



BBCC – X20

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How to Enjoy Your Home Bakery Supreme™

Operating Instructions & Recipes



FEATURES

Features

Now it's easy to enjoy the smell and delicious taste of freshly baked breads, cakes and more! From fully automated, perfectly baked loaves of bread to cakes, fresh fruit jams and more, the makes it easy to expand your homemade menu.

Features

- *Bakes a large traditional rectangular shaped 2 lb loaf
- *Home Made Menu function
 - Includes 3 memory settings for your personal recipes
- *Sourdough Starter function
 - Prepares a light sourdough starter in a little over 2 hours !
- *Large viewing window
 - Allows you to watch the baking process
- *Quick baking cycle prepares bread in under 2 hours
- *Cake and Jam settings
- *13 hour Programmable timer
- *Crust Control function
 - Allows you to select light, medium or dark





WELCOME TO THE ZOJIRUSHI HOME BAKERY

Important Safeguards

Specifications

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWING:

1. Read all instructions carefully.
2. Do not touch hot surfaces. Use handles or knobs.
Do not close or clog the steam vent opening under any circumstances.
3. To protect against electrical shock, do not immerse cord, plug, or baking machine in water or other liquid.
4. liquid.
5. Close supervision is necessary when the appliance is used by or near children.
Unplug the power cord when the appliance is not in use, or before cleaning.
6. Allow to cool before putting on or taking off any parts, and before cleaning the appliance.
Do not use or operate the appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest authorized service facility or dealer for examination, repair, or adjustment.
7. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause injuries.
8. cause injuries.
9. Do not use outdoors.
10. Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces.
11. Do not place the appliance on or near heat sources such as gas or electric stoves, ovens, or burners.
12. Extreme caution must be given when moving the appliance containing hot contents or liquids.
Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, press RESET and remove plug from wall outlet. Never pull on cord.
13. RESET and remove plug from wall outlet. Never pull on cord.
14. Do not use the appliance for other than intended or specified purposes.
15. Avoid moving parts.
16. Use only an electrical outlet rated at 15 amperes or more.
17. Use only 120-VOLT AC electrical current.
18. Do not scratch, damage, modify, forcefully bend, pull, twist, or fold the power cord.
Do not place the appliance on unstable surfaces or on surfaces that are vulnerable to heat.

Save These Instructions

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Note

- A short power cord is provided to reduce the risk resulting from becoming entangled in or tripping over a long cord.
- A. Extension cords are available and may be used if care is exercised in their use.
When an extension cord is used:
 - (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
 - (2) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

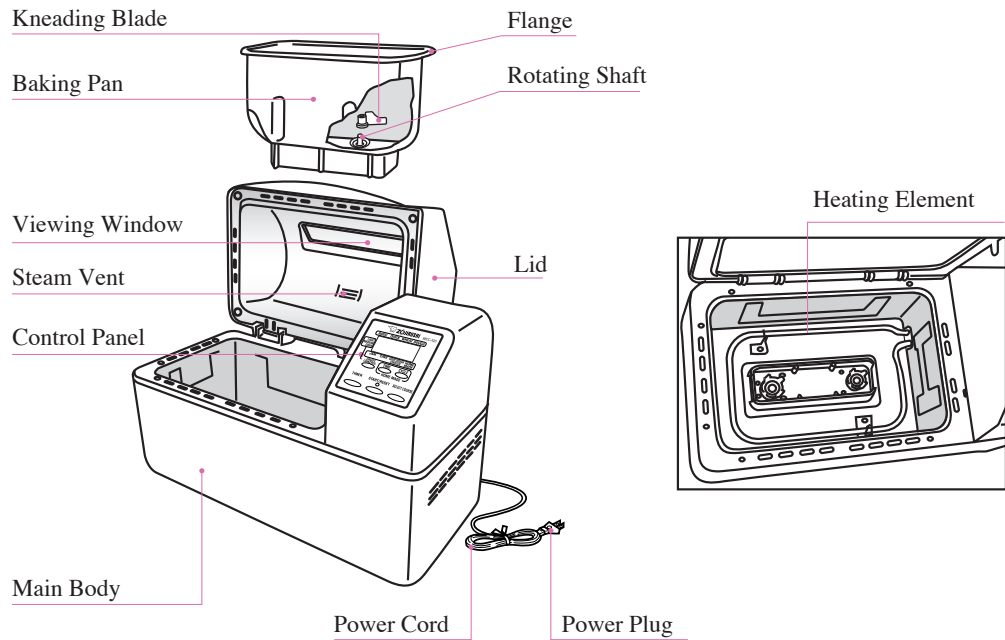
Specifications

Power consumption: Heater: 600W
Power consumption: Motor: 100W
Power supply: 120V, 60Hz
Dimensions: 17" x 10" x 12"
Weight: 17lbs.

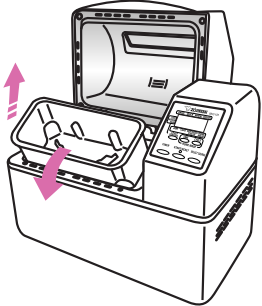
PARTS NAMES/HANDLING INSTRUCTIONS

Parts Names

Handling Instructions

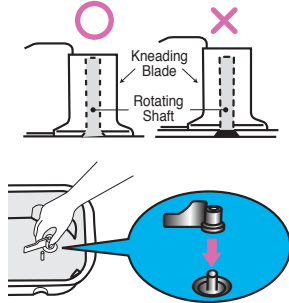


How to remove the Baking Pan



Grasp the Baking Pan's shorter Flanges and pull toward you to unlatch the spring. Then lift to remove. Use oven mitts for removing a hot Baking Pan.

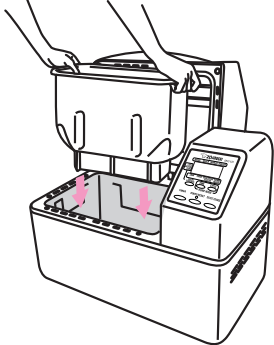
How to attach the Kneading Blade



Attach the Kneading Blade to the Rotating Shaft and push down firmly.

Be sure to attach the Kneading Blade securely.

How to install the Baking Pan



Hold the Baking Pan's shorter Flanges and place it right in the center of the oven cavity. Press down until it clicks into place.

CONTROL PANEL

Control Panel
How to Use the Timer

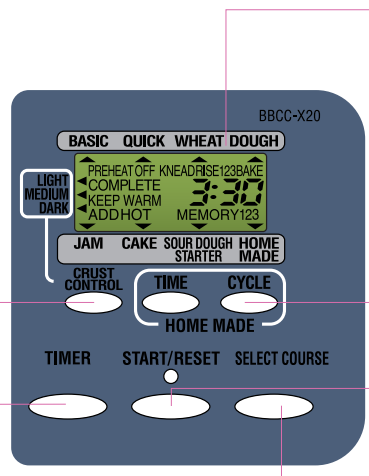
CRUST CONTROL key

For choosing the crust color desired: LIGHT, MEDIUM and DARK (for BASIC, QUICK, CAKE and HOME MADE settings).

- LIGHT
Light crust settings.
- MEDIUM
Regular crust settings.
- DARK
Darker crust setting.

TIMER key

Use this key when you would like to delay the completion of your bread or dough. To set the Timer, determine when you would like your bread or dough to be ready, then set the Timer to reflect the time difference between the present time and the time you determined. The set time increases in units of 10 minutes each time you press the key. Once the set time exceeds maximum time of 13:00 (13 hours), the Display returns to minimum time.



DISPLAY

Indicates the time up to completion of baking, the crust color, etc. The display illustrated left shows all menu and information, which is for reference only and it is not going to appear during the actual use.

HOME MADE COURSE

Allows you to program 3 bread baking processes to your specifications.

START/RESET key

Press this key to start a process or Timer operation. Press and hold the key slightly longer to cancel a process or when the process is completed.

SELECT COURSE key

Press this key to choose the dough preparation / baking course you desire.

- BASIC**
This setting is for baking a basic bread using active dry yeast.
- BASIC WHEAT**
This setting is for whole grain bread using active dry yeast.
- BASIC DOUGH**
This setting is ideal for making bread-style dough using active dry yeast.
- QUICK**
This setting is used for quickly baking a basic bread using rapid rise yeast.
- QUICK WHEAT**
This setting quickly produces whole grain bread using rapid rise yeast.

- QUICK DOUGH**
This setting lets you quickly prepare bread-style dough using rapid rise yeast.
- JAM**
Setting for making jam.
- CAKE**
Setting for baking cake.
- SOUR DOUGH STARTER**
Setting for sourdough starter.
- HOME MADE**
Allows you to program 3 bread baking processes to your specifications.
(*At the initial setting, no baking process is programmed.)

COURSE	BASIC	BASIC WHEAT	BASIC DOUGH	QUICK	QUICK WHEAT	QUICK DOUGH	JAM	CAKE	SOUR DOUGH STARTER	HOME MADE
STANDARD TIME	3:30	3:40	1:50	1:58	2:08	0:45	1:20	2:00	2:10	—
(PREHEAT off)	(3:10)	(3:00)	(1:28)	(1:53)	(2:03)	(0:36)	—	—	(2:05)	—
TIMER	•	•	•							•
CRUST CONTROL	•			•				•		•
ADD INGREDIENTS SHEET	•	•	•	•	•	•		•		•

**Selecting the PREHEAT OFF FUNCTION allows you to shorten the total cooking time (see page 6).

How to Use the Timer

You can use the Timer to complete baking at a desired time. The Timer can be set in 10-minutes intervals for a maximum setting of up to 13 hours.

1. Press the SELECT COURSE key to choose the setting.
2. Use the TIMER key to set your desired time.
3. Press the START/RESET key and make sure that the operation lamp turns on. The Display reads time in units of 1 minute increments.

Note

- The Timer can be used with only Basic, Basic Wheat, Basic Dough, and Home Made settings.
- Do not use Timer settings for recipes that contain milk, juice, vegetables, eggs, etc. as they can easily spoil.

ACCESSORIES/PREHEAT OFF FUNCTION

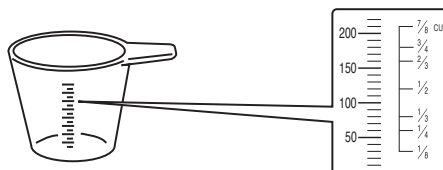
Accessories

Preheat Off Function

Accessories

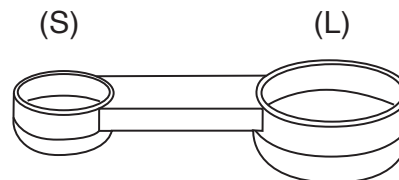
Measuring Cup:

Is for measuring liquids only; filled to the brim it measures 1 cup.



Measuring Spoon:

May be used to measure yeast, sugar, salt, dry milk and spices. The large side measures 1 tablespoon; the small side measures 1 teaspoon. The halfway mark on each measures one-half tablespoon and one-half teaspoon, respectively.



How to Measure the Ingredients

Dry Ingredients:

1. Spoon the dry ingredients into the cup filling it to overflowing. Do not press or shake down.
2. Level by sweeping off the excess with a knife. To measure 3/4 cup flour, for example, fill and level the 1/2 and the 1/4 measuring cups. Spices and small amounts of dry and liquid ingredients are measured in the measuring spoon which comes with unit. Be sure to level off the same way.

Liquid:

1. The liquid should be poured into the cup while the cup is place on a flat surface and measured at eye level.

"Nested" Measuring Cup

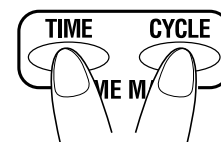


Measuring Ingredients

It is most important for the best possible result every time you bake bread, that you measure accurately and correctly. Dry Ingredients such as flour and sugar need to be measured in "nested" measuring cups of the type that fit inside each other. They come as 1/4, 1/3, 1/2, and 1 cup. Liquid measuring cups are usually made of transparent glass or plastic with lines marking the gradations. The Home Bakery comes equipped with a measuring cup and spoon USE THE MEASURING CUP FOR LIQUIDS ONLY: it measure up to 1 cup when filled to the very brim. The measuring spoon has a small and large side. The large side measures 1 tablespoon to the top: it measures 1/2 tablespoon or 1-1/2 teaspoons to the halfway mark on that side. The smaller side of the measuring spoon measures 1 teaspoon to the top and 1/2 teaspoon to the half mark.

Preheat Off Functions

- As this function skips the preheat process, the total cooking time will be shortened.
- This function is not available for Jam, Cake or Home Made courses. During the course selection, press both the TIME and CYCLE key at the same time for more than 3 seconds to switch to PREHEAT OFF function.
- During the PREHEAT OFF function, the Display shows PREHEAT OFF, but it will not appear while it is cooking.
- To cancel the PREHEAT OFF function, press both the TIME and CYCLE key at the same time for more than 3 seconds.
- The Preheat function is to warm up the ingredients prior to the baking. The bread may not be able to bake well when the room temperature is low or the ingredients are cold. Please note this well when switching off the Preheat function.



BEFORE BAKING

Characteristics of Ingredients

Characteristics of Ingredients

- **All purpose flour** is a blend of refined wheat flour especially suitable for making cake, croissants and pizza.
- **Bread flour** is a type of wheat flour made from hard wheat that includes all of the gluten from the grain. Since bread flour has a higher gluten and protein content than all purpose flour, it is well-suited for use in yeast breads. Gluten gives structure and height to the loaf, thus bread flour rises better than other flours. It produces a higher loaf and bread that has a coarser texture.
- **Cracked wheat*** is very coarse in texture. It comes from wheat kernels cut into angular fragments. It gives whole grain breads a nutty flavor and crunchy texture.
- **Gluten** is an elastic protein found mainly in wheat flour (all flour contains some gluten). Gluten is an important element in all yeast breads, as it gives bread its structure or framework. Flours with a high gluten content make the best bread flours.
- **Vital wheat gluten** (also called vital gluten or wheat gluten) is the dried gluten protein obtained from high protein, hard-wheat flour by rising off most of the starch. Adding gluten to bread recipes helps improve the strength, texture and height of the loaf, it is especially useful in recipes that call for wheat bread flour or low-gluten flours.
- **Whole wheat flour**, ground from the entire wheat kernel, is heavier, and richer in nutrients.
- **Seven-grain cereal blend**** is a blend of cracked wheat, oats, bran, rye, corn meal, flax seeds, and hulled millet.
- **Active dry yeast** feeds on sugar and ferments it, thus causing dough to rise. Active dry yeast (simply dried granules of yeast) is made of tiny plants that change food (especially gluten and sugar) into bubbles of carbon dioxide. As these bubbles expand, the bread rises.
The recipes developed for the Home Bakery used "Fleischmann's active dry yeast" or "Fleischmann's rapid rise yeast".
Active dry yeast should be kept in the freezer or refrigerator.
Please be sure that fresh yeast is used. Using old yeast is not recommended and may adversely affect the outcome of your bread.
- **Butter and Oil** tenderize the texture of yeast breads. French bread gets its unique crust and texture from the lack of added oils. However, breads that call for oils stay fresh longer. Butter should be measured and cut into small pieces. The recipes developed for the Home Bakery used unsalted butter; however, regular butter or margarine can be substituted for unsalted butter.
- **Eggs** add richness and velvety texture to bread dough. Use large-size eggs in these recipes.
- **Homogenized milk & Buttermilk** add texture and flavor. You may substitute homogenized milk or buttermilk for dry milk, but the loaf may come out shorter and the crust may be darker than dry milk breads.
- **Salt** is necessary when making yeast breads. It not only adds flavor but controls the growth of yeast, which helps the bread rise. Too much salt can kill the yeast, but too little lets the dough rise so fast it may fall before baking is complete. Salt also keeps bread from getting stale too quickly.
- **Sugar** is important for the color and flavor of breads, as well as to feed the yeast. Recipes that call for sugar require granulated sugar. Do not substitute powdered sugar or brown sugar unless indicated.
- **Fructose*** is a naturally occurring sugar found in fruits, berries, and honey. The taste of fructose is identical to that of common sugar with the added benefit that it is 1-1/2 times as sweet as sugar.
Fructose is a carbohydrate which must be accounted for in the diet.

*Available at health food stores.

**Available at health food stores or in your local supermarket's hot cereal department.

* Available at health food stores.

** Available at health food store or in your local supermarket's hot cereal department.



BEFORE BAKING

Tips on Using Your Bread Machine

Tips on Using Your Bread Machine

Creating Your Own Yeast Breads

The recipes on the following pages are unique to the Home Bakery by Zojirushi. Each one features ingredients that best complement a particular loaf of bread, and each was tested in our machines. When creating your own yeast bread recipes or baking an old favorite, use this book as a guide for converting portions from your recipe to the Home Bakery. These portion guidelines will result in a heavier and somewhat coarser dough.

- Liquid ingredients should be placed into the baking pan first, then the dry ingredients. The yeast should be added last and sprinkled on the dry ingredients so that the yeast doesn't come in contact with any liquid.
- Again, check our recipes for guidelines on how much of these ingredients you can add to your doughs. Be aware that additions like these tend to make doughs heavier and somewhat coarser in texture.
- If the room temperature is above 77 F, it is recommended to use refrigerated liquids. Flour should be fresh and at room temperature.
- Changes in humidity or baking in high altitudes may require ingredient adjustments. Humidity tends to make dough moister. High altitudes tend to make the loaves rise too quickly. For humidity, try adding an extra tablespoon of flour to improve the consistency. Repeat if necessary until the dough forms a nice ball. For high altitudes, decrease the amount of yeast by approximately 1/2 tablespoon, and decrease the sugar slightly.
- For recipes using the timer cycle, milk or eggs or other perishables should not be used for food safety reasons.

Tips on Dark Breads

Breads made with whole-grain flours such as whole wheat, or rye, require a bit more tender loving care to insure that they achieve the height of deliciousness. Notice that some whole-grain breads may also call for substantial amounts of bread flour, too. That's because the darker flours need to be "lightened" with white flour for the best-tasting, best-looking loaf.

Special Glazes for Yeast Breads

Give your just-baked bread a professional finish. Select one of these special glazes to enhance your bread.

Egg Glaze: Beat 1 large egg and 4 teaspoons of water together, brush generously over top crust of bread.

Melted Butter: Brush melted butter over just-baked bread for a softer, tender crust.

Milk Glaze: For a softer, shinier crust, brush just-baked bread with milk or cream.

BASIC BREAD (BASIC, QUICK)

Basic Bread
(Basic, Quick)

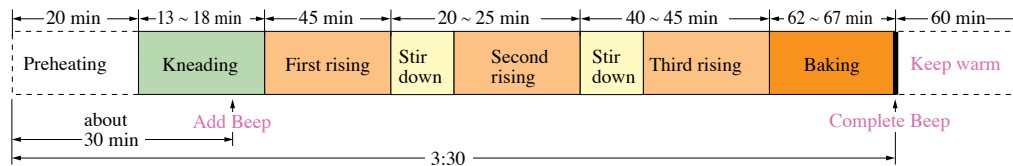


Now you're ready to bake a delicious loaf of bread!

★ **Basic**
Use active dry yeast.

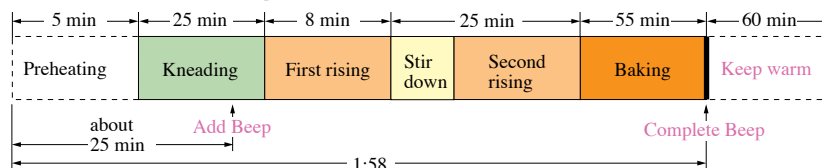
★ **Quick**
Use rapid rise yeast.

● Basic Setting



■ The times of the Kneading, Second rising, Third rising and Baking cycle may vary depending on the room temperature.

● Quick Setting



BASIC BREAD (BASIC, QUICK)

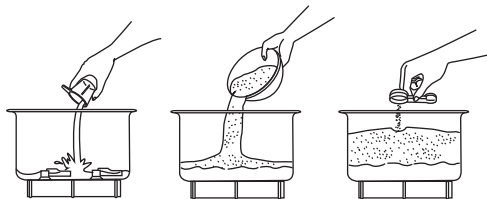
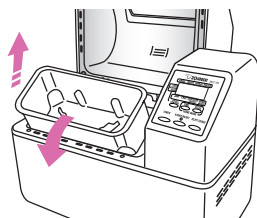
Basic Bread
(Basic, Quick)

Basic Steps

BASIC STEPS

1. Remove the baking pan.

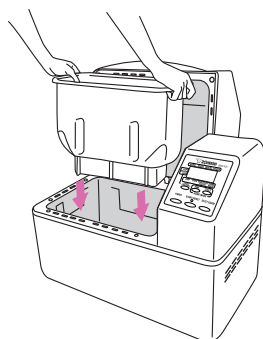
Open the lid, grasp the baking pan's shorter flanges and pull it toward you to unlatch the spring. Then remove by lifting it straight up.



NOTE: If dry yeast contacts water, results may not be ideal.

4. Insert the baking pan into the unit and close the lid.

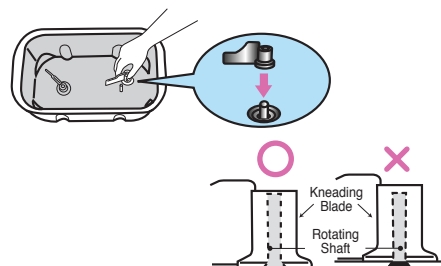
Place the baking pan in the center of the oven cavity and press down on it until it clicks into place. Close the lid.



2. Attach the kneading blades to the baking pan.

Attach the kneading blade to the rotating shaft and push down firmly.

NOTE: Be sure attach the kneading blade securely.

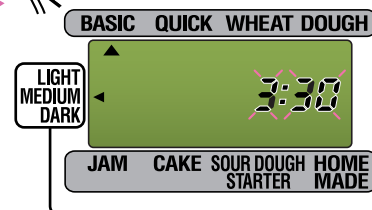
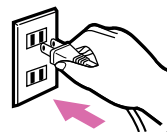


3. Precisely measure ingredients and add them into the baking pan in the following order:

- 1) Water.
- 2) Add flour, sugar, dry milk, salt and butter.
- 3) Make a depression in the middle of the flour and sprinkle yeast in it.
Make sure the yeast does not touch any liquid.

5. Plug the nit into outlet.

3:30 shows up in the display.



BASIC BREAD (BASIC, QUICK)

Basic Bread
(Basic, Quick)

Basic Steps

6. Select the desired setting.

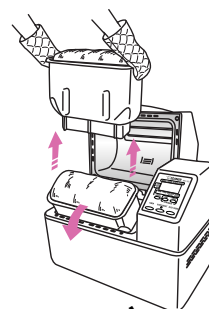
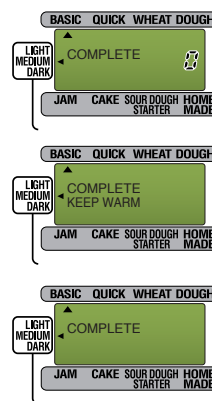
- 1) Press the SELECT COURSE key to set the arrow (▲) to "Basic" or "Quick"
- 2) Press the CRUST CONTROL key to set the arrow (◀) to either Light, Medium or Dark to choose the crust you want.
- 3) Press the START/RESET key.

- The Operation Light will go on and the first process is shown (i.e. PREHEAT)
- As the process continues, the indication advances from PREHEAT, KNEAD, RISE then to BAKE.
- The ADD indicator will flash for five minutes until the KNEAD process is complete. When it's time to add ingredients such as raisins or nuts, the unit will beep for the first 30 seconds of the indicator flashing. Open the lid and add appropriate ingredients according to the recipe.
- The unit will count down remaining time at one-minute intervals until the bread is done.



7. Beeps tell you the bread is done.

- (1) When baking is complete, beeps alert you that the bread is ready and the operation lamp will turn off.
- (2) Press and hold the START/RESET key.
NOTE: This unit has a convenient function to prevent it from resetting even if you accidentally press the START/RESET key during the baking cycle.
- (3) Remove the Baking Pan.
Open the Lid and use oven mitts to pull the Baking Pan toward you by grasping the Pan's shorter Flanges. This will unlatch the spring so you can lift the Pan to remove.
- (4) If the START/RESET key is not pressed after the baking cycle is complete (after beeping stops), the unit automatically goes into the KEEP WARM mode for 60 minutes. Baking Pan should be removed as soon as possible to avoid getting soggy.
- (5) When the KEEP WARM cycle is over, the Display appears as shown.

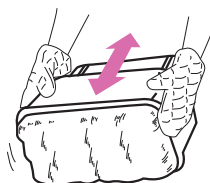


CAUTION!
Do not place a hot baking pan on top of the unit or any heat-sensitive material. Damage to the unit or material may result.

8. Remove the bread.

Turn the Baking Pan over and shake the loaf out. If the Kneading Blade remains in the bottom of your loaf, allow the loaf to cool then use a plastic spoon or rubber spatula to remove the Blade.

If the bread is difficult to remove, let the Baking Pan cool for 10 minutes. However, the bread may become soggy if you leave it in the Baking Pan longer.



CAUTION!
Be careful not to burn yourself.

9. Be sure to unplug after using. Do not tug on the Power Cord.

BASIC BREAD (BASIC, QUICK)

Basic Bread
(Basic, Quick)

Basic Bread Loaf
Variations

Basic Bread Loaf Variations

Recipes listed in this section were originally prepared for the Basic setting. By changing the amounts of some ingredients, these recipes can also be used for the Quick setting. Ingredient amounts for the Basic setting are indicated in **red** and those for the Quick setting in **blue**. Select the appropriate amounts depending on the setting you've chosen.



BASIC WHITE BREAD

1-1/2 cups Water
4-1/4 cups Bread Flour
3 Tbsp. Sugar
2 Tbsp. Dry Milk
1-1/2 tsp. Salt
2 Tbsp. Butter
2 tsp. Active Dry Yeast

3 tsp. Rapid Rise Yeast

ITALIAN HERB BREAD

1-1/2 cups Water
4-1/4 cups Bread Flour
2 Tbsp. Sugar
1-1/2 tsp. Salt
2 Tbsp. Olive Oil
1 tsp. Basil
2 tsp. Active Dry Yeast

3 tsp. Rapid Rise Yeast

SUGAR FREE WHITE BREAD

1-1/2 cups Water
4-1/4 cups Bread Flour
2 Tbsp. Fructose
1-1/2 tsp. Salt
2 Tbsp. Butter
2 tsp. Active Dry Yeast

3 tsp. Rapid Rise Yeast

CHEESE 'N' ONION BREAD

1-1/8 cups Water
4-1/4 cups Bread Flour
1 Tbsp. Sugar
1-1/2 tsp. Salt
2 Tbsp. Butter
1-1/4 cups American Cheese,
Shredded
1/3 cup Red Onion, Minced
2 tsp. Active Dry Yeast

SWEET BREAD

1-3/8 cups Milk
1 Large Egg
4-1/4 cups Bread Flour
3 Tbsp. Sugar
1-1/2 tsp. Salt
2 Tbsp. Butter
1 tsp. Orange Peel
2 tsp. Active Dry Yeast

CHOCOLATE BREAD

1-1/8 cups Milk
1 Large Egg
4-1/4 cups Bread Flour
3 Tbsp. Sugar
1-1/2 tsp. Salt
2 Tbsp. Butter
1 Tbsp. Unsweetened Cocoa
2/3 cup Chocolate Chips
2 tsp. Active Dry Yeast



BASIC BREAD (BASIC, QUICK)

Basic Bread
(Basic, Quick)

Basic Bread Loaf
Variations

Gluten-Free Bread

RAISIN BREAD

1-1/2 cups Water
 4-1/4 cups Bread Flour
 3 Tbsp. Sugar
 2 Tbsp. Dry Milk
 1-1/2 tsp. Salt
 2 Tbsp. Butter
 1 tsp. Cinnamon
2 tsp. Active Dry Yeast
 When beep sounds add:
 1 cup Raisins

3 tsp. Rapid Rise Yeast

FAT FREE

APPLE OAT BREAD

1-2/3 cups Apple Juice
 4-1/4 cups Bread Flour
 1 Tbsp. Sugar
 1-1/2 tsp. Salt
 1 tsp. Cinnamon
 2/3 cup Oats
 2 tsp. Active Dry Yeast
 When beep sounds add:
 1/2 cup Diced Dried Apple

RUSSIAN KULICH

1-1/4 cups Milk
 2 Large Eggs
 1 tsp. Almond Extract
 4-1/4 cups Bread Flour
 2 Tbsp. Sugar
 1-1/2 tsp. Salt
 2 Tbsp. Butter
 1/2 cup Silvered Almonds
2 tsp. Active Dry Yeast
 When beep sounds add:
 1/2 cup Chopped Dried Fruit

3 tsp. Rapid Rise Yeast

BASIC WHITE BREAD

(1.5 lbs. SIZE)
 1-1/8 cups + 1 Tbsp.
 Water
 3-1/4 cups Bread Flour
 2 Tbsp. Sugar
 1-1/2 Tbsp. Dry Milk
 1 tsp. Salt
 1-1/2 Tbsp. Butter
1-1/2 tsp. Active Dry Yeast

2-1/2 tsp. Rapid Rise Yeast

APPLE OAT BREAD

1-2/3 cups Apple Juice
 4-1/4 cups Bread Flour
 1 Tbsp. Sugar
 1-1/2 tsp. Salt
 2 Tbsp. Butter
 1 tsp. Cinnamon
 2/3 cup Oats
 2 tsp. Active Dry Yeast
 When beep sounds add:
 1/2 cup Diced Dried Apple

RAISIN BREAD (1.5 lbs. SIZE)

1-1/8 cups + 1 Tbsp.
 Water
 3-1/4 cups Bread Flour
 2 Tbsp. Sugar
 1-1/2 Tbsp. Dry Milk
 1 tsp. Salt
 1-1/2 Tbsp. Butter
 1/2 tsp. Cinnamon
1-1/2 tsp. Active Dry Yeast
 When beep sounds add:
 3/4 cup Raisins

Gluten-Free Bread

Gluten-free bread is baked for people with coeliac disease or gluten intolerance, and has no gluten (wheat protein). Cornflour (wheat starch) or rice flour forms the basis of these loaves with soy flour, guar or xanthan gum and cellulose providing the risen structure. They have a coarser more crumbly texture than normal bread.

GLUTEN-FREE BROWN RICE BREAD

1-1/2 cups Milk
 3 Eggs
 1 Tbsp. Cider Vinegar
 1/8 cup Vegetable oil
 2 Tbsp. Honey
 3-1/4 cups Brown Rice Flour
 1/2 cup Corn starch
 1/4 cup Potato starch
 1 tsp. Salt
 1 Tbsp. Xanthan Gum
 1 Tbsp. Active Dry Yeast

For more gluten-free recipes, please call our customer service department at (800)733-6270 or visit our website at www.zojirushi.com

WHOLE GRAIN(BASIC, WHEAT, QUICK WHEAT)

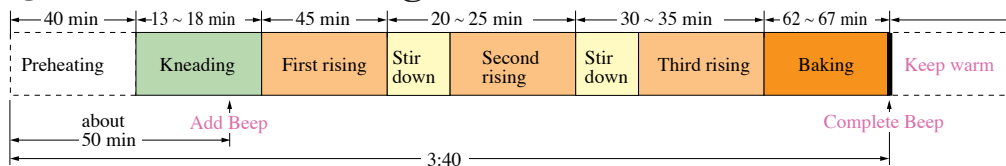
Whole Grain
(Basic, Wheat,
Quick Wheat)



**Making whole-grain bread is easy
- and healthy!**

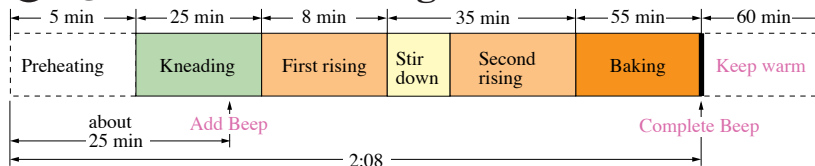
★ **Basic** ★ **Quick**
Use active dry yeast. Use rapid rise yeast.

● Basic Wheat Setting



■ The times of the Kneading, Second rising, Third rising and Baking cycle may vary depending on the room temperature.

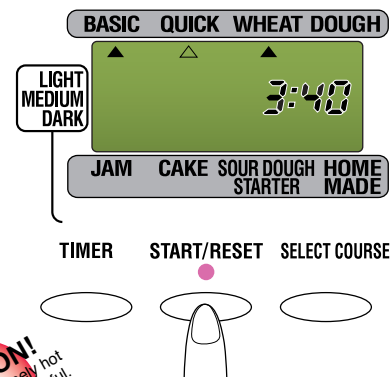
● Quick Wheat Setting



1-5. Follow the same procedure as steps 1-5 for Basic Bread (see page 10).

6. Select the desired setting.

- 1) Press the SELECT COURSE key to set the arrow (▲) to "Basic Wheat" or "Quick Wheat."
- 2) Press the START/RESET key.
 - The Operation Light will go on and the first process is shown (i.e. PREHEAT).
 - As the process continues, the indication advances from PREHEAT, KNEAD, RISE then to BAKE.
 - The ADD indicator will flash for five minutes until the KNEAD process is complete. When it's time to add ingredients such as raisins or nuts, the unit will beep for the first 30 seconds of the indicator flashing. Open the lid and add appropriate ingredients according to the recipe
 - The unit will count down remaining time at one-minute intervals until the read is done.



!CAUTION!
The unit is extremely hot when baking. Be careful.

7-9. Follows the same procedure as steps 7 – 9 for Basic Bread (see page 11).

To use the Timer setting, please refer to "HOW TO USE THE TIMER" on page 5.

WHOLE GRAIN(BASIC, WHEAT, QUICK WHEAT)

Whole Grain
(Basic, Wheat,
Quick Wheat)

Whole Grain Bread
Variations

Basic Bread Loaf Variations

Recipes listed in this section originally prepared for the Basic Wheat setting. By changing the amounts of some ingredients, these recipes can also be used for the Quick Wheat setting. Ingredient amounts for the Basic Wheat setting are indicated in **red** and those for the Quick Wheat setting in **blue**. Select the appropriate amounts depending on the setting you've chosen.



100% WHOLE WHEAT BREAD

1-7/8 cups Water
5 cups Whole Wheat Flour
3 Tbsp. Sugar
2 Tbsp. Dry Milk
2 tsp. Salt
1-1/2 tsp. **Salt**
4 Tbsp. Vital Wheat Gluten
2 Tbsp. Butter
2 tsp. Active Dry Yeast

3 tsp. Rapid Rise Yeast

LIGHT RYE BREAD

1-1/2 cups Water
4-1/4 cups Bread Flour
2/3 cup Rye Flour
2 Tbsp. Sugar
1-1/2 tsp. Salt
2 Tbsp. Butter
1 Tbsp. Caraway Seed
2 tsp. Active Dry Yeast

3 tsp. Rapid Rise Yeast

WHOLE WHEAT NUT BREAD

1-7/8 cups Water
5 cups Whole Wheat Flour
3 Tbsp. Sugar
2 Tbsp. Dry Milk
1-1/2 tsp. Salt
2 Tbsp. Butter
2/3 cup Walnuts Chopped
5 Tbsp. Vital Wheat Gluten
2 tsp. Active Dry Yeast

3 tsp. Rapid Rise Yeast

FAT FREE BASIC WHEAT BREAD

1-2/3 cups Water
3-1/2 cups Bread Flour
1-1/2 cups Whole Wheat Flour
2 Tbsp. Sugar
1-1/2 tsp. Salt
2 tsp. Active Dry Yeast

100% WHOLE WHEAT APPLE BREAD

2 cups Water
5 cups Whole Wheat Flour
3 Tbsp. Sugar
2 Tbsp. Dry Milk
1-1/2 tsp. Salt
2 Tbsp. Butter
1 tsp. Cinnamon
5 Tbsp. Vital Wheat Gluten
3 tsp. Active Dry Yeast
When beep sounds add:
1 cup Diced Dried Apple

100% WHOLE WHEAT FRUIT BREAD

2 cups Water
5 cups Whole Wheat Flour
3 Tbsp. Sugar
2 Tbsp. Dry Milk
1-1/2 tsp. Salt
2 Tbsp. Butter
1 tsp. Allspice
5 Tbsp. Vital Wheat Gluten
3 tsp. Active Dry Yeast
When beep sounds add:
2/3 cup Chopped Dried Fruit

WHOLE GRAIN(BASIC, WHEAT, QUICK WHEAT)

Whole Grain
(Basic, Wheat,
Quick Wheat)

Whole Grain Bread
Variations



HONEY WHEAT BREAD

1-3/8 cups Water
4-1/4 cups Bread Flour
1/2 cup Cracked Wheat
3 Tbsp. Honey
1-1/2 tsp. Salt
2 Tbsp. Butter
2 tsp. Active Dry Yeast

ITALIAN WHEAT BREAD

1-1/2 cups Water
2-2/3 cups Bread Flour
2 cups Whole Wheat Flour
2 Tbsp. Sugar
1-1/2 tsp. Salt
2 Tbsp. Olive Oil
1 tsp. Basil
2 tsp. Active Dry Yeast

100% WHOLE WHEAT BREAD (1.5 lbs. SIZE)

1-1/2 cups Water
4 cups Whole Wheat Flour
2 Tbsp. Sugar
1-1/2 Tbsp. Dry Milk
1 tsp. Salt
1-1/2 Tbsp. Butter
3 Tbsp. Vital Wheat Gluten
1-1/2 tsp. Active Dry Yeast

3 tsp. Rapid Rise Yeast

2-1/2 tsp. Rapid Rise Yeast

SEVEN-GRAIN BREAD

1-1/2 cups Water
4-1/4 cups Bread Flour
2/3 cup Seven-Grain Cereal
2 Tbsp. Sugar
2 Tbsp. Dry Milk
1-1/2 tsp. Salt
2 Tbsp. Butter
2 tsp. Active Dry Yeast

3 tsp. Rapid Rise Yeast

PUMPERNICKEL BREAD

1-2/3 cups Water
2-1/3 cups Bread Flour
1 cup Whole Wheat Flour
1 cup Rye Flour
3 Tbsp. Molasses
1-1/2 tsp. Salt
2 Tbsp. Vegetable Oil
4 Tbsp. Cornmeal
2 tsp. Instant Coffee
2 Tbsp. Unsweetened Cocoa
5 Tbsp. Vital Wheat Gluten
2 tsp. Active Dry Yeast

100% WHOLE WHEAT APPLE BREAD (1.5 lbs. SIZE)

1-2/3 cups Water
4 cups Whole Wheat Flour
2 Tbsp. Sugar
1-1/2 Tbsp. Dry Milk
1 tsp. Salt
1-1/2 Tbsp. Butter
1/2 tsp. Cinnamon
4 Tbsp. Vital Wheat Gluten
2 tsp. Active Dry Yeast
When beep sounds add:
3/4 cup Diced Dried Apple

DOUGH(BASIC DOUGH, QUICK DOUGH)

Dough
(Basic Dough,
Quick Dough)



Use the Dough Setting to prepare dough for baking rolls, croissants, or other favorites in your oven.

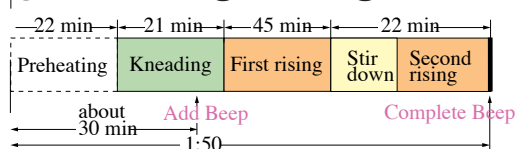
★ Basic

Use active dry yeast.

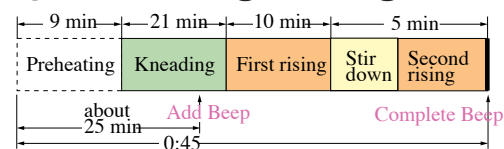
★ Quick

Use rapid rise yeast.

● Basic Dough Setting



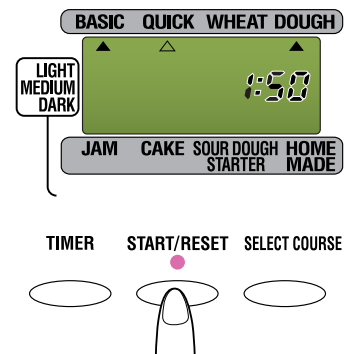
● Quick Dough Setting



1-5. Follow the same procedure as steps 1-5 for Basic Bread (see page 10).

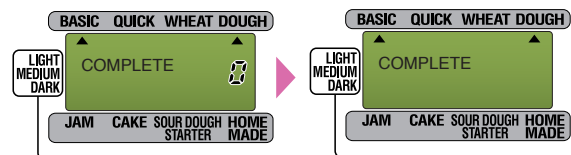
6. Select the desired setting.

- Press the SELECT COURSE key to set the arrow (▲) to "BASIC DOUGH" or "QUICK DOUGH"
- Press the START/RESET key. The Operation Light will go on and the first process is shown (i.e. PREHEAT).
 - As the process continues, the indication advances from PREHEAT, KNEAD, then to RISE.
 - The ADD indicator will flash for 5 minutes until the KNEAD process is complete. When it's time to add ingredients such as raisins or nuts, the unit will beep for the first 30 seconds of the indicator flashing. The unit will count down remaining time at one-minute intervals until the dough is done.
 - The unit will count down remaining time at 1-minute intervals until the bread is done.



7. Beeps tell you the dough is done.

- When the cycle is complete, beeps alert you that the dough is ready and the Operation Light will turn off.
- Press and hold the START/RESET key.
- Remove the baking pan. Open the lid and pull the baking pan toward you by grasping the pan's shorter flanges. This will unlatch the spring so you can lift the pan to remove.



8. Remove the dough.

Prepare a lightly floured board. Gather the dough at the center of the baking pan. Place it on the board. Remove the dough carefully by raising it gently. If the baking blade remains in the bottom of your dough, remove the blade.

9. Be sure to unplug after using.

Do not tug on the cord.

10. Shape the dough and bake.

Shape the dough as you like and let it rise. Then bake in an oven.

To use the Timer setting, please refer to "HOW TO USE THE TIMER" on page 5.

DOUGH(BASIC DOUGH, QUICK DOUGH)

Dough
(Basic Dough,
Quick Dough)

Dough Variations

Dough Variations

Recipes listed in this section were originally prepared for the Basic Dough setting. By changing the amounts of some ingredients, these recipes can also be used for the Quick Dough setting. Ingredient amounts for the Basic Cough setting are indicated in **red** and those for Quick Dough setting in **blue**. Select the appropriate amounts depending on the setting you've chosen.

CROISSANTS

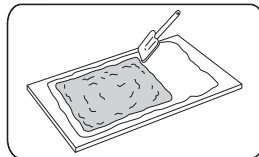
2/3 cup Water
2 Large Eggs
2-1/4 cups Bread Flour
3/4 cup All-Purpose Flour
3 Tbsp. Sugar
3 Tbsp. Dry Milk

1 tsp. Salt
3 Tbsp. Butter
1-1/2 tsp. Active Dry Yeast
1 cup Butter, softened
(for kneading into dough)

Egg Glaze:
1 Large Egg, beaten
4 tsp. Water

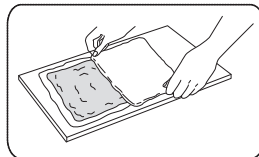
2 tsp. Rapid Rise Yeast

METHOD

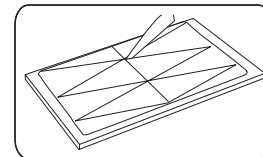


Follow basic steps 1-7 for making dough (see page 17).

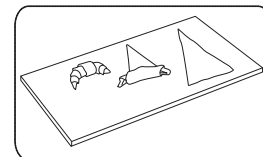
1. Remove dough from baking pan. Put into greased bowl. Cover with plastic wrap. Place in refrigerator and allow to rest 30 minutes.
2. Roll dough into 20 x 14 in. rectangle on a light floured surface. Using about 7 Tbsp. of softened butter, butter 2/3 of dough while leaving 1/3 of dough unbuttered.



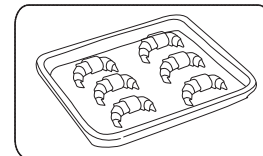
3. Fold dough into thirds and repeat step 2 twice more. Add flour to rolling surface as needed to prevent sticking. Cover completely with plastic wrap and place in refrigerator for 1 to 2 hours or overnight.



4. Cut dough into three pieces and roll each piece to 1/4-in. thick. Cut dough into triangles. (Wide end should be about 3-1/2 in.)



5. Roll each triangle loosely starting from the wide end, lay with seam-side down. Curve ends.



6. Place on greased baking pan. Allow to rise for about 40 to 50 minutes or until size doubles.
7. Brush lightly with egg glaze.
8. Bake at 375 F for 10 to 15 minutes, or until golden brown and flaky. Makes 24 croissants.

DOUGH(BASIC DOUGH, QUICK DOUGH)

Dough
(Basic Dough,
Quick Dough)

Dough Variations

TRADITIONAL PIZZA DOUGH

- 1-1/2 cups Water
- 1-1/2 Tbsp. Olive Oil
- 3-3/4 cups Bread Flour
- 1-1/2 Tbsp. Sugar
- 1-1/2 tsp. Salt
- 1-1/2 tsp. Active Dry Yeast
- Vegetable Oil

2 tsp. Rapid Rise Yeast

PIZZA DOUGH WITH BEER

- 1-1/2 cups Flat Beer
- 3-3/4 cups All-Purpose Flour
- 3 Tbsp. Sugar
- 1-1/2 tsp. Salt
- 1-1/2 Tbsp. Butter
- 1-1/2 tsp. Active Dry Yeast
- Vegetable Oil

2 tsp. Rapid Rise Yeast

METHOD

Follow basic steps 1-7 for making dough (see page 17).

1. Remove dough from baking pan.
2. Select shape variation of your choice.

THIN-CRUST PIZZA

1. Flour hands lightly. Shape dough into ball. Divide ball in quarter. Press each quarter of dough into greased, 12-in. pizza pan, forming 1-in. edge.
2. Brush crust with oil. Cover and let stand 15 minutes.
3. Spoon tomato or pizza sauce over dough, top with cheese and topping of your choice.
4. Bake 25 to 30 minutes at 400 F or until cheese bubbly and crust is golden brown. Makes four 12-in. pizzas.

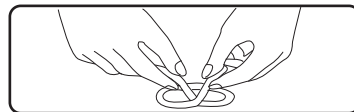
THICK-CRUST PIZZA

1. Flour hands lightly. Shape dough into ball. Divide ball in half. Press each dough into greased, 12-in. pizza pan, forming a high edge.
- 2-4. Follow steps 2-4 for the Thin-Crust Pizza recipe. Makes two 12-in. pizzas.

SOFT PRETZELS

Prepare Pizza Dough with Beer.

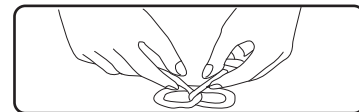
1. Put dough on lightly floured board, divide into 8 equal portions.
2. Cut each portion again into 6 equal portions. Roll each piece of dough into pencil-thin line about 20-in. long.



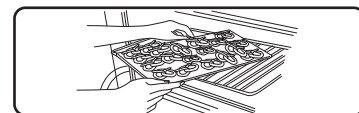
4. Twist ends once and lay down over bottom of circle.



3. To shape into pretzel, pick up ends of line in each hand and curve into circle, crossing ends at top.



5. Place about 1 in. apart on well-greased baking sheets. Brush with beaten egg and sprinkle lightly with coarse salt, poppy seeds or sesame seeds.



6. Bake at 400 F, 10 to 20 minutes.
7. For crispy pretzels, place cooked pretzels in cool oven on ungreased baking sheet. Allow to stand 3 hours or overnight. This process makes pretzels dry and crunchy.
8. For soft, chewy pretzels, serve warm from the oven. Serve with mustard. Makes 48 pretzels.

DOUGH(BASIC DOUGH, QUICK DOUGH)

Dough
(Basic Dough,
Quick Dough)

Dough Variations

BUTTER-RICH ROLL & BREAD DOUGH

1 cup Water	Egg Glaze:
1 Large Egg	1 Large Egg, beaten
3-1/4 cups Bread Flour	4 tsp. Water
4 Tbsp. Sugar	-----
1 tsp. Salt	2 tsp. Rapid Rise Yeast
3 Tbsp. Dry Milk	
1/4 cups Butter	
1-1/2 tsp. Active Dry Yeast	

CINNAMON-RAISON ROLLS

- Prepare Butter-Rich Roll & Dough.
- Put dough on lightly floured board. Divide dough in three pieces.
 - Roll each half into an 8 x 9-in. rectangle. Spread surface with 1/4 cup butter, thinly sliced.
 - Sprinkle surface with 1/4 cup brown sugar, 1 tsp. cinnamon. Sprinkle 1/3 cup raisins over dough.
 - Start with 8-in. side and roll dough jelly-roll style, pinch seam to seal. With seam side down, cut in eight 1-in pieces.
 - Place on greased baking sheet 2 in. apart. Cover lightly with damp towel. Allow to rise in warm place until size doubles - - about 40 minutes to 1 hour.
 - Bake at 375 F, 10 to 15 minutes. Makes 12 rolls.

CINNAMON-RAISIN SWIRL LOAF

- Prepare Butter-Rich Roll & Bread Dough.
- Put dough on lightly floured board. Divide dough in three pieces, shape each piece into 8 x 5-in. rectangle. Melt 2 tbsp. butter or margarine. Brush over dough.
 - Sprinkle dough with mixture of 1/4 cup sugar and 1 tsp. ground cinnamon. Sprinkle 1/3 cup raisins over dough.
 - Beginning with long side of dough, roll up jelly roll-style. Seal ends by pinching edges of dough together with fingertips.
 - Place dough in greased 5-1/2x3-in. loaf pan or on large baking sheet.
 - Allow to rise in warm place until size doubles - - about 40 minutes to 1 hour.
 - Bake at 375 F, 30 to 40 minutes or until golden brown.
 - When loaf is cool, glaze with mixture of 2/3 cup sifted powdered sugar and 1 Tbsp. milk. Makes 3 loaves.

METHOD

Follow basic steps 1-7 for making dough (see page 17).

- Remove dough from baking pan.
- Choose shaping method.
- Egg Glaze: beat together egg and water. Brush generously over shaped loaves or rolls prior to baking.

TRADITIONAL LOAF

- Prepare Butter-Rich Roll & Dough.
- Put dough on lightly floured board. Divide dough in three pieces, shape each piece into loaves.
 - Place in 3 greased 5-1/2 x 3-in. loaf pans.
 - Brush with egg glaze if desired.
 - Cover dough, allow to rise in warm place until size double - - about 40 minutes to 1 hour.
 - Bake at 375 F, 25 to 35 minutes. Makes 3 loaves.

PAN ROLLS

- Prepare Butter-Rich Roll & Bread Dough.
- Put dough on lightly floured board. Divide dough into equal quarters. Cut each quarter into 6 pieces. Shape each piece into a ball.
 - Place one ball in each of 24 greased muffin cups.
 - Brush with egg glaze if desired.
 - Cover dough, allow to rise in warm place until size doubles - - about 40 minutes to 1 hour.
 - Bake at 375 F, 10 to 20 minutes. Makes 24 rolls.

CLOVERLEAF ROLLS

- Prepare Butter-Rich Roll & Bread Dough.
- Put dough on lightly floured board. Divide into quarter. Divide each quarter into 6 pieces. Cut each piece into 3 sections. Shape each into ball with palms of hands. Place 3 balls together in each of 24 greased muffin cups.
 - Brush with egg glaze if desired.
 - Cover dough, allow to rise in warm place until size doubles - - about 40 minutes to 1 hour.
 - Bake at 375 F, 10 to 20 minutes. Makes 24 rolls.

BREAD STICKS

- Prepare Butter-Rich Roll & Bread Dough.
- Put dough on lightly floured board. Divide into 24 equal pieces for 16-in. sticks. Roll each piece of dough into thin 16-in. lines. Arrange lines about 1-in. apart on a greased baking sheet. Allow to rise 30 minutes.
 - Brush with 1 beaten egg white and 1 Tbsp. water. Sprinkle with poppy seeds, sesame seeds or coarse salt if desired.
 - Bake at 400 F, 10 to 15 minutes.

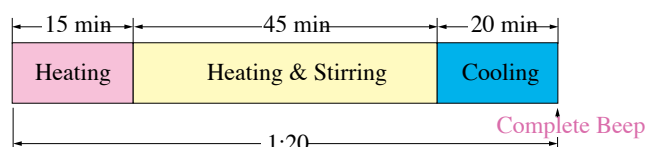
JAM

Jam



Make delicious home-made jam from fresh fruit!

Jam Setting



- 1, 2. Follow the same procedure as steps 1 and 2 for Basic Bread (see page 10).
3. Precisely measure ingredients and add them to the baking pan.
- 4, 5. Follows the same procedure as steps 4 and 5 for Basic Bread (see page 10).

6. Select the Jam setting.

- 1) Press the SELECT COURSE key to set the arrow (▼) to "Jam."
- 2) Press the START/RESET key.
 - The Operation Light will go on and cooking will start.
 - The unit will count down remaining time at one-minute intervals until the jam is done.

7. Beeps tell you the jam is done.

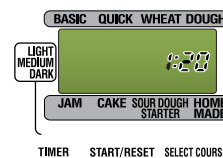
- 1) When cycle is complete, beeps alert you that the jam is ready and the Operation Light will turn off.
- 2) Press and hold the START/RESET key.
- 3) Remove the baking pan. Open the lid and use oven mitts to pull the baking pan toward you by grasping the pan's shorter flanges. This will unlatch the spring so you can lift the pan to remove.

8. Remove the jam

Carefully remove the jam from the baking pan using a rubber spatula. If the kneading blade remains in your jam, use a plastic spoon or rubber spatula to remove the blade.

9. After use...

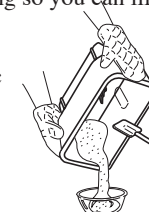
Be sure to unplug the unit. Do not tug on the cord.



!CAUTION!
The unit is extremely hot when making jam. Be careful.

!CAUTION!
Do not place a hot baking pan on top of the unit or any heat-sensitive material. Damage to the unit or material may result.

!CAUTION!
Be careful not to burn yourself.



Normally, the jam will thicken with refrigeration.

To make the jam thicker, add 1 package (up to 2 oz.) of fruit pectin.

STRAWBERRY JAM

2 cups Strawberry, crushed
3/4 cup Sugar
1 Tbsp. Lemon Juice

APPLE JAM

2 cups Apples, cored and peeled
3/4 cup Sugar
1-1/2 Tbsp. Lemon Juice

MIXED JAM

1 cup Strawberry, crushed
1-1/2 cups Apples, cored and peeled
3/4 cup Sugar
1 Tbsp. Lemon Juice

Preparing

1. In microwaveable container, place apples and cover with water. Cook in microwave on High for 5 to 10 minutes or until tender.
2. Drain apples and mash with a potato masher.

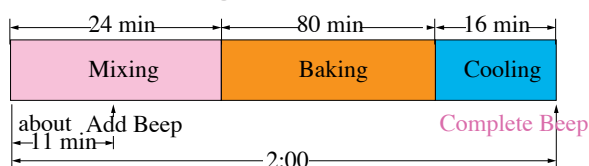
CAKE

Cake

Home-baked cakes make a great treat for someone special!

- 1, 2. Follow the same procedure as steps 1 and 2 for Basic Bread (see page 10).
3. Precisely measure ingredients and add them to the baking pan.
- 4, 5. Follow the same procedure as steps 4 and 5 for Basic Bread (see page 10).

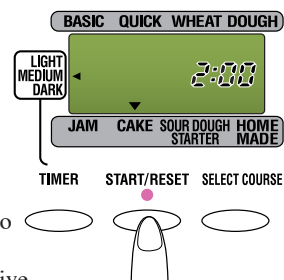
Cake Setting



6. Select the Cake setting

- 1) Press the SELECT COURSE key to set the arrow (▼) to "Cake."
- 2) Press the CRUST CONTROL key to set the arrow (◀) to either Light, Medium or Dark to choose the crust you want.
- 3) Press the START/RESET key.

- The Operation Light will go on and the first process is shown (i.e. KNEAD).
- As the process continues, the indication advances from KNEAD, then to BAKE.
- About 10 minutes after baking starts, the ADD indicator will flash for five minutes until the KNEAD process is complete. When it's time to add ingredients such as fruit or nuts, the unit will beep for the five minutes of the indicator flashing. Open the lid and add appropriate ingredients according to a recipe. Any flour that has accumulated inside the baking pan should be gently dislodged using a rubber spatula.

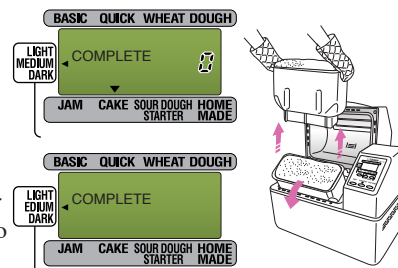


!CAUTION!
The unit is extremely hot when baking. Be careful.

- Beware of moving Kneading Blades when working with the Baking Pan during operation.
- The unit will count down remaining time at one-minute intervals until the Bread is done.

7. Beeps tell you the cake is done.

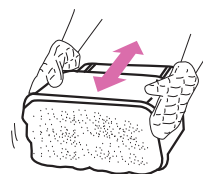
- 1) When baking is complete, beeps alert you that the cake is ready and the Operation Light will turn off.
- 2) Press and hold the START/RESET key.
- 3) Remove the baking pan. Open the lid and use oven mitts to pull the baking pan toward you by grasping the pan's shorter flanges. This will unlatch the spring so you can lift the pan to remove.



!CAUTION! Do not place a hot Baking Pan on top of the unit or any heat-sensitive material. Damage to the unit or material may result.

8. Remove the cake.

Turn the baking pan over and shake the cake out. If the baking blade remains in the bottom of your cake, allow the cake to cool then use a plastic spoon or rubber spatula to remove the Blade. **Please be careful when removing the cake from the Baking Pan for it may crumble or break.**



!CAUTION!
Be careful not to burn yourself.

9 Be sure to unplug the unit.

Do not tug on the cord.

CAKE

Cake

Cake
Variations



CHOCOLATE CAKE

1/2 cup Water
 3 Large Eggs, beaten lightly
 1/2 cup Vegetable oil
 2 tsp. Vanilla Extract
 2 cups All Purpose Flour
 3 tsp. Baking Powder
 1 cup Sugar
 7 Tbsp. Unsweetened Cocoa
 When beep sounds add:
 1/2 cup Chocolate Chips



SHORTCUT POUND CAKE

See package label Egg
 See package label Water or Milk
 1-1/2 package (24oz.) Pound Cake Mix

SHORTCUT CORN BREAD

See package label Egg
 See package label Water or Milk
 1-1/2 package (22.5 oz.) Cornbread Mix

DUTCH APPLE CAKE

3 Large Eggs, beaten lightly
 1/2 cup Vegetable oil
 1 tsp. Vanilla Extract
 2 cups All Purpose Flour
 3 tsp. Baking Powder
 1 tsp. Baking Soda
 1 cup Sugar
 1/2 tsp. Salt
 1/2 tsp. Allspice
 2 tsp. Cinnamon
 When beep sounds add:
 1-1/2 cups Peeled and chopped
 apple

SPICED ZUCCHINI BREAD

3 Large Eggs,
 beaten lightly
 1/3 cup Vegetable oil
 2 cups All Purpose Flour
 2 tsp. Baking Powder
 1 tsp. Baking Soda
 3/4 cup Sugar
 1/2 tsp. Salt
 1/2 tsp. Allspice
 1 tsp. Cinnamon
 1 tsp. Orange Peel
 When beep sounds add:
 1 cup Shredded Zucchini
 3/4 cup Chopped Walnuts

CITRUS FRUIT BREAD

3/4 cup Orange Juice
 1-1/2 Tbsp. Lemon Juice
 2 Large Eggs, beaten lightly
 1/3 cup Vegetable oil
 2 cups All Purpose Flour
 3 tsp. Baking Powder
 1 tsp. Baking Soda
 3/4 cup Sugar
 1/2 tsp. Salt
 1/2 Tbsp. Orange Peel
 1/2 Tbsp. Lemon Peel

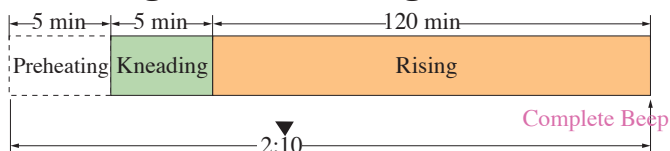
SOURDOUGH STARTER

Sourdough Starter

Light Sourdough Bread

What is Sourdough starter?
Sourdough starter is a mixture of flour, water, sugar and natural leaven. This batter is one in which both yeast and bacteria grow in a perfectly balanced condition. The yeast actually helps and feed the lactobacilli organism. In other words, Sourdough is a traditional form of the original "leaven" for bread.

Sourdough Starter Setting

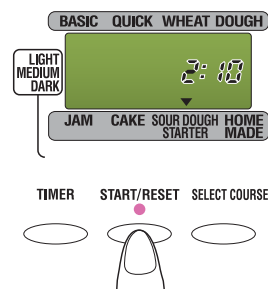


1-5. Follow the same procedures as steps 1-5 for BASIC BREAD (see page 10).

6. Select the Sour Dough setting.

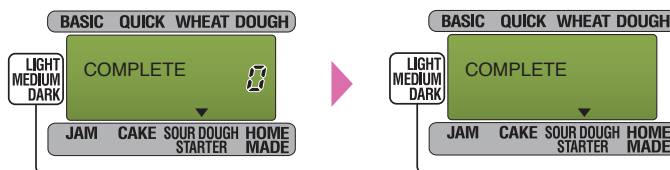
- 1) Press the SELECT COURSE key to set the arrow (▼) to "SOUR DOUGH STARTER."
- 2) Press the START/RESET key.

- The operation lamp will go on and the first process is shown (i.e. PREHEAT).
- As the process continues, the indication advances from PREHEAT, KNEAD, then to RISE.
- The unit will count down remaining time at 1-minute intervals until the starter is done.



7. Beeps tell you the starter is done.

- 1) When the cycle is complete, beeps alert you that the starter is ready and the operation lamp will turn off.
- 2) Press and hold the START/RESET key.



Note:

This unit has a convenient function to prevent it from resetting even if you accidentally press the START/RESET key during the baking cycle.

Bread

1. Remove the Baking Pan with the Starter and add the ingredients for Light Sourdough Bread.

(The Starter remains inside of the Baking Pan, and simply add the ingredients)

2. Bake the bread by following the BASIC STEPS (see page 10).

TRADITIONAL SOURDOUGH BREAD

Traditional Sourdough Bread



Starter

1. Follow the same procedure for Light Sourdough Bread to prepare the Starter (see page 24).
2. Remove the Baking Pan with the Starter and keep at room temperature for 7-10 days.
During this period, stir the starter 2-3 times everyday.
3. While the Starter is leavening, cover the Baking Pan with plastic wrap and puncture several holes with a fork.
4. To ensure that the temperature is as steady as possible, wrap the Baking Pan with a towel.

In colder areas, the 24 hour RISE function in the HOME MADE COURSE is available (to keep the Starter at a desired temperature). Please be sure to cover the Baking Pan with plastic wrap and puncture several holes with a fork.

Bread

1. Feed the Starter 1 tsp. of Sugar and 2 Tbsp. of Bread Flour 1 hour prior to baking.
2. Bubbles on the surface indicate that the Starter is active.
3. Remove the Baking Pan with the Starter and add the ingredients for Traditional Sourdough Bread.
(The Starter remains inside of the Baking Pan, and simply add the ingredients)
4. Bake the bread by following the BASIC STEPS (see page 10).

TRADITIONAL SOURDOUGH BREAD

Traditional
Sourdough Bread

Light Sourdough
Bread

Traditional
Sourdough Bread

LIGHT SOURDOUGH BREAD

<Starter>	
1-1/2 cups	Water
2 cups	Bread Flour
2 tsp.	Active Dry Yeast

Add the following ingredients to the Starter.

3 cups	Bread Flour
1-1/2 tsp.	Salt
2 Tbsp.	Sugar
2 tsp.	Active Dry Yeast
3 Tbsp.	Apple Cider Vinegar
2 Tbsp.	Lemon Juice

TRADITIONAL SOURDOUGH BREAD

<Starter>	
1-1/2 cups	Water
2 cups	Bread Flour
2 tsp.	Active Dry Yeast

When the Starter becomes active, add the Starter and following ingredients to the Baking Pan.

3 cups	Bread Flour
1-1/2 tsp.	Salt
2 Tbsp.	Sugar
2 tsp.	Active Dry Yeast

Note:

- Sourdough bread becomes sourer the longer the Starter is leavened. The HOME MADE COURSE conveniently allows you to increase the sour flavor. Let the Starter leaven at 80°F to 85°F.
- When leavening for a long period, cover the Baking Pan with plastic wrap and puncture several holes with a fork.
- Try to keep the area and the Baking Pan as clean as possible while the Starter is leavening.
- When leavening for more than 10 days, feed the Starter with 1 tsp. Sugar and 2 Tbsp. Bread Flour once every 3-4 days.
- If you would like to bake another bread while the Starter is leavening, transfer the Starter into a non-corrosive bowl (we recommend glass, ceramic, or stainless) and cover with a plastic wrap with holes.
- Both Sourdough Starter and bread are very sensitive to the environment. The baking results may vary depending on the season and location.



HOME MADE

Home Made



Programmable setting lets you use your favorite recipes!

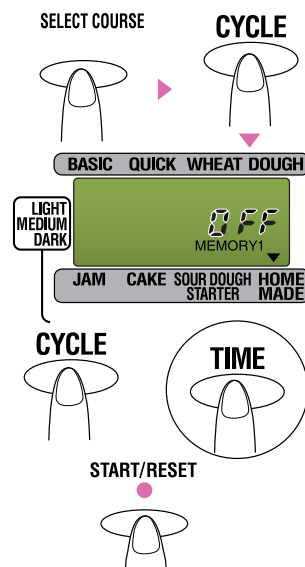
Allows you to program 3 bread baking processes ("Memory1", "Memory2" or "Memory3") to your specifications.

On conventional bread makers, each bread baking cycle time is preprogrammed, and does not allow any changes to baking or rising time. HOME MADE setting allows you to program each of the cycles in the baking process for the desired time. This allows you to adapt your favorite bread recipes for use in the Home Bakery.

1-5,7-9. Follow the same procedures as steps 1-5,7-9 for BASIC BREAD (see page10~11).

6. Program the time for each process.

- (1) Select one of the 3 Memories of HOME MADE using the SELECT COURSE key.
- (2) Press the CYCLE key. (The current process and current time setting are displayed.)
 - The factory default settings for HOME MADE are ALL OFF.
- (3) If you want to change the time, press the TIME key. (The time display flashes. To reset, press the START/RESET key.) After you complete the setting, press the CYCLE key. (The displayed time stays on.)
- (4) Display appears according to the process flow.
 - Set the time for each process by following the above procedure, referring to the table for maximum programmable time for each process. (Each press of the TIME key increases the time in 1-minute increments.)
 - KEEP WARM time is not changeable. Set either ON (60 minutes) or OFF.
- (5) After KEEP WARM setting is complete, press the START/RESET key to complete your setting. The time length required for completion is displayed according to your setting.
 - If you want to change it, repeat steps 6-(2) ~ 6-(4), above.
 - To program your second and third memory, press the SELECT COURSE key to select MEMORY 2 and 3 respectively, and follow steps 6-(2) ~ 6-(4).



PREHEAT	OFF, 1-30 min. Stabilizing the temperature of ingredients (about 82.4°F).	RISE3	OFF, 1 min.- 2 hrs. Dough rises after formed into a ball (about 100.4°F).
KNEAD	OFF, 1-30 min. Bread Dough making. At a setting of less than 3 minutes, this process includes only mixing. At a setting over 5 minutes, beeps will sound to indicate the time to add ingredients.	BAKE	OFF, 1 - 70 min. Baking (about 254-290°F) 3-step setting LIGHT, MEDIUM or DARK
RISE1	OFF, 1 min.- 24 hrs. Dough rises (about 82.4°F).	KEEP WARM	OFF or 60min. The baked bread is kept warm (about 194°F).
RISE2	OFF, 1 min.- 2 hrs. Dough rises after steam is released (about 82.4°F).		

HOME MADE

Home Made

If you want to change the time for each process during baking ...

- (1) Press the TIME key to display the ongoing process and the remaining time. (After 5 seconds have passed, the display automatically returns to the original state.)
- (2) While the remaining time is displayed, you can move on to the next process to shorten the cycle.
 - *Holding down the CYCLE key slightly longer while the time display is flashing completes this process. After two seconds, the display will show time remaining until the bread is ready, resuming baking.

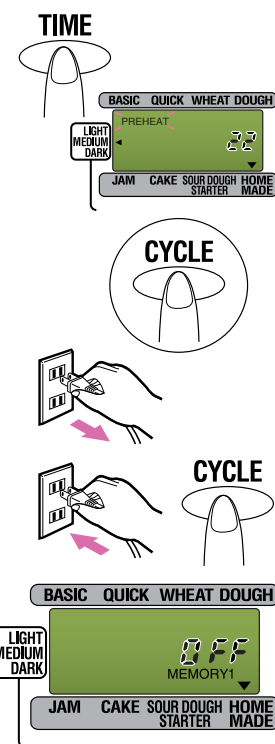
If you program the desired time by following the steps above, the unit will remember your setting for your next bake. However, you can erase all settings by the following procedure:

1. Unplug the power cord from the outlet.
2. Plug the power cord into the outlet, while holding down the CYCLE key. The Home Made setting memory is erased and reset. Please keep in mind that by resetting the memory, all settings will be erased.

Precautions when using recipes not included in this book: Please note that we are not responsible for any baking or jam results using ingredients, or amounts which are not listed. (This also applies to the "Home Made" setting where you can change the baking process time as desired.)

Be sure not to place an excessive load on the motor as this may cause unit damage, especially when:

- * you decrease the amount of water.
- * you increase the amount of flour.
- * you add big or hard ingredients, etc.



To use the Timer setting, please refer to "HOW TO USE THE TIMER" on page 5.

HOME MADE VARIATIONS

Home Made Variations

Meatloaf Miracle

CRUSTY FRENCH

1-1/2 cups Water
 4-1/2 cups Bread Flour
 1-1/2 tsp. Salt
 1 Tbsp. Butter
 3 tsp. Active Dry Yeast

CRUSTY FRENCH (1.5 lbs. SIZE)

1-1/8 cups Water
 1/2 Tbsp. Butter
 1 tsp. Salt
 3-1/4 cups Bread Flour
 1-1/2 tsp. Active Dry Yeast

The suggested time cycle for French bread is as follows:

PREHEAT	KNEAD	RISE1	RISE2	RISE3	BAKE	KEEP WARM
22	18	45	1:25	OFF	1:10	1:00

Since no sugar is used for French Bread, rising takes time and the dough is very delicate. With this in mind, the French Bread requires extended time for RISE 2 process, which is carried out at a low temperature

MEATLOAF MIRACLE

1 Medium Onion, Chopped
 2 lbs Ground Sirloin
 1 cup Mushrooms, Sliced
 2 tsp. Salt
 2 Tbsp. Fresh Parsley, Chopped
 1 tsp. Garlic Powder
 1/4 tsp. Black Pepper
 1 cup Bread crumbs
 2 Eggs, Beaten

<GLAZE>

1/2 cup Ketchup or Barbecue Sauce
 1 Tbsp. Brown Sugar
 1 tsp. Prepared Mustard



- In a large bowl, combine above ingredients, except for glaze. Mix well. Remove Kneading Blades from Baking Pan. Press meat mixture into the Baking Pan.
- In a small bowl, combine glaze ingredients and set aside.

3. Select "Home Made (1, 2 or 3)" setting on the bread machine. Press "Cycle" key, turning OFF all cycles (Preheat, Knead, and Rise cycles). Select "Bake" cycle. Press and hold the "Time" key until the display shows 1:10 on the screen. Then press "Cycle" twice to record this setting. Press "Start" twice to begin the baking cycle. Verify that the red light on the "Start" key is lit at this point. Baking time is 1 hour and 10 minutes. 30 minutes prior to the end of baking time, open the lid and pour glaze mixture on top of meatloaf. Close the lid and continue baking. Once baking is completed, allow the meatloaf to cool slightly, drain juices, and remove from the baking pan. Slice and serve.

The suggested time cycle for MEATLOAF MIRACLE is as follows:

PREHEAT	KNEAD	RISE1	RISE2	RISE3	BAKE	KEEP WARM
OFF	OFF	OFF	OFF	OFF	1:10	OFF

CLEANING & STORAGE

Cleaning & Storage

! CAUTION !

To avoid electrical shock, first unplug the Home Bakery and allow it to cool before cleaning.

Dust and crumbs that collect inside the Home Bakery may cause scorching or uneven baking, so be sure to clean the unit and Baking Pan after each use, following these steps.

Outer Body and Lid

Wipe off the Outer Body of the unit with a damp cloth. Wipe the Lid as well. Clean the Viewing Window with a moist paper towel, and wipe dry.

! CAUTION !

Do not immerse the unit in water or any other liquid.

Baking Pan and Kneading Blade

Both the Baking Pan and Kneading Blade have coated nonstick surfaces. Harsh cleaners (such as abrasives and metal scrubbers) or utensils (such as forks, knives and metal spatulas) must not be used on these parts as you may scratch them. Over time, the nonstick surface may change color due to moisture and steam. This is absolutely normal and has no effect on unit performance or use.

Remove the Baking Pan from the oven cavity prior to cleaning. Fill the empty Baking Pan with lukewarm water and liquid detergent. Allow it to sit for 30 minutes before emptying the Pan and removing the Kneading Blade. If the Kneading Blade is difficult to remove, hold the Kneading Blade in one hand and use your other hand to grasp the Rotating Shaft from beneath the Pan. Turn both hands in opposite directions to free the Blade. Clean the inside of the Baking Pan with a soft sponge. You may use a very soft brush to dislodge baked-on crumbs around the Shaft and in the center of the Kneading Blade. Make sure you reattach the Kneading Blade to the Baking Pan after cleaning. Never use a dish washer or dryer, as it may result in deformation or discoloration of the components, or unit malfunction.

! CAUTION !

Do not immerse the Baking Pan in water or any other liquid.

Allow the unit to cool completely before storing it. Keeping the Lid open helps. Clean it as described above. Carefully dry all unit components and wipe off any moisture inside the unit. To avoid damage to the unit, do not place any heavy objects on top of the Lid.



QUESTIONS AND ANSWERS

Questions & Answers

Q1. Why do loaves sometimes vary in height and shape?

A1. Bread's height and shape is affected by several factors including room temperature, air conditioners, heaters, weather, humidity, altitude, use of the Timer, and fluctuations in household current. It can also depend on how you shaped the dough. The bread can also be affected if fresh ingredients are not used or measured incorrectly.

Q2. Why does some flour occasionally stick to cakes baked with the CAKE setting?

A2. You may not have added ingredients in the order listed. When it's time to add ingredients, and beep sounds, be sure to remove flour that remains on the sides of Baking Pan using a rubber spatula.

Q3. Why does some flour occasionally stick to the side of the bread?

A3. During the initial mixing period, small amounts of flour may sometimes stick to the sides of Baking Pan and will be baked onto the sides of the loaf. If this happens, scrape off that portion of the outer crust with a sharp knife.

Q4. Why do the loaves vary in shape depending on the season?

A4. In the Summer, loaves may sometimes rise too high or collapse, causing a dent in the middle. In the winter, you may have trouble getting the bread to rise. This can be solved by increasing the water temperature to about 68°F.

Q5. Why is my dough sometimes very sticky and difficult to work with?

A5. Dough may sometimes be sticky at the end of the dough cycle depending on room and water temperatures. If that is the case, use cold water and put flour on the dough more frequently.

Q6. Why is the top of the bread very uneven?

A6. During the steam releasing process, the Kneading Blade turns the dough upside down, leaving an uneven surface on the top. This happens occasionally, and does not indicate any unit malfunction.

Q7. Why can't the Timer be set for more than 13 hours?

A7. With any setting beyond 13 hours, ingredients may spoil and affect the quality of dough, resulting in unsatisfactory baked bread.

Q8. Can I use this Home Bakery for favorite bread recipes found in other cookbooks?

A8. The accompanying recipes were specifically created for this Home Bakery; results may vary when using any other recipes. We recommend you use the recipes in this book whenever possible.

Q9. Sometimes when I cut my bread, it's too sticky and falls apart or it starts to compress and will not slice cleanly. What can I do?

A9. If your bread is sticky or compresses, it may be too hot. Be sure to allow your bread to cool down to room temperature before slicing.

Q10. May I use home-ground or home-milled flour?

A10. No. Home-ground or home-milled flour is too coarse for bread baked in this Home Bakery.

QUESTIONS AND ANSWERS

Questions & Answers

Abnormal Condition

ABNORMAL CONDITION

Status	Condition Cause
"HOT" appears.	The Baking Pan's inside temperature is over 104°F. This indication will appear if you attempt to use the unit continuously. → Open the Lid and allow the Baking Pan interior to cool.
The motor does not operate during the KNEAD process.	The motor protective device is activated due to an excessive load on the motor. → The unit will automatically resume operation after 30 minutes. Discard the unfinished bread, and start the process again from the beginning using ingredients that put less load on the motor.
Keys do not operate.	The Power Plug is disconnected from the outlet. → Plug the unit into the outlet securely.
The operation lamp turns on but the unit does not operate (kneading does not start).	While "PREHEAT" is indicated, the temperature of ingredients is adjusted, so kneading does not start. → This does not indicate any malfunction.
Beeps keep sounding.	→ If in the KEEP WARM cycle, remove the baked bread immediately and press the START/RESET key.

Status	Condition Cause
"3:30" flashes and the operation lamp turn off during baking/cooking.	Power supply has been discontinued for more than 30 minutes due to power failure, disconnection of Power Plug, a defective fuse or circuit breaker. → Discard the unfinished bread and start the process again from the beginning using new ingredients.
The Home Bakery makes noise during use.	The sound heard is the motor during the kneading process. → This does not indicate any malfunction.
The Home Bakery rattles during operation.	The Baking Pan is not installed securely. → Install securely.
Smoke comes out from the Steam Vent and a burning smell is generated.	Ingredients, or baked product collect on the Heating Element or inside the unit. → This does not indicate any malfunction. Make sure to clean the unit after use. Unplug the unit and allow it to cool before cleaning.

TROUBLESHOOTING GUIDE

This guide was created to help you through any difficulties you may encounter as you learn to use your Home Bakery. Be patient. If, at first, the results of your baking are not completely satisfactory, please consult this guide. In most cases, you will find the solution, as well as the answers to any question you may have.

We also offer our ZOJIRUSHI toll-free Customer Service as an additional source of help to ensure that you are happy with your baking. Please take advantage of this guide and Customer Service before returning your Home Bakery to the store.

		RESULTS:	Loaf rises then falls.	Loaf rises too high.	Loaf does not rise enough.	Loaf is short and heavy.	Light crust.	Uncooked.	Over cooked.	Not mixed.	Smoke appears from vent.	High altitude adjustment.	
		CORRECTIONS:											
MECHANICAL	Water or Milk	Increase			1~2 Tbsp.								
		Decrease	1~2 Tbsp.	1~2 Tbsp.								1~2 Tbsp.	
	Salt	Increase	1/4 tsp.	1/4 tsp.									
		Decrease			1/4 tsp.								
	Sugar or Honey	Increase			1/2 tsp.		1/2 tsp.						
		Decrease		1/2 tsp.					1/2 tsp.				1/2 tsp.
	Flour	Increase	1~2 Tbsp.										
		Decrease		1~2 Tbsp.									
Yeast	Increase			1/4~1/2 tsp.								1/4~1/2 tsp.	
	Decrease	1/4~1/2 tsp.	1/4~1/2 tsp.										
INGREDIENT	Liquid	Liquid used was too hot.	●	●									
		Old flour was used.	●		●	●							
	Flour	Wrong type of flour was used.	●		●	●							
		No yeast was added.				●							
	Yeast	Yeast may not be fresh.	●		●	●							
		Used wrong type at wrong setting.	●	●	●	●							
MEASUREMENT	Unplugged or electric failure.		●			●		●					
	Ingredient supplied on heating element.										●		
	Pan not properly into unit.									●			
	Kneading blade installed incorrectly.									●			
	Incorrect Menu selections was used.						●	●	●				

Measurement Adjustment:

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

Pan Alignment:

The pan should be level when it is properly into the unit. Check the space between the pan and the front and back walls, the front and back spaces should be equal.

Kneading Blade:

The kneading blades should be pushed to the bottom of the baking pan.

Customer Service:

If you have any questions, please call ZOJIRUSHI Customer Service Dept. at (800) 733-6270 or (323) 722-1700.