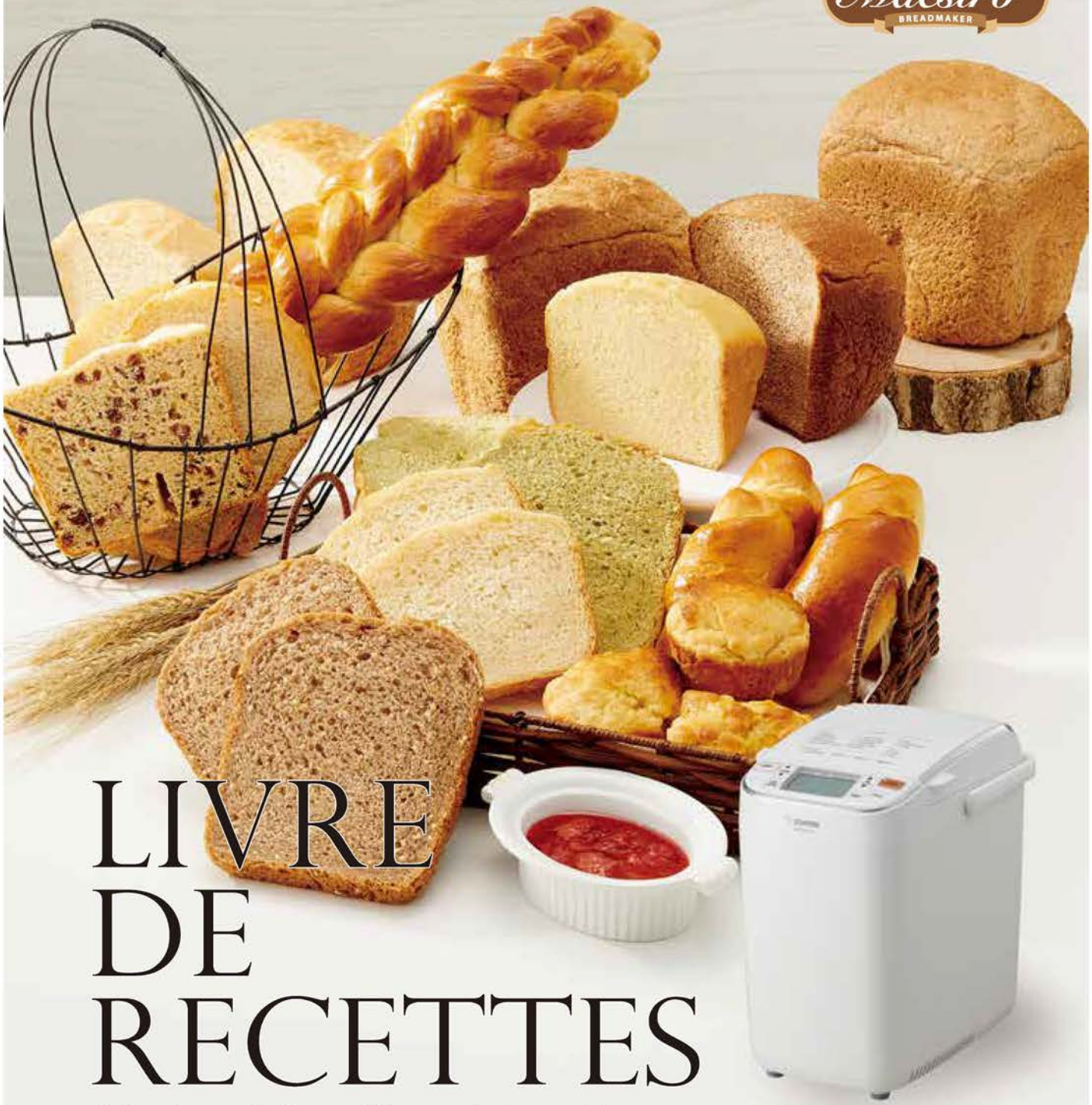
ZOJIRUSHI

BB-SSC10

RECIPE BOOK

Home Bakery Maestro® Breadmaker



LIVRE DE RECETTES

Machine à Pain *Home Bakery Maestro®*

ZOJIRUSHI CORPORATION

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ABOUT THE ICONS

COURSE 1 **WHITE**

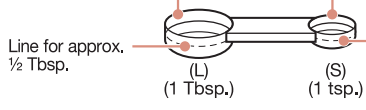
When preparing recipes from this Recipe Book, use COURSE to select the appropriate course.

If the following icons are displayed in a recipe:

- TIMER — Timer function CANNOT be used.
- AUTO ADD — Auto Add function CAN be used.
- AUTO ADD — Auto Add function CANNOT be used.
- CRUST CONTROL — The color of the bread crust can be changed using the CRUST CONTROL button. (MEDIUM/DARK)

◎"1 Tbsp." means 1 tablespoon of an ingredient filled to the brim of the supplied Measuring Spoon (L) and then leveled off. "1 tsp." means 1 teaspoon of an ingredient filled to the brim of the supplied Measuring Spoon (S) and then leveled off.

The tablespoon measures approx. 14mL	Dry Milk	Approx. 4g
	Sugar	Approx. 12g
The teaspoon measures approx. 4.5mL	Dry Yeast	Approx. 3g
	Salt	Approx. 5g



◎The photos in this Recipe Book are serving suggestions.

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À PROPOS DES ICÔNES

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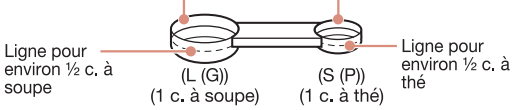
Lorsque vous préparez des recettes de ce Livre de recettes, utilisez COURSE pour sélectionner le programme adéquat.

Si les icônes suivantes s'affichent dans une recette :

- TIMER — La fonction de minuterie NE PEUT être utilisée.
- AUTO ADD — La fonction d'ajout automatique PEUT être utilisée.
- AUTO ADD — La fonction d'ajout automatique NE PEUT être utilisée.
- CRUST CONTROL — La couleur de la croûte du pain peut être modifiée avec le bouton CRUST CONTROL (CONTRÔLE DE LA CROÛTE). (MEDIUM/DARK (MOYENNE/FONCÉE))

◎« 1 c. à soupe » signifie la cuiller à mesurer fournie remplie d'un ingrédient à ras bord du côté (L (G)), puis nivelée. « 1 c. à thé » signifie la cuiller à mesurer fournie remplie d'un ingrédient à ras bord du côté (S (P)), puis nivelée.

La cuiller à soupe sert à mesurer environ 14 mL.	Lait sec	Environ 4 g
	Sucre	Environ 12 g
La cuiller à thé sert à mesurer environ 4,5 mL.	Levure sèche	Environ 3 g
	Sel	Environ 5 g



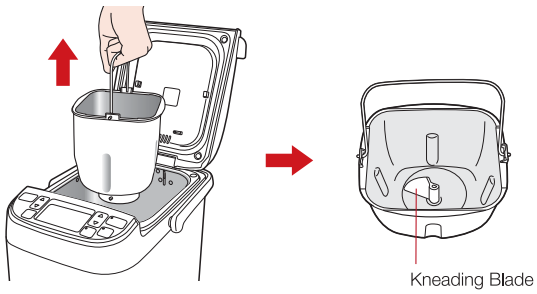
◎Les photos de ce Livre de recettes sont des suggestions de présentation.

BEFORE GETTING STARTED...

Refer to your Operating Instructions for details on use and maintenance of the product.

BREAD ~How to make Basic Bread~

1 Remove the Baking Pan from the Main Body and attach the Kneading Blade to the Rotating Shaft in the Baking Pan.



2 Add the ingredients to the Baking Pan.

◎The ingredients and the order to add them to the Baking Pan differ depending on the recipe.

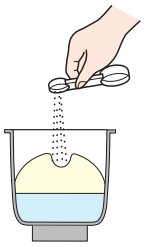


Add in this order

- Water (liquids)
- Flour
- Sugar
- Dry Milk
- Salt
- Butter

3 Add the dry yeast.

◎Do not allow the yeast to come into contact with water or any liquid.



4 Set the Baking Pan into the Main Body, select the desired course, and press START.



Auto Add Function

When using the Auto Add Function, place the extra ingredients into the Auto Add Dispenser (see approved ingredients in the box below), and attach it to the Lid.

Ingredients That CAN Be Placed in the Auto Add Dispenser (Auto Add Function)

◎**Ingredients that are dry and do not melt easily.**
Dried fruit (raisins, prunes, etc.), nuts (walnuts, cashew nuts, etc.), seeds (sunflower seeds, etc.)

Ingredients That CANNOT Be Put in the Auto Add Dispenser (Ingredients to Be Added Manually)

◎**Moist and sticky ingredients** (fresh fruits, alcohol-soaked fruits, etc.)
◎**Ingredients that melt easily** (cheese, chocolate, etc.)
◎**Small ingredients** (sesame seeds, etc. → Place small ingredients in the Baking Pan with the flour.)

Adding Extra Ingredients Manually (When the Auto Add Function cannot be used)

During the KNEAD cycle, the product will beep to alert you to add extra ingredients, and "**ADD**" will blink on the Display. Open the Lid and add the extra ingredients to the dough. (The timing of the add beep to add extra ingredients differs depending on the course.)

How to Measure Ingredients

Measure ingredients using a kitchen scale.



◎**A kitchen scale measures ingredients accurately for better baking results.**

◎**We recommend using a digital scale (that measures in 0.1g increments).**

Follow the recipes in the supplied Recipe Book as much as possible. Results may not be satisfactory if you deviate from the prescribed ingredients and their amount.

If you do not have a kitchen scale:

For measuring liquids (such as water):

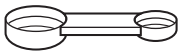
Use the supplied Liquid Measuring Cup.



(Supplied Liquid Measuring Cup)

For measuring small amounts:

Use the supplied Measuring Spoon.
(Can be used for both liquids and dry ingredients.)



(Supplied Measuring Spoon)

For measuring dry ingredients (such as flour):

Use a nested measuring cup. (1 cup = 240mL)



(Nested measuring cups are not supplied)

Do not measure dry ingredients using the supplied Liquid Measuring Cup.



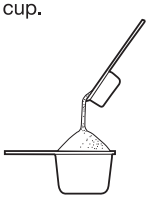
Do not measure dry ingredients using measuring cups with lines.



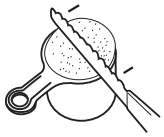
TIPS

When measuring dry ingredients in a nested measuring cup (not supplied):

① Loosely fill the measuring cup.



② Level off with the back of a knife, etc.



Do not tap.



Do not shake.

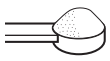


Do not scoop directly with the measuring cup.

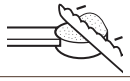


When using the supplied Measuring Spoon:

① Scoop a heaping spoonful.



② Level off with the back of a knife, etc.



◎If the bread does not bake correctly, refer to P. 39-40 in the Operating Instructions.

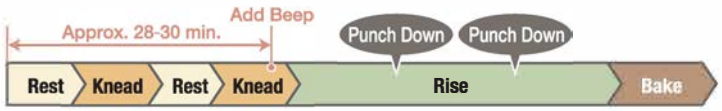
BREAD





COURSE 1 **WHITE**

CRUST CONTROL



Crust Color	Time Required
MEDIUM	3:35
DARK	3:45

1 Basic White Bread

COURSE 1 WHITE		
180g (Approx. 180mL)	3/4 cup	Water
260g	2 cups	Bread Flour
18g	1-1/2 Tbsp.	Sugar
6g	1-1/2 Tbsp.	Dry Milk
5g	1 tsp.	Salt
14g	1 Tbsp.	Unsalted Butter
3g	1 tsp.	Active Dry Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

2 Sweet Hawaiian Bread

COURSE 1 WHITE		TIMER
160g (Approx. 160mL)	2/3 cup	Pineapple Juice (store-bought)
50g	1	Large Egg (beaten)
20g	1 Tbsp.	Honey
260g	2 cups	Bread Flour
18g	2 Tbsp.	Potato Starch
24g	2 Tbsp.	Sugar
6g	1-1/2 Tbsp.	Dry Milk
5g	1 tsp.	Salt
28g	2 Tbsp.	Unsalted Butter
3g	1 tsp.	Active Dry Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

NOTE

Depending on the percentage of fruit juice in the pineapple juice you use, large holes may form in the bread.
Do not use fresh-squeezed pineapple juice.

3 Walnut Bread

COURSE 1 WHITE		AUTO ADD
160g (Approx. 160mL)	2/3 cup	Water
260g	2 cups	Bread Flour
24g	2 Tbsp.	Sugar
5g	1 tsp.	Salt
14g	1 Tbsp.	Unsalted Butter
3g	1 tsp.	Active Dry Yeast
Extra Ingredients		
55g	1/2 cup	Walnuts



How to Prepare

1. Cut the walnuts for Extra Ingredients into 1/4" (approx. 6mm) pieces, and place them into the Auto Add Dispenser. Attach the Auto Add Dispenser to the Lid.
2. Add the ingredients except Step 1 to the Baking Pan in the order listed.
3. Press the COURSE button to select the Course No. and press the START button.



4 Raisin Bread

COURSE 1 WHITE		AUTO ADD
180g (Approx. 180mL)	3/4 cup	Water
260g	2 cups	Bread Flour
18g	1-1/2 Tbsp.	Sugar
6g	1-1/2 Tbsp.	Dry Milk
5g	1 tsp.	Salt
14g	1 Tbsp.	Unsalted Butter
1g	1/2 tsp.	Cinnamon
3g	1 tsp.	Active Dry Yeast
Extra Ingredients		
70g	1/2 cup	Raisins

How to Prepare

1. Break the raisins for Extra Ingredients apart into a bowl.
2. Add a small amount of bread flour (not listed in ingredients) to evenly coat the ingredients from Step 1.
   ◎Thoroughly coat all surfaces of the raisins with flour.
3. Place the ingredients from Step 2 into the Auto Add Dispenser and attach it to the Lid.
4. Add the ingredients except Step 3 to the Baking Pan in the order listed.
5. Press the COURSE button to select the Course No. and press the START button.

5 Cheese 'n' Onion Bread

COURSE 1 WHITE		TIMER	AUTO ADD
134g (Approx. 134mL)	1/2 cup + 1 Tbsp.	Water	
260g	2 cups	Bread Flour	
18g	1-1/2 Tbsp.	Sugar	
5g	1 tsp.	Salt	
14g	1 Tbsp.	Unsalted Butter	
3g	1 tsp.	Active Dry Yeast	
Extra Ingredients			
36g	6 Tbsp.	Cheese (shredded)	
21g	3 Tbsp.	Red Onion (finely chopped)	

How to Prepare

1. Add the ingredients except Extra Ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.
3. When the add beep sounds, add Extra Ingredients to the dough.

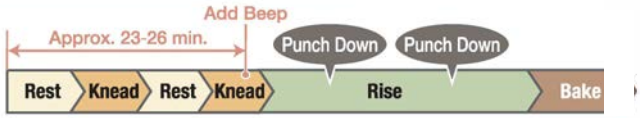
6 Matcha Green Tea Bread

COURSE 1 WHITE		
180g (Approx. 180mL)	3/4 cup	Water
260g	2 cups	Bread Flour
36g	3 Tbsp.	Sugar
6g	1-1/2 Tbsp.	Dry Milk
5g	1 tsp.	Salt
14g	1 Tbsp.	Unsalted Butter
3g	1-1/2 tsp.	Matcha Powder
3g	1 tsp.	Active Dry Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

COURSE 2 **EUROPEAN**



Time Required 3:00

7 French Bread

COURSE 2 EUROPEAN		
194g (Approx. 194mL)	3/4 cup + 1 Tbsp.	Water
293g	2-1/4 cups	Bread Flour
6g	1/2 Tbsp.	Sugar
6g	1-1/2 Tbsp.	Dry Milk
5g	1 tsp.	Salt
3g	1 tsp.	Active Dry Yeast



How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

8 Italian Herb Bread

COURSE 2 EUROPEAN		
194g (Approx. 194mL)	3/4 cup + 1 Tbsp.	Water
12g	1 Tbsp.	Olive Oil
293g	2-1/4 cups	Bread Flour
6g	1/2 Tbsp.	Sugar
6g	1-1/2 Tbsp.	Dry Milk
5g	1 tsp.	Salt
1g	1 tsp.	Dried Basil
3g	1 tsp.	Active Dry Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

9 Sesame Bread

COURSE 2 EUROPEAN		
194g (Approx. 194mL)	3/4 cup + 1 Tbsp.	Water
293g	2-1/4 cups	Bread Flour
6g	1/2 Tbsp.	Sugar
6g	1-1/2 Tbsp.	Dry Milk
5g	1 tsp.	Salt
24g	3 Tbsp.	Sesame Seeds
3g	1 tsp.	Active Dry Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

10 Bacon Bread

COURSE 2 EUROPEAN		TIMER / AUTO ADD
194g (Approx. 194mL)	3/4 cup + 1 Tbsp.	Water
293g	2-1/4 cups	Bread Flour
6g	1/2 Tbsp.	Sugar
6g	1-1/2 Tbsp.	Dry Milk
5g	1 tsp.	Salt
As needed		Coarse Black Pepper
20g	0.7 oz.	Thick-Sliced Bacon (chopped)
3g	1 tsp.	Active Dry Yeast
Extra Ingredients		
50g*	1.8 oz.	Thick-Sliced Bacon (fried and grease drained)

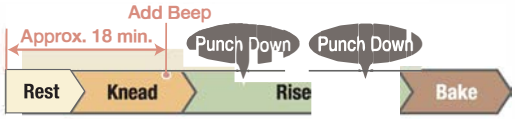
* Measure the weight of the bacon after it has been fried.

How to Prepare

1. Cut the thick-sliced bacon (fried and grease drained, 50g) for **Extra Ingredients** into 1/2" (approx. 1.3cm) wide pieces.
2. Add the ingredients except Step 1 to the Baking Pan in the order listed.
3. Press the COURSE button to select the Course No. and press the START button.
4. When the add beep sounds, add **Extra Ingredients** to the dough.



COURSE 3 **QUICK WHITE**



CRUST CONTROL

Crust Color	Time Required
MEDIUM	2:20
DARK	2:30

11 Quick Basic White Bread

COURSE 3 QUICK WHITE		TIMER
210g (Approx. 210mL)	7/8 cup	Water
293g	2-1/4 cups	Bread Flour
18g	1-1/2 Tbsp.	Sugar
6g	1-1/2 Tbsp.	Dry Milk
5g	1 tsp.	Salt
14g	1 Tbsp.	Unsalted Butter
3g	1 tsp.	Rapid Rise Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

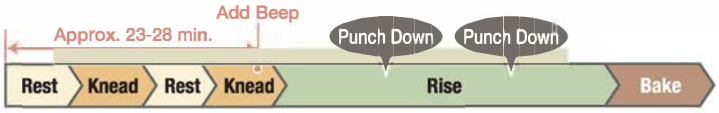
12 Quick Oatmeal Bread

COURSE 3 QUICK WHITE		TIMER
210g (Approx. 210mL)	7/8 cup	Water
293g	2-1/4 cups	Bread Flour
40g	1/2 cup	Rolled Oats
18g	1-1/2 Tbsp.	Sugar
6g	1-1/2 Tbsp.	Dry Milk
5g	1 tsp.	Salt
14g	1 Tbsp.	Unsalted Butter
2g	1 tsp.	Cinnamon
3g	1 tsp.	Rapid Rise Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

COURSE 4 **WHOLE WHEAT**



Time Required 3:35

13 100% Whole Wheat Bread

COURSE 4 WHOLE WHEAT		
180g (Approx. 180mL)	3/4 cup	Water
260g	2 cups	Whole Wheat Flour
42g	3-1/2 Tbsp.	Sugar
4g	1 Tbsp.	Dry Milk
5g	1 tsp.	Salt
16g	2 Tbsp.	Vital Wheat Gluten
14g	1 Tbsp.	Unsalted Butter
3g	1 tsp.	Active Dry Yeast



How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

14 Light Rye Bread

COURSE 4 WHOLE WHEAT		
180g (Approx. 180mL)	3/4 cup	Water
195g	1-1/2 cups	Bread Flour
65g	1/2 cup	Rye Flour
36g	3 Tbsp.	Sugar
4g	1 Tbsp.	Dry Milk
5g	1 tsp.	Salt
14g	1 Tbsp.	Unsalted Butter
3g	1 tsp.	Active Dry Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

15 100% Whole Wheat Walnut Bread

COURSE 4 WHOLE WHEAT		AUTO ADD
180g (Approx. 180mL)	3/4 cup	Water
260g	2 cups	Whole Wheat Flour
42g	3-1/2 Tbsp.	Sugar
4g	1 Tbsp.	Dry Milk
5g	1 tsp.	Salt
16g	2 Tbsp.	Vital Wheat Gluten
14g	1 Tbsp.	Unsalted Butter
3g	1 tsp.	Active Dry Yeast
Extra Ingredients		
55g	1/2 cup	Walnuts

How to Prepare

1. Cut the walnuts for **Extra Ingredients** into 1/4" (approx. 6mm) pieces, and place them into the Auto Add Dispenser. Attach the Auto Add Dispenser to the Lid.
2. Add the ingredients except Step 1 to the Baking Pan in the order listed.
3. Press the COURSE button to select the Course No. and press the START button.

16 Pumpernickel Bread

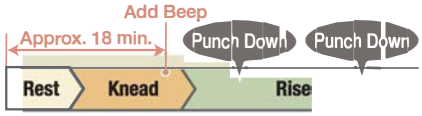
COURSE 4 WHOLE WHEAT		
210g (Approx. 210mL)	7/8 cup	Water
12g	1 Tbsp.	Vegetable Oil
130g	1 cup	Bread Flour
65g	1/2 cup	Whole Wheat Flour
65g	1/2 cup	Rye Flour
16g	2 Tbsp.	Cornmeal
42g	3-1/2 Tbsp.	Sugar
5g	1 tsp.	Salt
16g	2 Tbsp.	Vital Wheat Gluten
1g	1 tsp.	Instant Coffee
5g	1 Tbsp.	Unsweetened Cocoa Powder
3g	1 tsp.	Active Dry Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.



COURSE 5 **QUICK WHOLE WHEAT**



Time Required 2:20

17 Quick 100% Whole Wheat Bread

COURSE 5 QUICK WHOLE WHEAT		TIMER
180g (Approx. 180mL)	3/4 cup	Water
260g	2 cups	Whole Wheat Flour
42g	3-1/2 Tbsp.	Sugar
4g	1 Tbsp.	Dry Milk
5g	1 tsp.	Salt
16g	2 Tbsp.	Vital Wheat Gluten
14g	1 Tbsp.	Unsalted Butter
4.5g	1-1/2 tsp.	Rapid Rise Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

18 Quick Light Rye Bread

COURSE 5 QUICK WHOLE WHEAT		TIMER
180g (Approx. 180mL)	3/4 cup	Water
195g	1-1/2 cups	Bread Flour
65g	1/2 cup	Rye Flour
36g	3 Tbsp.	Sugar
4g	1 Tbsp.	Dry Milk
5g	1 tsp.	Salt
14g	1 Tbsp.	Unsalted Butter
4.5g	1-1/2 tsp.	Rapid Rise Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

19 Quick 100% Whole Wheat Walnut Bread

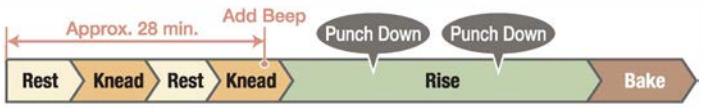
COURSE 5 QUICK WHOLE WHEAT		TIMER / AUTO ADD
210g (Approx. 210mL)	7/8 cup	Water
260g	2 cups	Whole Wheat Flour
42g	3-1/2 Tbsp.	Sugar
4g	1 Tbsp.	Dry Milk
5g	1 tsp.	Salt
16g	2 Tbsp.	Vital Wheat Gluten
14g	1 Tbsp.	Unsalted Butter
4.5g	1-1/2 tsp.	Rapid Rise Yeast
Extra Ingredients		
55g	1/2 cup	Walnuts

How to Prepare

1. Cut the walnuts for **Extra Ingredients** into 1/4" (approx. 6mm) pieces, and place them into the Auto Add Dispenser. Attach the Auto Add Dispenser to the Lid.
2. Add the ingredients except Step 1 to the Baking Pan in the order listed.
3. Press the COURSE button to select the Course No. and press the START button.

COURSE 6 **MULTIGRAIN**

CRUST CONTROL



Crust Color	Time Required
MEDIUM	3:25
DARK	3:35



20 7 Grain Bread

COURSE 6 MULTIGRAIN		
210g (Approx. 210mL)	7/8 cup	Water
40g	2 Tbsp.	Honey
130g	1 cup	Whole Wheat Flour
130g	1 cup	Bread Flour
50g	1/3 cup	7 Grain Cereal
12g	1 Tbsp.	Sugar
5g	1 tsp.	Salt
14g	1 Tbsp.	Unsalted Butter
3g	1 tsp.	Active Dry Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

21 12 Grain Bread

COURSE 6 MULTIGRAIN		AUTO ADD
194g (Approx. 194mL)	3/4 cup + 1 Tbsp.	Water
40g	2 Tbsp.	Honey
130g	1 cup	Whole Wheat Flour
130g	1 cup	Bread Flour
50g	1/3 cup	10 Grain Cereal
33g	1/4 cup	Rye Flour
5g	1 tsp.	Salt
14g	1 Tbsp.	Unsalted Butter
3g	1 tsp.	Poppy Seeds
As needed		Dried Tarragon (to taste)
3g	1 tsp.	Active Dry Yeast
Extra Ingredients		
16g	2 Tbsp.	Sunflower Seeds

How to Prepare

1. Place the ingredients from **Extra Ingredients** into the Auto Add Dispenser and attach it to the Lid.
2. Add the ingredients except Step 1 to the Baking Pan in the order listed.
3. Press the COURSE button to select the Course No. and press the START button.

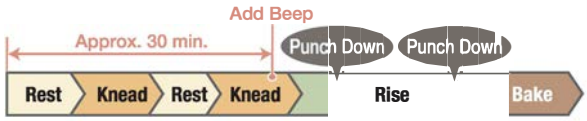
22 Millet Oatmeal Multigrain Bread

COURSE 6 MULTIGRAIN		AUTO ADD
180g (Approx. 180mL)	3/4 cup	Water
40g	2 Tbsp.	Honey
130g	1 cup	Whole Wheat Flour
130g	1 cup	Bread Flour
16g	2 Tbsp.	Teff Flour
5g	1 tsp.	Salt
14g	1 Tbsp.	Unsalted Butter
3g	1 tsp.	Active Dry Yeast
Extra Ingredients		
24g	2 Tbsp.	Millet
5g	1 Tbsp.	Rolled Oats

How to Prepare

1. Add the ingredients except **Extra Ingredients** to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.
3. When the add beep sounds, add **Extra Ingredients** to the dough.

COURSE 7 **GLUTEN FREE**



CRUST CONTROL

Crust Color	Time Required
MEDIUM	2:30
DARK	2:40

23 Gluten Free Brown Rice Bread

COURSE 7 GLUTEN FREE		TIMER
180g (Approx. 180mL)	3/4 cup	Milk
100g	2	Large Eggs (beaten)
7g (Approx. 7mL)	1/2 Tbsp.	Apple Cider Vinegar*
24g	2 Tbsp.	Vegetable Oil
20g	1 Tbsp.	Honey
160g	1 cup	Potato Starch (Ⓐ)
114g	7/8 cup	Brown Rice Flour (Ⓐ)
4g	1/2 Tbsp.	Xanthan Gum (Ⓐ)
5g	1 tsp.	Salt
4.5g	1-1/2 tsp.	Active Dry Yeast

* If the contents have settled, shake the bottle before using.



How to Prepare

1. Put Ⓐ in a bowl and mix well.
2. Add the ingredients to the Baking Pan in the order listed.
3. Press the COURSE button to select the Course No. and press the START button.
4. When the add beep sounds, thoroughly scrape down the flour and other ingredients from the sides of the Baking Pan to the bottom using a rubber spatula.

24 Gluten Free Walnut Bread

COURSE 7 GLUTEN FREE		TIMER AUTO ADD
180g (Approx. 180mL)	3/4 cup	Milk
100g	2	Large Eggs (beaten)
7g (Approx. 7mL)	1/2 Tbsp.	Apple Cider Vinegar*
24g	2 Tbsp.	Vegetable Oil
20g	1 Tbsp.	Honey
160g	1 cup	Potato Starch (Ⓐ)
114g	7/8 cup	Brown Rice Flour (Ⓐ)
4g	1/2 Tbsp.	Xanthan Gum (Ⓐ)
5g	1 tsp.	Salt
4.5g	1-1/2 tsp.	Active Dry Yeast
Extra Ingredients		
55g	1/2 cup	Walnuts

* If the contents have settled, shake the bottle before using.

How to Prepare

1. Put Ⓐ in a bowl and mix well.
2. Cut the walnuts for **Extra Ingredients** into 1/4" (approx. 6mm) pieces.
3. Add the ingredients except Step 2 to the Baking Pan in the order listed.
4. Press the COURSE button to select the Course No. and press the START button.
5. When the add beep sounds, thoroughly scrape down the flour and other ingredients from the sides of the Baking Pan to the bottom using a rubber spatula. Add the extra ingredients from Step 2.

25 Gluten Free Raisin Bread

COURSE 7 GLUTEN FREE		TIMER AUTO ADD
180g (Approx. 180mL)	3/4 cup	Milk
100g	2	Large Eggs (beaten)
7g (Approx. 7mL)	1/2 Tbsp.	Apple Cider Vinegar*
24g	2 Tbsp.	Vegetable Oil
20g	1 Tbsp.	Honey
140g	7/8 cup	Potato Starch (Ⓐ)
114g	7/8 cup	Brown Rice Flour (Ⓐ)
4g	1/2 Tbsp.	Xanthan Gum (Ⓐ)
5g	1 tsp.	Salt
4.5g	1-1/2 tsp.	Active Dry Yeast
Extra Ingredients		
47g	1/3 cup	Raisins

* If the contents have settled, shake the bottle before using.

How to Prepare

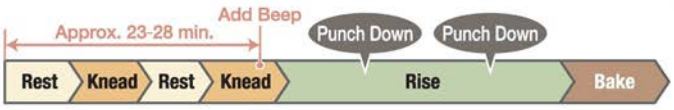
1. Put Ⓐ in a bowl and mix well.
2. Cut the raisins for **Extra Ingredients**, and add a small amount of brown rice flour (not listed in ingredients) to evenly coat them. ◎Thoroughly coat all surfaces of the raisins with flour.
3. Add the ingredients except Step 2 to the Baking Pan in the order listed.
4. Press the COURSE button to select the Course No. and press the START button.
5. When the add beep sounds, thoroughly scrape down the flour and other ingredients from the sides of the Baking Pan to the bottom using a rubber spatula. Add the extra ingredients from Step 2.

NOTE

You may use the Auto Add Dispenser for 24 - 25, but please make sure to thoroughly scrape down the flour.



COURSE 8 **SALT FREE**



CRUST CONTROL

Crust Color	Time Required
MEDIUM	3:15
DARK	3:25

26 Salt Free White Bread

COURSE 8 SALT FREE		
160g (Approx. 160mL)	2/3 cup	Water
7g (Approx. 7mL)	1/2 Tbsp.	Apple Cider Vinegar*
260g	2 cups	Bread Flour
24g	2 Tbsp.	Sugar
6g	1-1/2 Tbsp.	Dry Milk
28g	2 Tbsp.	Unsalted Butter
1.5g	1/2 tsp.	Active Dry Yeast

* If the contents have settled, shake the bottle before using.

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

27 Salt Free Whole Wheat Bread

COURSE 8 SALT FREE		
180g (Approx. 180mL)	3/4 cup	Water
7g (Approx. 7mL)	1/2 Tbsp.	Apple Cider Vinegar*
293g	2-1/4 cups	Whole Wheat Flour
24g	2 Tbsp.	Sugar
6g	1-1/2 Tbsp.	Dry Milk
12g	1-1/2 Tbsp.	Vital Wheat Gluten
14g	1 Tbsp.	Unsalted Butter
3g	1 tsp.	Active Dry Yeast

* If the contents have settled, shake the bottle before using.

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.



COURSE 9 **SUGAR FREE**



Time Required 4:25

28 Sugar Free White Bread

COURSE 9 SUGAR FREE		
180g (Approx. 180mL)	3/4 cup	Water
260g	2 cups	Bread Flour
6g	1-1/2 Tbsp.	Dry Milk
5g	1 tsp.	Salt
14g	1 Tbsp.	Unsalted Butter
3g	1 tsp.	Active Dry Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

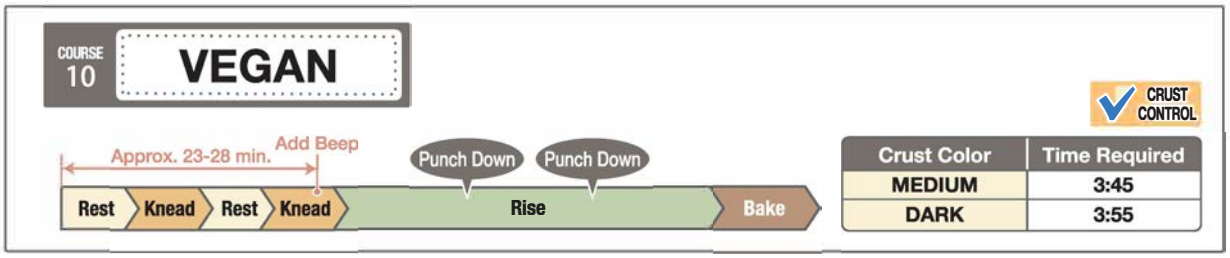
29 Sugar Free Whole Wheat Bread

COURSE 9 SUGAR FREE		
224g (Approx. 224mL)	7/8 cup + 1 Tbsp.	Water
293g	2-1/4 cups	Whole Wheat Flour
6g	1-1/2 Tbsp.	Dry Milk
5g	1 tsp.	Salt
24g	3 Tbsp.	Vital Wheat Gluten
14g	1 Tbsp.	Unsalted Butter
3g	1 tsp.	Active Dry Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.





30 Vegan White Bread

COURSE 10 VEGAN		TIMER
60g (Approx. 60mL)	1/4 cup	Water
120g (Approx. 120mL)	1/2 cup	Unsweetened Almond Milk
12g	1 Tbsp.	Olive Oil
260g	2 cups	Bread Flour
18g	1-1/2 Tbsp.	Sugar
5g	1 tsp.	Salt
3g	1 tsp.	Active Dry Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

31 Vegan Whole Wheat Bread

COURSE 10 VEGAN		TIMER
80g (Approx. 80mL)	1/3 cup	Water
120g (Approx. 120mL)	1/2 cup	Unsweetened Almond Milk
12g	1 Tbsp.	Olive Oil
293g	2-1/4 cups	Whole Wheat Flour
36g	3 Tbsp.	Sugar
5g	1 tsp.	Salt
24g	3 Tbsp.	Vital Wheat Gluten
3g	1 tsp.	Active Dry Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

DOUGH



COURSE 11 **BREAD/PIZZA**



◎Gluten free dough can be made using the HOMEMADE course. See P. 34-35.

Time Required
2:05

Butter Rolls

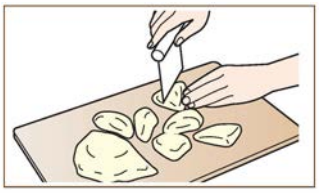
(Makes 14)

COURSE 11 BREAD/PIZZA		TIMER
134g (Approx. 134mL)	½ cup + 1 Tbsp.	Milk
50g	1	Large Egg (beaten)
293g	2-¼ cups	Bread Flour
24g	2 Tbsp.	Sugar
2.5g	½ tsp.	Salt
56g	4 Tbsp.	Unsalted Butter
3g	1 tsp.	Active Dry Yeast
Egg Glaze		
50g	1	Large Egg (beaten) } Mixed
14g (Approx. 14mL)	1 Tbsp.	Water } Mixed

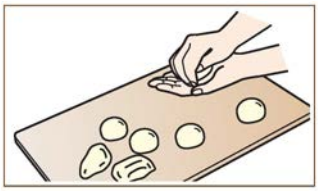


How to Prepare

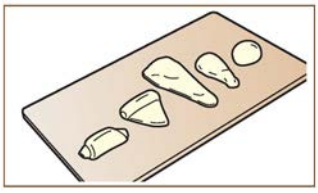
1. Add the ingredients except Egg Glaze to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.
3. Remove the dough from the Baking Pan. Divide the dough into 14 equal pieces. (Do not cut the dough by hand as it will damage the texture.)



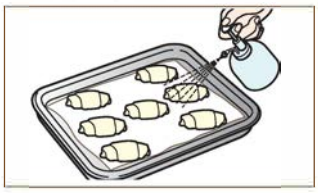
4. Shape the dough from Step 3 into smooth balls. Cover with a cloth and allow to rest for about 20 minutes.



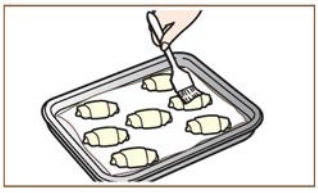
5. Roll the dough into a cone shape, then flatten into triangles using a rolling pin. Roll each triangle starting from the wide end as illustrated.



6. Place the dough seam-side down on a baking tray lined with parchment paper. Spray the dough with water and allow to rise in a warm place (86°F-95°F / 30°C-35°C) for 30-40 minutes or until size doubles.



7. Brush with Egg Glaze and bake in an oven preheated at 350°F (177°C) for about 15 minutes.





33 Bagels

(Makes 6)

COURSE 11 BREAD/PIZZA		TIMER
180g (Approx. 180mL)	3/4 cup	Water
293g	2-1/4 cups	Bread Flour
18g	1-1/2 Tbsp.	Sugar
5g	1 tsp.	Salt
3g	1 tsp.	Active Dry Yeast
Kettling		
Approx. 2L		Boiling Water
20g	1 Tbsp.	Honey
Topping		
As needed		Cream Cheese

How to Prepare

1. Add the ingredients except **Kettling** and **Topping** to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.
3. Remove the dough from the Baking Pan. Divide the dough into 6 equal pieces and shape into balls. Cover with a cloth and allow to rest for about 20 minutes.
4. Poke your finger through the centers of the dough from Step 3 to make holes. Move your finger around to gradually widen the holes, forming the dough into doughnut shapes.



5. Cut a sheet of parchment paper into 5" (approx. 13cm) squares (6 sheets), place on a baking tray, and place the dough from Step 4 onto each parchment paper. Spray the dough with water and allow to rise in a warm place (86°F-95°F / 30°C-35°C) for about 20 minutes or until size doubles.
6. Bring the water for boiling to a boil in a pot. Dissolve the honey in the boiling water. Adjust the heat setting to the point at which bubbles slowly rise from the bottom of the pot. (Approximate water temperature is 200°F/93°C.)
7. Add the dough from Step 5 along with the parchment paper into the pot and boil for 30 seconds per side (kettling). (The parchment paper will peel off naturally in the pot.)
8. Drain the dough from Step 7 well and place them on a baking tray lined with parchment paper.
9. Bake in an oven preheated at 375°F (191°C) for 17 minutes.

NOTE

Preheat the oven so that you can start baking the bagels as soon as they are done boiling.

10. When the bagels are done baking, slice them in half horizontally and spread them with the cream cheese (warmed to room temperature).

VARIATIONS

After Step 8, brush the dough with beaten egg whites and sprinkle with sesame seeds, cheese, etc.

34 Challah

(Makes 1)

COURSE 11 BREAD/PIZZA		TIMER
120g (Approx. 120mL)	½ cup	Water
50g	1	Large Egg (beaten)
20g	1 Tbsp.	Honey
24g	2 Tbsp.	Vegetable Oil
260g	2 cups	Bread Flour
12g	1 Tbsp.	Sugar
2.5g	½ tsp.	Salt
4.5g	1-½ tsp.	Active Dry Yeast
Egg Glaze		
50g	1	Large Egg (beaten)

How to Prepare

1. Add the ingredients except **Egg Glaze** to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.
3. Remove the dough from the Baking Pan, and shape into a ball. Cover with a cloth and allow to rest for about 20 minutes.
4. Roll the dough from Step 3 out into an oval with a rolling pin. Cut it into 2/3 and 1/3 pieces.
5. Divide the 2/3 piece into thirds. Using both hands, roll each into a 16" (approx. 41cm) long rope. Divide the 1/3 piece into thirds as well and roll each into a 17" (approx. 43cm) long rope.



6. Take the three 16" (approx. 41cm) ropes and pinch them together 1" (approx. 2.5cm) from the top.



7. Braid the three ropes and then pinch them together 1" (approx. 2.5cm) from the bottom.



8. Repeat Steps 6 - 7 for the three 17" (approx. 43cm) ropes as well to braid them together in the same manner.
9. Place the dough from Step 8 on top of the dough from Step 7 and tuck both ends of the top braid into the bottom braid.



10. Transfer the dough to a baking tray lined with parchment paper.
11. Allow to rise at room temperature for about 60 minutes or until size doubles, and brush with **Egg Glaze**.
12. Bake in an oven preheated at 350°F (177°C) for 18-20 minutes.





35 Focaccia

(Makes 3)

COURSE 11 BREAD/PIZZA		TIMER
160g (Approx. 160mL)	2/3 cup	Water
12g	1 Tbsp.	Olive Oil
195g	1-1/2 cups	Bread Flour
65g	1/2 cup	All Purpose Flour
6g	1/2 Tbsp.	Sugar
5g	1 tsp.	Salt
3g	1 tsp.	Active Dry Yeast
As needed		Olive Oil (for glazing)
Topping		
As needed		Olives (sliced)
50g	1/4	Onion
2.5g	1/2 tsp.	Salt

VARIATIONS

Focaccia Sandwich

Slice the baked focaccia in half horizontally and make a sandwich with tuna or egg salad.



How to Prepare

1. Add the ingredients except the olive oil (for glazing) and Topping to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.
3. Remove the dough from the Baking Pan. Divide the dough into 3 equal pieces and shape into balls. Cover with a cloth and allow to rest for about 20 minutes.
4. Thinly slice the onion lengthwise and sprinkle it with the salt. Let it sit for a while and then drain it.
5. Place the dough from Step 3 on the parchment paper and roll them out into circles 6" (approx. 15cm) in diameter with a rolling pin.
6. Transfer the dough to a baking tray with the parchment paper and let it sit out at room temperature for 10-15 minutes.
7. Make indentations in the surfaces of the dough from Step 6 with your finger and brush the dough with the olive oil (for glazing). Top with the olives and the onion from Step 4.



8. Bake in an oven preheated at 400°F (204°C) for 15-18 minutes.

36 Traditional Pizza Dough

(Thick-Crust Pizza: Makes enough for 1 pizza 11" (approx. 28cm) in diameter
Thin-Crust Pizza: Makes enough for 2 pizzas 11" (approx. 28cm) in diameter)

COURSE 11 BREAD/PIZZA		TIMER
180g (Approx. 180mL)	3/4 cup	Water
12g	1 Tbsp.	Olive Oil
293g	2-1/4 cups	Bread Flour
18g	1-1/2 Tbsp.	Sugar
5g	1 tsp.	Salt
3g	1 tsp.	Active Dry Yeast

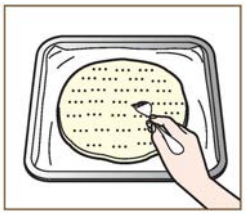
How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

Thick-Crust Pizza

How to Prepare

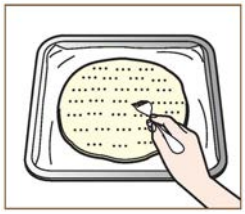
1. Remove the dough from the Baking Pan, and shape into a ball. Cover with a cloth and allow to rest for 10-20 minutes.
2. Place the dough from Step 1 on a sheet of parchment paper and roll it out into a circle 11" (approx. 28cm) in diameter with a rolling pin.
3. Transfer the dough to a baking tray with the parchment paper, and use a fork to make holes.
4. Spoon tomato or pizza sauce over dough, top with cheese and topping of your choice.
5. Bake in an oven preheated at 400°F (204°C) for 15-20 minutes.

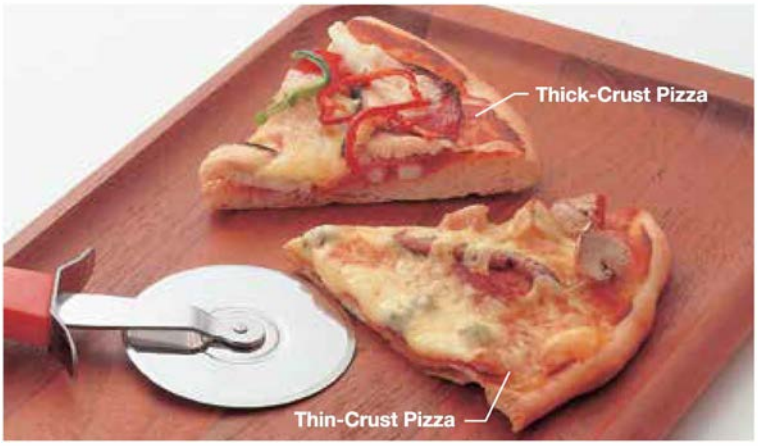


Thin-Crust Pizza

How to Prepare

1. Remove the dough from the Baking Pan. Divide the dough into 2 equal pieces and shape into balls. Cover with a cloth and allow to rest for 10-20 minutes.
2. Place the dough from Step 1 on a sheet of parchment paper and roll them out into circles 11" (approx. 28cm) in diameter with a rolling pin. (Roll out the remaining dough in the same manner.)
3. Transfer the dough to a baking tray with the parchment paper, and use a fork to make holes.
4. Spoon tomato or pizza sauce over dough, top with cheese and topping of your choice.
5. Bake in an oven preheated at 400°F (204°C) for 15-20 minutes.







Margherita Pizza

Ingredients (Makes 1)		
1		Thick-Crust Pizza Dough
96g	6 Tbsp.	Tomato Sauce
113g	4 oz.	Fresh Mozzarella Cheese
5-7		Cherry Tomatoes
5		Basil Leaves

NOTE

This is also delicious when prepared using thin-crust pizza dough.
(Refer to P. 24 for the Ingredients List and "How to Prepare" for "Thin-Crust Pizza".)

How to Prepare

1. Prepare pizza dough and tomato sauce (see below). (Refer to P. 24 for the Ingredients List and "How to Prepare".)
2. Cut the mozzarella cheese into 1/4" (approx. 6mm) thick slices.
3. Remove the stem from the cherry tomatoes and slice them into rounds.
4. Spoon tomato sauce over dough, and top with the ingredients from Step 2 and Step 3.
5. Bake in an oven preheated at 400°F (204°C) for 15-20 minutes.
6. After removing from the oven, scatter the basil leaves on the pizza.

Tomato Sauce

Ingredients (Makes 2)		
160g	2/3 cup	Tomato Puree
48g	3 Tbsp.	Tomato Ketchup
To taste		Salt and Pepper



How to Prepare

Combine all of the ingredients and mix them well.

COURSE 12 **PASTA**

Knead → Rest → Knead

Time Required 0:40

37 Homemade Pasta

(Makes 4 servings)

COURSE 12 PASTA		TIMER
160g	1 cup	Semolina Flour
130g	1 cup	All Purpose Flour
60g (Approx. 60mL)	1/4 cup	Water
5g	1 tsp.	Salt (completely dissolved in water) Ⓐ
100g	2	Large Eggs (beaten)
12g	1 Tbsp.	Olive Oil
Sprinkling Flour		
As needed		All Purpose Flour

38 Tomato Pasta

(Makes 4 servings)

COURSE 12 PASTA		TIMER
160g	1 cup	Semolina Flour
130g	1 cup	All Purpose Flour
42g	3 Tbsp.	Tomato Puree
35g (Approx. 35mL)	2-1/2 Tbsp.	Water Ⓐ
5g	1 tsp.	Salt (completely dissolved in water) Ⓐ
100g	2	Large Eggs (beaten)
12g	1 Tbsp.	Olive Oil
Sprinkling Flour		
As needed		All Purpose Flour

39 Whole Wheat Pasta

(Makes 4 servings)

COURSE 12 PASTA		TIMER
163g	1-1/4 cups	Whole Wheat Flour
130g	1 cup	All Purpose Flour
120g (Approx. 120mL)	1/2 cup	Water
5g	1 tsp.	Salt (completely dissolved in water) Ⓐ
100g	2	Large Eggs (beaten)
Sprinkling Flour		
As needed		All Purpose Flour

How to Prepare

(For Homemade Pasta, Tomato Pasta and Whole Wheat Pasta)

1. Combine the ingredients from Ⓐ.
2. Add the ingredients except **Sprinkling Flour** to the Baking Pan in the order listed.
3. Press the COURSE button to select the Course No. and press the START button.
4. Remove the dough from the Baking Pan. Divide the dough into 4 equal pieces and shape into balls. Wrap the balls in plastic wrap and allow to rest for 1 hour in the refrigerator.
5. Sprinkle a cutting board liberally with flour, and use a rolling pin to roll out the dough from Step 4 to a thickness of 1/16" (approx. 2mm).
6. Sprinkle the surface of the dough from Step 5 liberally with flour, fold into thirds, and cut into 1/8" (approx. 3mm) width.
7. Separate the pasta noodles from Step 6 and boil in a pot full of boiling water (not listed in ingredients) with salt (not listed in ingredients) until it reaches the preferred firmness.

   Estimated boiling time: Homemade Pasta is about 5 minutes.
   Tomato Pasta is about 5 minutes.
   Whole Wheat Pasta is 6-7 minutes.

8. When the pasta is cooked, drain and toss with olive oil (not listed in ingredients) to prevent from sticking.

NOTE

Pasta dough dries out very easily.

◎Work on (roll out, cut, and boil) the dough as soon as it is done.

◎Wrap any dough that you will not roll out in plastic wrap to keep it from drying out.



OTHER



COURSE 13 **CAKE**

Approx. 13 min. — Add Beep

Knead → Scrape down flour → Knead → Bake

CRUST CONTROL

Crust Color	Time Required
MEDIUM	1:38
DARK	1:48

40 Pound Cake

COURSE 13 CAKE		TIMER
114g	4 oz.	Unsalted Butter (Dice into 1/4" [approx. 6mm] cubes.)
100g	2	Large Eggs (beaten)
42g (Approx. 42mL)	3 Tbsp.	Milk
4.5g (Approx. 4.5mL)	1 tsp.	Vanilla Extract
103g	1/2 cup	Sugar
195g	1-1/2 cups	Cake Flour (A)
6g	2 tsp.	Baking Powder (A)



How to Prepare

1. Cut the unsalted butter (softened to room temperature) into 1/4" (approx. 6mm) cubes.
2. Sift ingredients from Ⓐ together.
3. Add the ingredients to the Baking Pan in the order listed.
4. Press the COURSE button to select the Course No. and press the START button.
5. When the add beep sounds, thoroughly scrape down the flour and other ingredients from the sides of the Baking Pan to the bottom using a rubber spatula. Press the START button again.

NOTE

Make sure to thoroughly scrape down the flour, so that the sides of the baked cake will have a smooth finish.



41 Tea Cake

COURSE 13 CAKE		TIMER
114g	4 oz.	Unsalted Butter (Dice into 1/4" [approx. 6mm] cubes.)
100g	2	Large Eggs (beaten)
42g (Approx. 42mL)	3 Tbsp.	Milk
4.5g (Approx. 4.5mL)	1 tsp.	Vanilla Extract
103g	1/2 cup	Sugar
195g	1-1/2 cups	Cake Flour (A)
6g	2 tsp.	Baking Powder (A)
6g	1-1/2 Tbsp.	Tea Leaves (Earl Grey: fine)

How to Prepare

1. Cut the unsalted butter (softened to room temperature) into 1/4" (approx. 6mm) cubes.
2. Sift ingredients from Ⓐ together, then add the tea leaves and mix gently.
3. Refer to "How to Prepare" Steps 3 to 5 for "Pound Cake" above.

42 Corn Bread

COURSE 13 CAKE		TIMER
57g	2 oz.	Unsalted Butter (Dice into 1/4" [approx. 6mm] cubes.)
100g	2	Large Eggs (beaten)
42g (Approx. 42mL)	3 Tbsp.	Milk
4.5g (Approx. 4.5mL)	1 tsp.	Vanilla Extract
103g	1/2 cup	Sugar
98g	3/4 cup	Cake Flour (A)
10.5g	3-1/2 tsp.	Baking Powder (A)
140g	1 cup	Cornmeal (fine-ground)

How to Prepare

1. Cut the unsalted butter (softened to room temperature) into 1/4" (approx. 6mm) cubes.
2. Sift ingredients from Ⓐ together, then add the cornmeal and mix gently.
3. Refer to "How to Prepare" Steps 3 to 5 for "Pound Cake" above.

NOTE

Use "fine-ground" cornmeal, which has a finer grain.
If you use "coarse-ground" or "medium-ground" cornmeal, the Corn Bread may end up with a hard-grained texture.



COURSE 14 **JAM** | Heat & Mix | Time Required 1:20

43 Strawberry Jam

COURSE 14 JAM		TIMER
300g	3 cups	Strawberries* (net weight)
103g	½ cup	Sugar
14g (Approx. 14mL)	1 Tbsp.	Lemon Juice

* Remove the stem, quarter or halve the strawberries, then lightly mash before adding to the Baking Pan.

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

TIPS

◎After washing the fruit, wipe off all excess moisture.
◎To store: Place in a clean container and store in the refrigerator. Consume within one week.
◎The finished jam may be softer than the jam found in stores. For a thicker jam, add about 3g of pectin with the other ingredients.

What is pectin?

Pectin is a type of sugar contained in fruits that jells the jam (adds thickness).

44 Apple Sauce

COURSE 14 JAM		TIMER
300g	3 cups	Apples* (net weight)
28g (Approx. 28mL)	2 Tbsp.	Water
36g	3 Tbsp.	Sugar
14g (Approx. 14mL)	1 Tbsp.	Lemon Juice

* Peel and core the apples. Slice half of the apples into 1/4" (approx. 6mm) thick wedges and grate the remaining half.

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

NOTE

Fruit sauces have a milder sweetness than jams and therefore make perfect additions to yogurt or toppings for ice cream.



HOMEMADE



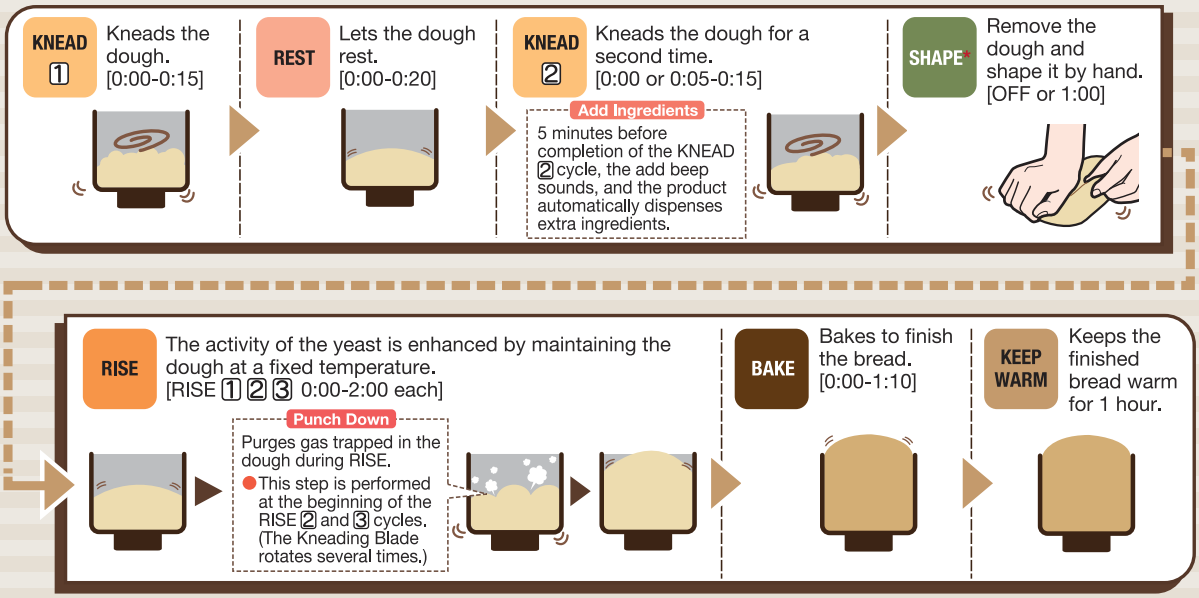
HOW TO USE THE HOMEMADE COURSE

◎Refer to P. 30-35 of the Operating Instructions for detailed instructions.

The HOMEMADE course lets you customize the KNEAD, RISE and BAKE time, allowing you to create your own special bread loaves, and add manual procedures when making special breads. 3 Homemade Memory settings (1, 2, 3).

Programming the HOMEMADE course

●Refer to P. 31-34 of the Operating Instructions for instructions on setting.
●The values indicated within brackets are the programmable range for each cycle.



*SHAPE (Refer to P. 33 of the Operating Instructions.)

When the SHAPE cycle is turned on, the bread-making operation is temporarily interrupted after kneading has completed, allowing you to remove the dough from the Baking Pan and shape it before rising.
When shaping is completed, return the dough to the Baking Pan, and press the START button again. The remaining cycles (RISE to BAKE) already programmed are performed automatically.

◎Because the settings are different than in the standard course, the results may vary.
◎This course cannot be used to make cake or jam.

●To shape the dough by hand, set SHAPE cycle to “1:00”.

The product will automatically resume operation after 1 hour.

1:00 ……SHAPE cycle ON
OFF ……SHAPE cycle OFF

●If you are not going to shape the dough by hand, set the SHAPE cycle to “OFF”.

Guidelines for Cycle Time Adjustment

●Changing the time for each cycle allows you to change baking results.

Decrease the time	Cycle	Increase the time
●When you want a shorter bread ●When bread is rising too much due to high room or water temperatures	KNEAD 1–2	●When you want to increase the rise of bread ●When the room or water temperature is low and the bread does not rise well
●When you want to knead dough continuously for a long period	REST	●When you want to allow the dough to rest during the KNEAD cycle
●When you want a shorter bread ●When bread is rising too much due to high room or water temperatures	RISE 1–3	●When you want to increase the rise of bread ●When the room or water temperature is low and the bread does not rise well
●When you want bread with a lighter crust color	BAKE	●When you want bread with a darker crust color

◎This table is intended only as a guideline to help you adjust the cycle times. How a loaf of bread bakes varies depending on the ingredients used and their amount, and room and water temperatures.

HOW TO USE THE HOMEMADE COURSE (cont.)

MAKING BREAD USING THE HOMEMADE COURSE

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No.
3. Set the cycle times using the CYCLE button, and press the START button.
   ◎Using the cycle times below as a reference, set the desired times.



Basic White Bread

COURSE 15 HOMEMADE		
180g (Approx. 180mL)	3/4 cup	Water
260g	2 cups	Bread Flour
18g	1-1/2 Tbsp.	Sugar
6g	1-1/2 Tbsp.	Dry Milk
5g	1 tsp.	Salt
14g	1 Tbsp.	Unsalted Butter
3g	1 tsp.	Active Dry Yeast

HOMEMADE ◎Suggested Cycle Times

CYCLE	KNEAD 1	REST	KNEAD 2	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	TOTAL
Basic White Bread	0:12	0:10	0:10	OFF	1:08	0:30	0:40	0:45	3:35

MAKING BREAD DOUGH USING THE HOMEMADE COURSE

How to Prepare

1. Add the ingredients except **Egg Glaze** to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No.
3. Set the cycle times using the CYCLE button, and press the START button.
   ◎Using the cycle times below as a reference, set the desired times.



Butter Rolls

(Makes 14)

COURSE 15 HOMEMADE		TIMER	
134g (Approx. 134mL)	1/2 cup + 1 Tbsp.	Milk	
50g	1	Large Egg (beaten)	
293g	2-1/4 cups	Bread Flour	
24g	2 Tbsp.	Sugar	
2.5g	1/2 tsp.	Salt	
56g	4 Tbsp.	Unsalted Butter	
3g	1 tsp.	Active Dry Yeast	
Egg Glaze			
50g	1	Large Egg (beaten)	Mixed
14g (Approx. 14mL)	1 Tbsp.	Water	Mixed

HOMEMADE ◎Suggested Cycle Times

CYCLE	KNEAD 1	REST	KNEAD 2	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	TOTAL
Butter Rolls	0:12	0:10	0:10	OFF	1:08	0:20	0:00	0:00	2:00

Cinnamon Roll Bread

Suggested Cycle Times

KNEAD 1	REST	KNEAD 2	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	TOTAL
0:10	0:10	0:10	(1:00)	0:20	0:10	0:50	0:40	2:30

COURSE 15 HOMEMADE		TIMER
120g (Approx. 120mL)	½ cup	Milk
50g	1	Large Egg (beaten)
260g	2 cups	Bread Flour
24g	2 Tbsp.	Sugar
2.5g	½ tsp.	Salt
14g	1 Tbsp.	Unsalted Butter
3g	1 tsp.	Active Dry Yeast
Sprinkling Flour		
As needed		Bread Flour
Topping		
As needed		Milk
36g	3 Tbsp.	Sugar (A)
2g	1 tsp.	Cinnamon (A)
Icing		
27g	4-½ Tbsp.	Powdered Sugar
4.5g (Approx. 4.5mL)	1 tsp.	Water

How to Prepare

1 Add the ingredients except **Sprinkling Flour** through **Icing** to the Baking Pan in the order listed.

2 Press the COURSE button to select the Course No.

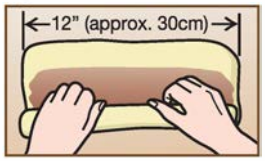
3 Set the cycle times using the CYCLE button, and press the START button.

◎Set the SHAPE cycle to "1:00".

4 When the SHAPE beep sounds, remove the dough from the Baking Pan. Sprinkle a kneading board with flour, and shape the dough into a ball. Cover with a cloth and allow to rest for about 30 minutes.

5 Sprinkle the dough with flour, and use a rolling pin to roll out the dough into a 12" x 12" (approx. 30 x 30cm) square. Brush milk on 3/4 of the dough from the near end, and sprinkle the ingredients from Ⓐ.

6 Roll the dough from Step 5 from the near end, seal the end firmly.



7 Cut the dough from Step 6 into 10 equal pieces.



8 Remove the Kneading Blade, and place the dough from Step 7 randomly in the Baking Pan. Press the START button again.

◎**Be sure to remove the Kneading Blade.**



9 Mix the ingredients in **Icing**. Allow the Cinnamon Roll Bread to cool slightly then decorate with icing. (Use of a pastry bag with a narrow tip will produce a nicer finish.)





46 Gluten Free Dinner Bread

Suggested Cycle Times

KNEAD 1	REST	KNEAD 2	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	TOTAL
0:10	0:00	0:10	OFF	0:20	0:20	0:00	0:00	1:00

(Makes 6)

COURSE 15 HOMEMADE		TIMER	
120g (Approx. 120mL)	½ cup	Milk	
100g	2	Large Eggs (beaten)	
2.3g (Approx. 2.3mL)	½ tsp.	Lemon Juice	
146g	1-⅛ cups	Brown Rice Flour	Ⓐ
33g	¼ cup	Potato Starch	Ⓐ
32g	4 Tbsp.	Tapioca Powder	Ⓐ
4g	½ Tbsp.	Xanthan Gum	Ⓐ
36g	3 Tbsp.	Sugar	Ⓐ
2.5g	½ tsp.	Salt	
42g	3 Tbsp.	Unsalted Butter	
3g	1 tsp.	Active Dry Yeast	
Egg Glaze			
50g	1	Large Egg (beaten)	Mixed
14g (Approx. 14mL)	1 Tbsp.	Water	Mixed

◎Have 6 muffin cups ready.

How to Prepare

1. Mix the ingredients from Ⓐ well in a large bowl.
2. Add the ingredients except **Egg Glaze** to the Baking Pan in the order listed.
3. Press the COURSE button to select the Course No.
4. Set the cycle times using the CYCLE button, and press the START button.
5. When the add beep sounds, thoroughly scrape down the flour and other ingredients from the sides of the Baking Pan to the bottom using a rubber spatula. Close the Lid.
6. When the melody alerts you that course is complete, remove the dough from the Baking Pan.
7. Lightly grease the muffin cups with vegetable oil (not listed in ingredients). Evenly place the dough into the cups and smooth out the tops.
8. Place the muffin cups from Step 7 onto a baking tray, and allow the dough to rise in a warm place (86°F-95°F / 30°C-35°C) for 40-50 minutes or until size doubles.
9. Brush with **Egg Glaze** and bake in an oven preheated at 350°F-400°F (177°C-204°C) for about 15 minutes.
10. When the bread is done baking, take the muffin cups out of the oven and let them sit for about 10 minutes to cool down.
11. Remove the bread from the muffin cups and transfer them to a cooling rack, etc. to cool all the way.

47 Gluten Free Doughnuts

Suggested Cycle Times

KNEAD 1	REST	KNEAD 2	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	TOTAL
0:10	0:00	0:10	OFF	0:20	0:20	0:00	0:00	1:00

(Makes 12)

COURSE 15 HOMEMADE		TIMER	
180g (Approx. 180mL)	3/4 cup	Milk	
100g	2	Large Eggs (beaten)	
2.3g (Approx. 2.3mL)	1/2 tsp.	Lemon Juice	
6g	1/2 Tbsp.	Coconut Oil (or Olive Oil)	
146g	1-1/8 cups	Brown Rice Flour	Ⓐ
114g	7/8 cup	Potato Starch	Ⓐ
32g	4 Tbsp.	Tapioca Powder	Ⓐ
4g	1/2 Tbsp.	Xanthan Gum	Ⓐ
36g	3 Tbsp.	Sugar	Ⓐ
2.5g	1/2 tsp.	Salt	
4.5g	1-1/2 tsp.	Active Dry Yeast	
Deep-Frying Oil			
As needed		Oil of your choice (Coconut oil is recommended.)	
Glaze			
110g	1 cup	Powdered Sugar	
21g (Approx. 21mL)	1-1/2 Tbsp.	Water	
2.3g (Approx. 2.3mL)	1/2 tsp.	Vanilla Extract	

◎Prepare a pastry bag with approx. 1" (approx. 2.5cm) tip. If you don't have a pastry bag, you can make one using a thick plastic bag. Cut one of the bottom corners diagonally at approx. 2/3" (approx. 1.7cm) across.

NOTE

Doughnuts that have turned hard after being left out for too long can be restored to their original fluffiness by microwaving for 10-15 seconds.



How to Prepare

1. Mix the ingredients from Ⓐ well in a large bowl.
2. Add the ingredients except **Deep-Frying Oil** and **Glaze** to the Baking Pan in the order listed.
3. Press the COURSE button to select the Course No.
4. Set the cycle times using the CYCLE button, and press the START button.
5. When the add beep sounds, thoroughly scrape down the flour and other ingredients from the sides of the Baking Pan to the bottom using a rubber spatula. Close the Lid.
6. When the melody alerts you that course is complete, use a rubber spatula to scrape the dough out of the Baking Pan and into the pastry bag.
7. Cut a sheet of parchment paper into 4" (approx. 10cm) squares (12 sheets). Evenly pipe the dough onto each sheet into a 3" (approx. 8cm) circle. Lightly wet the tip of your finger and smooth out the shape of the doughnuts (make sure that your finger is not too wet, as this will cause oil to splatter when frying the doughnuts).



8. Line up the doughnuts from Step 7 in a baking pan at least about 2" (approx. 5cm) deep. Cover them with aluminum foil so they do not dry out and set them in a warm place (86°F-95°F / 30°C-35°C) for 30-40 minutes or until size doubles.



9. Fill a large pot with the deep-frying oil of your choice. Heat the oil to 350°F (177°C) and add the doughnuts from Step 8 along with the parchment paper. Deep-fry the doughnuts while turning them over occasionally. Fry for 1 minute and 30 seconds to 2 minutes, or until golden-brown in color.
◎Do not forcibly peel the parchment paper off the dough. It will peel off naturally during frying.



10. Transfer the deep-fried doughnuts to a cooling rack, etc. to drain the oil thoroughly.
◎If you want to glaze the doughnuts, mix the ingredients from **Glaze** together well and glaze the doughnuts while they are still hot.



18 Sugar Cookie Dough

Suggested Cycle Times This recipe uses the same settings twice.

KNEAD 1	REST	KNEAD 2	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	TOTAL
0:07	0:00	0:00	OFF	0:00	0:00	0:00	0:00	0:07

(Makes 20)

COURSE 15 HOMEMADE		TIMER	
50g	1	Large Egg (beaten)	
57g	2 oz.	Unsalted Butter (Dice into 1/4" [approx. 6mm] cubes.)	Ⓐ
84g	7 Tbsp.	Sugar	
4.5g (Approx. 4.5mL)	1 tsp.	Vanilla Extract	
163g	1-1/4 cups	Cake Flour	
3g	1 tsp.	Baking Powder	



How to Prepare

1. Cut the unsalted butter (softened to room temperature) into 1/4" (approx. 6mm) cubes. Sift ingredients from Ⓐ together.
2. Add the ingredients to the Baking Pan in the order listed.
3. Press the COURSE button to select the Course No.
4. Set the cycle times using the CYCLE button, and press the START button.
5. When the melody alerts you that kneading is complete, press the CANCEL button. Thoroughly scrape down the flour and other ingredients from the sides of the Baking Pan to the bottom using a rubber spatula. Close the Lid.
6. Press the COURSE button to select the Course No. and press the START button. (Use the same time settings as in Step 4.)
7. When the melody alerts you that kneading is complete, press the CANCEL button. Remove the dough from the Baking Pan, and shape into a ball.
8. Divide the dough from Step 7 into 20 equal pieces and shape into balls. Place them on a baking tray lined with parchment paper.
9. Press the dough until it is 1/4" (approx. 6mm) thick.
10. Bake in an oven preheated at 325°F (163°C) for 15-20 minutes.

VARIATIONS

After scraping down the flour in Step 5, you can add 70g of coarsely chopped raisins to make raisin cookies.

19 Meatloaf Miracle

Suggested Cycle Times

KNEAD 1	REST	KNEAD 2	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	TOTAL
0:00	0:00	0:00	OFF	0:00	0:00	0:00	0:40	0:40

(Makes 2-4 servings)

COURSE 15 HOMEMADE		TIMER
90g	3/4 cup	Onion (finely chopped)
230g	1/2 lbs.	Ground Sirloin
35g	1/2 cup	Mushroom (finely chopped)
2.5g	1/2 tsp.	Salt
As needed		Fresh Parsley (finely chopped)
1.5g	1/2 tsp.	Garlic Powder
As needed		Coarse Black Pepper
65g	1/2 cup	Bread Crumbs
50g	1	Large Egg (beaten)
Glaze		
72g	4-1/2 Tbsp.	Ketchup
4g	1/2 Tbsp.	Brown Sugar
2.5g	1/2 tsp.	Prepared Mustard

How to Prepare

1. Put the ingredients except **Glaze** in a large bowl and mix well.
2. Remove the Kneading Blade, and place the dough from Step 1 in the Baking Pan.
3. Press the COURSE button to select the Course No.
4. Set the cycle times using the CYCLE button, and press the START button.
5. When the melody alerts you that baking is complete, remove the Baking Pan and pour out the excess grease. Shake the meatloaf out of the Baking Pan.
6. Place the ingredients from **Glaze** in a microwave-safe container and microwave them on HIGH for 50 seconds to 1 minute. Mix well.
7. Microwave for another 40-50 seconds and mix well.
8. Pour the glaze from Step 7 on top of the meatloaf.





50 Tortilla

Suggested Cycle Times

KNEAD 1	REST	KNEAD 2	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	TOTAL
0:10	0:10	0:10	OFF	0:00	0:00	0:00	0:00	0:30

(Makes enough for 4 tortillas 8" [approx. 20cm] in diameter)

COURSE 15 HOMEMADE		TIMER
94g (Approx. 94mL)	⅓ cup + 1 Tbsp.	Water
1.3g	¼ tsp.	Salt (completely dissolved in water)
21g	1-½ Tbsp.	Lard
173g	1-⅓ cups	All Purpose Flour
1.5g	½ tsp.	Baking Powder
4g	1 Tbsp.	Dry Milk

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No.
3. Set the cycle times using the CYCLE button, and press the START button.
4. When the add beep sounds, thoroughly scrape down the flour and other ingredients from the sides of the Baking Pan to the bottom using a rubber spatula. Close the Lid.
5. When the melody alerts you that the course is complete, remove the dough from the Baking Pan. Divide it into quarters and roll each into a ball. Wrap the balls in plastic wrap and let them rest for 1 hour in the refrigerator.
6. Roll the dough from Step 5 out evenly and very thinly with a rolling pin into circles 8" (approx. 20cm) in diameter.
   ◎If the dough sticks, sprinkle the surface with a tiny amount of all purpose flour (not listed in ingredients).
   ◎The dough dries out easily. After you have rolled it out, cover it with a cloth.
7. Set a frying pan over high heat. Add one of the tortillas from Step 6 and lower the heat slightly (to medium-high). Heat the tortilla for 1 minute to 1 minute and 30 seconds.
8. When the dough is lightly browned and starts to puff up, turn the heat down low and flip it over. Heat on the other side for 30 seconds to 1 minute.
   ◎Do not over-heat the tortilla. It will turn out crispy and stiff.
   ◎Adjust the heating time as needed so the tortilla reaches the desired degree of crispiness.
9. Heat the rest of the tortillas in the same manner.

Additional recipes can be found at www.zojirushi.com/bbssc.

BB-SSC10

RECIPE BOOK

Home Bakery Maestro® Breadmaker

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