

RECOMMENDATIONS TO ACHIEVE THE BEST RESULTS

- 1) Always use fresh ingredients.
- 2) When purchasing yeast, always check the expiration date on the back of the package. Always use unopened packages.
- 3) All ingredients must be at room temperature to assure best results.
- 4) Whenever possible, use bread flour. Bread flour is milled from winter wheat which produces a better loaf of bread. Water should be approximately 75 F - 85 F.
- 5) Changes in weather and the seasons can affect the bread making process. If your bread is rising too much and/or collapsing, reduce the yeast by $\frac{1}{4}$ to $\frac{1}{2}$ a teaspoon and the water by three tablespoons. If, after kneading the first five minutes, the dough appears too dry, add additional water one tablespoon at a time (up to three tablespoons) until the dough is the correct texture.
- 6) Be exact when measuring all ingredients.
- 7) You can make all types of yeast dough in your Welbit Bread Oven. Be sure to adjust your favorite recipes accordingly. Never use more than two cups of flour.
- 8) NEVER touch the metal parts of the Bread Oven during or just after the baking process. The inner pot, dough hook and blade are extremely hot. To avoid getting burned always use oven mitts or a pot holder.
- 9) Before using your Welbit Bread Oven be sure to read all instructions given in the Owner's Manual carefully.
- 10) Customer service assistance is available Monday to Friday from 9:00AM to 5:00PM Eastern Time by calling: (516)365-5040

THE BREAD OVEN

Recipe Booklet



WELBIT

Printed in Japan
01HANN0001C

ABM300
MODELS **ABM350**

Table rolls

■ RECIPE

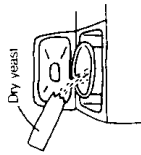
- 1½ Teaspoons Dry Yeast
- 2 Cups plus 2 Tablespoons Bread Flour
- 1 Teaspoon Salt
- 1 Tablespoon Sugar
- 1 Tablespoon Dry Skim Milk
- 1 Tablespoon Shortening or Sweet Butter
- 1 Cup Less 1 Tablespoon Warm Water

■ RECIPE

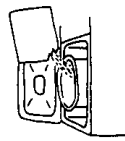
- 1½ Teaspoons Dry Yeast
- 2 Cups Bread Flour plus 2 Tablespoons
- 1 Teaspoon Salt
- 1 Tablespoon Sugar
- 1 Tablespoon Dry Skim Milk
- 2 Tablespoons Sweet Butter
- 1 Large Egg
- ¾ Cup Warm Water

Baking Process

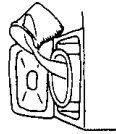
1) Put dry yeast in inner pot.



2) Add all remaining ingredients except water.



3) Carefully pour in warm water.



4) Press the START button. (When using the preset timer, refer to the instruction manual)

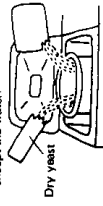


6) After taking out the baked bread from the Bread Oven, let cool then slice as desired.

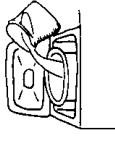


Baking Process

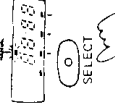
1) Put the dry active yeast in the inner pot. Add the remaining ingredients except the water.



2) Carefully pour in warm water.



3) Press the Select button for MANUAL.



5) Beep sound indicates that the final rising process is finished. Remove the dough and form into 8 equal balls. Put on a lightly greased baking pan and let rise covered, in a warm place, for 30 minutes.



6) Form the balls into a tear drop shape and roll until ½ inch thick. Roll up the strip starting from the wide end to the narrow tip. Place each roll on the baking pan, cover and let rise an additional 20 minutes.



7) Brush rolls with a beaten egg wash.



8) Bake in a preheated 375°F oven until golden brown.

■ Time Chart

● Kneading		● Rising		● Baking	
Primary kneading	Secondary kneading	Primary rising	Secondary rising	Final rising	Cool Down
10 mins	5 mins	20 mins	15 mins	55 mins	60 mins
					Cooling off of bread



Sweet bread



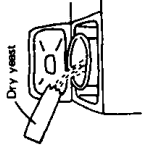
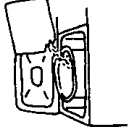

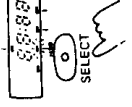


■ RECIPE

- *1 1/2 Teaspoons Dry Yeast
- *1 1/2 Cups Bread Flour
- *3/4 Teaspoon Salt
- *3 Teaspoons Sugar
- *1 Teaspoon Dry Skim Milk
- *1 Teaspoon Sweet Butter
- *1 Medium Egg
- *1/2 Cup Plus 1 Teaspoon Warm Water

■ RECIPE

- *1 Teaspoon Dry Yeast
- *2 Cups Bread Flour
- *1 1/2 Teaspoons Salt
- *1 Teaspoon Sugar
- *1 Teaspoon Dry Skim Milk
- *1 Teaspoon Sweet Butter
- *1 Medium Egg Plus 1 Egg Yolk
- Warm Water (See Baking Process Part 3 For Quantity)

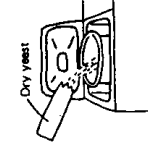
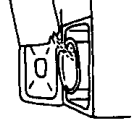
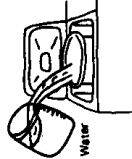
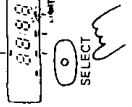


Baking Process

- 1) Put dry yeast in inner pot.
 
- 2) Add all remaining ingredients except water and eggs.
 
- 3) Break one egg in a one cup measuring cup. Add the additional yolk. Fill cup to top with water. Carefully pour mixture into Bread Oven and add 2 additional tablespoons of warm water.
 
- 4) Press the Select button for "MED".
 
- 5) Press the START button. (Do not use the preset timer for making this bread.)
 
- 6) After taking the baked bread from the Bread Oven, let cool then slice as desired.
 

■ Time Chart ■

● Kneading		● Rising		● Baking		● Cool Down	
Primary kneading	Secondary kneading	Primary rising	Secondary rising	Loaf shaping	Final rising	Final rising	Final rising
5 mins.	15 mins.	20 mins.	2 seconds	55 mins.	30 mins.	60 mins.	

Baking Process

- 1) Put dry yeast in inner pot.
 
- 2) Add all remaining ingredients except water.
 
- 3) Carefully pour in warm water.
 
- 4) Press the Select button for "LIGHT".
 
- 5) Press the START button. (Do not use the preset timer for making this bread.)
 
- 6) After taking out the baked bread from the Bread Oven, let cool then slice as desired.
 

■ Time Chart ■

● Kneading		● Rising		● Baking		● Cool Down	
Primary kneading	Secondary kneading	Primary rising	Secondary rising	Loaf shaping	Final rising	Final rising	Final rising
10 mins.	5 mins.	15 mins.	20 mins.	2 seconds	55 mins.	23 mins.	60 mins.



French bread

■ RECIPE

- *1½ Teaspoons Dry Yeast
- *2 Cups Bread Flour
- *1 Teaspoon Salt
- *1 Teaspoon Sugar
- *1 Teaspoon Shortening
- *1 Cup Plus 1 Tablespoon Warm Water

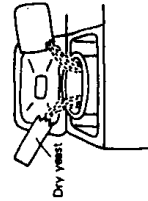


■ RECIPE

- *1½ Teaspoons Dry Yeast
- *2 Cups Bread Flour
- *2 Tablespoons Sugar
- *½ Teaspoon Salt
- *2 Tablespoons Sweet Butter
- *1 Medium Egg
- *½ Cup Warm Water
- *½ Cup Warm Milk
- *½ Cup Raisins

Baking Process

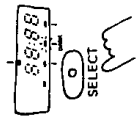
1) Put dry yeast in inner pot. Add remaining ingredients except water.



2) Carefully pour in warm water.



3) Press the Select button for "DARK".



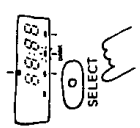
4) Press the START button. (When using the preset timer, refer to the instruction manual).



5) OPTIONAL: After second rising slash top of loaf with a knife or razor for split effect.



6) After taking out the baked bread from the Bread Oven, let cool then slice as desired.

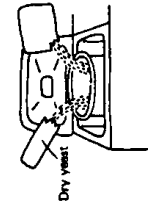


■ Time Chart

● Kneading		● Rising		● Baking		● Cool Down	
Primary kneading	5 mins	Secondary kneading	15 mins	Primary rising	20 mins	Secondary rising	2 seconds
Final rising	55 mins	Loaf shaping	55 mins	Final rising	37 mins	Cooling off of bread	90 mins

Baking Process

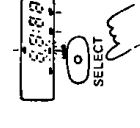
1) Put dry yeast in inner pot. Add remaining ingredients except water, milk and raisins.



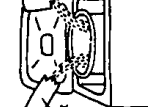
2) Carefully pour in warm water and milk.



3) Press the Select button for "MED".



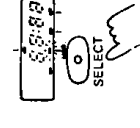
4) Press the START button. (Do not use the preset timer for making this bread).



5) The electronic beeper sounds 10 times five minutes before the secondary kneading is finished. At this signal, add the raisins.



6) After taking out the baked bread from the Bread Oven, let cool then slice as desired.



■ Time Chart

● Kneading		● Rising		● Baking		● Cool Down	
Primary kneading	5 mins	Secondary kneading	15 mins	Primary rising	20 mins	Secondary rising	2 seconds
Final rising	55 mins	Loaf shaping	55 mins	Final rising	30 mins	Cooling off of bread	90 mins

Rye bread

■ RECIPE

- * 1 1/2 Teaspoons Dry Yeast
- * 2 Cups plus 2 Teaspoons Bread Flour
- * 1 Teaspoon Salt
- * 1 Teaspoon Sugar
- * 1 1/2 Teaspoons Cinnamon
- * 1 Teaspoon Dry Skim Milk
- * 1 Teaspoon Shortening or Sweet Butter
- * 1 Cup Less 1 Teaspoon Warm Water
- * 1/2 Cup of Raisins

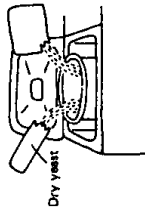


■ RECIPE

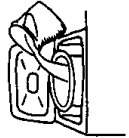
- * 1 1/2 Teaspoons Dry Yeast
- * 1 1/2 Cups Bread Flour
- * 1/2 Cup Medium Rye Flour
- * 1 Teaspoon Salt
- * 1 Teaspoon Sugar
- * 1 Teaspoon Dry Skim Milk
- * 1 Teaspoon Shortening or Sweet Butter
- * 1 Teaspoon Caraway Seeds
- * 1 Cup Less 1 Teaspoon Warm Water

Baking Process

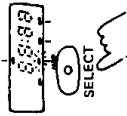
1) Put dry yeast in inner pot. Add remaining ingredients except water and raisins.



2) Carefully pour in warm water.



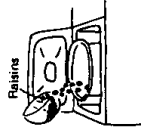
3) Press the Select button for "MED".



4) Press the START button. (When using the preset timer, refer to the instruction manual).



5) The electronic beeper sounds 10 times five minutes before the secondary kneading is finished. At this signal, add the raisins.



6) After taking out the baked bread from the Bread Oven, let cool then slice as desired.

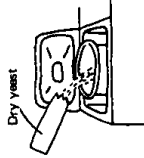


■ Time Chart ■

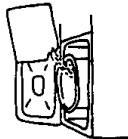
● Kneading		● Rising		● Baking		● Cool Down	
Primary kneading	Secondary kneading	Secondary rising	Loaf shaping	Final rising	Final rising	Final rising	Final rising
10 mins.	5 mins.	15 mins.	20 mins.	2 seconds	55 mins.	30 mins.	60 mins.

Baking Process

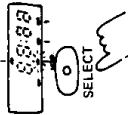
1) Put dry yeast in inner pot.



2) Add all remaining ingredients except water.



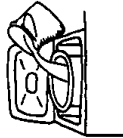
4) Press the Select button for "MED".



5) Press the START button. (When using the preset timer, refer to the instruction manual).



3) Carefully pour in warm water.



6) After taking the baked bread from the Bread Oven, let cool then slice as desired.



■ Time Chart ■

● Kneading		● Rising		● Baking		● Cool Down	
Primary kneading	Secondary kneading	Secondary rising	Loaf shaping	Final rising	Final rising	Final rising	Final rising
10 mins.	5 mins.	15 mins.	20 mins.	2 seconds	55 mins.	30 mins.	60 mins.

Croissants

Whole wheat bread

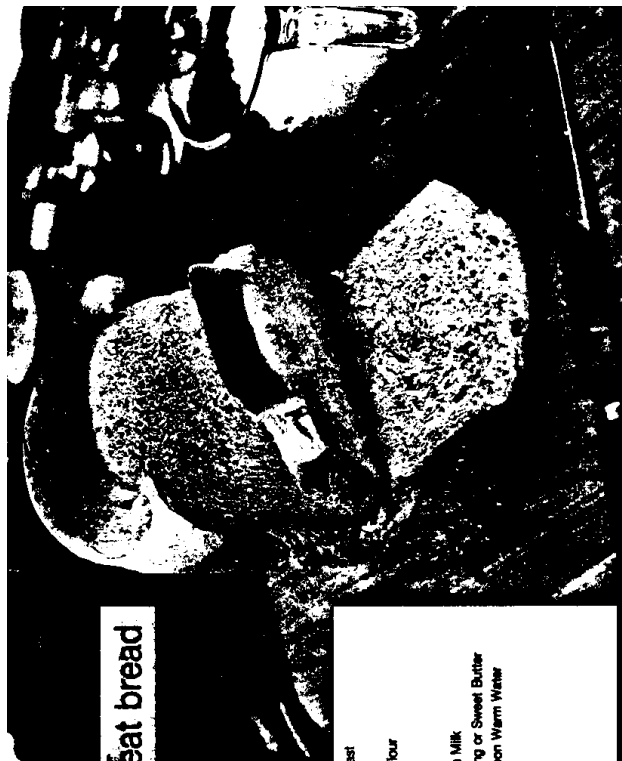
RECIPE

- *1 1/2 Teaspoons Dry Yeast
- *2 Cups Bread Flour
- *1 Teaspoon Salt
- *1 Teaspoon Sugar
- *1 Teaspoon Shortening
- *1 Large Egg
- *1/4 Cup Warm Water
- *1/4 Stick Chilled Sweet Butter, Cut Into Thin Slices



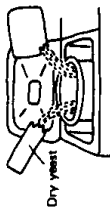
RECIPE

- *1 1/2 Teaspoons Dry Yeast
- *1 1/2 Cups Bread Flour
- *1/2 Cup Whole Wheat Flour
- *1 Teaspoon Salt
- *1 Teaspoon Sugar
- *1 Teaspoon Dry Skim Milk
- *1 Tablespoon Shortening or Sweet Butter
- *1 Cup Less 1 Tablespoon Warm Water



Baking Process

1) Put the dry active yeast in inner pot. Add the remaining ingredients except the water and the chilled butter.



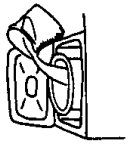
4) Press the START button (Do not use the preset timer).



7) Remove the dough from the refrigerator. Fold dough over three more times, roll lightly after each fold. Cover the dough and return it to the refrigerator for two more hours.



2) Carefully pour in warm water.



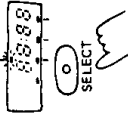
5) Beep sound indicates that final rising process is finished. Remove dough and flatten it into a rectangle approximately a 1/2" thick. Put the flattened dough on a greased pan. Cover the pan and put the dough in the freezer for one hour.



8) Gently roll dough until 1/2" thick. Cut into triangles. Brush each triangle lightly with a beaten egg wash. Roll up starting from the bottom to the top. Form into a horn shape and place on a greased baking pan. Cover with a clean cloth and let rise until doubled in size in a warm place.



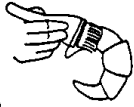
3) Press the Select button for "MANUAL".



6) Remove the dough from the pan and roll out to a 1/2" thick. Cover the dough with the chilled butter slices and roll to incorporate. Fold the dough over three times, rolling after each fold. Cover the dough and let rest in the refrigerator for one hour.

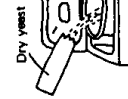


9) When the croissants have doubled in size, brush with the remaining egg wash and bake in a 350°F preheated oven until golden brown.

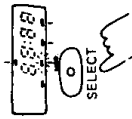


Baking Process

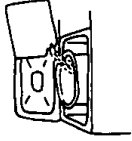
1) Put dry yeast in inner pot.



4) Press the Select button for "MED".



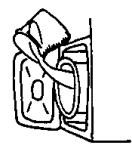
2) Add all remaining ingredients except water.



5) Press the START button. (When using the preset timer, refer to the instruction manual).



3) Carefully pour in warm water.



6) After taking out the baked bread from the Bread Oven, let cool then slice as desired.



Time Chart

Kneading

Primary kneading : rising	Secondary kneading	Secondary rising	Loaf shaping	Final rising
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Baking

10 mins.	5 mins.	15 mins.	20 mins.	35 mins.	80 mins.
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Cool Down

30 mins.	30 mins.	80 mins.
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Cooking off of bread