

# KENWOOD

Recipe Book  
BM450



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## Egg Enriched White Bread

Loaf Size	1Kg	750g	500g
<b>Ingredients</b>			
Egg	2	1 plus 1 egg yolk	1
Water	See Point 1	See Point 1	See Point 1
Vegetable oil	1½ tbsp	1½ tbsp	1tbsp
Unbleached white bread flour	600g	450g	350g
Salt	1½ tsp	1½ tsp	1tsp
Sugar	4tsp	1tbsp	2tsp
Easy blend dried yeast	1½ tsp	1½ tsp	1tsp

1 Put the egg/eggs into the measuring cup or jug and add sufficient water to give:-

Loaf Size	1Kg	750g	500g
Liquid up to	380ml	300ml	245ml

2 Add the ingredients to the pan in the order listed in the above recipe.

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

## Sun Dried Tomato Bread

①

Loaf Size	1Kg	750g	500g
<b>Ingredients</b>			
Water	375ml	300ml	230ml
Olive Oil or oil from bottled sun dried tomatoes	1½ tbsp	1tbsp	2tsp
Unbleached white bread flour	525g	400g	300g
Wholemeal bread flour	75g	50g	50g
Finely grated parmesan cheese	40g	25g	15g
Salt	1½ tsp	1½ tsp	1tsp
Sugar	1tbsp	2 tsp	1½ tsp
Easy blend dried yeast	1½ tsp	1½ tsp	1tsp
<b>Automatic Dispenser</b>			
Well drained sun-dried tomatoes	40g	25g	25g

- 1 Place the sun-dried tomatoes in the automatic dispenser. Ensure they are drained well.

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

## Multi-Seeded Bread

①

Loaf Size	1Kg	750g	500g
<b>Ingredients</b>			
Water	380ml	300ml	245ml
Olive Oil	1½ tbsp	1½ tbsp	1tbsp
Unbleached white bread flour	600g	450g	350g
Skimmed milk powder	2tbsp	4tsp	1tbsp
Salt	1½ tsp	1½ tsp	1tsp
Sugar	4tsp	1tbsp	2tsp
Poppy seeds	3tsp	2tsp	2tsp
Lightly toasted sesame seeds	3tsp	2tsp	2tsp
Easy blend dried yeast	1½ tsp	1½ tsp	1½ tsp
<b>Automatic Dispenser</b>			
Pumpkin seeds	3tsp	3tsp	2tsp
Sunflower seeds	3tsp	3tsp	2tsp

- 1 Place the pumpkin seeds and sunflower seeds into the automatic dispenser.

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

## Chilli & Cheddar Cheese Bread

①

Loaf Size	1Kg	750g	500g
<b>Ingredients</b>			
Sunflower oil	1½ tbsp	1tbsp	2tsp
Red chillies, de-seeded & chopped	3 – 4	2 – 3	1 – 2
Water	250ml	200ml	180ml
Semi-skimmed milk	130ml	100ml	60ml
Unbleached white bread flour	540g	450g	300g
Wholemeal bread flour	60g	50g	50g
Mature Cheddar cheese, grated	80g	65g	50g
Salt	1½ tsp	1½ tsp	1tsp
Sugar	2 tsp	1tsp	1tsp
Easy blend dried yeast	1½ tsp	1½ tsp	1tsp

- 1 Place the oil and chillies in a small frying pan and sauté over a medium heat for 3 – 4 minutes, until softened. Set aside to cool. Add to the pan with the liquids.
- 2 Add the ingredients to the pan in the order listed in the above recipe.

### **Variation:**

*Reduce the quantities of chillies for a milder flavour replacing with chopped spring onions if preferred. Use hot chillies such as Scotch Bonnet for a fiery taste.*

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

## Brown Bread

①

Loaf Size	1Kg	750g
<b>Ingredients</b>		
Water	400ml	310ml
Vegetable oil	1½ tbsp	1½ tbsp
Brown bread flour	600g	450g
Skimmed milk powder	5tsp	4tsp
Salt	1½ tsp	1½ tsp
Sugar	4tsp	1tbsp
Easy blend dried yeast	2tsp	1½ tsp

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

## Fruit & Nut Bran Loaf

①

Loaf Size	1Kg	750g
<b>Ingredients</b>		
Water	380ml	280ml
Clear honey	3 tbsp	2 tbsp
Unbleached white bread flour	600g	450g
Wheat Bran	25g	15g
Skimmed milk powder	1tbsp	1tbsp
Salt	1½ tsp	1½ tsp
Butter	25g	25g
Easy blend dried yeast	1½ tsp	1½ tsp
<b>Automatic Dispenser</b>		
Dried berries and cherries chopped	50g	50g
Skinned hazelnuts, roasted and chopped	50g	40g

- 1 Place the berries, cherries and hazelnuts into the automatic dispenser.

tsp = 5ml teaspoon

tbsp = 15ml tablespoon



## Chocolate Bread

①

Loaf Size	1Kg	750g	500g
<b>Ingredients</b>			
Egg	1	1	1
Water	See Point 1	See Point 1	See Point 1
Semi- skimmed milk	140ml	100ml	80ml
Unbleached white bread flour	600g	450g	350g
Cocoa powder	4tsp	1tbsp	2tsp
Salt	1½tsp	1½tsp	1tsp
Caster sugar	50g	40g	25g
Butter	25g	25g	15g
Easy blend dried yeast	1½tsp	1½tsp	1tsp
Plain Continental style (70% cocoa) chocolate, coarsely chopped or use plain chocolate chips.	100g	75g	50g

- 1 Put the egg/eggs into the measuring cup or jug and add sufficient water to give: -

Loaf Size	1Kg	750g	500g
Liquid up to	300ml	225ml	185ml

- 2 Add the chocolate when the machine makes an audible sound after approx. 20 minutes during the kneading cycle.

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

## White Rapid Bread

Loaf Size	1Kg	750g	500g
<b>Ingredients</b>			
Water	380ml	300ml	245ml
Vegetable Oil	1½tbsp	1½tbsp	1tbsp
Unbleached white bread flour	600g	450g	350g
Skimmed milk powder	2tbsp	5tsp	1tbsp
Salt	1½tsp	1½tsp	1tsp
Sugar	4tsp	1tbsp	2tsp
Easy blend dried yeast	1½tsp	1½tsp	1tsp

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

Ready prepared bread mixes can be mixed and baked in the bread maker. Check that the total weight of the mix does not exceed the maximum amount your machine can handle.

Setting 2 can be used for most white and wholemeal packet mixes. If your wholemeal loaf does not rise sufficiently try using the wholewheat rapid cycle next time.

Add the amount of water recommended by the manufacturer to the pan first, then add the bread mix.

The timer delay is not recommend for these packet mixes as you cannot separate the yeast from the liquid.

## 100% Wholemeal Bread

Loaf Size	1Kg	750g
<b>Ingredients</b>		
Water	380ml	310ml
Wholemeal bread flour	600g	500g
Skimmed milk powder	4tsp	1tbsp
Salt	2tsp	1½tsp
Sugar	1tbsp	1tbsp
Butter	25g	25g
Easy blend dried yeast	1tsp	1tsp

*Note: The wholewheat programs begins with a 30 minute pre-heat period. During this time the kneader will not operate.*

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

## Wholemeal Seeded Bread

3

Loaf Size	1Kg	750g
<b>Ingredients</b>		
Water	380ml	310ml
Vegetable oil	1tbsp	1tbsp
Lemon Juice	1tbsp	1tbsp
Wholemeal bread flour	500g	420g
Unbleached white bread flour	100g	80g
Skimmed milk powder	5tsp	4tsp
Salt	2tsp	2tsp
Sugar	1tbsp	1tbsp
Poppy seeds	3tsp	2tsp
Lightly toasted sesame seeds	3tsp	2tsp
Easy blend dried yeast	1tsp	1tsp
<b>Automatic Dispenser</b>		
Pumpkin seeds	3tsp	2tsp
Sunflower seeds	3tsp	2tsp

- 1 Place the pumpkin seeds and sunflower seeds into the automatic dispenser.

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

## Light Wholemeal

Loaf Size	1Kg	750g
<b>Ingredients</b>		
Water	350ml	280ml
Lemon Juice	1tbsp	1tbsp
Wholemeal bread flour	500g	425g
Unbleached white bread flour	100g	75g
Skimmed milk powder	2tbsp	4 tsp
Salt	1½ tsp	1tsp
Sugar	1tbsp	2tsp
Butter	25g	25g
Easy blend dried yeast	2tsp	1½ tsp

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

## Granary Bread

4

Loaf Size	1Kg	750g
<b>Ingredients</b>		
Water	350ml	280ml
Vegetable oil	1½ tbsp	1½ tbsp
Lemon Juice	4tsp	1tbsp
Granary bread flour	540g	450g
Unbleached white bread flour	60g	50g
Skimmed milk powder	2tbsp	4tsp
Salt	2tsp	1½ tsp
Light brown soft sugar	2tsp	1tsp
Easy blend dried yeast	2tsp	1½ tsp

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

## French Bread

5

Loaf Size	1Kg	750g
Ingredients		
Water	400ml	310ml
Unbleached white bread flour	540g	400g
Fine French plain flour	60g	50g
Salt	1½ tsp	1½ tsp
Sugar	2tsp	2tsp
Easy blend dried yeast	1½ tsp	1½ tsp

*Note: Super fine plain flour can be used instead of French flour.*

tsp = 5ml teaspoon

tbsp = 15ml tablespoon



## Brioche Bread (Use light crust colour)

Loaf Size	1Kg	750g	500g
<b>Ingredients</b>			
Milk	280ml	200ml	130ml
Eggs	2	2	1
Butter, melted	150g	120g	80g
Unbleached white bread flour	600g	500g	350g
Salt	1½ tsp	1½ tsp	1 tsp
Sugar	80g	60g	30g
Easy blend dried yeast	2½ tsp	2tsp	1tsp

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

## Cranberry, Almond & Pecan Bread

6

Loaf Size	1Kg	750g	500g
<b>Ingredients</b>			
Water	235ml	170ml	140ml
Natural plain yoghurt	180ml	140ml	115ml
Unbleached white bread flour	540g	425g	350g
Ground almonds	60g	50g	40g
Salt	1 tsp	1 tsp	½ tsp
Caster sugar	50g	40g	25g
Easy blend dried yeast	1½ tsp	1½ tsp	1 tsp
<b>Automatic Dispenser</b>			
Pecan nuts, coarsely chopped	50g	40g	25g
Dried cranberries, chopped	25g	25g	15g

- 1 Place the pecan nuts and cranberries into the automatic dispenser.

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

## Malted Sultana & Apricot Bread

6

Loaf Size	1Kg	750g	500g
<b>Ingredients</b>			
Water	315ml	255ml	200ml
Malt extract	3tbsp	2tbsp	5tsp
Unbleached white bread flour	550g	450g	350g
Skimmed milk powder	5tsp	4tsp	1tbsp
Mixed spice	1 tsp	½ tsp	½ tsp
Caster sugar	25g	25g	25g
Salt	1 tsp	1 tsp	½ tsp
Butter, cut into pieces	40g	40g	25g
Easy blend dried yeast	2 tsp	1½ tsp	1tsp
<b>Automatic Dispenser</b>			
Sultanas	50g	50g	40g
No-need-to-soak dried apricots, chopped	60g	50g	40g

### For The Glaze

Caster sugar	3 tsp	3 tsp	2 tsp
Milk	3 tsp	3 tsp	2 tsp

- 1 Place the sultanas and apricots into the automatic dispenser.
- 2 Make the glaze by dissolving the caster sugar in the milk, and brush over the top crust whilst still warm.

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

## Citrus & Walnut Bread

6

Loaf Size	1Kg	750g	500g
<b>Ingredients</b>			
Lemon yoghurt	200ml	170ml	135ml
Orange juice	150ml	115ml	100ml
Unbleached white bread flour	550g	450g	350g
Caster sugar	40g	25g	15g
Salt	1½ tsp	1 tsp	1 tsp
Butter	40g	40g	25g
Easy blend dried yeast	2tsp	1½ tsp	1tsp
<b>Automatic Dispenser</b>			
Walnuts, chopped	50g	40g	25g
Grated lemon rind	2tsp	2tsp	1tsp
Grated orange rind	2tsp	2tsp	1tsp

- 1 Place the walnuts, orange and lemon rind into the automatic dispenser.

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

**Time : 2hr 8mins**

- 1 Follow individual recipe instructions.
- 2 Insert and lock the bread pan into the machine.
- 3 Select program **7**.
- 4 After 6 minutes mixing, scrape down with a plastic spatula to ensure all the ingredients are incorporated.

**Marmalade Cake**

Ingredients	Large
Butter	115g
Golden syrup	150g
Granulated sugar	75g
Orange marmalade	75g
Milk	175ml
Egg	1
Plain white flour	280g
Baking powder	2tsp
Bicarbonate of soda	1tsp
Salt	pinch

- 1 Place the butter, syrup and sugar and marmalade in a small saucepan and heat gently until melted, stirring occasionally. Leave to cool slightly then pour into the bread pan.
- 2 Add the milk and egg.
- 3 Sift the flour, baking powder, bicarbonate of soda and salt and add to the pan.

**Variation:**

*Finish this cake with a topping after baking and cooling. Mix together 140g full fat soft cheese or mascarpone cheese, 40g sifted icing sugar and 15ml (1 tbsp) cut mixed peel or orange marmalade. Spread over the top of the cake.*

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

## Gingerbread

7

Ingredients	Large
Butter	115g
Golden syrup	125g
Treacle	50g
Light brown soft sugar	125g
Milk	180ml
Egg, lightly beaten	1
Plain flour	280g
Ground ginger	2tsp
Baking powder	2tsp
Bicarbonate of soda	1tsp

- 1 Place the butter, syrup, treacle and sugar in a small saucepan and heat gently until melted, stirring occasionally. Leave to cool slightly then pour into the bread pan.
- 2 Add the milk and egg to the bread pan.
- 3 Sift the flour, ginger, baking powder and bicarbonate of soda together and add to the pan.  
**Note:** Gingerbread is best left stored in an airtight container for 24 hours before eating, to allow time for it to become sticky.

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

**Time : 1hr 22mins**

- 1 Follow individual recipe instructions.
- 2 Insert and lock the bread pan into the machine.
- 3 Select program **8**.
- 4 After 6 minutes mixing, scrape down with a plastic spatula to ensure all the ingredients are incorporated.

## Banana and Cinnamon Tea Bread

8

Ingredients	Large
Butter	115g
Golden syrup	200g
Light soft brown sugar	50g
Plain flour	280g
Baking powder	2tsp
Bicarbonate of soda	1tsp
Ground cinnamon	½ tsp
Peeled ripe bananas	200g
Eggs	2
Crème fraîche	85g
Milk	60ml

- 1 Place the butter, syrup and sugar in a small saucepan and heat gently until melted, stirring occasionally. Leave to cool slightly then pour into the bread pan.
- 2 Mash the bananas and add to the bread pan with the eggs, crème fraîche and milk.
- 3 Sift the flour, baking powder, bicarbonate of soda and cinnamon together. Then add to the pan.

### **Variation:**

*For a Banana, Date and Walnut Teabread add 40g chopped dates and 40g chopped walnuts, after scraping down after 6 minutes.*

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

## Caribbean Tea Bread

8

Ingredients	Large
Butter, melted	50g
Milk	170ml
Eggs, lightly beaten	2
Plain flour	280g
Baking powder	1 tbs
Salt	Pinch
Caster sugar	115g
Desiccated coconut	25g
Ready to eat, dried tropical fruits, coarsely chopped	75g

- 1 Add the melted butter, milk and eggs to the bread pan.
- 2 Sift the flour, baking powder and salt together. Stir in the caster sugar, desiccated coconut and tropical fruits. Add all the ingredients to the pan.

tsp = 5ml teaspoon

tbsp = 15ml tablespoon



The following recipes using gluten free bread mixes and gluten free flours have been tried and tested in the BM450 Breadmaker. Making gluten-free bread is different from baking normal bread using wheat flour and the guidelines below should be noted and followed: -

- It is important to avoid cross-contamination with flours that contain gluten especially if the gluten free bread is needed for health reasons. It may be worth purchasing a second pan if you are making normal breads in the machine as well. Otherwise take care that the pan, utensils and any other equipment used are cleaned thoroughly between uses.
- For best results weigh all the ingredients including the water.
- The gluten free mixes will form a thick batter/cake mix instead of a ball of dough that is produced during traditional baking. It is important to scrape down during the kneading stage to ensure that all the ingredients are completely incorporated.
- Most gluten free mixes come with yeast that is gluten free. If using other brands of yeast it is important to check with the manufacturer to ensure that it is gluten-free.
- Gluten free mixes such as Glutafin, Trufree and Juvela are available on prescription from Chemists and are also stocked by some health food stores.
- In most mixes, Xanthan gum or Guar gum are included in the ingredients list. These are both creamy powders that give strength to the structure and help the bread to rise and set when baking. Guar gum is high in fibre and may have a laxative effect for people with a sensitive digestive system.
- Remove the bread pan from the machine immediately after the baking cycle is completed. Do not use the keep warm function. Leave the bread in the pan for approx. 5 minutes before removing and placing it on a cooling rack.
- It is normal for gluten free bread to be heavy and slightly dense in texture and have a paler crust colour compared to normal bread. The results may vary depending on the packet mixes or gluten free flours used.
- The bread should be stored in a cool dry place and used within 2 days or sliced and stored in the freezer.
- Do not use the delay timer when making gluten free bread as some of the ingredients are perishable and may spoil.

## Gluten-Free Bread Mix Recipes

9

- 1 Remove the bread pan from the bread machine and fit the kneader.
- 2 Pour the water into the bread pan and then add the rest of the ingredients in the order listed in each recipe.
- 3 Insert and lock the bread pan in the bread machine. Select program **9** GLUTEN FREE . Then press 'Start'.
- 4 After 5 minutes mixing, scrape down with a plastic spatula to ensure all the ingredients are incorporated.
- 5 At the end of the baking cycle, switch off and remove the bread pan using oven gloves. Turn out onto a wire rack.

### Basic White Bread - Mixes

9

Ingredients	Glutafin Bread	Juvela Gluten Free Mix
Water	450ml	400ml
Sunflower Oil	3tbsp	2tbsp
Gluten Free Bread Mix	500g	500g
Easy blend dried yeast	2tsp	2tsp

*Note: If allowed, 4tsp of skimmed milk powder can be added to give a darker crust colour.*

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

## Gluten-Free Bread Mix Recipes

9

- 1 Remove the bread pan from the bread machine and fit the kneader.
- 2 Pour the water into the bread pan and then add the rest of the ingredients in the order listed in each recipe.
- 3 Insert and lock the bread pan in the bread machine. Select program **9** GLUTEN FREE. Then press 'Start'.
- 4 After 5 minutes mixing, scrape down with a plastic spatula to ensure all the ingredients are incorporated.
- 5 At the end of the baking cycle, switch off and remove the bread pan using oven gloves. Turn out onto a wire rack.

### Basic Gluten Free Bread 1

9

Ingredients	Quantity
Water	410ml
Eggs	160g
Sunflower Oil (or other vegetable oil)	45ml
Cider Vinegar	5ml
White Rice Flour	330g
Tapioca Flour	85g
Potato Flour	85g
Xanthan Gum	2tsp
Salt	1tsp
Sugar	25g
Yeast	1½ tsp

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

## Basic Gluten Free Bread 2

9

Ingredients	Quantity
Water	410ml
Eggs	160g
Sunflower Oil (or other vegetable oil)	45ml
Cider Vinegar	5ml
White Rice Flour	260g
Brown Rice Flour	65g
Chick Pea Flour	65g
Cornflour or Potato Flour	110g
Xanthan Gum	2tsp
Salt	1tsp
Sugar	25g
Yeast	1½ tsp

*Note: Both recipes will produce a loaf with a flat top and a slightly aerated crumb texture.*

### Variations for both recipes

Multi Grain Bread Add with other ingredients		Fruit Bread Allow mix to knead for 10 minutes then add	
Pumpkin seeds	3tsp	Sultanas	40g
Sunflower seeds	3tsp	Raisins	40g
Poppy seeds	2tsp	Currants	40g
Sesame seeds	2tsp		

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

## Croissant

Ingredients	Makes 18	Makes 12
Semi-skimmed milk	230ml	150ml
Egg	1	1
Unbleached white bread flour	500g	350g
Salt	1½ tsp	1 tsp
Sugar	4tsp	1tbsp
Butter	25g + 250g softened	25g + 175g softened
Easy blend dried yeast	1½tsp	1½tsp
<b>For the glaze:</b>		
Egg yolk	2	1
Milk	2tbsp	1tbsp

- 1 Remove the bread pan from the machine and fit the kneader.
- 2 Pour the milk into the bread pan. Add the egg. Sprinkle over the flour, ensuring it covers the liquids.
- 3 Add the salt, sugar and 25g butter. Make a well in the centre of the flour, but not down as far as the liquid, and add the yeast.
- 4 Insert and lock the bread pan into the bread machine. Select program **10** DOUGH. Press start. Meanwhile shape the softened butter into a 2 cm (¾ in) thick block.
- 5 At the end of the cycle, turn the dough out onto a lightly floured surface and gently knock back. Roll out into an oblong, twice as long as the butter and slightly wider. Place the butter on one half, fold over the dough and seal the edges to enclose the butter.
- 6 Roll into a 2 cm (¾ in) thick rectangle, twice as long as it is wide. Fold the bottom third up and the top third down and seal. Wrap in clear film and chill for 20 minutes. Repeat the rolling, folding and chilling twice more, turning the dough by 90° each time.
- 7 Roll into a rectangle measuring 30 x 52 cm (12 x 21 in). Cut in half lengthways, then crossways into equal triangles with 15 cm (6 in) bases, discarding the trimmings at each end.
- 8 Loosely roll each triangle from the 15 cm (6 in) base towards the point, finishing with the tip underneath. Curve into a crescent shape. Place on two baking sheets spaced apart.
- 9 Cover with lightly oiled clear film and leave to rise in a warm place for about 30 minutes, or until doubled

in size. Meanwhile preheat the oven to 200°C/400F/Gas 6.

- 10 Mix the egg yolk and milk together and brush the glaze over the croissants. Bake for 15-20 minutes until crisp and golden. Transfer to a wire rack to cool.

#### **Variation**

For chocolate croissant, place a small square of chocolate or 10 ml (2 tsp) grated chocolate at the wide end of the dough before shaping, making sure it is enclosed when the croissant is rolled up.

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

# Naan Bread

10

Ingredients	Makes 6	Makes 3
Water	180ml	90ml
Natural yoghurt	6tbsp	3tbsp
Melted butter, ghee or olive oil	2tbsp	1tbsp
Unbleached white bread flour	450g	225g
Salt	1½tsp	1tsp
Sugar	2tsp	1tsp
Butter	25g	25g
Easy blend dried yeast	1½tsp	1tsp
Melted butter or ghee, for brushing	6tbsp	3tbsp

- 1 Remove the bread pan from the machine and fit the kneader.
- 2 Pour the water, yoghurt, melted butter, ghee or oil into the bread pan. Then add the rest of the ingredients except for the yeast.
- 3 Make a well in the centre of the flour, but not down as far as the liquid, and add the yeast.
- 4 Insert and lock the bread pan into the bread machine. Select program 10 DOUGH from the MENU. Press start.
- 5 Just before the end of the cycle place 3 baking sheets in the oven and preheat the oven to its highest setting. At the end of the cycle, turn the dough out onto a lightly floured surface. Gently knock back the dough and divide into 3 equal pieces and shape into balls.
- 6 Roll out into oval shapes about 25 cm (10 in) long and 13 cm (5 in) wide. Preheat the grill. Place the naan on the preheated baking sheets and bake for 4-5 minutes, until puffed up. Remove from the oven and place under the preheated grill, until browned slightly and puffed up.
- 7 Brush with melted butter or ghee and serve warm.

## Variations

Add 5 ml (1 tsp) each of ground coriander and cumin with the flour for a spicy naan. To make wholemeal naan substitute 50% of the white bread flour with wholemeal.

If wished include a crushed garlic clove and /or a little freshly ground black pepper for a savoury twist. Black pepper can also be used as a final dusting after brushing with melted butter or ghee.

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

## Jam Cycle

**Time : 1hr 25mins**

- Throughout the jam cycle the kneader will stir the ingredients.
- Always use ripe fresh fruit for the best results and cut large fruits into halves or quarters.
- Use jam sugar with added pectin to ensure a good set.
- If using fruits with a low pectin level, it is best to add 5-10 ml (1-2 tsp) of lemon juice.
- Always use oven gloves to remove the bread pan as it will be very hot.
- You should be present throughout the whole cooking process to keep an eye on the boiling jam, to make sure it doesn't boil over, and if necessary to occasionally stir the jam.
- Transfer the cooked jam to a clean sterilised jar, seal and label.

tsp = 5ml teaspoon

tbsp = 15ml tablespoon



## Apricot Jam

12

Ingredients	Makes 350g jam
Fresh ripe apricots	250g
Lemon juice	2tsp
Water	1tbsp
Jam sugar with pectin	250g
Butter	15g

- 1 Remove the bread pan from the machine and fit the kneader. Halve and stone the apricots. Cut each half into four pieces and place in the bread pan. Add the rest of the ingredients.
- 2 Insert and lock the bread pan into the bread machine. Close the lid and select programme 12.
- 3 Allow to mix for 15 minutes, then if necessary scrape down the sides of the pan with a wooden spoon to remove any sugar. Take care as the bread pan is hot.
- 4 At the end of the cycle, turn off then remove the bread pan using oven gloves.  
Carefully pour the jam into a sterilised jar, seal and label.

### **Variation:**

*Plums can be substituted for the apricots.*

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

## Summer Fruits Jam

12

Ingredients	Makes 450g jam
Strawberries	115g
Raspberries	115g
Redcurrants	75g
Lemon juice	1tsp
Jam sugar with pectin	300g
Butter	15g

- 1 Remove the bread pan from the machine and fit the kneader. Halve the strawberries if large and place in the bread pan with the raspberries and redcurrants. Add the rest of the ingredients.
- 2 Insert and lock the bread pan into the bread machine. Close the lid and select program 12.
- 3 At the end of the cycle, turn off and then remove the bread pan using oven gloves.  
Carefully pour the jam into a sterilised jar, seal and label.

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

Pizza <span style="float: right;">13</span>		
Ingredients	Makes 2 X 30 cm (12")	Makes 1 X 30cm (12")
Water	250ml	140m
Olive oil	1tbsp	1tbsp
Unbleached white bread flour	450g	225g
Salt	1½ tsp	1tsp
Sugar	1tsp	½ tsp
Easy blend dried yeast	1tsp	½tsp
<b>For the topping:</b>		
Sun-dried tomato paste	8tbsp	4tbsp
Dried oregano	2tsp	1tsp
Mozzarella cheese, sliced	280g	140g
Fresh plum tomatoes, roughly chopped	8	4
Yellow pepper, seeded and cut into thin strips	1	½
Green pepper, seeded and cut into thin strips	1	½
Mushrooms, sliced	100g	50g
Dolcellate cheese, cut into small pieces	100g	50g
Parma ham, torn into pieces	100g	50g
Freshly grated Parmesan cheese	50g	25g
Fresh basil leaves	12	6
Salt and freshly ground black pepper		
Olive oil	2tbsp	1tbsp

- 1 Remove the bread pan from the bread machine and fit the kneader.
- 2 Pour the water and olive oil into the bread pan. Add the flour, salt and sugar.
- 3 Make a well in the centre of the flour, but not down as far as the liquid and add the yeast.
- 4 Insert and lock the bread pan into the bread machine. Select program **13** PIZZA DOUGH from the MENU. Press start. Lightly oil a pizza pan or baking sheet.
- 5 At the end of the cycle, turn the dough out onto a lightly floured surface. Gently knock back the dough. Roll out into a 30 cm (12 in) round and place in the prepared pan or on the baking sheet.
- 6 Preheat the oven to 220°C/425°F/Gas 7. Spread the sun-dried tomato paste over the pizza base. Sprinkle with oregano and top with two-thirds of the mozzarella cheese.
- 7 Scatter with tomatoes, peppers, mushrooms, dolcellate cheese, Parma ham, remaining mozzarella and Parmesan cheese and basil leaves. Season with salt and pepper and drizzle with olive oil.
- 8 Bake for 18-20 minutes, or until golden and serve immediately.

tsp = 5ml teaspoon

tbsp = 15ml tablespoon



- Your bread maker has an extra fast bread cycle, which will knead, prove and cook a delicious loaf of bread in just 1 hour. To help ensure the best possible results follow the guidelines given below.
- Use lukewarm liquid to help speed up the rising process (32-35°C/90-95°F is optimum). Cold water will result in a shorter loaf, if hot water is used, it will kill the yeast. For best results measure the water temperature with either a thermometer or mix 25% boiling water with 75% of cold water.
- Bread recipes should contain at least 65% white bread flour on this cycle. 100% wholemeal or other whole grain breads will produce poor results as there is insufficient time for the dough to rise.
- The salt level is reduced for breads made using this cycle as salt retards yeast activity. However do not eliminate it completely as it is important for the taste and texture of the bread. Use 5ml (1tsp) of salt with 600g of flour.
- The yeast levels are higher on this cycle to help ensure a rapid rise. Use 15-20ml (3-4tsp) of easy blend fast action dried yeast.
- If you want to make several loaves in succession on this rapid cycle, leave the lid open and the machine switched off for 30 minutes between loaves. This will allow the temperature sensor within the machine to work accurately, which is critical on a short bread cycle.
- Breads made using this cycle will not rise as high as loaves made on other settings, they will have a softer crust and be a little denser, which is normal.

## Rustic White



Ingredients	Large
Semi-skimmed milk, lukewarm	230ml
Water, lukewarm	180ml
Unbleached white bread flour	450g
Wholemeal bread flour	150g
Salt	1 tsp
Sugar	4tsp
Butter	25g
Easy blend dried yeast	4tsp

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

## Carrot and Coriander Bread



Ingredients	Large
Carrot, freshly grated, at room temperature	235g
Water, lukewarm	280ml
Sunflower oil	2tbsp
Fresh chopped coriander	4tsp
Unbleached white bread flour	600g
Ground coriander	2tsp
Salt	1tsp
Sugar	5tsp
Easy blend dried yeast	4tsp

tsp = 5ml teaspoon

tbsp = 15ml tablespoon

## Caramelise Onion Bread



Ingredients	Large
Butter	50g
Large onion, chopped	1
Semi-skimmed milk, lukewarm	350ml
Unbleached white bread flour	530g
Wholemeal bread flour	70g
Salt	1tsp
Sugar	4tsp
Freshly ground black pepper	1tsp
Easy blend dried yeast	4tsp

- 1 Melt the butter in a frying pan and sauté the onions over a low heat until golden. Remove from the heat. Stir in the milk.

tsp = 5ml teaspoon

tbsp = 15ml tablespoon



## Ingredients

The major ingredient in bread making is flour, so selecting the right one is the key to a successful loaf.

### **Wheat flours**

Wheat flours make the best loaves. Wheat consists of an outer husk, often referred to as bran, and as an inner kernel, which contains the wheat germ and endosperm which, when mixed with the water, forms gluten. Gluten stretches like elastic and the gases given off by the yeast during fermentation are trapped, making the dough rise.

### **White flours**

These flours have the outer bran and wheat germ removed, leaving the endosperm which is milled into a white flour. It is essential to use strong white flour or white bread flour, because this has a higher protein level, necessary for gluten development. Do not use plain white flour or self-raising flour for making yeast risen breads in your bread maker, as inferior loaves will be produced. There are several brands of white bread flour available, use a good quality one, preferably unbleached, for the best results.

### **Wholemeal flours**

Wholemeal flours include the bran and wheat germ, which gives the flour a nutty flavour and produces a coarser textured bread. Again strong wholemeal or wholemeal bread flour must be used. Loaves made with 100% wholemeal flour will be more dense than white loaves. The bran present in the flour inhibits the release of gluten, so wholemeal doughs rise more slowly. Use the special whole wheat programs to allow time for the bread to rise. For a lighter loaf, replace part of the wholemeal flour with white bread flour. You can make a quick wholemeal loaf using the rapid whole wheat setting.

### **Strong brown flour**

This can be used in combination with white flour, or on its own. It contains about 80-90% of the wheat kernel and so it produces a lighter loaf, which is still full of flavour. Try using this flour on the basic white cycle, replacing 50% of the strong white flour with strong brown flour. You may need to add a little extra liquid.

### **Granary bread flour**

A combination of white, wholemeal and rye flours mixed with malted whole wheat grains, which adds both texture and flavour. Use on its own or in combination with strong white flour.

### **Non-wheat flours**

Other flours such as rye can be used with white and wholemeal flours to make traditional breads like pumpernickel or rye bread. Adding even a small amount adds a distinctive tang. Do not use on its own, as it will produce a sticky dough, which will produce a dense heavy loaf. Other grains such as millet, barley, buckwheat, corn meal and oatmeal are low in protein and therefore do not develop sufficient gluten to produce a traditional loaf.

These flours can be used successfully in small quantities. Try replacing 10-20% of white bread flour with any of these alternatives.

## Ingredients

### Salt

A small quantity of salt is essential in bread making for dough development and flavour. Use fine table salt or sea salt, not coarsely ground salt which is best kept for sprinkling on top of hand-shaped rolls, to give a crunchy texture. Low-salt substitutes are best avoided as most do not contain sodium.

- Salt strengthens the gluten structure and makes the dough more elastic.
- Salt inhibits yeast growth to prevent over-rising and stops the dough collapsing.
- Too much salt will prevent the dough rising sufficiently.

### Sweeteners

Use white or brown sugars, honey, malt extract, golden syrup, maple syrup, molasses or treacle.

- Sugar and liquid sweeteners contribute to the colour of bread, helping to add a golden finish to the crust.
- Sugar attracts moisture, so improving the keeping qualities.
- Sugar provides food for the yeast, although not essential, as the modern types of dried yeast are able to feed on the natural sugars and starches found in the flour, it will make the dough more active.
- Sweet breads have a moderate level of sugar with the fruit, glaze or icing adding extra sweetness. Use the sweet bread cycle for these breads.
- If substituting a liquid sweetener for sugar then the total liquid content of the recipe will need to be reduced slightly.

### Fats and Oils

A small amount of fat or oil is often added to bread to give a softer crumb. It also helps to extend the freshness of the loaf. Use butter, margarine or even lard in small quantities up to 25g or 22ml (1½ tsp) vegetable oil. Where a recipe uses larger amounts so the flavour is more noticeable, butter will provide the best result.

- Olive oil or sunflower oil can be used instead of butter, adjust the liquid content for amounts over 15ml (3 tsp) accordingly. Sunflower oil is a good alternative if you are concerned about the cholesterol level.
- Do not use low fat spreads as they contain 40% water so do not have the same properties as butter.

## Ingredients

### Liquid

Some form of liquid is essential; usually water or milk is used. Water produces a crisper crust than milk. Water is often combined with skimmed milk powder. This is essential if using the same time delay as fresh milk will deteriorate. For most programs water straight from the tap is fine, however on the rapid one-hour cycle it needs to be lukewarm.

- On very cold days measure the water and leave to stand at room temperature for 30 minutes before use. If using milk straight from the fridge do likewise.
- Buttermilk, yoghurt, soured cream and soft cheeses such as ricotta, cottage and fromage frais can all be used as part of the liquid content to produce a more moist, tender crumb. Buttermilk adds a pleasant, slightly sour note, not unlike that found in the country style breads and sour doughs.
- Eggs may be added to enrich the dough, improve the colour of the bread and help add structure and stability to the gluten during rising. If using eggs reduce the liquid content accordingly. Place the egg in a measuring cup and top with liquid to the correct level for the recipe.

### Yeast

Yeast is available both fresh and dried. All the recipes in this book have been tested using easy blend, fast action dried yeast which does not require dissolving in water first. It is placed in a well in the flour where it is kept dry and separate from the liquid until mixing commences.

For best results use dried yeast. The use of fresh yeast is not recommended as it tends to give more variable results than dried yeast. Do not use fresh yeast with the delay timer. If you wish to use fresh yeast note the following:

6g fresh yeast = 1 tsp dried yeast

Mix the fresh yeast with 1tsp sugar and 2tbsp of the water (warm). Leave for 5 mins until frothy. Then add to the rest of the ingredients in the pan. To get the best results the yeast quantity may need to be adjusted.

Use the amounts stated in the recipes; too much could cause the bread to over-rise and spill over the top of the bread pan.

Once a sachet of yeast is opened, it should be used within 48 hours, unless stated otherwise by the manufacturer. Re-seal after use. Resealed opened sachets can be stored in the freezer until required.

Use dried yeast before its use by date, as the potential gradually deteriorates with time.

You may find dried yeast, which has been manufactured especially for use in bread machines. This will also produce good results, though you may need to adjust the quantities recommended.

## Adapting your own recipes

After you have baked some of the recipes supplied you may wish to adapt a few of your own favourites, which previously have been mixed and kneaded my hand. Start by selecting one of the recipes in this booklet, which is 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 breadmaker 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 conventional 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 machines require a slightly softer dough, so you may need to add extra liquid. The dough should be wet enough to gradually relax back.

## Removing, slicing and storing bread

- For best results, once your loaf is baked, remove it from the machine and turn out of the bread pan immediately, although your bread maker will keep it warm for up to an hour if you are not around.
- Remove the bread pan from the machine using oven gloves, even if it is during the warm cycle. Turn the pan upside-down and shake several times to release the cooked bread. If the bread is difficult to remove, try knocking the corner of the bread pan on a wooden board, or rotate the base of the shaft underneath the bread pan.
- The kneader should remain inside the bread pan when the bread is released, however occasionally it may remain inside the loaf of bread. If so, remove it before slicing the bread, using a heat resistant plastic utensil to prise it out. Do not use a metal implement as this may scratch the non-stick coating on the kneader.
- Leave the bread to cool for at least 30 minutes on a wire rack, to allow the steam to escape. The bread will be difficult to slice if cut hot.

### Storing

- Home-made bread does not contain any preservatives so should be eaten within 2-3 days of baking. If not eating immediately, wrap in foil or place in a plastic bag and seal.
- Crispy French-style bread will soften on storage, so is best left uncovered until sliced. If you wish to keep your bread for a few days, store in the freezer. Slice the bread before freezing, for easy removal of the amount required.

## General hints and tips

The results of your bread making are dependent on a number of different factors, such as the quality of ingredients, careful measuring, temperature and humidity.

To help ensure successful results, there are a few hints and tips worth noting.

The bread machine is not a sealed unit and will be affected by temperature. If it is a very hot day or the machine is used in a hot kitchen, then the bread is likely to rise more, than if it is cold. The optimum room temperature is between 20°C/ 68°F and 24°C/ 75°F.

- On very cold days let the water from the tap stand at room temperature for 30 minutes before use. Likewise with ingredients from the fridge.
- Use all the ingredients at room temperature unless stated otherwise in the recipe e.g. for the rapid 1 hour cycle you will need to warm the liquid.
- Add ingredients to the bread pan in the order suggested in the recipe. Keep the yeast dry and separate from any other liquids added to the pan, until mixing commences.
- Accurate measuring is probably the most crucial factor for a successful loaf. Most problems are due to inaccurate measuring or omitting an ingredient. Follow either metric or imperial measurements; they are not interchangeable. Use the measuring cup and spoon provided.
- Always use fresh ingredients, within their use by date. Perishable ingredients such as milk, cheese, vegetables and fresh fruits may deteriorate, especially in warm conditions. These should only be used in breads, which are made immediately.
- Do not add too much fat as it forms a barrier between the yeast and flour, slowing down the action of the yeast, which could result in a heavy compact loaf.
- Cut butter and other fats into small pieces before adding to the bread pan.
- Replace part of the water with fruit juices such as orange, apple, or pineapple when making fruit flavoured breads.
- Vegetable cooking juices can be added as part of the liquid. Water from cooking potatoes contains starch, which is an additional source of food for the yeast, and helps to produce a well-risen, softer, longer lasting loaf.
- Vegetables such as grated carrot, courgette or cooked mashed potato can be added for flavour. You will need to reduce the liquid content of the recipe as these foods contain water. Start with less water and check the dough as it begins to mix and adjust if it is necessary.
- Do not exceed the quantities given in recipes as you may damage your bread machine.
- If the bread does not rise well try replacing the tap water with boiled or cooled water. If your tap water is heavily chlorinated and fluorinated this may affect the bread rising. Hard water can also have this effect.
- It is worth checking the dough after about 5 minutes continuous kneading. Keep a flexible rubber spatula next to the machine, so you can scrape down the sides of the pan if some of the ingredients stick to the corners. Do not place near the kneader, or impede its movement. Also check the dough to see if it is the correct consistency. If the dough is crumbly or the machine seems to be labouring, add a little extra water.
- Do not open the lid during the proving or baking cycle as this may cause the bread to collapse.

## Troubleshooting guide

Following are some typical problems that can occur when making bread in your bread maker. Please review the problems, their possible cause and the corrective action that should be taken to ensure successful bread making.

Problem	Possible Cause	Solution
<b>Loaf Size and Shape</b>		
1. Bread does not rise enough	• Wholemeal breads will be lower than white breads due to less gluten forming protein in whole wheat flour.	Normal situation, no solution.
	• Not enough liquid.	Increase liquid by 15ml/3tsp.
	• Sugar omitted or not enough added.	Assemble ingredients as listed in recipe.
	• Wrong type of flour used.	You may have used plain white flour instead of strong bread flour which has a higher gluten content. Do not use all-purpose flour.
	• Wrong type of yeast used.	For best results use only fast action "easy blend" yeast.
	• Not enough yeast added or too old.	Measure amount recommended and check expiry date on package.
	• Rapid bread cycle chosen.	This cycle produces shorter loaves. This is normal.
	• Yeast and sugar came into contact with each other before kneading cycle.	Make sure they remain separate when added to the bread pan.
2. Flat loaves, no rising.	• Yeast omitted.	Assemble ingredients as listed in the recipe.
	• Yeast too old	Check expiry date.
	• Liquid too hot.	Use liquid at correct temperature for bread setting being used.
	• Too much salt added.	Use amount recommended.
	• If using timer, yeast got wet before bread making process started.	Place dry ingredients into corners of pan and make slight well in centre of dry ingredients for yeast to protect it from liquids.

## Troubleshooting guide

Problem	Possible Cause	Solution
<b>Loaf Size and Shape</b>		
3. Top inflated - mushroom-like in appearance.	• Too much yeast.	Reduce yeast by $\frac{1}{4}$ tsp.
	• Too much sugar.	Reduce sugar by 1tsp
	• Too much flour.	Reduce flour by 6 to 9tsp
	• Not enough salt.	Use amount of salt recommended in recipe.
	• Warm, humid weather.	Reduce liquid by 15ml/3tsp and yeast by $\frac{1}{4}$ tsp.
4. Top and sides cave in.	• Too much liquid.	Reduce liquid by 15ml/3tsp next time or add a little extra flour.
	• Too much yeast.	Use amount recommended in recipe or try a quicker cycle next time.
	• High humidity and warm weather may have caused the dough to rise too fast.	Chill the water or add milk straight from the fridge.
5. Gnarly, knotted top - not smooth.	• Not enough liquid.	Increase liquid by 15ml/3tsp.
	• Too much flour.	Measure flour accurately.
	• Tops of loaves may not all be perfectly shaped, however this does not effect wonderful flavour of bread.	Make sure dough is made under the best possible conditions.
6. Collapsed while baking.	• Machine was placed in a draught or may have been knocked or jolted during rising.	Reposition bread maker
	• Exceeding capacity of bread pan.	Do not use more ingredients than recommended for large loaf (max 1kg)
	• Not enough salt used or omitted (salt helps prevent the dough over proving.	Use amount of salt recommended in recipe.
	• Too much yeast.	Measure yeast accurately.
	• Warm, humid weather.	Reduce liquid by 15ml/3tsp and reduce yeast by $\frac{1}{4}$ tsp

## Troubleshooting guide

Problem	Possible Cause	Solution
<b>Loaf Size and Shape</b>		
7. Loaves uneven shorter on one end.	• Dough too dry and not allowed to rise evenly in pan.	Increase liquid by 15ml/3tsp.
<b>Bread Texture</b>		
8. Heavy dense texture.	• Too much flour.	Measure accurately.
	• Not enough yeast.	Measure right amount of recommended yeast.
	• Not enough sugar.	Measure accurately.
9. Open, coarse, holey texture.	• Salt omitted.	Assemble ingredients as listed in recipe.
	• Too much yeast.	Measure right amount of recommended yeast.
	• Too much liquid.	Reduce liquid by 15ml/3tsp.
10. Centre of loaf is raw, not baked enough.	• Too much liquid.	Reduce liquid by 15ml/3tsp.
	• Power cut during operation.	If power is cut during operation for more than 8 minutes you will need to remove the unbaked loaf from the pan and start again with fresh ingredients.
	• Quantities were too large and machine could not cope.	Reduce amounts to maximum quantities allowed.
11. Bread doesn't slice well, very sticky.	• Sliced while too hot.	Allow bread to cool on rack for at least 30 minutes to release steam, before slicing.
	• Not using a proper knife.	Use a good bread knife.
<b>Crust Colour and Thickness</b>		
12. Dark crust colour/too thick.	• DARK crust setting used.	Use medium or light setting the next time.
13. Loaf of bread is burnt.	• Bread maker malfunctioning.	Refer to "Service and customer care" section.
14. Crust too light.	• Bread not baked long enough.	Extend baking time.
	• No milk powder or fresh milk in recipe.	Add 15ml/3tsp skimmed milk powder or replace 50% of water with milk to encourage browning.



# BM450 Timetable for Menu

①

## White

Crust Colour	Light			Medium			Dark		
	500g	750g	1Kg	500g	750g	1Kg	500g	750g	1Kg
Weight									
Preheat	0min	0min	0min	0min	0min	0min	0min	0min	0min
Knead 1	3min	3min	3min	3min	3min	3min	3min	3min	3min
Knead 2	31min	31min	31min	31min	31min	31min	31min	31min	31min
Rise 1	26min	26min	26min	26min	26min	26min	26min	26min	26min
Knead 3	15s	15s	15s	15s	15s	15s	15s	15s	15s
Rise 2	25min	25min	25min	25min	25min	25min	25min	25min	25min
Knead 4	15s	15s	15s	15s	15s	15s	15s	15s	15s
Rise 3	55min	55min	55min	55min	55min	55min	55min	55min	55min
Bake	37min	40min	43min	45min	50min	55min	60min	65min	70min
Total	2:57	3:00	3:03	3:05	3:10	3:15	3:20	3:25	3:30
Automatic Dispenser	2:37	2:40	2:43	2:45	2:50	2:55	3:00	3:05	3:10
Keep warm	1h	1h	1h	1h	1h	1h	1h	1h	1h
Delay	15:00	15:00	15:00	15:00	15:00	15:00	15:00	15:00	15:00



# BM450 Timetable for Menu

3

## Wholewheat

Crust Colour	Light			Medium			Dark		
	500g	750g	1Kg	500g	750g	1Kg	500g	750g	1Kg
Weight									
Preheat	30min	30min	30min	30min	30min	30min	30min	30min	30min
Knead 1	2min	2min	2min	2min	2min	2min	2min	2min	2min
Knead 2	28min	28min	28min	28min	28min	28min	28min	28min	28min
Rise 1	45min	45min	45min	45min	45min	45min	45min	45min	45min
Knead 3	15s	15s	15s	15s	15s	15s	15s	15s	15s
Rise 2	35min	35min	35min	35min	35min	35min	35min	35min	35min
Knead 4	15s	15s	15s	15s	15s	15s	15s	15s	15s
Rise 3	80min	80min	80min	80min	80min	80min	80min	80min	80min
Bake	40min	44min	48min	45min	50min	55min	54min	60min	64min
Total	4:20	4:24	4:28	4:25	4:30	4:35	4:34	4:40	4:44
Automatics Dispenser	3:34	3:38	3:42	3:39	3:44	3:49	3:48	3:54	3:58
Keep warm	1h	1h	1h	1h	1h	1h	1h	1h	1h
Delay	15:00	15:00	15:00	15:00	15:00	15:00	15:00	15:00	15:00



# BM450 Timetable for Menu

5

## French

Crust Colour	Light			Medium			Dark		
	500g	750g	1Kg	500g	750g	1Kg	500g	750g	1Kg
Weight									
Preheat	0min	0min	0min	0min	0min	0min	0min	0min	0min
Knead 1	3min	3min	3min	3min	3min	3min	3min	3min	3min
Knead 2	30min	30min	30min	30min	30min	30min	30min	30min	30min
Rise 1	32min	32min	32min	32min	32min	32min	32min	32min	32min
Knead 3	15s	15s	15s	15s	15s	15s	15s	15s	15s
Rise 2	30min	30min	30min	30min	30min	30min	30min	30min	30min
Knead 4	15s	15s	15s	15s	15s	15s	15s	15s	15s
Rise 3	55min	55min	55min	55min	55min	55min	55min	55min	55min
Bake	42min	53min	64min	62min	66min	70min	65min	72min	74min
Total	3:12	3:23	3:34	3:32	3:36	3:40	3:35	3:42	3:44
Automatic Dispenser	2:53	3:04	3:15	3:13	3:17	3:21	3:16	3:23	3:25
Keep warm	1h	1h	1h	1h	1h	1h	1h	1h	1h
Delay	15:00	15:00	15:00	15:00	15:00	15:00	15:00	15:00	15:00



## BM450 Timetable for Menu

7 – 14

	7	8	9	10	11	12	13	14	Rapid Bake Button
Item	Quick Bread	Cake	Gluten Free	Dough	Artisan Dough	Jam	Pizza Dough	Bake	
Crust	Medium	N/A	Medium	N/A	N/A	N/A	N/A	N/A	N/A
Weight	N/A	N/A	750g	N/A	N/A	N/A	N/A	N/A	1Kg
Preheat	N/A	N/A	8min	0min	0min	0min	0min	0min	0min
Knead 1	3min	3min	4min	3min	5min	0min	3min	0min	3min
Knead 2	20min	4min	19min	27min	45min	85min	27min	0min	12min
Rise 1	0min	0min	48min	60 min	70min	0min	60min	0min	18min
Knead 3	0s	0s	0s	0min	10s	0min	0min	0min	0min
Rise 2	0min	0min	0min	0min	85min	0min	0min	0min	0min
Knead 4	0s	0s	0s	0s	10s	0s	0min	0s	0s
Rise 3	0min	0min	0min	0min	110min	0min	0min	0min	0min
Bake	105min	75min	95min	0min	0min	70min	0min	10-90mins	25min
Total	2:08	1:22	2:54	1:30	5:15	1:25	1:30	0:10-1:30	0:58
Automatic Dispenser	N/A	N/A	2:37	1:14	4:39	N/A	1:14	N/A	N/A
Keep warm	22min	22min	1h	N/A	N/A	20min	N/A	1h	1h
Delay	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A



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