



Bread Machine Pre-Mix Recipes

The Mixing Bowl

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T = tablespoon

t = teaspoon

C = Cup

Place the ingredients into the bucket in the order suggested by your bread machine instruction book, place bucket into the machine, select appropriate cycle (most commonly the “Basic” or standard 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 extra water next time, or slightly warmer water, if loaf overflows or collapses, reduce water next time.

Dough

If making dough not cooking a loaf, use ½ a t extra yeast, and use slightly warm water, this will help the dough to rise quickly, and the rolls or loaves you make will also rise quickly.

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

White and Wholemeal Mix

White bread

Dry Ingredients

1½ t Dry active yeast
450gms (3 C) White Bread Mix

1 t sugar (optional)

Liquid

300-320ml cool water
2 t good vegetable oil

Light wholemeal

Dry Ingredients

1½ t Dry active yeast
300gms (2 C) White Bread Mix
150gms (1 C) Wholemeal Bread Mix

1 t sugar (optional)

Liquid

300-310ml cool water
2 t good vegetable oil

German Grain, Country grain, Linsoy

Dry Ingredients

1½ t Dry Active Yeast
450gms (3 C) Grain Bread Mix

Liquid Ingredients

290-300mls Cool Water
2 t oil or butter

Light or Dark Rye. – can be mixed with white for lighter bread.

Dry Ingredients

1½ t Dry Active Yeast
450gms (3 C) Rye Bread Mix

Liquid Ingredients

300-310mls Cool Water
2 t oil or butter

Important Note: - The height of your loaf is dependent on the amount of liquid, to ensure a good loaf, wait until the dough has mixed for about 10-15 mins, lift lid and check the dough consistency by touching the dough. The dough should have formed a ball and be soft and a little sticky. If you need to, add water, 1 t at a time, allowing the machine to mix well before adding more. Some machines, **especially Panasonic or Sunbeam**, may need 10-20mls extra liquid and if run on rapid try adding ½ a t of yeast as well.

For help or more details ring Hallam on 9796 3973.

Our mixes have been tested by our teachers, in a variety of the most popular bread machines, see previous page for quantities, but you may need to adjust the recipes slightly to fit your machine. All the loaves can be made on standard settings, but the rye and grain breads **may** work best on the longer cycle, wholewheat, or multigrain settings. The dough can be made into loaves, pizzas, bread rolls, Vienna loaves or French Sticks etc.

Any of the mixes can be combined, so if you prefer a lighter texture in some of the rye or grain breads, replace some of the mix with White Bread Mix and continue as normal. Measuring all ingredients carefully is very important when using a Bread Machine. I prefer to use good digital scales to measure the flour but if you use a metric cup do not pack the ingredients in. Just fill it lightly and use a knife to level it. A standard metric cup of flour is approx 150gms.

Water is critical, too much and the loaf may be too tall, holey or collapsed and crumpet-like in texture, too little and the bread may be dense, short and the crust is often torn and rough. So if your bread is not perfect, adjust the water first before worrying about other ingredients.

If weather is cold, use slightly warm water, not freezing cold water from the tap.

Some machines such as Sunbeams and Brevilles may need **slightly warm water** all the time.

Hints & Tips For Bread Machines.

1. Store yeast in a container in fridge or freezer, it will keep at least 6 months and up to a year or more if kept cold.
2. Most cup measures vary, so be exact with your flour and water measurements, (accurate scales are best). A cup with small graduations is best for accurate liquid measurement. Even slight differences in cup measures may alter the finished loaf.
3. If using cup measures for flour, fill a metric cup with bread mix/flour using a scoop or spoon, and use a knife to level the top. Do not tap or shake down.
- 4. If your bread doesn't rise well (heavy texture) = *Increase Water (10-20ml at a time)*.**
- 5. If your bread hits the lid or collapses = *Decrease Water (10-20ml at a time)*.**
6. For softer crust = replace 30ml water with oil/butter, and wrap loaf in a tea towel to cool.
7. For a crusty loaf = let cooked bread cool uncovered in a bit of a draft.
8. Try adding a couple of tablespoons of grains or seeds of your choice with the flour.
9. Tasty ingredients as suggested in machine recipe books, e.g. cheese, herbs, ham, fruit, etc. can be added to any of the bread mixes in quantities to suit your own taste, however water quantities may need to vary depending on the finished loaf. (see hint 4 & 5).
10. Any ingredients that you want to remain whole through the bread i.e. sultanas, olives, bacon, sun-dried tomatoes etc add at the fruit/nut "beep". If the fruit or added ingredients are stuck on the outside of the bread after baking it's a sign that the dough needs a little more water, increase by 10mls at a time.
11. If your bread machine does not "beep" on the dough cycle, use your oven timer to tell you when to add ingredients you want to remain whole i.e. dried fruit etc.
12. Try blending the different mixes together to create your own variations. Follow the recipe for the mix you use the most of.

Good Luck and enjoy the taste of all that lovely fresh bread from your Breadmaker.