

Select Settings

Basic White	0	Extended Bake
	1	Regular 1lb
	2	Large 1½ lb
	3	Large Dark 1½ lb
Whole Wheat	4	Regular 1lb
	5	Large 1½ lb
	6	Large Rapid 1½ lb
Speciality	7	French
	8	Sweet
	9	Dough
	10	Quick Bread
	11	Jam
	12	1 Hour Cycle

Select Button

The **Select** button lets you choose between a number of different bread settings as well as a dough and jam setting. With each press of the **select** button the number in the display will advance to the next setting on the control panel menu. When the machine is plugged into the electrical outlet, **SEL** will flash in display, indicating that a selection must be made before the machine can be turned on.

The **extended bake** setting allows you to lengthen the baking time after the completion of the cycle if needed.

The **basic white (1-3)** settings can be used for almost any bread recipe containing at least 50% bread flour. If a recipe contains less than 50% bread flour, then use the **whole wheat (4-6)** settings as these provide longer rising times for heavier dough types. **NOTE: THE WHOLE WHEAT SETTING STARTS WITH A 30 MINUTE RESTING PERIOD. THERE IS NO MIXING ACTIVITY DURING THIS PERIOD.**

The **French (7)** setting provides a crisp, chewy crust due to the longer baking time.

The **sweet (8)** setting bakes bread at a lower temperature to prevent over browning of dough containing more sugar.

The **dough (9)** setting is used when you wish to make dough for hand shaping and baking in your own oven, such as dinner rolls etc.

The **quick bread setting (10)** is unique as it makes non-yeast, cake-like batter breads such as banana nut or cranberry nut. Quick breads do not require any rising time. The ingredients are mixed then baked.

The **jam (11)** setting automatically cooks jam in the bread pan.

The **one-hour bread cycle (12)** can be used to make a loaf in just one hour. For best results use fast rise yeast and, generally, less salt. The loaf will be smaller than the basic white.

When using the **basic white large (2-3)** and **sweet (8)** an alert will sound during the knead cycle as a reminder to add ingredients such as dried fruit, nuts, etc. If you are making a recipe that doesn't require these, simply ignore the alert but it would be a good time to check the dough anyway!

**Making 1½ lb white bread using select settings:
(2) Basic White Large 1½lb or (12) One Hour Bread Cycle**

(2) Basic White-Large 1½lb

270 ml (75° - 85°)	Water
4 Tablespoons	Butter or margarine
450g	Bread Flour
2 tablespoons	Sugar
2 tablespoons	Dry milk
1½ teaspoons	Salt
2 teaspoons	Active dry yeast

(12) One Hour Bread Cycle

270 ml (75° - 85°)	Water
4 Tablespoons	Butter or margarine
450g	Bread Flour
2 tablespoons	Sugar
2 tablespoons	Dry milk
½ teaspoon	Salt
3 teaspoons	Fast rising/bread machine yeast

1. Put knead bar in bread pan over shaft. Twist bar if needed to slide down all the way.
2. Measure water at correct temperature and add to bread pan with butter or margarine.
3. Measure bread flour, sugar, dry milk and salt; add to pan. Level ingredients.
4. Make shallow well in centre of dry ingredients, add yeast to centre. Put pan into machine with "front" side of pan facing front. Press pan down until it locks in place. Close cover.

Programming Control Panel

1. Plug into electrical socket. SEL will flash in display. If using **Basic White-Large 1½lb**, press **select** button until "2" appears in display. If using **one hour bread** press select button until "12" appears in display.
2. Press **Start** button to turn machine on. Time to make bread will appear in display: 2:50 for (2) setting; 0:59 for (12) setting. Minutes will begin to count down.
3. When done, alert will sound and "End" will appear in display. Turn machine off by holding stop button down until alert sounds. SEL will flash in display. Unplug cord from outlet.
4. With oven mitt, pull pan straight up and out of machine. Shake loaf out and place on rack to cool for 15 to 30 minutes before slicing. Wash pan following cleaning instructions in this book.

Some further recipes

Basic White Bread

1lb Loaf	Ingredients	1½lb Loaf
170ml 1 tablespoon 300g 1 teaspoon 1 ½ teaspoons	Milk 75-85°F Butter or Margarine Bread Flour Sugar Sachet-type yeast	250ml 2 tablespoons 450g 1 ½ tablespoons 2 teaspoons

Honey Oatmeal Bread

1lb Loaf	Ingredients	1 ½ lb Loaf
150ml 2 tablespoons 1 tablespoon 250g 60g 1 tablespoon ¾ teaspoon 1 ½ teaspoons	Water 75-85°F Honey Butter or Margarine Bread Flour Oats (not instant type) Dry Milk Salt Sachet-Type Yeast	230ml 3 tablespoons 2 tablespoons 300g 90g 2 tablespoons 1 ½ teaspoons 2 teaspoons

Egg Bread

1lb Loaf	Ingredients	1 ½ lb Loaf
155ml 1 large 1 tablespoon 340g 1 teaspoon 1 ½ teaspoons 1 ½ teaspoons	Milk 75-85°F Egg Butter or Margarine Bread Flour Salt Sugar Sachet-Type Yeast	155ml 2 large 1 ½ tablespoons 450g 1 ½ teaspoons 2 ½ teaspoons 2 teaspoons

Rye Bread

1 lb Loaf	Ingredients	1 ½ lb Loaf
155ml 2 teaspoons 200g 100g 2 teaspoons 1 ½ tablespoons ½ teaspoon 1 teaspoon 1 ½ teaspoons	Water 75-85°F Butter of Margarine Bread Flour Medium Rye Flour Dried Milk Sugar Salt Caraway seed (optional) Sachet-Type Yeast	240ml 1 tablespoon 300g 150g 1 tablespoons 2 tablespoons 1 teaspoon 2 teaspoon 2 teaspoons

Method (for these recipes)

SELECT SETTING TO USE: Basic White (1, 2, 3)

1. Add ingredients to pan in order listed except yeast.
2. Tap pan to settle ingredients.
3. Make a well in the centre of the flour and pour in the yeast.
4. Select appropriate programme and press start.

100% Whole Wheat Bread

Dense bread packed with fibre since all whole wheat flour is used. If the bread collapses during the bake period, you probably need to add some **gluten** next time. Gluten is a protein that is found in flour. However, with some whole wheat/wholemeal flours much of the gluten remains locked in the grains. You can obtain gluten from Claybrooke Mill: tel. 01455 202443. Add 1 – 1 ½ tablespoons in with the dry ingredients.

1lb Loaf	Ingredients	1 ½ lb Loaf
140ml 1 large 2 teaspoons 2 teaspoons 1 tablespoon 350g 1 tablespoon 1 teaspoon 1 ½ teaspoons	Water 75-85°F Egg Molasses Honey Butter or Margarine Whole wheat bread flour Dry milk Salt Sachet-Type Yeast	210ml 1 large 1 tablespoon 1 tablespoon 2 tablespoons 480g 1 ½ tablespoon 1 ½ teaspoons 2 teaspoons

50% Whole Wheat Bread

A lighter texture whole wheat bread.

1 lb Loaf	Ingredients	1 ½ lb Loaf
170ml 1 tablespoon 1 tablespoon 150g 150g 1 tablespoon 1 tablespoon 1 teaspoon 1 ½ teaspoons	Water 75-85°F Honey Butter or Margarine Bread Flour Whole wheat bread flour Brown sugar Dry milk Salt Sachet-Type Yeast	240ml 1 tablespoon 2 tablespoons 225g 225g 1 ½ tablespoons 1 ½ tablespoons 1 ½ teaspoons 2 teaspoons

Method for these Recipes

Select Setting to Use:

Whole Wheat (4, 5, 6)

1. Add ingredients to pan in order listed, except yeast.
2. Tap pan to settle ingredients.
3. Make a well in the centre of the flour and pour in the yeast.
4. Select appropriate programme and press start.

Note: The whole wheat mode starts with a 30 minute resting period so there is no kneading activity during this time.

French Bread

Crusty on the Outside and chewy on the Inside!!

1lb Loaf	Ingredients	1 ½ lb Loaf
200ml	Water 75-85°F	265ml
1 tablespoon	Butter or Margarine	1 tablespoon
375g	Bread Flour	525g
1 teaspoon	Sugar	1 ½ teaspoons
¾ teaspoon	Salt	1 ¼ teaspoons
1 teaspoon	Sachet-Type Yeast	2 teaspoons

Italian Herb Bread

1lb Loaf	Ingredients	1 ½ lb Loaf
170ml	Water 75-85°F	250ml
1 tablespoon	Olive Oil	1 ½ tablespoons
300g	Bread Flour	450g
1 tablespoon	Parmesan Cheese	3 tablespoons
1 tablespoon	Dry Milk	1 tablespoon
1 tablespoon	Sugar	1 tablespoon
1 ½ teaspoons	Italian Seasoning	2 teaspoons
1 teaspoon	Salt	1 ½ teaspoons
1 ¼ teaspoons	Sachet-Type Yeast	2 teaspoons

Method for these Recipes

Select Setting to Use: French (7)

1. Add ingredients to pan in order listed, except yeast.
2. Tap pan to settle ingredients.
3. Make a well in the centre of the flour and pour in the yeast.
4. Select appropriate programme and press start