

*Sunbeam*

# Bakehouse<sup>®</sup>

Multifunctional 1Kg bread maker  
with gluten free option

Instruction/Recipe Booklet  
BM3500S



Please read these instructions carefully  
and retain for future reference.





# Congratulations

Nothing beats the aroma of freshly baked bread. Fresh, warm, homemade bread is just a few easy steps away with your new Sunbeam Bakehouse multifunctional bread maker.

**Step 1.** Remove the bread pan from the bread maker and add the ingredients.

**Step 2.** Reposition the bread pan and select the desired program setting.

**Step 3.** In a few hours, freshly baked bread is ready to enjoy.

You can preset the 15 hour time delay on your Sunbeam Bakehouse the night before, to wake up to the smell of homemade bread in your own kitchen.

With a specific Gluten Free setting and recipes that have been tested by the Coeliac Society of Australia, the needs of those with gluten intolerance are catered for.

Faster settings for those last minute occasions add to the usability of the Sunbeam Bakehouse, giving you a delicious homemade turbo loaf in under 2 hours, or a traditional damper loaf in under 1 hour.

Offering true versatility this bread maker allows you to create a varied assortment of breads, pastas, cakes and even jams. Treat yourself to homemade Turkish bread, bagels, pizza dough or hot cross buns.

Before you start, read all the instructions in this book to ensure you get the most from your bread maker.

Try one of our many specially developed recipes such as soy and linseed bread, bacon and beer bread, apple spice bread or experiment with your own recipes. If you have any questions regarding the use of your bread maker, please visit our website or contact us:

Sunbeam Customer Service

## **Australia**

[www.sunbeam.com.au](http://www.sunbeam.com.au)

1300 881 861

## **New Zealand**

[www.sunbeam.co.nz](http://www.sunbeam.co.nz)

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تأكد من تفهم احتياطات السلامة المذكورة اعلاه

請務必理解上述的安全預防措施。

Assurez-vous que les précautions ci-dessus relatives à la sécurité sont bien comprises

Versichern Sie sich, dass die obestehenden Sicherheitsmaßnahmen verstanden werden

Βεβαιώνετε πως οι παραπάνω προφυλάξεις ασφαλείας γίνονται κατανοητές

Pastikan bahwa tindakan-tindakan keselamatan seperti di atas dimengerti anda

Accertatevi che le suddette norme di sicurezza siano comprese a dovere

- 上記の注意事項をよくお読みになり、安全を御確認ください

Уверете се дека погоре споменатите мерки на претпазливост се добро разбрани

Asegúrese de que las precauciones de seguridad precedentes sean bien comprendidas

کاری بکنید کہ احتیاط‌های بالا حتماً درک بشوند

ต้องแน่ใจว่า ข้อควรระวังเรื่องความปลอดภัยข้างต้น

เป็นที่เข้าใจกันดี

Yukarda belirtilen güvenlik önlemlerinin anlaşıldığından emin olunuz

Xin kiểm chắc rằng những biện pháp làm an toàn kể trên được hiểu rõ

# Sunbeam's Safety Precautions

## SAFETY PRECAUTIONS FOR YOUR SUNBEAM BREADMAKER

- Do not use attachments not recommended by Sunbeam. They may cause fire, electric shock or injury

**Sunbeam is very safety conscious when designing and manufacturing consumer products, but it is essential that the product user also exercise care when using an electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance:**

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug - do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Always use your appliance from a power outlet of the voltage (A.C. only) marked on the appliance.
- Close supervision is necessary when your appliance is being used by children or infirm persons.
- Young children should be supervised to ensure that they do not play with the appliance.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.

If you have any concerns regarding the performance and use of your appliance, please visit [www.sunbeam.com.au](http://www.sunbeam.com.au) or contact the Sunbeam Consumer Service Line. Ensure the above safety precautions are understood.

- Do not use outdoors or for commercial use, or for any other purpose other than its intended use
- This unit is intended for household use only
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.
- For safety reasons and to avoid maintenance by unskilled persons, some appliances are 'sealed' using tamperproof screws. Such appliances should always be returned to the nearest Sunbeam Appointed Service Centre for adjustment or repair if required.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If damage is suspected, return the appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
- For additional protection, Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
- Do not immerse the appliance in water or any other liquid unless recommended.
- Appliances are not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments. Ensure the above safety precautions are understood.

# Using your Bakehouse® safely

## **Before use**

1. Read all instructions, product labels and warnings. Save these instructions.
2. Remove all foreign matter from the bread pan and baking chamber.
3. Wipe over bread pan and kneading blade before use.
4. Always use the breadmaker from a 230-240V AC power outlet.
5. Do not allow anything to rest on the power cord or allow it to touch any hot surface. Do not plug in cord where people may walk or trip on it or allow the cord to dangle over the edge of a table or benchtop.

## **Whilst in use**

1. This breadmaker does get quite warm during operation. Be careful to keep your hands and face away from the unit.
2. Do not open the lid or remove the bread pan during operation except as indicated in the instructions.
3. Do not place anything on the breadmaker lid. Do not cover vents.
4. This breadmaker unit has built-in Power Interruption Program Protection to maintain your baking cycle, in the advent of an interruption in your power supply (black out). Any extended power outage may result in the program being cancelled. See page 11 for full details.
5. Do not touch moving parts.

## **Where to use**

1. Use only on a stable, heat-resistant surface.
2. Do not use the breadmaker where it will be exposed to direct sunlight or other heat sources, such as a stove or oven.
3. Do not place on top of any other appliance.
4. Keep the breadmaker out of reach of children as it does get quite warm. Also, if any buttons are accidentally touched during operation, baking may stop.
5. Place the unit at least 200 millimetres away from walls and curtains as they may discolour from the heat.

## **After use**

1. Always turn the unit off and remove the plug from the power outlet after use, and before cleaning.
2. Use oven mitts when taking out the bread pan after baking.
3. Allow the breadmaker to cool down before cleaning or storing.
4. Read instructions before cleaning. Do not immerse the unit or plug in water. This will cause electric shock or damage to the unit.

# Using your Bakehouse safely continued

## **SAFETY PRECAUTIONS**

1. Do not use attachments not recommended by Sunbeam. They may cause fire, electric shock or injury.
2. Do not use outdoors or for commercial use, or for any purpose other than its intended use.
3. Do not operate the unit if the cord or plug is frayed or damaged. Do not operate if the appliance has been dropped or damaged in any manner. Return appliance to the nearest Sunbeam Appointed Service Centre for examination, repair or adjustment.
4. Remove the plug by grasping the plug – do not pull on the cord.
5. Use of extension cords: A short power supply cord has been provided to reduce the risk of injury resulting from becoming entangled in or tripping over a long cord. Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person. The cord should be arranged so that it will not drape over the benchtop where it can be pulled by children or tripped over accidentally.
6. Electrical power: If the electric circuit is overloaded with other appliances, your breadmaker may not operate properly. The breadmaker should be operated on a separate electrical circuit from other operating appliances.
7. For safety reasons and to avoid maintenance by unskilled persons, some appliances are 'sealed' using tamperproof screws. Such appliances should always be returned to the nearest Sunbeam Appointed Service Centre for adjustment or repair if required.
8. For additional protection Sunbeam recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrical circuit supplying power to your appliances.
9. Close supervision is necessary when your appliance is being used near children or infirm persons.
10. Young children should be supervised to ensure that they do not play with appliance.  
***This unit is intended for household use only.***

# Features of your Bakehouse®

## Removable lid

## Cool touch body

For added safety

## 600 watts of power

## Non-stick removable bread pan

## Vertical loaf - 750g or 1kg

Makes a vertical shaped loaf of bread in 2 sizes.

## 15 hour time delay

Pre-set the Bakehouse to delay start for up to 15 hours.

## 60 minute Keep-Warm function

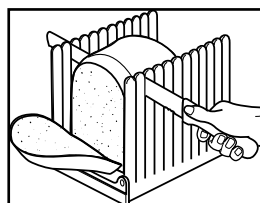
Keeps bread warm for 1 hour after baking.

## Fruit & Nut beeper

The Bakehouse beeps to let you know when to add fruits and/or nuts.

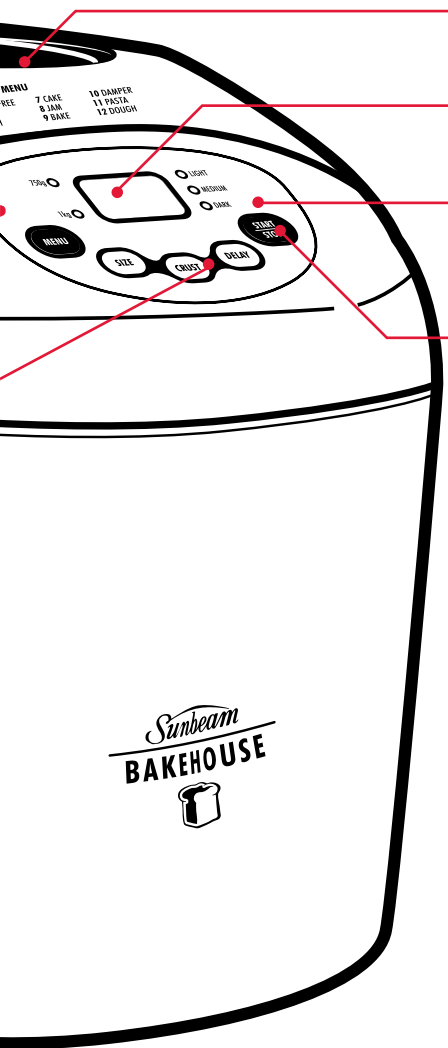
## Bread slicing guide

So you can easily hand slice your fresh baked loaves to any thickness.



1 BASIC  
2 TURBO  
3 WHEAT  
4 GLUTEN  
5 SWEET  
& FRENCH





**Viewing window**

**Display window**

**Crust settings**

Choose from Light, Medium or Dark colour settings

**Simple to use multi-option control panel**

Choose from 47 baking and kneading options.

**Power interruption program protection**

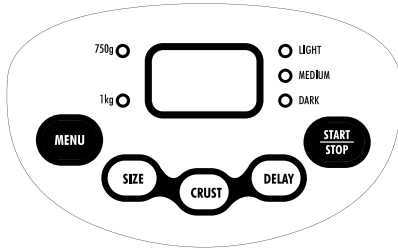
If there is a temporary power outage during use, the machine will retain its memory and continue the baking cycle when the power returns.

**Gluten free option**

Gluten free setting and specially developed recipes, tested by the Coeliac Society of Australia.

**Turbo bake and 1 hour damper settings**

# The Control Panel



## MENU

1 BASIC	4 GLUTEN FREE	7 CAKE	10 DAMPER
2 TURBO	5 SWEET	8 JAM	11 PASTA
3 WHEAT	6 FRENCH	9 BAKE	12 DOUGH

## Display window

Indicates the program setting selected from (1) to (12) and the Crust Colour and Loaf Size until the Start button is pressed. The display will show the number of hours and minutes until the cycle is complete - "0.00".

## Menu button

Press this button to select the setting of your choice from (1) to (12). A beep will sound each time you press the button.

## Delay button

Allows you to delay the beginning of your desired program setting. See page 13 for instructions on how to use the Delay bake function.

## Crust colour button

Press to select the desired crust colour – Light, Medium or Dark.

## Size button

Press to select the desired loaf size, 750g or 1kg.

## Start/Stop button

Press to commence selected setting or begin timer countdown for delay timer.

To stop the operation or cancel a timer setting, press and hold for 2-3 seconds until you hear a beep.

# Program Settings

## **(1) Basic**

Use this setting to make traditional white bread. You have a choice of 3 crust colours - Light, Medium or Dark. The Bakehouse lets you choose your favourite crust colour for most breads.

## **(2) Turbo**

Use the turbo setting for ready made bread in approximately 2 hours. This setting lets you save time on the bread recipes by reducing the completion time and is ideal for when you need bread in a hurry. Breads made using this setting may be shorter and more dense due to the reduced rising time.

## **(3) Wheat**

Whole wheat breads require more rising time to accommodate the slower rising action with whole wheat flour. Therefore, it is normal for whole wheat breads to be heavy and slightly dense in texture.

## **(4) Gluten Free & Wheat Rapid**

The Gluten Free setting provides a set recipe specifically designed to meet the needs of many people who have intolerances to gluten. This setting can also be used to decrease the completion time of whole wheat bread. Ideal to cater for last minute guests or when you need bread in a hurry.

## **(5) Sweet**

This cycle is for breads that require additional ingredients such as sugar, dried fruits or chocolate to sweeten the bread. To prevent the crust from becoming too dark, the light crust colour is recommended.

## **(6) French**

This cycle is for breads with crispier crusts, such as French and Italian breads.

## **(7) Cake**

Make your favourite cakes or use packaged cake mixes to have warm home made cakes any time.

## **(8) Jam**

Use fresh fruit to make sweet and savoury jams. Ideal to store and use all year round.

## **(9) Bake**

Set the program to Bake for an immediate baking process.

## **(10) Damper**

Make a traditional damper bread in less than 1 hour on this setting. The bread will have a heavier and denser texture than Basic bread.

## **(11) Pasta**

This setting is used to prepare the dough for pasta. Feed the pasta through a pasta machine to make fettucini, ravioli and lasagne.

## **(12) Dough**

Use this setting to make dough only, so that you can knead and shape a variety of breads to bake in a conventional oven. Make dough for pizzas, dinner rolls and bread sticks.

# Role of Ingredients

## Yeast

Yeast is actually a microscopic plant. Simply stated, without yeast, your bread will not rise. When moistened by a liquid, fed by sugar and carefully warmed, yeast produces gases that power the dough to rise. If the temperature is too cold, the yeast will not be activated; if it's too warm, it will die. Your Bakehouse takes care of this worry for you by maintaining just the right temperature in the baking chamber at all times.

Some yeasts may require the use of a bread improver. The Bread Improver will provide additional gluten to the flour to produce a better loaf.

**Note:** We do not recommend the use of fresh or compressed yeast in your breadmaker. Sunbeam recommend the use of dry yeast only. Always ensure it is used well within the use-by date, as stale yeast will prevent the bread from rising.

We suggest that a small pocket be made in the top of the dry mixture to hold the yeast. This will ensure its activation when in contact with the liquid and sugar during kneading.

## Flour

In order for the bread to rise, the flour has to have a sufficiently high protein content. Sunbeam recommend the use of a good quality plain or bread flour.

Unlike white flour, wheat flour contains bran and wheatgerm which inhibit rising. Wheat breads therefore, tend to be heavier in texture and smaller in size. A lighter larger loaf can be achieved by combining wheat flour with white flour for whole wheat bread recipes.

## Sugars

Sugars sweeten the bread, brown the crust, lend tenderness to the texture and supply the yeast with food. White or brown sugar,

molasses, maple or golden syrup, honey and other sweeteners may be used in equivalent quantities.

Artificial sweeteners can be substituted in equivalent amounts, however the taste and texture of your bread will vary.

## Liquids

When liquids are mixed with protein in flour, gluten is formed. Gluten is necessary for the bread to rise. Most recipes use powdered milk and water, but other liquids such as milk and fruit juice can be used. Experiment with quantities of these liquids to obtain optimum results. Liquids should be used at room temperature.

A recipe with too much liquid may cause the bread to fall during baking while a recipe with too little liquid will not rise.

## Salt

In small amounts, salt adds flavour and controls yeast action. Too much salt inhibits rising, so be sure to measure amounts correctly. Any ordinary table salt may be used.

## Eggs

Eggs are used in some bread recipes, they provide liquid, assist with the rising and increase the nutritional value of the bread. They add extra flavour and are usually used in the sweeter types of bread.

## Fats

Many breads use fats to enhance the flavour and retain moisture. Typically, we use margarine in the recipes, softened butter or oil may be used in equivalent quantities.

If you choose not to add any fat, your bread may vary in taste and texture.

# What Ingredients to Use

To achieve an optimum loaf of bread, always use fresh, quality ingredients.

## **Flour**

A good quality flour (within its use by date) should be used. A high protein bread flour can also be used for bread making.

It is important to weigh the flour required for each recipe as flour naturally aerates. This will ensure a perfectly baked loaf.

Bulk packs of flour may be used, however the result of your bread may vary. The texture and height of the bread will be inconsistent if the flour is stored for long periods of time in unsatisfactory conditions. Purchase bulk packs of flour only if baking constantly.

## **Yeast**

Bulk packs of dry yeast and dry yeast sachets are recommended.

## **Bread improver**

The use of bread improver is recommended for all recipes to achieve optimum results.

Bread improver will increase the gluten content of the flour mix. It will also influence the structure, size and texture of the bread, so that it does not collapse when baking.

The suggested quantity to use is stated in all recipes. Bread improver has a flour like texture and can be purchased through health food shops or through selected supermarkets.

## **Bread mixes**

A variety of bread mixes can be used in your bread maker. Directions of use should be supplied on the bread mix packaging.

Some bulk bread mixes may require the use of a bread improver.

We recommend you contact the Bread Mix manufacturer for further information on the use of their product.

## **Hints**

- Different brands of yeast, used with different brands of flour, will influence the size and texture of your bread. Experiment with these ingredients to determine which combination of ingredients gives you the best result.
- It is normal for breads to be inconsistent in height and texture even if you are using the same ingredients time and time again. This inconsistency is usually influenced by the natural varying protein levels of wheat in the flour.

# Using your Bakehouse®

1. **Before using your Bakehouse for the first time** remove the bread pan by gently pulling it out. Wipe over the bread pan and kneading blade with a damp cloth and dry thoroughly.

Do not immerse the bread pan in water unless necessary. Do not use harsh abrasive cleaners as they may damage the non-stick surface. Do not place any parts of your breadmaker in the dishwasher.

Select a recipe from the recipe section and prepare the ingredients as directed. (See Important Measuring Tips on page 17).

2. **Add the ingredients** into the bread pan in the order listed. All ingredients should be at room temperature and measured carefully. Wipe all spills from the outside of the pan.

3. **Insert the bread pan** into the baking chamber of the bread machine. To do this, place the bread pan into the baking chamber so that the handle lines up with the two stainless clips on each side of the chamber. Apply pressure to push the baking tray downwards and it will click into place.

Lay the handle flat toward the side of the bread pan.

Close the lid securely, plug the machine into a 230-240 volt AC power outlet and turn the power ON.

**Note:** When the machine is first plugged in, the Display Window will beep and flash “0.00” until a program is selected.

4. **Select the desired program setting**, size and crust colour. Press Start. The Bakehouse will display the hours and minutes until the cycle is complete.
5. **To remove the bread pan** from the Bakehouse refer to text on page 11.

# Select Program Setting

1. **To select a program setting** use the Menu button until the desired number of the program (from 1 to 12) is displayed on the control panel. Each time you press the Menu button, a beep will sound.
  2. **Use the Size button** to select the desired loaf size. At this stage, the Display Window will show the hours and minutes until the cycle is complete. This will change when the crust colour is selected.
  3. **Use the Crust Colour button** to select your choice of crust colour. You are able to choose from the Light, Medium, or Dark crust colours on selected settings. See table on page 12. Unless you select a crust colour (where applicable) the Bakehouse will automatically default to a Medium crust colour.  
**Note:** A choice of Crust Colours is available on most settings except for Program No's (8), (9), (10), (11) and (12).
  4. **To start**, press the Start/Stop button. The Bakehouse will beep and will display the hours and minutes until the cycle is complete.  
**To cancel** operation at any time, hold the Start/Stop button down for 2-3 seconds. Avoid opening the lid at any time during the bread cycle unless adding fruits or nuts when indicated.
- The table on page 12 illustrates the Program settings and Crust Colour options.

## To add fruit or nuts

You are able to add fruit or nuts on settings (1) Basic and (5) Sweet when you hear 8 short beeps (approximately 15-20 minutes into the cycle). Open the lid and add any fruits or nuts that the recipe requires as the machine is kneading. Close the lid and the Bakehouse will automatically continue the cycle.

On various settings the machine will beep approximately 50 minutes before the completion of bread to indicate the commencement of baking.

## The machine will beep 5 minutes prior to the completion of baking.

**At the end of the baking cycle** the machine will beep and the display will read "0.00". The Bakehouse will automatically switch to a Keep Warm cycle for 60 minutes. Warm air will circulate throughout the baking chamber, to help reduce condensation.

The bread can be removed from the baking chamber at the end of the cycle or at any time during the Keep Warm cycle. Simply press the Start/Stop button to end the Keep Warm period and turn off the breadmaker at the powerpoint.

## To remove the bread from the Bakehouse

The bread pan will be hot after the baking cycle. Use a kitchen mitt to remove the pan from the baking chamber. Gently pull the pan out.

## Select Program Setting continued

Menu	Setting	Crust Colour			Time Delay	Fruit & Nut Beeper	750g	1kg
		LIGHT	MEDIUM	DARK				
1	Basic*	✓	✓	✓	✓	✓	✓	✓
2	Turbo	✓	✓	✓	✓		✓	✓
3	Wheat	✓	✓	✓	✓		✓	✓
4	Gluten Free Wheat Rapid	✓	✓	✓				✓
		✓	✓	✓	✓		✓	✓
5	Sweet*	✓	✓			✓	✓	
6	French	✓	✓	✓	✓		✓	
7	Cake	✓						✓
8	Jam				✓			
9	Bake				✓			
10	Damper				✓			
11	Pasta				✓			
12	Dough				✓			

\*Time delay is not recommended for Sweet or Basic breads that require fruits or nuts to be added.

Allow the bread to cool in the bread pan for 10 minutes before removing. Turn the pan upside down and shake until the bread slides out. If necessary, use a plastic spatula to loosen bread from the sides of the pan.

Allow the bread to cool on a wire rack for at least 10 minutes before slicing. For easy slicing we recommend the use of an electric knife or a quality bread knife.

**After using your Bakehouse**, unplug the machine and allow it to cool for 30 minutes before commencing another program. If you attempt to use the Bakehouse too soon, it will beep and the display will read 'E:01', indicating the Bakehouse has not cooled sufficiently.

Press the Start/Stop button and wait until the Bakehouse has cooled.



# Using the Time Delay Function

The Bakehouse allows you to delay the cooking of your bread by up to 15 hours, so you can wake up to the smell of freshly baked bread, or go out for the day while your Bakehouse does all the work.

We strongly recommend you make a pocket in the top of the dry ingredients to hold the dry yeast. This will ensure that the yeast does not start activation before the program selected begins.

**Note:** Do not use the Time Delay when the recipe has perishable ingredients such as milk, eggs or cheese, as these will spoil.

Also, fruit and nuts should only be added manually. Do not use the Time Delay for recipes that require fruits and nuts to be added at a later time. If you do add them on the Time Delay, they will be excessively crushed during the kneading cycle.

1. Follow steps 1, 2 and 3 on page 10.
2. Press the Delay button until you reach the number of hours and minutes **from now** that you want your bread to be ready.
3. Press the Start/Stop button to begin the cycle. The Timer will start counting down. The bread will be cooked and ready in the hours and minutes displayed.

**Note:** If you make a mistake, or need to reset the Timer, press the Start/Stop button for 2-3 seconds.

## Example

Before leaving for work at 8am, you decide to set the Time Delay so that the bread or selected program will be ready and completed by 6pm when you return home - which is 10 hours later.

After following instruction 1 on this page, press the Delay button until the display reads "10.00". Then press Start.

This tells you that your bread or selected program will be complete in 10 hours. The Bakehouse will begin counting down and your selected program will be complete by 6pm.

**Note:** You do not need to take into account the amount of time required to cook the program selected. This is automatically registered in the Bakehouse when it is selected.

# Turbo Setting

Need bread in a hurry? The Turbo setting is used to decrease the overall completion time of your bread. This is especially handy when you need bread in a hurry.

The breads made using this setting may be shorter and denser because of a decrease in rising times.

The Turbo setting should only be selected when baking White and Wheat breads. To use the Turbo setting, put ingredients into bread pan and then place in the Bakehouse and select program setting (2) Turbo, then press Start.

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# Cake Setting

Make a variety of sweet and savoury home made cakes on this setting. You can use this setting to mix and bake cakes.

Select the Light crust colour to prevent the sides from burning.

Refer to the Cake instructions in the Recipe section.

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# Jam Setting

You can now have fresh jam all year round. Use this setting to make fresh savoury and sweet jams.

Refer to the Jam instructions in the Recipe section.

# Bake Setting

When you select the Bake setting, the Bakehouse will immediately start baking. This setting will bake for 1 hour and can be controlled manually by pressing the Start/Stop button to stop the function at any time. This setting can be used to complete the bread baking process in case of a power failure. If there has been a power failure, allow the dough to rise in the bread pan without power until it reaches 3/4 of the way up the bread pan.

Reconnect electricity and select program setting (9) Bake, and press Start.

**Note:** You may need to wait 10-15 minutes for the machine to cool down, before you select the Bake program. If you attempt to use the Bake option before the machine has cooled down, an error message will appear on the display - 'E:01'.

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# Damper Setting

Have traditional damper style bread ready in under 1 hour.

Refer to the Damper instructions in the Recipe section.

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# Pasta Setting

This program allows you to make pasta dough for fresh pasta. Feed the pasta through a pasta machine to make fettucine, ravioli and lasagne.

Refer to the Pasta instructions in the Recipe section.

# Dough Setting

This program allows you to create a variety of doughs for bread sticks, bread rolls and pizza to bake in a conventional oven.

Refer to the Dough instructions in the Recipe section.

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## Power Interruption Program Protection

Your Bakehouse features a 10 minute Power Interruption Protection that protects the Program memory in the advent of power surges, or short term power failure (black-out).

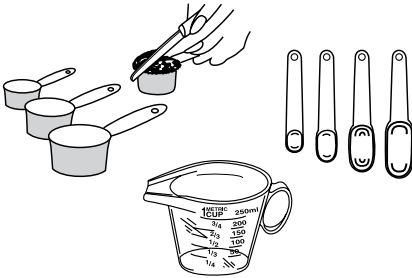
This means that if there is a power interruption during your bread making, the machine will retain its memory for at least 10 minutes and continue cooking when the power supply returns. This feature is applicable whether the

machine is in the Kneading, Baking or Delay cycle.

Without this feature the machine would reset and the breadmaking cycle would stop.

If you experience a power failure greater than 10 minutes you may need to discard your ingredients and start again.

# Important Measuring Tips



Each ingredient in a loaf of bread plays a specific role, so it is extremely important to measure the ingredients correctly to get the best results.

**For optimum results, we recommend weighing ingredients on a kitchen scale. This is especially important with flour. Because flour aerates, an accurate amount is needed to achieve an optimum loaf of bread.**

Weight measurements are given for each recipe. If kitchen scales are not available, ensure the following instructions are followed:

## Dry ingredients

Use a metric measuring spoon or cup. Do not use tableware spoons or cups. Spoon the dry ingredients loosely into the spoon or cup and level off with a flat knife. This is particularly important with flour. Do not pack dry ingredients down into the cup or tap the cup unless otherwise stated in the recipe.

## Liquids

Fill a metric measuring spoon or cup to the level indicated. Check your cup measurement by placing the measuring cup on a flat surface and reading the measurement at eye level.

## Solid fats

Fill a metric measuring spoon or cups to the level indicated and level off with a flat knife.

## Last things last

Always place the liquid in the bread pan first, the dry mix ingredients in next. Then, make a small pocket in the top of the dry ingredients and place the yeast in the pocket. Wipe away any spills from around the outside of the pan. This will ensure a well risen and evenly baked loaf.

## Adding fruits and nuts

Fruits and nuts are added towards the end of the kneading cycle. The machine will beep to let you know it is time to add fruit or nuts. If they are added before the Fruit or Nut beep, the fruit will be pureed due to excessive kneading.

# Handy Hints

## Order of ingredients

Always put the liquid in first, the dry ingredients in next and the yeast in last. Fruits and nuts are added later, after the machine has completed the first knead. This will ensure a crisp and evenly baked loaf every time.

## Freshness

Ensure all ingredients are fresh and used before the specified use-by date.

Avoid using perishable ingredients such as milk, yoghurt, eggs or cheese, with the Time Delay function.

Store dry ingredients in airtight containers, to prevent drying out.

## Slicing bread

For best results, wait at least 10 minutes before slicing, as the bread needs time to cool. Place loaf on its side and cut in a sawing motion with a bread knife. For easy and even slicing we recommend the use of the Sunbeam Carveasy electric knife.

## Freezing bread

To freeze fresh bread, let it cool completely and wrap in plastic. Slice bread before freezing and use at your convenience.

Like a cake, the bread needs to cool slightly before removing from the bread pan. Allow the bread to sit in the pan for approximately 10 minutes before removing.

If you remove the bread pan whilst it is still hot you must use an oven mit.

## Toppings

Ingredients such as herbs, sesame seeds and chopped bacon can be added to the top of the bread during the baking stage.

Open lid of Bakehouse, gently brush top of loaf with a little milk or egg yolk and sprinkle with topping. (Do not allow ingredients to fall outside pan). Close lid and allow baking to continue.

**Note:** This step needs to be done quickly to prevent bread from sinking.

## Crust colour

It is normal for the top of the bread to be lighter in colour than the sides. Different combinations of ingredients can encourage or discourage browning.

## Baking at high altitudes

At high altitudes above 900 metres, dough rises faster. Therefore, when baking at high altitudes some experimentation is required. Follow the suggested guidelines. Use one suggestion at a time and remember to write down which suggestion works best for you.

## Suggestions:

1. Reduce the amount of yeast by 25%.  
This will stop the bread from over-rising.
2. Increase the salt by 25%. The bread will rise slower and have less of a tendency to sink.
3. Watch your dough as it mixes. Flour stored at high altitudes tends to be drier. You may have to add a few tablespoons of water, until the dough forms a nice ball.

# Care and Cleaning

Before cleaning the Bakehouse, unplug it from the power outlet and allow it to cool completely.

## **To clean the exterior**

Wipe exterior with a slightly dampened cloth and polish with a soft dry cloth.

**Do not use metal scourers or abrasives as this may scratch the exterior surface.**

## **To clean the non-stick baking pan**

Wipe baking pan and kneading blade with a damp cloth and dry thoroughly. Do not use any harsh abrasives or strong household cleaners as these may damage the non-stick surface. Gently wash bread pan in warm soapy water using a soft cloth and dry well before and after each use.

## **Caring for your non-stick baking pan**

Do not use metal utensils to remove ingredients or bread, as they may damage the non-stick coating. Do not be concerned if the non-stick coating wears off or changes colour over time. This is a result of steam, moisture,

food acids, mixing of various ingredients and normal wear and tear. This is in no way harmful and does not affect the performance of your Bakehouse.

**Do not wash any part of your breadmaker in a dishwasher.**

**Do not immerse the Bakehouse in water.**

## **Remove and clean lid**

To remove lid, simply raise the lid just short of the vertical position (approx. 70°). While holding the base of the unit with one hand, gently lift the lid out of the hinge.

Wipe interior and exterior of lid with a damp cloth and dry thoroughly before replacing lid.

## **Storage**

Make sure the Bakehouse is completely cool and dry before storing. Store the Bakehouse with the lid closed and do not place heavy objects on top of the lid.

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# Help Guide

Should you require any further assistance on using your breadmaker, please follow these simple steps.

Consult Troubleshooting tips on pages 71 & 72 of this booklet.

To answer any further questions please call Sunbeam on (Aust) 1300 881 861, (NZ) 0800 786 232.

For any further concerns contact your nearest Sunbeam Appointed Service Centre.

# Breadmix Recipes

**NOTE:** Some recipes may vary depending on the moisture content of the ingredients and may need to be adjusted. e.g. the weight of the flour changes when it has absorbed moisture from the air. Please feel free to experiment with slight variations to our recipes to get a better result. Always record the amounts you try so that you can adjust the recipe to your own liking.

You may find inconsistencies in the taste, texture and appearance of the bread you bake in the Bakehouse. This is quite normal, and is normally due to the ingredients being used. To avoid disappointment, please read

our list of recommended ingredients on page 9 before attempting any of the recipes provided in this Instruction Book.

A breadmix will usually contain all the necessary ingredients such as flour, sugar, salt, etc. to make a loaf of bread. There are a variety of breadmixes available. It is important to refer to the packaging directions before use, as the recipes and ingredients may vary. For further information on breadmixes, we suggest you contact the breadmix manufacturer.

## WHITE BREADMIX RECIPES

<b>Defiance™ White Breadmix</b>	<b>750g</b>	<b>1kg</b>
Water	310ml	350ml
Breadmix	600g	700g
Yeast	1¼ teaspoons	1¼ teaspoons

<b>Kitchen Collection™ White Breadmix</b>	<b>750g</b>	<b>1kg</b>
Water	300ml	360ml
Breadmix	500g	600g
Yeast	2 teaspoons	2 teaspoons

### Method

1. Pour water into the bread pan. Add bread mix and make a small pocket in the top. Place yeast in the pocket and wipe any spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (1) Basic.
4. Select Size, Crust Colour and press “Start”. Bread will be baked in the number of hours indicated.



## Breadmix recipes continued

### WHOLEMEAL/GRAIN BREADMIX RECIPES

<b>Defiance™ Wholemeal Breadmix</b>	<b>750g</b>	<b>1kg</b>
Water	330ml	420ml
Breadmix	600g	680g
Yeast	1¼ teaspoons	1¼ teaspoons

<b>Kitchen Collection™ Grain Breadmix</b>	<b>750g</b>	<b>1kg</b>
Water	350ml	370ml
Breadmix	500g	600g
Yeast	2 teaspoons	2 teaspoons

#### Method

1. Pour water into the bread pan. Add bread mix and make a small pocket in the top. Place yeast in the pocket and wipe any spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (3) Wheat, or (4) Gluten Free & Wheat Rapid.
4. Select Size, Crust Colour and press “Start”. Bread will be baked in the number of hours indicated.

### KITCHEN COLLECTION™ MULTI-GRAIN

<b>Breadmix</b>	<b>750g</b>	<b>1kg</b>
Water	350ml	370ml
Breadmix	500g	600g
Yeast	2 teaspoons	2 teaspoons

#### Method

1. Pour water into the bread pan. Add bread mix and make a small pocket in the top. Place yeast in the pocket and wipe any spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (3) Wheat, or (4) Gluten Free & Wheat Rapid.
4. Select Size, Crust Colour and press “Start”. Bread will be baked in the number of hours indicated.

# White Breads

## WHITE BREAD

Traditional White Bread	750g	1kg
Water	315ml	415ml
Margarine	1 tablespoon (20g)	2 tablespoons (40g)
Plain flour	600g	680g
Sugar	1 tablespoon	2 tablespoons
Skim milk powder	1 tablespoon	1 tablespoon
Salt	1½ teaspoons	2 teaspoons
Bread improver	1½ teaspoons	1 teaspoon
Dry yeast	1½ teaspoons	1½ teaspoons

### Method

1. Pour water into the bread pan and add margarine. Combine flour with sugar, skim milk powder, salt and bread improver and add to pan. Make a small pocket in the top and fill with the yeast. Wipe any spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (1) Basic.
4. Select Size, Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

## White Breads continued

<b>Salami Cheese Bread</b>	<b>750g</b>
Water	315ml
Margarine	1 tablespoon (20g)
Sugar	1 tablespoon
Skim milk powder	1 tablespoon
Salt	1½ teaspoons
Bread improver	1 teaspoon
Oregano, dried	½ teaspoon
Salami, chopped	100g (⅔ cup)
Mozarella cheese, grated	50g (½ cup)
Plain flour	600g
Dry yeast	1½ teaspoons

### **Method**

1. Place ingredients into the bread pan in the order listed. Stir mixture to roughly combine. Wipe any spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (1) Basic.
4. Select Size, Crust Colour and press “Start”. Bread will be baked in the number of hours indicated.

**Note:** This recipe is only suitable for a 750g loaf size.

## White Breads continued

<b>Bacon &amp; Beer Bread</b>	<b>750g</b>
Flat beer	140ml
Water	140ml
Margarine	1 tablespoon (20g)
Onions, chopped	½ cup
Cooked bacon	⅓ cup
Mustard	1 tablespoon
Plain flour	600g
Sugar	1 tablespoon
Skim milk powder	1 tablespoon
Salt	1½ teaspoons
Bread improver	1 teaspoon
Dry yeast	1½ teaspoons

### **Method**

1. Place beer and water into the bread pan. Add margarine, onion, bacon and mustard and stir with a plastic spatula. Combine plain flour with sugar, skim milk powder, salt and bread improver and add to pan. Make a small pocket in the top and fill with the yeast. Wipe any spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (1) Basic.
4. Select Size, Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

**Note:** This recipe is only suitable for a 750g loaf size.

## White Breads continued

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<b>Brioche</b>	<b>750g</b>
Water, luke warm	160ml
Butter, melted	100g
Egg yolks	3
Salt	½ teaspoon
Plain flour	360g
Dry yeast	2 teaspoons

### **Method**

1. Whisk water, butter, egg yolks, and salt together and pour into the bread pan. Add flour and make a small pocket in the top. Place yeast in the pocket and wipe any spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (1) Basic.
4. Select Size, Crust Colour and press “Start”. Bread will be baked in the number of hours indicated.

**Note:** This recipe is only suitable for a 750g loaf size.

# Turbo

<b>White Bread</b>	<b>750g</b>	<b>1kg</b>
Water	315ml	415ml
Margarine	1 tablespoon	2 tablespoons
Plain flour	600g	680g
Sugar	1 tablespoon	2 tablespoons
Skim milk powder	1 tablespoon	1 tablespoon
Salt	1½ teaspoons	2 teaspoons
Bread improver	1½ teaspoons	1 teaspoon
Dry yeast	1½ teaspoons	1½ teaspoons

## **Method**

1. Pour water into the bread pan and add margarine. Combine flour with sugar, skim milk powder, salt and bread improver and add to pan. Make a small pocket in the top and fill with the yeast. Wipe any spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (2) Turbo.
4. Select Size, Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

## Turbo continued

<b>Wholemeal Bread</b>	<b>750g</b>	<b>1kg</b>
Water	355ml	420ml
Margarine	1 tablespoon	2 tablespoons
Self raising flour	350g	400g
Wholemeal plain flour	250g	300g
Brown sugar	1 tablespoon	2 tablespoons
Skim milk powder	1 tablespoon	2 tablespoons
Bread improver	2 teaspoons	2 teaspoons
Salt	1½ teaspoons	2 teaspoons
Dry yeast	2 teaspoons	3 teaspoons

### **Method**

1. Pour water into the bread pan and add margarine. Combine self raising flour with wholemeal plain flour, brown sugar, skim milk powder, bread improver and salt and add to pan. Make a small pocket in the top and fill with the yeast. Wipe any spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (2) Turbo.
4. Select Size, Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

## Turbo continued

<b>Cajun Herb Bread</b>	<b>750g</b>
Water	315ml
Margarine	1 tablespoon (20g)
Onion, finely chopped	¼ cup
Fresh mixed herbs, basil, sage & thyme, roughly chopped	¼ cup
Garlic, finely chopped	1 large clove
Plain flour	600g
Sugar	1 tablespoon
Skim milk powder	1 tablespoon
Salt	1½ teaspoons
Paprika, ground	1 teaspoon
Bread improver	1 teaspoon
Dry yeast	1½ teaspoons

### **Method**

1. Pour water into bread pan. Add margarine, chopped onion, fresh mixed herbs and garlic and stir with a plastic spatula. Combine flour with sugar, skim milk powder, salt, paprika and bread improver and add to pan. Make a small pocket in the top and fill with the yeast. Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (2) Turbo.
4. Select Size, Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

**Note:** This recipe is only suitable for a 750g loaf size.



# Wheat Breads

All Wheat and Wheat Rapid cycles begin with a 30 minute pre-heat of ingredients - no blade movement occurs in the pan during this stage.

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<b>Wholemeal Bread</b>	<b>1kg</b>
Water, luke warm	375ml
Wholemeal plain flour	320g
Plain flour	300g
Brown sugar	1 tablespoon
Salt	1½ teaspoons
Bread improver	1 teaspoon
Dry yeast	2 teaspoons

## **Method**

1. Pour water into bread pan. Combine wholemeal plain flour with plain flour, brown sugar, salt and bread improver and add to pan. Make a small pocket in the top and place yeast in the pocket. Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (3) Wheat, or (4) Gluten Free & Wheat Rapid.
4. Select Size, Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

**Note:** This recipe is only suitable for a 1kg loaf size.

## Wheat Breads continued

<b>Soy and Linseed Bread</b>	<b>750g</b>
Water	325ml
Butter	2 tablespoons (40g)
Wholemeal plain flour	320g
Plain flour	200g (1¼ cups)
Soy grits	¼ cup
Linseed meal	⅓ cup
Brown sugar	2 tablespoons
Salt	1 teaspoon
Bread improver	1 teaspoon
Dry yeast	1 teaspoon

### **Method**

1. Pour water into bread pan and add butter. Combine wholemeal plain flour with plain flour, soy grits, linseed meal, brown sugar, salt and bread improver and add to pan. Make a small pocket in the top and place yeast in the pocket. Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (3) Wheat, or (4) Gluten Free & Wheat Rapid.
4. Select Size, Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

**Note:** This recipe is only suitable for a 750g loaf size.

## Wheat Breads continued

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<b>Sour Rye Bread</b>	<b>1kg</b>
Beer	200ml
Water	125ml
Plain flour	300g
Rye flour	200g
Salt	$\frac{1}{4}$ teaspoon
Bread improver	1 teaspoon
Dry yeast	2½ teaspoons

### **Method**

1. Pour beer and water into bread pan. Combine plain flour with rye flour, salt and bread improver and add to pan. Make a small pocket in the top and place yeast in the pocket. Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (3) Wheat, or (4) Gluten Free & Wheat Rapid.
4. Select Size, Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

**Note:** This recipe is only suitable for a 1kg loaf size.

# Sweet Breads

For optimum results, always select the Light Crust Colour to prevent the crust from burning.

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## Old Fashioned Oatmeal Bread

**750g**

Water	290ml
Honey	¼ cup
Margarine	2 tablespoons (40g)
Plain flour	480g
Rolled oats	200g
Skim milk powder	2 tablespoons
Salt	1½ teaspoons
Bread improver	1 teaspoon
Dry yeast	2 teaspoons

### Method

1. Pour water into bread pan. Add honey and margarine and stir with a plastic spatula. Combine plain flour with rolled oats, skim milk powder, salt and bread improver and add to pan. Make a small pocket in the top and place yeast in the pocket. Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (5) Sweet.
4. Select Size, Light Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

**Do not use Time Delay Setting when baking Sweet bread as the ingredients will spoil.**

**Note:** This recipe is only suitable for a 750g loaf size.

## Sweet Breads continued

<b>Chocolate Bread</b>	<b>750g</b>
Water	250ml
Margarine	2 tablespoons (40g)
Plain flour	480g
Sugar	2 tablespoons
Skim milk powder	2 tablespoons
Cocoa powder	1 tablespoon
Salt	1½ teaspoons
Bread improver	1 teaspoon
Dry yeast	2 teaspoons

### **Mix-ins**

Choc chips	¾ cup (40g)
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### **Method**

1. Pour water into bread pan and add margarine. Combine flour with sugar, skim milk powder, cocoa powder, salt and bread improver and add to pan. Make a small pocket in the top and place yeast in the pocket. Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (5) Sweet.
4. Select Size, Medium Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

**Do not use Time Delay Setting when baking Sweet bread as the ingredients will spoil.**

**Mix-in sound (8 short beeps) will indicate when to add choc chips - during the kneading stage.**

**Note:** This recipe is only suitable for a 750g loaf size.

## Sweet Breads continued

<b>Apple Spice Bread</b>	<b>750g</b>
Water	250ml
Margarine	1 tablespoon (20g)
Plain flour	500g
Brown sugar	2 tablespoons
Skim milk powder	1 tablespoon
Cinnamon, ground	2 teaspoons
Salt	1½ teaspoons
Bread improver	1 teaspoon
Dry yeast	2 teaspoons

### **Mix-ins**

Dried apple, chopped	70g (1 cup)
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### **Method**

1. Pour water into bread pan and add margarine. Combine flour with brown sugar, skim milk powder, ground cinnamon, salt and bread improver and add to pan. Make a small pocket in the top and place yeast in the pocket. Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (5) Sweet.
4. Select Size, Light Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

**Do not use Time Delay Setting when baking Sweet bread as the ingredients will spoil.**

**Mix-in sound (8 short beeps) will indicate when to add chopped dried apple - during the kneading stage.**

**Note:** This recipe is only suitable for a 750g loaf size.

## Sweet Breads continued

<b>Mixed Fruit Bread</b>	<b>750g</b>
Water	250ml
Margarine	1 tablespoon (20g)
Plain flour	500g
Mixed dried fruit	1/3 cup (65g)
Brown sugar	2 tablespoons
Skim milk powder	1 tablespoon
Ground nutmeg	2 teaspoons
Ground cloves	1 1/2 teaspoons
Salt	1 1/2 teaspoons
Bread improver	1 teaspoon
Dry yeast	2 teaspoons

### Method

1. Pour water into bread pan and add margarine. Combine flour with mixed dried fruit, brown sugar, skim milk powder, ground nutmeg, ground cloves, salt and bread improver and add to pan. Make a small pocket in the top and place yeast in the pocket. Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (5) Sweet.
4. Select Size, Medium Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

**Do not use Time Delay Setting when baking Sweet bread as the ingredients will spoil.**

**Note:** This recipe is only suitable for a 750g loaf size.

# French Breads

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<b>French Bread</b>	<b>750g</b>
Water	290ml
Margarine	1½ tablespoons (30g)
Plain flour	520g
Sugar	1 tablespoon
Salt	1 teaspoon
Bread improver	1 teaspoon
Dry yeast	1½ teaspoons

## **Method**

1. Pour water into bread pan and add margarine. Combine flour with sugar, salt and bread improver and add to pan. Make a small pocket in the top and place yeast in the pocket. Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (6) French.
4. Select Size, Medium Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

**Note:** This recipe is only suitable for a 750g loaf size.



## French Breads continued

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<b>Sourdough Bread</b>	<b>750g</b>
Water	220ml
Plain yogurt	½ cup (140g)
Lemon juice	2 teaspoons
Margarine	2 teaspoons (10g)
Plain flour	540g
Sugar	1 tablespoon
Salt	1 teaspoon
Bread improver	1 teaspoon
Dry yeast	2 teaspoons

### **Method**

1. Whisk water, yogurt and lemon juice together and pour into bread pan. Add margarine. Combine plain flour with sugar, salt and bread improver and add to pan. Make a small pocket in the top and place yeast in the pocket. Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (6) French.
4. Select Size, Medium Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

**Do not use Time Delay Setting when baking the Sourdough Bread as the ingredients will spoil.**

**Note:** This recipe is only suitable for a 750g loaf size.

# Gluten Free Breads



We understand the importance of a staple food such as bread in a Coeliac's diet. Realising that there have been breadmakers on the market that do not deliver a suitable Gluten Free loaf, our objective, with the help of the Coeliac Society of Australia, was to develop a recipe that produced a real result.

So all you have to do is simply add the ingredients, press a button and leave the rest up to the Sunbeam Bakehouse.

Baking a successful Gluten Free loaf takes practice and a better understanding of the different ingredients. In order to help you along the path to a perfect Gluten Free loaf we have included some handy hints and ingredient information that you should read before attempting to bake your Gluten Free loaf.

## Handy Hints

- For optimum results carefully follow the instructions for each recipe.
- All the Gluten Free recipes can be frozen and will keep well.
- To ensure that all the ingredients have combined sufficiently, you may need to assist the kneading cycle. When baking your first few loaves you should inspect the dough texture approximately 5 minutes into the knead. If there is any unmixed dry ingredients use a plastic spatula and scrape down the sides of the baking pan, and mix in the same direction as the blade is rotating.
- Do not use the Time Delay setting when making Gluten Free bread as some ingredients are perishable and may spoil.
- Allow the bread to cool completely before slicing.
- It is normal for Gluten Free bread to be heavy and slightly dense in texture. These breads should be at least 10-12cm in height and rich in flavour. For a lighter loaf you may reduce the salt quantity to  $\frac{1}{2}$  teaspoon.
- Weigh all ingredients, including water for best results.
- Use metric measures for all dry ingredients.
- When using vinegar never use malt vinegar.
- Remove the baking pan from the baking chamber immediately after the bake cycle is completed. Never leave it in the chamber for the Keep Warm function.
- Leave bread in the baking pan for approximately 7 minutes before removing onto a cooling rack.
- If you would like any further information on baking Gluten Free bread we advise that you contact the Coeliac Society in your state.

# Gluten Free Breads continued

## **Flours**

- A blend of flours will give a better result and assist in browning.
- When using only rice flour you will get a pale crust on top, regardless of the cooking time.
- Both fine and coarse white rice flour works well.
- If using rice flour only you find your bread will go stale quicker when compared to using a blend of flours. The addition of oil will help keep the bread fresh for longer.

## **Consistency**

- The dough should resemble a thick cake mix. Check 10-15 minutes into kneading and if the consistency is too thick add a little water - 1 tablespoon at a time.
- Environmental factors can have a large effect on the consistency of the dough. A change in atmospheric conditions can affect the reaction of the yeast. For example if baking bread on a wet, humid day, you may need to reduce the water by 10-20mls to achieve the desired consistency for the dough.

## Gluten Free Breads continued

<b>Basic Gluten Free Bread</b>	<b>1kg</b>
Oil	80ml
Eggs	3 x 60g
White vinegar	1 teaspoon
Water, tepid	500ml-510ml
White rice flour	380g
Brown rice flour	100g
Tapioca flour or arrowroot	120g
Besan or soy flour	70g
Orgran Gluten Free Gluten	2 tablespoons
Xanthan gum	2 tablespoons
White sugar	2 teaspoons
Fructose	1 teaspoon
Salt	1½ teaspoons
Dry yeast	3 teaspoons

### **Method**

1. Place ingredients into bread pan as listed above.
2. Close lid and select Menu 4 – Gluten Free, 1kg size loaf, Dark colour crust
3. Start machine. After approximately 6-8 minutes after beginning open lid – DO NOT turn machine off or pause and using a plastic spatula, carefully scrape down sides of tin, mix in the same direction as the blade turning until ingredients are well combined, check corners of tin for dry ingredients, scrape sides again and replace lid and allow program to proceed.

**NOTE:** Batter should resemble a thick batter or mashed potato. If necessary add extra rice flour or water to achieve this consistency.

4. When finished baking remove bread pan from machine within 10 minutes. Leave to cool in bread pan for 5 minutes before turning out onto a wire rack to cool.

# Gluten Free Breads continued

## **Variations to Basic Gluten Free Bread**

### **Grain Loaf**

Add 3 tablespoons of choice of LSA (linseed, sunflower and almond) mix, sunflower seeds, sesame seeds, poppy seeds, linseed, soy grit.

**Note:** Add an extra 20-40ml of water for grains.

### **Cheese Loaf**

Add 1 cup grated tasty or cheddar cheese when stirring mixture at 6-8 minute mark.

### **Fruit Loaf**

Add 1 cup dried fruit,  $\frac{1}{4}$  cup brown sugar and 1 teaspoon mixed spice.

**Note:** Add an extra 10-15ml of water

### **Ham and Cheese Loaf**

Add  $\frac{1}{2}$  cup chopped ham and  $\frac{1}{2}$  cup grated cheese when stirring mixture at 6-8 minute mark

### **Cheese and Tomato Loaf**

Add  $\frac{1}{2}$  cup grated cheese and  $\frac{1}{4}$  cup chopped semi dried tomatoes, well drained

## Gluten Free Breads continued

Light White Loaf	1kg
Oil	60ml
Eggs	2 x 60g
White vinegar	1 teaspoon
Water, tepid	350ml
White rice flour	360g
Arrowroot	80g
Psyllium husks	1 tablespoon
White sugar	2 teaspoons
Fructose	1 teaspoon
Xanthan gum	3 teaspoons
Salt	1 teaspoon
Dry yeast	2 teaspoons

### Method

1. Place ingredients into bread pan as listed above.
2. Close lid and select Menu 4 – Gluten Free, 1kg size loaf, Dark colour crust
3. Start machine. After approximately 6-8 minutes after beginning open lid – DO NOT turn machine off or pause and using a plastic spatula, carefully scrape down sides of tin, mix in the same direction as the blade turning until ingredients are well combined, check corners of tin for dry ingredients, scrape sides again and replace lid and allow program to proceed.

**NOTE:** Batter should resemble a thick batter or mashed potato. If necessary add extra rice flour or water to achieve this consistency.

4. When finished baking remove bread pan from machine within 10 minutes. Leave to cool in bread pan for 5 minutes before turning out onto a wire rack to cool.

# Gluten Free Breads continued

## **Variations to Light White Loaf**

### **Grain Loaf**

Add 2 tablespoons of choice of LSA (linseed, sunflower and almond) mix, sunflower seeds, sesame seeds, poppy seeds, linseed, soy grit.

**Note:** Add an extra 15-20ml of water for grains.

### **Cheese Loaf**

Add  $\frac{3}{4}$  cup grated tasty or cheddar cheese when stirring mixture at 6-8 minute mark.

### **Fruit Loaf**

Add  $\frac{3}{4}$  cup dried fruit, 2 tablespoons brown sugar and 1 teaspoon mixed spice.

**Note:** Add an extra 10-15ml of water

### **Olive or Sundried Tomato Loaf**

Add  $\frac{1}{2}$  cup chopped olives or sun dried tomatoes when stirring mixture at 6-8 minutes mark.

**Note:** Reduce water by 10-15ml.

## Gluten Free Breads continued

<b>Chocolate and Coconut Loaf</b>	<b>1kg</b>
Canola or light olive oil	65ml
Eggs	3 x 60g
White vinegar	1 teaspoon
Water, tepid	380ml-400ml
White rice flour	375g
Brown rice flour	150g
Xanthan gum	1 tablespoon
Cocoa powder	30g
Desiccated coconut	30g
Soft brown sugar	50g
White sugar	50g
Soy milk or skim milk powder	¼ cup
Salt	1 teaspoon
Dry yeast	2 teaspoons
Cherry Ripe, chopped roughly (frozen)	1 x 55g
Choc Bits (frozen)	100g

### **Method**

1. Place first 4 ingredients into bread pan in order listed.
2. Combine remaining ingredients in a large bowl; mix well then transfer into baking pan. Wipe any spills from outside of the pan.
3. Place bread pan into the bread maker and close the lid.
4. Press the Menu button to program (4) Gluten Free
5. Select 1kg size, Medium Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

### **Variations:**

**Chocolate Bread:** Replace Cherry Ripe with 50g extra choc bits; remove desiccated coconut and reduce water by 20ml.

**Chocolate Cherry Bread:** Replace Cherry Ripe with 40g roughly chopped glace cherries; remove desiccated coconut and reduce water by 20ml.



## Gluten Free Breads continued

<b>Banana and Coconut Loaf</b>	<b>1kg</b>
Canola or light olive oil	65ml
Eggs	3 x 60g
White vinegar	1 teaspoon
Water, tepid	350ml-370ml
Ripe bananas, mashed	2 medium (400g)
White rice flour	375g
Brown rice flour	150g
Desiccated coconut	30g
Soft brown sugar	50g
White sugar	1 tablespoon
Xanthan gum	1 tablespoon
Soy or Skim milk powder (optional)	¼ cup
Cinnamon	1 teaspoon
Salt	1 teaspoon
Dry yeast	2 teaspoons
Chopped walnuts (optional)	½ cup

### **Method**

1. Place ingredients into bread pan in the order listed. Wipe any spills from outside of the pan.
2. Place bread pan into the bread maker and close the lid.
3. Press the Menu button to program (4) Gluten Free
4. Select 1kg size, Medium Crust Colour and press "Start". Bread will be baked in the number of hours indicated.

# Cakes

## **Handy hints for optimum results.**

- It is normal for cakes to rise only  $\frac{1}{2}$  or  $\frac{3}{4}$  of the way up the pan. The texture should be nice and light.
- The sugar and fat content of the cake mix will affect the colouring of the cake. We suggest you always select the Light crust colour to prevent the sides from burning.
- Basic packet cake mixes are suitable for the bread maker. However we do not recommend making a double quantity of cake mix, as the cake will be dense in texture.

**Note:** If making cakes from a recipe we recommend only making basic, light textured cakes as other types may not rise or mix properly.

## Cakes continued

<b>Orange Poppy Seed Cake</b>	<b>1kg</b>
Butter, at room temperature	125g
Milk	80ml (1/3 cup)
Vanilla extract	1 teaspoon
Eggs	2
Finely grated orange rind	1 tablespoon
Caster sugar	165g (3/4 cup)
Self-raising flour	150g (1 cup)
Poppy seeds	2 tablespoons

### **Glaze**

Orange rind, finely grated	1 teaspoon
Orange juice	60ml (1/4 cup)
Caster sugar	55g (1/4 cup)

### **Method**

1. Combine ingredients in the bread pan in the order listed. Wipe any spills around the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the Menu button to program (7) Cake.
4. Select 1kg size, Light Crust Colour and press "Start". Cake will be baked in the number of hours indicated.
5. Once the cake has cooked, combine the rind, orange juice and sugar in a small saucepan. Stir over a low heat until the sugar has dissolved; bring to the boil, simmer for 2 minutes.
6. Allow the cake to cool in the bread pan for at least 5 minutes, before removing. Loosen the sides with a heatproof plastic spatula and gently slide out onto a cooling rack with a baking tray underneath. Using a wooden skewer, poke several holes into the cake then pour the hot syrup over the hot cake.

**Do not use Time Delay Setting when baking cakes as the ingredients will spoil.**

## Cakes continued

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<b>Sticky Date Pudding</b>	<b>1kg</b>
Dried dates, coarsely chopped	200g
Bicarbonate soda	1 teaspoon
Boiling water	310ml (1¼ cups)
Olive oil	60ml (¼ cup)
Eggs	2
Brown sugar	200g (1 cup, firmly packed)
Self-raising flour	150g (1 cup)
Mixed spice	¼ teaspoon

### **Butterscotch Sauce**

Butter	140g
Brown sugar	150g (⅔ cup, firmly packed)
Thickened cream	300ml

### **Method**

1. Combine dates, soda and boiling water in the bread pan. Close the lid and allow the mixture to stand for 5 minutes.
2. Add remaining ingredients into the bread pan in the order listed. Wipe any spills around the pan.
3. Press the Menu button to program (7) Cake.
4. Select 1kg size, Light Crust Colour and press "Start". Cake will be baked in the number of hours indicated.
5. Allow the cake to cool in the bread pan for at least 5 minutes, before removing. Loosen the sides with a heatproof plastic spatula and gently slide out onto a cooling rack.
6. Serve pudding with butterscotch sauce. To make sauce, heat all ingredients in a small saucepan over a low heat until combined.

**Do not use Time Delay Setting when baking cakes as the ingredients will spoil.**

## Cakes continued

<b>Cinnamon Sugar Teacake</b>	<b>1kg</b>
Milk	160ml ( $\frac{2}{3}$ cup)
Eggs	2
Vanilla extract	1 teaspoon
Butter, at room temperature	125g
Caster sugar	220g (1 cup)
Self-raising flour	300g (2 cups)
<b>Topping</b>	
Butter, melted	15g
Caster sugar	1 tablespoon
Ground cinnamon	1½ teaspoons

### Method

1. Combine ingredients in the bread pan in the order listed. Wipe any spills around the pan.
2. Press the Menu button to program (7) Cake.
3. Select 1kg size, Light Crust Colour and press “Start”. Cake will be baked in the number of hours indicated.
4. Allow the cake to cool in the bread pan for at least 5 minutes, before removing. Loosen the sides with a heatproof plastic spatula and gently slide out onto a cooling rack.
5. For the topping brush the melted butter over the hot cake. Combine the sugar and cinnamon and sprinkle over the hot cake. Serve warm.

**Do not use Time Delay Setting when baking cakes as the ingredients will spoil.**

## Cakes continued

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### Banana Bread

**Note:** This bread uses a different setting than the other sweet breads.

Butter, room temperature	90g
Very ripe bananas, mashed	2 large (260g)
Eggs, lightly beaten	2
Golden syrup	60ml (¼ cup)
Caster sugar	165g (¾ cup)
Plain flour	150g (1 cup)
Self-raising flour	150g (1 cup)

### Method

1. Place ingredients into the bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan in the bread maker and close the lid.
3. Press the Menu button to program (7) Cake.
4. Select 1kg size, Light Crust Colour and press “Start”. Banana Bread will be baked in the number of hours indicated.

**Note:** After 6-8 minutes open the bread maker and using a plastic spatula, scrape down the sides and corners of the bread pan in the same direction as the blade is rotating until mixture is combined.

5. Once cooking has finished check banana bread with a wooden skewer. If further cooking is required set machine to program (9) Bake and cook for a further 10 minutes only.

**Do not use Time Delay Setting when baking cakes as the ingredients will spoil.**

# Bake

When you select the Bake setting, the Bakehouse will immediately start baking. This setting will bake for 1 hour and can be controlled manually by pressing the Start/Stop button to stop the function at any time.

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<b>Lemon Delicious Pudding</b>	Serves: 4
Butter, softened	60g
Caster sugar	175g (¾ cup)
Eggs, separated	2
Self raising flour	40g
Grated rind and juice of 2 lemons	(approximately ⅓ cup juice)
Milk	310ml (1¼ cups)

## Method

1. Beat butter, sugar and egg yolks until creamy. Add flour, lemon rind and juice and stir with a plastic spatula. Slowly add milk. Beat egg whites until stiff and fold into lemon mixture. Pour into bread pan and wipe any spills from around the outside of pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (9) Bake and press “Start”. Pudding will be cooked in the number of hours indicated.
4. Serve pudding warm, or cold with cream and/or vanilla ice cream.

## Bake continued

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### Apple Crumble

Serves: 4

Granny smith apples, peeled, cored and cut into small wedges	700g
Lemon juice	2 tablespoons
Sugar	¼ cup

### Crumble Topping

Plain flour	½ cup
Brown sugar	½ cup
Butter, softened, diced	60g
Rolled oats	½ cup
Ground cinnamon	1 teaspoon

### Method

1. Combine apples, lemon juice and sugar and place into the bread pan.
2. Combine flour, sugar and butter in a bowl. Using fingers rub butter, sugar and flour together until mixture is lumpy. Add oats and cinnamon and mix together.
3. Sprinkle crumble topping over apple mixture in bread pan. Wipe any spills from around the outside of pan.
4. Place the bread pan into the bread maker and close lid.
5. Press the Menu button to program (9) Bake and press "Start".
6. Apple Crumble will be cooked in the number of hours indicated.
7. Serve warm with vanilla custard or ice-cream.



## Bake continued

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### Zucchini Frittata

Serves: 4-6

Oil	1 tablespoon
Bacon, chopped	2 rashers
Zucchini, grated	200g
Onion, grated	1 small
Self raising flour	80g ( $\frac{2}{3}$ cup)
Cheddar cheese, grated	$\frac{1}{2}$ cup
Eggs, beaten	3
Fresh basil, roughly chopped	2 tablespoons

### Method

1. Heat oil in a small frying pan; cook bacon until browned. Combine bacon with remaining ingredients in a bowl and mix until combined. Pour into bread pan, wipe any spills from around the outside of pan.
2. Place the bread pan into the bread maker and close lid.
3. Press the Menu button to program (9) Bake and press "Start". Frittata will be cooked in the number of hours indicated.
4. Serve warm or cold.

# Jams

## Handy hints for optimum results.

- Use ripe, fresh fruit. Large fruits should be cut into small pieces.
- Avoid processing fruit as the jam should be chunky and contain pieces of fruit.
- Do not reduce the amount of sugar specified or use substitutes.
- Pour the hot jam into sterilised jars, leaving approximately 2cm from the top of the jar. Seal the jars immediately.
- Label jam, allow to cool and then refrigerate.
- Each recipe requires Jam Setta. This helps form the gel like structure of the jam when cooled. Jam Setta can be purchased from most supermarkets.

**Note:** It is normal for excess steam to escape from the steam vent during the cooking process.

## How to sterilise jars

To prevent contamination of homemade jams and preserves, it's important to sterilise storage jars before using.

**Step 1:** Preheat oven to 110°C. Wash jars and lids in hot, soapy water. Rinse well. Place jars and lids in a deep saucepan. Cover with cold water.

**Step 2:** Bring water to the boil over high heat. Cover pan. Reduce heat to medium and boil gently for 10 minutes. Line a baking tray with a clean tea towel.

**Step 3:** Using metal tongs, remove jars and lids from boiling water and place upside down on tray. Place in oven and heat for 15 minutes. Bottle hot jams or chutneys in hot jars and cooled chutneys or jams in cold jars.

## Jams continued

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### Strawberry Jam

Makes: 600ml

Strawberries, hulled and  
cut into halves

500g

Sugar

1½ cups

Jam Setta

1 x 50g sachet

### Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (8) Jam and press "Start". Allow to mix for 5 minutes, open lid and scrape down sides of bread pan with a plastic spatula.
4. Jam will be cooked in the number of hours indicated.
5. Skim the top layer from the surface and pour into hot sterilised jars, seal and label. Jam will set on cooling.

## Jams continued

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### Apple & Rhubarb Jam

Makes: 500ml

Granny smith apples, peeled and chopped	160g (approx. 3)
Rhubarb, cut into 3cm lengths	300g
Sugar	1½ cups
Jam Setta	1 x 50g sachet
Lemon juice	2 tablespoons

#### Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (8) Jam and press "Start". Allow to mix for 5 minutes, open lid and scrape down sides of bread pan with a plastic spatula. Jam will be cooked in the number of hours indicated.
4. Skim the top layer from the surface and pour into hot sterilised jars, seal and label. Jam will set on cooling.

## Jams continued

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### **Pineapple and Passionfruit Jam**

Makes: 500ml

Fresh pineapple, flesh cut into small dice	500g
Passionfruit	3
Boiling water	½ cup
Jam Setta	1 x 50g sachet

#### **Method**

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (8) Jam and press “Start”. Allow to mix for 5 minutes, open lid and scrape down sides of bread pan with a plastic spatula.
4. Jam will be cooked in the number of hours indicated.
5. Skim the top layer from the surface and pour into hot sterilised jars, seal and label. Jam will set on cooling.

## Jams continued

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### Tomato Chutney

Makes: 3 cups

Ripe tomatoes, peeled, chopped	600g
Green apple, peeled, chopped	1
Onion, chopped	1
Brown vinegar	½ cup
Soft brown sugar	½ cup
Dry mustard	¼ teaspoon
Garlic, crushed	1 small clove
Curry powder	1 teaspoon
Jam Setta	1 x 50g sachet

### Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (8) Jam and press "Start". Allow to mix for 5 minutes, open lid and scrape down sides of bread pan with a plastic spatula.
4. Jam will be cooked in the number of hours indicated.
5. Pour into hot sterilised jars, seal and label. Chutney will set on cooling.

# Damper

Damper style breads have a rich flavour and are heavy and dense in texture. They should be approximately 15cm in height. Sometimes the damper will not be the width of the bread pan. This is normal as the damper will take its own shape throughout the rising cycle.

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## Damper

Milk	150ml
Water	130ml
Butter, melted	20g
Self raising flour	450g
Salt	½ teaspoon

## Method

1. Pour milk, water and melted butter into the bread pan. Add flour and salt and wipe any spills from around the outside of the pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (10) Damper and press “Start”.  
Damper will be cooked in the number of minutes indicated.

**Note:** You may also use pre-packaged damper mixes from your supermarkets. The packaging should include directions of use.

## Damper continued

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### Bacon Cheese and Chive Damper

Oil	2 teaspoons
Bacon, trimmed and roughly chopped	3 rashers
Self-raising flour	$\frac{3}{4}$ cups (480g)
Salt	$\frac{1}{2}$ teaspoon
Butter, melted	20g
Tasty cheese, grated	$\frac{1}{4}$ cup
Fresh chives, chopped	2 tablespoons
Milk	160ml ( $\frac{2}{3}$ cup)
Water	125ml ( $\frac{1}{2}$ cup)

### Method

1. Heat oil in a small frying pan; cook bacon until browned. Add bacon with remaining ingredients into the bread pan. Wipe any spills from around the outside of pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (10) Damper and press "Start". Damper will be cooked in the number of minutes indicated.
4. Serve warm or cold with butter.



# Pasta

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<b>Pasta Dough</b>	<b>500g</b>
Eggs	4 x 60g
Vegetable or olive oil	1½ teaspoons
Plain flour	400g

## **Method**

1. Whisk eggs and oil together and pour into the bread pan. Add flour and wipe any spills from around the outside of the pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (11) Pasta and press "Start". Pasta dough will be kneaded, ready for rolling, shaping and cooking in the number of minutes indicated.

**Makes:** 500g dough

If pasta dough appears too sticky, knead dough with additional flour.

## **Variations:**

**Spinach pasta:** Add 100g of very well drained spinach to the dough recipe

**Tomato pasta:** Add 2 tablespoons concentrated tomato paste to dough recipe.

**Note about flour:** When making pasta look for a flour that is especially for making pasta. This flour is normally labelled with a "00" meaning fine flour.

## Pasta continued

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### Pumpkin and Cheese Ravioli

1 quantity pasta dough (see recipe on previous page)

#### Filling:

Pumpkin, skin removed, baked and mashed	1½ cups
Dry breadcrumbs	1½ cups
Ricotta cheese, mashed	½ cup
Garlic, minced	2 large cloves
Salt	1 teaspoon
Ground nutmeg	¼ teaspoon

#### Method

1. Combine all filling ingredients in a large bowl. Mix well to combine.
2. Divide dough into 4 portions. Roll each portion on a lightly floured surface, into a 30cm x 30cm square.
3. Place 1 teaspoon of filling every 5cm apart on 2 sheets of the rolled out pasta dough. Brush edges with a beaten egg and top each with the remaining sheets of pasta dough. Press firmly between the filling and sides to seal. Cut ravioli into squares using a pastry wheel.
4. Cook ravioli in a large saucepan of boiling water for 4 - 5 minutes or until just cooked. Drain well and serve with your favourite tomato or cream sauce.

**Serves:** 4-6

**Note about flour:** When making pasta look for a flour that is especially for making pasta. This flour is normally labelled with a "00" meaning fine flour.

# Dough Only

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## Breadsticks

Dough		Topping (Egg Wash)
Water	240ml	1 egg
Margarine	2 tablespoons (40g)	2 teaspoons water
Plain flour	500g	3 - 4 tablespoons sea salt flakes
Sugar	2 teaspoons	
Bread improver	1 teaspoon	
Salt	½ teaspoon	
Dry yeast	2 teaspoons	

## Method

1. Pour water into bread pan and add margarine. Combine flour with sugar, bread improver and salt and add to pan. Make a small pocket in the top and place yeast in the pocket. Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (12) Dough and press "Start".  
Dough will be kneaded, ready for shaping, proving and baking in the number of hours indicated.
4. Remove dough from bread pan and knead gently on a lightly floured surface. Divide into 8 pieces and roll each piece into a 20cm rope shaped breadstick.
5. Place breadsticks 2.5cm apart on a baking paper lined baking tray. Cover lightly with a cloth, sit in a warm place and allow dough to rise for 30 minutes.
6. Topping: Beat egg with water and lightly brush over breadsticks. Sprinkle with sea salt flakes and bake at 200°C for 20 minutes.

**Makes:** 30 bread sticks

## Dough Only continued

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### Bread Rolls

Dough		Topping (Egg Wash)
Water	250ml (1 cup)	1 egg
Egg	1 x 60g	2 teaspoons water
Margarine	2 tablespoons (40g)	2 tablespoons white
Plain flour	520g	and black poppy seeds
Sugar	¼ cup (55g)	
Bread improver	1 teaspoon	
Salt	½ teaspoon	
Dry yeast	2 teaspoons	

### Method

1. Whisk water and egg together and pour into bread pan. Add margarine. Combine plain flour with sugar, bread improver and salt and add to pan. Make a small pocket in the top and place yeast in the pocket. Wipe any spills from around the pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (12) Dough and press "Start". Dough will be kneaded, ready for shaping, proving and baking in the number of hours indicated.
4. Remove dough from bread pan and knead gently on a lightly floured surface. Divide into 12 x 60g portions and shape each into a small ball.
5. Place on a baking paper lined baking tray and cover lightly with a cloth. Sit in a warm place and allow dough to rise for 30 minutes.
6. Topping: Beat egg with water and lightly brush over bread rolls. Sprinkle with poppy seeds. Bake rolls at 200°C for 25 - 30 minutes.

**Makes:** 12 rolls

## Dough Only continued

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### Pizza Dough

Water	180ml
Olive oil	2 tablespoons (40ml)
Sugar	1 teaspoon
Salt	½ teaspoon
Plain flour	300g
Dry yeast	2 teaspoons

### Method

1. Pour water and oil into bread pan. Add sugar, salt and flour. Make a small pocket in the top and place yeast in the pocket. Wipe any spills from around the outside of pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (12) Dough and press “Start”. Dough will be kneaded, ready for shaping, proving and baking in the number of hours indicated.
4. Remove completed dough from the bread pan. Divide dough in half. Roll dough to fit 2 pizza trays. Spread with favourite toppings and bake for 20 minutes at 180°C or until cooked.

## Dough Only continued

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<b>Bagels</b>	Makes 8
Water, tepid	375ml (1½ cups)
Caster sugar	2½ tablespoons
Salt	1 tablespoon
Baker's flour	600g (2 cups)
Dry yeast	2 tablespoons

### For cooking

Water	4 litres
Caster sugar	1 tablespoon

### Method

1. Pour water into bread pan. Add sugar, salt and flour. Make a small pocket in the top and place yeast in the pocket. Wipe any spills from outside of the pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (12) Dough and press "Start". Dough will be kneaded, ready for shaping, proving and cooking in the number of hours indicated.
4. Remove dough from bread pan and knead lightly on a lightly floured surface. Divide dough into 8 pieces and shape dough to form thin rings. Place on a baking tray. Cover with a cloth and sit in a warm place to rise for 20 minutes.
5. Preheat oven to 240°C.
6. Meanwhile heat water and sugar in a large saucepan until boiling.
7. Bake bagels in oven for 3 minutes, turn and cook for a further 2 minutes. Remove bagels from oven and reduce heat to 180°C.
8. Cook bagels in batches in boiling water for 5 minutes, turning after 3 minutes. Remove from water and drain on paper towel.
9. Place bagels on a greased baking tray. Sprinkle with poppy seeds or sesame seeds if desired. Bake for 25 minutes or until golden.

## Dough Only continued

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### Turkish Bread

Water, tepid	380ml
Olive oil	1/3 cup (80ml)
Salt	1/2 teaspoon
Sugar	1 teaspoon
White baker's flour	500g
Dry yeast	2 teaspoons
Olive oil spray	
Sea salt	

### Method

1. Pour water and oil into bread pan. Add sugar, salt and flour. Make a small pocket in the top and place yeast in the pocket. Wipe any spills from around the outside of pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (12) Dough and press "Start". Dough will be kneaded, ready for shaping, proving and baking in the number of hours indicated.
4. Remove dough from the bread pan. Place dough on a lightly floured surface. Divide dough into three pieces. Shape each piece into an oval. Place on baking paper. Do not add anymore flour to dough (dough must remain soft). Using your fingers make indents in the dough. Cover with a cloth and sit in a warm place to rise for 15 minutes.
5. Preheat oven to 230°C. Place baking tray in the oven. Gently lift bread and pull to stretch dough to 35-40cm in length. Spray with olive oil and sprinkle with salt. Place dough and baking paper on hot baking tray. Bake for 8-10 minutes or until cooked.

## Dough Only continued

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### Hot Cross Buns

Dough		Crosses
Egg	1 x 60g	40g plain flour
Water, tepid	150ml	2 tablespoons (40ml) water
Margarine	2 tablespoons (40g)	1 teaspoon sugar
Plain flour	280g	
Brown sugar		Glaze
Salt	½ teaspoon	2 tablespoons (40ml) water
Allspice, ground	½ teaspoons	2 tablespoons sugar
Sultanas	½ cup	1 teaspoon gelatine
Dry yeast	2 teaspoons	

### Method

1. Beat egg and water together and pour into bread pan. Add margarine. Combine flour with brown sugar, salt and allspice and stir in sultanas. Add to bread pan. Make a small pocket in the top and fill with the yeast. Wipe any spills from around the outside of pan.
2. Place the bread pan into the breadmaker and close lid.
3. Press the Menu button to program (12) Dough and press "Start". Dough will be kneaded, ready for shaping, proving and baking in the number of hours indicated.
4. Remove dough from bread pan and knead lightly on a lightly floured surface. Divide dough into 12 pieces and shape each into small buns. Place close together on a lightly greased baking tray. Cover with a cloth and sit in a warm place to rise for 30 minutes.
5. **CROSSES:** Combine plain flour with water and sugar to form a smooth paste. Pipe paste, to make crosses on top of each risen bun. Bake at 200°C for 25 minutes.
6. **GLAZE:** Place water, sugar and gelatine in a small pan and stir over heat until dissolved. Brush over buns whilst hot.

**Makes:** 12 buns



# Program Setting Times and Display Information

All times are in hours and minutes unless otherwise stated.

MENU	SIZE	CRUST	TIME	PREHEAT	KNEAD1	KNEAD2	RISING1	KNEAD3	RISING2	KNEAD4	RISING3	BAKE	WARM
<b>BASIC</b>		LIGHT	2:55	–	3	22	37	15sec	28	3sec	35	50	60
<b>BREAD</b>	750g	MEDIUM	3:05	–	3	22	37	15sec	28	3sec	35	60	60
		DARK	3:15	–	3	22	37	15sec	28	3sec	35	70	60
		LIGHT	3:00	–	3	22	37	15sec	28	3sec	35	55	60
	1kg	MEDIUM	3:10	–	3	22	37	15sec	28	3sec	35	65	60
		DARK	3:20	–	3	22	37	15sec	28	3sec	35	75	60
<b>TURBO</b>		LIGHT	1:54	–	3	20	–	–	12	2sec	34	45	60
<b>BREAD</b>	750g	MEDIUM	1:57	–	3	20	–	–	12	2sec	34	48	60
		DARK	2:02	–	3	20	–	–	12	2sec	34	53	60
		LIGHT	1:56	–	3	20	–	–	12	2sec	34	47	60
	1kg	MEDIUM	1:59	–	3	20	–	–	12	2sec	34	50	60
		DARK	2:04	–	3	20	–	–	12	2sec	34	55	60
<b>WHEAT</b>		LIGHT	3:34	30	3	22	50	15sec	20	3sec	40	49	60
<b>BREAD</b>	750g	MEDIUM	3:44	30	3	22	50	15sec	20	3sec	40	59	60
		DARK	3:54	30	3	22	50	15sec	20	3sec	40	69	60
		LIGHT	3:40	30	3	22	50	15sec	20	3sec	40	55	60
	1kg	MEDIUM	3:50	30	3	22	50	15sec	20	3sec	40	65	60
		DARK	4:00	30	3	22	50	15sec	20	3sec	40	75	60
<b>GLUTEN</b>		LIGHT	2:22	5	3	20	–	–	22	3sec	40	52	60
<b>FREE &amp;</b>	750g	MEDIUM	2:27	5	3	20	–	–	22	3sec	40	57	60
<b>WHEAT</b>		DARK	2:35	5	3	20	–	–	22	3sec	40	65	60
<b>RAPID</b>		LIGHT	2:25	5	3	20	–	–	22	3sec	40	55	60
<b>BREAD</b>	1kg	MEDIUM	2:30	5	3	20	–	–	22	3sec	40	60	60
		DARK	2:38	5	3	20	–	–	22	3sec	40	68	60
<b>SWEET</b>		LIGHT	3:09	–	3	22	43	15sec	27	3sec	40	54	60
<b>BREAD</b>	750g	MEDIUM	3:19	–	3	22	43	15sec	27	3sec	40	64	60
		DARK	3:29	–	3	22	43	15sec	27	3sec	40	74	60
<b>FRENCH</b>		LIGHT	3:15	–	3	22	42	15sec	28	3sec	50	50	60
<b>BREAD</b>	750g	MEDIUM	3:25	–	3	22	42	15sec	28	3sec	50	60	60
		DARK	3:35	–	3	22	42	15sec	28	3sec	50	70	60
<b>CAKE</b>		LIGHT	1:15	–	3	16	–	–	–	–	–	56	22
	750g	MEDIUM	1:25	–	3	16	–	–	–	–	–	66	22
		DARK	1:35	–	3	16	–	–	–	–	–	76	22
		LIGHT	1:20	–	3	16	–	–	–	–	–	61	22
	1kg	MEDIUM	1:30	–	3	16	–	–	–	–	–	71	22
		DARK	1:40	–	3	16	–	–	–	–	–	81	22
<b>JAM</b>			1:20	15	–	–	–	–	–	–	–	65	14
<b>BAKE</b>			1:00	–	–	–	–	–	–	–	–	60	60
<b>DAMPER</b>			0:59	–	1	8	–	–	–	–	8	42	60
<b>PASTA</b>			0:13	–	3	5	–	–	1	10sec	4	–	–
<b>DOUGH</b>			1:10	–	3	15	52	–	–	–	52	–	–

## Program Setting Times and Display Information continued

The display will tell you if there is a problem with your Bakehouse. Always use your Bakehouse in a room free of drafts. Do not use your Bakehouse outdoor, near a heat vent or in direct sunlight.

<b>DISPLAY READS:</b>	<b>PROBLEM</b>	<b>SOLUTION</b>
"0:00" Colon Flashing	Select program setting.	Use the Menu button to select program.
"E:01" Flashing	Bakehouse is too hot to begin another program setting.	Press Start/Stop button to cancel. Open lid and allow to cool down for up to 60 minutes.

### **You will hear a beep when:**

The power is turned ON	Long beep
Select a setting from the Menu	Short beep
Invalid key-in	Long beep
Fruit & Nut Beeper	8 short beeps
Commencement of baking cycle	2 long beeps
Completion of bread baking process	Short and Long beeps

# Troubleshooting

## Machine Malfunctions

Check the following:	Display Window	Ingredients	Bread takes too long to bake	Sides of bread collapse & bottom damp	Under browned	Browned & centre sticky & raw or not baked	Sides brown but flour coated bottom	Slices unevenly & sticky
	Time Indicator does not turn on	not mixed						
Unplugged	X							
Bread pan not inserted		X						
Ingredient spilled on heater element								
Lid was repeatedly opened during operation or left open					X	X		

## Control Panel

Program selection was wrong		X	X		X	X		
Mode selection was wrong (DOUGH mode was chosen)						X		
Bread left in bread pan too long after baking				X		X		
Bread sliced just after baking (steam was not allowed to escape)								X
Kneading process was not complete							X	
Power disruption						X		

# Troubleshooting continued

## Baking Results

Check the following	Heavy dense texture	Not baked in centre	Open, coarse or holey texture	Collapse	Bread rises too much	Bread doesn't rise enough	Floured top	Over browned	Browned & floured sides, centre sticky/raw
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### Measurement Errors

FLOUR	Not enough		X						
	Too much	X				X			
YEAST	Not enough			X		X			
	Too much					X			
WATER & LIQUID	Not enough	X			X				
	Too much		X	X	X		X	X	X
SUGAR	Omitted				X	X		X	
	Too much		X			X			
SALT	Omitted		X	X	X				

### Flour

Stale/generic flour used	X			X					
Self raising flour was used		X				X	X		

### Yeast

Old yeast used	X			X		X			
Wrong type of yeast used	X			X		X			
Hot water was used instead of water at room temperature				X		X			

# 12 Month Replacement Guarantee

In the unlikely event that this appliance develops any malfunction within 12 months of purchase (3 months commercial use) due to faulty materials or manufacture, we will replace it for you free of charge.

Should you experience any difficulties with your appliance, please phone our customer service line for advice on 1300 881 861 in Australia, or 0800 786 232 in New Zealand. Alternatively, you can send a written claim to Sunbeam at the address listed below. On receipt of your claim, Sunbeam will seek to resolve your difficulties or, if the appliance is defective, advise you on how to obtain a replacement or refund.

Your Sunbeam 12 Month Replacement Guarantee naturally does not cover misuse or negligent handling and normal wear and tear.

Similarly your 12 Month Replacement Guarantee does not cover freight or any other costs incurred in making a claim. Please retain your receipt as proof of purchase.

The benefits given to you by this guarantee are in addition to your other rights and remedies under any laws which relate to the appliance.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law and under the New Zealand Consumer Guarantees Act.

In Australia you are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Should your appliance require repair or service after the guarantee period, contact your nearest Sunbeam service centre.

For a complete list of Sunbeam's authorised service centres visit our website or call:

## **Australia**

[www.sunbeam.com.au](http://www.sunbeam.com.au)

**1300 881 861**

Units 5 & 6, 13 Lord Street  
Botany NSW 2019 Australia

## **New Zealand**

[www.sunbeam.co.nz](http://www.sunbeam.co.nz)

**0800 786 232**

26 Vestey Drive, Mt Wellington  
Auckland, New Zealand

## Need help with your appliance?

Contact our customer service team or visit our website for information and tips on getting the most from your appliance.

### In Australia

Visit [www.sunbeam.com.au](http://www.sunbeam.com.au)

Or call 1300 881 861

### In New Zealand

Visit [www.sunbeam.co.nz](http://www.sunbeam.co.nz)

Or call 0800 786 232

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Made in China.

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Instruction/Recipe Supplement for New Zealand

## NEW ZEALAND SUPPLEMENT

### PLEASE READ THIS BOOKLET FIRST

This booklet covers the use and care of the following Sunbeam Breadmakers:

BM7800 QUANTUM SMARTBAKE which can produce loaf sizes 750g; 1.0kg and 1.25kg

BM3500 COOL TOUCH BAKEHOUSE which can produce loaf sizes 750g; 1.0kg

BM2500 BAKEHOUSE COMPACT which can produce loaf size 750g

BM2100 COMPACT BAKEHOUSE which can produce loaf size 750g

# New Zealand Instructions and Recipes for the:

BM7800 QUANTUM SMARTBAKE which can produce loaf sizes 750g; 1.0kg and 1.25kg

BM3500 COOL TOUCH BAKEHOUSE which can produce loaf sizes 750g; 1.0kg

BM2500 BAKEHOUSE COMPACT which can produce loaf size 750g

BM2100 COMPACT BAKEHOUSE which can produce loaf size 750g

The main Instruction/Recipe Booklet was written in Australia. While most of the information in it is applicable to New Zealand, there are some ingredients and measurements that are different.

This Instruction and Recipe Supplement has been produced to ensure you get the optimum results with your Sunbeam Breadmaker.

The Supplement provides:

- Information on the best ingredients to use.
- Advice on measuring ingredients.
- Some popular recipes adapted for New Zealand.
- A guide for adapting the recipes in the main Instruction/ Recipe Booklet for your own use.

## **How to use the recipes in the main instruction booklet**

- Where it lists 'Tandaco Dry Yeast', you must use Edmonds Surebake Yeast instead (bottle with red lid).
- We recommend using 1 teaspoon of Edmonds Surebake Yeast to every cup of flour.
- Where it lists plain flour, you must use High Grade White Flour.
- Do not use 'Bread Improver' as listed in some recipes. The Edmonds Surebake Yeast contains 'improvers' which ensure excellent results.
- You can check the consistency of the dough part-way through the initial kneading cycle (about 20 minutes after the machine has started). Lift the lid and have a quick look. The dough should be smooth, soft, and slightly sticky and have a tendency to flatten and catch the sides of the container.
- When making jam, instead of Jam Setta, use Jam Setting Mix, which is available at most supermarkets.



# Ingredients to use

## Flour

Use fresh, good quality flour. Do not use self-raising flour.

## White Flour

Most large New Zealand milling companies produce two lines of white flour for the domestic market. One is finely milled 'weak' flour which is ideal for sponges, biscuits, shortbread and short pastry. This type of flour is labelled as standard or plain flour. The second is a strong flour which has been designed for general household baking, including fruit cakes, loaves, pizzas and bread. These 'strong' bread making flours are labelled by the two main milling companies as 'High Grade' and bread making is listed as a possible use. Some small independent mills also market 'strong' flour, labelled as suitable for bread making. We recommend the use of High Grade or bread flour for use in Sunbeam breadmakers. White Flour should be stored in its bag on a cool, dry airy shelf. If your kitchen is rather steamy and warm, keep your flour in an airtight container.

## Wholemeal

Wholemeal should always be bought in quantities which can be used up within 8 weeks. Make sure you buy from a shop with a high turnover. Fresh wholemeal has a pleasant, almost sweet smell. Wholemeal which has been kept for too long or which has not been stored carefully has a sour or rancid smell. Store your wholemeal in a refrigerator (remember to allow measured wholemeal to return to room temperature before using to make bread). Wholemeal produced from 'stone ground' organically grown wheat may vary in bread making quality.

## Gluten Flour

Gluten Flour is made from white flour and is used to increase the size of loaves made from 100% wholemeal flour. Its use is optional.

## Yeast

The recipes in this booklet have been designed to use Edmonds Surebake dried yeast (red cap on bottle). This yeast mixture contains 'improvers' which ensure excellent results. Elfin Instant Dried Yeast may also be used instead. It is recommended that you add 50mg of vitamin C as an 'improver'. Use 1 ½ teaspoons of Elfin yeast for 750g and 1kg loaves. Cut a 100mg tablet of vitamin C (not flavoured) in half. Crush in a dessertspoon with the back of a teaspoon. Dissolve in the measured warm water before adding to the bread pan after the dry ingredients. Use this type of yeast with Elfin bread premixes (as per the instructions on the premix packaging).

## Sugars

White or brown sugar has been specified in the recipes in this booklet. Substitute honey, golden syrup, or treacle in the same amounts if desired. Do not use molasses as the New Zealand types may be too strong in flavour. Stiff honey, golden syrup or treacle should be warmed until just runny.

## Fats

Fats are used to enhance flavour and retain moisture. Oil is specified in the recipes. Choose a mild flavoured oil. You may substitute the same amount of softened butter, margarine or lecithin granules.

## Salt

Iodised New Zealand salt is used in all recipes. Salt controls the actions of the yeast so do not omit.

## Water

Use warm water or comfortably warm water (40-46°C). When you dip a finger in the water, it should feel slightly warm. For delay start loaves, use cold tap water.

## Jam

Instead of Jam Setta, use Jam Setting Mix, which is available at most supermarkets.

# Measuring Ingredients

New Zealand standard metric kitchen measures have been used for all the recipes. All measurements should be level. Accuracy with measuring is important when making bread in a breadmaker.

## **To measure flour**

For optimum results we recommend weighing flour. If scales are not available, use a set of standard metric cups and part cups. Do not use tableware cups. Stir the flour in the storage container, then using a scoop or a large spoon overfill the measuring cup without tapping or shaking. Use the back of a knife to scrape off the excess so that the flour is just level with the rim of the cup.

## **To measure water**

Use a standard metric measuring cup graduated in 10 ml divisions. Place the cup at eye level on a flat surface and fill to the required level.

## **To measure other ingredients**

Use standard metric spoons. A New Zealand metric teaspoon holds 5ml and a metric tablespoon holds 15ml. (note: an Australian metric tablespoon holds 20ml).

## **Abbreviations**

g	gram
ml	millilitre
mg	milligram
°C	degrees Celsius
Tbsp	tablespoon
tsp	teaspoon

## **Dough consistency**

When using a new recipe or a different batch of flour or if a recipe has not produced a satisfactory result, check the consistency of the dough, part way through the initial kneading cycle (about 10 minutes after the machine has started). Lift the lid and have a quick look. The dough should be smooth, soft and slightly sticky and have a tendency to flatten and catch the sides of the container. Dough which is too stiff will have ragged edges; it will not stick to the sides at all and forms a tight round ball. In this case add one tablespoon of extra water. Dough which is too soft will be sticky and be reluctant to form a ball. Add one tablespoon of extra flour.

# White Bread

## White Bread Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program BASIC.
4. Select CRUST colour, loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Note: If using the TURBO program setting, additional baking time may be required. If so, simply select BAKE to continue baking.

Traditional White Loaf	750g	1.0kg	1.25kg
Water	315 ml	415 ml	515 ml
Margarine/Oil	1 Tbsp	2 Tbsp	3 Tbsp
Salt	1 ½ tsp	2 tsp	2 ½ tsp
Sugar	1 Tbsp	1 Tbsp	1 ½ Tbsp
Skim Milk Powder	1 Tbsp	2 Tbsp	3 Tbsp
High Grade Flour	3 cups	4 cups	4 ¾ cups
Surebake Yeast	3 tsp	4 tsp	4 ¾ tsp

# Wholemeal Bread

## Wholemeal Bread Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program WHEAT.
4. Select CRUST colour, loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Note: If using the TURBO program setting, additional baking time may be required. If so, simply select BAKE to continue baking.

Wholemeal Bread	750g	1.0kg	1.25kg
Water	320 ml	420 ml	520 ml
Margarine/Oil	1 ½ Tbsp	2 Tbsp	2 ½ Tbsp
Salt	1 ½ tsp	2 tsp	2 ½ tsp
Brown Sugar	1 ½ Tbsp	2 Tbsp	2 ½ Tbsp
Skim Milk Powder	1 Tbsp	3 Tbsp	4 Tbsp
Gluten Flour	1 tsp	1 tsp	1 tsp
Wholemeal Flour	3 cups	4 cups	4 ¾ cups
Surebake Yeast	3 tsp	4 tsp	4 ¾ tsp

# French Bread

## French Bread Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program FRENCH.
4. Select CRUST colour, loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Note: If using the TURBO program setting, additional baking time may be required. If so, simply select BAKE to continue baking.

French Bread	750g	1.0kg	1.25kg
Water	290 ml	350ml	410 ml
Margarine/Oil	1 ½ Tbsp	2 Tbsp	2 ½ Tbsp
Salt	1 tsp	2 tsp	3 tsp
Sugar	1 Tbsp	1 Tbsp	1 ½ Tbsp
High Grade Flour	3 cups	4 cups	4 ¾ cups
Surebake Yeast	3 tsp	4 tsp	4 ¾ tsp

# Multigrain Bread

## Multigrain Bread Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program WHEAT.
4. Select CRUST colour, loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Note: If using the TURBO program setting, additional baking time may be required. If so, simply select BAKE to continue baking.

Multigrain Bread	750g	1.0kg	1.25kg
Water	370ml	470 ml	570 ml
Margarine/Oil	1 ½ Tbsp	2 Tbsp	2 ½ Tbsp
Salt	1 tsp	1 ½ tsp	2 tsp
Kibbled Wheat	2 Tbsp	3 Tbsp	4 Tbsp
Oat Bran	2 Tbsp	3 Tbsp	4 Tbsp
Brown Sugar	1 ½ Tbsp	2 Tbsp	2 ½ Tbsp
Skim Milk Powder	1 Tbsp	3 Tbsp	4 Tbsp
Wholemeal Flour	1 cup	2 cups	2 cups
High Grade Flour	2 cups	2 cups	2 ½ cups
Surebake Yeast	3 ⅓ tsp	4 ⅓ tsp	4 ½ tsp

# Cinnamon Raisin Bread

## Cinnamon Raisin Bread Method

1. Place ingredients into bread pan and the fruit & nut dispenser in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program SWEET.
4. Select CRUST colour, loaf SIZE and press "START".

Bread will be baked in the number of hours indicated.

Note: If using the TURBO program setting, additional baking time may be required. If so, simply select BAKE to continue baking.

Cinnamon Raisin Loaf	750g	1.0kg	1.25kg
Water	250 ml	375ml	500 ml
Cinnamon	2 tsp	3 tsp	4 tsp
Margarine/Oil	1 Tbsp	2 Tbsp	3 Tbsp
Salt	1 ½ tsp	2 tsp	2 ½ tsp
Brown Sugar	2 Tbsp	3 Tbsp	4 Tbsp
Skim Milk Powder	1 Tbsp	2 Tbsp	3 ½ tsp
High Grade Flour	3 cups	4 cups	4 ¾ cups
Sure Bake Yeast	3 tsp	4 tsp	4 ¾ tsp
<b>Fruit &amp; Nut Dispenser</b>			
Sultanas or Raisins	½ cup	¾ cup	¾ cup

# Jam & Cake

## Follow the instructions listed in the main Instruction and Recipe Booklet

Use Jam setting Mix instead of Jam Setta (Refer to page 9 of this supplement for instructions on how to adapt recipes in the main Instruction and Recipe Booklet)

# Bread Rolls

## Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program DOUGH and press "START".
4. Remove completed dough from the bread pan. Line a baking tray with baking paper. Heat oven to 180°C.
5. Divide dough into 15 pieces and shape each piece into a ball. Place on baking tray, cover and allow to rise for 30 minutes or until doubled in size.
6. Brush with margarine. Bake for 15 minutes or until golden brown.

Ingredients	15 Rolls
Water	280ml
Egg	1
Oil	2 Tbsp
Salt	½ tsp
Sugar	2 Tbsp
High grade flour	3 cups
Surebake yeast	3 tsp

# Pizza Dough

## Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program DOUGH or PIZZA DOUGH if your machine has that option, and press 'START'.
4. Remove completed dough from the bread pan.
5. Grease 2 pizza trays, heat oven to 180°C
6. Divide dough in half. Roll dough to fit pizza trays. Spread with your favourite toppings and bake

Ingredients	2 medium
Water	280ml
Olive Oil	3 Tbsp
Salt	½ tsp
Sugar	1 Tbsp
High grade flour	3 cups
Surebake yeast	3 tsp

# Hot Cross Buns

## Method

1. Place ingredients into bread pan in the order listed. Wipe spills from the outside of the pan.
2. Place the bread pan into the breadmaker and close the lid.
3. Press the MENU button to program DOUGH and press "START".
4. Remove completed dough from the bread pan. Line a baking tray with baking paper.
5. Knead dough on a floured surface until elastic and springs back when pressed. Divide dough into 12 pieces. Shape each piece into a ball. Place close together on baking tray. Cover and allow to rise for 30 minutes,
6. **CROSSES:** Mix flour & water together until smooth. Pipe crosses over risen dough.
7. Bake buns for 30 minutes in a pre-heated oven at 180°C until golden brown.
8. **GLAZE:** Combine ingredients in a jug. Microwave on Medium for 1-2 minutes. Brush over hot buns.

Ingredients	12 Rolls
Water	310ml (1 ¼ cups)
Egg (measure with water*)	1
Oil	2 Tbsp
Sultanas	¾ cup
Nutmeg	½ tsp
Salt	½ tsp
Brown Sugar	4 Tbsp
High grade flour	3 ¼ cups
Surebake yeast	3 ¼ tsp

\*place egg at bottom of cup then add water to reach 310 ml

CROSSES	
Plain Flour	½ cup
Water	80ml
Sugar	2 tsp
GLAZE	
Water	2 Tbsp
Sugar	2 Tbsp
Gelatine	1 tsp

# Troubleshooting

## **Special Concerns**

For important information on troubleshooting, please read the main Instruction/Recipe booklet.

For further assistance, please phone Sunbeam Customer Services 0800 SUNBEAM (0800 786 232)

## **For Service in New Zealand**

If your Sunbeam Breadmaker is within the 12 month warranty period, enquiries in the first instance should be directed to Sunbeam Customer Services. Please contact our Customer Services hot line **0800 SUNBEAM (0800 786 232)**

Should your Breadmaker be outside the 12 month warranty period, please refer to an authorised Sunbeam Service agent. They will be able to assist you with any non-warranty concerns you may have.