**Specification**

<table>
<thead>
<tr>
<th>Feature</th>
<th>SD-2501/SD-2500</th>
</tr>
</thead>
<tbody>
<tr>
<td>Power supply</td>
<td>230–240 V ~ 50 Hz</td>
</tr>
<tr>
<td>Power consumed</td>
<td>505–550 W</td>
</tr>
<tr>
<td>Capacity (Strong flour for a loaf) max. 600 g min. 400 g</td>
<td></td>
</tr>
<tr>
<td>(Strong flour for a dough) max. 600 g min. 250 g</td>
<td></td>
</tr>
<tr>
<td>(Yeast) max. 8 g min. 0.75 g</td>
<td></td>
</tr>
<tr>
<td>Capacity of raisin nut dispenser max. 150g dried fruit/nuts</td>
<td></td>
</tr>
<tr>
<td>Timer Digital timer (up to 13 hours)</td>
<td></td>
</tr>
<tr>
<td>Dimensions (H × W × D)</td>
<td>SD-2501 approx. 36.2 × 25.6 × 38.9 cm SD-2500 approx. 36.2 × 25.6 × 38.9 cm</td>
</tr>
<tr>
<td>Weight</td>
<td>SD-2501 approx. 7.0 kg SD-2500 approx. 6.5 kg</td>
</tr>
<tr>
<td>Accessories</td>
<td>Measuring cup, measuring spoon</td>
</tr>
</tbody>
</table>

**Information on Disposal for Users of Waste Electrical & Electronic Equipment (private households)**

This symbol on the products and/or accompanying documents means that used electrical and electronic products should not be mixed with general household waste. For proper treatment, recovery and recycling, please take these products to designated collection points, where they will be accepted on a free of charge basis. Alternatively, in some countries you may be able to return your products to your local retailer upon the purchase of an equivalent new product. Disposing of this product correctly will help to save valuable resources and prevent any potential negative effects on human health and the environment which could otherwise arise from inappropriate waste handling. Please contact your local authority for further details of your nearest designated collection point. Penalties may be applicable for incorrect disposal of this waste, in accordance with national legislation.

**Information on Disposal in other Countries outside the European Union**

This symbol is only valid in the European Union. If you wish to discard this product, please contact your local authorities or dealer and ask for the correct method of disposal.
Before Use

These instructions are for two different Bread Maker models

SD-2501
Raisin nut dispenser
If using dried fruit such as raisins, nuts, or seeds, these are added automatically. (P. 14)

SD-2500
Additional ingredients should be added manually when the beep sounds. (P. 14)

Safety Instructions

In order to prevent accidents or injuries to the user, other people, and damage to property, please follow the instructions below.

The following charts indicate the degree of damage caused by wrong operation.

⚠️ Warning: Indicates serious injury or death.

⚠️ Caution: Indicates risk of injury or property damage.

The symbols are classified and explained as follows.

⚠️ This symbol indicates prohibition.

⚠️ This symbol indicates requirement that must be followed.

⚠️ Warning

Do not use the appliance if the power cord or power plug is damaged or the power plug is loosely connected to the power outlet. (It may cause an electric shock, or fire due to short circuit.)

Do not damage the power cord or power plug. (It may cause an electric shock, or fire due to short circuit.)

Do not plug or unplug the power cord with wet hands. (It may cause an electric shock.)

Do not exceed voltage on the outlet and do not use alternate current other than listed on the appliance. (It may cause an electric shock or fire.)

Do not damage the power cord or power plug. (It may cause an electric shock, or fire due to short circuit.)

Following actions are strictly prohibited. (Modifying, placing near heating elements, bending, twisting, pulling, putting heavy objects on top, and bundling the cord.)

Do not plug or unplug the power cord with wet hands. (It may cause an electric shock.)

Do not exceed voltage on the outlet and do not use alternate current other than listed on the appliance. (It may cause an electric shock or fire.)

Make sure the voltage supplied to the appliance is the same as your local supply.

Plugging other devices into the same outlet may cause an electric overheating.

Insert the power plug firmly. (Otherwise it may cause an electric shock and fire caused by the heat that may generate around the plug.)

Clean the power plug regularly. (A soiled power plug may cause insufficient insulation due to the moisture and lint build-up, which may cause a fire.)

Unplug the power plug, and wipe with the dry cloth.

⚠️ Caution

Do not operate the appliance in the rain or under damp conditions. (It may cause an electric shock or fire.)

Do not place the appliance next to any heat source such as a stove or other heat producing appliances. (It may cause discoloration.)

Do not place the appliance next to any flammable liquids or objects. (It may cause fire.)

Do not place the appliance on top of wooden or plastic furniture. (It may cause discoloration.)

Do not place the appliance on leaning surfaces. (It may cause it to fall over.)

Do not use the appliance with wet hands. (It may cause an electric shock.)

Do not use the appliance in a humid environment. (It may cause an electric shock.)

Do not use the appliance if the power cord or power plug is damaged or the power plug is loosely connected to the power outlet. (It may cause an electric shock, or fire due to short circuit.)

Do not damage the power cord or power plug. (It may cause an electric shock, or fire due to short circuit.)

Do not plug or unplug the power cord with wet hands. (It may cause an electric shock.)

Do not exceed voltage on the outlet and do not use alternate current other than listed on the appliance. (It may cause an electric shock or fire.)

Make sure the voltage supplied to the appliance is the same as your local supply.

Plugging other devices into the same outlet may cause an electric overheating.

Insert the power plug firmly. (Otherwise it may cause an electric shock and fire caused by the heat that may generate around the plug.)

Clean the power plug regularly. (A soiled power plug may cause insufficient insulation due to the moisture and lint build-up, which may cause a fire.)

Unplug the power plug, and wipe with the dry cloth.
Safety Instructions

⚠️ Warning

Discontinue using the appliance immediately and unplug in the unlikely event that this appliance stops working properly.
- (It may cause smoking, fire, electric shock or burn.)
- e.g. for abnormal or breaking down
  - The power plug and the power cord become abnormally hot.
  - The power cord is damaged or power failure.
  - The main body is deformed or is abnormally hot.
  - The appliance makes abnormal turning noise during use.
  ➔ Unplug the appliance immediately and consult a Panasonic dealer and have it serviced by an authorized technician.

Do not touch, block or cover the steam vent holes during use.
(If may cause a burn.)
- Especially pay attention for children.

Do not disassemble, repair or modify this appliance.
(If may cause a fire, electric shock or injury.)
➔ Consult a Panasonic dealer and have it serviced by an authorized technician.

Do not immerse the appliance in water or splash it with water.
(If may cause an electric shock, or catch a fire due to short circuit.)

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 use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
(If may cause a burn, injury or electric shock.)

⚠️ Caution

Do not use the appliance on following places.
- Position the Bread Maker on a firm, dry, clean, flat heatproof worktop at least 10 cm (4 inches) from the edge of the worktop. (It may cause the appliance to slip and fall from the worktop.)
- Do not place on unstable surfaces, on electrical appliances such as a refrigerator, on materials such as tablecloths or on carpet, etc. (It may cause falling or a fire.)
- During baking the unit heats up. The Bread Maker should be placed at least 5 cm (2 inches) from adjacent walls and other objects. (It may cause a discoloration or deformation.)

Do not touch hot area such as bread pan, inside of unit, heating element or inside of the lid while the appliance is in use or after cooking.
The temperature of accessible surfaces may be high when the appliance is operating.
(If may cause a burn.)
➔ To avoid burns, always use oven gloves when removing the bread pan or the finished bread.
(Do not use wet oven gloves.) Also take care when removing the finished bread or kneading blade.

Important Information
- Do not use the appliance outdoors, in the immediate vicinity of heat sources or in rooms of high humidity. (It may cause a malfunction or deformation.)
- Do not use excessive force on the parts as is illustrated on the right. (It may cause a malfunction or deformation.)
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.

Electrical Requirement

FOR YOUR SAFETY PLEASE READ THE FOLLOWING TEXT CAREFULLY.
This appliance is supplied with a moulded three pin mains plug for your safety and convenience.
A 13-amp fuse is fitted in this plug.
Should the fuse need to be replaced please ensure that the replacement fuse has a rating of 13 amps and that it is approved by ASTA or BSI to BS1362.
Check for the ASTA mark or the BSI mark on the body of the fuse.
If the plug contains a removable fuse cover you must ensure that it is refitted when the fuse is replaced.
If you lose the fuse cover the plug must not be used until a replacement cover is obtained.
A replacement fuse cover can be purchased from your local Panasonic Dealer.

IF THE FITTED MOULDED PLUG IS UNSUITABLE FOR THE SOCKET OUTLET IN YOUR HOME, THEN THE FUSE SHOULD BE REMOVED AND THE PLUG CUT OFF AND DISPOSED OF SAFELY.
THERE IS A DANGER OF SEVERE ELECTRICAL SHOCK IF THE CUT OFF PLUG IS INSERTED INTO ANY 13-AMP SOCKET.
Before Use

Raisin nut dispenser (SD-2501 only)
The ingredients placed in the raisin nut dispenser will drop into the bread pan automatically upon selecting the menu with raisin (03, 06, 14, 17, 19 and 25). Turn to P. 14 for ingredients which may be placed in the raisin nut dispenser. Never operate the Bread Maker without the dispenser being in place.

Accessories/Parts Identification

Main Unit

Control Panel

Operation status
- displayed for the current stage of the program. Ingredients are being regulated on the ‘Rest’ stage before kneading.
- displayed when there has been an interruption in the power supply.
- (SD-2501) displayed when adding ingredients manually on menu 11 and 23.
- (SD-2500) displayed when the menu with extra ingredients are added manually is chosen.

Time remaining until program finished
Also when adding ingredients manually, display will show the time until adding extra ingredients in the program.

Menu
Press this pad to choose menu. Menu number will display and each time this pad is pressed, menu number will change to the next choice. (Hold the pad to advance more quickly) See P. 10 and 11 for menu number.

Size
Press this pad to choose size. See P. 10 for available menu.

- XL
- L
- M

Crust
Press this pad to choose crust colour. See P. 10 for available menu.

- Dark
- Medium
- Light

Timer
Set delay timer (time until bread is ready) or set the baking/cooking time for menu 15, 26 and 27 (SD-2500: 14, 24 and 25).

▲ Press this pad to increase the time.

▼ Press this pad to decrease the time.

Start
The start light will flash during program selection. Press the start pad when programming is completed. When the start pad is pressed, the start light will stop flashing and become constant.

Stop
If you wish to change the program, you must stop the operation by holding down the stop pad for more than 1 second. The start light will go off. Then re-program accordingly.

Measuring cup
To measure out liquids
(max. 310 mL)

Measuring spoon
To measure out sugar, salt, yeast, etc.
(15 mL)

Tablespoon
+1⁄2 marking

Teaspoon
+1⁄4, +1⁄2, +3⁄4 markings

This picture shows all words and symbols, but during operation only those relevant will be displayed.
Bread-making Ingredients

Flour
Main ingredient of bread. The protein in flour forms gluten during kneading. Gluten provides structure and texture and helps the bread to rise.
- Use strong bread flour only.
- Flour must be weighed on scales.

Water
- Use normal tap water.
- Use tepid water if using menu 02, 05, 07, 12 or 20 (SD-2500: 02, 05 or 11) in a cold room.
- Use chilled water if using menu 07, 08, 11, 13, 14, 20, 21, 23, 24 or 25 (SD-2500: 07, 10, 12, 13, 19, 21, 22 or 23) in a hot room.
- Always measure out liquids using the measuring cup provided.

Salt
Improves the flavour and strengthens gluten to help the bread rise.
- The bread may lose size/flavour if measuring is inaccurate.

Sugar (granulated sugar, brown sugar, honey, treacle etc)
Adds softness and gives crust colour.

Dairy Products
Add flavour and nutritional value.
- If you use milk instead of water, the nutritional value of the bread will be higher, but do not use in timer setting as it may not keep fresh overnight.
  ➔ Reduce the amount of water proportionally to the amount of milk.

Yeast
Enables the bread to rise.
- Yeast which has ‘Easy Bend’, ‘Fast Action’ or ‘Easy Bake’ written on the packet is recommended.
- Do not use dried yeast that requires preliminary fermentation.
- When using yeast from sachets, seal the sachet again immediately after use. To store follow manufacturers instructions but use opened individual sachets within 48 hours.

Main Flours Used in Bread

White flour:
Made by grinding wheat kernel, excluding bran and germ. Used in e.g. menu 01, 08, 16 or 21 (SD-2500: 01, 07, 15 or 19).
- Always use strong flour when using the recipes in this book.
- Do NOT use plain or self-raising flour as a substitute for bread flour.

Wholemeal flour:
Made by grinding entire wheat kernel, including bran and germ. Makes bread rich in minerals, but lower in height and denser than bread baked with white flour because the gluten strands are cut by the edges of bran flakes and germ.

Rye flour:
Contains some proteins, but these do not produce as much gluten as wheat flour. Makes dense, heavy bread with a flat or slightly sunken top crust (use in menu 07 or 20). (SD-2501 only)
- Do not use more than stated quantity, 100 g maximum rye out of 500 g flour in SD-2500.

Spelt flour:
Dairy Products
- There is Spelt (Triticum spelta) suitable for baking bread and Einkorn wheat (Triticum monococcum: also it is called small spelt) which is not suitable for baking bread are sold as spelt. Please use spelt. [use in menu 13, 14, 24 or 25 (SD-2500: 12, 13, 22 or 23)]

Granary® or Malted Grain flour:
Has crushed wheat or rye grains added together with malted whole wheat. Makes brown bread coarser and moister with nuttier flavour.
- Do not use more than stated quantity (could damage the bread pan’s non-stick finish).

Stoneground flour:
Grains are crushed between two large millstones rather than with steel rollers.
- Do not use more than stated quantity (could damage the bread pan’s non-stick finish, or overload motor).

Other flour:
Products milled from other grains (i.e. corn meal, rice, millet, soy, oat, buckwheat, barley flours).
- Do not use more than stated quantity (binders rising and texture).
- Should not be used as substitute for bread flour.
- Gluten Free - see P. 28.

Yeast
- You can make your bread taste better by adding other ingredients:

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eggs</td>
<td>Improve the nutritional value and colouring of the bread. Beat eggs when adding eggs.</td>
</tr>
<tr>
<td>Bran</td>
<td>Increases the bread’s fibre content. Use max. 50 g (2 oz).</td>
</tr>
<tr>
<td>Wheat germ</td>
<td>Gives the bread a nuttier flavour. Use max. 50 g (2 oz).</td>
</tr>
<tr>
<td>Spices, herbs</td>
<td>Enhance the flavour of the bread. Only use a small amount (1–2 tsp).</td>
</tr>
</tbody>
</table>

If using a bread mix...
- **Bread mixes including yeast**
  1. Place a 500 g mix in the bread pan, then add water. (Follow instructions on the packet for the quantity of water)
  2. Select menu 02– ‘Large’ size setting.
     - With some mixes, it is not clear how much yeast is included, so results may vary.
- **Baking brioches with brioches mix**
  1. Select menu 11 (SD-2500: 10) or 02 – ‘Medium’ size – Light crust colour.
  2. Set the machine according to the type of flour included in the mix, and start the baking.
     - Whole flour, brown flour ➔ menu 01
     - Whole wheat, multi grain flour ➔ menu 04
     - rye flour ➔ menu 07 (SD-2501 only)
# List of Bread Types and Baking Options

## Function Availability and Time Required

*Time required for each process will differ according to room temperature.*

<table>
<thead>
<tr>
<th>Menu Number</th>
<th>Options</th>
<th>Processes</th>
<th>Rest</th>
<th>Knead</th>
<th>Rise</th>
<th>Bake</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>01</td>
<td>SD-2501</td>
<td>Basic</td>
<td>30 min–60 min</td>
<td>15–30 min</td>
<td>50–55 min</td>
<td>4 hr–4 hr 5 min</td>
<td></td>
</tr>
<tr>
<td>02</td>
<td>SD-2500</td>
<td>Basic Rapid</td>
<td>—</td>
<td>—</td>
<td>—</td>
<td>—</td>
<td></td>
</tr>
<tr>
<td>03</td>
<td>SD-2501</td>
<td>Basic Raisin</td>
<td>30 min–60 min</td>
<td>15–30 min</td>
<td>50 min</td>
<td>4 hr</td>
<td></td>
</tr>
<tr>
<td>04</td>
<td>SD-2500</td>
<td>Whole wheat</td>
<td>1 hr 1 hr 40 min</td>
<td>2 hr 10 min</td>
<td>50 min</td>
<td>5 hours</td>
<td></td>
</tr>
<tr>
<td>05</td>
<td>SD-2501</td>
<td>Whole wheat Rapid</td>
<td>15 min–25 min</td>
<td>1 hr 30 min</td>
<td>50 min</td>
<td>3 hours</td>
<td></td>
</tr>
<tr>
<td>06</td>
<td>SD-2500</td>
<td>Whole wheat Raisin</td>
<td>1 hr 1 hr 40 min</td>
<td>2 hr 10 min</td>
<td>50 min</td>
<td>5 hours</td>
<td></td>
</tr>
<tr>
<td>07</td>
<td>SD-2501</td>
<td>Rye</td>
<td>45 min– 50 min</td>
<td>1 hr 20 min</td>
<td>1 hr 35 min</td>
<td>3 hr 30 min</td>
<td></td>
</tr>
<tr>
<td>08</td>
<td>SD-2500</td>
<td>French</td>
<td>40 min–2 hr 5 min</td>
<td>2 hr 45 min</td>
<td>65 min</td>
<td>6 hours</td>
<td></td>
</tr>
<tr>
<td>09</td>
<td>SD-2501</td>
<td>Italian</td>
<td>30 min–1 hr</td>
<td>2 hr 25 min</td>
<td>50 min</td>
<td>4 hr 30 min</td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>SD-2500</td>
<td>Sandwich</td>
<td>1 hr 1 hr 40 min</td>
<td>2 hr 10 min</td>
<td>50 min</td>
<td>5 hours</td>
<td></td>
</tr>
<tr>
<td>11</td>
<td>SD-2501</td>
<td>Brioches</td>
<td>30 min–45 min</td>
<td>25 min</td>
<td>45 min</td>
<td>1 hr 50 min</td>
<td></td>
</tr>
<tr>
<td>12</td>
<td>SD-2500</td>
<td>Gluten Free</td>
<td>——</td>
<td>—</td>
<td>—</td>
<td>—</td>
<td></td>
</tr>
<tr>
<td>13</td>
<td>SD-2501</td>
<td>Speciality</td>
<td>30 min–1 hr 15 min</td>
<td>1 hr 50 min</td>
<td>55 min</td>
<td>4 hr 30 min</td>
<td></td>
</tr>
<tr>
<td>14</td>
<td>SD-2500</td>
<td>Speciality Raisin</td>
<td>30 min–1 hr 15 min</td>
<td>1 hr 50 min</td>
<td>55 min</td>
<td>4 hr 30 min</td>
<td></td>
</tr>
<tr>
<td>15</td>
<td>SD-2501</td>
<td>Bake only</td>
<td>30 min–1 hr 30 min</td>
<td>30 min–1 hr 30 min</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

- 1 Only ‘Light’ or ‘Medium’ available.
- 2 Only ‘Medium’ or ‘Dark’ available.
- 3 The timer can only be used on the SD-2501.
- 4 There is a period of rise during the knead period.
- The Bread Maker will operate for a short time during the rise period (to ensure optimal gluten development).
**Baking Bread**

**Place the ingredients in the bread pan**

1. **Remove the bread pan and set the kneading blade**
   - Twist the bread pan anti-clockwise and lift up to remove.
   - Ensure the kneading blade is firmly on the kneading mounting shaft.
   - Ensure that the shaft and kneading blade are clean, see P. 42 for cleaning.
   - Use the specified kneading blade when baking rye bread. (SD-2501 only)
   - The kneading blade is designed to fit loosely on the shaft.

2. **Place the measured ingredients in the bread pan**
   - Place the dry yeast at the bottom (so that it does not mix with the liquid until later).
   - Cover the yeast with all the dry ingredients (flour, sugar, salt, etc.).
   - Flour must be weighed on scales.
   - Pour in the water and any other liquids.
   - Wipe the outside of the bread pan to remove any flour or liquid.
   - Put the bread pan into the Bread Maker and turn slightly clockwise.
   - Close the lid.

3. **Plug the Bread Maker into a 230–240V socket**
   - Make sure the start light is off before selecting a program.

4. **Select a bake menu**
   - The display shows when menu ‘01’ is selected.
   - See P. 10 for menu, availability of size and crust.
   - To change the size
   - To change the crust colour
   - To set the timer
     - e.g. It is 9:00 PM now, and you want the bread to be ready at 6:30 the next morning.
     - Set the timer to ‘9:30’ (9 hours 30 minutes from now).
     - Pressing the button once will advance the timer by 10 minutes (hold to advance more quickly).

5. **Press Start pad to start the machine**
   - The start light will come on.

6. **Press Stop pad and remove bread**
   - When machine beeps 8 times and the bar at ‘End’ flashes.
   - The flashing start light will go off.
   - Remove the bread immediately,
   - Allow to cool, for example, on a wire rack.

7. **Remove the bread immediately,**
   - Unplug after use
   - The Bread Maker has a keep warm facility to reduce condensation of steam within the loaf which operates if the stop pad is not pressed on completion of the program.
   - However, this will accelerate the browning of the crust, therefore, upon completion of baking, switch off the unit, remove the bread immediately from the unit to cool it.
   - If you leave the bread to cool down in the bread pan, moisture will be retained within the loaf which will affect the finished quality of the loaf. Therefore, cool on a wire rack to ensure optimum quality of the loaf.

**Set the program and start**

**Remove the bread**

---

**How to Use Baking Bread**

Place the ingredients in the bread pan
Set the program and start
Remove the bread

- Kneading blade
- Current time
- Ready time
- Unplug after use

- Baking bread with added ingredients (P. 14) (SD-2501 only)
- For optimum results, don’t open the lid until bread is complete as it affects bread quality.
- Clean and dry beforehand

- **Notes**
  - Baking bread with added ingredients (P. 14) (SD-2501 only)
  - For optimum results, don’t open the lid until bread is complete as it affects bread quality.
  - Clean and dry beforehand

- **Recipe**
  - Make sure the start light is off before selecting a program.

- **Options**
  - To change the size
  - To change the crust colour
  - To set the timer
    - e.g. It is 9:00 PM now, and you want the bread to be ready at 6:30 the next morning.
    - Set the timer to ‘9:30’ (9 hours 30 minutes from now).
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  - When machine beeps 8 times and the bar at ‘End’ flashes.
  - The flashing start light will go off.

- **Remove the bread immediately,**
  - Unplug after use
  - The Bread Maker has a keep warm facility to reduce condensation of steam within the loaf which operates if the stop pad is not pressed on completion of the program.
  - However, this will accelerate the browning of the crust, therefore, upon completion of baking, switch off the unit, remove the bread immediately from the unit to cool it.
  - If you leave the bread to cool down in the bread pan, moisture will be retained within the loaf which will affect the finished quality of the loaf. Therefore, cool on a wire rack to ensure optimum quality of the loaf.

- **Recipe**
  - Make sure the start light is off before selecting a program.

- **Options**
  - To change the size
  - To change the crust colour
  - To set the timer
    - e.g. It is 9:00 PM now, and you want the bread to be ready at 6:30 the next morning.
    - Set the timer to ‘9:30’ (9 hours 30 minutes from now).
    - Pressing the button once will advance the timer by 10 minutes (hold to advance more quickly).

- **Press Start pad to start the machine**
  - The start light will come on.

- **Press Stop pad and remove bread**
  - When machine beeps 8 times and the bar at ‘End’ flashes.
  - The flashing start light will go off.

- **Remove the bread immediately,**
  - Unplug after use
  - The Bread Maker has a keep warm facility to reduce condensation of steam within the loaf which operates if the stop pad is not pressed on completion of the program.
  - However, this will accelerate the browning of the crust, therefore, upon completion of baking, switch off the unit, remove the bread immediately from the unit to cool it.
  - If you leave the bread to cool down in the bread pan, moisture will be retained within the loaf which will affect the finished quality of the loaf. Therefore, cool on a wire rack to ensure optimum quality of the loaf.
When adding extra ingredients

Adding extra ingredients to bread or dough

By selecting a menu number below, you can mix your favourite ingredients into the dough to make all kinds of flavoured breads.

- **SD-2501 (with raisin nut dispenser)**
- **SD-2500 (no raisin nut dispenser)**

**Dry ingredients, insoluble ingredients**
- Place the extra ingredients in the raisin nut dispenser and set the machine.

- Dried fruits
  - Cut up roughly into approx. 5mm cubes.
  - Sugar-coated ingredients may stick to the raisin nut dispenser and not fall into the bread pan.

- Nuts
  - Chop finely.
  - Nuts impair the effect of gluten, so avoid using too much.

- Seeds
  - Using large, hard seeds may scratch the coating of the dispenser and bread pan.

- Herbs
  - Use up to 1–2 tbsp of dried herbs. For fresh herbs, follow the instructions in the recipe.

- Bacon, salami
  - Sometimes oily ingredients may stick to the raisin nut dispenser and not fall into the bread pan.

**Moist/viscous ingredients, soluble ingredients**
- Place these ingredients together with the others into the bread pan.

- Fresh fruits, fruits pickled in alcohol
  - Only use quantities as in the recipe, as the water content of the ingredients will affect your bread.

- Cheese, chocolate

**Tips**
- These ingredients cannot be placed in the raisin nut dispenser as they would stick to it and not fall into the bread pan.

When adding extra ingredients

**When adding extra ingredients**

Press this pad when display indicates minutes until ingredient is added, to see how long to wait until the selection of program is complete. (SD-2500 only)

Adding extra ingredients to bread or dough

**Adding extra ingredients to bread or dough**

- **SD-2501 (with raisin nut dispenser)**
- **SD-2500 (no raisin nut dispenser)**

Simply place the extra ingredients in the dispenser or the bread pan before start.

Wait until the beeper sounds before placing the ingredients in the bread pan.

- **Dry ingredients, insoluble ingredients**
  - Place the extra ingredients in the raisin nut dispenser and set the machine.

- **Moist/viscous ingredients, soluble ingredients**
  - Place these ingredients together with the others into the bread pan.

**Tips**
- Place the extra ingredients in the raisin nut dispenser and set the machine.

* Follow the recipe for the quantities for each ingredient.

Baking Brioche

**Baking Brioche**

**Preparation** (P. 12)

1. Cut the butter for adding later into 1–2 cm cubes and keep it in fridge.
2. Put the kneading blade into the bread pan.
3. Place the ingredients in the bread pan in the order listed in the recipe.
4. Set the bread pan into the main unit, and plug the machine into the socket. (Make sure the start light is off.)

1. Press Start pad to start the machine

Time displayed indicating minutes until butter is added

- The start light will come on.

2. Adding additional butter when the beep sounds, then press Start pad again

Complete placing the additional cubed butter while flashing.

- Display indicates remaining time until completion of the program

3. Press Stop pad and remove bread

when machine beeps 8 times and the bar at ‘End’ flashes

- The flashing start light will go off.

**Simple way to bake brioche**

Add butter with other ingredients at the beginning.

- Cut the butter into 2 cm cubes and place them into the bread pan at the same time as the other ingredients.
- Follow the steps shown on the left. However, when the machine beeps on step 3 to add extra butter, please leave as it is.
- Time required for completion is 3 hrs 30 minutes. When butter is added at the beginning, flavour, texture and rising of bread are a little different from the time bread is baked with extra butter added in later.
- A ‘Rest’ process will begin immediately after starting, followed by ‘Knead’ and ‘Rise’.

**Ingredients**

- Yeast 1 1⁄4 tsp
- Strong White Flour 400 g (14 oz)
- Sugar 4 tbsp
- Salt 1 tsp
- Skimmed milk 2 tbsp
- Water 180 mL
- Egg, medium (beaten) 2 (100 g)
- Butter (Cut into 2 cm cubes and keep in fridge) 50 g (2 oz)
- Butter for adding later (Cut into 1–2 cm cubes and keep in fridge) 40 g (1 1⁄2 oz)

- Bacon, salami

**Tips**
- When adding extra ingredients such as raisins, add them with the butter. (Use max. 150 g for ingredients)
- Even without pressing the Start pad, kneading will continue after 5 min. It does not continue kneading immediately, even if the Start pad is pressed after adding butter or ingredients.
- Do not add butter after display shows remaining time. (P. 46)
Making Dough

1. Select a dough menu
   [The display shows when menu ‘16’ (SD-2500: ‘15’) is selected.]

2. Press Start pad to start the machine

3. Press Stop pad and remove dough
   when machine beeps 8 times and the bar at ‘End’ flashes
   ● The flashing start light will go off.

Making Brioche Dough

1. Select menu ‘23’ (SD-2500: ‘21’)
   [Simple way to make brioche]
   Add butter with other ingredients at the beginning.
   ● Cut the butter into 2 cm cubes and place them into the bread pan at the same time as the other ingredients.
   ● Follow the steps shown on the left. However, when the machine beeps on step 3 to add extra butter, please leave as it is.
   ● Time required for completion is 1 hr 50 minutes. "When butter is added at the beginning, flavour, texture and rising of bread are a little different from the time bread is baked with extra butter added in later."

2. Press Start pad to start the machine

3. Adding additional butter when the beep sounds, then press Start pad again
   Complete placing the additional cubed butter while ‘’ is flashing.

4. Press Stop pad and remove dough
   when machine beeps 8 times and the bar at ‘End’ flashes
   ● The flashing start light will go off.

Preparation
1. Put the kneading blade into the bread pan.
2. Place the ingredients in the bread pan in the order listed in the recipe.
3. Set the bread pan into the main unit, and plug the machine into the socket.
(Make sure the start light is off.)
### Baking Cakes

**Preparation**
1. Prepare the ingredients according to the recipe.
2. Line the bread pan with parchment paper or loaf tin liners and pour in the mixed ingredients.
3. Set the bread pan into the main unit, and plug the machine into the socket. (Make sure the start light is off.)

**Select menu ‘15’ (SD-2500: ‘14’)**

**Press Timer pad to set the baking time**

**Press Start pad to start the machine**

**Press Stop pad when the machine beeps and the bar at ‘End’ flashes, check that baking is complete, and remove the pan**

- The start light will come on.
- If baking is not complete → Repeat steps 1–3

(Additional cooking time can be made up to twice. Each time should be within 50 minutes. The timer will start again from 1 minute when the unit is hot. Increase the time by pressing the timer pad as required.)

### Making Jam

**Preparation**
1. Prepare the ingredients according to the recipe.
2. Put the kneading blade into the bread pan.
3. Place the ingredients into the bread pan in the following order:
   - half of the fruits → half of the sugar → remainder of fruits → remainder of sugar.
4. Set the bread pan into the main unit, and plug the machine into the socket. (Make sure the start light is off.)

**Select menu ‘26’ (SD-2500: ‘24’)**

**Press Timer pad to set the cooking time**

**Press Start pad to start the machine**

**Press Stop pad and remove jam when machine beeps 8 times and the bar at ‘End’ flashes**

- The start light will come on.
- To check whether baking is complete, insert a skewer into the centre of the cake or tea bread – it is ready if there is no mixture stuck to the skewer when you remove it.

(Additional cooking time can be made up to twice. Each time should be within 10–40 minutes. The timer will start again from 1 minute when the unit is hot. Increase the time by pressing the timer pad as required.)

- Put the finished jam into the container as soon as possible. Please take care of the burn when you take out jam.
- Jam can burn if it is left in the bread pan.
- Store the jam in a cool, dark place. Due to the lower levels of sugar the shelf life is not as long as shop bought varieties. Once open, refrigerate and consume shortly after opening.
Making Compote

1. Select menu ‘27’ (SD-2500: ‘25’).
2. Press Timer pad to set the cooking time
3. Press Start pad to start the machine
4. Press Stop pad and remove compote when machine beeps 8 times and the bar at ‘End’ flashes

**Bread Recipes**

- **Basic**
  - Whole Loaf
  - Rye Loaf
  - White Loaf
- **[01 Basic]**
  - Whole Loaf
  - Rye Loaf
  - White Loaf
- **[02 Basic Raisin]**
  - Whole Loaf
  - Rye Loaf
  - White Loaf
- **[03 Basic Raisin]**
  - Whole Loaf
  - Rye Loaf
  - White Loaf
- **White Loaf**
  - Whole Loaf 100%
  - White Loaf 70%
  - White Loaf 50%
- **[04 Whole wheat]**
  - Whole wheat Loaf
  - Whole wheat Rye Loaf
  - Whole wheat White Loaf
- **[05 Whole wheat Raisin]**
  - Whole wheat Loaf
  - Whole wheat Rye Loaf
  - Whole wheat White Loaf
- **[06 Whole wheat Raisin]**
  - Whole wheat Loaf
  - Whole wheat Rye Loaf
  - Whole wheat White Loaf

**Gluten Free Recipes**

- **[01 Basic]**
  - Gluten Free Bread Mix
  - Gluten Free Bread Mix 29
- **[02 Gluten Free]**
  - Gluten Free Bread Mix 29
  - Gluten Free Bread Mix 29
- **[03 Gluten Free]**
  - Gluten Free Bread Mix 29
  - Gluten Free Bread Mix 29

**Gluten and Wheat Free Recipes**

- **[01 Basic]**
  - Gluten and Wheat Free Bread Mix
  - Gluten and Wheat Free Bread Mix 29
- **[02 Gluten Free]**
  - Gluten and Wheat Free Bread Mix 29
  - Gluten and Wheat Free Bread Mix 29
- **[03 Gluten Free]**
  - Gluten and Wheat Free Bread Mix 29
  - Gluten and Wheat Free Bread Mix 29

**Dough Recipes**

- **[16 Dough]**
  - Whole Dough 100%
  - Whole Dough 70%
  - Whole Dough 50%
- **[17 Whole wheat]**
  - Whole wheat Dough 100%
  - Whole wheat Dough 70%
  - Whole wheat Dough 50%
- **[18 Whole wheat Raisin]**
  - Whole wheat Rye Dough 100%
  - Whole wheat Rye Dough 70%
  - Whole wheat Rye Dough 50%
- **[19 Whole wheat Raisin]**
  - Whole wheat Rye Dough 100%
  - Whole wheat Rye Dough 70%
  - Whole wheat Rye Dough 50%
- **[20 Rye]**
  - Rye Dough 100%
  - Rye Dough 70%
  - Rye Dough 50%
- **[21 Pizza]**
  - French Pizza
  - French Pizza 29

**Cake Recipes**

- **[15 Bake only]**
  - Apple and Ginger Cake
  - Banana and Walnut Loaf
  - Boozie Cake
  - Coffee & Pecan Nut Cake
- **[16 Bake only]**
  - Apple and Ginger Cake
  - Banana and Walnut Loaf
  - Boozie Cake
  - Coffee & Pecan Nut Cake
- **[17 Bake only]**
  - Apple and Ginger Cake
  - Banana and Walnut Loaf
  - Boozie Cake
  - Coffee & Pecan Nut Cake
- **[18 Bake only]**
  - Apple and Ginger Cake
  - Banana and Walnut Loaf
  - Boozie Cake
  - Coffee & Pecan Nut Cake

**Jam Recipes**

- **[26 Jam]**
  - Strawberry Jam
  - Blueberry Jam
  - Apple and Blackberry Jam
- **[27 Jam]**
  - Strawberry Jam
  - Blueberry Jam
  - Apple and Blackberry Jam

**Compote Recipes**

- **[28 Compote]**
  - Spiced Apple Compote
  - Red Fruits Compote
- **[29 Compote]**
  - Spiced Apple Compote
  - Red Fruits Compote

**Recipe Contents**

- **Bread Recipes**
- **Gluten Free Recipes**
- **Gluten and Wheat Free Recipes**
- **Dough Recipes**
- **Cake Recipes**
- **Jam Recipes**
- **Compote Recipes**
White Loaf
Menu '01' (4hr-4hr 5min)

- Yeast 3⁄4 tsp
- Strong White Flour 400 g (14 oz)
- Sugar 1 tsp
- Salt 1 tsp
- Water 320 mL

Milk Loaf
Menu '01' (4hr-4hr 5min)

- Yeast 1 tsp
- Strong White Flour 500 g (1 lb 1 oz)
- Sugar 1 1⁄2 tsp
- Butter 25 g (1 oz)
- Water 350 mL

Curry and Mango Loaf
Menu '01' (4hr-4hr 5min)

- Yeast 1 1⁄4 tsp
- Strong White Flour 600 g (1 lb 5 oz)
- Sugar 2 tsp
- Butter 25 g (1 oz)
- Water 400 mL

Rapid White Loaf
Menu '02' (1hr 55min-2hr)

- Yeast 1 tsp
- Strong White Flour 500 g (1 lb 2 oz)
- Sugar 1 1⁄2 tsp
- Salt 1 1⁄2 tsp
- Water 330 mL

Wheat Germ Loaf
Menu '03' (4hr) (Timer can be used on SD-2501)

- Yeast 1 tsp
- Strong White Flour 400 g (14 oz)
- Sugar 1 tsp
- Salt 1 tsp
- Water 280 mL

Spicy Fruit Loaf
Menu '03' (4hr)

- Yeast 1 tsp
- Strong White Flour 400 g (14 oz)
- Sugar 1 1⁄2 tsp
- Salt 1 1⁄4 tsp
- Water 300 mL

Oat and Bran Loaf
Menu '01' (4hr-4hr 5min)

- Yeast 1 tsp
- Strong White Flour 400 g (14 oz)
- Sugar 1 1⁄2 tsp
- Salt 1 tsp
- Water 330 mL

Pizza Loaf
Menu '03' (Medium Crust (4hr))
(Timer can be used on SD-2501)

- Yeast 1 tsp
- Strong White Flour 400 g (14 oz)
- Sugar 1 1⁄2 tsp
- Salt 1 tsp
- Water 330 mL

Cider Apple Bread
Menu '01' (4hr-4hr 5min)

- Yeast 1 tsp
- Strong White Flour 400 g (14 oz)
- Sugar 1 1⁄2 tsp
- Salt 1 tsp
- Water 300 mL

Apricot and Almond Loaf
Menu '03' (4hr) (Timer can be used on SD-2501)

- Yeast 1 tsp
- Strong White Flour 400 g (14 oz)
- Sugar 1 1⁄2 tsp
- Salt 1 tsp
- Water 300 mL

5 Seeded Bread Loaf
Menu '03' (4hr) (Timer can be used on SD-2501)

- Yeast 1 tsp
- Strong White Flour 400 g (14 oz)
- Sugar 1 1⁄2 tsp
- Salt 1 tsp
- Water 300 mL

Rapid Wholemeal Loaf
Menu '05' (3hr)

- Yeast 1 tsp
- Strong Wholemeal Flour 500 g (1 lb 2 oz)
- Sugar 1 1⁄2 tsp
- Salt 1 tsp
- Water 370 mL

Fresh Yeast White Loaf
Menu '01' (4hr-4hr 5min)

- Yeast 1 tsp
- Strong White Flour 400 g (14 oz)
- Sugar 1 1⁄2 tsp
- Salt 1 tsp
- Water 330 mL

Wholemeal Loaf 100%
Menu '04' (5hr)

- Yeast 1 tsp
- Strong Wholemeal Flour 500 g (1 lb 2 oz)
- Sugar 1 1⁄2 tsp
- Salt 1 tsp
- Water 370 mL

Wholemeal Loaf 50%
Menu '04' (5hr)

- Yeast 1 tsp
- Strong Wholemeal Flour 400 g (1 lb 1 oz)
- Sugar 1 1⁄2 tsp
- Salt 1 tsp
- Water 370 mL

Cheese and Bacon Loaf
Menu '03' (4hr) (Timer can be used on SD-2501)

- Yeast 1 tsp
- Strong White Flour 400 g (1 lb 2 oz)
- Sugar 1 1⁄2 tsp
- Salt 1 tsp
- Water 370 mL

Rapid Wholemeal Loaf 100%
Menu '05' (3hr)

- Yeast 1 tsp
- Strong Wholemeal Flour 500 g (1 lb 2 oz)
- Sugar 1 1⁄2 tsp
- Salt 1 tsp
- Water 370 mL

* For addition of ingredients with*, see the instructions on P14.
### Bread Recipes

**[04 Whole wheat]**

**[05 Whole wheat Rapid]**

**[06 Whole wheat Raisin]**

<table>
<thead>
<tr>
<th>Recipe</th>
<th>%</th>
<th>Menu '04' (3hr)</th>
<th>Menu '06' (3hr)</th>
<th>Menu '07' (3hr 30min)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Rapid Wholemeal Loaf 70%</strong></td>
<td>70%</td>
<td>M</td>
<td>L</td>
<td>XL</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
<td>1/4 tsp</td>
<td>1 1/4 tsp</td>
<td>1 1/2 tsp</td>
</tr>
<tr>
<td>Strong Wholemeal Flour</td>
<td>200 g</td>
<td>250 g</td>
<td>300 g</td>
<td>350 g</td>
</tr>
<tr>
<td>Strong White Flour</td>
<td>200 g</td>
<td>250 g</td>
<td>300 g</td>
<td>350 g</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
<td>1/4 tsp</td>
<td>1 tsp</td>
<td>1 1/2 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
<td>1/4 tsp</td>
<td>1 tsp</td>
<td>1 1/2 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>370 mL</td>
<td>420 mL</td>
<td>450 mL</td>
<td>500 mL</td>
</tr>
</tbody>
</table>

**Pesto and Pine Nut Loaf**

<table>
<thead>
<tr>
<th>Menu '06' (3hr)</th>
<th>(Timer can be used on SD-2501)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Strong Wholemeal Flour</td>
<td>200 g (1 oz)</td>
</tr>
<tr>
<td>Strong White Flour</td>
<td>200 g (1 oz)</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>240 mL</td>
</tr>
<tr>
<td>Pine Nuts</td>
<td>75 g (3 oz)</td>
</tr>
<tr>
<td>Chopped Pine Nuts</td>
<td>150 g (4 oz)</td>
</tr>
<tr>
<td>Butter</td>
<td>15 g (1/2 oz)</td>
</tr>
</tbody>
</table>

**Onion Loaf**

<table>
<thead>
<tr>
<th>Menu '06' (5hr)</th>
<th>(Timer can be used on SD-2501)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Strong Wholemeal Flour</td>
<td>200 g (1 oz)</td>
</tr>
<tr>
<td>Strong White Flour</td>
<td>200 g (1 oz)</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>340 mL</td>
</tr>
<tr>
<td>Onion, chopped and softened with 1/2 tsp oil</td>
<td>50 g (2 oz)</td>
</tr>
<tr>
<td>Garlic</td>
<td>1/2 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>340 mL</td>
</tr>
</tbody>
</table>

**Malted Brown Loaf**

<table>
<thead>
<tr>
<th>Menu '04' (5hr)</th>
<th>(Timer can be used on SD-2501)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Strong Granary® Flour</td>
<td>100 g (4 oz)</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>280 mL</td>
</tr>
</tbody>
</table>

**Rye and Stout**

<table>
<thead>
<tr>
<th>Menu '07' (3hr 30min)</th>
<th>(Timer can be used on SD-2501)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Rye Flour</td>
<td>200 g (1 lb 2 oz)</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>440 mL</td>
</tr>
</tbody>
</table>

**Rye and Wholemeal**

<table>
<thead>
<tr>
<th>Menu '07' (3hr 30min)</th>
<th>(Timer can be used on SD-2501)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Rye Flour</td>
<td>200 g (1 lb 2 oz)</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>440 mL</td>
</tr>
</tbody>
</table>

**Seeded Rye**

<table>
<thead>
<tr>
<th>Menu '07' (3hr 30min)</th>
<th>(Timer can be used on SD-2501)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Rye Flour</td>
<td>200 g (1 lb 2 oz)</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>440 mL</td>
</tr>
</tbody>
</table>

**Seeded Soya Loaf**

<table>
<thead>
<tr>
<th>Menu '06' (5hr)</th>
<th>(Timer can be used on SD-2501)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Strong Soya Flour</td>
<td>300 g (1 lb 2 oz)</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>440 mL</td>
</tr>
</tbody>
</table>

**Seeded White Loaf**

<table>
<thead>
<tr>
<th>Menu '07' (3hr 30min)</th>
<th>(Timer can be used on SD-2501)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Rye Flour</td>
<td>200 g (1 lb 2 oz)</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>440 mL</td>
</tr>
</tbody>
</table>

- **For addition of ingredients with**, see the instructions on P.14.
**Bread Recipes**

### [08 French] (SD-2501)

**Menu '08** (SD-2500: '07) (3hr)

#### [Basic Brioche]

- **Yeast**: 1 tsp
- **Strong White Flour**: 275 g (10 oz)
- **Strong Wholemeal Flour**: 75 g (3 oz)
- **Rye Flour**: 30 (1 oz)
- **Salt**: 15 g (1/2 oz)
- **Water**: 300 mL

### [09 Italian] (SD-2501)

**Menu '09** (SD-2500: '08) (4hr)

#### [Spelt White Bread]

- **Yeast**: 3/4 tsp
- **Yeast**: 1 1/2 tsp
- **Strong White Flour**: 400 g (14 oz)
- **Strong Wholemeal Flour**: 110 g (4 oz)
- **Sugar**: 1 tsp
- **Salt**: 1 tsp
- **Water**: 310 mL

#### [Spelt White Bread] *Speciality Raisin*

- **Yeast**: 3/4 tsp
- **Sugar**: 1 1/2 tsp
- **Strong White Flour**: 400 g (14 oz)
- **Strong Wholemeal Flour**: 110 g (4 oz)
- **Mixed Spices**: 2 tsp
- **Water**: 280 mL

#### [Spelt White Bread] *Fruity Spelt*

- **Yeast**: 1 tsp
- **Sugar**: 4 tbsp
- **Strong White Flour**: 500 g (1 lb 2 oz)
- **Butter**: 50 g (2 oz)
- **Parmesan Cheese, grated**: 25 g (1 oz)
- **Water**: 310 mL

### [10 Sandwich] (SD-2501)

**Menu '10** (SD-2500: '09) (5hr)

#### [Brown Sandwich]

- **Yeast**: 1 tsp
- **Strong Brown Flour**: 400 g (14 oz)
- **Sugar**: 1 tsp
- **Butter**: 15 g (1/2 oz)
- **Salt**: 1 tsp
- **Water**: 250 mL

#### [Granary Sandwich]

- **Yeast**: 1 tsp
- **Strong Granary® Flour**: 400 g (14 oz)
- **Sugar**: 1 tsp
- **Butter**: 15 g (1/2 oz)
- **Salt**: 1 tsp
- **Water**: 250 mL

### [11 Brioche] (SD-2500)

**Menu '11** (SD-2500: '10) (3hr)

#### [Basic Brioche]

- **Yeast**: 1 tsp
- **Strong White Flour**: 400 g (14 oz)
- **Sugar**: 4 tbsp
- **Salt**: 2 tbsp
- **Skimmed Milk**: 100 mL
- **Milk**: 200 mL
- **Butter**: 50 g (2 oz)
- **Orange Peel; Chopped Finely**: 50 g (2 oz)
- **Dryed Black Current**: 50 g (2 oz)
- **Brown Sandata**: 50 g (2 oz)
- **Mix**: 100 g (4 oz)
- **Olive Oil**: 100 g (4 oz)
- **Passata**: 100 g (4 oz)
- **Passata**: 50 g (2 oz)
- **Raisin nut dispenser**: does not operate on the Italian program.

### [14 Speciality] [13 Speciality] (SD-2500)

#### [Spelt White Bread]

- **Yeast**: 3/4 tsp
- **Sugar**: 1 1/2 tsp
- **Strong White Flour**: 400 g (14 oz)
- **Strong Wholemeal Flour**: 110 g (4 oz)
- **Butter**: 5 g (1/2 oz)
- **Parmesan Cheese, grated**: 25 g (1 oz)
- **Water**: 120 mL

#### [Spelt White Bread] *Speciality Raisin*

- **Yeast**: 3/4 tsp
- **Sugar**: 1 1/2 tsp
- **Strong White Flour**: 400 g (14 oz)
- **Strong Wholemeal Flour**: 110 g (4 oz)
- **Butter**: 5 g (1/2 oz)
- **Raisin**: 10 g (1/2 oz)
- **Water**: 120 mL

### [Fruity Spelt]

- **Yeast**: 1 tsp
- **Sugar**: 4 tbsp
- **Strong White Flour**: 500 g (1 lb 2 oz)
- **Butter**: 50 g (2 oz)
- **Parmesan Cheese, grated**: 25 g (1 oz)
- **Water**: 310 mL

### [Rice and Spelt with Pine Nut and Fried Onion]

- **Yeast**: 1 tsp
- **Sugar**: 4 tbsp
- **Strong White Flour**: 500 g (1 lb 2 oz)
- **Butter**: 50 g (2 oz)
- **Brown Rice Flour**: 10 g (1/4 oz)
- **Rice**: 1 tsp
- **Pine Nut**: 40 g (1 oz)
- **Mixed Spices**: 2 tsp
- **Water**: 220 mL

#### [Lemon and Poppy Seed Spelt]

- **Yeast**: 1 tsp
- **Sugar**: 4 tbsp
- **Strong White Flour**: 500 g (1 lb 2 oz)
- **Butter**: 50 g (2 oz)
- **Orange Peel; Chopped Finely**: 50 g (2 oz)
- **Dryed Black Current**: 50 g (2 oz)
- **Dryed Black Current**: 50 g (2 oz)
- **Mix**: 100 g (4 oz)
- **Olive Oil**: 100 g (4 oz)
- **Passata**: 50 g (2 oz)
- **Raisin nut dispenser**: does not operate on the Italian program.

---

*For addition of ingredients with*, see the instructions on P.14.
Gluten Free Recipes

[01 Basic]

[12 Gluten Free] (SD-2501)

[11 Gluten Free] (SD-2500)

(gluten free bread mix / wheat free bread mix)

Before making gluten free bread

- Consult your doctor and follow the guidelines below!

  If you make gluten free bread as part of dietary therapy, it is important that you avoid cross-contamination with flour that does contain gluten.

  Please take particular care when washing the bread pan and the kneading blade, etc.

  It is made differently to other types of bread!

    The order of putting in ingredients is different

    Please put in the ingredients in the following order so that the gluten free bread mix is well mixed. (The wrong order may result in poor rising)

    Water, salt, fat → gluten free bread mix

    Water, salt, fat → gluten free bread mix

    The outcomes differs depending on the type of flour

The recipes on the right have been developed with particular types of bread mix, and so the final outcome may differ depending on the actual bread mix used. (There may be greater variation with wheat free bread mixes.)

If kneading blade becomes embedded in bread

Due to their consistency, the kneading blade will often become embedded in Gluten and Wheat Free Bread loaves. Wait for the loaf to cool (to avoid burning your hands), before removing the blade by pressing on the base of the loaf and manipulating it out gently to avoid damaging the loaf.

Consume within two days

Store your finished bread in a cool, dry place, and consume within two days. If you cannot finish it all in time, cut it into slices, place in a freezer bag and into the freezer.

[11 Basic]

[12 Gluten Free] (SD-2501)

[11 Gluten Free] (SD-2500)

(gluten free bread mix / wheat free bread mix)

Glutafin Gluten Free Bread Mix

Menu '12' (SD-2500: '11') - 'Dark' Crust (1hr 55min)

-‘Large’ Size-'Dark' Crust (1hr 55min)

jevela Gluten Free Loaves

Spicy Fruit Loaf

- 100 g (4 oz) mixed fruit
- 2 tsp cinnamon

Date & Raisin Loaf

- juice of 2 oranges (made up to the quantity of water required), placed in the bread pan before gluten free mix
- 2 tsp mixed spice
- 100 g (4 oz) raisins
- rind of 2 oranges

Maple & Pecan Loaf

- 2 tbsp Maple syrup
- 50 g (2 oz) Pecans

Five Seeds Loaf (Dark Crust)

- 1 tbsp linseeds
- 2 tsp sesame seeds
- 1 tbsp pumpkin seeds
- 1 tsp sunflower seeds

Sun-dried Tomato & Parmesan Loaf (Dark Crust)

- 50 g (2 oz) parmesan cheese grated
- 50 g (2 oz) sun-dried tomatoes in oil, drained and chopped

Gluten Free Mix

- 500 g (1 lb 2 oz)

Gluten Free Fibre Mix

- 500 g (1 lb 2 oz)

Gluten and Wheat Free Bread

Gluten Free Mix

- 500 g (1 lb 2 oz)

Vegetable Oil

- 400 mL (1 1/2 cups)

Egg, medium

- 1

Yeast

- 2 tsp

Sainsbury’s Free from Gluten and Wheat Bread Mix with Added Fibre

Menu ‘12’ (SD-2500: ‘11’) - ‘Dark’ Crust (1hr 55min)

Doves Farm Gluten Free

Menu ‘12’ (SD-2500: ‘11’) - ‘Dark’ Crust (1hr 55min)
## Dough Recipes

### Rolls

- **Granary® Dough**
  - **Menu '16 (SD-2500: '15)' (2hr 20min)**
    - **Rolls**
      - Yeast 1 1⁄2 tsp
      - Strong Granary® Flour 1 1⁄2 lbs
      - Sugar 2 tsp
      - Oil 2 tbsp
      - Salt 1 tsp
      - Water 290 mL

- **Rye Dough 100% (SD-2501 only)**
  - **Menu '16 (SD-2500: '15)' (2hr 20min)**
    - **Rolls**
      - Rye Flour 1 1⁄2 lbs
      - Sugar 2 tsp
      - Oil 2 tbsp
      - Salt 1 tsp
      - Water 280 mL

### White Dough

- **Menu '18 (SD-2500: '17)' (3hr 15min)**
  - **Yeast** 3⁄4 tsp
  - **Strong White Flour** 1 lb 5 oz
  - **Sugar** 2 tsp
  - **Oil** 2 tbsp
  - **Salt** 1 tsp
  - **Butter** 100 g
  - **Yeast** 1⁄2 tsp

### Wholemeal Dough 100%

- **Menu '18 (SD-2500: '17)' (3hr 15min)**
  - **Strong Wholemeal Flour** 1 1⁄2 lbs
  - **Sugar** 2 tsp
  - **Oil** 2 tbsp
  - **Salt** 1 tsp
  - **Water** 280 mL

### Wholemeal Dough 70%

- **Menu '18 (SD-2500: '17)' (3hr 15min)**
  - **Strong Wholemeal Flour** 1 1⁄2 lbs
  - **Strong White Flour** 1 1⁄2 lbs
  - **Sugar** 2 tsp
  - **Oil** 2 tbsp
  - **Salt** 1 tsp
  - **Water** 280 mL

### Wholemeal Dough 50%

- **Menu '18 (SD-2500: '17)' (3hr 15min)**
  - **Strong Wholemeal Flour** 1 1⁄2 lbs
  - **Strong White Flour** 1 1⁄2 lbs
  - **Sugar** 2 tsp
  - **Oil** 2 tbsp
  - **Salt** 1 tsp
  - **Water** 280 mL

### Rye Dough 100% (SD-2501 only)

- **Menu '20 (SD-2500: '19)' (3hr 35min)**
  - **Rye Flour** 1 1⁄2 lbs
  - **Sugar** 2 tsp
  - **Oil** 2 tbsp
  - **Butter** 150 g

### Ciabatta

- **Stage 1 Culture**
  - **Menu '22 (SD-2500: '20)' (45min)**

- **Stage 2**
  - **Menu '16 (SD-2500: '15)' (2hr 20min)**

### Glazing/Baking

- **Brush with milk, salted water, beaten egg or oil.**

# Example – making plain bread rolls

1. **Shaping**
   - Dough can be shaped into round rolls, plaits, knots, French sticks, large or small cobs or put in a traditional loaf tin.
2. **Proving**
   - Most recipes require the dough to be left to prove i.e. to be left to rise after shaping, before the final baking. Generally the dough should be left to prove in a warm place (at approximately 40°C/105°F) until the dough has doubled in size.
   - Approximate proving time-Rolls 25 mins, Whole breads e.g. Parelton etc 50 mins
   - To prevent a hard dry skin forming, cover the dough with a large polythene bag or cover with lightly oiled cling film.
3. **Glazing/Baking**
   - Brush with milk, salted water, beaten egg or oil. Sprinkle with poppy seeds, sesame seeds. BAKE following recipe guidelines.
Dough Recipes

Rye and White Rolls

Stage 1 Culture : Menu '16' (SD-2500: '15') (2hr 20min)

- Yeast 1/2 tsp
- Strong White Flour 250 g (9 oz)
- Sugar 1 tsp
- Milk Powder 1 tbsp
- Salt 1/2 tsp
- Water 200 mL

Additional Ingredients
- Butter 25 g (1 oz)
- Egg, medium 1
- Water 250 mL

Stage 2 : Menu '20' (2hr)

- Yeast 1 tsp
- Rye Flour 150 g (5 oz)
- Strong White Flour 300 g (11 oz)
- Sugar 1 tsp
- Milk Powder 1 tbsp
- Salt 1/2 tsp
- Water 100 mL

Additional Ingredients
- Yeast 1 tsp
- Rye flour 150 g (5 oz)
- Sugar 2 tbsp
- Butter 75 g (3 oz)
- Salt 2 tsp
- Water 60 mL

**For a slightly denser roll try 125 mL water and 125 mL milk.**

 Chelsea Buns

Enriched Dough : Menu '16' (SD-2500: '15') (2hr 20min)

- Yeast 1 tsp
- Strong White Flour 250 g (9 oz)
- Sugar 1 tsp
- Butter 25 g (1 oz)
- Milk Powder 1 tbsp
- Salt 1/2 tsp
- Egg, medium 1

**Water 250 mL**

Choose one of the above recipes.

1. Place the ingredients into the bread pan in the order listed above.
2. Select menu 16 (SD-2500: 15).
3. Dust with flour.
4. Bake in a preheated oven at 220°C/425°F/Gas Mark 7 for 15 mins or until golden brown.

- For deviation splits, split bun and fill with cream and jam.
- Top with glace icing.

Wholemeal Walnut Rolls 70%

Menu '19' (SD-2500: '18') (3hr 15min)

- Yeast 1 tsp
- Wholemeal Flour 200 g (7 oz)
- Strong White Flour 100 g (4 oz)
- Medium Oatmeal 50 g (2 oz)
- Maple Syrup 2 tbsp
- Oil 2 tbsp
- Salt 1/2 tsp
- Water 800 mL

- Walnut 100 g (4 oz)

1. Divide dough into 12 large rolls or 20 dinner rolls.
2. Place on a greased baking tray and sprinkle with flour. Allow to prove at 40°C/105°F until doubled in size (approx. 20 mins).
3. Bake in a preheated oven at 220°C/425°F/Gas Mark 7 for 12–15 mins or until golden brown.

*For addition of ingredients with*, see the instructions on P14.

Croissants

Menu '16' (SD-2500: '15') (2hr 20min)

- Yeast 1 tsp
- Strong White Flour 250 g (9 oz)
- Sugar 1 tsp
- Butter 25 g (1 oz)
- Milk Powder 1 tbsp
- Salt 1/2 tsp
- Egg, medium 1

**Water 250 mL**

**1. Roll dough to 20 cm x 25 cm (8'' x 10'') rectangle.**

2. Divide butter into three portions. Dot one portion over the top two thirds of the dough.

3. Fold the bottom one third up and the top one third down, sealing the edges with a rolling pin. Turn the dough so that the folded edge is on the side.

4. Roll out to an oblong, dot the second portion of butter and continue as before. Repeat with the third portion.

5. Cover and allow the dough to rest in the refrigerator for 30 mins.

6. Roll out pastry and divide into four squares. Cut each square into two triangles. Roll the each triangle long and thin.

7. Loosely roll up each triangle towards the point, finishing with tip underneath. Curve into a crescent shape.

8. Place on a greased baking tray. Allow to prove at 40°C/105°F until doubled in size (approx. 20 mins).

9. Brush with beaten egg and bake in a preheated oven at 220°C/425°F/Gas Mark 7 for 15 mins or until crisp and well browned.

Soft Rolls/Baps

Menu '16' (SD-2500: '15') (2hr 20min)

- Yeast 1 tsp
- Strong White Flour 450 g (1 lb)
- Sugar 2 tsp
- Butter 75 g (3 oz)
- Salt 1 tsp
- Egg, medium 1
- Water 250 mL

**For a slightly denser roll try 125 mL water and 125 mL milk.**
**Dough Recipes**

**Dough for Tear & Share Bread**

<table>
<thead>
<tr>
<th>Menu '16 (SD-2500: '15)</th>
<th>(2hr 20min)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1 1/4 tsp</td>
</tr>
<tr>
<td>Strong White Flour</td>
<td>550 g (11 oz)</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Olive Oil</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1/2 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>110 mL</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Menu '17 (SD-2500: '16)</th>
<th>(2hr 50min)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1 1/2 tsp</td>
</tr>
<tr>
<td>Strong White Flour</td>
<td>400 g (14 oz)</td>
</tr>
<tr>
<td>Sugar</td>
<td>4 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>110 mL</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Menu '22 (SD-2500: '20)</th>
<th>(45min)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>1/2 tsp</td>
</tr>
<tr>
<td>Strong White Flour</td>
<td>300 g (11 oz)</td>
</tr>
<tr>
<td>Olive Oil</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Water</td>
<td>110 mL</td>
</tr>
</tbody>
</table>

**Picnic Tear & Share Bread**

Dough for Tear & Share Bread

| Yeast                   | 1 1/4 tsp   |
| Strong White Flour      | 300 g (11 oz) |
| Sugar                   | 2 tsp       |
| Olive Oil               | 2 tsp       |
| Salt                    | 1/2 tsp     |
| Water                   | 110 mL      |

**Focaccia**

| Yeast                   | 1 1/4 tsp   |
| Strong White Flour      | 300 g (11 oz) |
| Olive Oil               | 1 tsp       |
| Salt                    | 1 tsp       |
| Water                   | 110 mL      |

**Brioche Dough (Chocolate Chip Brioche Roll)**

| Yeast                   | 1 1/2 tsp |
| Strong White Flour      | 300 g (11 oz) |
| Sugar                   | 4 tsp     |
| Salt                    | 1 tsp     |
| Water                   | 110 mL    |

**Additional ingredients**

- *Addition of ingredients will follow programming instructions on p. 17.
- Press dough lightly to remove the gas.
- Shape it round and wrap it with plastic wrap. Then rest it in the refrigerator for 20 mins.
- When you like to add chocolate chips, follow below instructions. (Optional)
  - Roll the dough to 25 cm × 30 cm (10' × 12'')
  - Sprinkle chocolate chips and fold the bottom one third up and the top one third down. Then fold it in half.
  - Rest the dough in the room temperature for 15 mins again. (Do not dry it.)
- Press dough lightly to remove the gas again, and divide it into 12 rolls.
- Rest the dough in the room temperature for 10–15 mins. (Do not dry it out.)
- Shape the dough and place them on a greased baking tray and allow to prove at 35˚C/95˚F for 30–40 mins.
- Glaze and bake in oven at 180˚C/350˚F for 15–20 mins.

**Spelt Table Roll**

| Yeast                   | 1 1/2 tsp   |
| Spelt White Flour       | 500 g (1 lb 2 oz) |
| Sugar                   | 1 tsp       |
| Salt                    | 1 tsp       |
| Water                   | 110 mL      |

| Butter                 | 10 g (3/8 oz) |

*In the hot room, use chilled water

1. **Spelt Table Roll**
   - Roll dough out into a rectangular sheet 1/3 cm (1/8') thick, approximately 24 cm x 46 cm (9' x 18').
   - Spread the tomato puree over the dough and scatter the pepperoni and cheese. Roll up from the short end like a Swiss roll.
   - Cut the dough into 4 cm (1½') slices with a sharp knife and place close together in a 20 cm (8') round greased cake or flan tin, cut sides up.
   - Drizzle with the olive oil and sprinkle with the dried herbs and allow to prove at 40˚C/105˚F until doubled in size (approx. 25 mins).
   - Bake in a preheated oven at 220˚C/425˚F/Gas Mark 7 for 15–20 mins or until golden brown.
   - Delicious served warm with pasta dishes.

2. **Dough for Tear & Share Bread**
   - Roll dough out into a rectangular sheet 1/3 cm (1/8') thick, approximately 24 cm x 46 cm (9' x 18').
   - Spread the mustard over the dough and scatter the ham and cheese—reserve a little of the cheese to sprinkle on top. Roll up from the short end like a Swiss roll.
   - Cut the dough into 4 cm (1½') slices with a sharp knife and place close together in a 20 cm (8') round greased cake or flan tin, cut sides up.
   - Sprinkle with the remaining cheese and allow to prove at 40˚C/105˚F until doubled in size (approx. 25 mins).
   - Bake in a preheated oven at 220˚C/425˚F/Gas Mark 7 for 15–20 mins or until golden brown.
   - Delicious served warm with soup or with a Ploughmans lunch.

3. **Pizza**
   - Roll out the dough into a circular shape 1/3 cm (1/8') thick, approximately 24 cm x 46 cm (9' x 18').
   - Place on a greased baking tray and allow to prove at 40˚C/105˚F until doubled in size (approx. 40 mins).
   - Make a cut on top of the dough and bake in oven at 220˚C/425˚F for 15–20 mins. (coupe)
   - Delicious served warm with pasta dishes. Use sundried tomatoes in place of pepperoni for vegetarians.
1. Warm the butter and syrup until just melted. This can be done on the hob or in the microwave oven. (High power for 1 min).

2. Sieve the flour, baking powder and spices into a bowl. Add the syrup mixture and the beaten eggs.

3. Add the mashed bananas and the roughly chopped walnuts and mix to a soft consistency.

4. Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.

5. Place the mixture in the bread pan, being careful to ensure that the mixture is inside the baking parchment.

6. Carefully sprinkle the flaked almonds on the top of the mixture.

7. Select menu 15 (SD-2500: 14) and enter 5 mins on the timer.

8. After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select menu 15 (SD-2500: 14) again and enter a further 3–5 mins on the timer. If it is still just slightly sticky this will cook through during the stand period.

9. Take the bread pan out of the Bread Maker using oven gloves. Leave to stand for 5–10 mins before removing from the bread pan and allowing to cool.

* Delicious spread with butter.

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**Apple and Ginger Cake**

Menu '15 (SD-2500: 14) (1hr 5min)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter</td>
<td>100 g</td>
<td>(4 oz)</td>
</tr>
<tr>
<td>Golden Syrup</td>
<td>200 mL</td>
<td>(6 1/2 fl oz)</td>
</tr>
<tr>
<td>Self-Raising Flour</td>
<td>200 g</td>
<td>(7 1/2 oz)</td>
</tr>
<tr>
<td>Baking Powder</td>
<td>5 g</td>
<td></td>
</tr>
<tr>
<td>Ground Cinnamon</td>
<td>1 1/2 tsp</td>
<td></td>
</tr>
<tr>
<td>Ground Cloves</td>
<td>3 g</td>
<td>(3/4 tsp)</td>
</tr>
<tr>
<td>Medium Sized Egg, beaten</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Butter-flavoured Syrup</td>
<td>40 mL</td>
<td>(1 1/2 fl oz)</td>
</tr>
<tr>
<td>Ginger</td>
<td>1/2 tsp</td>
<td></td>
</tr>
<tr>
<td>Mixed Dried Fruit</td>
<td>250 g</td>
<td>(9 oz)</td>
</tr>
</tbody>
</table>

1. Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.

2. Warm the butter and syrup until just melted. This can be done on the hob or in the microwave oven. (High power for 1 min).

3. Sieve the flour, baking powder and spices into a bowl. Add the syrup mixture and the beaten eggs.

4. Add the mashed bananas and the roughly chopped walnuts and mix to a soft consistency.

5. Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.

6. Place the mixture in the bread pan, being careful to ensure that the mixture is inside the baking parchment.

7. Carefully sprinkle the finely chopped walnuts on top of the mixture.

8. Select menu 15 (SD-2500: 14) and enter 55 mins on the timer.

9. After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select menu 15 (SD-2500: 14) again and enter a further 3–5 mins on the timer. If it is still just slightly sticky this will cook through during the stand period.

10. Take the bread pan out of the Bread Maker using oven gloves. Leave to stand for 5–10 mins before removing from the bread pan and allowing to cool.

---

**Banana and Walnut Loaf**

Menu '15 (SD-2500: 14) (1hr 5min)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter</td>
<td>125 g</td>
<td>(4 oz)</td>
</tr>
<tr>
<td>Egg, medium</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>Plain Flour</td>
<td>225 g</td>
<td>(8 oz)</td>
</tr>
<tr>
<td>Baking Powder</td>
<td>2 tsp</td>
<td></td>
</tr>
<tr>
<td>Grated Rind</td>
<td>1 Lemon</td>
<td></td>
</tr>
<tr>
<td>Lemon Juice</td>
<td>1 tbsp</td>
<td></td>
</tr>
<tr>
<td>Walnuts, finely chopped</td>
<td>75 g</td>
<td>(3 oz)</td>
</tr>
</tbody>
</table>

1. Warm the butter and syrup until just melted. This can be done on the hob or in the microwave oven. (High power for 1 min).

2. Sieve the flour, baking powder and spices into a bowl. Add the syrup mixture and the beaten eggs.

3. Add the mashed bananas and the roughly chopped walnuts and mix to a soft consistency.

4. Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.

5. Place the mixture in the bread pan, being careful to ensure that the mixture is inside the baking parchment.

6. Carefully sprinkle the finely chopped walnuts on top of the mixture.

7. Select menu 15 (SD-2500: 14) and enter 5 mins on the timer.

8. After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select menu 15 (SD-2500: 14) again and enter a further 3–5 mins on the timer. If it is still just slightly sticky this will cook through during the stand period.

9. Take the bread pan out of the Bread Maker using oven gloves. Leave to stand for 5–10 mins before removing from the bread pan and allowing to cool.

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**Boozy Cake**

Menu '15 (SD-2500: 14) (55min)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter</td>
<td>150 g</td>
<td>(5 oz)</td>
</tr>
<tr>
<td>Malted Dried Fruit</td>
<td>100 g</td>
<td>(3 1/2 oz)</td>
</tr>
<tr>
<td>Light Brown Sugar</td>
<td>75 g</td>
<td>(2 1/2 oz)</td>
</tr>
<tr>
<td>Baking Powder</td>
<td>4 1/2 tsp</td>
<td></td>
</tr>
<tr>
<td>Guinness® or Carra swamp®</td>
<td>450 mL</td>
<td>(16 fl oz)</td>
</tr>
<tr>
<td>Walnuts, finely chopped</td>
<td>75 g</td>
<td>(3 oz)</td>
</tr>
</tbody>
</table>

1. Heat the butter, dried fruit, sugar, juice and zest of an orange and Guinness® together until the fruit plumps up. This can be done on the hob by bringing the ingredients to the boil, stirring and then simmering for 10–15 mins or heating in the microwave oven on High power for 8 mins, stirring twice.

2. Leave to cool for 10 mins, then stir in the bicarbonate of soda, this will make the mixture foam.

3. Stir in the eggs, flour and mixed spice, and mix well.

4. Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.

5. Place the mixture in the bread pan, being careful to ensure that the mixture is inside the baking parchment.

6. Sprinkle the flaked almonds and demerara on the top of the mixture.

7. Select menu 15 (SD-2500: 14) and enter 55 mins on the timer.

8. After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select menu 15 (SD-2500: 14) again and enter a further 3–5 mins on the timer. If it is still just slightly sticky this will cook through during the stand period.

9. Take the bread pan out of the Bread Maker using oven gloves. Leave to stand for 5–10 mins before removing from the bread pan and allowing to cool.

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**Gingerbread**

Menu '15 (SD-2500: 14) (45min)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Demerara Sugar</td>
<td>30 g</td>
<td>(1 oz)</td>
</tr>
<tr>
<td>Butter</td>
<td>75 g</td>
<td>(3 oz)</td>
</tr>
<tr>
<td>Golden Syrup</td>
<td>30 g</td>
<td>(1 oz)</td>
</tr>
<tr>
<td>Black Treacle</td>
<td>75 g</td>
<td>(2 1/2 oz)</td>
</tr>
<tr>
<td>Plain Flour</td>
<td>225 g</td>
<td>(8 oz)</td>
</tr>
<tr>
<td>Ground Ginger</td>
<td>11 g</td>
<td>(1/2 tsp)</td>
</tr>
<tr>
<td>Baking Powder</td>
<td>5 g</td>
<td>(3/4 tsp)</td>
</tr>
<tr>
<td>Bicarbonate of Soda</td>
<td>7 g</td>
<td></td>
</tr>
<tr>
<td>Salt</td>
<td>3 g</td>
<td>(1/4 tsp)</td>
</tr>
</tbody>
</table>

1. Warm the butter, golden syrup and treacle together until just melted. This can be done on the hob or in the microwave (High power for 1 min).

2. Stir in all of the sieved dry ingredients.

3. Mix in the milk and the beaten egg.

4. Beat thoroughly with a wooden spoon.

5. Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.

6. Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.

7. Take the bread pan out of the Bread Maker using oven gloves. Leave to stand for 5–10 mins before removing from the bread pan and allowing to cool.

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**Fruit Tea Bread**

Menu '15 (SD-2500: 14) (1hr 15min)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Malted Dried Fruit</td>
<td>150 g</td>
<td>(5 oz)</td>
</tr>
<tr>
<td>Chopped Dates</td>
<td>50 g</td>
<td>(2 oz)</td>
</tr>
<tr>
<td>Chopped Walnuts</td>
<td>50 g</td>
<td>(2 oz)</td>
</tr>
<tr>
<td>Chopped Cherries</td>
<td>50 g</td>
<td>(2 oz)</td>
</tr>
<tr>
<td>Strong Tea</td>
<td>350 mL</td>
<td>(12 fl oz)</td>
</tr>
<tr>
<td>Butter</td>
<td>30 g</td>
<td>(1 1/2 oz)</td>
</tr>
<tr>
<td>Medium Sized Eggs, beaten</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Plain Flour</td>
<td>225 g</td>
<td>(8 oz)</td>
</tr>
<tr>
<td>Bicarbonate of Soda</td>
<td>7 g</td>
<td></td>
</tr>
</tbody>
</table>

1. Place the fruit, dates, walnuts, cherries, strong tea and butter together and heat until the fat has melted and the liquid is hot. This can be done on the hob or in the microwave oven. (High power for 3–4 mins)

2. Allow to cool slightly, then add eggs, flour and the bicarbonate of soda. Mix well.

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**Cake Recipes**

**[5 Bake only] (SD-2500)**

**[14 Bake only] (SD-2500)**

Bake cakes and teabreads.

1. Timer cannot be used
2. Use menu 15 (SD-2500: 14) for these recipes.
3. This menu is not suitable for all types of cake, such as Victoria sandwich or those that require going into a hot oven.
4. Always use our tablespoon and teaspoon measure in these recipes.

The cake is made according to the recipe in a separate mixing bowl and then baked inside the bread pan.

1. Mix the ingredients in a bowl.

2. Line the bottom and sides of the bread pan with baking parchment and pour in the mixture.

3. Make sure that the kneading blade is removed from the bread pan before the cake mixture is added.

4. Ensure that the cake mixture is kept inside the baking parchment.

5. Set the Bread Maker.

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[36]
Cake Recipes

Hazelnut and Honey Loaf
Menu 15 (SD-2500: ’14) (1hr)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dark Brown Sugar</td>
<td>90 g (3 oz)</td>
</tr>
<tr>
<td>Honey</td>
<td>90 g (3 oz)</td>
</tr>
<tr>
<td>Eggs, medium</td>
<td>3 g</td>
</tr>
<tr>
<td>Hazelnuts, finely chopped</td>
<td>100 g (4 oz)</td>
</tr>
<tr>
<td>Self Raising Flour</td>
<td>225 g (8 oz)</td>
</tr>
<tr>
<td>Milk</td>
<td>30 mL (4 tbsp)</td>
</tr>
<tr>
<td>Topping (chocolate &amp; hazelnut spread)</td>
<td>100 g (4 oz)</td>
</tr>
<tr>
<td>Topping (cream cheese)</td>
<td>90 g (3 oz)</td>
</tr>
</tbody>
</table>

1. Cream the butter, sugar and honey together until soft and fluffy.
2. Add the eggs one at a time, beating well after each addition. Stir in the pecan nuts.
3. Fold in the four and baking powder, and mix to a soft consistency with the coffee.
4. Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
5. Place the mixture in the bread pan, being careful to ensure that the mixture is inside the baking parchment.
6. Select menu 15 (SD-2500: ’14) and enter 1 hr on the timer.
7. After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select menu 15 (SD-2500: ’14) again and enter a further 3–5 mins on the timer. If it is still just slightly sticky this will cook through during the stand period.
8. Take the bread pan out of the Bread Maker using oven gloves. Leave to stand for 5–10 mins before removing from the bread pan and allowing to cool.
9. Beat the chocolate spread and cream cheese together and spread on the top of the cooled loaf.

Coffee & Pecan Nut Cake
Menu 15 (SD-2500: ’14) (1hr)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter</td>
<td>175 g (6 oz)</td>
</tr>
<tr>
<td>Light Muscovado Sugar</td>
<td>190 g (4 oz)</td>
</tr>
<tr>
<td>Eggs, medium</td>
<td>3 g</td>
</tr>
<tr>
<td>Pecan Nuts, finely chopped</td>
<td>75 g (3 oz)</td>
</tr>
<tr>
<td>Self Raising Flour</td>
<td>225 g (8 oz)</td>
</tr>
<tr>
<td>Baking Powder</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Fresh Coffee</td>
<td>2 1/2 tsp</td>
</tr>
</tbody>
</table>

Optional Icing

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mascarpone Cheese</td>
<td>190 g (6 oz)</td>
</tr>
<tr>
<td>Icing Sugar</td>
<td>100 g (4 oz)</td>
</tr>
<tr>
<td>Fresh Coffee</td>
<td>1 tsp</td>
</tr>
</tbody>
</table>

1. Cream the butter and sugar together until soft then beat in the eggs, one at a time.
2. Add the flour with the cherries and grated marzipan, mix well with the milk to a soft consistency.
3. Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
4. Place the mixture in the bread pan, being careful to ensure that the mixture is inside the baking parchment.
5. Carefully sprinkle the toasted almonds on top of the mixture.
6. Select menu 15 (SD-2500: ’14) and enter 1hr on the timer.
7. After baking test with a skewer to see if the cake is cooked. If the cake does require extra time, select menu 15 (SD-2500: ’14) again and enter a further 3–5 mins on the timer. If it is still just slightly sticky this will cook through during the stand period.
8. Take the bread pan out of the Bread Maker using oven gloves. Leave to stand for 5–10 mins before removing from the bread pan and allowing to cool.

Soda Bread
Menu 15 (SD-2500: ’14) (50min)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bread Flour</td>
<td>400 g (14 oz)</td>
</tr>
<tr>
<td>Bicarbonate of Soda</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Buttermilk</td>
<td>270 mL</td>
</tr>
<tr>
<td>Milk</td>
<td>100 mL</td>
</tr>
</tbody>
</table>

1. Sieve the flour and bicarbonate of soda into a bowl and mix well. Then add sugar and salt.
2. Add the buttermilk and milk, mixing quickly to form a soft dough.
3. Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
4. Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
5. Select menu 15 (SD-2500: ’14) and enter 50 mins on the timer.
6. After baking test with a skewer to see if the bread is cooked. If the bread does require extra time, select menu 15 (SD-2500: ’14) again and enter a further 3–5 mins on the timer.
7. Remove the bread out of the bread pan using oven gloves and allow to cool.

Wholesale Soda Bread
Menu 15 (SD-2500: ’14) (50min)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Self Raising Wholemeal Flour</td>
<td>400 g (14 oz)</td>
</tr>
<tr>
<td>Bicarbonate of Soda</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Medium Sized Eggs, beaten</td>
<td>2</td>
</tr>
<tr>
<td>Buttermilk</td>
<td>270 mL</td>
</tr>
</tbody>
</table>

1. Place flour and bicarbonate of soda into a bowl and mix well. Then add salt.
2. Add the beaten eggs and buttermilk, mixing quickly to form a soft dough.
3. Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
4. Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
5. Select menu 15 (SD-2500: ’14) and enter 50 mins on the timer.
6. After baking test with a skewer to see if the bread is cooked. If the bread does require extra time, select menu 15 (SD-2500: ’14) again and enter a further 3–5 mins on the timer.
7. Remove the bread out of the bread pan using oven gloves and allow to cool.

Yeast and Dairy Free Spelt Loaf
Menu 15 (SD-2500: ’14) (50min)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spelt Flour</td>
<td>400 g (14 oz)</td>
</tr>
<tr>
<td>Bicarbonate of Soda</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Medium Sized Eggs, beaten</td>
<td>2</td>
</tr>
<tr>
<td>Spelt Flour</td>
<td>320 mL</td>
</tr>
</tbody>
</table>

1. Place flour and bicarbonate of soda into a bowl and mix well. Then add salt.
2. Add the beaten eggs and soya milk, mixing quickly to form a soft dough.
3. Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
4. Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
5. Select menu 15 (SD-2500: ’14) and enter 50 mins on the timer.
6. After baking test with a skewer to see if the bread is cooked. If the bread does require extra time, select menu 15 (SD-2500: ’14) again and enter a further 3–5 mins on the timer.
7. Remove the bread out of the bread pan using oven gloves and allow to cool.

Combread
Menu 15 (SD-2500: ’14) (55min)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plain Flour</td>
<td>190 g (6 oz)</td>
</tr>
<tr>
<td>Figs Commel or Pecans</td>
<td>190 g (6 oz)</td>
</tr>
<tr>
<td>Baking Powder</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Eggs, medium</td>
<td>2 g</td>
</tr>
<tr>
<td>Carton Buttermilk</td>
<td>284 mL</td>
</tr>
<tr>
<td>Milk</td>
<td>100 mL</td>
</tr>
<tr>
<td>Butter, melted and cooled</td>
<td>90 g (3 oz)</td>
</tr>
</tbody>
</table>

1. Combine flour, commel, baking powder and salt into a bowl and mix well.
2. Beat the eggs with the buttermilk, milk and butter in another bowl.
3. Pour the egg mixture into the dry ingredients and stir to a smooth batter.
4. Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment.
5. Place the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment.
6. Select menu 15 (SD-2500: ’14) and enter 55 mins on the timer.
7. After baking test with a skewer to see if the bread is cooked. If the bread does require extra time, select menu 15 (SD-2500: ’14) again and enter a further 3–5 mins on the timer.
8. Remove the bread out of the bread pan using oven gloves and allow to cool.
### Jam Recipes

**[26 Jam] (SD-2501)**

**[24 Jam] (SD-2500)**

**Strawberry Jam**

**Menu ‘26’ (SD-2500: ‘24’) (1hr 40min)**

- Strawberries, finely chopped 400 g (28 oz)
- Sugar 400 g (16 oz)
- Powdered Pectin 13 g (4 tsp)

1. Place half of the fruit into the bread pan, then add half of the sugar. Repeat with the remaining fruit and sugar.
2. Sprinkle the pectin onto the ingredients in the bread pan.
3. Select menu 26 (SD-2500: 24) and enter 1hr 40min on the timer.

**Blueberry Jam**

**Menu ‘26’ (SD-2500: ‘24’) (1hr 50min)**

- Blueberries 400 g (28 oz)
- Sugar 400 g (16 oz)
- Powdered Pectin 13 g (4 tsp)

1. Place half of the fruit into the bread pan, then add half of the sugar. Repeat with the remaining fruit and sugar.
2. Sprinkle the pectin onto the ingredients in the bread pan.
3. Select menu 26 (SD-2500: 24) and enter 1hr 50min on the timer.

**Apple and Blackberry Jam**

**Menu ‘26’ (SD-2500: ‘24’) (1hr 40min)**

- Apples, grated or finely chopped 300 g (12 oz)
- Blackberries 300 g (12 oz)
- Sugar 300 g (12 oz)
- Powdered Pectin 13 g (4 tsp)

1. Place half of the fruit into the bread pan, then add half of the sugar. Repeat with the remaining fruit and sugar.
2. Sprinkle the pectin onto the ingredients in the bread pan.
3. Select menu 26 (SD-2500: 24) and enter 1hr 40min on the timer.

**Peach Melba**

**Menu ‘26’ (SD-2500: ‘24’) (1hr 40min)**

- Peaches, finely chopped 500 g (20 oz)
- Raspberries 300 g (10 oz)
- Sugar 300 g (12 oz)
- Powdered Pectin 13 g (4 tsp)

1. Place half of the fruit into the bread pan, then add half of the sugar. Repeat with the remaining fruit and sugar.
2. Sprinkle the pectin onto the ingredients in the bread pan.
3. Select menu 26 (SD-2500: 24) and enter 1hr 40min on the timer.

**Plum Jam**

**Menu ‘26’ (SD-2500: ‘24’) (1hr 40min)**

- Plums, finely chopped 500 g (20 oz)
- Sugar 500 g (18 oz)
- Powdered Pectin 9 g (1¹⁄₂ tsp)

1. Place half of the fruit into the bread pan, then add half of the sugar. Repeat with the remaining fruit and sugar.
2. Sprinkle the pectin onto the ingredients in the bread pan.
3. Select menu 26 (SD-2500: 24) and enter 1hr 40min on the timer.

### Compote Recipes

**[27 Compote] (SD-2500)**

**[25 Compote] (SD-2500)**

**Spiced Apple Compote**

**Menu ‘27’ (SD-2500: ‘25’) (1hr 20min)**

- Apples, peeled, cored and diced 1000 g (40 oz)
- Cinnamon stick 1
- Cloves 2
- Lemon, zest only 1
- Lemon Juice 2 tbsp
- Sugar 100 g (4 oz)
- Water 75 mL

1. Place the apple in the bread pan. Pour water over ingredients.
2. Select menu 27 (SD-2500: 25) and enter 1hr 20min on the timer.
3. Stir after cooking is completed.

**Red fruits Compote**

**Menu ‘27’ (SD-2500: ‘25’) (1hr)**

- Strawberries, stalk removed 250 g (10 oz)
- Cherries, stone removed 250 g (10 oz)
- Blackberries 400 g (16 oz)
- Raspberries (added after cooking) 200 g (8 oz)
- Powdered Pectin 3 g (1 tsp)

1. Place all the ingredients except sugar and pectin into the bread pan. Select menu 27 (SD-2500: 25) and enter 1hr on the timer.
2. Stir after cooking is completed.

**Peach in Vanilla Syrup**

**Menu ‘27’ (SD-2500: ‘25’) (1hr 30min)**

- Peaches, stone removed and cut into halves 300 g (12 oz)
- Cherries, stones removed 250 g (10 oz)
- Raspberries 300 g (10 oz)
- Blackcurrants, roughly mashed 300 g (12 oz)
- Medium Red Chilli, finely chopped 1-2
- Root Ginger, finely grated 4 cm
- Oranges, juice and finely grated zest 2
- Sugar 150 g (6 oz)
- Vanilla Pod 1⁄2
- Water 100 mL

1. Place the peach in the bread pan. Pour water over ingredients.
2. Select menu 27 (SD-2500: 25) and enter 1hr 20min on the timer.
3. Stir after cooking is completed.

**Redcurrant and Chili Jam**

**Menu ‘27’ (SD-2500: ‘25’) (1hr 40min)**

- Redcurrants, roughly mashed 160 g (5 oz)
- Medium Red Chilli, finely chopped 2
- Raspberries (added after cooking) 200 g (8 oz)
- Powdered Pectin 3 g (1 tsp)

1. Place all the ingredients except sugar and pectin into the bread pan. Select menu 27 (SD-2500: 25) and enter 1hr 40min on the timer.
2. Stir after cooking is completed.
3. Add raspberries.

**Rhubarb and Ginger Compote**

**Menu ‘27’ (SD-2500: ‘25’) (1hr 40min)**

- Rhubarbs, cut into 3 cm lengths 190 g (6 ⁴⁄₅ oz)
- Orange Juice 2 tbsp
- Cinnamon stick 1
- Medium Red Chilli, finely chopped 1
- Sugar 100 g (4 oz)
- Water 100 mL

1. Place the rhubarb in the bread pan. Select menu 27 (SD-2500: 25) and enter 1hr 40min on the timer.
2. Stir after cooking is completed.

**Mixed Berry Compote**

**Menu ‘27’ (SD-2500: ‘25’) (1hr)**

- Blackberries, raspberries, blueberries 400 g (13 oz)
- Sugar 75 g (3 oz)
- Water 2 tbsp

1. Place the berries in the bread pan. Stir after cooking is completed.
2. Place ingredients in the bread pan in the order listed above.
3. Pour water over ingredients.
4. Stir after cooking is completed.

**Apple sauce**

**Menu ‘27’ (SD-2500: ‘25’) (1hr 20min)**

- Bramley apples, peeled, cored and diced 1000 g (40 oz)
- Water 2 tbsp

1. Place ingredients in the bread pan in the order listed above.
2. Place the apple in the bread pan. Pour water over ingredients.
3. Select menu 27 (SD-2500: 25) and enter 1hr 20min on the timer.
4. Stir after cooking is completed.
Care & Cleaning

Before cleaning, unplug your Bread Maker and allow it to cool down.

To avoid damaging your Bread Maker...
- Do not use anything abrasive! (cleansers, scouring pads etc)
- Use a soft sponge when cleaning bread pan and kneading blade.
- Do not wash any part of your Bread Maker in the dishwasher!
- Do not use benzine, thinners, or alcohol!
- Keep your Bread Maker clean and dry.

To protect the non-stick finish
Bread pan and kneading blade are coated with a non-stick finish to avoid stains and to make it easier to remove bread.
To avoid damaging it, please follow the instructions below.

- Do not use hard utensils such as a knife or a fork when removing the bread from the bread pan. When you have hard time taking out the bread from the bread pan, see P. 46.
- Ensure that the kneading blade is not embedded in the bread loaf before slicing it. If it is embedded, wait for the loaf to cool and remove it. In removing the kneading blade, press on the base of the loaf and manipulate the kneading blade gently to avoid damaging the loaf. (Do not use hard or sharp utensils such as a knife or a fork.) Be careful not to get burns as the kneading blade may still be hot.
- Use the soft sponge when cleaning the bread pan and the kneading blade. Do not use anything abrasive such as cleansers or scouring pads.
- Hard, coarse or large ingredients such as flours with whole or ground grains, sugar, or the addition of nuts and seeds may damage the non-stick finish of the bread pan. If using large chunk of ingredient, break into small pieces. Please make sure to follow the recipe quantities stated.

Bread pan & kneading blade
Twist the bread pan anti-clockwise to remove. Remove the kneading blade and wash in warm soapy water.
- Ensure the area around the shaft and inside the kneading blade are cleaned thoroughly.
- If the kneading blade is difficult to remove from the bread pan, place a small quantity of warm water into the bread pan and soak for 5–10 minutes. Do not submerge the bread pan in water.

To protect the non-stick finish
- Do not use hard utensils such as a knife or a fork when removing the bread from the bread pan. When you have hard time taking out the bread from the bread pan, see P. 46.
- Ensure that the kneading blade is not embedded in the bread loaf before slicing it. If it is embedded, wait for the loaf to cool and remove it. In removing the kneading blade, press on the base of the loaf and manipulate the kneading blade gently to avoid damaging the loaf. (Do not use hard or sharp utensils such as a knife or a fork.) Be careful not to get burns as the kneading blade may still be hot.
- Use the soft sponge when cleaning the bread pan and the kneading blade. Do not use anything abrasive such as cleansers or scouring pads.
- Hard, coarse or large ingredients such as flours with whole or ground grains, sugar, or the addition of nuts and seeds may damage the non-stick finish of the bread pan. If using large chunk of ingredient, break into small pieces. Please make sure to follow the recipe quantities stated.
Troubleshooting

Before calling for service, please check through this section.

<table>
<thead>
<tr>
<th>Problem</th>
<th>Cause → Action</th>
</tr>
</thead>
<tbody>
<tr>
<td>My bread does not rise.</td>
<td>- The quality of the gluten in your flour is poor, or you have not used strong flour. (Gluten quality can vary depending on temperature, humidity, how the flour is stored, and the season of harvest) → Try another type, brand or another batch of flour. - The dough has become too firm because you haven’t used enough liquid. → Stronger, Organic and Stoneground flour with higher protein content absorbs more water than others, so try adding an extra 10-20 mL of water. - You are not using the right type of yeast. → Use dry yeast from a sachet, which has ‘Easy Blend’, ‘Fast Acting’ or ‘Easy Bake’ written on it. This type does not require pre-fermentation. - You are not using enough yeast, or your yeast is old. Make sure yeast sachets are not open for longer than 48 hours. → Use the measuring spoon provided. Check the yeast’s expiry date. - The yeast has touched the liquid before kneading. → Check that you have put in the ingredients in the correct order according to the instructions. (P. 12) - You have used too much salt, or not enough sugar. → Check the recipe and measure out the correct amounts using the measuring spoon provided. → Check that salt and sugar is not included in other ingredients.</td>
</tr>
<tr>
<td>The top of my bread is uneven.</td>
<td>- The quality of your flour isn’t very good. → Try using a different brand of flour. - You have used too much flour. → Some types of flour absorb more water than others, so try using 10-20 mL less water.</td>
</tr>
<tr>
<td>My bread is full of air holes.</td>
<td>- You have used too much yeast. → Check the recipe and measure out the correct amount using the measuring spoon provided. - You have used too much liquid. → Check the recipe and measure out the correct amount using the measuring spoon provided.</td>
</tr>
<tr>
<td>My bread seems to have collapsed after rising.</td>
<td>- The quality of your flour isn’t very good. → Try using a different brand of flour. - You have used too much flour. → Some types of flour absorb more water than others, so try using 10-20 mL less water.</td>
</tr>
<tr>
<td>My bread has risen too much.</td>
<td>- You have used too much yeast/water. → Check the recipe and measure out the correct amount using the measuring spoon (yeast)/cup (water) provided. → Check that excess water amount is not included in other ingredients. - You have not used enough flour. → Carefully weigh the flour using scales.</td>
</tr>
<tr>
<td>Why is my bread pale and sticky?</td>
<td>- You are not using enough yeast, or your yeast is old. → Use the measuring spoon provided. Check the yeast’s expiry date. - You have used too much flour, or you are not using enough liquid. → The dough has become too firm because you haven’t used enough liquid.</td>
</tr>
<tr>
<td>There is excess flour around the bottom and sides of my bread.</td>
<td>- You have used too much flour, or you are not using enough liquid. → Check the recipe and measure out the correct amount using scales for the flour or the measuring cup provided for liquids.</td>
</tr>
<tr>
<td>Why has my bread not mixed properly?</td>
<td>- You haven’t put the kneading blade in the bread pan. → Make sure the kneading blade is in the bread pan before you put in the ingredients. - There has been a power failure, or the machine has been stopped during breadmaking. → The machine switches off if it is stopped for more than 10 minutes. You might be able to start the loaf again, though this might give poor results if kneading had already begun. - The kneading mounting shaft in the bread pan is stiff and does not rotate. → If the kneading mounting shaft does not rotate when the blade is attached, you will need to replace the kneading mounting shaft unit (consult the place of purchase or a Panasonic service centre: 0844 8443868 or order online at <a href="http://www.panasonic.co.uk">www.panasonic.co.uk</a>).</td>
</tr>
<tr>
<td>My bread has not been baked.</td>
<td>- The dough menu was selected. → The dough menu does not include a baking process. - There has been a power failure, or the machine has been stopped during breadmaking. → The machine switches off if it is stopped for more than 10 minutes. You can try baking the dough in your oven if it has risen and proved. - There is not enough water and the motor protection device has activated. This only happens when the unit is overloaded and excessive force is applied to the motor. → Visit place of purchase for a service consultation. Next time, check the recipe and measure out the correct amount using the measuring cup provided for liquid and scales for weighing flour.</td>
</tr>
<tr>
<td>Dough leaks out of the bottom of the bread pan.</td>
<td>- A small amount of dough will escape through the four holes (so that it does not stop the rotating parts from rotating). This is not a fault, but check occasionally that the kneading mounting shaft rotate properly. → If the kneading mounting shaft does not rotate when the kneading blade is attached, you will need to replace the kneading mounting shaft unit (consult the place of purchase or a Panasonic service centre: 0844 8443868 or order online at <a href="http://www.panasonic.co.uk">www.panasonic.co.uk</a>).</td>
</tr>
<tr>
<td>The sides of my bread have collapsed and the bottom is damp.</td>
<td>- You have left the bread in the bread pan for too long after baking. → Remove the bread promptly after baking. - There has been a power failure, or the machine has been stopped during breadmaking. → The machine switches off if it is stopped for more than 10 minutes. You may try baking the dough in your oven.</td>
</tr>
<tr>
<td>The kneading blade rattle.</td>
<td>- This is because the kneading blade fits loosely on the kneading mounting shaft. (This is not a fault)</td>
</tr>
</tbody>
</table>

[All bread] You have used too much flour, or you are not using enough liquid.

- Stronger, Organic and Stoneground flour with higher protein content absorbs more water than others, so try adding an extra 10-20 mL of water.
- You are not using the right type of yeast.
- You are not using enough yeast, or your yeast is old.
- Make sure yeast sachets are not open for longer than 48 hours.
- Use the measuring spoon provided. Check the yeast’s expiry date.
- The yeast has touched the liquid before kneading.
- Check that you have put in the ingredients in the correct order according to the instructions. (P. 12)
- You have used too much salt, or not enough sugar.
- Check the recipe and measure out the correct amounts using the measuring spoon provided.
- Check that salt and sugar is not included in other ingredients.

[SPECIALITY BREAD] Einkorn wheat was used when baking speciality bread and/or a lot of flour other than spelt flour were used.

- The spelt flour should be up to 60% of the entire flour when you use more than two kinds of flour other than spelt. The rye and the rice flour should be up to 40% of the entire flour and buckwheat flour should be up to 20% of the entire flour.

- You have used too much yeast.
- Check the recipe and measure out the correct amount using the measuring spoon provided.
- You have used too much liquid.
- Check the recipe and measure out the correct amount using the measuring spoon provided.
- Some types of flour absorb more water than others, so try using 10-20 mL less water.

My bread has risen too much.

- You have used too much yeast/water.
- Check the recipe and measure out the correct amount using the measuring spoon (yeast)/cup (water) provided.
- Check that excess water amount is not included in other ingredients.
- You have not used enough flour.
- Carefully weigh the flour using scales.

My bread has not been baked.

- The dough menu was selected.
- The dough menu does not include a baking process.
- There has been a power failure, or the machine has been stopped during breadmaking.
- The machine switches off if it is stopped for more than 10 minutes. You can try baking the dough in your oven if it has risen and proved.
- There is not enough water and the motor protection device has activated. This only happens when the unit is overloaded and excessive force is applied to the motor.
- Visit place of purchase for a service consultation. Next time, check the recipe and measure out the correct amount using the measuring cup provided for liquid and scales for weighing flour.

Dough leaks out of the bottom of the bread pan.

- A small amount of dough will escape through the four holes (so that it does not stop the rotating parts from rotating). This is not a fault, but check occasionally that the kneading mounting shaft rotate properly.
- If the kneading mounting shaft does not rotate when the kneading blade is attached, you will need to replace the kneading mounting shaft unit (consult the place of purchase or a Panasonic service centre: 0844 8443868 or order online at www.panasonic.co.uk).

The sides of my bread have collapsed and the bottom is damp.

- You have left the bread in the bread pan for too long after baking.
- Remove the bread promptly after baking.
- There has been a power failure, or the machine has been stopped during breadmaking.
- The machine switches off if it is stopped for more than 10 minutes. You may try baking the dough in your oven.

The kneading blade rattle.

- This is because the kneading blade fits loosely on the kneading mounting shaft. (This is not a fault)

Dough release holes (4 in total)
## Troubleshooting

Before calling for service, please check through this section.

<table>
<thead>
<tr>
<th>Problem</th>
<th>Cause</th>
<th>Action</th>
</tr>
</thead>
<tbody>
<tr>
<td>I can smell burning while the bread is baking. Smoke is coming out of the steam vent.</td>
<td>Ingredients may have been spilt on the heating element. Sometimes a little flour, raisins or other ingredients may be flicked out of the bread pan during mixing. Simply wipe the heating element gently after baking once the Bread Maker has cooled down.</td>
<td>Remove the bread pan from the Bread Maker to place ingredients.</td>
</tr>
<tr>
<td>The kneading blade stays in the bread when I remove it from the bread pan.</td>
<td>The dough is a little stiff.</td>
<td>Allow the bread to cool completely before removing the kneading blade carefully. Some types of flour absorb more water than others, so try adding an extra 10–20 mL of water next time.</td>
</tr>
<tr>
<td>The crust creases and goes soft on cooling.</td>
<td>The steam remaining in the bread after baking can pass into the crust and soften it slightly.</td>
<td>To reduce the amount of steam, try using 10–20 mL less water.</td>
</tr>
<tr>
<td>How can I keep my crust crispy?</td>
<td></td>
<td>To make your bread crispier, you could use menu 08 (SD-2500: 07) or the ‘Dark’ crust colour option, or even bake it in the oven at 200˚C/gas mark 6 for an extra 5–10 minutes.</td>
</tr>
<tr>
<td>My bread is sticky and slices unevenly.</td>
<td>It was too hot when you sliced it.</td>
<td>Allow your bread to cool on rack before slicing to release the steam.</td>
</tr>
<tr>
<td>Extra ingredients are not mixed properly in brioche.</td>
<td>Did you add extra ingredients within 5 min of the beep?</td>
<td>Butter must be added while ‘ ’ is flashing in the display.</td>
</tr>
<tr>
<td>There is excess oil on the bottom of brioche.</td>
<td>Did you add butter within 5 min of the beep?</td>
<td>Butter must be added while ‘ ’ is flashing in the display.</td>
</tr>
<tr>
<td>The bread does not come out.</td>
<td>If the bread cannot be easily removed from the bread pan, leave the bread pan for 5–10 minutes to cool, making sure that it is not left unattended where somebody or something may get burnt. After that, shake the pan several times using oven gloves. (Hold the handle down so that it does not get in the way of bread.)</td>
<td></td>
</tr>
<tr>
<td>When cooking jam, it has scorched or the kneading blade fixes and it doesn’t come off.</td>
<td>The amount of the fruit was a too little, or the amount of sugar is too much.</td>
<td>Place the bread pan in the sink and half fill the bread pan with warm water. Leave the bread pan to soak until the cooked on mixture or kneading blade loosens. After scouring is relieved, wash it with a soft sponge etc. Please be aware of the hot water.</td>
</tr>
<tr>
<td>The jam has boiled over.</td>
<td>Too much fruit or sugar has been used.</td>
<td>Only use the amounts of fruit and sugar specified in the recipes on P. 40.</td>
</tr>
<tr>
<td>Jam is too runny and not firmly set.</td>
<td>The fruit was under or over ripe. Sugar was decreased too much. Cooking time was insufficient. Fruit with a low pectin content was used.</td>
<td>Use the runny jam as a sauce for desserts. Leave the jam to cool completely. The jam will continue to set as it cools.</td>
</tr>
<tr>
<td>Can frozen fruits be used?</td>
<td></td>
<td>It is possible to use them.</td>
</tr>
<tr>
<td>What kinds of sugar can we use on jam?</td>
<td>White caster and granulated can be used. Do not use brown sugar, diet sugar, and low calorie sugar or artificial sweetener.</td>
<td></td>
</tr>
<tr>
<td>When making jam, can we use fruits are pickled in alcohol?</td>
<td></td>
<td>Do not use them. The quality is not satisfactory.</td>
</tr>
<tr>
<td>The fruit has collapsed when making fruit in syrup.</td>
<td></td>
<td>The cooking time was too long. The fruit may have been over ripe.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Problem</th>
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</tr>
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<tbody>
<tr>
<td>01 appears on the display.</td>
<td>There has been a power failure for approx. 10 minutes (the plug has been accidentally pulled out, or the breaker has been activated), or there is another problem with the power supply.</td>
<td>The operation will not be affected if the problem with the power supply is only momentary. The Bread Maker will operate again if its power is restored within 10 minutes, but the end result may be affected.</td>
</tr>
<tr>
<td>01 appears on the display.</td>
<td>There has been a power failure for a certain amount of time (differs depending on the circumstances-e.g. mains power failure, unplugging, malfunctioning fuse or breaker).</td>
<td>Remove the ingredients and start again using new.</td>
</tr>
<tr>
<td>H01–H02 appears on the display.</td>
<td>The display indicates a problem with the Bread Maker.</td>
<td>Consult the place of purchase or a Panasonic service centre: 0844 8443868</td>
</tr>
<tr>
<td>U50 appears on the display.</td>
<td>The unit is hot (above 40˚C/105˚F).</td>
<td>Allow the unit to cool down to below 40˚C/105˚F before using it again (U50 will disappear).</td>
</tr>
</tbody>
</table>