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Book Descriptions:

breadmaster manual

Before using the breadmaker, please read the following instructions carefully. Your breadmakerA LCDdisplayThe continuously flashing colon in theSuitable for preparing jam or marmalade. During preparation, make sure the bakingtin is. To loosen the bread, it may be lightly shaken. Ingredients IngredientsIngredients mixesPizza dough. Ingredients. A few simple ingredients combine to form a homemade treat that's a little chewy, a little crunchy, and a whole lot of delicious. Plug into wall outlet. Press the START button. By closing this banner, scrolling this page, clicking a link or continuing to browse otherwise, you agree to the use of cookies. Learn more about our privacy policy. We have designed the Bread Master Excel with you, our valued customer in mind The Bread Master Excel will bake a large 1kg a medium 750g or a small 500g sandwich style loaf. We have made the Bread Master Excel easy to use as you will find from the Beginners Guide to your first loaf on page 10. After that you will find over 75 delicious recipes to try in our Easy Bake recipe section. And with the special Jam setting the Bread Master Excel can create delicious fresh home made jams, a taste sensation on your freshly baked bread. For people who like to hand shape bread, there is also a dough only setting. In addition the Bread Master Excel will bake superb Yast Free or Gluten Free breads. Finally if you enjoy waking up to the aroma of freshly baked bread every morning the 12 hour delay timer on the Bread Master Excel makes it easy to do so. Before making your first loaf of bread, please read this book thoroughly, to ensure you get the best results. We wish you, your family and friends much enjoyment from the superb range of breads you can bake and doughs you can knead in your Breville Brand Master Excel. Read all instructions, product labels and warnings before operating the bread maker. The machine will stop and will not continue operation.. Keep the inside and outside of the unit clean.<http://hsyy88.com/fckeditor/editor/filemanager/connectors/php/fckeditor/upload/202009/crafts-man-weed-wacker-25cc-manual.xml>

- **breadmaster manual, breadmaster bread machine manual, breadmaster plus manual, breville breadmaster manual.**

Follow the cleaning instructions provided in this manual. Pour water into the bread pan and wash only the interior. Position the unit a minimum distance of 10cm away from walls. Allow the bread maker to cool down before cleaning any parts. Do not cover the air vents on back of the lid during operation Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.. The appliance is not intended for use by young children or infirm persons without supervision.. Young children should be supervised to ensure they do not play with the appliance Unplug from outlet when not in use and before cleaning. The LED display indicates completion time. The various buttons are used to set the functions and to start the bread maker. The buttons should be pressed firmly. When the START button is pressed the time displayed in hours and minutes is the time remaining until the selected setting is completed. Press this button to select the 11 automatic settings available. Each time the SELECT button is pressed the setting is changed. The setting selected is shown on the Display Window as a number between 1 to 11. Press the CRUST button to select the 3 crust colour settings available for the bread settings only. The setting selected Light, Medium or Dark is indicated by the red indicator light which illuminates against the setting For use when setting the TIMER to delay baking. Press the Up and Down Arrows which will move time up or down in 10 minute increments to preset the programmable timer. refer page 8 Press the START button to commence the selected program or begin timer countdown for delayed operation. To stop and cancel the Bread Master Excel in midcycle the STOP Button must be pressed down and held for

510 seconds until the machine beeps and the display window is reset. This will result in the program being canceled. When the bread is ready the Bread Master Excel automatically stops and sounds 3 double beeps. http://www.morozovwedding.ru/cite_imgs/craftsman-weed-trimmer-manuals.xml

The machine will not continue operation. Press the LOAF button to select the size loaf you are going to bake. Once selected the red indicator light will illuminate against the selection throughout the cycle. For a Dark or Light crust colour, press CRUST button once for Dark, twice for Light. For a 750g Medium sized loaf or 500g Small sized loaf. This is a large size loaf with a medium crust colour. For a Dark or Light crust colour, press CRUST button once for Dark, twice for Light. For a 750g Medium sized loaf or 500g Small sized loaf, press LOAF button until red Indicator light aligns with the required setting. This setting has shorter kneading and rising times, therefore the bread will be lower in height. For a Dark or Light crust colour, press CRUST button once for Dark, twice for Light. For a 750g Medium sized loaf or 500g Small sized loaf, press LOAF button until red indicator light aligns with the required setting. This setting is used for breads made with large amounts of whole wheat flour, rye or other grain flours. A 30 minute warming period has been built into this cycle allowing the heavy wheat grains to absorb the liquid, soften and expand, thus providing better gluten development. This is a large sweet loaf with a medium crust colour. For a 750g Medium sized loaf or 500g Small sized loaf, press LOAF button until red Indicator light aligns with the required setting. This is a large size French loaf with a medium Crust colour. For a Dark or Light crust colour, press CRUST button once for Dark, twice for Light. For a 750g Medium sized loaf or 500g Small sized loaf, press LOAF button until red indicator light aligns with the required setting. The type of bread most suited for this setting is one that is low in fat and sugar, as the rising times are longer and the baking temperature higher. It will produce a coarser Crumb with a harder, crustier crust. Press the SELECT button six times and the Display Window will show 6.

a red indicator light will appear against 1kg in the Display Window and against Medium in the Crust Selection Panel. The Yeast Free recipes contained in this book have been developed using this setting only, as these mixtures rely on baking powder or bicarbonate of soda as the raising agent in place of yeast. Setting Selections 6 SETTING 7. Bake Only SETTING 10. This setting is designed to allow extra baking if required, for those who enjoy a crispier crust by extending the baking time. For added interest to your loaf try the delicious melt idea on page 9. There is no crust or loaf selection in this setting. This cycle takes 30 minutes to complete and is suited to the type of dough that does not require yeast, such as Parathas or Tortillas. There is no crust or loaf selection in this setting. The timer setting can be changed if desired, from the preset 30 minutes down in one minute increments. There is no rising time in this setting. The pasta ingredients are mixed rapidly, then either hand shaped or processed through a pasta extruder. This Cycle takes 13 minutes to complete. There is no Crust or loaf selection in this setting. This setting is designed to produce home made style jam, using seasonal fresh fruit. This setting takes 1 hour 30 minutes to complete. Remove the dough from the Bread Master Excel hand shape, then bake in a conventional oven. Special instructions and recipes for Pizza and Focaccia are included in the Dough section of this book. There is no crust or loaf selection in this setting. See instructions on page 48. Press SELECT to return to the timer display. DO NOT PRESS STOP when checking bread as this will cancel the cycle. Setting Selections How to use the preset timer. The Bread Master Excel preset timer allows you to wake up to the aroma of fresh baked bread in the morning. The preset timer allows you to set the timer up to 12 hours in advance before you require your baked loaf.

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To preset the timer use the arrows on the control panel to enter the number of hours in which you want your bread to be ready. The amount of time shown on the display panel will include the baking time. Recipes using perishable ingredients like Milk, fruit, butter etc should not be made. NOTE. The time displayed begins to flash, letting you know the timer has started. It will start to knead the

dough 2 hours and 50 minutes before the desired completion time. The remaining time will count down in one minute increments. When the time display indicates 000, baking is complete, Example The present time is 900pm and you want to Wake up to the aroma of fresh homemade bread at 630am tomorrow morning. The timer can be used on the following modes Basic Whole Wheat French Rapid The timer is not suitable for Sweet. Yeast Free, Dough, Yeast Free Dough. Jam and Bake Only modes. The preset timer can not be used for all recipes. Continuo to press the A timer button to ncrease the amount of time between now and when you want the bread to be ready. Each time you press the A button the timer advances 10 minutes. Each time you press the button the timer is ser back 10 minutes. If you make an error during or after your Selection, press and hold the STOP button. The time can be altered by using the timer buttons. The BAKE ONLY setting time is automatically set to 60 minutes. If your loaf has reached its desired crust colour before the 60 minutes is complete. Seal Immediately and label. Jam wil thicken upon cooling and storage. Press START. 3. After 1.05 hours, the bread maker will BEEP indicating the end of the cycle. All recipes use local ingredients and Australian Standard Metric Measuring tools clip.Before making your first loaf, remove any promotional stickers from the Bread Master Excel. Do not remove the Bread Master Excallabol on your machine. We recommend you wash the inside of the bread pan and kneading blade in warm soapy water, rinse and dry thoroughly. 3.

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Put the ingredients into the bread pan in the following order. 1st. Liquid ingredients te, water 2nd.No movement occurs in the pan. Swtch on at the power outlet. The machine will begin kneading the dough. The total time renaining until the bread is completed and the red indicator light indicating loal sze will appear in the display window, and the red indicator light specifying crust oolour will appear in the Crust Selection Panel. For a dark or light Crust colour, press CRUST button once for Dark and twice for Light.Remove the bread pan with oven mitts as its very hot. Place into freezer bags, remove any air, and secure with ties. Using oven mitts, turn the bread pan upside down and shake to loosen. Try to remove the bread from the bread NOTE.The kneading blade could still be very hot. AddIn Ingredient Beeper. The Bread Master Excel features an Add Ingredient Beeper which operates in the Basto, Rapid.While the machine is still kneading add the Ingredients gradually in batches, allowing the dough to slowly combine with the ingredients. Take care not to drop ingredients over the side of the bread pan into the baking chamber, as these may bum and smoke during the baking cycle. Leave the lid up to help the machine cool down quicker. If the machine is too hot after use the Error code E01 wil appear in the Display Window. Press STOP to reset. Alow to cool further. 12. Cut the bread After the bread has cooled, cut the bread using a bread knife.Therefore care should be taken when weighing and measuring ingredients to obtain accuracy. When measuring liquids use a graduated metric measuring jug. Place jug on a flat surface, check for accuracy at eye level.Tare zero the scales with the container in position then spoon ingredients in until desired weight is achieved. In general, water weighs the same in grams as it measures in millitres, therefore greater accuracy is obtained by weighing.

<http://www.friendshiptransport.net/images/92-virago-1100-manual.pdf>

MIS Conversion Table Metric Measurements 1 cup 1 tablespoon 1 teaspoon 250 20 Metric Measuring Cups and Spoons For optimum loaf results and greatest NOTE.Do not lap the cup on the bench, or pack the ingredients into the cup UNLESS otherwise drected, Level top of cup with knile. When using graduated metric measuring spoons, lovel top of spoon with a straight edged knife or spatula, DO NOT USE TABLEWARE SPOONS OR CUPS. 13 Measuring Up 13 Measuring Up The Vital Ingredients Flour Rye flour A popular flour used for bread making. It is low in protein and therefore it is essential to combine rye flour with wheat flour to make bread successfully in the Bread Master Excel. Rye flour is traditionally used to make Pumpernickel and Black Breads. Flour is the most important Ingredient used for bread making. It provides food for the yeast and structures

the loaf. When mixed with liquid, the protein in the flour starts to form gluten. Gluten is a network of elastic strands, which interlock to trap the gases produced by yeast. This process increases as the dough undergoes kneading and this provides the dough the structure required to produce the weight and shape of the bread. The flour used in the Bread Master Excel should be bread flour. Bakers flour or plain flour may be used. There is no need to sift the flour. Plain flour is most readily available, however best results are obtained with flour which has at least 11.9-12% protein content. For this reason, all the recipes in this book use Bread Flour, which has a 12% protein content. This is normally indicated on the packaging. Do not use self-raising flour unless indicated in the recipe. When using a low protein, stone ground or wholemeal flour the quality of the bread can be improved by adding 1-2 tablespoons of gluten flour. Gluten flour is the complex protein product formed when wheat flour and water are mixed together.

Gluten flour is a mixture of gluten and wheat flour and can improve the structure and volume of bread made from flour containing a low protein. Bread mixes These convenient mixes contain flour, sugar, milk, salt, oil and other ingredients such as improvers. Usually only the addition of water and yeast is required. Recipes for these brand bread mixes are listed in the Easy Bake recipe section of this guide. It is a high protein, white bread flour, containing 12% protein content ensuring a higher quality and consistency to the baked bread. The ingredients in a bread improver are usually a food acid such as ascorbic acid, Vitamin C or tartaric acid, plus other enzymes amylases extracted from wheat or barley flours. Adding a bread improver will help strengthen the framework of the bread resulting in a loaf that is lighter in texture, bigger in volume, more stable and with enhanced keeping qualities. Bread improvers are an optional addition to the bread recipes listed in the Easy Bake recipe section of this book. 1 teaspoon is the recommended amount for a 750g loaf. A simple bread Improver is a crushed unflavoured 250mg Vitamin C tablet added to the dry ingredients. Wholemeal flour Contains all the bran, germ and flour of the whole grain. Although breads baked with this type of flour will be higher in fibre, the loaf will be lower in height and heavier in texture. A lighter textured bread can be achieved by replacing 1 cup of the wholemeal flour with white bread flour. The Main Ingredients 14 Sugar Water Sugar provides sweetness and flavour, browns the crust and produces food for the yeast. White sugar, brown sugar, honey and dried fruits are all suitable to use. When using honey or golden syrup it must be counted as additional liquid. We have successfully tested SPLENDA as a sugar substitute. Cold tap water is used in all recipes. If using water in cold climates or from the refrigerator, allow water to come to room temperature.

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Extremes of hot or cold water will prevent the yeast activating. Powdered milk Eggs provide quid, help with raising and increase the nutritional value of the bread. They help with flavour, tenderness and are usually used in the Sweeter type of breads. Milk and milk products enhance the flavour and increase the nutritional value of the bread. Powdered milk is convenient and easy to use. Store in an airtight container in the refrigerator. Fresh milk should not be substituted for powdered milk unless stated in the recipe. Low fat or skim milk powder can be used with good results. Soy milk powder can also be used but produces a loaf with a higher density. Other Ingredients Fruit, nuts, chocolate chips etc. When the first knead is complete, the machine sounds 8 short beeps, indicating its time to add other ingredients fruit, nuts, chocolate chips etc.. If added before this stage, excessive kneading will cause the ingredients to break down, rather than hold their shape, Salt Salt inhibits the rising of the bread, so be careful when measuring as it should be accurate. Always check the use by date of all ingredients, as out of date ingredients will NOT. Fat Fat adds flavour and retains the moisture of the bread. Butter, margarine or vegetable oil can be used. Yeast Without yeast the bread will not rise. Yeast needs liquid, sugar and warmth to grow and rise. Dried yeast has been used in all the recipes in this instruction book. Before using dried yeast always check the use by date, as stale yeast will

prevent the bread from rising. Tandaco brand yeast, available in most supermarkets was used in the development of all recipes contained in this book. Some bulk and imported yeasts are more active, therefore it is recommended to use less of these yeasts. Some yeasts are also more active in hot climates. Never use self-raising flour to make yeasted bread unless the recipe states otherwise. Never immerse your bread machine in water. Do check use by dates on ingredients.

Do store opened ingredients in airtight containers. Do use ingredients at room temperature. Do use bread flour unless the recipe states otherwise. Do measure ingredients accurately. Weighted measurements are in fact more accurate than volume measurements. Do use metric measuring cups, spoons and weighing scales. V Do wipe out the machine and wash the bread pan and blade thoroughly after each use. Tip When handshaping dough for rolls, weigh each piece of dough for more evenly sized rolls. X Don't use flour that contains a protein level of less than 11.5%. i.e. Generic brands of plain flour. Wipe away any spills first to prevent smoking occurring in the baking cycle. Tip if you live in an area with a high altitude above 900m you will probably need to alter your bread recipe, as the higher the altitude, the lower the air pressure, the faster the dough will rise. Try reducing the yeast by 1/4 teaspoon, increasing the water by 20-40mls or using a more finely ground flour. Tip Flour properties can alter on a seasonal basis, therefore it may be necessary to adjust the water and flour ratio. This can be determined after ten minutes of the kneading cycle. Simply open the lid of the Bread Master Excel and if the dough is too sticky, add more flour, 1 tablespoon at a time until the dough reaches a firmer consistency. If the dough is too dry add more water 1/4 teaspoon at a time until softer, more pliable dough results. After being properly kneaded, dough with the correct amount of water should stretch like a chewed chewing gum. A Yes but not when using the preset timer. Bread made with fresh milk will have a heavier texture than bread made with milk powder. The milk has to be scalded and cooled before adding to the pan. Substitute the water with fresh milk and omit the milk powder. About Baking Bread Q The bread cycle has been accidentally cancelled, reset or a power failure has occurred during the bread making process.

What can I do? If the cycle can not be resumed or is cancelled During the kneading stage. Re-select the bread setting again and allow dough to re-knead. And continue through the baking process. The result may be a loaf higher in volume and lighter in texture. During the Rising stage Turn the machine off. Leave the dough in the pan and in the baking chamber with the lid closed. Allow the dough to prove up in size until almost near the top of the pan. Turn the machine on. Select the BAKE ONLY setting. When your desired crust colour has been reached press STOP. During the Baking cycle Select the BAKE ONLY setting. Press the START button. Q Can butter or margarine be used in place of oil. A Yes, but the bread crumb may appear a more creamy yellow colour. Q Can other sweetening agents be used in place of Sugar. A Yes honey, golden syrup or brown sugar can be used. Do not use artificial sweeteners. However the brand SPLENDA was successfully tested during recipe development. When substituting honey or similar Sweet Equivalents for sugar, reduce the water by the same amount. Q What happens if the bread isn't removed when the bake cycle is complete. A As the loaf cools it gives off steam which can't escape from the bread pan. The bread crust may become soft and the loaf may lose its shape. Q Can salt be omitted. A Salt plays an important part in bread making. Omitting it will decrease water absorption in the dough, as well as affect mixing, the strength of the gluten development and the fermentation of the yeast. In the finished bread, salt improves the loaf shape, crumb structure and crust colour, as well as extending shelf life and enhancing flavour. Q Why did the bread not rise. A There may be several reasons. Check the protein level of the flour and use by date of the yeast. The yeast may have failed to activate, the yeast measurements may be inaccurate or sometimes people just forget to add the yeast. Q Why do the ingredients need to be placed into the pan in the specified order.

A To ensure all dry ingredients are mixed with water and to avoid the yeast activating prematurely with the water when using the preset. Q Why do large holes appear inside the bread. A Occasionally

air bubbles will concentrate at a certain location during the last rising and will bake in that state. Is this normal? A Yes. This is usually caused by the crispiness of the crust. To locate the blade use a nonabrasive utensil and avoid damaging the nonstick coating of the blade. Use a dry thick cloth to remove the blade as it will be hot. About Using the Timer Q Why can't the preset timer be set past 12 hours. A The ingredients may deteriorate in quality or ferment if they are left inside the bread pan for many hours. This is especially the case during the summer, when the timer should be set for a shorter period of time. Q Why does the top of the bread collapse. A Usually this is because the ingredients are not in balance or a low protein flour is used. Too much yeast, water or other liquid ingredients, or not enough flour may cause the bread to be pale on top and collapse with baking. Q Why can't some ingredients be used with the preset timer? A Most protein foods, such as milk, cheese. Q Why does bread colour differ. A This is probably because the ingredients in each recipe differ. A different Crust colour may also have been selected. Q Are the room and water temperatures important. A Yes room and water temperature influences yeast activity and therefore can affect the quality of your bread. See Measuring Up for more detail Use high protein flour. There are 6 different messages. Error Message 501 Problem If the bread maker is used shortly after a previous load has been baked, its interior will be warm, i.e., the sensor temperature will still be above 400. Correction Press STOP to enter reset mode. Open the lid and remove the bread pan to cool. Always allow the unit sufficient time to cool before using again.

Control Panel Messive Care, Cleaning and Storage Care, Cleaning and Storage Before using your Bread Master Excel, remove the plug from the power outlet and allow the unit to cool completely. Some discolouration may appear in the bread pan over time. This is a natural effect. NOTE. NEVER immerse the main body or the NOTE. Both the blade and the bread pan coating are operating parts of the machine and as such are subject to normal wear and tear over the life of the machine. Depending on your usage of the bread machine they may need replacement of the bread begins to stick. Replacement parts are available from Breville Spare Parts CALL 02 9381 8195 Sydney Metropolitan callers 1800 257 196 For the rest of Australia New Zealand customers call Kenwood Appliances Ltd 09 828 1409. Bread pan and kneading blade The bread pan and kneading blade of the Bread Master Excel are coated with a high quality non stick coating. As with any nonstick coated surface NOTE NEVER use metal utensils or abrasive cleaners on these items. Storage When storing your Bread Master Excel ensure the unit is completely cool, clean and dry. Place the bread pan and kneading blade into the baking chamber and close the lid. Do not place heavy objects on the lid top. Store the unit upright. To clean the bread pan Fill half way with soapy water use a nonabrasive detergent, let sit for 10-20 minutes. Remove the kneading blade and clean both blade and inside of pan using a sponge. Be sure to remove any crust or dough that may become lodged underneath the blade and around the drive shaft. The bread pan should NOT be immersed in water. Take care not to scratch the nonstick surface on the inside of the pan and the kneading blade. Care, Cleaning and Storage 22 Recin Easy Bake Recipes 24 Traditional Favourites There is a favourite flavoured bread that we all like to place in our lunch box. This section includes a number of those favourites made from all natural ingredients. After tasting all of these recipes, you just.

Remove bread from Bread Master Excel and bread pan. Extra ingredients, such as fruit, nuts etc. Best results are achieved by using the longer settings, producing a bread with optimum texture and NOTE. Extra ingredients, such as fruit, nuts etc. Flavoured White Bread Sweeter Flavoured Bread Most of the recipes in this section have the addition of milk, chocolate, sultanas or honey flavour changing ingredients 771 is occurs mostly at the sound of the beep. Extra ingredients such as fruit, nuts etc. Best results are achieved by using the longer settings, producing a bread with optimum texture and NOTE. When the dough cycle is complete, remove the dough and place on a lightly floured surface. Knead for 1 minute by hand to a well rounded form. Shake the dough following the recipe instructions. Remove bread pan from the baking chamber and remove dough from the bread pan. Dough is now ready for hand shaping. Place onto a lightly floured surface. Place onto a lightly floured

surface. 2. Roll dough out to a 40cm x 38cm square. Melt 3 tablespoons of butter. Brush half over dough. Combine 4 tablespoons brown sugar, 700Vcup finely chopped pecan nuts with 14. Brush with GELATINE GLAZE recipe on page 51 whilst still hot, then drizzle with VANILLA GLAZE recipe on page 51 SETTING DOUGH WHOLEWHEAT HONEY ROLLS 1. Replace the sugar in the wholemeal Dough with 3 tablespoons honey. 2. Divide completed dough into 12 equal pieces. Place onto a lightly floured surface. Knead each piece and shape into rounds. 3. Place rolls close together on a lightly greased baking tray. 4. Cover rolls with lightly greased plastic food wrap and stand in a warm area for 5060 minutes or until doubled in size. 5. Remove wrap, brush tops of rolls with milk. 6. Bake in a preheated oven at 2004C for 1215 minutes or until cooked and golden brown. Brush with GELATINE GLAZE recipe on page 51 while still hot, if desired. Dough DOUGHNUTS 1. Take a quantity of Sweet Dough. 2.

Turn out onto a lightly floured surface, roll out to 1 cm thickness. Cut into 5.5 cm rounds, using a pastry cutter. 3. Place a teaspoon of strawberry jam on half the rounds, top with remaining rounds. Press edges together with fingers and place onto greased trays. Cover with plastic food wrap and stand in a warm area until doubled in size. 4. Cook doughnuts in hot oil, a few at a time until golden brown and cooked through. Drain on absorbent paper. Combine V. cup sugar with 1 tablespoon of ground cinnamon. Toss hot doughnuts in sugar mixture. Spoon into a piping bag fitted with a small piping nozzle. Remove wrap from rolls and pipe a cross onto each bun. 6. Bake in a preheated oven at 1900 for 1215 minutes or until golden brown 7. Slide buns from baking tray onto a cake cooler. If desired, brush HOT CROSS BUN GLAZE recipe on page 51 over hot buns. Stand for 510 minutes before serving. APPLE TWIST 1. Take a quantity of Sweet Dough. 2. Turn out onto a lightly floured surface and roll dough out into a 30cm x 50cm rectangle. Cut into 4 strips lengthwise. 3. Combine 300g can of pie apples, 4 tablespoons mixed dried fruit with 4 tablespoons of desiccated coconut then spoon down the centre of each strip. Fold in half lengthwise and seal edges by pressing together. Roll into a sausage shape. 4. Twist 2 strips together and place on a greased baking tray. Brush with GELATINE GLAZE recipe on page 51 whilst still hot Stand for 510 minutes before serving HAM AND PICKLE SCROLLS 1. Roll out half a quantity of Multigrain Dough on a lightly floured surface to a rectangle approximately 25cm x 40cm. Measure half way across the width, lightly score with the point of a knife, down the entire length of the dough. 2. Spread 3 tablespoons of Mustard Pickles down one side of the score mark. Top with 3 slices of sandwich ham, cutting and overlapping to fit this area. 3.

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