



# Moulinex

## Home Bread Breadmaker

ABKEP1

### After Sales Service

#### United Kingdom

- 1 If you have a Question, Comment or Problem -  
Call: 0845 330 4554 (calls charged at local rate)
- 2 For Repairs, Spares and Accessories -  
The Moulinex Service Centre, c/o Wykes  
Electrical Repairs Ltd  
Call: 0121 200 2740
- 3 If you need to post back your faulty product  
Send to: Wykes Electrical Repairs Ltd, Pope Street  
Birmingham B1 3AG

#### Republic of Ireland

- 1 If you have a Question, Comment or Problem -  
Call: 01 6774230
- 2 If you need to post back your faulty product  
Send to: Gavins, 83 Lower Camden Street,  
Dublin 2, Ireland

Your statutory rights are not affected by any statements in this booklet

e-mail: [customerrelations@moulinex.co.uk](mailto:customerrelations@moulinex.co.uk)

## Important Safeguards

Read the instructions for use carefully before using your breadmaker for the first time.

This product has been designed for domestic use only. Any commercial use, inappropriate use or failure to comply with the instructions, Moulinex accepts no responsibility and the guarantee will not apply.

Never leave the breadmaker within reach of children without supervision.

This is an appliance designed to work on 230-240 volts AC only.

Check that the voltage rating corresponds to that of your household electrical wiring system.

Unplug your breadmaker as soon as you have finished using it and when you are cleaning it.

Do not use your breadmaker if it is not working correctly or if it has been damaged. If this happens please contact our approved service centre (see details at the end of this booklet).

Never dismantle the breadmaker yourself as this will negate your guarantee. This must be done by our approved service centre.

Do not place the breadmaker, the power cord or the plug in water or any other liquid.

Do not allow the power cord to hang down within reach of children.

The power cord must never come into contact with any hot parts of the breadmaker, any external heat source or rest on sharp edges.

Always plug in the appliance at an earthed power socket.

Do not use an extension lead. If you accept liability for doing so, only use an extension lead which is in good condition, has an earthed plug and is suited to the power of the appliance.

Never use or plug in your appliance if:

- its power cord is faulty or damaged
- the appliance has been dropped
- it has visible damage or operating faults.

In such cases, to avoid any danger, contact our approved service centre to have the appliance repaired as special tools are needed.

Do not switch on the appliance near to inflammable materials (blinds, curtains etc) or close to an external heat source (gas stove, hotplate etc).

Use only accessories and spare parts from Moulinex which are suitable for the breadmaker.

At the end of the program, always wear oven gloves to handle the pan or the hot parts of the breadmaker. The breadmaker becomes very hot during use.

Never obstruct the air vent grid.

Do not cover the top of the appliance with any type of material whilst in use as this may cause the viewing window to melt.

Take great care as steam may escape when you open the lid at the end of or during the program.

When you use program 10 (jam, compotes) be careful as there may be a jet of steam and hot splashes as you open the lid.

## Wiring Instructions (For UK Only)

### **Warning: this appliance must be earthed.**

Important: the wires in this lead are coloured in accordance with the following codes:  
Green and yellow: Earth, Brown: Live, Blue: Neutral

Connect the green/yellow wire to the terminal in the plug marked "E" or by the earth symbol, or coloured green or coloured green and yellow.  
Connect the brown wire to the terminal in the plug marked "L" or coloured red.

Connect the blue wire to the terminal in the plug marked "N" or coloured black.

A 13 amp fuse should be fitted when the appliance is connected to a BS 1363 A plug.

Seek professional advice if unsure of the correct procedure for the above.

The cord is already fitted with a plug incorporating a fuse. Should you need to replace the fuse, an appropriately rated approved BS1362 fuse must be used (refer to product specification for fuse ratings).

If the plug supplied does not fit your socket outlet, it should be removed from the mains leads and disposed of safely. The flexible cord insulation should be stripped back as appropriate and a suitable alternative plug fitted.

The replacement plug must be equipped with an appropriate fuse (refer to specification for fuse rating.)

Please note that the fuse cover is an important part of the plug. Please ensure that it is always refitted correctly. If you lose this cover please do not use the plug. You may contact our Customer Relations Department.

The safety of this appliance complies with the technical requirements and standards in force.

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# Product Description

Note: The control panel has a protective film over the digital display when new which should be removed.

## List Of Parts

- A - Main body of the appliance
- B - Lid with viewing window
- C - Air vents
- D - Inner case
- E - Baking pan
- F - Kneading blade
- G - Measuring cup
- H - Measuring spoon
- a = Tablespoon - approx. 15 ml  
( $\frac{1}{2}$  tablespoon also marked)
- b = Teaspoon- approx. 5ml  
( $\frac{1}{2}$  teaspoon also marked)

## J Control panel

- J1 - Display
- J2 - Delayed start buttons  
(this function cannot be used on programs 5, 6, 10, and 11)
- J3 - Weight selection
- J4 - Start/Stop button
- J5 - Browning adjustment  
(to select the colour of the crust for programs 1 to 4 only)
- J6 - Menu control



Thank you for choosing an appliance from the Moulinex range which is intended exclusively for making bread, teabreads, brioches, cakes, dough's, jams and compotes.

## Before You Start

- Unpack the appliance and wash the pan and the accessories in water and washing-up liquid.
- Rinse and dry with care.
- Clean the baking pan using a damp sponge.
- The display has a protective film over it when new which must be removed otherwise you will have difficulty reading the display.

IF YOU HAVE ANY PROBLEMS OR QUERIES, PLEASE CONTACT OUR HELPLINE:

0845 330 4554 – UK  
(01) 6774230 – IRELAND

## How To Use Your Breadmaker

For bread making (programs 1, 2, 3, 4, 5, 7, 8, 9 only)

- 1 Open the lid and remove the baking pan (E) by firmly pulling it straight up by the handle. It is important to remove the baking pan from the appliance, to avoid accidentally spilling ingredients into the inner case (D), rather than putting the ingredients into the pan while it is in place.
- 2 Attach the kneading blade (F) onto the shaft and push firmly down. Be sure the shaft and kneading blade are clean of any breadcrumbs or dough.
- 3 Place the ingredients in the pan in exactly the same order stated in the recipe, always adding the yeast last. Make sure the yeast does not come in contact with the liquid, salt or sugar. Always measure the ingredients carefully using the cup and spoon provided. For liquids place the cup on a flat surface and view at eye level. When using the spoon level off the ingredients with the straight edge of a knife. Heaped measurements of critical ingredients can dramatically affect the cooked result.
- 4 Place the pan in the unit. Push down firmly until you hear it click in position. Fold down the handle (it's easier to remove after baking if you position it at the front). **Note:** If the baking pan is not fitted correctly the kneading blade will not operate.
- 5 Close the lid. Plug in the appliance. Initially the display temporarily reads "1P" on the display to indicate program 1 and then shows "3:00" hours. Press the menu control (J6) to select the number of the program required for the recipe, when you release the button the total cycle time will be displayed in hours and minutes. Each time you press the button it will advance one program. If you go too far when pressing the menu control, either switch the appliance off and start again or simply carry on pressing the button until it goes back to the beginning (program 1). If you want program 1, you do not need to press the menu control (J6).
- 6 For programs 1 to 4 only, press the browning adjustment (J5) to select the crust colour - 1 = lightly browned, 2 = browned and 3 = very browned. An arrow will point to the setting selected. If you have chosen programs 5 to 10 the level of browning and weight are automatically selected (browning on 2 and weight on 750 g).
- 7 For programs 1 to 4 only, press weight selection button (J3) and choose either 500 g or 750 g as detailed in the recipe.
- 8 Press the start/stop button (J4) to start the program, the program is set and the time starts to count down on the display. If the wrong program has accidentally been set and the program has already started, firmly press down the start/stop button continuously for about 5 seconds until the display shows "P" for program, then within 5 seconds reset to the required number program using the menu button. **Note:** For program 2, there is a rest time for the first 30 minutes to help soften the flour and settle the temperature of the ingredients. Mixing does not begin until the display shows 3:40 (750 g setting) and 3:30 (500 g setting).

**9** During use it is normal to hear the machine make thumping noises while it kneads the dough. Also, during certain stages in the program it is usual for condensation to form on the viewing window. NEVER open the lid during the rising and baking time as it will let warm air escape and can affect the results dramatically. **Warning:** *Do not cover the top of the appliance with any type of material whilst in use as this may cause the viewing window to melt. Do not touch the viewing window as it gets hot during the baking cycle.*

**10** When baking has finished, a beep sounds. Ideally remove the bread from the pan as soon as it's ready. There may be times when this is not possible, so the appliance automatically switches to the "keep warm" function (see point 12) to prevent condensation spoiling the bread. Switch off the bread maker at the mains and unplug. Open the lid and lift out the bread pan using oven gloves, as it will be very hot (this is easier if the handle is positioned at the front). **Warning:** *Do not place the bread pan on heat sensitive surfaces as it will be hot.*

**11** To remove the loaf from the pan, still wear oven gloves and turn the pan upside down and shake the bread out onto a wire rack to cool. If you have difficulty removing the loaf, loosen the sides with a plastic or wooden spatula (never use metal utensils as they could scratch the non-stick coating). Allow the bread to cool before slicing. (See section 'Slicing and Storing Home Made Bread' page 6). Sometimes the kneading blade can remain in the loaf after baking, to remove it wait until the loaf has cooled slightly and then use the end of a plastic spatula or other non-metallic utensil to prise it out. Remember the kneading blade could still be hot. If the kneading blade remains stuck in the bottom of the pan, fill with warm water and leave to soak to loosen the blade from the shaft. **Note:** *The handle on the baking pan may remain very hot for a long time after use, so take care when you come to wash it.*

**12** The 'Keep Warm' function automatically begins when the baking time has finished and the display shows 0:00. During the one hour period of keeping warm a beep continues to sound at regular intervals and at the end of the cycle automatically turn itself off. Bread can be removed at any time during the keep warm period. To turn off the 'Keep Warm' feature manually, switch off at the mains and unplug.

**13** Allow the appliance to cool with the lid open for at least 30 minutes before using again.

## Making Dough in your Breadmaker (using programs 7 & 8)

Follow steps 1 to 9 in section 'How to Use your Breadmaker'. Open the lid and remove the dough from the machine as soon as the cycle finishes and use straight away. If you keep the dough in the breadmaker, it may over rise and produce poor results.

Switch off the bread maker at the mains and unplug. Shape and give the dough a final rising in a warm place until doubled in size. This takes about 40 minutes - 1 hour for a large loaf and about 25 - 30 minutes for rolls. Then bake in a conventional oven. Please refer to individual recipes for further details.

The final rising, often called proving, allows the dough to rise a second time. Cover the dough to prevent a hard skin forming, either use a large polythene bag or cover with lightly oiled polythene. Place the shaped bread in a warm, draught free place until the dough had doubled in size. If the dough has risen insufficiently it will not produce a satisfactory result.

When baking it is important to preheat the oven to the temperature stated in the recipe. If using a fan oven, reduce the cooking temperature by 10°C and the cooking time may be a few minutes faster. When correctly baked the bread should be well risen and sound hollow when tapped on the base.



## Using The Timer For A Delayed Start

You can program the Breadmaker up to 13 hours in advance, so that the bread is ready at a time to suit you. The cycle time will be exactly the same, it just means that you can delay when the bread making will begin. For example, you can set the timer in the evening and wake up to fresh bread the following morning. This function cannot be used on programs 5, 6, 10, and 11.

Follow the instructions in 'How to Use Your Breadmaker' steps 1 - 7. The program time for the setting you have selected will be displayed.

Calculate the time you want the bread to be ready. *Example: If it is 8 pm when you place the ingredients in the baking pan and you want your bread ready at 7.30 am tomorrow morning, set the timer to 11:30 (11 hours and 30 minutes), the time required until the completion of the bread.*

Use the "delayed start buttons" (J2) to set the required time. Each time you press the + or - button the display will increase or decrease in 10 minutes increments. Once you have set the time, press the start/stop button (J4). The colon in the display will flash to indicate that the timer has been set and the countdown will begin.

If you make a mistake while setting the "delayed start buttons", press and hold the "Start/Stop" button (J4) until it flashes "1 P" and you can set the timer again.

## Slicing and storing home made bread

Cool bread on a wire rack for at least an hour before slicing with a sharp, serrated edge knife or electric carving knife. If you want to eat the bread while it is still warm we advise cutting chunky slices about 2.5 cm (1 inch) thick, otherwise it is difficult to get even slices.

Store bread in an airtight container or wrap loosely in a polythene bag and keep in a cool dry place. Do not keep in the refrigerator as it stales more quickly and draws the water out. Crusty bread recipes are best stored in a paper bag to prevent the crust softening.

Since home made bread has no preservatives it tends to dry out and becomes stale faster than commercial bread and is best eaten freshly made, but it should keep for about 2 days. Breads which contain egg and those without any fat should be eaten on the day they are made. Use up any dry bread for making toast. To freeze home made bread, wrap in foil or sealed freezer bags then defrost at room temperature or in the microwave.

## Cleaning

- Unplug the breadmaker and allow it to cool down.
- Clean the body of the breadmaker and the inside of the pan using a damp sponge. Dry with care.
- Wash the pan and the blade using hot water and washing-up liquid. Rinse and dry quickly and carefully.
- Remove the lid to wash it in hot water and washing-up liquid. Rinse and dry quickly and carefully. Never immerse the lid or soak it in water, in order to avoid any water getting into the air vent grid.
- Never wash any part of the breadmaker in a dishwasher.
- Never use scouring pads, nor alcohol, nor scouring powder to clean the breadmaker.



## Getting To Know Your Breadmaker

Whether you are inexperienced at making bread or have been making your own bread for years, with your Moulinex Home Bread Maker you can gain the satisfaction of baking a loaf of bread. Just add the ingredients, select the type of bread and size of loaf then simply press the start button. The Home Bread Maker then mixes, kneads, proves, and bakes the bread automatically, all in the same pan leaving you free to do something else. What could be simpler? You can even set the timer to delay mixing, so that you can wake next morning to have a loaf of bread ready for you and your home filled with the delicious aroma of freshly baked bread.

Besides being able to make loaves, your Home Bread Maker can also prepare bread dough for rolls, buns and pizzas, ready to shape it by hand and then bake in a conventional oven. In fact there are 11 settings, including some for making teabreads and cakes, and another for making jam plus the choice of making two

sizes of loaf, either 500g or 750g. After baking a 'keep warm' function stops the bread from going soggy by keeping the bread warm for up to one hour.

The recipes in the following pages have all been specially developed for this machine and include specific ingredients important for that bread. It is extremely important not to alter the quantities otherwise it could upset the critical balance of the recipes and result in unsatisfactory baking performance. One thing that may come as unexpected surprise when first using your breadmaker, is that all baked loaves have a hole underneath where the kneading blade is positioned while the bread is cooked in the baking pan. This is typical of all breadmakers, but we consider that the delicious taste of home baked bread more than compensates for this.

If you have any problems, please refer to the trouble shooting section on pages 22 and 23 or contact our Customer Relations Team on:  
**0845 330 4554 - UK** (calls charged at local rate)  
**01 6774230 - Ireland**. Please also telephone this number for information for bread recipes suitable for special diets such as salt free bread.

## Baking Programs

Program	1	2	3	4	5	6	7	8	9	10	11
Type of bread	Rapid Wholemeal bread (I)	Basic Wholemeal bread (II)	Basic White Crisp Crust & French	Sweet (III) & Basic White Soft Crust	Super Rapid	Teabreads (mix & bake)	Dough only	Rye Bread	Jam	Cakes (bake only)	
Total cycle time (in hours & min)	500 g 2 50 750 g 3 00	500 g 4 00 750 g 3 50	500 g 3 40 750 g 3 50	500 g 2 40 750 g 2 50	0 58	1 43	1 30	1 50	3 30	1 09	1 00
Added (IV) ingredients	After 35 min	After 1hr 10 min	After 1 hr 03 min	After 20 min	After 1 min	N/A	After 17 min	After 10 min	After 25 min	N/A	N/A
Time on display for Fruit & Nuts	500 g 2 15 750 g 2 25	500 g 2 50 750 g 3 00	500 g 2 37 750 g 2 47	500 g 2 20 750 g 2 30	0 57	x	1 13	1 40	3 05	x	x
Weight selection	✓	✓	✓	✓	x	x	x	x	x	✓	x
Browning adjustment	✓	✓	✓	✓	x	x	x	x	x	✓	x
Keep warm facility	1hr	1hr	1hr	1hr	1hr	1hr	x	x	1hr	x	1hr
Delayed start option	✓	✓	✓	✓	x	x	✓	✓	✓	x	x

(I) This setting is sometimes used for other recipes.

(II) This program has a longer rise time for breads containing 50% or more wholewheat flour.

(III) The Sweet setting is for baking breads with high amounts of sugar, fat and proteins, all of which tend to increase browning.

(IV) Beeper sounds when it is time to add the additional ingredients eg. Fruit or nuts etc.

## Ingredients For Breadmaking

For successful bread making the quality of the ingredients is critical. Even if you follow the recipe exactly, inferior quality ingredients, the wrong type of ingredient or inaccurate weighing will affect the results considerably. The information below will help you get to know more about the key role of each ingredient.

### Flour

For bread making a flour with a high gluten content is essential. Some of the flours recommended are listed below and are usually available in large supermarkets and health food shops.

#### Strong Plain Flour

Only use Strong Plain White Flour or flour labelled as suitable for bread making. Never use ordinary plain or self-raising flour as they are not suitable for bread making, since they do not contain enough gluten.

#### Wholemeal flour (also called Wholewheat flour)

All the bran and wheatgerm is present in this flour. Like white flour, look for flour sold as "Strong" or "Bread flour". Loaves made with all wholemeal or wholewheat flour have a heavier texture and smaller rise. To improve the rise when using wholemeal flour, vitamin C powder can be added. This is available from chemists. Even so a bumpy, gnarled looking top and slightly sunken loaf are typical with wholemeal bread as, although the loaf may rise perfectly, the gluten gets overstretched in kneading, rising and baking stages. Recipes using a mixture of strong white flour and wholemeal flour give a lighter texture loaf and reduce this problem.

#### Stoneground flour

Instead of the modern milling method of using steel rollers, the grains are crushed between mill stones.

#### Brown or Wheatmeal flour

During milling only 10 - 15 % of the bran and wheatgerm has been extracted. Brown bread has a lighter texture than wholemeal bread.

#### Granary® or Malted Grain flour®

Crushed wheat or rye grains are mixed with malted wholemeal flour. This gives the bread a nutty flavour and coarse "bits". The texture is slightly heavier than white bread.

#### Softgrain flour

Rye and wheat grains are added to strong white flour. This flour essentially makes a white loaf with a rustic texture provided by the rye and wheat grains. Softgrain flour can be substituted for white flour in recipes.

### Rye flour

Bread baked with all rye flour would be too heavy and dense, for most British tastes, so it is usually combined with other flours in a recipe.

### Yeast

Yeast is a minute single-celled plant visible only under a microscope. Given the right conditions of moisture, warmth and food (in the form of sugar and flour carbohydrates), the yeast produces bubbles of carbon dioxide gas to "rise" or leaven the yeast dough. This reaction is retarded by cold, salt and high concentrations of fat and sugar.

Yeast for home baking can be purchased in three types - Fresh Yeast, Dry Granular Yeast, (which needs to be dissolved in warm water before use) and Easy Bake available in sachets which can be used dry (also called Easy Blend or Fast Acting Yeast). **Do not use fresh yeast or dry granular yeast, usually sold in tins.** Always use yeast marked "Easy Bake", "Easy Blend", "Fast Action or Fast Acting" on the packet. Do not dissolve this type of yeast in water before use. Once a sachet of yeast has been opened, seal it well and use it within 48 hours. Bread or dough that fails to rise is often caused by stale yeast.

Always add the yeast last so that it is not in contact with the liquid otherwise it could activate the yeast too soon.

### Sugar

Sugar is required as food for the yeast. Generally granulated sugar is used in the recipes, but any type of sugar can be added, including caster sugar, brown sugar, golden syrup, or honey. However too much sugar may affect the rising process and make the bread collapse. As sugar burns easily too much can make the crust too dark. Artificial sweeteners cannot be substituted for sugar as the yeast will not react with them.

### Salt

Salt is a vital ingredient as it prevents the yeast from working too quickly and making it rise too much, adds flavour and helps the gluten to stretch. However, too much salt slows down the fermentation process and too little results in a poor dough. Use ordinary table salt and ensure the salt does not come in contact with the yeast before mixing otherwise it could kill the yeast. Do not use coarsely ground salt or salt substitutes.

For special diets, it is possible to make salt free bread but it tends to over rise and have large air pockets. Please contact our Customer Relations Team for recipe information on:  
0845 330 4554 - UK (calls charged at local rate)  
01 6774230 - Ireland.

### Liquid

Accurate measuring of the liquid is essential, using the measuring cup provided. Flour may produce different results from brand to brand or even batch to batch, so you may need to adapt the quantity of liquid by 1 or 2 tablespoons to achieve the same cooked result. Too much liquid can cause a loaf to over rise and collapse, and too little can result in a lower rise.

Most recipes use either cold tap water or milk, or a combination of the two. Any liquid used in the recipes should be tepid, about 20°C - 25 °C, and not too cold. In winter weather water straight from the tap may be too cold and likewise milk straight from the refrigerator. Water alone produces a crisp crust and milk softens the crust. If using fresh milk, we advise using semi-skimmed or skimmed milk to avoid bread having a close texture.

**Do not use fresh milk on the delayed start program as it could sour overnight.**

### Milk powder

Many recipes have skinned milk powder added to enhance the flavour of the bread and improve the keeping qualities. This is often omitted if fresh milk has been included in the recipe and for continental style breads.

### Fat

Fat enriches the dough, improves the softness and colour of the bread and delays staling. Any type of fat can be used, but butter gives the best flavour. Instead of butter in the recipes you can substitute block margarine (not soft margarine), white vegetable fat, lard, or oil. For butter or solid fats, cut it into small pieces before adding to the bread pan to ensure even mixing. Do not use low fat spreads or butter substitutes.

### Other ingredients

Other ingredients are often added when making bread such as egg, cheese, dried fruit, nuts, grains, seeds, herbs and spices.

Remember if adding cheese, fresh fruit or fresh vegetables that the water content of these foods will affect the loaf volume and could cause a slightly collapsed loaf.

Nuts should be finely chopped and take care not to add more than about 100 g (4 oz) as they cut through the gluten structure and reduce the height of the cooked loaf.

## Bread Making With The Delayed Start Program

If you are using the delayed start facility, the yeast must not come in contact with the liquid so ensure the flour totally covers the liquid ingredients underneath. Also, do not use fresh milk, eggs, fresh fruit, sour cream, yoghurt or cheese as they could spoil or stale overnight.

## Top Tips For The Best Breadmaking

- Read the instruction and recipe book.** Whether you are an inexperienced breadmaker or have been baking bread for many years, it is important to familiarise yourself with the machine and the recipes, as using a bread maker is quite different to making bread by hand.
- Buy the correct ingredients for bread making.** You need *strong bread flour* and *EasyBake/EasyBlend* or *Fast Action* dried yeast.
- Measure the ingredients exactly.** Measure liquids using the measuring cup supplied and use the measuring spoon provided for yeast, salt, milk powder and sugar. The measuring spoon is marked with a half level for your convenience. Use accurate weighing scales for the other ingredients.
- Place the ingredients in the bread pan in the exact order stated in the recipe.** The order must not be altered. Always add the yeast last so that it is not in contact with the liquid otherwise it could activate the yeast too soon. Never let the yeast touch the liquid before kneading.
- Do not use stale or out of date ingredients.** Reseal dried yeast after opening and discard within 48 hours. Use flour within the best before date, and reseal the packet after use storing it in a cool, dry place.

**Avoid overloading your Breadmaker.** Do not exceed the 750 g quantities in the recipes.

**Experimenting with new recipes.** Ideas from other Bread Maker recipe books or recipes developed for other Bread Makers may give different results as the programme cycles and baking times vary between various models. We advise you to follow the proportions of flour, water and yeast in our recipes as they have been specially developed to work best with the Moulinex Home Bread Maker programmes cycles.

**Keep the ingredients and your Home Bread Maker at room temperature.** The right temperature is critical when baking bread. The temperature of your kitchen and the position of the Home Bread Maker are important, and it works best at room temperature. In a cold room or during winter months when the delayed start facility is used, a difference in volume may be noticed. Take care not to position the appliance next to ovens or cookers, or in direct sunlight as extremes of temperature can affect the cooked loaf.

**Remember that when bread making no two loaves will have exactly the same appearance and rise, even if using the same recipe.** Sometimes it will have a perfect shape and on others occasions it may have dips, bumps or an uneven top crust. This is inevitable, but usually the taste and quality of the bread are not affected. Also, cooked loaves will have a hole underneath where the kneading blade is baked into the bread and the texture may be slightly denser around this area. This is typical of all breadmakers, but we consider that the delicious taste of home baked bread more than compensates for this.

## Making More Than One Loaf

If you want to bake more than one loaf, allow the breadmaker to cool with the lid open for at least 30 minutes before using again. Always ensure that the baking pan and kneading blade are clean and dry before starting the next loaf.

## Creating Your Own Recipes

Once you have become familiar with the operation of your breadmaker, you may want to experiment with creating your own recipes. It is important not to exceed the maximum capacity of 750 g (the total weight of the flour, water and any other ingredients). Use the recipes in this cookbook as a guide to the quantity of ingredients and program setting. If you have any problems with the cooked loaves refer to the Troubleshooting section for advice.

## Glazes For Baked Bread

To give your loaf an attractive finish the top crust can be brushed with any of the following after it has been baked and removed from the bread pan.

### Melted butter or margarine

Melt some butter or margarine in a saucepan or in the microwave and brush over the top of the bread for a soft, tender crust.

### Milk or cream glaze

Brush some single cream or evaporated milk over the top for a shiny, soft crust.

### Jam, Syrup or Honey

Ideal for buns and sweet breads.

### Glacé Icing

Mix a little warm water with some sifted icing sugar to make a fairly thick icing. Spread over buns and sweet breads.



## Bread Recipes

Bread is very much personal taste so finding the right recipe to match your idea of the 'perfect' loaf may require trying different recipes and settings. For white bread use Program 3 if you like a crisp crust or Program 4 if you prefer a softer crust. Loaves cooked on the Super Rapid program 5 or using delayed start may have slightly less rise and volume. Measure the ingredients using the cup and spoon supplied with your appliance and add in the exact order stated in the recipe.

All Moulinex recipes use the minimum of yeast, to avoid unpleasant yeast flavours in the bread, and give a good rise with freshly opened dried Easybake or Active yeast. Reseal yeast immediately after opening and discard within 48 hours. Recipes with other bread machines may use different proportions of ingredients tailored to suit their program cycles.

Basic White Loaf	500 g	750 g
Water ( tepid)	280 ml	330 ml
Salt	1 teaspoon	1½ teaspoon
Skimmed milk powder	1 tablespoon	1½ tablespoon
Sugar	1 tablespoon	1½ tablespoon
Butter	15 g (½ oz)	25 g (1 lb 2 oz)
Strong white bread flour	400 g (14 oz)	500 g (14 oz)
Dried yeast (Easybake or Fast Action type)	½ teaspoon	1 teaspoon
Program	3 (3 hr 40 min)	3 (3 hr 50 min)
Browning	Select 1, 2 or 3	Select 1, 2 or 3
Weight	500 g	750 g

**Soft Crust Basic White Loaf (500 g size only)** Use the 500 g recipe above but increase the amount of yeast to ¾ teaspoon and set to Program 4, (2 hr 40 min), Browning 2 or 3 and select weight 500 g.

**Softgrain White Loaf** Instead of Strong White Bread flour use Softgrain Strong White Bread flour.

**Brown Loaf** Instead of Strong White Bread flour use Strong Brown flour.

White Sandwich Loaf	One size only
Water ( tepid)	240 ml
Salt	1 teaspoon
Skimmed milk powder	1 tablespoon + 2 teaspoon
Sugar	1½ teaspoon
Butter	25 g (1 oz)
Strong white bread flour	400 g (14 oz)
Dried yeast (Easybake or Fast Action type)	¼ teaspoon
Program	3 (3 hr 40 min)
Browning	Select 1, 2 or 3
Weight	500 g

Ciabatta Loaf	One size only
Water ( tepid)	220 ml
Salt	1 teaspoon
Skimmed milk powder	2½ tablespoon
Sugar	2¼ teaspoon
Olive Oil or Sunflower Oil	2½ teaspoon
Strong white bread flour	275 g (10 oz)
Dried yeast (Easybake or Fast Action type)	¼ teaspoon
Program	3 (3 hr 40 min)
Browning	2
Weight	500 g

French Loaf	500 g
Water ( tepid)	280 ml
Salt	1 teaspoon
Strong white bread flour	400 g (14 oz)
Dried yeast (Easybake or Fast Action type)	1¼ teaspoon
Program	3 (3 hr 40 min)
Browning	2
Weight	500 g

As this loaf does not contain any fat or milk powder it stale quickly and is best eaten on the day it is made.

Milk Loaf	500 g
Water ( tepid)	140 ml
Semi-skimmed milk ( tepid)	140 ml
Salt	1 teaspoon
Skimmed milk powder	1 tablespoon
Sugar	1 tablespoon
Butter	15 g (½ oz)
Strong white bread flour	400 g (14 oz)
Dried yeast (Easybake or Fast Action type)	½ teaspoon
Program	3 (3 hr 40 min)
Browning	1
Weight	500g

This delicious loaf has a smaller rise and closer texture since milk is added.

50% Wholemeal Loaf	500 g	750 g
Water ( tepid)	300 ml	360 ml
Salt	1 teaspoon	1½ teaspoons
Skimmed milk powder	1 tablespoon	1½ tablespoon
Sugar	1 tablespoon	1½ tablespoons
Butter	15 g (½ oz)	25 g (1 oz)
Strong white bread flour	200 g (7 oz)	250 g (9 oz)
Strong wholemeal bread flour	200 g (7 oz)	250 g (9 oz)
Dried yeast (Easybake or Fast Action type)	½ teaspoon	¼ teaspoon
Program	2 (4 hr)	2 (4 hr 10 min)
Browning	2	2
Weight	500 g	750 g

**Rapid Bake 50% Wholemeal Loaf** For 500 g size loaf reduce the water to 280 ml and increase the amount of yeast to ¾ teaspoon. Set to Program 1 (2 hr 50min), Browning 2 or 3 and select weight 500 g. For 750 g size loaf use the recipe above and set to program 1 (3 hr), Browning 2 or 3 and select weight 750 g.



70% Wholemeal Loaf	
Water ( tepid )	500 g
Salt	300 ml
Skimmed milk powder	1 teaspoon
Sugar	1 tablespoon
Butter	15 g ( 1/2 oz )
Vitamin C powder	1/4 teaspoon
Strong white bread flour	125 g ( 4 oz )
Strong wholemeal bread flour	275 g ( 10 oz )
Dried yeast ( Easybake or Fast Action type )	3/4 teaspoon
Program	2 ( 4 hr )
Browning	Select 1 or 2
Weight	500 g

Due to the high quantity of wholemeal flour in this recipe, the loaf has a smaller rise and denser texture than white bread.

**Rapid Bake 70% Wholemeal Loaf ( 500 g size only )** Use the recipe above but increase the amount of yeast to 1 teaspoon and set to Program 1 ( 2 hr 50min ), Browning 2 or 3 and select weight 500 g.

Wholemeal Sandwich Loaf	
	One size only
Water ( tepid )	280 ml
Salt	1 1/2 teaspoon
Skimmed milk powder	1 1/2 tablespoon
Sugar	1 1/2 tablespoon
Butter	20 g ( 3/4 oz )
Vitamin C powder	1/4 teaspoon
Strong white bread flour	125 g ( 4 oz )
Strong wholemeal bread flour	275 g ( 10 oz )
Dried yeast ( Easybake or Fast Action type )	1 1/2 teaspoon
Program	2 ( 4 hr )
Browning	Select 1 or 2
Weight	500g

Due to the high quantity of wholemeal flour in this recipe, the loaf has a smaller rise and denser texture than white bread.

Spiced Fruit Loaf	
	One size only
Water ( tepid )	260 ml
Salt	1 1/2 teaspoon
Skimmed milk powder	1 tablespoon
Sugar	2 tablespoon
Butter	15 g ( 1/2 oz )
Dried mixed spice ( optional )	1 teaspoon
Strong white bread flour	450 g ( 1 lb )
Dried yeast ( Easybake or Fast Action type )	1 teaspoon
Currants *	125 g ( 4 1/2 oz )
Program	4
Browning	1
Weight	500 g

\* Add the fruit 20 minutes into the cycle on Fruit and Nut beep

**Spiced Fruit Loaf** Use the recipe above substituting 75 g ( 3 oz ) dried mixed fruit instead of currants.

**Cinnamon and Raisin Bread** Use the above recipe substituting 50 g sugar for 2 tablespoons; 1 teaspoon of ground cinnamon for mixed spice and 125 g ( 4 1/2 oz ) raisins for currants.

Sundried Tomato Bread With Basil & Oregano	
Water ( tepid )	One size only
Salt	260 ml
Skimmed milk powder	1 1/2 teaspoon
Sugar	1 tablespoon
Dried basil	2 tablespoons
Dried oregano	1/2 teaspoon
Olive oil	2 tablespoons
Strong white bread flour	450 g ( 1 lb )
Dried yeast ( Easybake or Fast Action type )	1 1/2 teaspoons
Sundried tomatoes, cut into small pieces with kitchen scissors ( dry type not oil-packed ) *	50 g ( 2 oz )
Program	3 ( 3 hr 40 min )
Browning	1
Weight	500 g

\* Add the tomatoes 1 hr 03 minutes into the cycle or on Fruit and Nut beep

Walnut Bread	
Water ( tepid )	500 g
Salt	280 ml
Light soft brown sugar	1 1/4 teaspoon
Butter	1 tablespoon
Strong white bread flour	25 g ( 1 oz )
Granary flour	300 g ( 11 oz )
Dried yeast ( Easybake or Fast Action type )	150 g ( 5 oz )
Walnuts (chopped) *	1 1/2 teaspoons
Program	100 g ( 4 oz )
Browning	1 ( 3 hr )
Weight	2
	750 g

\* Add the nuts 1 hr 03 minutes into the cycle or on Fruit and Nut beep

For a lighter texture loaf use 300 g ( 10 oz ) strong white bread flour and 150 g ( 5 oz ) wholemeal flour.

Brioche Loaf	
	One size only
Water ( tepid )	45 ml
Eggs ( medium size at room temp )	2
Salt	3/4 teaspoon
Sugar	1 tablespoon
Melted butter	65 g ( 2 1/2 oz )
Strong white bread flour	250 g ( 9 oz )
Dried yeast ( Easybake or Fast Action type )	1 1/4 teaspoons
Program	4 ( 2 hr 40 min )
Browning	2
Weight	500 g



Pumpernickel (Dark Rye Bread)	500 g
Strong brewed coffee (cooled until tepid)	210 ml
Salt	1 teaspoon
Sugar	1½ teaspoon
Sunflower or Soya Oil	2 tablespoon
Treacle	2 tablespoon
Cocoa powder	5 teaspoon
Strong white bread flour	250 g (9 oz)
Rye flour	125 g (4½ oz)
Dried yeast (Easybake or Fast Action type)	1½ teaspoon
Program	9 (3 hr 30 min)
Browning	Preset on program 9
Weight	Preset on program 9

Rye and Caraway Bread	500 g
Water	280 ml + 1 tablespoon
Salt	1½ teaspoon
Light soft brown sugar	2 teaspoon
Sunflower or Soya Oil	2 tablespoon
Strong white bread flour	75 g (3 oz) teaspoon
Strong wholemeal flour	275 g (10 oz)
Rye flour	100 g (4 oz)
Caraway seeds	1½ teaspoon
Dried yeast (Easybake or Fast Action type)	1¼ teaspoon
Program	9 (3 hr 30 min)
Browning	Preset on program 9
Weight	Preset on program 9

**Rye Bread** Omit the caraway seeds.

**Rye Bread with Yoghurt** For Scandinavian style rye bread with a distinctive sour-dough flavour use 140 ml water and 142 ml (5 fl oz) carton natural yoghurt instead of the 280 ml water in the above recipe. Also use 225 g (8 oz) rye flour and 225 g (8 oz) strong white bread flour for a denser texture.

## Super Rapid Bake Bread

Your Moulinex breadmaker can bake a white loaf in under one hour using the "Super Rapid" program number 5. Loaves baked on this setting are a little more dense in texture with less rise and tend to have a darker crust than with the other programs. Sometimes there is a crack along the top of the crust. The loaf is best eaten fresh on the day it is made.

### Super Rapid Program Tips and Hints

- Always use HOT water in the range 46°C to 51°C for the "Super Rapid" program. This is essential as the yeast needs to activate quickly due to the shorter kneading and rising time. We advise you use a cooking thermometer to check the temperature, if the water is too hot it could kill the yeast.
- Use less salt to help obtain a higher volume loaf.
- More yeast is used when making bread using the "Super Rapid" program so that sufficient volume is achieved in the short rising time.
- All the other ingredients used should be at room temperature to avoid cooling the water.
- The delayed start option cannot be used with this program.
- Do not open the lid at anytime during the "Super Rapid" program.

Super Rapid Bake White Loaf	One size only
Hot water 46°C-51°C	280 ml
Salt	1 teaspoon
Sugar	1½ tablespoon
Sunflower oil or Soya oil	2 tablespoon
Strong white bread flour	400 g (14 oz)
Dried yeast (Easybake or Fast Action type)	4½ teaspoons
Program	5
Browning	Preset on program 5
Weight	Preset on program 5

## Dough Recipes

For all the dough recipes, follow the steps in the section 'Making Dough in your Breadmaker' page 5. Suitable glazes are whole beaten egg, beaten egg white, egg yolk beaten with a little water, or milk. For a soft crust brush with milk and dust with flour before baking. After glazing a topping can be sprinkled on such as poppy seeds, sesame seeds, sunflower seeds, caraway seeds or cracked wheat.

White Rolls	
Water (tepid)	240 ml
Salt	1½ teaspoon
Skimmed milk powder	1 tablespoon
Sugar	2 teaspoon
Butter	25 g (1 oz)
Strong white bread flour	450 g (1 lb)
Dried yeast (Easybake or Fast Action type)	1 teaspoon
Program	7 (1 hr 30 min)

Remove the dough from the pan and briefly knead by hand on a lightly floured surface to obtain a smooth ball of dough. Divide the dough into 8 pieces for large rolls and 10 pieces for small rolls. Roll into balls or shape as required. Place on a greased baking tray. Cover with lightly oiled polythene and leave to rise until doubled in size. Glaze with beaten egg and bake in a preheated oven at 220°C (425°F), Gas Mark 7 for 10 - 15 minutes until well risen and golden brown. Cool on a wire rack. Best eaten freshly made. Makes 8-10 rolls.

Wholemeal Rolls	
Water (tepid)	330 ml
Salt	1½ teaspoon
Skimmed milk powder	1½ tablespoon
Sugar	1½ tablespoon
Butter	25 g (1 oz)
Strong white bread flour	250 g
Strong wholemeal bread flour	250 g
Dried yeast (Easybake or Fast Action type)	1¼ teaspoons
Program	7 (1 hr 30 min)

Follow the method for white rolls. Makes 8-10 rolls.



## Chelsea Buns

**Basic enriched white dough:**

Semi-skimmed milk ( tepid)	210 ml
Egg (medium size at room temperature)	1
Salt	1 teaspoon
Sugar	50 g (2 oz)
Butter (melted)	50 g (2 oz)
Strong white bread flour	450 g
Dried yeast (Easybake or Fast Action type)	1½ teaspoon
<b>Extra ingredients for Chelsea buns:</b>	
Butter (melted)	15 g (½ oz)
Mixed dried fruit	100 g (4 oz)
Soft brown sugar	50 g (2 oz)
Cinnamon or mixed spice (optional)	¼ teaspoon
Program	7 (1 hr 30 min)

This basic enriched white dough can also be used to make Swiss Buns and Doughnuts.

Remove the dough from the pan and briefly knead by hand on a lightly floured surface to obtain a smooth ball of dough. Roll out the dough to 26 cm x 20 cm (10" x 8") rectangle. Brush the dough with the melted butter. Mix together all the filling ingredients and sprinkle over the dough, then roll up like a Swiss roll starting at the longest side. Cut into 9 equal slices with a sharp knife. Place next to each other, cut side down with a small gap between, in rows of 3 in a greased 20 cm (8") square baking tin or baking tray. Cover with lightly oiled polythene and leave to rise until the buns have joined together and are doubled in size. Glaze with beaten egg and bake in a preheated oven at 200°C (400°F), Gas Mark 6 for 20 - 25 minutes until well risen and golden brown. Cool on a wire rack. Drizzle with glacé icing. Best eaten freshly made. Makes 9.

## Fruit Buns

Semi-skimmed milk	210 ml
Egg (medium size at room temperature)	1
Salt	1 teaspoon
Sugar	50 g (2 oz)
Butter (melted)	50 g (2 oz)
Strong white bread flour	450 g
Dried yeast (Easybake or Fast Action type)	1½ teaspoon
<b>Extra ingredients for Fruit buns:</b>	
Mixed dried fruit *	150 g
Golden syrup or honey (to glaze)	
Program	7 (1 hr 30 min)

\* Add the dried fruit 17 minutes into the cycle on Fruit and Nut beep

Remove the dough from the pan and briefly knead by hand on a lightly floured surface to obtain a smooth ball of dough. Divide the dough into 8 pieces. Roll into balls and place on a greased baking tray, allowing space for each to rise. Cover with lightly oiled polythene and leave to rise until doubled in size. Brush with water and bake in a preheated oven at 210°C (400°F), Gas Mark 6 for about 10-15 minutes until well risen and golden brown. Transfer to a wire rack and brush with golden syrup or honey, then leave to cool. Best eaten freshly made. Makes 8.

## Pizza Dough

**Makes one 32cm (12") thin pizza base**

Water ( tepid)	195 ml*
Salt	1½ teaspoon
Sugar	1½ teaspoon
Olive oil	1½ tablespoon
Strong white bread flour	350 g
Dried yeast (Easybake or Fast Action type)	2 teaspoon
Program	8 (1 hr 50 min)

\* Halfway between 180 ml and 210 ml marks.

Remove the dough from the pan and briefly knead by hand on a lightly floured surface to obtain a smooth ball of dough. Roll out the dough to a 32 cm (12") circle. Place on a greased baking tray, pizza pan or dry pizza stone. Cover with lightly oiled polythene and leave to stand for 15 minutes. Spread over tomato pureé or passata or pizza sauce, top with your favourite ingredients and grated cheddar or Mozzarella cheese. Bake in a preheated oven at 220°C (425°F), Gas Mark 7 for 20 - 25 minutes until well risen and golden brown.

## Gluten Free Bread Making

Your Moulinex Home Bread can be used to make gluten free bread but the method is very different from traditional bread making. Please follow the guidelines below.

- Commercially prepared Gluten free bread mixes such as Glutafin, Trufree and Juvela should be prepared as directed by the manufacturer. For further information and gluten free bread recipe leaflets for bread machines please contact: Nutrica Customer Care Line 01225 711801 for Glutafin ([www.glutafin.co.uk](http://www.glutafin.co.uk)) and Trufree products ([www.trufree.co.uk](http://www.trufree.co.uk)). SHS International Ltd Advice Line 0151 228 1992 ([www.juvela.co.uk](http://www.juvela.co.uk)) for Juvela products.
- If gluten bread is made for dietary reasons it is very important to avoid cross contamination with flours containing gluten. Ensure the bread pan and blade, plus any utensils used, are thoroughly cleaned.
- With gluten free bread mixes and flours the ingredients are mixed to a thick batter, unlike the dough made in traditional bread making. To ensure an even mix open the lid during the first kneading and stir in any dried mix around the sides using a **rubber or plastic** spatula.
- Usually the liquid ingredients are added to the bread pan first and then the dry ingredients (but do not allow salt to come in contact with the yeast).
- The blade may get stuck in the cooked loaf and this is to be expected with gluten free bread. Leave the loaf to cool for 10 minutes and remove the blade using the end of a plastic spatula but take care when removing as it will still be very hot.

Alternatively '**Barbara's Kitchen**' can supply tailor made recipes for your own particular food intolerances or food allergies. For more information contact tel/fax 01443 229304 or 0845 1406297 (local UK rate) or visit the website at [www.barbaraskitchen.co.uk](http://www.barbaraskitchen.co.uk)

## Teabreads

Use Program 6 to mix and bake teabreads made with baking powder and bicarbonate of soda instead of yeast. Add all the liquid ingredients first and then place the dry ingredients on top. They are mixed to a thick batter but any unmixed flour in the corners of the pan needs to be stirred in using a rubber spatula. When baking has finished, remove the pan from the machine immediately using oven gloves. Switch off the appliance at the mains and unplug. Leave the cooked teabread to 'set' in the pan for 10 minutes before removing, then cool on a wire rack before slicing. All teabreads have a large hole in the base from the kneading blade and a thicker crust than when cooking in a conventional oven.

## Walnut and Apple Loaf

Egg (medium)	1
Milk	2 tablespoon
Sunflower oil	2 tablespoon
Caster sugar	25 g (1 oz)
Chopped walnuts	50 g (2 oz)
Raw grated Granny Smith apple	125 g (4½ oz)
Plain flour	200 g (7 oz)
Bicarbonate of soda	½ teaspoon
Baking powder	¼ teaspoon
Salt	¼ teaspoon
Nutmeg	¼ teaspoon
Cinnamon	¼ teaspoon

Add the ingredients in the exact order stated in the recipe, sieving together the flour, bicarbonate of soda and baking powder. Select Program 6 (1 hr 43 min). Use a rubber spatula to stir in any unmixed flour in the corners of the pan. Follow the directions above. For a walnut topping, just before the baking cycle starts (time on display 1 hr 30 min) open the lid and sprinkle 50 g (2 oz) chopped walnuts on top of the mixture.

## Cakes

Cakes can be mixed in a separate bowl and then baked in the bread pan using Program 11 providing they cook within 1 hour. However it is not suitable for all cake recipes, such as Victoria Sandwich mix, or those that require a hot oven or have a high sugar content as they tend to burn. Remove the kneading blade from the pan and line the sides and bottom with baking parchment, before adding the cake mixture. Cooked cakes may have a thicker, darker crust than in a conventional oven.

When baking has finished and remove the pan from the machine immediately using oven gloves. Switch off the appliance at the mains and unplug. Still using oven gloves, loosen the sides of the cake with a spatula and turn out onto a wire rack.

Orange Drizzle Cake	
Softened margarine or butter	150 g (5 oz)
Caster sugar	150 g (5 oz)
Plain flour	225 g (8 oz)
Baking powder	2 teaspoon
Eggs (medium)	3
Finely grated rind and juice of oranges	2
For the topping:	
Icing sugar	2 tablespoons

Cream the fat and sugar together. Beat in the eggs gradually. Fold in the sieved flour and baking powder. Stir in the orange rind and 2 tablespoon orange juice. Remove the kneading blade from the pan and line the bottom and sides with baking parchment. Place the mixture in the bread pan. Select Program 11 (1 hr). Follow the directions above.

Pierce the cake with a skewer. Place a tray under the cake and sift 1 tablespoon of the icing sugar over the hot cake. Slowly pour 4 tablespoon of orange juice over the cake. Sift another 1 tablespoon of icing sugar over the cake. Serve warm as a dessert with ice-cream, or serve cold at teatime. Alternatively, do not soak with orange juice, split in half and fill with orange flavoured buttercream.

Plain Cake	
Softened margarine or butter	150 g (5 oz)
Caster sugar	180 g (6 oz)
Plain flour	200 g (7 oz)
Baking powder	2 teaspoon
Eggs (medium)	3
Vanilla essence	1/4 teaspoon

Prepare and bake using the same method as the Orange Drizzle Cake but omitting the orange rind and juice.

Guinness Fruit Cake	
Mixed dried fruit	225 g (8 oz)
Walnuts (optional)	40 g (1½ oz)
Glacé cherries (quartered)	75 g (3 oz)
Guinness *	200 ml
Butter or margarine	50 g (2 oz)
Eggs (medium)	2
Plain flour	175 g (6 oz)
Bicarbonate of soda	3/4 teaspoon

\* Water can be used instead of Guinness

In a large saucepan place the fruit, walnuts, cherries, Guinness and fat. Heat until the fat has melted and the liquid is hot. Leave to cool slightly and then add the eggs. Fold in the sieved flour and bicarbonate of soda. Line the baking pan as detailed above and bake on program 11 (1 hour).

## Jams And Compotes

Small quantities of jam, sufficient to make about 675 g (1½ lb) of jam, can be made on Program 10. The setting of the jam will depend on the quality of the fruit which should only be just ripe. Poor quality fruit, under ripe or over ripe fruit will give a poor set. Adding fresh lemon juice, squeezed from lemons, helps the jam to set as does Certo, apple pectin extract, available from large supermarkets. When cooled it will keep for about 2 weeks in the refrigerator.

**Safety note:** When making jam never exceed the maximum quantity in the recipe otherwise it could boil over into the inner case. Do not open the lid during the jam cycle and when it has finished leave the jam for 10 minutes before slowly opening the lid. Some hot steam may escape. Always use oven gloves when slowly pouring the jam into the warmed jars as the jam will be very hot.

Strawberry Jam	
Granulated sugar	260 g (9 oz)
Fresh strawberries	300 g (11 oz)
Fresh lemon juice	3 tablespoon
Certo	2 tablespoon

Wash and hull the strawberries. Cut the fruit in half or if very large cut into quarters. Place the sugar in the pan and then add the fruit and lemon juice. Select program 10 (1 hr 05 min). When the program finishes switch off the appliance at the mains and unplug, but wait 10 minutes before slowly opening the lid. Using oven gloves remove the pan and carefully stir in Certo using a wooden spoon. Pour into warmed jars and cover.

*Note: For a soft set style jam omit the Certo.*

Rhubarb Compote	
Rhubarb	350 g (12 oz)
Granulated sugar	65 g (2½ oz)

Wash the rhubarb and cut into 2.5cm (1 inch) pieces. Remove the kneading blade otherwise the fruit and sugar will spill into the inner case. Place the sugar and fruit in the pan. Select Program 10. When the program finishes switch off the appliance at the mains and unplug, then slowly open the lid. Using oven gloves remove the pan and pour into a heatproof bowl and leave to cool.



# Troubleshooting

Problem	Reason	Correction
Cannot read the display.	<ul style="list-style-type: none"> <li>There is a protective film over the display when new.</li> </ul>	<ul style="list-style-type: none"> <li>Remove the protective film.</li> </ul>
Not mixing or working on Program 2.	<ul style="list-style-type: none"> <li>On program 2 for the first 30 minutes it will seem that the breadmaker is not doing anything. However, there is a slight temperature rise within the breadmaker to activate the yeast during this time. The next operation will begin when the display shows 3:40 (750 g setting) and 3:30 (500 g setting).</li> </ul>	<ul style="list-style-type: none"> <li>Wait for 30 minutes. Do not open the lid of the breadmaker during this time as this will affect the cycle.</li> </ul>
Detachable kneading blade stuck in the bread.	<ul style="list-style-type: none"> <li>This is normal for breadmakers for this design.</li> </ul>	<ul style="list-style-type: none"> <li>Grease the shaft and inside of the blade with oil before fitting in the pan.</li> <li>Ensure that the bread cools down before removing the kneading blade and use plastic utensils to avoid damaging the blade.</li> </ul>
Detachable kneading blade stuck in the baking pan.	<ul style="list-style-type: none"> <li>This is normal for breadmakers of this design.</li> <li>Food debris not cleaned from inside the kneading blade and/or shaft gets baked on causing the blade to lock tight.</li> </ul>	<ul style="list-style-type: none"> <li>Soak the pan in hot water and washing up liquid for 5 mins or longer. Remove the blade using plastic utensils to avoid damaging the blade and the pan.</li> </ul>
Loaf had a hole underneath and the bread is doughy around this part.	<ul style="list-style-type: none"> <li>This is normal for breadmakers of this design.</li> <li>If the doughy part is only partially cooked possibly too much liquid used.</li> </ul>	<ul style="list-style-type: none"> <li>Use the dough Program 8 instead and bake in a conventional oven.</li> <li>Slice the loaf on its side, so that the top crust is the first slice, then the 'hole' part is the last slice.</li> <li>Use less liquid.</li> </ul>
Bread rises too much.	<ul style="list-style-type: none"> <li>Too much yeast added.</li> <li>Too much flour or incorrect type of flour.</li> <li>Not enough salt or forgot to add it.</li> <li>Liquid touched yeast before kneading.</li> </ul>	<ul style="list-style-type: none"> <li>Use accurate measures for yeast and salt.</li> <li>Use less yeast (reduce by 1/4 tsp at a time).</li> <li>Check that all the ingredients have been added and the flour is the correct type.</li> <li>It is essential to add the ingredients in the order in the recipe with the yeast last.</li> </ul>
Bread does not rise enough.	<ul style="list-style-type: none"> <li>Not enough yeast.</li> <li>Yeast is too old or wrong type used.</li> <li>Too much/not enough water/liquid.</li> <li>Lid has been opened during the rising program.</li> <li>Wrong type of flour used or stale flour.</li> <li>Liquid was too cold or too hot.</li> <li>No sugar added.</li> </ul>	<ul style="list-style-type: none"> <li>Use accurate measures.</li> <li>Increase yeast by 1/4 tsp at a time.</li> <li>Use fresh ingredients.</li> <li>Adjust liquid content by 1 tbsp at a time. In high humidity use a little less liquid.</li> <li>Do not open the lid during rising cycle.</li> <li>Use strong bread flour not plain flour.</li> <li>Check temperature with a thermometer. If too cold it retards the yeast and if too hot kills it.</li> <li>Yeast needs some sugar to activate it.</li> </ul>

Problem	Reason	Correction
Bread does not rise at all.	<ul style="list-style-type: none"> <li>Forgot to add yeast or yeast was stale.</li> <li>Yeast killed by contact with salt or by adding an ingredient that is too hot.</li> <li>Liquid touched yeast before kneading.</li> </ul>	<ul style="list-style-type: none"> <li>Yeast should be discarded 48 hours after opening and not be past its expiry date.</li> <li>Always place the ingredients in the order stated in the recipe with the liquid first and yeast last.</li> <li>Only use tepid ingredients.</li> </ul>
Wholemeal bread has less rise.	<ul style="list-style-type: none"> <li>It is normal for bread made with wholemeal flour to have less rise and a denser texture.</li> </ul>	<ul style="list-style-type: none"> <li>For a lighter texture use the 50% wholemeal recipe.</li> </ul>
Wholemeal bread sometimes has a wrinkled top or slightly sunken top.	<ul style="list-style-type: none"> <li>This is typical for wholemeal bread in your Home Bread Maker as the gluten gets overstretched in the kneading, rising and baking processes.</li> </ul>	<ul style="list-style-type: none"> <li>You may prefer results using program 1 for Rapid Baked Wholemeal bread which has a shorter rising time.</li> <li>The rustic appearance does not affect the taste and quality of the bread.</li> </ul>
Loaf had a big air hole inside or top crust has split/erupted.	<ul style="list-style-type: none"> <li>Liquid touched yeast before kneading.</li> </ul>	<ul style="list-style-type: none"> <li>Always place the ingredients in the order stated in the recipe with the liquid first.</li> <li>When using the delayed start option make sure the yeast is in the centre of the pan.</li> </ul>
Heavy, lumpy bread.	<ul style="list-style-type: none"> <li>Too much liquid.</li> <li>Not enough yeast.</li> <li>Too much flour.</li> <li>Older ingredients or wrong type of flour.</li> </ul>	<ul style="list-style-type: none"> <li>Reduce the liquid by 1-2 tbsp at a time. Use accurate measures.</li> <li>Increase yeast by 1/4 tsp at a time.</li> <li>Reduce quantity of flour.</li> <li>Use fresh ingredients.</li> </ul>
Open, moist/too porous bread.	<ul style="list-style-type: none"> <li>Too much liquid.</li> <li>No salt added.</li> </ul>	<ul style="list-style-type: none"> <li>Use accurate measures.</li> <li>In high humidity use a little less water.</li> <li>Different batches of flour may require less liquid.</li> </ul>
Air bubble under the crust.	<ul style="list-style-type: none"> <li>The dough was poorly mixed.</li> </ul>	<ul style="list-style-type: none"> <li>Unfortunately this does happen on one-off occasions. If the problem persists add an extra tablespoon of liquid.</li> </ul>
Bread difficult to slice	<ul style="list-style-type: none"> <li>Bread is cut too soon after baking.</li> <li>Bread is too moist due to either too much liquid or addition of moist ingredients eg olives.</li> </ul>	<ul style="list-style-type: none"> <li>Leave the bread to cool for at least 1 hour before slicing.</li> <li>Reduce the quantity of liquid.</li> </ul>
Loaf difficult to remove from the pan.	<ul style="list-style-type: none"> <li>This can happen with any breadmaker.</li> <li>The pan was poorly cleaned and scraps of food debris remained on the shaft and/or kneading blade. This causes sticking when making the next loaf.</li> </ul>	<ul style="list-style-type: none"> <li>Loosen the sides first with a plastic spatula. If the loaf does not come out easily, leave for about 5 minutes and then try again.</li> <li>Clean pan and kneading blade thoroughly after each use.</li> </ul>