How to Enjoy the Zojirushi Home Bakery

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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.
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.
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.

Save These Instructions

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)  
           Cake - 1-1/4 lbs. (8 to 10 slices)  
           Jam - 2 cups approximately
Power: Main Heater - 500W  
       Consumption: Fan Heater - 240W  
                   Kneading Motor - 91W  
                   Fan Motor - 14W
Voltage: 120V, 50/60Hz
Dimensions: 8-1/4” x 14-3/4” x 1/4”
Weight: 20 lbs.
Congratulations! With the HOME BAKERY in your kitchen, you're ready to enjoy fresh-fruitful jams any time, and with a minimum of effort!

Whether you're experienced scratch baker or a novice, you're find baking easy and fun with the HOME BAKERY. Take a bit of time to read this booklet to learn how easy it is to operate your machine, then choose one of our simple recipes to begin using the HOME BAKERY. When you're had some experience with our recipes, we're certain that you'll want to try concocting some scrumptious variations of your own. It's easy to do; just look for the detailed guideline for using your own recipes in our recipe booklet.

The old-fashioned art of baking hasn't been lost - with the HOME BAKERY you'll have it down to a science in not time! Read on to discover just how simple it is!

Please read these instructions before using your Home Bakery.

Other Safety Tips from Zojirushi:

1. The Home Bakery, its cord, and plug are NOT AMERCEABLE; do not place in water or other liquid. You can safely immerse the kneading blade, kneading rod, and crumb tray in water to clean.
2. When machine is in the baking mode, avoid touching the machine until the "Complete" light flashes. Always use hot pads to handle the hot baking pan.
3. When machine is not in use, or being cleaned, be sure to unplug first. Allow machine to cool before cleaning or disassembling.
4. Do not remove the baking pan or touch any moving parts when machine is in operation. Press the RESET button to stop the machine, if necessary. Machine must be set again to restart.
5. If cord or plug becomes damaged, do not operate machine; return to the nearest authorized repair facility (See page 16).
6. Never place the Home Bakery on a hot surface, gas or electric burner, or in a heated oven.
7. Be sure to allow adequate ventilation around the machine when it is in operation. Keep it at least 4 inches away from walls and other appliances.
8. The Home Bakery is intended for household use only.
Special Features of the Home Bakery

Machine parts to identify:
Lid: To open, push up gently in the front with your thumb. This should be closed during machine operation, except when ingredients are added. Lid can be detached for cleaning.
Window: Allows you to check machine operation at all times.
Storage compartment: Behind and left of the lid, this compartment stores your measuring cup, spoon, kneaded blade, and kneading rod.
Front panel: Computerized panel allows you to program the machine with your fingertips.
Power supply cord: At bottom tight on the machine.

Baking pan parts to identify:
Handle: Use to insert and remove the baking pan from machine.
Kneading blade: Detachable; mixes and kneads the ingredients. Use at all times.
Kneading blade: Detachable; also kneads and mixes ingredients. Use at all times.
Rotating shaft: Turns kneading blade when bread pan is inserted.

KNEADING BLADE - Attach to rotating shaft.
KNEADING ROD - Insert the kneading rod to the hole on the bread pan and be sure that the kneading rod is firmly fitted. To remove, pull the kneading rod toward you.

Measuring cup:
Use to measure up to 1-1/3 cups of liquid ingredients.
• Kneading blade and rod. Measuring cup and spoon are stored in this component.

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.
**FRONT PANEL SETTINGS**

### Top of Panel:
1. "Timer" light: Lights green when machine has been pre-set for baking at a later time.
2. "Preheating/Operation" light: Illuminates in red when the machine has been programmed to begin.
3. "Complete" light: Flashes yellow when bread, cake, or jam is finished. The flashing stops when the cooling-off period has ended and machine beeps. The baking pan can be removed from the machine anytime after the "complete" light flashes until the machine beeps.
4. "Start" button: Push this button when machine is programmed for immediate operation and baking pan has been inserted with measured ingredients.
5. "Memory" button: Press this button when you input a recipe of your own in computerized memory; machine will automatically "remember" your settings.
6. "Times" button: Press when machine has been preset for baking at a later time.
7. "Reset" button: A "cancel" key that you can press to reset the machine, reset a time or process. To cancel out all operation, press key a second longer.

### Timer Panel:
8. "Present Time": When machine is plugged in, numbers will indicate the present time in the 24-hour clock. (Numbers from 1 through 12 indicate a.m.; numbers from 13 through 24 indicate p.m.) To read the time after 12 noon, just subtract 12 from the time; for example. 17:30 is 5:30 p.m. (17 minus 12 = 5). To set this clock, see page 5.
9. "Completion Time": When the machine is programmed and begins operation, the completion time will be indicated by a second set of numbers on the right of the panel. The same 24-hour clock is also used.
10. "Baking Degree": With "Light," "Medium" and "Dark" setting, this can be used to bake items more or less for desired crust color.

### Right Panel:
12. "Time Setting/Set" bar: Use to set or reset present time, memory timer, and timer.
13. "Hours/Minutes" bar: Press to set hours or minutes of present time. memory timer, and timer.
15. "Home Made Menu Memory" bar: Press when you want to save your own settings to use again, and later when you want to recall those settings another time.
The clock is on a 24-hour clock; so 12:00 means twelve noon, while 24:00 means twelve midnight. For times past twelve noon, subtract 12 from the time; for example, 17:30 would be 17 - 12, or 5:30 p.m. (The clock is preset at 6:00 a.m. of the Pacific Coast Standard Time (PST) at the time of shipment from the factory.)

Example: Setting clock to 9:15 a.m.

**Step 1:**
Press the "Time Setting" bar 3 times; the present time indicate on the display panel will blink. If the time in not blinking, press the "Reset" key, and then the "Time setting" bar three times.

**Step 2:**
Press the "Hours" bar, and the hour indication will advance by hours, until it reaches 9: then release the bar.

**Step 3:**
Press the "Minutes" key and the minute indication will advance by minutes, until it reaches :15; then release the bar.

**Step 4:**
Press the "Set" bar next to "Time Setting" bar, and the clock will continue from the time you have set.

To set the Memory Times, see page 14.

When the local standard time changes to Daylight Savings Time, or vice versa, be sure to reset the accurate time.
The Home Bakery has a built-in lithium battery which operates the clock and memory functions, even when the machine is not plugged in.
See page 15 for additional information on battery.
Read this section thoroughly to understand how to select the course you desire for superb results with our recipes and yours. The Home Bakery allows you to choose from eight different settings, depending on the type of recipe you're using.

Settings for Yeast Breads include:

• **Basic White Bread**
  For any ordinary yeast bread recipe; this is the setting you'll use most often. It takes about 3 hours and 50 minutes from start to finish. See page 10 for step-by-step instructions, or page 9 for our "Quick Start" white bread.

• **Quick Baking**
  When you're in hurry, this setting allows you to have yeast breads in about 2 hours and 50 minutes, or about an hour faster than the "Basic White Bread" setting. This setting is perfect for when you're using the "fast-rise" yeast. It allows for shortened kneading and rising times in the cycle. See page 10 for step-by-step instructions.

• **Raisin Bread**
  This setting is not just for raisin bread, but for any yeast bread that calls for extra ingredients such as raisins, nuts, onions, or shredded cheese that must be added after the initial mixing and kneading. Ten beeps will sound after about 30 to 45 minutes into the cycle; an indication that you can sagely lift the lid and add additional ingredients. Be sure to close the lid again until the baking is complete. Cycle takes 3 hours and 50 minutes. see page 10 for step-by-step instructions. Extra ingredients may be added before beeps sound while machine is operating in "Knead 2" stage.

• **French Bread**
  For less rich doughs like French bread dough that call for less kneading and more rising time, use this setting. The cycle takes longest of all, about 4 hours and 30 minutes. See page 11 for step-by-step instructions.

• **Dough Setting**
  When you're preparing doughs that call for shaping and conventional baking in other types of bread pans, choose this cycle. It will mix and knead dough, as well as allow one rising before the machine beeps "complete." At this stage, the dough is ready to remove from the machine to shape as you desire. Allow the dough to rise once again before baking. Use this setting to make doughs for fancier breads such as brioche, croissants, and bagels. The dough cycle takes 1 hour and 30 minutes in the machine. See page 11 for step-by-step instruction.

Each yeast bread setting goes through the same functions, but each setting allows for different mixing, kneading, rising, and baking times. Here's a chart to show you approximately how the machine is programmed for each setting. Note that the time of each process can vary slightly depending on the room temperature and the fluctuation of household current.
### Settings for Creating Your Own Recipes:

- **Home Made Menu**
  This "custom course" is for yeast bread recipes only; it allows you to set your kneading, rising, and baking times according to your own recipe. This is especially well-suited to making heavier breads such as fruit breads and dark breads, which often call for more rising and longer baking.

- **Home Made Menu Memory**
  If you have a favorite recipe of your own that you'd like to prepare often, you can program kneading, rising, and baking times into the machine's memory. Pushing this button again allows you to recall the same cycle next time.

### Settings for Quick Breads, Cakes & Jams include:

- **Cake**
  Press once for this setting to make quick breads (made without yeast) such as blue-berry, banana bread, and cornbread, as well as coffee cake and cake recipes. This cycle "beeps" about 5 minutes after it starts, to allow you to add ingredients such as chocolate chips, raisins, or nuts to the recipe. This cycle completes about 2 hours after the beep. See step-by-step instructions on page 12.

- **Jam**
  Press twice for this setting until it blinks for the "Jam" setting. Use only for making thickened fruit sauces and jams. It takes about 1 hour and 20 minutes to complete. See step-by-step instructions on page 12.

#### Functions:

<table>
<thead>
<tr>
<th>Functions:</th>
<th>Settings:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Preheating</td>
<td>5-15 min.</td>
</tr>
<tr>
<td>First kneading</td>
<td>10 min.</td>
</tr>
<tr>
<td>Resting</td>
<td>5 min.</td>
</tr>
<tr>
<td>Second kneading</td>
<td>20-25 min.</td>
</tr>
<tr>
<td>Rising</td>
<td>35 min.</td>
</tr>
<tr>
<td>Stirring down</td>
<td>5 sec.</td>
</tr>
<tr>
<td>Second rising</td>
<td>70 min.</td>
</tr>
<tr>
<td>Baking</td>
<td>50-55 min.</td>
</tr>
<tr>
<td>Cooling/Completion</td>
<td>13-38 min.</td>
</tr>
<tr>
<td>Cycle length</td>
<td>3 hr./50 min.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Functions:</th>
<th>Time available on this setting:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Preheating</td>
<td>0-10 min.</td>
</tr>
<tr>
<td>Knead 1</td>
<td>0 to 30 min.</td>
</tr>
<tr>
<td>Knead 2</td>
<td>0 to 30 min.</td>
</tr>
<tr>
<td>Rise 1</td>
<td>0 to 120 min.</td>
</tr>
<tr>
<td>Rise 2</td>
<td>0 to 120 min.</td>
</tr>
<tr>
<td>Bake</td>
<td>0 to 60 min.</td>
</tr>
<tr>
<td>Cooling</td>
<td>0 to 60 min.</td>
</tr>
</tbody>
</table>

#### Cake/Jam Process

<table>
<thead>
<tr>
<th>Functions:</th>
<th>Settings:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Preheating</td>
<td>5 min.</td>
</tr>
<tr>
<td>First mixing</td>
<td>5 min.</td>
</tr>
<tr>
<td>Second mixing</td>
<td>85 min.</td>
</tr>
<tr>
<td>Baking</td>
<td>30 min.</td>
</tr>
<tr>
<td>Cooling/Completion</td>
<td>2 hrs.</td>
</tr>
<tr>
<td>Cycle length after beep</td>
<td>1 hr. 20 min.</td>
</tr>
</tbody>
</table>

* You can skip one of the kneading or rising functions to speed up the process, or for example, when using "fast-rising" yeast. See page 12 for step-by-step instructions.
Here’s a fast way to start using your Home Bakery. Follow this step-by-step method to make our Basic White Bread recipe.

**Step 1:**
Remove baking pan from unit by pulling it up and out of the unit with the handle. Attach kneading blade to the rotating shaft. Insert the kneading rod into the hole at the side of the baking pan by fitting the two tiny dins on the kneading rod into the slots on the hole of the baking pan. Into the baking pan measure in order:
1-1/4 cups milk
1-1/2 tablespoons butter or margarine
2 teaspoons salt
3 cups high protein, bromated flour for bread (13 to 14 ounces).

**Step 2:**
Sprinkle 1 package active dry yeast over flour. Insert baking pan into unit with kneading rod facing front panel and handle folded down toward front. Press down on pan until you hear a "click" sound as it snaps into place. Close lid.

**Step 3:**
Plug in unit. The display panel will show the present time, with a "Medium" Baking degree and "Basic White Bread" Select Course setting. So just press 'Start." (The red "Preheating/Operation" light will go on and the completion time and present time will show on the front panel.)

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do no attempt to defeat this safety feature.

**Step 4:**
When the yellow "Complete" light flashes, bread is done,. You can remove pan now, or wait until cooling completes and machine beeps. Use hotpads to remove baking pan fro unit. Pull out kneading rod on outside of pan; turn bread loaf out onto cooling rack. Cool before slicing. Makes 1 loaf.
Basic Steps for Programming Yeast Bread Settings

For Basic White Bread Setting:

Step 1:
Remove baking pan by opening the machine lid and holding baking pan by its handle. Attach the kneading blade to the rotating shaft (see diagram on page 4). Insert the kneading rod through the outside of the baking pan by fitting the two small fins of the kneading rod to the slots in the outside hole on the baking pan. The kneading blade and rod must be firmly attached to insure proper mixing, and to prevent fluids from leaking through the baking pan.

Step 2:
Place ingredients in the baking pan in the order given in the recipe. The yeast always goes on top, so that it does not come in contact with the liquid during the preheating stage. This machine automatically preheats the liquids to the proper temperature before the mixture goes through the mixing process.

Step 3:
Insert the baking pan into the unit with the kneading rod facing the front panel and the handle folded down toward the front. The kneading rod should slide firmly into the holder inside the front of the unit, and the pan should "snap" into place. Then close the lid.

Step 4:
Plug in the machine, and the display panel will show the present time (if time needs to be set, see "Setting the Clock" page 6). The panel will also show a "Medium" Baking Degree and the "Basic White Bread" setting.

Step 5:
Change the Baking Degree setting by pressing to desired "Light," "Medium," or "Dark." "Medium" is usually the best setting for basic yeast breads that contain little sugar or added ingredients.

Step 6:
If you wish to start the cycle immediately, press "Start." The red "Preheating/Operation" light will go on, until liquids reach the proper temperature. The panel will also display the completion time.

Step 7:
Do not lift the lid during the cycle. You can check progress by looking through the viewing window. Be careful not to touch the sides of the machine during the baking process, as the outer surfaces can become uncomfortably hot.

Step 8:
The "Complete" light will start blinking about 30 minutes before the end of the cooling cycle. You can allow the bread to cook inside the unit, or remove it immediately. To remove, press the "Reset" button to stop the cycle. Or, wait until the machine beeps about 8 times and flashing light stops to indicate the end of the cycle.

Step 9:
Remove baking pan by grasping the handle with hotpads and pulling the pan up out of the unit. Be sure to place the baking pan on a heatproof surface (never on top of the Home Bakery). With hotpads pull out the kneading rod; then turn bread out onto a cooking rack. If the kneading blade comes out with the bread, remove it with a pair of tongs or a hotpad. Unplug the Home Bakery. Turn bread upright on rack; cool completely before slicing. An average loaf is about 6 - 7 inches tall. The top crust may be rounded, or have a wavy, undulating shape; these are normal results and do not affect the quality of your load.

For Quick Baking Setting:

Step 1:
Follow steps 1 through 4 for "Basic White Bread" setting. Use only fast-rising yeast for "Quick Baking" setting.

Step 2:
Press Select Course bar until the display panel arrow points to "Quick Baking" setting.

Step 3:
Continue with steps 6 through 9 for "Basic White Bread" setting.

Note:
When using the "Quick Baking" setting, the memory timer and Baking Degree keys cannot be used.
For Raisin Bread Setting:
Step 1:
Follow steps 1 through 5 for the "basic White Bread" setting, reserving ingredients to be added later, according to your recipe.

Step 2:
Press Select Course bar until the display panel arrow points to the "Raisin Bread" setting. If you wish to start the cycle immediately, press "Start."

Step 3:
The red "Preheating/Operation" light will go on, until liquids reach the proper temperature. The panel will also display the completion time. About 30 to 45 minutes into the cycle, ten beeps will sound. Lift machine lid and pour in additional ingredients, such as nuts or raisin, according to your recipe. (The machine will continue kneading when lid is lifted.) Close lid.

Step 4:
Continue with steps 7 through 9 for Basic White Bread.

Note:
When Using the "Raisin Bread" setting, the memory and timer keys cannot be used.

For French Bread Setting:
Step 1:
Follow steps 1 through 5 for the "Basic White Bread" setting.

Step 2:
Press Select Course setting until arrow points to "French Bread" setting.

Step 3:
Continue with steps 6 through 9 for "Basic White Bread" setting.

Note:
When using the "French Bread" setting, the Baking Degree keys cannot be used.

For Dough Setting:
Step 1:
Follow steps 1 through 3 for the "Basic White Bread" setting.

Step 2:
Plug in the machine, and the display panel will show the present time (if time needs to be set, see "Setting the Clock." page 5). Ignore the Baking Degree setting, and press the Select Course setting until the arrow points to "DOugh Setting." Then press "Start."

Step 3:
When dough is ready, the yellow "Complete" light will flash. Remove the baking pan from the unit; turn dough onto a lightly floured surface. Knead a few times to remove air bubbles; then shape according to your recipe.

Step 4:
Allow dough to rise once again until doubled in size before baking. Bake according to your recipe.

Note:
When using the "Dough Setting," the time key, memory key, and Baking Degree keys cannot be used.
Basic Steps for Programming Yeast Bread Settings

For Cake Setting:

Step 1:
Follow steps 1 through 4 for Basic White Bread setting.

Step 2:
Ignore Baking Degree setting. Press Select Course until arrow points to "Cake" setting. (Arrow should not be blinking; if it blinks, keep pressing until a non-blinking arrow points to "Cake").

Step 3:
Press "Start." The panel will display the present time. After about 5 minutes, a "beep" will sound. At this point, you can add additional ingredients if necessary, by opening the lid and pouring ingredients over batter in pan.

Step 4:
Press "Start" button again, after adding ingredients and closing lid, or if you do not want to add additional ingredients. The completion time will show on the display panel.

Step 5:
Follow steps 7 through 9 for "Basic White Bread" setting.

Note:
When using the "Cake" setting, the Baking Degree time, and memory keys cannot be used.

For Jam Setting:

Step 1:
Follow steps 1 through 5, ignoring the Baking Degree setting.

Step 2:
Press the Select Course bar until the arrow points to "Cake." Press once more so the arrow blinks for "Jam" setting.

Step 3:
Follow steps 6 through 8 for "Basic White Bread" setting.

Step 4:
Using hotpads, lift baking pan from unit; carefully pour jam into hot sterilized jars or freezer containers. Continue as your recipe directs.

Resetting the Machine

If you decide to change a setting you've made, or cancel a function, simply press the "Reset" button at the top right of the display panel. Note that pressing this button during memory functions will cancel all previous functions you've set.
CREATIVE HOME MADE MENU PROGRAMMING AND TIME SETTING

For the Home Made Menu Setting:
Use ONLY for making yeast breads. Before using this setting, read "Setting for Creating Your Own recipes" on page 8.

Note that one of the preset yeast bread settings may also be appropriate for your own recipe.

When you've chosen a recipe for the "Home Made Menu," you'll need to decide what steps of the menu cycle to use, or whether you want to use all of the, and for what length of time (see chart on page 8). Then you can proceed with our easy method.

Step 1:
Follow steps 1 through 3 for the "Basic White Bread" setting.

Step 2:
Press the Select Course key so the arrow points to "Basic White Bread." Press the Baking Degree key so the arrow points to "Medium." Press the "Home Made Menu" bar and the "Preheating/Operation" light will start blinking. The blinking will stop when the liquid in the baling pan reaches proper temperature. The display panel will begin timing the cycle by the minute.

Step 3:
The Preheating process will automatically switch to "Knead 1" on the panel when the liquid ingredients reach the proper temperature. When you determine that the kneading is complete, press the "Home Made Menu" bar to switch to the next stage "Rest."

Step 4:
The clock will begin counting the minutes from 1. When bread dough has reached the desired stage, press the "Home Made Menu" bar again to go to the next stage, "Knead 2."

Step 5:
At this stage, the kneading blade will rotate; allow a few seconds to stir down the dough. Then press the "Home Made Menu" bar again to go to the next stage, "Rise 1."

Step 6:
When the "Rise 1" stage is complete to your satisfaction, press the "Home Made menu" bar again to go to "Rise 2." At this stage, the kneading blade will automatically rotate for 5 seconds to stir down the dough.

Step 7:
When rising is complete, press "Home Made Menu" bar again for "bake" until bread is done.

Step 8:
You can remove bread from the Home Bakery when the "Bake" stage is completed, or press the "Home Made Menu" bar again to engage the "Cooling" stage. Finish as in step 9 for Basic White Bread.

Step 9:
When cooling is complete, and you would like to set this "Home Made menu" into memory to use again, press the "Home Made Memory" bar. "SET" will show on display panel and after about 3 seconds the display panel will show the present time, "Medium" baking degree and "basic White Bread" setting.

Note:
To skip any part of the cycle, press the "Home Made Menu" bar a second longer, and the display panel will automatically switch to the next stage of the cycle. If you do not want to skip any part of the cycle, be careful not to continuously press the bar.

There is a maximum time for each part of the cycle; see chart on page 5. If the maximum time is passed, the cycle will stop and the display panel will blink to alert you.

If the "Reset" key is pressed before pressing the "Home Made Memory" bar, all processes from "Knead 1" to "Cooling" that had been set will be erased from memory.

If the Baking Degree key is pressed in the middle of the cycle, it will interrupt the cycle. If pressed by mistake after the cycle has begun, continue to press the Baking Degree key several times until the "Home Made Menu" cycle begins to function.
RESSETTING THE HOME MADE MENU:
The "Home Made Menu" can be reset by following steps 1 through 8 above. Note that the previous menu set will be erased by setting a new "Home Made Menu." (Only 1 cycle setting can be set in memory at one time.)

TO USE A HOME MADE MENU IN MEMORY:

Step 1:
Follow steps 1 through 3 for the "Basic White Bread" setting on page 10.

Step 2:
Press the Select Course key until the arrow points to "Basic White Bread." Press the Baking Degree key until the arrow points to "Medium."

Step 3:
Then press the "Home Made Menu Memory" bar. The display panel will indicate "Home Made - Auto" and the "Preheating/Operation" light will blink. (Light will stop blinking when the liquid reaches proper temperature).

Step 4:
The memorized cycle will start automatically through baking and cooling as programmed earlier. When the cycle is complete, a beep will sound. Continue as in step 9 for "Basic White Bread."

HOW TO SET THE MEMORY TIMER
To bake bread using the memory timer, you must first set the time. Timer can be set to complete bread from 4 to 13 hours from the present time. (The "Memory" timer is programmed and preset at 6:00 a.m. at the time of shipment from the factory. Adjust it to your needs.)

Example: Set memory timer to 7:30 a.m.

Step 1:
Plug machine in. Please the "Time Setting" bar twice. One the display panel, will be shown and the "Completion Time" will blink. Press the "Hours" bar until the hour reads ":7:0."

Step 2:
Press the "Minutes" bar until it reads ":30." The minutes indication will advance by ten minutes each time the bar is pressed.

Step 3:
Press the "Set" bar (next to the "Time Setting" bar) and the panel display will indicate "Set" for 3 seconds.

TO BAKE BREAD USING THE MEMORY TIMER:
If you would like the Home Bakery to begin a yeast bread cycle at some future time (to finish within 4 to 14 hours), you can use the memory timer to start the cycle at a specified time.

Important Notes:
Recipes that call for milk should not be set more than 4 hours in advance; recipes that call for eggs should not be used with this function at all for food safety reasons. This feature can be used only for "Basic White Bread" and "French Bread" yeast bread settings using water instead of milk.

Step 1:
Press the "Select Courses" bar until arrow points to "Basic White Bread" or "French Bread." If using the "Basic White Bread" setting, you can also set the Baking Degree bar until arrow points to desired setting.

Step 2:
Press "Memory" button at top of machine. A beeper will sound twice; then timer will begin to operate. The green timer light will go on. The cycle will automatically continue through baking and cooling.
To Bake Bread Using the Timer, Not Memory Timer:

When you want to set the timer to start the Home Bakery at a specified time, not at a time you have programmed into memory, follow these steps. Note that recipes that call for milk should not be programmed more than 4 hours ahead; recipes calling for eggs should not be used with this function for food safety reasons.

Step 1:
Same as for Memory Timer.

Step 2:
Press the "Time Setting" bar. The "Completion Time" on the display panel will blink, showing a time of 4 hours from the present time for "Basic White Bread" setting, or 4 hours and 30 minutes away for the "French Bread" setting. "Timer" will also be shown on the display panel.

Step 3:
To set time to begin cycle: press the "Hours" bar until display panel reads the desired hour. Set the "Minutes" bar until display panel reads desired minutes (minute indication will advance ten minutes every time the bar is pressed).

Step 4:
Press "Timer" button at top of machine. A beeper will sound twice and timer will begin. The green timer light will also go on and the cycle will automatically continue through baking and cooling.

Cleaning the Machine and Baking Pan

Since dust and crumbs left inside the unit may cause scorching or uneven baking with the next use, be sure to clean both the pan and the unit thoroughly each time you use the Home Bakery. Both the Home Bakery and the base of the baking pan are not immersible in water or other liquids, but are easy to clean.

You can wipe off the outside of the Home Bakery, as well as the top lid with a damp cloth. Clean the viewing window by wiping with a moist paper towel; wipe dry.

Remove the lid to wipe with a damp cloth and a mild soap solution. Use a damp cloth to wipe out the sides and bottom of the interior of the machine where dust accumulates.

To clean the baking pan, fill the just-emptied pan with lukewarm water and detergent. If there is residue in the pan, allow it to soak for 30 minutes.

Clean the inside of the baking pan with a soft sponge, being careful not to damage the rubber seal under the kneading blade.

Remove the kneading rod; if the fitting on the pan is clogged, clean it with a soft-bristle brush or an old toothbrush.

Both the baking pan, kneading rod and kneading blade are coated with a non-stick finish. Do not use hard utensils such as forks, knives or metal spatulas inside the baking pan. Do no clean with metal scrubbers or abrasive cleaners, as they can damage the coating. The coating may change color after long use; this is caused by moisture and steam inside the machine and will not affect the performance of the Home Bakery.

Storing the Home Bakery

Cool the unit completely with the lid open. Clean unit and baking pan as described above. Be sure that all moisture inside the unit has dried completely before closing lid to store.

Do no store in a moist area, or near a gas flame or heat source. Do not place heavy objects on the top lid; the seal could be damaged.
When the Power Goes Off
If the power goes off while the machine is running through a cycle, the operation will no be affected if the power returns within ten minutes. If the timer is being used, it will continue to operate.

If power in interrupted and returns after more than ten minutes, the cycle will stop and the "completion Time" indication on the display panel will blink. Of the timer had been set, and it has passed the starting time by more than 10 minutes, the panel display will blink "Completion Time" and the machine will start the cycle.

If power is interrupted for an extended length of time, remove the dough and begin again with new ingredients when the power resumes.

About the Lithium Battery
The Home Bakery has a built-in lithium battery which operates the clock and memory functions, even when the machine is not plugged in. If the machine is stored unplugged, the battery will last 4 to 5 years. The battery lasts longer if the machine is plugged into a household outlet. When the battery needs to be replaced, the display panel will blink "8:00 a.m." Do not attempt to change the battery; send your Home Bakery to an authorized service center to replace it.

QUESTIONS & ANSWERS
Q1. Why do the height and shape of my bread loaves differ?
A. Both the room temperature and fluctuation of household current can affect the final outcome of your bread load. Also, measure ingredients carefully, and be sure to use fresh ingredients every time you bake.

Q2. Why didn't my bread rise completely?
A. Check to see whether the kneading rod and kneading blade were firmly attached to the baking pans if there are missing or not installed properly, both the kneading and rising stages can be adversely affected. Check to see whether the yeast was added. And note that you do not need to heat liquids for yeast breads; the machine preheats liquids for you.

Q3. Why do may breads and cakes sometimes have unmixed flour on the side crust?
A. In some cases, the flour mix may remain on the corners of the baking pan, and will bake onto the sides of the load. When this happens, simply trim off that portion of the outer crust with a sharp knife.

Q4. What should I do if I made a mistake in setting the course for baking?
A. Simply press the "Reset" button to reset the Baking Degree, course or other settings.

Q5. Why can't raisins, nuts, and other such ingredients be added with the other ingredients at the beginning of baking breads and cakes?
A. With the mixing and kneading action of the machine, ingredients such as raisins and dried fruit tend to become mashed and misshapen. Adding these items later in the cycle insures that they'll be evenly distributed and will maintain their shape in the loaf or cake.

Q6. Why does smoke sometimes come from the steam vent during the cycle?
A. Flour dust and other residue inside the unit occasionally falls on the heating cild and burn onto the coil. While not usually cause for alarm, it's best to prevent this from happening by wiping out the inside of the machine with a damp cloth after each use.

Q7. Why does the display panel blink "Hot" when I insert the baking pan?
A. If you insert the baking pan with ingredients and program the machine immediately after a previous recipe was baked, the machine will be too warm to start the process again. Open the lid to cook the inside; the "Hot" signal will turn off automatically when the machine is ready to start again.

Q8. Why does the machine panel blink "Error" when I have programmed my machine to start?
A. There could be several reasons for this. If the interior temperature of the machine is too warm (from just using the machine to bake a previous recipe), the machine will not begin until it has cooled down to the proper temperature. If you have set the "Memory" timer or the "Timer" to finish in less that 4 hours (or 4 hours, 40 minutes for French bread), or more than 13 hours from the present time, the machine will show an error message. Press the "reset" key to reset to correct time.

Also, if the "Memory" key has bee pressed at another setting besides "Basic White Bread" or "French bread," the machine will show an error message, since the memory works only on the white bread and French bread settings.
### TROUBLESHOOTING GUIDE

#### RESULTS:
- Loaf rises then falls.
- Loaf rises too high.
- Loaf does not rise enough.
- Loaf is short and heavy.
- Light crust.
- Uncooked.
- Over cooked.
- Not mixed.
- Smoke appears from vent.
- High altitude adjustment.
- Ingredients leaked from baking pan.
- Loaf can’t be removed from baking pan.

#### CORRECTIONS:

<table>
<thead>
<tr>
<th>INGREDIENT</th>
<th>Measurement Adjustment</th>
<th>INGREDIENT</th>
<th>Measurement Adjustment</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water or Milk</td>
<td>Increase 2 Tbs.</td>
<td>Yeast</td>
<td>Increase 1/8-1/4 tsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>Increase 1/4 tsp.</td>
<td>Liquid</td>
<td>Liquid used was too hot.</td>
</tr>
<tr>
<td>Sugar or Honey</td>
<td>Increase 1/2 Tbs.</td>
<td>Flour</td>
<td>Old flour was used.</td>
</tr>
<tr>
<td></td>
<td>Decrease 1/4 tsp.</td>
<td>Yeast</td>
<td>Wrong type of flour was used.</td>
</tr>
<tr>
<td></td>
<td>Decrease 1/2 Tbs.</td>
<td>Yeast</td>
<td>No yeast was added.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Yeast may not be fresh.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Used wrong type at wrong setting.</td>
</tr>
</tbody>
</table>

#### MEASUREMENT:

- Unplugged or electric failure.
- Ingredient supplied on heating element.
- Pan not properly into unit.
- Kneading blade installed incorrectly.
- Incorrect Menu selections was used.
- Kneading rod installed in baking pan incorrectly.
- Kneading rod should be removed.

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

#### Pan Alignment:
The pan should be level when it is properly 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 kneading blades should be pushed to the bottom of the baking pan.

#### Customer Service:
If you have any questions, please call our Customer Service Dept. at (800) 733-6270 or (213) 264-6270.
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Citrus Marmalade
The “Secret” Ingredients for Success

If baking bread and cakes has always been a mystery to you, you’ll be pleasantly surprised to find how easily the Home Bakery can make you a great baker! The recipes outlined in this book have been carefully tested, but there are a few tips we would like to pass on to you to ensure success every time. The most important tip is to follow the directions in the recipes exactly. Use the ingredients specified in the recipes; once you become familiar with what the Home Bakery can do, you will be able to invent your own delectable breads and cakes.

Hints on the use of the Home Bakery

• Better results will be achieved when ordinary active dried baking yeast is used as opposed to the new fast rise yeast.
• Always place your ingredients into the baking pan in such a way that the yeast is not touching the liquid e.g., milk, water, sugar, butter, salt, flour (which forms the barrier), then sprinkle the measured dried yeast over it.
• The Zojirushi Home Bakery automatically pre-heats the liquids to the proper temperature before the mixture goes through the first kneading process. The machine will determine if the liquid is at the correct temperature for mixing and if this is the case, the machine will automatically skip the pre-heating process and start to mix immediately.
• Bread containing all white flour will have a higher rising than those containing darker flours. Be sure not to use too large a recipe size to avoid overflowing your pan or having the top portion uncooked.
• Some of the problems which you may encounter are as follows and below are some solutions which should overcome these problems:-

  • Dough rises too high, then collapses – Dough rose too long; Not enough salt; Too much sugar and/or yeast.
  • Loaf has a strong yeast flavour – Too much yeast was used.
  • Loaf has an uneven top – Not enough liquid.
  • Loaf does not rise – Type of flour is low in gluten resulting in a small, dense loaf; or too much salt; or not enough sugar or yeast.
  • Pale in colour – Not enough sugar.
  • Yeast: Active dry yeast is used in all recipes that call for yeast. Allinsons Active Dried Yeast is available in tubs from most supermarkets and is quite adequate for the recipes. The specially formulated “fast” yeast can be substituted when using the “QUICK BAKING” setting.
  • Baking Powder: Leavening used in quick breads and cakes. This type of leavening does not require rising time before baking; the chemical action works during baking.
  • Baking Soda: Another leavening agent not to be confused or substituted with baking powder. It also does not require rising time before baking; the chemical action works when liquid ingredients are added.
  • Butter or Margarine: The use of butter or margarine “shortens” or tenderizes the texture of yeast breads. French bread gets its unique crust and texture from the lack of butter added; but breads that call for butter stay fresher longer.
  • Eggs: Whole eggs add richness and velvety texture to bread doughs and cakes. Use extra-large size eggs in these recipes.
  • Milk: For extra rich doughs, milk adds texture and flavour. Water with dry milk is an acceptable substitute.
  • Salt: Salt is absolutely necessary to balance the flavour of breads and cakes, as well as for the crust colour that develops during baking.
  • Sugar: As important as the salt for colour and flavour of breads and cakes.
Breadwinners

Yeast Breads

Nothing is more satisfying or more rewarding than the heady aroma of freshly baked bread. With your Home Bakery, you can have it anytime! All of the mystery has been taken out of the bread baking ritual – the mixing, kneading, rising and even the baking. Now you can choose your favourite recipe, measuring the ingredients into the Home Bakery, and experience a perfect, fragrant loaf every time. Besides preparing and baking fresh bread from start to finish, the Home Bakery can also mix, knead and proof dough that you can then shape and bake yourself in a conventional oven. So if you would like to make a long and crusty French Bread, cinnamon rolls or pizza crust with the convenience of the Home Bakery, it is all possible with the easy recipes in this chapter.

Tips on Dark Breads

Breads made with whole-grain flours such as whole wheat or whole meal require a bit more tender loving care to ensure that they achieve the height of deliciousness. That is why some of our recipes call for the “HOME MADE MENU” which allows you to selectively set the kneading and rising time for perfect results. If you have never used this feature, consult our Home Bakery operating instructions booklet for the simple steps. You will note that the whole-grain recipes call for white flour also which is necessary to achieve the best tasting, best looking loaf.

Creating Your Own Yeast Breads

Here are some additional tips:
• Always use strong bread flour as this will provide the best quality bread.
• In general, most bread recipes found in cookbooks are based on 6 – 7 cups of flour and gives two loaves of bread. These recipes can be successfully halved to be made in the Home Bakery.
• Adding ingredients such as fruits, nuts and shredded cheese can easily be done using the “RAISIN BREAD” setting which programs the machine to signal you with a “beep” when it is time to add the extra ingredients. Again, check the 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.
• When using “fast” yeast, be sure to select the “Quick Baking” course to eliminate one rising period. It will shorten the start to finish time considerably.
• The “DOUGH SETTING” course is great for mixing, kneading and proofing (allowing dough to rise) richer doughs like croissant and brioche doughs. Use the Home Bakery to prepare these doughs so all you need to do is shape and bake them according to your recipe.

Special Crusts for Yeast Breads

Give your just baked breads a nice finishing touch by trying one of these quick ideas as soon as you remove your bread from the Home Bakery.
• Egg Glaze: Beat together one egg and one tablespoon water and brush generously over the loaf.
• Melted Butter Crust: Brush melted butter over just-baked bread for a soft tender crust.
• Milk Glaze: For a soft, shiny crust, brush just-baked breads with milk or cream.
• Sweet Icing Glaze: Mix one cup sifted icing sugar with one to two tablespoons milk to make a glaze consistency; drizzle over raisin bread or sweet breads.
• Sesame Seed/Caraway Seed: Sprinkle one of these generously over breads just glazed with egg glaze or melted butter.
BREAD RECIPES

Basic White Bread

1-3/4 cups water (15 fl oz)
2 tablespoons butter or margarine
2 tablespoons sugar
1 teaspoon salt
4-3/4 cups strong white bread flour (1 lb 6 oz)
1 teaspoon active dried yeast

Method
Into baking pan, measure water, butter, sugar, salt and 3 cups flour. Sprinkle yeast over flour. Insert pan securely into unit and close lid. Select the “BASIC WHITE BREAD” setting. Press “MEDIUM” for baking degree setting. Then press “START”. Once the “KNEAD 1” process has been operating for some time, then add the remainder of the flour gradually to ensure total mixing of the ingredients. (NOTE: This recipe is not suitable for use on the timer facility). The “COMPLETE” light will flash when bread is done. Using oven gloves, remove pan from unit, pull out kneading rod and turn bread onto a cooling rack. Cool before slicing.

HALF LOAF WHITE BREAD

Make this recipe when just a small loaf of bread will do.
1 cup water (9 fl oz)
1 tablespoon butter or margarine
1 tablespoon sugar
1/2 teaspoon salt
2-5/8 cups strong white bread flour (10 oz)
1 teaspoon active dried yeast

Method
Into baking pan, measure water, butter, sugar, salt and flour. Sprinkle yeast over flour. Insert pan securely into unit and close lid. Select the “BASIC WHITE BREAD” setting. Press “MEDIUM” for baking degree setting. Then press “START”. The “COMPLETE” light will flash when bread is done. Using oven gloves, remove pan from unit, pull out kneading rod and turn bread onto a cooling rack. Cool before slicing.

RAISIN BREAD

1-1/8 cups water
2 tablespoons sugar
2 tablespoons butter or margarine
1 teaspoon salt
3 cups strong white bread flour
2-1/2 teaspoons active dried yeast
At Beep: add 3/4 cup Raisins

Method
Into baking pan, measure water, sugar, margarine, salt and flour. Sprinkle yeast over flour. Insert pan securely into unit and close lid. Select the “RAISIN BREAD” setting and “MEDIUM” baking degree setting. Press “START”. When the beep sounds after about 30 minutes, open lid and add the raisins. Close lid. The “COMPLETE” light will flash when bread is done. Using oven gloves, remove pan from unit, pull out kneading rod and turn bread out onto a cooling rack. Cool before slicing.

DILL BREAD

1 cup water (9 fl oz)
1 tablespoon butter or margarine
1 tablespoon sugar
1/2 teaspoon salt
1-1/2 teaspoons Dillweed
2-5/8 cups strong white bread flour (10 oz)
1 teaspoon active dried yeast

Method
Into baking pan, measure water, butter, sugar, salt, dillweed and flour. Sprinkle yeast over flour. Insert pan securely into unit and close lid. Select the “BASIC WHITE BREAD” setting. Press “MEDIUM” for baking degree setting. Then press “START”. The “COMPLETE” light will flash when bread is done. Using oven gloves, remove pan from unit, pull out kneading rod and turn bread out onto a cooling rack. Cool before slicing. Serve warm or cool.
**CRUSTY FRENCH BREAD**

1 cup water
1 tablespoon sugar
1 teaspoon salt
1 tablespoon olive oil
1 teaspoon honey
1-1/2 cups light plain flour (McDougalls)
1-1/2 cups strong white bread flour
2 teaspoons active dried yeast

**Method**

Into baking pan, measure water, honey, salt, olive oil, sugar and flour. Sprinkle yeast over flour. Insert pan securely into unit and close lid. Select “FRENCH BREAD” setting and press “START”. The “COMPLETE” light will flash when bread is finished. Using oven gloves remove pan from unit, pull out kneading rod and turn bread out onto cooling rack. Slice when cool.

**Variation using “HOME MADE MENU” function.**

Into baking pan measure water, honey, salt, olive oil, sugar and flour. Sprinkle yeast over flour. Insert pan securely into unit and close lid. See the Operating Instruction booklet for step-by-step procedures for “HOME MADE MENU” operations. The following is a suggested timing sequence of baking “Crusty French Bread” using “HOME MADE MENU” function:

- Preheating: 0-10 minutes (depends on room temperature)
- Knead: 10 minutes
- Rest: 15 minutes
- Knead 2: 20 minutes
- Rise 1: 45 minutes
- Rise 2: 70 minutes
- Baking: 60 minutes
- Cooling: 30 minutes

You can modify the suggested timing sequence as desired.

**RYE BREAD**

Again, use the “HOME MADE MENU” setting to ensure a light, perfectly risen loaf.

1-1/4 cups water
2 tablespoons butter or margarine
2 tablespoons brown sugar
1 teaspoon salt
3 cups strong white bread flour
2/3 cup rye flour (Nature’s Harvest – Holland & Barrett)
1 teaspoon active dried yeast

**Method**

Into baking pan measure water, butter or margarine, brown sugar, salt and flours. Sprinkle yeast over flour. Insert pan securely into unit and close lid. Select “BASIC WHITE BREAD” course set timing and “MEDIUM” baking degree setting. Press “HOME MADE MENU” key and panel will indicate “Knead 1”. Allow 20 minutes for kneading. Press “HOME MADE MENU” key and panel indicates “REST”. Allow 20 minutes. Continue pressing “HOME MADE MENU” key to proceed to next stage. For “Knead 2” allow 1 minute. For “Rise 1” allow 1 hour. For “Rise 2” allow 1 hour 15 minutes or until dough is almost double. Then press “HOME MADE MENU” key again for “BAKE” and bake for 40 to 45 minutes or until loaf sounds hollow when lightly tapped. Using oven gloves remove pan from unit, pull out kneading rod and turn bread out onto cooling rack. Cool before slicing.

**PUMPERNICKEL BREAD**

It is again necessary to use the “HOME MADE MENU” setting to adjust for extra rising time for this loaf. See the Home Bakery Operating Instruction Booklet for details on using the “HOME MADE MENU” setting.

1-1/4 cups water
2 tablespoons butter or margarine
2 tablespoons light molasses
2 teaspoons coffee powder
2 teaspoons cocoa powder
1 teaspoon salt
3 cups strong white bread flour (12 ounces)
2/3 cup rye flour (1-1/4 ounces)
1 teaspoon active dried yeast

**Method**

Into baking pan measure water, butter or margarine, molasses, coffee powder, cocoa powder, salt and flours. Sprinkle yeast over flour. Insert pan securely into unit and close lid. Select “BASIC WHITE BREAD” course setting and “MEDIUM” baking degree setting. Press the “HOME MADE MENU” key and continue as directed for the Rye Bread recipe through to baking.
PIZZA DOUGH WITH BEER
Beer adds a great texture and character to this versatile pizza dough that you shape and bake in your own oven. Use this dough to make thin or thick crust pizza, rolls, pretzels or breadsticks.

Method
Into baking pan pour beer and butter, add sugar and salt. Measure flour into pan and sprinkle yeast over flour. Insert pan securely into unit and close lid. Select “DOUGH” setting and press “START”. The “COMPLETE” light will flash when dough is finished.

Preheat your oven to 400°F/185°C for all shaping variations listed below. Remove pan from unit and pull out kneading rod. Turn dough out onto lightly floured surface. Choose shaping method below to shape dough. Brush lightly with vegetable oil, if desired. Cover dough and let stand for 15 minutes. Bake as directed in each shaping variation until golden brown. Makes one 12 inch thick crust pizza, two 12 inch thin crust pizzas, 24 breadsticks, 16 rolls or 12 soft pretzels.

BREAD RECIPES

POTATO BREAD
3/4 cup potato water
1/4 cup butter or margarine
1 egg
1/2 cup mashed potatoes
2 tablespoons sugar
1 teaspoon salt
3 cups strong white bread flour
2-1/2 teaspoons active dried yeast

Method
Start by boiling 1-2 peeled potatoes. Save the water to use in the bread. Then mash the potatoes, without milk or butter, and let cool to lukewarm or room temperature.

Into baking pan measure water, butter or margarine, egg, potatoes, sugar, salt and flour. Sprinkle yeast over flour. Insert pan securely into unit and close lid. Select “BASIC WHITE BREAD” setting. Press “START”. The “COMPLETE” light will flash when bread is done.

Using oven gloves, remove pan from unit, pull out kneading rod and turn bread out onto cooling rack. Cool slightly before slicing. Serve warm or cool.

CHEESE ‘N’ ONION BREAD
1-1/4 cups milk
2 tablespoons butter or margarine
1 tablespoon sugar
1 teaspoon salt
1/4 teaspoon garlic powder
3-1/2 cups (14 ounces)
strong white bread flour
1 teaspoon active dried yeast

When beep sounds, add:
1/2 cup grated cheddar cheese
1/3 cup chopped spring onions

Method
Into baking pan measure milk, butter, sugar, salt, garlic powder and flour. Sprinkle yeast over flour. Insert pan securely into unit and close lid. Select “LIGHT” baking degree setting and “RAISIN BREAD” course setting. Then press “START”. When beep sounds after about 30 minutes, open lid and add cheese and onions. Close lid. The “COMPLETE” light will flash when bread is done.

Using oven gloves, remove pan from unit and pull out kneading rod. Turn bread out onto cooling rack. Cool slightly, slice warm or cool.
SHAPING VARIATIONS:
**Thick Crust Pizza:** With lightly floured hands, press dough into a greased 12 inch pizza pan forming a high edge. Brush crust with oil and let stand as method directs. Spoon tomato sauce or pizza sauce over dough, top with desired toppings and cheese. Bake for 20 to 30 minutes or until filling is bubbly and crust is golden.

**Thin Crust Pizza:** With lightly floured hands, shape dough into a ball. Divide dough in half. Press each half of dough into a greased 12 inch pizza pan forming a 1 inch edge. Brush crust with oil and let stand as method directs. Spoon tomato sauce or pizza sauce over dough, top with desired toppings and cheese. Bake for 20 to 30 minutes or until filling is bubbly and crust is golden.

**Crusty Rolls:** On a lightly floured surface, shape dough into a ball. Divide into quarters and cut each quarter into 4 pieces. Shape each piece into a flattened oval and place shaped rolls 3 inches apart on a greased baking sheet. Slash tops of rolls with a sharp knife. Continue as method directs. Bake for 20 to 25 minutes.

**Breadsticks:** Follow shaping and baking directions given for “Butter-Rich Roll and Bread Dough” breadsticks variation.

**Soft Pretzels:** Follow shaping and baking directions given for “Butter-Rich Roll and Bread Dough” soft pretzels variation.

**BREAD RECIPES**

**BUTTER-RICH ROLL & BREAD DOUGH**

Designed for the “DOUGH” setting, this extra-rich dough can be used to make sweet rolls or breads that you shape and bake conventionally. Use this mildly sweet dough as the basis for sweet rolls or dinner breads – see shaping variations below.

1 cup milk
1/2 cup butter or margarine, softened
1/4 cup sugar
2 large eggs, lightly beaten
3/4 teaspoon salt
4 cups strong white bread flour
1 teaspoon active dried yeast

**Egg Glaze:**
1 beaten egg
1 tablespoon water

**Method**

Into baking pan pour milk and butter, add sugar, eggs and salt. Measure flour into pan securely into unit and close lid. Select “DOUGH” setting and press “START”. The “COMPLETE” light will flash when dough is finish. Preheat your oven to 375˚F/175˚C for all the following variations. Remove pan from unit and pull out kneading rod. Turn dough out onto lightly floured surface. Choose shaping method below to shape dough. For “Egg Glaze” beat together egg and water. Brush generously over shaped loaves or rolls. Cover dough and let stand for 15 minutes. Bake as directed in each shaping variation until golden brown. Immediately remove from pans and cool on racks. Makes about 24 rolls, 2 small 8 x 4 inch loaves or 24 breadsticks.
**HEARTY OATMEAL LOAF**

1-1/3 cups water  
5 tablespoons butter or margarine  
2-2/3 tablespoons sugar  
2 teaspoons salt  
1-1/3 cups oats  
2-2/3 cups strong white bread flour  
6 tablespoons dried milk powder  
1 teaspoon active dried yeast

**Method**

Into baking pan pour water, margarine, sugar salt, oats and flour. Sprinkle yeast over flour. Insert pan securely into unit and close lid. Select “BASIC WHITE BREAD” setting and press “START”. The “COMPLETE” light will flash when bread is done. Using oven gloves, remove pan from unit and pull out kneading rod. Turn loaf onto cooling rack. Slice when cool.

**GRANARY LOAF**

1-1/8 cups water  
1 teaspoon salt  
1 tablespoon butter or margarine  
1 tablespoon sugar  
3 cups malted granary flour  
1 teaspoon active dried yeast

**Method**

Into baking pan measure water, salt, butter, sugar and flour. Sprinkle yeast over flour. Insert pan securely into unit and close lid. Select “BASIC WHITE BREAD” setting and press “START”. The “COMPLETE” light will flash when bread is done. Using oven gloves, remove pan from unit and pull out kneading rod. Turn loaf onto cooling rack. Slice when cool.
RITA'S RUSSIAN KULICH

Kulich is a sweet fruit-filled bread that is a holiday tradition in Russian and Slavic countries.

1 cup milk
2 extra large eggs, lightly beaten
2 tablespoons butter or margarine
1/2 teaspoon vanilla essence
1/3 cup sugar
3/4 teaspoon salt
3 cups light plain flour
1-1/2 teaspoons active dried yeast

When beep sounds, add:
1/3 cup raisins
1/2 cup dried mixed fruit
1/3 cup slivered or sliced almonds

Orange Glaze
1 cup sifted icing sugar
1 tablespoon softened butter or margarine
About 3 tablespoons orange liqueur or milk

Method
Into baking pan measure milk, eggs, butter, vanilla essence, sugar, salt and flour. Sprinkle yeast over flour. Insert pan securely into unit and close lid. Select “MEDIUM” baking degree setting and “RAISIN BREAD” course setting and then press “START”. When “beep” sounds after about 30 minutes, open lid and add raisins, fruit and almonds. Close lid. The “COMPLETE” light will flash when bread is done. Using oven gloves, remove pan from unit and pull out kneading rod. Turn bread out onto cooling rack. Cool. Prepare “Orange Glaze” in a small bowl by stirring together icing sugar, butter and enough milk to make a glaze consistency. Drizzle glaze over top of loaf, allowing it to drip down sides of bread.
QUICK BREADS

“Quick” breads are just that—they use chemical leavening such as baking powder and/or baking soda for their structure rather than yeast. So they do not require rising or kneading, they can be baked as soon as the ingredients are mixed. That is why the “CAKE” setting on the Home Bakery is perfect for mixing and baking these simple breads.

Quick breads prepared in the Home Bakery will not fill your bread pan. They rise to about 3 to 4 inches in height—a typical volume for conventionally baked quick breads.

Creating Your Own Quick Bread Recipes
Follow these guidelines for creating your own recipes for flavourful quick breads in the Home Bakery:

In general, a cookbook recipe for a 9 x 5 inch or 8 x 4 inch loaf will be a food candidate for the Home Bakery. These recipes call for between 1 and 2 cups of flour and require no special mixing techniques such as beating egg whites.

Very heavy breads such as those made with mostly whole-grain flours and lots of additions such as nuts and raisins should be avoided for the Home Bakery.

Use the recipes in this section as a guide to adding ingredients to breads such as raisins, nuts and dried fruits.

The “CAKE” course setting is the only mode in which quick breads can be successfully made in the Home Bakery. The “MEMORY”, “TIMER”, “BAKING DEGREE”, and “HOME MADE MENU” functions cannot be used for quick breads.

BANANA BREAD
1 1/2 cups (6 ounces) light plain flour
2/3 cup sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/3 cup vegetable oil
2 extra large eggs, lightly beaten
1/4 cup sour cream
1 teaspoon vanilla essence
When beep sounds add:
2/3 cup mashed banana
1/3 cup finely chopped walnuts

Method
Into baking pan measure flour, sugar, baking powder, soda and salt. Add oil, eggs, sour cream and vanilla essence. Insert pan securely into unit and close lid. Select “CAKE” setting and press “START”. When beep sounds after about 5 minutes, add mashed banana and nuts. Press “START” again. The “COMPLETE” light will flash when bread is done.

Using oven gloves, remove pan from unit and pull out kneading rod. Turn bread out onto cooling rack. Cool and slice thinly to serve.

Banana Chocolate Chip Bread: Prepare bread as above through “CAKE” setting.
When beep sounds, add mashed banana and 1/3 cup chopped chocolate chips. Omit nuts. Continue as directed.

STRAWBERRY OR PEACH BREAD
1/3 cup milk
2/3 cup strawberry, peach or any other preserve
3 eggs
1/2 teaspoon vanilla essence
1/2 cup butter or margarine softened
1/2 cup sugar
2/3 cup oats
1-1/3 cups self raising flour
When beep sounds, add:
1/3 cup ground walnuts (optional)

Method
Into baking pan measure milk, preserve, eggs, vanilla essence, margarine, sugar and oats. Add flour. Insert pan securely into unit and close lid. Select “CAKE” setting and press “START”. When beep sounds after about 5 minutes, add ground walnuts. Press “START” again. The “COMPLETE” light will flash when bread is done.

Using oven gloves, remove pan from unit and pull out kneading rod. Turn bread out onto cooling rack. Cool and slice thinly to serve.
SPICED ZUCCHINI BREAD
1/4 cup vegetable oil
2 extra large eggs, lightly beaten
1 cup sugar
1 teaspoon grated orange or lemon peel
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon baking powder
1/4 teaspoon ground allspice
1-1/2 cups light plain flour
When beep sounds, add:
1 cup finely shredded zucchini (courgettes)
1/2 cup finely chopped walnuts

Method
Into baking pan pour oil and eggs, add sugar, orange peel, salt, baking soda, cinnamon, baking powder, allspice and flour. Insert pan securely into unit and close lid. Select “CAKE” setting and press “START”. Machine will beep after about 5 minutes of mixing, add courgettes and walnuts and press “START”. The “COMPLETE” light will flash when bread is finished.
Using oven gloves, immediately remove bread from pan and cool on wire rack. Wrap tightly when cool and slice thinly to serve.

CITRUS FRUIT BREAD
1/3 cup milk
1-1/2 cups (6 ounces) light plain flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon baking powder
1/2 cup orange juice
1 egg
1 tablespoon lemon juice
1 tablespoon grated lemon peel
1 tablespoon grated orange peel
1/2 cup sugar
1/4 cup vegetable oil

Method
Into baking pan spoon flour, baking soda, salt and baking powder. Add orange juice, egg and lemon juice in that order. Add citrus peels, sugar and oil. Insert pan securely into unit and close lid. Select “CAKE” setting. Then press “START”. The “beep” will sound after about 5 minutes press “START” button again. The “COMPLETE” light will flash when bread is finished.
Using oven gloves, remove pan from unit and pull out kneading rod. Turn bread out onto cooling rack. Slice thinly when cool.
Sweet & Simple
Like quick breads, cakes are a cinch with the Home Bakery! They can quickly be mixed and baked in this machine, without time-consuming preparation or difficult mixing techniques.
The cake recipes in this section will result in cakes about 3 to 4 inches in height, similar to the quick breads. They can be served with just a sprinkling of icing sugar over the top or frosted with one of our suggested toppings. Note that cakes should be cooled completely on a rack before slicing for best results.

Creating Your Own Cake Recipes in the Home Bakery
Follow these hints for cake baking success:
• Cakes such as angel food cake or recipes that require long beating of eggs or other ingredients are not suited to the Home Bakery.
• Recipes for one layer or 9 x 5 inch loaf cakes can usually be made in the Home Bakery and will fit the capacity of the baking pan.
• One bowl cakes or “dump” cakes, in which all ingredients are measured and then mixed are prime candidates for the Home Bakery. Two layer or 13 x 9 inch cake recipes can often be halved to fit the capacity of the baking pan.
• Coffee cakes, which are actually quick breads are usually successfully made in the Home Bakery.
• The “CAKE” setting is the only course that can be used for cake recipes made in the Home Bakery. The “MEMORY”, “TIMER”, “BAKING DEGREE” and “HOME MADE MENU” functions can not be programmed for use with cake recipes.

CHOCOLATE FUDGE CAKE
This rich tasting chocolate cake could not be simpler! Frost cake or slice it plain to serve topped with whipped cream or fresh fruit. Or, try our Black Forest variation.
Ingredients:
1 cup (3-1/2 ounces) self raising flour
1/3 cup cocoa powder
3/4 cup sugar
1/3 cup vegetable oil
2 extra large eggs, lightly beaten
1/3 cup water
1-1/2 teaspoon vanilla essence

When beep sounds, add:
1/3 cup chocolate chips

Method
Into baking pan measure flour, cocoa powder, sugar, oil, eggs, water and vanilla essence in that order. Insert pan securely into unit and close lid. Select “CAKE” setting and press “START”. When “beep” sounds after about 5 minutes, open lid. Add chocolate chips to batter. Close lid and press “START” again. The “COMPLETE” light will flash when cake is done. Using oven gloves, remove pan from unit and pull out kneading rod. Turn cake onto cooling rack and cool completely before cutting. Frost or sprinkle with sifted icing sugar as desired.

BLACK FOREST CAKE
This easy variation on our “Chocolate Fudge Cake” is pretty enough to serve to guests.
Ingredients:
1 chocolate fudge cake, baked as directed
2 tablespoons kirsch or cherry liqueur (optional)
1 packet chocolate fudge flavour frosting mix
1 can black cherries

Method
Slice completely cooled cake horizontally into three layers. If desired, sprinkle liqueur over cake layers. Place one layer on cake plate and spread with some of the frosting. Top with second layer of cake and spread with some of the frosting. Add third layer on top. Frost sides of cake with remaining frosting, forming an edge all around top of cake. Fill in top of cake with black cherries (reserve any leftover to pass with each serving). Cut cake into thin slices. Makes 8 to 10 servings.
DUTCH APPLE CAKE
1 cup (4 ounces) self-raising flour
1/3 cup granulated sugar
1/3 cup brown sugar
1 teaspoon cinnamon
1/2 teaspoon baking soda
1/2 teaspoon ground allspice
1/2 cup vegetable oil
1 extra large egg, lightly beaten
1 teaspoon vanilla essence
When beep sounds, add:
1 cup finely chopped peeled apple

Method
Into baking pan measure flour, sugars, cinnamon, soda and allspice. Add oil, egg and vanilla essence. Insert pan securely into unit and close lid. Select “CAKE” setting and press “START”. When beep sounds after about 5 minutes, add chopped apples. Press “START” again. The “COMPLETE” light will flash when cake is done. Using oven gloves, remove pan from unit and pull out kneading rod. Turn cake out onto cooling rack. Cool and sprinkle with icing sugar if desired. Slice thinly to serve.

SHORTCUT DEVILS FOOD CAKE
1 packet devils food cake mix additional liquid and eggs as package directs

Method
Into baking pan pour cake mix and add liquid and eggs as package directs. Insert pan into unit and close lid. Select “CAKE” setting. Press “START”. When “beep” sounds after about 5 minutes, press “START” again. The “COMPLETE” light will flash when cake is done. Using oven gloves, remove pan from unit and pull out kneading rod. Turn cake out onto cooling rack and cool completely before slicing.

CARROT CAKE WITH PINEAPPLE FROSTING
1 cup (4 ounces) self-raising flour
1 cup sugar
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
1/2 cup vegetable oil
2 extra large eggs, lightly beaten
1 teaspoon vanilla essence
When beep sounds, add:
1 cup finely shredded carrot
1/2 cup finely chopped nuts

Pineapple Frosting:
3 cups sifted icing sugar
4 ounces soft pineapple flavoured cream cheese
2 tablespoons milk
1 teaspoon vanilla essence

Method
Into baking pan measure flour, sugar, cinnamon, salt and nutmeg. Add oil, eggs and vanilla essence. Insert pan securely into unit and close lid. Select “CAKE” setting and press “START”. When beep sounds after about 5 minutes, add carrots and nuts. Press “START” again. The “COMPLETE” light will flash when cake is done. Using oven gloves, remove pan from unit and pull out kneading rod. Turn cake out onto cooling rack. Cool completely. For frosting, in a small bowl, mix together all ingredients to make frosting consistent. Horizontally slice cake into three layers. Frost between layers and on top of cake. Slice cake thinly to serve.
Jams in a Jiffy

Creating Your Own Jams in the Home Bakery

Cinnamon Apple Butter

Apricot-Pineapple Jam

Jam Making Guidelines

You might never have considered using your Home bakery for making a sweet jam for your fresh breads but it is easy and fun! Note that these recipes do not call for the traditional technique of using hot sterilized jars, or 'paraffin-sealing' to preserve the jams. You can refrigerate or freeze these recipes to enjoy them for months to come.

Remember, too, that for the “JAM” setting, you must press the “CAKE: setting twice until it blinks.

Creating Your Own Jams in the Home Bakery

• Dried fruit such as those used in the Apricot-Pineapple Jam and Mixed Fruit Jam are terrific candidates for the Home Bakery method. They thicken easily during the cooking process and call for less pectin than other fruits.
• With fresh fruits such as berries and peaches, use about 1/3 to 1 cup of sugar per cup of fruit. Taste the fruit for sweetness to gauge the amount of sugar needed.
• Do not exceed 4 cups of fruit per batch.
• Always remove peels from fresh fruits such as apples, pears and peaches. Jams will have a smoother, more uniform texture.
• Store jams in the refrigerator or freezer. Chilling completes the thickening process. Then use as desired.

CINNAMON APPLE BUTTER

| 4 cups chopped peeled apples |
| 1-1/4 cups water |
| 1 cup granulated sugar |
| 1/3 cup brown sugar |
| 1 teaspoon cinnamon |
| 1 tablespoon grated lemon peel |
| 2 tablespoons lemon juice |

Method

Place apples and water in a saucepan and bring to the boil. Reduce heat and simmer for 15 to 20 minutes or until the apples are soft. Place in a food processor or blender and process until smooth. Turn mixture into the bread pan, add sugars, cinnamon, lemon peel and juice and pectin. Insert the pan securely into the unit and close lid. Select “JAM” setting (press “CAKE” setting twice until it blinks) and press “START”. The “COMPLETE” light will flash when jam is done. Using oven gloves remove pan from unit, turn mixture into refrigerator or freezer containers leaving 1/2 inch head space. Store for 24 hours before using. Makes about 3 cups.

Pear Butter: Substitute chopped, peeled ripe pears for the apples done.

APRICOT-PINEAPPLE JAM

| 6 ounces of dried apricots, finely chopped |
| 1 1/2 cups water |
| 8-1/2 oz can crushed pineapple, drained |
| 2/3 cup sugar |
| 1 tablespoon liquid pectin |
| 2 tablespoons lemon juice |
| 2 teaspoons grated fresh lemon peel |
| 1/4 teaspoon allspice |

Method

Into baking pan place chopped apricots, water, crushed pineapple, sugar, pectin, lemon juice, lemon peel and allspice. Insert pan securely into unit and close lid. Select “JAM” setting (press “CAKE” setting twice until it blinks), then press “START”. The “COMPLETE” light will flash when jam is done. Using oven gloves remove pan from unit, spoon jam into sterilized half-pint jars, freezer containers or refrigerator containers. Refrigerate for up to 1 month or freeze for up to 3 months. Makes about 2-1/4 cups.

Mixed Fruit Jam: Substitute 8 ounces mixed dried fruit for the apricots.
JAMS IN A JIFFY

Jams in a Jiffy

Any Berry Jam

Citrus Marmalade

ANY BERRY JAM

1 lb. fresh strawberries, raspberries, blackberries, etc.
1 lb. Jam Sugar
Knob of butter

Method
Hull and slice or chop the berries if necessary. Into baking pan place berries with sugar and butter. Insert pan securely into unit and close lid. Select “JAM” setting (press “CAKE” setting twice until it blinks) and then press “START”. The “COMPLETE” light will flash when jam is done.

Using oven gloves, remove pan from unit. Turn mixture into refrigerator or freezer containers leaving 1/2 inch head space. Cover tightly to store in refrigerator or freezer. (Jam thickens on chilling). Makes about 2 cups jam.

CITRUS MARMALADE

3 oranges
1 lemon or 1/2 small grapefruit
2 1/2 cups sugar
1 1/4 ounces powdered fruit pectin

Method
Quarter oranges, remove pulp and set aside. Cut away white pith from 2 oranges, remove peels (discard peel and pith from third orange). Quarter lemon, remove pulp and set aside. Trim white pith from peels and discard pith. Finely chop reserved orange and lemon peels or grate in food processor.

Chop pulp from oranges and lemon and discard seeds. Into baking pan place chopped fruit and liquid with peels, sugar and pectin. Insert pan securely into unit and close lid. Select “JAM” setting (press “CAKE” setting twice) and press “START”. The “COMPLETE” light will flash when jam is done.

Using oven gloves remove pan from unit. Turn mixture into refrigerator or freezer containers leaving 1/2 inch head space. Marmalade will thicken on chilling. Making about 3-1/2 cups.