

**AUTOMATIC HOME BAKERY**

# **COOK BOOK**



 **HITACHI**  
A World Leader in Technology

Every morning afternoon and  
evening you can have delicious  
fresh bread with  
a crisp golden crust and  
fluffy texture inside.  
Bread is best when it is freshly  
baked.

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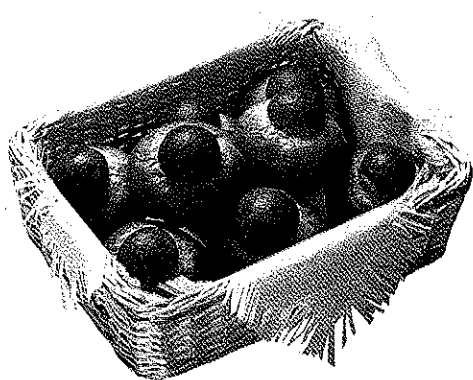
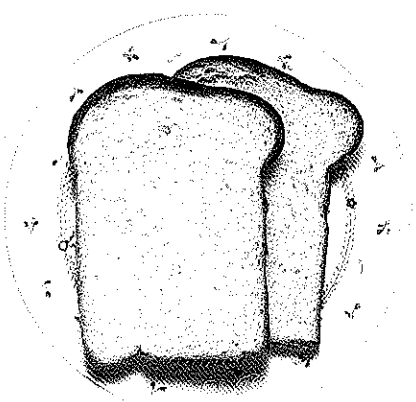
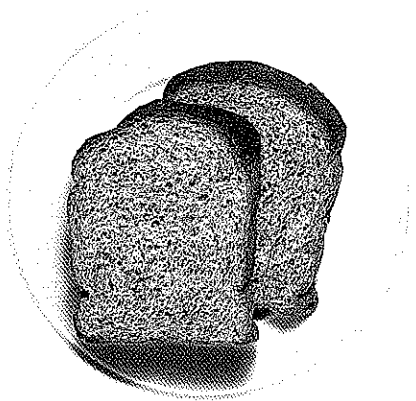
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# BEFORE USING



## 1 Feature Settings

There are three Settings—**Bread**, **Raisin Bread** and **Rise** Setting.

- **Bread** Setting is used when you want the bread maker to knead, rise and bake a loaf of bread.
- **Raisin Bread** Setting is used when you want the bread maker to knead, rise and bake a loaf of raisin, walnut or egg bread.
- **Rise** Setting is used when making bread dough for rolls which are shaped before baking in your conventional oven.

## 2 Timer

A special feature of the **Bread** setting is the timer. The timer can be set from 4 to 13 hours in 10 minute intervals using the ▼ and ▲ buttons. When the timer reaches

Fresh milk and vegetable purees are not recommended when using the timer to delay the start of the kneading, rising and baking processes, because they may spoil while sitting in the bread pan.

The timer cannot be used for **Raisin bread** or **Rise** setting.

## 3 Measuring spoon

The measuring spoon included holds 1 small-spoon, 1 medium-spoon and 1 large-spoon. Accurate measurements are essential to baking delicious bread.

## 4 Capacity of flour

**2 cups (8.8oz)**

When baking bread containing wheat germ, whole wheat, etc., measure the combined amounts.

## 5 Yeast

Use regular dry yeast which does not need preliminary fermentation.

Pour water into the bread pan, add the flour and the other ingredients, then place the dry yeast on top of the dry flour—Do not mix.

After opening a package, store the yeast in the freezer. Use the package as quickly as possible after opening a package.

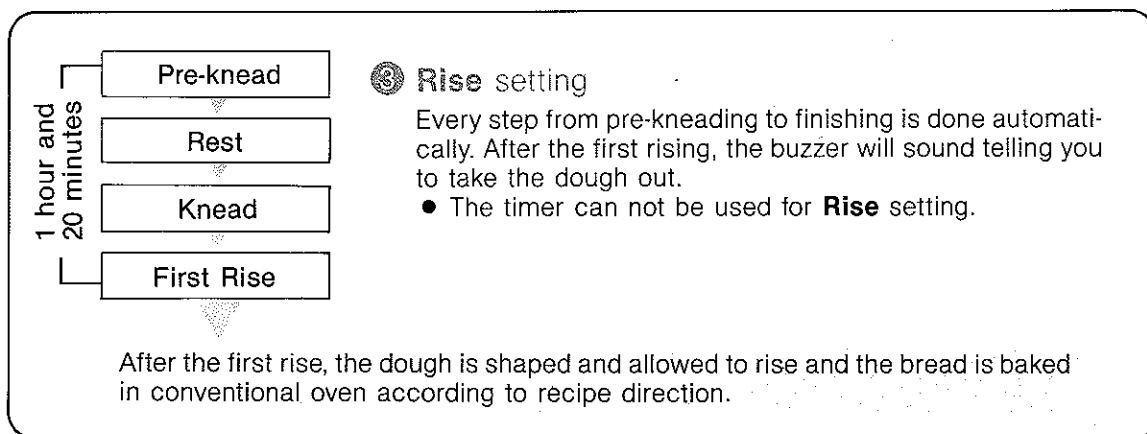
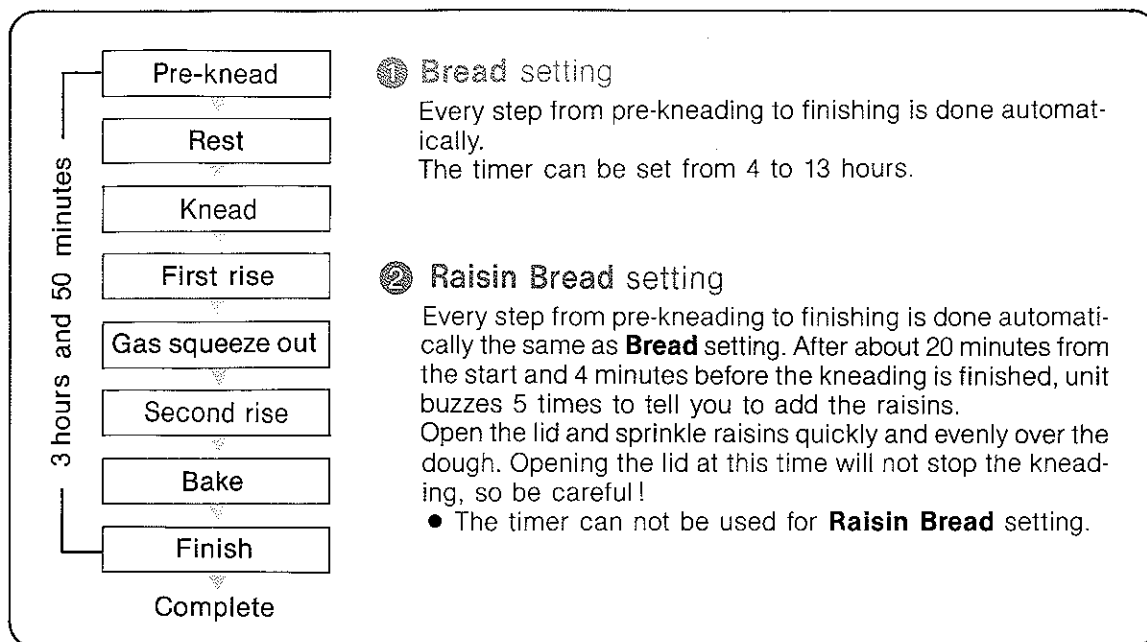
## 6 Substituting dry milk for fresh milk

One large-spoon of dry milk corresponds to 1/4 cup of fresh milk.

Reduce the amount of water in proportion to the amount of fresh milk added.

Fresh milk is not recommended when using the timer to delay the start of the kneading, rising and baking processes.

## ● BAKING HOMEMADE BREAD WITH THE BREAD MAKER ●



### <Pre-knead, knead>

All the ingredients are kneaded together. The purpose of kneading is to form gluten.

### <Rest>

Resting makes the dough more elastic.

The dough is kept at a temperature which easily activates the yeast.

The purpose is to achieve a matured dough.

### <Gas squeeze out>

The gas trapped in the dough is squeezed out to make a better dough.

### <Second rise>

This is the final rising of the dough.

### <Bake>

The rising of the dough is completed and the dough is transformed into bread through the baking process.

### <Finish>

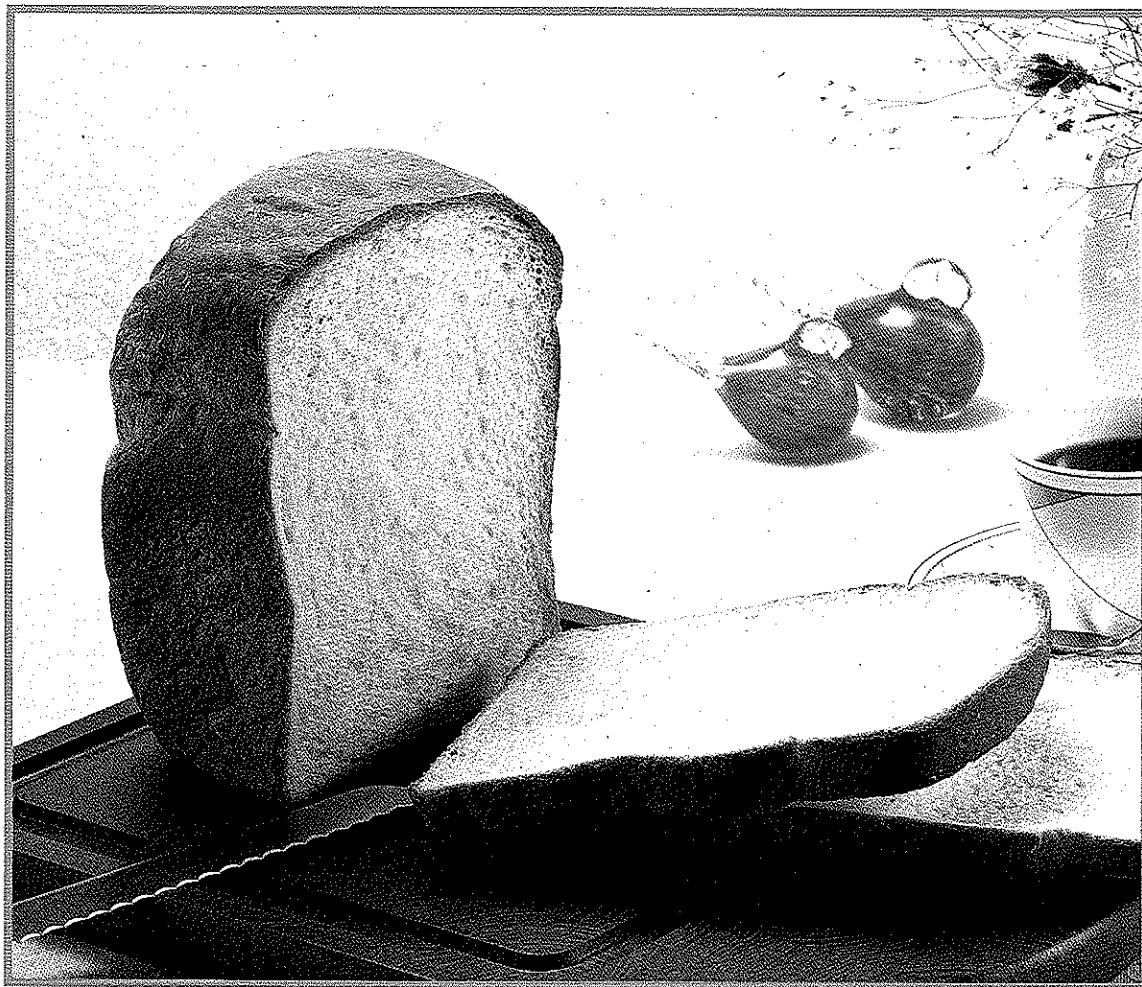
The bread is very hot after baking, so the automatic cool down feature cools it down and keeps bread from being soggy or moist inside.

## USING AUTOMATIC BREAD SETTING

The bread maker knows all the tricks of bread making.

Everything from kneading to finishing is automatic. All you have to do is put in the ingredients and press the button.

You can have a delicious fresh loaf with of bread a crisp golden crust and fluffy texture inside in less than 4 hours.



### Basic Loaf Bread

#### ● Ingredients

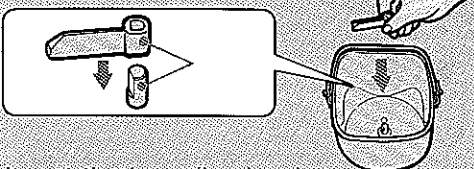
Bread flour.....	2 cups	(250g)
Sugar.....	2 tablespoons	(14g)
Dry milk.....	1 tablespoon	(5g)
Butter.....	1 tablespoon	(15g)
Salt.....	1 teaspoon	(4g)
Water.....	$\frac{3}{4}$ cup	(180ml)
Dry yeast.....	1 ~ 1½ teaspoons	(3g)

#### Tips

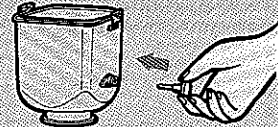
- Using only fresh ingredients is recommended. Keep yeast in a freezer.
- Measure correctly.
- Sugar can be decreased to 1 tablespoon. This will make the bread lighter in color.

● Method

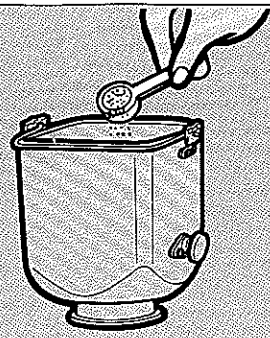
**1** **A.** Install the mixing blade on the shaft inside the bread pan as the following figure shows.



**B.** Insert the kneading bar into the slot (see figure below). Make sure it clicks into place.

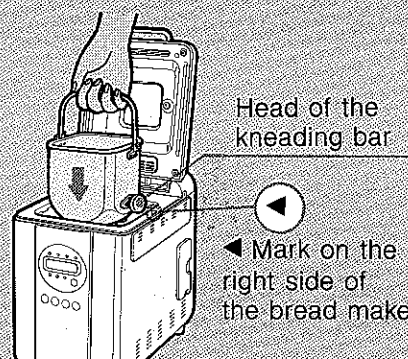


**2**



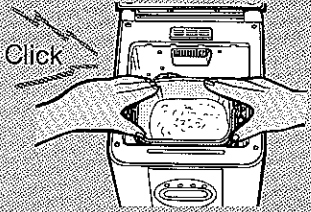
(NO DELAY)  
**A.** Place all ingredients in the bread pan, then go to instruction 3.  
 (DELAYED BAKING)  
**B.** Pour  $\frac{3}{4}$  cup of water into the bread pan, add the flour, salt, sugar, butter, and dry milk, then place the dry yeast on top of the dry flour—Do not mix.

**3** **A.** Place the bread pan in the bread maker, making sure the kneading bar is lined up with the ◀ mark on the right side of the bread maker.



Head of the kneading bar  
 ◀ Mark on the right side of the bread maker

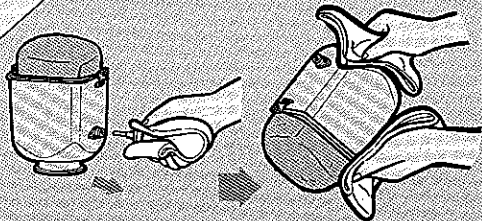
**B.** Pull the handle of the bread pan toward you and lay it down. Push the bread pan down as indicated in the figure below, and it will click into place.



\* If the pan is placed in the bread maker with the kneading bar facing the wrong way, the dough will not be kneaded.

**C.** Push the START button.

**4**



After the buzzing stops, push the OFF button, open the lid, and pull the pan out by the handle. To remove the bread from the bread pan, remove the kneading bar and shake upside down.

**TO ENSURE TASTY BREAD**

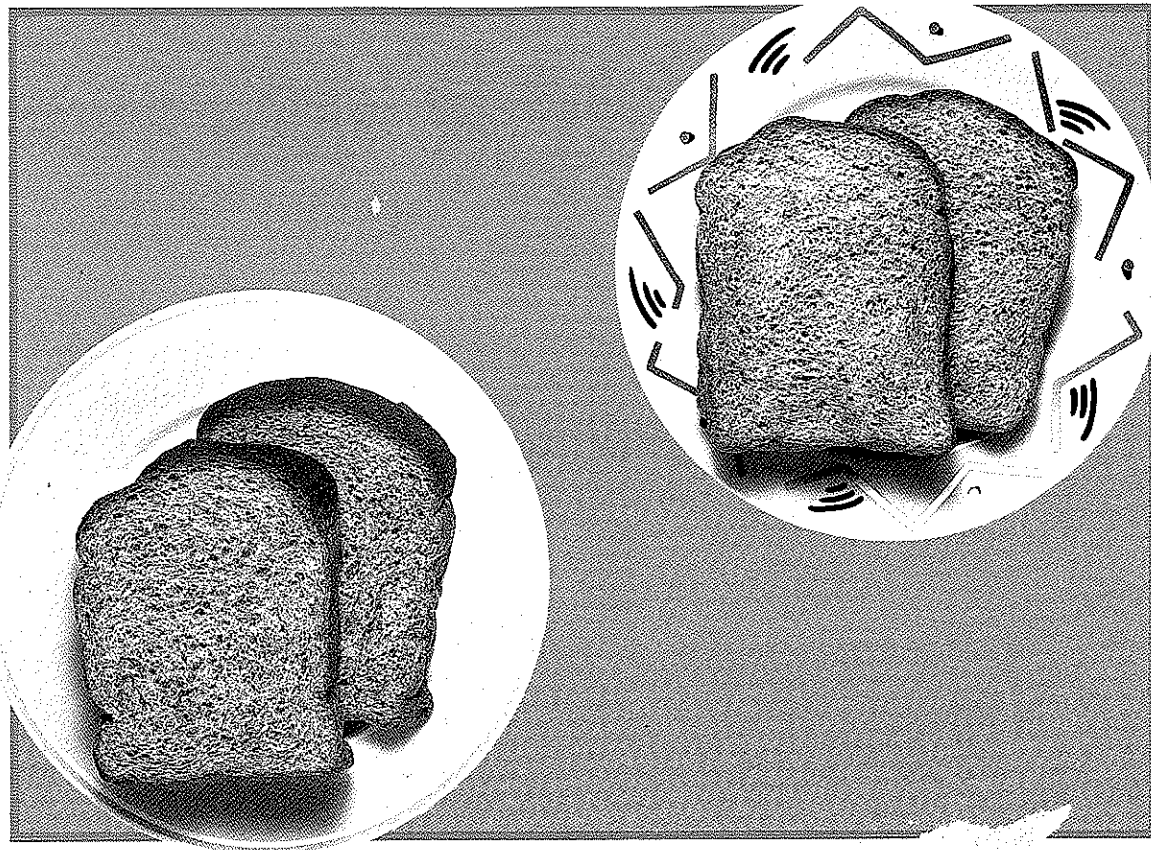
Take the bread out of the pan and place it on a wire rack to cool. When cooled, wrap in a plastic bag to prevent dryness.

**When slicing**  
 Use a bread knife for best results.

**When eating**  
 Enjoy it toasted or freshly sliced.

**When storing**  
 Keep wrapped bread in the freezer if storing for longer than one week.

## USING AUTOMATIC BREAD SETTING



### Bran Bread

#### ● Ingredients

Bread flour.....	1 <sup>3</sup> / <sub>4</sub> cups	(220g)
Wheat bran.....	<sup>1</sup> / <sub>4</sub> cup	(30g)
Sugar.....	2 tablespoons	(14g)
Dry milk.....	1 tablespoon	(5g)
Butter.....	1 tablespoon	(15g)
Salt.....	1 teaspoon	(4g)
Water.....	<sup>3</sup> / <sub>4</sub> cup	(180mℓ)
Dry yeast.....	1 ~ 1 <sup>1</sup> / <sub>2</sub> teaspoons	(3g)

#### ● Method

Make loaf bread according to the basic loaf bread recipe, following step 1 through 4 on page 6.

### Whole Wheat Bread

#### ● Ingredients

Bread flour.....	1 <sup>3</sup> / <sub>4</sub> cups	(220g)
Whole wheat flour....	<sup>1</sup> / <sub>4</sub> cup	(30g)
Sugar.....	2 tablespoons	(14g)
Dry milk.....	1 tablespoon	(5g)
Butter.....	1 tablespoon	(15g)
Salt.....	1 teaspoon	(4g)
Water.....	<sup>3</sup> / <sub>4</sub> cup	(180mℓ)
Dry yeast.....	1 ~ 1 <sup>1</sup> / <sub>2</sub> teaspoons	(3g)



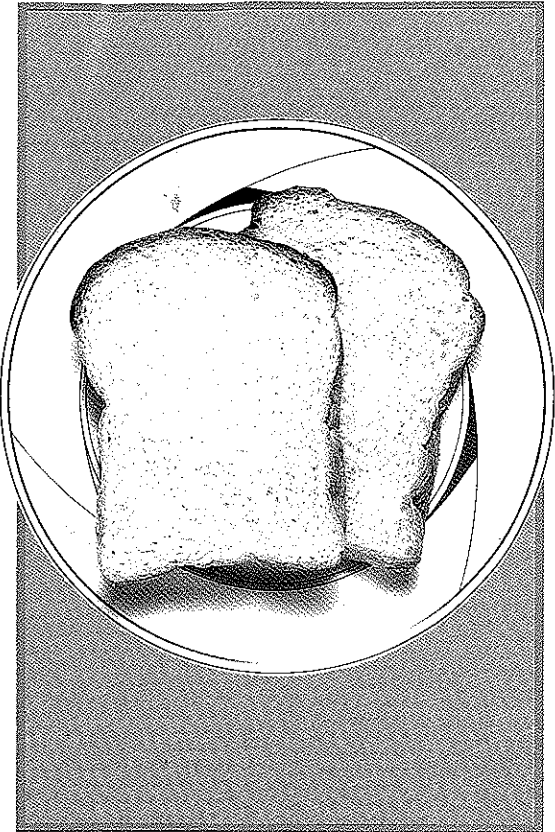
## White Bread

### ● Ingredients

Bread flour ..... 2 cups (250g)  
Sugar ..... 2 tablespoons (14g)  
Butter ..... 1 tablespoon (15g)  
Milk .....  $\frac{3}{8}$  cup (90ml)  
Salt ..... 1 teaspoon (4g)  
Water .....  $\frac{3}{8}$  cup (90ml)  
Dry yeast ..... 1 ~ 1 $\frac{1}{2}$  teaspoons (3g)

### ● Method

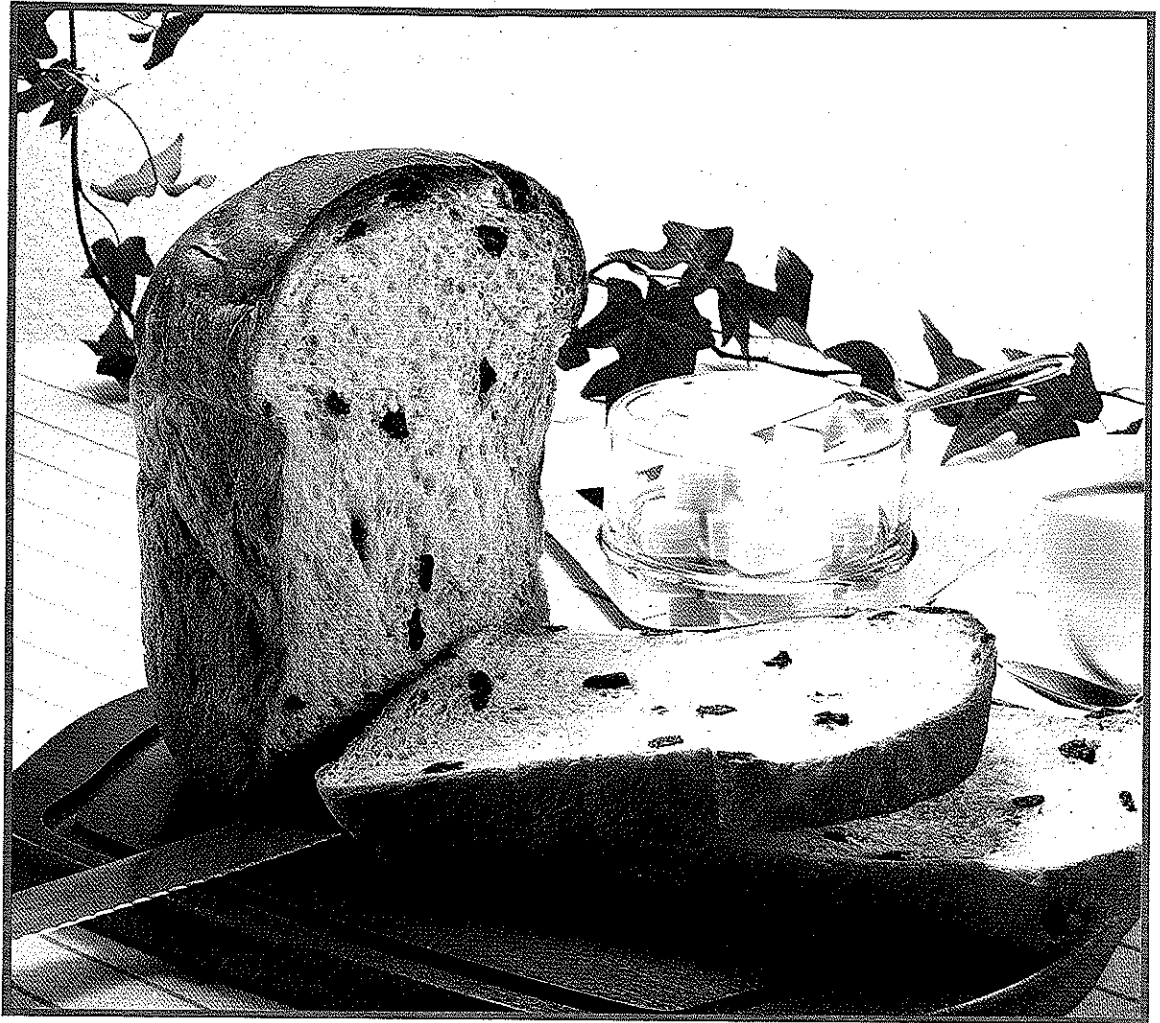
Make loaf bread according to the basic loaf bread recipe, following steps 1 through 4 on page 6.



Enjoy wholesome and delicious bread by adding oatmeal, pumpkin (cooked and mashed), or orange juice to the bread dough.

## USING AUTOMATIC RAISIN BREAD SETTING

Enjoy wholesome and delicious bread by adding dried fruit, nuts or mixed vegetables to the bread dough.



### Raisin Bread

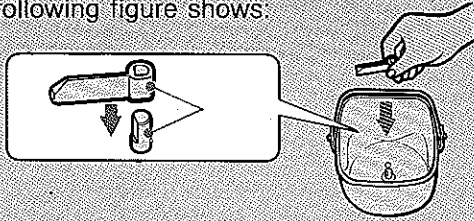
#### ● Ingredients

Bread flour .....	2 cups	(250g)
Sugar .....	2 tablespoons	(14g)
Dry milk.....	1 tablespoon	(5g)
Raisins .....	1/4 cup	(50g)
Butter .....	1 tablespoon	(15g)
Salt.....	1 teaspoon	(4g)
Water .....	3/4 cup	(180ml)
Dry yeast.....	1 ~ 1 1/2 teaspoons	(3g)

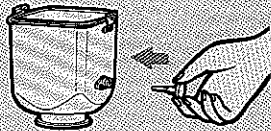
● Method

1

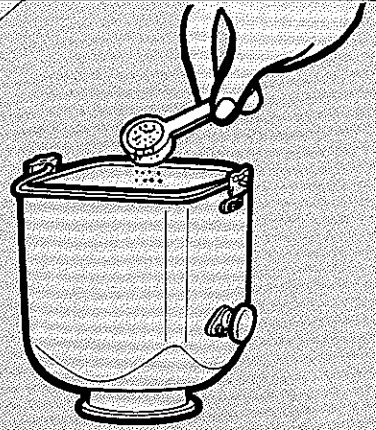
A. Install the mixing blade on the shaft inside the bread pan as the following figure shows:



B. Insert the kneading bar into the slot (see figure below). Make sure it clicks into place.



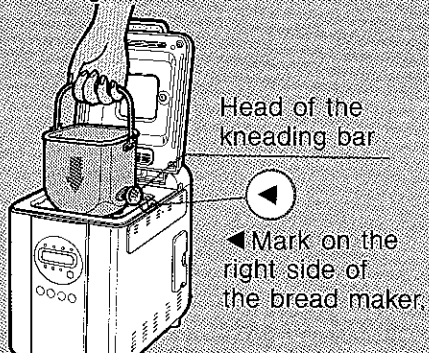
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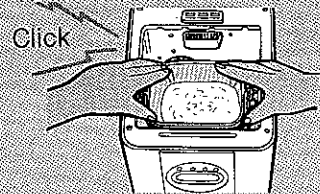
Place all ingredients except raisins in the bread pan

3

A. Place the bread pan in the bread maker, making sure the kneading bar is lined up with the ◀ mark on the right side of the bread maker.



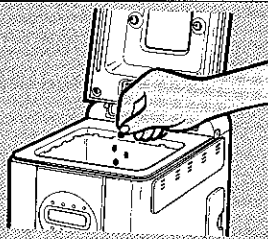
B. Pull the handle of the bread pan toward you and lay it down. Push the bread pan down as indicated in the figure below, and it will click into place.



\* If the pan is placed in the bread maker with the kneading bar facing the wrong way, the dough will not be kneaded.

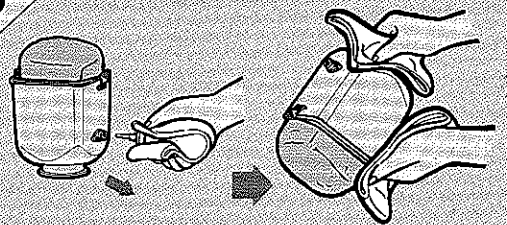
C. Select **Raisin Bread** and push the start button.

4

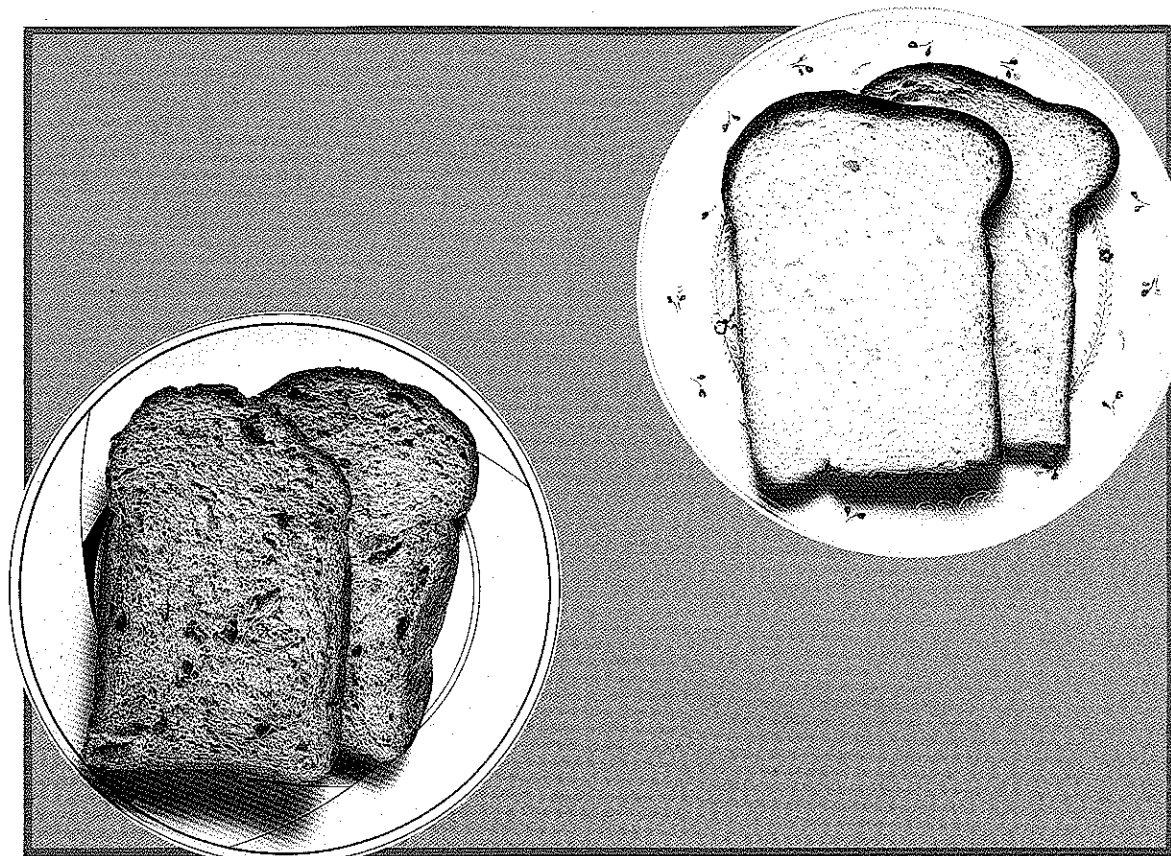


After about 20 minutes from the start and 4 minutes before the kneading is finished, unit buzzes 5 times to tell you to add the raisins. Open the lid and sprinkle raisins quickly and evenly over the dough. Opening the lid at this time will not stop the kneading, so be careful! Now the bread maker will continue through the "rising" and "finishing" stages automatically.

5



After the buzzing stops, push the OFF button, open the lid, and pull the pan out by the handle. To remove the bread from the bread pan, remove the kneading bar and shake upside down. Place the bread on a wire rack to cool.



## Walnut Bread

### ● Ingredients

Bread flour .....	2 cups	(250g)
Sugar .....	2 tablespoons	(14g)
Dry milk.....	1 tablespoon	(5g)
Walnuts (crushed) ....	1/4 cup	(50g)
Butter .....	1 tablespoon	(15g)
Salt.....	1 teaspoon	(4g)
Water .....	3/4 cup	(180ml)
Dry yeast.....	1 ~ 1 1/2 teaspoons	(3g)

### ● Method

Make the bread according to the raisin bread recipe, following steps 1 through 5 on page 10.

## Egg Bread

### ● Ingredients

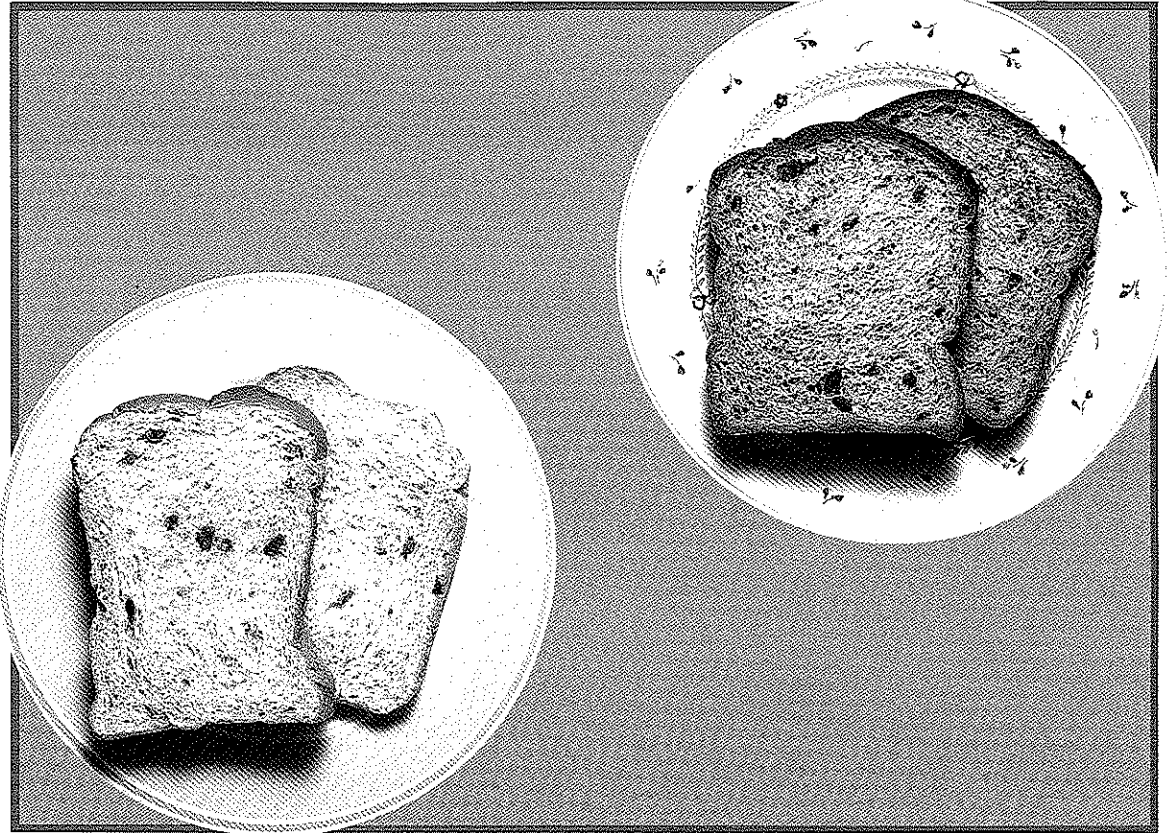
Bread flour .....	2 cups	(250g)
Sugar .....	3 tablespoons	(21g)
Butter.....	2 tablespoons	(30g)
Salt .....	1 teaspoon	(4g)
Egg .....	1	
Milk .....	1/2 cup	(110ml)
Dry yeast.....	1 ~ 1 1/2 teaspoons	(3g)

### ● Method

Make the bread according to the raisin bread recipe, following steps 1 through 5 on page 10.

After about 20 minutes from the start, unit will buzz 5 times.

Disregard the buzzing.



## Mix Vegetables

### ● Ingredients

Bread flour .....	2 cups	(250 g)
Sugar .....	2 tablespoons	(14 g)
Dry milk .....	1 tablespoon	(5 g)
Mix vegetables .....	1/4 cup	(50 g)
	(thawed and drained)	
Butter .....	1 tablespoon	(15 g)
Salt .....	1 teaspoon	(4 g)
Water .....	3/4 cup	(180 ml)
Dry yeast .....	1 ~ 1 1/2 teaspoons	(3 g)

### ● Method

Make the bread according to the raisin bread recipe, following steps 1 through 5 on page 10.

## Apricot Bread

### ● Ingredients

Bread flour .....	2 cups	(250 g)
Sugar .....	2 tablespoons	(14 g)
Dry milk .....	1 tablespoon	(5 g)
Apricot (chopped) .....	1/4 cup	(50 g)
Butter .....	1 tablespoon	(15 g)
Salt .....	1 teaspoon	(4 g)
Water .....	3/4 cup	(180 ml)
Dry yeast .....	1 ~ 1 1/2 teaspoons	(3 g)

## USING DOUGH SETTING

Shape in your favorite way and bake.



### Dinner Rolls

#### ● Ingredients (Makes 12 rolls)

Bread flour .....	2 cups	(250g)
Sugar .....	2 tablespoons	(14g)
Dry milk.....	2 tablespoons	(10g)
Butter.....	4 tablespoons	(70g)
Egg .....	1/2	
Salt .....	1 teaspoon	(4g)
Water .....	1/2 cup	(130ml)
Dry yeast.....	1 ~ 1 1/2 teaspoons	(3g)

1/2 egg beaten and water for brushing on top.

● Method

**1** **A.** Install the mixing blade on the shaft inside the bread pan as the following figure shows.

**B.** Insert the kneading bar into the slot (see figure below). Make sure it clicks into place.

**2**

Place all ingredients in the bread pan.

**3** **A.** Place the bread pan in the bread maker, making sure the kneading bar is lined up with the ◀ mark on the right side of the bread maker.

**B.** Pull the handle of the bread pan toward you and lay it down. Push the bread pan down as indicated in the figure below, and it will click into place.

\*If the pan is placed in the bread maker with the kneading bar facing the wrong way, the dough will not be kneaded.

**4**

When the buzzer buzzes, place the dough on a board and push it evenly to squeeze out gas.

**5**

Divide into 12 balls.

**6**

Cover with a damp dishcloth and let rest for 20 minutes.

**7**

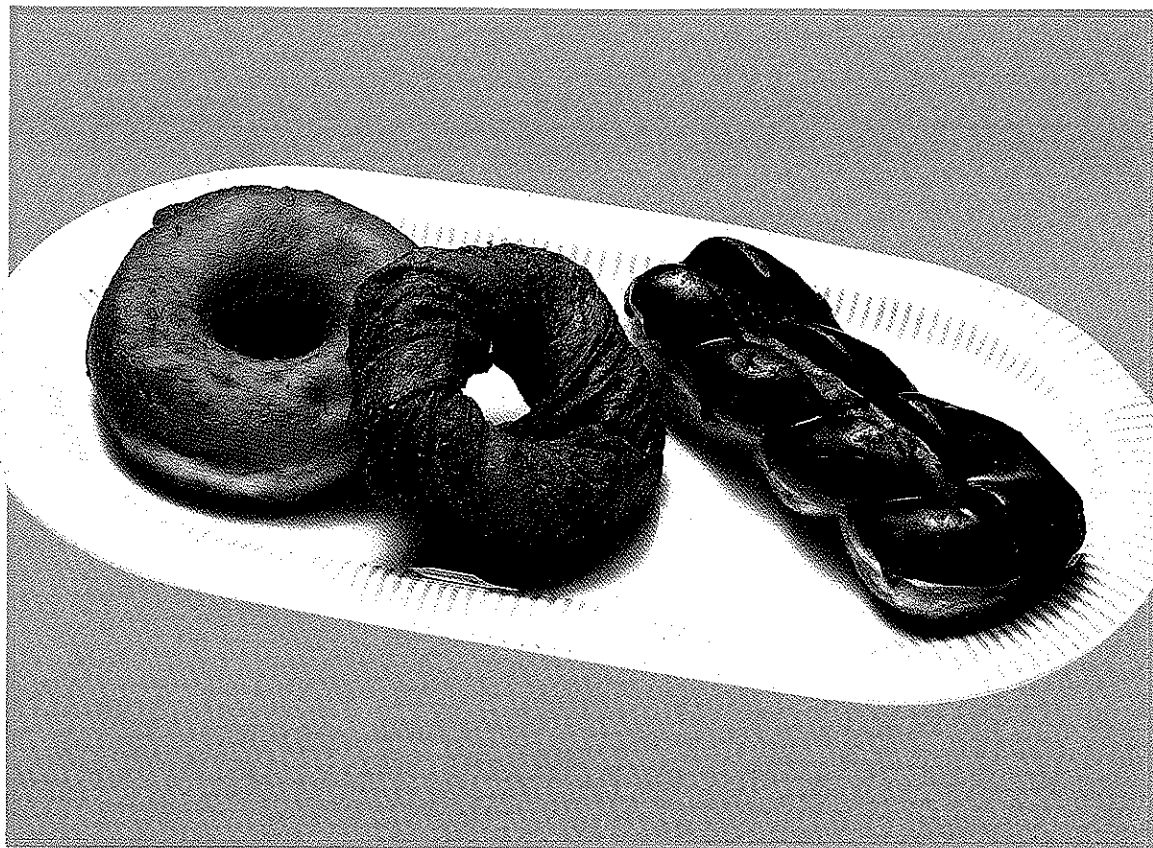
Roll each ball into a wedge shape. Starting with the widest side, roll up the wedge loosely towards the point.

**8**

Place on a greased baking pan with the point downwards. Spray with water. Let rise until almost doubled in size. (30 ~ 40 minutes).

**9**

Brush rolls with beaten egg. Bake in 350°F oven for 10 ~ 15 minutes. Remove from baking pan, serve warm.



## Doughnut

### ● Ingredients (Makes 16)

Use the Dinner Roll dough (p.13)  
 For topping use  
 Semi-sweet chocolate (melted)  
 Peanut butter (melted)  
 Crushed Almonds.  
 Coconuts  
 Sugar  
 Whipped cream

Proper amount




### ● Method

- 1 Make the dough according to the Dinner Roll recipe, following steps 1 through 3 on page 14.
- 2 Divide the dough into 16 balls and let them rest for 20 minutes.
- 3 Shape as desired and let rise on a baking pan for 30 – 40 minutes.

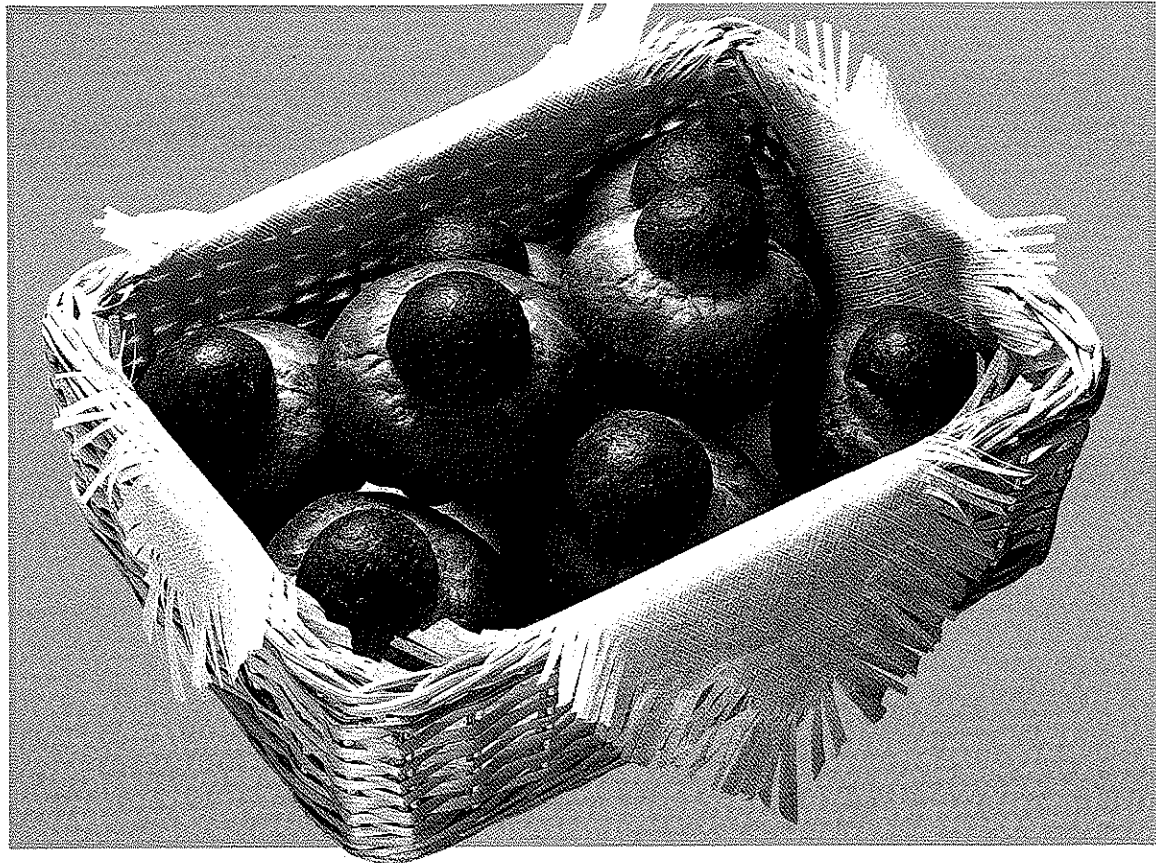
4 Deep fry the doughnuts in hot oil (340°F) until golden brown.

5 Decorate with ingredients for topping use.

### Shaping Tips

<p>● <b>Ring</b>                  Use doughnut cutter. Omit step 2. Roll dough out half an inch thick. With floured doughnut cutter, cut out doughnuts. Reroll trimmings and cut until all the dough is used.</p>	
<p>● <b>Twist</b>                  Divide each ball in half. Roll each half into a 5-inch long; twist each half together.</p> 	<p>● shape each ball into a rope and make cuts in it as illustrated.</p>  <p>● twist and make a ring.</p> 





## Brioche

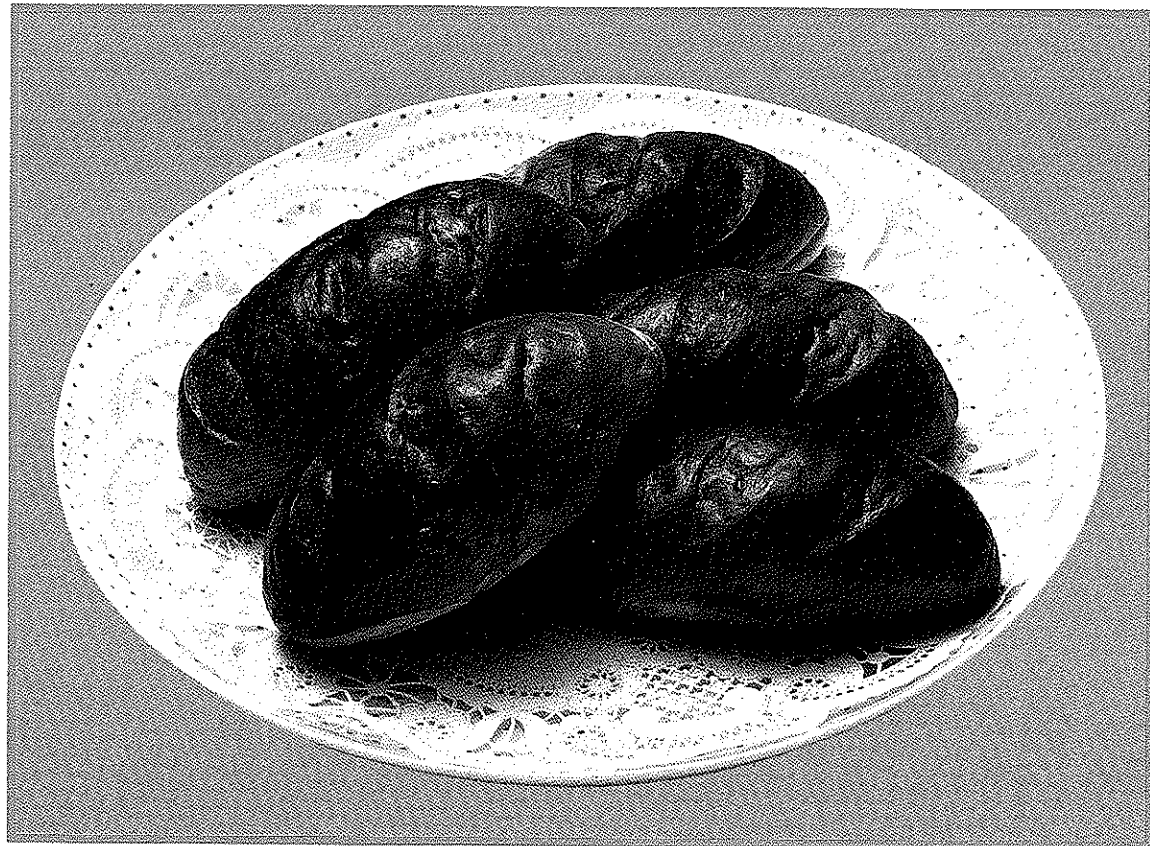
### ● Ingredients (Makes 12-18)

Bread flour	.....2 cups	(250g)
Sugar	.....4 tablespoons	(28g)
Dry milk	.....2 tablespoons	(10g)
Butter	.....6 tablespoons	(90g)
Egg yolks	.....3	
Salt	.....1 teaspoon	(4g)
Water	..... $\frac{1}{3}$ cup	(80ml)
Dry yeast	.....2~3 teaspoons	(6g)

1 egg beaten and water for brushing on top.

### ● Method

- 1 Make the dough according to the Dinner Roll recipe, following steps 1 through 3 on page 14.
- 2 Divide dough into 12 or 18 balls. Divide each ball into 1 large and 1 small ball. Let rest for 20 minutes.
- 3 Place each large ball on a greased brioche cup. Place the small ball on each large ball.
- 4 Place each cup on a baking pan and spray water on rolls. Let rise for 30–40 minutes or until doubled in size.
- 5 Brush rolls with the beaten egg. Bake in 350°F oven for 10–15 minutes



## Petit Bread

### ● Ingredients (Makes 12)

Bread flour .....	2 cups	(250g)
Sugar .....	2 tablespoons	(14g)
Dry milk .....	1 tablespoon	(5g)
Butter .....	1 tablespoon	(15g)
Salt .....	1 teaspoon	(4g)
Water .....	$\frac{3}{4}$ cup	(180ml)
Dry yeast .....	1 ~ 1 $\frac{1}{2}$ teaspoons	(3g)

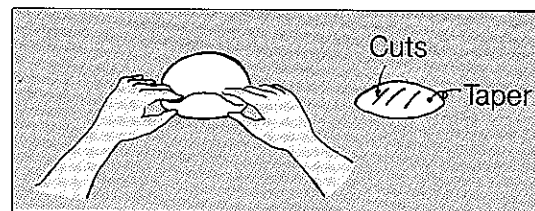
1 egg beaten for brushing on top.

### ● Method

**1** Make the dough according to the Dinner Roll recipe, following Steps 1 through 3 on page 14.

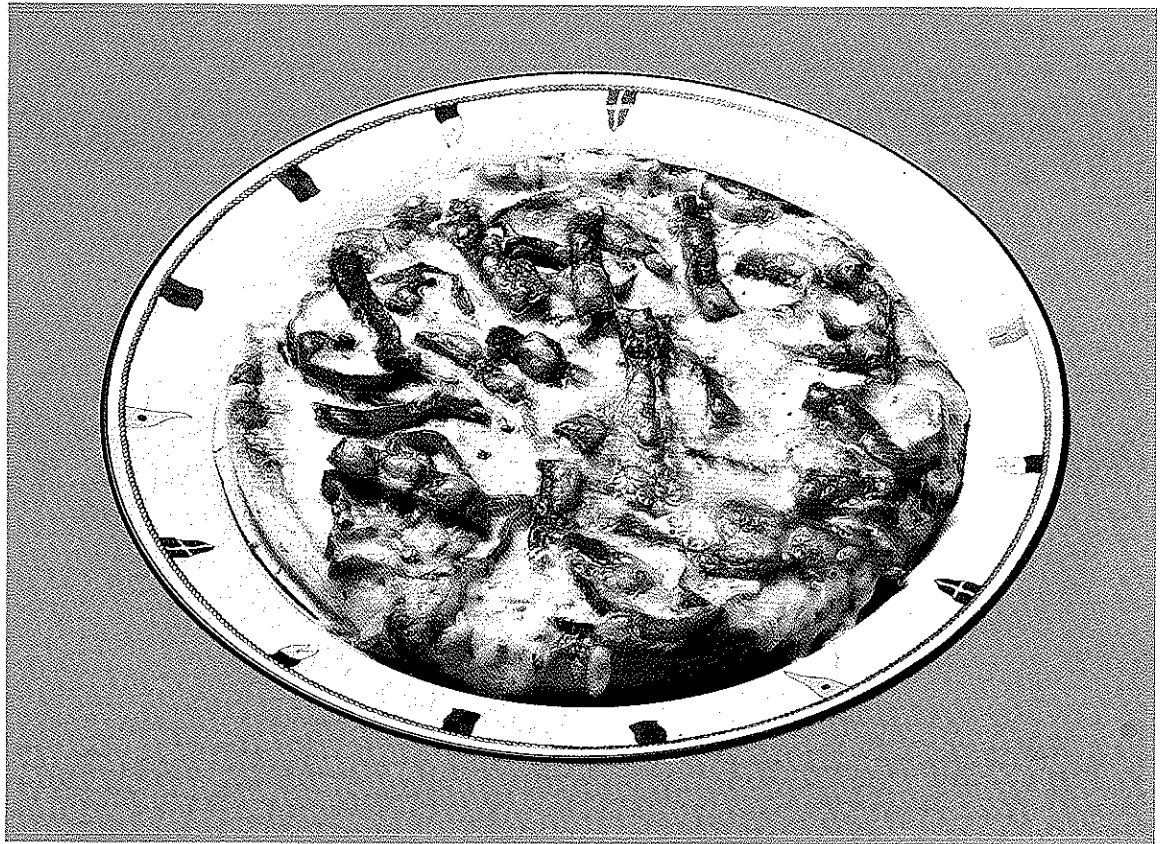
**2** Divide dough into 12 balls. Let rest for 20 minutes.

**3** Roll and shape as illustrated. With a sharp knife, make cuts in dough.



**4** Place on a greased baking pan. Spray with water, then let rise for 30 ~ 40 minutes or until doubled in size.

**5** Brush with beaten egg and bake at 350°F for 10 ~ 15 minutes.



## Pizza

### ● Ingredients (Makes 6)

Use the ingredients for the Petit Bread recipe (p 17)

Pizza sauce.....	$\frac{3}{4}$ cup	(150~200g)
Sliced onions.....	1	
Sliced pimentos.....	2	
Chopped bacon or ham.....	6 slices	
Salami.....	24 slices	(100g)
Cheese.....	3 cups	(300g)

### ● Method

**1** Make the dough according to the Dinner Roll recipe, following steps 1 though 3 on page 14.

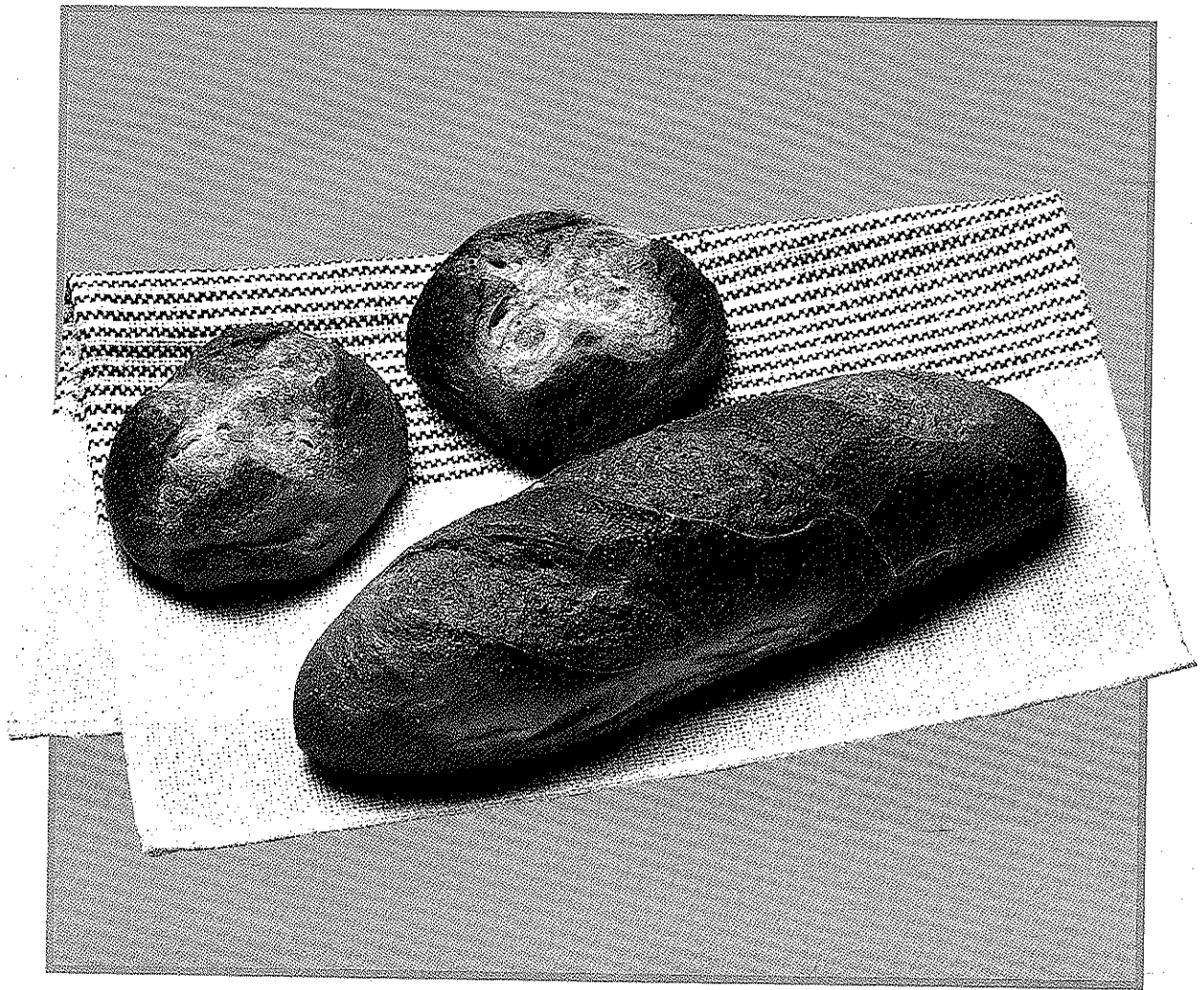
When the buzzer buzzes, place the dough on a board and push

it evenly to squeeze out the gas. Put the dough into a bowl and cover with a damp dishcloth. Let rest for 20 minutes.

**2** Divide into 6 balls. Shape each ball into a flat circle. Place the circle on a baking pan and prick with a fork.

**3** Brush each circle with pizza sauce. Sprinkle with cheese. Top with your favorite topping, such as sliced onions, pimentos, chopped bacon and salami.

**4** Bake in 360°F oven for 15~20 minutes or until it turns golden.

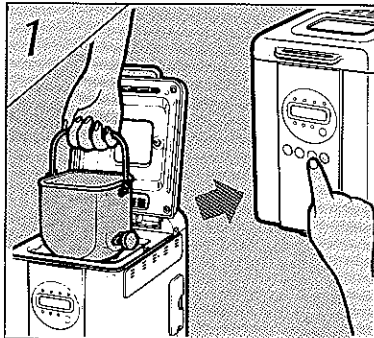


## French Bread

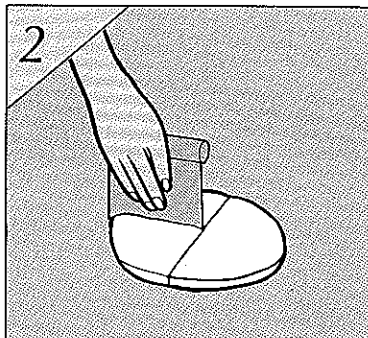
### ● Ingredients

All-purpose flour.....2 cups (250g)  
Salt.....1 teaspoon (4g)  
Water..... $\frac{3}{4}$  cup (170ml)  
Dry yeast.....1½ teaspoons (4.5g)  
Poppy seeds.....a little

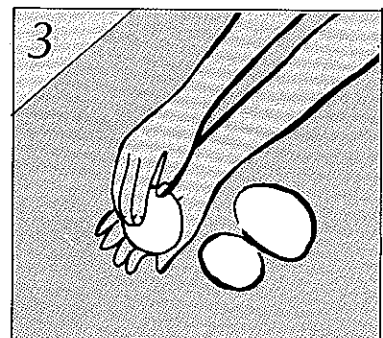
● Method



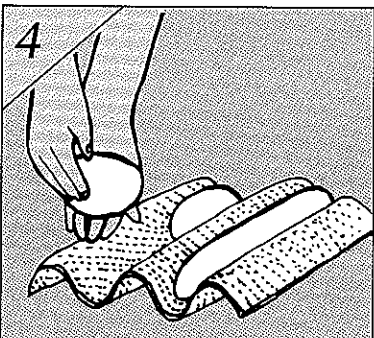
1 Make the dough according to Dinner Roll recipe, following steps 1 through 3 on page 14.



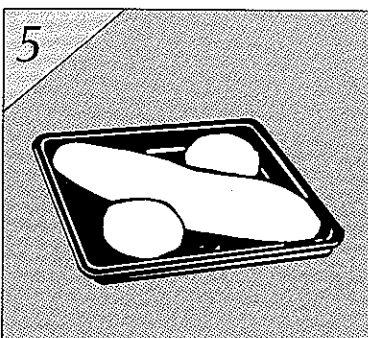
2 When the buzzer buzzes, place the dough on a board. Divide into 2 pieces and divide a piece into 2 pieces as illustrated.



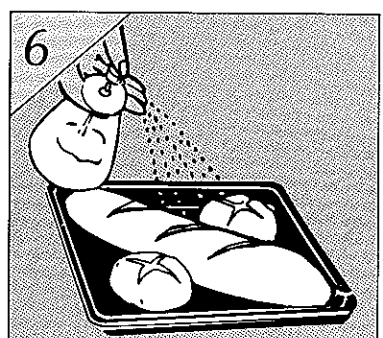
3 Make 1 large ball and 2 small balls. Prepare a well floured thick dishcloth made of canvas.



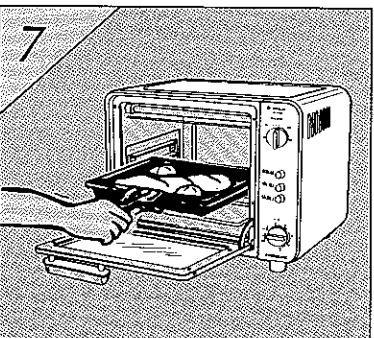
4 Roll a large ball into a cylindrical shape onto the floured dishcloth. Place on a wavy dishcloth as illustrated and let rest for 20 – 30 minutes.



5 Carefully place on a floured baking pan and let rest for 20 minutes.



6 Make cuts with a sharp knife and spray water on them.



7 Sprinkle with poppy seeds. Bake in 410°F oven for 20 – 22 minutes.



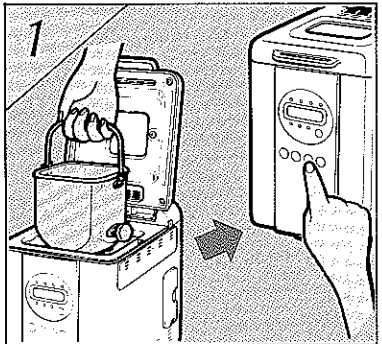
## Croissant

### ● Ingredients (Makes 12 rolls)

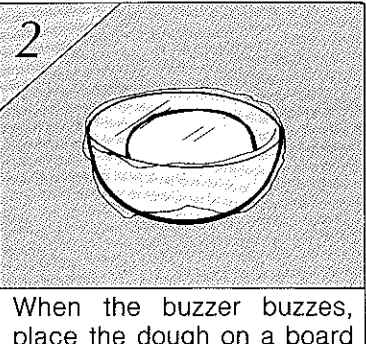
All-purpose flour.....2 cups (250g)  
Sugar .....2 tablespoons (14g)  
Dry milk.....1 tablespoon (5g)  
Butter.....2 tablespoons (30g)  
Salt..... $\frac{1}{2}$  teaspoon (2g)  
Water ..... $\frac{3}{4}$  cup (180ml)  
Dry yeast.....2 teaspoons (6g)  
Chilled butter (Sliced thin).... $\frac{5}{8}$  cup(140g)

1 egg beaten and water for brushing on top.

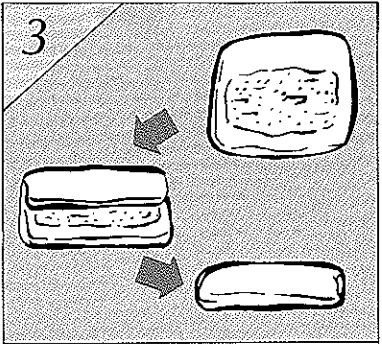
● Method



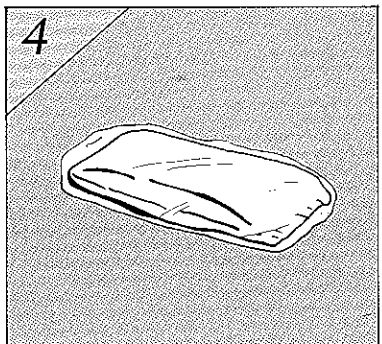
1 Make the dough according to the Dinner Roll recipe, following steps 1 through 3 on page 14.



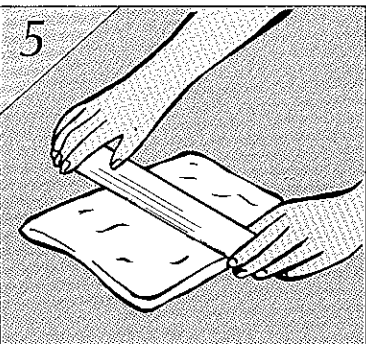
2 When the buzzer buzzes, place the dough on a board and push it evenly to squeeze out gas. Put the dough into a bowl and cover with plastic wrap. Place in a refrigerator for 30 minutes.



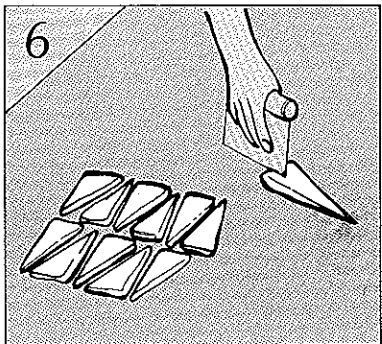
3 Roll into a 8 x 12 inch rectangle and place butter on half of dough and fold over the unbuttered half. Fold into thirds.



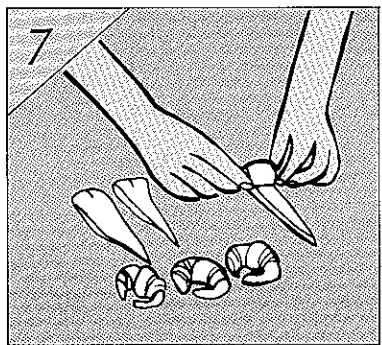
4 Seal edges. Stick a skewer into the dough to squeeze out gas. Wrap in a plastic bag and place in a refrigerator for 1 hour.



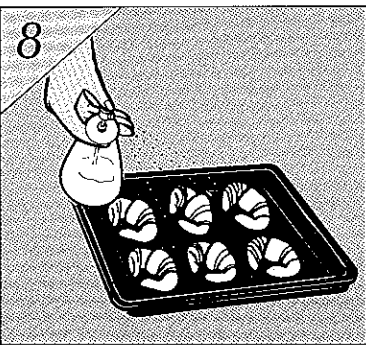
5 Roll the dough into a rectangle again and fold into thirds. Place in the refrigerator for 15–20 minutes. Fold and roll twice more.



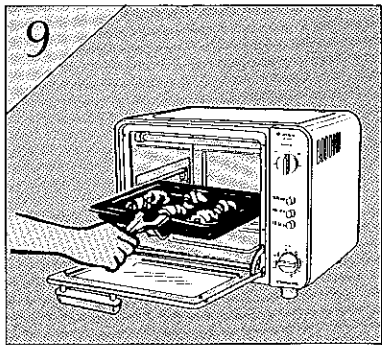
6 Roll the dough into a 8 x 18 inch rectangle. Cut diagonally to make the 12 equal triangles. Make cut in the center of the side.



7 Roll up each triangle loosely, starting from the side opposite the point.



8 Place on a greased baking pan, spray water on rolls. Let rise for 30–50 minutes or until nearly doubled in size.



9 Brush beaten egg over rolls. Bake in 390°F oven for 10–15 minutes or until golden.



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