



# Automatic Breadmaker

## INSTRUCTIONS & COOKING GUIDE

PLEASE READ THESE INSTRUCTIONS THOROUGHLY AND CAREFULLY BEFORE OPERATING THIS BREADMAKER

The average working life of this product is approximately 7 years from delivery date.

**MODEL : HB-2051BCJ**



# TABLE OF CONTENTS

---

<b>IMPORTANT SAFEGUARDS</b> .....	3
<b>BEFORE YOUR FIRST USE</b> .....	4
<b>SPECIFICATIONS</b> .....	4
<b>BREAD MACHINE INTRODUCTION</b> .....	5
• Parts .....	5
• Control Panel .....	6
• Program Specifications .....	7
<b>CLEANING INSTRUCTIONS</b> .....	8
<b>INGREDIENTS</b> .....	9
<b>OPERATION</b> .....	10
• Programming Bread .....	10
• Programming Dough .....	11
• Programming Cake .....	11
• Programming JAM .....	12
• Programming BUTTER .....	12
• Programming The Delay Timer (Bread or Dough) .....	13
• Baking Control (Bread) .....	13
<b>BEFORE CALLING FOR SERVICE</b> .....	14
• Questions and Answers .....	14
• Check List .....	15
<b>COOKING GUIDE</b> .....	17

# IMPORTANT SAFEGUARDS

---

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and injury to persons, including the following:

1. **Read all instructions before using this appliance.**
2. **If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard.**
3. To protect against electric shock do not immerse cord, plug, or appliance in water or other liquid (see instructions for cleaning).
4. Do not touch hot surfaces. Always use oven mitts when handling the hot bread pan or bread.
5. Close supervision is necessary when this appliance is used near children.
6. This appliance is not for use by children. Keep out of reach of children.
7. Unplug from outlet when not in use and before cleaning. Allow to cool before attaching or removing parts.
8. Avoid touching moving parts. Do not remove the bread pan or insert hand into the bread pan during operation. Stop pad must be pressed if bread pan is to be removed before completion.
9. Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions, or has been dropped or damaged in any manner. **Return appliance to the nearest authorized service facility for examination, repair, electrical or mechanical adjustment.**
10. Do not use outdoors or while standing in damp area.
11. Do not let cord hang over edge of table or counter or touch hot surfaces.
12. Do not place on or near hot gas or electric burner or in a heated oven.
13. To unplug with unit switched off, grip the plug and pull out from the wall outlet. Never pull on the cord.
14. Do not use appliance for other than intended use.
15. **This product is intended for household use only.**
16. Do not clean with metal scouring pads. Pieces can break off metal pad and may touch electrical parts, creating a risk of electrical shock.
17. Bread machine must be placed at least 10cm from walls and edge of the counter.
18. Do not cover bread machine with anything which would prevent the steam escaping. This may cause warpage, discoloration, malfunction or even fire.
19. This product may be dangerous to the environment, and the health, life and the property of the consumer during, and on expiration of its working life.

## SAVE THESE INSTRUCTIONS

THIS PRODUCT FOR HOUSEHOLD USE ONLY.

**CAUTION :** A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 250 V, and at least 13 A., 3250 W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

**ELECTRIC POWER :** If the electric circuit is overloaded with other appliances, your bread machine may not operate properly. The bread machine should be operated on a separate electrical circuit from other operating appliances.

# BEFORE YOUR FIRST USE

---

Carefully unpack the bread machine and remove all packaging materials. To remove any dust that may have accumulated during packaging, Wipe the bread pan and kneading blade. Do not immerse. (See cleaning instruction on page 7.) Wipe the outside of the bread machine with a damp cloth. Do not use harsh or abrasive cleaners on any part of the bread machine.

Place the bread machine on a dry, stable surface away from burners and away from areas where cooking grease or water may splatter onto it.

Plug the bread machine into a 230V~50Hz outlet

## IMPORTANT SAFETY TIPS

- Unplug unit and allow to cool. Remove any flour, bread crumbs or other materials from the inside of the inner case using a damp sponge, cloth or a small, portable vacuum cleaner.
- The bread machine will bake up to a 700g loaf of bread. Do not put a larger quantity of ingredients into the bread pan than recommended. If you do so, the bread may not mix or bake correctly and the bread machine may be damaged. the maximum amount of flour to be used is as follows:

BAKE settings – approximately 3 cups

Prepackaged bread mixes – approximately 3 cups

DOUGH setting – approximately 3 ¼ cups

- Handle the bread pan with care. Remove the bread pan by pulling straight up on the handle. Do not turn or shake the bread pan while taking it out. If the bread pan is damaged or bent, the temperature sensor will not work properly. Handle hot bread pan using pot holders or oven mitts.

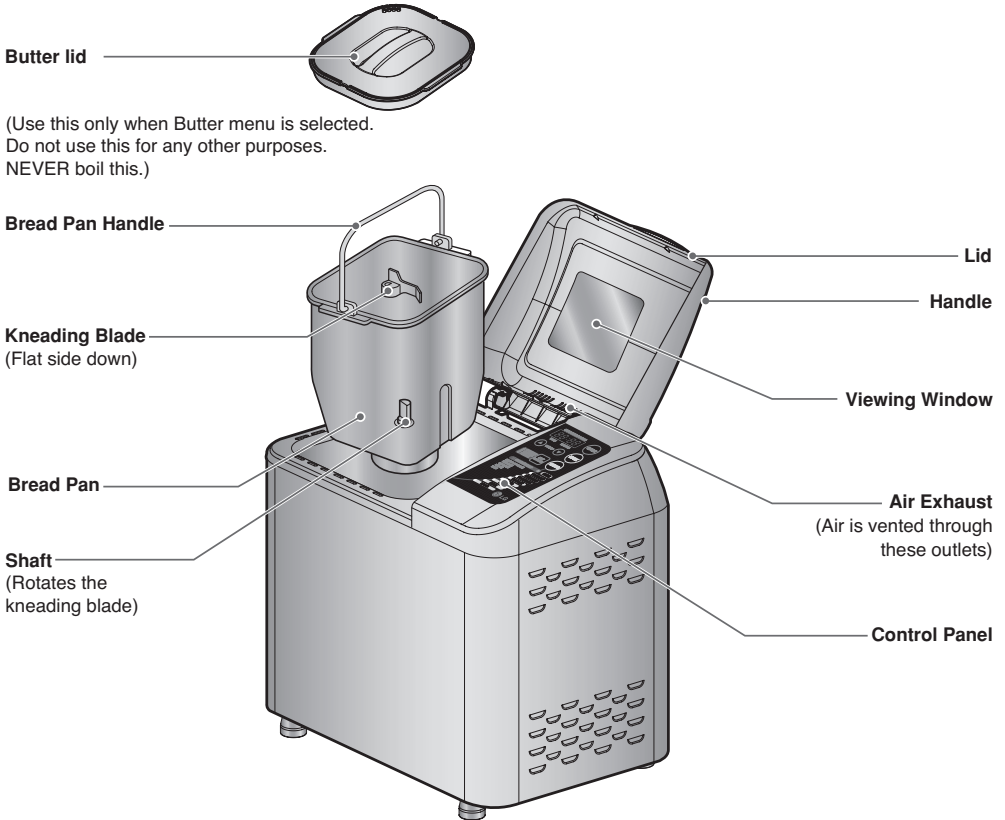
## SPECIFICATIONS

---

Power supply		AC 230V / 50Hz
Power Consumption	Heater	560 W
	Kneading Motor	100 W
Dimension (W × D × H)		347 × 231 × 331 mm
Weight		Approx. 7.3kg
Timer		13 hours digital timer
Cord		APPROX. 3' 3.4"(1.0M)
Thermal Fuse	Main Heater Protector	291°F / 144°C
	Kneading Motor Protector	275°F / 135°C

# BREAD MACHINE INTRODUCTION

## ■ Parts



# BREAD MACHINE INTRODUCTION

## ■ Control Panel

### REMAINING TIME INDICATOR

This displays the remaining time for the program to be completed.

### BREAD PROGRAM INDICATOR

When PROGRAM SELECT pad is pressed, BREAD PROGRAM INDICATOR will display 1,2, ..7 or 8 to indicate the selected program. After START pad is pressed, the indicator will disappear.

### TIMER

Press timer pad to set the time delay. The time will advance in 10 minutes interval from 4:10 to 13:00. This timer can not be used for Cake/JAM program.

### BREAD PROGRAM LED INDICATOR

This LED displays the selected BREAD PROGRAM.

- 1.RUSSIAN COOK
- 2.BASIC BREAD
- 3.SPECIALTY BREAD
- 4.FRENCH BREAD
- 5.RAPID BREAD
- 6.DOUGH
- 7.CAKE
- 8.JAM
- 9.BUTTER

### BAKING CONTROL INDICATOR

When BAKING CONTROL pad is pressed, BAKING CONTROL INDICATOR will display A,B, or C to indicate the selected baking control. After START pad is pressed, the indicator will disappear.

### CANCEL or STOP

Press this pad to cancel a program. If you make a mistake when setting the delay timer, program, or baking control, press CANCEL pad and re-enter the correct program.

### BREAD PROGRAM SELECTOR

Press this pad to select BREAD PROGRAM.

### BAKING CONTROL

Press this pad to select dark, medium or light crust.

### START

After setting the desired program, the baking control and timer (if needed), press this pad to start the program or timer count down.



**NOTE :** If you want to cancel the selected program, press the CANCEL pad for more than 1 second at any time during the cycle.

## ■ Program Specifications.

Program Process	Russian Cook	Basic	Specialty	French	Rapid	Dough	Cake	Jam	Butter
1 Timer Set	4:10-13:00	4:10-13:00	4:10-13:00	4:10-13:00	4:10-13:00	4:10-13:00	-	-	-
2 Timer Set	-	-	-	20min	-	-	-	10 min	-
3 Timer Set	7 min	7 min	7 min	13 min	7 min	6 min	-	-	-
4 Timer Set	5 min	5 min	5 min	50 min	5 min	5 min	-	-	-
5 Timer Set	12 min	12 min	12 min	12 min	7 min	12 min	-	-	-
6 Timer Set	40 min	40 min	40 min	20 min	13 min	40 min	-	-	-
7 Timer Set	4 sec	4 sec	4 sec	4 sec	4 sec	4 sec	-	-	1:00
8 Timer Set	26 min	26 min	26 min	15 min	-	-	-	-	-
9 Timer Set	4 sec	4 sec	4 sec	4 sec	-	-	-	-	-
10 Timer Set	60 min	60 min	60 min	40 min	52 min	-	-	-	-
11 Timer Set	50 min	50 min	50 min	50 min	35 min	-	60 min	60 min	-
12 Timer Set	20 min	20 min	20 min	20 min	-	-	10 min	10 min	-
13 Timer Set	3 hours	3 hours	3 hours	3 hours	3 hours	-	3 hours	-	-
14 Timer Set	End	End	End	End	End	End	End	End	End
TOTAL	3:40	3:40	3:40	4:00	1:59	1:03	1:10	1:20	1:00

- The Russian Cook and the Specialty Program contains an audible signal (8 beeps) which sounds 9 minutes before the end of second kneading. The display will show 3:25.

The French Bread Program contains an audible signal (8 beeps) which sounds 9 minutes before the end of the second kneading. The display will show 2:34.

The Rapid Program contains an audible signal (8 beeps) which sounds 5 minutes before the end of second kneading. The display will show 1:45.

This signal tells you to add the additional ingredients (i.e. raisin, nuts, or vegetables, etc.) required in the specialty bread recipes.

- The beeper sounds 4 times at the end of Baking process.

- The beeper sounds 8 times at the end of cooling process to indicate the bread is done.

- The beeper sounds 8 times at the end of Hold warm process.

- Jam cycle takes 1 hour and 20 minutes to complete. After preheating for 10 minutes, the fruits for Jam is heated with kneading for an hour. And then, the Jam will keep cool for 10 minutes with kneading.

# CLEANING INSTRUCTIONS

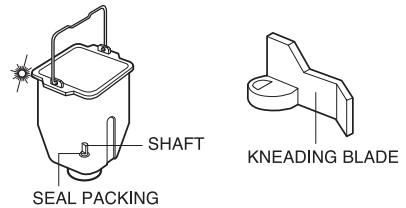
## CLEANING (Always unplug unit)

ANY SERVICING REQUIRING DISASSEMBLY, OTHER THAN THE CLEANING DESCRIBED BELOW, SHOULD BE PERFORMED BY AN AUTHORIZED SERVICE REPRESENTATIVE.

- Avoid using any cleaning agent other than dish detergent.
- Do not use steel wool or other abrasive materials.
- Do not wash any of the removable parts in the dishwasher.
- Do not immerse the bread pan in water. Wipe clean with a damp cloth, then dry thoroughly.

**Otherwise, the kneading process will not operate or noise will be occur during kneading.**

- Wipe the shaft with a soft cloth or sponge to prevent damage to the seal packing.
- Allow to dry before storing the pan inside the bread machine.
- It is not necessary to remove the kneading blade for cleaning. But if you wish to, it can be removed after each use.
- Wipe the exterior with a damp dishcloth after each use. Do not immerse in or splash with water.
- After using, cool and wipe out the oven interior with a damp dishcloth or plastic scouring pad.
- To remove the kneading blade, fill the pan with hot soapy water and allow it to soak for 20 minutes. Wash it with a soft brush or cloth and dry thoroughly.
- Do not use metal utensils inside the machine. They will damage the non-stick coating. If the bread sticks to the lid, use a plastic pancake turner to clean.



**NOTE :** The non-stick coating may change color over time. This is caused by moisture and steam and in no way affects performance.

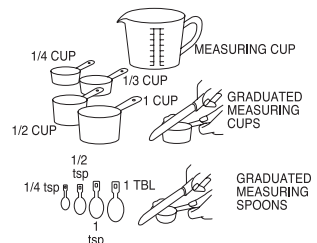
## STORING

- Be sure bread machine is completely cooled before storing.
- All removable parts should be thoroughly cleaned and dried.
- Store bread machine with lid closed.

# INGREDIENTS

**Measure accurately for successful bread machine bread loaves. Mismeasuring, even slightly, can make a big difference in your results. Measure each ingredient precisely before placing it into the bread pan.**

- To measure liquids, use a clear glass or plastic liquid measuring cup. Read the measurement at eye level.
- To measure flour, spoon into a standard dry ingredient measuring cup and level with a straight edge. Do not sift flour or pack in measuring cup.
- Use standard measuring spoons and level with a straight edge.





---

■ **Yeast : Active Dry Yeast or Bread Machine Yeast** can be used in the LG Automatic Breadmaker.

In Recipes of this Manual, Yeast means Instant **Dry Yeast**.

This can be purchased in small packets, jars, cans, or in bulk at health food store. Cake yeast cannot be used. because yeast can grind against itself and become very fine, it is packaged by weight and not by volume. (¼ oz.) package of yeast contains approximately 2 ¼ level teaspoons of yeast. The activity of yeast will deteriorate when it is exposed to oxygen, moisture, or warmth. Therefore, yeast needs to be stored airtight, refrigerated or frozen. Yeast is granular and comes to room temperature very quickly. Be sure to check the expiration date on the yeast since aged yeast usually performs poorly. Measure yeast accurately for best results and follow the quantities given in each individual recipe.

### ■ **Flour: Bread Flour is Essential**

All types of flour are affected by many factors, such as milling grades, moisture content, length of storage, and manufacturing processes. adjustments to the recipes may need to be made to compensate for climatic changes in different regions to ensure an excellent loaf.

Bread flour is a definite necessity. Milled from hard wheat, it has a higher protein content that makes it more durable than all-purpose flour. The protein, when mixed with liquid, becomes gluten. When kneaded, gluten becomes elastic and gives the breads better structured contrast, all-purpose flour, milled from a combination of soft and hard wheat, becomes elastic too easily for use in a bread machine and quickly loses its ability to stretch well. As a result, bread made from all-purpose flour will be small and dense. Several well known mills now market bread flour. It is labeled bread flour on the package and is available at grocery stores.

■ **Sweeteners** provide food for the yeast to work. Sweeteners, including sugar, honey and molasses, also add flavor and help the crust to brown. Sweeteners vary in flavor intensity and dissolving rate and may cause the dough to mix differently when substituted. Artificial sweeteners are not recommended for yeast baking because they do not feed the yeast like regular sweeteners do.

■ **Salt** helps control yeast growth to prevent overriding, which causes the bread to collapse. Salt also adds flavor to breads.

■ **Fat** such as shortening, margarine, butter or oil, adds tenderness and flavor to breads.

### ■ **Liquids: Activate The Yeast And Bind The Dough**

"Liquid" means all the wet ingredients used in the recipe. When yeast is used in a bread machine, the liquid temperature must be 80°F/27°C. With this temperature, the yeast activates gradually to accommodate the program of the machine. When higher temperatures are used, not only does the yeast activate too quickly, but also the entire dough becomes too warm. The bread does not rise well if the temperature is too low.

When the machine is set on the delay timer, reduce the amount of liquid in most recipes by 1-2 teaspoons depending on the recipe and size of loaf.

Eggs are also considered part of the total liquid amount. Eggs need to be at room temperature. If taken directly from the refrigerator, place in a bowl of warm water to take off the chill before using.

**DO NOT USE EGGS OR ANY PERISHABLE FOODS WITH THE DELAYED SETTING.**

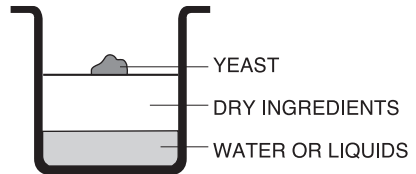
# OPERATION

## ■ Programming Russian Cook Basic, Specialty, French, and Rapid Bread

1. Open the lid and remove the bread pan. Pull straight up, using the handle.
2. Mount the kneading blade on the shaft.

**NOTE:** Polyoxymethylene copolymer identified in “Kneading-Blade” section may be safely used as an article or component of articles intended for food-contact use in accordance with the “FDA” prescribed conditions.

**CAUTION:** If you use breadmaker without material, “Kneading-Blade” could be melt. Please, operate breadmaker with ingredients.



3. Place all ingredients in the bread pan. Make sure not to omit any ingredients.

**NOTE:** Particularly when using the timer, add the yeast on top of the flour and away from the liquid. This is critical for good results.

4. Place the bread pan in the bread maker.
5. Close the lid slowly and tightly using the handle. Plug in the breadmaker.
6. Select the desired Program (Press the Menu pad to select BREAD PROGRAM) and Baking Control(light, medium, or dark crust). The program and baking control indicator should light up in the display window.
7. Press the “ START” pad.

Notice that the time left for the bread to be finished is displayed 3:40 and counts down(1:59 for Rapid Bread). For the French cycle, the time displayed will be 4:00 and the first 20 minutes will be pre-heat time to warm the ingredients and allow the flour time to absorb water.

**NOTE:** For the Russian Cook and the Specialty program, about 15 minutes from the start(and 9 minutes before the second kneading is finished), 8 beeps indicate the time to add any additional ingredients, such as raisins, nuts, cheese, etc. The indicator panel will show 3:25.

For the French program, about 1 hour and 26 minutes from the start(and 9 minutes before the second kneading is finished), 8 beeps indicate the time to add any additional ingredients such as raisins, nuts, etc. The indicator panel will show 2:34.

For the Rapid program, about 14 minutes from the start(and 5 minutes before the second kneading is finished), 8 beeps indicate the time to add any additional ingredients such as raisins, nuts, etc. The indicator panel will show 1:45. Open the lid and add ingredients quickly and evenly over the dough. Opening the lid at this time will not stop the kneading, so be careful. Close the lid. The unit will continue through the remaining stages automatically.

**CAUTION:** Do not touch the breadmaker, because it is very hot during baking. Do not open the lid during the rise or bake cycles.

Heat will escape and final result may be affected.

8. The beeper will sound 8 times indicating the bread is done and cooled. After bread is done if you do not take the bread out of the breadmaker immediately, the bread is kept warm for 3 hours, [:H]is displayed. After 3 hours, [END]is displayed.

The Rapid and Dough programs do not have the cool feature. The Dough and Jam program does not have the hold-warm feature.

**NOTE:** The beeper sounds 4 times when baking is complete. Cooling then begins. If you want to serve bread that has just been baked, press the Cancel pad and remove the bread pan. (Be sure to use oven mitts, because the pan is very hot.) Dissipate heat by placing a towel or other cloth under the bread before cutting. Turn the loaf on its side and cut with a serrated knife.

9. Press the Cancel pad and remove the bread pan using oven mitts.

10. Turn the Bread Pan several times to release the bread.

Place the bread on a wire rack to cool and allow the steam to escape. Be sure to remove the kneading blade from the bread.

**CAUTION:** The bread pan, kneading blade, and bread will be very hot.

Always unplug the breadmaker after each use.

## ■ Programming Dough

	<ol style="list-style-type: none"> <li>1. First choose a recipe from the Recipe Section and add all ingredients in the pan. Place pan into machine close the lid.</li> </ol>
	<ol style="list-style-type: none"> <li>2. Select the Dough menu</li> </ol>
	<ol style="list-style-type: none"> <li>3. Press Start pad. The REMAINING TIME displays 1:03 and the breadmaker will start to knead.</li> </ol>
	<ol style="list-style-type: none"> <li>4. After an hour and 3 minutes, the beeper will sound indicating it is time to remove the dough.</li> </ol>
	<ol style="list-style-type: none"> <li>5. Follow your recipe direction for completing the dough.</li> </ol>


## ■ Programming Cake

The Delay Timer cannot be used for the cake program.

	<ol style="list-style-type: none"> <li>1. This machine makes delicious CAKES.</li> </ol>
	<ol style="list-style-type: none"> <li>2. Prepare the cake mix according to the directions on the box if using a commercial cake mix. Otherwise, follow the recipe in this manual. If you use a cake mix, we recommend a 6-ounce package. You should put only half of the butter in the bread pan. If you put too much butter in the bread pan, the cake will be raw on the inside.</li> </ol>
	<ol style="list-style-type: none"> <li>3. Select the Cake menu then press Start. The cake will be done in 1 hour and 10 minutes.</li> </ol>
	<ol style="list-style-type: none"> <li>4. Frost if desired, or enjoy as is.</li> </ol>
	<ol style="list-style-type: none"> <li>5. Remember, the cake will be smaller than a loaf of bread because cake does not contain yeast to make it rise.</li> </ol>

## ■ Programming Jam


The Delay Timer cannot be used for the jam program.

 <p>ТЕСТО КЕКС ДЖЕМ ● МАСЛО</p> <p>МЕНЮ</p> <p>8:-</p> <p>ПУСК</p> <p>ОСТАВШЕЕСЯ ВРЕМЯ</p> <p>1:20</p> <p>ЧАСЫ МИНУТЫ</p>	<ol style="list-style-type: none"><li>1. This machine makes delicious JAM.</li><li>2. Jam requires only 3 ingredients : berries, sugar and lemon juice. You may use strawberries, blueberries or other thin skinned berries. Sugar and lemon juice help to firm, flavor and preserve the color of the berries. Jam is heated and stirred during the program to produce a topping for your breads, waffles and ice cream.</li><li>3. Select the Jam menu, then press Start. The jam will be done in 1 hour and 20 minutes.</li></ol>
--	---

### NOTE

- Do not exceed the quantities shown on the COOKING GUIDE.
- Clean the bread pan surface immediately after making jam.
- Failure may cause damage to the non-stick coating by remaining jam.
- After cooling the cooked jam, place in jar or dish and store in refrigerator.
- The quality of homemade jam will vary slightly, depending on the room temperature, size of main ingredients and the degree of freshness.
- To change the texture of the jam, add pectin ( $\frac{1}{2}$  ~  $1 \frac{1}{2}$  teaspoons.)





## ■ Programming Butter

 <p>ТЕСТО КЕКС ДЖЕМ ● МАСЛО</p> <p>МЕНЮ</p> <p>9:-</p> <p>ПУСК</p> <p>ОСТАВШЕЕСЯ ВРЕМЯ</p> <p>1:00</p> <p>ЧАСЫ МИНУТЫ</p>	<ol style="list-style-type: none"><li>1. Remove Oven and insert Kneading Blade into the bottom of Oven.</li><li>2. Place prepared ingredients in Oven and close the Butter lid.</li><li>3. Add Oven to the product and close the lid.</li><li>4. Insert Power plug in a wall inlet.</li><li>5. Press the Menu button and select the Butter menu.</li><li>6. Press the Start button. Display panel will show remaining 1 hour until completion.</li><li>7. Buzzer will go off when the process is completed. Press the Stop button, remove Oven and serve yourself.</li></ol>
---	--

## ■ Programming The Delay Timer (Bread or Dough)



Set the program and crust colour. Before pressing Start, set the timer for however long you want to wait before the bread is done. (4:10 to 13 hours.)

**EXAMPLE :** It is 9:00 p.m. now. The bread is to be ready at 6:30 a.m. the next morning. Set the timer for 9:30, because there are 9 hours and 30 minutes between 9:00 p.m. and 6:30 a.m.

	<p>1. When pressed, the time will advance in 10 minute increments.</p>	<p><b>NOTE :</b> The bread machine will start when the timer reaches the time of the program selected.</p>
	<p>2. When constant pressure is applied to the pad, the time will advance quickly.</p>	
	<p>3. Press the Start pad. The timer is set, and the colon blinks. After one minute, 9:29 is displayed, and the timer continues to count down in 1 minute increments.</p>	 <p>Colon will blink</p>

## ■ Baking Control (Bread)

The Baking Control function is used to select the color of the crust. It can be baked medium, light or dark. It is not necessary to press the control when medium is desired.

	<p>The Baking Control function will advance as the pad is pressed.</p> 
---	--

## POWER OUTAGE

If your bread machine loses power before the second rise, you can try starting the machine at the beginning of the cycle again. This may not always produce an acceptable loaf. If you are not sure when the outage occurred, **remove the dough ball from the bread pan** and place in an oven-safe baking container. Allow to double in size and place in a preheated 350° oven for 30-45 minutes or until done. The bread should sound hollow when tapped on the top of the loaf after done.

If the bread has already begun to bake when the outage occurs, you must begin with new ingredients.

# BEFORE CALLING FOR SERVICE

## ■ Questions and Answers

Questions	Answers
<b>1</b> Why does the height and shape of bread differ in each loaf?	The height and shape of bread may differ depending on the ingredients, room temperature and length of the timer cycle. Also accurate measurement of ingredients is essential to make delicious bread.
<b>2</b> The bread has an unusual aroma. Why?	Stale ingredients may have been used or too much yeast may have been used. Always use fresh ingredients. Accurate measurements are essential to make delicious bread.
<b>3</b> The kneading blade comes out with the bread.	This can happen as the kneading blade is detachable. Use a non-metal utensil to remove it. Caution : The kneading blade will be hot.
<b>4</b> The bread has a floured corner.	Sometimes flour in the corner of the bread pan may not have been completely kneaded into the dough. Scrape it off with a knife.
<b>5</b> Why can the timer not be set for more than 13 hours?	Longer delay times could alter the baking results.
<b>6</b> Can ingredients be halved or doubled?	No. If there is too little in the bread pan, the kneading blade cannot knead well enough. If there is too much, bread swells out of the bread pan.
<b>7</b> Can fresh milk be used in place of dry milk?	Yes. Be sure to deduct the same measurement of water to equal liquid substitution. Fresh milk is not recommended when using the timer, because it may spoil while sitting in the bread pan.
<b>8</b> The bread does not rise well	In case temperature of the liquid used is too low, the bread may not rise well as the yeast does not leaven properly

## ■ Check List

BAKING RESULTS:		Breadmaker does not operate	Smoke emitted from steam vent. Burning smell	Sides of bread collapse and bottom is damp	Bread rises too much	Collapsed after over-rising	Bread doesn't rise enough	Unleavened or not leavened enough				Underbaked	Slices unevenly and is sticky
								Top of bread floured	Underbrowned	Browned and floured sides, and raw	Sides and bottom floured		
<b>OPERATIONAL ERRORS</b>	Unplugged	<input type="radio"/>											
	Oven area is too hot (display HI).	<input type="radio"/>											
	Ingredients spilled on heating element		<input type="radio"/>										
	CANCEL pad was pressed after starting							<input type="radio"/>				<input type="radio"/>	
	Top lid was open during operation											<input type="radio"/>	
	Program selection was wrong (Dough mode was chosen)											<input type="radio"/>	
	Bread left in bread pan too long after baking												
	Bread sliced just after baking (Steam was not allowed to escape)			<input type="radio"/>									<input type="radio"/>
	Water added after kneading flour									<input type="radio"/>			
	Kneading blade not installed properly in pan							<input type="radio"/>					
<b>INGREDIENT PROBLEMS</b>	Water	Not enough								<input type="radio"/>			
		Too much			<input type="radio"/>								
		Too cold					<input type="radio"/>						
	Yeast	Not enough							<input type="radio"/>				
		Too much			<input type="radio"/>	<input type="radio"/>							
		No yeast							<input type="radio"/>				
	Flour	Not enough						<input type="radio"/>					
		Too much				<input type="radio"/>	<input type="radio"/>			<input type="radio"/>			
	No sugar or molasses							<input type="radio"/>					
	Ingredients used other than prescribed					<input type="radio"/>		<input type="radio"/>					
	Flour	Old flour used						<input type="radio"/>					
		Wrong type of flour used			<input type="radio"/>			<input type="radio"/>					
	Yeast	Yeast touched water before kneading						<input type="radio"/>					
Old yeast used							<input type="radio"/>						
Wrong type of yeast used							<input type="radio"/>						
Temperature of water either too hot or too cold							<input type="radio"/>						





# COOKING GUIDE

## ◆◆◆◆ INDEX ◆◆◆◆

### BREADS

#### RUSSIAN COOK

RYE BREAD .....	19
PUMPKIN BREAD .....	19
HONEY MUSTARD BREAD .....	20
SOURED-CREAM BREAD .....	20
EASTER BREAD .....	20

WHITE BREAD .....	21
BEER BREAD .....	21
MOCHA BREAD .....	21
CINNAMON RAISIN BREAD .....	22
EGG BREAD .....	22
FRENCH BREAD .....	22
MILK BREAD .....	23
OATMEAL BREAD .....	23
ONION BREAD .....	23
POPPY BREAD .....	24
SESAME BREAD .....	24
SQUAW BREAD .....	24
SUNSHINE NUT BREAD .....	25
WHOLE WHEAT BREAD .....	25
WHOLE WHEAT BREAD WITH GLUTEN .....	25
MIXED DRIED FRUIT BREAD .....	26
YOGURT BREAD .....	27
CORN BREAD .....	27
BUTTER BREAD .....	27

### DOUGHS

CRUMB BUNS .....	28
BABKA ROLL .....	29
FLOCCACIA BREAD .....	30
WHEAT ROLLS .....	31
PIZZA .....	32

### CAKE

CHOCOLATE SNACK CAKE .....	33
COCONUT SNACK CAKE .....	33
RISE AND SHINE COFFEE CAKE .....	34
POPPY SEED SNACK CAKE .....	34
LOAF OF GOLD SNACK CAKE .....	35
WHITE CAKE .....	35
MARBLE CAKE .....	36

### JAM

STRAWBERRY JAM .....	37
BLUEBERRY JAM .....	37
APPLE JAM .....	37

BUTTER .....	38
--------------	----

## GENERAL ADVICE

- Be sure you select the right program for your breadmaker! Measure ingredients carefully! Follow the recipe directions!
- Be sure to set controls correctly.
- Use Bread Flour instead of Regular Flour for better result.
- Don't use fresh dairy products when you use the timer delay. Something could spoil.
- Don't try to halve or double a recipe.  
It won't work.
- You may have to adjust the recipes slightly to account for variables, such as altitude, humidity, moisture content of your flour, etc.
- In the event your bread doesn't turn out to please you, see the suggestions, solutions, and troubleshooting chart in the owner's manual.
- If you're new at bread baking, try looking at the dough in various stages, and note the consistency. After several loaves, You will have a sense of the right consistency for a good loaf. You will know if the dough looks too dry or too wet and can adjust accordingly by adding flour or water a tablespoon at a time.

### Add flour to "Wet" Looking dough

If the dough looks wet after 10 minutes of kneading, add flour a *teaspoon* at a time until it has the right consistency.

### Add water to "Dry" Looking dough

If the dough looks dry after 10 minutes of kneading, add water a *teaspoon* at a time until it has the right consistency.

- \* Be sure to keep the Bread Machine Yeast fresh.
- \* Experimentation regarding yeast amounts may be necessary due to altitude variations or different types of yeast.
- \* 1TBL = 1Tablespoon = 15ml  
1tsp = 1Teaspoon = 5ml

# ◆◆◆◆◆ BREADS ◆◆◆◆◆

## RYE BREAD (with leavening) \*RUSSIAN COOK

**1st Step : Making the Leaven - to be done 18 hours in advance**

Ingredients	Leavening	Tips
Water	2 cups	Mix all the ingredients up to getting even mixture in a large non-metal broad bowl. Put it into warm place for maturing. In 3 hours you should stir leavening. Duration of maturing is 18 hours. Store done leavening in refrigerator.
Rye hulled flour	3 cups	
Sugar	3 tsp	
Yeast	1 tsp	

**2nd Step : Making the Rye bread**

Ingredients	700g	Tips
Water	1 cup	* Tea brew should be strong and hot at the moment you pour it into dough (put 4 tea-bags of black tea into 0.25 cup of hot water, leave for 5 minutes and then pour into dough that is batched)
Wheat Flour	2 cups	
Rye hulled flour	2 cups	
Leavening	1 TBL	
Strong concentrated tea	0.25 cup	
Apple (cider) vinegar	1 tsp	
Salt	1.5 tsp	
Sugar	2 TBL	
Dry milk	2 TBL	
Vegetable oil	2 TBL	
Yeast	1.5 tsp	
Program	1A	

## PUMPKIN BREAD \*RUSSIAN COOK

Ingredients	700g	Tips
Water	0.75 cups + 2 TBL	*It would be better to grate the pumpkin.
Pumpkin	0.5 cup	
Wheat flour	3.25 cups	*It would be better to grind the seeds.
Salt	1.5 tsp	
Sugar	2 TBL	
Dry mailk	2 TBL	
Butter	1 TBL	
Vanilla sugar	1 tsp	
Yeast	1.75 tsp	
Roasted pumpkin seeds	0.3 cup	
Program	1A	

## HONEY-MUSTARD BREAD

\*RUSSIAN COOK

Ingredients	700g	Tips
Water	1 cup	
Wheat flour	3 cups	
Salt	1 tsp	
Dry milk	1 TBL	
Honey	2 TBL	
Butter	2 TBL	*In case the mustard is very spicy, please add only 1 teaspoonful.
Sweet mustard	2 tsp	
Yeast	2 tsp	
Program	1A	

## SOURED-CREAM BREAD

\*RUSSIAN COOK

Ingredients	700g	Tips
Soured-cream(fat 20%)	125g	*In case the soured-cream is not very thick(dense), the wheat flour quantity can be increased to 1 tablespoonful.
Water	0.5 cup	
Wheat flour	3 cups	
Salt	1 tsp	
Sugar	3 TBL	
Butter	2 TBL	
Yeast	2 tsp	
Roasted sunflower seeds	0.3cup	*Sunflower seeds can be substituted by sesame.
Program	1A	

## EASTER BREAD

\*RUSSIAN COOK

Ingredients	700g	Tips
Soured-cream(fat 20%)	1st laying (sponge dough)	Icing for decorating Easter cake: Sieve 200 g of sugar powder into bowl. Pour 2 table-spoons of hot milk. Pound mix with wooden spoon until it becomes even and shiny. Cover cooled Easter cake with icing, and decorate it with colored millet.
Water	50 ml	
Egg	4 EA	
Salt	-	
Sugar	2 TBL	
Vanilla sugar	-	
Butter	6 TBL	
Wheat flour	2 cups	
Yeast	2 tsp	
Raisins	-	
Program	1A	

## WHITE BREAD

Ingredients	500g	700g
Water	$\frac{3}{4}$ cup + 2 TBL	$1\frac{1}{4}$ cup
Bread Flour	2 cups	$3\frac{1}{3}$ cups
Salt	1 tsp	$1\frac{1}{2}$ tsp
Sugar	$1\frac{1}{2}$ TBL	2 TBL
Dry Milk	1 TBL	3 TBL
Butter	1 TBL	2 TBL
Bread Machine Yeast	1 tsp	$1\frac{1}{2}$ tsp
Program	1A	1A

## BEER BREAD

Ingredients	700g
Beer, Flattened(except black beer)	1 cup
Bread Flour	3 cups
Salt	$1\frac{1}{2}$ tsp
Sugar	$3\frac{1}{2}$ TBL
Dry Milk	2 TBL
Butter	2 TBL
Bread Machine Yeast	2 tsp
Roasted Dry Sunflower Seeds*	$\frac{1}{3}$ cup
Program	5A

★ add at the beep

## MOCHA BREAD

Ingredients	700g
Water	1 cup +2 TBL
Bread Flour	3 cups
Salt	1 tsp
Sugar	$3\frac{1}{2}$ TBL
Dry Milk	2 TBL
Butter	2 TBL
Instant coffee	2 tsp
Bread Machine Yeast	2 tsp
Raisin*	$\frac{1}{2}$ cup
Program	5A

★ add at the beep

## CINNAMON RAISIN BREAD

Ingredients	500g	700g
Water	$\frac{3}{4}$ cup	1 cup + 2 TBL
Bread Flour	2 cups	3 cups
Salt	$\frac{3}{4}$ tsp	1 tsp
Sugar	2 TBL	$3\frac{1}{2}$ TBL
Dry Milk	1 TBL	2 TBL
Butter	1 TBL	2 TBL
Cinnamon	$\frac{1}{4}$ tsp	$\frac{1}{3}$ tsp
Bread Machine Yeast	$1\frac{1}{4}$ tsp	2 tsp
Walnuts* (Chopped)	$\frac{1}{4}$ cup	$\frac{1}{3}$ cup
Raisin*	$\frac{1}{4}$ cup	$\frac{1}{3}$ cup
Program	5A	5A

★ add at the beep

## EGG BREAD

Ingredients	500g	700g
2 Eggs Plus Enough Water to equal	$\frac{3}{4}$ cup	1 cup + 2 TBL
Bread Flour	2 cups	3 cups
Salt	1 tsp	1 tsp
Sugar	$1\frac{1}{2}$ TBL	2 TBL
Dry Milk	2 TBL	3 TBL
Butter	1 TBL	2 TBL
Bread Machine Yeast	$1\frac{1}{2}$ tsp	$2\frac{1}{4}$ tsp
Program	5A	5A

## FRENCH BREAD

Ingredients	500g	700g
Water	$\frac{3}{4}$ cup + 2 TBL	1 cup + 2 TBL
Bread Flour	2 cups	3 cups
Salt	1 tsp	$1\frac{1}{2}$ tsp
Sugar	2 TBL	3 TBL
Bread Machine Yeast	$1\frac{1}{4}$ tsp	2 tsp
Program	4A	4A

## MILK BREAD

Ingredients	700g
Milk	1 cup + 2 TBL
Bread Flour	3 cups
Salt	1 tsp
Sugar	2 TBL
Butter	2 TBL
Dry Milk	2 TBL
Bread Machine Yeast	2 tsp
Program	1A

## OATMEAL BREAD

Ingredients	500g	700g
Water	$\frac{3}{4}$ cup + 1 TBL	1 cup + 2 TBL
Bread Flour	2 cups + 2 TBL	3 cups
Salt	1 $\frac{1}{2}$ tsp	1 $\frac{1}{2}$ tsp
Butter	1 TBL	2 TBL
Dry Milk	1 TBL	2 TBL
Honey	3 TBL	$\frac{1}{4}$ cup
Old Fashioned Oats	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup
Bread Machine Yeast	1 $\frac{1}{2}$ tsp	2 tsp
Program	2A	2A

## ONION BREAD

Ingredients	700g
Water	1 cup + 2 TBL
Bread Flour	3 cups
Sugar	2 TBL
Dry Milk	3 TBL
Salt	1 $\frac{1}{2}$ tsp
Butter	2 TBL
Chopped Onion	$\frac{1}{3}$ cup
Bread Machine Yeast	2 $\frac{1}{2}$ tsp
Program	5A

## POPPY BREAD

<b>Ingredients</b>	<b>700g</b>
Water	1 cup + 2 TBL
Bread Flour	3 cups
Dry Milk	2 TBL
Salt	1½ tsp
Butter	2 TBL
Honey	2 TBL
Poppy Seed	¼ cup
Nutmeg	¼ tsp
Bread Machine Yeast	2 tsp
Program	5A

## SESAME BREAD

<b>Ingredients</b>	<b>700g</b>
1 Egg Plus Enough Water to Equal	1 cup + 1 TBL
Bread Flour	3 cups
Honey	3 TBL
Salt	1½ tsp
Sesame Oil	1½ TBL
Sesame Seed	½ cup
Bread Machine Yeast	2 tsp
Program	3A

## SQUAW BREAD

<b>Ingredients</b>	<b>700g</b>
1 Egg Plus Enough Water to Equal	1¼ cup
Bread Flour	3 cups
Rye Flour	¾ cup
Lemon juice	1 tsp
Sugar	¼ cup
Vegetable Oil	2 TBL
Honey	3 TBL
Salt	1 tsp
Bread Machine Yeast	2 tsp
Program	2A



## SUNSHINE NUT BREAD

Ingredients	700g
Water	$\frac{3}{4}$ cup + 1 TBL
Bread Flour	$1\frac{1}{2}$ cup
Salt	$\frac{3}{4}$ tsp
Dry Milk	1 TBL
Honey	3 TBL
Butter	1 TBL
Orange Peel	$1\frac{1}{2}$ tsp
Bread Machine Yeast	$1\frac{1}{2}$ tsp
Roasted Dry Sunflower Seeds*	$\frac{1}{4}$ cup
Program	3A

★ add at the beep

## WHOLE WHEAT BREAD

Ingredients	700g
Water	$1\frac{1}{3}$ cup
Whole Wheat Flour	3 cups
Salt	$1\frac{1}{2}$ tsp
Sugar	$\frac{1}{4}$ cup
Dry Milk	2 TBL
Butter	2 TBL
Bread Machine Yeast	2 tsp
Program	4A

## WHOLE WHEAT BREAD WITH GLUTEN

Ingredients	500g	700g
Water	$\frac{3}{4}$ cup	1 cup + 2 TBL
Whole Wheat Flour	2 cups	$3\frac{1}{4}$ cups
Salt	1 tsp	$1\frac{1}{2}$ tsp
Sugar	2 TBL	3 TBL
Dry Milk	1 TBL	3 TBL
Butter	1 TBL	2 TBL
Gluten	1 tsp	2 tsp
Bread Machine Yeast	$1\frac{1}{2}$ tsp	$1\frac{3}{4}$ tsp
Program	4A	4A

## MIXED DRIED FRUIT BREAD

Ingredients	700g
1 Egg Plus Enough Water to Equal	1 cup + 2 TBL
Bread Flour	3 cups
All Bran Cereal	$\frac{2}{3}$ cup
Salt	1 tsp
Dry Milk	3 TBL
Honey	3 TBL
Nutmeg	$\frac{1}{2}$ tsp
Vanilla Sugar	1 tsp
Bread Machine Yeast	2 tsp
Mixed Dried Fruits*	$\frac{1}{2}$ cup
Program	5A

★ add at the beep

## YOGURT BREAD

Ingredients	700g
Fruit Yogurt	125 ml
1 Egg Plus Enough Water to Equal	$\frac{1}{2}$ cup
Bread Flour	3 cups
Salt	1 tsp
Sugar	2 TBL
Dry Milk	3 TBL
Butter	2 TBL
Bread Machine Yeast	2 tsp
Program	5A

## CORN BREAD

Ingredients	700g
Water	1 cup
Bread Flour	$2\frac{1}{4}$ cups
Corn Meal	$\frac{3}{4}$ cups
Salt	1 tsp
Sugar	2 TBL
Dry Milk	3 TBL
Butter	2 TBL
Canned Sweet Corn(without moisture)	$\frac{1}{3}$ cup
Bread Machine Yeast	2 tsp
Program	5A

## BUTTER BREAD

<b>Ingredients</b>	<b>700g</b>
Milk	1 cup
Bread Flour	3 cups
Salt	1 tsp
Sugar	2 TBL
Butter	¼ cup
Dry Milk	2 TBL
Bread Machine Yeast	1½ tsp
Program	2A

# ◆◆◆ DOUGHS ◆◆◆

**NOTE:** Use active dry yeast for these recipes.

## CRUMB BUNS

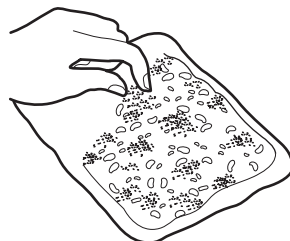
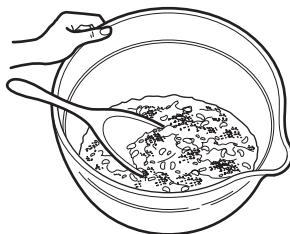
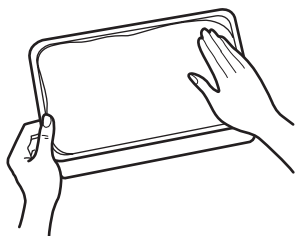
Makes 9 servings.

● Preheat oven to 350°F(180°C).

<b>Ingredients</b>	<b>Amount</b>
Milk	$\frac{2}{3}$ cup
Egg	1 EA
Bread Flour	3 cups
Sugar	$\frac{1}{3}$ cup
Salt	1 tsp
Vanilla Sugar	1 tsp
Yeas	$2\frac{1}{2}$ tsp
<b>Crumb Topping Ingredients</b>	<b>Amount</b>
Flour	$\frac{2}{3}$ cup
Sugar	$\frac{1}{2}$ cup
Cinnamon	$\frac{1}{2}$ tsp
Butter	$\frac{1}{3}$ cup
Powdered Sugar	$\frac{1}{4}$ cup

### Method

1. Remove pan from Bread Machine.
2. Place Kneading Blade on shaft in pan.
3. Place ingredients in pan in order listed: milk, egg, bread flour, sugar, salt, vanilla sugar, and yeast.
4. Insert straight bread pan in machine. Close lid.
5. Using the program select button, select "Dough" cycle.
6. Press Start.
7. At end of cycle, remove dough and let rest 5 minutes before shaping.
8. Place in a lightly greased 9 inch square baking pan spreading evenly with fingertips.
9. Cover with a cloth, let rise until double in size.
10. While dough is rising, combine in a mixing bowl all topping ingredients except butter and powdered sugar.
11. When well mixed, cut in butter, until pieces are the size of peas.
12. Make slight indentations with fingertips on the surface of the dough.
13. Sprinkle evenly with topping mixture.
14. Bake in preheated 350°F(180°C) degree oven for 30 minutes or until crumbs are lightly browned and firm.
15. Remove from oven and cool on wire rack.
16. Sprinkle with powdered sugar.



# BABKA ROLL

Makes 1 1/2 LB loaf

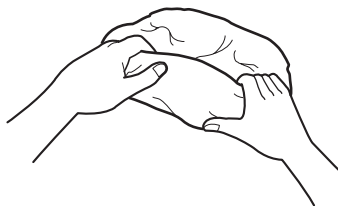
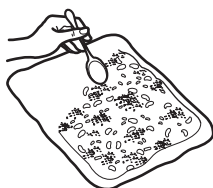
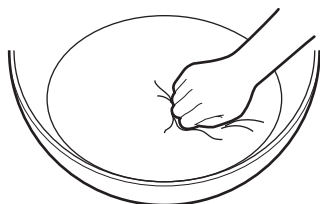
- Preheat oven to 350°F(180°C).

Ingredients	Amount
Milk	1 cup
Egg	1 EA
Bread Flour	3½ cups
Sugar	2 TBL
Salt	1 tsp
Butter	2 TBL
Vanilla Sugar	½ tsp
Yeast	2½ tsp
Filling Ingredients	Amount
Butter	2 TBL
Sugar	¼ cup
Cinnamon	½ cup
Crumb Topping Ingredients	Amount
Butter	1 TBL
Sugar	2 TBL
Flour	2 TBL
Cinnamon	½ tsp

– egg wash = 1 egg + 1 TBL water. Mix well

## Method

1. Remove pan from Bread Machine.
2. Place Kneading Blade on shaft in pan.
3. Place ingredients in pan in order listed: milk, egg, bread flour, sugar, salt, butter, vanilla sugar, and yeast.
4. Insert straight bread pan in machine. Close lid.
5. Using the program select button, select "Dough" cycle.
6. Press Start.
7. At end of cycle, place dough in large, greased bowl and punch down.
8. Cover with a cloth and let rise until double in size.
9. On a well-floured surface, roll dough into a 10×20" rectangle, ½ inch thick.
10. Cover with filling up to 1 inch from the edge.
11. Roll up length wise, jelly roll fashion.
12. Make an "S" shape into a lightly greased pan.
13. Cover with a cloth and let rise until double in size.
14. Form a crease on top of the risen loaf.
15. Brush with egg wash.
16. Sprinkle crumb topping over roll.
17. Bake in preheated 350°F(180°C) degree oven for 30 to 35 minutes.
18. Remove from pan and cool on a wire rack before cutting.



# FOCCACIA BREAD

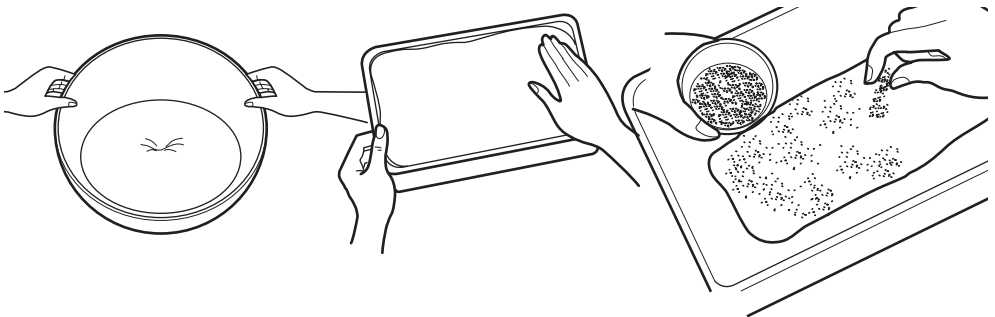
Makes 1 1/2 LB servings.

- Preheat oven to 425°F(220°C) degrees.

Ingredients	Amount
Water	1 cup
Bread Flour	3 cups
Salt	1 tsp
Shortening	2 TBL
Yeast	2 tsp
Topping Ingredients	
Amount	
Fresh Rosemary, Finely Chopped	1/2 cup
Fresh Chives, Finely chopped	1/2 cup
Finely Minced Garlic	1/4 cup
Olive Oil, Separated	3/4 cup + 2 TBL

## Method

1. Remove pan from Bread Machine.
2. Place Kneading Blade on shaft in pan.
3. Place ingredients in pan in order listed: water, flour, salt, shortening, and yeast.
4. Insert straight bread pan in machine. Close lid.
5. Using the program select button, select "Dough" cycle.
6. Press Start.
7. At end of cycle, remove dough and place in a bowl that has been greased with 1 tablespoon of olive oil.
8. Turn dough to coat evenly with oil.
9. Cover, let rise 30 minutes.
10. Roll onto a 13" x 18 inch baking sheet.
11. Cover liberally with separated 3/4 cup olive oil.
12. Let stand 20 minutes.
13. Sprinkle with fresh herbs and garlic.
14. Bake in preheated 425°F(220°C) degree oven for 30 to 35 minutes.



# WHEAT ROLLS

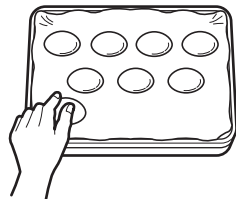
Makes 18 rolls.

● Preheat oven to 375°F(190°C) degrees.

Ingredients	Amount
Water	1 cups + 2 TBL
Wheat Flour	1 ½ cups
Bread Flour	1 ½ cups
Salt	1 tsp
Sugar	¼ cup
Dry Milk	2 TBL
Butter	2 TBL
Yeast	2 ½ tsp

## Method

1. Remove pan from Bread Machine.
2. Place Kneading Blade on shaft in pan.
3. Place ingredients in pan in order listed: water, flour, salt, brown sugar, dry milk, butter, and yeast.
4. Insert straight bread pan in machine. Close lid.
5. Using the program select button, select "Dough" cycle.
6. Press Start.
7. At end of cycle, remove dough and place in greased bowl. turn to coat with oil evenly.
8. Cover, let rise in warm, draft-free place until doubled in size.
9. Punch dough down and divide into 18 equal pieces
10. Place on greased baking sheets.
11. Cover, let rise in warm, draft-free place until doubled in size.
12. Bake in preheated 375°F(190°C) degree oven for 12 to 15 minutes, or until golden brown.



# PIZZA

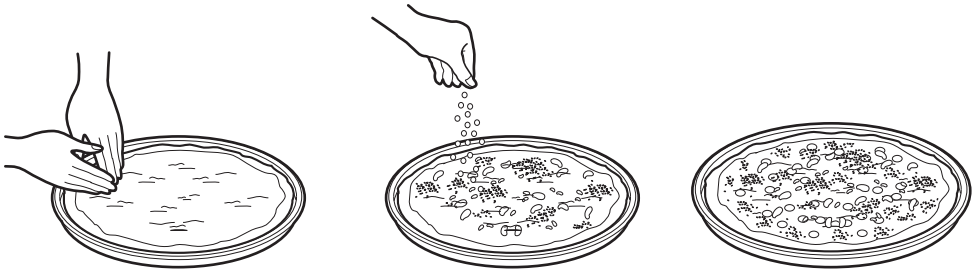
- Preheat oven to 425°F(220°C) degrees.

Ingredients	Amount
Water	1 cup
Bread Flour	3 cups
Salt	1 tsp
Olive Oil	2 TBL
Yeast	2 tsp

## Method

1. Remove pan from Bread Machine.
2. Place Kneading Blade on shaft in pan.
3. Place ingredients in pan in order listed: water, flour, salt, olive oil, and yeast.
4. Insert straight bread pan in machine. Close lid.
5. Using the program select button, select "Dough" cycle .
6. Press Start.
7. At end of cycle, remove dough and press into a large pizza pan, shaping edges, of dough to form a ridge.
8. Let stand for 10 minutes, before topping with you favorite pizza sauce and toppings.
9. Bake in preheated 425°F(220°C) degree oven for 35 to 45 minutes or until crust is golden.

For individual pizzas, prepare dough as directed. Divide into 4 balls. On floured surface, roll each ball into a 5 inch circle. Place on greased baking sheet. Add sauce and toppings. Bake in preheated oven for 15 to 20 minutes or until crust is golden.





# ◆◆◆ CAKE ◆◆◆

## CHOCOLATE SNACK CAKE

Ingredients	Amount
Cake Flour	1 cup + 2 TBL
Salt	1 tsp
Baking Powder	1 tsp
Sugar	½ cup
Cocoa	½ cup
Softened Butter	½ cup
Milk	½ cup
Vanilla Sugar	1 tsp
Lemon Juice	1 TBL
Egg	2 EA

### Method

1. Spread Softened Butter or oil on bottom of bread pan.
2. In a small size bowl, combine cake flour, salt, baking powder, sugar and cocoa.
3. In a medium size bowl, using an electric mixer, mix butter to soften. Add eggs, mixing well. Add dry ingredients, 1/5 cup milk, vanilla sugar and lemon juice. Mix until dampened. Beat 2 minutes at low speed or if doing by hand beat 200 times. Add remaining milk and beat 1 minute longer, until light.
4. Pour batter into bread machine bowl.
5. Set bread machine on "CAKE" cycle.
6. Press Start.

## COCONUT SNACK CAKE

Ingredients	Amount
Cake Flour	1 cup + 2 TBL
Salt	1 tsp
Baking Powder	1 tsp
Sugar	½ cup
Butter	½ cup
Egg	2 EA
Milk	30 ml
Lemon Peel	1 ½ tsp
Shredded Coconut	2/3 cup

### Method

1. Spread Softened Butter or oil on bottom of bread pan.
2. In a small bowl, combine the flour, salt and baking powder.
3. In a medium size bowl, with an electric mixer, combine butter, eggs and sugar. Mix until light. Alternately add flour mixture and milk until well mixed. Add lemon peel and shredded coconut, mixing well.
4. Pour batter into bread machine batter bowl.
5. Set bread machine on "CAKE" cycle.
6. Press Start.

## RISE AND SHINE COFFEE CAKE

Ingredients	Amount
Cake Flour	1 cup + 2 TBL
Salt	1 tsp
Baking Powder	1 tsp
Sugar	$\frac{1}{3}$ cup
Softened Butter	$\frac{1}{3}$ cup
Egg	2 EA
Milk	45 ml
Topping Ingredients	Amount
Flour	$\frac{1}{3}$ cup
Sugar	$\frac{1}{4}$ cup
Butter	2 TBL
Cinnamon	2 tsp

### Method

1. Spread Softened Butter or oil on bottom of bread pan.
2. In a small size mixing bowl, combine flour, salt and baking powder.
3. In a medium size bowl, mix sugar, butter, and egg thoroughly. Stir in milk. Slowly add the dry ingredients, stirring well. Batter will be thick.
4. In a small bowl, combine topping ingredients until well mixed. Sprinkle half of the topping on the bottom of the bread machine batter bowl. Pour in coffee cake batter. Sprinkle remaining topping on top.
5. Set bread machine for "CAKE" cycle.
6. Press Start.

## POPPY SEED SNACK CAKE

Ingredients	Amount
Cake Flour	1 cup + 2 TBL
Salt	1 tsp
Baking Powder	1 tsp
Sugar	$\frac{1}{2}$ cup
Vegetable Oil	$\frac{1}{4}$ cup
Egg	2 EA
Milk	45 ml
Lemon Juice	1 TBL
Poppy Seed	$\frac{1}{3}$ cup

### Method

1. Spread Softened Butter or oil on bottom of bread pan.
2. In a small bowl, mix flour, salt and baking powder.
3. In a medium size bowl, using an electric mixer, combine sugar and vegetable oil, mixing until light. Add eggs and mix well. Alternately add flour mixture and milk until well mixed. Add lemon juice poppy seeds, mixing well.
4. Pour batter into bread machine batter bowl.
5. Set machine on "CAKE" cycle.
6. Press Start.

## LOAF OF GOLD SNACK CAKE

Ingredients	Amount
Cake Flour	1 cup + 2 TBL
Salt	1 tsp
Baking Powder	1 tsp
Sugar	$\frac{1}{4}$ cup
Butter	$\frac{1}{3}$ cup
Egg	2 EA
Milk	90 ml
Vanilla Sugar	2 tsp

### Method

1. Spread Softened Butter or oil on bottom of bread pan.
2. In a medium size bowl, combine flour, salt, baking powder and sugar. Add butter, egg, milk and vanilla sugar. Beat on medium speed for 2 minutes or for 200 strokes by hand.
3. Pour into bread machine batter bowl.
4. Place in bread machine and set on "CAKE" cycle.
5. Press Start.

## WHITE CAKE

Ingredients	Amount
Cake Flour	1 cup + 2 TBL
Baking Powder	1 tsp
Melted Butter	$\frac{1}{3}$ cup
Sugar, Separated	$\frac{2}{3}$ cup
Egg White	3 pcs
Egg Yolk	3 pcs
Salt	1 tsp

### Method

1. Spread Softened Butter or oil on bottom of bread pan.
2. In a small bowl, combine flour and baking powder.
3. In a medium size bowl, using an electric mixer, beat the egg whites, slowing adding  $\frac{1}{3}$  cup sugar, 1 tablespoon at a time, until stiff.
4. In a small bowl, mix together the egg yolk,  $\frac{1}{3}$  cup sugar and salt. Alternately add to stiffened egg whites with flour mixture, mixing well.
5. Pour into bread machine batter bowl.
6. Put into bread machine, setting "CAKE" cycle.
7. Press Start.

# MARBLE CAKE

<b>Ingredients</b>	<b>Amount</b>
Wheat flour	1 cup and 2 TBL
Salt	0,5 tsp
Baking Powder	1 tsp
Sugar	0,7 cup
Butter	6 TBL
Egg white	3 pcs.
Egg yolk	3 pcs.
Cocoa	1TBL

## Way of cooking

1. Butter or oil bucket bottom.
2. Do not put dough kneader.
3. Mix dough and baking powder in a pan.
4. Stir well egg whites, adding half-portion of sugar with mixer.
5. Stir egg yolks, adding the last sugar and salt. Mix it with stirred egg whites and dough mixture.
6. Add mouldering butter at the end and mix well.
7. Divide the dough into two portions. Add cocoa into one part of the dough.
8. Put the dough into the bucket the following way:  
Put 1 tabespoonful of white dough into the centre of the bucket, then into the centre of this portion put 1 bablespoonfuls of cocoa dough.  
Take turns of the rest of white and brown dough in a similar way.
4. Put programme "CAKE".
5. Press Start.

## STRAWBERRY JAM

Ingredients	Amount
Strawberry	500g
Sugar	$\frac{3}{4}$ cup
Lemon Juice	1 TBL

**Method**

1. Wash strawberries lightly.
2. Remove stems or greenery from strawberries.
3. Cut strawberries into halves or quarters.
4. Place kneading blade on shaft in bread pan.
5. Put the strawberries, sugar and lemon juice in bread pan then shake it up and down to mix them.
6. Insert straight bread pan in machine. Close lid.
7. Set bread machine on "JAM" cycle.
8. Press Start.

## BLUEBERRY JAM

Ingredients	Amount
Blueberry	450g
Sugar	$\frac{5}{8}$ cup
Lemon Juice	1 TBL

**Method**

1. Wash blueberries lightly
2. Remove stems or greenery from Blueberries.
3. Place kneading blade on shaft in bread pan.
4. Put the blueberries, sugar and lemon juice in bread pan and then shake it up and down to mix them.
5. Insert straight bread pan in machine. Close lid.
6. Set bread machine on "JAM" cycle.
7. Press Start.

## APPLE JAM

Ingredients	Amount
Apple (With peel)	500 g
Sugar	$\frac{3}{4}$ cup
Lemon juice	1 TBL

**Method**

1. Wash apples lightly
2. Remove stems or greenery from apples.
3. Slice pulpy substance of apples.
4. Place kneading blade on shaft in bread pan.
5. Put the apples, sugar and lemon juice in bread pan and then shake it up and down to mix them.
6. Insert straight bread pan in machine. Close lid.
7. Set bread machine on "JAM" cycle.
8. Press Start.

# ◆◆◆ BUTTER ◆◆◆

Although the old-fashioned churning method used to require a lot of time and time and elbow grease, making butter in your toastmaster Bread & Butter Maker is now as easy as 1-2-3. Make the butter first, add the additional ingredients, cover tightly and store, in the refrigerator. This will allow the additional ingredients to enhance the flavor of the butter while your bread is baking. A small amount of butter will be left in the bread pan. If making bread right away, it is not necessary to wash the interior of the bread pan. The bread will absorb the butter during the knead of bake process. **DO NOT IMMERSER THE BREAD PAN;** refer to cleaning instructions, Hand wash the lid with mild soap and water and dry thoroughly.

## **Basic Recipe and Method**

1. Make sure your bread machine and pan are at room temperature.  
Attach the kneading blade onto the shaft of the bread pan.  
Pour in 1 cup (236ml) of cold, heavy whipping cream or heavy cream (containing at least 36% butterfat or 5 grams of fat per tablespoon.) Place lid on bread pan.  
Insert bread pan into bread machine and close lid.
2. Select butter program, press START.  
Halfway through the cycle, the mixture may resemble whipped cream and then begin to separate. The bread machine will beep when the cycle is complete.
3. Pour off buttermilk and save (see Using Buttermilk). To rinse butter, remove lid and add 1 cup cold water, replace lid and drain water into sink. Repeat. This will rinse off any remaining buttermilk and assist in hardening the butter. Remove butter with a rubber spatula. Yields approximately 1/2 cup. Flavor before refrigerating.

## **Tips**

- Heavy whipping cream or heavy cream will produce the most butter. Light whipping cream and whipping cream (30-36% butterfat) will churn into a smaller amount of butter and you may have to repeat part of the Butter program. Stop the program when butter chunks are formed. Half and Half or other lower-fat dairy products without the words “whipping” or “cream” in the name will not churn into butter.
- The average refrigerated life of salted or unsalted butter is several week; up to nine mouths if frozen.
- All butter is made from fresh sweet cream. The choice of salted or unsalted butter is a matter of personal preference, but many cooks prefer unsalted butter for baking. For salt butter, add 1/4 teaspoon salt to 1/2 cup butter.

## **Using Buttermilk**

Buttermilk is the liquid left after churning butter. Most of the fat goes into the butter, not the milk. It may be used in any recipe calling for milk such as shakes, soups, sauces, pancakes and waffles. Refrigerate until ready to use.

If you want to use this buttermilk to increase calcium and protein in a bread recipe, it may be substituted for any or all of the water. The bread will be shorter and more dense.

The buttermilk should be scalded before using to improve its baking quality. Pour into sauce pan and heat to 200°F/94°C, then allow to cool to 80°F/27°C.

Today's buttermilk sold in grocery stores is a cultured product rather than a by product of churning cream into butter. Cultured buttermilk is made from fresh lowfat or skim milk with the addition of nonfat dry milk solids, salts and other ingredients.

It also has a special bacterial culture added which produces the characteristically tart flavor. There is a cultured Buttermilk bread recipe in the bread recipe section.



**LG Electronics Inc.**