bread —**

The raisins, walnuts, vegetables, and other additional ingredients for bread shall be added at 4 (four) minutes before the kneading process is finished, it beeps 3(three) times to tell you to add these ingredients.

Remove the seeds, shells and other hard foreign objects from the ingredients.

In the case of putting the hard foreign objects, such as candy sugar, crystal sugar, frozen butter, ice and other solid ingredients into the bread pan, the fluorocarbon resin coating will be scratched.

## The amount of flour

The main ingredient of bread dough is bread flour (containing protein). You can also add all-purpose flour, wheat bran, whole wheat flour, etc. If any of these other ingredients are added, the amount of bread flour should be reduced correspondingly.

The amount of flour required are as follows:

|              |                             |
|--------------|-----------------------------|
| large bread  | = 3 cups (13.2 oz) of flour |
| medium bread | = 2 cups ( 8.8 oz) of flour |
| small bread  | = 1 cup ( 4.4 oz) of flour  |



## How to make delicious bread

- **Always use fresh ingredients —**

The fresher the ingredients, the tastier the bread! Above all, you should pay attention to the date of manufacture when buying flour and dry yeast. Always ask for fresh produce.

- **How to measure the ingredients accurately —**

Combination measuring spoon ((L), (M), (S) spoon) provided with the breadmaker.

(M) spoon can be used for measuring instead of teaspoon.

(L) spoon can be used for measuring instead of tablespoon.

Use: (S) spoon... for salt

(M) spoon... for dry yeast (tea spoon)

(L) spoon... for dry milk and sugar  
(tablespoon)

- **Add the dry yeast to the top center of the flour —**

You should only use dry yeast that does not need a preliminary fermentation period. When you add water and the other ingredients to the bread pan, always add the dry yeast last and place it centrally on top of the flour, so that it does not come into contact with the water.

- **If you use fresh milk instead of dry milk —**

A large spoonful of dry milk corresponds to 2.4 fl oz fresh milk. If you use fresh milk, therefore, the amount of water to be added must be reduced correspondingly.

- **Fresh milk and eggs improve the taste of your bread —**

If you use fresh milk instead of water and add an egg or two, your bread will taste even better. When you want to add eggs, first break the eggs into the measuring cup and then fill the cup up to the required measure with water or fresh milk.

## Cutting your bread (a small tip)

You will find that your bread is easier to cut, if you allow it to cool down enough to be picked up with your bare hands. Cut the bread with long backward and forward strokes of the knife; this is the trick of skillful bread slicing.



# THE BREAD BAKING PROCESS

## Baking process for the BREAD, BREAD RAPID and MIX BREAD menus:



### 1 BREAD setting (4 hours and 10 minutes)

Everything, from "pre-kneading" through "baking" to "finishing" and the cooling period before consumption, is automatically regulated.

- You can use the timer to set the time ahead that you want the bread to be ready. It can be set from 4 hours and 20 minutes up to 13 hours ahead.

### 2 BREAD RAPID setting (2 hours and 50 minutes)

Just as with the BREAD menu, everything is automatically regulated. The whole process, however, is considerably shorter.

- The timer cannot be used with this menu.

### 3 MIX BREAD setting (4 hours and 10 minutes)

Just as with the BREAD menu, everything is automatically regulated. In the middle of the kneading phase however (about 25 minutes after the START button has been pressed), a beeper sounds 5 times to tell you that it is time to add the extra ingredients such as raisins or nuts.

- The timer cannot be used with this menu.

## Baking process for the DOUGH menu:



### 1 The DOUGH setting

Everything from "pre-kneading" to "first rise" is regulated automatically. When "first rise" is complete, the beeper draws your attention by sounding three times.

- The timer cannot be used with this menu.

After the first rise, the dough is shaped by hand or kitchen tool and allowed to second rise, and the bread is then baked in a conventional oven according to recipe direction.

### [ Pre-knead, Knead ]

All the ingredients are kneaded together. The purpose of kneading is to form gluten.

### [ Rest ]

Resting makes the dough more elastic.

### [ First rise ]

The dough is kept at a temperature which easily activates the yeast.

The purpose is to achieve a matured dough.

### [ Gas squeeze out ]

The gas trapped in the dough is squeezed out to

make a better dough.

### [ Second rise ]

This is the final rising of the dough.

### [ Bake ]

The rising of the dough is completed and the dough is transformed into bread through the baking process.

### [ Finish ]

The bread is very hot after baking, so the bread maker cools it down automatically.

This removes moisture and makes a smooth crust.

# INGREDIENTS AND EQUIPMENT

## FLOUR:

Depending on its gluten content, flour is classed as bread flour or all-purpose flour.

Bread flour is most suitable for making bread. Depending on the type of bread desired, the bread flour can be mixed with all-purpose flour. In general, all-purpose flour is used to bake cakes.

\*Flour cannot withstand high temperatures and high humidity. It should be stored in a well ventilated place.

## DRY YEAST:

There are three sorts of yeast. Fresh yeast, dry yeast, and dry yeast that does not have to undergo preliminary fermentation. You should always use the latter with your household bread maker.

\*The fresher the yeast, the more potent it is. Left over yeast can best be kept in the refrigerator in a sealed container and should be used as soon as possible.

## FAT:

The fats with which we are concerned are butter and other baking fats (shortening). Fats prevent the bread from becoming hard during finishing. It remains soft and acquires its shine.

## SALT:

Salt stabilizes the gluten in the dough and binds it. It also prevents the dough from over-rising.

## SUGAR:

Sugar supports the fermentation process of the yeast, gives the bread taste and color, and keeps it soft.

## WATER:

Water gives the bread life; it is a very important ingredient. It combines with the flour to form gluten, and the success of the baking process is largely dependent upon it. For these reasons you should be careful to add exactly the right amount.

## MILK PRODUCTS:

Milk products such as dry milk and fresh milk are largely responsible for the shine and taste of the bread.

## EGGS:

The flavor and aroma of the bread can be improved by including eggs in the recipe. They also help to give the bread a soft texture.





# THE "BREAD" MENU

The home bakery knows all the tricks of bread making. Everything from kneading to finishing is automatic. All you have to do is to add ingredients and press the button. You can have a delicious fresh loaf of bread with a crisp golden crust texture in approximately 4 hours.



## BASIC BREAD

### • Ingredients

| Size        |                       | Large                         | Medium                        | Small                      |
|-------------|-----------------------|-------------------------------|-------------------------------|----------------------------|
| Water       |                       | 1 1/2 cups<br>(9.1 fl oz)     | 1 cup<br>(6.1 fl oz)          | 3/4 cup<br>(3.4 fl oz)     |
| Bread flour |                       | 3 cups<br>(13.2 oz)           | 2 cups<br>(8.8 oz)            | 1 cup<br>(4.4 oz)          |
| Salt        |                       | 1 1/2 teaspoons<br>(0.2 oz)   | 1 teaspoon<br>(0.15 oz)       | 3/4 teaspoon<br>(0.07 oz)  |
| Sugar       |                       | 3 tablespoons<br>(0.8 oz)     | 2 tablespoons<br>(0.5 oz)     | 1 tablespoon<br>(0.3 oz)   |
| Butter      |                       | 1 1/2 tablespoons<br>(0.8 oz) | 1 tablespoon<br>(0.5 oz)      | 3/4 tablespoon<br>(0.3 oz) |
| Dry milk    |                       | 1 1/2 tablespoons<br>(0.3 oz) | 1 tablespoon<br>(0.2 oz)      | 3/4 tablespoon<br>(0.1 oz) |
| Dry yeast   | "Bread" setting       | 1-1 1/2 teaspoons<br>(0.1 oz) | 1-1 1/2 teaspoons<br>(0.1 oz) | 1/2 teaspoon<br>(0.05 oz)  |
|             | "Bread-Rapid" setting | 2 teaspoons<br>(0.2 oz)       | 2 teaspoons<br>(0.2 oz)       | 1 teaspoon<br>(0.1 oz)     |



## METHOD



1

Install the mixing blade on the shaft inside the bread pan.



2

Pour water into the bread pan, add the flour, salt, sugar, butter, and dry milk; then, place the dry yeast on top of the dry flour — Do not mix.



3

Place the bread pan in the bread maker, close the lid, plug into the wall socket, and push the START button.



4

After the beeping stops, push the OFF button, open the lid, and pull the pan out by the handle. To remove the bread from the bread pan, shake upside down.

### TO ENSURE TASTY BREAD

★ Take the bread out of the pan, and place it on a wire rack to cool. When cooled, wrap in a plastic bag to prevent dryness.

① **When slicing —**  
Use a bread knife for best results.

② **When eating —**  
Enjoy it toasted, freshly sliced, or hot with butter or jelly.

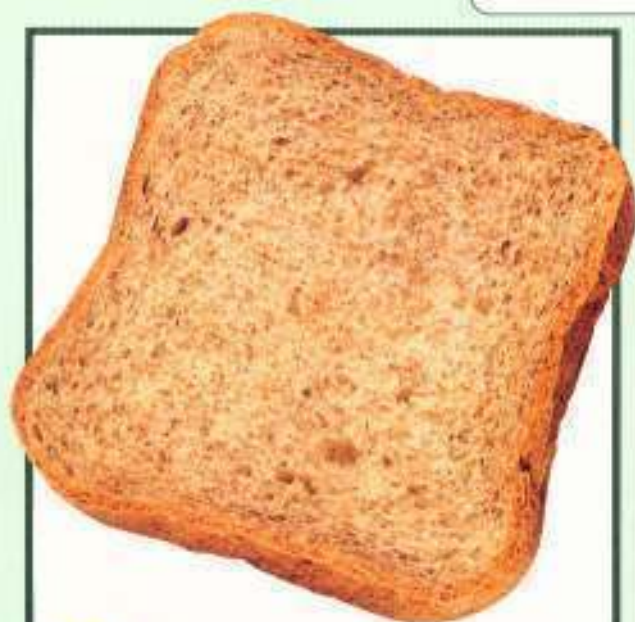
③ **When storing —**  
Keep wrapped bread in the freezer if storing for a long period.



# THE "BREAD" MENU

## WHEAT BRAN

Some wheat brans are cooked at low temperatures and some at high temperatures. Only the latter should be used for bread making. If you use wheat bran that cooks at low temperatures, the bread will not rise. If you only have low temperature wheat brans, fry them in a pan at 320°F until they brown slightly (about 10 minutes), then allow them to cool before they are used.



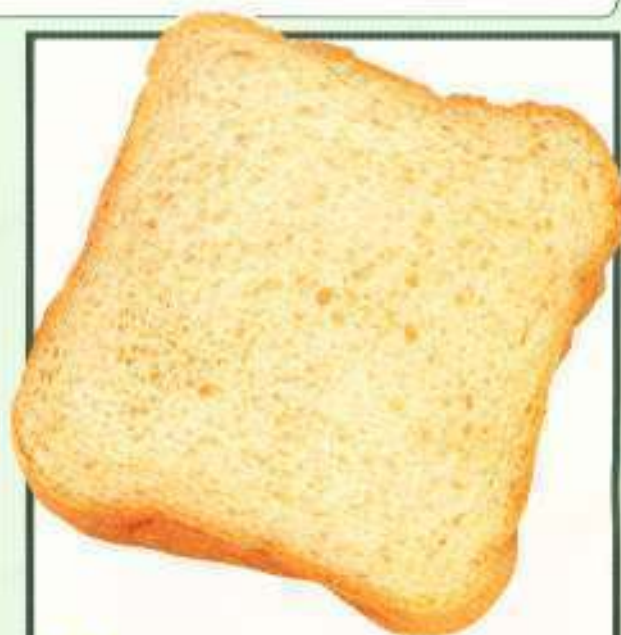
### BRAN BREAD

#### • Ingredients

| Size        | Large   | Medium                 | Small                 |
|-------------|---|------------------------|-----------------------|
| Water       | 1½ cups (9.1 fl oz)                           | ¾ cup (6.1 fl oz)      | ½ cup (3.4 fl oz)     |
| Bread flour | 2½ cups (11.6 oz)                             | 1½ cups (7.8 oz)       | ¾ cup (3.9 oz)        |
| Wheat bran  | ¾ cup (1.6 oz)                                | ½ cup (1.1 oz)         | ¼ cup (0.5 oz)        |
| Salt        | 1½ teaspoons (0.2 oz)                         | 1 teaspoon (0.15 oz)   | ¾ teaspoon (0.07 oz)  |
| Sugar       | 3 tablespoons (0.8 oz)                        | 2 tablespoons (0.5 oz) | 1 tablespoon (0.3 oz) |
| Butter      | 1½ tablespoons (0.6 oz)                       | 1 tablespoon (0.5 oz)  | ¾ tablespoon (0.3 oz) |
| Dry milk    | 1½ tablespoons (0.3 oz)                       | 1 tablespoon (0.2 oz)  | ¾ tablespoon (0.1 oz) |
| Dry yeast   | "Bread" setting<br>1 teaspoon (0.1 oz)        | 1 teaspoon (0.1 oz)    | ¾ teaspoon (0.05 oz)  |
|             | "Bread Rapid" setting<br>2 teaspoons (0.2 oz) | 2 teaspoons (0.2 oz)   | 1 teaspoon (0.1 oz)   |

#### ■ METHOD ■

- Put the ingredients in the bread pan for the basic bread recipes (page 8), then press the START button.



### WHOLE WHEAT BREAD

#### • Ingredients

| Size              | Large   | Medium                 | Small                 |
|-------------------|---|------------------------|-----------------------|
| Water             | 1½ cups (9.1 fl oz)                           | ¾ cup (6.1 fl oz)      | ½ cup (3.4 fl oz)     |
| Bread flour       | 2½ cups (11.6 oz)                             | 1½ cups (7.8 oz)       | ¾ cup (3.9 oz)        |
| Whole wheat flour | ¾ cup (1.6 oz)                                | ½ cup (1.1 oz)         | ¼ cup (0.5 oz)        |
| Salt              | 1½ teaspoons (0.2 oz)                         | 1 teaspoon (0.15 oz)   | ¾ teaspoon (0.07 oz)  |
| Sugar             | 3 tablespoons (0.8 oz)                        | 2 tablespoons (0.5 oz) | 1 tablespoon (0.3 oz) |
| Butter            | 1½ tablespoons (0.6 oz)                       | 1 tablespoon (0.5 oz)  | ¾ tablespoon (0.3 oz) |
| Dry milk          | 1½ tablespoons (0.3 oz)                       | 1 tablespoon (0.2 oz)  | ¾ tablespoon (0.1 oz) |
| Dry yeast         | "Bread" setting<br>1 teaspoon (0.1 oz)        | 1 teaspoon (0.1 oz)    | ¾ teaspoon (0.05 oz)  |
|                   | "Bread Rapid" setting<br>2 teaspoons (0.2 oz) | 2 teaspoons (0.2 oz)   | 1 teaspoon (0.1 oz)   |

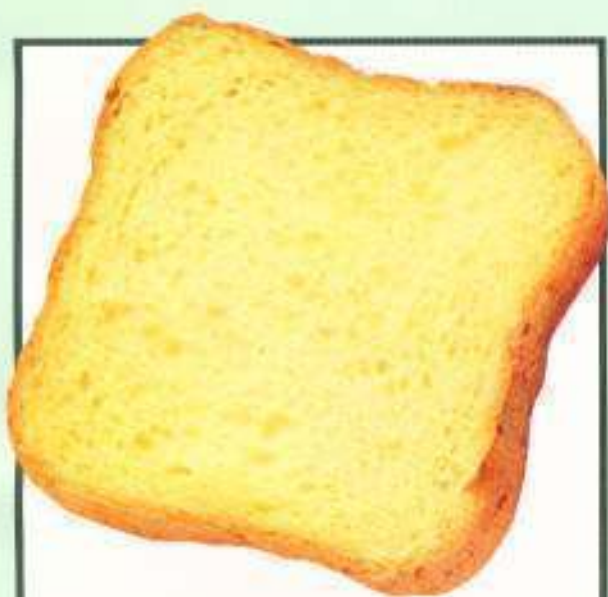
#### ■ METHOD ■

- Put the ingredients in the bread pan for the basic bread recipes (page 8), then press the START button.



## ADDING VEGETABLES AND CEREALS

If you add spinach, marrow (boiled and chopped), orange or lemon marmalade, you will be delighted by the color and natural taste of your bread. We also suggest that you try adding cornmeal or oatmeal. Both are rich in vitamins and minerals. They are healthy and good for you. Remember, keep the liquid and solids in proportion.



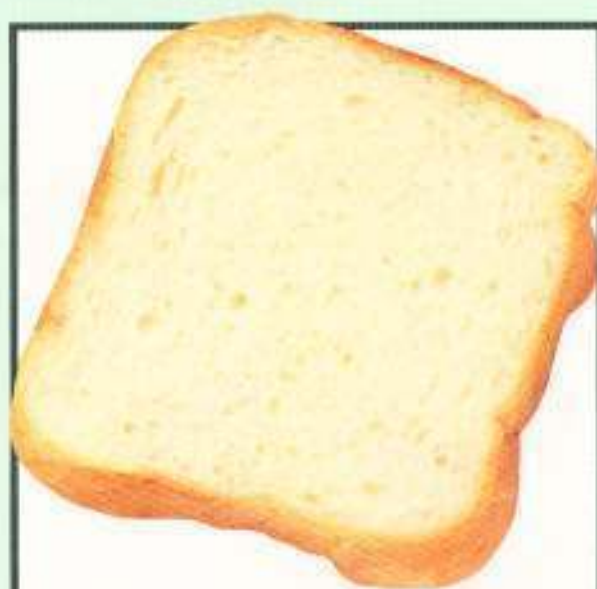
**CARROT BREAD**

### • Ingredients

| Size          | Large                                | Medium                        | Small                             |
|---------------|--------------------------------------|-------------------------------|-----------------------------------|
| Water         | $\frac{3}{4}$ cup (7.6 fl oz)        | $\frac{1}{2}$ cup (5.1 fl oz) | $\frac{1}{3}$ cup (2.7 fl oz)     |
| Bread flour   | 3 cups (13.2 oz)                     | 2 cups (8.8 oz)               | 1 cup (4.4 oz)                    |
| Grated Carrot | $\frac{1}{2}$ cup (2.1 oz)           | $\frac{1}{4}$ cup (1.4 oz)    | $\frac{1}{8}$ cup (0.7 oz)        |
| Salt          | 1 $\frac{1}{2}$ teaspoons (0.2 oz)   | 1 teaspoon (0.15 oz)          | $\frac{1}{2}$ teaspoon (0.07 oz)  |
| Sugar         | 3 tablespoons (0.8 oz)               | 2 tablespoons (0.5 oz)        | 1 tablespoon (0.3 oz)             |
| Butter        | 1 $\frac{1}{2}$ tablespoons (0.8 oz) | 1 tablespoon (0.5 oz)         | $\frac{1}{2}$ tablespoon (0.3 oz) |
| Dry milk      | 1 $\frac{1}{2}$ tablespoons (0.3 oz) | 1 tablespoon (0.2 oz)         | $\frac{1}{2}$ tablespoon (0.1 oz) |
| Dry yeast     | "Bread" setting                      | 1 teaspoon (0.1 oz)           | $\frac{1}{2}$ teaspoon (0.05 oz)  |
|               | "Bread Rapid" setting                | 2 teaspoons (0.2 oz)          | 1 teaspoon (0.1 oz)               |

### ■ METHOD ■

- Put the ingredients in the bread pan for the basic bread recipes (page 8), then press the START button.



**WHITE BREAD**

### • Ingredients

| Size        | Large                                | Medium                        | Small                             |
|-------------|--------------------------------------|-------------------------------|-----------------------------------|
| Water       | $\frac{3}{4}$ cup (4.6 fl oz)        | $\frac{1}{2}$ cup (3.0 fl oz) | $\frac{1}{3}$ cup (1.7 fl oz)     |
| Fresh milk  | $\frac{3}{4}$ cup (4.6 oz)           | $\frac{1}{2}$ cup (3.0 oz)    | $\frac{1}{3}$ cup (1.7 oz)        |
| Bread flour | 3 cups (13.2 oz)                     | 2 cups (8.8 oz)               | 1 cup (4.4 oz)                    |
| Salt        | 1 $\frac{1}{2}$ teaspoons (0.2 oz)   | 1 teaspoon (0.15 oz)          | $\frac{1}{2}$ teaspoon (0.07 oz)  |
| Sugar       | 3 tablespoons (0.8 oz)               | 2 tablespoons (0.5 oz)        | 1 tablespoon (0.3 oz)             |
| Butter      | 1 $\frac{1}{2}$ tablespoons (0.8 oz) | 1 tablespoon (0.5 oz)         | $\frac{1}{2}$ tablespoon (0.3 oz) |
| Dry yeast   | "Bread" setting                      | 1 teaspoon (0.1 oz)           | $\frac{1}{2}$ teaspoon (0.05 oz)  |
|             | "Bread Rapid" setting                | 2 teaspoons (0.2 oz)          | 1 teaspoon (0.1 oz)               |

### ■ METHOD ■

- Put the ingredients in the bread pan for the basic bread recipes (page 8), then press the START button.



# THE "MIX BREAD" MENU

Enjoy wholesome and delicious bread by adding dried fruit, nuts or mixed vegetables to the bread dough.



## RAISIN BREAD

### • Ingredients

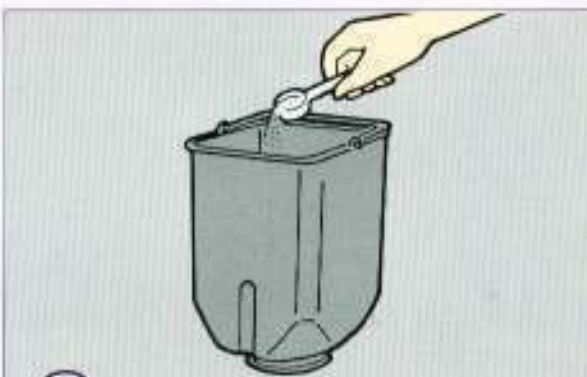
| Size        | Large                         | Medium                    | Small                      |
|-------------|-------------------------------|---------------------------|----------------------------|
| Water       | 1 1/2 cups<br>(9.1 fl oz)     | 1 cup<br>(6.1 fl oz)      | 3/4 cup<br>(3.4 fl oz)     |
| Bread flour | 3 cups<br>(13.2 oz)           | 2 cups<br>(8.8 oz)        | 1 cup<br>(4.4 oz)          |
| Salt        | 1 1/2 teaspoons<br>(0.2 oz)   | 1 teaspoon<br>(0.15 oz)   | 3/4 teaspoon<br>(0.07 oz)  |
| Sugar       | 3 tablespoons<br>(0.8 oz)     | 2 tablespoons<br>(0.5 oz) | 1 tablespoon<br>(0.3 oz)   |
| Butter      | 1 1/2 tablespoons<br>(0.8 oz) | 1 tablespoon<br>(0.5 oz)  | 3/4 tablespoon<br>(0.3 oz) |
| Dry milk    | 1 1/2 tablespoons<br>(0.3 oz) | 1 tablespoon<br>(0.2 oz)  | 3/4 tablespoon<br>(0.1 oz) |
| Dry yeast   | 1 1/2 teaspoons<br>(0.15 oz)  | 1 teaspoon<br>(0.10 oz)   | 3/4 teaspoon<br>(0.06 oz)  |
| Raisins     | 1/2 cup<br>(3.2 oz)           | 1/4 cup<br>(2.1 oz)       | 1/8 cup<br>(1.1 oz)        |



## METHOD



**1** Install the mixing blade on the shaft inside the bread pan.



**2** Place all ingredients except raisins in the bread pan.



**3** Place the bread pan in the bread maker, close the lid, plug into the wall socket, and push the START button.



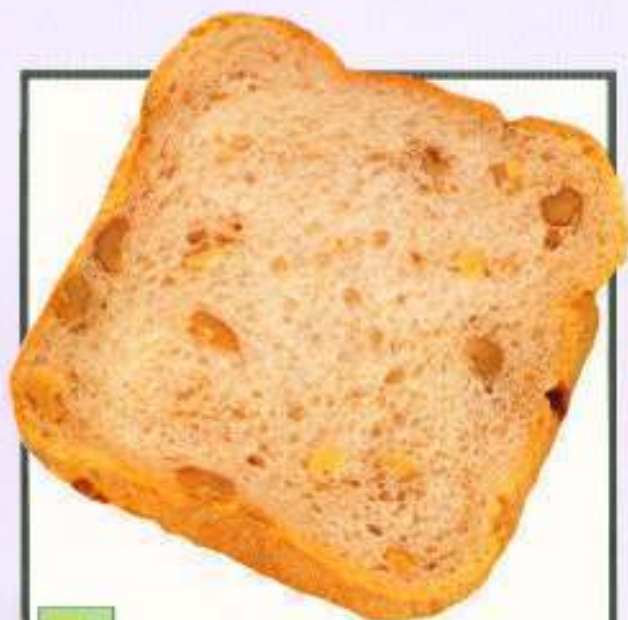
**4** When beeping starts during the kneading (about 25 min. after start), sprinkle in the raisins.



**5** After the final beeping stops, push the OFF button, open the lid, and pull the pan out by the handle. To remove the bread from the bread pan, shake upside down.



# THE "MIX BREAD" MENU



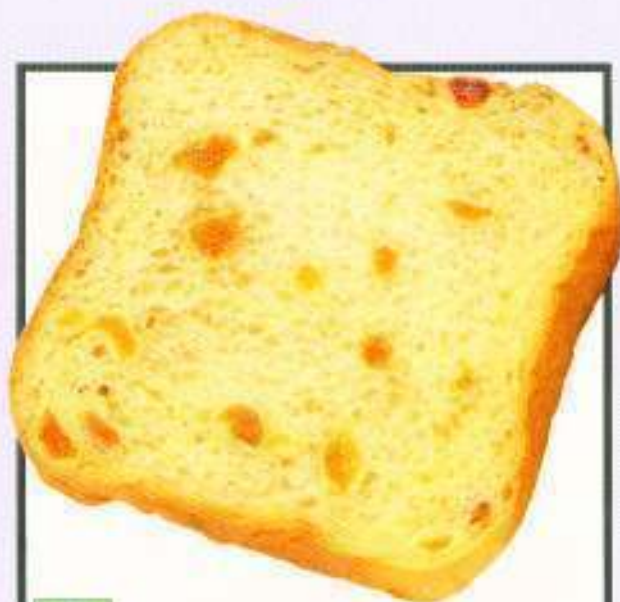
**WALNUT BREAD**

## • Ingredients

| Size              | Large                      | Medium                    | Small                    |
|-------------------|----------------------------|---------------------------|--------------------------|
| Water             | 1½ cups<br>(9.1 fl oz)     | ¾ cup<br>(6.1 fl oz)      | ¾ cup<br>(3.4 fl oz)     |
| Bread flour       | 3 cups<br>(13.2 oz)        | 2 cups<br>(8.8 oz)        | 1 cup<br>(4.4 oz)        |
| Salt              | 1½ teaspoons<br>(0.2 oz)   | 1 teaspoon<br>(0.15 oz)   | ½ teaspoon<br>(0.07 oz)  |
| Sugar             | 3 tablespoons<br>(0.8 oz)  | 2 tablespoons<br>(0.5 oz) | 1 tablespoon<br>(0.3 oz) |
| Butter            | 1½ tablespoons<br>(0.8 oz) | 1 tablespoon<br>(0.5 oz)  | ½ tablespoon<br>(0.3 oz) |
| Dry milk          | 1½ tablespoons<br>(0.3 oz) | 1 tablespoon<br>(0.2 oz)  | ½ tablespoon<br>(0.1 oz) |
| Dry yeast         | 1½ teaspoons<br>(0.15 oz)  | 1 teaspoon<br>(0.1 oz)    | ½ teaspoon<br>(0.05 oz)  |
| Walnuts (crushed) | 2.6 oz                     | 1.8 oz                    | 0.9 oz                   |

## ■ METHOD ■

- Put the ingredients in the same method as the raisin bread (page 12), select the MIX BREAD by MENU button and press the START button.
- Put in the walnuts when beeping sounds during kneading.



**APRICOT BREAD**

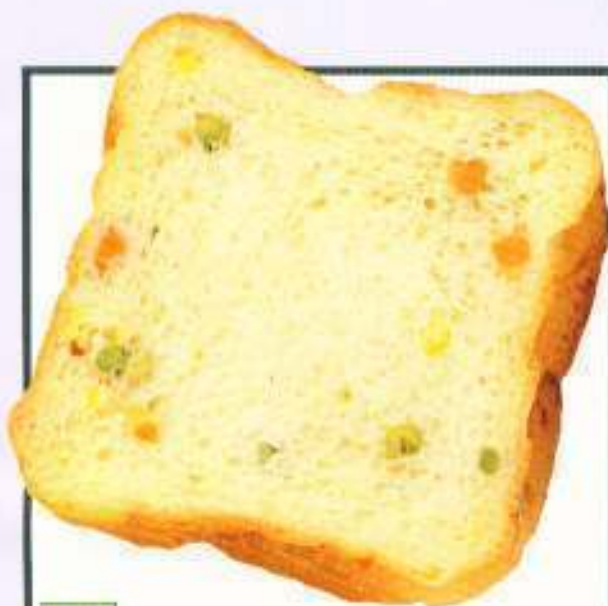
## • Ingredients

| Size              | Large                      | Medium                    | Small                    |
|-------------------|----------------------------|---------------------------|--------------------------|
| Water             | 1½ cups<br>(9.1 fl oz)     | ¾ cup<br>(6.1 fl oz)      | ¾ cup<br>(3.4 fl oz)     |
| Bread flour       | 3 cups<br>(13.2 oz)        | 2 cups<br>(8.8 oz)        | 1 cup<br>(4.4 oz)        |
| Salt              | 1½ teaspoons<br>(0.2 oz)   | 1 teaspoon<br>(0.15 oz)   | ½ teaspoon<br>(0.07 oz)  |
| Sugar             | 3 tablespoons<br>(0.8 oz)  | 2 tablespoons<br>(0.5 oz) | 1 tablespoon<br>(0.3 oz) |
| Butter            | 1½ tablespoons<br>(0.8 oz) | 1 tablespoon<br>(0.5 oz)  | ½ tablespoon<br>(0.3 oz) |
| Dry milk          | 1½ tablespoons<br>(0.3 oz) | 1 tablespoon<br>(0.2 oz)  | ½ tablespoon<br>(0.1 oz) |
| Dry yeast         | 1½ teaspoons<br>(0.15 oz)  | 1 teaspoon<br>(0.1 oz)    | ½ teaspoon<br>(0.05 oz)  |
| Apricot (chopped) | 2.6 oz                     | 1.8 oz                    | 0.9 oz                   |

## ■ METHOD ■

- Put the ingredients in the same method as the raisin bread (page 12), select the MIX BREAD by MENU button and press the START button.
- Put in the apricots when beeping sounds during kneading.





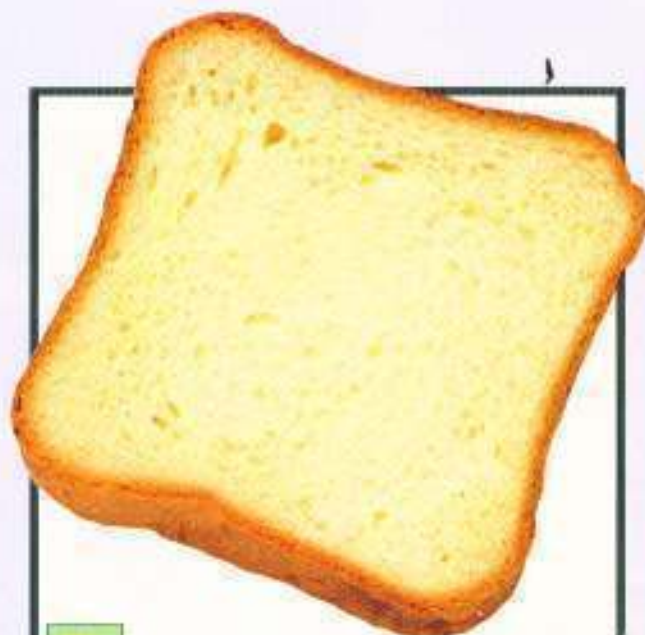
## MIXED VEGETABLE BREAD

### • Ingredients

| Size                                   | Large                      | Medium                    | Small                    |
|--|----------------------------|---------------------------|--------------------------|
| Water                                  | 1½ cups<br>(9.1 fl oz)     | ¾ cup<br>(6.1 fl oz)      | ¾ cup<br>(3.4 fl oz)     |
| Bread flour                            | 3 cups<br>(13.2 oz)        | 2 cups<br>(8.8 oz)        | 1 cup<br>(4.4 oz)        |
| Salt                                   | 1½ teaspoons<br>(0.2 oz)   | 1 teaspoon<br>(0.15 oz)   | ½ teaspoon<br>(0.07 oz)  |
| Sugar                                  | 3 tablespoons<br>(0.8 oz)  | 2 tablespoons<br>(0.5 oz) | 1 tablespoon<br>(0.3 oz) |
| Butter                                 | 1½ tablespoons<br>(0.8 oz) | 1 tablespoon<br>(0.5 oz)  | ½ tablespoon<br>(0.3 oz) |
| Dry milk                               | 1½ tablespoons<br>(0.3 oz) | 1 tablespoon<br>(0.2 oz)  | ½ tablespoon<br>(0.1 oz) |
| Dry yeast                              | 1½ teaspoons<br>(0.15 oz)  | 1 teaspoon<br>(0.1 oz)    | ½ teaspoon<br>(0.05 oz)  |
| Mix vegetables<br>(thawed and drained) | 2.6 oz                     | 1.8 oz                    | 0.9 oz                   |

### ■ METHOD ■

- Put the ingredients in the same method as the raisin bread (page 12), select the MIX BREAD by MENU button and press the START button.
- Put in the mix vegetables when beeping sounds during kneading.



## EGG BREAD

### • Ingredients

| Size        | Large                      | Medium                     | Small                      |
|-------------|----------------------------|----------------------------|----------------------------|
| Milk        | ¾ cup<br>(5.8 fl oz)       | ¾ cup<br>(3.7 fl oz)       | ¾ cup<br>(2.4 fl oz)       |
| Egg         | 1½                         | 1                          | ½                          |
| Bread flour | 3 cups<br>(13.2 oz)        | 2 cups<br>(8.8 oz)         | 1 cup<br>(4.4 oz)          |
| Salt        | 1½ teaspoons<br>(0.2 oz)   | 1 teaspoon<br>(0.15 oz)    | ½ teaspoon<br>(0.07 oz)    |
| Sugar       | 4½ tablespoons<br>(1.1 oz) | 3 tablespoons<br>(0.8 oz)  | 1½ tablespoons<br>(0.4 oz) |
| Butter      | 3 tablespoons<br>(1.6 oz)  | 2½ tablespoons<br>(1.1 oz) | 1 tablespoon<br>(0.5 oz)   |
| Dry yeast   | 1½ teaspoons<br>(0.15 oz)  | 1 teaspoon<br>(0.1 oz)     | ½ teaspoon<br>(0.05 oz)    |

### ■ METHOD ■

- Put the ingredients in the same method as the raisin bread (page 12), select the MIX BREAD by MENU button and press the START button.
- In the case of the egg bread, beeping during kneading should be ignored.



# THE "DOUGH" MENU

Shape in your favorite way and bake.



## DINNER ROLLS

### • Ingredients (Makes 12 rolls)

|  |                     |             |
|--|---------------------|-------------|
| Water  | ..... ½ cup         | (4.4 fl oz) |
| Egg  | ..... ½             |             |
| Bread flour  | ..... 2 cups        | (8.8 oz)    |
| Salt   | ..... 1 teaspoon    | (0.15 oz)   |
| Sugar  | ..... 4 tablespoons | (1 oz)      |
| Butter   | ..... 4 tablespoons | (1.8 oz)    |
| Dry milk   | ..... 2 tablespoons | (0.4 oz)    |
| Dry yeast  | ..... 1 teaspoon    | (0.1 oz)    |
| ½ egg, beaten and mixed with water, if desired, for brushing on top. |                     |             |



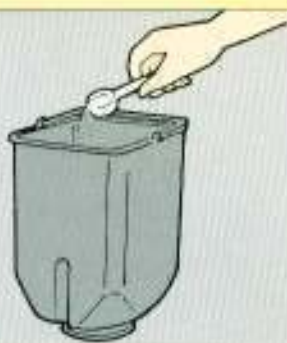
## METHOD

1



Install the mixing blade on the shaft inside the bread pan.

2



Put in water and egg; next put in the other ingredients, and put dry yeast on the top of the flour.

3



Place the bread pan in the bread maker, close the lid and select "DOUGH" by Menu button, and press the START button. Snap pan in firm.

4



When the beeper sounds, place the dough on a board and push it evenly to squeeze out gas.

5



Divide into 12 balls.

6



Cover with a damp dishcloth and let rest for 20 minutes.

7



Roll each ball into a wedge shape. Starting with the widest side, roll up the wedge loosely towards the point.

8



Place on a greased baking pan with the point downwards. Spray with water lightly. Let rise until almost doubled in size. (30 to 40 minutes).

9



Brush rolls with beaten egg. Bake in 350°F oven for 10 to 15 minutes. Remove from baking pan, serve warm.

# THE "DOUGH" MENU



## DOUGHNUT

### • Ingredients (Makes 16)

Use the Dinner Roll dough (p. 15)  
For topping use (as per your proper amount):  
Semi-sweet chocolate (melted)  
Peanut butter (melted)  
Crushed Almonds  
Coconuts  
Sugar  
Whipped cream

### ■ METHOD ■

- 1 Make the dough according to the dinner roll recipe, following steps 1 through 4 on page 16.
- 2 Divide the dough into 16 balls, cover with a damp dishcloth and let rest for 20 minutes.
- 3 Shape in your favorite way.
- 4 Let rise on the baking pan with flour for 30 to 40 minutes.

- 5 Deep fry the doughnuts in hot oil (340°F) until golden brown.  
Decorate with ingredients

### Shaping Tips

#### • Ring

Stretch the dough and cut out doughnuts with doughnut cutter.



#### • Twist

Make the dough into like strings and twist.



• Shape each ball into a rope and make cuts in it as illustrated.



• Twist and make a ring.







## BRIOCHE

### • Ingredients (Makes 12–18)

|   |               |             |
|---|---------------|-------------|
| Water   | 1/3 cup       | (2.7 fl oz) |
| Egg yolks   | 3             |             |
| Bread flour   | 2 cups        | (8.8 oz)    |
| Salt  | 1 teaspoon    | (0.15 oz)   |
| Sugar   | 4 tablespoons | (1 oz)      |
| Butter  | 6 tablespoons | (3.2 oz)    |
| Dry milk  | 2 tablespoons | (0.4 oz)    |
| Vanilla essence   | a little      |             |
| Dry yeast   | 2 teaspoons   | (0.2 oz)    |
| 1/2 egg beaten and mixed with water, if desired, for brushing on top. |               |             |

### ■ METHOD ■

- 1 Make the dough according to the dinner roll recipe, following steps 1 through 4 on page 16.
- 2 Divide the dough into 12 or 18 balls. Divide each ball into 1 large and 1 small ball. Let rest for 20 minutes.

- 3 Place each large ball on a greased brioche cup.

Place the small ball on each large ball.

- 4 Place each cup on a baking pan, and spray water lightly on rolls.

Let rise for 30 to 40 minutes or until doubled in size.

- 5 Brush rolls with the beaten egg. Bake in 350°F oven for 10 to 15 minutes.

Pat on flour with one finger and press a depression into the center.



## THE "DOUGH" MENU



### PETIT BREAD

#### • Ingredients (Makes 12)

|   |               |             |
|---|---------------|-------------|
| Water   | ¾ cup         | (6.1 fl oz) |
| Bread flour   | 2 cups        | (8.8 oz)    |
| Salt  | 1 teaspoon    | (0.15 oz)   |
| Sugar   | 2 tablespoons | (0.5 oz)    |
| Butter  | 1 tablespoon  | (0.5 oz)    |
| Dry milk  | 1 tablespoon  | (0.2 oz)    |
| Dry yeast   | 1 teaspoon    | (0.1 oz)    |
| ½ egg beaten and mixed with water, if desired, for brushing on top. |               |             |

#### ■ METHOD ■

- 1 Make the dough according to the dinner roll recipe, following steps 1 through 4 on page 16.
- 2 Divide the dough into 12 balls. Let rest for 20 minutes.

- 3 Roll and shape as illustrated. With a sharp knife, make cuts in dough.



- 4 Place on a greased baking pan. Spray lightly with water, then let rise for 30 to 40 minutes or until doubled in size.
- 5 Brush with beaten egg, and bake in 350°F oven for 10 to 15 minutes.





## PIZZA

### • Ingredients (Makes 6)

Use the ingredients for the Petit Bread recipe:  
(p. 19)

|                      |           |                 |
|----------------------|-----------|-----------------|
| Pizza sauce          | 3/4 cup   | (5.1–6.7 fl oz) |
| Sliced onions        | 1         |                 |
| Chopped bacon or ham | 6 slices  |                 |
| Salami               | 24 slices | (3.5 oz)        |
| Cheese               | 3 cups    | (10.6 oz)       |

### ■ METHOD ■

- 1 Make the dough according to the dinner roll recipe, following steps 1 through 4 on page 16.  
When it beeps, place the dough on a board and push it evenly to squeeze out the gas. Put the dough into a bowl and cover with a damp dishcloth.  
Let rest for 20 minutes.

- 2 Divide the dough into 6 balls.  
Roll out the doughs with shaping a circle. Place the dough on a baking pan and prick with a fork.
- 3 Brush each dough with pizza sauce.  
Sprinkle with cheese.  
Top with your favorite topping, such as sliced onions, pimentos, chopped bacon and salami.
- 4 Bake in 360°F oven for 15 to 20 minutes or until it turns golden.

# THE "DOUGH" MENU



## BAKED ANIMAL SHAPES

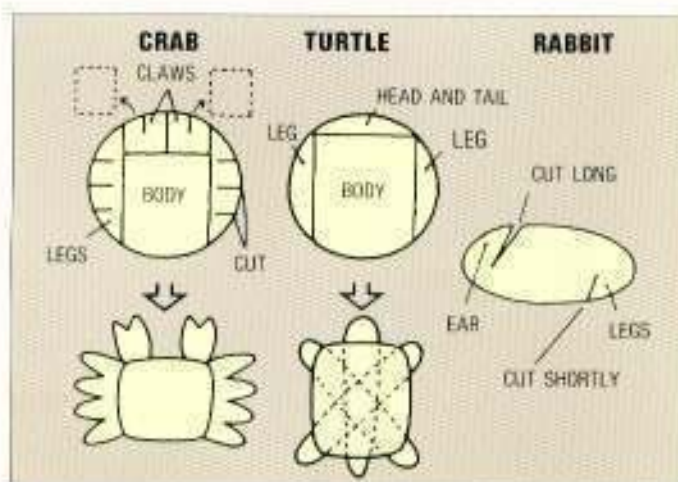
### • Ingredients (Makes 8)

|  |                     |               |
|--|---------------------|---------------|
| Water  | ..... ½ cup         | (4.7 fl oz)   |
| Egg yolks  | ..... ½             | (medium size) |
| Bread flour  | ..... 2 cups        | (8.8 oz)      |
| Salt   | ..... 1 teaspoon    | (0.15 oz)     |
| Sugar  | ..... 4 tablespoons | (1 oz)        |
| Butter   | ..... 4 tablespoons | (1.4 oz)      |
| Dry yeast  | ..... 2 teaspoons   | (0.2 oz)      |
| ½ egg beaten and mixed with water, if desired,<br>for brushing on top. |                     |               |
| Nuts, raisins, etc. for decoration.                                    |                     |               |



## METHOD

- 1 Make the dough according to the dinner roll recipe, following steps 1 through 4 on page 16.
- 2 Divide the dough into 8 balls cover with a damp dishcloth and let rest for 20 minutes.
- 3 Make the dough into animal shapes. Use raisins and nuts for the eyes, mouth, etc. Place on a greased baking pan. Spray with water lightly. Let rise for 30 to 40 minutes or until doubled in size.
- 4 Brush with beaten egg. Bake in 350°F oven for 10 to 15 minutes.



# THE "DOUGH" MENU



## FRENCH BREAD

### • Ingredients

|                   |                                |             |
|-------------------|--------------------------------|-------------|
| Water             | ..... $\frac{2}{3}$ cup        | (5.4 fl oz) |
| All-purpose flour | ..... 2 cups                   | (8.8 oz)    |
| Salt              | ..... 1 teaspoon               | (0.15 oz)   |
| Dry yeast         | ..... $1\frac{1}{2}$ teaspoons | (0.16 oz)   |
| Poppy seeds       | ..... small portion            |             |



## METHOD



1

Make the dough according to dinner roll recipe, following steps 1 through 4 on page 16.



2

When it beeps, place the dough on a board. Divide into 2 pieces and divide one half into 2 pieces as illustrated.



3

Make 1 large ball and 2 small balls. Cover with wet dishcloth.



4

Roll a large ball into a cylindrical shape. Shape the 2 small balls.



5

Carefully place on a floured baking pan, and spray water lightly on dough. Let rest for 30 to 40 minutes.



6

Make cuts with a sharp knife and spray water on them lightly.



7

Sprinkle with poppy seeds. Bake in 410°F oven for 30 to 40 minutes.

# THE "DOUGH" MENU



## CROISSANTS

### • Ingredients (Make 12 rolls)

|   |                     |            |
|---|---------------------|------------|
| Water   | ..... ¾ cup         | (6.1 floz) |
| All-purpose flour   | ..... 2 cups        | (8.8 oz)   |
| Salt  | ..... ½ teaspoon    | (0.07 oz)  |
| Sugar   | ..... 2 tablespoons | (0.5 oz)   |
| Butter  | ..... 2 tablespoons | (1.1 oz)   |
| Dry milk  | ..... 1 tablespoon  | (0.2 oz)   |
| Dry yeast   | ..... 2 teaspoons   | (0.2 oz)   |
| Chilled butter (Sliced thin)  | ¾ cup               | (4.9 oz)   |
| 2 eggs beaten and mixed with water, if desired,<br>for brushing on top. |                     |            |



## ■ METHOD ■

**1**



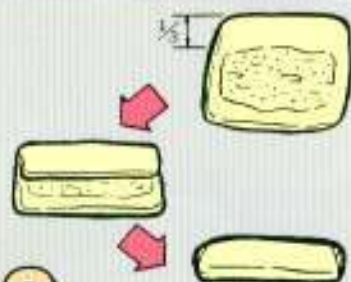
Make the dough according to the dinner roll recipe, following steps 1 through 4 on page 16.

**2**



When it beeps, place the dough on a board and push it evenly to squeeze out gas. Put the dough into a bowl and cover with plastic wrap. Place in a refrigerator for 30 minutes.

**3**



Roll into an 8 x 12 inch rectangle, and put butter on half of dough. Fold over the un-buttered third, then into three fold.

**4**



Seal edges. Stick a skewer into the dough to squeeze out gas. Wrap in a plastic bag and place in a refrigerator for 1 hour.

**5**



Roll the dough into a rectangle again and fold into thirds. Place in the refrigerator for 15 to 20 minutes. Fold and roll twice more.

**6**



Roll the dough into an 8 x 18 inch rectangle. Cut diagonally to make the 12 equal triangles. Cut off uneven edges on the side.

**7**



Roll up each triangle loosely, starting from the side opposite the point.

**8**



Place on a greased baking pan, spray water lightly on rolls. Let rise for 30 to 50 minutes or until nearly doubled in size.

**9**



Brush beaten egg over rolls. Bake in 390°F oven for 10 to 15 minutes or until it turns golden.



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