

# morphy richards®



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(UK and Ireland customers only)

[www.morphyrichards.co.uk](http://www.morphyrichards.co.uk)



## Breadmaker



Please read and keep these instructions

### ***Making your own bread easily...***

*The aroma of homemade bread wafting around the home is one of those great cooking experiences. Bread, fresh out of the oven, with melting butter is a memorable taste sensation. The Morphy Richards breadmaker can create that experience every morning.*

*There's very little effort involved, because the breadmaker does all the work for you.*

*Besides being able to do all kinds of speciality breads, including wholewheat, you can also prepare doughs for bread rolls, pizza, cake and jam.*

*Everything is easy and tastes homemade - because it is.*

BM48319 MUK Rev2



**If you have a problem or complaint, please call our dedicated UK based helpline before returning your product to the retailer from where it was purchased.**



UK Helpline: 0844 871 0944  
Replacement Parts: 0844 873 0710  
Ireland Helpline: 1800 409 119



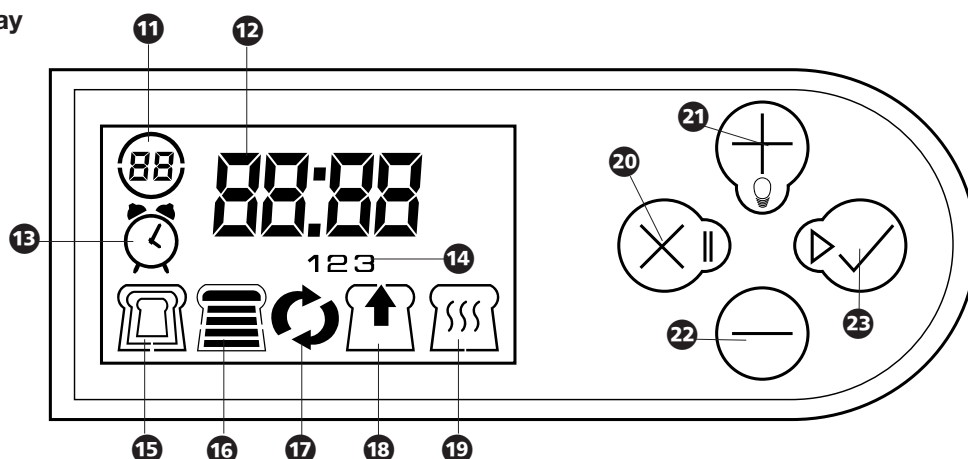
For details of other Morphy Richards products, plus replacement parts and accessories, please see our website:

[www.morphyrichards.com](http://www.morphyrichards.com)

# QUICK SETUP GUIDE

## Control panel and LCD display

- 11 Programme number
- 12 Cycle time
- 15 Loaf sizes
- 16 Crust settings
- 20 Go back/cancel/pause
- 21 Increase/light on
- 22 Decrease
- 23 Accept/start



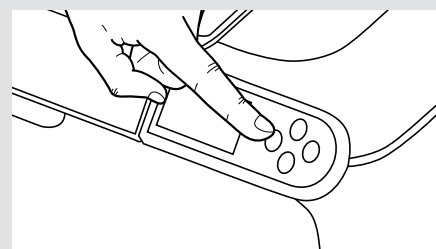
Only the relevant controls are shown here. For complete list of features see page 5

When you plug the breadmaker in, the details of a default programme automatically show on the screen. The default programme is to make a basic white or brown 2lb sized loaf on programme 1, with the 3rd medium crust setting which will take 3 hours. If this is the programme you want to use, once you have put your ingredients in (in the correct order, see pages 16-17) press and hold the 'Accept/Start' button 23 for approximately 3 seconds and the breadmaker will start baking your loaf. If you want to choose another programme, follow the steps below.

### To select the programme:

# 1




Once the breadmaker is plugged in, the default programme as detailed above will show on the screen. To choose an alternative programme, use the 'Increase' 21 and 'Decrease' 22 buttons until the programme number you want appears in the top left corner of the screen 11 – see page 6-7 for programme descriptions. The cycle time of the selected programme will automatically appear on the screen 12.



### To select the loaf size:

# 2

Once you have chosen the programme you wish to use, press the 'Accept/Start' button 23. The 'Loaf size' icon 15 will illuminate. This will automatically be set to the 2lb loaf setting. To choose a different size loaf, use the 'Increase' 21 and 'Decrease' 22 buttons. Only the loaf sizes available for the programme selected will appear.

	1lb loaf (selected programmes)
	1.5lb loaf
	2lb loaf

### To select the crust setting:

# 3

When you have chosen your loaf size, press the 'Accept/Start' button 23. The 'Crust Setting' icon 16 will then illuminate. This will automatically be set to setting 3 medium. To choose a darker or lighter crust, use the 'Increase' 21 and 'Decrease' 22 buttons. To bake the loaf press and hold the 'Accept/Start' button 23 for approximately 3 seconds, the baking process will begin and the countdown timer 12 will count down to zero.

Please note that during the baking process, condensation will form on the inside of the fruit & Nut dispenser. This is totally normal and does not effect the quality of the bread.

	Very Light
	Light
	Medium
	Dark
	Very Dark

### The end of the Baking Process

# 4

At the end of the baking process when the countdown on screen reaches zero, the breadmaker beeps to indicate the baking process has finished. The breadmaker automatically goes into the Keep warm programme. This can be stopped at any time by pressing the Go back/cancel/pause 20.

## Important Safety Instructions

The use of any electrical appliance requires the following common sense safety rules.

Primarily there is danger of injury or death and secondly the danger of damage to the appliance. These are indicated in the text by the following two conventions:

**WARNING: Danger to the person!**

**IMPORTANT: Damage to the appliance!**

In addition, we offer the following safety advice.

## Location

- This appliance is intended to be used in household and similar applications such as:

farm houses;

by clients in hotels, motels and other residential type environments;

bed and breakfast type environments.

It is not suitable for use in staff kitchen areas in shops, offices and other working environments.

- Always locate your appliance away from the edge of a worktop.
- Ensure that the appliance is used on a firm, flat surface.
- Do not use the appliance outdoors, or near water.

## Mains Lead

- The mains lead should reach from the socket to the base unit without straining the connections.
- Do not let the mains lead hang over the edge of a worktop where a child could reach it.
- Do not let the lead run across an open space e.g. between a low socket and table.
- Do not let the lead run across a cooker or toaster or other hot area which might damage the cable.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

## Personal Safety

- **WARNING: To protect against fire, electric shock and personal injury, do not immerse cord, plug and appliance in water or any other liquid.**
- **WARNING:** Do not touch hot surfaces. Use oven mitts or oven gloves when removing the hot bread pan. Do not cover the steam vent openings under any circumstances.
- **WARNING:** Avoid contact with moving parts.
- Extreme caution must be observed when moving an appliance with hot contents.
- Do not use breadmaker for storage purposes nor insert any utensils, as they may create a fire or electric shock hazard.
- Do not use the appliance with wet or moist hands.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.

## Children

- Never allow a child to operate this appliance.
- Children are vulnerable in the kitchen, particularly when unsupervised and if appliances are being used or cooking is being carried out.
- Teach children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where they cannot see properly or should not be reaching.
- Children should be supervised to ensure that they do not play with the appliance.

## Treating Scalds

- Run cold water over the affected area immediately. Do not stop to remove clothing, get medical help quickly.

## Other Safety Considerations

- If the mains lead of this appliance is damaged do not use it. The lead may only be replaced by Morphy Richards

Ltd or an agent of the company, since special purpose tools are required. Telephone Morphy Richards helpline for advice.

- The use of accessory attachments not recommended by the manufacturer may cause damage to the breadmaker.
- Do not place the appliance on or near heat sources such as gas or electric stove, ovens, or burners.
- To avoid damaging the appliance, do not place the baking pan or any object on top of the unit.
- Do not clean with scouring pads. Do not wash the baking pan, kneading blade, measuring cup or spoon in a dishwasher.
- Keep the appliance and the cable away from heat, direct sunlight, moisture, sharp edges and the like.
- The baking pan must be in place prior to switching on the appliance.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- Always remove the plug from the socket whenever the machine is not in use, when attaching accessory parts, cleaning the machine or whenever a disturbance occurs. Pull on the plug, not the cable.

## Electrical Requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

If the socket outlets in your home are not suitable for the plug supplied with this appliance, the plug should be removed and the appropriate one fitted by a qualified individual.

Note: The plug removed from the mains lead, if severed, must be destroyed as a plug with bared flexible cord is hazardous if engaged into a live socket outlet.

**WARNING: THIS APPLIANCE MUST BE EARTHED.**

Should the fuse in the 13 amp plug require changing a 13 amp BS1362 fuse must be fitted.

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\* Only available on models 48319  
and 48320

## Features

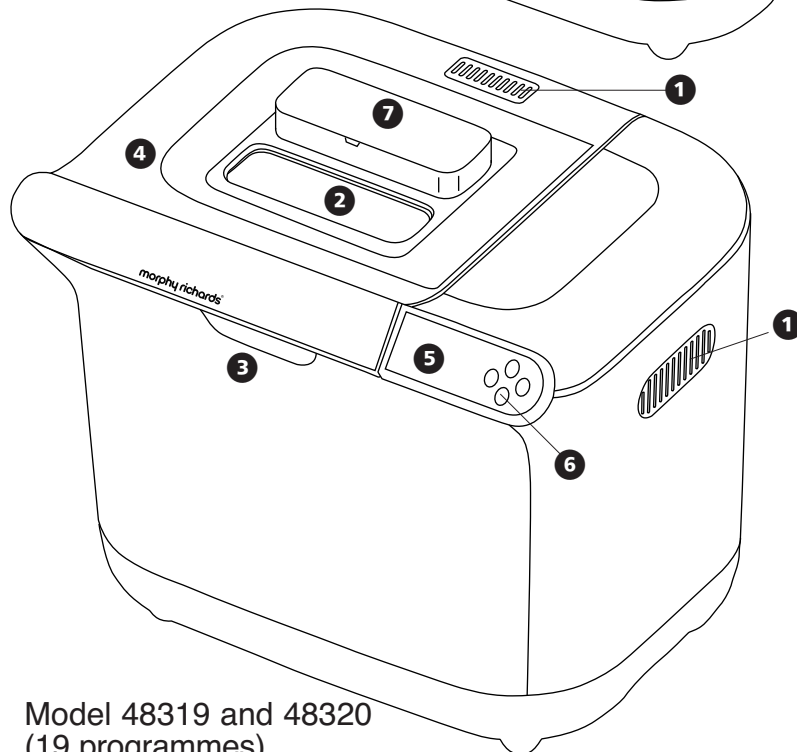
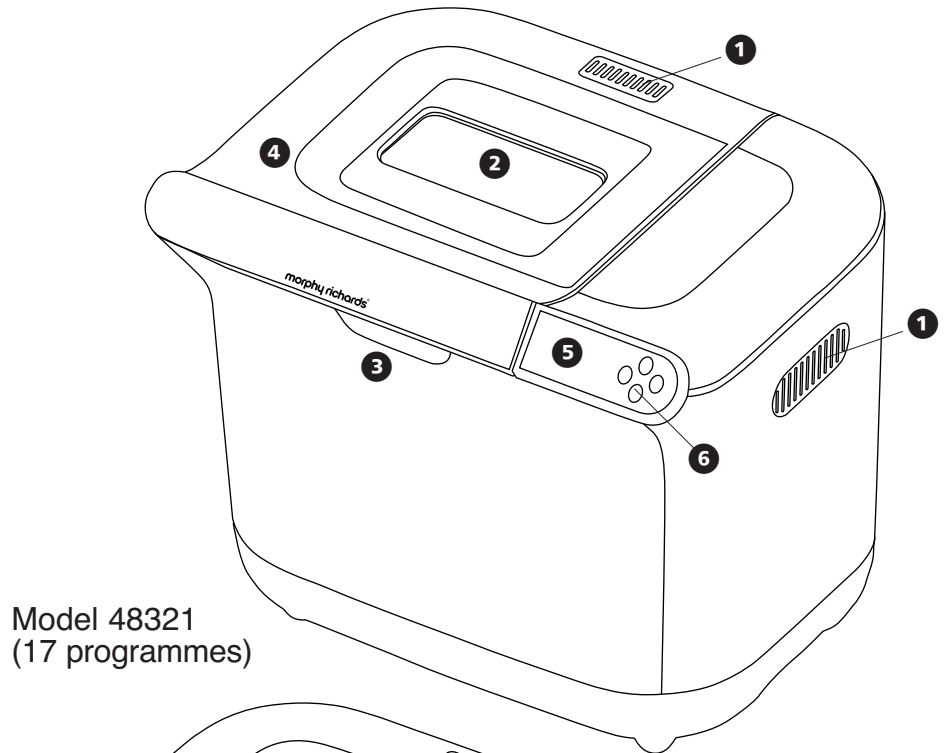
- 1 Air vents
- 2 Viewing window
- 3 Lid handle
- 4 Lid
- 5 LCD Display (see diagram below)
- 6 Controls (see diagram below)
- 7 Fruit and nut dispenser  
48323 model only

### Baking pan

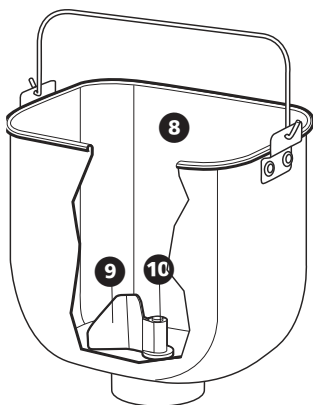
- 8 Baking Pan
- 9 Kneading blade
- 10 Rotating shaft

### Control panel

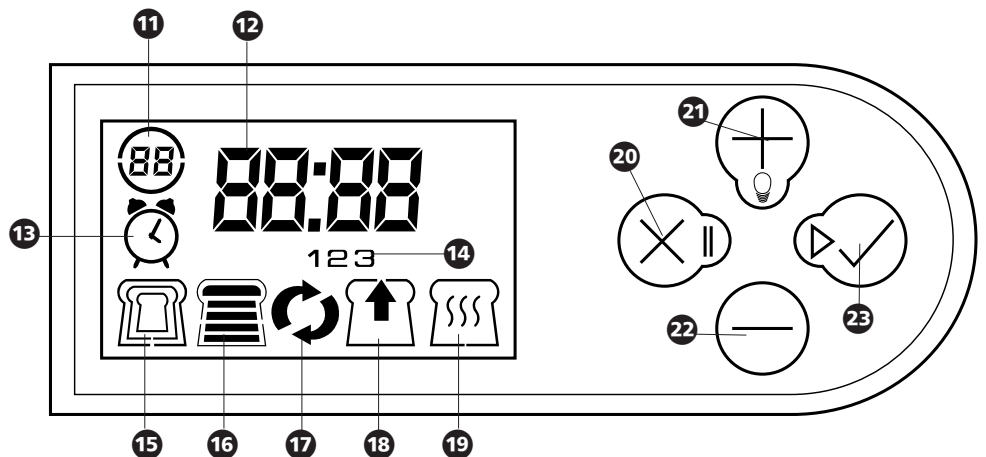
- 11 Programme number
- 12 Cycle time
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- 15 Loaf sizes
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- 17 Knead symbol
- 18 Rise symbol
- 19 Bake symbol
- 20 Go back/cancel/pause
- 21 Increase/light on
- 22 Decrease
- 23 Accept/start



## Baking Pan



## LCD Display and Controls



## About This Breadmaker

- It has three settings to make a small 450g (1Lb), medium 680g (1.5lb) or large 900g (2lb) loaf. N.B. Weights are approximate and depend on recipe.

## Kneading Blade

- Clean the blade every time after use, ensure the blade rotates freely on the spindle before each use, you can add a little sunflower oil to the joint before putting it back into the pan. This will then be ready for next use.

NOTE: Model 48319 has a drop down blade whereas models 48320 and 48321 have a static kneading blade.

## Programme Number Descriptions

- 1 Basic white and brown (2:51 - 3:00)** For white and brown bread. Also for flavoured breads with added herbs and raisins.
- 2 Wholewheat (3:32 - 3:40)** For the baking of bread containing significant amounts of wholewheat. This setting has longer preheat time to allow the grain to soak up the water and expand. It is not advised to use the delay timer as this can produce poor results.
- 3 Sweet (2:35 - 2:45)** For the baking of sweet type bread which gives a crisper crust than on basic setting. The crisper crust is produced by the sugar caramelising.
- 4 Sandwich (2:55 - 3:00)** This is to bake light texture bread but with a softer and thicker crust.
- 5 French (3:30 - 3:50)** For the baking of light weight bread such as French bread which has a crisper crust and light texture.
- 6 Dough (1:30)** This setting only makes the dough and will not bake the bread. Remove the dough and shape it to make bread rolls, pizza, etc. Any dough can be prepared on this setting. Do not exceed 1kg (2lb) of combined ingredients.
- 7 Jam (1:20)** Use this setting for making jam from fresh fruits and marmalade. Do not increase the quantity or allow the recipe to boil over the pan into the baking chamber. Should this happen, stop the machine immediately. Remove the pan carefully, allow to cool a little and clean thoroughly.
- 8 Bread mixes (2:30)** For preparation of approximately a 1.5lb loaf, using a packet of shop bought bread mix. These mixes usually come in two varieties: 'Just add water' and 'Just add flour and water'.
- 9 Speciality (2:50)** The bread baked on this setting is usually smaller with a more moist and dense texture. These breads do not use bread flour.
- 10 Gluten Free (2:35)** Gluten free breads are yeast leavened breads where gluten (a protein part of the wheat/oats/barley/rye) is removed. People who cannot tolerate gluten in their diet (known as Coeliacs), can obtain gluten free bread mix on prescription. It is found in most high street chemists and health food stores but can be expensive.
- 11 Fastbake I (1:10)** For preparation of a 1.5lb white loaf in a reduced time period. Loaves made on this setting can be shorter and the texture more moist.
- 12 Fastbake II (1:15)** For preparation of a 2lb white loaf in a reduced time period. Loaves made on this setting can be shorter and the texture more moist.
- 13 Extra bake (1:00)** This setting is bake only and can be used to increase the baking time on selected settings. This is especially useful to help 'set' jams and marmalade. When started the default time is 1 hour (1:00) minimum and counts down in 10 minute intervals. You will have to manually switch this off by pressing the stop button, when you have completed the Extra bake process. It is advised that you check the condition of the bread or jam after 10 minutes and at 10 minute intervals. Pressing + increases the time in increments of 10 minutes. When selecting Extra
- bake straight after another program, if the message H:HH is displayed, open the lid, remove the pan and allow to cool for 10 minutes. When cool, replace the baking pan and its contents, set program and press start.
- 14 Pizza dough (0:50)** This setting can be used to mix plain or flavoured pizza dough, as well as fresh pasta dough. Once the programme is complete, the dough can be removed from the machine and shaped in to pizza bases to be cooked in the oven, or cut in to pasta to be boiled.
- 15 Quick (1:40)** For white bread that is required in a shorter time. Bread baked on this setting is usually smaller with a dense texture.
- 16 Homemade I** This setting allows you to alter the amount of time your bread is kneaded, risen and cooked for, to enable you to create your own perfect loaf. The Homemade function is for experienced breadmakers who understand how these processes affect bread and also for more inexperienced users who wish to use trial and error to create a truly individual loaf.  
  
The breadmaker will automatically remember the settings you alter so you don't have to remember them yourself. Once you have used either of the Homemade programmes, when you select them again, your previous settings will be shown. These can then be altered or used again.
- 17 Homemade II** See Homemade I for details.
- 18 Cake\* (1:10)** This breadmaker can also be used to bake a selection of cakes. The process is as simple as making bread; just follow the recipes provided on page 24. Alternatively you can also use the machine to make cakes from a cake mix where all you need to do is add water. In this instance, you should ensure the mixture is combined with the water before adding it to the machine.

**19 Dessert\* (2:50)**

This setting allows you to make other desserts as well as cakes in your breadmaker. The process is again straightforward and simple; just follow the recipes carefully on page 25.

\* Only available on models 48319 and 48320

## Before First Use

Before first use, please take a few minutes to read this instruction book and to find a place to keep it handy for reference. Pay particular attention to the safety instructions.

- Carefully unpack the breadmaker and remove all packaging materials.
- Remove any dust that may have accumulated during packing.
- Wipe the outside surface of the breadmaker with a clean, damp cloth. Wash the baking pan and kneading blade (see care and cleaning page 9.)  
The bread pan is non-stick coated. Do not use scouring pads or any abrasives on any part of the breadmaker.
- For first time use oil, butter or margarine to grease the bread pan and bake empty for about 10 minutes (select the Extra bake programme).
- Clean once more.
- Place the kneading blade **9** on the shaft **10** in the baking pan **8**.

NOTE: In manufacture it is necessary to lightly grease some parts of the appliance. This may result in the unit emitting some vapour when first used, this is normal.

## Using Your Breadmaker

- Take out the pan**  
Open the lid and remove the pan by lifting the handle, turning anticlockwise and lifting out. Place on the work surface. It is important that the pan is filled with ingredients outside the machine so that any accidental spillage is not ignited by the heating elements.

**2. Attach the blade**

If you have not already done so, attach the kneading blade to the shaft by pushing on.

**3. Measure ingredients**

Measure the ingredients required and add them all into the pan in the order listed. (See later section 'Measuring your ingredients'). When adding the yeast to the baking pan, take care that the yeast does not come into contact with the water or any other liquid, as it will start to activate immediately.

Ensure you use tepid water 21-28°C.

**4. Put pan back in**

Place the baking pan back in the breadmaker, turning clockwise to lock into place. Close the lid.

**6. Fruit & Nut Dispenser**

If you have selected a recipe that uses the fruit and nut dispenser, you should fill it now. Ingredients should be added as per the recipe instructions using the measuring cup provided. Please ensure that you do not overfill the dispenser as this may stop it from functioning.

If filling the dispenser with fruit, check that the fruit is separated before adding it. Failure to do so may result in the dispenser not functioning, or the fruit not being distributed evenly through the bread mixture. Ideally, fruit should be dusted with flour prior to being added to the dispenser to stop it from sticking together.

**7. Plug in**

Plug into the power supply. The breadmaker will automatically be set to program 1, 2lb loaf and medium crust.

## Selecting the programme

To select a different programme, use the 'Increase' **21** and 'Decrease' **22** buttons until the programme number you want appears in the top left corner of the screen **11** – see page 6 for programme descriptions.

The cycle time of the selected programme will automatically appear on the screen **12**.

The time is displayed in hours and minutes and begins to count down to zero once the programme is started.




Once you have selected your chosen programme, press the 'Accept/Start' button **23**. The 'Loaf size' icon **15** will illuminate.

## Selecting the Loaf Size

To select the loaf size, use the 'Increase' **21** and 'Decrease' **22** buttons.

There are 3 different size loaves which can be made, depending upon which programme you use.

The loaf size icons are:

	1lb loaf (selected programmes)
	1.5lb loaf
	2lb loaf




Please note that not all loaf sizes are available for all programmes. Only the loaf sizes available for the programme selected will appear.

Once you have selected your loaf size, press the 'Accept/Start' button **23**. The 'Crust Setting' icon **16** will then illuminate.

## Selecting Your Crust Setting

To select the crust setting, use the 'Increase' **21** and 'Decrease' **22** buttons.

You can choose from five different crust settings, the crust setting icons are:

	Very Light
	Light
	Medium
	Dark
	Very Dark

Once you have selected your crust setting, press the 'Accept/Start' button **23**. The 'Delay Indicator' icon **13** will then illuminate.

## Using the Timer Delay

Once you have chosen the programme, loaf size and crust setting, you can either bake the loaf immediately or delay the loaf baking time to end in up to 12 hours time. Go to section 11 - 'Baking The Loaf' section to bake the loaf immediately.

NOTE: The timer cannot be used with the Fastbake, dough and jam programmes.

NOTE: Do not use this function with recipes that use perishable ingredients such as eggs, fresh milk, sour cream or cheese.

To delay the loaf, use the 'Increase' **21** and 'Decrease' **22** buttons while the 'Delay Indicator' icon **13** is lit.

A single press of the 'Increase' **21** button will add 10 minutes to the time. To scroll faster through the time press and hold the button. To decrease the time, use the 'Decrease' **22** button.

The total time shown on the screen will include the baking time and delay. For example, if a loaf takes 3 hours to bake and you have delayed the start of baking for 5 hours, the screen will countdown from 8 hours with symbol **15** showing on the screen. When the baking starts, the **15** symbol will disappear as the delay has finished.

## Filling the Fruit and Nut Dispenser\*

- If you have selected a recipe that uses the fruit and nut dispenser, you should fill it now. The dispenser should be filled with one cupful of dry ingredients using the measuring cup provided. Please ensure that you do not overfill the dispenser as this may stop it from functioning.
- If filling the dispenser with fruit, check that the fruit is separated before adding it. Failure to do so may result in the dispenser not functioning, or the fruit not being distributed evenly through the bread mixture. Ideally, fruit should be dusted with flour prior to being added to the dispenser to stop it

from sticking together.







\* Only applies to model 48319 & 48320.

## Baking the Loaf

To start the breadmaking process, hold your finger on the 'Accept/Start' button **23** for approximately 3 seconds. The breadmaker will then beep and the screen display will stop flashing.

## Baking Cycle Icons

During the baking process the breadmaker indicates whether the ingredients are kneading, rising or baking.

	1st Kneading Symbol
	2nd Kneading Symbol
	1st Rising Symbol
	2nd Rising Symbol
	3rd Rising Symbol
	Baking Symbol

## Loaf Is Ready

The breadmaker will beep 3 times to indicate that the baking process has finished. The clock will also show 00.00 as it has counted down to the end of the programme and the breadmaker automatically keeps the bread warm.

## Keep Warm

The clock counts up in minutes to show how long the finished loaf has been kept warm for. This is to a maximum of 60 minutes. To stop keep warm, press the 'red cross' button.

## Internal Light

- The light symbol is on the same button as the '+' **21**
- You can press this button during any part of the baking process and it will stay on for 20 seconds.

## Pause Button

Throughout the baking cycle, if you want to make minor adjustments to the ingredients, you can pause the baking cycle up until 'Knead 2'. To do this, press the 'Go back/Cancel/Pause' button **20**. The baking process can then be resumed by pressing the 'Accept/Start' button **23**. Please note that the process will continue automatically after approximately 5 minutes if the pause function is not cancelled manually.

## Beeper

The Beeper sounds when:

- pressing any button
- the fruit and nut dispenser is released
- the programme starts
- the programme finishes
- 'keep warm' finishes

## Stop

The 'stop' function is on the 'Go back/Cancel/Pause' button **20** and should be pressed for 3 seconds to stop the baking cycle at any time.

## Power Interruption

After a brief power supply failure:

- If the programme has not yet reached rise 1 and the power failure was only for a few seconds, when the power supply is re-established, the programme will automatically continue. If the power failure is longer, the process can be restarted by pressing the 'Accept/Start' button **23**.
- If the programme has gone beyond this point, the process must be started again from the beginning. The ingredients will have to be discarded and you must start again with fresh ingredients.



## Homemade Programmes

There are 2 home made programmes (No.18 & No.19) which allow you to adapt an existing baking programme to your own specific requirements. For example you may want to follow the wholemeal programme (No. 2) but prefer a denser texture. You can achieve this by using the Home made programmes. You have the opportunity to change the timings of each stage of the process from between zero minutes to 2 hours depending on the stage. Note, when zero minutes are selected, that stage of the cycle will not be part of the baking programme.

### Knead 1

When you scroll to programme 18 or 19 the 'knead 1' symbol automatically flashes on screen with 10 minutes showing on the clock. The knead 1 cycle length can be increased or decreased to between 6-14 minutes by pressing '+' or '-' **21**, **22**. Confirm the length of the 1st knead cycle by pressing the green tick button **23** and the Rise 1 symbol will start flashing.

### Rise 1

20 minutes appears on the clock as the default time for this stage of the process.

The Rise 1 cycle length can be increased or decreased to between 20-60 minutes by pressing '+' or '-' **21**, **22**. Confirm the time you want by pressing the green tick button and the Knead 2 symbol will flash on the screen.

### Knead 2

15 minutes appears on the clock as the default time for this stage of the process. The length of the 2nd knead cycle can be increased or decreased to between 5-20 minutes by pressing '+' or '-' **21**, **22**. Confirm the length of the 2nd knead cycle by pressing the green tick button and the Rise 2 symbol will flash on the screen.

### Rise 2

25 minutes appears on the clock as the default time for this stage of the process.

The length of the 2nd Rise cycle can be increased or decreased to between 5 – 120 minutes by

pressing '+' or '-' **21**, **22**. Confirm the time you want by pressing the green tick button and the Rise 3 symbol will flash on the screen.

### Rise 3

45 minutes appears on the clock as the default time for this stage of the process. The length of the 3rd Rise cycle can be increased or decreased by between 2 – 120 minutes by pressing '+' or '-' **21**, **22**. Confirm the time you want by pressing the green tick button and the Bake symbol will flash on the screen.

### Bake

35 minutes appears on the clock as the default time for this stage of the process.

The length of the Baking cycle can be increased or decreased between 0 – 1 hour and 20 minutes by pressing '+' or '-' **21**, **22**. Confirm the time you want by pressing the green tick button and the Crust Control symbol will flash on the screen.

## Crust Setting

At this stage the clock disappears from the screen.

	Very Light
	Light
	Medium
	Dark
	Very Dark

There are 5 different crust settings you can choose.

Scroll to select the crust colour you want and press green tick button to confirm and the total cooking time programmed, appears on the screen. You can either start the programme baking immediately by pressing the green tick button for 3 seconds **23** or use the Delay Timer function.

## Slicing and Storing Bread

For best results place bread on a wire rack and allow to cool for 15-30 minutes before slicing.

Use an electric knife or a sharp knife with a serrated blade for even slices.

Store unused bread tightly covered in a plastic bag at room temperature for up to three days. If weather is hot and humid, store in the refrigerator overnight.

For longer storage (up to one month), place bread in a tightly covered container in the freezer.

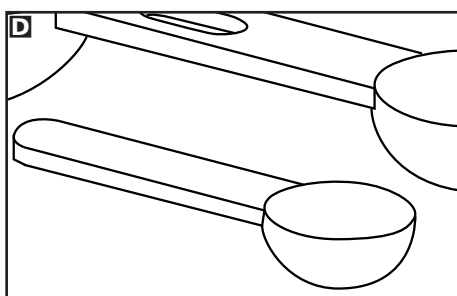
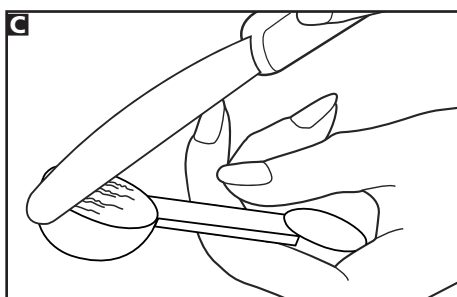
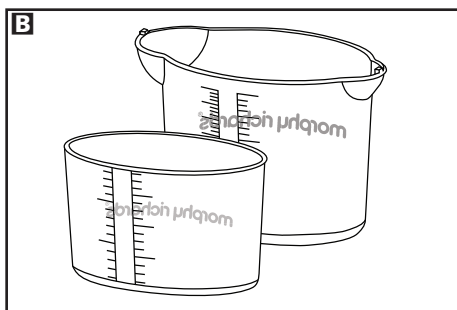
If you store the bread in the refrigerator, leave it out to bring it to room temperature before serving.

Since homemade bread has no preservatives it tends to dry out and become stale faster than commercially made bread.

Leftover slightly hardened bread may be cut into 1.3 cm (half inch) or 2.5cm (1 inch) cubes and used in favourite recipes to make croutons, bread pudding, or stuffing.

## Care and Cleaning

- Caution: To prevent electrical shock, unplug the unit before cleaning.**
- Wait until the breadmaker has cooled.
  - IMPORTANT:** Do not immerse or splash either the body or lid in any liquid as this may cause damage and/or electric shock.
- Exterior:** Wipe the lid and outer body of the unit with a damp cloth or slightly dampened sponge.
- Interior:** Use a damp cloth or sponge to wipe the interior of the breadmaker.
- Baking pan:** Clean the baking pan with warm water, soap is not necessary. Avoid scratching the non-stick surface. Dry it thoroughly before placing it back in the baking chamber.
- Fruit and nut dispenser:** The dispenser is removed by lifting the right side first. Once the right side has been lifted, the whole dispenser may be removed. The dispenser should be cleaned using warm soapy water and a damp cloth/sponge. It should then be rinsed thoroughly and left to dry naturally. To replace the dispenser, ensure the left side is slotted in to



place first. The right side can then be pushed down, back in to position.

- Do not wash the baking pan, measuring cup, spoon or kneading blades in the dishwasher.
- Do not soak the baking pan for long periods as this could interfere with the working of the drive shaft.
- If the paddle becomes stuck in the bread pan, pour hot water over it and allow to soak for 30 minutes. This will enable you to remove the paddle more easily.
- Be sure the appliance is completely cooled before storing away.

**Do not use Steel wool pads when cleaning.**

**Special care for the non-stick finish.** Avoid damaging the coating. Do not use metal utensils such as spatulas, knives or forks. The coating may change colour after long use, this is only caused by moisture and steam and will not affect the performance of the unit or quality of your bread.

Ensure that the whole kneading blade which the shaft fits in to is cleaned thoroughly after use. After cleaning, add a drop of cooking oil

to the hole before returning the blade to the shaft. This will help prevent the blade from sticking.

- Keep all air vents and openings clear of dust.

### Storing the Unit

Be sure to dry all parts before storing including wiping any moisture from the viewing window. Close the lid and do not store anything on top of the lid.

### Getting Successful Results

- 1 Place all recipe ingredients into the baking pan so that yeast is not touching any liquid.
- 2 If you are using the machine on the Dough setting (programme 6), after the cycle is complete, remove the dough from the breadmaker, cover in a thin coating of sunflower oil and cover with greaseproof paper and a dry tea towel. The dough should then be left in a warm area free from draughts, for approximately 30 minutes or until it has roughly doubled in size.
- 3 Humidity can cause problems, therefore humidity and high altitudes require adjustments. For high humidity, add an extra tablespoon of flour if consistency is not right. For high altitudes, decrease yeast amount by approximately 1/4 teaspoon, and decrease sugar and/or water or milk slightly.
- 4 The DOUGH setting is great for the mixing, kneading and proofing (allowing dough to rise) of richer doughs like croissant dough. Use the breadmaker to prepare this dough so all you need to do is shape and bake it according to your recipe.
- 5 When recipes call for a 'lightly floured surface,' use about 1 to 2 tablespoons of flour on the surface. You may want to lightly flour your fingers or rolling pin for easy dough manipulation.
- 6 When you let dough 'rest' and 'rise' according to a recipe, place it in a warm, draught-free area. If the dough does not double in size, it may not produce a tender product.

- 7 If the dough you are rolling shrinks back, let it rest covered for a few minutes before rolling again.
- 8 Dough may be wrapped in plastic and stored in a freezer for later use. Bring the dough to room temperature before using.
- 9 After 5 minutes of kneading, open the lid and check the dough consistency. The dough should form a soft, smooth ball. If too dry, add liquid. If too wet, add flour (1/2 to 1 tablespoon at a time).

#### Measuring ingredients

The key and most important step when using your breadmaker is measuring your ingredients precisely and accurately. It is extremely important to measure each liquid and dry ingredient properly or it could result in a poor or unacceptable baking result. Do not use normal kitchen teaspoons or tablespoons. The ingredients must also be added into the baking pan in the order in which they are given in each recipe. Liquid and dry ingredients should be measured as follows:

#### Measuring cup

The cup is marked in various 'volume measurement' scales. The recipes in this book use the 'cup' volume which is based on the 'American' cup of 8 floz and is conveniently marked in 1/16 divisions.

- If you prefer to use weight (gms) as a measurement, fill and weigh the required number of cups and record this conversion.  
ie: 2 cups = xx gms  
3 cups = xxx gms

You must use a good quality set of accurate scales, we prefer to use the 'cup' measure for consistency and accuracy.

#### Liquid measurements

Use the cups provided **B**. When reading amounts, the measuring cup must be placed on a horizontal flat surface and viewed at eye level (not on an angle). The liquid level line must be aligned to the mark of measurement.

A 'guesstimate' is not good enough as it could throw out the critical balance of the recipe.

### Dry measurements

Dry measurements (especially flours) must be done using the measuring cups provided. The measuring cups are based on the American standard 8 fluid oz cup - British cup is 10 fluid oz. Dry measuring must be done by gently spooning ingredients into the measuring cup and then once filled, levelling off with a knife **C**. Scooping or tapping a measuring cup will pack the ingredients and you will end up with more than is required. This extra amount could affect the balance of the recipe. Do not sift the flour, unless stated.

When measuring small amounts of dry or liquid ingredients (ie yeast, sugar, salt, powdered milk, honey, molasses) **the small measuring spoon which is provided must be used**. Measurements must be level, not heaped as this small difference could throw out the critical balance of the recipe **D**.

Your breadmaker produces delicious baked goods with ease. This machine requires only that you carefully follow the recipe instructions. In basic cooking, normally 'a pinch of this and a dash of that' is fine, but not for breadmakers. Using an automatic breadmaker requires you accurately measure each ingredient for best results.

- Always add ingredients in the order they are listed in the recipe.
- **Accurate measuring of ingredients is vital. Do not use larger amounts.**

## Understanding Baking

It is often said that cooking is an art relying on the creativity of the chef, while baking bread is much more of a science. This means that the process of combining flour, water and yeast, results in a reaction that produces bread. You have to remember that when the ingredients combine with each other they produce a specific result. Read the following information carefully to gain a better understanding of the importance each ingredient plays in the breadmaking process.

## Using the Right Flour

Flours, while visibly similar, can be very different by virtue of how they were grown, milled, stored, etc. You may find that you will have to experiment with different brands of flour to help you make that perfect loaf. Storage is also very important, as all flours should be kept in an airtight container.

### All purpose flour/plain flour

All purpose flour is a blend of refined hard and soft wheat flours especially suitable for making cake.

This type of flour should be used for recipes in the cake/quick bread section.

### Strong white flour/bread flour

Bread flour is a high gluten/protein flour that has been treated with conditioners that give dough a greater suitability for kneading. Bread flour typically has a higher gluten concentration than All purpose flour; however, depending on different milling practices, this may vary. Strong plain flour or bread flour are recommended for use with this breadmaker.

### Wholewheat flour/ wholemeal flour

Wholewheat flour/wholemeal flour is milled from the entire wheat kernel which contains the bran and germ and makes it heavier and richer in nutrients than white flour. Breads made with this flour are usually smaller and heavier than white loaves. To overcome this wholewheat flour/wholemeal flour can be mixed with Bread flour or strong plain flour to produce a lighter textured bread.

### Self-raising flour

Self-raising Flour contains unnecessary leavening ingredients that will interfere with bread and cake making. It is not recommended for use.

### Bran

Bran (unprocessed) & Wheat Germ are the coarse outer portions of the wheat or rye grains separated from flour by sifting or bolting. They are often added in small quantities to bread for nutritional enrichment, heartiness and flavour. They are also used to enhance the texture of bread.

### Oatmeal

Oatmeal comes from rolled or steel-cut oats. They are used primarily to enhance flavour and texture.

## Other Ingredients

### Yeasts (active dry yeast)

Yeast through a fermentation process produces gas (carbon dioxide) necessary to make the bread rise. Yeast must be able to feed on sugar and flour carbohydrates in order to produce this gas. Fast action granular yeast is used in all recipes that call for yeast. There are three different types of yeast available: fresh, traditional dry active, and fast action. It is recommended that fast action yeast be used. Fresh or compressed cake yeast is not recommended as they will produce poor results. Store yeast according to manufacturers instructions. Ensure your yeast is fresh by checking its expiration date. Once a package or can of yeast is opened it is important that the remaining contents be immediately resealed and refrigerated as soon as possible for future use. Often bread or dough, which fails to rise is due to stale yeast being used. The following test can be used to determine whether your yeast is stale and inactive:

- 1 Place half a cup of lukewarm water into a small bowl or cup.
- 2 Stir 1 tsp. of sugar into the water then sprinkle 2 tsp. of yeast over the surface.
- 3 Place bowl or cup in a warm area and allow to sit for 10 minutes undisturbed.
- 4 The mixture should foam and produce a strong yeast aroma. If this does not occur, discard mixture and start again with another packet of dried yeast.

### Sugar

Sugar is important for the colour and flavour of breads. It is also food for the yeast as it is part of the fermentation process. Artificial sweeteners cannot be used as a substitute for sugar as the yeast will not react properly with them.

**Salt**

Salt is necessary to balance the flavour of breads and cakes, as well as for the crust colour that develops during baking. Salt also limits the growth of yeast so the amounts shown in the recipes should not be increased. For dietary reasons it may be reduced, however, your baking may suffer.

**Liquids/milk**

Liquids such as milk or a combination of powdered milk and water, can be used when making bread. Milk will improve flavour, provide a velvety texture and soften the crust, while water alone will produce a crispier crust. Some liquids call for juice (orange, apple, etc) to be added as a flavour enhancer. Note: For most recipes we suggest the use of dry (powdered) skimmed milk.

**Eggs**

Eggs add richness and a velvety texture to bread doughs and cakes.

**Sunflower oil**

'Shortens' or tenderises the texture of yeast breads. Butter or margarine can be used as a substitute. If butter or margarine is used direct from the refrigerator it should be softened first for easier blending during the mixing cycle.

**Baking powder**

Baking powder is a raising agent used in cakes. This type of raising agent does not require rising time before baking as the chemical reaction works when liquid ingredients are added.

**Bicarbonate of soda**

Bicarbonate of soda is another raising agent not to be confused or substituted for baking powder. It also does not require rising time before baking as the chemical reaction works during the baking process.

**Bread Mixes**

Use the Bread mix' setting. (programme 8)

Follow the information for bread mixes on the bread mix packet. There are two types of bread mixes currently available.

**1 Just add water.**

These mixes are complete and they have all the necessary ingredients provided, even the yeast. You only add water.

- **IMPORTANT:** Follow the packet instructions as some mixes contain more than the normal amount of yeast, which could over rise in the pan. Use 3 cups of mix maximum.
- These mixes are more prone to over-rising and collapsing when the weather is hot and humid. Since these mixes are complete, we cannot advise how to adjust, as with our own recipes. Bake in the coolest part of the day, use water between 21-28°C.

**2 Just add flour and water**

These mixes have the necessary ingredients in separate sachets.

Remember strong white bread flour is required. A packet of this mix will produce a 700g loaf, just over 1.5lb.

**Melted butter crust**

Brush melted butter over just baked bread for a softer, tender crust.

**Milk glaze**

For a softer, shiny crust, brush just baked bread with milk or cream.

**Sweet icing glaze**

Mix 1 cup sifted icing sugar with 1 to 2 tablespoons of milk to make a glaze consistency and drizzle over raisin bread or sweet breads.

**Poppy/Sesame/Caraway seed/Oatmeal**

Sprinkle your choice of these seeds generously over just glazed bread.

**Ingredient Temperatures**

**All ingredients, including the machine and pan, and especially liquids (water or milk), should be warmed to room temperature 21°C (70°F).** If ingredients are too cold, below 10°C (50°F), they will not activate the yeast. Extremely hot liquids, above 40°C (104°F), may kill the yeast.

**Glazing**

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

**Egg glaze**

Beat 1 large egg and 1 tablespoon of water together, brush generously.

Note: this glaze is only for bread where the dough has been prepared in the breadmaker and is then being baked in the oven. The glaze should be applied when the dough is removed from the breadmaker. Do not apply this glaze to doughs in the breadmaker.

## Programme Baking Times

	Programme	Size	Knead 1	Rise 1	Knead 2	Rise 2	Rise 3	Bake	Total time	Keep warm
<b>1</b>	Basic	1lb	8	20	13 •	25	45	60	2:51	60
	Basic	1.5 lb	9	20	14 •	25	45	60	2:53	60
	Basic	2lb	10	20	15 •	25	45	65	3:00	60
<b>2</b>	Wholemeal	1.5lb	9	25	18 •	35	70	55	3:32	60
	Wholemeal	2lb	10	25	20 •	35	70	60	3:40	60
<b>3</b>	Sweet	1.lb	10	5	20 •	28	45	47	2:35	60
	Sweet	1.5lb	10	5	20 •	30	45	50	2:40	60
	Sweet	1.5lb	10	5	20 •	30	45	55	2:45	60
<b>4</b>	Sandwich	1.5lb	15	40	5 •	25	40	50	2:55	60
	Sandwich	2lb	15	40	5 •	25	40	55	3:00	60
<b>5</b>	French	1lb	13	40	17 •	30	50	60	3:30	60
	French	1.5lb	16	40	19 •	30	50	65	3:40	60
	French	2lb	18	40	22 •	30	50	70	3:50	60
<b>6</b>	Dough		20	-	-	30	40	-	1:30	-
<b>7</b>	Jam		-	15	45	-	-	20	1:20	20
<b>8</b>	Bread mixes		10	20	15	15	25	65	2:30	60
<b>9</b>	Speciality		10	5	20	30	35	70	2:50	60
<b>10</b>	Gluten free		10	10	15 •	20	30	70	2:35	60
<b>11</b>	Fastbake, small	1.5lb	11	-	-	-	17	42	1:10	60
<b>12</b>	Fastbake, large	2 lb	12	-	-	-	20	43	1:15	60
<b>13</b>	Extra bake		-	-	-	-	60	1:00	60	-
<b>14</b>	Pizza dough		20	-	-	-	30	-	0:50	-
<b>15</b>	Quick		7	5	8 •	-	-	80	1:40	60
<b>18</b>	Cake*		10	-	-	-	-	60	1:10	60
<b>19</b>	Dessert*		10	5	20	33	40	62	2:50	60

The delay timer is available on all programs except 6 and 7 Fastbake. Maximum delay is 12 hours

- An 'add ingredients' beep signals when more ingredients can be added such as fruit and nuts, which needs to be added after the kneading cycles have ended.
- Please note, if your machine has a fruit and nut dispenser, the additional ingredients will be added automatically.\*

\* Only available on models 48319 and 48320

## Conversion Chart

Liquids, flour and others

We recommend that you use the cup provided for all recipes for consistency between brands and types of flour.

The cup provided is based on the American cup measurement of 8 Floz.

For people who prefer to use their own measuring utensils, alternative measurements are in millilitres (ml) and cubic centimetres (cc) for liquid measurement and grams (gm) for weight of flour, sugar and fruit.

Note: A good quality set of accurate kitchen scales with divisions and accuracy to 2 grams are required.

A measuring jug with divisions of 2 ml is required.

The tablespoon and teaspoon provided are required to measure the smaller quantities. A set of British standard spoons with 'scrape' level tops can be used.

**Do not use a kitchen tablespoon or teaspoon as they are inaccurate.**

### Water and liquids

Cup	ml
1/16	15ml
1/8	30ml
1/4	60ml
1/2	120ml
3/4	180ml
1	240ml
1 1/8	270ml
1 1/4	300ml
1 5/16	315ml
1 1/2	360ml
1 5/8	390ml
1 15/16	465ml
2	480ml

### Flour types

Cup	White Plain Soft grain	Brown	Granary	Wholemeal
1/8	18g	20g	19g	17g
1/4	36g	39g	38g	33g
1/2	72g	78g	75g	66g
3/4	108g	117g	113g	99g
1	144g	156g	150g	132g
1 1/8	162g	176g	169g	149g
1 1/4	180g	195g	188g	165g
1 1/2	216g	234g	225g	198g
2	288g	312g	300g	264g

### Others

	1/4 cup	1/2 cup	3/4 cup	1 cup	2 cup
<b>Dried fruit</b>	41g	82g	123g	164g	328g
<b>Butter</b>	50g	100g	150g	200g	400g
<b>Preserving or caster sugar</b>	55g	110g	165g	220g	440g
<b>Granulated sugar</b>	57g	113g	169g	226g	452g
<b>Chopped fresh apple 1/2 cube</b>	31g	62g	93g	124g	248g
<b>Frozen raspberries or fresh plumbs</b>	25g	50g	75g	100g	200g

## F.A.Q.

### Questions About General Performance and Operation.

#### Question 1

##### **What should I do if the kneading blade comes out with the bread?**

Remove it with a pair of plastic tongs before slicing the bread. Since the blade can be disconnected from the pan, it is not a malfunction if it comes out in your bread.

#### Question 2

##### **Why does my bread sometimes have some flour on the side crust?**

In some cases, the flour mix may remain on the corners of the baking pan. When this happens, it usually can be eaten or simply trim off that portion of the outer crust with a sharp knife.

#### Question 3

##### **Why isn't the dough mixing? I can hear the motor running.**

The Kneading Blade or baking pan may not be inserted properly. Make sure the pan is facing the right way and that it has 'clicked' and seated into the bottom of the breadmaker.

#### Question 4

##### **How long does it take to make bread?**

Timings for each setting are outlined earlier.

#### Question 5

##### **Why can't I use the timer when baking with fresh milk?**

The milk will spoil if left sitting in the machine too long. Fresh ingredients such as eggs and milk should never be used with the delayed timer feature.

#### Question 6

##### **Why do I have to add the ingredients in a certain order?**

This allows the breadmaker to mix the ingredients in the most efficient manner possible. It also serves to keep the yeast from combining with the liquid before the dough has started to mix, which is essential on the time delay.

#### Question 7

##### **When setting the timer for morning, why does the machine make sounds late at night?**

The machine must start operation when the time delay reaches the start time of the programme so that the bread will be ready. These sounds are made by the motor when kneading the dough. It is a normal operation, not a malfunction.

#### Question 8

##### **The kneading blade is stuck in the bread pan. After baking how do I get it out?**

The kneading blade may 'stick' in place after baking. Running warm or hot water over the blade should loosen it enough to be removed. If still stuck, soak in hot water for about 30 minutes.

#### Question 9

##### **Can I wash the baking pan in the dishwasher?**

No. The baking pan and kneading blade must be washed by hand.

#### Question 10

##### **What will happen if I leave the finished bread in the baking pan?**

Whilst still in the breadmaker for the first hour after baking is complete the bread 'keeps warm' to prevent it becoming 'soggy'. Leaving the bread in the breadmaker after the keep warm period may result in a 'soggy' loaf of bread as excess steam (moisture) would not be able to escape. Remove and allow to cool on a wire rack after baking to prevent this.

#### Question 11

##### **Why did the dough only partially mix? Why didn't it mix completely?**

The dough may be too heavy or dry. Also, the kneading blade or baking pan may not be inserted properly. Ingredients may have been added in the wrong order.

#### Question 12

##### **Why didn't the bread rise?**

The yeast could be bad, past it's sell by date or possibly no yeast was added at all. Also, if the mixing was not complete, rising problems could develop.

#### Question 13

##### **What is the minimum and maximum time a cycle may be delayed?**

The maximum length of delay is 13 hours including the total cycle time. For example, Setting 1 (basic small) has a cycle time of 3:20. This start is delayed by a maximum of 9:40. The minimum length of delay for each setting is 10 minutes. The delay clock increases and decreases in increments of 10 minutes.

#### Question 14

##### **How do I know when to add raisins, nuts, etc. to the bread?\***

There is a beeper tone to signal that you may add raisins, nuts, etc. during the second kneading cycle. Note: See 'Baking cycle times' chart for 'Add nuts & raisins' time. \* Only applicable to model 48321 without fruit & nut dispenser.

In some cases, ingredients can be broken up during the initial kneading cycle. Each recipe indicates the best time to add fruit and nuts to the dough.

#### Question 15

##### **Why does my bread comes out too moist? What can I do?**

Humidity may affect the dough. Add an extra tablespoon of flour. Also, high altitude may have the same effect. Decrease the amount of yeast by 1/4 teaspoon and decrease the sugar and/or water/milk slightly.

#### Question 16

##### **Why do I get air bubbles at the top of the bread?**

This can be caused by using too much yeast. Decrease the yeast by 1/4 tsp.

#### Question 17

##### **Why does my bread rise and then collapse or crater?**

The bread may be rising too much. To reduce the rate of rising, reduce the amount of yeast and/or increase the amount of salt.

#### Question 18

##### **Can I use my favourite bread recipes (traditional yeast bread) in my bread machine?**

Yes, but you will need to experiment to get the right proportion of ingredients. Become familiar with the unit and make several loaves of bread before you

begin experimenting. Never exceed a total amount of 5 cups dry ingredients (that includes the total amount of flour, oats, oatmeal, bran). Use the recipes in this book to help determine the ratio of dry ingredients to liquid and amounts of yeast, sugar, salt, and oil/butter/margarine to use.

We advise creating your own bread recipes using the basic mode, then progress to the others, using the Baking cycle times chart as a guide.

#### Question 19

**Is it important for ingredients to be at room temperature before adding them to the baking pan?**

Yes, even when the delay timer is being used. (Water must be between 21°C and 28°C).

#### Question 20

**Why do the loaves vary in height and weight? The whole wheat/wholewheat breads are always shorter. Am I doing something wrong?**

No, it is normal for wholewheat and wholemeal breads to be shorter and denser than basic or French breads. Wholewheat and wholemeal flour are heavier than white bread flour, therefore they don't rise as much during the bread baking process. This is also true for bread containing fruit, nuts, oats and bran.

#### Question 21

**Can I premix the yeast with water?**

No, the yeast must be kept dry and put into the baking pan last, above the flour. This is especially important when the delay timer is being used.

#### Question 22

**Why is there a large hole in the base of the bread?**

This hole has been created by the kneading blade. Sometimes this hole is larger than normal. This is because the dough has rested to the side of the blade after the second kneading cycle - normal with bread makers. You could position the dough evenly in the base of the pan.

## **Trouble Shooting**

### **Bread Sinks in the centre**

**Too much liquid or liquid too warm.**

Measure ingredients accurately. Use liquids at temperatures between 21°C and 28°C.

**Salt was not added, causing bread to over rise and collapse.**

Measure ingredients accurately.

**Too much yeast was added**

Measure ingredients accurately, if problem persists, reduce yeast by 1/4 teaspoon.

**High humidity and hot ambient temperatures can cause bread to over rise and collapse.**

Bake during the coolest part of the day, Try reducing the yeast by 1/4 teaspoon or use liquids direct from the refrigerator. Do not use the timer function.

**High altitudes can cause the bread to over rise and then collapse during baking.**

Try reducing the yeast by 1/4 teaspoon.

**Lid is open during baking.**

Do not open the lid during baking.

### **Bread Did Not Rise Enough**

**Not enough yeast was added.**

Measure ingredients accurately.

**Yeast is outdated or inactive.**

Never use outdated yeast. Store in a cool, dark place.

**Too little sugar was added.**

Measure ingredients accurately.

**Too much salt was added, reducing the action of the yeast.**

Measure ingredients accurately.

**Water was too hot and killed the yeast.**

Use liquids at temperatures between 21°C and 28°C

**Yeast has been activated before programme has started.**

Take care that yeast does not come in contact with liquid before programme has started.

### **Bread Rises Too Much**

**High humidity and hot ambient temperatures can cause bread to over rise.**

Bake during the coolest part of the day. Try reducing the yeast by 1/4 teaspoon or use liquids directly from the refrigerator. Do not use the Timer function.

**Too much yeast.**

Measure ingredients accurately.

**Too much liquid.**

Measure ingredients accurately.

**Hot liquids accelerated the yeast action.**

Use liquids at temperatures between 21°C and 28°C.

**Too much flour or not enough salt.**

Measure ingredients accurately.

### **Bread Dry With Dense Texture**

**Not enough liquid added.**

Measure ingredients accurately.

**Flour may be passed the use by date, or be dry causing wet/dry imbalance.**

Try increasing liquid by 1 tbsp at a time.

### **Bread Under Baked With Soggy Centre**

**Too much liquid from fresh or canned fruit.**

Always drain liquids well as specified in the recipe. Water may have to be reduced slightly.

**Large amounts of rich ingredients like nuts, butter, dried fruits, syrups and grains will make dough heavy. This will slow down the rising and prevent the bread from baking through.**

Measure ingredients accurately. Never exceed the amounts in the recipe.



## **Bread Over Brownd**

### **Too much sugar.**

Measure ingredients accurately.

### **Crust colour set too high.**

Set crust colour to a lighter setting.

## **Bread Has Large Holes In Texture**

### **Water was too hot and killed the yeast.**

Use liquids at temperatures between 21°C and 28°C

### **Too much liquid.**

Measure ingredients accurately.

### **Too much yeast.**

Measure ingredients accurately.

### **High humidity and hot ambient temperatures increase yeast activity.**

Bake during the coolest part of the day. Try reducing the yeast by 1/4 teaspoon or use liquids direct from the refrigerator. Do not use the timer function.

### **Water was too hot and killed the yeast.**

Use liquids at temperatures between 21°C and 28°C.

## **Bread Surface is Sticky**

### **Bread was left in the machine too long and condensation collected on the baking pan.**

Whenever possible, remove bread from the baking pan and cool on a wire rack before keep warm period ends.

### **The wet/dry balance of the ingredients may be incorrect.**

Measure ingredients accurately.

## **H:HH Message on Display**

### **Temperature in breadmaker is too high.**

Press the Stop button. Remove the baking pan, leave lid open and allow to cool. When cool, put the baking pan back in, set programme and start the programme again.

## **E:EE Message on Display**

### **Temperature sensor is disconnected.**

Refer to Morphy Richards Helpline.

## **Difficult to Remove Bread From the Pan**

### **The bread is sticking to the pan.**

The surface of the pan needs to be oiled before everyday use. Wash the pan in hot soapy water and thoroughly dry. Liberally coat the inner surface of the pan with oil, butter or margarine. Follow the guide on page 6, 'Using your breadmaker'. When the bread pan is removed from the machine after the baking programme allow the bread to cool in the pan for 15 minutes before turning out onto a rack. Only slice the bread when fully cooled after 20-40 minutes.

## **Condensation in the Fruit and Nut Dispenser**

Please note that if your machine has a fruit & nut dispenser, during the baking process, condensation will form on the inside of the dispenser. This is totally normal and does not affect the quality of the bread.

## **Recipes**

The recipes in this booklet have been thoroughly tested to ensure best results. Recipes have been created by home economists specifically for this machine and may not produce acceptable results in other similar machines.

- Always add ingredients in the order they are listed in the recipe.
- **Accurate measuring of ingredients is vital. Do not use larger amounts**
- All of the following recipes use this same general method:
  - 1 Measure ingredients into baking pan.
  - 2 Use tepid water 21-28°C.
  - 3 Insert baking pan securely into unit, close lid.
  - 4 Select appropriate bread setting.
  - 5 Push start button.
  - 6 When bread is done, remove pan from unit using oven mitts.
  - 7 Remove bread from baking pan, (and kneading blade from bread if necessary).
  - 8 Allow to cool before slicing.

This method is modified by notes, if applicable, at the end of each recipe. ***These recipes have been developed using leading brands of flour and fast action yeast.***

## Recipes for Basic bread (1)

### Basic white bread

	1 lb	1½ lb	2 lb
Water	¾ cup	1½ cup	1½ cup
Skimmed milk powder	2 tbsp	2½ tbsp	4 tbsp
Sunflower oil	2 tbsp	2½ tbsp	4 tbsp
Sugar	1¼ tbsp	2¼ tbsp	3 tbsp
Salt	1 tsp	1¼ tsp	2 tsp
Strong white bread flour	2 cup	3 cup	4 cup
Fast action yeast	1 tsp	1¼ tsp	1¼ tsp
Use setting	1 Basic		

### Soft grain bread

	1½ lb	2 lb
Water	1½ cup	1½ cup
Skimmed milk powder	2½ tbsp	4 tbsp
Sunflower oil	2 tbsp	2½ tbsp
Sugar	2¼ tbsp	3 tbsp
Salt	1¼ tsp	2 tsp
Strong white soft grain bread flour	3 cup	4 cup
Fast action yeast	1 tsp	1 tsp
Use setting	1 Basic	

### Soft grain 50% white bread

	1½ lb	2 lb
Water	1½ cup	1½ cup
Skimmed milk powder	2½ tbsp	4 tbsp
Sunflower oil	2 tbsp	2½ tbsp
Sugar	2¼ tbsp	3 tbsp
Salt	1¼ tsp	2 tsp
Strong white soft grain bread flour	1½ cup	2 cup
Strong white bread flour	1½ cup	2 cup
Fast action yeast	1 tsp	1 tsp
Use setting	1 Basic	

### Brown loaf

	1 lb	1½ lb	2 lb
Water	¾ cup	1 cup	1½ cup
Skimmed milk powder	1½ tbsp	2 tbsp	3 tbsp
Sunflower oil	1½ tbsp	2 tbsp	3 tbsp
Sugar	2½ tbsp	2½ tbsp	3½ tbsp
Salt	1 tsp	1¼ tsp	2 tsp
Strong brown bread flour	2 cup	3 cup	4 cup
Fast action yeast	1 tsp	1¼ tsp	1¼ tsp
Use setting	1 Basic		

### Italian herb bread

	1½ lb	2 lb
Water	1½ cup	1½ cup
Skimmed milk powder	2½ tbsp	3 tbsp
Sunflower oil	2½ tbsp	3 tbsp
Sugar	2¼ tbsp	2½ tbsp
Salt	1½ tsp	2 tsp
Strong white bread flour	3 cup	4 cup
Dried marjoram	1½ tsp	2 tsp
Dried basil	1½ tsp	2 tsp
Dried thyme	1½ tsp	2 tsp
Fast action yeast	1¼ tsp	1½ tsp
Use setting	1 Basic	

### Cheese & onion bread

	1½ lb	2 lb
Water	1 cup	1¼ cup
Skimmed milk powder	2 tbsp	2½ tbsp
Sugar	1 tbsp	2 tbsp
Salt	½ tsp	1 tsp
Onion granules	1½ tbsp	2 tbsp
Mature grated cheddar cheese	1 cup	1½ cup
Strong white bread flour	3 cup	4 cup
Fast action yeast	1½ tsp	1¾ tsp
Use setting	1 Basic	

We recommend using the lightest crust setting on the cheese and onion bread.

### Raisin bread

	1½ lb	2 lb
Water	1¼ cup	1½ cup
Skimmed milk powder	3 tbsp	4 tbsp
Sunflower oil	3 tbsp	4 tbsp
Sugar	1 tbsp	2 tbsp
Salt	1½ tsp	2 tsp
Cinnamon	¾ tsp	1 tsp
Strong white bread flour	3 cup	4 cup
Fast action yeast	1 tsp	1¼ tsp
Raisins*	¾ cup	¾ cup
Use setting	1 Basic	

\* Place in the fruit and nut dispenser or add when the beeper sounds if your model does not have a fruit and nut dispenser.

**Sugar free bread**

	1 lb	1½ lb	2 lb
Warm water (45°C)	¾ cup	1⅞ cup	1½ cup
Skimmed milk powder	2 tbsp	2½ tbsp	4 tbsp
Sunflower oil	2 tbsp	2½ tbsp	4 tbsp
Sweetener	1¼ tbsp	2¼ tbsp	3 tbsp
Salt	1 tsp	1¼ tsp	2 tsp
Strong white bread flour	2 cup	3 cup	4 cup
Fast action yeast	1 tsp	1¼ tsp	1¼ tsp
Use setting	1 Basic		

**Sugar and Salt free bread**

	1 lb	1½ lb	2 lb
Warm water (45°C)	¾ cup	1⅞ cup	1½ cup
Skimmed milk powder	2 tbsp	2½ tbsp	4 tbsp
Sunflower oil	2 tbsp	2½ tbsp	4 tbsp
Strong white bread flour	2 cup	3 cup	4 cup
Fast action yeast	1 tsp	1¼ tsp	1¼ tsp
Use setting	1 Basic		

This loaf can have other flavourings added. Add 1/2 tsp of your choice of seasoning (mixed herbs, black pepper etc)

**Sun-dried tomato loaf**

	1½ lb	2 lb
Water	1 cup	1⅞ cup
Skimmed milk powder	2½ tbsp	3 tbsp
Sunflower oil	2¼ tbsp	3 tbsp
Sugar	2¼ tbsp	3 tbsp
Salt	1¼ tsp	1½ tsp
Dried mixed herbs	1½ tsp	2 tsp
Strong white bread flour	3 cup	4 cup
Fast action yeast	1¼ tsp	1½ tsp
Sun-dried tomatoes	¾ cup	½ cup
Use setting	1 Basic	

## **Recipes for Wholemeal bread (2)**

**Wholewheat bread**

	1½ lb	2 lb
Water	1⅞ cup	1⅞ cup
Skimmed milk powder	1½ tbsp	3 tbsp
Sunflower oil	2 tbsp	3 tbsp
Brown sugar	2½ tbsp	2½ tbsp
Salt	1¼ tsp	1½ tsp
Strong wholemeal bread flour	3 cup	4 cup
Fast action yeast	¾ tsp	¾ tsp
Vitamin C tablet (crushed)	1x100mg	1x100mg
Use setting	2 Wholemeal	

**Wholewheat seeded**

	1½ lb	2 lb
Water	1⅞ cup	1⅞ cup
Skimmed milk powder	1½ tbsp	3 tbsp
Sunflower oil	2 tbsp	3 tbsp
Brown sugar	2½ tbsp	2½ tbsp
Salt	1¼ tsp	1½ tsp
Strong wholemeal bread flour	3 cup	4 cup
Fast action yeast	¾ tsp	¾ tsp
Vitamin C tablet (crushed)	1x100mg	1x100mg
Sunflower seeds †	1 tsp	2 tsp
Pumpkin seeds †	1 tsp	2 tsp
Sesame seeds †	1 tsp	2 tsp
Use setting	2 Wholemeal	

† Place in the fruit and nut dispenser or add when the beeper sounds if your model does not have a fruit and nut dispenser.

**Granary loaf**

	1½ lb	2 lb
Water	1 cup	1½ cup
Skimmed milk powder	2 tbsp	3 tbsp
Sunflower oil	2 tbsp	3 tbsp
Soft brown sugar	2½ tbsp	5 tbsp
Salt	1¼ tsp	2 tsp
Granary malted brown bread flour	3 cup	4 cup
Fast action yeast	¾ tsp	¾ tsp
*Vitamin C tablet	1 x 100mg	1 x 100mg
Use setting	2 Wholemeal	

\*Optional: By adding a vitamin C tablet, the rise of the bread can be improved. Crush tablet between 2 teaspoons and add.

**Granary 50% white**

	1½ lb	2 lb
Water	1 cup	1½ cup
Skimmed milk powder	2 tbsp	3 tbsp
Sunflower oil	2 tbsp	3 tbsp
Soft brown sugar	2½ tbsp	5 tbsp
Salt	1¼ tsp	2 tsp
Granary malted brown bread flour	1½ cup	2 cup
Strong white bread flour	1½ cup	2 cup
Fast action yeast	¾ tsp	¾ tsp
*Vitamin C tablet	1 x 100mg	1 x 100mg
Use setting	2 Wholemeal	

\*Optional: By adding a vitamin C tablet, the rise of the bread can be improved. Crush tablet between 2 teaspoons and add.

For method, see page 17

## Recipes for Sweet bread (3)

### Mixed fruit loaf

	1 lb	1½ lb	2 lb
Water	¾ cup	1½ cup	1½ cup
Skimmed milk powder	2 tbsp	2½ tbsp	3 tbsp
Sunflower oil	2 tbsp	2½ tbsp	3 tbsp
Sugar	2 tbsp	3 tbsp	3 tbsp
Salt	1 tsp	1¼ tsp	1½ tsp
Strong white bread flour	2 cup	3 cup	4 cup
Nutmeg	½ tsp	¾ tsp	1 tsp
Fast action yeast	¾ tsp	1 tsp	1 tsp
Dried mixed fruit †	¼ cup	½ cup	¾ cup
Use setting	3 Sweet		

† Place in the fruit and nut dispenser or add when the beeper sounds if your model does not have a fruit and nut dispenser.

### Orange and cranberry loaf

	1 lb	1½ lb	2 lb
Water	½ cup	¾ cup	1 cup
Orange juice	½ cup	¾ cup	¾ cup
Orange rind	2	2	2
Skimmed milk powder	2 tbsp	2½ tbsp	3 tbsp
Sunflower oil	2 tbsp	2½ tbsp	3 tbsp
Sugar	5 tbsp	3 tbsp	3 tbsp
Salt	1 tsp	1¼ tsp	1½ tsp
Strong white bread flour	2 cup	3 cup	4 cup
Nutmeg	½ tsp	¾ tsp	1 tsp
Fast action yeast	1 tsp	1 tsp	1 tsp
Dried cranberries †	¼ cup	½ cup	¾ cup
Use setting	3 Sweet		

† Place in the fruit and nut dispenser or add when the beeper sounds if your model does not have a fruit and nut dispenser.

### Brioche

	1½ lb	2 lb
Eggs	3 med	3 large
Butter (melted)	½ cup	¾ cup
Milk	½ cup	½ cup
Water	3 tbsp	4 tbsp
Strong white bread flour	3 cups	4 cups
Salt	¾ tsp	1 tsp
Sugar	2 tbsp	3 tbsp
Yeast	1½ tsp	1½ tsp
Use setting	3 Sweet	

## Recipes for Sandwich bread (4)

### Sandwich loaf

	1½ lb	2 lb
Water	1⅙ cup	1½ cup
Soft margarine or butter	1½ tbsp	2 tbsp
Salt	½ tsp	1 tsp
Skimmed milk powder	1½ tbsp	2 tbsp
Sugar	3 tbsp	3½ tbsp
Strong white bread flour	3 cup	4 cup
Fast action yeast	¾ tsp	1 tsp
Use setting	4 Sandwich	

### Soft grain sandwich loaf

	1½ lb	2 lb
Water	1⅙ cup	1½ cup
Butter (melted)	1½ tbsp	2 tbsp
Salt	½ tsp	1 tsp
Skimmed milk powder	1½ tbsp	2 tbsp
Sugar	3 tbsp	3½ tbsp
Strong white soft grain bread flour	3 cups	4 cups
Fast action yeast	¾ tsp	1 tsp
Use setting	4 Sandwich	

## Recipes for French bread (5)

### French bread

	1 lb	1½ lb	2 lb
Water	¾ cup	1 cup	1¼ cup
Skimmed milk powder	1½ tbsp	2 tbsp	2½ tbsp
Sugar	¾ tbsp	1 tbsp	1¼ tbsp
Salt	1 tsp	1 tsp	1¼ tsp
Sunflower oil	1 tbsp	1 tbsp	1½ tbsp
Strong white bread flour	2 cup	3 cup	4 cup
Fast action yeast	1 tsp	1 tsp	1¼ tsp
Use setting	5 French		

## Recipes for Dough (6)

### White bread rolls

	1½ lb
Water	1¼ cup
Skimmed milk powder	1 tbsp
Butter (melted)	2 tbsp
Sugar	2 tbsp
Salt	1½ tsp
Strong white bread flour	¾ cup
Fast action yeast	1½ tsp
Use setting	6 Dough

**Method**

- 1 Knead and shape the dough into 6 rolls.
- 2 Place on a greased baking tray.
- 3 Brush lightly with melted butter.
- 4 Cover for 20-25 minutes.
- 5 Allow to rise until they are double in size then glaze, if required.
- 6 Bake for approx 15-20 minutes at 190°C (gas mark 5, 375°F).

**Wholewheat bread rolls**

Water	1¼ cup
Skimmed milk powder	2 tbsp
Butter (melted)	2 tbsp
Honey	2 tbsp
Brown sugar	1 tbsp
Salt	1½ tsp
Strong wholewheat bread flour	3¼ cup
Fast action yeast	1½ tsp
Use setting	6 Dough

**Method**

Follow method given for white rolls.

**Hot cross buns**

Water	1 cup
Butter (melted)	¼ cup
Sugar	¼ cup
Egg (beaten)	1
Salt	1 tsp
Strong white bread flour	3¾ cups
Fast action yeast	2 tsp
Cinnamon	1 tsp
Nutmeg	¼ tsp
Raisins	1 cup
Use setting	6 Dough

**Method**

- 1 Divide into 8-12 pieces. Shape and flatten slightly.
- 2 Score a cross on the top of each bun.
- 3 Glaze with egg and milk.
- 4 Cover and allow to rise for 30 minutes.
- 5 Bake in the oven at 190°C (375°F, gas mark 5) for 16-18 minutes.

**Ciabatta**

Water	1½ cup
Olive oil	1 tbsp
Salt	1½ tsp
Sugar	1 tsp
Strong white bread flour	3 cups
Dried yeast	1½ tsp
Use setting	6 Dough

**Method**

- 1 Place all ingredients in pan and set to dough setting.
- 2 Pour the wet dough onto a floured board and cover with a bowl, leave to rest for 20 minutes.
- 3 Lightly flour two baking trays and place half the dough on each tray. Lightly flour, cover and let rise for 45 minutes.
- 4 Dimple the dough and bake in an oven at 220°C (425°F, gas mark 7) for 25-30 minutes, spraying with water every 5 minutes to crisp the crust.

**Bagels**

Warm water	1½ cup
Vegetable oil	2 tsp
Sugar	1 tbsp
Salt	2 tsp
Strong white bread flour	4 cups
Fast action yeast	1 tsp
Use setting	6 Dough

**Method**

- 1 Place all ingredients in pan and set to dough setting.
- 2 Dough will be firm.
- 3 Cut into 10-12 balls and roll into a sausage shape, form a ring and seal the edges.
- 4 Place on an oiled tray, cover and allow to rise for 20 minutes.
- 5 Boil the bagels in sugary water for 1 minute, turning half way through.
- 6 Place on oiled tray and bake in oven at 220°C (425°F, gas mark 7) for 20 minutes turning once.

**Croissant**

Milk	1 cup
Egg	1
Butter	25g
Salt	1½ tsp
Sugar	4 tsp
White bread flour	3½ cup
Fast action yeast	1½ tsp
Use setting	6 Dough

**Method**

- 1 Roll dough out into a rectangle
- 2 Place 250g of butter on one side and fold other side over, sealing the edges.
- 3 Roll out into a rectangle and fold right third into the centre followed by the left third. Seal and wrap in cling film, chill for 20 minutes
- 4 Repeat step 3 (rolling out, folding and chilling) twice more.
- 5 Roll into long rectangle and cut into triangles. Roll into croissant shape and leave to rise for 30 minutes.
- 6 Glaze with egg and milk and cook for 15-20 mins at 200°C (400°F, gas mark 6)

For method, see page 17

## Tea cakes

Warm water	1 cup
Butter (melted)	50g
Salt	1 tsp
Sugar	50g
Dried milk	2 tbsp
Mixed spice	1 tsp
White bread flour	400g
Dried yeast	1 tsp
Currants	$\frac{2}{3}$ cup

### Method

- 1 Place all ingredients except currants in breadmaker and set to dough setting.
- 2 After the cycle has finished knead in the currants.
- 3 Make into 8-10 balls and place on greased baking sheet and leave to rise for 30 minutes.
- 4 Cook at 200°C (400°F, gas mark 6) for 15-20 minutes until golden brown.

## Recipes for Jam (7)

### Marmalade

Juice from oranges	3 medium
Rind of oranges grated	2
Preserving sugar	1 cup
Water	1 tbsp
Pectin if needed	2 tsp
Use setting	7 Jam

### Comments

- Warm the jars before filling.
- Use extra bake time if needed according to set of the marmalade and the size of the oranges.
- Remove the paddle with tongs before pouring the marmalade into the jars.
- Do not lift the lid during mixing.
- Seville oranges should be used for marmalade but are only available in January. If using other oranges pectin will be needed to firm up the marmalade.
- This recipe will fill approximately 1 medium (400g) jar.

### Marmalade from tinned oranges

'Ma made' Seville oranges	1 tin (850g)
Preserving sugar	1.8 kg
Water	425ml
Use setting	7 Jam

- After Jam programme has finished, put the mixture on extra bake for 30 minutes or until the mixture is at its setting point.
- To test, place a small amount on a saucer and allow to cool, draw your finger across the surface. If the marmalade mixture wrinkles it is done.

## Raspberry and apple jam

Frozen raspberries*	2 cup
Chopped baking apples (peeled and cored)	1 cup
Jam sugar	1 cup
Lemon juice	3 tbsp
Use setting	7 Jam

\* Measure before defrosting

### Comments

- Warm the jars before filling.
- Use tongs to remove the paddle before pouring

## Bread Mixes (8)

Follow the information for bread mixes on the bread mix packet. Some brands of bread mixes recommend the use of the basic programme setting. Our bread mix programme (8) has been specially developed to achieve the best results from packet bread mix.

There are 2 types of bread mixes currently available.

- 1 Just add water.  
These mixes are complete and they have all the necessary ingredients provided, even the yeast. You only add water.
  - IMPORTANT: Follow the packet instructions as some mixes contain more than the normal amount of yeast, which could over rise in the pan. Use 3 cups of mix maximum.
  - These mixes are more prone to over-rising and collapsing when the weather is hot and humid. Since these mixes are complete, we cannot advise how to adjust, as with our own recipes. Bake in the coolest part of the day, use water between 21-28°C.
- 2 Just add flour and water  
These mixes have the necessary ingredients in separate sachets.

Remember strong white bread flour is required. A packet of this mix will produce a 700g (1.5 lb.)

## Recipes for Speciality breads (9)

### Malt loaf

	1½ lb	2 lb
Water	1 cup	1¼ cup
Salt	1 tsp	1 tsp
Sunflower oil	2 tbsp	3 tbsp
Black treacle	1½ tbsp	2½ tbsp
Malt extract	2 tbsp	3 tbsp
Plain flour	3 cup	4 cup
Fast action yeast	1 tsp	1¼ tsp
Sultanas*	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup
Use setting	9 Speciality	

\* Place in the fruit and nut dispenser or add when the beeper sounds if your model does not have a fruit and nut dispenser.

**Irish soda bread**

	2lb
Butter milk	220ml
Eggs (beaten)	2 medium
Oil	2 tbsp
All-purpose flour	3½ cup
Sugar	½ cup
Baking soda	1 tbsp
Salt	½ tsp
Raisins	1 cup
Use setting	9 Speciality

**Corn bread**

	1½ lb
Milk	120 ml
Eggs (beaten)	3
Margarine or butter	½ cup
Sugar	¼ cup
Salt	1 tsp
All-purpose flour	2¾ cup (350g)
Cornmeal	140g
Baking Powder	5 tsp
Use setting	9 Speciality

**Recipes for Gluten free (10)**


Gluten free breads are yeast leavened breads, where Gluten a protein part of the wheat (also found in Oats, Barley and Rye) is removed.

People who cannot tolerate Gluten in their diet (known as Coeliacs) can obtain this flour on prescription. It is found in most high street chemists and health food stores, it is expensive!

Contact the Morphy Richards Helpline (0844 871 0944) for further recipes when available.

The bread is excellent on the day it is made, but with all Gluten free breads when one day old or more it will need 'refreshing'. 2 slices placed in a microwave for 10-15 seconds will usually do this. Any remaining fresh bread can be frozen for storage. To store Gluten free bread (or any bread) slice the bread, re-assemble the slices back together, wrap the assembled loaf in aluminium foil and place it in a plastic bag. Store in the freezer until required. The slices will 'snap' apart when required and quickly thaw, use the microwave if required.

**Due to the nature of gluten free dough, it may be necessary to help ensure the ingredients are mixed correctly during the first kneading process.**

**To do this, open the lid during the first kneading process (when the  icon is displayed on screen) and scrape any unmixed ingredients which may have become stuck to the side of the baking pan down in to the mixture.**

**Do this using a wooden or plastic spatula to avoid damaging the non-stick coating on the pan.**

**Gluten free sun dried tomato loaf**

	1½ lb
Eggs	3
Buttermilk	284ml
Milk	5 tbsp
Lemon Juice	2 tsp
Honey	1½ tbsp
Sun dried tomato paste	1 tbsp
Sun dried tomatoes (antipasti)	50g
Oil from antipasti	1 tbsp
Salt	1 tsp
Doves farm gluten free white bread flour	¾ cups
Yeast	1 tbsp
Use setting	10 Gluten free

**Gluten free cheese and mustard loaf**

	1½ lb
Eggs	1
Water	1½ cup
Sunflower Oil	4 tbsp
Lemon juice	1 tsp
Salt	1½ tsp
Caster sugar	1½ tbsp
Grated strong cheddar cheese	¾ cup
Gluten free English mustard	1 tsp
White gluten free flour mix	3 cups
Xanthan gum	1 tbsp
Dried yeast	1 tbsp
Use setting	10 Gluten free

**Gluten free chocolate cake\***

Softened margarine	¾ cup
Vanilla essence	1 tsp
Eggs, beaten	3
Lemon juice	2 tsp
Water	¼ cup
White gluten free flour mix	1¼ cup
Gluten free baking powder	2 tsp
Gluten free cocoa	2 tbsp
Use setting	16 Cake

**Gluten free fruit cake\***

Light brown sugar	¾ cup
Softened butter	¾ cup
Eggs	3
Lemon juice	1 tbsp
Milk	1 tbsp
Dried mixed fruit	¾ cup
White gluten free flour mix	2 cups
Gluten free baking powder	1 tbsp
Gluten free mixed spice	½ tsp
Use setting	16 Cake

\*Only available on models 48319 and 48320

The gluten free cake recipes use programme 16 (cake)\*

For method, see page 17

## Recipes for Fastbake small (11)

### Fastbake small white

	1½ lb
Water	1½ cup
Skimmed milk powder	2 tbsp
Salt	1 tsp
Sugar	4 tsp
Sunflower oil	2 tbsp
Strong white bread flour	3 cup
Fast action yeast	3 tsp
Use setting	11 Fastbake

## Recipes for Fastbake large (12)

### Fastbake large white

	2lb
Water	1½ cup
Skimmed milk powder	3 tbsp
Salt	1½ tsp
Sugar	5 tsp
Sunflower oil	3 tbsp
Strong white bread flour	4 cup
Fast action yeast	3 tsp
Use setting	12 Fastbake

## Recipes for Pizza dough\* (14)

### Pizza base\*

Water	1 cup
Sugar	2 tbsp
Salt	½ tsp
Oil	3 tbsp
Strong white bread flour	3 cup
Fast action yeast	2 tsp
Use setting	14 Pizza dough

#### Method

- 1 Pre-heat oven.
- 2 Shape into a flat round shape. Place on a greased baking tray. Brush lightly with oil.
- 3 Cover for 15 minutes and allow to rise.
- 4 Add your desired topping.
- 5 Bake at approx 200°C (400°F, gas mark 6) until golden brown.

### Flavoured Pizza Dough\*

Water	1 cup
Sugar	2 tbsp
Salt	½ tsp
Garlic puree	1 tsp
Mixed herbs	2 tsp
Oil	3 tbsp
Strong white bread flour	3 cup
Fast action yeast	2 tsp
Use setting	14 Pizza dough

#### Method

- 1 Pre-heat oven.
- 2 Shape into a flat round shape. Place on a greased baking tray. Brush lightly with oil.
- 3 Cover for 15 minutes and allow to rise.
- 4 Add your desired topping.
- 5 Bake at approx 200°C (400°F, gas mark 6) until golden brown.

### Pasta\*

Plain flour	2 cups
Eggs (beaten)	2
Salt	1½ tsp
Vegetable oil	2 tsp
Water (more if needed)	2 tbsp
Use setting	14 Pizza dough

#### Method

- 1 Place all ingredients in the pan.
- 2 Put on the pizza dough setting and help the ingredients mix using a spatula, add more water to bind the dough if needed.
- 3 Once the dough forms into a smooth ball it is bound.
- 4 After the cycle has finished roll out and use a pasta machine or cut to desired shapes.
- 5 Boil in water for 7-10 minutes.

\* Only available on models 48319 and 48320



## Recipes for Quick bread\* (15)

### Banana and nut bread\*

#### Ingredients group 1

Butter (melted)	2 tbsp
Milk	1 tbsp
Mashed banana	1 cup
Egg (beaten)	1
Walnuts (chopped)	½ cup
Lemon rind	1 tsp

#### Ingredients group 2

Plain flour	1½ cup
Bicarbonate of soda	½ tsp
Baking powder	¼ tsp
Sugar	½ cup
Salt	¼ tsp
Use setting	15 Quick

#### Method

- 1 Mix group 1 together in a separate bowl.
- 2 Mix group 2 together in a second bowl.
- 3 Pour mixture into bread pan.

### Porridge oats bread\*

Milk	1 cup
Eggs (beaten)	2
Sunflower oil	½ tsp
Golden syrup	2 tbsp
Porridge oats	1 cup
Sugar	¼ cup
Salt	1 tsp
Plain flour	2 cup
Baking powder	½ tsp
Bicarbonate of soda	½ tsp
Use setting	15 Quick

## Recipes for Cake\* (18)

### Important

The cakes produced in this breadmaker will not rise to fill the pan completely, they will be approximately 55mm (2") tall. The standard cake is a Madeira type which is moist, rich and dense in texture. Adjustments to the recipe may be required for personal taste - less butter and sugar to reduce the richness, less water and/or eggs to reduce moisture.

### Variations

Cherries - ½ cup cherries halved (wash thoroughly to remove the excess syrup) and allow them to drain and dry on absorbent paper; or mixed fruit - ½ cup or chocolate chips - ¼ cup.

Add any of these variations into the bread pan last, on top of the other ingredients.

### Madeira cake\*

#### Ingredients group 1

Butter (melted)	¾ cup
Vanilla essence	¼ tsp
Eggs (beaten)	3 medium
Lemon juice	2 tsp

#### Ingredients group 2

Plain flour	1½ cup
Baking powder	2 tsp
Granulated sugar	1 cup
Use setting	16 Cake

#### Method

- 1 Mix group 1 together in a separate bowl.
- 2 Sieve group 2 together in a second bowl.
- 3 Combine groups 1 and 2 together until mixed.
- 4 Pour mixture into bread pan.

### Mixed fruitcake\*

#### Ingredient group 1

Butter (melted)	¾ cup
Vanilla essence	¼ tsp
Eggs	3
Lemon juice	2 tsp
Dried mixed fruit	¾ cup

#### Ingredient group 2

Plain flour	1½ cups
Baking powder	2 tsp
Sugar	1 cup
Ground cinnamon	¼ tsp
Ground nutmeg	¼ tsp
Use setting	16 Cake

#### Method

Follow method given for madeira cake mix.

### Cake mix \*

This programme can also be used for preparation of a shop bought cake mix. Simply follow the instructions on the packet.

\* Only available on models 48319 and 48320

For method, see page 16

## Recipes for Dessert\* (19)

### Oat apple betty\*

Medium cooking apples chopped (peeled and cored)	6
Lemon juice	1 tsp
Packed brown sugar	½ cup
All-purpose flour	½ cup
Quick cooking oats	½ cup
Butter or margarine, softened	6 tbsp
Use setting	17 Desserts

### Old-fashioned rice pudding\*

Eggs slightly beaten	3
Cream	1¾ cup
Cooked rice	1½ cup
Sugar	½ cup
Raisins (optional)	½ cup
Vanilla essence	1 tsp
Cinnamon or nutmeg	1 tsp
Use setting	17 Desserts

Please note: this is the old-fashioned and best way to bake rice pudding. With a mass of creamy rice and a thick brown skin with the hint of cinnamon throughout. A real treat!

## Helpline

If you have any difficulty with your appliance, do not hesitate to call us.

We are more likely to be able to help than the store from where you bought it. Please have the following information ready to enable our staff to deal with your query quickly.

- Name of the product.
- Model number as shown on the underside of the appliance.
- Serial number as shown on underside of the appliance.

**UK Helpline** **0844 871 0944**  
**Replacement Parts** **0844 873 0710**  
**Ireland Helpline** **1800 409 119**

## Website

You may also contact us through our website, or visit the site to browse and purchase appliances, spare parts and accessories from the extensive Morphy Richards range.

**[www.morphyrichards.com](http://www.morphyrichards.com)**

\* Only available on models 48319 and 48320



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## Registering Your Two Year Guarantee

Your standard one year guarantee is extended for an additional 12 months when you register the product within 28 days of purchase with Morphy Richards. If you do not register with Morphy Richards within 28 days, your product is guaranteed for 1 year. To validate your 2 year guarantee register with us online at

**[www.morphyrichards.co.uk](http://www.morphyrichards.co.uk)**

N.B. Each qualifying product needs to be registered with Morphy Richards individually.

**Please note that the 2 year guarantee is only available in the UK and Ireland.** Please refer to the one year guarantee for more information.

## Your One Year Guarantee

It is important to retain the retailer's receipt as proof of purchase. Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no.

Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase, it should be returned to the place of purchase for it to be replaced.

Morphy Richards products are intended for household use only. See usage limitations within the location safety instructions.

Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of its models at any time.

If the fault develops after 28 days and within 12 months of original purchase, you should contact the Helpline number quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown.

You may be asked to return a copy of proof of purchase.

Subject to the exclusions set out below (see Exclusions), the faulty appliance will then be repaired or replaced and dispatched usually within 7 working days of receipt.

If, for any reason, this item is replaced during the 1 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 1 year guarantee, the appliance must have been used according to the instructions supplied. For example, crumb trays should have been emptied regularly.

## Exclusions

Morphy Richards shall not be liable to replace or repair the goods under the terms of the guarantee where:

- 1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturer's recommendations or where the fault has been caused by power surges or damage caused in transit.
- 2 The appliance has been used on a voltage supply other than that stamped on the products.

- 3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
  - 4 The appliance has been used for hire purposes or non domestic use.
  - 5 The appliance is second hand.
  - 6 Morphy Richards are not liable to carry out any type of servicing work, under the guarantee.
  - 7 Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.
  - 8 Batteries and damage from leakage are not covered by the guarantee.
- This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.



For electrical products sold within the European Community. At the end of the electrical products useful life, it should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice in your country.

**morphy richards®**

**The After Sales Division  
Morphy Richards Ltd**  
Mexborough, South Yorkshire,  
England, S64 8AJ

Helplines (office hours)  
UK 0844 871 0944  
Spare Parts 0844 873 0710  
Republic of Ireland 1800 409 119

BM48319 MUK Rev2 01/10

For details of other Morphy Richards products, plus replacement parts and accessories, please see our website:

**[www.morphyrichards.com](http://www.morphyrichards.com)**