BBCC – M15

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Operating Instructions
How to Enjoy Zojirushi Bakery II
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. Do not close or clog the steam vent opening under any circumstances.
3. To protect against electrical shock, do not immerse cord, plug, Home Bakery, lid, or baking pan bottom in water or other liquid.
4. Close supervision is necessary when the 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 has been damaged in any manner. Return the appliance to the nearest authorized service facility or dealer for examination, repair, or adjustment.
7. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let the power supply cord hang over the edge of a table or counter, or touch hot surfaces.
10. Do not place the appliance on or near heat sources such as gas or electric stoves, ovens, or burners.
11. Extreme caution must be given when moving the appliance containing hot contents or liquids.
12. To disconnect, press RESET and turn all controls to “off”, then remove plug from wall outlet. Never pull on cord.
13. Do not use the appliance for other than intended or specified purposes.
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Note:
A. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
B. Extension cords are available and may be used if care is exercised in their use.
C. When an extension cord is used:
(1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
(2) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

Specifications
Capacity: Bread – 1 loaf approximately
                   1 to 1-1/2 lbs. (6" to 8" in height)
Power:          Main Heater – 500W
Consumption:    Kneading Motor – 91W
Voltage:        120V, 60Hz
Dimensions:     8 "x 14" x 14"
Weight:         16.5 lbs.
Timer:          White Bread Setting 4.5 hr. ~ 13.0 hr.
Power Cord:     Approx. 3 ft.
Major Parts Name

Accessories

Measuring Spoon: The large cup measures 1 tablespoon; the small cup measures 1 teaspoon. You can also measure to the halfway mark, which equals half tablespoon and half teaspoon respectively.

SMALL: The small spoon equals about 1 teaspoon.
LARGE: The large spoon equals about 1 tablespoon.
"Timer" light: Lights green when the machine has been pre-set for baking at a later time. The light flashes when the timer is being set.

"Operation" light: The light flashes during the first 5 to 30 minutes indicating the machine is monitoring the temperature of the ingredients.

"Complete" light: When baking is finished or when dough is ready, the light flashes yellow and beeps, then it will stay illuminated. The baking pan can be removed after the "Complete" light has flashed.

"Start" button: Press for immediate operation, or for starting the timer.

"Reset" button: A "cancel" key that can be pressed to reset the machine, reset the timer, or reset a process. To cancel out all operations, press and hold the key until it beeps. When baking is completed and the "Reset" button is pressed an "H" will appear in the completion timer display. The machine can’t be used again until it cools sufficiently.

"Completion Timer": Displays the time remaining until a process is completed.

"30 minute" indicator: A red light appears in the completion timer to display thirty minute increments. When there are fifteen minutes left in the cycle, the red light will flash until the cycle is completed.

"Timer Setting" button: Press "Timer Setting" to preset the completion time (increases or decreases by 30 min. increments), triangle advances the timer. Triangle decreases the timer. Settings range from 4 hr. 30 min. to 13 hr. Red light appears to display 30 min. increments.

"Course Selection": Red light appears for regular selections, green light for Mixed Bread selections.

"Select Course" button: Use this button to select the function you need for baking bread, or preparing dough. Length of Cycles
### Length of Cycles

<table>
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<tr>
<th>Length of Cycles</th>
<th>Hours</th>
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<th>4</th>
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<tr>
<td><strong>Dry Milk Basic Bread</strong></td>
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<td>Preheating (5~30 min.)</td>
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<td>Kneading</td>
<td>First rising</td>
<td>Second rising</td>
<td>Third rising (40~60 min.)</td>
<td>Baking (44~52 min.)</td>
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<tr>
<td><strong>Dry Milk Mixed Bread</strong></td>
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<tr>
<td>Preheating (5~30 min.)</td>
<td></td>
<td>Kneading</td>
<td>First rising</td>
<td>Second rising</td>
<td>Third rising (40~60 min.)</td>
<td>Baking (44~52 min.)</td>
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<tr>
<td><strong>Fresh Milk Basic Bread</strong></td>
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<tr>
<td>Preheating (5~30 min.)</td>
<td></td>
<td>Kneading</td>
<td>First rising</td>
<td>Second rising (45~65 min.)</td>
<td>Baking (44~52 min.)</td>
<td>Cooling (Completion)</td>
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<tr>
<td><strong>Fresh Milk Mixed Bread</strong></td>
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<tr>
<td>Preheating (5~30 min.)</td>
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<td>Baking (44~52 min.)</td>
<td>Cooling (Completion)</td>
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<tr>
<td><strong>Whole Grain Sweet Bread</strong></td>
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<td>Kneading</td>
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The Recipe Book includes recipes for many varieties of breads, and doughs. Choose the recipe and the setting you will need, and follow the steps listed below.

For Bread Settings.

1. Remove the baking pan.

Open the lid and pull the baking pan, by the handle, up out of the unit.

2. Attach the kneading blade to the baking pan.

As shown in the figure, insert the kneading blade onto the rotating shaft.
* Be sure to set the kneading blade securely, otherwise the blade may come off during operation, which may affect the kneading, mixing, or cause leakage from the pan.
3. Put ingredients into the baking pan.

Place ingredients in the baking pan, follow the order given in the recipe book.

1 Water
2 Flour, salt, sugar, butter, milk as needed.
3 Dry yeast. Be sure to add this last so that the dry yeast does not come into direct contact with the water.
* Be careful not to mix the yeast with the water, otherwise, the bread may not bake properly.

4. Insert the baking pan into the unit and close the lid.

• Insert the baking pan into the unit with two grooves facing toward the front panel.
• Fold the handle down toward the front and press down on pan until you hear a “click” sound. Then close the lid.

5. Connect the plug to the outlet.
6. Starting an operation.

Press "SELECT COURSE" button to desired course. Press "Start". The Bakery starts each course selection with a preheating function, and during this cycle, the "Operation Light" flashes for approximately 5 to 30 minutes when preheating is occurring.

- The unit will preheat automatically if the ingredients in the pan are not at proper cooking temperature. The "Operation Light" stops flashing and the completion time will be displayed when the kneading and baking process begins.
- The main body can get very hot during the baking process, be careful not to get burned by hot air coming from the machine.

Some advice
When the "Completion" light is blinking, you can remove the baking pan and take the bread out.
1. Press the "Reset" button and pull the baking pan out of the unit.
2. With hot pads or oven mittens turn the bread out onto a cooling rack.
   Allow the bread to cool completely.

7. Removing the baking pan.

After the machine stops beeping, press the "Reset" button open the lid and remove the baking pan by grasping the handle and pulling the pan from the unit.
- Do not place the baking pan or any other object on the top of the unit. To avoid damaging the machine's surface, do not put any object or the hot baking pan on top of the unit.
8. Removing the bread from the baking pan.

Use hot pads or oven mittens and turn the baking pan upside down, and shake to loosen the bread. Place the bread on a rack to cool. If the kneading blade comes out stuck to the bread, it may still be very hot. Carefully remove it with a pair of tongs.

9. After use.

Disconnect the attachment plug from the outlet.
For Dough Setting

Follow steps 1 through 5 for Bread Settings, then follow steps 6 through 8 listed below.
• When using the "Dough Setting", the timer cannot be used.


1. Press "SELECT COURSE" to "DOUGH" setting.
2. Press "START" The dough will be ready in about two hours.

7. Removing dough from the baking pan.

1. When the "COMPLETE" light is illuminated, the dough is ready. Press the "RESET" button, open the lid, and remove the baking pan from the unit.
2. Gather the dough in the center of the baking pan, and pull it out carefully so it won’t be damaged.

• If the kneading blade is attached to the dough, remove it.

8. From shaping to baking.

Shape according to your recipe. Let it rise once again, and then bake in your own oven.
HOW TO USE BAKERY II

How to Use the Bakery II

Using the Timer
• The "Timer Setting" can only be used for the Dry Milk basic bread or Dry Milk mixed bread settings.
• Timer settings range from 4 hr. 30 min. to 13 hr.

1. • Using the arrows, set the timer for the desired completion time, the time indication moves in thirty minute increments. The green timer light will flash as the timer is being set.

   Setting example:
   To complete the bread
   6 hr. 30 min ahead

   • Set the timer for the desired completion time.

Note: If the red light above the 30 min. symbol is lit, it indicated that thirty minutes is included as part of the timer setting. For example, a setting of 6 hr. and 30 min. will display a 6 and a red light, which indicated thirty minutes. When the red light is illuminated, it stays on for thirty minutes.

2. Press "START" once the desired completion time is entered and the timer will begin counting down. The timer is set when the green timer light stays illuminated.

Troubleshooting

▽ If the "COMPLETION TIMER" on the display continues to blink.

▲ Check that you have pressed the "START" button.
   (The timer does not operate until you press the "START" button).

▽ If you made a mistake.

▽ If you want to change the completion time during the timer operation.

▽ If you want to stop the operation.

▲ Press the "RESET" button. Set it again from the beginning.
Warning
• To prevent electrical shock, unplug the unit before cleaning. After the unit has cooled, pull out the plug and the cord, clean them if necessary.

• For cleaning, only use a mild, nonabrasive dish washing liquid so the unit's surface will not be damaged.

Main body and lid
• Wipe with a damp cloth.

Open the lid about 45 degrees and pull it up towards the arrow's direction.

After the unit has cooled. wipe out the crumbs using a damp cloth. Dust or crumbs left inside the unit may cause scorching or even baking with the next use.

Do not immerse the lid in water.
**Care and Cleaning**

**Baking pan**

If the kneading blade is hard to remove, hold the main shaft located underneath the pan and with your other hand, turn the kneading blade to the left and right to loosen, then pull it out.

Clean the rotating shaft with a soft sponge so that you don’t damage the rotating shaft seal.

![Lukewarm water](image)

Do not immerse the base of the baking pan in water. Wipe it with a damp cloth.

**Kneading Blade**

Clean with soft sponge.

If the hole of the blade is clogged, soak it in water for a while and then clean it with a soft tooth brush.

After cleaning, securely attach the blade to the pan.

**Special care for the non-stick finish.**

Avoid damaging the coating.

- Do not use hard utensils such as metal spatulas, knives or forks.
- Clean them each time you use the Bakery II.

The coating may change color 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.

**Storing the Bakery II**

- Close the lid securely. Do not place anything on the top of the lid.
### Troubleshooting Guide

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

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

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

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<tr>
<td><strong>CORRECTIONS:</strong></td>
<td>2 Tbs.</td>
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<td>1/2 tsp.</td>
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<td><strong>Water or Milk</strong></td>
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<td><strong>Salt</strong></td>
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<tr>
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<td><strong>Flour</strong></td>
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<td><strong>Flour</strong></td>
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<td><strong>Yeast</strong></td>
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<td><strong>Unplugged or electric failure.</strong></td>
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<td><strong>Ingredient supplied on heating element.</strong></td>
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<td><strong>Pan not properly into unit.</strong></td>
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<td><strong>Kneading blade installed incorrectly.</strong></td>
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<td><strong>Incorrect Menu selections was used.</strong></td>
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**Measurement Adjustment:**
According to the chart, first make the proper corrections for yeast; and if the loaf is still not acceptable, make adjustments to liquids, then dry ingredients.

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

**Kneading Blade:**
The wider side should face down, and be pushed to the bottom of the baking pan.
ABOUT THE PERFORMANCE

Q1. Why does the height and shape of my bread loaves differ?
A1. Both the room temperature and setting time of the timer can affect the final outcome of your bread. Also, if the ingredients were measured incorrectly, your bread can be affected.

Q2. Why didn’t my bread rise completely?
A2. Check to see that the yeast was added and that the blade was firmly attached to the baking pan. If it was missing or not installed properly, the bread wouldn’t rise properly. IMPORTANT: Always be sure to use fresh yeast for best results.

Q3. Why does my bread smell bad?
A3. Too much yeast, old flour, or poor water can affect your bread. Measure ingredients carefully, and be sure to use fresh ingredients.

Q4. Why is my bread rough-grained?
A4. This bread, unlike a cubic loaf on the market, is a round loaf (like British bread) which is stretched upward during baking. Thus, your bread can become more rough-grained than commercial bread.

Q5. What should I do if the kneading blade comes out with the bread?
A5. Remove it with a pair of tongs before slicing the bread. Since the blade can be disconnected from the pan, it is not really a malfunction if it comes out in your bread.

Q6. Why does my bread sometimes have some flour on the side crust?
A6. In some cases, the flour mix may remain on the corners of the baking pan. When this happens, simply trim off that portion of the outer crust with a sharp knife.
About the Timer

Q7. Why can’t I set the timer for less than 4 hr. 30 min. or more than 13 hr?
A7. It takes at least 4 hr. to make bread, therefore you can’t set the timer for less than 4 hr. Also, if you set for more than 13 hr, the dough may change consistency or the bread may not bake properly.

Q8. Why can’t I use the timer for the "Dough Setting"?
A8. Using the timer for dough may cause too much rising or changes in the quality of the dough.

Q9. When setting the timer for morning, why does the machine make sounds late at night?
A9. To bake bread in the mornings, using the timer, 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.

Others

Q10. What should I do if I accidentally unplugged the machine?
A10. The plug should be reconnected within 20 seconds, so the machine can continue to operate according to your recipe. Do not press the start or reset button, or the current process will be stopped or returned to the beginning stage.

Q11. What will happen if I leave the finished bread in the baking pan?
A11. The steam inside the bread can’t escape, so the surface of the bread may lose its shape.
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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 Bakery II by Zojirushi, can create that same experience every morning.

There’s very little effort on the part of the baker, because The Bakery II is a sophisticated countertop 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 The Bakery II. But don’t stop at baking bread in The Bakery II. Besides being able to do all kinds of specialty breads, including 100% whole wheat, you can also prepare doughs for croissants, bagels, 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.

THE "SECRET INGREDIENTS" FOR SUCCESS

Today, bread is made from a fascinating array of different flours and hearty wholesome grains. Here is a list of the most common ones we’ve used in the recipes in this booklet.

• All Purpose Flour is a blend of refined wheat flour especially suitable for making bread. For best results, lightly spoon flour into a measuring cup then level it off with a knife. (It is not necessary to sift flour for bread).

• Bread Flour is a high-gluten/protein flour that has been treated with potassium bromate—a conditioner that gives dough greater tolerance during kneading and ensures consistent results, and a loaf with good volume and a fine grain.

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

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

• Cracked Wheat* is very coarse in texture. It comes from wheat kernels cut into angular fragments. It gives whole grain breads a nutty flavor and crunchy texture.

• Gluten 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 wheat that makes dough elastic).

• Rye Flour* is a dark flour made from grain of rye.

• Whole Wheat Flour, ground from the entire wheat kernel, is heavier, richer in nutrients, and more perishable than All Purpose Flour.

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

• Active Dry Yeast is used in all recipes that call for yeast. Yeast should be fresh and at room temperature. To check for freshness, proof the yeast: Pour one package of yeast into 1/4 cup of warm water and stir in 1 teaspoon of sugar. If fresh, the yeast will foam within 10-15 minutes (after proofing, discard mixture).
Baking Powder is a leavening used in breads. This type of leavening does not require rising time before baking, the chemical action works during baking.

Baking Soda is another leavening agent not to be confused or substituted for baking powder. It also does not require rising time before baking, the chemical action works when liquid ingredients are added.

Butter & Margarine "shortens" or tenderizes 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. Butter should be measured and cut into small pieces. The recipes developed for The Bakery II used unsalted butter, however, regular butter or margarine can be substituted for unsalted butter.

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

Homogenized Milk & Buttermilk add textures and flavor. Water with dry milk is an acceptable substitute.

Salt is absolutely necessary to react with the yeast, balance the flavor of breads, as well as for the crust color that develops during baking.

Sugar is important for the color and flavor of breads. Recipes in this booklet that call for sugar require granulated sugar. Do not substitute powdered sugar or brown sugar unless indicated.

Dry buttermilk can be found in the baking section of your local supermarket.

* Available at health food stores.
** Available at health food stores or in your local supermarkets
TIPS ON USING YOUR BREAD MACHINE

CREATING YOUR OWN YEAST BREADS

With The Bakery II by Zojirushi, even the most inexperienced baker can achieve the satisfying experience of baking a loaf of bread. All of the mystery and hard work is gone. Inside this talented machine with a computer brain, the dough is mixed, kneaded, proofed, and baked without you. The Bakery II 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 unique to The Bakery II by Zojirushi. Each one features ingredients that best compliment of particular loaf of bread, and each was tested in our machines.

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

Here are some additional tips:

• Place all recipe ingredients into the baking pan so that yeast is not touching any liquid.

• Note that most of our yeast breads call for bread flour, because our testing has shown that provides the best quality bread. We recommend that you use bread flour in your own recipes as a substitute for all purpose flour.

• In general, most bread recipes found in cookbooks are based on 6 to 7 cups of flour, and yield 2 loaves of bread.

Often, these recipes can be successfully halved to be made in The Bakery II.

• Adding ingredients such as fruits, nuts, and shredded cheese can be easily done using the MIXED BREAD setting. Again, check our recipes for guidelines on how much of these ingredients you can add to your doughs. Be aware that additions like these tend to make doughs heavier and somewhat coarser in texture.

• Butter or margarine can be cut into quarters before placing in the machine.

• It’s easier to use egg substitutes for fractional egg measurements.

• Under normal conditions, better results can be achieved by warming the liquids, milk and water to approximately 85 F - 105 F. If the room temperature is above 77 F, it is recommended to use refrigerated liquids. Yeast should be fresh and at room temperature, and butter should be measured and cut into small pieces.

• Humidity makes dough more moist, therefore humidity and high altitudes require adjustments:

  For humidity, try adding an extra tablespoon of flour to improve the consistency.
  For high altitudes, decrease yeast amount approximately 1/2 teaspoon, and decrease sugar slightly.

• For recipes using the time cycle, don’t allow fresh milk or eggs to remain in the machine for more than 2 hours. It’s best to use dry milk and egg substitutes on timer cycles. When using dry milk and/or powdered eggs, please be sure these ingredients do not come into contact with the liquid while waiting for the timer to start.
• **The DOUGH** setting course is great for mixing, kneading, and proofing, (allowing dough to rise), richer doughs like croissant and brioche doughs. Use The Bakery II to prepare these doughs so all you need to do is shape and bake them according to your recipe.

**Tips on Dark Breads**
Breads made with whole-grain flours, such as whole wheat, rye, or graham flour, require a bit more tender loving care to ensure that they achieve the height of deliciousness. Notice that our whole-grain breads may also call for substantial amounts of all purpose flour, too. That's because the darker flours need to be "lightened" with white flour for the best-tasting loaf.

**Special Glazes for Yeast Breads**
Give your just-baked bread a professional finish. Select one of the special glazes to enhance your bread.

- **Egg Glaze:** Beat 1 egg and 1 tablespoon of water together, brush generously.
- **Melted Butter Crust:** Brush melted butter over just baked bread for softer, tender crust.
- **Milk Glaze:** For softer shiny crust, brush just baked bread with milk or cream.
- **Sweet Icing Glaze:** Mix 1 cup sifted powdered sugar with 1 to 2 tablespoons milk to make a consistent glaze, drizzle over raisin bread or sweet breads.
- **Poppy/Sesame/Caraway Seed/Cornmeal/Oatmeal**
Sprinkle your choice of these seeds generously over just glazed bread.
BASIC WHITE BREAD
Ingredients:  Dry Milk Recipe:  Fresh Milk Recipe:
Buttermilk  1-1/4 cups  1-1/4 cups
Water  1-1/8 cups  1-1/8 cups
Dry Milk  1-1/2 Tbsp.  1-1/2 Tbsp.
Butter  2 Tbsp.  2 Tbsp.
Sugar  2 Tbsp.  2 Tbsp.
Salt  1 tsp.  1 tsp.
Bread Flour  3 cups  3 cups
Active Dry Yeast  1 pkg.  1 pkg.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK BASIC BREAD or FRESH MILK BASIC BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.

HALF LOAF WHITE BREAD
Ingredients:  Dry Milk Recipe:
Water  3/4 cup  3/4 cup
Butter  1 Tbsp.  1 Tbsp.
Sugar  1 Tbsp.  1 Tbsp.
Salt  1/2 tsp.  1/2 tsp.
Bread Flour  2 cups  2 cups
Dry Milk (optional)  2 tsp.  2 tsp.
Active Dry Yeast  1 tsp.  1 tsp.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK MIXED BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 half loaf.

BASIC BUTTERMILK WHITE BREAD
Ingredients:  Fresh Milk Recipe:
Buttermilk  1-1/3 cups  1-1/3 cups
Butter  2 Tbsp.  2 Tbsp.
Baking Soda  1/2 tsp.  1/2 tsp.
Sugar  1 Tbsp.  1 Tbsp.
Salt  1/2 tsp.  1/2 tsp.
Bread Flour  3-1/3 cups  3-1/3 cups
Active Dry Yeast  1 pkg.  1 pkg.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. FRESH MILK BASIC BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.
YEAST BREADS

BUTTERMILK WHEAT LOAF

Ingredients: | Dry Milk Recipe: | Fresh Milk Recipe:
---|---|---
Butter milk | | 1-1/3 cups
Water | 1-1/8 cups | 1-1/8 cups
Butter | 1-1/2 Tbsp. | 2 Tbsp.
Sugar | 2 Tbsp. | 2 Tbsp.
Salt | 1/2 tsp. | 1/2 tsp.
Baking Soda | | 1/2 tsp.
Bread Flour | 2-1/2 cups | 3 cups
Whole Wheat Flour | 1/2 cup | 1/2 cup
Dry Buttermilk | 1-1/2 Tbsp. | | 1-1/2 Tbsp. | 1 Tbsp.
Active Dry Yeast | 2 tsp. | 1 Tbsp.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK BASIC BREAD or FRESH MILK BASIC BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.

BASIC WHEAT BREAD

Ingredients: | Water Recipe: | Fresh Milk Recipe:
---|---|---
Milk | | 1-1/8 cups
Water | 1-1/8 cups | 1-1/8 cups
Egg, Large | 1 | 1
Butter | 2 Tbsp. | 2 Tbsp.
Sugar | 1 Tbsp. | 1 Tbsp.
Salt | 1 tsp. | 1 tsp.
Whole Wheat Flour | 1 cup | 1 cup
Bread Flour | 2-1/2 cups | 2-1/2 cups
Active Dry Yeast | 1 pkg. | 1 pkg.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK BASIC BREAD (for water recipe) or FRESH MILK BASIC BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.
100% WHOLE WHEAT BREAD

Ingredients: Dry Milk Recipe: Fresh Milk Recipe:
Buttermilk 1-1/3 cups 3 Tbsp.
Water 1-1/3 cups 3 Tbsp.
Butter 3 Tbsp. 3 Tbsp.
Sugar 3 Tbsp. 3 Tbsp.
Salt 1 tsp. 1 tsp.
Baking Soda 1/2 tsp. 1/2 tsp.
Whole Wheat Flour 3-1/3 cups 3-1/3 cups
Vital Gluten (optional) 2 Tbsp. 2 Tbsp.
Dry Buttermilk 2 Tbsp. 2 Tbsp.
Active Dry Yeast 1-1/2 tsp. 2 tsp.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. WHOLE GRAIN/SWEET BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.

HONEY WHEAT BERRY BREAD

Ingredients: Water Recipe: Fresh Milk Recipe:
Milk 1-1/4 cups 1-1/4 cups
Water 1-1/4 cups 1-1/4 cups
Vegetable Oil 2 Tbsp. 2 Tbsp.
Honey 2 Tbsp. 2 Tbsp.
Salt 1 tsp. 1 tsp.
Bread Flour 3-1/3 cups 3-1/3 cups
Cracked Wheat 1/2 cup 1/2 cup
Active Dry Yeast 2 tsp. 1 pkg.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK BASIC BREAD (for water recipe) or FRESH MILK BASIC BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.
SEVEN-GRAIN BREAD

Ingredients:  
- Dry Milk Recipe:  
  - Milk: 1-1/3 cups 
  - Water: 1-1/3 cups 
  - Butter: 1 Tbsp. 
  - Vegetable Oil: 2 Tbsp. 
  - Sugar: 2 Tbsp. 
  - Salt: 1 tsp. 
  - Bread Flour: 3-1/4 cups 
  - Seven-Grain Cereal: 3/4 cup 
  - Dry Milk (optional): 1 Tbsp. 
  - Active Dry Yeast: 2 tsp. 

- Fresh Milk Recipe:  
  - Milk: 1-1/3 cups 
  - Water: 1-1/3 cups 
  - Butter: 2 Tbsp. 
  - Vegetable Oil: 2 Tbsp. 
  - Sugar: 1/4 cup 
  - Salt: 1 tsp. 
  - Bread Flour: 3-1/4 cups 
  - Seven-Grain Cereal: 3/4 cup 
  - Dry Milk (optional): 1-1/2 Tbsp. 
  - Active Dry Yeast: 1 pkg.

1. Measure ingredients into baking pan. 
2. Insert baking pan securely into baking unit, close lid. 
3. Select appropriate bread setting. DRY MILK BASIC BREAD or FRESH MILK BASIC BREAD. 
4. Push START. 
5. The COMPLETE light will flash when bread is done. 
6. Using hotpads, remove pan from unit. 
7. Remove bread from baking pan (and kneading blade from bread if required). 
8. Allow to cool before slicing. Makes 1 loaf.

HEARTY OATMEAL LOAF

Ingredients:  
- Dry Milk Recipe:  
  - Milk: 1-1/3 cups 
  - Water: 1-1/3 cups 
  - Sugar: 2 Tbsp. 
  - Butter: 2 Tbsp. 
  - Salt: 1/2 tsp. 
  - Bread Flour: 3-1/4 cups 
  - Quick Cooking Oats: 1/2 cup 
  - Dry Milk (optional): 1-1/2 Tbsp. 
  - Active Dry Yeast: 1 pkg. 

- Fresh Milk Recipe:  
  - Milk: 1-1/3 cups 
  - Water: 1-1/3 cups 
  - Sugar: 2 Tbsp. 
  - Butter: 2 Tbsp. 
  - Salt: 1/2 tsp. 
  - Bread Flour: 3-1/4 cups 
  - Quick Cooking Oats: 1/2 cup 
  - Dry Milk (optional): 1-1/2 Tbsp. 
  - Active Dry Yeast: 1 pkg. 

1. Measure ingredients into baking pan. 
2. Insert baking pan securely into baking unit, close lid. 
3. Select appropriate bread setting. DRY MILK BASIC BREAD or FRESH MILK BASIC BREAD. 
4. Push START. 
5. The COMPLETE light will flash when bread is done. 
6. Using hotpads, remove pan from unit. 
7. Remove bread from baking pan (and kneading blade from bread if required). 
8. Allow to cool before slicing. Makes 1 loaf.
IRAISH SODA BREAD

**Ingredients:**

- Buttermilk: 1-1/3 cups
- Water: 1-1/3 cups
- Butter: 2 Tbsp.
- Baking Soda: 1/2 tsp.
- Salt: 1 tsp.
- Sugar: 2 tsp.
- Caraway Seeds: 2 tsp.
- Raisins: 1/3 cup
- Bread Flour: 3-1/3 cups
- Dry Buttermilk: 1 Tbsp.
- Active Dry Yeast: 1 pkg.

**Dry Milk Recipe:**

- Buttermilk: 1-1/3 cups
- Water: 1-1/3 cups
- Butter: 2 Tbsp.
- Baking Soda: 1/2 tsp.
- Salt: 1 tsp.
- Sugar: 2 tsp.
- Caraway Seeds: 2 tsp.
- Raisins: 1/3 cup
- Bread Flour: 3-1/3 cups
- Active Dry Yeast: 1 pkg.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK BASIC BREAD or FRESH MILK MIXED BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.

**RAISIN BREAD**

**Ingredients:**

- Milk: 1-1/4 cups
- Water: 1-1/4 cups
- Sugar: 1 tsp.
- Salt: 1/2 tsp.
- Cinnamon (optional): 1/2 tsp.
- Raisin: 1/2 cup
- Bread Flour: 3 cups
- Dry Milk: 1 Tbsp.
- Active Dry Yeast: 2 tsp.

**Dry Milk Recipe:**

- Milk: 1-1/4 cups
- Water: 1-1/4 cups
- Sugar: 1 tsp.
- Salt: 1/2 tsp.
- Cinnamon (optional): 1/2 tsp.
- Raisin: 1/2 cup
- Bread Flour: 3 cups
- Active Dry Yeast: 2 tsp.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK BASIC BREAD or FRESH MILK MIXED BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.
CHEESE ‘N’ ONION BREAD

Ingredients:
- Dry Milk Recipe:
  - Water: 1 cup
  - Butter: 1-1/2 Tbsp.
  - Sugar: 1 Tbsp.
  - Salt: 1 tsp.
  - Garlic Powder: 1/2 tsp.
  - Paprika: 1/8 tsp.
  - Bread Flour: 3 cups
  - Dry Milk: 1 Tbsp.
  - Grated Cheddar or American Cheese: 1 cup
  - Red Onion, Minced: 1/4 cup
  - Active Dry Yeast: 1-1/2 tsp.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK MIXED BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.

PUMPERNICKEL BREAD

Ingredients:
- Water Recipe:
  - Water: 1-1/8 cups
  - Vegetable Oil: 2 Tbsp.
  - Molasses: 2 Tbsp.
  - Unsweetened Cocoa: 1 Tbsp.
  - Salt: 1 tsp.
  - Instant Coffee: 1 tsp.
  - Bread Flour: 2-1/2 cups
  - Whole Wheat Flour: 1/3 cup
  - Rye Flour: 1/3 cup
  - Cornmeal: 1/4 cup
  - Active Dry Yeast: 2 tsp.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. WHOLE GRAIN/SWEET BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.
LIGHT RYE BREAD

Ingredients: Water Recipe:
Water 1-1/4 cups
Butter 2 Tbsp.
Sugar 1 Tbsp.
Caraway Seeds 1-1/2 to 2 tsp.
Salt 1 tsp.
Bread Flour 3 cups
Rye Flour 1/3 cup
Active Dry Yeast 1 pkg.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK BASIC BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing.
Makes 1 loaf.

ITALIAN HERB BREAD

Ingredients: Water Recipe:
Water 1-1/4 cups
Olive Oil 2 Tbsp.
Sugar 2 Tbsp.
Salt 1 tsp.
Basil 1 tsp.
Bread Flour 3-1/2 cups
Active Dry Yeast 2-1/4 tsp.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK BASIC BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.
CRUSTY FRENCH BREAD

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

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK BASIC BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.

POTATO BREAD

HOT TO PREPARE POTATO WATER
1/2 cup diced peeled potatoes
1-1/2 cup water
In a small saucepan, add potatoes and 1-1/2 cups of water, bring to a rapid boil.
Turn heat down and allow to simmer uncovered for 15-20 minutes, or until potatoes are soft.
Do not drain but mash potato into liquid and measure for potato water 1-1/3 cups.
Allow water to cool to lukewarm before starting machine. If potato water is made in advance, warm to lukewarm as any liquid.

Ingredients: Water Recipe:
Potato Water 1-1/3 ups
Butter 2 Tbsp.
Sugar 2 Tbsp.
Salt 1 tsp.
Bread Flour 3-1/4 cups
Active Dry Yeast 1 pkg.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK BASIC BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.
APPLE OAT BREAD

Ingredients: Juice Recipe:
Apple Juice 1-1/3 cups
Butter 2 Tbsp.
Sugar 1 tsp.
Salt 1/2 tsp.
Cinnamon 1/2 tsp.
Diced Dried Apple 1/3 cup
Bread Flour 3 cups
Oats 1/2 cup
Active Dry Yeast 1 pkg.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. DRY MILK BASIC BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.

RUSSIAN KULICH

Ingredients: Fresh Milk Recipe:
Milk 1 cup
Almond extract 1 tsp.
Egg, Large 1
Butter 2 Tbsp.
Sugar 1/4 cup
Salt 1 tsp.
Slivered Almonds 1/4 cup
Chopped Dried Fruit 1/3 cup
Bread Flour 3 cups
Active Dry Yeast 1 pkg.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. WHOLE GRAIN/SWEET BREAD
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.
COCONUT BREAD

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

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. WHOLE GRAIN/SWEET BREAD.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.

SWEET BREAD

Ingredients: Fresh Milk Recipe:
Milk 1 cup
Egg, Large 1
Butter 2 Tbsp.
Sugar 3 Tbsp.
Lemon or Orange Peel 1/2 tsp.
Salt 1 tsp.
Bread Flour 3-1/3 cups
Active Dry Yeast 2 tsp.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select appropriate bread setting. WHOLE GRAIN/SWEET BREAD setting.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Using hotpads, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required).
8. Allow to cool before slicing. Makes 1 loaf.
SOUR DOUGH STARTER

Ingredients:
Skim Milk 1 cup
Plain Yogurt 3 Tbsp.
Flour 1 cup
Ceramic or Glass Container
(w/ tight-fitting lid)
(1) 11/2 qt. Container

1. Heat skim milk to 90 to 100 degrees. Remove from heat and stir in yogurt.
2. Allow mixture to stand at room temperature 24 to 48 hours or until curd forms.
3. Gradually stir in flour, mix well. Allow to stand 2 to 5 days.
4. When starter is ready, it is bubbly and spongy-looking and has a good sour aroma.
5. Starter should be kept in refrigerator after 5-day period.
6. To use starter, bring to room temperature and allow it to get bubbly again.
7. Replenish starter after each use with equal portions milk and flour. Example:
   If you use 1-1/2 cups, add 1-1/2 cups each: milk and flour.
8. Repeat steps 1, 2, and 3.

SOUR DOUGH FRENCH BREAD

Ingredients: Water Recipe:
Sour Dough Starter 1-1/2 cups
Warm Water 1/2 cup
Salt 1 tsp.
Sugar -1/2 tsp.
Bread Flour 3-1/2 cups
Active Dry Yeast 1-1/2 tsp.
Cornmeal 2 Tbsp.
Cornstarch 1 tsp.
Water 1/2 cup

1. Measure Sourdough Starter, warm water, salt, sugar, flour, and yeast into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select DOUGH setting.
4. Push START.
5. The COMPLETE light will flash when dough is done.
6. Remove dough from baking pan (and kneading blade from dough, if required)
   divide dough in half. Roll dough back and forth, elongating it into a 14-inch long.
7. Sprinkle 2 pieces of stiff cardboard with 1 Tbsp. Cornmeal each. Place a loaf on each piece of cardboard.
   Cover lightly with plastic wrap or damp cloth. Allow to rise in a warm place until puffy
   or double in bulk (about 45 minutes to 1 hour).
8. 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 degrees. Then place a baking pan with sides on the bottom rack.
   Add 1/4 inch Boiling Water to bottom pan.
9. Combine cornstarch and water. Heat to boiling while stirring, allow to cool.
10. With very sharp knife, cut %-inch deep diagonal slashes on top of loaves. Brush the entire surface
    of each loaf with cornstarch mixture.
11. Slide loaf from cardboard onto top baking sheet in oven.
12. Bake at 400 degrees for 25 minutes or until loaf sounds hollow when tapped. Brush
    every 5 to 7 minutes with cornstarch mixture.
BAGLES

Ingredients: Water Recipe:
Water 1 cup
Sugar 1-1/2 Tbsp.
Salt 1 tsp.
All Purpose Flour 3 cups
Active Dry Yeast 1 tsp.
Sugar 1 Tbsp.
Egg Yolk and 1 Tbsp. Water

Optional:

_Poppy Seeds, Sesame Seeds, Onion Garlic Chips/Powder, Cheddar Cheese_

1. Measure water, sugar, salt, flour, and yeast into baking pan.
2. Insert pan securely into unit. Close lid.
3. Select DOUGH setting, then push START.
4. Stop the machine after 15 minutes by pressing and holding the reset button.
   Let the dough sit in the turned off machine for another 15 minutes and then turn dough out onto a lightly-floured surface.
5. Divide into 10 equal portions. Roll into smooth ball. Use thumbs to make a 1-1/2-inch hole in the center of each ball.
6. Place on a greased baking sheet. Allow to rise for 20 minutes.
7. Meanwhile, bring 3 quarts water and 1 tablespoon sugar to a boil.
8. Simmer 3 to 4 bagels in boiling water 5 minutes.
10. Brush lightly with egg yolk and water mixture.
11. Sprinkle with poppy or sesame seeds, diced onion, garlic chips, or shredded Cheddar cheese, if desired.
12. Bake at 400 degrees, 25 to 30 minutes.
CROISSANTS

Ingredients:
- Dry Milk
- Water: 1-1/8 cups
- Sugar: 3 Tbsp.
- Butter: 1 Tbsp.
- Salt: 3/4 tsp.
- All Purpose Flour: 3 cups
- Dry Milk: 3 Tbsp.
- Active Dry Yeast: 1 tsp.
- Butter, Chilled and Sliced: 8 oz.
- Egg, Large: 1
- Water: 1 Tbsp.

1. Measure the water, dry milk, sugar, butter, salt and flour into baking pan. Sprinkle yeast in center of flour.
2. Insert pan securely into unit, close lid, Select DOUGH setting and push START. The COMPLETE light will flash when dough is finished.
3. Meanwhile, roll 1 cup of chilled butter slices between two sheets of waxed paper into a 10 x 7-inch rectangle. Chill at least 1 hour.
4. When the BEEP sounds, remove bread pan. Place dough in a greased bowl. Cover with plastic wrap. Place the dough in a refrigerator and allow to rest 30 minutes.
5. Roll dough out on a lightly-floured surface into a 12-inch square.
6. Place chilled butter on half of dough, fold over and seal edges. Roll dough into a 20 x 14-inch rectangle. Fold and roll twice more. Add flour to rolling surface as needed to prevent sticking. Cover securely with plastic wrap, chill 1 to 2 hours or overnight.
7. Fold dough into thirds, seal edges. Roll into a 20 x 14-inch rectangle. Fold and roll twice more.
8. Cut dough crosswise into thirds. Cut each third diagonally to form two triangles.
9. Roll each triangle loosely, starting from the wide end. Place seam-side down on greased baking pan.
10. Curve ends. Sprinkle water on top. Cover lightly with damp cloth and allow to rise 45 to 50 minutes or until doubled in size.
11. Brush lightly with beaten egg and water.
12. Bake at 375 degrees for 10 to 18 minutes, or until golden brown and flaky. Make 18 croissants.
PIZZA DOUGH

Ingredients:  
Original Beer Recipe:  
Traditional Water Recipe:  
Flat Beer  
1 cup  
1 cup  
Water  
1 cup  
Olive Oil  
1 Tbsp.  
1 Tbsp.  
Butter  
1 Tbsp.  
Salt  
1 tsp.  
1 tsp.  
Sugar  
2 Tbsp.  
1 Tbsp.  
All Purpose Flour  
2-1/2 cups  
Bread Flour  
2-1/2 cups  
Active Dry Yeast  
1 tsp.  
1 tsp.

Vegetable Oil

1. Place beer or water, butter or olive oil, sugar and salt into baking pan.
3. Insert pan securely into baking unit, close lid.
4. Select DOUGH setting.
5. Push START.
6. The COMPLETE light will flash when dough is finished. Remove dough from baking pan (and kneading blade from dough, if required).
7. Preheat your oven to 400 degrees for most shaping variations.
8. Select shaping variation of your choice. Brush lightly with vegetable oil. Cover dough and allow to stand 15 minutes.
9. Bake each variation as directed in recipe.

Make (2) 12-inch thin-crust pizzas or (1) 12-inch thick-crust pizza, 16 rolls, 24 bread sticks, or 32 pretzels.

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

Prepare Pizza Dough with Beer recipe.
1. Turn dough onto a lightly-floured board and divide dough into 4 equal portions.
2. Cut each quarter into 8 equal portions. Roll each piece of dough into a thin rope about 20 inches long and pencil-thin.
3. To shape into pretzel, pick up ends of rope in each hand and curve into a circle, crossing ends at top.
4. Twist ends once and lay down over bottom of circle.
5. Invert pretzels so ends are underneath, place about 1-inch apart on well-greased baking sheets. Then brush with beaten egg and sprinkle lightly with coarse salt, poppy seeds, or sesame seeds.
6. Bake at 400 degrees, 10 to 12 minutes.
7. For crispy, 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 and crunchy.
8. For soft and chewy pretzels, serve warm with mustard. Makes 32 pretzels.

1. Roll each piece of dough into a rope about 20 inches long and as thick as a pencil. Cut each in half.
2. To shape pretzel, pick up one end of rope in each hand and curve into a circle, crossing ends at top.
3. Twist ends once and place over bottom of circle.
4. Invert pretzels so that ends are underneath. Place on greased baking sheets 1 inch apart. Brush lightly with beaten egg and sprinkle with your choice of coarse salt or poppy or sesame seeds.
5. For soft pretzels, serve warm from the oven with mustard.
**BUTTER-RICH ROLL & BREAD DOUGH**

**Ingredients:**

<table>
<thead>
<tr>
<th>Dry Milk Recipe</th>
<th>Fresh Milk Recipe</th>
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</thead>
<tbody>
<tr>
<td>Milk</td>
<td>1 cups</td>
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<tr>
<td>Water</td>
<td>1 cups</td>
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<tr>
<td>Sugar</td>
<td>1/4 cup</td>
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<tr>
<td>Eggs, Beaten</td>
<td>1 large</td>
</tr>
<tr>
<td>Butter</td>
<td>2 Tbsp.</td>
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<tr>
<td>Salt</td>
<td>3/4 tsp.</td>
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<tr>
<td>Bread Flour</td>
<td>4 cups</td>
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<tr>
<td>Dry Milk (optional)</td>
<td>1 Tbsp.</td>
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<tr>
<td>Active Dry Yeast</td>
<td>1-1/2 tsp.</td>
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</tbody>
</table>

**Egg Glaze:**

- Egg, Beaten: 1 large
- Water: 1 Tbsp.

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select DOUGH setting.
4. Push START.
5. The COMPLETE light will flash when bread is done.
6. Remove dough from baking pan (and kneading blade from dough, if required).
7. Choose shaping method.
8. Cover dough, let stand 15 minutes. Bake as directed in each shaping variation until golden brown.
9. Egg Glaze: beat together egg and water. Brush generously over shaped loaves or rolls prior to baking.

*Makes (2) 8 x 4-inch loaves, 24 rolls, or 24 breadsticks.*

**Traditional Loaf:**
Prepare Butter-Rich Roll & Bread Dough.
1. On a lightly-floured surface, divide dough in half, shape each half into loaf shape.
2. Place in 2 greased 8 x 4-inch loaf pans.
3. Brush with egg glaze if desired.
4. Cover dough, let stand 15 minutes.
5. Bake at 375 degrees 25 to 35 minutes. Makes 2 loaves.

**Pan Rolls:**
Prepare Butter-Rich Roll & Bread Dough.
1. On a lightly-floured surface, shape dough into a ball. Divide dough into equal quarters. Cut each piece into 6 pieces. Shape each piece into a ball.
2. Place one ball in each of 24 greased muffin cups.
3. Brush with egg glaze if desired.
4. Cover dough, let stand 15 minutes.
5. Bake at 375 degrees, 25 to 35 minutes.

**Cloverleaf Rolls:**
Prepare Butter-Rich Roll & Bread Dough.
1. On a lightly-floured surface, shape dough into a ball. Divide into quarters. Divide each quarter into 6 pieces. Cut each piece into 3 sections. Shape each into a ball with palms of hands. Place 3 balls together in each of 24 greased muffin cups.
2. Brush with egg glaze if desired.
3. Cover dough, let stand 15 minutes.
**Butter-Rich Roll & Bread Dough**

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**Cinnamon-Raisin Rolls:**
Prepare Butter-Rich Roll & Bread Dough.
1. Turn dough out onto a lightly-floured board.
2. Roll out into a 12 x 14-inch rectangle. Spread surface with 1/3 cup butter, thinly sliced.
3. Sprinkle surface with 1/3 cup brown sugar, 1-1/2 teaspoons cinnamon. Then sprinkle 1/2 cup raisins over dough.
4. Start with 12-inch side, roll dough jelly-roll style, pinch seam to seal. With seam side down, cut in (12) 1-inch pieces.
5. Place on a greased baking sheet 2 inches apart. Cover lightly with damp towel, allow to rise in warm place until doubled, about 40 minutes.

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

**Bread Sticks:**
Prepare Butter-Rich Roll & Bread Dough.
1. Turn dough onto lightly floured board and shape dough into a ball, divide into 24 equal pieces for 16-inch ropes. Arrange ropes about 1-inch apart on oiled baking sheet. Allow to rise 30 minutes.
2. Brush with 1 beaten egg white and 1 Tablespoon water. Sprinkle with poppy or sesame seeds or coarse salt if desired.
3. Bake at 400 degrees 10 to 15 minutes.
# TROUBLESHOOTING GUIDE

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

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

## Troubleshooting Table:

<table>
<thead>
<tr>
<th>RESULTS:</th>
<th>Leaf rises then falls</th>
<th>Leaf rises too high</th>
<th>Leaf does not rise enough</th>
<th>Leaf is short and heavy</th>
<th>Light crust</th>
<th>Uncooked</th>
<th>Overcooked</th>
<th>Not mixed</th>
<th>Smoke appears from vent</th>
<th>High altitude adjustment</th>
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<tbody>
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<td>CORRECTIONS:</td>
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<td>Water or Milk</td>
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<td>Decrease</td>
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<td>Unplugged or electric failure.</td>
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<td>Kneading blade installed incorrectly.</td>
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<td>Kneading rod installed in baking pan incorrectly.</td>
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<td>Kneading rod should be removed.</td>
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</table>

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

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