

Home Bakery Virtuoso® PLUS
BREADMAKER

RECIPE BOOK

ZOJIRUSHI

BB-PDC20 / BB-PPC20

ZOJIRUSHI CORPORATION

INDEX

BEFORE GETTING STARTED... 3

BREAD

WHITE

Basic White Bread 6
Italian Herb Bread 6
Honey Bread 6
Raisin Bread 7
Chocolate Bread 7
Cranberry & Walnut Bread 7

WHOLE WHEAT

100% Whole Wheat Bread 8
100% Whole Wheat Walnut Bread 8
Light Rye Bread 8
Pumpernickel Bread 8

EUROPEAN

French Bread 9
Rustic Herb Bread 9
Sesame Bread 9
Bacon Bread 9

MULTIGRAIN

7 Grain Bread 10
12 Grain Bread 10
Multigrain Raisin Bread 10

GLUTEN FREE

Gluten Free Brown Rice Bread 11
Gluten Free Italian Herb Bread 11
Gluten Free Raisin Bread 11

SALT FREE

Salt Free White Bread 12
Salt Free Whole Wheat Bread 12

SUGAR FREE

Sugar Free White Bread 13
Sugar Free Whole Wheat Bread 13

VEGAN

Vegan White Bread 14
Vegan Whole Wheat Bread 14

RAPID WHITE

Rapid Basic White Bread 15
Rapid Italian Herb Bread 15
Rapid Raisin Bread 15

RAPID WHOLE WHEAT

Rapid 100% Whole Wheat Bread 16
Rapid Light Rye Bread 16

DOUGH

DOUGH

Butter Rolls 18
Doughnuts 19
Breadsticks 20
Bagels 21
Traditional Pizza Dough 22
- Thin-Crust Pizza 22
- Thick-Crust Pizza 22
- Margherita Pizza 23
- Tomato Sauce 23

OTHER

SOURDOUGH STARTER

Light Sourdough Bread 24

CAKE

Pound Cake 25
Tea Cake 25
Corn Bread 25

JAM

Strawberry Jam 26
Orange Marmalade 26

HOMEMADE

OVERVIEW OF THE HOMEMADE COURSE 28
Cinnamon Roll Bread 30
Party Bread 31
Marble Bread 32
Mini White Bread 33
Meatloaf Miracle 33
Homemade Pasta 34
Tomato Pasta 34
Gluten Free Dinner Bread 35

BEFORE GETTING STARTED...

ABOUT THE ICONS

e.g. COURSE 1 WHITE COURSE 15 HOMEMADE

When preparing recipes from this Recipe Book, use COURSE to select the appropriate course.

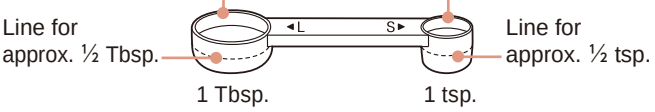
If the following icons are displayed in a recipe:

TIMER Timer function CANNOT be used.

CRUST CONTROL The color of the bread crust can be changed using the CRUST CONTROL button. (LIGHT/MEDIUM/DARK)

◎ "1 Tbsp." means 1 tablespoon of an ingredient filled to the brim of the supplied Measuring Spoon (L) and then leveled off. "1 tsp." means 1 teaspoon of an ingredient filled to the brim of the supplied Measuring Spoon (S) and then leveled off.

The tablespoon measures approx. 15mL	Dry Milk	Approx. 4g
	Sugar	Approx. 12g
The teaspoon measures approx. 5mL	Dry Yeast	Approx. 3g
	Salt	Approx. 5g

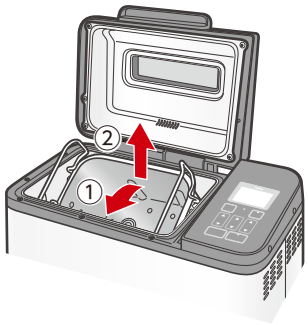


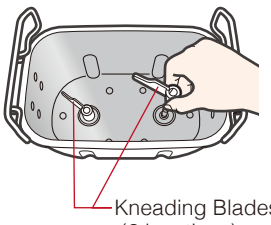
◎ The photos in this Recipe Book are serving suggestions.

BREAD ～How to make Basic Bread～

Refer to your Operating Instructions for details on use and maintenance of the product.

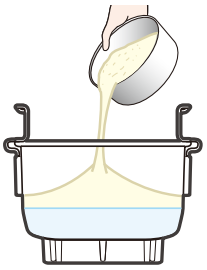
1 Remove the Baking Pan from the Main Body and attach the Kneading Blades to the Rotating Shafts in the Baking Pan.





2 Add the ingredients to the Baking Pan.

◎ The ingredients and the order in which they are added to the Baking Pan differ depending on the recipe.

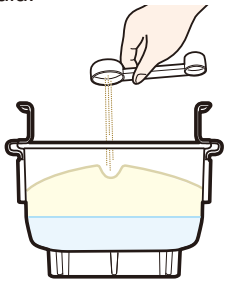


Add in this order

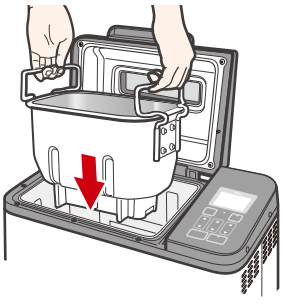
Liquids (water etc.)
↓
Flour
↓
Sugar
↓
Dry Milk
↓
Salt
↓
Butter

3 Add the dry yeast.

◎ Do not allow the yeast to come into contact with water or any liquid.



4 Set the Baking Pan into the Main Body, select the desired course, and press START.



How to Measure Ingredients

Measure ingredients using a kitchen scale.



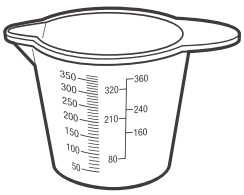
◎ A kitchen scale measures ingredients accurately for better baking results.
◎ We recommend using a digital scale (that measures in 0.1g increments).

Follow the recipes in this Recipe Book. Results may not be satisfactory if you deviate from the prescribed ingredients and their amounts.

If you do not have a kitchen scale:

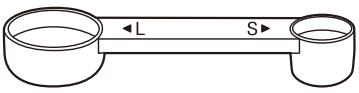
For measuring liquids (such as water):

Use the supplied Liquid Measuring Cup.



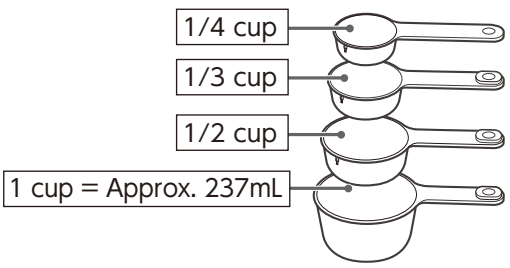
For measuring small amounts:

Use the supplied Measuring Spoon.
(Can be used for both liquids and dry ingredients.)



For measuring dry ingredients (such as flour):

Use the supplied Nested Measuring Cups.



Do not measure dry ingredients using the Liquid Measuring Cup.



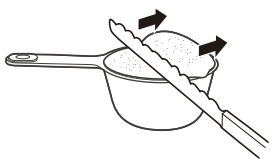
TIPS

When using the supplied Nested Measuring Cups:

① Loosely fill the measuring cup.



② Level off with the back of a knife, etc.



Do not tap.



Do not shake.

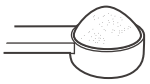


Do not scoop directly with the measuring cup.

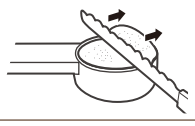


When using the supplied Measuring Spoon:

① Scoop a heaping spoonful.



② Level off with the back of a knife, etc.



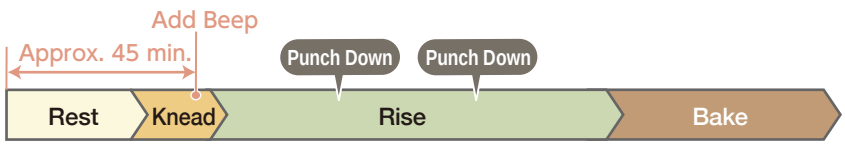
◎ If the bread does not bake correctly, refer to P. 37-38 in the Operating Instructions.

BREAD



COURSE 1

WHITE



CRUST CONTROL

Crust Color	Time Required
LIGHT	3:15
MEDIUM	3:25
DARK	3:35



1 Basic White Bread

COURSE 1 WHITE		
320g (Approx. 320mL)		Water
553g	4-¼ cups	Bread Flour
48g	4 Tbsp.	Sugar
8g	2 Tbsp.	Dry Milk
10g	2 tsp.	Salt
35g	2-½ Tbsp.	Unsalted Butter
6g	2 tsp.	Rapid Rise Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

2 Italian Herb Bread

COURSE 1 WHITE		
320g (Approx. 320mL)		Water
24g	2 Tbsp.	Olive Oil
553g	4-¼ cups	Bread Flour
36g	3 Tbsp.	Sugar
10g	2 tsp.	Salt
1g	1 tsp.	Dried Basil
6g	2 tsp.	Rapid Rise Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

3 Honey Bread

COURSE 1 WHITE		TIMER
320g (Approx. 320mL)		Water (41°F / 5°C)
60g	3 Tbsp.	Honey
553g	4-¼ cups	Bread Flour
10g	2 tsp.	Salt
35g	2-½ Tbsp.	Unsalted Butter
6g	2 tsp.	Rapid Rise Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.



4 Raisin Bread

COURSE 1 WHITE		TIMER
300g (Approx. 300mL)		Water
520g	4 cups	Bread Flour
36g	3 Tbsp.	Sugar
8g	2 Tbsp.	Dry Milk
10g	2 tsp.	Salt
2g	1 tsp.	Cinnamon
35g	2-½ Tbsp.	Unsalted Butter
6g	2 tsp.	Rapid Rise Yeast
Extra Ingredients		
140g	1 cup	Raisins

How to Prepare

1. Break apart the raisins for **Extra Ingredients**.
2. Add the ingredients except **Extra Ingredients** to the Baking Pan in the order listed.
3. Press the COURSE button to select the Course No. and press the START button.
4. When the Add Beep sounds, add **Extra Ingredients** to the dough.

5 Chocolate Bread

COURSE 1 WHITE		TIMER
320g (Approx. 320mL)		Milk
50g	1	Large Egg (beaten)
545g	4 cups + 3 Tbsp.	Bread Flour
36g	3 Tbsp.	Sugar
10g	2 tsp.	Salt
35g	2-½ Tbsp.	Unsalted Butter
10g	2 Tbsp.	Unsweetened Cocoa Powder
6g	2 tsp.	Rapid Rise Yeast
Extra Ingredients		
90g	9 Tbsp.	Chocolate Chips

How to Prepare

1. Add the ingredients except **Extra Ingredients** to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.
3. When the Add Beep sounds, add **Extra Ingredients** to the dough.

6 Cranberry & Walnut Bread

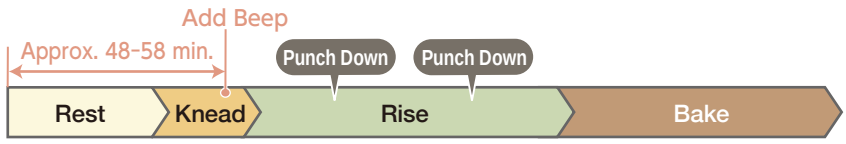
COURSE 1 WHITE		TIMER
320g (Approx. 320mL)		Water
553g	4-¼ cups	Bread Flour
48g	4 Tbsp.	Sugar
8g	2 Tbsp.	Dry Milk
10g	2 tsp.	Salt
35g	2-½ Tbsp.	Unsalted Butter
6g	2 tsp.	Rapid Rise Yeast
Extra Ingredients		
55g	½ cup	Walnuts
40g	5 Tbsp.	Dried Cranberries

How to Prepare

1. Cut the walnuts and the dried cranberries for **Extra Ingredients** into ¼" (approx. 6mm) pieces.
2. Add the ingredients except **Extra Ingredients** to the Baking Pan in the order listed.
3. Press the COURSE button to select the Course No. and press the START button.
4. When the Add Beep sounds, add **Extra Ingredients** to the dough.



COURSE 2 WHOLE WHEAT



Time Required 3:20

7 100% Whole Wheat Bread

COURSE 2 WHOLE WHEAT		
370g (Approx. 370mL)		Water
40g	2 Tbsp.	Honey
553g	4-¼ cups	Whole Wheat Flour
36g	3 Tbsp.	Sugar
8g	2 Tbsp.	Dry Milk
10g	2 tsp.	Salt
32g	4 Tbsp.	Vital Wheat Gluten
28g	2 Tbsp.	Unsalted Butter
6g	2 tsp.	Rapid Rise Yeast



How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

8 100% Whole Wheat Walnut Bread

COURSE 2 WHOLE WHEAT		TIMER
450g (Approx. 450mL)		Water (41°F / 5°C)
20g	1 Tbsp.	Honey
563g	4-⅓ cups	Whole Wheat Flour
48g	4 Tbsp.	Sugar
8g	2 Tbsp.	Dry Milk
10g	2 tsp.	Salt
32g	4 Tbsp.	Vital Wheat Gluten
28g	2 Tbsp.	Unsalted Butter
6g	2 tsp.	Rapid Rise Yeast
Extra Ingredients		
73g	⅔ cup	Walnuts

How to Prepare

1. Cut the walnuts for **Extra Ingredients** into ¼" (approx. 6mm) pieces.
2. Add the ingredients except **Extra Ingredients** to the Baking Pan in the order listed.
3. Press the COURSE button to select the Course No. and press the START button.
4. When the Add Beep sounds, add **Extra Ingredients** to the dough.

9 Light Rye Bread

COURSE 2 WHOLE WHEAT		TIMER
330g (Approx. 330mL)		Water (41°F / 5°C)
358g	2-¾ cups	Bread Flour
65g	½ cup	Whole Wheat Flour
130g	1 cup	Rye Flour
24g	2 Tbsp.	Sugar
8g	2 Tbsp.	Dry Milk
10g	2 tsp.	Salt
28g	2 Tbsp.	Unsalted Butter
6g	2 tsp.	Rapid Rise Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

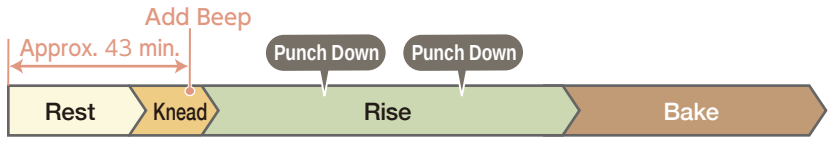
10 Pumpernickel Bread

COURSE 2 WHOLE WHEAT		
380g (Approx. 380mL)		Water
2g	2 tsp.	Instant Coffee
10g	2 Tbsp.	Unsweetened Cocoa Powder
24g	2 Tbsp.	Vegetable Oil
40g	2 Tbsp.	Honey
260g	2 cups	Bread Flour
130g	1 cup	Whole Wheat Flour
98g	¾ cup	Rye Flour
35g	4 Tbsp.	Cornmeal
48g	4 Tbsp.	Sugar
10g	2 tsp.	Salt
32g	4 Tbsp.	Vital Wheat Gluten
6g	2 tsp.	Rapid Rise Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

COURSE 3 EUROPEAN



Time Required
3:15

11 French Bread

COURSE 3 EUROPEAN		
320g (Approx. 320mL)		Water
553g	4-¼ cups	Bread Flour
12g	1 Tbsp.	Sugar
12g	3 Tbsp.	Dry Milk
10g	2 tsp.	Salt
3g	1 tsp.	Rapid Rise Yeast



How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

The completed loaf may be less satisfactory if the temperature of the dough is too high when using the EUROPEAN course.

If the room temperature is high (over 77°F / 25°C)
- Use water chilled in the refrigerator (41°F / 5°C)
- The results may be less satisfactory if the timer function is used.

12 Rustic Herb Bread

COURSE 3 EUROPEAN		TIMER
320g (Approx. 320mL)		Water (41°F / 5°C)
24g	2 Tbsp.	Olive Oil
553g	4-¼ cups	Bread Flour
12g	1 Tbsp.	Sugar
12g	3 Tbsp.	Dry Milk
10g	2 tsp.	Salt
2g	2 tsp.	Dried Basil
6g	2 tsp.	Rapid Rise Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

13 Sesame Bread

COURSE 3 EUROPEAN		
320g (Approx. 320mL)		Water
553g	4-¼ cups	Bread Flour
12g	1 Tbsp.	Sugar
12g	3 Tbsp.	Dry Milk
10g	2 tsp.	Salt
16g	2 Tbsp.	Sesame Seeds
3g	1 tsp.	Rapid Rise Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

14 Bacon Bread

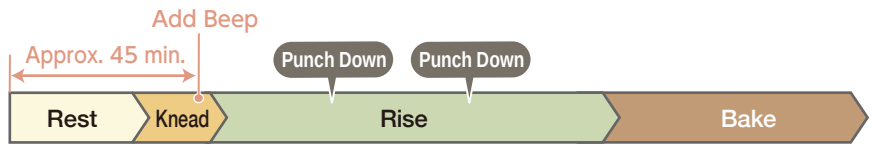
COURSE 3 EUROPEAN		TIMER
360g (Approx. 360mL)		Water (41°F / 5°C)
553g	4-¼ cups	Bread Flour
12g	1 Tbsp.	Sugar
12g	3 Tbsp.	Dry Milk
10g	2 tsp.	Salt
As needed		Coarse Black Pepper
28g	1.0 oz.	Thick-Sliced Bacon (chopped)
6g	2 tsp.	Rapid Rise Yeast
Extra Ingredients		
57g*	2.0 oz.	Thick-Sliced Bacon (fried and grease drained)

*Measure the weight of the bacon after it has been fried.

How to Prepare

1. Cut the thick-sliced bacon (fried and grease drained, 57g) for **Extra Ingredients** into ½" (approx. 1.3cm) wide pieces.
2. Add the ingredients except **Extra Ingredients** to the Baking Pan in the order listed.
3. Press the COURSE button to select the Course No. and press the START button.
4. When the Add Beep sounds, add **Extra Ingredients** to the dough.

COURSE 4 MULTIGRAIN



CRUST CONTROL

Crust Color	Time Required
LIGHT	3:15
MEDIUM	3:25
DARK	3:35

15 7 Grain Bread

COURSE 4 MULTIGRAIN		
310g (Approx. 310mL)		Water
228g	1-¾ cups	Whole Wheat Flour
217g	1-⅔ cups	Bread Flour
100g	⅔ cup	7 Grain Cereal
36g	3 Tbsp.	Sugar
10g	2 tsp.	Salt
28g	2 Tbsp.	Unsalted Butter
6g	2 tsp.	Rapid Rise Yeast



How to Prepare

1 Add the ingredients to the Baking Pan in the order listed.
2 Press the COURSE button to select the Course No. and press the START button.

16 12 Grain Bread

COURSE 4 MULTIGRAIN		TIMER
330g (Approx. 330mL)		Water (41°F / 5°C)
16g	2 Tbsp.	Sunflower Seeds
130g	1 cup	Whole Wheat Flour
293g	2-¼ cups	Bread Flour
75g	½ cup	10 Grain Cereal
65g	½ cup	Rye Flour
36g	3 Tbsp.	Sugar
10g	2 tsp.	Salt
28g	2 Tbsp.	Unsalted Butter
6g	2 tsp.	Poppy Seeds
As needed		Tarragon (to taste)
6g	2 tsp.	Rapid Rise Yeast

How to Prepare

1 Add the ingredients to the Baking Pan in the order listed.
2 Press the COURSE button to select the Course No. and press the START button.

NOTE

Because poppy seeds are hard, adding more than the stated amount to the Baking Pan may damage the nonstick coating of the Baking Pan and Kneading Blades.

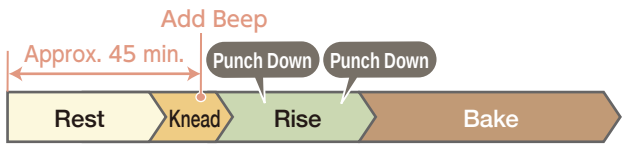
17 Multigrain Raisin Bread

COURSE 4 MULTIGRAIN		TIMER
320g (Approx. 320mL)		Water
195g	1-½ cups	Whole Wheat Flour
293g	2-¼ cups	Bread Flour
33g	4 Tbsp.	Teff Flour
48g	4 Tbsp.	Sugar
10g	2 tsp.	Salt
28g	2 Tbsp.	Unsalted Butter
4g	2 tsp.	Cinnamon
6g	2 tsp.	Rapid Rise Yeast
Extra Ingredients		
47g	⅓ cup	Raisins

How to Prepare

1 Add the ingredients except **Extra Ingredients** to the Baking Pan in the order listed.
2 Press the COURSE button to select the Course No. and press the START button.
3 When the Add Beep sounds, add **Extra Ingredients** to the dough.

COURSE 5 GLUTEN FREE



CRUST CONTROL

Crust Color	Time Required
LIGHT	2:15
MEDIUM	2:25
DARK	2:35

18 Gluten Free Brown Rice Bread

COURSE 5 GLUTEN FREE		TIMER	
360g (Approx. 360mL)		Milk	
150g	3	Large Eggs (beaten)	
15g (Approx. 15mL)	1 Tbsp.	Apple Cider Vinegar*	
36g	3 Tbsp.	Vegetable Oil	
60g	3 Tbsp.	Honey	
320g	2 cups	Potato Starch	Ⓐ
228g	1-¾ cups	Brown Rice Flour	Ⓐ
8g	1 Tbsp.	Xanthan Gum	Ⓐ
7.5g	1-½ tsp.	Salt	
9g	3 tsp.	Active Dry Yeast	

*If the contents have settled, shake the bottle before using.



How to Prepare

1. Put Ⓐ in a bowl and mix well.
2. Add the ingredients to the Baking Pan in the order listed.
3. Press the COURSE button to select the Course No. and press the START button.
4. When the Add Beep sounds, thoroughly scrape down the flour and other ingredients from the sides of the Baking Pan to the bottom using a rubber spatula.

19 Gluten Free Italian Herb Bread

COURSE 5 GLUTEN FREE		TIMER	
360g (Approx. 360mL)		Milk	
150g	3	Large Eggs (beaten)	
15g (Approx. 15mL)	1 Tbsp.	Apple Cider Vinegar*	
36g	3 Tbsp.	Vegetable Oil	
60g	3 Tbsp.	Honey	
320g	2 cups	Potato Starch	Ⓐ
228g	1-¾ cups	Brown Rice Flour	Ⓐ
8g	1 Tbsp.	Xanthan Gum	Ⓐ
1g	1 tsp.	Dried Basil	Ⓐ
7.5g	1-½ tsp.	Salt	
9g	3 tsp.	Active Dry Yeast	

*If the contents have settled, shake the bottle before using.

How to Prepare

1. Put Ⓐ in a bowl and mix well.
2. Add the ingredients to the Baking Pan in the order listed.
3. Press the COURSE button to select the Course No. and press the START button.
4. When the Add Beep sounds, thoroughly scrape down the flour and other ingredients from the sides of the Baking Pan to the bottom using a rubber spatula.

20 Gluten Free Raisin Bread

COURSE 5 GLUTEN FREE		TIMER	
400g (Approx. 400mL)		Milk	
150g	3	Large Eggs (beaten)	
15g (Approx. 15mL)	1 Tbsp.	Apple Cider Vinegar*	
36g	3 Tbsp.	Vegetable Oil	
60g	3 Tbsp.	Honey	
320g	2 cups	Potato Starch	Ⓐ
228g	1-¾ cups	Brown Rice Flour	Ⓐ
8g	1 Tbsp.	Xanthan Gum	Ⓐ
2g	1 tsp.	Cinnamon	Ⓐ
7.5g	1-½ tsp.	Salt	
9g	3 tsp.	Active Dry Yeast	
Extra Ingredients			
70g	½ cup	Raisins	

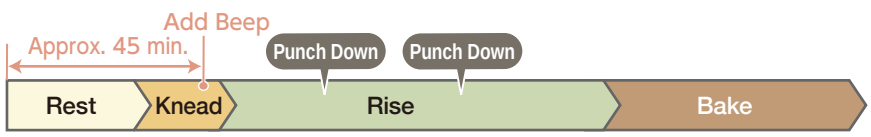
*If the contents have settled, shake the bottle before using.

How to Prepare

1. Put Ⓐ in a bowl and mix well.
2. Cut the raisins for **Extra Ingredients**.
3. Add the ingredients except **Extra Ingredients** to the Baking Pan in the order listed.
4. Press the COURSE button to select the Course No. and press the START button.
5. When the Add Beep sounds, thoroughly scrape down the flour and other ingredients from the sides of the Baking Pan to the bottom using a rubber spatula.
   Add **Extra Ingredients** to the dough.



COURSE 6 SALT FREE



CRUST CONTROL

Crust Color	Time Required
LIGHT	3:15
MEDIUM	3:25
DARK	3:35

21 Salt Free White Bread

COURSE 6 SALT FREE		
320g (Approx. 320mL)		Water
15g (Approx. 15mL)	1 Tbsp.	Apple Cider Vinegar*
545g	4 cups + 3 Tbsp.	Bread Flour
42g	3-½ Tbsp.	Sugar
12g	3 Tbsp.	Dry Milk
35g	2-½ Tbsp.	Unsalted Butter
3g	1 tsp.	Rapid Rise Yeast

*If the contents have settled, shake the bottle before using.

How to Prepare

1 Add the ingredients to the Baking Pan in the order listed.

2 Press the COURSE button to select the Course No. and press the START button.

The completed loaf may be less satisfactory if the temperature of the dough is too high when using the SALT FREE course.

If the room temperature is high (over 77°F / 25°C)

Use water chilled in the refrigerator (41°F / 5°C)

- The results may be less satisfactory if the timer function is used.

22 Salt Free Whole Wheat Bread

COURSE 6 SALT FREE		TIMER
400g (Approx. 400mL)		Water (41°F / 5°C)
15g (Approx. 15mL)	1 Tbsp.	Apple Cider Vinegar*
553g	4-¼ cups	Whole Wheat Flour
42g	3-½ Tbsp.	Sugar
12g	3 Tbsp.	Dry Milk
16g	2 Tbsp.	Vital Wheat Gluten
35g	2-½ Tbsp.	Unsalted Butter
3g	1 tsp.	Rapid Rise Yeast

*If the contents have settled, shake the bottle before using.

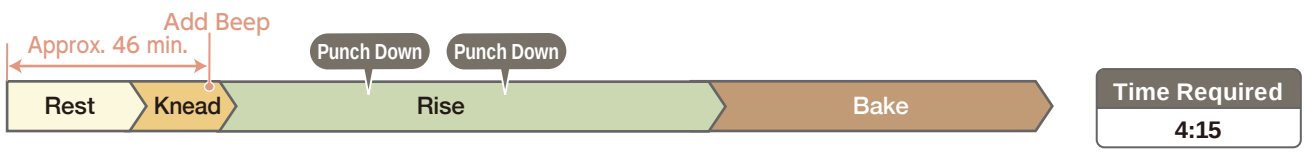
How to Prepare

1 Add the ingredients to the Baking Pan in the order listed.

2 Press the COURSE button to select the Course No. and press the START button.



COURSE 7 SUGAR FREE



23 Sugar Free White Bread

COURSE 7 SUGAR FREE		
320g (Approx. 320mL)		Water
545g	4 cups + 3 Tbsp.	Bread Flour
12g	3 Tbsp.	Dry Milk
7.5g	1-½ tsp.	Salt
28g	2 Tbsp.	Unsalted Butter
3g	1 tsp.	Rapid Rise Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

The completed loaf may be less satisfactory if the temperature of the dough is too high when using the SUGAR FREE course.

If the room temperature is high (over 77°F / 25°C)

Use water chilled in the refrigerator (41°F / 5°C)

- The results may be less satisfactory if the timer function is used.

24 Sugar Free Whole Wheat Bread

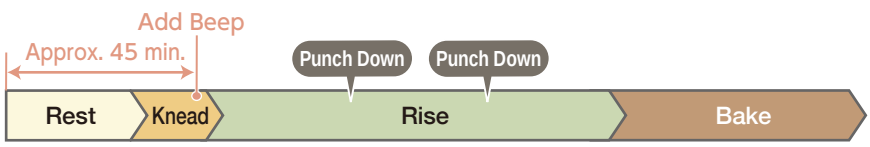
COURSE 7 SUGAR FREE		TIMER
360g (Approx. 360mL)		Water (41°F / 5°C)
553g	4-¼ cups	Whole Wheat Flour
12g	3 Tbsp.	Dry Milk
7.5g	1-½ tsp.	Salt
16g	2 Tbsp.	Vital Wheat Gluten
28g	2 Tbsp.	Unsalted Butter
3g	1 tsp.	Rapid Rise Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.



COURSE 8 **VEGAN**



CRUST CONTROL

Crust Color	Time Required
LIGHT	3:15
MEDIUM	3:25
DARK	3:35

25 Vegan White Bread

COURSE 8 VEGAN		TIMER
160g (Approx. 160mL)		Water
160g (Approx. 160mL)		Unsweetened Almond Milk
24g	2 Tbsp.	Olive Oil
545g	4 cups + 3 Tbsp.	Bread Flour
36g	3 Tbsp.	Sugar
10g	2 tsp.	Salt
4.5g	1-½ tsp.	Rapid Rise Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

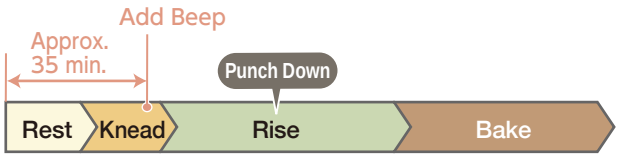
26 Vegan Whole Wheat Bread

COURSE 8 VEGAN		TIMER
210g (Approx. 210mL)		Water
160g (Approx. 160mL)		Unsweetened Almond Milk
24g	2 Tbsp.	Olive Oil
553g	4-¼ cups	Whole Wheat Flour
48g	4 Tbsp.	Sugar
10g	2 tsp.	Salt
24g	3 Tbsp.	Vital Wheat Gluten
6g	2 tsp.	Rapid Rise Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

COURSE 9 RAPID WHITE



CRUST CONTROL

Crust Color	Time Required
LIGHT	2:15
MEDIUM	2:25
DARK	2:35

27 Rapid Basic White Bread

COURSE 9 RAPID WHITE		TIMER
320g (Approx. 320mL)		Water
553g	4-¼ cups	Bread Flour
48g	4 Tbsp.	Sugar
8g	2 Tbsp.	Dry Milk
10g	2 tsp.	Salt
35g	2-½ Tbsp.	Unsalted Butter
7.5g	2-½ tsp.	Rapid Rise Yeast



How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

28 Rapid Italian Herb Bread

COURSE 9 RAPID WHITE		TIMER
320g (Approx. 320mL)		Water
24g	2 Tbsp.	Olive Oil
545g	4 cups + 3 Tbsp.	Bread Flour
48g	4 Tbsp.	Sugar
8g	2 Tbsp.	Dry Milk
10g	2 tsp.	Salt
2g	2 tsp.	Dried Basil
7.5g	2-½ tsp.	Rapid Rise Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

29 Rapid Raisin Bread

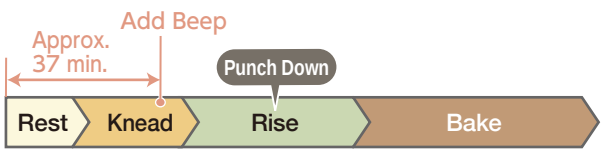
COURSE 9 RAPID WHITE		TIMER
320g (Approx. 320mL)		Water
545g	4 cups + 3 Tbsp.	Bread Flour
48g	4 Tbsp.	Sugar
8g	2 Tbsp.	Dry Milk
10g	2 tsp.	Salt
2g	1 tsp.	Cinnamon
35g	2-½ Tbsp.	Unsalted Butter
7.5g	2-½ tsp.	Rapid Rise Yeast
Extra Ingredients		
93g	⅔ cup	Raisins

How to Prepare

1. Break apart the raisins for **Extra Ingredients**.
2. Add the ingredients except **Extra Ingredients** to the Baking Pan in the order listed.
3. Press the COURSE button to select the Course No. and press the START button.
4. When the Add Beep sounds, add **Extra Ingredients** to the dough.



COURSE 10 RAPID WHOLE WHEAT



Time Required
2:25

30 Rapid 100% Whole Wheat Bread

COURSE 10 RAPID WHOLE WHEAT		TIMER
380g (Approx. 380mL)		Water
40g	2 Tbsp.	Honey
553g	4-¼ cups	Whole Wheat Flour
36g	3 Tbsp.	Sugar
8g	2 Tbsp.	Dry Milk
10g	2 tsp.	Salt
32g	4 Tbsp.	Vital Wheat Gluten
28g	2 Tbsp.	Unsalted Butter
7.5g	2-½ tsp.	Rapid Rise Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

31 Rapid Light Rye Bread

COURSE 10 RAPID WHOLE WHEAT		TIMER
330g (Approx. 330mL)		Water
455g	3-½ cups	Bread Flour
87g	⅔ cup	Rye Flour
24g	2 Tbsp.	Sugar
8g	2 Tbsp.	Dry Milk
10g	2 tsp.	Salt
28g	2 Tbsp.	Unsalted Butter
7.5g	2-½ tsp.	Rapid Rise Yeast

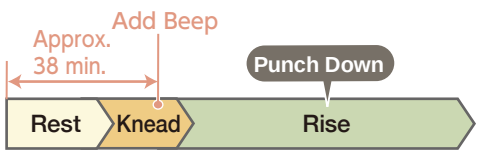
How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

DOUGH



COURSE 11 **DOUGH**



◎Gluten Free dough can be made using the HOMEMADE course.
Refer to P. 35.

Time Required
1:50

32 Butter Rolls

(Makes 20)

COURSE 11 DOUGH		TIMER
210g (Approx. 210mL)		Milk
50g	1	Large Egg (beaten)
433g	3-⅓ cups	Bread Flour
42g	3-½ Tbsp.	Sugar
5g	1 tsp.	Salt
57g	2.0 oz.	Unsalted Butter
3g	1 tsp.	Rapid Rise Yeast
Egg Glaze		
50g	1	Large Egg (beaten) } Mixed
15g (Approx. 15mL)	1 Tbsp.	Water } Mixed

NOTE

Do not pull the dough apart by hand as it will damage the texture.

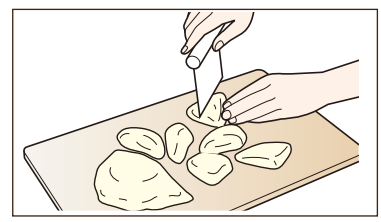


How to Prepare

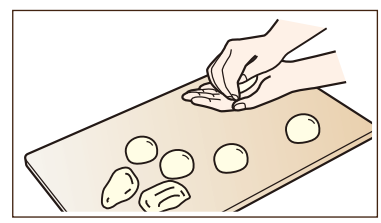
1 Add the ingredients except **Egg Glaze** to the Baking Pan in the order listed.

2 Press the COURSE button to select the Course No. and press the START button.

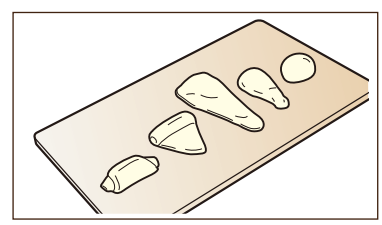
3 Remove the dough from the Baking Pan. Divide the dough into 20 equal pieces.



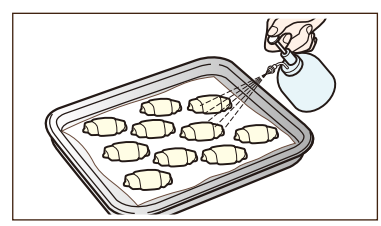
4 Shape the dough from Step 3 into smooth balls. Cover with a cloth and allow to rest for about 20 minutes.



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



6 Place the dough seam-side down on a baking tray lined with parchment paper. Spray the dough with water and allow to rise in a warm place (95°F / 35°C) for about 30 minutes or until size doubles.



7 Brush with **Egg Glaze** and bake in an oven preheated to 350°F (177°C) for about 15 minutes.



33 Doughnuts

(Makes 8 ring doughnuts and 5 twist doughnuts)

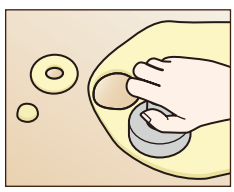
COURSE 11 DOUGH		TIMER
1 preparation		Butter Roll Dough
As needed		Cooking Oil
Topping		
As needed		Granulated Sugar
As needed		Powdered Sugar

How to Prepare

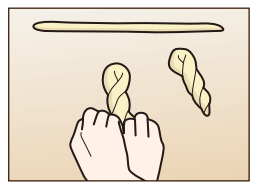
1 Prepare butter roll dough. Refer to P. 18 for "Ingredients List" and "How to Prepare".

2 Remove the dough from the Baking Pan. Divide the dough into 2 equal pieces. Shape half of the dough into a ball to make ring doughnuts. Cut the other half into 5 equal pieces and shape into balls to make twist doughnuts. Cover the dough with a cloth and allow it to rest for about 20 minutes.

3 Roll out the ring doughnut dough using a rolling pin until it is ½" (approx. 1.3cm) thick, and cut out doughnut shapes.



4 Roll the twist doughnut dough into a cylinder 12" (approx. 30cm) long, twist it into a rope-like shape and press the ends together.



5 Place the dough from Steps 3 and 4 on a baking tray lined with parchment paper. Spray the dough with water and allow to rise in a warm place (95°F / 35°C) for about 30 minutes or until size doubles.

6 Heat the cooking oil in a large pot to 350°F (177°C). Add the dough from Step 5, and cook to a golden brown while turning occasionally.

7 Dust with granulated sugar while hot, or allow to cool slightly before dusting with powdered sugar.

VARIATIONS

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





34 Breadsticks

(Makes 40)

COURSE 11 DOUGH		TIMER
210g (Approx. 210mL)		Milk
50g	1	Large Egg (beaten)
433g	3-⅓ cups	Bread Flour
48g	4 Tbsp.	Sugar
10g	2 tsp.	Salt
35g	2-½ Tbsp.	Unsalted Butter
6g	2 tsp.	Rapid Rise Yeast
Topping		
As needed		Grated Parmesan Cheese

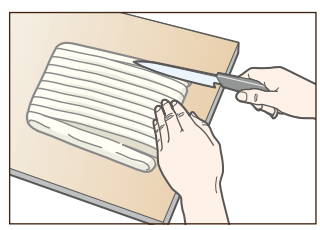
How to Prepare

1 Add the ingredients except **Topping** to the Baking Pan in the order listed.

2 Press the COURSE button to select the Course No. and press the START button.

3 Remove the dough from the Baking Pan. Divide the dough into 4 equal pieces and roll them out using a rolling pin into a 7" × 5" (approx. 18cm × 13cm) rectangle. Cover with a cloth and allow to rest for about 20 minutes.

4 Cut the dough into ½" (approx. 1.3cm) pieces with a kitchen knife, then use both hands to roll the pieces into ropes 12" (approx. 30cm) long on working surface.
◎**Roll out the remaining dough in the same manner.**
(Make 40 ropes.)



5 Place the dough from Step 4 on a baking tray lined with parchment paper. Brush water or egg whites (not listed in ingredients) on the surface of the dough, and then top with grated parmesan cheese.

6 Bake in an oven preheated to 375°F (191°C) for about 12 minutes.



35 Bagels

(Makes 10)

COURSE 11 DOUGH		TIMER
300g (Approx. 300mL)		Water
488g	3-¾ cups	Bread Flour
24g	2 Tbsp.	Sugar
5g	1 tsp.	Salt
3g	1 tsp.	Rapid Rise Yeast
Kettling		
As needed		Boiling Water
20g	1 Tbsp.	Honey
Topping		
As needed		Cream Cheese

How to Prepare

1 Add the ingredients except **Kettling** and **Topping** to the Baking Pan in the order listed.

2 Press the COURSE button to select the Course No. and press the START button.

3 Remove the dough from the Baking Pan. Divide the dough into 10 equal pieces and shape into balls. Cover with a cloth and allow to rest for about 20 minutes.

4 Poke your finger through the centers of the dough from Step 3 to make holes. Move your finger around to gradually widen the holes, forming the dough into doughnut shapes.



5 Cut a sheet of parchment paper into 5" (approx. 13cm) squares (10 sheets), place on a baking tray, and place the dough from Step 4 onto each parchment paper. Spray the dough with water and allow to rise in a warm place (95°F / 35°C) for about 20 minutes or until size doubles.

6 Bring the water for boiling to a boil in a pot (approx. 68 oz. / 2.0L). Dissolve the honey in the boiling water. Adjust the heat setting to the point at which bubbles slowly rise from the bottom of the pot. (Approximate water temperature is 200°F / 93°C.)

7 Add the dough from Step 5 along with the parchment paper into the pot, 2-3 dough at a time, and boil for 30 seconds per side. (The parchment paper will peel off naturally in the pot.)

8 Drain the dough from Step 7 well and place them on a baking tray lined with parchment paper.

9 Bake in an oven preheated to 375°F (191°C) for about 17 minutes.

NOTE

Preheat the oven so that you can start baking the bagels as soon as they are done boiling.

10 When the bagels are done baking, slice them in half horizontally and spread the cream cheese (warmed to room temperature) on them.

VARIATIONS

After Step 8, brush the dough with beaten egg whites and sprinkle with sesame seeds, cheese, etc.

36 Traditional Pizza Dough

(Thin-Crust Pizza: Makes enough for 4 pizzas 11" (approx. 28cm) in diameter
Thick-Crust Pizza: Makes enough for 2 pizzas 11" (approx. 28cm) in diameter)

COURSE 11 DOUGH		TIMER
300g (Approx. 300mL)		Water
18g	1-½ Tbsp.	Olive Oil
488g	3-¾ cups	Bread Flour
18g	1-½ Tbsp.	Sugar
5g	1 tsp.	Salt
3g	1 tsp.	Rapid Rise Yeast

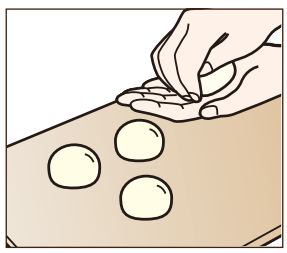
How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

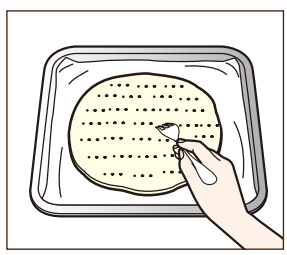
Thin-Crust Pizza

How to Prepare

1. Remove the dough from the Baking Pan. Divide the dough into 4 equal pieces and shape into balls. Cover with a cloth and allow to rest for about 10 minutes.



2. Place the dough from Step 1 on a sheet of parchment paper and roll it out into a circle 11" (approx. 28cm) in diameter with a rolling pin.
(Roll out the remaining dough in the same manner.)

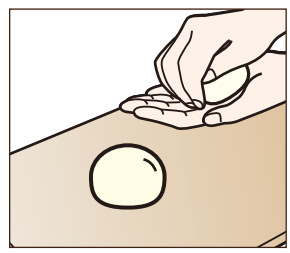


3. Transfer the dough to a baking tray with the parchment paper, and use a fork to make holes.
4. Spoon tomato or pizza sauce over dough, top with cheese and topping of your choice.
5. Bake in an oven preheated to 400°F (204°C) for about 15 minutes.

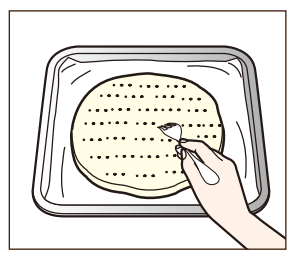
Thick-Crust Pizza

How to Prepare

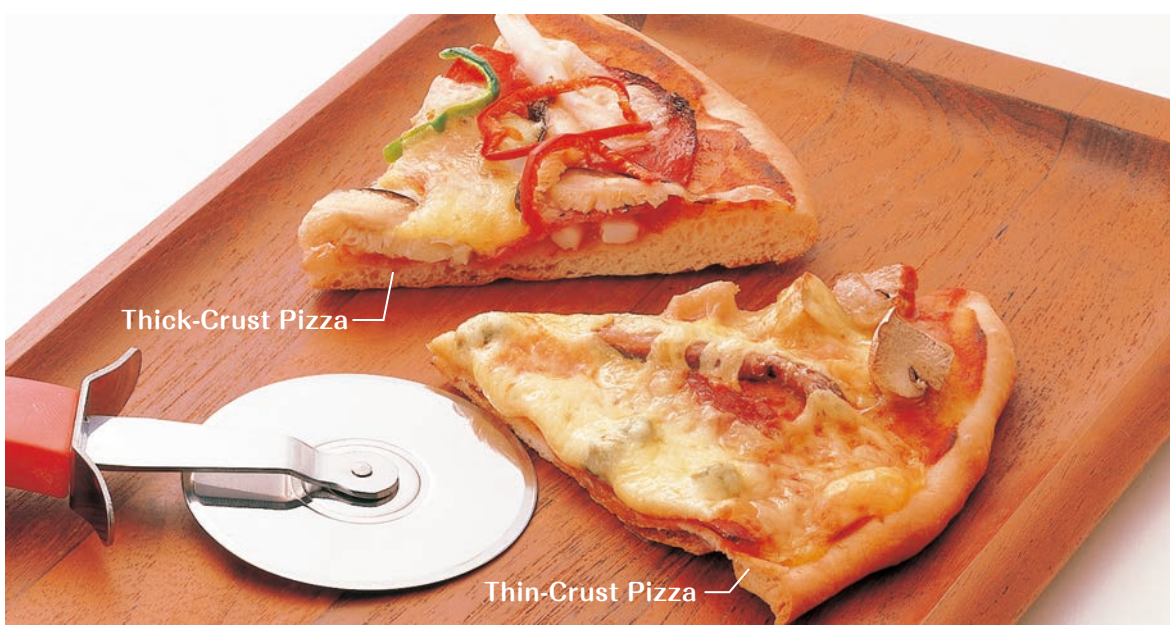
1. Remove the dough from the Baking Pan. Divide the dough into 2 equal pieces and shape into balls. Cover with a cloth and allow to rest for about 20 minutes.



2. Place the dough from Step 1 on a sheet of parchment paper and roll it out into a circle 11" (approx. 28cm) in diameter with a rolling pin.
(Roll out the remaining dough in the same manner.)



3. Transfer the dough to a baking tray with the parchment paper, and use a fork to make holes.
4. Spoon tomato or pizza sauce over dough, top with cheese and topping of your choice.
5. Bake in an oven preheated to 400°F (204°C) for about 15 minutes.





Margherita Pizza

Ingredients (Makes 1)		
1		Thick-Crust Pizza Dough
96g	6 Tbsp.	Tomato Sauce
114g	4.0 oz.	Fresh Mozzarella Cheese
5-7		Cherry Tomatoes
5		Basil Leaves

NOTE

This is also delicious when prepared using Thin-Crust Pizza dough.
(Refer to P. 22 for "Ingredients List" and "How to Prepare" for "Thin-Crust Pizza".)

How to Prepare

1. Prepare pizza dough and tomato sauce (see below). (Refer to P. 22 for "Ingredients List" and "How to Prepare".)
2. Cut the mozzarella cheese into ¼" (approx. 6mm) thick slices.
3. Remove the stem from the cherry tomatoes and slice them into rounds.
4. Spoon tomato sauce over dough, and top with the ingredients from Step 2 and Step 3.
5. Bake in an oven preheated to 400°F (204°C) for about 15 minutes.
6. After removing from the oven, scatter the basil leaves on the pizza.

Tomato Sauce

Ingredients (Makes 4)		
320g	1-⅓ cups	Tomato Puree
96g	6 Tbsp.	Tomato Ketchup
To taste		Salt and Pepper



How to Prepare

Combine all of the ingredients and mix them well.

OTHER

COURSE 12 SOURDOUGH STARTER

Rest | Knead | Rise

Time Required 2:10

COURSE 12 SOURDOUGH STARTER		TIMER
360g (Approx. 360mL)		Water
260g	2 cups	Bread Flour
6g	2 tsp.	Active Dry Yeast

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

NOTE

Promptly make Light Sourdough Bread after you have made the Sourdough Starter.

37 Light Sourdough Bread

COURSE 1 WHITE		TIMER
Additional Ingredients		
38g (Approx. 38mL)	2-½ Tbsp.	Apple Cider Vinegar*
23g (Approx. 23mL)	1-½ Tbsp.	Lemon Juice
390g	3 cups	Bread Flour
24g	2 Tbsp.	Sugar
7.5g	1-½ tsp.	Salt
6g	2 tsp.	Active Dry Yeast

*If the contents have settled, shake the bottle before using.

How to Prepare

1. Add Additional Ingredients in the order listed to the Baking Pan which contains the Sourdough Starter.
2. Press the COURSE button to select the Course 1 (WHITE course) and press the START button.



COURSE 13 **CAKE**

Approx. 16 min. — Add Beep

Knead | Bake

Crust Color	Time Required
LIGHT	1:40
MEDIUM	1:50
DARK	2:00

CRUST CONTROL

38 Pound Cake

COURSE 13 CAKE		TIMER
150g	3	Large Eggs (beaten)
80g (Approx. 80mL)		Milk
114g	4.0 oz.	Unsalted Butter
5g (Approx. 5mL)	1 tsp.	Vanilla Extract
206g	1 cup	Sugar
260g	2 cups	All Purpose Flour (A)
10.5g	3-½ tsp.	Baking Powder (A)



How to Prepare

1. Melt the unsalted butter and allow it to cool to room temperature.
2. Sift ingredients from (A) together.
3. Add the ingredients to the Baking Pan in the order listed.
4. Press the COURSE button to select the Course No. and press the START button.
5. When the Add Beep sounds, thoroughly scrape down the flour and other ingredients from the sides of the Baking Pan to the bottom using a rubber spatula. Press the START button again.

39 Tea Cake

COURSE 13 CAKE		TIMER
150g	3	Large Eggs (beaten)
80g (Approx. 80mL)		Milk
114g	4.0 oz.	Unsalted Butter
5g (Approx. 5mL)	1 tsp.	Vanilla Extract
206g	1 cup	Sugar
260g	2 cups	All Purpose Flour (A)
10.5g	3-½ tsp.	Baking Powder (A)
12g	3 Tbsp.	Tea Leaves (Earl Grey: fine)



How to Prepare

1. Melt the unsalted butter and allow it to cool to room temperature.
2. Sift ingredients from (A) together, then add the tea leaves and mix gently.
3. Refer to "How to Prepare" Steps 3 to 5 for "Pound Cake" above.

40 Corn Bread

COURSE 13 CAKE		TIMER
150g	3	Large Eggs (beaten)
80g (Approx. 80mL)		Milk
85g	3.0 oz.	Unsalted Butter
5g (Approx. 5mL)	1 tsp.	Vanilla Extract
206g	1 cup	Sugar
130g	1 cup	All Purpose Flour (A)
10.5g	3-½ tsp.	Baking Powder (A)
140g	1 cup	Cornmeal (fine-ground)

How to Prepare

1. Melt the unsalted butter and allow it to cool to room temperature.
2. Sift ingredients from (A) together, then add the cornmeal and mix gently.
3. Refer to "How to Prepare" Steps 3 to 5 for "Pound Cake" above.

NOTE

Use "fine-ground" cornmeal, which has a finer grain. If you use "coarse-ground" or "medium-ground" cornmeal, the Corn Bread may end up with a hard-grained texture.



COURSE 14 **JAM**

Heat | Heat・Mix

Time Required 1:20

41 Strawberry Jam

COURSE 14 JAM		TIMER
300g	3 cups	Strawberries* (net weight)
137g	⅔ cup	Sugar
15g (Approx. 15mL)	1 Tbsp.	Lemon Juice

***Remove the stem, quarter or halve the strawberries, then lightly mash before adding to the Baking Pan.**

How to Prepare

1. Add the ingredients to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No. and press the START button.

TIPS

- **After washing the fruit, wipe off all excess moisture.**
- **To store: Place in a clean container and store in the refrigerator. Consume within one week.**
- **The finished jam or marmalade may be thinner than jam found in stores. For a thicker jam, add pectin with the other ingredients.**

What is pectin?

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

42 Orange Marmalade

COURSE 14 JAM		TIMER
300g	Approx. 2	Oranges*
137g	⅔ cup	Sugar
15g (Approx. 15mL)	1 Tbsp.	Lemon Juice
8g (Approx. 8mL)	½ Tbsp.	Brandy

***The 300g of orange should include the rind (thinly sliced) and pulp (removed from the outer membrane).**

How to Prepare

1. Wash the orange thoroughly and peel the rind. Cut the rind into thin slices.
2. Add the ingredients from Step 1 and enough water to cover them to a pot, and bring to a boil. Drain off the juices. Repeat 3 times.
3. Remove the pulp from the the outer membrane, then divide the pulp into 2 to 3 portions each.
4. Add the ingredients to the Baking Pan in the order listed.
5. Press the COURSE button to select the Course No. and press the START button.



HOMEMADE



OVERVIEW OF THE HOMEMADE COURSE

Refer to P. 28-33 of the Operating Instructions for detailed instructions.

The HOMEMADE course lets you customize the KNEAD, RISE and BAKE time, allowing you to create your own special bread loaves, and add manual procedures when making special breads. You can set up to 3 Homemade Memory settings (1, 2, 3).

About the HOMEMADE Course

REST Stabilizes the temperature of ingredients.



KNEAD Kneads the dough.

Add Extra Ingredients
5 minutes before completion of the **KNEAD** cycle, the Add Beep sounds.



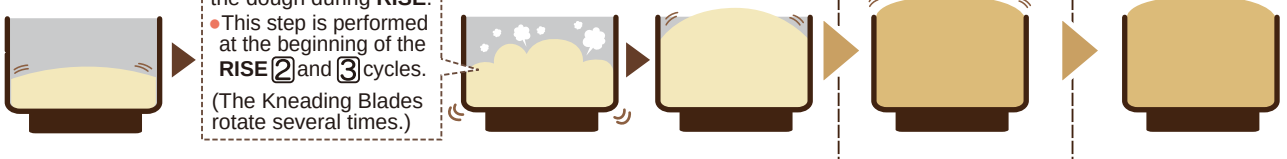
SHAPE* Remove the dough and shape it by hand.



RISE 1 - 3 The activity of the yeast is enhanced by maintaining the dough at a fixed temperature.

Punch Down
Purges gas trapped in the dough during **RISE**.
- This step is performed at the beginning of the **RISE** 2 and 3 cycles.

(The Kneading Blades rotate several times.)



BAKE Bakes in the shape of a loaf.

KEEP WARM Keeps the finished bread warm for 1 hour.

About Each Cycle

	Min and Max Time
REST	OFF or 1 – 30 min.
KNEAD	OFF or 5 – 30 min.
SHAPE	OFF or 1 hr.
RISE 1	OFF or 1 min. – 12 hrs.
RISE 2	OFF or 1 min. – 2 hrs.
RISE 3	OFF or 1 min. – 2 hrs.
BAKE	OFF or 1 min. – 1 hr. 30 min.
KEEP WARM	OFF or 1 hr.

*SHAPE

When the **SHAPE** cycle is turned on, the bread-making operation is temporarily interrupted after kneading has completed, allowing you to remove the dough from the Baking Pan and shape it before rising.
When shaping is completed, return the dough to the Baking Pan, and press the **START** button again. The remaining cycles (**RISE** to **BAKE**) already programmed are performed automatically.

- To shape the dough by hand, set SHAPE cycle to "1:00".

1:00 ····· **SHAPE cycle ON** (The product will automatically resume operation after 1 hour.)
OFF ····· **SHAPE cycle OFF**

- If you are not going to shape the dough by hand, set the SHAPE cycle to "OFF".

Guidelines for Cycle Time Adjustment

- Changing the time for each cycle allows you to change baking results.

Decrease the time	Cycle	Increase the time
———	REST	● When you want to stabilize the temperature of ingredients
● When you want a shorter bread ● When bread is rising too much due to high room or water temperatures	KNEAD	● When you want to increase the rise of bread ● When the room or water temperature is low and the bread does not rise well
● When you want a shorter bread ● When bread is rising too much due to high room or water temperatures	RISE 1 - 3	● When you want to increase the rise of bread ● When the room or water temperature is low and the bread does not rise well
● When you want bread with a lighter crust color	BAKE	● When you want bread with a darker crust color

◎**This table is intended only as a guideline to help you adjust the cycle times. How a loaf of bread bakes varies depending on the ingredients used and their amounts, and room and water temperatures.**

MAKING BREAD USING THE HOMEMADE COURSE

How to Prepare

1 Add the ingredients to the Baking Pan in the order listed.

2 Press the COURSE button to select the Course No.

3 Set Suggested Cycle Times using the CYCLE button and the TIME SETTING button, and press the START button.

◎Using the cycle times below as a reference, set the desired times.



Basic White Bread

COURSE 15 HOMEMADE		
320g (Approx. 320mL)		Water
553g	4-¼ cups	Bread Flour
48g	4 Tbsp.	Sugar
8g	2 Tbsp.	Dry Milk
10g	2 tsp.	Salt
35g	2-½ Tbsp.	Unsalted Butter
6g	2 tsp.	Rapid Rise Yeast

HOMEMADE ◎Suggested Cycle Times

CYCLE	REST	KNEAD	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	KEEP WARM	TOTAL
Basic White Bread	0:30	0:20	OFF	0:35	0:20	0:40	1:00	OFF	3:25

MAKING BREAD DOUGH USING THE HOMEMADE COURSE

How to Prepare

1 Add the ingredients except **Egg Glaze** to the Baking Pan in the order listed.

2 Press the COURSE button to select the Course No.

3 Set Suggested Cycle Times using the CYCLE button and the TIME SETTING button, and press the START button.

◎Using the cycle times below as a reference, set the desired times.

For the rest of the procedure, refer to steps 3-7 of "Butter Rolls" (P. 18).

Butter Rolls

(Makes 20)

COURSE 15 HOMEMADE		TIMER	
210g (Approx. 210mL)		Milk	
50g	1	Large Egg (beaten)	
433g	3-⅓ cups	Bread Flour	
42g	3-½ Tbsp.	Sugar	
5g	1 tsp.	Salt	
57g	2.0 oz.	Unsalted Butter	
3g	1 tsp.	Rapid Rise Yeast	
Egg Glaze			
50g	1	Large Egg (beaten)	Mixed
15g (Approx. 15mL)	1 Tbsp.	Water	



HOMEMADE ◎Suggested Cycle Times

CYCLE	REST	KNEAD	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	KEEP WARM	TOTAL
Butter Rolls	0:23	0:20	OFF	0:45	0:22	0:00	0:00	OFF	1:50

43 Cinnamon Roll Bread

Suggested Cycle Times

REST	KNEAD	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	KEEP WARM	TOTAL
0:00	0:20	(1:00)	0:45	0:25	0:55	0:55	OFF	3:20

COURSE 15 HOMEMADE		TIMER
240g (Approx. 240mL)		Milk
100g	2	Large Eggs (beaten)
553g	4-¼ cups	Bread Flour
48g	4 Tbsp.	Sugar
10g	2 tsp.	Salt
35g	2-½ Tbsp.	Unsalted Butter
6g	2 tsp.	Rapid Rise Yeast
Sprinkling Flour		
As needed		Bread Flour
Topping		
As needed		Milk
60g	5 Tbsp.	Sugar (A)
2g	1 tsp.	Cinnamon (A)
Icing		
55g	½ cup	Powdered Sugar
10g (Approx. 10mL)	2 tsp.	Water

How to Prepare

1 Add the ingredients except **Sprinkling Flour** through **Icing** to the Baking Pan in the order listed.

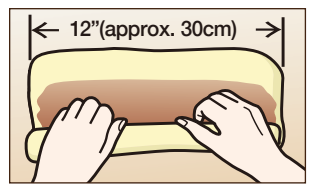
2 Press the COURSE button to select the Course No.

3 Set Suggested Cycle Times using the CYCLE button and the TIME SETTING button, and press the START button.
◎**Set the SHAPE cycle to "1:00".**

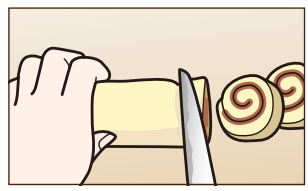
4 When the SHAPE Beep sounds, remove the dough from the Baking Pan. Sprinkle working surface with flour, and shape the dough into a ball. Cover with a cloth and allow to rest for about 30 minutes.

5 Sprinkle working surface with flour, and use a rolling pin to roll out the dough from Step 4 into a 12" x 12" (approx. 30cm x 30cm) square.
Brush with the milk for **Topping** on ¾ of the dough from the near end, and sprinkle the ingredients from (A).

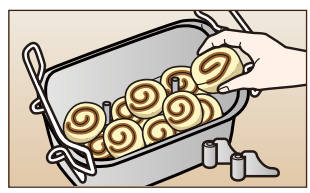
6 Roll the dough from Step 5 from the near end, seal the end firmly.



7 Cut the dough from Step 6 into 10 equal pieces.



8 Remove the Kneading Blades, and place the dough from Step 7 randomly in the Baking Pan. Press the START button again.
◎**Be sure to remove the Kneading Blades.**



9 Mix the ingredients in **Icing**. Allow the Cinnamon Roll Bread to cool slightly then decorate with icing.
(Use of a pastry bag with a narrow tip will produce a nicer finish.)



44 Party Bread

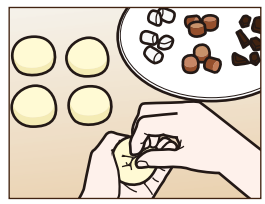
Suggested Cycle Times

REST	KNEAD	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	KEEP WARM	TOTAL
0:00	0:20	(1:00)	0:20	0:10	0:45	0:40	OFF	2:15

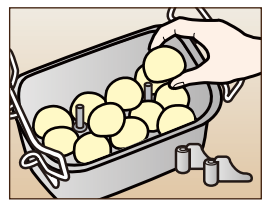
COURSE 15 HOMEMADE		TIMER
160g (Approx.160mL)		Water
260g	2 cups	Bread Flour
18g	1-½ Tbsp.	Sugar
4g	1 Tbsp.	Dry Milk
5g	1 tsp.	Salt
14g	1 Tbsp.	Unsalted Butter
3g	1 tsp.	Rapid Rise Yeast
Sprinkling Flour		
As needed		Bread Flour
Extra Ingredients		
45g	1.6 oz.	Sausage
42g	1.5 oz.	Chocolate Bar
35g	1.2 oz.	Cream Cheese

How to Prepare

1. Add the ingredients except **Sprinkling Flour** and **Extra Ingredients** to the Baking Pan in the order listed.
2. Press the COURSE button to select the Course No.
3. Set Suggested Cycle Times using the CYCLE button and the TIME SETTING button, and press the START button.
   ◎**Set the SHAPE cycle to "1:00".**
4. When the SHAPE Beep sounds, remove the dough from the Baking Pan. Sprinkle working surface with flour, and shape the dough into a ball. Cover with a cloth and allow to rest for about 10 minutes.
5. Sprinkle working surface with flour, and divide the dough into 15 equal pieces and shape into balls. Cover with a cloth and allow to rest for about 10 minutes.
6. Divide each filling ingredient into 5 equal portions. (For 3 types of fillings, 15 portions total are needed.)
7. Flatten the dough from Step 5 into circles, and place the filling from Step 6 on top. Gather enough dough from around the filling to enclose it, and then press the seam tightly closed.



8. Melt a small amount of butter (not listed in ingredients) and brush onto the surfaces of each piece prepared in Step 7. (This will help make each piece come apart easier.)



9. Remove the Kneading Blades, and place the dough from Step 8 randomly in the Baking Pan. Press the START button again.

◎**Be sure to remove the Kneading Blades.**

NOTE

Use any variations of fillings. However, avoid fillings with lots of liquid in them.

(These will have an effect on how the dough rises and bakes.)



45 Marble Bread

Suggested Cycle Times ① ●Knead all of the dough. (Refer to Step 3 on "How to Prepare".)

REST	KNEAD	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	KEEP WARM	TOTAL
0:00	0:20	OFF	0:00	0:00	0:00	0:00	OFF	0:20

Suggested Cycle Times ② ●After kneading in the cocoa paste, perform the Shaping process, and bake. (Refer to Step 7 on "How to Prepare".)

REST	KNEAD	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	KEEP WARM	TOTAL
0:00	0:10	(1:00)	0:45	0:25	1:00	1:00	OFF	3:20

COURSE 15 HOMEMADE		TIMER	
300g (Approx. 300mL)		Water	
553g	4-¼ cups	Bread Flour	
60g	5 Tbsp.	Sugar	
8g	2 Tbsp.	Dry Milk	
10g	2 tsp.	Salt	
35g	2-½ Tbsp.	Unsalted Butter	
6g	2 tsp.	Rapid Rise Yeast	
Sprinkling Flour			
As needed		Bread Flour	
Cocoa Paste			
15g	3 Tbsp.	Unsweetened Cocoa Powder	Combine and mix well.
30g (Approx. 30mL)	2 Tbsp.	Water	
4g	1 tsp.	Vegetable Oil	



How to Prepare

1 Add the ingredients except **Sprinkling Flour** and **Cocoa Paste** to the Baking Pan in the order listed.

2 Press the COURSE button to select the Course No.

3 Set Suggested Cycle Times ① using the CYCLE button and the TIME SETTING button, and press the START button.

4 When the Complete Beep sounds, press the CANCEL button, and remove the dough from the Baking Pan.

5 Sprinkle working surface with flour, and divide the dough into 2 equal pieces and shape into balls.

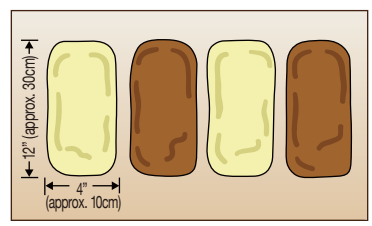
6 Press the COURSE button to select the Course No.

7 Set Suggested Cycle Times ② using the CYCLE button and the TIME SETTING button.
◎**Set the SHAPE cycle to "1:00".**

8 Put one of the dough balls from Step 5 into the Baking Pan, along with the cocoa paste, and then press the START button to make the cocoa dough.
◎**Divide the remaining dough ball (white dough) from Step 5 into 2 equal pieces. Cover with a cloth and allow to rest.**

9 When the SHAPE Beep sounds, remove the cocoa dough from the Baking Pan. Divide the dough into 2 equal pieces and shape into balls.

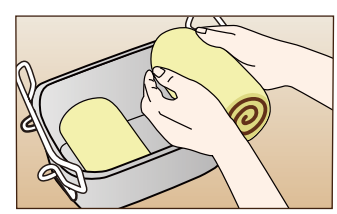
10 Use a rolling pin to roll out the 2 pieces of white dough allowed to rest in Step 8 into 12" × 4" (approx. 30cm × 10cm) rectangles.
Roll out the 2 pieces of cocoa dough from Step 9 the same way.



11 Place each piece of the cocoa dough on top of the white dough.

12 Roll the dough from the near end, and when completely rolled, seal the end firmly.

13 Attach the Kneading Blades to the Baking Pan, and put the dough from Step 12 seam-side down in the Pan. Press the START button again.
(If you do not attach the Kneading Blades, there will be no marbled pattern.)



46 Mini White Bread

Suggested Cycle Times

REST	KNEAD	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	KEEP WARM	TOTAL
0:18	0:22	OFF	0:20	0:00	0:45	1:00	OFF	2:45

COURSE 15 HOMEMADE		TIMER
240g (Approx. 240mL)		Water
406g	3 cups + 2 Tbsp.	Bread Flour
36g	3 Tbsp.	Sugar
6g	1-½ Tbsp.	Dry Milk
7.5g	1-½ tsp.	Salt
28g	2 Tbsp.	Unsalted Butter
3g	1 tsp.	Rapid Rise Yeast



How to Prepare

1 Add the ingredients to the Baking Pan in the order listed.

2 Press the COURSE button to select the Course No.

3 Set Suggested Cycle Times using the CYCLE button and the TIME SETTING button, and press the START button.

VARIATIONS

Mini White Bread is ideal for sandwiches and the like. Choose your favorite ingredients and enjoy.

47 Meatloaf Miracle

Suggested Cycle Times

REST	KNEAD	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	KEEP WARM	TOTAL
0:00	0:00	OFF	0:00	0:00	0:00	1:10	OFF	1:10

(Makes 4 servings)

COURSE 15 HOMEMADE		TIMER
120g	1 cup	Onion (chopped)
600g	1.3 lbs.	Ground Sirloin
47g	⅔ cup	Mushroom (chopped)
2.5g	½ tsp.	Salt
As needed		Fresh Parsley (chopped)
1.5g	½ tsp.	Garlic Powder
As needed		Coarse Black Pepper
87g	⅔ cup	Bread Crumbs
100g	2	Large Eggs (beaten)
Glaze		
126g	½ cup	Tomato Ketchup
8g	1 Tbsp.	Brown Sugar
5g	1 tsp.	Prepared Mustard



How to Prepare

1 Put the ingredients except **Glaze** in a large bowl and mix well.

2 Remove the Kneading Blades and lightly press the mixture from Step 1 into the Baking Pan to fill the corners.

3 Press the COURSE button to select the Course No.

4 Set Suggested Cycle Times using the CYCLE button and the TIME SETTING button, and press the START button.

5 When the Complete Beep sounds, remove the Baking Pan and allow to cool slightly, remove excess fat and remove from Baking Pan.

6 Place the ingredients from **Glaze** in a microwave-safe container and microwave them on HIGH for 50 seconds. Mix well.

7 Microwave for another 40 seconds and mix well.

8 Pour the glaze from Step 7 on top of the meatloaf.

48 Homemade Pasta

Suggested Cycle Times

REST	KNEAD	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	KEEP WARM	TOTAL
0:00	0:20	OFF	0:00	0:00	0:00	0:00	OFF	0:20

(Makes 4 servings)

COURSE 15 HOMEMADE		TIMER	
160g	1 cup	Semolina Flour	
130g	1 cup	All Purpose Flour	
60g (Approx. 60mL)	4 Tbsp.	Water	Ⓐ
5g	1 tsp.	Salt(completely dissolved in water)	Ⓐ
100g	2	Large Eggs (beaten)	Ⓐ
12g	1 Tbsp.	Olive Oil	
Sprinkling Flour			
As needed		All Purpose Flour	



How to Prepare

1. Combine the ingredients from Ⓐ.
2. Add the ingredients except Sprinkling Flour to the Baking Pan in the order listed.
3. Press the COURSE button to select the Course No.
4. Set Suggested Cycle Times using the CYCLE button and the TIME SETTING button, and press the START button.
5. When the Complete Beep sounds, remove the dough from the Baking Pan. Divide the dough into 4 equal pieces and shape into balls. Wrap the balls in plastic wrap and allow to rest for about 1 hour in the refrigerator.
6. Sprinkle working surface liberally with flour, and use a rolling pin to roll out the dough from Step 5 to a thickness of 1/16" (approx. 2mm).
7. Sprinkle the surface of the dough from Step 6 liberally with flour, fold into thirds, and cut into 1/8" (approx. 3mm) width.
8. Separate the pasta noodles from Step 7 and boil in a pot full of boiling water (not listed in ingredients) with salt (not listed in ingredients) until it reaches the preferred firmness. (Estimated boiling time: about 5 minutes.)
9. When the pasta is cooked, drain and toss with olive oil (not listed in ingredients) to prevent from sticking.

49 Tomato Pasta

Suggested Cycle Times

REST	KNEAD	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	KEEP WARM	TOTAL
0:00	0:20	OFF	0:00	0:00	0:00	0:00	OFF	0:20

(Makes 4 servings)

COURSE 15 HOMEMADE		TIMER	
160g	1 cup	Semolina Flour	
130g	1 cup	All Purpose Flour	
46g	3 Tbsp.	Tomato Puree	Ⓐ
38g (Approx. 38mL)	2-½ Tbsp.	Water	Ⓐ
5g	1 tsp.	Salt (completely dissolved in water)	Ⓐ
100g	2	Large Eggs (beaten)	Ⓐ
12g	1 Tbsp.	Olive Oil	
Sprinkling Flour			
As needed		All Purpose Flour	



For How to Prepare, refer to "Homemade Pasta".

NOTE

Pasta dough dries out very easily.

◎Work on (roll out, cut, and boil) the dough as soon as it is done.

◎Wrap any dough that you will not roll out in plastic wrap to keep it from drying out.



50 Gluten Free Dinner Bread

Suggested Cycle Times

REST	KNEAD	SHAPE	RISE 1	RISE 2	RISE 3	BAKE	KEEP WARM	TOTAL
0:00	0:20	OFF	0:20	0:20	0:00	0:00	OFF	1:00

(Makes 12)

COURSE 15 HOMEMADE		TIMER	
300g (Approx. 300mL)		Milk	
150g	3	Large Eggs (beaten)	
5g (Approx. 5mL)	1 tsp.	Lemon Juice	
293g	2-¼ cups	Brown Rice Flour	Ⓐ
80g	½ cup	Potato Starch	Ⓐ
65g	½ cup	Tapioca Powder	Ⓐ
8g	1 Tbsp.	Xanthan Gum	Ⓐ
60g	5 Tbsp.	Sugar	Ⓐ
7.5g	1-½ tsp.	Salt	
85g	3.0 oz.	Unsalted Butter	
6g	2 tsp.	Rapid Rise Yeast	
Egg Glaze			
50g	1	Large Egg (beaten)	Mixed
15g (Approx. 15mL)	1 Tbsp.	Water	Mixed

◎**Have 12 muffin cups ready.**

How to Prepare

1. Mix the ingredients from Ⓐ well in a large bowl.
2. Add the ingredients except **Egg Glaze** to the Baking Pan in the order listed.
3. Press the COURSE button to select the Course No.
4. Set Suggested Cycle Times using the CYCLE button and the TIME SETTING button, and press the START button.
5. When the Add Beep sounds, thoroughly scrape down the flour and other ingredients from the sides of the Baking Pan to the bottom using a rubber spatula. Close the Lid.
6. When the Complete Beep sounds, remove the dough from the Baking Pan using a rubber spatula.
7. Lightly grease the muffin cups with vegetable oil (not listed in ingredients). Evenly place the dough into the cups and smooth out the tops.
8. Place the muffin cups from Step 7 onto a baking tray, and allow the dough to rise in a warm place (95°F / 35°C) for about 40 minutes or until size doubles.
9. Brush with **Egg Glaze** and bake in an oven preheated to 375°F (191°C) for about 15 minutes.
10. When the bread is done baking, take the muffin cups out of the oven and let them sit for about 10 minutes to cool down.
11. Remove the bread from the muffin cups and transfer them to a cooling rack, etc. to cool completely.

RECIPE BOOK

Home Bakery Virtuoso® Plus Breadmaker

ZOJIRUSHI

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This recipe book is also available for download in the following languages. Scan the code.

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