

HOME MADE RECIPE NOTES

Use this page when you want to keep notes on original settings programmed in the HOME MADE course.

Recipe for

Ingredients	Amount

DATE :

KNEAD1	REST	KNEAD2	SHAPE	RISE1	RISE2	RISE3	BAKE	TOTAL

MEMO:

Recipe for

Ingredients	Amount

DATE :

KNEAD1	REST	KNEAD2	SHAPE	RISE1	RISE2	RISE3	BAKE	TOTAL

MEMO:

Recipe for

Ingredients	Amount

DATE :

KNEAD1	REST	KNEAD2	SHAPE	RISE1	RISE2	RISE3	BAKE	TOTAL

MEMO:

Recipe for

Ingredients	Amount

DATE :

KNEAD1	REST	KNEAD2	SHAPE	RISE1	RISE2	RISE3	BAKE	TOTAL

MEMO:



Home Bakery
BB-KWQ10

Recipe Book



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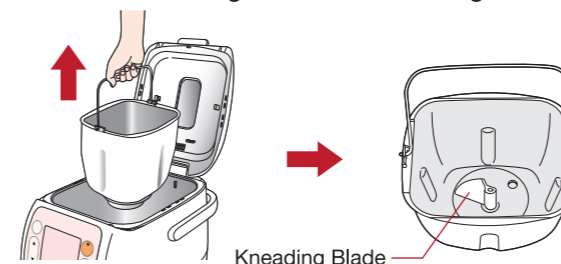
CHEESY BREAD 43

BEFORE STARTING...

For details on use and maintenance of the Home Bakery, refer to the Operating Instructions.

BASIC BREAD – Basic Recipe –

- 1 Remove the Baking Pan from the Main Body and attach the Kneading Blade to the Baking Pan.



- 2 Add the ingredients to the Baking Pan.

The ingredients differ depending on the recipe.

Add in this order

Water (liquids)

Flour

Sugar

Dry milk

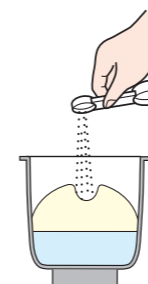
Salt

Butter



- 3 Add the dry yeast.

Do not allow the yeast to touch the water (liquids).



Add proofed active natural yeast after adding the water (liquids).

- 4 Insert the Baking Pan, select the desired course, and press **START**.



PROOFING ACTIVE NATURAL YEAST

Operating Instructions P. 28

Next you will learn how to proof active natural yeast used to make natural yeast bread. It takes about 24 hours to prepare the proofed active natural yeast for use.

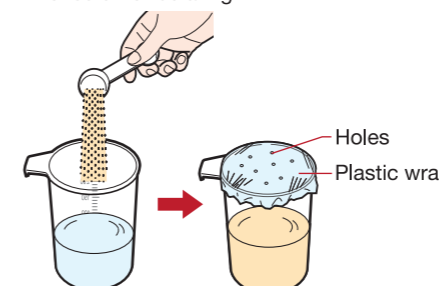
You cannot make bread using "Hoshino Natural Leaven" (natural yeast) as it is.

How to Prepare

- 1 Add the ingredients to the container (Measuring Cup) and cover the top with plastic wrap.

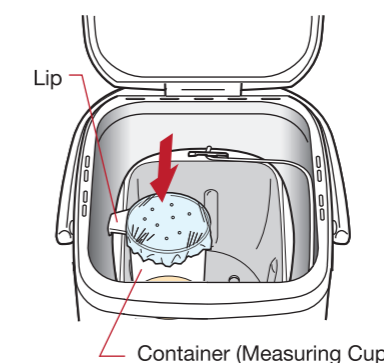
① Add water at 30°C and the natural yeast into the container and stir well.

② Cover the container using plastic wrap.
Cover loosely with the plastic wrap, or pierce the wrap with holes. The seal should not be airtight.



Sterilize the Container before every use.

- 2 Set the Baking Pan in the Main Body, place the container, and close the Lid.



Hook the knob over the edge of the Baking Pan.

Do not attach the Kneading Blade.

- 3 Select the Course 15 (Natural Yeast Activation course) and press the **START**.

- 4 When done, wrap the container tightly with the ingredients still inside, and place it in the refrigerator. Make sure to use it within a week.

ABOUT THE DISPLAYS

Course number

COURSE 1 Regular

HOME MADE

When preparing recipes from this Recipe Book, use

to select one of the displayed courses.

If the **HOME MADE** symbol is displayed in the recipe, press the HOME MADE key.

The photos in this Recipe Book are serving suggestions.

If the following symbols are displayed in a recipe . . .

TIMER Timer function cannot be used. (Operating Instructions P. 20)

AUTO ADD Automatic adding of ingredients function can be used. (Operating Instructions P. 19)

CRUST CONTROL The color of the bread crust can be changed using the CRUST CONTROL key. (Operating Instructions P. 19)

1 Tbsp. = 1 level table spoon measured using the supplied Measuring Spoon (L)
1 tsp. = 1 level teaspoon measured using the supplied Measuring Spoon (S)

AUTOMATIC ADDING OF INGREDIENTS FUNCTION

When using the automatic adding of ingredients function, place ingredients that can be used (see the box below) into the Ingredients Auto-Dispenser, and attach it to the Lid.

Ingredients that can be put in the Ingredients Auto-Dispenser (automatic adding of ingredients)

- Dried ingredients, ingredients that do not easily dissolve when heated
Dried fruits (raisins, prunes, etc.), nuts (walnuts, cashew nuts, etc.), corn (moisture removed), bacon (dredge in flour if very greasy)

Ingredients that cannot be put in the Ingredients Auto-Dispenser (ingredients to be added by your hands)

- Moist and sticky ingredients (fresh fruits, alcohol-soaked fruits, etc.)
- Easily melted ingredients (cheese, chocolate, etc.)
- Small ingredients (sesame seeds, etc. → Put small ingredients in the Baking Pan together with flour.)

Ingredients

Please use the specified brands for the following ingredients.
For details, refer to P. 12 in the Operating Instructions.
●Always use the exact amounts specified in this Recipe Book when measuring ingredients.

	Product name	Inquiries	
Natural yeast	Hoshino Natural Leaven 50 g x 5 bags	Hong Kong	LIN & PARTNERS DISTRIBUTORS LTD. TEL(852)2854-3991 cs@linpartners.com
		Singapore	N&I ASIA PTE LTD TEL(65)6299-1116 FAX(65)6353-5838 niasia@singnet.com.sg

Yeast

- Yeast is a living organism. Use yeasts before the freshness expiration date. After opening the package, store in an airtight package in the refrigerator. This will affect how well the bread rises.
- Be sure to store natural yeast in a refrigerator even if the package is unopened.

Rice flour

- When the temperature of rice flour dough is too high, the baked bread may not be satisfactory. If the room temperature is high (over 25°C).
 - Use water chilled in the refrigerator (about 5°C).
 - When the timer function is used, sometimes the result may be unsatisfactory.





1. BASIC WHITE BREAD

By selecting the ingredients and menu, you can enjoy a variety of bread textures and flavors.

Course No.	Course	Features	TOTAL
1	Regular	Bread that is crispy and light when toasted.	4:10
2	Firm	Chewy bread with a finer texture.	3:50
3	Soft	The crust of this bread is light and fluffy.	3:40
4	Quick Baking	Bake for 2 hours and 30 minutes. This setting is recommended when you want to eat bread soon.	2:30
5	Bread with Cooked Rice [※]	Bread made using bread flour with cooked rice. This bread is springy and slightly sweet.	3:15
6	Rice Flour	Adding rice flour to the bread flour produces bread with a springy texture.	2:45
7	Natural Yeast (Wheat Flour)	Bread with a rich, strong flavor. Use proofed active natural yeast when baking this bread.	7:00

※Refer to P. 16 for “Bread with Cooked Rice”

How to Prepare

- Put the ingredients into the Baking Pan in order from the top of the Ingredients List.
- Select a Course number using the COURSE key and then press the START key.

◎1 Tbsp. = 1 level table spoon measured using the supplied Measuring Spoon (L)
1 tsp. = 1 level teaspoon measured using the supplied Measuring Spoon (S)

Using dry yeast

Ingredients	COURSE 1	Regular
Water	180 mL	
Bread Flour	250 g	
Sugar	18 g	1½ Tbsp.
Dry Milk	6 g	1 Tbsp.
Salt	5 g	1 tsp.
Unsalted Butter	15 g	
Dry Yeast	3 g	1 tsp.
	CRUST CONTROL	

Ingredients	COURSE 2	Firm
Water	210 mL	
Bread Flour	290 g	
Sugar	18 g	1½ Tbsp.
Dry Milk	6 g	1 Tbsp.
Salt	5 g	1 tsp.
Unsalted Butter	15 g	
Dry Yeast	3 g	1 tsp.
	CRUST CONTROL	

Ingredients	COURSE 3	Soft
Water	210 mL	
Bread Flour	260 g	
Cake Flour	20 g	
Sugar	18 g	1½ Tbsp.
Dry Milk	12 g	2 Tbsp.
Salt	5 g	1 tsp.
Unsalted Butter	20 g	
Dry Yeast	3 g	1 tsp.

Ingredients	COURSE 4	Quick Baking
Water	210 mL	
Bread Flour	290 g	
Sugar	18 g	1½ Tbsp.
Dry Milk	6 g	1 Tbsp.
Salt	5 g	1 tsp.
Unsalted Butter	15 g	
Dry Yeast	4.5 g	1½ tsp.
	TIMER CRUST CONTROL	

- COURSE 4 QUICK BAKING
- ◎There may be a slight odor of yeast.
 - ◎The Timer function cannot be used.
 - ◎If the room temperature is low (10°C or below), the dough may not rise sufficiently.



Using natural yeast

Ingredients	COURSE 7	Wheat
Water	200 mL	
Proofed Active Natural Yeast [※]	26 g	2 Tbsp.
Bread Flour	300 g	
Sugar	18 g	1½ Tbsp.
Salt	5 g	1 tsp.
	CRUST CONTROL	

※ Before using natural yeast to bake bread, be sure to proof it in warm water. (→ P. 3)

Ingredients	Maximum (Makes 4 to 5 loaves of bread)	Minimum (Makes 3 loaves of bread)
Hoshino Natural Leaven (natural yeast)	50 g (5 Tbsp.)	30 g (3 Tbsp.)
Water (About 30°C)	100 mL	60 mL



2. RAISIN BREAD

The balance between the sweetness and texture of the raisins is excellent in this staple bread.

How to Prepare

- 1 Put the raisins in the Ingredients Auto-Dispenser and attach it to the Lid.
- 2 Put all ingredients except the raisins into the Baking Pan in order from the top of the Ingredients List.
- 3 Select a Course number using the COURSE key and then press the START key.



Using dry yeast						
Ingredients	COURSE 1 Regular		COURSE 2 Firm		COURSE 4 Quick Baking	
Water	170 mL		200 mL		200 mL	
Bread Flour	250 g		290 g		290 g	
Sugar	18 g	1½ Tbsp.	18 g	1½ Tbsp.	18 g	1½ Tbsp.
Dry Milk	6 g	1 Tbsp.	6 g	1 Tbsp.	6 g	1 Tbsp.
Salt	2.5 g	½ tsp.	2.5 g	½ tsp.	2.5 g	½ tsp.
Unsalted Butter	15 g		15 g		15 g	
Dry Yeast	3 g	1 tsp.	3 g	1 tsp.	4.5 g	1½ tsp.
Additional ingredients						
Raisins	70 g		70 g		50 g	
	AUTO ADD CRUST CONTROL		AUTO ADD CRUST CONTROL		AUTO ADD CRUST CONTROL	

3. RYE BREAD

Bread made from strongly flavored rye flour. Each bite is a burst of flavor.

How to Prepare

- 1 Put the ingredients into the Baking Pan in order from the top of the Ingredients List.
- 2 Use the COURSE key to select COURSE 1 and press the START key.



Using dry yeast		
Ingredients	COURSE 1 Regular	
Water	180 mL	
Bread Flour	200 g	
Rye Flour	50 g	
Sugar	18 g	1½ Tbsp.
Dry Milk	6 g	1 Tbsp.
Salt	5 g	1 tsp.
Unsalted Butter	15 g	
Dry Yeast	3 g	1 tsp.
	CRUST CONTROL	

Memo

Rye bread goes well with ham and cheese, so we recommend that you slice it thinly and use the bread to make sandwiches.

4. WALNUT BREAD

You will never get tired of this bread, accented with the aromatic fragrance and texture of walnuts.

How to Prepare

- 1 Put the walnuts in the Ingredients Auto-Dispenser and attach it to the Lid.
- 2 Put all ingredients except the walnuts into the Baking Pan in order from the top of the Ingredients List.
- 3 Select a Course number using the COURSE key and then press the START key.



Using dry yeast						
Ingredients	COURSE 1 Regular		COURSE 2 Firm		COURSE 4 Quick Baking	
Water	170 mL		200 mL		200 mL	
Bread Flour	250 g		290 g		290 g	
Sugar	18 g	1½ Tbsp.	18 g	1½ Tbsp.	18 g	1½ Tbsp.
Dry Milk	6 g	1 Tbsp.	6 g	1 Tbsp.	6 g	1 Tbsp.
Salt	5 g	1 tsp.	5 g	1 tsp.	5 g	1 tsp.
Unsalted Butter	15 g		15 g		15 g	
Dry Yeast	3 g	1 tsp.	3 g	1 tsp.	4.5 g	1½ tsp.
Additional ingredients						
Walnuts (chopped)	60 g		60 g		50 g	
	AUTO ADD CRUST CONTROL		AUTO ADD CRUST CONTROL		AUTO ADD CRUST CONTROL	

5. FAT FREE BASIC WHEAT BREAD

This is a fat free bread.

Using whole-wheat flour adds extra dietary fiber and minerals.

How to Prepare

- 1 Put the ingredients into the Baking Pan in order from the top of the Ingredients List.
- 2 Select a Course number using the COURSE key and then press the START key.



Using dry yeast				
Ingredients	COURSE 1	Regular	COURSE 2	Firm
Water	180 mL		200 mL	
Bread Flour	200 g		200 g	
Whole-wheat Flour	80 g		90 g	
Sugar	12 g	1 Tbsp.	12 g	1 Tbsp.
Salt	1.3 g	¼ tsp.	1.3 g	¼ tsp.
Dry Yeast	3 g	1 tsp.	3 g	1 tsp.
	CRUST CONTROL		CRUST CONTROL	

6. FAT FREE APPLE OAT BREAD

A fat free bread that contains dried apples and apple juice.

How to Prepare

- 1 Place the dried apples in the Ingredients Auto-Dispenser, and attach it to the Lid.
- 2 Put all ingredients except the dried apples into the Baking Pan in order from the top of the Ingredients List.
- 3 Use the COURSE key to select COURSE 1 and press the START key.



Using dry yeast			
Ingredients	COURSE 1	Regular	
Apple Juice	240 mL		
Bread Flour	325 g		
Sugar	18 g	1½ Tbsp.	
Salt	1.3 g	¼ tsp.	
Oats	26 g		
Cinnamon	⅓ tsp.		
Dry Yeast	3 g	1 tsp.	
Additional ingredients			
Dried Apples (chopped)	15 g		
	TIMER	AUTO ADD	CRUST CONTROL

7. SUGAR FREE WHITE BREAD

The bread uses fructose instead of sugar to add sweetness.

How to Prepare

- 1 Put the ingredients into the Baking Pan in order from the top of the Ingredients List.
- 2 Select a Course number using the COURSE key and then press the START key.



Using dry yeast				
Ingredients	COURSE 1	Regular	COURSE 2	Firm
Water	210 mL		220 mL	
Bread Flour	260 g		290 g	
Fructose	12 g	1 Tbsp.	12 g	1 Tbsp.
Salt	2.5 g	½ tsp.	2.5 g	½ tsp.
Unsalted Butter	12 g		12 g	
Dry Yeast	3 g	1 tsp.	3 g	1 tsp.
	CRUST CONTROL		CRUST CONTROL	

8. GLUTEN FREE RICE BREAD

This bread does not use wheat flour, and is therefore gluten free.

How to Prepare

- 1 Put the ingredients into the Baking Pan in order from the top of the Ingredients List.
- 2 Use the COURSE key to select COURSE 1 and press the START key.



Using dry yeast		
Ingredients	COURSE 1	Regular
Milk	180 mL	
Egg	100 g	2
Apple Cider Vinegar	7 mL	
Vegetable Oil	20 g	
Honey	20 g	
Rice Flour	245 g	
Corn Starch	35 g	
Potato Starch	15 g	
Salt	2.5 g	½ tsp.
Xanthan Gum	4 g	
Dry Yeast	3 g	1 tsp.
	TIMER	CRUST CONTROL

9. SPINACH BREAD

Mixing the spinach into the dough decreases its bitterness, making this bread great for children.

How to Prepare

- 1 Boil the tender green leaves of the spinach, thoroughly squeeze out the water, and chop finely.
- 2 Put the ingredients into the Baking Pan in order from the top of the Ingredients List.
- 3 Select a Course number using the COURSE key and then press the START key.



Using dry yeast				
Ingredients	COURSE 1	Regular	COURSE 2	Firm
Water	160 mL		200 mL	
Bread Flour	250 g		290 g	
Sugar	18 g	1½ Tbsp.	18 g	1½ Tbsp.
Dry Milk	6 g	1 Tbsp.	6 g	1 Tbsp.
Salt	5 g	1 tsp.	5 g	1 tsp.
Unsalted Butter	15 g		15 g	
Spinach (boiled)	30 g		30 g	
Dry Yeast	3 g	1 tsp.	3 g	1 tsp.
	TIMER	CRUST CONTROL	TIMER	CRUST CONTROL

10. PUMPKIN BREAD

Bread with pumpkin kneaded into it. A slight sweetness is characteristic of this bread.

How to Prepare

- 1 Remove the rind of the pumpkin and cut it into 1 cm chunks. Put the pumpkin into a microwave-safe container, cover it with plastic wrap, and heat in a microwave oven (500 W) for 2 to 3 minutes.
- 2 Put the ingredients into the Baking Pan in order from the top of the Ingredients List.
- 3 Select a Course number using the COURSE key and then press the START key.



Using dry yeast				
Ingredients	COURSE 1	Regular	COURSE 2	Firm
Water	180 mL		200 mL	
Bread Flour	250 g		290 g	
Sugar	18 g	1½ Tbsp.	18 g	1½ Tbsp.
Dry Milk	6 g	1 Tbsp.	6 g	1 Tbsp.
Salt	5 g	1 tsp.	5 g	1 tsp.
Unsalted Butter	15 g		15 g	
Pumpkin (cooked)	30 g		30 g	
Dry Yeast	3 g	1 tsp.	3 g	1 tsp.
	TIMER	CRUST CONTROL	TIMER	CRUST CONTROL

11. TOMATO BASIL BREAD

The acidity of the tomato and the flavor of the basil match up perfectly in this brightly colored bread.

How to Prepare

- 1 Put the ingredients into the Baking Pan in order from the top of the Ingredients List.
- 2 Select a Course number using the COURSE key and then press the START key.

Memo

Slice the bread to your desired thickness, put cheese on top and toast in a toaster oven to make pizza toast.



Using dry yeast				
Ingredients	COURSE 1	Regular	COURSE 2	Firm
Water	100 mL		110 mL	
Tomato Juice (no salt)	90 mL		100 mL	
Bread Flour	250 g		290 g	
Sugar	18 g	1½ Tbsp.	18 g	1½ Tbsp.
Dry Milk	6 g	1 Tbsp.	6 g	1 Tbsp.
Salt	5 g	1 tsp.	5 g	1 tsp.
Unsalted Butter	15 g		15 g	
Basil (dried)	1 tsp.		1 tsp.	
Garlic (powder)	As needed		As needed	
Dry Yeast	3 g	1 tsp.	3 g	1 tsp.
	TIMER	CRUST CONTROL	TIMER	CRUST CONTROL

12.CRANBERRY WALNUT BREAD

This bread highlights the sweetness of the cranberries and the crunch of the walnuts.

How to Prepare

- 1 Put the dried cranberries and walnuts in the Ingredients Auto-Dispenser and attach it to the Lid.
- 2 Put all ingredients except the dried cranberries and walnuts into the Baking Pan in order from the top of the Ingredients List.
- 3 Select a Course number using the COURSE key and then press the START key.



Using dry yeast				
Ingredients	COURSE 1	Regular	COURSE 2	Firm
Water	180 mL		210 mL	
Bread Flour	250 g		290 g	
Sugar	18 g	1½ Tbsp.	18 g	1½ Tbsp.
Dry Milk	6 g	1 Tbsp.	6 g	1 Tbsp.
Salt	5 g	1 tsp.	5 g	1 tsp.
Unsalted Butter	15 g		15 g	
Dry Yeast	3 g	1 tsp.	3 g	1 tsp.
Additional ingredients				
Dried Cranberries (finely chopped)	30 g		30 g	
Walnuts (chopped)	30 g		30 g	
	AUTO ADD	CRUST CONTROL	AUTO ADD	CRUST CONTROL

13.BRIOCHE

This bread, born in France, uses large quantities of butter and eggs. The flavor and fragrance of the butter are heady, and when toasted, this bread becomes even more delicious.



How to Prepare

- 1 Put the ingredients into the Baking Pan in order from the top of the Ingredients List.
- 2 Select a Course number using the COURSE key and then press the START key.

Using dry yeast					
Ingredients	COURSE 1 Regular		COURSE 2 Firm		
Milk	140 mL		160 mL		
Egg	50 g	1	50 g	1	
Bread Flour	250 g		290 g		
Sugar	6 g	½ Tbsp.	6 g	½ Tbsp.	
Salt	5 g	1 tsp.	5 g	1 tsp.	
Unsalted Butter	60 g		60 g		
Dry Yeast	3 g	1 tsp.	3 g	1 tsp.	
		TIMER CRUST CONTROL			TIMER CRUST CONTROL

14. CAFE AU LAIT BREAD

The sweet dough and bittersweet coffee make this bread addictive.



How to Prepare

- 1 Put the ingredients into the Baking Pan in order from the top of the Ingredients List.
- 2 Select a Course number using the COURSE key and then press the START key.

Using dry yeast					
Ingredients	COURSE 1 Regular		COURSE 2 Firm		
Water	100 mL		120 mL		
Milk	70 mL		80 mL		
Bread Flour	250 g		290 g		
Instant Coffee	5 g	1 Tbsp.	5 g	1 Tbsp.	
Sugar	40 g		40 g		
Salt	5 g	1 tsp.	5 g	1 tsp.	
Unsalted Butter	15 g		15 g		
Dry Yeast	3 g	1 tsp.	3 g	1 tsp.	
		TIMER CRUST CONTROL			TIMER CRUST CONTROL

15. ORANGE PEEL TEA BREAD

The fragrance of black tea and the refreshing flavor of orange peel add to this bread's appeal.

How to Prepare

- 1 Put the ingredients into the Baking Pan in order from the top of the Ingredients List.
- 2 Use the COURSE key to select COURSE 3 and press the START key.



Using dry yeast			
Ingredients	COURSE 3	Soft	
Water	210 mL		
Bread Flour	260 g		
Cake Flour	20 g		
Sugar	18 g	1½ Tbsp.	
Dry Milk	12 g	2 Tbsp.	
Salt	5 g	1 tsp.	
Unsalted Butter	20 g		
Leaf Tea (fine)	3 g		
Orange Peel (minced)	20 g		
Dry Yeast	3 g	1 tsp.	

16. HONEY BREAD

Replace sugar with plenty of honey that will give you a very sweet taste.

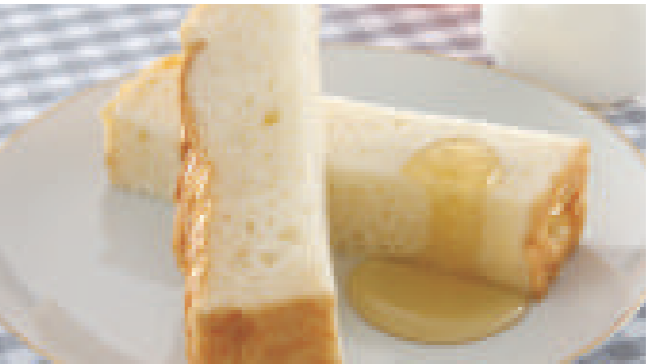
How to Prepare

- 1 Put the ingredients into the Baking Pan in order from the top of the Ingredients List.
- 2 Select a Course number using the COURSE key and then press the START key.

Variations

Switch the honey for maple syrup to make maple bread.

Using dry yeast					
Ingredients	COURSE 2 Firm		COURSE 3 Soft		COURSE 4 Quick Baking
Water	190 mL		190 mL		190 mL
Bread Flour	290 g		260 g		290 g
Cake Flour			20 g		
Dry Milk	6 g	1 Tbsp.	12 g	2 Tbsp.	6 g 1 Tbsp.
Salt	5 g	1 tsp.	5 g	1 tsp.	5 g 1 tsp.
Unsalted Butter	15 g		20 g		15 g
Honey	50 g		50 g		50 g
Dry Yeast	3 g	1 tsp.	3 g	1 tsp.	4.5 g 1½ tsp.
		CRUST CONTROL			CRUST CONTROL



17.CREAM CHEESE BREAD

The addition of cream cheese to this bread makes it light and fluffy.

How to Prepare

- 1 Soften the cream cheese at room temperature before use.
- 2 Put the ingredients into the Baking Pan in order from the top of the Ingredients List.
- 3 Use the COURSE key to select COURSE 3 and press the START key.



Using dry yeast			
Ingredients	COURSE 3	Soft	
Water	180 mL		
Bread Flour	260 g		
Cake Flour	20 g		
Sugar	12 g	1 Tbsp.	
Salt	5 g	1 tsp.	
Unsalted Butter	20 g		
Cream Cheese	70 g		
Dry Yeast	3 g	1 tsp.	
		TIMER	

BASIC BREAD WITH COOKED RICE

By adding cooked rice, you can easily make bread with a springy texture.

The volume of cooked rice added showcases the flavor of the rice in this bread.

18. BREAD WITH COOKED RICE

Using dry yeast

Ingredients	COURSE 5 Bread with Cooked Rice	
Water	140 mL	
Bread Flour	250 g	
Cooked Rice (cooled)	150 g	
Sugar	18 g	1½ Tbsp.
Salt	5 g	1 tsp.
Unsalted Butter	15 g	
Dry Yeast	3 g	1 tsp.

If the temperature of the dough containing cooked rice is too high, the result may be unsatisfactory.

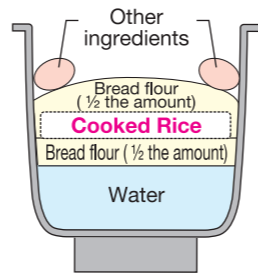
If the result is unsatisfactory

Use water chilled in the refrigerator (about 5°C).

●If the room temperature is high (over 25°C) or the timer function is used, sometimes the result may be unsatisfactory.

How to Prepare Steps in common for Basic Bread with Cooked Rice

- 1 Put the water into the Baking Pan.
- 2 Add about ½ of the bread flour (125 g).
- 3 Put the cooked rice, with the grains separated, on top of the bread flour.
- 4 Add the remaining bread flour (125 g).
- 5 Add the remaining ingredients in order from the top of the Ingredients List.
- 6 Use the COURSE key to select COURSE 5 and press the START key.



- ◎Use cooked rice that has cooled to room temperature.
- ◎Do not use rice just after cooking it or frozen rice that has been thawed for a day or more.
- ◎If ingredients are added incorrectly, they may not cook all the way. (Refer to "How to Prepare", above.)
- ◎When the timer function is used and if cooked rice is immersed in water (liquids), the rice may swell and the ingredients may not mix properly.
- ◎Make sure to break the rice apart until all the grains are loose. Otherwise, the rice may not mix properly with the other ingredients, and the bread may not bake as intended.



19. BREAD WITH COOKED BROWN RICE

The brown rice adds many minerals and vitamins that we tend to lack.

Using dry yeast

Ingredients	COURSE 5 Bread with Cooked Rice	
Water	130 mL	
Bread Flour	250 g	
Cooked Brown Rice (cooled)	150 g	
Sugar	6 g	½ Tbsp.
Salt	5 g	1 tsp.
Unsalted Butter	15 g	
Dry Yeast	3 g	1 tsp.

How to Prepare

P. 16 "Bread with Cooked Rice" for "How to Prepare"



20. BREAD WITH COOKED RED RICE

The glutinous rice in the red rice adds an even springier texture to the bread.

Black sesame is the perfect accent.

Using dry yeast

Ingredients	COURSE 5 Bread with Cooked Rice	
Water	130 mL	
Bread Flour	250 g	
Cooked Red Rice (cooled)	150 g	
Sugar	6 g	½ Tbsp.
Salt	5 g	1 tsp.
Unsalted Butter	15 g	
Black Sesame	4 g	½ Tbsp.
Dry Yeast	3 g	1 tsp.

How to Prepare

P. 16 "Bread with Cooked Rice" for "How to Prepare"



RICE FLOUR BREAD

Adding rice flour to the bread flour produces bread with a springy texture.

21. RICE FLOUR BREAD

Using dry yeast

Ingredients	COURSE 6 Rice Flour	
Water	200 mL	
Bread Flour	200 g	
Rice Flour	50 g	
Sugar	18 g	1½ Tbsp.
Dry Milk	6 g	1 Tbsp.
Salt	5 g	1 tsp.
Unsalted Butter	20 g	
Dry Yeast	3 g	1 tsp.

©The Rice Flour course does not make bread using just rice flour. Bread flour is also used.

How to Prepare

- 1 Put the ingredients into the Baking Pan in order from the top of the Ingredients List.
- 2 Use the COURSE key to select COURSE 6 and press the START key.

When the temperature of rice flour dough is too high, the baked bread may not be satisfactory.

If the room temperature is high (over 25°C)

- Use water chilled in the refrigerator (about 5°C).
- When the timer function is used, sometimes the result may be unsatisfactory.



DOUGH



Course No.	TOTAL	Operating Instructions
COURSE 8 Bread•Pizza	2:05	P.21-22
COURSE 9 Noodles	0:40	
COURSE 10 Pasta	0:40	
COURSE 11 Dumpling Wrappers	0:30	
COURSE 12 Cookies	0:14	

22. BUTTER ROLL

Butter Rolls are a basic type of shaped bread.
It is a good idea to master baking them.



Using dry yeast		
COURSE 8 Bread • Pizza		
Ingredients (Makes 14)		
Milk	130 mL	
Egg	50 g	1
Bread Flour	300 g	
Sugar	24 g	2 Tbsp.
Salt	3.3 g	¾ tsp.
Unsalted Butter	60 g	
Dry Yeast	3 g	1 tsp.
Beaten Egg (for egg wash)	As needed	
TIMER		

Memo

Butter roll dough is a good basic dough that is compatible with any ingredients. Try different variations made using butter roll dough (refer to P. 21 to P. 22).

Recipes for variations on butter roll dough start on the next page!

How to Prepare

1 Put all ingredients except the beaten egg (used for egg wash) into the Baking Pan in order from the top of the Ingredients List.

2 Use the COURSE key to select COURSE 8 and press the START key.

3

Remove the dough from the Baking Pan and cut it into 14 equal pieces using a dough scraper (Do not divide the dough by your hands as it will damage the texture).

4

Shape each piece from Step 3 into a smooth ball, cover with a cloth, and allow them to rest for about 20 minutes.

5

Roll the dough into a cone shape, then flatten into triangles using a rolling pin. Roll each triangle starting from the wide end as illustrated.

6

Place the dough seam-side down on a parchment paper-lined baking tray. Spritz the dough with water and allow it to rise in a warm place (about 35°C) for 30 to 40 minutes (until they approximately double in size).

7

Brush the top of the rolls with the beaten egg and bake in a preheated 180°C oven for about 15 minutes.



23. DOUGHNUT

Make two kinds of doughnuts – ring and twist.
Enjoy them immediately after frying.

Using dry yeast	
COURSE 8 Bread • Pizza	
Ingredients (Makes 8 ring doughnuts / Makes 4 twist doughnuts)	
Butter Roll Dough	1 preparation
Cooking Oil	As needed
Toppings	
Granulated Sugar	As needed
Powder Sugar	As needed
TIMER	

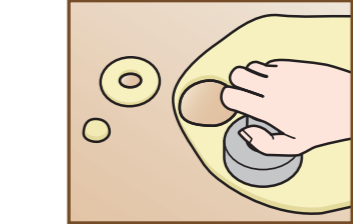
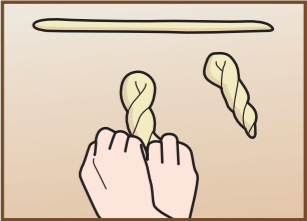
Memo

Melt coating chocolate over a pan of hot water and spread it over the top of the doughnuts to make chocolate doughnuts.

How to Prepare

- 1 Prepare butter roll dough (Refer to P. 20 for Ingredients List and "How to Prepare" Steps 1 and 2).
- 2 Remove the dough from the Baking Pan and cut it into 2 equal pieces. Shape half of the dough into balls to make ring doughnuts. Cut the other half into 4 equal pieces and shape into balls to make twist doughnuts. Cover the dough with a cloth and allow it to rest for about 20 minutes.
- 3 Roll out the ring doughnut dough until it is about 1 cm thick, and cut out doughnut shapes.

- 4 Roll the twist doughnut dough into a cylinder about 30 cm long, twist it into a rope-like shape and press the ends together.



- 5 Place the dough from Steps 3 and 4 on a parchment paper-lined baking tray and allow them to rise in a warm place (about 40°C) for 30 to 40 minutes (until they approximately double in size).
- 6 Drop the dough from Step 5 into cooking oil heated to about 170°C, and flip occasionally until the doughnuts turn to a light-brown color and are completely cooked.
- 7 While still hot, sprinkle with granulated sugar and powder sugar.



24. PINEAPPLE BREAD

This pineapple bread is crusty on the outside and fluffy on the inside, and the petite size is very cute.

How to Prepare

- 1 Prepare the butter roll dough. (Refer to P. 20 for Ingredients List and "How to Prepare" Steps 1 and 2.)
- 2 Make the cookie dough (for the pineapple "skin"). Cream the butter, and add the sugar. Mix until it turns a light color.
- 3 Beat the egg, add gradually to the mix in Step 2 and mix well.
- 4 Combine the ingredients in A and sift, divide into 3 parts, and add one by one to the mix in Step 3. Mix gently without kneading.
- 5 When the flour has been mixed in, roll the dough into a cylinder, wrap in plastic wrap, and chill in the refrigerator for at least 20 minutes.
- 6 Remove the dough from the Baking Pan and cut it into 8 pieces. Shape the pieces into balls, cover with a cloth, and allow the dough to rest for about 20 minutes.
- 7 Cut the cookie dough from Step 5 into 8 pieces and shape them into balls. Flatten with your hands and stretch into about 10 cm in diameter rounds, allowing natural creases to form.
- 8 Cover the top of the rounded dough from Step 6 completely using the cookie dough from Step 7, leaving the bottom exposed, and reshape into balls.
- 9 Place the pieces from Step 8 on a parchment paper-lined baking tray and allow them to rise in a warm place (about 35°C) for about 30 minutes.
- 10 Brush the surface of the rolls with beaten egg and bake in a preheated 200°C oven for 15-20 minutes.

Using dry yeast

Ingredients (Makes 8)		COURSE 8 Bread • Pizza
Butter Roll Dough	1 preparation	
Cookie Dough (Pineapple "skin")		
Unsalted Butter (cut into 1 cm cubes)	80 g	
Sugar	80 g	
Egg	50 g	1
A Cake Flour	180 g	
Dry Milk	12 g	2 Tbsp.
Beaten Egg (for egg wash)	As needed	

※The cookie dough can be prepared using the Cookies course (COURSE 12).
If doing that, make the cookie dough before making the bread dough, and set it aside.
Refer to P. 31 "Basic Cookies" for "How to Prepare" Steps 1 to 6.

25. CROISSANTS

Croissants are very popular, with their crunchy texture and buttery flavor. The main point to making dough that bakes correctly is to chill it thoroughly. A challenging recipe for more advanced bakers.



Using dry yeast

Ingredients (Makes 12)		COURSE 8 Bread • Pizza
Milk	130 mL	
Egg	50 g	1
Bread Flour	200 g	
Cake Flour	100 g	
Sugar	24 g	2 Tbsp.
Salt	5 g	1 tsp.
Unsalted Butter	15 g	
Dry Yeast	6 g	2 tsp.
Unsalted Butter (for butter layer)	120 g	
Beaten Egg (for egg wash)	As needed	
		TIMER

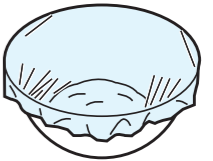
How to Prepare

- 1 Put all ingredients except the butter (for butter layer) and the beaten egg (for egg wash) into the Baking Pan in order from the top of the Ingredient List.

Memo
Soften the butter for the butter layer at room temperature before use.

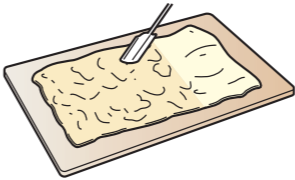
- 2 Use the COURSE key to select COURSE 8 and press the START key.

3



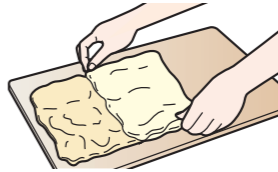
Remove the dough from the Baking Pan and shape it into a ball. Place the dough into a bowl, cover it with plastic wrap and let it rest in the refrigerator for about 30 minutes.

4



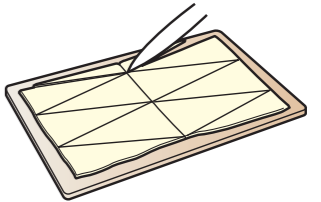
Place the dough on a kneading board sprinkled with flour (not included in the Ingredients List) and roll it out using a rolling pin into a 40 x 20 cm rectangle. Spread 1/3 (40 g) of the butter for the butter layer on the dough, leaving the front 1/3 uncovered.

5



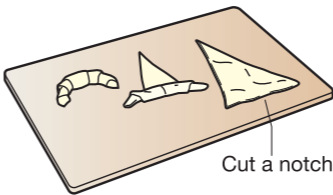
Fold the dough into thirds, starting with the front third, and firmly press the edges closed. Wrap the dough in plastic wrap and allow it to rest in the refrigerator for 30 to 60 minutes. Repeat Steps 4 and 5 twice, wrap the dough in plastic wrap, and let it rest in the refrigerator for about 60 minutes.

6



Roll the dough out to a thickness of about 5 mm, and cut the dough in the shape of isosceles triangles with a base about 12 cm wide (12 pieces).

7



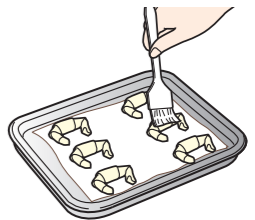
Cut a notch into the center of the base and roll from the base, pressing gently on the right and left sides to elongate the dough, and form into a crescent shape.

8



Place the crescents from Step 7 on a parchment paper-lined baking tray. Spritz the dough with water and allow it to rise in a warm place (about 28°C or under) for 40 to 50 minutes (until they approximately double in size).

9



Brush the top of the rolls with the egg wash and bake in a preheated 190 to 200°C oven for about 15 to 20 minutes.

26. THICK-CRUST PIZZA DOUGH

This thick, bread-style pizza crust is filling and satisfying.

Using dry yeast		
Ingredients (Makes enough for 3 pizzas 20 cm in diameter)	COURSE 8	Bread • Pizza
Milk	180 mL	
Bread Flour	240 g	
Cake Flour	40 g	
Sugar	6 g	½ Tbsp.
Salt	5 g	1 tsp.
Shortening	12 g	
Dry Yeast	3 g	1 tsp.
	TIMER	



How to Prepare

- 1

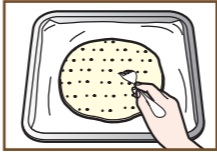
Put the ingredients into the Baking Pan in order from the top of the Ingredients List.
- 2

Use the COURSE key to select COURSE 8 and press the START key.
- 3

Remove the dough from the Baking Pan and cut it into 3 equal pieces. Shape the pieces into balls, cover with a cloth, and allow the dough to rest for about 20 minutes.
- 4

Place one of the dough balls from Step 3 on parchment paper and use a rolling pin to flatten it into a circle about 20 cm in diameter.
- 5

Transfer the circle of dough on the parchment paper to a baking tray and prick the dough with a fork.



MARGHERITA

A simple pizza topped with mozzarella cheese and tomatoes. Basil leaves provide an accent.

Ingredients (Makes 1)	
Thick-crust Pizza Dough	1
Tomato Sauce	50 g
Mozzarella Cheese	100 g
Cherry Tomatoes	4
Basil Leaves	5

Memo

This is also delicious prepared using a thin-crust pizza dough.
(Refer to P. 25 for the Ingredients List and "How to Prepare" for "Thin-crust Pizza Dough".)



How to Prepare

- 1

Prepare thick-crust pizza dough and tomato sauce (see below).
(Refer to the Ingredients List and "How to Prepare", above.)
- 2

Slice the mozzarella cheese into 7 mm widths, and remove the stem from the cherry tomatoes and slice them into rounds.
- 3

Spread the tomato sauce on the pizza dough, and top with the ingredients from Step 2.
- 4

Bake in a preheated 200 to 220°C oven for about 15 minutes.
- 5

After removing from the oven, scatter the basil leaves on the pizza.

TOMATO SAUCE

Ingredients (Makes enough for 4 pizzas)	
Tomato Puree	150 g
Tomato Ketchup	50 g
Salt and Pepper	To taste

How to Prepare

Combine all of the ingredients and mix them well.



27. THIN-CRUST PIZZA DOUGH

A pizza crust with a crunchy texture.

Serve this pizza when you want

something that feels light to eat.

Using dry yeast		
Ingredients (Makes enough for 4 pizzas 20 cm in diameter)	COURSE 8	Bread • Pizza
Water	150 mL	
Bread Flour	200 g	
Cake Flour	80 g	
Salt	1.3 g	¼ tsp.
Olive Oil	24 g	2 Tbsp.
Dry Yeast	3 g	1 tsp.
	TIMER	

CREAMY CORN PIZZA

A rich cream sauce is topped with corn and bacon.

Ingredients (Makes 1)	
Thin-crust Pizza Dough	1
Cream Sauce	
Cake Flour	10 g
Butter	20 g
Milk	100 mL
Salt and Pepper	To taste
Corn (drained)	50 g
Bacon (cut into 1 cm widths)	20 g
Cheese for Pizza	20 g
Parsley (chopped)	As needed

How to Prepare

- 1

Prepare thin-crust pizza dough.
(Refer to the Ingredients List and "How to Prepare", above.)
- 2

Make the cream sauce.
Put the cake flour and butter into a microwave-safe container, heat without covering in a microwave oven (500 W) for about 1 minute, and mix well.
- 3

Add milk gradually to the mixture in Step 2 while stirring, heat for about 1 minute, remove from the heat, and mix well.
- 4

Heat again for about 1 minute, mix well, and season with salt and pepper.
- 5

Spread the cream sauce on the pizza dough.
- 6

Top with the corn and bacon, and sprinkle pizza cheese on top.
- 7

Bake in a preheated 200 to 220°C oven for about 15 minutes.
- 8

After you take it out of the oven, sprinkle the pizza with parsley.

How to Prepare

- 1

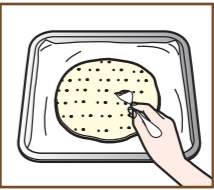
Put the ingredients into the Baking Pan in order from the top of the Ingredients List.
- 2

Use the COURSE key to select COURSE 8 and press the START key.
- 3

Remove the dough from the Baking Pan and cut it into 4 equal pieces. Shape the pieces into balls, cover with a cloth, and allow the dough to rest for about 20 minutes.
- 4

Place one of the dough balls from Step 3 on parchment paper and use a rolling pin to flatten it into a circle about 20 cm in diameter.
- 5

Transfer the circle of dough on the parchment paper to a baking tray and prick the dough with a fork.



Memo

This is also delicious prepared using a thick-crust pizza dough.
(Refer to P. 24 for the Ingredients List and "How to Prepare" for "Thick-crust Pizza Dough".)

28. BAGETTES

The fragrant, crunchy crust adds to this simple bread.

Using dry yeast		
Ingredients (Makes 3)	COURSE 8	Bread • Pizza
Water	170 mL	
Bread Flour	250 g	
Cake Flour	50 g	
Salt	2.5 g	½ tsp.
Lemon Juice	3 mL	
Dry Yeast	3 g	1 tsp.
	TIMER	

- How to Prepare**
- Put the ingredients into the Baking Pan in order from the top of the Ingredients List.
 - Use the COURSE key to select COURSE 8 and press the START key.
 - Remove the dough from the Baking Pan and cut it into 3 equal pieces. Shape the pieces into balls, cover with a cloth, and allow the dough to rest for about 20 minutes.



- Use a rolling pin to roll out the dough into an oval, and roll into a long, thin shape.
- Fold canvas to make a ridge and place the dough inside the “channels” created by the ridge, then cover with more canvas. Leave the dough to rise at room temperature for 50 to 60 minutes (until they approximately double in size).
©Allow the dough to rise inside the canvas channels so that it will attain the correct shape.



- Place the dough from Step 5 on a parchment paper-lined baking tray and use a razor or sharp kitchen knife to make cuts across the top of the dough. Allow the dough to rest for about 10 minutes.
- Spritz the dough thoroughly with water, and bake in a preheated 200 to 220°C oven for 15 to 20 minutes.

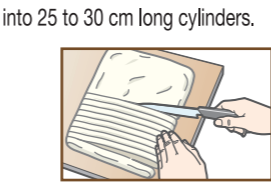
29. GRISSINI

Italian breadsticks. Delicious both eaten as it is or wrapped in cured ham.

Using dry yeast		
Ingredients (Makes 20)	COURSE 8	Bread • Pizza
Milk	140 mL	
Bread Flour	200 g	
Sugar	6 g	½ Tbsp.
Salt	5 g	1 tsp.
Olive Oil	8 g	2 tsp.
Dry Yeast	3 g	1 tsp.
Toppings		
Grated Cheese	10 g	2 Tbsp.
	TIMER	



- How to Prepare**
- Put all ingredients except the grated cheese into the Baking Pan in order from the top of the Ingredients List.
 - Use the COURSE key to select COURSE 8 and press the START key.
 - Remove the dough from the Baking Pan and roll it out using a rolling pin into a 15 x 20 cm rectangle. Cover the dough with a cloth and allow it to rest for about 20 minutes.
 - Use a kitchen knife to cut the dough into about 1 cm widths, and using both hands, roll on top of a kneading board or other surface



- Place the cylinders from Step 4 on a parchment paper-lined baking tray, brush the dough with water (not included in the Ingredients List) and sprinkle with grated cheese.
- Bake in a preheated 180 to 200°C oven for 15 to 20 minutes.

30. UDON

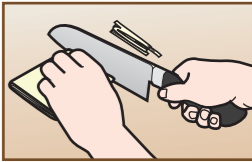
A firm texture is characteristic of these udon noodles.

Ingredients (Makes 4 servings)	COURSE 9	Noodles
Bread Flour	150 g	
Cake Flour	150 g	
A Water	150 mL	
Salt (completely dissolved in water)	5 g	1 tsp.
Flour (Bread Flour)	As needed	
	TIMER	

- How to Prepare**
- Combine the ingredients in A and set them aside.
 - Put all ingredients except the flour (bread flour) into the Baking Pan in order from the top of the Ingredients List.
 - Use the COURSE key to select COURSE 9 and press the START key.
 - Remove the dough from the Baking Pan and cut it into 4 equal pieces. Shape the pieces into balls, wrap in plastic wrap, and allow the dough to rest at room temperature for about 2 hours.



- Sprinkle a cutting board with flour and roll out the dough from Step 4 to about 3 mm in thickness.
- Sprinkle the surface of the dough from Step 5 with flour, fold into thirds, and cut into about 5 mm widths.
- Separate the udon noodles from Step 6, add them to a pot full of boiling water, and boil for 10 to 13 minutes.
- Remove the udon noodles from the boiling water and rinse once or twice to cool them down. Drain the noodles.



KITSUNE UDON

Udon noodles in a broth, topped with deep-fried tofu.

Ingredients (Makes 4 servings)	
Udon	4 servings
Udon Broth	
Dashi Stock	1200 mL
A Light Soy Sauce	½-1 Tbsp.
Mirin (sweet rice wine)	1 Tbsp.
Salt	½ tsp.
Deep-fried Tofu for Kitsune Udon	8
Green Onions (sliced diagonally)	As needed

- How to Prepare**
- Put the ingredients in A into a pot and heat to make the broth.
 - Put boiled udon noodles in a bowl, cover with the broth from Step 1, and top with deep-fried tofu and sliced green onions.



CURRY UDON

Curry udon with lots of dashi stock. The curry flavor stimulates your appetite.

Ingredients (Makes 4 servings)	
Udon	4 servings
Boil-in-the-pouch Curry (or leftover curry)	600 g
Udon Broth	400-600 mL
Potato Starch dissolved in water	As needed
Green Onions (sliced diagonally)	As needed

- How to Prepare**
- Put prepared boil-in-the-pouch curry and udon broth (see the Ingredients List for kitsune udon) into a pot, mix well, and heat.
 - Add potato starch dissolved in water to 1 and bring to a boil.
 - Put boiled udon noodles into a bowl, cover with the broth from Step 2, and top with sliced green onions.

31. HOME MADE PASTA

You can also make pasta dough easily using your Home Bakery.

Ingredients (Makes 4 servings)			COURSE 10 Pasta	
Durum Semolina※			150 g	
Bread Flour			150 g	
Water			110 mL	
A	Salt (completely dissolved in water)	5 g	1 tsp.	
	Egg	50 g	1	
Olive Oil			12 g	1 Tbsp.
Flour (bread flour)			As needed	
			TIMER	

※A flour used to make pasta.
You can also use the same amount of cake flour.

How to Prepare

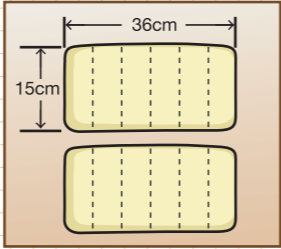
1 Combine the ingredients in A and set them aside.



- 2 Put all ingredients except the flour (bread flour) into the Baking Pan in order from the top of the Ingredients List.
- 3 Use the COURSE key to select COURSE 10 and press the START key.
- 4 Remove the dough from the Baking Pan and cut it into 4 equal pieces. Shape the pieces into balls, wrap with plastic wrap, and allow the dough to rest in the refrigerator for about 1 hour.
- 5 Sprinkle a cutting board liberally with flour, and use a rolling pin to roll out the dough from Step 4 to a thickness of about 1 mm.
- 6 Sprinkle the surface of the dough from Step 5 liberally with flour, fold into thirds, and cut into widths of about 5 mm. ◎Cut the dough into widths of about 1 cm to make fettuccine.
- 7 Separate the pasta noodles from Step 6 and boil in a pot full of boiling water with salt (not included in the Ingredients List) for 2 to 3 minutes.
- 8 When the pasta is cooked, drain it and toss with olive oil (not included in the Ingredients List) to prevent the pasta from sticking.

◎If you are making lasagna (P. 29), follow the steps below.

- 1 For Steps 1 to 3, refer to "How to Prepare", above.
- 2 Remove the dough from the Baking Pan and cut it into 2 equal pieces. Shape the pieces into balls, wrap with plastic wrap, and allow the dough to rest in the refrigerator for about 1 hour.
- 3 Sprinkle a cutting board liberally with flour, and roll out the dough from Step 2 into 15 x 36 cm rectangles.
- 4 Cut each rectangle from Step 3 into 15 x 6 cm rectangles (for a total of 12 rectangles).
- 5 For Steps 7 to 8, refer to "How to Prepare", above.



32. FETTUCCINE WITH TUNA & BROCCOLI

Fettuccine is a wide, flat pasta.

Fettuccine is a perfect base for a cream sauce with tuna and corn.

Ingredients (Makes 4 servings)			4 servings	
Home Made Pasta (for fettccine)			150 g	
Broccoli (divided into florets)			20 g	
Butter			50 g	
Onion (finely chopped)			1 can	
Canned Tuna in Oil (drained)			30 g	
Corn Kernels			100 mL	
A	Fresh Cream	100 mL	100 mL	
	Milk	100 mL	1/2	
Bouillon Cube (crumbled)			To taste	
Black Pepper (coarsely ground)				



How to Prepare

- 1 Cook broccoli in boiling water for 2 to 3 minutes and drain.
- 2 Melt the butter in a frying pan and add the onion. Stir-fry the onion until it is a pale golden color.
- 3 Add the tuna and corn kernels, and stir-fry gently, then add A and the broccoli from Step 1. Simmer over slow heat for 5 minutes and add seasonings to taste.
- 4 Pour the hot sauce from Step 3 over the cooked pasta.

33. LASAGNA

Layer pasta, meat sauce, and white sauce, top with cheese, and bake.

Lasagna makes a hearty meal.

◎Prepare four oval shape baking dishes about 18 cm long and 3 cm deep.

Ingredients (Makes 4 servings)			4 servings	
Home Made Pasta (for lasagna)			2 Tbsp.	
Meat Sauce			1 clove	
Olive Oil			200 g	
A	Garlic (diced)	200 g	4	
	Onion (finely chopped)	200 g	1	
Ground Beef			3 Tbsp.	
Shiitake Mushrooms (chopped)			1	
Tomato Puree			1	
Bouillon Cube (crumbled)			1 tsp.	
Red Wine			4 Tbsp.	
Laurel Leaf			30 g	
Salt			30 g	
Breadcrumbs			400 mL	
White Sauce			To taste	
Butter			100 g	
Cake Flour				
Milk				
Salt and Pepper				
Cheese for Pizza				

How to Prepare

- 1 Prepare Home Made Pasta dough. (Refer to P. 28 for Ingredients List and "How to Prepare".)
- 2 Make the meat sauce. Put the olive oil and garlic in a pot and sauté over medium heat. Add the ingredients in A.
- 3 When the ingredients in Step 2 are thoroughly heated, add the ingredients in B and mix well. Cook for about 5 minutes, add the breadcrumbs, mix well, and turn off the heat.
- 4 Make the white sauce. Melt the butter in a different pot. Add cake flour and cook over medium heat, being careful not to burn it.

- 5 Turn off the heat and add milk a little at a time to the mixture in Step 4. Stirring constantly with a wooden spatula or other utensil, simmer until the sauce thickens and season with salt and pepper to taste.
- 6 Butter the baking dishes (the butter is not included in the Ingredients List), and make three layers each of pasta, meat sauce, and white sauce.
- 7 Sprinkle pizza cheese on top, and bake in a preheated 220°C oven for about 20 minutes.

Memo

You can also use commercially available tomato sauce and white sauce.



34. CHINESE DUMPLING WRAPPERS

Using boiling water gives you springy wrappers.

Ingredients (Makes 40)		
Cake Flour	320 g	
Boiling Water	180 mL	
Salt (completely dissolved in boiling water)	1.3 g	¼ tsp.
Flour (potato starch)	As needed	
TIMER		

BOILED CHINESE DUMPLINGS

Use hand-made Chinese dumpling wrappers to make chewy boiled Chinese dumplings.

Ingredients (Makes 40)	
Chinese Dumpling Wrappers	40
Ground Pork	400 g
Soy Sauce	1 Tbsp.
A Sake	2 tsp.
Vegetable Oil	2 Tbsp.
Salt	½ tsp.
Pepper	To taste
Leek (cut into 2-3 mm widths)	100 g

FRIED CHINESE DUMPLINGS

Use hand-made Chinese dumpling wrappers to make this standard fried Chinese dumplings.

Ingredients (Makes 40)	
Chinese Dumpling Wrappers	40
Ground Pork	300 g
Cabbage (finely chopped)	100 g
Garlic (diced)	1 clove
Ginger (grated)	1 clove
A Soy Sauce	2 tsp.
Mirin (sweet rice wine)	1 tsp.
Sesame Oil	½ tsp.
Salt	½ tsp.
Pepper	To taste
Vegetable Oil	1 Tbsp.
Sesame Oil	1 Tbsp.
B Vinegar and Soy Sauce	2 Tbsp., each
Chinese Red Chile Oil	1 tsp.

How to Prepare

- 1

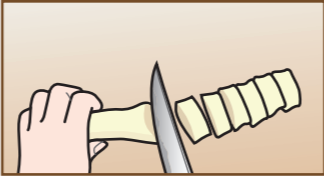
Put all ingredients except the flour (potato starch) into the Baking Pan in order from the top of the Ingredients List.
- 2

Use the COURSE key to select COURSE 11 and press the START key.
- 3

Remove the dough from the Baking Pan and gather it into one piece. Shape it into a ball, wrap with plastic wrap, and allow the dough to rest in the refrigerator for about 1 hour.
- 4

Sprinkle a cutting board with flour, roll the dough into a cylinder 2 to 3 cm in diameter, and slice into 40 equal pieces.
- 5

Use a rolling pin to flatten each piece into a circle 8 to 10 cm in diameter.
ⓈThe flattened wrappers stick together easily so sprinkle each one with flour.



How to Prepare

- 1

Combine all ingredients of A in a large bowl and mix well until it becomes sticky. Then add leeks and mix well.
- 2

Spoon ingredients of Step 1 on the Chinese Dumpling wrappers. Apply a small amount of water (not on the Ingredients List) on one side edge of the wrappers, fold in two making a half circle and securely seal the edges while making pleats.
- 3

Boil the pieces from Step 2 in plenty of hot water for about 4 minutes. Drain off water and serve on plate.
ⓈServe with a dipping sauce of your choice, such as soy sauce mixed with rice vinegar.



How to Prepare

- 1

Combine all ingredients of A in a large bowl and mix well until it becomes sticky.
- 2

Spoon ingredients of Step 1 on the Chinese Dumpling wrappers. Apply a small amount of water (not on the Ingredients List) on one side edge of the wrappers, fold in two making a half circle and securely seal the edges while making pleats.
- 3

Pour a thin film of salad oil into the frying pan, place the Chinese dumpling from Step 2 in the pan, and fry over high heat .
- 4

When the Chinese dumpling from Step 3 have browned, add water (not on the Ingredients List), place a lid over the frying pan, and steam over medium heat for about 5 minutes.
- 5

When the water is almost gone, remove the lid and continue heating until the remaining water boils off. Add the sesame oil in a circular motion, and fry until the Chinese dumpling are crispy.
- 6

Serve on a dish, garnished with B



35. BASIC COOKIES

Make cookie dough easily. These are soft-type cookies.

How to Prepare

- 1

Cut butter into about 1 cm cubes, and allow the butter and egg to come to room temperature. Combine the ingredients in A and sift.
- 2

Put the ingredients into the Baking Pan in order from the top of the Ingredients List.
- 3

Use the COURSE key to select COURSE 12 and press the START key.
- 4

When the Add Beep sounds (after about 7 minutes), use a rubber spatula or other utensil to firmly push flour and other ingredients adhering to the edge of the Baking Pan to the bottom (scraping down the flour).
- 5

Press the START key again.
- 6

Remove the dough from the Baking Pan and gather it into one piece.
- 7

Divide the dough from Step 6 into 20 equal pieces, shape them into balls, and place them on a parchment paper-lined baking tray.
- 8

Press the dough from on top until it is about 5 mm thick.
- 9

Bake in a preheated 160°C oven for about 20 minutes.

Ingredients (1 preparation: Makes about 20 cookies)		
Egg (beaten)	50 g	1
Unsalted Butter (cut into about 1 cm cubes)	50 g	
Sugar	80 g	
A Cake Flour	150 g	
Baking Powder	3 g	1 tsp.
Vanilla Extract	To taste	
TIMER		

36. RAISIN COOKIES

This is a soft cookie, full of raisins.

How to Prepare

Refer to “Basic Cookies” above.
ⓈAdd the raisins after scraping down the flour.

Ingredients (1 preparation: Makes about 20 cookies)		
Egg (beaten)	50 g	1
Unsalted Butter (cut into about 1 cm cubes)	50 g	
Sugar	80 g	
A Cake Flour	150 g	
Baking Powder	3 g	1 tsp.
Vanilla Extract	To taste	
Additional ingredients		
Raisins (chopped)	80 g	
TIMER AUTO ADD		

37. CHOCOLATE
CHUNK COOKIES

This cookie presents a fine balance between the bitterness of the cocoa and the sweetness of the chocolate (roughly chopped). This recipe uses bar chocolate, so it is easy to make.

Ingredients (1 preparation: Makes about 20 cookies)	COURSE 12 Cookies	
Egg (beaten)	50 g	1
Unsalted Butter (cut into about 1 cm cubes)	50 g	
Sugar	80 g	
A Cake Flour	160 g	
	Baking Powder	3 g 1 tsp.
	Unsweetened Cocoa	12 g 1 Tbsp.
Vanilla Extract	To taste	
Additional ingredients		
Bar Chocolate	1	
TIMER		

©Prepare the cookie cutters you prefer.



How to Prepare

- 1

Cut butter into about 1 cm cubes, and allow the butter and egg to come to room temperature. Combine the ingredients in A and sift.
- 2

Chop the bar chocolate into 7 mm to 1 cm chunks.
- 3

Put all ingredients except the chopped chocolate into the Baking Pan in order from the top of the Ingredients List.
- 4

Use the COURSE key to select COURSE 12 and press the START key.
- 5

When the Add Beep sounds (after about 7 minutes), use a rubber spatula or other utensil to firmly push flour and other ingredients adhering to the edge of the
- 6

Baking Pan to the bottom (scraping down the flour), and add the chocolate from step 2.
- 6

Press the START key again.
- 7

Remove the dough from the Baking Pan and gather it into one piece. Wrap with plastic wrap and allow the dough to rest in the refrigerator for 1 to 2 hours.
- 8

Roll out the dough from Step 7 to about 5 mm thick, and use your favorite cookie cutters to cut out shapes.
- 9

Place the cookies from Step 8 on a parchment paper-lined baking tray and bake in a preheated 160°C oven for about 20 minutes.

38. SCONE

Scones are indispensable at tea time, and now you can make them easily. Spread them with jam and whipped cream before eating

Ingredients (1 preparation: Makes about 10 cookies)	COURSE 12 Cookies	
Unsalted Butter (cut into about 1 cm cubes)	50 g	
Milk	100 mL	
Sugar	36 g	3 Tbsp.
A Cake Flour	220 g	
	Baking Powder	10 g
Vanilla Extract	To taste	
Beaten Egg (for egg wash)	As needed	
TIMER		

©Prepare a round cookie cutter, about 5 cm in diameter



How to Prepare

- 1

Cut butter into about 1 cm cubes and left warm to room temperature. Combine the ingredients in A and sift.
- 2

Add all ingredients except the beaten egg in order from the top of the Ingredients List.
- 3

Use the COURSE key to select COURSE 12 and press the START key.
- 4

When the Add Beep sounds (after about 7 minutes), use a rubber spatula or other utensil to firmly push flour and other ingredients adhering to the edge of the Baking Pan to the bottom (scraping down the flour).
- 5

Press the START key again.
- 6

Remove the dough from the Baking Pan and gather into one piece. Wrap with plastic wrap and chill in the refrigerator for about 20 minutes.
- 7

Roll out the dough from Step 6 to about 1 cm thick, and cut out rounds using the cookie cutter.
- 8

Place the pieces from Step 7 on a parchment paper-lined baking tray, and brush the surface with the beaten egg.
- 9

Bake for about 15 minutes in a preheated 220°C oven.

SWEETS



Course No.	TOTAL	Operating Instructions
COURSE 13 Cake	1:38	P.23
COURSE 14 Jam	1:20	P.26

39. POUND CAKE

A pound cake that uses a lot of butter.

Ingredients (Makes 1)	COURSE 13	Cake
Unsalted Butter (cut into about 1 cm cubes)	100 g	
Egg (beaten)	100 g	2
Milk	35 mL	
Vanilla Extract	To taste	
Sugar	100 g	
A Cake Flour	180 g	
Baking Powder	6 g	2 tsp.
	TIMER CRUST CONTROL	



How to Prepare

- 1 Cut butter into 1 cm cubes and let warm to room temperature.
- 2 Combine the ingredients in A and sift.
- 3 Put the ingredients into the Baking Pan in order from the top of the Ingredients List.
- 4 Use the COURSE key to select COURSE 13 and press the START key.
- 5 When the Add Beep sounds (after about 13 minutes), use a rubber spatula or other utensil to firmly push flour and other ingredients adhering to the edge of the Baking Pan to the bottom (scraping down the flour), and then press the START key again.

©If you scrape down the flour, the side of the baked cake will be neater.

40. TEA CAKE

This cake has a wonderful fragrance of tea leaves. Use any tea leaves you prefer.

Ingredients (Makes 1)	COURSE 13	Cake
Unsalted Butter (cut into about 1 cm cubes)	80 g	
Egg (beaten)	100 g	2
Milk	35 mL	
Vanilla Extract	To taste	
Sugar	100 g	
A Cake Flour	180 g	
Baking Powder	6 g	2 tsp.
Leaf Tea (fine)	3 g	
	TIMER CRUST CONTROL	

©Add the tea leaves to the ingredients in A and mix gently.

How to Prepare Refer to “Pound Cake” above for “How to Prepare”.



41. APPLE CAKE

The sweet-and-sour flavor of the apples makes this an exquisitely delicious cake.

Ingredients (Makes 1)	COURSE 13	Cake
Unsalted Butter (cut into about 1 cm cubes)	80 g	
Egg (beaten)	100 g	2
Milk	35 mL	
Vanilla Extract	To taste	
Apples (net)	100 g	
Cinnamon	As needed	
Sugar	80 g	
A Cake Flour	180 g	
Baking Powder	6 g	2 tsp.
	TIMER CRUST CONTROL	

©Peel and core the apple and cut into 5 mm to 1 cm cubes.

How to Prepare Refer to “Pound Cake” above for “How to Prepare”.



42. BANANA NUT CAKE

Enjoy this delicious cake, which has a moist banana batter and the crunch of walnuts.

Ingredients (Makes 1)	COURSE 13	Cake
Unsalted Butter (cut into about 1 cm cubes)	60 g	
Egg (beaten)	100 g	2
Milk	35 mL	
Vanilla Extract	To taste	
Ripe Banana (mashed)	100 g	
Sour Cream	30 g	
Sugar	80 g	
A Cake Flour	180 g	
Baking Powder	6 g	2 tsp.
Additional ingredients		
Walnuts (chopped)	40 g	
	TIMER AUTO ADD CRUST CONTROL	

How to Prepare Refer to P. 34 "Pound Cake" for "How to prepare".

©Add the additional ingredients after scraping down the flour.



43. CHOCOLATE CAKE

This is a chocolate cake with plenty of cocoa. The dried prunes and sliced almonds add to the texture.

Ingredients (Makes 1)	COURSE 13	Cake
Unsalted Butter (cut into about 1 cm cubes)	50 g	
Egg (beaten)	100 g	2
Milk	35 mL	
Vanilla Extract	To taste	
Dried Prunes (finely chopped)	50 g	
Sugar	130 g	
Cake Flour	180 g	
A Baking Powder	6 g	2 tsp.
Unsweetened Cocoa	20 g	
Additional ingredients		
Sliced Almonds (finely chopped)	30 g	
	TIMER AUTO ADD CRUST CONTROL	

How to Prepare Refer to P. 34 "Pound Cake" for "How to prepare".

©Add the additional ingredients after scraping down the flour.



44. STRAWBERRY JAM

Turn sweet-and-sour strawberries into a delicious jam. The strawberry pieces make the texture more enjoyable.

Ingredients (For 1 preparation)	COURSE 14	Jam
Strawberries (net)	300 g	
Sugar	120 g	
Lemon Juice	14 mL	1 Tbsp.
TIMER		

How to Prepare

- 1
- Hull the strawberries, slice them into 2 to 4 pieces, and lightly mash.
- 2
- Put the ingredients into the Baking Pan in order from the top of the Ingredients List.
- 3
- Use the COURSE key to select COURSE 14 and press the START key.



TIPS

- After washing the fruit, wipe off all excess moisture.
- To store:** Place in a clean container and be sure to store in the refrigerator. Consume within one week.
- The finished jam may be softer than desired. If you prefer thicker jam, add about 3 g of pectin with the other ingredients.

What is pectin?

Pectin is a type of sugar contained in fruits and it jells the jam (adds thickness).

45. BLUEBERRY JAM

This luxurious jam uses ample blueberries.

Ingredients (For 1 preparation)	COURSE 14	Jam
Blueberries	300 g	
Sugar	120 g	
Lemon Juice	7 mL	½ Tbsp.
TIMER		

How to Prepare

- 1
- Lightly mash the blueberries.
- 2
- Refer to “Strawberry Jam” above for “How to Prepare” Steps 2 to 3.



Memo

When using blueberries in syrup, reduce the amount of sugar to 90 g, and add 35 mL of water.

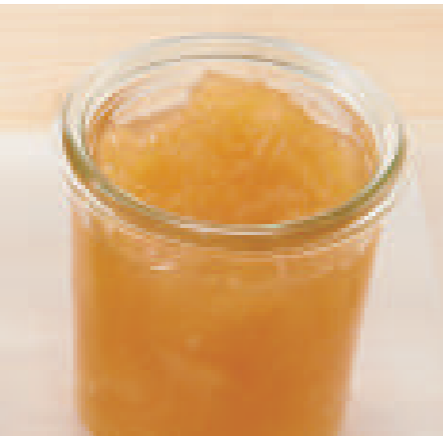
46. APPLE JAM

The crunchiness of the sliced apples and the sweetness of the grated apples bring this jam to life.

Ingredients (For 1 preparation)	COURSE 14	Jam
Apples (net)	300 g	
Sugar	120 g	
Lemon Juice	14 mL	1 Tbsp.
TIMER		

How to Prepare

- 1
- Peel and core the apples. Slice half of the apples into 2 to 3 mm thick wedges and grate the remaining half.
- 2
- Refer to “Strawberry Jam” above for “How to Prepare” Steps 2 to 3.

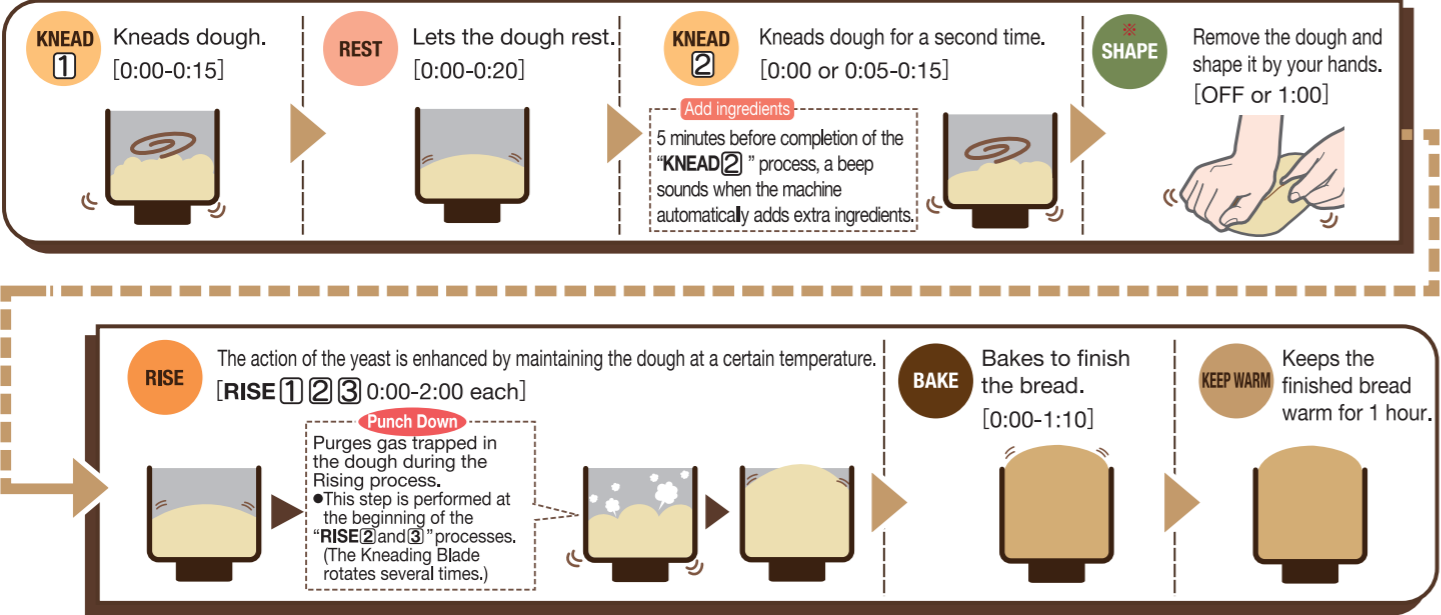


HOW TO USE THE HOME MADE COURSE
©For detailed instructions, refer to P. 31-37 of the Operating Instructions.

With the HOME MADE course, you can set the process times manually for Kneading, Rising and Baking, allowing you to create your own special basic breads and add manual procedures when making standard breads.

HOME MADE Course Processes

- Refer to P. 32 of the Operating Instructions for instructions on setting the time.
- The setting values indicated within brackets are the programmable ranges for each process.



※SHAPE (Operating Instruction P.31)

When you set the SHAPE process, the bread-making process is temporarily interrupted when KNEAD 2 process is completed, allowing you to remove the dough from the Baking Pan and shape it before baking.

When you finish the SHAPE process, return the dough shaped by your hands to the Baking Pan, and press the START key again. The remaining processes (RISE to BAKE) already programmed are performed automatically.

- Because the settings are different than in the standard course, the results may vary.
- Rice flour cannot be used. (The flour and ingredients may scatter.)
- This setting cannot be used to make cake or jam.

- When you want to shape the dough by your hands, set the SHAPE process to "1:00".
- 1:00 ... With the SHAPE process
- OFF ... Without the SHAPE process
- If you are not going to shape the dough by your hands, set the SHAPE process to "OFF".

Guidelines for Process Time Adjustment

- If you reprogram the time for each process, the bread may bake differently.

Decrease the process time	Process	Increase the process time
●When you want a lower bread height ●When bread is rising too much due to high room or water temperatures	KNEAD 1~2	●When you want to increase the rise of bread ●When the room or water temperature is low and the bread does not rise well
●When you want to knead dough continuously for a long period	REST	●When you want to rest the dough during the kneading process
●When you want a lower bread height ●When bread is rising too much due to high room or water temperatures	RISE 1~3	●When you want to increase the rise of bread ●When the room or water temperature is low and the bread does not rise well
●When you want bread with a lighter crust color	BAKE	●When you want bread with a darker crust color

○ This table is intended only as a guideline to help you adjust the process time. How a loaf of bread bakes varies depending on the ingredients used and their amount, and room and water temperatures.

MAKING BREAD USING THE HOME MADE COURSE

How to Prepare

- 1 Put the ingredients into the Baking Pan in order from the top of the Ingredients List.
- 2 Set the time using the HOME MADE key, and then press the START key.
○ Using the time settings below as a reference, set the desired times.

Using dry yeast

Ingredients	Regular
Water	180 mL
Bread Flour	250 g
Sugar	18 g : 1½ Tbsp.
Dry Milk	6 g : 1 Tbsp.
Salt	5 g : 1 tsp.
Unsalted Butter	15 g
Dry Yeast	3 g : 1 tsp.



Basic Time Settings

PROCESS	KNEAD 1	REST	KNEAD 2	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	TOTAL TIME
Basic Bread Regular	0:12	0:10	0:10	OFF	1:08	0:20	1:20	0:50	4:10

MAKING BREAD DOUGH USING THE HOME MADE COURSE

How to Prepare

- 1 Put all ingredients except the beaten egg (used for egg wash) into the Baking Pan in order from the top of the Ingredients List.
- 2 Set the time using the HOME MADE key, and then press the START key.
○ Using the time settings below as a reference, set the desired times.

Using dry yeast

Ingredients (Makes 14)	Butter Roll
Milk	130 mL
Egg	50 g : 1
Bread Flour	300 g
Sugar	24 g : 2 Tbsp.
Salt	3.3 g : ¾ tsp.
Unsalted Butter	60 g
Dry Yeast	3 g : 1 tsp.
Beaten Egg (for egg wash)	As needed

Basic Time Settings

PROCESS	KNEAD 1	REST	KNEAD 2	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	TOTAL TIME
Butter Roll	0:12	0:10	0:10	OFF	1:08	0:20	0:00	0:00	2:00



47. CINNAMON ROLL BREAD

The flavor of the cinnamon and the sweetness of the roll spread throughout your mouth. Top with icing to make a truly decadent bread.

Basic Time Settings

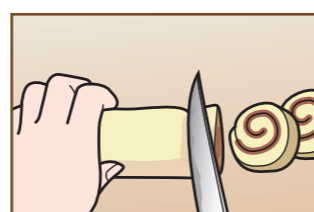
KNEAD①	REST	KNEAD②	SHAPE	RISE①	RISE②	RISE③	BAKE	TOTAL TIME
0:10	0:10	0:10	(1:00)	0:20	0:10	0:50	0:40	2:30

Ingredients (Makes 1)		HOME MADE
Milk	120 mL	
Egg	50 g	1
Bread Flour	250 g	
Sugar	18 g	1½ Tbsp.
Salt	5 g	1 tsp.
Unsalted Butter	15 g	
Dry Yeast	3 g	1 tsp.
A Granulated Sugar	30 g	
	Cinnamon	2 g 1 tsp.
		TIMER

How to Prepare

- Put all ingredients except the A into the Baking Pan in order from the top of the Ingredients List.
- Set the time using the HOME MADE key, and then press the START key.
◎Set the SHAPE process to “1:00”.
- When the Shaping Beep sounds, remove the dough from the Baking Pan, shape it into a ball, cover it with a cloth and allow it to rest for about 30 minutes.
- Use a rolling pin to roll out the dough into a 30 x 30 cm square. Brush the front ¾ with milk (not included in the Ingredients List), and sprinkle with the mixture from A.
- Roll the dough from Step 4 from the front, and when completely rolled, press the seams closed.

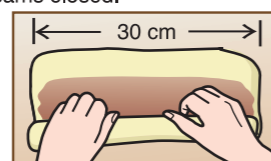
- Slice the roll from Step 5 into 10 equal pieces.



- Remove the Kneading Blade from the Baking Pan and put the dough from Step 6 into the Pan in random order. Press the START key again.



◎Be sure to remove the Kneading Blade.



◎The finished loaf will be on the small size.

Memo **Topping with icing**
Melt 20 g of powder sugar and 1/2 tsp. of water in a bowl over a hot water bath and mix to make icing. Spread the icing over the cinnamon rolls while still warm. (If you use a bag with a tapered tip to apply the icing, it will look prettier.)



48. PARTY BREAD

Pull the buns apart while eagerly anticipating what the filling might be.

Basic Time Settings

KNEAD①	REST	KNEAD②	SHAPE	RISE①	RISE②	RISE③	BAKE	TOTAL TIME
0:10	0:10	0:10	(1:00)	0:20	0:10	0:50	0:50	2:40

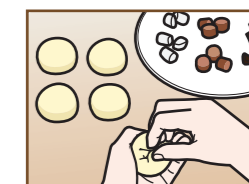
Ingredients (Makes 1)		HOME MADE
Water	160 mL	
Bread Flour	250 g	
Sugar	18 g	1½ Tbsp.
Dry Milk	6 g	1 Tbsp.
Salt	5 g	1 tsp.
Unsalted Butter	15 g	
Dry Yeast	3 g	1 tsp.
Fillings		
Sausage (cut into 1 cm chunks)	50 g	
Bar Chocolate (broken into bite-sized pieces)	50 g	
Cream Cheese (cut into 1 cm cubes)	50 g	
		TIMER

(Fillings Fillings For 15 portions, 10 g each)

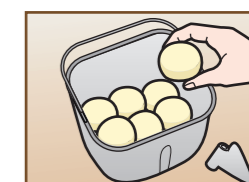
◎The finished loaf will be on the small size.

How to Prepare

- Put all ingredients except the Fillings into the Baking Pan in order from the top of the Ingredients List.
- Set the time using the HOME MADE key, and then press the START key.
◎Set the SHAPE process to “1:00”.
- When the Shaping Beep sounds, remove the dough from the Baking Pan, shape it into a ball, cover it with a cloth and allow it to rest for about 20 minutes.
- Divide the filling into 15 portions, 10 g each.
- Divide the dough into 15 equal pieces and shape into balls, cover with a cloth, and allow to rest for about 10 minutes.
- Flatten the dough from Step 5 into circles, and place the filling from Step 4 on top. Gather enough dough from around the filling to enclose it, and then press the seam tightly closed.
- Remove the Kneading Blade from the Baking Pan and put the dough from Step 6 into the Pan in random order. Press the START key again.



- Remove the Kneading Blade from the Baking Pan and put the dough from Step 6 into the Pan in random order. Press the START key again.



◎Be sure to remove the Kneading Blade.

Memo
◎Use any variations of fillings. However, avoid fillings with lots of liquid in them. (These will have an effect on how the dough rises and bakes.)



49. MARBLE BREAD

By setting the HOME MADE Course twice, you can make marble bread.

Slice the bread to see what kind of marbled pattern you have created.

Basic Time Settings ① ◎Knead all of the dough. (Refer to Step 2 on "How to Prepare".)

KNEAD①	REST	KNEAD②	SHAPE	RISE①	RISE②	RISE③	BAKE	TOTAL TIME
0:10	0:10	0:10	OFF	0:00	0:00	0:00	0:00	0:30

Basic Time Settings ② ◎After kneading in the cocoa paste, perform the Shaping process, and bake. (Refer to Step 4 on "How to Prepare".)

KNEAD①	REST	KNEAD②	SHAPE	RISE①	RISE②	RISE③	BAKE	TOTAL TIME
0:00	0:00	0:05	(1:00)	0:20	0:10	0:50	0:40	2:05

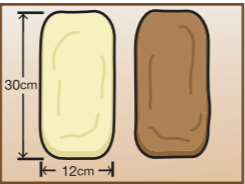


Ingredients (Makes 1)	HOME MADE	
Milk	110 mL	
Egg	50 g	1
Bread Flour	250 g	
Sugar	30 g	2½ Tbsp.
Salt	5 g	1 tsp.
Unsalted Butter	30 g	
Dry Yeast	4.5 g	1½ tsp.
Cocoa Paste (mixed)		
Unsweetened Cocoa	6 g	1 Tbsp.
Water	14 mL	1 Tbsp.
Vegetable Oil	2 g	½ tsp.
	TIMER	

How to Prepare

- Put all ingredients except the cocoa paste into the Baking Pan in order from the top of the Ingredients List.
- Set the time for Time settings ① using the HOME MADE key, and then press the START key.
- When the Complete Beep sounds, press the CANCEL key, remove the dough from the Baking Pan, divide it into 2 equal pieces and shape into balls.
- Set the time for Time settings ② using the HOME MADE key.
◎Set the SHAPE process to "1:00".
- Put one of the dough balls from Step 3 into the Baking Pan, along with the cocoa paste, and then press the START key to make the cocoa dough. (The Kneading Blade automatically kneads the dough.)
◎Cover the remaining dough ball (white dough) from Step 3 with a cloth and allow to rest.
- When the Shaping Beep sounds, remove the cocoa dough from the Baking Pan.

- Use a rolling pin to roll out the white dough from Step 5 into a 30 x 12 cm rectangle. Roll out the cocoa dough from Step 6 the same way, and layer on top of the white dough.



- Roll the dough from the front, and when completely rolled, press the seam closed.
- Attach the Kneading Blade to the Baking Pan, and put the dough from Step 8 seam-side down in the Pan. Press the START key again.
(If you do not attach the Kneading Blade, there will be no marbled pattern.)



50. CHEESY BREAD

Using the HOME MADE Course, which allows you to shape the dough

during a process, you can add the cheese to the dough after

processing has begun, allowing the cheese to retain its shape.

Basic Time Settings

KNEAD①	REST	KNEAD②	SHAPE	RISE①	RISE②	RISE③	BAKE	TOTAL TIME
0:10	0:10	0:15	(1:00)	0:20	0:10	0:50	0:45	2:40

Ingredients (Makes 1)	HOME MADE	
Water	160 mL	
Bread Flour	250 g	
Sugar	18 g	1½ Tbsp.
Dry Milk	6 g	1 Tbsp.
Salt	5 g	1 tsp.
Unsalted Butter	15 g	
Dry Yeast	3 g	1 tsp.
Additional ingredients		
Processed Cheese (cut into 1 cm cubes)	100 g	
	TIMER	

◎The finished loaf will be on the small size.

How to Prepare

- Put all ingredients except the additional ingredients into the Baking Pan in order from the top of the Ingredients List.
- Set the time using the HOME MADE key, and then press the START key.
◎Set the SHAPE process to "1:00".
- When the Shaping Beep sounds, remove the dough from the Baking Pan, shape it into a ball, cover it with a cloth and allow it to rest for about 20 minutes.
- Use a rolling pin to roll out the dough into a 35 x 12 cm rectangle, and distribute the cheese evenly on top.
- Roll the dough from Step 4 from the front, and when completely rolled, press the seams closed.
- Remove the Kneading Blade from the Baking Pan and put the dough from Step 5 into the Pan seam-side down. Press the START key again.
◎Be sure to remove the Kneading Blade.

