


Basic Ingredients HomeBread

Trouble Shooter



When your HomeBread does not come out as expected, check the table below to find out what could have gone wrong.

								
		Col-lapsed	Risen too Much	Holy Or Coarse	Not Risen Enough	Sticky Centre	Rock Solid	Holy/ Soft Top
Yeast	Not enough				■			
	Too much		■					■
Flour	Not enough	■	■					■
	Too much				■		■	
Water	Not enough				■		■	
	Too much	■	■	■	■	■		■
Flour	Old				■			
Yeast	Old				■		■	
Water	Too warm	■						
	Icy cold				■			
Paddle	Not inserted						■	

When your machine starts mixing, open the lid after 10 or 15 minutes. A ball of dough should have formed by now, If it looks too “wet”, add a little flour. If it looks too “dry”, add a little water. After 20 min no dough should stick to the tin walls. If all else fails, give us a ring or email, and we’ll try and sort it

Nationwide Orderline: 1300 72 00 37

www.homebread.com.au

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