



Bread Machine Recipes from Scratch

or
 The Mixing Bowl 25/2 Hallam Sth Rd, Hallam Vic 3803 Ph (03) 9796 3973
 1387 Toorak Rd, Burwood Village Camberwell Vic 3124 Ph (03) 9809 4327

www.themixingbowl.com.au T = tablespoon t = teaspoon C = Cup

Place the ingredients into the bucket in the order suggested by your machines book, place bucket into the machine, select appropriate cycle (most commonly the "Basic" setting) and press start. You may need to slightly adjust liquid where necessary, to make the best loaf possible. If loaf is short and dense, add a little water, if loaf overflows reduce water.

Medium/Large Loaf - (3 C of flour) fills most machines

White bread

Ingredients

1½ t Dry active yeast
 450gms (3 C) unbleached Bread Flour

1½ t Bread improver
 1 t salt
 1 t sugar/honey/malt (optional)

Liquid

Up to 300ml cool water
 2 t good vegetable oil

Light wholemeal

Ingredients

1½ t Dry active yeast
 300gms (2 C) unbleached Bread Flour
 150gms (1 C) wholemeal Bread Flour

1½ t Bread improver
 1 t salt
 1 t sugar/honey/malt (optional)

Liquid

up to 300-315ml cool water
 2 t good vegetable oil

Extra Large Loaf (3½ C of flour)

White bread

Ingredients

1¾ t Dry active yeast
 525gms (3½ C) unbleached Bread Flour

1¾ t Bread improver
 1¼ t salt
 1½ t sugar/honey/malt (optional)

Liquid

Up to 350ml cool water
 3 t good vegetable oil

Light wholemeal

Ingredients

1¾ t Dry active yeast
 375gms (2½ C) unbleached Bread Flour
 150gms (1 C) wholemeal Bread Flour

1¾ t Bread improver
 1¼ t salt
 1½ t sugar/honey/malt (optional)

Liquid

up to 350-365ml cool water
 3 t good vegetable oil

Small Loaf (2 C of flour)

White bread

Ingredients

1¼ t Dry active yeast
 300gms (2 C) unbleached Bread Flour

1¼ t Bread improver
 ¾ t salt
 ¾ t sugar/honey/malt (optional)

Liquid

Up to 200ml cool water
 1½ t good vegetable oil

Light wholemeal

Ingredients

1¼ t Dry active yeast
 225gms (1½ C) unbleached Bread Flour
 75gms (½ C) wholemeal Bread Flour

1¼ t Bread improver
 ¾ t salt
 ¾ t sugar/honey/malt (optional)

Liquid

up to 200-210ml cool water
 1½ t good vegetable oil

Bread Machine - Scratch recipe

Raisin Loaf, Coffee Scrolls, Fruit Buns

To make a loaf, run on the "sweet", "beep" or "raisin" cycle. To make "dough" for fruit buns or coffee scrolls use **2 t yeast**, run the machine on dough cycle, (lots of machines don't "beep" on dough cycle, so add fruit 5 minutes before kneading ends). When cycle is complete, tip dough onto a floured board and pat into a round, make into buns etc.

Ingredients

1½ t Dry Active Yeast	1½ t salt	1½ t Bread Improver
450gm (3 C) unbleached Bread Flour	1-2 T sugar	2 t Dutch Cinnamon
2 t Mixed Spice		¼ t Ground Cloves (optional)
up to 300ml cool water	1-2 T butter	

When the machine "beeps" add Fruit

1½ C dried fruit (sultanas, fruit medley, raisins etc)

Glazes:- Egg glaze - mix an egg with 1 T of water.

Milk glaze - mix 1 T of milk with 1 tsp of sugar.

Sticky Spicy Glaze - (brush on while still hot) this is enough glaze for 3 doz buns. Measure into a screw top jar or container, 1 generous T of fondant icing, 1 T boiling water, 1/2 tsp Dutch cinnamon and 1/2 t mixed spice, screw on lid and SHAKE. Should be a thick syrup.

Shaping Fruit Buns:-

1. Cut the dough in half and roll each half into a short fat sausage. Cut each sausage as evenly as possible into 6 pieces. Knead each piece into a round bun.
2. Place in a baking paper lined bun tray (4 rows of 3) spacing well apart, brush with egg glaze, or milk and sugar glaze.

Shaping Coffee Scrolls:-

1. Roll the dough out to a rectangle about 3/4 of an inch thick, spread flavourings on top of the dough and roll up firmly.
2. Cut the roll into 12 and place on side in a bun/roll tray lined with silicone baking paper.

Baking:-

3. Leave to rise until double in size in a warm place (eg warm oven gently, turn OFF, place tray of buns in the warm oven for about 15 mins then remove, turn the oven on).
4. When oven is hot, bake 20-30 mins, until golden brown.
5. Remove from oven and turn onto a cooling rack. When cool, brush the buns with sticky spicy glaze, or ice scrolls/buns with soft fondant icing, flavoured or coloured as required, sprinkle with flaked almonds, hail sugar, or walnuts etc.

Some flavourings for the centre of the Coffee Scrolls:- (don't make them too sloppy.)

1. Brush with melted butter and sprinkle on brown sugar then a light dusting of Dutch cinnamon.
2. Dot with pieces of fruit eg. pie apple, or sliced banana, and sprinkle with brown sugar.
3. Spread with doughnut jam or spiced apple filling.
4. Brush with butter, sprinkle on brown sugar, cinnamon, and extra dried fruit.
5. Spread thinly with soft fruit mince (very rich and fruity).