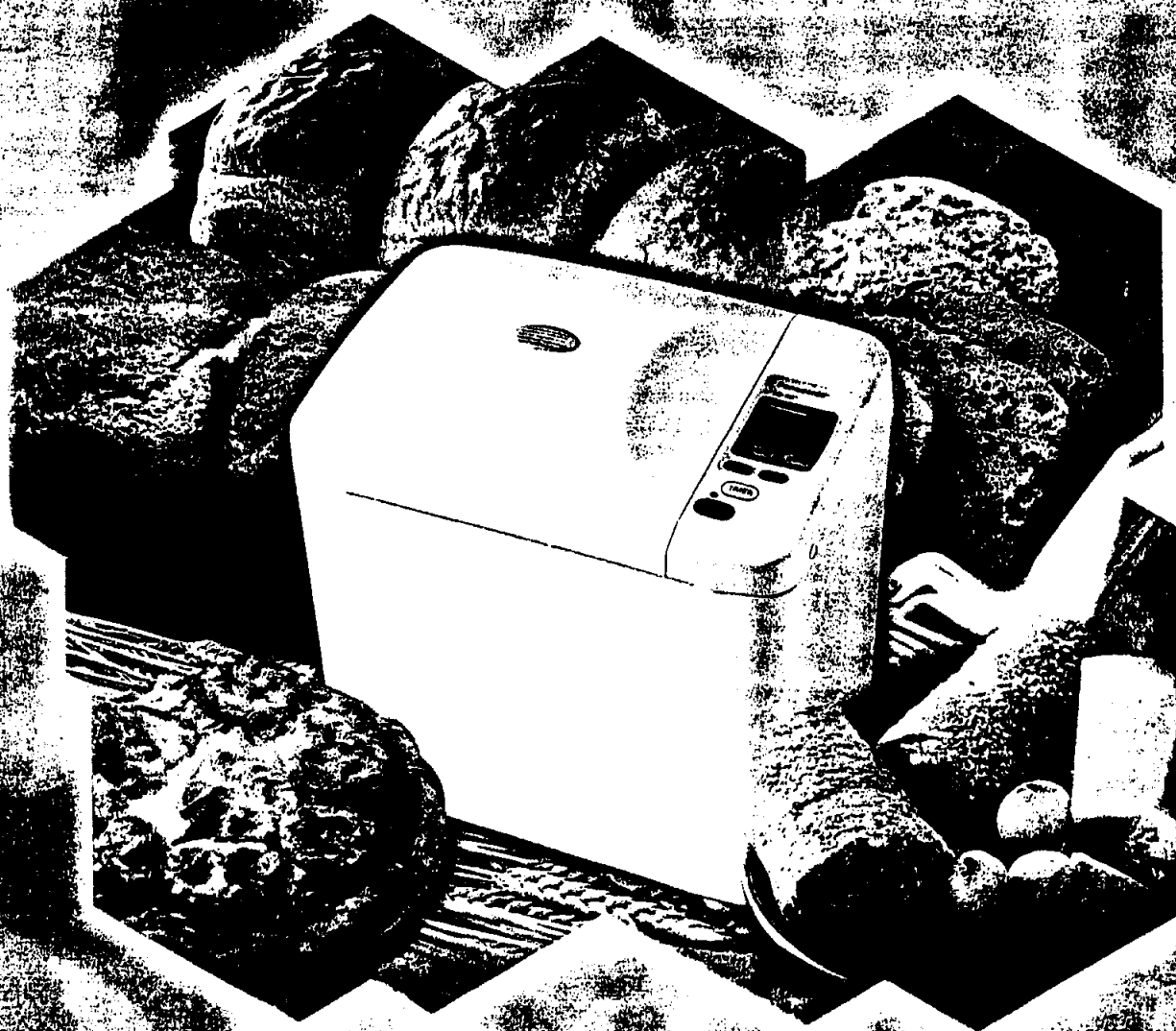


# Panasonic



## *Bread Bakery<sup>®</sup>* Automatic Bread Maker

For help or advice using your new Bread Bakery Automatic Bread Maker, call our Customer Service Line on 01344 862158

# INTRODUCTION

Please read the following instructions carefully before operating the *Bread Bakery*®.

Successful breadmaking is an art, requiring good quality ingredients, time and energy due to the importance of thorough kneading.

The Panasonic Automatic *Bread Bakery*® is therefore ideal for anyone who has been put off making their own bread in the past. Experienced bakers will also enjoy using this automatic way of making their family favourites.

One of the main advantages is that the most tiresome element of bread making, i.e. kneading, is completely automatic, leaving you time to spare and no dishes left to wash, because the preprogrammed cycle takes place all in the same pan.

**Bread is good for you —**

Bread is a convenient and important part of our diet as all types of flour contain carbohydrate, protein, B vitamins and minerals. During the milling of white and brown flour, most of the vitamins and minerals are lost, therefore, by Law they are put back into these flours, along with calcium, thus providing a nutritious, convenient food.

**Bread is always ready —**

There are many uses for the bread you bake and don't forget any not eaten immediately will keep fresh longer if wrapped loosely in a polythene bag and kept in a cool dry place. Do not wrap tightly as this traps the moisture and encourages mould. **DO NOT KEEP BREAD IN THE REFRIGERATOR** as this draws water out, thus staling it quickly. All bread can be frozen successfully if packed correctly - wrap in foil or well sealed freezer bags.  
Defrost by microwave or at room temperature.

**N.B. This unit was manufactured for Domestic Use only**

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## Ingredients

Since the bread program on your Automatic *Bread Bakery*® is completely computerised, the success of your loaf depends on the quantity and quality of the ingredients

### Flour:

Wheat flour provides the bulk and structure of bread. Flour is classified into two types, strong flours which are milled from hard wheat and weak flours which are milled from soft wheat. The difference in the two types of wheat is the content of proteins that form gluten ("gluten" is the important constituent of bread which provides its structure and its stretchy, chewy texture. Gas which is released during fermentation is trapped within the elastic network of gluten, thus making the dough rise. Gluten development mostly takes place during dough kneading).



**Strong flours** contain a high content of protein necessary for the development of gluten. Always use strong flour - labelled as suitable for bread making when using the recipes in this book.

*Plain flour and self raising flour must NOT be substituted for bread flour in the included recipes.*

Wholemeal flour is made by grinding the entire wheat kernel, including the bran and germ. 100% wholemeal bread, or, breads containing a high percentage of wholemeal flour, will be lower in height and heavier in texture than bread baked with 100% white bread flour. This is because the gluten strands are cut by the edges of bran flakes and the germ, also because the flour is rich in minerals, it inhibits fermentation.

In this book, we give you recipes for baking 100% wholemeal loaves on the WHOLE WHEAT, RAPID or TIMER programme.

**Brown flour** has had 10-15% of the wheat grain removed during milling.

**Granary® or Malted Grain flour®** has crushed wheat or rye grains added together with malted whole wheat. This makes the brown bread coarser and moister with a nuttier flavour.

**Softgrain flour** is strong white flour with wheat and rye grains added to provide extra fibre, texture and flavour. Do not attempt to use softgrain flour on a timer mode.

**Stoneground flour** - generally modern milling methods use steel rollers, however in the case of stoneground flour the grains are crushed between 2 large millstones.

**Rye flour** contains some proteins but these do not form sufficient gluten. Therefore, bread baked with rye flour will be dense and heavy. When a recipe in this book calls for rye flour, do not use more than the stated quantity.

**Other flour:** Products milled from other grains are occasionally used in bread. i.e. corn meal, rice, millet, soy, oat, buckwheat and barley flours. These do not contain protein that form sufficient gluten and therefore they should not be substituted for bread flour in the following recipes. Do not add more than the stated amount in the following recipes, otherwise a good result will not be achieved.

### Sugars:

Sugars or sweetening agents have the following purposes in bread making:

- They add sweetness and flavour.
- They add softness and fineness to the texture.
- They give crust colour.
- They contribute to keeping qualities by retaining moisture.
- They provide food for yeast.

Besides granulated sugar or caster sugar, brown sugar, honey and molasses can be substituted in the recipes. Recipes including fruit generally require less added sugar due to the high sugar content of the fruit.

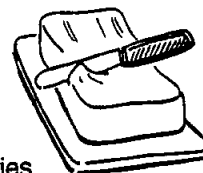


### Fats:

The major purpose of fats in bread baking are:

- They tenderize the bread.
- They add flavour and richness.
- They contribute to keeping qualities by retaining moisture.

Any fat can be used, however, we recommend butter for the best flavour and texture.



## Ingredients

### Milk and milk products:

Their main purposes are:

- They enhance flavour.
- They increase the nutritional value of bread.
- Milk solids include protein, lactose (milk sugar), and minerals.

Most recipes call for the use of milk powder.

NEVER use fresh milk on the overnight programme. Otherwise it may sour during the rest time, spoiling the final flavour.



### Salt:

Salt has the following functions in bread baking.

- It strengthens gluten structure and makes it more stretchable.
- It inhibits yeast growth.
- It enhances the flavour.

Therefore, too much salt will inhibit fermentation whereas too little will result in weak gluten structure. Both will result in a bread with low volume and poor texture. Use ordinary table salt. DO NOT USE coarsely GROUND SALT OR LOW SALT®.



### Liquid:

Cold tap water should be used.

(For the BASIC BAKE RAPID mode, however, lukewarm water should be used, especially during the very cold winter months.)

Cold fresh milk can be substituted to improve the keeping quality and nutritional value of the loaf, which will have a softer browner crust.

NEVER use fresh milk on the overnight program.

Always measure the liquid stated in the recipe carefully, using the measuring cup provided.

TOO MUCH LIQUID will cause the dough to collapse, giving a poor appearance.



### Yeast:

Yeast is a living organism, a microscopic plant which works as a leavening agent in bread baking. It acts on sugars and changes them into carbon dioxide gas and alcohol. This gas production causes the leavening or the "rise" of yeast dough.



The alcohol evaporates during baking.

Yeast is available in two forms: fresh and dry. Dry yeast is available in two types; the type that requires preliminary fermentation and the type that is used dry and may be mixed with other ingredients.

For *Bread Bakery*®, use the latter type. **Do not use fresh yeast or dry yeast that requires preliminary fermentation.** Always use yeast marked "Easy Blend" yeast on the packet. Do not dissolve yeast in water before use. It is placed dry in the bread pan first, before all other ingredients.

As there is an optimum temperature for yeast to activate, your *Bread Bakery*® incorporates a heat sensor to keep the dough at the correct temperature during the rising process.

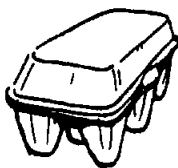
We recommend Allinsons Easy Bake Yeast. However, several brands are available in supermarkets. Easy Blend Yeasts are available in sachets and once opened the sachets should be resealed and used within 48 hrs or according to manufacturer's instructions.

When using wholemeal flour, it is essential to use ALLINSON'S FAST ACTION EASY BAKE YEAST. If this is not available, add a 100 mg vitamin tablet available at chemists, or use 1/4 tsp Vitamin C powder.

## Other Ingredients Used for Flavoured Loaves

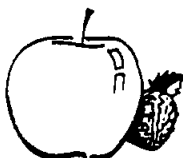
### Egg:

These are sometimes added to nutritionally enrich the dough, they also improve the keeping properties and colour of the baked product.



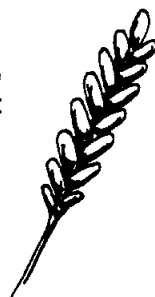
### Fruits:

Dried fruits are used in some of the following recipes. Total weight of dried fruits used should not exceed 75 g/3 oz (100 g/4 oz for raisins). When using fresh fruit, use only as directed in the following recipes, as the water content of the fruit will affect the loaf volume.



### Bran:

Approx 60 ml (4 tbsp) can be added to boost the fibre content. (Do not use more than this recommended amount as it will affect the volume of the loaf).



### Wheatgerm:

Approx 60 ml (4 tbsp) can be added to give a nuttier flavour.

### Vitamin C (Ascorbic Acid):

Ascorbic acid is a "bread improver", i.e. it helps improve the volume of the loaf. This is now incorporated into the Fast Action Easy Bake yeast and does not have to be added as a separate ingredient, although we recommend adding 1/4 tsp Vitamin C powder to certain whole wheat loaves to improve the rise.



### Nuts:

Nuts may be used, but chop them finely. Use no more than 75 g (3 oz). The height of bread when nuts are used, may be low because the chopped nuts will cut the gluten structure.



When adding nuts as well as dried fruit, their total weight should not exceed 125 g. Remember to chop them finely as these interfere with mixing.

### Spices:

Spices are used to add flavour to the bread. Only small amounts (1 teaspoon to 2 teaspoon) are required.



### Timer loaves

Do not use eggs and "fresh" ingredients i.e. fruit/vegetables on timer loaves, as these ingredients may stale during the rest time, thus spoiling the loaf.

## Differences in Baking Results

Baking results differ according to several factors including environmental conditions, electricity fluctuation, choice of ingredients, their brands, measurements and quality. To avoid poor baking results the following should be remembered.

### 1. Bake at optimum temperature.

Temperature is one of the most important factors in bread baking. Although the *Bread Bakery*® is designed to sense the temperature and automatically control the heating system during the entire process of baking, it works best in a room temperature between 20°C (68°F) to 25°C (77°F), a slight difference in volume may be noticed when the BAKE RAPID mode is used or during winter months when an overnight programme is used.

### 2. Electricity Fluctuations will affect the height, the texture and the colour of bread.

The *Bread Bakery*® incorporates a 10 minute memory which means the bread machine will automatically restart should the electricity supply be interrupted for a maximum of 10 minutes.

### 3. Measure the ingredients accurately.

Accurate measurement is essential in achieving good baking results.

Liquids should be measured in the measuring cup and yeast, salt, sugar and milk powder using the measuring spoon provided.

Flour must be weighed accurately either using the metric (grammes) or imperial (ozs). Do not exceed the stated weight of flour as this could damage your machine.

For measuring fat (butter) the 15–25 g recommended in the recipes is a guideline for the quantity to use.

The yeast should be measured carefully using the teaspoon end of the measuring spoon. It is marked inside with a halfway level for your convenience.

### 4. Order of Ingredients.

Always place yeast first, then all other dry ingredients into the bread pan, followed by the liquid so that the yeast is at the bottom and not in contact with the liquid. N.B. Never let the yeast touch liquid before kneading.

### 5. Always use fresh ingredients.

Check the date on the flour packet before purchase and use the flour before it is out of date. After opening the packet reseal and store in a cool dry place.

### 6. Experimenting.

Take care to follow the guidelines when adding additional ingredients, as if added in excess, these affect the final loaf volume. For loaves with poor volume, extra sugar e.g. for white loaves extra

1/2–1 tbsp should be added, as this helps the rise for poorer quality strong white flours.

Additional water eg 10–20 ml will give a lighter textured loaf.

### 7. Maximum Load.

Do not attempt to increase the quantities in the recipes given as overloading may damage your machine.

## Tips for baking wholewheat & multigrain breads

The result of breads, such as whole wheat breads and multigrain breads, are affected greatly by the quality of ingredients, especially the flour. The flour quality is affected by the keeping methods, the temperature, humidity, etc. Another important factor about the flour is that its quality also differs from year to year, season to season due to the quality of the wheat crop affected by the weather.

Sometimes due to bad weather conditions, the crop may not grow with as much gluten forming properties as it would require to produce flour for making excellent breads.

When the quality of flour is poor, the bread may not rise, or collapse after rising due to weak gluten. In such cases, take the following measures to obtain better results.

1. At least 150 g of the flour should be white bread flour, rather than whole wheat flour.

and/ or

2. Reduce 15 ml to 30 ml of water from the regular amount.

If the above still does/do not solve problems,

3. Reduce the amount of dry yeast to 1/2 teaspoon. (2 g)

The loaf produced by above methods may be low or small.

## Basic-White

# Recipes

The following recipes should be used with white bread flour.

The Basic Bake Mode (4 hrs) can be used for recipes marked with (B).

The Basic Bake Rapid Mode (1 hr 55 mins) may be used for recipes marked with (R).

The timer (up to 13 hrs) can be used for recipes marked with (T).

The French Bake Mode (6 hrs) can be used for recipes marked with (F).

The Basic Bake Raisin Mode (4 hrs) can be used for recipes marked with (BRB).

The Basic Bake Sandwich Mode (4 hrs) can be used for recipes marked with (BS).

tsp=teaspoon tbsp=tablespoon

### Basic white loaf (B)(T)(R) (See note below)

	Large	Medium	Small
Yeast	1 tsp	1 tsp	1/2 tsp
Strong white flour	500 g (1lb 2 oz)	425 g (15 oz)	350 g (12 oz)
Sugar	1 tbsp	1 tbsp	1/2 tbsp
Butter	25 g (1 oz)	15 g (1/2 oz)	15 g (1/2 oz)
Milk powder	2 tbsp	1 1/2 tbsp	1 tbsp
Salt	1 1/2 tsp	1 tsp	1 tsp
Water	350 ml	310 ml	240 ml

Note: Use one and a half times the yeast and in the winter, lukewarm water on Rapid.

### Sandwich loaf (BS)(T) (One size only)

Yeast	1/2 tsp
Strong white flour	425 g (15 oz)
Sugar	1 tbsp
Butter	15 g (1/2 oz)
Milk powder	1 1/2 tbsp
Salt	1 tsp
Water	310 ml

### Spicy Fruit loaf (BRB)

	Large	Medium	Small
Yeast	1 tsp	1 tsp	1/2 tsp
Strong white flour	500 g (1lb 2 oz)	425 g (15 oz)	350 g (12 oz)
Sugar	1 tbsp	1 tbsp	1/2 tbsp
Butter	25 g (1 oz)	15 g (1/2 oz)	15 g (1/2 oz)
Milk powder	2 tbsp	1 1/2 tbsp	1 tbsp
Salt	1 1/2 tsp	1 tsp	1 tsp
Cinnamon	2 tsp	2 tsp	1 tsp
Water	350 ml	310 ml	240 ml
Mixed dried fruit	75 g (3 oz)	75 g (3 oz)	50 g (2 oz)

Note: Add mixed dried fruit on Raisin beep.

### Orange loaf (B)

	Large	Medium	Small
Yeast	1 tsp	1 tsp	1/2 tsp
Strong white flour	500 g (1lb 2 oz)	425 g (15 oz)	350 g (12 oz)
Sugar	1 tbsp	1 tbsp	1/2 tbsp
Butter	25 g (1 oz)	15 g (1/2 oz)	15 g (1/2 oz)
Milk powder	2 tbsp	1 1/2 tbsp	1 tbsp
Salt	1 1/2 tsp	1 tsp	1 tsp
	Grated orange rind of one whole orange		
Water	230 ml	210 ml	180 ml
Orange juice	120 ml	100 ml	60 ml

Delicious served with marmalade.

### Milk loaf (B)

	Large	Medium	Small
Yeast	1 tsp	1 tsp	1/2 tsp
Strong white flour	500 g (1lb 2 oz)	425 g (15 oz)	350 g (12 oz)
Sugar	1 tbsp	1 tbsp	1/2 tbsp
Butter	25 g (1 oz)	15 g (1/2 oz)	15 g (1/2 oz)
Milk powder	2 tbsp	1 1/2 tbsp	1 tbsp
Salt	1 1/2 tsp	1 tsp	1 tsp
Water	180 ml	160 ml	120 ml
Milk	180 ml	150 ml	120 ml

### French loaf (F)(T) (One size only)

Yeast	1/2 tsp
Strong white flour	300 g (11 oz)
Butter	15 g (1/2 oz)
Salt	1 tsp
Water	210 ml

### Bran loaf (B)

	Large	Medium	Small
Yeast	1 tsp	1 tsp	1/2 tsp
Strong white flour	500 g (1lb 2 oz)	425 g (15 oz)	350 g (12 oz)
Sugar	1 tbsp	1 tbsp	1/2 tbsp
Butter	25 g (1 oz)	15 g (1/2 oz)	15 g (1/2 oz)
Milk powder	2 tbsp	1 1/2 tbsp	1 tbsp
Salt	1 1/2 tsp	1 tsp	1 tsp
Bran	4 tbsp	3 tbsp	2 tbsp
Water	350 ml	310 ml	240 ml

### Peanut loaf (B)

	Large	Medium	Small
Yeast	1 tsp	1 tsp	1/2 tsp
Strong white flour	500 g (1lb 2 oz)	425 g (15 oz)	350 g (12 oz)
Sugar	1 tbsp	1 tbsp	1/2 tbsp
Milk powder	2 tbsp	1 1/2 tbsp	1 tbsp
Salt	1 1/2 tsp	1 tsp	1 tsp
Crunchy peanut butter	75 g (3 oz)	50 g (2 oz)	50 g (2 oz)
Water	350 ml	310 ml	240 ml

Try with jam for an American style snack.



## Basic-White

The following recipes should be used with white bread flour.

The Basic Bake Mode (4 hrs) can be used for recipes marked with (B).

The Basic Bake Raisin Mode (4 hrs) can be used for recipes marked with (BRB).

tsp=teaspoon    tbsp=tablespoon

### Rye and Caraway (B) Large Size

Yeast	1 tsp
Strong white flour	350 g (12 oz)
Rye flour	100 g (4 oz)
Butter	15 g (1/2 oz)
Milk powder	2 tbsp
Salt	1 tsp
Caraway seeds	1 1/2 tsp
Vitamin C powder	1/4 tsp
Water	310 ml

### Raisin and Hazelnut (BRB) Medium Size

Yeast	1 tsp
Strong white flour	325 g (11 1/2 oz)
Strong wholemeal flour	100 g (4 oz)
Sugar	1 tsp
Butter	15 g (1/2 oz)
Milk powder	1 1/2 tbsp
Salt	1 tsp
Egg	1 medium sized
Water	320 ml
Hazelnuts, chopped	75 g (3 oz)
Raisins	75 g (3 oz)

Note: Add raisins and hazelnuts on Raisin beep.

### Tomato Foccacia (BRB) Medium Size

Yeast	1 tsp
Strong white flour	425 g (15 oz)
Sugar	1 tsp
Salt	1 tsp
Passata	150 ml
Water	130 ml
Green pitted olives	50 g (2 oz)
Sun dried tomatoes	50 g (2 oz)

Note: Add olives and tomatoes on Raisin beep.

### Apricot and Walnut (BRB) Large Size

Yeast	1 tsp
Strong white flour	500 g (1 lb 2 oz)
Sugar	1 tbsp
Butter	25 g (1 oz)
Salt	1 1/2 tsp
Water	350 ml
Dried apricots, chopped	75 g (3 oz)
Walnuts, chopped	50 g (2 oz)

Note: Add apricots and walnuts on Raisin beep.

### Wheatgerm (B) Large Size

Yeast	1 tsp
Strong white flour	500 g (1 lb 2 oz)
Sugar	1 tbsp
Butter	25 g (1 oz)
Milk powder	2 tbsp
Salt	1 1/2 tsp
Wheatgerm	4 tbsp
Water	350 ml

### Ciabatta (B) Large Size

Yeast	1 tsp
Strong white flour	500 g (1 lb 2 oz)
Sugar	1 tsp
Salt	1 tsp
Virgin olive oil	3 tbsp
Water	350 ml

## Basic-Brown

The following recipes should be used with white bread flour.

The Basic Bake Mode (4 hrs) can be used for recipes marked with **(B)**.

The timer (up to 13 hrs) can be used for recipes marked with **(T)**.

The Basic Bake Rapid Mode (3 hrs) may be used for recipes marked with **(R)**.

The Basic Bake Raisin Mode (4 hrs) can be used for recipes marked with **(BRB)**.

tsp=teaspoon tbsp=tablespoon

### Basic brown loaf **(B)(T)(R)** (See note below)

	Large	Medium	Small
Yeast	1 tsp	1 tsp	1/2 tsp
Strong white flour	500 g (1 lb 2 oz)	425 g (15 oz)	350 g (12 oz)
Sugar	1 tbsp	1 tbsp	1/2 tbsp
Butter	25 g (1 oz)	15 g (1/2 oz)	15 g (1/2 oz)
Milk powder	2 tbsp	1 1/2 tbsp	1 tbsp
Salt	1 1/2 tsp	1 tsp	1 tsp
Water	350 ml	320 ml	280 ml

Note: Use one and a half times the yeast on Rapid.

### Malted loaf **(BRB)**

	Large	Medium	Small
Yeast	1 tsp	1 tsp	1/2 tsp
Strong white flour	500 g (1 lb 2 oz)	425 g (15 oz)	350 g (12 oz)
Sugar	1 tbsp	1 tbsp	1/2 tbsp
Butter	25 g (1 oz)	15 g (1/2 oz)	15 g (1/2 oz)
Milk powder	2 tbsp	1 1/2 tbsp	1 tbsp
Salt	1 1/2 tsp	1 tsp	1 tsp
Malt extract	2 tbsp	2 tbsp	1 tbsp
Water	350 ml	320 ml	280 ml
Sultanas	100 g (4 oz)	75 g (3 oz)	50 g (2 oz)

Note: Add the sultanas on Raisin beep.

### Anchovy and Sundried Tomato loaf **(B)** Medium Size

Yeast	1 tsp
Strong brown flour	210 g (7 oz)
Strong white flour	210 g (7 oz)
Sugar	1 tbsp
Milk powder	1 1/2 tbsp
Anchovies, drained	30 g (1 1/2 oz)
Sundried tomatoes, chopped	50 g (2 oz)
Water	320 ml

### Ploughmans loaf **(B)** Large Size

Yeast	1 tsp
Strong brown flour	250 g (9 oz)
Strong white flour	250 g (9 oz)
Sugar	1 tbsp
Butter	25 g (1 oz)
Milk powder	2 tbsp
Salt	1 1/2 tsp
Branston pickle	3 tbsp
Apple juice	130 ml
Water	230 ml

Ideal to serve with cheese, chumey and salad for lunch.

### Pear and Hazelnut loaf **(BRB)** Large Size

Yeast	1 tsp
Strong brown flour	500 g (1 lb 2 oz)
Sugar	1 tbsp
Butter	25 g (1 oz)
Salt	1 1/2 tsp
Water	350 ml
Dried pears, chopped	75 g (3 oz)
Hazelnuts, chopped	50 g (2 oz)

Note: Add pears and hazelnuts on Raisin beep.

### Pizza loaf **(BRB)** Medium Size

Yeast	1 tsp
Strong brown flour	300 g (11 oz)
Strong white flour	125 g (4 1/2 oz)
Sugar	1 tbsp
Butter	15 g (1/2 oz)
Milk powder	1 1/2 tbsp
Salt	1 tsp
Dried oregano	2 tsp
Water	320 ml
Pepperoni, finely chopped	75 g (3 oz)
Stuffed olives, chopped	50 g (2 oz)

Note: Add pepperoni and olives on Raisin beep.

The following recipes should be used with wholemeal bread flour.

The Whole Wheat Bake Mode (5 hrs) can be used for recipes marked with (W).

The Whole Wheat Bake Rapid Mode (3 hrs) may be used for recipes marked with (R).

The Whole Wheat Bake Raisin Mode (5 hrs) can be used for recipes marked with (WRB).

The Whole Wheat Bake Sandwich Mode (5 hrs) can be used for recipes marked with (WS).

The timer (up to 13 hrs) can be used for recipes marked with (T).

tsp=teaspoon    tbsp=tablespoon

### 100% Wholemeal loaf (W)(T)(R) (See note below)

	Large	Medium	Small
Yeast	1 tsp	1 tsp	1/2 tsp
Strong wholemeal flour	500 g (1 lb 2 oz)	425 g (15 oz)	350 g (12 oz)
Sugar	1 1/2 tbsp	1 1/2 tbsp	1/2 tbsp
Butter	25 g (1 oz)	15 g (1/2 oz)	15 g (1/2 oz)
Milk powder	2 tbsp	1 1/2 tbsp	1 tbsp
Salt	1 1/2 tsp	1 tsp	1 tsp
Vitamin C powder	1/4 tsp	1/4 tsp	1/4 tsp
Water	360 ml	310 ml	270 ml

Note: Use one and a half times the yeast on Rapid.

### 50% Wholemeal loaf (W)(T)(R) (See note below)

	Large	Medium	Small
Yeast	1 tsp	1 tsp	1/2 tsp
Strong wholemeal flour	250 g (9 oz)	210 g (7 oz)	175 g (6 oz)
Strong white flour	250 g (9 oz)	210 g (7 oz)	175 g (6 oz)
Sugar	1 1/2 tbsp	1 1/2 tbsp	1/2 tbsp
Butter	25 g (1 oz)	15 g (1/2 oz)	15 g (1/2 oz)
Milk powder	2 tbsp	1 1/2 tbsp	1 tbsp
Salt	1 1/2 tsp	1 tsp	1 tsp
Water	360 ml	340 ml	270 ml

Note: Use one and a half times the yeast on Rapid.

### Onion loaf (W) Medium Size

Yeast	1 tsp
Strong wholemeal flour	300 g (11 oz)
Strong white flour	125 g (4 1/2 oz)
Sugar	1 tbsp
Butter	15 g (1/2 oz)
Milk powder	1 1/2 tbsp
Salt	1 tsp
Onion, chopped and softened	1 small
Olive oil	1 tsp
Garlic purée	1 tsp
Creamed horseradish sauce	2 tsp
Water	340 ml

Note: Poppy seeds can be sprinkled over the loaf, one hour before the end.

## Whole wheat

### 70% Wholemeal loaf (W)(T)(R) (See note below)

	Large	Medium	Small
Yeast	1 tsp	1 tsp	1/2 tsp
Strong wholemeal flour	350 g (12 oz)	300 g (11 oz)	250 g (9 oz)
Strong white flour	150 g (5 oz)	125 g (4 1/2 oz)	100 g (4 oz)
Sugar	1 1/2 tbsp	1 tbsp	1 tbsp
Butter	25 g (1 oz)	15 g (1/2 oz)	15 g (1/2 oz)
Milk powder	2 tbsp	1 1/2 tbsp	1 tbsp
Salt	1 1/2 tsp	1 tsp	1 tsp
Vitamin C powder	1/4 tsp	1/4 tsp	1/4 tsp
Water	360 ml	340 ml	270 ml

Note: Use one and a half times the yeast on Rapid.

### Chocolate loaf (WRB)

	Large	Medium	Small
Yeast	1 tsp	1 tsp	1/2 tsp
Strong wholemeal flour	250 g (9 oz)	210 g (7 oz)	175 g (6 oz)
Strong white flour	250 g (9 oz)	210 g (7 oz)	175 g (6 oz)
Sugar	1 tbsp	1 tbsp	1/2 tbsp
Milk powder	2 tbsp	1 1/2 tbsp	1 tbsp
Salt	1 1/2 tsp	1 tsp	1 tsp
Chocolate spread	50 g (2 oz)	50 g (2 oz)	40 g (1 1/2 oz)
Water	350 ml	340 ml	270 ml
Chocolate drops	75 g (3 oz)	50 g (2 oz)	40 g (1 1/2 oz)

Note: Add chocolate drops on Raisin beep.

### Olive loaf (W) Medium Size

Yeast	1 tsp
Strong wholemeal flour	210 g (7 oz)
Strong white flour	210 g (7 oz)
Butter	15 g (1/2 oz)
Milk powder	1 1/2 tbsp
Salt	1 tsp
Dried oregano	1 tbsp
Whole black olives, pitted	50 g (2 oz)
Water	340 ml

### Sandwich loaf (WS) (one size only)

Yeast	1/2 tsp
Strong wholemeal flour	450 g (1 lb)
Sugar	1 tbsp
Butter	15 g (1/2 oz)
Milk powder	1 tbsp
Salt	1 tsp
Water	350 ml

## Multigrain

The following recipes can be used with a mixture of bread flours and those containing wholegrains. The grains should preferably be ground – as finely as possible – to protect the non-stick coating inside the bread pan.

The Multigrain Bake Mode (5 hrs) can be used for recipes marked with (M).  
The timer (up to 13 hrs) can be used for recipes marked with (T).

tsp=teaspoon    tbsp=tablespoon

### Granary® (M) (T)

Yeast	1 tsp
Granary® flour	500 g (1 lb 2 oz)
Sugar	1 tbsp
Butter	25 g (1 oz)
Milk powder	2 tbsp
Salt	1½ tsp
Water	350 ml

### Malted Brown (M) (T)

Yeast	1 tsp
Granary® flour	300 g (11 oz)
Strong white flour	200 g (7 oz)
Sugar	1 tbsp
Butter	25 g (1 oz)
Milk powder	2 tbsp
Salt	1½ tsp
Water	360 ml

### Cheese and Oat loaf (M)

Yeast	1 tsp
Strong white flour	350 g (12 oz)
Sugar	1 tsp
Butter	15 g (½ oz)
Salt	1½ tsp
Egg	1 medium sized
Porridge oats	100 g (4 oz)
Cheddar cheese, grated	50 g (2 oz)
Gruyere cheese, grated	50 g (2 oz)
Parmesan cheese, grated	40 g (1½ oz)
Mustard powder	1 tsp
Water	330 ml

Note: Reserve 1 tablespoon of the grated cheddar cheese to sprinkle over the top of the loaf, one hour before the end.

### Sesame and Herb (M)

Yeast	1 tsp
Strong white flour	210 g (7 oz)
Granary® flour	210 g (7 oz)
Sugar	1 tbsp
Butter	15 g (½ oz)
Milk powder	1½ tbsp
Salt	1 tsp
Sesame seeds	50 g (2 oz)
Dried rosemary	1 tsp
Grated rind of a lemon	
Water	310 ml

### Banana and Muesli loaf (M)

Yeast	1 tsp
Strong white flour	175 g (6 oz)
Strong wholemeal flour	250 g (9 oz)
Sugar	1 tbsp
Butter	15 g (½ oz)
Milk powder	1½ tbsp
Salt	1 tsp
Muesli	4 tbsp
Banana chips	75 g (3 oz)
Water	340 ml

A nice change for a healthy breakfast loaf.

### Cumin Seeds (M)

Yeast	1 tsp
Strong white flour	150 g (5 oz)
Strong wholemeal flour	350 g (12 oz)
Milk powder	2 tbsp
Butter	25 g (1 oz)
Salt	1½ tsp
Honey	2 tbsp
Cumin seeds	2 tbsp
Water	360 ml

## Dough

To enable you to enjoy preparing rolls and sweet breads with the same ease as making a loaf, your Panasonic *Bread Bakery*® has a DOUGH setting to mix and give the dough its first rising before you shape and bake in your conventional oven.

Remember when using the DOUGH mode, the maximum load is 500 g (1 lb 2 oz) flour.

### Using the Recipes

For preparing plain rolls, use the recipes on page 13 for wholemeal, white and brown rolls. After completion remove dough, shape, prove and bake as described. Plain rolls can be shaped as shown below.

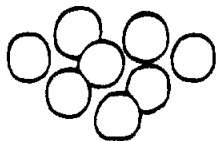
### Shaping

Brush with milk or salted water, sprinkle with poppy seeds, sesame seeds, or cracked wheat. Cover, prove and bake 220°C/425°F/Gas Mark 7 for 12–15 mins.

#### 1. Dinner Rolls



a) Divide dough into balls



b) Flatten slightly using palm of hand

#### 2. Knot



a) Roll dough into a sausage shape 15cm (6 inch) in length and tie in a simple knot.



b) Trim the ends.

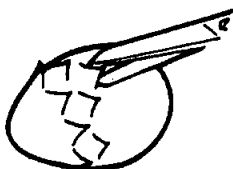
#### 3. Hedgehogs



a) Divide dough into ovals.



b) Press one end slightly.  
Press in sides to make hedgehogs' face.



c) Transfer to baking sheet.  
Cut into dough with a sharp pair of scissors to snip small points all over the body. These will form the hedgehog spines.



d) Place 2 currants on the face for eyes and one for nose. Glaze with beaten egg.

### Proving

Most recipes require the dough to be left to prove, i.e. to be left to rise after shaping, before the final baking. Generally the dough should be left to prove in a warm place until the dough has doubled in size.

Approximate proving time – Rolls 25 mins, Whole Breads, e.g. Sally Lunn etc. 50 mins.

# Dough

To prevent a hard dry skin forming, cover the dough with a large polythene bag or cover with lightly oiled cling film.

If the dough has been shaped or placed on a ceramic/pyrex tray or dish, it can be proved more quickly by microwave:

High power 10 secs.

Rest/Stand 10 mins.

High power 10 secs.

(800 watt IEC oven)

The following are a selection of dough recipes which you can make in your *Bread Bakery*.

## Baking

Speciality breads, rolls and buns should be baked in a very hot oven.

Generally bake at 230°C/450°F/Gas Mark 8 for richer doughs 220°C/425°F/Gas Mark 7 to prevent overbrowning.

## Wholemeal Rolls

(Use WHOLE WHEAT DOUGH Mode)

1 tsp	yeast
250 g (9 oz)	Strong Wholemeal Flour
250 g (9 oz)	Strong White Flour
1½ tbsp	sugar
25 g (1 oz)	butter
2 tbsp	milk powder
1½ tsp	salt
350 ml	water

- 1 Divide dough into eight and shape into rolls.
- 2 Place on a greased baking sheet and allow to rise until doubled in size.
- 3 Glaze with beaten egg. Sprinkle with poppy seeds.
- 4 Bake at 220°C/425°F/Gas Mark 7 for 15 mins or until golden brown.

## White Rolls

(Use BASIC DOUGH Mode)

To prepare dough for shaping into white rolls, use one quantity of recipe for Basic White Loaf on page 7.

## Brown Rolls

(Use BASIC DOUGH Mode)

To prepare dough for shaping into brown rolls, use one quantity of recipe for Basic Brown Loaf on page 9.

## Tips for Use:

When the DOUGH mode has completed its operation, you may find that the prepared dough is easier to shape if it is tipped onto a lightly floured board before handling.

## Enriched Dough – Standard Recipe

(Use BASIC DOUGH Mode)

½ tsp	yeast
225 g (8 oz)	Strong White Flour
1 tsp	sugar
25 g (1 oz)	butter
1 tbsp	milk powder
½ tsp	salt
1 medium sized	egg
100 ml	water

## Wholemeal Enriched Dough

(Use WHOLE WHEAT DOUGH Mode)

If you wish to prepare wholemeal enriched dough, replace the white flour with strong wholemeal flour and use 140 ml water. Prepare on the WHOLE WHEAT DOUGH mode and use for any of the enriched dough recipes below.

## Chelsea Buns— one quantity of enriched dough

(Use BASIC DOUGH Mode)

### Additional ingredients required:

15 g (½ oz)	butter
100 g (4 oz)	mixed dried fruit
50 g (2 oz)	soft brown sugar
pinch	mixed spice

- 1 Knead the dough lightly and roll out to an oblong 26cm x 20cm (10"x 8").
- 2 Mix together the mixed dried fruit, soft brown sugar and a pinch mixed spice. Brush the dough with melted butter and spread the fruit mixture on top. Roll up from the long edge and cut into 8 slices. Arrange in a greased 23cm (9") sandwich tin and allow to prove until well risen.
- 3 Bake at 220°C/425°F/Gas Mark 7 for 15 mins or until golden brown.
- 4 Allow to cool. Drizzle with glacé icing.

## Dough

### Doughnuts — one quantity of enriched dough (Use BASIC DOUGH Mode)

- 1 Roll dough to 2cm (3/4") thickness. Cut into rings using 7cm (3") and 4cm (2") plain cutters.
- 2 Leave to prove. Deep fry 4 at a time in hot oil 180°C/350°F until well browned, turning them frequently. Drain on kitchen paper.
- 3 Toss in caster sugar flavoured with cinnamon.

### Jam Doughnuts - one quantity of enriched dough (Use BASIC DOUGH Mode)

- 1 Divide dough into 10 balls. Flatten slightly.
- 2 Leave to prove. Deep fry 4 at a time in hot oil 180°C/350°F until well browned, turning them frequently. Drain on kitchen paper.
- 3 Fill cooked doughnuts with sieved jam using an icing syringe. Toss in caster sugar.

### Stollen - one quantity of enriched dough (Use BASIC RAISIN DOUGH Mode)

#### Additional ingredients required:

100 g (4 oz)	mixed dried fruit
150 g (5 oz)	marzipan

- 1 Add mixed dried fruit when *Bread Bakery*® beeps.
- 2 Roll out dough out to a 20cm (8") circle.
- 3 Shape marzipan into 15cm (6") sausage. Place down the centre of the dough. Brush dough edges with water and fold one side over to encase marzipan. Place on a greased baking sheet and allow to prove.
- 4 Bake at 220°C/425°F/Gas Mark 7 for 15-20 mins or until golden. Whilst still warm, brush with melted butter and dredge with icing sugar.

### Bath Buns - one quantity of enriched dough (Use BASIC RAISIN DOUGH Mode)

#### Additional ingredients required:

75 g (3 oz)	sultanas
25 g (1 oz)	mixed peel

- 1 Add mixed peel and sultanas when *Bread Bakery*® beeps.
- 2 Divide mixture into eight. Place on lightly greased baking sheet. Glaze with milk and sprinkle with demerara sugar.
- 3 Leave to prove.
- 4 Bake at 220°C/425°F/Gas Mark 7 for 15 mins or until well risen and golden brown.

### Danish Pastries — one quantity of enriched dough (Use BASIC DOUGH Mode)

#### Additional ingredients required:

150 g (5 oz)	butter
100 g (4 oz)	marzipan
1 tin	apricot halves

- 1 Work 150 g (5 oz) butter with a knife until softened and form into an oblong.
- 2 Knead the dough lightly and roll out into an oblong about three times the size of the butter. Put the butter in the centre of the dough and enclose it, overlapping the unbuttered sides just across the middle and sealing the open sides with a rolling pin.
- 3 Turn the dough so that the folds are to the side and roll into a strip three times as long as it is wide. Fold the bottom one third up and the top one third down, cover and allow to rest for 10 mins. Turn, repeat rolling, folding and resting twice more. Roll out the dough thinly and cut into 10cm (4") squares.
- 4 Put a little marzipan in the centre, top with one or two tinned apricot halves. Either fold over two alternate corners to the centre or fold over all four corners, securing the tips with beaten egg. Allow to prove, glaze with beaten egg and bake at 220°C/425°F/Gas Mark 7 for 15 mins or until golden brown. While still hot, brush with thin glacé icing and decorate with chopped nuts and glacé cherries.

## Dough

### Hot Cross Buns — one quantity of enriched dough (Use BASIC RAISIN DOUGH Mode)

#### Additional ingredients required:

100 g (4 oz)	mixed dried fruit
1 tsp	cinnamon
1/2 tsp	mixed spice

Add 1 tsp cinnamon, 1/2 tsp mixed spice to basic dough ingredients.

- 1 Add mixed dried fruit when *Bread Bakery*® beeps.
- 2 Divide mixture into eight balls. Place on a lightly greased baking tray and allow to prove. Make a paste with approx. 2 tbsp flour mixed with 2 tbsp water and pipe a cross over the buns, or top with thin slices of shortcrust pastry.
- 3 Bake at 220°C/425°F/Gas Mark 7 for 15–20 mins or until golden brown.
- 4 While still HOT, brush with a sugar glaze—40 g (1 1/2 oz) sugar in 4tbsp water, boiled until a syrup is reached — (approx. 5 mins).

### French Sticks (Use FRENCH DOUGH Mode)

1/2 tsp	yeast
250 g (9 oz)	Strong White Flour
1 tsp	sugar
1 tbsp	milk powder
1/2 tsp	salt
160 ml	water

- 1 Divide dough into two. Roll each half into a strip 25cm x 8cm (10"x 3"). Roll up from the long end to form two sticks. Make 3–4 diagonal slits on the top of each stick.
- 2 Leave to prove. Brush each stick with egg white and sprinkle with 2 tbsp of sesame seeds. Bake at 220°C/425°F/Gas Mark 7 for 12 mins or until golden brown.

### Sally Lunn (Use BASIC DOUGH Mode)

1/2 tsp	yeast
225 g (8 oz)	Strong White Flour
1 tsp	sugar
25 g (1 oz)	butter
1 tbsp	milk powder
1/2 tsp	salt
130 ml	water

- 1 Place dough in 15 cm (6") cake tin. Allow to prove until doubled.
- 2 Bake at 220°C/425°F/Gas Mark 7 for 15–20 mins or until well browned.
- 3 Dissolve 2 tbsp sugar in 1 tbsp boiling water. Brush over Sally Lunn. Cool in tin for 5–10 mins before turning out.

### Cheese Brioche (Use BASIC RAISIN DOUGH Mode)

1/2 tsp	yeast
250 g (9 oz)	Strong White Flour
1 tsp	sugar
25 g (1 oz)	butter
1 tbsp	milk powder
1/2 tsp	salt
2 medium sized	eggs
80 ml	water

#### Additional ingredients required:

100 g (4 oz)	cheese, grated
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- 1 Add grated cheese when *Bread Bakery*® beeps.
- 2 Shape three quarters into a ball and place in the bottom of a lightly greased brioche tin. Press a hole in the centre and put in the remainder of the dough, shaped as a 'knob'. Press down lightly.
- 3 Leave to rise, glaze with beaten egg and bake at 190°C/375°F/Gas Mark 5 for 15–20 mins or until well risen and golden brown.



# Dough

## Muffins (Use BASIC DOUGH Mode)

1/2 tsp	yeast
300 g (11 oz)	Strong White Flour
1 tsp	sugar
25 g (1 oz)	butter
1/2 tsp	salt
1 medium sized	egg
150 ml	water

- 1 Knead the dough lightly and roll out until it is just over 6mm (1/4") thick. Cut out 8cm (3") rounds. Place the Muffins on well-floured baking sheets and dust the tops with semolina.
- 2 Cover with a damp cloth and leave to rise until doubled in size.
- 3 Bake at 230°C/450°F/Gas Mark 8 for 10 mins, or until when tapped the bottom sounds hollow.

## Lardy Bread (Use BASIC DOUGH Mode)

3/4 tsp	yeast
225 g (8 oz)	Strong White Flour
1 tsp	sugar
25 g (1 oz)	lard
1/2 tsp	salt
150 ml	water

75 g (3 oz)	lard	} mixed together
75 g (3 oz)	caster sugar	
1/2 tsp	mixed spice	
100 g (4 oz)	mixed fruit	

- 1 Roll out the dough into an oblong until it is 6 mm (1/4") thick. Dot one third of the lard in small flakes over two thirds of the dough, and sprinkle with one third of the fruit and sugar mixture. Fold the dough into three with fat and fruit inside. Give the dough a half turn and repeat the process twice more until all the lard and fruit mixture is used up.
- 2 Roll the dough out to fit a 20cm x 25cm (8" x 10") greased shallow baking tin. Score top in deep diamonds. Cover and leave to rise.
- 3 Brush with 3 tbsp caster sugar mixed with 3 tbsp water boiled until syrupy. Bake at 220°C/425°F/Gas Mark 7 for about 30 mins or until well risen and brown.

## Pizza (Use PIZZA DOUGH Mode)

1/2 tsp	yeast
300 g (11 oz)	Strong White Flour
1/2 tbsp	sugar
15 g (1/2 oz)	butter
1 tbsp	milk powder
1 tsp	salt
210 ml	water

1 tin	drained chopped tomatoes
1 tin	tuna
100 g (4 oz)	black stoned olives
150 g (5 oz)	grated cheese

- 1 Roll out the dough to a 25 cm (10") circle. Transfer to a greased baking sheet and leave to rise. Spread over tomato, tuna and cheese, sprinkle with olives.
- 2 Bake at 220°C/425°F/Gas Mark 7 for 15–20 mins or until brown.

## Pitta Bread (Use PIZZA DOUGH Mode)

1/2 tsp	yeast
225 g (8 oz)	Strong Wholemeal Flour
1/2 tsp	sugar
1/2 tsp	salt
150 ml	water

- 1 Divide dough into 4 balls. Roll out into oval shapes approx. 25cm x 13cm (10" x 5"). Place onto a baking tray.
- 2 Prove for 8 mins. Bake at 240°C/475°F/Gas Mark 9 for 6–9 mins.
- 3 Wrap in clean damp tea towel to keep them soft and pliable.  
NB: Do not overbrown when cooking, as these are usually reheated before serving.

# Dough

## Naan Bread (Use BASIC DOUGH Mode)

1/2 tsp	yeast
225 g (8 oz)	Strong White Flour
1 tsp	sugar
1/2 tsp	salt
1/2 tsp	baking powder
1 tbsp	vegetable oil
2 tbsp	natural yoghurt
100 ml	water

- 1 Divide dough into 4 balls. Roll into oval shapes approx. 25cm x 10cm (10" x 4"). Place on greased baking sheets.
- 2 Bake under a preheated grill for 2–3 mins each side until browned and well puffed.  
NB: This flat bread must be cooked under a very hot grill to create the air pocket inside the bread.

## Cheese and Leek Ring (Use BASIC DOUGH Mode)

1/2 tsp	yeast
300 g (11 oz)	Strong White Flour
1 tsp	sugar
1 tbsp	milk powder
1/2 tsp	salt
190 ml	water
125 g (4 1/2 oz)	cheese
1/2 tsp	mustard powder
2 sliced	leeks

- 1 Cook the leeks in boiling water until soft. Drain and allow to cool.
- 2 Roll out dough to a rectangle. Sprinkle with 100g grated cheese, 1/2 tsp mustard powder and the cooled, chopped leeks. Roll up the dough from the long edge and shape into a ring. Place on a greased baking sheet.
- 3 Allow to prove. Glaze with egg and sprinkle with 25g cheese. Bake at 220°C/425°F/Gas Mark 7 for 20–25 mins or until golden brown.

## Picnic Plait (Use BASIC DOUGH Mode)

1/2 tsp	yeast
300 g (11 oz)	Strong Brown Flour
1/2 tbsp	sugar
1 tbsp	butter
1 tbsp	milk powder
1 tsp	salt
240 ml	water
225 g	streaky bacon (chopped)
1	onion (finely chopped)
100 g (4 oz)	grated cheese
1	sliced tomato

- 1 Soften bacon and onion in the microwave on High power for 3–4 mins, or fry until soft.
- 2 Roll dough to 30.5cm x 35.5cm (12" x 14") rectangle.  
On long edges cut dough diagonally at 2.5cm (1") intervals, leaving centre 7.5cm (3") uncut. Layer filling ingredients.  
Fold up alternate strips to form a plait. Seal well at ends. Brush with beaten egg. Place on a greased baking sheet.
- 3 Leave to prove. Bake at 200°C/400°F/Gas Mark 6 for 30–40 mins or until golden brown.

## Panettone (Use BASIC RAISIN DOUGH Mode)

1/2 tsp	yeast
300 g (11 oz)	Strong White Flour
2 tbsp	sugar
15 g (1/2 oz)	butter
1 tsp	salt
1/2 tsp	ground cardammon
1 medium sized	egg
1	yolk
140 ml	milk
<b>Additional ingredients required:</b>	
1	grated lemon rind
50 g (2 oz)	mixed peel
100 g (4 oz)	raisins

- 1 Add the lemon rind, mixed peel and raisins when *Bread Bakery* beeps.
- 2 Place dough in 18cm (7") cake tin. Allow to prove until doubled in size.
- 3 Bake at 150°C/300°F/Gas Mark 2 for about 30 mins.

## Dough

### Croissants

(Use BASIC DOUGH Mode)

1/2 tsp	yeast
300 g (11 oz)	Strong White Flour
1 tsp	sugar
25 g (1 oz)	butter
1/2 tsp	salt
1 medium sized	egg
150 ml	water
150 g (5 oz)	butter

- 1 Roll dough to 20cm x 25cm (8"x 10") rectangle. Divide butter into three portions. Dot one portion over the top two thirds of the dough. Fold the bottom one third up and the top one third down, sealing the edges with a rolling pin. Turn the dough so that the folded edge is on the side. Roll out to an oblong, dot the second portion of butter and continue as before. Repeat with the third portion. Cover and allow the dough to rest in the refrigerator for 30 mins.
- 2 Repeat the rollings three more times, cover and chill for 30 mins. Roll out pastry and divide into four squares. Cut each square into two triangles. Loosely roll up each triangle towards the point, finishing with tip underneath. Curve into a crescent shape.
- 3 Leave to prove until doubled in size. Brush with beaten egg and bake at 220°C/425°F/Gas Mark 7 for 15 mins or until crisp and well browned.

### Italian Focaccia Bread

(Use PIZZA DOUGH Mode)

1/2 tsp	yeast
300 g (11 oz)	Strong White Flour
1 tsp	salt
1 tbsp	olive oil
200 ml	water

#### With Red Onion, Olive and Sage Topping

24 tsp	fresh sage leaves, stalks removed
100 g (4 oz)	pitted black olives, halved
2	small red onions, finely sliced
1 tbsp (15 ml)	olive oil

- 1 Tear 12 sage leaves into small pieces and knead into the dough with 75g (3 oz) of the olives.
- 2 Pat dough to 30cm x 25cm (12"x 10") rectangle, rounded at the ends.
- 3 Sprinkle on remaining whole sage leaves, remaining olives and onion. Drizzle oil over the top.
- 4 Cover with a damp tea towel and leave to prove in a warm place for 30 mins.
- 5 Drizzle with olive oil and bake at 190°C/375°F/Gas Mark 5 for 20–30 mins or until golden at the edges and well cooked in the centre.

#### With Blue Cheese, Garlic and Thyme Topping

small bunch	thyme sprigs, stripped
175 g (6 oz)	Gorgonzola, cubed
4	large cloves garlic, cut into thin matchsticks
1 tbsp (15 ml)	olive oil

- 1 Pat dough to 30cm x 25cm (12"x 10") rectangle, rounded at the ends.
- 2 Cover with thyme and a grinding of black pepper. Sprinkle over cheese and garlic.
- 3 Follow instructions "4" and "5" of above.

## Cakes & Teabreads

### Use **BAKE ONLY** mode for these recipes

This mode can be used for baking a selection of cakes and teabreads. It is not suitable for all types of cake, such as Victoria sandwich, or those which require to go into a hot oven.

The cake is made according to the recipe in a separate mixing bowl and then baked inside the bread pan. Make sure that the kneading blade is removed from the pan and the bottom of the bread pan is lined with greaseproof or baking paper, before the cake mixture is added.

The maximum baking time is 1 hour and 10 minutes.

#### Gingerbread

100 g (4 oz)	demerara sugar
75 g (3 oz)	butter
75 g (3 oz)	black treacle
75 g (3 oz)	golden syrup
225 g (8 oz)	plain flour
8 ml (1½ tsp)	ground ginger
8 ml (1½ tsp)	baking powder
3 ml (½ tsp)	bicarbonate of soda
3 ml (½ tsp)	salt
150 ml (¼ pint)	milk
1 medium sized	egg, beaten

- 1 Warm sugar, butter, treacle and syrup together until just melted. This can be done on the hob or in the microwave oven. (High power for 1 minute.)
- 2 Stir in all of the sieved dry ingredients.
- 3 Mix in the milk and the beaten egg.
- 4 Beat thoroughly with a wooden spoon.
- 5 Remove kneading blade from the bread pan and line the bottom with greaseproof or baking paper.
- 6 Place the mixture into the bread pan.
- 7 Select bake mode and enter 45 minutes on the timer.
- 8 Test with a skewer to see if the centre is cooked. If it is not select the bake mode again and enter a further 5 minutes on the timer.
- 9 Take the bread pan out of the bread maker using oven gloves. Leave to stand for 5 minutes before removing from the bread pan and allowing to cool.

#### Fruit Loaf

75 g (3 oz)	golden syrup
75 g (3 oz)	malt extract
200 ml (6 fl oz)	milk
350 g (12 oz)	self raising flour
pinch	salt
75 g (3 oz)	dark brown sugar
250 g (9 oz)	mixed dried fruit

- 1 Warm syrup, malt extract and milk together until just melted. This can be done on the hob or in the microwave oven. (High power for 1 minute).
- 2 Stir in all the other ingredients, and mix well.
- 3 Remove the kneading blade from the bread pan and line the bottom of the pan with greaseproof or baking paper.
- 4 Place the mixture into the bread pan.
- 5 Select the bake mode and enter 50 minutes on the timer.
- 6 Test with a skewer to see if the centre is cooked. If it is not select the bake mode again and enter a further 5 minutes on the timer.
- 7 Take the bread pan out of the bread maker using oven gloves and leave to stand for 5 minutes before removing from the bread pan and allowing to cool.

## Cakes & Teabreads

### Marmalade Cake

200 g (7 oz)	plain flour
5 ml (1 tsp)	ground ginger
5 ml (1 tsp)	baking powder
50 g (2 oz)	butter
50 g (2 oz)	soft brown sugar
60 ml (4 tbsp)	orange marmalade
1 medium sized	egg, beaten
45 ml (3 tbsp)	milk

#### Topping:

25 g (1 oz)	mixed peel
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### Banana Tea Loaf

225 g (8 oz)	self raising flour
1.5 ml (1/4 tsp)	bicarbonate of soda
3 ml (1/2 tsp)	salt
75 g (3 oz)	butter
150 g (5 oz)	castor sugar
450 g (1 lb)	bananas, mashed
1 medium sized	egg, beaten

#### Optional glaze:

apricot jam
walnut / banana chips

- 1 Sieve flour, ginger, baking powder together.
- 2 Rub in the butter.
- 3 Stir in the sugar, marmalade, beaten egg and milk.
- 4 Mix ingredients together well.
- 5 Remove kneading blade from the bread pan and line the bottom with greaseproof or baking paper.
- 6 Place the mixture into the bread pan.
- 7 Sprinkle the mixed peel on the top.
- 8 Select the bake mode and enter 45 minutes on the timer.
- 9 Test with a skewer to see if the centre is cooked. If it is not select the bake mode again and enter a further 5 minutes on the timer.
- 10 Take the bread pan out of the bread maker using oven gloves and leave to stand for 5 minutes, before removing from the bread pan and allowing to cool.

- 1 Sieve flour, salt, bicarbonate of soda together into a bowl.
- 2 Rub the butter into the flour until it resembles fine breadcrumbs.
- 3 Stir in the sugar, bananas and the beaten egg, mix well.
- 4 Remove the kneading blade from the bread pan and line the bottom of the pan with greaseproof or baking paper.
- 5 Place the mixture into the bread pan.
- 6 Select the bake mode and enter 50 minutes on the timer.
- 7 Test with a skewer to see if the centre is cooked. If it is not select the bake mode again and enter a further 5 minutes on the timer.
- 8 Take the bread pan out of the bread maker using oven gloves and leave to stand for 5 minutes, before removing from the bread pan and allowing to cool.  
Glaze, soften the jam, spread over the top of the warm teabread, and sprinkle with walnut or banana chips.

## Cakes & Teabreads

### Parkin

150 ml (1/4 pint)	milk
100 g (4 oz)	black treacle
100 g (4 oz)	golden syrup
50 g (2 oz)	butter
225 g (8 oz)	self raising flour
pinch	salt
3 ml (1/2 tsp)	ground ginger
100 g (4 oz)	oatmeal
1 medium sized	egg, beaten

- 1 Warm milk, treacle, syrup and butter together until just melted. This can be done on the hob or in the microwave oven. (High power for 1 minute).
- 2 Sieve the flour, salt & ginger together into a bowl add the oatmeal, and make a well in the centre.
- 3 Pour in the melted ingredients and the beaten egg, mix well.
- 4 Remove kneading blade from the bread pan and line the bottom of the bread pan with greaseproof or baking paper.
- 5 Place the mixture into the bread pan.
- 6 Select the bake mode and enter 50 minutes on the timer.
- 7 After baking test with a skewer to see if the centre is cooked. If it is not, select the bake mode again and enter a further 5 minutes.
- 8 Take the bread pan out of the bread maker using oven gloves and leave to stand for 5 minutes, before removing the cake from the bread pan and allowing to cool.

### Wholemeal Fruit & Coconut Loaf

100 g (4 oz)	butter
150 g (5 oz)	brown sugar
2 medium sized	eggs
250 g (9 oz)	self raising wholemeal flour
3 ml (1/2 tsp)	bicarbonate of soda
5 ml (1 tsp)	mixed spice
40 g (1 1/2 oz)	desiccated coconut
75 g (3 oz)	dates, chopped
75 g (3 oz)	apricots, no soak, chopped
150 ml (1/4 pint)	water

- 1 Cream together the butter and the sugar.
- 2 Beat in the eggs and then fold in the sieved flour, spices and bicarbonate of soda.
- 3 Stir in the coconut, chopped dates and apricots.
- 4 Gradually mix in the water, until a soft dropping consistency is achieved.
- 5 Remove the kneading blade from the bread pan and line the bottom of the bread pan with greaseproof or baking paper.
- 6 Place the mixture into the bread pan.
- 7 Select the bake mode and enter 50 minutes on the timer.
- 8 After baking test with a skewer to see if the centre is cooked. If it is not select the bake mode again and enter a further 5 minutes on the timer.
- 9 Take the bread pan out of the bread maker using oven gloves and leave to stand for 5 minutes, before removing from the pan and allowing to cool.

NOTE: This recipe is very versatile as the fruit chosen, can easily be substituted with other varieties, as long as they do not require pre soaking. Pineapple or mango are delicious.

## Cakes & Teabreads

### Marbled Chocolate & Orange Cake

225 g (8 oz)	butter
225 g (8 oz)	castor sugar
4 medium sized	eggs
225 g (8 oz)	self raising flour
1	orange, rind of which is finely grated
15 ml (1 tbsp)	orange juice
75 g (3 oz)	plain chocolate
15 ml (1 tbsp)	cocoa powder

- 1 Cream together the butter and the sugar.
- 2 Beat in the eggs gradually.
- 3 Fold in the flour, then divide the mixture into two bowls.
- 4 Add the orange juice and rind to one bowl and mix in.
- 5 Melt the chocolate and add to the other bowl with the cocoa powder, mix well.
- 6 Remove the kneading blade from the bread pan and line the bottom of the bread pan with greaseproof or baking paper.
- 7 Place alternate spoonfuls of the orange cake mix and then the chocolate mixture into the bread pan. Then using a spoon lightly swirl the two colours together so that they combine but are not mixed.
- 8 Select the bake mode and enter 1 hour and 5 minutes on the timer.
- 9 After baking test with a skewer to see if the centre is cooked. If it is not, select the bake mode again and enter a further 5 minutes on the timer.
- 10 Take the bread pan out of the bread maker using oven gloves and leave to stand for 5 minutes, before removing from the bread pan and allowing to cool.

### Honey, Date & Nut Cake

150 g (5 oz)	honey
150 ml (1/4 pint)	milk
15 ml (1 tbsp)	golden syrup
30 g (1 oz)	butter
160 g (5 1/2 oz)	chopped dates
50 g (2 oz)	chopped walnuts
50 g (2 oz)	chopped almonds
350 g (12 oz)	self raising flour
5 ml (1 tsp)	ground ginger
3 ml (1/2 tsp)	mixed spice

- 1 Warm honey, milk, golden syrup, and butter together until just melted. This can be done on the hob or in the microwave oven. (High power for 1 minute).
- 2 Stir in all the other ingredients, mix well.
- 3 Remove the kneading blade from the bread pan and line the bottom of the bread pan with greaseproof or baking paper.
- 4 Place the mixture into the bread pan.
- 5 Select the bake mode and enter 50 minutes on the timer.
- 6 After baking test with a skewer to see if the centre is cooked. If it is not, select the bake mode again and enter a further 5 minutes on the timer.
- 7 Take the bread pan out of the bread maker using oven gloves and leave to stand for 5 minutes, before removing from the bread pan and allowing to cool.

NOTE: This cake has a craggy top, it should not come out smooth.



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