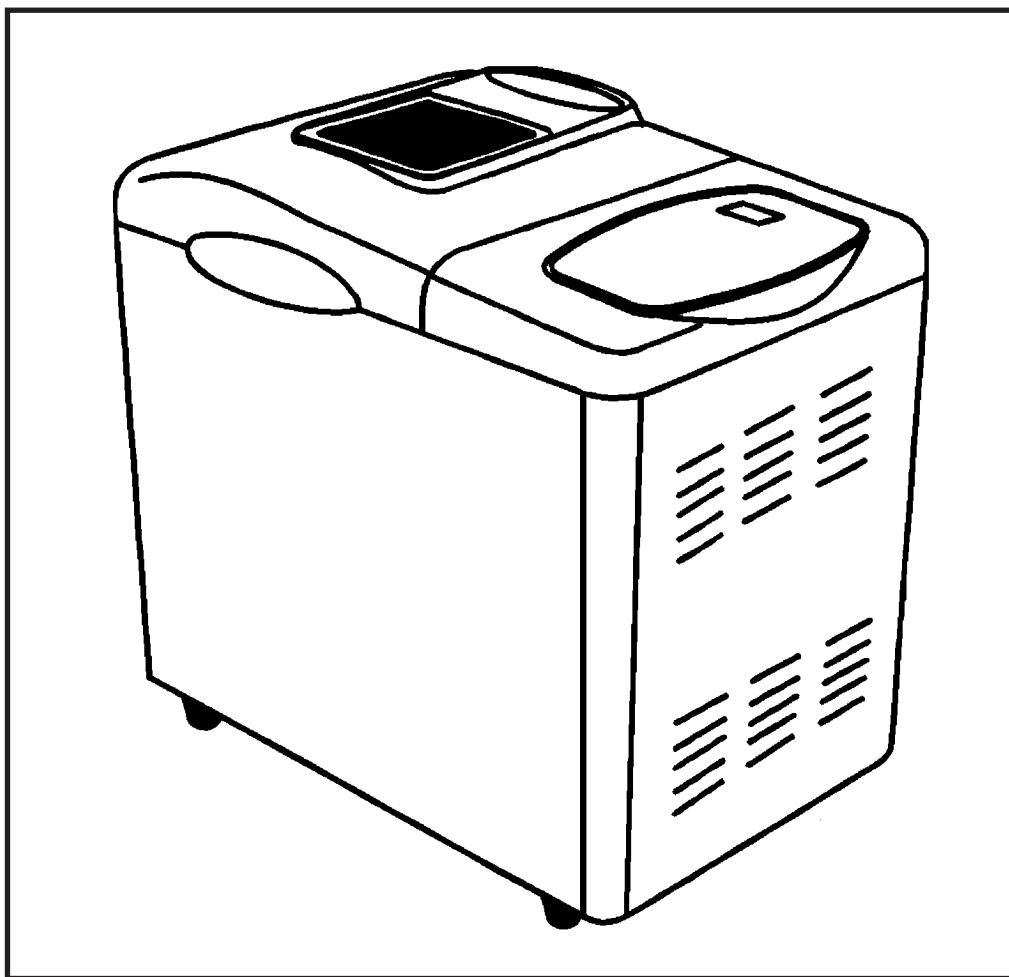


READ AND SAVE THESE INSTRUCTIONS

Palsonic

AUTO BAKERY



MODEL: PAB-3600

IMPORTANT SAFEGUARDS

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:

1. Read all instructions carefully.
2. Do not touch hot surfaces. Use handles or knobs and a potholder.
Do not close or clog the steam vent openings under any circumstances.
3. To protect against electrical shock, do not immerse cord, plug, or any other part of this Breadmaker, in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug the power supply cord when the appliance is not in use, or before cleaning.
Allow to cool before putting on or taking off any parts, and before cleaning the appliance.
6. Do not use or operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
7. The use of accessory attachments not recommended or sold by PALSONIC may cause injuries.
8. Do not use outdoors.
9. Do not let the power supply cord hang over the edge of table or counter, or touch hot surfaces.
10. Do not place the appliance on or near heat sources such as gas or electric stove ovens, or burners.
11. Extreme caution must be given when moving an appliances containing hot contents or liquids.
12. To disconnect, press STOP, then remove plug from wall outlet. Grip plug and pull from wall outlet.
Never pull on the cord.
13. Do not use the Breadmaker for other than intended use.
14. Avoid contact with moving parts.
15. Do not pour any ingredients directly into the Breadmaker- only into the baking pan.
The baking pan must be in place to avoid electric shock.
16. Do not operate this appliance in the presence of explosive and / or flammable fumes.
17. This appliance is intended for household use only and not for commercial or industrial use.
18. To avoid damaging the machine, do not place the Baking Pan or any object on top of the unit.
19. Do not clean with scouring pads. The baking pan and kneading blade have a non-stick coating.
Refer to "Cleaning" section of this book.
20. Do not use Breadmaker for storage purposes nor insert any utensils, as they may create a fire or electric shock.

SAVE THESE INSTRUCTIONS

SPECIFICATIONS

Model: PAB-3600
Power Requirement: 230V- 240V AC, 50Hz
Power Consumption: 500 Watts
Made in China

PALSONIC CORPORATION PTY. LTD.

1 Joynton Avenue,
WATERLOO NSW 2017
TEL: (02) 9313 7111
FAX: (02) 9313 7555

THINGS YOU SHOULD KNOW ABOUT YOUR BREADMAKER

- Your bread maker makes REGULAR (1 lb.) and LARGE (1 1/2 lb.) Loaves of breads.
- There are 11 settings, including one for dough.
- A "Keep Warm" function prevents the bread from getting soggy by keeping finished bread warm up to an hour after the baking is completed. This function stops when the unit is turned OFF / STOP or unplugged
- An "add-ingredient" function signals with an audible tone when it is time to add ingredients such as fruits or nuts to recipes used with the **Basic Breads** (2-3) and **Sweet** (8) settings. The signal tone comes on 32 minutes into the cycle (after initial kneading) so that your fruit or nuts will remain whole rather than be chopped up by the Kneading Blade. If you use the TIMER to delay baking, you may add all ingredients at once and bypass this function; however, your fruit or nuts may get somewhat "chopped".
- Do not cover the bread maker with towels or other material that may prevent steam from escaping. Some steaming from vents is normal.
- Do not place any objects on top of the bread maker.
- Unplug the unit and wait until it cools, then remove any food substances from inside the inner case of the Breadmaker by wiping with a damp sponge or cloth. See "Care and Cleaning", page 11 for full cleaning details.
- **IMPORTANT:**
Always add ingredients in the order they are specified in the recipe.
For best results, **accurate measuring of ingredients is very important.**
Do not put larger quantities than recommended into the Baking Pan as it may produce poor results and may damage the bread maker.

If you have any problems with the unit, contact the
CUSTOMER SATISFACTION CENTRE
for assistance
Australia: 1300-657-888
New Zealand: 0800-438-847
Please read operating instructions before using this product.

BEFORE FIRST USE

Enjoy using your PALSONIC Auto Bakery. Before first use, please take a few minutes to read this Operating Instruction / Cookbook and to find a place to keep it handy for reference. Pay particular attention to the safety instructions we have provided for your protection. Carefully unpack the Breadmaker and remove all packaging materials. To remove any dust that may have accumulated during packing, wipe the Baking Pan, Kneading Blade and outside surface of the Breadmaker with a clean, damp cloth. Do not use scouring pads or any abrasives on any part of the Breadmaker.

TABLE OF CONTENTS

OPERATING INSTRUCTION SECTION

Important Safeguards	1
Specifications	1
Things You Should Know About Your Breadmaker	2
Customer Satisfaction Centre Before First Use	2
Names Of Parts	3
Control Panel Settings & Functions	4
Setting Descriptions	5
How To Use Your Breadmaker	6
Bread And Dough Settings	7-10
Using The Timer For Delayed Completion	7-9
Slicing And Storing Bread	10
Care And Cleaning	10
	11-12

COOKBOOK SECTION

Tips On Using Your Breadmaker	13-17
Knowing Your Ingredients	13-16
Measuring Your Ingredients	16
Ingredient Temperatures	17
Creating Your Own Yeast Breads	17
Other Tips	17
Special Glazes For Yeast Breads	17

RECIPE SECTION

Yeast Breads

Basic White Bread	18
100% Whole Wheat Bread	18
Pumpernickel Bread	18
Potato Bread	18
Caraway Rye Bread	18
Cracked Wheat Bread	19
Seven Grain Bread	19
Italian Herb Bread	19
Corn Bread	19
Cheese And Onion Bread	19
Sour Cream Bread	19
Pesto Bread	20
Beer Bread	20
Dark Rye Bread	20
Sauerkraut Rye Bread	20
Irish Soda Bread	20
French Bread	20

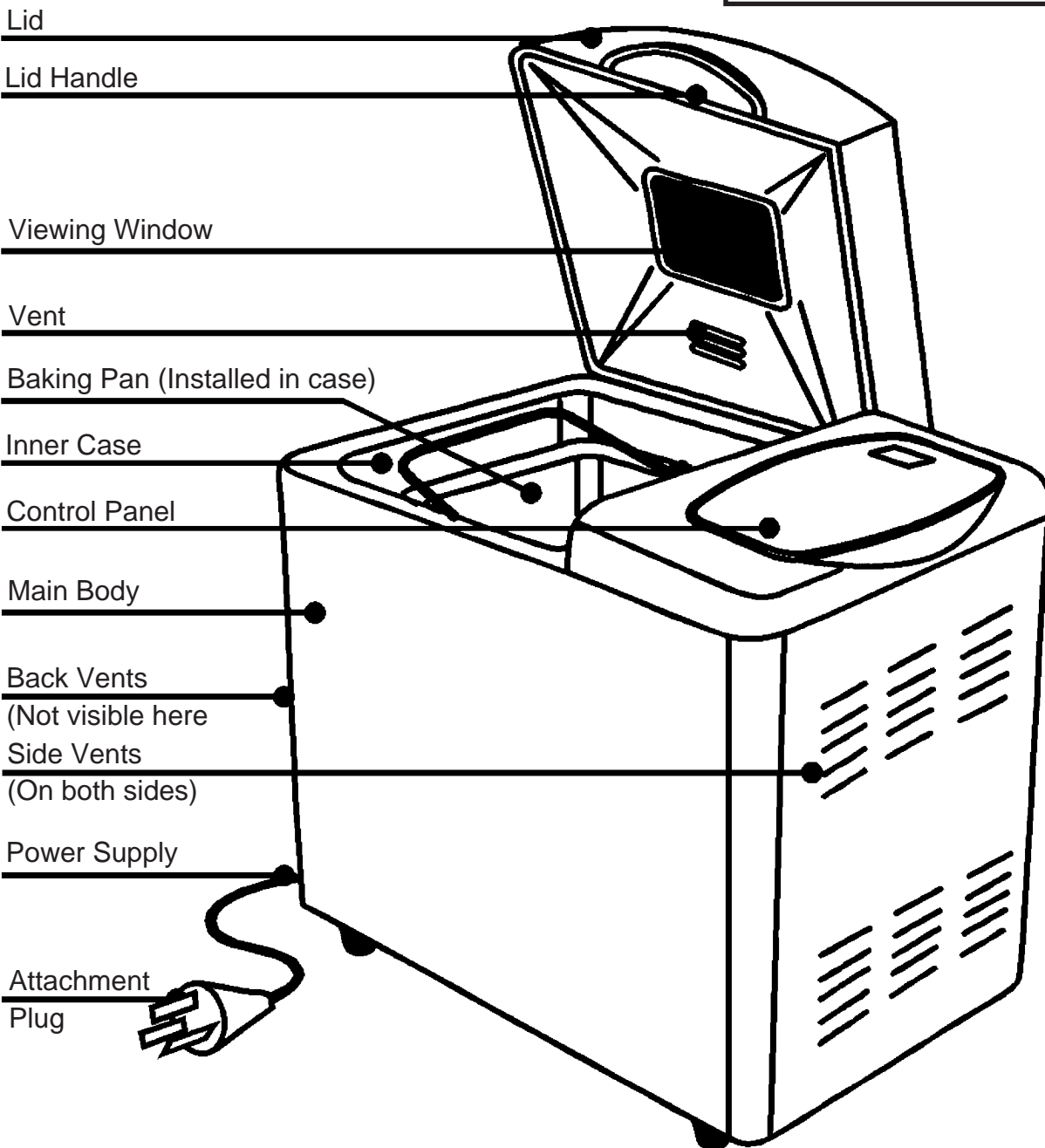
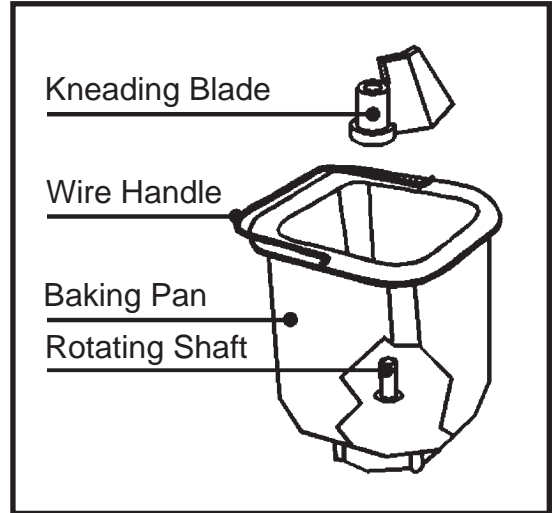
Cottage Dill Bread	21
Yogurt Bread	21
Honey Granola Bread	21
Chunky Nut Bread	21
Sunny Orange Bread	21
Raisin Bread	21
Mixed Fruit Bread	22
Peanut Butter Bread	22
Cranberry Nut Bread	22
Chocolate Bread	22
Banana Nut Bread	22
Russian Kulich	22

Dough Recipes

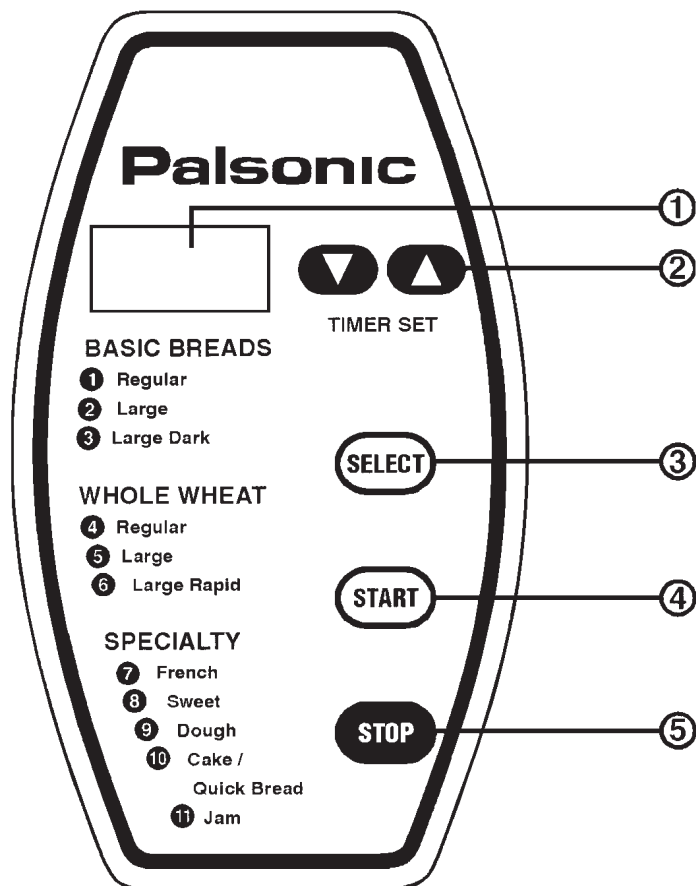
Sour Dough Starter	23
Sour Dough French	23
Bagels	23
Croissants	24
Pizza Dough	24
Layered Pizza Loaf	25
White Rolls	25
Wheat Rolls	25
Pumpernickel Rolls	25
Pretzels	25
Raspberry Braid	26
Hot Cross Buns	26
Jewish Challah Loaf	26
English Muffins	26
Raisin Kolacky	27
Doughnuts	27
Cake	27
Beat 2 Egg Cake	27
Cake / Quick Bread	27-28
Jam	28

Baking Cycling Time	29
Need Help? (Questions & Answers)	30-32
Baking Tips Guide Introduction	32
Baking Tips For Yeast Breads	33-34
Troubleshooting	35

NAMES OF PARTS



CONTROL PANEL SETTINGS & FUNCTIONS



NOTE: When using the touch pad controls, be sure to press the pad until you hear a beep.

1 DISPLAY WINDOW	<ul style="list-style-type: none"> - Shows one digit for the Setting Number (One of the numbers 1 to 11, depending on the setting you choose for a particular recipe). - Shows minute-by-minute baking time countdown.
2 TIMER SET	<p>Use when setting the TIMER to delay baking.</p> <ul style="list-style-type: none"> - Shows ▲ and ▼ Arrows. - Arrows will move time up or down in 10-minute increment. - Hold down the button for speedier results.
3 SELECT	<ul style="list-style-type: none"> - Press to select the setting of your choice (number 1 thru 11 - "1" for REGULAR, "2" for LARGE, "3" for LARGE DARK, "4" for REGULAR whole wheat bread, "5" for LARGE Whole Wheat Bread, etc. <p>To select setting automatically assigns the time needed to complete the process.</p>
4 START	<ul style="list-style-type: none"> - Press to start operation or begin Timer countdown for delayed completion.
5 STOP	<ul style="list-style-type: none"> - Press and hold until you hear a beep to stop operation or cancel a Timer setting. (Note: Do not press "STOP" when you are just checking the progress of your bread.)

SETTING DESCRIPTIONS

NOTE: The number in parentheses following each setting description represents the total baking time.

BASIC BREADS

These settings are used for breads which primarily use white flour; though some recipes may include small amounts of whole wheat flour as well. These settings have the minimum number of rising cycles and the shortest overall times until baking is completed. Therefore, loaves will be slightly denser than French or Sweet breads.

SETTING 1 - Regular (2 hours 45 minutes)

Setting #1 is for smaller loaves and takes less time than Setting #2 and #3.

SETTING 2 - Large (2 hours 50 minutes)

Setting #2 and #3 are for large loaves. Most recipes use Setting #2. Use Setting #2 or #3 if you are adding ingredients such as cheese, nuts, or cornmeal as they tend to brown easily.

SETTING 3 - Extra Large (3 hours 10 minutes)

Setting #3 has a longer baking time and will produce a loaf with a darker crust.

WHOLE WHEAT/MULTI GRAIN

These settings are used for recipes with significant amounts of whole wheat or rye flour, oats, or bran. They begin with a delay period of 32 minutes during which the flours or grains soak in the liquid ingredients. Soaking causes the flour or grain to soften and helps ingredients to combine well. These settings also have an extra rise cycle to allow heavy wheat/grains to expand. Generally, whole wheat/multi grain breads are shorter and denser than Basic, French, or Sweet breads.

SETTING 4 - Regular (4 hours 20 minutes)

SETTING 5 - Large/Extra Large (4 hours 30 minutes)

Setting #5 has a slightly longer bake time than #4 and loaves will have a darker crust. Use #4 to obtain a lighter crust or for recipes with added ingredients (bran, raisins, dried fruit, fruit juice) which may brown easily.

SETTING 6 - Large/Rapid (3 hours 20 minutes)

SPECIALTY

SETTING 7 - French (3 hours 30 minutes)

Traditionally French bread has a crispier crust and lighter inside texture than basic breads. Recipes usually do not include butter, margarine, or milk.

SETTING 8 - Sweet (3 hours 25 minutes)

Use this setting for recipes that use fruit juice, additional sugar, or added sweet ingredients such as coconut flakes, raisins, dried fruit, or chocolate. Baking temperature is reduced to prevent burning and the extra rise cycle gives the loaves a light, airy texture.

SETTING 9 - Dough (1 hour 30 minutes)

This setting makes dough only and will not bake the final bread. Dough can be shaped to make pizza, rolls, pretzels, doughnuts and round or braided breads that must then be baked in an oven or fried in a deep fryer (ie. doughnuts). Follow dough recipes for specific directions.

SETTING 10 - Cake/Quick Bread (1 hour 40 minutes)

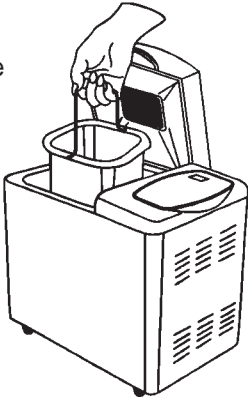
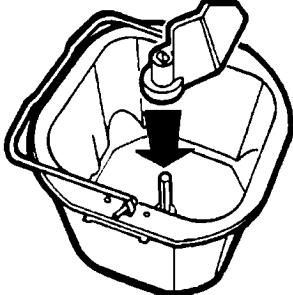
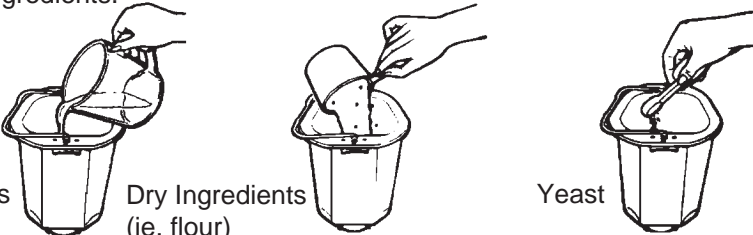
SETTING 11 - Jam (1 hour)

HOW TO USE YOUR BREADMAKER

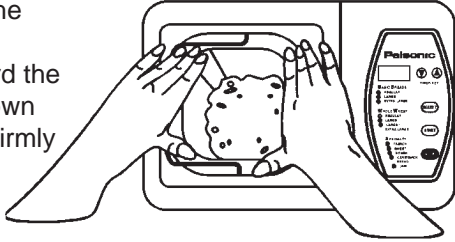
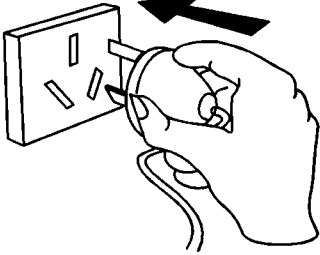
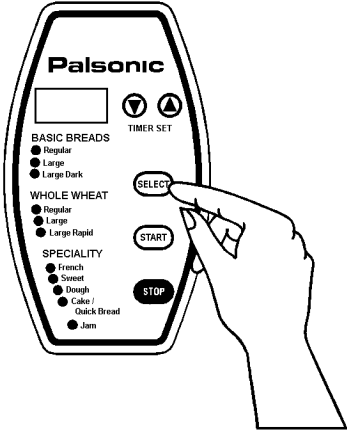
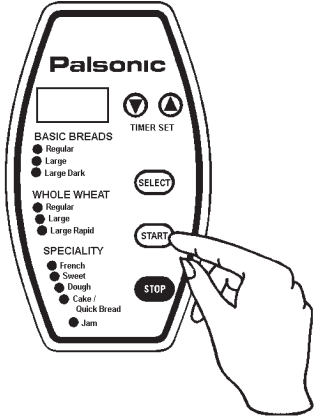
The 8 bread settings in this unit will combine ingredients, knead, and make bread from start to finish automatically. The DOUGH setting makes dough for a variety of recipes but you must shape and bake the dough yourself in an oven. To delay completion, the automatic TIMER may be programmed to make bread or dough while you are at work or asleep. (See "Using The Timer For Delayed Completion" page 10)

To Obtain the best results when using ready made pre-mix select settings 1, 2 or 3.

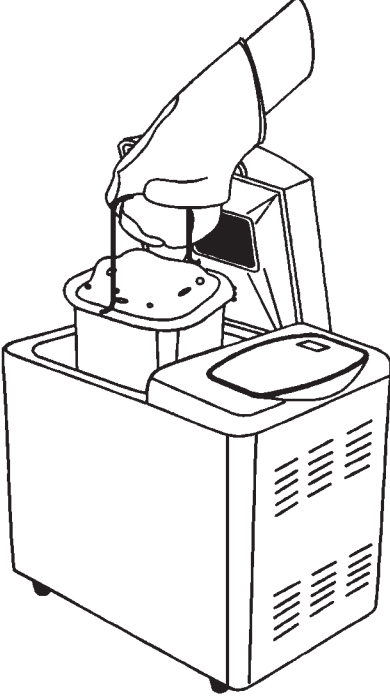

FOR ALL SETTINGS (#1 THRU 11) FOLLOW THESE INSTRUCTIONS:

<p>1</p>	<p>Open lid and remove the Baking Pan by pulling straight up on the handle. It is important to remove the Baking Pan from the unit rather than putting ingredient into the Pan while it is in place to avoid accidentally spilling ingredients into the inner case.</p> 	<p>Warning: Place your Automatic Bread-maker where it is level, stable and secure.</p>
<p>2</p>	<p>Attach the Kneading Blade onto the shaft inside the Baking Pan by lining up the flat side or the blade with the flat side on the shaft. Push the blade firmly onto the shaft.</p> 	<p>Be sure to set the kneading blade firmly into place otherwise the blade may come off during operation, which may affect the kneading or mixing.</p> <p>Be sure the shaft is clean of any residue (i.e. dough). This will ensure the kneading blade will fully seat into place.</p>
<p>3</p>	<p>Select a recipe from the Cookbook section of this booklet, when following the recipes: Measure ingredients carefully and accurately. To measure liquids, use a see-through liquid measuring cup and check the measurement at eye level. When measuring dry ingredients, use a standard dry measuring cup and level the ingredients with a straight edge knife. Inaccurate measurement, even if only slightly off, can make a difference in results. Use standard measuring spoons and level off with a straightedge knife. (See "Measuring Your Ingredients" page 16) Always add ingredients into the Baking Pan in the order they are listed. Yeast is always added last. Be sure that the yeast does not touch the liquid ingredients.</p>  <p>Liquids Dry Ingredients (ie. flour) Yeast</p>	<p>Be careful not to mix the yeast with any of the wet ingredients especially when using the delayed timer feature, otherwise the bread may not rise properly.</p>

HOW TO USE YOUR BREADMAKER

<p>4</p>	<p>Place the Baking Pan back into the unit with the word FRONT on the upper rim of the Pan facing toward the front of the Breadmaker. Push down on the Pan until you hear it click firmly into place. Fold the handle down.</p> 	<p>Special Note: If the baking pan is not installed in the proper orientation or firmly clicked into place the kneading blade will fail to operate. The baking pan can only be installed in one position as indicated.</p>
<p>5</p>	<p>Close the lid and connect the plug to an outlet. You will hear a beep sound and the display window is empty.</p> 	
<p>6</p>	<p>Select the appropriate setting for your recipe (#1 thru 11) by pressing the SELECT button on the pad. Each time SELECT is pressed, the number in the display window will advance to the next setting.</p> 	
<p>7</p>	<p>Press the START pad. The Baking time in hours and minutes will appear in the display. For example, if you choose a recipe using the Basic Bread setting (#1) for Regular the display will show 2:45. It will count down the remaining bake time in one-minute decrements (2:44, 2:43, etc) until the bread is done. When the baking time is completed, a signal tone will sound three times and the display window will flash "END".</p> 	<p>Warning: Do not place the baking pan or any other object on the top of the unit. To avoid damaging the bread maker's surface, do not put any object or the hot baking pan on top of the unit.</p>

HOW TO USE YOUR BREADMAKER

<p>8</p>	<p>This Bread maker is designed with a "Keep Warm" function that automatically begins when the BAKE time is completed. At the end of the BAKE cycle "END" will appear (in the display window) up to 60 minutes after baking is complete and will keep the bread warm during that time. You may remove the Baking Pan at any time during the "Keep Warm" cycle. To turn off the "Keep Warm" feature before the 60 minutes are up, simply press the STOP button and hold it for 3 seconds until you hear a "beep". END will disappear and the display window will now be empty. UNPLUG THE UNIT WHEN FINISHED. Never leave the unit plugged in when not in use. The "Keep Warm" feature is not provided for in the DOUGH setting. If you leave finished dough in the Bread maker over a period of time, it may over-rise and produce poor results. For best results, remove dough at the end of the cycle and follow the recipe directions for shaping, resting and baking.</p>	<p>Note: There is no "Keep Warm" feature on dough setting #9.</p>
<p>9</p>	<p>This Breadmaker has a convenient Viewing Window so that you may watch the progress of the bread as it is mixed, kneaded, and baked. Occasionally, some moisture may be formed in the window during processing. If moisture forms, you may lift the lid to look inside during the mixing and kneading stages, however, DO NOT OPEN THE LID DURING THE BAKING CYCLE (approximately the last hour or so) as this may cause the bread to collapse.</p>	<p>Do not open the lid during the baking cycle (approximately the last hour or so in each breadmaking program) as this may cause the bread to collapse.</p>
<p>10</p>	<p>To remove the bread from the Baking Pan, use pot holders or oven mitts and pull straight up on the Baking Pan handle. Turn the pan upside down and shake the bread out onto a wire cooling rack. The Baking Pan has a non-stick coated finish so that the bread should come out easily. Do not use metal utensils to remove bread as they may scratch the non-stick coating. If you have difficulty removing bread from the Baking Pan, slide a flat rubber or plastic spatula along the sides of the pan to loosen the loaf. Turn the pan over and shake the loaf out. Allow the bread to cool before slicing (See "Slicing and Storing Bread" page. 10). If the Kneading Paddle remains in the bottom of the Baking Pan, it may be necessary to fill the baking pan with warm water in order to loosen the Kneading Paddle from the shaft. If the Kneading Paddle remains in the bottom of the loaf of bread, use the end of a plastic spoon or other non-metal utensil to remove. Do not use a knife or any other sharp metal object as it will scratch the non-stick coating on Kneading Blade.</p>  	<p>Always check to see where the kneading blade is when removing a baked loaf of bread. If it remains stuck in the bread you may accidentally damage it by cutting into it while slicing.</p>

HOW TO USE YOUR BREADMAKER

USING THE TIMER FOR DELAYED COMPLETION

Use the **TIMER** when you would like to delay the completion of your bread. This feature allows you to delay the bake time for up to 12 hours. For example, it lets you set the **TIMER** at 8 p.m. one evening so that you can wake to fresh bread by 8 a.m. the following morning.

TO SET THE TIMER, FOLLOW THESE INSTRUCTIONS:

	<p>NOTE: Be sure you have followed the "How to Use Your Breadmaker" steps 1-6 in preparing the ingredients in the Baking Pan. It is not recommended that you use the "Delayed Completion" function and TIMER with recipes that call for fresh ingredients which might be spoiled such as eggs, fresh milk, sour cream, or cheese.</p>
1	To set the TIMER , determine when you would like your bread to be finished. For example, if it is 8 p.m. when you place all your ingredients in the Baking Pan and you would like to wake up to the aroma of fresh-baked bread at 8 a.m., you will want a total of 12 hours before your bread is complete. Once you have chosen the appropriate setting for your recipe (for example, if you are doing a Sweet bread, you will push SELECT until #8 is showing in the display), you simply set the TIMER to bring it up to your total hours - in this case 12 hours.
2	Press the A arrow on the control panel and 3:25 - the time for setting #8 - will automatically come up in the display window. Continue to Press ▲ until the display reads 12:00 (or is as close to this as possible, since your timer moves in 10 minute increments, your actual reading for this setting will be 11:55 or 12:05). You do not need to mathematically calculate the difference between the setting time (3:25) and the total hours you want (12:00). The machine will automatically adjust to include the setting time. Simply set the TIMER for your total hours (12). If you pass the desired time, simply press ▼ to go back.
3	Once you have set the time, press START . The colon (:) in the display will flash to indicate that the TIMER has been set and the countdown will begin. The TIMER will count down in one-minute increments. When the display reaches END , your bread is complete and the beeper will sound.
4	If you make a mistake while setting the TIMER , press and hold the STOP button until it beeps. This will clear the display and you can set the TIMER again.

SLICING AND STORING BREAD

For best results place bread on a wire rack and allow to cool 15 to 30 minutes before slicing. You may use an electric knife for even slices. Otherwise, use a sharp knife with a serrated blade. For square slices, place the loaf on its side and slice across.

Store unused bread tightly covered (zip-lock style bags or plastic containers work well) at room temperature up to three days. If weather is hot and humid, store in the refrigerator overnight. For longer storage (up to one month), place bread in a tightly covered container in the freezer. If you store the bread in the refrigerator, leave it out to bring it to room temperature before serving. Since homemade bread has no preservatives it tends to dry out and become stale faster than commercially made bread.

Leftover slightly hardened bread may be cut into 1.3 cm (1/2 inch) or 2.5 cm (1 inch) cubes and used in favourite recipes to make croutons, bread pudding, or stuffing.

CARE AND CLEANING

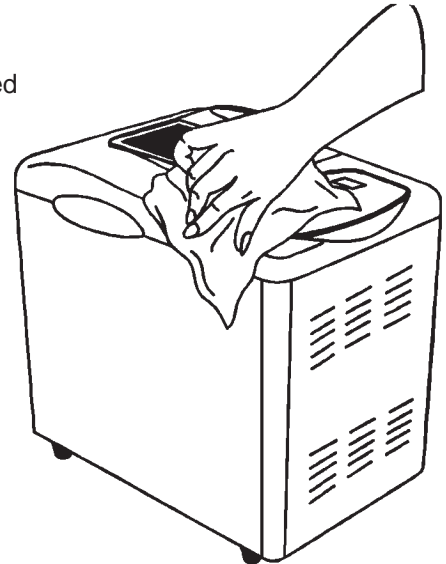
CAUTION

To prevent electrical shock, unplug the unit before cleaning. Wait until the Breadmaker has cooled prior to cleaning. Do not immerse or splash either the body or lid in any liquid as this may cause damage and/or electric shock.

For best performance and maintenance, it is recommended to clean the Breadmaker after each use as follows:

Outer Body, Lid, and Inner Case:

Wipe the lid and outer body of the unit with a damp cloth or slightly dampened sponge. Use a damp sponge or cloth to wipe out any flour, crumbs, or other materials from the inner case.



Baking Pan and Kneading Blade

Both the Baking Pan and Kneading Blade have a non-stick coated surface. Do not use any harsh cleansers, abrasive materials or utensils on these parts that may scratch their surfaces. Over time, the non-stick surface may change in appearance due to moisture and steam. This is normal and has no effect on its use or quality.

Remove the Baking Pan and Kneading Blade from the inner case before cleaning. Wipe the outside of the Baking Pan with a damp cloth. NEVER SUBMERGE THE BAKING PAN in water. You may hand wash the inside of the Baking Pan with soapy water. If the Kneading Blade gets stuck on its shaft, fill the Baking Pan with hot water and soak it for about 30 minutes or until it loosens and can be removed easily. If the hole in the Kneading Blade becomes clogged, carefully clean it out with a wooden or plastic toothpick.

- Paint Thinner
- Benzine
- Steel Wool
- Pads
- Polishing
- Powders
- Chemicals
- Dust cloth



CAUTION:

None of the Breadmaker parts are dishwasher safe. DO NOT place the Baking Pan or Kneading Blade in the dishwasher.

Special care for the non-stick finish.

Avoid damaging the coating. Do not use metal utensils such as spatulas, knives or forks. The coating may change colour after long use; this is only caused by moisture and steam and will not affect the performance of the unit or quality of your bread.



CARE AND CLEANING

STORING THE UNIT

Be sure to dry all parts before storing including wiping any moisture from the Viewing Window. Close the Lid and do not store anything on top of the Lid.

TIPS ABOUT THE ELECTRICAL CORD

The cord length of this appliance has been selected to reduce the possibility of tangling or tripping over a longer cord. If additional cord length is needed, an extension cord may be used. If using an extension, be sure to arrange it so that it cannot be pulled or tripped on.

TROUBLE-SHOOTING

Specific questions about the Breadmaker functions and problems with ingredients or recipes are addressed in the "Need Help?" section on pages 30-32. For better performance, if you want to continue a second loaf of bread after the first one, allow the unit to cool sufficiently. It can be done by opening the lid, removing the Baking Pan and allowing the inner side of the unit to cool.

FOR YOUR SATISFACTION

If you have any problems with the unit, contact the

CUSTOMER SATISFACTION CENTRE

for assistance

Australia 1300-657-888

Please read operating instructions before using this product

TIPS ON USING YOUR BREADMAKER

INTRODUCTION

Waking to the smell of homemade bread baking in the kitchen is one of the most comforting memories of childhood. Can you remember rushing downstairs to taste the bread, hot out of the oven, with butter melting on top? What a great way to start the morning! The Automatic Breadmaker by PALSONIC can create that same experience every morning.

There's very little effort on the part of the baker, because this Automatic Breadmaker is a sophisticated counter-top appliance with a computer memory that does all the work for you. Just follow the recipe instructions, and wake up to the old-fashioned smell of fresh bread baking in your Automatic Breadmaker. But don't stop at baking bread in this appliance. Besides being able to do all kinds of specialty breads, including 100% whole wheat, you can also prepare doughs for croissants, bagels, doughnuts, pizzas and more. Everything is easy and tastes homemade, because it is.

Bake some bread and make some memories, for yourself, and the people you love.

KNOWING YOUR INGREDIENTS

It is often said that cooking is an art relying on the creativity of the chef while baking bread is much more of a science. This means that the process of combining flour, water and yeast results in a chemical reaction that produces bread. You have to remember that when the ingredients combine with each other they produce a specific result. Read the following information carefully to gain a better understanding of the importance each ingredient plays in the bread making process.

1 ALL PURPOSE FLOUR

All-Purpose Flour is a blend of refined hard and soft wheat flours especially suitable for making breads. Most popular brands have been tested in the Bread maker with excellent results.

2 BREAD FLOUR

Bread Flour is a high gluten/protein flour that has been treated with conditioners that give dough a greater tolerance during kneading. Bread Flour typically has a higher gluten concentration than All Purpose Flour; however, depending on different milling practices this may vary. It is not necessary to use Bread Flour with your Breadmaker, as most All Purpose Flours will produce loaves with good volume and structure.

3 WHOLE WHEAT FLOUR

Whole Wheat Flour is milled from the entire wheat kernel which contains the bran and germ and makes it heavier and richer in nutrients than All Purpose Flour. Breads made with this flour are usually smaller and heavier than white loaves. To overcome this Whole Wheat Flour is usually mixed with All Purpose Flour, Bread Flour, or Gluten Flour to produce a high light textured bread.

4 RYE FLOUR

Rye Flour is a high fibre flour similar to Whole Wheat Flour, also called Graham Flour. Rye Flour must always be mixed with a high proportion of All Purpose Flour, Bread Flour, or Gluten Flour, as it does not contain enough gluten to develop the structure for a high even-grained loaf.

TIPS ON USING YOUR BREADMAKER

5 GLUTEN FLOUR

Gluten Flour is Wheat Flour that has been treated to remove nearly all the starch, which leaves a very high gluten content. (Gluten is the protein in the wheat that makes the dough elastic). This flour is usually available at most health food stores and is sometimes used in small portions with dense low gluten flours such as whole wheat to increase volume and lighten texture.

6 CAKE FLOUR

Cake Flour is made from softer or lower protein wheats and is specially designed for use in cake recipes.

7 SELF-RAISING FLOUR

Self Raising Flours contain unnecessary leavening ingredients that will interfere with bread and cake making. It is not recommended for use.

IMPORTANT SPECIAL NOTE ON FLOURS

Flours, while visibly similar, can be very different by virtue of how they were grown, milled, stored, etc. You may find that you will have to experiment with different brands of flour to help you make that perfect loaf. A Baking Tips Guide has been provided on pages 33 and 34 of this book to assist you with these experiments.

Storage is also very important, as all flours should be kept in a secure, airtight container. Rye and Whole Wheat Flours should be maintained in a refrigerator, or a cool area to prevent them from becoming rancid.

8 BRAN

Bran (unprocessed) & Wheat Germ are the coarse outer portions of the wheat or rye grains separated from flour by sifting or bolting. They are often added in small quantities to bread for nutritional enrichment, heartiness and flavour. They are also used to enhance the texture of bread.

9 CORNMEAL & OATMEAL

Cornmeal & Oatmeal come from coarsely ground white or yellow corn and from rolled or steel-cut oats. They are used primarily to enhance the flavour and texture.

10 CRACKED WHEAT

Cracked Wheat is very coarse in texture. It comes from wheat kernels cut into angular fragments. It gives Whole Grain Breads a nutty flavour and crunchy texture.

11 SEVEN GRAIN CEREAL BLEND

Seven-Grain Cereal Blend is a blend of cracked wheat, oats, bran, rye, corn meal, flax seeds, and hulled millet.

TIPS ON USING YOUR BREADMAKER

12 YEASTS

ACTIVE DRY YEAST

Yeast through a fermentation process produces gas (carbon dioxide) necessary to make the bread rise. Yeast must be able to feed on sugar and flour carbohydrates in order to produce this gas. Active dry granular yeast is used in all recipes that call for yeast. There are basically three different types of yeast available, fresh, dry and instant quick rising. It is recommended that traditional dry yeast be used, however, instant quick rising can also be used in lesser amounts. (Note: The recipes in this cookbook were developed using traditional dry yeast), Fresh or compressed cake yeast is not recommended as they will produce poor results. Yeast must always be stored in a refrigerator to keep it fresh. Too much heat will kill it. Ensure your yeast is fresh by checking its expiration date. Once a package or can of yeast is opened it is important that the remaining contents be immediately resealed and refrigerated as soon as possible for future use. Often bread or dough, which fails to rise, is due to stale yeast being used. The following test can be used to determine whether your yeast is stale and inactive:

- A) Place 1/2 cup of lukewarm water into a small bowl or cup.
 - B) Stir 1 tsp. of sugar into the water then sprinkle 2 tsp. of yeast over the surface.
 - C) Place bowl or cup in a warm area and allow to sit for 10 minutes undisturbed.
 - D) The mixture should foam and produce a strong yeast aroma.
- If this does not occur, fresh yeast should be purchased.

CONVERSION CHART FOR FAST-RISING YEAST

1 1/2 Teaspoons active dry yeast = 1 teaspoon fast-rising yeast
2 1/2 Teaspoons active dry yeast = 1 1/2 teaspoon fast-rising yeast
3 Teaspoons active dry yeast = 1 3/4 teaspoon fast-rising yeast

- Note:** 1. 1 Teaspoon equivalent to 5ml.
2. 1 Tablespoon equivalent to 15ml.

13 SUGAR

Sugar is important for the colour and flavour of breads. It is also food for the yeast as it supports the fermentation process. Recipes in this cook book that call for sugar require granulated sugar. Do not substitute powdered sugar or brown sugar unless indicated. Artificial sweeteners cannot be used as a substitute for sugar as the yeast will not react properly with them.

14 SALT

Salt is necessary to balance the flavour of breads and cakes, as well as for the crust colour that develops during baking. Salt also limits the growth of yeast so the amounts shown in the recipes should not be increased. For dietary reasons it may even be eliminated entirely, however, your bread may over-proof and rise higher than normal.

15 LIQUIDS

Liquids such as milk (1%, 2%, whole & skim) or a combination of powdered milk and water, can be used when making bread. Milk will improve flavour, provide a velvety texture and soften the crust, while water alone will produce a crispier crust. Some liquids call for juice (orange, apple, etc.) to be added as a flavour enhancer.

16 EGGS

Eggs add richness and a velvety texture to bread doughs and cakes. Use large-size eggs in these recipes.

17 SHORTENING, BUTTER & MARGARINE

Shortening, Butter and Margarine "shortens" or tenderises the texture of yeast breads. French Bread gets its unique crust and texture from the lack of butter added. However, breads that call for butter stay fresh longer. If butter or margarine is used direct from the refrigerator, it should be cut into small pieces for easier blending during the kneading cycle. Oil should not be used as a substitute for butter, margarine or shortening.

TIPS ON USING YOUR BREADMAKER

18 BAKING POWDER

Baking Powder is a leavening agent used in quick breads and cakes. This type of leavening agent does not require rising time before baking as the chemical reaction works when liquid ingredients are added.

19 BAKING SODA

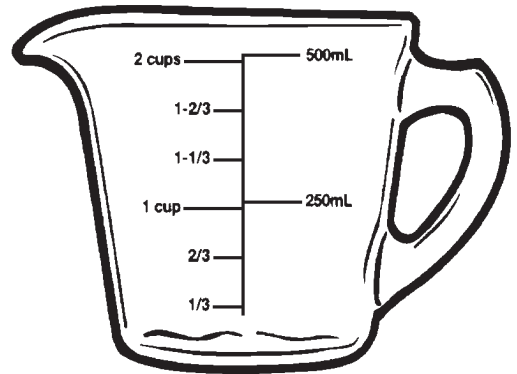
Baking Soda is another leavening agent not to be confused or substituted for baking powder. It also does not require rising time before baking as the chemical reaction works during baking process.

MEASURING YOUR INGREDIENTS

The key and most important step when using your Breadmaker is measuring your ingredients precisely and accurately. It is extremely important to measure each liquid and dry ingredient properly or it could result in a poor or unacceptable baking result. The ingredients must also be added into the baking pan in the order in which they are given in each recipe. Liquid and dry measurements are done somewhat differently and are as follows:

Liquid Measurements

Either plastic or glass transparent liquid measuring cups must be used to measure all liquids such as water or milk. When reading amounts, the measuring cup must be placed on a horizontal flat surface and viewed at eye level (not on an angle). The liquid level line must be aligned to the mark of measurements, as just a guess is not good enough as it could throw out the critical balance of the recipe.



Dry Measurements

Dry measurements (especially flours) must be done using standard size dry measuring cups. These cups are available in various size graduations. Dry measuring must be done by gently spooning ingredients into the measuring cup and then once filled, levelling off with a knife (See Fig. 1 and 2 below). Scooping or tapping a measuring cup will pack the ingredients and you will end up with more than is required. This extra amount could affect the balance of the recipe. Do not sift the flour.

When measuring small amounts of dry or liquid ingredients (ie. Yeast, Sugar, Salt, Powdered Milk, Honey, Molasses) a standard measuring spoon must be used. Measurements must be level, not heaping as this small difference could throw out the critical balance of the recipe.

Your Bread maker produces delicious baked goods with ease. This marvellous machine asks only that you carefully follow the recipe instructions. In basic cooking, normally "a pinch of this and a dash of that" is fine, but not for automatic Bread makers. Using an automatic Bread maker requires you accurately measure each ingredient (especially yeast and water) for best results. For best results, have your ingredients at room temperature unless otherwise specified.

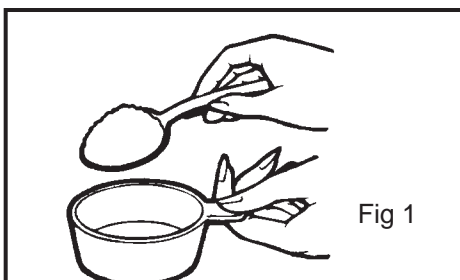


Fig 1

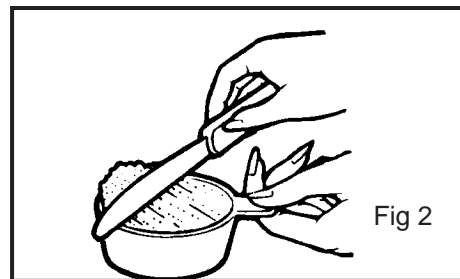


Fig 2

TIPS ON USING YOUR BREADMAKER

INGREDIENT TEMPERATURES

All ingredients, especially liquids (water or milk), should be warmed to room temperature 21°C (70°F). If ingredients are too cold, below 10°C (50°F), they will not activate the yeast. Extremely hot liquids, above 40°C (104°F) may kill the yeast.

CREATING YOUR OWN YEAST BREADS

With the Automatic Breadmaker, even the most inexperienced baker can achieve the satisfying experience of baking a loaf of bread. All of the mystery and hard work is gone. Inside this talented machine with a computer brain, the dough is mixed, kneaded, proofed, and baked without you being present. The Automatic Breadmaker can also just prepare the dough, and when it's ready, you shape and bake in a conventional oven. The recipes on the following pages are tailored for this PALSONIC Breadmaker. Each recipe features ingredients that best compliment a particular loaf of bread, and each was tested in our machines. It is extremely important not to exceed the amounts of flour specified in each of the recipes or else it could result in unsatisfactory baking performance. When creating your own yeast bread recipes or baking an old favourite, use the recipes in this cookbook as a guide for converting portions from your recipe to your Breadmaker.

OTHER TIPS

- Place all recipe ingredients into the baking pan so that yeast is not touching any liquid.
- Use Bread Flour when a recipe calls for white flour, because our testing has shown that it consistently provides the best quality bread.
- After completing the process of making Dough in your Bread maker, typically when letting dough rise outside the Bread machine, allow 30 minutes or until dough doubles in size. Dough should be lightly greased and covered with waxed paper and a dry towel. It should be placed in a warm area free from drafts,
- Humidity makes dough more moist, therefore humidity and high altitudes require adjustments. For humidity, add an extra tablespoon of flour if consistency isn't right. For high altitudes, decrease yeast amount approximately 1/4 teaspoon, and decrease sugar and/or water or milk slightly. (See "Baking Tips Guide" pages 33 & 34).
- The DOUGH setting is great for mixing, kneading, and proofing (allowing dough to rise) richer dough like croissant doughs. Use the Automatic Breadmaker to prepare this dough so all you need to do is shape and bake it according to your recipe.
- When recipes call for a lightly floured surface, use about 1 to 2 tablespoons of flour on the surface. You may want to lightly flour your fingers or rolling pin for easy dough manipulation.
- When you let dough rest and rise" according to a recipe, place it in a warm, draft-free area. If the dough doesn't double in size, it may not produce a tender product. Dough is ready when an indentation remains when it is touched.
- If the dough you are rolling shrinks back, let it rest covered for a few minutes before rolling again.
- Dough may be wrapped in plastic and stored in a freezer for later use. Bring the dough to room temperature before using.

SPECIAL GLAZES FOR YEAST BREADS

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

Egg Glaze:

Beat 1 large egg and 1 tablespoon of water together, brush generously (**Note:** apply only to doughs before baking).

Melted Butter Crust:

Brush melted butter over just baked bread for a softer, tender crust.

Milk Glaze:

For a softer, shiny crust, brush just baked bread with milk or cream.

Sweet Icing Glaze:

Mix 1 cup sifted icing sugar with 1 to 2 tablespoons of milk to make a consistent glaze, drizzle over Raisin Bread or Sweet Breads.

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

RECIPES

BASIC WHITE BREAD

Ingredient	Regular	Large/Large Dark
Water	1 cup	1 1/4 cups
Skim Milk Powder	1 tbsp.	1 tbsp.
Shortening	2 tbsp.	2 tbsp.
Sugar	2 tbsp.	2 tbsp.
Salt	1 tsp.	1 tsp.
White Flour	2 2/3 cups	3 3/8 cups
(1) Yeast	1 tsp.	1 1/2 tsp.
Use Setting	1	2, 3

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid
- 3 Select appropriate bread setting
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

100% WHOLE WHEAT BREAD

Ingredient	Regular	Large/Large Dark
Water	1 cup	1 1/4 cups
Skim Milk Powder	1 tbsp.	2 tbsp.
Shortening	1 tbsp.	2 tbsp.
Honey	1 tbsp.	2 tbsp.
Molasses	1 tbsp.	1 tbsp.
Salt	1 tsp.	1 1/2 tsp.
Whole Wheat Flour	2 1/2 cups	3 1/4 cups
(1) Yeast	1 1/4 tsp.	1 1/2 tsp.
Use Setting	4	5, 6

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid
- 3 Select appropriate bread setting
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

PUMPERNICKEL BREAD

Ingredient	Regular	Large/Large Dark
Water	1 cup	1 1/4 cups
Skim Milk Powder	1 tbsp.	2 tbsp.
Shortening	1 tbsp.	1 tbsp.
Sugar	1 tbsp.	2 tbsp.
Molasses	1 tbsp.	2 tbsp.
Salt	1 tsp.	1 1/2 tsp.
White Flour	1 1/3 cups	1 3/4 cups
Whole Wheat Flour	3/4 cup	1 cup
Rye Flour	1/4 cup	1/2 cup
Cocoa	1 tbsp.	2 tbsp.
Instant Coffee	1 tsp.	1 1/2 tsp.
(1) Yeast	1 1/2 tsp.	1 1/2 tsp.
Use Setting	1	2, 3

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid
- 3 Select appropriate bread setting
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

POTATO BREAD

Ingredient	Regular	Large/Large Dark
Water	1 cup	1 1/3 cup
Skim Milk Powder	1 tbsp.	2 tbsp.
Shortening	1 tbsp.	2 tbsp.
Sugar	1 tbsp.	2 tbsp.
Salt	1 1/2 tsp.	1 1/2 tsp.
Dry Potato Flakes	1/3 cup	1/3 cup
White Flour	2 1/2 cups	3 1/2 cups
(1) Yeast	1 1/2 tsp.	1 1/2 tsp.
Use Setting	1	2, 3

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid
- 3 Select appropriate bread setting
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

EQUIVALENT CHART

Regular = 1 lb. Bread
Large = 1 1/2 lb. Bread

CARAWAY RYE BREAD

Ingredient	Regular	Large/Large Dark
Water	1 cup	1 1/4 cups
Skim Milk Powder	1 tbsp.	2 tbsp.
Shortening	1 tbsp.	2 tbsp.
Brown Sugar	2 tbsp.	2 tbsp.
Molasses	1 tbsp.	1 tbsp.
Salt	1 tsp.	1 1/2 tsp.
Caraway Seeds	1 1/2 tsp.	2 tsp.
White Flour	1 1/2 cups	1 3/4 cups
Rye Flour	1 1/2 cups	1 3/4 cups
Whole Wheat Flour	3/4 cup	3/4 cup
(1) Yeast	1 1/2 tsp.	1 1/2 tsp.
Use Setting	1	2, 3

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid
- 3 Select appropriate bread setting
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

(1) See page 15 for additional Dry Yeast Information.
* All of the recipes in this book have been tested with your Breadmaker. If the result IS not satisfied, ingredients adjustment may be needed (particularly yeast & water). For details, please refer to the "Baking Tips for Yeast Bread" on page 33-34.

RECIPES

CRACKED WHEAT BREAD

Ingredient	Regular	Large/Large Dark
Water	1 cup	1 1/4 cups
Skim Milk Powder	1 tbsp.	2 tbsp.
Shortening	1 tbsp.	2 tbsp.
Honey	1 tbsp.	2 tbsp.
Salt	1 1/4 tsp.	1 1/2 tsp.
White Flour	1 2/3 cups	2 1/4 cups
Whole Wheat Flour	2/3 cup	1 cup
Cracked Wheat Flour	2/3 cup	3/4 cup
(1) Yeast	1 1/4 tsp.	1 1/2 tsp.
Use Setting	7	2, 3

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid
- 3 Select appropriate bread setting
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

SEVEN GRAIN BREAD

Ingredient	Regular	Large/Large Dark
Water	1 cup	1 1/4 cup
Skim Milk Powder	1 tbsp.	2 tbsp.
Shortening	1 tbsp.	2 tbsp.
Honey	1 tbsp.	2 tbsp.
Salt	1 1/4 tsp.	1 1/2 tsp.
White Flour	1 1/3 cups	2 1/4 cups
Whole Wheat Flour	2/3 cup	1 cup
Seven Grain Cereal	1/2 cup	1/2 cup
(1) Yeast	1 1/2 tsp.	1 3/4 tsp.
Use Setting	1	2, 3

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid
- 3 Select appropriate bread setting
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

ITALIAN HERB BREAD

Ingredient	Regular	Large
Water	1 cup	1 1/3 cups
Skim Milk Powder	1 tbsp.	2 tbsp.
Shortening	1 tbsp.	2 tbsp.
Sugar	2 tbsp.	1 tbsp.
Salt	1 tsp.	1 tsp.
Dried Marjoram	1/2 tsp.	1 tsp.
Dried Basil	1/2 tsp.	1 tsp.
Dried Thyme	1/2 tsp.	1 tsp.
White Flour	2 1/3 cups	3 1/4 cups
(1) Yeast	1 tsp.	1 1/2 tsp.
Use Setting	7	7

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid
- 3 Select appropriate bread setting
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

CORN BREAD

Ingredient	Regular	Large
Water + 1 Egg (beaten)	1 cup	1 1/4 cups
Powdered Milk	1 tbsp.	2 tbsp.
Shortening	2 tbsp.	2 tbsp.
Honey	2 tbsp.	3 tbsp.
Salt	1 tsp.	1 1/2 tsp.
White Flour	2 cups	3 cups
Cornmeal	1/3 cup	1/3 cup
(1) Yeast	1 1/2 tsp.	1 3/4 tsp.
Use Setting	1	2

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid
- 3 Select appropriate bread setting
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

CHEESE 'N' ONION BREAD

Ingredient	Regular	Large
Water	1 cup	1 1/3 cups
Skim Milk Powder	1 tbsp.	2 tbsp.
Sugar	1 tbsp.	2 tbsp.
Salt	3/4 tsp.	1 tsp.
Dried Onion	2 tsp.	1 tbsp.
* Old cheddar cheese (grated)	1/3 cup	3/4 cup
White Flour	2 2/3 cups	3 1/4 cups
(1) Yeast	1 tsp.	1 1/2 tsp
Use Setting	2	2

* NOTE:

Using cheese with a high fat high moisture content may result in a slightly collapsed loaf.

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid
- 3 Select appropriate bread setting
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

SOUR CREAM BREAD

Ingredient	Large
Water	3/4 cup
Sour Cream	3/4 cup
Honey	2 tbsp.
Salt	1 tsp.
White Flour	3 1/4 cups
(1) Yeast	1 1/2 tsp.
Use Setting	7

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid
- 3 Select appropriate bread setting
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

(1) See page 15 for additional Dry Yeast Information.
* All of the recipes in this book have been tested with your Breadmaker. If the result IS not satisfied, ingredients adjustment may be needed (particularly yeast & water). For details, please refer to the "Baking Tips for Yeast Bread" on page 33-34.

RECIPES

PESTO BREAD

Ingredient	Large
Water	1 cup
Sugar	1 tbsp.
Salt	1 tsp.
Pesto	1/3 cup
White Flour	1 2/3 cups
Whole Wheat Flour	1 2/3 cups
(1) Yeast	1 tsp.
Use Setting	2

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid
- 3 Select appropriate bread setting
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

BEER BREAD

Ingredient	Regular	Large
Beer (flat)	1 1/4 cup	1 1/3 cup
Shortening	1 tbsp.	2 tbsp.
Sugar	2 tbsp.	3 tbsp.
Salt	1 tsp.	1 1/2 tsp.
White Flour	1 1/4 cups	2 1/4 cups
Whole Wheat Flour	3/4 cup	1 cup
Cornmeal	1/4 cup	1/3 cup
All Bran Meal	1/4 cup	1/3 cup
(1) Yeast	2 tsp.	2 tsp.
Use Setting	2	2

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid
- 3 Select appropriate bread setting
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

DARK RYE BREAD

Ingredient	Regular	Large/Large Dark
Cold Black Coffee	1 cup	1 1/4 cups
Shortening	1 tbsp.	2 tbsp.
Molasses	1 tbsp.	2 tbsp.
Brown Sugar	1 tbsp.	2 tbsp.
Salt	1 tsp.	1 1/2 tsp.
White Flour	1 3/4 cup	2 1/2 cups
Dark Rye Flour	3/4 cup	1 cup
(1) Yeast	1 tsp.	1 1/4 tsp.
Use Setting	1	2, 3

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid
- 3 Select appropriate bread setting
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

SAUERKRAUT RYE BREAD

Ingredient	Large
Water	1 cup
Shortening	1 tbsp.
Brown Sugar	1 tbsp.
Molasses	1 tbsp.
Salt	1 tsp.
* Sauerkraut	1 cup
Caraway Seeds	1 tbsp.
White Flour	2 2/3 cups
Rye Flour	1 cup
(1) Dry Yeast	1 1/2 tsp.
Use Setting	1

* NOTE:

Sauerkraut must be well drained and have the moisture squeezed out.

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid
- 3 Select appropriate bread setting
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

IRISH SODA BREAD

Ingredient	Regular	Large
Buttermilk	1 cup	1 1/3 cup
Shortening	1 tbsp.	2 tbsp.
Honey	1 tbsp.	2 tbsp.
Baking Soda	1/4 tsp.	1/2 tsp.
Raisins	3 tbsp.	1/4 cup
Rolled Oats	1/4 cup	1/2 cup
White Flour	2 1/4 cups	3 cups
(1) Yeast	1 tsp.	1 1/2 tsp.
Use Setting	1	2

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid
- 3 Select appropriate bread setting
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

FRENCH BREAD

Ingredient	Regular	Large
Water	1 cup	1 1/4 cups
Shortening	2 tsp.	1 tbsp.
Sugar	2 tsp.	1 tbsp.
Salt	1 tsp.	1 1/4 tsp.
White Flour	2 1/4 cups	3 1/2 cups
(1) Yeast	1 1/4 tsp.	1 1/2 tsp.
Use Setting	7	7

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid
- 3 Select appropriate bread setting
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

(1) See page 15 for additional Dry Yeast Information.
* All of the recipes in this book have been tested with your Breadmaker. If the result IS not satisfied, ingredients adjustment may be needed (particularly yeast & water). For details, please refer to the "Baking Tips for Yeast Bread" on page 33-34.

RECIPES

COTTAGE DILL BREAD

Ingredient	Regular	Large
Water	1/2 cup	2/3 cup
Skim Milk Powder	1 tbsp.	1 tbsp.
Shortening	1 tbsp.	1 tbsp.
Sugar	1 tbsp.	4 tsp.
Salt	1 tsp.	1 tsp.
Cottage Cheese	2/3 cup	3/4 cup
Dried Onion	2 tsp.	1 tbsp.
Dill Seeds	1 tsp.	2 tsp.
White Flour	2 1/2 cups	2 3/4 cups
(1) Yeast	1 tsp.	1 1/4 tsp.
Use Setting	2	2

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid.
- 3 Select appropriate bread setting.
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

YOGURT BREAD

Ingredient	Large
Yogurt	1 1/3 cups
Brown Sugar	1 tbsp.
Salt	1 tsp.
White Flour	3 1/4 cups
(1) Yeast	1 1/2 tsp.
Use Setting	7

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid.
- 3 Select appropriate bread setting.
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

HONEY GRANOLA BREAD

Ingredient	Regular	Large
Water	1 cup	1 1/3 cups
Skim Milk Powder	1 tbsp.	2 tbsp.
Shortening	1 tbsp.	2 tbsp.
Honey	1 tbsp.	2 tbsp.
Salt	1 tsp.	1 1/2 tsp.
Granola	1/3 cup	1/2 cup
White Flour	2 1/4 cups	3 cups
Raisins	2 tbsp.	1/4 cup.
(1) Yeast	1 tsp.	1 1/2 tsp.
Use Setting	1	3

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid.
- 3 Select appropriate bread setting.
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

CHUNKY NUT BREAD

Ingredient	Regular	Large
Water	1 cup	1 1/4 cups
Olive Oil	2 tbsp.	2 tbsp.
Honey	2 tbsp.	2 tbsp.
Salt	1 tsp.	1 1/2 tsp.
Sunflower Seeds	1/4 cup	1/4 cup
Chopped Walnuts	1/4 cup	1/4 cup
White Flour	3 cups	3 1/4 cups
(1) Yeast	1 1/2 tsp.	1 1/2 tsp.
Use Setting	8	8

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid.
- 3 Select appropriate bread setting.
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

SUNNY ORANGE BREAD

Ingredient	Large
Orange Juice	1/2 cup
Water	3/4 cup
Shortening	1 tbsp.
Honey	2 tbsp.
Salt	1 tsp.
White Flour	3 1/4 cups
Sunflower Seeds	2 tbsp.
Orange Rind (grated)	1 tsp.
(1) Yeast	1 1/2 tsp.
Use Setting	3

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid.
- 3 Select appropriate bread setting.
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

RAISIN BREAD

Ingredient	Regular	Large/Large Dark
Water	1 cup	1 1/4 cups
Skim Milk Powder	1 tbsp.	1 tbsp.
Shortening	2 tbsp.	2 tbsp.
Sugar	2 tbsp.	2 tbsp.
Salt	1 tsp.	1 1/2 tsp.
Raisins	3 tbsp.	1/4 cup
Cinnamon	1/4 tsp.	1/2 tsp.
White Flour	2 2/3 cups	3 1/4 cups
(1) Yeast	1 tsp.	1 1/2 tsp.
Use Setting	1	2, 3

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid
- 3 Select appropriate bread setting
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

(1) See page 15 for additional Dry Yeast Information.
* All of the recipes in this book have been tested with your Breadmaker. If the result IS not satisfied, ingredients adjustment may be needed (particularly yeast & water). For details, please refer to the "Baking Tips for Yeast Bread" on page 33-34.

RECIPES

MIXED FRUIT BREAD

Ingredient	Large
Water	1 1/4 cups
Skim Milk Powder	1 tbsp.
Shortening	2 tbsp.
Salt	1 tsp.
White Flour	3 1/4 cups
Candied Mixed Fruit	1/4 cup
Nutmeg	1/4 tsp.
(1) Dry Yeast	1 1/2 tsp.
Use Setting	3

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid.
- 3 Select appropriate bread setting.
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

PEANUT BUTTER BREAD

Ingredient	Large
Water	1 1/3 cups
Brown Sugar	1/4 cup
Salt	1 tsp.
Peanut Butter	1/2 cup
White Flour	3 1/4 cups.
(1) Dry Yeast	1 1/2 tsp.
Use Setting	1

METHOD

- 1 Measure ingredients into baking pan.
 - 2 Insert baking pan securely into unit, close lid.
 - 3 Select appropriate bread setting.
 - 4 Push start button.
 - 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
 - 6 Using oven mitts, remove pan from unit.
 - 7 Remove bread from baking pan.
(and kneading blade from bread if required)
 - 8 Allow to cool before slicing.
- Yield: Makes 1 loaf

CRANBERRY NUT BREAD

Ingredient	Large
Cranberry Juice	1/2 cup
Water	1/2 cup
Shortening	2 tbsp
Honey	2 tbsp.
Salt	1 tsp.
Cranberries	1/2 cup
White Flour	3 1/4 cups
Lemon Juice	1 tsp.
Walnuts (chopped)	1/4 cup
(1) Yeast	1 1/2 tsp.
Use Setting	3

METHOD

- 1 Measure ingredients into baking pan.
 - 2 insert baking pan securely into unit, close lid.
 - 3 Select appropriate bread setting.
 - 4 Push start button.
 - 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
 - 6 Using oven mitts, remove pan from unit.
 - 7 Remove bread from baking pan.
(and kneading blade from bread if required)
 - 8 Allow to cool before slicing.
- Yield: Makes 1 loaf

CHOCOLATE BREAD

Ingredient	Large
Water + 1 Egg (beaten)	1 cup
Skim Milk Powder	1 tbsp.
Shortening	1 tbsp
Sugar	1 tbsp.
Salt	1/2 tsp.
Chocolate Chips	1/3 cup
Walnuts (Chopped)	1/4 cup
White Flour	2 2/3 cups
(1) Dry Yeast	1 tsp.
Use Setting	8

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid.
- 3 Select appropriate bread setting.
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

BANANA NUT BREAD

Ingredient	Large/Large Dark
Water	1 cup
Skim Milk Powder	2 tbsp.
Shortening	2 tbsp.
Honey	2 tbsp
Salt	1 1/2 tsp.
White Flour	3 1/2 cups
Banana (mashed)	1/2 cup
Walnuts (chopped)	1/4 cup
Lemon	1 tsp.
(1) Dry Yeast	1 1/2 tsp.
Use Setting	2, 3

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid.
- 3 Select appropriate bread setting.
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

RUSSIAN KULICH

Ingredient	Large
Water	1 cup
Skim Milk Powder	3 tbsp.
Eggs (beaten)	2
Butter	1/4 cup
Salt	1 1/2 tsp.
White Flour	3 1/4 cups
Sliced Almonds	2 tbsp.
Raisins	1/4 cup
Mixed Candied Fruit	1/3 cup
(1) Dry Yeast	1 1/2 tsp.
Use Setting	3

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid.
- 3 Select appropriate bread setting.
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan.
(and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

(1) See page 15 for additional Dry Yeast Information.
* All of the recipes in this book have been tested with your Breadmaker. If the result IS not satisfied, ingredients adjustment may be needed (particularly yeast & water). For details, please refer to the "Baking Tips for Yeast Bread" on page 33-34.

RECIPES

SOUR DOUGH STARTER

Ingredient	Recipe
Skim Milk	1 cup
Plain Yogurt	3 tbsp.
White Flour	1 cup
(1) 1-1/2 qt. Ceramic or glass container (with tight fitting lid)	

To Prepare:

- 1 Heat skim milk to 90°F (32°C) to 100°F (38°C)
- 2 Remove from heat and stir in yogurt.
- 3 Let mixture stand at room temperature 18-24 hours or until a curd forms. Stir once or twice with a wooden spoon, to keep liquid mixed in.
- 4 Stir in flour gradually, mixing well.
- 5 Let stand 2-5 days until bubbly & spongy-looking with a good sour aroma.
- 6 Refrigerate.

To use:

- 1 Bring to room temperature and allow to bubble.
- 2 Use amount recommended in recipe.
- 3 After each use replenish starter.

To replenish:

- 1 If 1 1/2 cups starter was used, add 3/4 cup flour and 3/4 cup skim milk to remaining starter.
Note: total volume must remain same.
- 2 Allow mixture to stand at room temperature for 18-24 hours.
- 3 Refrigerate until needed.

BAGELS

Ingredient	Large
Water	1 cup
Sugar	1 1/2 tsp.
Salt	1 tsp.
White Flour	3 cups
(1) Dry Yeast	1 tsp.
Use Setting	9

METHOD

- 1 Measure water, sugar, salt, flour, and yeast into baking pan.
- 2 Insert baking pan securely into unit, close lid.
- 3 Select appropriate bread setting & push start button.
- 4 When dough is ready, remove from pan and turn dough out onto a lightly-floured surface.
- 5 Divide into 10 equal portions.
Roll into smooth balls.
Use thumbs to make a 1-1/2 inch hole in the centre of each ball.
- 6 Place on a greased baking sheet.
- 7 Grease top of each bagel with soft shortening.
Cover with wax paper and dry towel.
Place in a warm area free of drafts and allow to rise for 30 minutes.
- 8 Meanwhile, bring 3 quarts of water & 1 tablespoon sugar to boil.
- 9 Simmer 3 to 4 bagels at a time in water for 5 to 6 minutes per side.
- 10 Turn once or twice. Remove with slotted spoon.
Drain on paper towels. Place on greased baking sheet dusted with cornmeal.
- 11 Brush lightly with egg yolk and water mixture.
- 12 Sprinkle with poppy or sesame seeds, diced onion, garlic chips, or shredded cheddar cheese, if desired.
- 13 Bake at 400°F (200°C) 25 to 30 minutes.

Yield: Makes 10 bagels

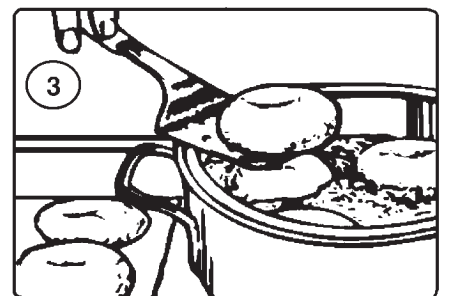
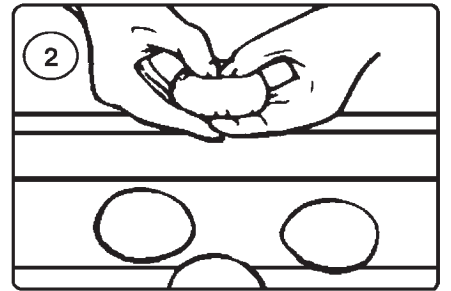
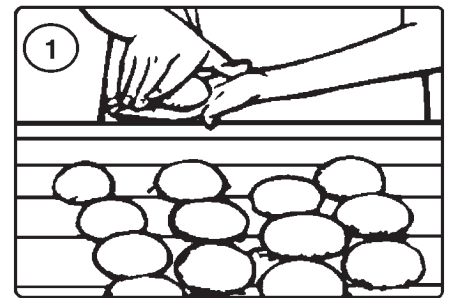
SOUR DOUGH FRENCH

Ingredient	Large
Sour Dough Starter	1 1/2 cups
Water	1/2 cup
Sugar	1 1/2 tsp.
Salt	1 1/2 tsp.
White Flour	3 1/2 cups
(1) Dry Yeast	3 tsp.
Cornmeal	1/4 cup
Cornstarch	1 tsp.
Water	1/2 cup
Use Setting	9

METHOD

- 1 Measure sour dough starter, water, sugar, salt, flour, and yeast into pan.
- 2 Insert baking pan securely into unit, close lid.
- 3 Select appropriate bread setting.
- 4 Push start button.
- 5 When dough is ready remove from pan, and divide dough in half. Roll dough back and forth, elongating it into a 14-inch log.
- 6 Place each loaf on a stiff piece of cardboard.
Sprinkle with 1/4 cup cornmeal. Cover lightly with plastic wrap or damp cloth. Allow to rise in a warm place free from drafts until putty or double in size (about 45 minutes to 1 hour).
- 7 Adjust oven rack to the lowest position.
Place a 12 x 15-inch baking pan without sides on top rack as oven is preheating to 400°F (200°C)
Then place a baking pan with sides on the bottom rack. Add 1/4-inch boiling water.
- 8 Combine cornstarch and water.
Heat to boiling while stirring, allow to cool.
- 9 With very sharp knife, cut four, 1/2-inch deep diagonal slashes on top of loaves.
Brush the entire surface of each loaf with cornstarch mixture.
- 10 Slide each loaf off cardboard onto top baking sheet in oven.
- 11 Bake at 400°F (200°C) for 25 minutes or until bread sounds hollow when tapped. Brush every 5 to 7 minutes with cornstarch mixture.

Yield: Makes 2 loaves



1. Divide dough into 10 equal place

2. Hold ball with both hands, use thumbs to make a hole in the centre of each ball. Continue to work with dough until hole is about 1 1/2 inches and ball is shaped like a doughnut.

3. With a metal spatula, place bagels into boiling water and cook 5 to 6 minutes per side, turning once or twice. (This helps to develop a chewy crust.) Remove from water and drain on paper towels.

4. Place bagels on greased baking sheet dusted with cornmeal. Brush lightly with mixture of water and egg yolk. Sprinkle with your choice of seeds or salt.

(1) See page 15 for additional Dry Yeast Information.
* All of the recipes in this book have been tested with your Breadmaker. If the result IS not satisfied, ingredients adjustment may be needed (particularly yeast & water). For details, please refer to the "Baking Tips for Yeast Bread" on page 33-34.

RECIPES

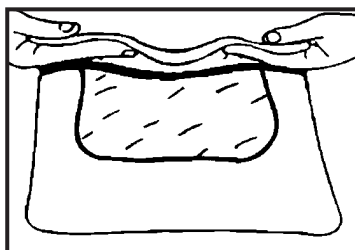
CROISSANTS

Ingredient	Large
Water	3/4 cup
Skim Milk Powder	2 tbsp.
Sugar	1 tbsp
Salt	1 tsp.
Butter	1 tbsp.
White Flour	2 cups
(1) Dry Yeast	3 tsp.
Butter Chilled and Sliced	1/2 cup
Egg	1 Large (whisked together with 1 tbsp. of cold water)
Use Setting	9

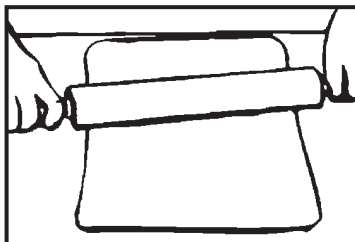
METHOD

- 1 Measure water, dry milk, sugar, salt, butter, flour, into baking pan. Sprinkle yeast into centre of flour.
- 2 Insert baking pan securely into unit, close lid.
- 3 Select dough setting and push start button.
- 4 Meanwhile, roll 1/2 cup of chilled butter slices between two sheets of waxed paper into a 10 x 7-inch rectangle. Chill at least 1 hour.
- 5 The Breadmaker will beep 3 times & the display will fresh "END" when dough is ready.
- 6 Remove dough from pan & roll dough out to 1/4 inch thickness on a lightly-floured surface into a 12-inch square.
- 7 Place chilled butter on centre third of dough. Fold each side over the buttered side. Roll dough to 20 x 14-inch rectangle.
- 8 Fold dough into thirds, seal edges. Roll into a 20 x 14-inch rectangle. Fold and roll twice more. Cover securely with plastic wrap. Chill in freezer for 20 minutes. Repeat folding and rolling 3 times.
- 9 Roll dough to 1/8" thickness into a 10" x 15-inch rectangle. Cut into 6 squares. Cut each square in half to form 12 triangles.
- 10 Roll each triangle loosely, starting from the wide end. Place seam side down on greased baking pan.
- 11 Curve ends, Sprinkle water on top, Cover lightly with damp cloth and allow to rise in a warm area free from drafts 45 to 50 minutes or until doubled in size.
- 12 Brush lightly with beaten egg and water.
- 13 Bake at 375°F (190°C), 10 to 15 minutes, or until golden brown and flaky.

Yield: Makes 12 croissants



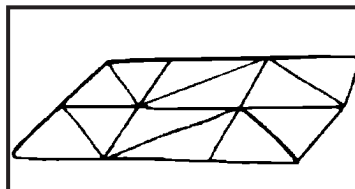
1. For flaky croissants, place chilled dough on a cool surface such as marble. Place chilled butter in centre third of dough square. Fold each side over buttered side.



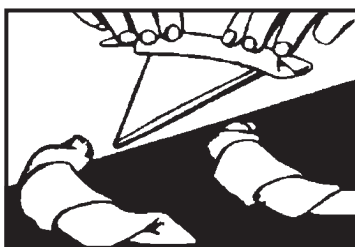
2. Roll dough out again into a 3/8-inch-thick or 20 x 14-inch rectangle. Turn over, occasionally flouring surface lightly to prevent sticking.



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



4. Roll dough into a rectangle about 1/8-inch thick or 10 x 15-inch rectangle. Cut into 6 squares. Cut each square in half to form a total of 12 triangles.



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

PIZZA DOUGH

Ingredient	Large
* Beer	1 cup
Butter	1 tbsp.
Sugar	2 tbsp
Salt	1 tsp.
White Flour	2 3/4 cups
(1) Dry Yeast	1 tbsp.
Use Setting	9

* NOTE: Water can be substituted for beer in this recipe resulting in a crisper crust.

METHOD

- 1 Place beer, butter, sugar and salt into baking pan.
- 2 Add flour. Sprinkle yeast into centre of flour.
- 3 Insert pan securely into baking unit, close lid.
- 4 Select dough setting and push start button.
- 5 The Breadmaker will beep 3 times & the display will fresh "END" when dough is ready.
- 6 Preheat your oven to 400°F (200°C).
- 7 Remove dough from pan and press dough into a lightly greased 12" pizza pan. Brush lightly with vegetable oil. Cover dough and allow to stand 15 minutes in a warm draft free area.
- 8 Spoon tomato or pizza sauce over dough, top with your favourite ingredients & grated mozzarella cheese.
- 9 Bake at 400°F (200°C) 25-30 minutes or until crust is golden brown and cheese is bubbly.

NOTE:

For a thinner crust pizza, divide dough in half and press into 2-12" pans.

Yield: Makes one thick pizza crust.

(1) See page 15 for additional Dry Yeast Information.
* All of the recipes in this book have been tested with your Breadmaker. If the result IS not satisfied, ingredients adjustment may be needed (particularly yeast & water). For details, please refer to the "Baking Tips for Yeast Bread" on page 33-34.

RECIPES

LAYERED PIZZA LOAF

Ingredient	Large
* Beer	1 cup
Butter	1 tbsp.
Sugar	2 tbsp
Salt	1 tsp.
White Flour	2 3/4 cups
(1) Dry Yeast	1 tsp.
Use Setting	9

* NOTE: Water can be substituted for beer in this recipe resulting in a crispier crust.

METHOD

- Place beer, butter, sugar and salt into baking pan.
- Add flour, Sprinkle yeast into centre of flour.
- Insert pan securely into baking unit, close lid.
- Select dough setting and push start button.
- The Breadmaker will beep 3 times and the display will fresh "END" when dough is ready.
- Prepare filling ingredients during final half hour dough is rising. All ingredients should be at room temperature.
- Thaw spinach and squeeze dry.
Add egg, Parmesan cheese & basil. Set aside.
- Cook, crumble and drain Italian sausage, set aside.
- Slice mushrooms, onion and green pepper.
- Shred mozzarella cheese.
- Set aside 1/4 dough.
- Roll remaining dough into a 18" x 12" rectangle.
Lightly press into a greased 10" x 5" loaf pan, allowing dough to hang 1/2" over on all sides.
- Sprinkle one half of cheese onto bottom of dough.
- Layer in remaining ingredients in the order listed in the filling recipe.
- Top with remaining cheese.
- Roll remaining dough into a 10" x 5" rectangle.
- Fold over and seal edges.
- Cut 3 steam slits in dough.
- Bake at 375°C (190°C) for 30-40 minutes until allow sounding.
- Allow to cool in pan for 15 minutes before removing.

Filling Ingredients:

Frozen spinach	(300 g) 10 oz.
Grated Parmesan	1/3 cup
Egg	1
Basil	1 tsp.
Mozzarella	(300 g) 10 oz.
Italian sausage	(300 g) 10 oz.
Pizza sauce	1 1/4 cups
Green peppers	1/3 cup
Mushrooms	1/3 cup
Chopped onion	1/3 cup

Yield: Makes 1 loaf.

(1) See page 15 for additional Dry Yeast Information.
* All of the recipes in this book have been tested with your Breadmaker. If the result IS not satisfied, ingredients adjustment may be needed (particularly yeast & water). For details, please refer to the "Baking Tips for Yeast Bread" on page 33-34.

WHITE ROLLS

Ingredient	Large
Water	1 1/4 cups
Skim Milk Powder	1 tbsp.
Shortening	2 tbsp
Sugar	2 tbsp.
Salt	1 1/2 tsp.
Whole Wheat Flour	3 1/4 cups
(1) Yeast	1 1/2 tsp.
Use Setting	9

METHOD

- Measure ingredients into baking pan.
- Insert baking pan securely into unit, close lid.
- Select appropriate bread setting.
- Push start button.
- The Breadmaker will beep 3 times & the display will fresh "END" when dough is ready.
- Remove dough from pan and turn dough out onto a lightly floured surface.
- Divide into 12 equal pieces.
- Shape each into a ball.
- Place in greased muffin tins.
- Brush lightly with melted butter.
- Let stand, covered for 20-25 minutes.
- Bake at 375°C (190°C) for 15-20 minutes.

Yield: Makes 12 rolls

WHEAT ROLLS

Ingredient	Large
Water	1 1/4 cups
Skim Milk Powder	2 tbsp.
Shortening	2 tbsp
Honey	2 tbsp.
Molasses	1 tbsp.
Salt	1 1/2 tsp.
Whole Wheat Flour	3 1/4 cups
(1) Yeast	1 1/2 tsp.
Use Setting	9

METHOD

- Measure ingredients into baking pan.
- Insert baking pan securely into unit, close lid.
- Select appropriate bread setting.
- Push start button.
- The Breadmaker will beep 3 times & the display will fresh "END" when dough is ready.
- Remove dough from pan and turn dough out onto a lightly floured surface.
- Divide into 12 equal pieces.
- Shape each into a ball.
- Place in greased muffin tins.
- Brush lightly with melted butter.
- Let stand, covered for 20-25 minutes.
- Bake at 375°C (190°C) for 15-20 minutes.

Yield: Makes 12 rolls

PUMPERNICKEL ROLLS

Ingredient	Large
Water	1 1/4 cups
Skim Milk Powder	2 tbsp.
Shortening	1 tbsp
Sugar	2 tbsp.
Molasses	2 tbsp.
Salt	1 1/2 tsp.
White Flour	1 3/4 cups
Whole Wheat Flour	1 cup
Rye Flour	1/2 cup
Cocoa	2 tbsp.
Instant Coffee	1 1/2 tsp.
(1) Yeast	1 1/2 tsp.
Use Setting	9

METHOD

- Measure ingredients into baking pan.
- Insert baking pan securely into unit, close lid.
- Select appropriate bread setting.
- Push start button.
- The Breadmaker will beep 3 times & the display will fresh "END" when dough is ready.
- Remove dough from pan & turn dough out onto a lightly floured surface.
- Divide into 12 equal pieces.
- Shape each into a ball.
- Place in greased muffin tins.
- Brush lightly with melted butter.
- Let stand, covered for 20-25 minutes.
- Bake at 375°C (190°C) for 15-20 minutes.

Yield: Makes 12 rolls

PRETZELS

Ingredient	Large
* Beer	1 cup
Butter	1 tbsp.
Sugar	2 tbsp
Salt	1 tsp.
White Flour	2 3/4 cups
(1) Dry Yeast	1 tsp.
Use Setting	9

* NOTE: Water can be substituted for beer in this recipes resulting in a crispier crust.

METHOD

- Place beer, butter, sugar and salt into baking pan.
- Add flour. Sprinkle yeast into centre of flour.
- Insert pan securely into baking unit, close lid.
- Select dough setting.
- The Breadmaker will beep 3 times & the display will fresh "END" when dough is ready.
- Remove dough from pan & turn dough onto lightly floured board divide into 4 equal portions.
- Cut each quarter into 4 equal portions.
Roll each piece of dough into a thin rope about 12 inches long.
- To shape into pretzel, pick up ends of rope in each hand & curve into a circle, crossing ends at top.
- Twist ends once and lay down over bottom of circle.
- Invert pretzels so ends are underneath, place about 1 inch apart on well-greased baking sheets. Then brush with beaten egg and sprinkle lightly with coarse salt, poppy seeds, or sesame seeds.
- Bake at 400°C (200°C) 10 to 12 minutes.
- For crispy, dry crunchy pretzels, place cooked pretzels in cool oven, on an ungreased baking sheet. Allow to stand 3 hours or overnight. This process allows pretzels to become dry & crunchy.
- For soft & chewy pretzels, serve warm with mustard.

Yield: Makes 16 pretzels

RECIPES

RASPBERRY BRAID

Ingredient	Large
Water	1 1/4 cups
Egg (beaten)	1
Butter	2 tbsp
Sugar	1/4 cup
Salt	3/4 tsp.
White Flour	3 2/3 cups
(1) Dry Yeast	2 tsp.
Use Setting	9

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid.
- 3 Select dough setting.
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will fresh "END" when dough is ready.
- 6 Remove dough from pan & on a lightly floured surface, divide dough in half.
- 7 Roll each half into a 14" x 8" rectangle.
- 8 Spread 1/4 cup raspberry jam down (lengthwise) centre third of each rectangle.
- 9 Make diagonal cuts from the outer edges one inch apart and three inches long. (See fig. 1)
- 10 Fold alternate strips of dough over filling. (See fig. 2)
- 11 Place on greased baking sheets.
- 12 Brush with melted and cooled butter.
- 13 Let rise 30 minutes.
- 14 Brush with an egg yolk and 1 tbsp. water mixture.
- 15 Combine until crumbly:
 - 2 tbsp. soft butter
 - 2 tbsp. brown sugar
 - 1/3 cup flour
 - 1/4 tsp. Nutmeg
- 16 Sprinkle half over each dough.
- 17 Bake at 350°F (175°C) for 30-35 minutes

Yield: Makes 2 braids.

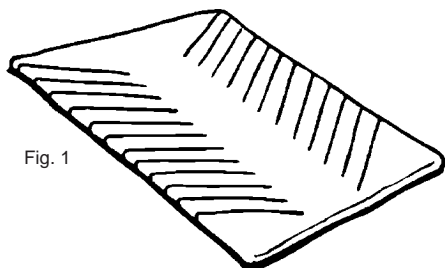


Fig. 1

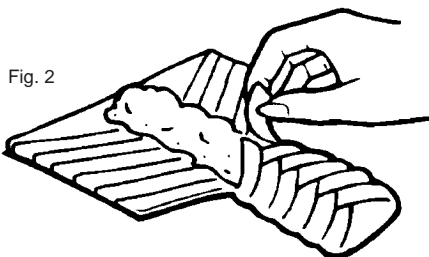


Fig. 2

(1) See page 15 for additional Dry Yeast Information.
 * All of the recipes in this book have been tested with your Breadmaker. If the result IS not satisfied, ingredients adjustment may be needed (particularly yeast & water). For details, please refer to the "Baking Tips for Yeast Bread" on page 33-34.

HOT CROSS BUNS

Ingredient	Large
Milk	1 1/4 cups
Butter	1/4 cup
Sugar	1/3 cup
Egg (beaten)	1 Large
Salt	1 tsp.
White Flour	3 1/2 cups
Cinnamon	1 tsp.
Ground Cloves	1/2 tsp.
Nutmeg	1/4 tsp.
Raisins	1 cup
(1) Dry Yeast	3 tsp.
Use Setting	9

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid.
- 3 Select dough setting.
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will fresh "END" when dough is ready.
- 6 Remove dough from pan and divide into 12 pieces.
- 7 Shape into round, slightly flattened buns.
- 8 Place 2" apart on greased baking sheets.
- 9 Cover and let rise 30 minutes or until double.
- 10 Combine (and brush on buns) 1 slightly beaten egg with 1 tbsp. water.
- 11 Slash top of bun to form a cross.
- 12 Bake at 375°C (190°C) for 16 -18 minutes.
- 13 Drizzle "cross" while hot, with icing sugar glaze consisting of:
 - 3/4 cup sifted icing sugar.
 - 1 tbsp. milk
 - 2 drops almond flavouring.

Yield: Makes 12 buns

JEWISH CHALLAH LOAF

Ingredient	Large
Water	1 cup
Skim Milk Powder	3 tbsp.
Butter	1/4 cup
Sugar	1/4 cup
Salt	1 1/2 tsp.
Eggs (beaten)	2
White Flour	3 1/2 cups
(1) Dry Yeast	1 1/2 tsp.
Use Setting	9

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid.
- 3 Select appropriate bread setting.
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will fresh "END" when dough is ready.
- 6 Remove dough from pan and divide dough into 6 equal portions.
- 7 Roll, with palm of hands into long smooth strips. The pieces should be thick in the middle and gradually tapered towards the ends.
- 8 Braid the 6 dough strips.
- 9 Place on a lightly greased baking sheet.
- 10 Cover and let rise 30 minutes.
- 11 Brush with egg yolk.
- 12 Bake at 375°C (190°C) for 30-35 minutes

Yield: Makes 1 loaf.

ENGLISH MUFFINS

Ingredient	Large
Milk	1 cup
Egg (beaten)	2
Shortening	2 tbsp.
Sugar	2 tbsp.
Salt	1 tsp.
White Flour	3 cups
(1) Dry Yeast	2 tsp.
Use Setting	9

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid.
- 3 Select dough setting.
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will fresh "END" when dough is ready.
- 6 Remove dough from pan and roll to 1/4" thick.
- 7 Cut into 3" circles.
- 8 Place on cornmeal sprinkled baking sheets.
- 9 Brush with water and sprinkle with corn meal.
- 10 Cover and let rise 30 minutes.
- 11 Preheat an ungreased grill to 350°F (175°C).
- 12 Grill 6-7 minutes on each side or until golden brown.

Yield: Makes 20 muffins.

RECIPES

RAISIN KOLACKY

Ingredient	Large
Water	1 cup
Skim Milk Powder	1 tbsp.
Sugar	1/4 cup
Butter	2 tbsp
Egg	1 large (beaten)
Salt	3/4 tsp
White Flour	3-1/2 cups
(1) Dry Yeast	1 tbsp.
Use Setting	9

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid.
- 3 Select dough setting.
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will fresh "END" when dough is ready.
- 6 Remove dough from pan.
- 7 Roll dough out to 1/2" thick.
- 8 Cut with a 2 1/2" biscuit cutter.
- 9 Place 2" apart on greased baking sheets.
- 10 Cover and let rise 30 minutes or until double in size.
- 11 Press an indent in the centre of each bun, leaving a 1/4" rim around the edge.
- 12 Fill with raisin filling.
- 13 Bake at 400°F (200°C) for 10 minutes.

Raisin filling Combine:

- 2 cups seedless raisins
 - 1 cup brown sugar
 - 1 tsp. cinnamon
 - 1/2 tsp allspice
 - 1 1/3 cup water
- Bring to a boil stirring constantly.
Cook 1 minute longer.
Remove from heat and cool.

Yield: Makes 18-20 buns

DOUGHNUTS

Ingredient	Large
Milk	1 1/4 cups
Egg (beaten)	1
Shortening	1/4 cup
Sugar	1/4 cup
Salt	1 tsp.
White Flour	3 1/2 cups
(1) Dry Yeast	1 1/2 tsp.
Use Setting	9

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into unit, close lid.
- 3 Select dough setting.
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will fresh "END" when dough is ready.
- 6 Roll dough to 1/2" thick.
- 7 Cut with a 2 1/2" doughnut cutter.
- 8 Let rise, covered, 30 minutes or until double in size.
- 9 Deep fat fry at 375°F (190°C).
- 10 Turn doughnuts as they rise to the surface.
- 11 Fry until brown on both sides.
- 11 Drain on absorbent paper.

Yield: Makes 2 dozen doughnuts.

CAKE

Pre-measure ingredient groups (sift together ingredient Group 2). Place in bowls near Bread Machine. All ingredients must be at room temperature.

Ingredient	Regular
Vegetable Oil	1/4 cups
Water	3/4 cup
Egg Whites	3
* Super Moist Cake Mix	1 Box (517g)

*Super Moist is a registered Trade Mark of General Mills, Inc.

METHOD

- 1 Measure water, oil & egg whites & place in baking pan.
- 2 Add Contents from box Cake Mix to baking pan.
- 3 Select #10
- 4 Push Start Button.
- 5 The Bread Make will beep 3 times & the display will fresh "END" when cake is done.
- 6 Push & hold down stop button until buzzer sounds.
- 7 Unplug Bread Maker.
- 8 Using oven mitts, remove pan from unit & allow to cool.
- 9 Carefully remove cake from pan.

Note:

Sugar is not listed in ingredients as sugar is included in super moist cake mix.

BEST 2 EGG CAKE

Pre-measure ingredient groups (sift together ingredient Group 2). Place in bowls near Bread Machine. All ingredients must be at room temperature.

(1) Ingredient	Regular
Shortening	1/3 cups
Milk	3/4 cup
Vanilla	1 tsp.
Eggs	2

(2) Ingredient	Regular
Sifted Cake Flour	2 1/4 cups
Baking Powder	2 1/2 tsp.
Salt	1 tsp.

METHOD

- 1 Measure and place ingredients from group 1 in bread machine bucket.
- 2 Measure and sift together ingredients in group 2. Then place in bread machine pan.
- 3 Select #10 setting.
- 4 Push Start Button.
- 5 The Bread Maker will beep 3 times & the display will fresh "END" when cake is done.
- 6 Push & hold down stop button until buzzer sounds.
- 7 Unplug Bread Maker.
- 8 Using oven mitts, remove pan from unit and allow to cool.
- 9 Carefully remove cake from pan.

(1) See page 15 for additional Dry Yeast Information.

* All of the recipes in this book have been tested with your Breadmaker. If the result is not satisfied, ingredients adjustment may be needed (particularly yeast & water). For details, please refer to the "Baking Tips for Yeast Bread" on page 33-34.

RECIPES / QUICK BREADS

BANANA NUT BREAD

We've seen many an eye light up at the mention of Banana Nut Bread. It has to be one of the most popular quick breads around.

Pre-measure ingredient groups (sift together ingredients Group 2). Place in bowls near Bread Machine. All ingredients must be at room temperature.

(1) Ingredient	Regular
Butter / Oil	2 1/2 tbsp.
Milk	1/2 cup
Mashed Ripe Banana	1 cup
Eggs	2 Large Eggs
Walnuts	1/2 cup

(2) Ingredient	Regular
Unbleached All-Purpose Flour	1 1/2 cups
Baking Soda	1 tsp.
Salt	1 tsp
Dark Brown Sugar, Packed	1/4 cup
Granulated Sugar	1/4 cup

METHOD

- 1 Measure and place ingredients from group 1 in bread machine baking pan.
- 2 Measure and sift together ingredients in group 2. Then place in bread machine baking pan.
- 3 Press select to #10 for quick bread.
- 4 Press start.
Bread Machine will mix & bake bread automatically.
- 5 When display reads "END" the baking is complete.
- 6 Press & hold stop button until buzzer sounds. Display is Blank.
- 7 Unplug bread maker.
- 8 Using oven mitts, Take pan out of bread machine & let cool before removing Banana Nut Loaf.

CORN BREAD

Have you ever noticed how most quick breads resemble cake? Well, corn bread is one quick bread that can be described as savoury rather than sweet.

Pre-measure ingredient groups (sift together ingredients Group 2). Place in bowls near Bread Machine. All ingredients must be at room temperature.

(1) Ingredient	Regular
Butter / Oil	3 tbsp.
Milk	1/2 cup
Eggs	2 Large Eggs

(2) Ingredient	Regular
Unbleached All-Purpose Flour	1 1/3 cups
Baking Powder	2 1/2 tsp
Cornmeal	1/2 cup
Granulated Sugar	2 tbsp.

METHOD

- 1 Measure and place ingredients from group 1 in bread machine baking pan.
- 2 Measure and sift together ingredients in group 2. Then place in bread machine baking pan.
- 3 Press select to #10 for quick bread.
- 4 Press start.
Bread Machine will mix & bake bread automatically.
- 5 When display reads "END" the baking is complete.
- 6 Press & hold stop button until buzzer sounds. Display is Blank.
- 7 Unplug bread maker.
- 8 Using oven mitts, Take pan out of bread machine & let cool before removing Corn Bread.

APPLE WALNUT LOAF

The glorious aroma of baking apples, cinnamon and nutmeg is this recipe's hallmark.

Pre-measure ingredient groups (sift together ingredients Group 2). Place in bowls near Bread Machine. All ingredients must be at room temperature.

(1) Ingredient	Regular
Butter / Oil	2 tbsp.
Milk	1 tbsp.
Grated Peeled, Granny Smith Apple	1 cup
Eggs	1 Large Eggs
Chopped Walnuts	1/2 cup

(2) Ingredient	Regular
Unbleached All-Purpose Flour	1 1/2 cups
Baking Soda	1/2 tsp.
Baking Powder	1/4 tsp
Granulated Sugar	1/2 cup
Salt	1/4 tsp.
Ground Cinnamon	1/4 tsp.
Ground Nutmeg	1/4 tsp.

METHOD

- 1 Measure and place ingredients from group 1 in bread machine baking pan.
- 2 Measure and sift together ingredients in group 2. Then place in bread machine baking pan.
- 3 Press select to #10 for quick bread.
- 4 Press start.
Bread Machine will mix & bake bread automatically.
- 5 When display reads "END" the baking is complete.
- 6 Press and hold stop button until buzzer sounds. Display is Blank.
- 7 Unplug bread maker.
- 8 Using oven mitts, Take pan out of bread machine & let cool before removing Apple Walnut Loaf.

IRISH SODA BREAD

You won't want to wait for St. Paddy's Day to enjoy this raisin-studded, buttery bread.

Pre-measure ingredient groups (sift together ingredients Group 2). Place in bowls near Bread Machine. All ingredients must be at room temperature.

(1) Ingredient	Regular
Butter Milk	3/4 cup
Egg	1 Large Egg
Raisins	1/2 cup

(2) Ingredient	Regular
Unbleached All-Purpose Flour	2 cups
Baking Soda	1 1/2 tsp.
Salt	1/4 tsp.
Granulated Sugar	1/4 cup

METHOD

- 1 Measure and place ingredients from group 1 in bread machine baking pan.
- 2 Measure and sift together Ingredients in group 2. Then place in bread machine baking pan.
- 3 Press select to #10 for quick bread.
- 4 Press start.
Bread Machine will mix & bake bread automatically.
- 5 When display reads "END" the baking is complete.
- 6 Press and hold stop button until buzzer sounds, Display is Blank.
- 7 Unplug bread maker.
- 8 Using oven mitts, Take pan out of bread machine & let cool before removing Irish Soda Bread.

JAMS

(1) Ingredient	Regular
Crushed Fresh Strawberries or Other Types of Fruit	3 cups
Sugar	1 cup.
Lemon Juice	2 tbsp
Powered Pectin	1 pack (50g or 3 Fl. oz.)
Use Setting	11.

FOR OTHER JAMS, FOLLOW THE SAME BASIC RECIPE. ONLY SUBSTITUTE THE DESIRED FRESH FRUIT INGREDIENT.

METHOD

- 1 Measure the ingredients into baking pan.
- 2 Insert the baking pan securely into unit, close lid.
- 3 Select #11
- 4 Push start button.
- 5 The Breadmaker will beep 3 times & the display will flash "END" when the jam is done.
- 6 Using oven mitts, remove pan from unit,

(1) See page 15 for additional Dry Yeast Information.
* All of the recipes in this book have been tested with your Breadmaker. If the result is not satisfied, ingredients adjustment may be needed (particularly yeast & water). For details, please refer to the "Baking Tips for Yeast Bread" on page 33-34.

BAKING CYCLE TIME PAB-3600

1.5 LB. BREADMAKER - BAKING CYCLE TIME PAB-3600

SELECTIONS

COURSE	1	2	3	4	5	6	7	8	9	10	11
PHASE	BASIC REGULAR	BASIC LARGE	BASIC LARGE DARK	WHOLE WHEAT REGULAR	WHOLE WHEAT LARGE	WHOLE WHEAT LARGE RAPID	FRENCH	SWEET	DOUGH	CAKE / QUICK BREAD	JAM
Rest				30 min.	30 min.	15 min.					
Knead 1	6 min.	6 min.	6 min.	6 min.	6 min.	6 min.	6 min.	6 min.	6 min.	6 min.	*45 min.
Knead 2	27 min.	31 min.	31 min.	18 min.	25 min.	25 min.	22 min.	31 min.	24 min.	14 min.	15 min.
Rise 1	23 min.	29 min.	29 min.	76 min.	79 min.	39 min.	34 min.	40 min.	60 min.	-	-
Punch 1	-	-	-	10 sec.	15 sec.	15 sec.	5 sec.	5 sec.	-	-	-
Punch 2	-	-	-	-	-	-	10 sec.	10 sec.	-	-	-
Punch 3	-	-	-	-	-	-	5 sec.	5 sec.	-	-	-
Rest	-	-	-	30 min.	30 min.	15 min.	29 min.	29 min.	---	-	-
Shape 1	5 sec.	5 sec.	5 sec.	3 sec.	3 sec.	3 sec.	5 sec.	5 sec.	-	-	-
Shape 2	10 sec.	10 sec.	10 sec.	-	-	-	10 sec.	10 sec.	-	-	-
Shape 3	5 sec.	5 sec.	5 sec.	-	-	-	5 sec.	5 sec.	-	-	-
Rise 2	64 min.	54 min.	54 min.	55 min.	45 min.	45 min.	54 min.	49 min.	-	-	-
Bake	45 min.	50 min.	70 min.	45 min.	55 min.	56 min.	65 min.	50 min.	-	90 min.	-
Total Cycle Time	2:45	2:50	3:10	4:20	4:30	3:20	3:30	3:25	1:30	1:40	1:00
Keep Warm	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.	-	60 min.	-

* Knead and Keep Warm Cycle

NEED HELP?

QUESTIONS ABOUT GENERAL PERFORMANCE AND OPERATION

Q1 How do I make doughnuts with my Breadmaker? How does it make the hole?	A1 The Breadmaker only makes the dough for the doughnuts. You must form and fry the doughnuts in a conventional deep fryer.
Q2 What should I do if the kneading blade comes out with the bread?	A2 Remove it with a pair of plastic tongs before slicing the bread. Since the blade can be disconnected from the pan, it is not a malfunction if it comes out in your bread.
Q3 Why does my bread sometimes have some flour on the side crust?	A3 In some cases, the flour mix may remain on the corners of the baking pan. When this happens, it usually can be eaten or simply trim off that portion of the outer crust with a sharp knife.
Q4 Why isn't the dough mixing - I can hear the motor running.	A4 The Kneading Blade or baking pan may not be inserted properly. Make sure the pan is facing the right way and that it has "clicked" and seated into the bottom of the Breadmaker.
Q5 How long does it take to make bread?	A5 Timing for each setting is outlined on page 6.
Q6 Why can't I use the timer when baking with fresh milk?	A6 The milk will spoil if left sitting in the machine too long. Fresh ingredients such as eggs and milk should never be used with the delayed timer feature.
Q7 If the power goes out in the middle of processing, will my Breadmaker finish baking bread or making dough?	A7 No. The unfinished bread or dough should be discarded and the process started from the beginning.
Q8 Why do I have to add the ingredients in a certain order?	A8 This allows for the Breadmaker to mix the ingredients in the most efficient manner possible. It also serves to keep the yeast from combining with the liquid before the dough is mixed.
Q9 When setting the timer for morning, why does the machine make sounds late at night?	A9 The machine must start operation several hours before the bread will be ready. These sounds are made by the motor when kneading the dough. It is a normal operation, not a malfunction.
Q10 What size loaf does the Breadmaker make?	A10 Your Bread maker makes REGULAR (1 lb.), LARGE (1 1/2 lb.) and EXTRA LARGE (2 lb.) Loaves of breads.
Q11 The kneading blade is stuck in the bread pan. After baking how do I get it out?	A11 The kneading blade may "stick" in place after baking. Running warm or hot water over the blade should loosen it enough to be removed. If still stuck, soak in lukewarm water for about 30 minutes.

NEED HELP?

QUESTIONS ABOUT GENERAL PERFORMANCE AND OPERATION

Q12 How many watts is my Breadmaker?	A12 430 watts during the baking cycle. Very little power is consumed during the kneading and rising cycles.
Q13 Can I wash the baking pan in the dishwasher?	A13 No. The baking pan and kneading blade must be washed by hand.
Q14 What will happen if I leave the finished bread in the baking pan?	A14 It may result in a "Soggy" loaf of bread as excess steam (moisture) would not be able to escape, Allow to cool on a wire rack after baking to prevent this.
Q15 Why did the dough only partially mix? Why didn't it mix completely?	A15 The batter may be too heavy or dry. Also, the kneading blade or baking pan may not be inserted properly. Ingredients may have been added in the wrong order. (See Baking Tips Guide on page 33 and 34).
Q16 Why didn't the bread rise?	A16 The yeast could be bad, expired or possibly no yeast was added at all. Also, if the mixing was not complete, rising problems could develop. Gluten free flour will also affect the amount of rising There are numerous reasons for this problem and are outlined in the Baking Tips Guide on page 33 and 34.
Q17 Why can't the delayed finish be set for more than 12 hour? What is the minimum time a cycle may be delayed?	A17 The maximum length of delay is 12 hours including the particular cycle time. For example, setting 8 has a cycle that takes 3:25 hours, so it may be delayed up to 8 1/2 hours. The delay cannot exceed 12 hours since the yeast and ingredients may not work well. The minimum length of delay for each setting is 30 minutes, as the delay clock increase in 30 minute increments.

QUESTIONS ABOUT INGREDIENTS/RECIPES

Q18 How do I know when to add raisins, nuts, etc. to the bread?	A18 On setting 2 thru 3 and 8, there is beeper tone to signal that you may add raisins, nuts, etc. after the initial kneading cycle is complete. (NOTE: The beeper sounds after 32 minutes.) However, in most cases, the added ingredients are broken apart during the initial kneading cycle. So, if it is more convenient for you to add them at the start, results will be fine.
Q19 How come my bread comes out too moist? What can I do?	A19 Humidity may affect the dough. Add an extra tablespoon of flour. Also, high altitude may have the same effect. Decrease the amount of yeast by 1/4 teaspoon and decrease the sugar and/or water/milk slightly. (See Baking Tips Guide on page 33 & 34).

NEED HELP?






QUESTIONS ABOUT INGREDIENTS / RECIPES

Q20 Why do I get air bubbles at the top of the bread?	A20 This can be caused by using too much yeast.
Q21 When using raisins, the Breadmaker crushes them. How can I avoid this?	A21 Ingredients such as raisins, nuts etc. should be added when the signal time comes on approximately 32 minutes into the cycle (after initial kneading) to prevent this from occurring (See page 2).
Q22 Why does my bread rise and then collapse or crater?	A22 The bread may be rising too fast. To reduce the rate of rising, reduce the amount of water and/or increase the amount of salt and/or decrease the amount of yeast. (See Baking Tips Guide on page 33 & 34).
Q23 Can I use my favourite bread recipes (traditional yeast bread) in my bread machine?	A23 Yes, but you will need to experiment to get the right proportion of ingredients. Become familiar with the unit and make several loaves of bread before you begin experimenting. Never exceed a total amount of 4 2/3 cups dry ingredients (that includes flours, oats, cornmeal, bran, cereal, cracked wheat, etc.). Use the recipes in this book to help determine the ratio of dry ingredients to liquid and amounts of yeast, sugar, salt, and butter/margarine to use.
Q24 Is it important for ingredients to be at room temperature before adding them to the Baking Pan?	A24 No, as long as ingredients are not extremely cold or hot, Milk, eggs, butter/margarine, and yeast can be added directly from the refrigerator with good results.
Q25 Why do the loaves vary in height and weight? The whole wheat and multi-grain breads are always shorter. Am I doing some thing wrong?	A25 No, it is normal for Whole Wheat and Multi-Grain breads to be shorter and denser than Basic or French breads. Whole Wheat and Rye flours are heavier than while bread flour, therefore they don't rise as much during the bread making process. They also typically have added ingredients, such as oats, bran, nuts and raisins, which contribute to the shorter height and denser texture.

BAKING TIPS GUIDE INTRODUCTION

When the PALSONIC Cookbook was developed, hundreds of loaves of bread were baked using popular brands of flours and yeasts available. Adjustments were made to the recipes based on ingredients from popular brands. For example, if you use flour processed by a local mill it may have different characteristics and produce different results than some of the more popular national brands. If you followed the recipe in the cookbook exactly and feel the results should be better than what you are currently achieving, use the BAKING TIPS GUIDE on following pages 33 & 34 to help you produce a loaf of bread to suit your personal tastes. There are usually several possible solutions to improve each result. You can make adjustments one at a time, or you can try a combination of them all at once. We suggest you keep track of your "Baking experiments" so you can determine what adjustments were made to create your perfect loaf.

BAKING TIPS FOR YEAST BREADS

RESULTS		Loaf Rises Then Falls "Cratered-Loaf"		Loaf Sides Caved In		Loaf Rises Too High "Mushroom Loaf"		Loaf Does Not Rise Enough		Flat Loaf No Rising Short & Heavy		Crust Too Dark		Crust Too Light		Uncooked Or Partially Cooked		
		POSSIBLE SOLUTIONS																
MEASUREMENT	Water or Milk	Increase +						1 Tbsp.										
		Decrease -	1 Tbsp.	1 Tbsp.	1 Tbsp.												2 Tbsp.	
	Salt	Increase +	1/4 tsp.	1/4 tsp.	1/4 tsp.													
		Decrease -						1/4 tsp.										
	Sugar or Honey	Increase +							1/2 Tbsp.							1/2 Tbsp.		
		Decrease -				1/2 Tbsp.						1/2 Tbsp.						
	Flour	Increase +																
		Decrease -					1 Tbsp.											
	Yeast	Increase +							1/8-1/4 tsp.									
		Decrease -	1/8-1/4 tsp.	1/8-1/4 tsp.	1/8-1/4 tsp.													
	INGREDIENT	Water or Milk	Not enough water or milk						●									
			Liquid too hot or too cold								●	See P.17						
Flour		Too old							●		●							
		Low in gluten content							●	See P.13,14	●	See P.13,14						
		Too fine	●	See P.13,14					●	See P.13,14	●							
Yeast		None was added									●							
		Out of date code										●	See P.15					
		Used wrong type (fresh) instead of dry granular				●	See P.15	●	See P.15	●	See P.15	●						
Salt		Forgotten				●												
		Accidentally measured in tablespoons not teaspoons (too much)							●		●							
OTHER CAUSES		Ingredients not measured properly	●	See P.16	●	See P.16	●	See P.16	●	See P.16	●	See P.16	●	See P.16	●	See P.16	●	See P.16
		Breadmaker unplugged or power interruption																
	Ingredients spilled inside bread maker &/or heating element																	
	Bread "mushroomed": oven edge of bread pan, crust burned																	
	Baking pan not properly seated inside breadmaker																	
	Kneading blade not installed correctly																	
	Incorrect bread setting was used														●			
	Bread not removed from baking pan soon after baking																	
	Breadmaker malfunctioning																	

BAKING TIPS FOR YEAST BREADS

Overcooked	Not Mixed or Partially Mixed Soggy	Loaf is	Gnarly Knotted Top	Loaf Core Texture Open, Coarse or Uneven	Loaf Core Texture Heavy & Dense	Burning Odour During Operation	High Altitude Adjustment	Breadmaker Cannot be Programmed or Started	Loaf Burned Completely
			1 Tbsp.						
							2 Tbsp.		
				1/4 tsp.					
					1/2 Tbsp.				
1/2 Tbsp.							1/2 Tbsp.		
			1 Tbsp.		1 Tbsp.				
					1/8-1/4 tsp.				
				1/8-1/4 tsp.			1/8-1/4 tsp.		
	●		●						
	See P.13,14 ●								
					See P.15 ●				
				●					
	See P.16 ●		See P.16 ●	See P.16 ●	See P.16 ●				
	●							●	
								See "Mushroom Loaf" solution column ●	
	●								
	●								
●									
		●							
								●	●

TROUBLESHOOTING

CRATERED BREAD

If the top caves in, there is probably too much moisture inside the bread. This could be caused by using canned fruit or vegetables. It is better to drain well and blow them dry first or reduce water by 1 tablespoon. Cratered bread can also occur with cheese bread, depending on the moisture content of the particular cheese. Soggy sides and peculiar shapes can occur when a loaf is left in the baking pan after baking is completed.

"MUSHROOM" BREAD

There may be too much yeast, causing the top to mushroom. Yeast must be measured in teaspoons and active dry yeast must not be mixed with fast rise yeast in the same loaf. There may also be too much sugar, or ingredients containing sugar such as dried fruit, honey etc. Decrease sugar accordingly. Another possibility may be too much water. Try decreasing it by 1/8 cup at a time. If the loaf still mushrooms, try to replace 1/4 of the total flour with whole wheat flour.

GNARLY LOAVES

Your dough probably needs more moisture. It is suggested to reduce flour 1 tablespoon at a time or to increase liquids 1 tablespoon at a time until you reach the right balance for your machine.

HIGHER ALTITUDE

The low air pressure in higher altitudes means that less resistance is exerted on yeast, so your bread may rise faster. Also try to decrease the amount of yeast by 1/4 tablespoon at a time to slow the rising. Also try to decrease water by no more than 1/8 cup. Climate can also change the results of your bread due to different temperature and humidity of different locations in the world.

CAKE STICKING AT THE BOTTOM OF BUCKET

This may be due to too much liquid. We did an experiment to reduce the amount of water to 3/4 cup from 1 1/4 cup and the amount of vegetable oil to 1/4 cup from 1/3 cup in the Betty Crocker SuperMoist Cake Mix recipe, and the cake came out perfectly.

JAM

If you find that your jam is not thick enough, you may restart this particular Jam cycle again.

Most recipes contain sugar in some form for sweetness as well as to start the yeast and promote browning. Salt, on the other hand, inhibits the yeast, but is needed for flavour. Thus you can control the balance of the chemical reaction between flour, yeast, water, sugar and salt to make a good loaf of bread according to your desired fluffiness, weight, and browning.

"ERR" DISPLAYS WHEN START BUTTON IS PRESSED

The breadmaker is too hot to make another loaf. Unplug the machine to clear the display, open the lid, remove the baking pan and allow the inside of the unit to cool sufficiently. Restart the breadmaker again.

FOR CUSTOMER ASSISTANCE PLEASE CALL:

Palsonic Customer Service
Australia: 1300 657 888
New Zealand: 0800 438 847