ZOJIRUSHI

HOW TO ENJOY YOUR HOME BAKERY SUPREME®

BREADMAKER

OPERATING INSTRUCTIONS & RECIPES

MODEL : BB-CEC20

Congratulations!

You are now the owner of this wonderful Zojirushi *Home Bakery Supreme*® Breadmaker. We are confident that it will give you top performance and optimum satisfaction for many years. To ensure this, please read and follow this instruction manual carefully. It is also filled with great recipes to get you started, from breads to cakes to even our Meatloaf Miracle. Enjoy!

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IMPORTANT SAFEGUARDS

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

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

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

Note

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

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

SPECIFICATIONS

Power consumption: Heater: 600W
Power consumption: Motor: 100W
Power supply: 120V, 60Hz
Dimensions: 17"x10"x12"(43x25x30 cm)
Weight: 17 lbs.(7.8 kg)

IMPORTANTES MESURES DE SÉCURITE

POUR UTILISER DES APPAREILS ÉLECTRIQUES, IL FAUDRAIT TOUJOURS PRENDRE LES PRÉCAUTIONS DE BASE, Y COMPRIS LES SUIVANTES:

1 Lisez toutes les instruction.
2 Ne touchez pas les surfaces qui peuvent être chaudes.
Utilisez les poignées ou les boutons.
3 Pour se protéger de secousses électriques, n'immergez pas le câble, la fiche ou l'appareil à faire du pain dans de l'eau on tout autre liquide.
4 Surveiliez blen les enfants s'ils utilisent un appareil ou s'ils se trouvent à proximité d'un appareil en marche.
5 Débranchez le câble d'alimentation secteur lorsque l'on n'utilise pas l'appareil, ou avant de le nettoyer.
Laissez l'appareil refroidir avant de le manipuler ou de retirer n'importe quelles pièces, et avant de le nettoyer.
6 Appareils portatifs. Ne faites pas fonctionner l'appareil si le cordon ou la fiche sont endommagés, si l'appareil ne fonctionne pas correctement, s'il est tombé ou s'il a été endommagé. Confiez au service de réparation recommandé le plus proche tout examen, réparation ou réglage électrique ou mécanique de l'appareil.
7 L'utilisation d'équipements auxiliaires non recommandés ou vendus par le fabricant de l'appareil risque de provoquer des blessures.
8 N'utilisez pas l'appareil à l'exterieur.
9 Ne laissez pas le cordon pendre par-dessus le bord d'une table ou d'un comptoir et assurez-vous que le cordon n'est pas en contact avec des surfaces chaudes.
10 Ne placez pas l'appareil près d'un brûleur à gaz allumé ou d'un élément électrique ou tension ou dans un four allumé.
11 Soyez très prudent en déplacant un appareil qui contient du liquide chaud.
12 Commencez toujours par brancher le câble à l'appareil et seulement ensuite ce câble à la prise murale. Pour débrancher, appuyez sur la touche RESET et retirez la fiche de la prise murale. Ne tirez jamais sur le câble.
13 N'utilisez l'appareil que pour la fonction à laquelle il est destiné.
14 Eviter de toucher les pièces mobiles.
15 Utiliser un courant de 15 ampères ou plus.
16 N'utiliser qu'un courant électrique AC de 120 volts.
17 Ne pas gratter, endommager, modifier ou courber, tirer, plier et tordre de force le cordon d'alimentation.
18 Ne pas placer l'appareil sur des surfaces instables ou des surfaces vulnérables à la chaleur.

CONSERVEZ CES INSTRUCTIONS

CET APPAREIL EST RÉSERVÉ À L'USAGE DOMESTIQUE.

Nota

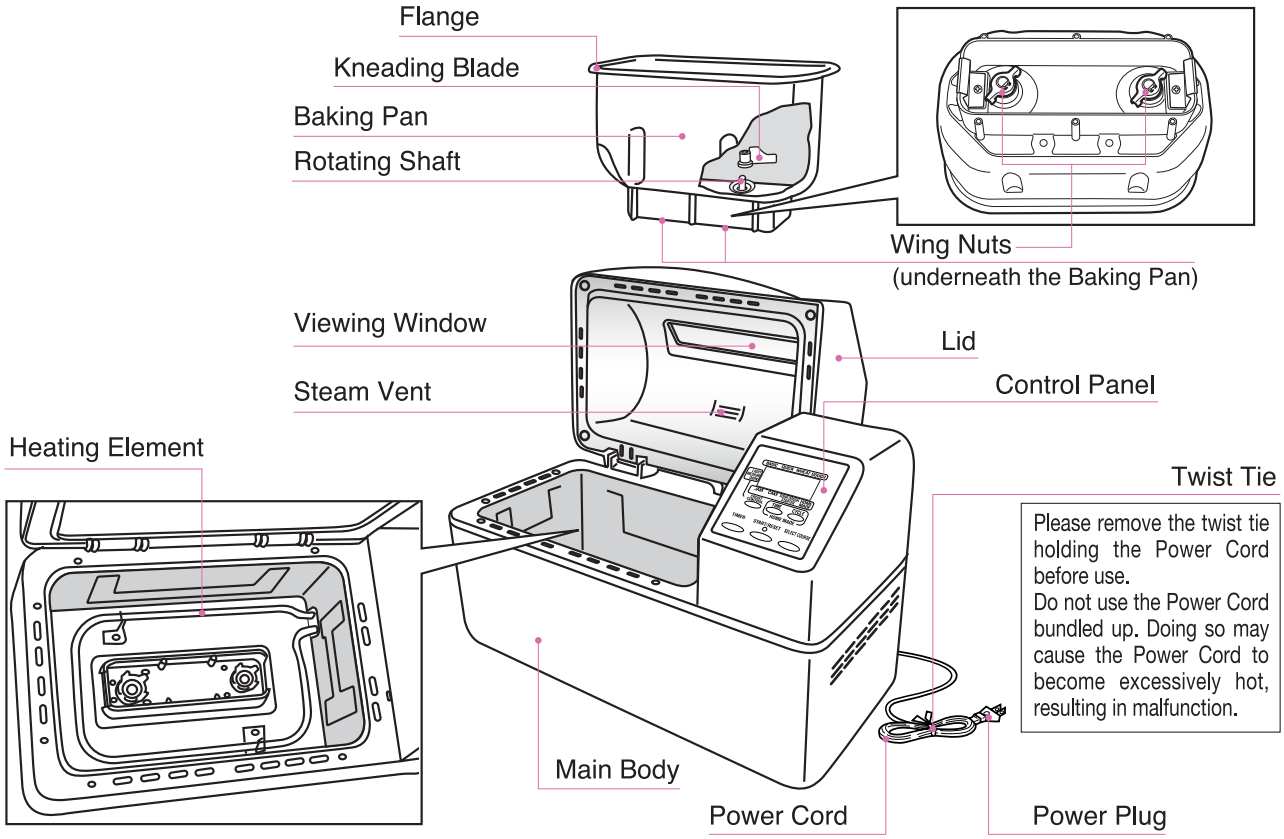
A. Un câble d'alimentation secteur court est fourni pour diminuer les risques provenant d'un emmêlement ou d'un trébuchement sur un câble plus long.
B. Des câbles de rallonge sont disponibles et peuvent être utilisés si l'on prend garde lors de leur utilisation.
C. Lorsqu'un câble de rallonge est utilisé:
(1) la puissance électrique indiquée sur le câble de rallonge cevra être au moins aussi élevée que celle de l'appareil, et.
(2) le câble de rallonge devra être disposé de telle sorte qu'il ne recouvre pas le dessus d'un comptoir ou d'une table d'ou il risquerait d'être tiré par un enfant ou sur lequel on pourrait trébucher involontairement.

Cet appareil a une fiche polarisée (une des lames est plus large que l'autre). Par mesure de sécurité, cette fiche ne s'adapte dans une prise polarisée que d'un seul côté. Si la fiche es peut s'adapter complètement dans la prise de courant, l'inverser. Si elle ne peut encore s'y adapter, contacter un électricien qualifié. Ne jamais tenter de détruire ou de modifier ce dispositif de sécurité.

SPÉCIFICATIONS

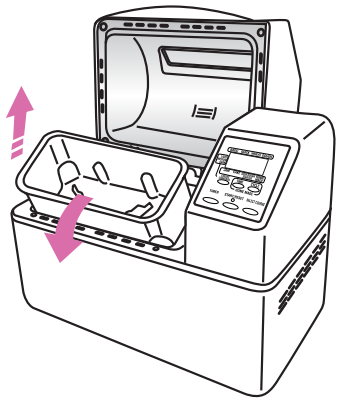
Puissance: Circuit de chauffage: 600W
Consommation: Moteur: 100W
Tension: 120V, 60Hz
Dimensions: 17"x10"x12"(43x25x30 cm)
Poids: 17 lbs.(7.8 kg)

PARTS NAMES



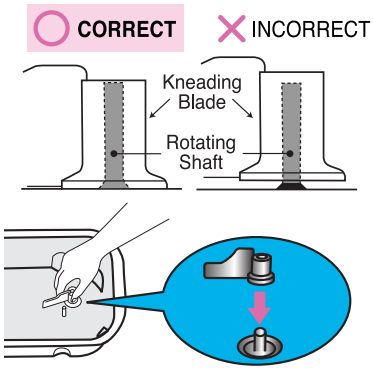
HANDLING INSTRUCTIONS

How to remove the Baking Pan



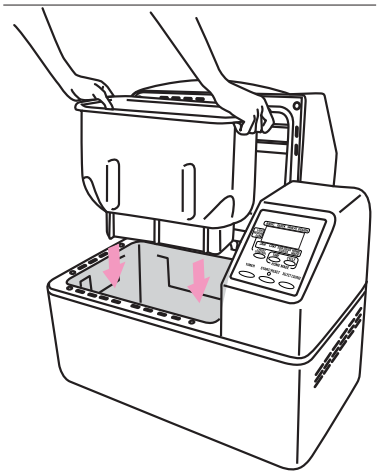
Grasp the Baking Pan's shorter Flanges and pull toward you to unlatch it. Then lift to remove. Use oven mitts for removing a hot Baking Pan.

How to attach the Kneading Blade



Please see the illustration above and make sure each Kneading Blade is attached correctly on the Rotating Shaft. The Kneading Blades are designed to fit loosely, and may rotate. This does not indicate a defective Kneading Blade or Rotating Shaft.

How to install the Baking Pan



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

CONTROL PANEL

CRUST CONTROL button

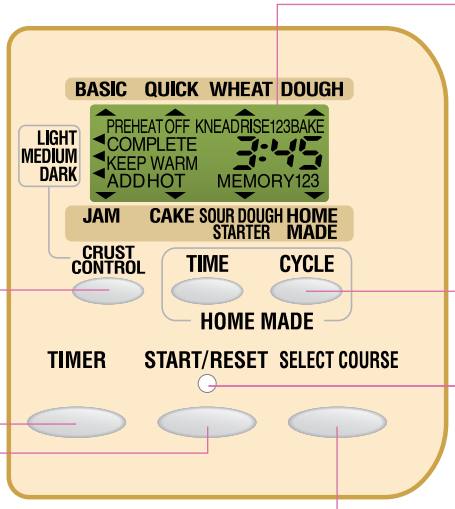
Use this button to choose the crust color from LIGHT, MEDIUM or DARK (for BASIC, QUICK, CAKE and HOME MADE courses). See page 11.

TIMER button

Use this button to set the Timer. The Timer delays the completion of the bread or dough course in 10-minute increments, up to 13 hours. See bottom of this page.

START/RESET button

Use this button to start a course or the Timer. Hold the button to cancel a course, or when the course completes. The course will not be cancelled unless the button is held and the Home Bakery beeps.



DISPLAY

Indicates the setting and the time remaining until completion. The display illustrated here shows all possible displays and is for reference only. This display will not appear during actual use.

HOME MADE COURSE

Allows you to program up to 3 bread baking cycles to your specification. At initial setting, no cycles are programmed. See page 26.

OPERATION LIGHT

Turns on to indicate that the Home Bakery is in operation.

SELECT COURSE button

Use this button to choose the dough preparation / baking course.
BASIC: For baking basic breads using active dry yeast.
BASIC WHEAT: For baking whole grain breads using active dry yeast.
BASIC DOUGH: For preparing dough using active dry yeast.
QUICK: For baking basic breads quicker using rapid rise yeast.
QUICK WHEAT: For baking whole grain breads quicker using rapid rise yeast.
QUICK DOUGH: For preparing dough quicker using rapid rise yeast.
JAM: For making jam.
CAKE: For baking cakes.
SOUR DOUGH STARTER: For making sour dough starter.
HOME MADE: Programs up to 3 bread baking settings to your specification.

・The illustrations used in this Operating Instructions may vary from the actual product you have purchased.

COURSE	BASIC	BASIC WHEAT	BASIC DOUGH	QUICK	QUICK WHEAT	QUICK DOUGH	JAM	CAKE	SOUR DOUGH STARTER	HOME MADE
STANDARD TIME	3:45	3:40	1:50	2:18	2:08	0:45	1:20	2:00	2:10	——
(PREHEAT off)	(3:15)	(3:00)	(1:28)	(2:13)	(2:03)	(0:36)	——	——	(2:05)	——
TIMER	●	●	●							●
CRUST CONTROL	●			●				●		●
ADD INGREDIENTS BEEP	●	●	●	●	●	●		●		●

※Selecting the PREHEAT OFF FUNCTION allows you to shorten the total cooking time (see page 8).

HOW TO USE THE TIMER

To delay baking, set the Timer to reflect the time difference between the time you would like the bread or dough course to complete and the present time. The Timer can be set in 10-minute increments for up to 13 hours.

1. Press the SELECT COURSE button to choose the course.
2. Use the TIMER button to set your desired time. The time increases in 10-minute increments each time the button is pressed. Hold the button to advance quicker. Once the Timer reaches 13:00 (13 hours), the Display returns to the minimum time.
3. Press the START/RESET button and make sure that the Operation Light turns on. The Display will show the time remaining until completion in 1-minute increments.

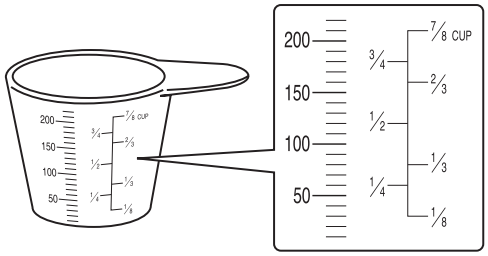
Note

- The Timer can only be used with BASIC, BASIC WHEAT, BASIC DOUGH and HOME MADE courses.
- Do not use the Timer with recipes that use milk, juice, vegetables, eggs or other ingredients that may spoil easily.

ACCESSORIES

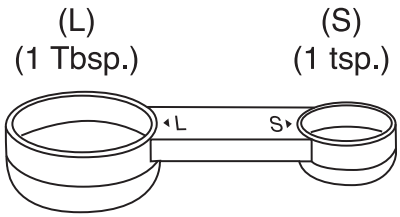
Measuring Cup:

The measuring cup provided is the same as a standard 8 oz. (240 mL) measuring cup. Filled to the brim, it measures 1 cup. It may also be used to measure 1 cup of flour; however, for measuring dry ingredients (such as flour) less than 1 cup, please use a nested measuring cup.



Measuring Spoon:

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



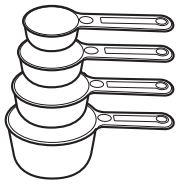
HOW TO MEASURE THE INGREDIENTS

It is most important that you measure ingredients accurately for the best possible result. Dry ingredients, especially flour need to be measured in nested measuring cups (not provided). They usually come in 1/4, 1/3, 1/2 and 1 cup sizes, and fit inside one another. Liquid ingredients may be measured in the provided plastic measuring cup or other measuring cups with lines marking the amount.
Please use a nested measuring cup that is 8 oz. (240 mL) per cup.

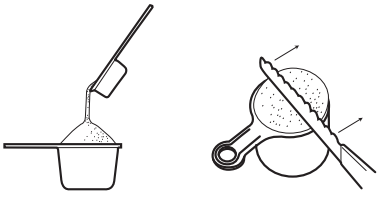
Dry Ingredients:

- Use a nested measuring cup. Spoon the ingredient into the cup filling it to overflow. Do not press or pack the ingredient, or scoop the ingredient out of a container with the nested measuring cup. Doing so may pack too much ingredient in the cup or create air pockets inside the cup, causing inaccurate measurements.
- Level off by sweeping off the excess with a knife. To measure 3/4 cup, fill and level off the 1/2 and 1/4 measuring cups. Do not try to measure 3/4 cup in a 1 cup measuring cup. Spices and small amounts of dry ingredients are measured in the provided measuring spoon. Be sure to level off.

Nested Measuring Cup



Level Off for Accurate Measurements



Liquid:

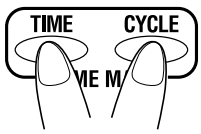
- The liquid should be poured into the cup while the cup is placed on a flat surface and measured at eye level.

CONVENIENT FUNCTIONS & USEFUL TIPS

HOW TO TURN THE PREHEAT FUNCTION OFF

The preheat function is designed to stabilize the temperature of the ingredients prior to kneading. Before you turn the preheat function off, please keep in mind that your dough may not rise well if the ingredients or the room temperature is too cold.

- To turn the preheat function off, first select the course, then press and hold the TIME and CYCLE buttons together for at least 3 seconds until PREHEAT OFF appears in the Display.



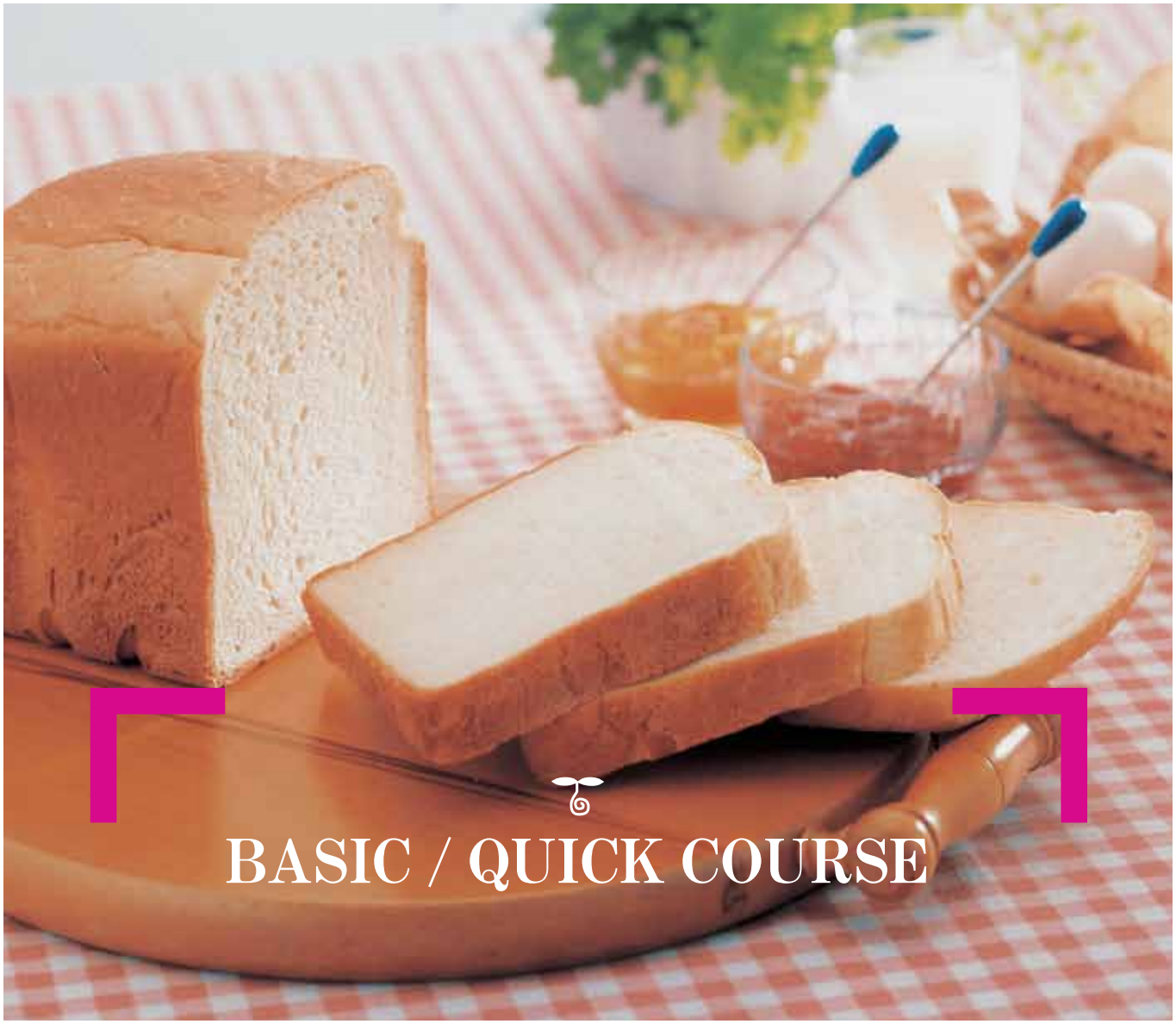
- Once the START/RESET button is pressed to start the course, PREHEAT OFF will disappear from the Display, and the breadmaker will begin the course.
- JAM, CAKE and HOME MADE courses do not include preheat, and therefore cannot be turned off.
- To turn the preheat function back on, press and hold the TIME and CYCLE buttons together for at least 3 seconds until PREHEAT OFF disappears from the Display.

CHARACTERISTICS OF INGREDIENTS

- **Dry yeast** feeds on sugar and ferments it, thus causing dough to rise. Dry yeast (simply dried granules of yeast) is made of tiny plants that change food (especially gluten and sugar) into bubbles of carbon dioxide. As these bubbles expand, the bread rises. The recipes developed for the Home Bakery used "Fleischmann's active dry yeast" or "Fleischmann's rapid rise yeast". Dry yeast should be kept in the freezer or refrigerator. Please be sure that fresh yeast is used. Using old yeast is not recommended and may adversely affect the outcome of your bread.
- **Bread flour** is a type of wheat flour made from hard wheat that includes all of the gluten from the grain. Since bread flour has a higher gluten and protein content than all purpose flour, it is well-suited for use in yeast breads. Gluten gives structure and height to the loaf, thus bread flour rises better than other flours. It produces a higher loaf and bread that has a coarser texture.
- **Gluten** is an elastic protein found mainly in wheat flour (all flour contains some gluten). Gluten is an important element in all yeast breads, as it gives bread its structure or framework. Flours with a high gluten content make the best bread flours.
- **Whole wheat flour,** ground from the entire wheat kernel, is heavier, and richer in nutrients.
- **All purpose flour** is a blend of refined wheat flour especially suitable for making cake, croissants and pizza.
- **Sugar** is important for the color and flavor of breads, as well as to feed the yeast. Recipes that call for sugar require granulated sugar. Do not substitute with powdered sugar, brown sugar or other sweeteners unless indicated.
- **Salt** adds flavor and stabilizes the gluten in the dough. It also controls the growth of yeast.
- **Butter** makes breads soft and glossy. Measure and cut into small pieces. The recipes in this manual were developed using unsalted butter. Salted butter and margarine may be used, but we recommend the use of unsalted butter.
- **Dairy (milk, dry milk, etc.)** adds texture and flavor, and helps keep breads softer. You may substitute milk or buttermilk for dry milk, but the loaf may come out shorter and the crust may be darker than dry milk breads. The Timer cannot be used if milk or buttermilk is substituted for dry milk.
- **Eggs** add richness and velvety texture to bread dough. Use large-size eggs in these recipes.

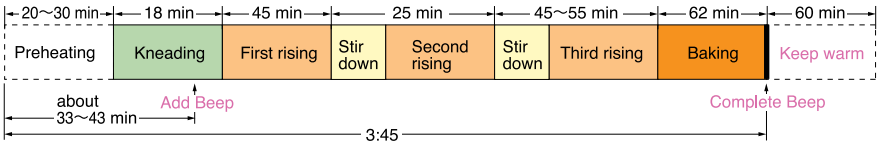
TIPS FOR SUCCESSFUL BAKING

1. **Ingredients:** Always use fresh ingredients.
2. **Measurements:** Measure ingredients accurately. Bread and yeast are very delicate and will not rise and bake properly if the ingredients are measured inaccurately. Follow the measuring guidelines on page 7.
3. **Liquids First:** Always place liquid ingredients in the baking pan first to allow the Home Bakery to knead properly.
4. **Room Temperature:** If the room temperature is over 77°F (25°C), we recommend using refrigerated liquids. Flour should be fresh and at room temperature.
5. **Humidity:** Humidity tends to make dough moister. Try adding an extra tablespoon of flour to improve the dough consistency. Repeat if necessary until the dough forms a nice ball.
6. **High Altitude:** For baking in high altitudes, decrease the amount of yeast by approximately 1/2 teaspoon, and decrease the sugar slightly.



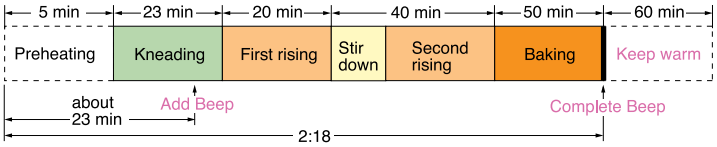
BASIC / QUICK COURSE

●Basic Course: Use Active Dry Yeast



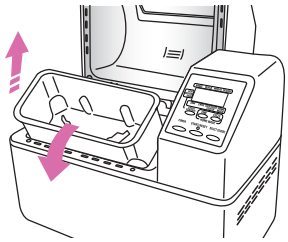
■ The times of the Preheating and Third Rising cycles may vary depending on the room temperature.

●Quick Course: Use Rapid Rise Yeast



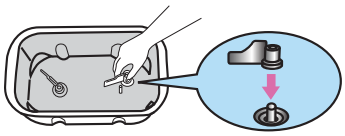
1 Remove the Baking Pan.

Open the Lid, grasp the Baking Pan's shorter flanges and pull it toward you to unlatch it. Then remove by lifting it straight up.



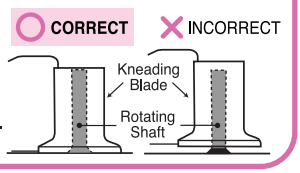
2 Attach the Kneading Blades to the Baking Pan.

Attach the Kneading Blade to the rotating shaft and push down firmly.



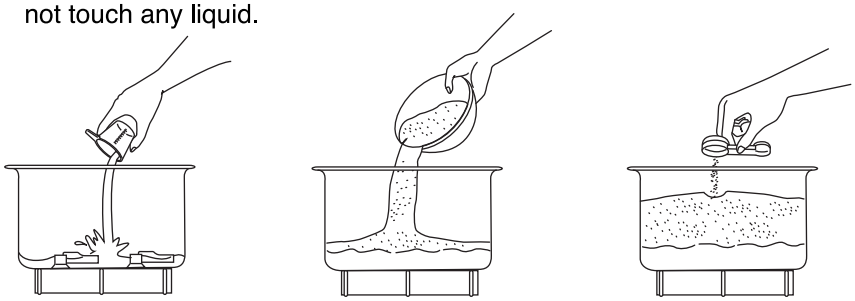
Note

Be sure to attach the Kneading Blade securely.



3 Precisely measure ingredients and add them into the Baking Pan in the following order (see following pages for recipes):

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

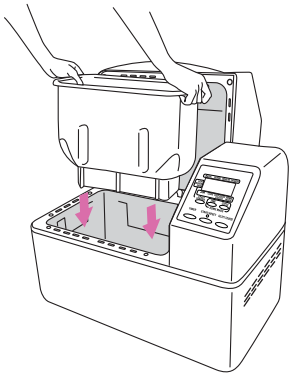


Note

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

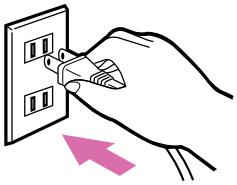
4 Insert the Baking Pan into the unit and close the lid.

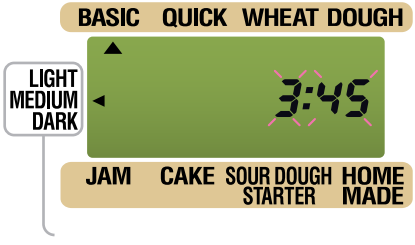
Place the Baking Pan in the center of the oven cavity and press down on it until it clicks into place. Close the Lid.



5 Plug into outlet.

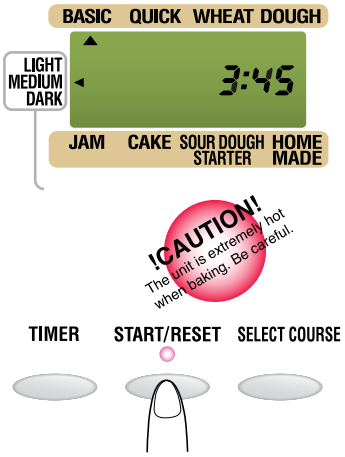
3:45 shows up in the Display.





6 Select the desired course.

(1)Press the SELECT COURSE button to set the arrow (▲) to "BASIC" or "QUICK".
(2)Press the CRUST CONTROL button to set the arrow (◀) to either, "LIGHT", "MEDIUM" or "DARK" to choose the crust you want.
(3)Press the START/RESET button.
- The Operation Light will turn on and the first cycle is shown (i.e. PREHEAT).
- As the process continues, the indication advances from PREHEAT, KNEAD, RISE then to BAKE.
- When it's time to add ingredients such as raisins or nuts, the Home Bakery will beep for 30 seconds, and ADD will flash in the Display. Open the Lid and add the appropriate ingredients according to the recipe.
- The Display will show the time remaining until completion in 1-minute increments.

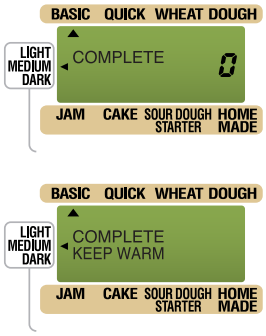


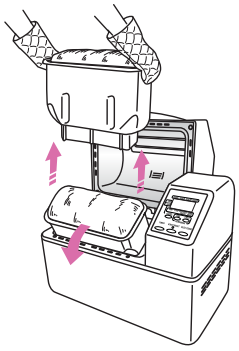
7 Remove the Baking Pan.

When baking completes, beeps will sound and COMPLETE will be displayed. Press and hold the START/RESET button until you hear a beep and then open the Lid. Use oven mitts, grasp the Baking Pan's shorter Flanges and pull the Baking Pan towards you to unlatch it. Lift to remove.

If the START/RESET button is not pressed:

- The Home Bakery will automatically go into KEEP WARM to keep the bread warm for up to 60 minutes. However, the sides of the bread may concave, or the crust may become harder or darker during KEEP WARM. The bread may also become soggy.
- Do not place the hot Baking Pan on surfaces that are vulnerable to heat as doing so may damage the surface.



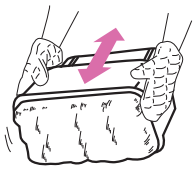


!CAUTION!

- The Home Bakery, the Baking Pan and the air inside the Home Bakery will be very hot. Please be careful not to burn yourself when opening the Lid.
- Do not place a hot Baking Pan on top of the unit or any heat-sensitive material. Damage to the unit or material may result.

8 Remove the bread.

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



If the bread is difficult to remove, turn the Baking Pan on its side and wiggle the Wing Nuts (the propellers at the bottom) a few times. (Turning the Wing Nuts too much may create a large hole at the bottom of the bread.)

!CAUTION! Be careful not to burn yourself.

9 Be sure to unplug after using.

Do not tug on the Power Cord.

To use the Timer, please see "HOW TO USE THE TIMER" on page 6.

BASIC / QUICK VARIATIONS

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

TIMER Indicates that the Timer is available. The Timer cannot be used for QUICK course.

Please use a nested measuring cup that is 8 oz. (240 mL) per cup.

TIMER

BASIC WHITE BREAD

1-1/3 cups	320mL	Water
4-1/4 cups	544g	Bread Flour
4 Tbsp.	46g	Sugar
2 Tbsp.	8g	Dry Milk
2 tsp.	11.2g	Salt
2-1/2 Tbsp.	35g	Butter
2 tsp.	5.6g	Active Dry Yeast
3 tsp.	9g	Rapid Rise Yeast

TIMER

ITALIAN HERB BREAD

1-1/3 cups	320mL	Water
4-1/4 cups	544g	Bread Flour
3 Tbsp.	35g	Sugar
2 tsp.	11.2g	Salt
2 Tbsp.	26g	Olive Oil
1 tsp.	0.8g	Basil
2 tsp.	5.6g	Active Dry Yeast
2-1/2 tsp.	7.5g	Rapid Rise Yeast

TIMER

SUGAR FREE WHITE BREAD

1-1/3 cups	320mL	Water
4-1/4 cups	544g	Bread Flour
3 Tbsp.	35g	Fructose
2 tsp.	11.2g	Salt
2-1/2 Tbsp.	35g	Butter
2 tsp.	5.6g	Active Dry Yeast
2-1/2 tsp.	7.5g	Rapid Rise Yeast

CHEESE 'N' ONION BREAD

1-1/4 cups	300mL	Water
4-1/4 cups	544g	Bread Flour
2 Tbsp.	23g	Sugar
2 tsp.	11.2g	Salt
2-1/2 Tbsp.	35g	Butter
1-1/4 cups	140g	American Cheese, Shredded
1/3 cup	40g	Red Onion, Minced
2 tsp.	5.6g	Active Dry Yeast

SWEET BREAD

1-1/8 cups	270mL	Milk
1	50g	Large Egg, Beaten
4-1/4 cups	544g	Bread Flour
4 Tbsp.	46g	Sugar
2 tsp.	11.2g	Salt
2-1/2 Tbsp.	35g	Butter
1 tsp.	2g	Orange Peel
2 tsp.	5.6g	Active Dry Yeast

CHOCOLATE BREAD

1-1/4 cups	300mL	Milk
1	50g	Large Egg, Beaten
4-1/4 cups	544g	Bread Flour
2 Tbsp.	23g	Sugar
1-1/2 tsp.	8.4g	Salt
2-1/2 Tbsp.	35g	Butter
1 Tbsp.	5g	Unsweetened Cocoa
2/3 cup	107g	Chocolate Chips
2 tsp.	5.6g	Active Dry Yeast

RAISIN BREAD

1-1/3 cups	320mL	Water
4-1/4 cups	544g	Bread Flour
4 Tbsp.	46g	Sugar
2 Tbsp.	8g	Dry Milk
1-1/2 tsp.	8.4g	Salt
2-1/2 Tbsp.	35g	Butter
1 tsp.	2g	Cinnamon
2 tsp.	5.6g	Active Dry Yeast
When beep sounds add:		
1 cup	140g	Raisins (separate before adding)
2-1/2 tsp.	7.5g	Rapid Rise Yeast

RUSSIAN KULICH

1-1/8 cups	270mL	Milk
2	100g	Large Eggs, Beaten
1 tsp.	4g	Almond Extract
4-1/4 cups	544g	Bread Flour
2 Tbsp.	23g	Sugar
1-1/2 tsp.	8.4g	Salt
2-1/2 Tbsp.	35g	Butter
1/3 cup	40g	Slivered Almonds
2 tsp.	5.6g	Active Dry Yeast
When beep sounds add:		
1/2 cup	60g	Chopped Dried Fruit
2-1/2 tsp.	7.5g	Rapid Rise Yeast

APPLE OAT BREAD

1-2/3 cups	400mL	Apple Juice
4-1/4 cups	544g	Bread Flour
2 Tbsp.	23g	Sugar
1-1/2 tsp.	8.4g	Salt
2-1/2 Tbsp.	35g	Butter
1 tsp.	2g	Cinnamon
1/2 cup	40g	Oats
2 tsp.	5.6g	Active Dry Yeast
When beep sounds add:		
1/2 cup	40g	Diced Dried Apple

FAT FREE APPLE OAT BREAD

1-2/3 cups	400mL	Apple Juice
4-1/4 cups	544g	Bread Flour
2 Tbsp.	23g	Sugar
1-1/2 tsp.	8.4g	Salt
1 tsp.	2g	Cinnamon
1/2 cup	40g	Oats
2 tsp.	5.6g	Active Dry Yeast
When beep sounds add:		
1/2 cup	40g	Diced Dried Apple

TIMER

BASIC WHITE BREAD (1.5 lbs./681 g SIZE)

1 cup	240mL	Water
3-1/4 cups	416g	Bread Flour
3 Tbsp.	35g	Sugar
1-1/2 Tbsp.	6g	Dry Milk
1-1/2 tsp.	8.4g	Salt
2 Tbsp.	28g	Butter
1-1/2 tsp.	4.2g	Active Dry Yeast
2 tsp.	6g	Rapid Rise Yeast

RAISIN BREAD (1.5 lbs./681 g SIZE)

1 cup	240mL	Water
3-1/4 cups	416g	Bread Flour
3 Tbsp.	35g	Sugar
1-1/2 Tbsp.	6g	Dry Milk
1 tsp.	5.6g	Salt
2 Tbsp.	28g	Butter
1/2 tsp.	1g	Cinnamon
1-1/2 tsp.	4.2g	Active Dry Yeast
When beep sounds add:		
3/4 cup	105g	Raisins (separate before adding)
2 tsp.	6g	Rapid Rise Yeast

Gluten-Free Bread

Gluten-free breads contain no gluten (wheat protein) and are developed for those with celiac disease, or gluten intolerance. Please visit www.zojirushi.com or call Zojirushi Customer Service at 1-800-733-6270 for more gluten-free recipes.

GLUTEN-FREE BROWN RICE BREAD

1-1/2 cups	360mL	Milk	
3	150g	Large Eggs, Beaten	
1 Tbsp.	14mL	Apple Cider Vinegar	
1/8 cup	27g	Vegetable Oil	
2 Tbsp.	40g	Honey	
2 cups	296g	Brown Rice Flour	A
2 cups	280g	Potato Starch	A
1 Tbsp.	8g	Xanthan Gum	A
1 tsp.	5.6g	Salt	
2-1/2 tsp.	7g	Active Dry Yeast	

・Mix and sift A in advance.

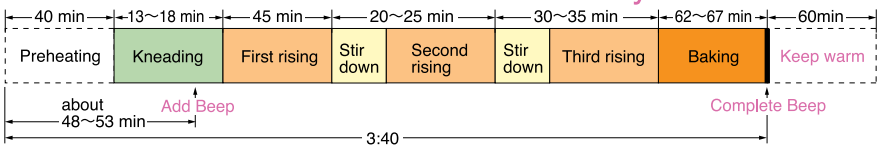
GLUTEN-FREE RAISIN BREAD

1-1/2 cups	360mL	Milk	
3	150g	Large Eggs, Beaten	
1 Tbsp.	14mL	Apple Cider Vinegar	
2 Tbsp.	26g	Vegetable Oil	
2 Tbsp.	40g	Honey	
2 cups	296g	Brown Rice Flour	A
2 cups	280g	Potato Starch	A
1 Tbsp.	8g	Xanthan Gum	A
1 tsp.	5.6g	Salt	
2-1/2 tsp.	7g	Active Dry Yeast	
When beep sounds add:			
1/2 cup	70g	Raisins, Chopped	

・Mix and sift A in advance.

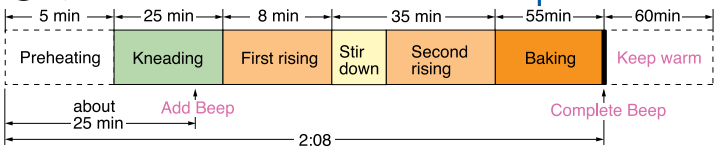
WHEAT / QUICK WHEAT COURSE

●Basic Wheat Course: Use Active Dry Yeast



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

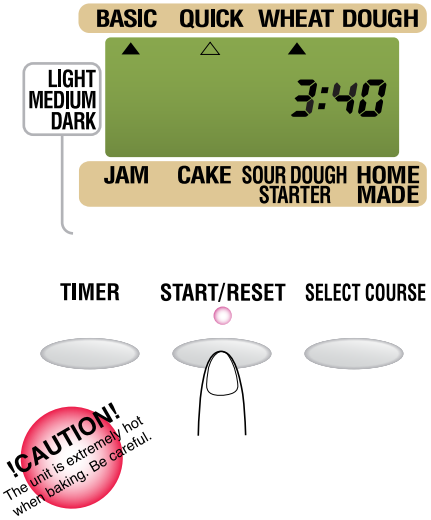
●Quick Wheat Course: Use Rapid Rise Yeast



1-5 Follow steps 1-5 for BASIC / QUICK COURSE on page 10.

6 Select the desired course.

(1) Press the SELECT COURSE button to set the arrow (▲) to BASIC WHEAT or QUICK WHEAT.
(2) Press the START/RESET button.
- The Operation Light will turn on and the first cycle is shown (i.e. PREHEAT).
- As the process continues, the indication advances from PREHEAT, KNEAD, RISE then to BAKE.
- When it's time to add ingredients such as raisins or nuts, the Home Bakery will beep for 30 seconds, and ADD will flash in the Display. Open the Lid and add the appropriate ingredients according to the recipe.
- The Display will show the time remaining until completion in 1-minute increments.



7-9 Follow steps 7-9 for BASIC / QUICK COURSE on page 11.

To use the Timer, please see "HOW TO USE THE TIMER" on page 6.

WHEAT / QUICK WHEAT VARIATIONS

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

TIMER Indicates that the Timer is available. The Timer cannot be used for QUICK WHEAT course.

Please use a nested measuring cup that is 8 oz. (240 mL) per cup.

TIMER

100% WHOLE WHEAT BREAD

1-7/8 cups	450mL	Water
5 cups	600g	Whole Wheat Flour
3 Tbsp.	35g	Sugar
2 Tbsp.	8g	Dry Milk
2 tsp.	11.2g	Salt
1-1/2 tsp.	8.4g	Salt
4 Tbsp.	32g	Vital Wheat Gluten
2 Tbsp.	28g	Butter
2 tsp.	5.6g	Active Dry Yeast
3 tsp.	9g	Rapid Rise Yeast

TIMER

LIGHT RYE BREAD

1-1/2 cups	360mL	Water
4-1/4 cups	544g	Bread Flour
2/3 cup	80g	Rye Flour
2 Tbsp.	23g	Sugar
1-1/2 tsp.	8.4g	Salt
2 Tbsp.	28g	Butter
1 Tbsp.	7g	Caraway Seed
2 tsp.	5.6g	Active Dry Yeast
3 tsp.	9g	Rapid Rise Yeast

TIMER

WHOLE WHEAT NUT BREAD

1-7/8 cups	450mL	Water
5 cups	600g	Whole Wheat Flour
3 Tbsp.	35g	Sugar
2 Tbsp.	8g	Dry Milk
1-1/2 tsp.	8.4g	Salt
2 Tbsp.	28g	Butter
2/3 cup	73g	Walnuts Chopped
5 Tbsp.	40g	Vital Wheat Gluten
2 tsp.	5.6g	Active Dry Yeast
3 tsp.	9g	Rapid Rise Yeast

FAT FREE BASIC WHEAT BREAD

1-2/3 cups	400mL	Water
3-1/2 cups	448g	Bread Flour
1-1/2 cups	180g	Whole Wheat Flour
2 Tbsp.	23g	Sugar
1-1/2 tsp.	8.4g	Salt
2 tsp.	5.6g	Active Dry Yeast

100% WHOLE WHEAT APPLE BREAD

2 cups	480mL	Water
5 cups	600g	Whole Wheat Flour
3 Tbsp.	35g	Sugar
2 Tbsp.	8g	Dry Milk
1-1/2 tsp.	8.4g	Salt
2 Tbsp.	28g	Butter
1 tsp.	2g	Cinnamon
5 Tbsp.	40g	Vital Wheat Gluten
3 tsp.	8.4g	Active Dry Yeast
When beep sounds add:		
1 cup	80g	Diced Dried Apple

100% WHOLE WHEAT FRUIT BREAD

2 cups	480mL	Water
5 cups	600g	Whole Wheat Flour
3 Tbsp.	35g	Sugar
2 Tbsp.	8g	Dry Milk
1-1/2 tsp.	8.4g	Salt
2 Tbsp.	28g	Butter
1 tsp.	1.6g	Allspice
5 Tbsp.	40g	Vital Wheat Gluten
3 tsp.	8.4g	Active Dry Yeast
When beep sounds add:		
2/3 cup	80g	Chopped Dried Fruit

WHEAT / QUICK WHEAT VARIATIONS

TIMER

HONEY WHEAT BREAD

1-3/8 cups	330mL	Water
4-1/4 cups	544g	Bread Flour
1/2 cup	89g	Cracked Wheat
3 Tbsp.	60g	Honey
1-1/2 tsp.	8.4g	Salt
2 Tbsp.	28g	Butter
2 tsp.	5.6g	Active Dry Yeast

TIMER

ITALIAN WHEAT BREAD

1-1/2 cups	360mL	Water
2-2/3 cups	341g	Bread Flour
2 cups	240g	Whole Wheat Flour
2 Tbsp.	23g	Sugar
1-1/2 tsp.	8.4g	Salt
2 Tbsp.	26g	Olive Oil
1 tsp.	0.8g	Basil
2 tsp.	5.6g	Active Dry Yeast
3 tsp.	9g	Rapid Rise Yeast

TIMER

100% WHOLE WHEAT BREAD (1.5 lbs. /681 g SIZE)

1-1/2 cups	360mL	Water
4 cups	480g	Whole Wheat Flour
2 Tbsp.	23g	Sugar
1-1/2 Tbsp.	6g	Dry Milk
1 tsp.	5.6g	Salt
1-1/2 Tbsp.	21g	Butter
3 Tbsp.	24g	Vital Wheat Gluten
1-1/2 tsp.	4.2g	Active Dry Yeast
2-1/2 tsp.	7.5g	Rapid Rise Yeast

TIMER

SEVEN-GRAIN BREAD

1-1/2 cups	360mL	Water
4-1/4 cups	544g	Bread Flour
2/3 cup	109g	Seven-Grain Cereal
2 Tbsp.	23g	Sugar
2 Tbsp.	8g	Dry Milk
1-1/2 tsp.	8.4g	Salt
2 Tbsp.	28g	Butter
2 tsp.	5.6g	Active Dry Yeast
3 tsp.	9g	Rapid Rise Yeast

TIMER

PUMPERNICKEL BREAD

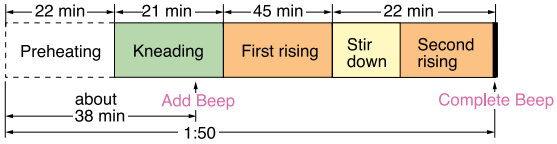
1-2/3 cups	400mL	Water
2-1/3 cups	299g	Bread Flour
1 cup	120g	Whole Wheat Flour
1 cup	120g	Rye Flour
3 Tbsp.	60g	Molasses
1-1/2 tsp.	8.4g	Salt
2 Tbsp.	26g	Vegetable Oil
4 Tbsp.	32g	Cornmeal
2 tsp.	2g	Instant Coffee
2 Tbsp.	10g	Unsweetened Cocoa
5 Tbsp.	40g	Vital Wheat Gluten
2 tsp.	5.6g	Active Dry Yeast

100% WHOLE WHEAT APPLE BREAD (1.5 lbs. /681 g SIZE)

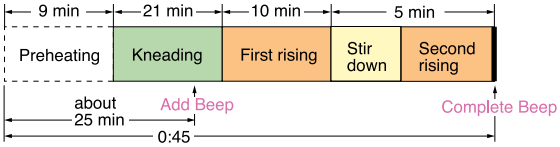
1-2/3 cups	400mL	Water
4 cups	480g	Whole Wheat Flour
2 Tbsp.	23g	Sugar
1-1/2 Tbsp.	6g	Dry Milk
1 tsp.	5.6g	Salt
1-1/2 Tbsp.	21g	Butter
1/2 tsp.	1g	Cinnamon
4 Tbsp.	32g	Vital Wheat Gluten
2 tsp.	5.6g	Active Dry Yeast
When beep sounds add:		
3/4 cup	60g	Diced Dried Apple

DOUGH / QUICK DOUGH COURSE

●Basic Dough Course:
Use Active Dry Yeast

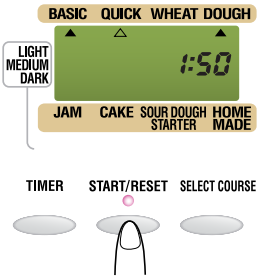


●Quick Dough Course:
Use Rapid Rise Yeast



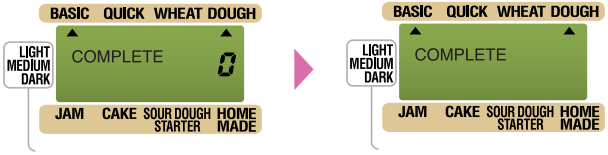
1-5 Follow steps 1-5 for BASIC / QUICK COURSE on page 10.

6 Select the desired course.



(1) Press the SELECT COURSE button to set the arrow (▲) to BASIC DOUGH or QUICK DOUGH.
(2) Press the START/RESET button.
- The Operation Light will turn on and the first cycle is shown (i.e. PREHEAT).
- As the process continues, the indication advances from PREHEAT, KNEAD, then to RISE.
- When it's time to add ingredients such as raisins or nuts, the Home Bakery will beep for 30 seconds, and ADD will flash in the Display. Open the Lid and add the appropriate ingredients according to the recipe.
- The Display will show the time remaining until completion in 1-minute increments.

7 Remove the Baking Pan.



(1) When the course is done, beeps alert you that the dough is ready and the Operation Light will turn off.
(2) Press and hold the START/RESET button.
(3) Remove the Baking Pan. Open the Lid and pull the Baking Pan toward you by grasping the Baking Pan's shorter Flanges. This will unlatch the Baking Pan so you can lift it to remove.

8 Remove the dough.

Prepare a lightly floured board. Gather the dough at the center of the Baking Pan. Remove the dough carefully by raising it gently and place it on the board. If the Kneading Blade remains in the bottom of your dough, remove the Blade.

9 Be sure to unplug after using.

Do not tug on the Power Cord.

10 Shape the dough and bake.

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

To use the Timer, please see "HOW TO USE THE TIMER" on page 6.

DOUGH / QUICK DOUGH VARIATIONS

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

TIMER Indicates that the Timer is available. The Timer cannot be used for QUICK DOUGH course.

Please use a nested measuring cup that is 8 oz. (240 mL) per cup.

CROISSANTS

2/3 cup	160mL	Water
2	100g	Large Eggs, Beaten
2-1/4 cups	288g	Bread Flour
1 cup	130g	All Purpose Flour
3 Tbsp.	35g	Sugar
3 Tbsp.	12g	Dry Milk
1 tsp.	5.6g	Salt
3 Tbsp.	42g	Butter
1-1/2 tsp.	4.2g	Active Dry Yeast
2 tsp.	6g	Rapid Rise Yeast

For kneading into dough:

1 cup	227g	Butter, Softened

Egg Glaze:

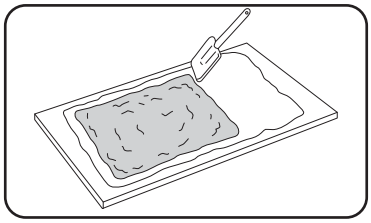
1	50g	Large Egg, Beaten
4 tsp.	18mL	Water

METHOD

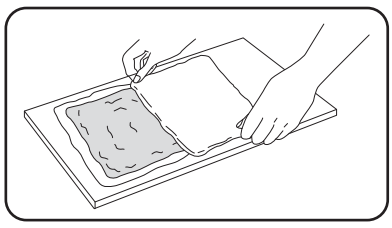
Follow basic steps 1-7 for making dough (see page 17).

1 Remove dough from the Baking Pan. Put into greased bowl. Cover with plastic wrap. Place in refrigerator and allow to rest 30 minutes.

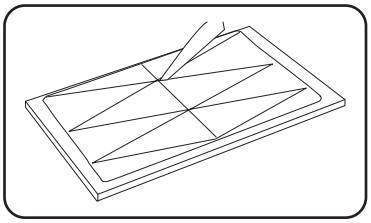
2 Roll dough into 20 x 14-in. (50 x 35 cm) rectangle on a lightly floured surface. Using about 1/3 cup of softened butter, butter 2/3 of dough while leaving 1/3 of dough unbuttered.



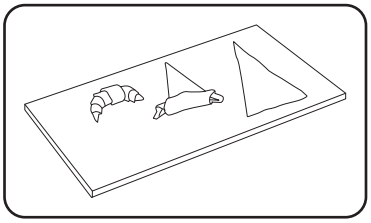
3 Fold dough into thirds and repeat step 2 twice more. Add flour to rolling surface as needed to prevent sticking. Cover completely with plastic wrap and place in refrigerator for 1 to 2 hours or overnight.



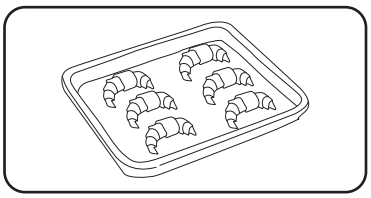
4 Cut dough into 3 pieces and roll each piece to 1/4-in. (5 mm) thick. Cut dough into triangles. (Wide end should be about 3-1/2-in. (9 cm))



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



6 Place on greased baking pan. Allow to rise for about 40 to 50 minutes or until size doubles.



7 Brush lightly with egg glaze.

8 Bake at 375°F (190°C) for 10 to 15 minutes, or until golden brown and flaky. Makes 24 croissants.

TIMER

TRADITIONAL PIZZA DOUGH

1-1/4 cups	300mL	Water
1-1/2 Tbsp.	20g	Olive Oil
3-3/4 cups	480g	Bread Flour
1-1/2 Tbsp.	17g	Sugar
1-1/2 tsp.	8.4g	Salt
1-1/2 tsp.	4.2g	Active Dry Yeast Vegetable Oil
2 tsp.	6g	Rapid Rise Yeast

TIMER

PIZZA DOUGH WITH BEER

1-1/3 cups	320mL	Flat Beer
3-3/4 cups	488g	All Purpose Flour
3 Tbsp.	35g	Sugar
1-1/2 tsp.	8.4g	Salt
1-1/2 Tbsp.	21g	Butter
1-1/2 tsp.	4.2g	Active Dry Yeast Vegetable Oil
2 tsp.	6g	Rapid Rise Yeast

METHOD

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

1 Remove dough from the Baking Pan.

2 Select shape variation of your choice.

THIN-CRUST PIZZA

1 Flour hands lightly. Shape dough into a ball. Divide ball in quarters. Press each quarter of dough into greased, 12-in. (30 cm) pizza pan, forming 1-in. (2.5 cm) edge.

2 Brush crust with oil. Cover and let stand 15 minutes.

3 Spoon tomato or pizza sauce over dough, top with cheese and topping of your choice.

4 Bake 25 to 30 minutes at 400°F (200°C) or until cheese gets bubbly and crust is golden brown. Makes four 12-in. (30 cm) pizzas.

THICK-CRUST PIZZA

1 Flour hands lightly. Shape dough into a ball. Divide ball in half. Press each dough into greased, 12-in. (30 cm) pizza pan, forming a high edge.

2-4 Follow steps 2-4 for the Thin-Crust Pizza recipe. Makes two 12-in. (30 cm) pizzas.

CRUSTY ROLLS

Prepare pizza dough with beer.

1 Put dough on lightly floured board, divide into quarters, cut each quarter into 6 pieces.

2 Shape each piece into flattened oval-shaped ball.

3 Dip bottom of dough balls in cornmeal and place on greased baking sheet about 1-1/2-in. (4 cm) apart.

4 Slash tops of rolls with sharp knife or razor blade.

5 Cover dough lightly and allow to rise 30 minutes.

6 Brush rolls with one egg yolk beaten with 1 Tbsp. water.

7 Bake rolls at 400°F (200°C), 15 to 20 minutes.

8 Let cool on rack. Makes 24 rolls.

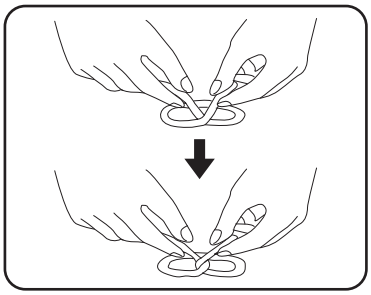
SOFT PRETZELS

Prepare pizza dough with beer.

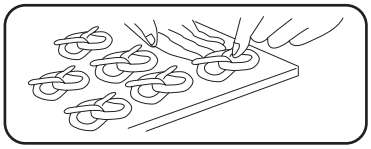
1 Put dough on lightly floured board, divide into 8 equal portions.

2 Cut each portion again into 6 equal portions. Roll each piece of dough into pencil-thin line about 20-in. (50 cm) long.

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



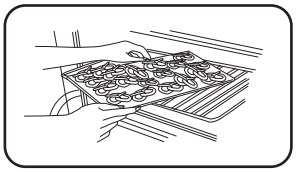
4 Twist ends once and lay down over bottom of circle.



5 Place about 1-in. (2.5 cm) apart on well-greased baking sheets. Brush with beaten egg and sprinkle lightly with coarse salt, poppy seeds or sesame seeds.

6 Bake at 400°F (200°C), 10 to 20 minutes.

7 For crispy pretzels, place cooked pretzels in cool oven on ungreased baking sheet. Allow to stand 3 hours or overnight. This process makes pretzels dry and crunchy.



8 For soft, chewy pretzels, serve warm from the oven. Serve with mustard. Makes 48 pretzels.

BUTTER-RICH ROLL & BREAD DOUGH

7/8 cup	210mL	Milk
1	50g	Large Egg, Beaten
3-1/3 cups	427g	Bread Flour
4 Tbsp.	46g	Sugar
1 tsp.	5.6g	Salt
1/4 cup	57g	Butter
1-1/2 tsp.	4.2g	Active Dry Yeast
Egg Glaze:		
1	50g	Large Egg, Beaten
4 tsp.	18mL	Water
2 tsp.	6g	Rapid Rise Yeast

METHOD

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

1 Remove dough from the Baking Pan.
2 Choose shaping method.
3 Egg glaze: beat together egg and water. Brush generously over shaped loaves or rolls prior to baking.

CINNAMON-RAISIN ROLLS

Prepare Butter-Rich Roll & Bread Dough.

1 Put dougah on lightly floured board. Divide dough in 3 pieces.
2 Roll each 1/3 into a 8 x 9-in. (20 x 23 cm) rectangle. Spread surface with 1/4 cup butter, thinly sliced.
3 Sprinkle surface with 1/4 cup brown sugar, 1 tsp. cinnamon. Sprinkle 1/3 cup raisins over dough.

4 Start with 8-in. (20 cm) side and roll dough jelly-roll style, pinch seam to seal. With seam side down, cut in 8 1-in. (2.5 cm) pieces.
5 Place on greased baking sheet 2-in. (5 cm) apart. Cover lightly with damp towel. Allow to rise in warm place until size doubles -- about 40 minutes to 1 hour.
6 Bake at 375°F (190°C), 10 to 15 minutes. Makes 24 rolls.

TRADITIONAL LOAF

Prepare Butter-Rich Roll & Bread Dough.

1 Put dough on lightly floured board. Divide dough in 3 pieces. Shape each piece into loaves.
2 Place in 3 greased 5-1/2 x 3-in. (14 x 8 cm) loaf pans.
3 Brush with egg glaze if desired.
4 Cover dough, allow to rise in warm place until size doubles -- about 40 minutes to 1 hour.
5 Bake at 375°F (190°C), 25 to 35 minutes. Makes 3 loaves.

PAN ROLLS

Prepare Butter-Rich Roll & Bread Dough.

1 Put dough on lightly floured board. Divide dough into equal quarters. Cut each quarter into 6 pieces. Shape each piece into a ball.
2 Place 1 ball in each of 24 greased muffin cups.
3 Brush with egg glaze if desired.
4 Cover dough, allow to rise in warm place until size doubles -- about 40 minutes to 1 hour.
5 Bake at 375°F (190°C), 10 to 20 minutes. Makes 24 rolls.

CINNAMON-RAISIN SWIRL LOAF

Prepare Butter-Rich Roll & Bread Dough.

1 Put dough on lightly floured board. Divide dough in 3 pieces. Shape each piece into 8 x 5-in. (20 x 13 cm) rectangle. Melt 2 Tbsp. butter or margarine. Brush over dough.
2 Sprinkle dough with mixture of 1/4 cup sugar and 1 tsp. ground cinnamon. Sprinkle 1/3 cup raisins over dough.
3 Beginning with 5-in. (13 cm) side of dough, roll up jelly roll-style. Seal ends by pinching edges of dough together with fingertips.
4 Place dough in greased 5-1/2 x 3-in. (14 x 8 cm) loaf pan or on large baking sheet.
5 Allow to rise in warm place until size doubles -- about 40 minutes to 1 hour.
6 Bake at 375°F (190°C), 30 to 40 minutes or until golden brown.
7 When loaf is cool, glaze with mixture of 2/3 cup sifted powdered sugar and 1 Tbsp. milk. Makes 3 loaves.

CLOVERLEAF ROLLS

Prepare Butter-Rich Roll & Bread Dough.

1 Put dough on lightly floured board. Divide into quarters. Divide each quarter into 6 pieces. Cut each piece into 3 sections. Shape each into ball with palms of hands. Place 3 balls together in each of 24 greased muffin cups.
2 Brush with egg glaze if desired.
3 Cover dough, allow to rise in warm place until size doubles -- about 40 minutes to 1 hour.
4 Bake at 375°F (190°C), 10 to 20 minutes. Makes 24 rolls.

BREAD STICKS

Prepare Butter-Rich Roll & Bread Dough.

1 Put dough on lightly floured board. Divide into 24 equal pieces for 16-in. (40 cm) sticks. Roll each piece of dough into thin 16-in. (40 cm) lines. Arrange lines about 1-in. (2.5 cm) apart on a greased baking sheet. Allow to rise 30 minutes.
2 Brush with 1 beaten egg white and 1 Tbsp. water. Sprinkle with poppy seeds, sesame seeds or coarse salt if desired.
3 Bake at 400°F (200°C), 10 to 15 minutes.

JAM COURSE

●Jam Course:

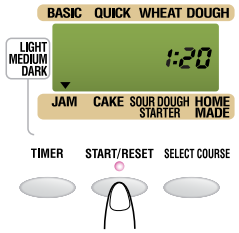
1,2 Follow steps 1 and 2 for BASIC / QUICK COURSE on page 10.

3 Precisely measure ingredients and add them to the Baking Pan.

4,5 Follow steps 4 and 5 for BASIC / QUICK COURSE on page 10.

6 Select the JAM course.

(1) Press the SELECT COURSE button to set the arrow (▼) to JAM.
(2) Press the START/RESET button.
- The Operation Light will turn on and cooking will start.
- The Display will show the time remaining until completion in 1-minute increments.



7 Remove the Baking Pan.

(1) When the course is done, beeps alert you that the jam is ready and the Operation Light will turn off.
(2) Press and hold the START/RESET button.
(3) Remove the Baking Pan. Open the Lid and use oven mitts to pull the Baking Pan toward you by grasping the Baking Pan's shorter Flanges. This will unlatch the Baking Pan so you can lift it to remove.

- The Home Bakery, the Baking Pan and the air inside the Home Bakery will be very hot. Please be careful not to burn yourself when opening the Lid.
- Do not place a hot Baking Pan on top of the unit or any heat-sensitive material. Damage to the unit or material may result.

8 Remove the jam.

Carefully remove the jam from the Baking Pan using a rubber spatula. If the Kneading Blade remains in your jam, use a plastic spoon or rubber spatula to remove the Blade.

9 Be sure to unplug after using.

Do not tug on the Power Cord.

Normally, the jam will thicken with refrigeration.
To make the jam thicker, add 1 package (up to 2 oz. (55 g)) of fruit pectin.

STRAWBERRY JAM

3 cups	300g	Strawberry, Cut into 2 to 4 portions each
3/4 cup	149g	Sugar
1 Tbsp.	14mL	Lemon Juice

Lightly mash strawberries before adding to Baking Pan.

BLUEBERRY JAM

3 cups	360g	Blueberry
3/4 cup	149g	Sugar
1 Tbsp.	14mL	Lemon Juice

Ligtly mash blueberries before adding to Baking Pan.

APPLE JAM

3 cups	330g	Apple, Peeled and Chopped
3/4 cup	149g	Sugar
1 Tbsp.	14mL	Lemon Juice

Place cut apples in a microwaveable container and cover with water. Cook in microwave on High for 5 to 10 minutes or until tender. Drain and mash with a potato masher.

Please use a measuring cup that is 8 oz. (240 mL) per cup.

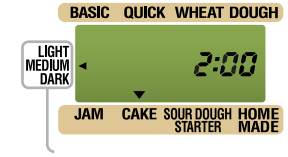
CAKE COURSE

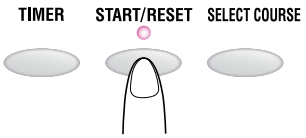
●Cake Course:

1,2 Follow steps 1 and 2 for BASIC / QUICK COURSE on page 10.

3 Precisely measure ingredients and add them to the Baking Pan.

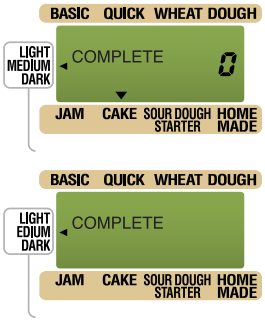
4,5 Follow steps 4 and 5 for BASIC / QUICK COURSE on page 10.

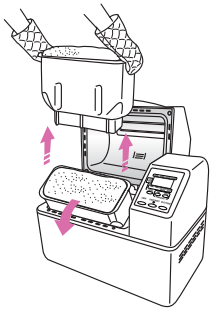




6 Select the CAKE course.

(1)Press the SELECT COURSE button to set the arrow (▼) to CAKE.
(2)Press the CRUST CONTROL button to set the arrow (◀) to either "LIGHT", "MEDIUM" or "DARK" to choose the crust you want.
(3)Press the START/RESET button.
・The Operation Light will turn on and the first process is shown (i.e. KNEAD).
(4)11 minutes after pressing the START/RESET button, the Home Bakery will beep and ADD will flash in the Display for 5 minutes. Open the Lid and gently dislodge any flour that is left on the baking pan wall with a rubber spatula at this time. Add the appropriate ingredients according to the recipe. Beware of moving Kneading Blades when working with the Baking Pan during operation.
・As the process continues, the indication in the Display advances from KNEAD, then to BAKE.
・The Display will show the time remaining until completion in 1-minute increments.





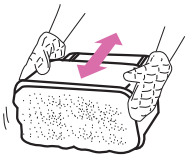
7 Remove the Baking Pan.

(1) When baking is complete, beeps alert you that the cake is ready and the Operation Light will turn off.
(2) Press and hold the START/RESET button.
(3) Remove the Baking Pan. Open the Lid and use oven mitts to pull the Baking Pan toward you by grasping the Baking Pan's shorter Flanges. This will unlatch the Baking Pan so you can lift it to remove.

- The Home Bakery, the Baking Pan and the air inside the Home Bakery will be very hot. Please be careful not to burn yourself when opening the Lid.
- Do not place a hot Baking Pan on top of the unit or any heat-sensitive material. Damage to the unit or material may result.

8 Remove the cake.

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



9 Be sure to unplug after using.

Do not tug on the Power Cord.

CAKE VARIATIONS

Please use a nested measuring cup that is 8 oz. (240 mL) per cup.

SHORTCUT POUND CAKE

See package label		Egg
See package label		Water or Milk
1-1/2 package (24 oz.)	680g	Pound Cake Mix

SHORTCUT CORN BREAD

See package label		Egg
See package label		Water or Milk
1-1/2 package (22.5 oz.)	638g	Cornbread Mix

CHOCOLATE CAKE

1/2 cup	120mL	Water
3	150g	Large Eggs, Beaten
1/2 cup	108g	Vegetable Oil
2 tsp.	8g	Vanilla Extract
2 cups	260g	All Purpose Flour
3 tsp.	11g	Baking Powder
1 cup	198g	Sugar
7 Tbsp.	35g	Unsweetened Cocoa
When beep sounds add:		
1/2 cup	80g	Chocolate Chips

DUTCH APPLE CAKE

3	150g	Large Eggs, Beaten
1/2 cup	108g	Vegetable Oil
1 tsp.	4g	Vanilla Extract
2 cups	260g	All Purpose Flour
3 tsp.	11g	Baking Powder
1 tsp.	5g	Baking Soda
1 cup	198g	Sugar
1/2 tsp.	2.8g	Salt
1/2 tsp.	0.8g	Allspice
2 tsp.	4g	Cinnamon
When beep sounds add:		
1-1/2 cups	165g	Peeled and chopped Apple

SPICED ZUCCHINI BREAD

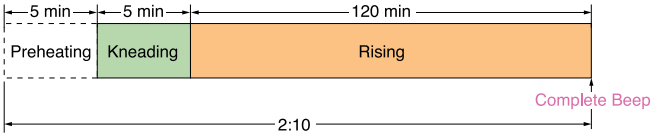
3	150g	Large Eggs, Beaten
1/3 cup	72g	Vegetable Oil
2 cups	260g	All Purpose Flour
2 tsp.	7g	Baking Powder
1 tsp.	5g	Baking Soda
3/4 cup	149g	Sugar
1/2 tsp.	2.8g	Salt
1/2 tsp.	0.8g	Allspice
1 tsp.	2g	Cinnamon
1 tsp.	2g	Orange Peel
When beep sounds add:		
1 cup	96g	Shredded Zucchini
3/4 cup	83g	Chopped Walnuts

CITRUS FRUIT BREAD

3/4 cup	180mL	Orange Juice
1-1/2 Tbsp.	21mL	Lemon Juice
2	100g	Large Eggs, Beaten
1/3 cup	72g	Vegetable Oil
2 cups	260g	All Purpose Flour
3 tsp.	11g	Baking Powder
1 tsp.	5g	Baking Soda
3/4 cup	149g	Sugar
1/2 tsp.	2.8g	Salt
1/2 Tbsp.	4g	Orange Peel
1/2 Tbsp.	4g	Lemon Peel

SOUR DOUGH STARTER COURSE

●Sour Dough Starter Course:



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

SOUR DOUGH STARTER

<Starter>		
1-1/2 cups	360mL	Water
2 cups	256g	Bread Flour
2 tsp.	5.6g	Active Dry Yeast

Please use a nested measuring cup that is 8 oz. (240 mL) per cup.

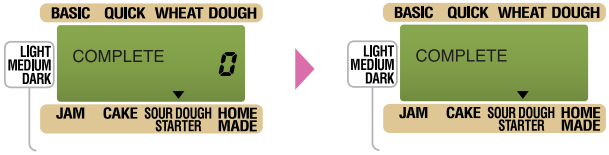
1-5 Follow steps 1-5 for BASIC / QUICK COURSE on page 10.

6 Select the desired course.

(1) Press the SELECT COURSE button to set the arrow (▼) to SOUR DOUGH STARTER.
(2) Press the START/RESET button.
- The Operation Light will turn on and the first cycle is shown (i.e. PREHEAT).
- As the process continues, the indication advances from PREHEAT, KNEAD, then to RISE.
- The Display will show the time remaining until completion in 1-minute increments.

7 Beeps tell you the starter is done.

(1) When the course is done, beeps alert you that the starter is ready and the Operation Light will turn off.
(2) Press and hold the START/RESET button.



LIGHT SOUR DOUGH BREAD

Add the following ingredients to the Starter.

3 Tbsp.	42mL	Apple Cider Vinegar
2 Tbsp.	28mL	Lemon Juice
3 cups	384g	Bread Flour
2 Tbsp.	23g	Sugar
1-1/2 tsp.	8.4g	Salt
2 tsp.	5.6g	Active Dry Yeast

1 Add additional ingredients and bake.

To make LIGHT SOUR DOUGH BREAD with your sour dough starter, remove the Baking Pan, add the additional ingredients to the starter, and bake the bread using the BASIC course.

SOUR DOUGH STARTER VARIATIONS

TRADITIONAL SOUR DOUGH BREAD

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

3 cups	384g	Bread Flour
2 Tbsp.	23g	Sugar
1-1/2 tsp.	8.4g	Salt
2 tsp.	5.6g	Active Dry Yeast

1 Follow steps 1-7 for SOUR DOUGH STARTER on page 24 to prepare the starter.

2 Remove the Baking Pan with the starter and keep at room temperature for 7-10 days.

(1) Cover the Baking Pan with plastic wrap and puncture several holes with a fork.
(2) To ensure that the temperature is as steady as possible, wrap the Baking Pan with a towel.
- In colder areas, we recommend using the 24 hour RISE function in the HOME MADE course to keep the Starter at the optimum temperature. Please be sure to cover the Baking Pan with plastic wrap and puncture several holes before placing in the Home Bakery.

(3) Stir the starter 2-3 times every day.

3 Prepare the Starter for baking.

When the Starter looks ready in about 7-10 days, feed the Starter 1 tsp. of sugar and 2 Tbsp. of bread flour and mix lightly. In about an hour, you will see bubbles on the surface that indicate that the Starter is active.

4 Add additional ingredients and bake.

Add the additional ingredients to the starter, and bake the bread using the BASIC course.

Note

- Both sour dough starter and bread are very sensitive to the environment. Baking results may vary depending on the season and location.
- Try to keep the area and the Baking Pan as clean as possible while the Starter is leavening.
- When leavening for more than 10 days, feed the Starter with 1 tsp. of sugar and 2 Tbsp. of bread flour once every 3-4 days.
- To bake another bread while the starter is leavening, transfer the Starter into a non-corrosive bowl (we recommend glass, ceramic or stainless) and cover with a plastic wrap with holes.

Other courses have each cycle time preprogrammed and does not allow any changes to be made to rising or baking times. The HOME MADE course allows you to program each of the cycles to adapt better to your favorite bread recipes.

1-5 Follow steps 1-5 for BASIC / QUICK COURSE on page 10.

6 Program the time for each cycle.

(1)Press the SELECT COURSE button to select one of the 3 HOME MADE memories.

(2)Press the CYCLE button to display the PREHEAT cycle.

(3)To change the time of the cycle, press the TIME button. (The time display flashes. To reset, press the START/RESET button.) The time will advance in 1-minute increments. Press the CYCLE button to set that time.

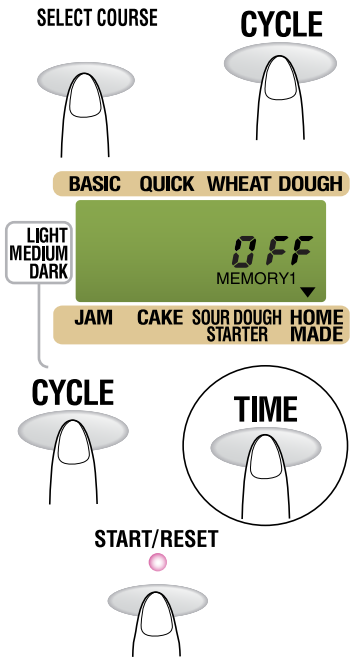
・The factory default setting for HOME MADE is ALL OFF.

(4)Press the CYCLE button again to display the next cycle. Use the TIME button to set the time, and then press the CYCLE button to set that time. Continue step 4 to program all cycles. (Refer to the table on page 27 for the maximum programmable time of each cycle.)

・The length for KEEP WARM is preset to 60 minutes, and can only be turned on or off.

(5)After all the cycle times are set, press the START/RESET button to check the total time of your setting. Press the START/RESET button again to begin operation. Make sure that the Operation Light turns on.

・To program other HOME MADE courses, use the SELECT COURSE button to select MEMORY 2 or 3 and repeat the process.



7-9 Follow steps 7-9 for BASIC / QUICK COURSE on page 11.

■EXPLANATION OF EACH CYCLE:

PREHEAT	OFF, 1-30 min. Stabilizing the temperature of ingredients.	**RISE2**	OFF, 1 min.- 2 hrs. Dough rises after steam is released (about 82.4°F (28°C)).
KNEAD	OFF, 1-30 min. Bread dough making. At a cycle time of less than 3 minutes, this process includes only kneading. For cycle time of more than 5 minutes, beeps will sound to indicate the time to add ingredients.	**RISE3**	OFF, 1 min.- 2 hrs.Dough rises after formed into a ball (about 100.4°F (38°C)).
		BAKE	OFF, 1 - 70 min. Baking (about 254 - 290°F (123 - 143°C)). 3 shades, LIGHT, MEDIUM or DARK.
RISE1	OFF, 1 min.- 24 hrs. Dough rises (about 82.4°F (28°C)).	**KEEP WARM**	OFF or 60 min. The baked bread is kept warm (about 194°F (90°C)).

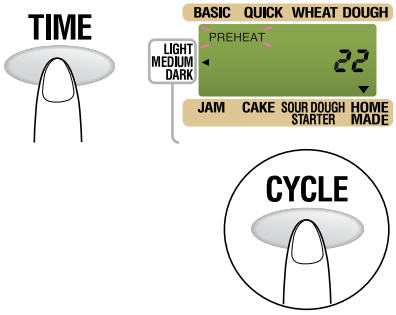
※Some settings of the HOME MADE setting are different from the BASIC setting.

To cancel a cycle during that cycle…

(1)Press the TIME button to display the ongoing cycle and the remaining time. (After 5 seconds have passed, the display automatically returns to the original state.)

(2)While the remaining time is displayed, you can cancel the current cycle and move on to the next cycle.

・Holding down the CYCLE button slightly longer while the time display is flashing completes this process. After two seconds, the display will show time remaining until the bread is ready, resuming operation.

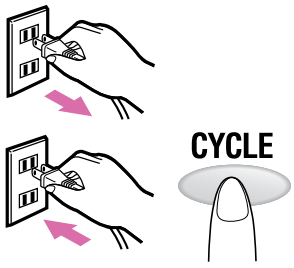


To erase all settings…

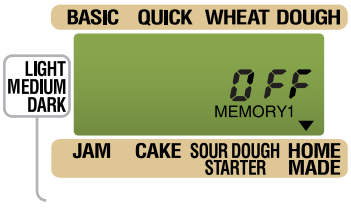
The unit will remember the setting you had programmed for you next bake. If you cancelled a cycle during that cycle, the unit will remember the shortened cycle for your next bake.

Follow these procedures to erase all settings:

1. Unplug the Power Cord from the outlet.
2. Plug the Power Cord into the outlet while holding down the CYCLE button. The HOME MADE memory is erased and reset. Please keep in mind that by resetting the memory, all settings will be erased.



■Precautions when using recipes not included in this book: Please note that we are not responsible for any baking or jam results using ingredients, or amounts which are not listed. (This also applies to the HOME MADE course where you can change the baking cycle time to your preference.)



・Be sure not to place an excessive load on the motor as this may cause unit damage, especially when:
* you decrease the amount of water.
* you increase the amount of flour.
* you add big or hard ingredients, etc.

To use the Timer, please see "HOW TO USE THE TIMER" on page 6.

HOME MADE VARIATIONS

Please use a nested measuring cup that is 8 oz. (240 mL) per cup.

CRUSTY FRENCH

1-1/2 cups	360mL	Water
4-1/2 cups	576g	Bread Flour
1-1/2 tsp.	8.4g	Salt
1 Tbsp.	14g	Butter
2 tsp.	5.6g	Active Dry Yeast

CRUSTY FRENCH (1.5 lbs. /681 g SIZE)

1 cup	240mL	Water
3-1/4 cups	416g	Bread Flour
1 tsp.	5.6g	Salt
1/2 Tbsp.	7g	Butter
1-1/2 tsp.	4.2g	Active Dry Yeast

■The suggested time cycle for CRUSTY FRENCH is as follows:

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

■The top of the CRUSTY FRENCH may not turn out as smooth as other breads. If the top of the CRUSTY FRENCH falls, try reducing the amount of water by 1 Tbsp. If the bread does not rise high enough, try increasing the amount of yeast, or use Rapid Rise Yeast.

MEATLOAF MIRACLE

1	Medium Onion, Chopped
2 lbs. (900g)	Ground Sirloin
1 cup	Mushrooms, Sliced
2 tsp.	Salt
2 Tbsp.	Fresh Parsley, Chopped
1 tsp.	Garlic Powder
1/4 tsp.	Black Pepper
1 cup	Bread Crumbs
2	Large Eggs, Beaten
<GLAZE>	
1/2 cup	Ketchup or Barbecue Sauce
1 Tbsp.	Brown Sugar
1 tsp.	Prepared Mustard

1 Combine ingredients and mix well.

In a large bowl, combine all ingredients except for glaze and mix well. Remove Kneading Blades from Baking Pan and press meat mixture into the Baking Pan. Insert the Baking Pan into the unit and close the lid.

2 Prepare Glaze.

In a small bowl, combine glaze ingredients and set aside.

3 Bake in the Home Bakery.

(1) Select the HOME MADE (1, 2 or 3) course.
(2) Press the CYCLE button, turning OFF all cycles (Preheat, Knead and Rise cycles).
(3) Select the Bake cycle. Press and hold the TIME button until the Display shows 1:10. Then press the CYCLE button twice to record this setting.
(4) Press the START/RESET button twice to begin the baking cycle.
(5) Verify that the Operation Light is turned on. Baking time is 1 hour and 10 minutes.
(6) 30 minutes prior to the end of baking time, open the Lid and pour the glaze mixture on top of the meatloaf. Close the Lid and continue baking.
(7) Once baking is completed, allow the meatloaf to cool slightly, drain juices and remove from the Baking Pan. Slice and serve.

■The suggested time cycle for MEATLOAF MIRACLE is as follows:

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

CLEANING & STORAGE

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

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

Outer Body and Lid

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

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

Baking Pan and Kneading Blade

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

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

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

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

ABNORMAL CONDITIONS

Status	Condition Cause
"HOT" appears.	The Baking Pan's inside temperature is over 104°F (40°C). This indication will appear if you attempt to use the unit continuously. → Open the Lid and allow the interior to cool.
The motor does not operate during the KNEAD cycle.	The motor protective device is activated due to an excessive load on the motor. → The unit will automatically resume operation after 30 minutes. Discard the unfinished bread and start the process again from the beginning using ingredients that put less load on the motor.
Buttons do not operate.	The Power Plug is disconnected from the outlet. → Plug the unit into the outlet securely.
The Operation Light turns on but the unit does not operate (kneading does not start).	While "PREHEAT" is indicated, the temperature of ingredients is adjusted, so kneading does not start. → This does not indicate any malfunction.
Beeps keep sounding.	→ If in the KEEP WARM cycle, remove the baked bread immediately and press the START/RESET button.

Status	Condition Cause
"3:45" flashes and the Operation Light turns off during baking/cooking.	Power supply has been discontinued for more than 30 minutes due to power failure, disconnection of Power Plug, a defective fuse or circuit breaker. → Discard the unfinished bread and start the process again from the beginning using new ingredients.
The Home Bakery makes noise during use.	The sound heard is the motor during the kneading process. → This does not indicate any malfunction.
The Home Bakery rattles during operation.	The Baking Pan is not installed securely. → Install securely.
Smoke comes out from the Steam Vent and a burning smell is generated.	Ingredients or baked product collect on the Heating Element or inside the unit. → This does not indicate any malfunction. Make sure to clean the unit after use. Unplug the unit and allow it to cool before cleaning.

QUESTIONS AND ANSWERS

Q1 Why is the crust of the Basic Bread harder?

A1 The Basic Bread course is programmed to provide texture. For a softer crust, store your bread in a plastic bag after it has cooled down to body temperature.

Q2 Why do the loaves sometimes vary in height and shape?

A2 Breads are very sensitive to its environment such as room temperature, weather, humidity, altitude, use of the Timer and fluctuations in household current. The bread shape can also be affected if fresh ingredients are not used or measured incorrectly. Please see "TIPS FOR SUCCESSFUL BAKING" on page 8 for further information.

Q3 How do the loaves vary in shape depending on the season?

A3 During summer, loaves may sometimes rise too high or collapse, causing a dent in the middle. During winter, you may have trouble getting the bread to rise. This may be solved by keeping the water temperature at about 68°F (20°C).

Q4 Why does flour occasionally stick to the side of the bread?

A4 During the initial mixing period, small amounts of flour may sometimes stick to the sides of the Baking Pan and baked onto the sides of the loaf. If this happens, scrape off that portion of the outer crust with a sharp knife.

Q5 Why does flour occasionally stick to the side of the cake baked using the CAKE course?

A5 You may not have added the ingredients in the order listed. When the add beeps sound and it's time to add additional ingredients, be sure to remove flour that remains on the sides of the Baking Pan using a rubber spatula.

Q6 Why is the dough sometimes very sticky and difficult to work with?

A6 Dough may sometimes be sticky (or too wet) depending on the room and water temperatures. Try using colder water when making the dough and dust the kneading surface and your hands with flour more frequently. If adding flour does not help, try reducing the amount of water by 1~2 Tbsp.

Q7 Why is my croissant sometimes not as flaky?

A7 Butter may not fold into the dough well to form the flaky texture if the dough is not refrigerated well. Place the dough in the refrigerator to cool prior to folding in the butter.

Q8 Why does the top of the loaf sometimes look torn?

A8 Sometimes the dough rises too well, and the top of the loaf looks torn. However, the loaf will have a very soft texture.

Q9 Can I make breads using eggs in the Home Bakery?

A9 Yes. Reduce the amount of water and replace with eggs. Put the eggs in the Measuring Cup first; then add water to measure accurately. Do not use the Timer function when using eggs as they may spoil.

Q10 Can I use this Home Bakery for favorite bread recipes found in other cookbooks?

A10 The accompanying recipes were specifically created for this Home Bakery; results may vary when using any other recipes. We recommend you use the recipes in this book whenever possible.

Q11 Why cannot the Timer be set for more than 13 hours?

A11 Ingredients may spoil and affect the quality of the dough if left out for an extended period. The Timer on the Home Bakery is set to the maximum of 13 hours for the best taste and performance.

Q12 Why does the bread sometimes have a strange odor?

A12 Too much active dry yeast or un-fresh ingredients (especially flour and water) may cause odors. Always measure ingredients accurately and use fresh ingredients for best results.

Q13 May I use home-ground or home-milled flour?

A13 Depending on how coarsely ground the home-milled flour is, results may not be satisfactory. We recommend using a blend of home-ground flour and regular bread flour for best results. When milling flour, do not grind the flour too coarse as it may damage the Baking Pan.

Q14 Why do not the additional ingredients such as raisins and nuts mix into the dough well?

A14 Separate ingredients that may stick together (raisins and other fruits) before adding. Also add ingredients little by little to incorporate into the dough better.

Q15 Why is my whole wheat bread shorter than regular white bread?

A15 Whole wheat flour does not rise as well as bread flour. Especially 100% whole wheat breads turn out shorter and smaller than regular white bread.

TROUBLESHOOTING GUIDE

This guide was created to help you through any difficulties you may encounter as you learn to use your Home Bakery. Bread is very sensitive to its environment, so be patient, and consult this guide. Also please feel free to contact ZOJIRUSHI Customer Service toll-free for additional help.

1. Consult the chart below. **First, adjust the yeast.**
2. If adjusting the yeast does not solve the problem, **next, make adjustments to liquids.**
3. If the loaf is still not acceptable, **make adjustments to dry ingredients.**
4. Also see the chart below and check the condition of your ingredients and the unit.

ZOJIRUSHI Customer Service: 1-800-733-6270

		Loaf rises then falls.	Loaf rises too high.	Loaf does not rise high enough.	Loaf is short and heavy.	High altitude adjustments.
MEASUREMENTS	① Yeast	Decrease 1/4～1/2 tsp.	Decrease 1/4～1/2 tsp.	Increase 1/4～1/2 tsp.		Decrease 1/4～1/2 tsp.
	② Liquids (Water or Milk)	Decrease 1～2 Tbsp.	Decrease 1～2 Tbsp.	Increase 1～2 Tbsp.		Decrease 1～2 Tbsp.
	③ Flour	Increase 1～2 Tbsp.	Decrease 1～2 Tbsp.			
	④ Salt	Increase 1/4 tsp.	Increase 1/4 tsp.	Decrease 1/4 tsp.		
	⑤ Sugar or Honey		Decrease 1/2 tsp.	Increase 1/2 tsp.		Decrease 1/2 tsp.
INGREDIENTS	Liquid may be too hot.	●	●			
	Flour may not be fresh.	●		●	●	
	Type of flour used may be wrong.	●		●	●	
	Yeast may not have been added.				●	
	Yeast may not be fresh.	●		●	●	
	Incorrect yeast may have been used.	●	●	●	●	
UNIT	Unit may be unplugged or an electrical failure may have occurred.	●			●	

For BASIC Course Only:

Problem	Cause / Remedy
Loaf does not rise high enough.	Try using 2 tsp. of Rapid Rise Yeast instead of Active Dry Yeast, or raise the room temperature. For QUICK course, try raising the water temperature to 86°F (30°C).
Loaf rises too high.	Try using cold water at 40°F (5°C), or lower the room temperature.
Top of the loaf cracks.	Try raising the water temperature to 86°F (30°C), or increase the amount of water by 1 Tbsp.
Bottom of the loaf is burnt.	Try raising the room temperature.
Loaf is too dark.	Try increasing the amount of water, raise the water temperature to 86°F (30°C), or raise the room temperature. Remove the bread from the Baking Pan immediately after completion.

Other Difficulties:

Problem	Cause / Remedy
Crust is too light.	Increase the amount of sugar or honey by 1/2 tsp., and make sure the correct Course was selected.
Loaf is undercooked.	Make sure the unit is not unplugged, and that an electrical failure did not occur. Also make sure the correct Course was selected.
Loaf is too dark.	Decrease the amount of sugar or honey by 1/2 tsp., and make sure the correct Course was selected. Remove the bread from the Baking Pan immediately after completion.
Ingredients are not mixed properly.	Make sure that the Baking Pan is set properly in the unit, and that the Kneading Blades are installed correctly.

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