Automatic Bread Maker

12 preset programs for perfect dough, bread, cakes, jam and compote

CBK250U Recipe Book
<table>
<thead>
<tr>
<th>Recipes</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Hints and tips</strong></td>
<td>4-5</td>
</tr>
<tr>
<td><strong>Basic</strong></td>
<td></td>
</tr>
<tr>
<td>Daily Bread</td>
<td>6</td>
</tr>
<tr>
<td>Granary Loaf</td>
<td>7</td>
</tr>
<tr>
<td>Three Seed Bread</td>
<td>8</td>
</tr>
<tr>
<td>Olive &amp; Tomato Bread</td>
<td>9</td>
</tr>
<tr>
<td>Gluten Free Loaf</td>
<td>10</td>
</tr>
<tr>
<td>Whole Wheat Bread</td>
<td>11</td>
</tr>
<tr>
<td><strong>Dough Cycle</strong></td>
<td>28</td>
</tr>
<tr>
<td>Pizza</td>
<td>29</td>
</tr>
<tr>
<td>Focaccia</td>
<td>30</td>
</tr>
<tr>
<td>Olive Plait</td>
<td>31</td>
</tr>
<tr>
<td>Parma Ham &amp; Parmesan</td>
<td>32</td>
</tr>
<tr>
<td><strong>Ultra Fast</strong></td>
<td>33</td>
</tr>
<tr>
<td>White Bread</td>
<td>34</td>
</tr>
<tr>
<td><strong>Desserts</strong></td>
<td>35</td>
</tr>
<tr>
<td>Creamed Rice</td>
<td>36</td>
</tr>
<tr>
<td><strong>French</strong></td>
<td></td>
</tr>
<tr>
<td>French Bread</td>
<td>15</td>
</tr>
<tr>
<td><strong>Quick</strong></td>
<td>17</td>
</tr>
<tr>
<td>Soda Bread</td>
<td>18</td>
</tr>
<tr>
<td><strong>Sweet</strong></td>
<td>19</td>
</tr>
<tr>
<td>Malt Loaf</td>
<td>20</td>
</tr>
<tr>
<td>Banana &amp; Cardamom Bread</td>
<td>21</td>
</tr>
<tr>
<td><strong>Cake</strong></td>
<td>22</td>
</tr>
<tr>
<td>Chocolate Cake</td>
<td>23</td>
</tr>
<tr>
<td>Coffee &amp; Walnut Cake</td>
<td>24</td>
</tr>
<tr>
<td>Gingerbread Cake</td>
<td>25</td>
</tr>
<tr>
<td><strong>Jam</strong></td>
<td>26</td>
</tr>
<tr>
<td>Summer Fruit Compote</td>
<td>27</td>
</tr>
</tbody>
</table>
Hints and Tips

**Watching the dough**
About 5-7 minutes into the first Kneading cycle open the lid to check the dough. If the dough is too wet and sticks to the sides of the pan add a little extra flour. If the dough is too dry or crumbly and won’t form a ball add a little extra liquid. The kneading blade may sometimes fail to pick up flour from the corners of the pan so keep a plastic spatula near the machine and, if necessary, scrape the corners and sides of the pan.

**Cooling the Bread**
Whilst the facility to keep the bread warm in situ prevents the loaf or cake from excessive steaming it is better to remove it from the pan as soon after baking as possible to maintain maximum crispness and freshness.

**Decorative Toppings**
It is easy to add various toppings to give the loaf or cake a more interesting finish. About 10 minutes after the start of the Baking cycle open the lid and lightly brush the surface of the mix with water, milk or egg glaze and sprinkle over the desired topping. These might include some of the seeds or herbs baked into the mixture: other possibilities include white flour, rolled oats, polenta, wheat or bran flakes, poppy or black onion (kalonji) seeds, sunflower or pumpkin seeds or chopped nuts.

**Adapting your own recipes for the home-made cycle**
After you have baked some of the recipes included you may want to adapt your favourites to the machine which previously made by hand. This is made easier by selecting one of the recipes in this booklet, similar to your recipe, and use it as a guide.

Read through the following guidelines to help you, and be prepared to make adjustments as you go along.

- Make sure you use the correct quantities for the bread maker. Do not exceed the recommended maximum. If necessary, reduce the recipe to match the flour and liquid quantities in the Bread maker recipes.

- Always add the liquid to the bread pan first. Separate the yeast from the liquid by adding after the flour.

- Replace fresh yeast with easy blend dried yeast. Note: 6g fresh yeast = 1tsp (5ml) dried yeast.

- Use skimmed milk powder and water instead of fresh milk, if using the timer delay setting.

- If your recipe uses egg, add the egg as part of the total liquid measurement.

- Keep the yeast separate from the other ingredients in the pan until mixing commences.

- Check the consistency of the dough during the first few minutes of mixing. Bread makers require a slightly softer dough, so you may need to add extra liquid. The dough should be wet enough to gradually relax back.
### Basic Cycle

#### Daily Bread

<table>
<thead>
<tr>
<th>700 GRAM LOAF</th>
<th>1000 GRAM LOAF</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Ingredients</strong></td>
<td><strong>Ingredients</strong></td>
</tr>
<tr>
<td>300ml/10fl oz water</td>
<td>350ml/12fl oz water</td>
</tr>
<tr>
<td>1 tbsp sunflower oil</td>
<td>1 tbsp sunflower oil</td>
</tr>
<tr>
<td>2 tsp caster sugar</td>
<td>1 tbsp caster sugar</td>
</tr>
<tr>
<td>1 ½ tsp salt</td>
<td>2 tsp salt</td>
</tr>
<tr>
<td>500g/1 lb strong white flour</td>
<td>600g/1 ¼ lb strong white flour</td>
</tr>
<tr>
<td>1 ½ tsp fast action yeast</td>
<td>2 tsp fast action yeast</td>
</tr>
</tbody>
</table>

#### Method

1. Pour the water into the bread pan followed by the oil, sugar and salt
2. Spoon over the flour ensuring that the liquid is covered; make a small indentation in the centre of the flour and add the yeast
3. Place the bread pan in the machine, lock and close the lid. Set to Basic 1, preferred loaf size and colour, then press Start
4. At the end of the baking cycle turn out the cooked loaf onto a wire rack to cool

**TIP.**
For a more interesting finish, dust with flour before the baking stage.
Granary Loaf

700 GRAM LOAF

Ingredients

300ml/10fl oz water  
1 tbsp sunflower oil  
1 tbsp malt extract  
1 tbsp molasses sugar  
1 ½ tsp salt  
350g/12 oz Granary flour  
115g/4 oz strong white flour  
1 ½ tsp fast action yeast

Method

1. Pour the water into the bread pan followed by the oil, malt extract, molasses sugar and salt.
2. Spoon over the flours ensuring that the liquid is covered; make a small indentation in the centre of the flour and add the yeast.
3. Place the bread pan in the machine, lock and close the lid. Set to Basic 1, preferred loaf size and colour, then press Start.
4. At the end of the baking cycle turn out the cooked loaf onto a wire rack to cool.

TIP.
For a more interesting finish, sprinkle with 1 tbsp of porridge oats before the baking stage.

700 GRAM LOAF

Ingredients

350ml/12fl oz water  
1 tbsp sunflower oil  
1 ½ tbsp malt extract  
1 tbsp molasses sugar  
2 tsp salt  
400g/14 oz Granary flour  
175g/6 oz strong white flour  
2 tsp fast action yeast

Method

1. Put the water into the pan followed by the oil, malt extract and salt.
2. Spoon over the flour, ensuring that it covers the liquids. Make a small indent in the centre of the flour and add the yeast.
3. Place the bread pan in the machine, lock and close the lid.
4. Put the seeds into the automatic seed dispenser tray.
5. Set to Basic 1, preferred loaf size and colour and press Start.
6. At the end of the baking cycle turn out the cooked loaf onto a wire rack and leave to cool.

TIP.
For a decorative finishing touch open the lid at 10 minutes into the baking cycle, brush the top of the loaf with milk and sprinkle with a few of each of the three seeds.

Three Seed Bread

700 GRAM LOAF

Ingredients

300ml / 10fl.oz water  
1 tbsp sunflower oil  
2 tbsp malt extract  
1½ tsp salt  
175g / 6oz malted brown flour  
175g / 6oz rye flour  
115g / 4oz strong white flour  
1½ tsp fast action yeast  
1 ½ tbsp sunflower seeds  
1 ½ tbsp sesame seeds  
1 ½ tbsp linseed

Method

1. Put the water into the pan followed by the oil, malt extract and salt.
2. Spoon over the flour, ensuring that it covers the liquids. Make a small indent in the centre of the flour and add the yeast.
3. Place the bread pan in the machine, lock and close the lid.
4. Put the seeds into the automatic seed dispenser tray.
5. Set to Basic 1, preferred loaf size and colour and press Start.
6. At the end of the baking cycle turn out the cooked loaf onto a wire rack and leave to cool.

TIP.
For a decorative finishing touch open the lid at 10 minutes into the baking cycle, brush the top of the loaf with milk and sprinkle with a few of each of the three seeds.

1000 GRAM LOAF

Ingredients

350ml / 12fl.oz water  
2 tbsp sunflower oil  
3 tbsp malt extract  
2 tsp salt  
225g / 8oz malted brown flour  
225g / 8oz rye flour  
115g / 4oz strong white flour  
2 tsp fast action yeast  
2 tbsp sunflower seeds  
2 tbsp sesame seeds  
2 tbsp linseed

Method

1. Put the water into the pan followed by the oil, malt extract and salt.
2. Spoon over the flour, ensuring that it covers the liquids. Make a small indent in the centre of the flour and add the yeast.
3. Place the bread pan in the machine, lock and close the lid.
4. Put the seeds into the automatic seed dispenser tray.
5. Set to Basic 1, preferred loaf size and colour and press Start.
6. At the end of the baking cycle turn out the cooked loaf onto a wire rack and leave to cool.

TIP.
For a decorative finishing touch open the lid at 10 minutes into the baking cycle, brush the top of the loaf with milk and sprinkle with a few of each of the three seeds.
Olive & Tomato Bread

**700 GRAM LOAF**

**Ingredients**

- 200ml / 7fl.oz water
- 1 tbsp olive oil
- 1 tbsp sun dried tomato paste
- 375g / 12oz strong white flour
- 1 tsp sugar
- 1½ tsp dried oregano
- 1½ tsp easy blend yeast
- 50g / 2oz stoned black olives, chopped
- 50g / 2oz sun dried, tomatoes, chopped

**Method**

1. Put the water into the Cuisinart Breadmaker pan followed by the oil and sun dried tomato paste.
2. Spoon over the flour, ensuring that it covers the liquids. Add the sugar, salt and oregano in separate corners of the pan. Make a small indent in the centre of the flour and add the yeast.
3. Set the Cuisinart Breadmaker to BASIC setting 1, 700g/1000g. MEDIUM and press START.
4. When the alarm sounds add the olives and sun dried tomatoes.
5. At the end of the baking cycle turn out the cooked loaf onto a wire rack and leave to cool.

**TIP.**
For a more interesting finish open the lid at 10 minutes into the baking cycle, brush the top of the loaf with milk and sprinkle with black onion seed (kalonji).

**1000 GRAM LOAF**

**Ingredients**

- 300ml / 10fl.oz water
- 1 tbsp olive oil
- 2 tbsp sun dried tomato paste
- 450g / 1lb strong white flour
- 1 tsp sugar
- 1 tsp salt
- 2 tsp dried oregano
- 2 tsp easy blend yeast
- 75g / 3oz stoned black olives, chopped
- 75g / 3oz sun dried, tomatoes, chopped

**Method**

1. Put the water into the Cuisinart Breadmaker pan followed by the oil and sun dried tomato paste.
2. Spoon over the flour, ensuring that it covers the liquids. Add the sugar, salt and oregano in separate corners of the pan. Make a small indent in the centre of the flour and add the yeast.
3. Set the Cuisinart Breadmaker to BASIC setting 1, 700g loaf size, Light colour and press Start.
4. After the mixing cycle lift the lid and check that there is no loose flour gathered in the corners.
5. At the end of the baking cycle turn out the cooked loaf onto a wire rack and leave to cool.

**NOTE.**
Do not use the delayed start feature for Gluten Bread. Use the light setting as dough containing eggs and a higher fat content will brown more quickly.

Gluten Free Loaf

**900 GRAM LOAF**

**Ingredients**

- 300ml / 10fl.oz milk
- 100ml / 3½fl.oz sunflower oil
- 2 eggs
- 1 tsp salt
- 2 tbsp caster sugar
- 450g / 1lb gluten free flour
- 1 tsp vinegar
- 2 tsp fast action yeast

**Method**

1. Put the milk into the pan followed by the oil, eggs, salt and sugar.
2. Spoon over the flour and add the vinegar in one corner. Make a small indent in the centre of the flour and add the yeast.
3. Place the bread pan in the machine and close the lid.
4. Set to Basic 1, 700g loaf size, Light colour and press Start.
5. After the mixing cycle lift the lid and check that there is no loose flour gathered in the corners.
6. At the end of the baking cycle turn out the cooked loaf onto a wire rack and leave to cool.
Wholemeal Bread

700 GRAM LOAF

Ingredients

300ml / 10fl.oz water
1 tbsp sunflower oil
1½ tsp salt
1 tbsp malt extract
2 tbsp soft brown sugar
1½ tsp salt
350g / 12oz strong wholemeal flour
115g / 4oz strong white flour
1 tsp fast action yeast

Method

1. Put the water into the pan followed by the oil, salt, malt extract and sugar
2. Spoon over the flour, ensuring that it covers the liquids. Make a small indent in the centre of the flour and add the yeast.
3. Place the bread pan in the machine, lock and close the lid.
4. Set to Whole Wheat, preferred loaf size and colour then press Start.
5. At the end of the baking cycle turn out the cooked loaf onto a wire rack and leave to cool.

TIP.
For a more interesting finish, before the baking cycle, open the lid, brush the top of the loaf with water and sprinkle with a few sesame seeds.

1000 GRAM LOAF

Ingredients

350ml / 12fl.oz water
2 tbsp sunflower oil
2 tsp salt
2 tbsp malt extract
2 tbsp soft brown sugar
500g / 12oz strong wholemeal flour
115g / 4oz strong white flour
2 tsp fast action yeast
Rye Bread

700 GRAM LOAF

Ingredients

300ml/10fl oz water
2 tbsp sunflower oil
1 ½ tbsp molasses
1 ½ tbsp caraway seeds
1 ½ tsp salt
225g/8 oz strong wholemeal flour
175/6 oz rye flour
50g/2 oz strong white flour
1 ½ tsp fast action yeast

Method

1. Pour the water into the bread pan followed by the oil, molasses, caraway seeds and salt.
2. Spoon over the flours ensuring that the liquid is covered; make a small indentation in the centre of the flour and add the yeast.
3. Place the bread pan in the machine, lock and close the lid. Set to Whole Wheat 2, preferred loaf size and colour, then press Start.
4. At the end of the baking cycle turn out the cooked loaf onto a wire rack to cool.

TIP.
For a more interesting finish, sprinkle with 1 tsp of caraway seeds before the baking stage.

1000 GRAM LOAF

Ingredients

350ml/12fl oz water
2 tbsp sunflower oil
2 tbsp molasses
2 tbsp caraway seeds
2 tsp salt
250g/9 oz strong wholemeal flour
225g/8 oz rye flour
75g/3 oz strong white flour
2 tsp fast action yeast
French Bread

700 GRAM LOAF
Ingredients

300ml/10fl oz water
1 tbsp sunflower oil
1 tbsp caster sugar
1½ tsp salt
2 tbsp milk powder
500g/1lb strong white flour
1½ tsp fast action yeast

Method

1. Pour the water into the bread pan followed by the oil, sugar, salt and milk powder.
2. Spoon over the flour ensuring that the liquid is covered; make a small indentation in the centre of the flour and add the yeast.
3. Place the bread pan in the machine, lock and close the lid. Set to French 3, referred loaf size and colour, then press Start.
4. At the end of the baking cycle turn out the cooked loaf onto a wire rack to cool.

NB:
Milk Powder gives a soft texture and a golden crust; it also helps to improve the keeping quality.

1000 GRAM LOAF
Ingredients

350ml/12fl oz water
1 tbsp sunflower oil
1 tbsp caster sugar
2 tsp salt
2 tbsp milk powder
600g/1¼ lb strong white flour
2 tsp fast action yeast
Soda Bread

Ingredients
350ml/12 fl oz buttermilk
450g/1lb plain flour
1 tsp salt
1 tsp bicarbonate of soda
1 tsp cream of tartar

Method
1. Put the buttermilk into the bread pan
2. Sift the flour, salt and raising agents together then add to the pan
3. Place in the machine and lock into position. Close the lid, set the machine to 4 Quick and press Start.
4. At the end of the baking cycle remove from the pan and serve warm.

TIP.
You can pop this simple mix into the machine an hour before you intend to start your meal and have fresh, tasty bread still warm from the baking.
Malt Loaf

700 GRAM LOAF

Ingredients

- 200ml / 7fl.oz water
- 2 tbsp malt extract
- 1 tbsp skimmed milk powder
- 1 tsp sunflower oil
- 25g / 1 oz soft brown sugar
- 350g / 12oz strong white flour
- 1½ tsp easy blend yeast
- 125g / 4oz sultanas
- 25g / 1oz mixed peel
- 1 tsp runny honey

1000 GRAM LOAF

Ingredients

- 300ml / 10fl.oz water
- 3 tbsp malt extract
- 1 tbsp skimmed milk powder
- 1 tsp sunflower oil
- 40g / 1½ oz soft brown sugar
- 450g / 1lb strong white flour
- 2 tsp easy blend yeast
- 175g / 6oz sultanas
- 25g / 1oz mixed peel
- 1 tsp runny honey

Method

1. Put the water into the Cuisinart Breadmaker pan followed by the malt extract, milk powder, oil and sugar.
2. Spoon over the flour, ensuring that it covers the liquids. Add the salt and spice in separate corners of the pan. Make a small indent in the centre of the flour and add the yeast.
3. Set the Cuisinart Breadmaker to SWEET setting 5, 700g/1000g. LIGHT and press START.
4. When the beeper sounds add the sultanas and mixed peel.
5. At the end of the baking cycle turn out the cooked loaf onto a wire rack. Brush with honey while still hot and leave to cool.

Banana & Cardamom Bread

700 GRAM LOAF

Ingredients

- 200ml/7fl oz warm water
- 1 tbsp sunflower oil
- 2 tbsp malt extract
- 1 tbsp dark soft brown sugar
- 1 tsp salt
- 8 cardamom pods, seeds removed & chopped**
- 350g/12 oz strong white flour
- 1 ½ tsp fast action yeast
- 125g/4 ½ oz chopped dates
- 1 tsp runny honey

1000 GRAM LOAF

Ingredients

- 300ml/10fl oz warm water
- 1 tbsp sunflower oil
- 3 tbsp malt extract
- 1 tbsp dark soft brown sugar
- 2 medium bananas, mashed
- 1 tsp salt
- 10 cardamom pods, seeds removed & chopped**
- 450g/1lb strong white flour
- 2 tsp fast action yeast
- 175g/6 oz chopped dates
- 1 tsp runny honey

Method

1. Pour the water into the bread pan followed by the oil, malt extract, sugar, banana, salt and cardamom seeds.
2. Spoon over the flour ensuring that the liquid is covered, make a small indentation in the centre of the flour and add the yeast.
3. Place the bread pan in the machine, lock and close the lid. Set to Sweet 5, referred loaf size and Light setting, then press Start.
4. When the beeper sounds add the chopped dates.
5. At the end of the baking cycle turn out the cooked loaf onto a wire rack, brush with the honey while still hot and leave to cool.

** OR you can use cardamom extract – 1 tspn for the 700g loaf: 1¼ tspn for the 1000g loaf
Chocolate cake

Ingredients

- 150ml/5 fl oz sunflower oil
- 150ml/5 fl oz milk
- 150g/5½ oz soft brown sugar
- 1 tbsp black treacle
- 2 eggs
- 200g/7 oz self raising flour
- ½ tsp baking powder
- 3 tbsp cocoa powder
- 50g/2 oz ground almonds
- 200g jar Hazlenut Spread
- 2 tbsp Chocolate, grated

Method

1. Put the oil, milk, sugar, treacle and eggs into the bread pan.
2. Sift the flour, baking powder and cocoa together then spoon into the pan and tip the almonds on top. Place in the machine and lock into position.
3. Close the lid, set the machine to Cake Cycle 6 Light and press Start. Stir after 6 minutes to incorporate any loose flour.
4. At the end of the baking cycle leave to cool in the pan for 5 minutes then turn out onto a wire rack and leave to cool.
5. Slice the cake in half horizontally and spread 2 - 3 tbsp of Hazlenut Spread over the bottom half. Place the other half on top and spread with more Hazlenut Spread.
6. Decorate the edges with grated chocolate.

TIP.

A decorative swirl effect can be obtained by dragging a palette knife in long arcs over the topping. Alternatively, use a fork to gently rough the surface.
**Coffee and Walnut Cake**

**Ingredients**
- 150ml/5 fl oz sunflower oil
- 150ml/5 fl oz milk
- 125g/4 oz soft brown sugar
- 2 eggs
- 2 tbsp black coffee
- 2 tbsp golden syrup
- 175g/6 oz self raising flour
- ½ tsp baking powder
- 125g/4 oz ground walnuts
- 1 tbsp chopped walnuts

**Method**
1. Put the oil, milk, sugar, eggs, black coffee and golden syrup into the bread pan.
2. Sift the flour and baking powder together then spoon into the pan and tip the ground walnuts on top. Place in the machine and lock into position.
3. Close the lid, set the machine to Cake Cycle 6 Light and press Start. After 15 minutes lift the lid and sprinkle over the chopped walnuts.
4. At the end of the baking cycle leave to cool in the pan for 5 minutes then turn out onto a wire rack and leave to cool.

**Gingerbread**

**Ingredients**
- 125ml/4 fl oz sunflower oil
- 150ml/5 fl oz milk
- 75ml/3 fl oz golden syrup
- 75ml/3 fl oz black treacle
- 50g/2 oz dark soft brown sugar
- 2 medium eggs
- 250g/8 oz plain flour
- 4 tsp ground ginger
- 1 tsp mixed spice
- 2 tsp chopped pecan nuts

**Method**
1. Put the oil, milk, golden syrup, black treacle, sugar and eggs into the bread pan.
2. Sift the flour, ginger, mixed spice and bicarbonate of soda together then spoon into the pan. Place in the machine and lock into position.
3. Close the lid, set the machine to Cake Cycle 6 and press Start. After 15 minutes lift the lid and sprinkle over the chopped nuts.
4. At the end of the baking cycle leave to cool in the pan for 5 minutes then turn out onto a wire rack and leave to cool.
Summer Fruit Compote

MAKES 500G

Ingredients

500g/1 lb frozen summer fruits
75g/3 oz caster sugar
3 tbsp orange juice

Method

1. Put the summer fruits into the bread pan then add the sugar and orange juice.
2. Put the bread pan into the machine, lock into position and close the lid. Set to Jam Programme 7 and press Start.
3. Pour into a glass bowl, leave to cool and serve with ice cream or creamed rice.
Dough Cycle

Pizza

MAKES 500G

Ingredients

140ml / 5fl.oz water
1 tbsp olive oil
1 tsp salt
½ tsp sugar
225g / 8oz strong white flour
½ tsp easy blend yeast

Topping

2 tbsp sun dried tomato paste
2 large tomatoes, sliced
2 cloves garlic, finely chopped
To taste salt & freshly ground black pepper
125g / 4oz Mozzarella cheese
5 black olives, stoned & halved
8 basil leaves
2 tbsp olive oil

Method

1. Put the water, oil, salt and sugar into the Cuisinart Breadmaker pan.
2. Spoon over the flour, ensuring that it covers the liquids. Make a small indent in the centre of the flour and add the yeast.
3. Set the Cuisinart Breadmaker to DOUGH CYCLE and press START.
4. Lightly oil a 28cm / 11inch pizza pan. When the dough cycle has been completed remove the dough from the pan and place it on a surface dusted with flour.
5. Knock the dough back, shape into a ball and roll out to the size of your pizza pan. Lift onto the pan and press out to the edges.
6. Preheat the oven to 220C/425F/Gas Mark 7.
7. Spread the sun dried tomato over the dough base and out to the edges. Arrange the tomatoes over the top and sprinkle over the chopped garlic and seasoning.
8. Tear the Mozzarella into pieces and arrange over top then place the olives and basil leaves in between.
9. Drizzle over the olive oil and bake the pizza in the preheated oven for 15-20 minutes until golden brown. Serve warm.
**Focaccia**

**MAKES 500G**

**Ingredients**
- 300ml/10 fl oz water
- 1 tsp salt
- 1 tsp sugar
- 2 tbsp olive oil
- 500g/1 lb strong white flour
- 1 tsp fast action yeast

**To finish**
- 2 tbsp olive oil
- 1 tsp chopped fresh rosemary
- 1 tsp coarse sea salt
- 20 cherry tomatoes

**Method**

1. Put the water, salt, sugar and oil into the bread pan.
2. Spoon over the flour, ensuring that it covers the liquid. Make a small indentation in the flour and add the yeast.
3. Set the bread machine to the Dough cycle and press Start.
4. Lightly oil a 30cm/12 inch x 28cm/11 inch baking sheet.
5. When the cycle has finished remove the dough from the pan and place it on a surface dusted with flour.
6. Knock the dough back and shape into a ball. Roll into an oblong shape, sprinkle with flour and lift onto the baking sheet. Press out to the edges, cover with a damp cloth and leave to rise in a warm place for 20 minutes.
7. Heat the oven to 200°C/400°F/Gas Mark 6.
8. Using your fingertips, make small indentations all over the dough, then pour over the 2 tbsp of olive oil. Sprinkle with rosemary and sea salt and press the cherry tomatoes all over the top.

---

**Olive Plait**

**MAKES 500G**

**Ingredients**
- 300ml/10fl.oz. water
- 1 tsp salt
- 1 tsp sugar
- 2 tbsp olive paste
- 115g/4 oz black olives, stoned and halved
- 2 tbsp olive oil
- 225g/8 oz strong white flour
- 225g/8 oz strong wholemeal flour
- 1 tsp fast action yeast

**Method**

1. Put the water, salt, sugar, olive paste, olives and oil into the bread pan.
2. Spoon over the flours ensuring that they cover the liquid. Make a small indentation in the flour and add the yeast.
3. Set the bread machine to the Dough cycle and press Start.
4. When the Dough cycle has finished turn the dough onto a floured surface and knock the dough back. Divide the dough into 3 equal pieces and shape each into a 33cm/13 inch long sausage.
5. Dampen the ends of the 3 pieces of dough, press them together at one end, plait them loosely, then press them together at the other end.
6. Place on an oiled baking sheet and leave for 30 minutes until well risen. Pre-heat the oven to 220°C/425°F/Gas Mark 7.
7. Brush with water, sprinkle with coarse sea salt and bake for 10 minutes. Lower the temperature to 200°C/400°F/Gas Mark 6 and bake for a further 15-20 minutes until the loaf sounds hollow when tapped underneath.
8. Remove from pan and cool on a wire rack.
Parma Ham and Parmesan

Ingredients

300ml/ ½ pint water
1 tsp salt
1 tsp sugar
2 tbsp sunflower oil
3 tbsp grainy mustard
75g/3 oz Parma or Black Forest Ham, chopped
225g/8 oz strong white flour
225g/8 oz strong wholemeal flour
1 tbsp mixed herbs, chopped (eg: parsley, thyme, marjoram)
25g/1 oz Parmesan cheese, grated
2 tsp easy blend yeast

Method

1. Put the water, oil, salt, sugar, mustard and ham into the bread pan.
2. Spoon over the flours, herbs and all but 1 teaspoon of the Parmesan, ensuring that it covers the liquid. Make a small indentation in the flour and add the yeast.
3. Place the bread pan in the machine, lock and close the lid. Set to Dough cycle and press Start.
4. When the dough cycle has been completed remove the dough from the pan and place it on a floured surface.
5. Knock the dough back, shape into a 28cm/11 inch long oval sausage shape and place on a greased baking sheet.
6. Make diagonal cuts down the length of the loaf, brush with milk and sprinkle over the reserved Parmesan.
7. Leave to rise for about 40 minutes and preheat the oven to 220°C/ 425°F/Gas Mark 7.
8. Bake the loaf for 10 minutes then lower the temperature to 200°C/ 400°F/Gas Mark 6 and bake a further 20 minutes until the loaf sounds hollow when tapped underneath. Turn out onto a wire rack and leave to cool.
White Bread

700 GRAM LOAF

Ingredients

300ml/10fl oz warm water
1 tbsp sunflower oil
1 tbsp dry milk powder
1 tbsp caster sugar
1 tsp salt
500g/1lb strong white flour
2 tsp fast action yeast

Method

1. Pour the water into the bread pan followed by the oil, milk powder, sugar and salt.
2. Spoon over the flour ensuring that the liquid is covered, make a small indentation in the centre of the flour and add the yeast.
3. Place the bread pan in the machine, lock and close the lid. Set to Ultra Fast 9, preferred loaf size and colour, then press Start.
4. At the end of the baking cycle turn out the cooked loaf onto a wire rack to cool.

1000 GRAM LOAF

Ingredients

350ml/12fl oz warm water
2 tbsp sunflower oil
2 tbsp dry milk powder
2 tbsp caster sugar
1 ¼ tsp salt
600g/1 ¼ lb strong white flour
2 ½ tsp fast action yeast

Dessert
Creamed Rice Pudding

SERVES 4

Ingredients

75 g/3 oz pudding rice
25 g/1 oz caster sugar
700ml1¼ pints milk
100ml/4 fl oz double cream
½ tsp vanilla extract

Method

1. Put the rice, sugar and milk in the bread pan and set for the Dessert Programme on Light setting.
2. At the end of the cycle, turn out of the bread pan into a bowl, stir well and leave until cold.
3. Lightly whisk the cream and fold into the rice with the vanilla extract. Serve with a fruit compote.