

# Welcome to the World of HomeBread Making!

Make sure you follow the instruction below, to ensure your first HomeBread will be perfect

## Steps to ensure your bread will be simply *Sensational*:

- ❑ Identify your breadmaking machine on the back of this pamphlet
- ❑ Check on the back of the flour bag, and take note of the recipe number
- ❑ In the columns next to your breadmaker you will find the *precise* measurements for your machine and your chosen mix (recipe 1, 2, 3 or 4)
- ❑ We can not emphasize enough that you take some time to measure the ingredients accurately. Most case where bread does not turn out as expected, can be laid down to inaccuracy.
- ❑ Ensure you have accurate scales to weigh your flour, and a jug that measures per 10ml. Alternatively, weigh the water (ie 300ml = 300 g) Jugs can be notoriously inaccurate !
- ❑ If you have yeast, and you had it for a while, it might pay you to get a fresh pack. We recommend Fermipan, which you can get from our stores, but any fresh one will do. Yeast need to be stored in an airtight container (no screwtop) in the fridge

Apart from that, simply fill the bread tin with the water (tepid), the flour and finally the yeast in the order recommended by your breadmaker manual. (Don't forget the yeast, unless you're keen on eating a brick). Set the breadmaker on the required setting, and press Go

You are probably curious what the heck is going on in the machine, so leave the lid open for a while, if you like. You will see that the blade very quickly will mix the ingredients and a ball of dough will form within five minutes. If after 10 minutes the dough looks to "wet", add a little flour; if it looks to "dry", add a little water (10ml at the time). After 15 mins of kneading you should see a smooth ball of dough, and when toughed by your finger, it should not stick to it. Time to close the lid, and **don't** open it until the bread is ready.

After the bread is finished (2.5-5 hours depending on the mix and your machine), you are probably keen to get stuck in straight away. Try to constrain yourselves and allow the bread to cool on a rack for 15 minutes.

## Then go for it !

Let us know how long your first bread lasts, as we're running a bit of a competition!  
We don't think it'll be hard, but see if you can break the record.

If you want more information on homebread making, check [www.homebread.com.au](http://www.homebread.com.au).

Happy Baking,



The Homebread Team

**Basic Ingredients HomeBread**  
PO Box 2295 Redcliffe North Q4020  
Ph.1300 72 00 37 Fax 07 3889 5497  
Or visit us on the web :  
[www.homebread.com.au](http://www.homebread.com.au)

# BREAD MACHINE RECIPES

USING BASIC INGREDIENTS HOMEBREAD MIXES ONLY

## FIRST THINGS FIRST

1. Refer to the chart below and locate your bread machine name and model number. If your machine is not listed, please phone Basic Ingredients.
2. Find the recipe number on the label of the bag and match with the recipe number on the chart. Follow the line of measurements for your Bread Machine to work out the quantity of ingredients required. If there is no recipe number on this product contact Basic Ingredients for usage.
3. Put the ingredients in the order that your Bread Machine recommends.

Note: For Machines A,C,D,E it is recommended that you mix white bread blends with heavier bread blends, like Wholemeal and Dark Rye

**YEAST:** Use Australian standard teaspoons to measure. For best results use BI HomeBread yeast. Store in an airtight container in the fridge.

**BREAD BLEND:** Use accurate scales to measure bread blends and flours. It is not recommended to use cups, however if cups are all that are available, fill an Australian standard measuring cup with bread blend using a scoop and use a blunt instrument to level.

**WATER:** Water quantities must be measured accurately. Use a 10mL graduated measuring jug. Place the jug on a level surface and site exact measurement at eye level. These jugs are available at Basic Ingredients Homebread stores.

MACHINE	LOAF SIZE	RECIPE NO. <small>(See Label on Bread Blend for recipe no.)</small>	YEAST	BREAD BLEND	WATER	SETTING <small>(NB. These settings are a guide. Heavier bread blends use Wholewheat or Multigrain Setting)</small>
<b>A.</b> Panasonic SD-200/206 Sunbeam BM-001/3400/2100 Palsonic PAB3600/5200 Breadman Sanyo SBM20/Breville BB150 Tiffany TS-100 Remington BM50/100/ Kambrook KBM150 Ronson 9110	LARGE (750g)	Recipe 1 Recipe 2 Recipe 3 Recipe 4	1 ½ teaspoons 1 ½ teaspoons 1 ½ teaspoons 1 ½ teaspoons	500g 500g 500g 500g	310mL 320mL 330mL 340mL	Basic or White Basic or White Wholewheat or Multigrain Wholewheat or Multigrain
	SMALL (550g)	Recipe 1 Recipe 2 Recipe 3 Recipe 4	1 ¼ teaspoons 1 ¼ teaspoons 1 ¼ teaspoons 1 ¼ teaspoons	375g 375g 375g 375g	230mL 240mL 250mL 260mL	Basic Basic Wholewheat or Multigrain Wholewheat or Multigrain
<b>B.</b> Breville BB380  <b>B.</b> Panasonic SD-250 / 251 Panasonic SD-252 / 253 Breville BB410 / 420 Sunbeam BM7800	EXTRA LARGE (1.5Kg)	Recipe 1 Recipe 2 Recipe 3 Recipe 4	1 ¾ teaspoons 1 ¾ teaspoons 2 teaspoons 2 teaspoons	700g 700g 700g 700g	430mL 450mL 460mL 470mL	Basic White Basic White Wholewheat or Multigrain Wholewheat or Multigrain
	1.25Kg Loaf Size	Recipe 1 Recipe 2 Recipe 3 Recipe 4	1 ¾ teaspoons 1 ¾ teaspoons 1 ¾ teaspoons 1 ¾ teaspoons	600g 600g 600g 600g	370mL 380mL 400mL 410mL	Basic White Basic White Wholewheat or Multigrain Wholewheat or Multigrain
<b>B.</b> Breville BB-300/350/370/400 Sunbeam BM4700 Prima ABM4  Sunbeam BM-005/4800 Sunbeam BM4600/5600 Breville BB-270/275/290 Palsonic PAB5200 Sanyo - SBM-201 Remington BM200 Ronson 9112 Amway BM1121AA	LARGE (1Kg)	Recipe 1 Recipe 2 Recipe 3 Recipe 4	1 ½ teaspoons 1 ½ teaspoons 1 ½ teaspoons 1 ½ teaspoons	560g 560g 560g 560g	340mL 350mL 360mL 370mL	Basic White Basic White Wholewheat or Multigrain Wholewheat or Multigrain
	MEDIUM (750g)	Recipe 1 Recipe 2 Recipe 3 Recipe 4	1 ½ teaspoons 1 ½ teaspoons 1 ½ teaspoons 1 ½ teaspoons	500g 500g 500g 500g	310mL 320mL 330mL 340mL	Basic or White Basic or White Wholewheat or Multigrain Wholewheat or Multigrain
	SMALL (650g)	Recipe 1 Recipe 2 Recipe 3 Recipe 4	1 ½ teaspoons 1 ½ teaspoons 1 ½ teaspoons 1 ½ teaspoons	450g 450g 450g 450g	270mL 280mL 290mL 300mL	Basic White Basic White Wholewheat or Multigrain Wholewheat or Multigrain
<b>C.</b> Sunbeam BM2100 Panasonic SD-BT10P/2P <small>(Note: each machine differs in water quantities)</small>	SMALL (500g)	Recipe 1 Recipe 2 Recipe 3 Recipe 4	1 ¼ teaspoons 1 ½ teaspoons 1 ½ teaspoons 1 ½ teaspoon	350g 350g 350g 350g	220mL 220mL 230mL 240mL	Basic Basic Wholewheat Wholewheat
<b>D.</b> Breville BB-200 / 250 Breville BCV70	LARGE (700g)	Recipe 1 Recipe 2 Recipe 3 Recipe 4	1 ¼ teaspoons 1 ¼ teaspoons 1½ teaspoons 1½ teaspoons	450g 450g 450g 450g	270mL 280mL 280mL 290mL	Small Large Basic Bread Small Large Basic Bread Large Wholegrain Large Wholegrain
<b>E.</b> Palsonic PAB3500 Kambrook KBM130 Tiffany TS-185/642	SMALL (550g)	Recipe 1 Recipe 2 Recipe 3 Recipe 4	1 ½ teaspoons 1 ½ teaspoons 1 ½ teaspoons 1 ½ teaspoons	375g 375g 375g 375g	250mL 250mL 260mL 270mL	White White Wholewheat Wholewheat
<b>F.</b> Easybake	LARGE (850g)	Recipe 1 Recipe 2 Recipe 3 Recipe 4	2 teaspoons 2 teaspoons 2 teaspoons 2 teaspoons	560g 560g 560g 560g	350mL 360mL 370mL 380mL	Basic White Basic White Wholewheat Wholewheat
Black & Decker BMH200/300		Recipe 1 Recipe 2 Recipe 3 Recipe 4	1 ¾ teaspoon 1 ¾ teaspoon 1 ¾ teaspoon 1 ¾ teaspoon	500g 500g 500g 500g	290mL 300mL 310mL 320mL	Note: Any bread (except white bread) needs to be blended with a white bread blend to produce a reasonable loaf.



Brisbane  
PO Box 2295 Redcliffe North QLD 4020  
Ph: 1300 72 00 37  
Email: homebread@optusnet.com.au