



55
RECIPES
INSIDE

Optimum

BM1000 BREADMAKER

BREAD-JAM-YOGHURT

BAKE PROFESSIONAL QUALITY BREAD AT HOME



FROOTHIE BREAD MAKER



*Welcome to the world of effortless homemade bread!
Congratulations on your purchase of the Froothie
Bread Maker. You have found the perfect appliance
that will help elevate your bread making journey.*

Be prepared to have your family and friends swooning over your fresh and crusty loaves of bread, which will taste like they took double the time and effort to prepare! From Bread, to Jams and Yoghurt, the Froothie Breadmaker is a versatile kitchen appliance that you'll find yourself using over and over again.

BAKE, SNAP, POST!

We want you to show us your freshly baked bread loaves :)
All you need to do is follow us on Facebook and Instagram, bake
your bread, snap a photo
and post with the hashtag #froothiebakes
We give spontaneous prizes to our favourite pics!

TIPS FOR BETTER BREAD MAKING

MEASURING AND WEIGHING INGREDIENTS:

When baking bread in a bread machine, the most important step is to accurately measure and weigh out your ingredients. The bread pan has a limited capacity so ingredients must be measured accurately to prevent overflow onto the heating elements. This will ensure that the recipe rises and tastes as it is supposed to.

For best results, always accurately measure and weigh ingredients and add them to the bread pan in the order listed in your specific recipe.

NOTE:

The recipes in this ebook were developed using Australian metric weights and measurements. These may differ slightly from imperial weights and measurements, so care should be taken to compensate for variances.

AS A GENERAL GUIDELINE:

1 cup bread flour	150 grams
1 cup whole wheat flour	150 grams
1 cup all purpose flour	150 grams
1 tablespoon butter	15 grams
¼ cup butter	65 grams
½ cup butter	125 grams
1 cup granulated sugar	250 grams
1 tablespoon granulated sugar	20 grams
1 cup brown sugar	170 grams
1 tablespoon brown sugar	50 grams
1 cup chopped nuts	125 grams
1 cup dried fruits	150 grams
1 cup chocolate chips	155 grams

MEASUREMENT CONVERSION

1 teaspoon	5 grams
1 tablespoon	20 grams
US 1 tablespoon	15 grams
¼ cup	65ml
⅓ cup	85ml
½ cup	125ml
¾ cup	155ml
⅔ cup	165ml
1 cup	250ml

LIQUID MEASURING CUPS

For liquid ingredients, use transparent plastic or glass liquid measuring cups with the measurements marked clearly on the side. Do not use non-transparent plastic or metal measuring cups unless they have measurement markings on the side.

Place the cup on a horizontal flat surface and view markings at eye level. The level of the liquid must be aligned to the appropriate measurement mark. An inaccurate measurement can affect the critical balance of the recipe.

Liquid ingredients should be 27°C (80°F) unless stated otherwise.

DRY MEASURING CUPS AND SPOONS

For dry ingredients, use plastic or metal dry measuring cups and spoons. Do not use tableware cups or spoons.

It is important to spoon or scoop the dry ingredients loosely into the cup. There is no need to sift flour. Do not tap the cup or pack the ingredients into the cup unless otherwise directed eg. packed brown sugar. This extra amount can affect the critical balance of the recipe.

Level the top of the cup by sweeping the excess with the back of a knife or spoon handle. Dry ingredients should be at room temperature 20°C-25°C (68°F-77°F) unless stated otherwise.

When using measuring spoons for either liquid or dry ingredients such as yeast, sugar, salt, dry milk or honey, measurements should be level, not heaped.

WEIGHING SCALES

For consistent results it is recommended to use weighing scales if possible as they provide greater accuracy than measuring cups. Place a container onto the scale, tare (or zero) the scales, then spoon or pour ingredients in until the desired weight is achieved.

LOAF SIZES

As a general formula:

2-cup flour recipe will produce a loaf that is about 0.5kg

3-cup flour recipe will produce a loaf that is about 0.75kg

4-cup flour recipe will produce a loaf that is about 1.0kg

5-cup flour recipe will produce a loaf that is about 1.25g

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SOFT BREAD





TRADITIONAL WHITE LOAF

Ingredients	500g	750g	1 kg
Water	180ml	280ml	360ml
Oil	1 tablespoon	1 tablespoon	2 tablespoons
Salt	½ teaspoon	1 teaspoon	1 ½ teaspoons
Sugar	3 teaspoons	1 tablespoon	1 ½ tablespoons
Bread Flour	340g	500g	650g
Bread Improver (optional)	¼ teaspoon	½ teaspoon	¾ teaspoon
Milk Powder	3 teaspoons	1 tablespoon	1 ½ tablespoons
Active Dry Yeast	1 ½ teaspoons	1 ½ teaspoons	1 ¾ teaspoons

Method:

1. Ensure the collapsible kneading blade is in the upright position before adding ingredients.
2. Insert the bread pan into position in the baking chamber and close the lid.
3. Press SELECT to access the setting as listed in the following recipes.
4. Press LOAF SIZE to select 1.25kg, 1kg, 0.75kg or 0.5kg if required.
5. Press CRUST to select DARK, MEDIUM, LIGHT or RAPID if required.
6. Press START | PAUSE to commence operation.
7. At the end of the setting, press STOP.
8. Remove bread from the bread machine and bread pan. Cool bread on rack.



SUN-DRIED TOMATO BREAD

Ingredients	500g	750g	1 kg
Water	185ml	310ml	375ml
Oil from Sundried Tomatoes	1 ½ teaspoons	2 teaspoons	3 tablespoons
Salt	1 teaspoon	1 ¼ teaspoon	1 ½ teaspoons
Sugar	1 teaspoon	1 teaspoon	2 teaspoons
Bread Flour	325g	500g	650g
Bread Improver (optional)	¼ teaspoon	½ teaspoon	¾ teaspoon
Active Dry Yeast	1 teaspoon	1 ¼ teaspoons	1 ½ teaspoons

Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle:

Sundried Tomato, chopped	30g	40g	50g
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Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access the desired setting as listed in the following recipes.
5. Press LOAF SIZE to select 1000g or 750g if required.
6. Press CRUST to select the DARK, MEDIUM, LIGHT or RAPID function if required.
7. Press START | PAUSE to commence operation.
8. At the end of the setting, press STOP.
9. Remove bread from the bread machine and bread pan. Cool bread on a rack.



03

GARLIC YEAST BREAD

Ingredients	500g	750g	1 kg
Water	185ml	310ml	375ml
Olive Oil	1 tablespoon	1 tablespoon	2 tablespoons
Freshly Roasted Garlic	½ bulb	½ bulb	1 whole bulb
Salt	1 teaspoon	1 teaspoon	1 ½ teaspoons
Sugar	3 teaspoons	1 tablespoon	1 ½ tablespoons
Bread Flour	300g	500g	600g
Bread Improver (optional)	¼ teaspoon	½ teaspoon	¾ teaspoon
Milk Powder	1 tablespoon	1 ½ tablespoons	2 tablespoons
Fresh Parsley	1 tablespoon	1 tablespoon	2 tablespoons
Active Dry Yeast	½ teaspoon	1 ¼ teaspoons	1 ½ teaspoons

Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access the desired setting as listed in the following recipes.
5. Press LOAF SIZE to select 1000g or 750g if required.
6. Press CRUST to select the DARK, MEDIUM, LIGHT or RAPID function if required.
7. Press START | PAUSE to commence operation.
8. At the end of the setting, press STOP.
9. Remove bread from the bread machine and bread pan. Cool bread on a rack.



4

SWEET CORN YEAST BREAD

Ingredients	500g	750g	1 kg
Water	135ml	240ml	270ml
Olive Oil	1 ½ tablespoons	2 tablespoons	2 ½ tablespoons
Canned Sweet Corn	30g	40g	50g
Salt	1 teaspoon	1 teaspoon	1 ½ teaspoons
Sugar	1 tablespoon	1 ½ tablespoons	2 tablespoons
Bread Flour	300g	450g	600g
Cayenne Pepper	¼ teaspoon	¼ teaspoon	½ teaspoon

Milk Powder	1 tablespoon	1 ½ tablespoons	2 tablespoons
Active Dry Yeast	1 teaspoon	1 ¼ teaspoons	1 ½ teaspoons

Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle:

Canned Sweet Corn Kernels, drained	40g	75g	110g
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Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access the desired setting as listed in the following recipes.
5. Press LOAF SIZE to select 1000g or 750g if required.
6. Press CRUST to select the DARK, MEDIUM, LIGHT or RAPID function if required.
7. Press START | PAUSE to commence operation.
8. At the end of the setting, press STOP.
9. Remove bread from the bread machine and bread pan. Cool bread on a rack.



5

SAVOURY PUMPKIN BREAD

Ingredients	500g	750g	1 kg
Water	135ml	240ml	270ml
Oil	1 tablespoon	1 tablespoon	2 tablespoons
Mashed Pumpkin	30g	60g	90g
Salt	1 teaspoon	1 teaspoon	1 ½ teaspoons
Sugar	1 tablespoon	1 tablespoon	1 ½ tablespoons

Bread Flour	300g	450g	600g
Ground Cumin	1 teaspoon	1 ¼ teaspoon	1 ½ teaspoon
Milk Powder	1 tablespoon	1 ½ tablespoons	2 tablespoons
Active Dry Yeast	1 teaspoon	1 ¼ teaspoons	1 ½ teaspoons

Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access the desired setting as listed in the following recipes.
5. Press LOAF SIZE to select 1000g or 750g if required.
6. Press CRUST to select the DARK, MEDIUM, LIGHT or RAPID function if required.
7. Press START | PAUSE to commence operation.
8. At the end of the setting, press STOP.
9. Remove bread from the bread machine and bread pan. Cool bread on a rack.



6

CAJUN JALAPENO BREAD

Ingredients	500g	750g	1 kg
Water	185ml	310ml	375ml
Oil	1 tablespoon	1 tablespoon	2 tablespoons
Salt	$\frac{3}{4}$ teaspoon	1 teaspoon	1 $\frac{1}{2}$ teaspoons
Sugar	1 tablespoon	1 $\frac{1}{2}$ tablespoons	2 tablespoons
Bread Flour	300g	450g	600g
Cajun Seasoning	1 teaspoon	1 $\frac{1}{2}$ teaspoons	2 teaspoons
Milk Powder	1 tablespoon	1 $\frac{1}{2}$ tablespoons	2 tablespoons
Active Dry Yeast	1 teaspoon	1 $\frac{1}{4}$ teaspoons	1 $\frac{1}{2}$ teaspoons

Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle:

Jalapenos, drained and chopped	25g	40g	50g
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Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access the desired setting as listed in the following recipes.
5. Press LOAF SIZE to select 1000g or 750g if required.
6. Press CRUST to select the DARK, MEDIUM, LIGHT or RAPID function if required.
7. Press START | PAUSE to commence operation.
8. At the end of the setting, press STOP.
9. Remove bread from the bread machine and bread pan. Cool bread on a rack.



7

CHEESE & CHIVE BREAD

Ingredients	500g	750g	1 kg
Water	185ml	310ml	375ml
Oil	2 tablespoons	2 tablespoons	3 tablespoons
Salt	1 teaspoon	1 teaspoon	1 ½ teaspoons
Sugar	1 tablespoon	1 ½ tablespoons	2 tablespoons
Bread Flour	300g	450g	600g
Paprika	¼ teaspoon	½ teaspoon	¾ teaspoon
Milk Powder	1 tablespoon	1 ½ tablespoons	2 tablespoons
Active Dry Yeast	1 teaspoon	1 ¼ teaspoons	1 ½ teaspoons

Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle:

Chives, chopped	10g	12g	15g
Cheddar, grated	70g	100g	130g
Parmesan, grated	1 tablespoon	1 ½ tablespoons	2 tablespoons

Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access the desired setting as listed in the following recipes.
5. Press LOAF SIZE to select 1000g or 750g if required.
6. Press CRUST to select the DARK, MEDIUM, LIGHT or RAPID function if required.
7. Press START | PAUSE to commence operation.
8. At the end of the setting, press STOP.
9. Remove bread from the bread machine and bread pan. Cool bread on a rack.



COCONUT CURRY BREAD

Ingredients	500g	750g	1 kg
Water	185ml	310ml	375ml
Oil	1 tablespoon	1 tablespoon	2 tablespoons
Salt	½ teaspoon	1 teaspoon	1 ½ teaspoons
Sugar	1 tablespoon	1 ½ tablespoons	2 tablespoons
Bread Flour	300g	450g	600g
Curry Powder	1 teaspoon	1 teaspoon	2 teaspoons

Coconut Milk Powder	1 tablespoon	1 ½ tablespoons	2 tablespoons
Active Dry Yeast	1 teaspoon	1 ¼ teaspoons	1 ½ teaspoons

Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access the desired setting as listed in the following recipes.
5. Press LOAF SIZE to select 1000g or 750g if required.
6. Press CRUST to select the DARK, MEDIUM, LIGHT or RAPID function if required.
7. Press START | PAUSE to commence operation.
8. At the end of the setting, press STOP.
9. Remove bread from the bread machine and bread pan. Cool bread on a rack.

SWEET BREAD





9

APPLE & SPICE BREAD

Ingredients	500g	750g	1 kg
Water	165ml	250ml	320ml
Oil	1 tablespoon	1 tablespoon	2 tablespoons
Salt	$\frac{3}{4}$ teaspoon	1 teaspoon	1 $\frac{1}{2}$ teaspoons
Sugar	1 teaspoon	1 $\frac{1}{2}$ teaspoons	2 teaspoons
Bread Flour	300g	450g	600g

Mixed Spices	½ teaspoon	¾ teaspoon	1 teaspoon
Milk Powder	1 tablespoon	1 ½ tablespoons	2 tablespoons
Active Dry Yeast	1 teaspoon	1 ¼ teaspoons	1 ½ teaspoons

Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle:

Dried Apple, chopped	1 ½ tablespoons	2 tablespoons	20g
Pitted Dates, chopped	1 ½ tablespoons	2 tablespoons	35g

Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access the SWEET setting.
5. Press LOAF SIZE to set it if required.
6. Press START | PAUSE to commence operation.
7. At the end of the setting, press STOP.
8. Remove bread from the bread machine and bread pan. Cool bread on a rack.
9. Ensure the collapsible kneading blade is in the upright position before adding ingredients.



10

MAPLE SYRUP & PECAN BREAD

Ingredients	500g	750g	1 kg
Water	160ml	250ml	320ml
Oil	1 tablespoon	1 tablespoon	2 tablespoons
Maple Syrup	2 tablespoons	3 tablespoons	5 tablespoons
Salt	$\frac{3}{4}$ teaspoon	1 teaspoon	1 $\frac{1}{2}$ teaspoons
Sugar	1 tablespoon	1 $\frac{1}{2}$ tablespoons	2 tablespoons
Bread Flour	300g	450g	600g
Milk Powder	1 tablespoon	1 $\frac{1}{2}$ tablespoons	2 tablespoons
Active Dry Yeast	1 teaspoon	1 $\frac{1}{4}$ teaspoons	1 $\frac{1}{2}$ teaspoons

Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle:

Pecans, chopped	25g	35g	40g
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Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access the SWEET setting.
5. Press LOAF SIZE to set it if required.
6. Press START | PAUSE to commence operation.
7. At the end of the setting, press STOP.
8. Remove bread from the bread machine and bread pan. Cool bread on a rack.
9. Ensure the collapsible kneading blade is in the upright position before adding ingredients.



11

OATMEAL & BROWN SUGAR BREAD

Ingredients	500g	750g	1 kg
Water	185ml	310ml	375ml
Oil	1 tablespoon	1 tablespoon	2 tablespoons
Salt	1 teaspoon	1 teaspoon	1 ½ teaspoons
Brown Sugar	1 tablespoon	1 ½ tablespoons	2 tablespoons
Bread Flour	300g	450g	600g
Rolled Oats	25g	35g	50g
Milk Powder	1 tablespoon	1 ½ tablespoons	2 tablespoons
Active Dry Yeast	1 teaspoon	1 ¼ teaspoons	1 ½ teaspoons

Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access the SWEET setting.
5. Press LOAF SIZE to set it if required.
6. Press START | PAUSE to commence operation.
7. At the end of the setting, press STOP.
8. Remove bread from the bread machine and bread pan. Cool bread on a rack.
9. Ensure the collapsible kneading blade is in the upright position before adding ingredients.



12

COFFEE & WALNUT BREAD

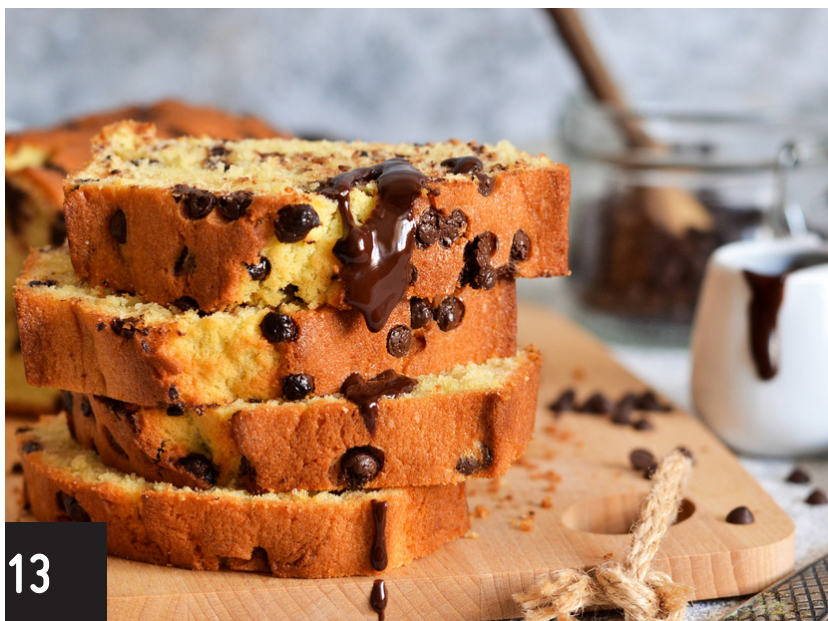
Ingredients	500g	750g	1 kg
Water	185ml	310ml	375ml
Oil	1 ½ tablespoons	2 tablespoons	2 ½ tablespoons
Honey	1 tablespoon	1 tablespoon	2 tablespoons
Salt	¾ teaspoon	1 teaspoon	1 ½ teaspoons
Instant Coffee	1 teaspoon	1 teaspoon	1 teaspoon
Nutmeg	¼ teaspoon	½ teaspoons	¾ teaspoons
Bread Flour	300g	450g	600g
Milk Powder	1 tablespoon	1 ½ tablespoons	2 tablespoons
Active Dry Yeast	1 teaspoon	1 ¼ teaspoons	1 ½ teaspoons

Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle:

Walnuts, chopped	20g	30g	40g
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Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access the SWEET setting.
5. Press LOAF SIZE to set it if required.
6. Press START | PAUSE to commence operation.
7. At the end of the setting, press STOP.
8. Remove bread from the bread machine and bread pan. Cool bread on a rack.
9. Ensure the collapsible kneading blade is in the upright position before adding ingredients.



13

CHOCOLATE CHIP BREAD

Ingredients	500g	750g	1 kg
Water	165ml	250ml	330ml
Oil	1 tablespoon	1 tablespoon	2 tablespoons
Cocoa Powder	1 tablespoon	2 tablespoons	3 tablespoons
Salt	$\frac{3}{4}$ teaspoon	1 teaspoon	1 $\frac{1}{2}$ teaspoons
Brown Sugar	1 tablespoon	1 tablespoon	2 tablespoons
Bread Flour	300g	450g	600g
Milk Powder	1 tablespoon	1 $\frac{1}{2}$ tablespoons	2 tablespoons
Active Dry Yeast	1 $\frac{1}{4}$ teaspoon	1 $\frac{1}{2}$ teaspoons	1 $\frac{3}{4}$ teaspoons

Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle:

Chocolate Chips, chopped and chilled	45g	90g	135g
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Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access the SWEET setting.
5. Press LOAF SIZE to set it if required.
6. Press START | PAUSE to commence operation.
7. At the end of the setting, press STOP.
8. Remove bread from the bread machine and bread pan. Cool bread on a rack.
9. Ensure the collapsible kneading blade is in the upright position before adding ingredients.



14

RAISIN TOAST

Ingredients	500g	750g	1 kg
Water	165ml	270ml	330ml
Oil or Butter	20g	30g	40g
Ground Mixed Spice	2 teaspoons	2 teaspoon	2 tablespoons
Salt	$\frac{3}{4}$ teaspoon	1 teaspoon	1 $\frac{1}{2}$ teaspoons
Instant Coffee	1 teaspoon	1 teaspoon	1 teaspoon
Nutmeg	$\frac{1}{4}$ teaspoon	$\frac{1}{2}$ teaspoon	$\frac{3}{4}$ teaspoon
Bread Flour	300g	450g	600g
Milk Powder	1 tablespoon	1 $\frac{1}{2}$ tablespoons	2 tablespoons
Active Dry Yeast	1 teaspoon	1 $\frac{1}{4}$ teaspoons	1 $\frac{1}{2}$ teaspoons

Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle:

Raisins or Sultanas	50g	75g	100g
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Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access the SWEET setting.
5. Press LOAF SIZE to set it if required.
6. Press START | PAUSE to commence operation.
7. At the end of the setting, press STOP.
8. Remove bread from the bread machine and bread pan. Cool bread on a rack.
9. Ensure the collapsible kneading blade is in the upright position before adding ingredients.



15

CHERRY & COCONUT BREAD

Ingredients	500g	750g	1 kg
Water	165ml	250ml	330ml
Oil	1 tablespoon	1 tablespoon	2 tablespoons
Coconut Milk, tinned	1 tablespoons	1 ½ tablespoons	2 tablespoons
Salt	¾ teaspoon	1 teaspoon	1 ½ teaspoons
Sugar	1 tablespoon	1 ½ tablespoons	2 tablespoons
Bread Flour	300g	450g	600g
Milk Powder	1 tablespoon	1 ½ tablespoons	2 tablespoons
Desiccated Coconut	15g	20g	25g
Active Dry Yeast	1 ½ teaspoon	1 ½ teaspoons	1 ¾ teaspoons

Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle:

Sour Cherries, chopped	35g	50g	65g
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Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access the SWEET setting.
5. Press LOAF SIZE to set it if required.
6. Press START | PAUSE to commence operation.
7. At the end of the setting, press STOP.
8. Remove bread from the bread machine and bread pan. Cool bread on a rack.
9. Ensure the collapsible kneading blade is in the upright position before adding ingredients.



16

LEMON CURD BREAD

Ingredients	500g	750g	1 kg
Water	185ml	310ml	375ml
Lemon Curd	1 tablespoon	1 tablespoon	2 tablespoons
Lemon Zest	1 teaspoon	1 teaspoon	2 teaspoons
Salt	$\frac{3}{4}$ teaspoon	1 teaspoon	1 $\frac{1}{2}$ teaspoons
Bread Flour	300g	450g	600g
Milk Powder	1 tablespoon	1 $\frac{1}{2}$ tablespoons	2 tablespoons
Active Dry Yeast	1 teaspoon	1 $\frac{1}{4}$ teaspoons	1 $\frac{1}{2}$ teaspoons

Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access the SWEET setting.
5. Press LOAF SIZE to set it if required.
6. Press START | PAUSE to commence operation.
7. At the end of the setting, press STOP.
8. Remove bread from the bread machine and bread pan. Cool bread on a rack.
9. Ensure the collapsible kneading blade is in the upright position before adding ingredients.



17

CRANBERRY & PISTACHIO BREAD WITH DARK CHOCOLATE

Ingredients	500g	750g	1 kg
Water	125ml	200ml	250ml
Oil	1 tablespoon	1 tablespoon	2 tablespoons
Salt	$\frac{3}{4}$ teaspoon	1 $\frac{1}{2}$ teaspoons	1 $\frac{1}{2}$ teaspoons
Brown Sugar	1 $\frac{1}{2}$ tablespoon	2 tablespoons	2 $\frac{1}{2}$ tablespoons
Bread Flour	300g	450g	600g
Milk Powder	1 tablespoon	1 $\frac{1}{2}$ tablespoons	2 tablespoons
Active Dry Yeast	1 $\frac{1}{4}$ teaspoons	1 $\frac{1}{2}$ teaspoons	1 $\frac{3}{4}$ teaspoons

Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle:

Pistachios, chopped	25g	35g	45g
Dried Cranberries	20g	30g	45g
Chopped Dark Chocolate	30g	45g	60g

Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access the SWEET setting.
5. Press LOAF SIZE to set it if required.
6. Press START | PAUSE to commence operation.
7. At the end of the setting, press STOP.
8. Remove bread from the bread machine and bread pan. Cool bread on a rack.
9. Ensure the collapsible kneading blade is in the upright position before adding ingredients.



18

FLUFFY CINNAMON ROLLS

Ingredients	Quantity
Water	285ml
Softened Butter	60g
Salt	1 teaspoon
Sugar	2 ½ teaspoons
Bread Flour	600g
Egg	1 (60g)
Active Dry Yeast	1 ¼ teaspoons

Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle:

Melted Butter	3 tablespoons
Brown Sugar	4 tablespoons
Chopped Pecans	70g
Ground Cinnamon	1 ½ tablespoons

Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access – DOUGH setting.
5. Press START | PAUSE to commence operation.
6. At the end of the setting, press STOP. Remove bread pan from the baking chamber and remove dough from the bread pan. Dough is now ready for hand shaping, rising and baking.
7. Turn out the dough onto a lightly floured surface and knead for 1 minute by hand to a well-rounded form. Shape the dough following the recipe instructions.

Hand Shaping Procedure:

1. Roll dough into a 40cm x 40cm square. Brush dough with half of the melted butter.
2. Sprinkle it with combined sugar, pecans and cinnamon.
3. Drizzle remaining butter over sugar mixture. Roll up width-wise and cut into 2cm thick slices. Place 5cm apart, on a lightly greased baking tray. Cover loosely with lightly greased plastic wrap and stand in a warm area for 20 minutes or until doubled in size
4. Remove plastic wrap. Bake in a preheated oven at 180°C for 25-30 minutes or until golden brown.



19

APPLE TWISTS

Ingredients	Quantity
Water	250ml
Softened Butter	60g
Salt	2 teaspoons
Sugar	3 tablespoons
Bread Flour	600g
Egg	2 (120g)
Active Dry Yeast	2 ½ teaspoons

Filling:

Canned Apple	300g
Mixed Dried Fruit	65g
Dessicated Coconut	25g
Ground Cinnamon	1 ½ tablespoons

Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access – DOUGH setting.
5. Press START | PAUSE to commence operation.
6. At the end of the setting, press STOP. Remove bread pan from the baking chamber and remove dough from the bread pan. Dough is now ready for hand shaping, rising and baking.
7. Turn out the dough onto a lightly floured surface and knead for 1 minute by hand to a well-rounded form. Shape the dough following the recipe instructions.

Hand Shaping Procedure:

1. Roll dough out into a 30cm x 50cm rectangle. Cut into 4 strips lengthwise.
2. Combine filling ingredients and spoon mixture down the centre of each strip. Fold in half lengthwise and seal edges by pressing together. Roll into a sausage shape.
3. Twist 2 strips together and place on a lightly greased baking tray. Repeat with remaining rolls.
4. Cover loosely with lightly greased plastic wrap and stand in a warm area for 20 minutes or until doubled in size. Remove plastic wrap.
5. Bake in a preheated oven at 180°C for 20-25 minutes or until golden brown.
6. Slide twists onto a wire rack to cool before enjoying.



HOT CROSS BUNS

Ingredients	Quantity
Water	340ml
Oil	2 tablespoons
Salt	2 teaspoons
Brown Sugar	3 tablespoons
Ground Mixed Spice	1 tablespoon
Ground Cinnamon	1 tablespoon
Bread Flour	600g
Active Dry Yeast	2 ¼ teaspoons

Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle:

Sultanas	200g
Mixed Peel	50g

Mixture for “Crosses”:

Water	2 tablespoons
Plain Flour	40g

Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access – DOUGH setting.
5. Press START | PAUSE to commence operation.
6. At the end of the setting, press STOP. Remove bread pan from the baking chamber and remove dough from the bread pan. Dough is now ready for hand shaping, rising and baking.
7. Turn out the dough onto a lightly floured surface and knead for 1 minute by hand to a well-rounded form. Shape the dough following the recipe instructions.

Hand Shaping Procedure:

1. Divide dough into 18 pieces and shape into rounds. Place rounds close together on a lightly greased baking tray.
2. Cover loosely with lightly greased plastic wrap and leave to stand in a warm area for 20 minutes or until doubled in size.
3. Blend “cross” batter ingredients to make a smooth batter. Spoon into a piping bag fitted with a small piping nozzle.
4. Remove plastic wrap and pipe a cross onto each bun.
5. Bake in preheated oven at 190°C for 15-20 minutes or until golden brown.
6. Slide buns from baking tray onto a wire rack to cool.



21

CHELSEA BUNS

Ingredients	Quantity
Milk, scalded and cooled	350ml
Salt	1 teaspoon
Sugar	2 tablespoons
Ground Mixed Spice	1 ½ teaspoons
Grated Orange Rind	2 teaspoons
Bread Flour	600g
Egg	1 (60g)
Active Dry Yeast	2 teaspoons

To Complete:

Melted Butter	20g
Caramel Sauce	120g
Sultanas	80g
Walnuts, chopped	60g

Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access – DOUGH setting.
5. Press START | PAUSE to commence operation.
6. At the end of the setting, press STOP. Remove bread pan from the baking chamber and remove dough from the bread pan. Dough is now ready for hand shaping, rising and baking.
7. Turn out the dough onto a lightly floured surface and knead for 1 minute by hand to a well-rounded form. Shape the dough following the recipe instructions.

Hand Shaping Procedure:

1. Roll dough out to a 20cm x 30cm rectangle. Brush dough with butter.
2. Spread with caramel sauce leaving a 2cm border. Sprinkle with sultanas and walnuts, then roll up from the long side, as for a swiss roll.
3. Cut into 12 slices, place cut side up in 2 lightly greased deep 22 cm round cake pans.
4. Cover loosely with lightly greased plastic wrap and leave to stand in a warm area for 30 minutes or until buns have risen slightly. Remove plastic wrap.
5. Bake at 200°C for 30 minutes or until golden. Remove from cake pans and cool on wire racks.

NATURAL SOURDOUGH





SAVOURY ITALIAN BREAD

Ingredients	500g	750g	1 kg
Milk, scalded and cooled to 27C	220ml	200ml	415ml
Honey	1 tablespoon	1 ½ tablespoons	2 tablespoons
Unsalted Butter, room temperature	20g	30g	40g
Salt	1 teaspoon	1 ½ teaspoons	2 teaspoons
Bread Flour	300g	450g	600g
Active Dry Yeast	1 teaspoon	1 teaspoon	2 teaspoons

Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle:

Olives, chopped	30g	40g	50g
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Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access the desired setting as listed in the following recipes.
5. Press LOAF SIZE to select 1000g or 750g if required.
6. Press CRUST to select the DARK, MEDIUM, LIGHT or RAPID function if required.
7. Press START | PAUSE to commence operation.
8. At the end of the setting, press STOP.
9. Remove bread from the bread machine and bread pan. Cool bread on a rack.



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SAVOURY PESTO BREAD

Ingredients	500g	750g	1 kg
Water	160ml	250ml	320ml
Oil	1 tablespoon	1 ½ tablespoons	2 tablespoons
Pesto	45g	60g	75g
Salt	1 teaspoon	1 teaspoon	1 ½ teaspoons
Sugar	1 tablespoon	1 ½ tablespoons	2 tablespoons
Bread Flour	300g	450g	600g
Milk Powder	1 tablespoon	1 ½ tablespoons	2 tablespoons
Active Dry Yeast	1 teaspoon	1 teaspoon	1 ¾ teaspoons

Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle:

Pine Nuts, roasted	30g	40g	50g
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Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access the desired setting as listed in the following recipes.
5. Press LOAF SIZE to select 1000g or 750g if required.
6. Press CRUST to select the DARK, MEDIUM, LIGHT or RAPID function if required.
7. Press START | PAUSE to commence operation.
8. At the end of the setting, press STOP.
9. Remove bread from the bread machine and bread pan. Cool bread on a rack.



PIZZA DOUGH

Ingredients	Quantity
Water	250ml
Olive Oil	1 tablespoon
Salt	2 teaspoons
Sugar	2 teaspoons
Bread Flour	600g
Active Dry Yeast	3 teaspoons

Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access – DOUGH – PIZZA setting.
5. Press START | PAUSE to commence operation.
6. At the end of the setting, press STOP.
7. Remove the bread pan from the baking chamber and remove dough from the bread pan. Dough is now ready for hand shaping, rising and baking.
8. Turn out the dough onto a lightly floured surface and knead for 1 minute by hand to a well-rounded form. Shape the dough following the recipe instructions.

Hand Shaping procedure:

1. Turn dough out onto a lightly floured surface and knead for 1 minute to combine.
2. Divide dough into 3 equal portions and roll into circles to the desired thickness.
3. For a thicker style dough roll out, cover and allow to rise in a warm place. For a thin style pizza use immediately.
4. Place onto a lightly greased baking tray. Spread or sprinkle pizza with selected toppings.
5. Bake in a preheated oven at 200°C for 12-15 minutes or until base is cooked and topping heated through.



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FOCCACIA

Ingredients	Quantity
Water	250ml
Olive Oil	2 tablespoons
Salt	1 teaspoon
Sugar	2 teaspoons
Bread Flour	450g
Active Dry Yeast	2 ¼ teaspoons

Topping:

Olive Oil	60ml
Salt	1 tablespoon
Black Olives, sliced	55g

Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access – DOUGH – PIZZA setting.
5. Press START | PAUSE to commence operation.
6. At the end of the setting, press STOP.
7. Remove the bread pan from the baking chamber and remove dough from the bread pan. Dough is now ready for hand shaping, rising and baking.
8. Turn out the dough onto a lightly floured surface and knead for 1 minute by hand to a well-rounded form. Shape the dough following the recipe instructions.

Hand Shaping procedure:**For a thick Focaccia:**

1. Press dough into a lightly greased 19cm x 29cm deep rectangular slice pan.
2. Cover loosely with lightly greased plastic wrap and stand in a warm area for 30 minutes or until doubled in size.
3. Remove plastic wrap, brush dough with olive oil and sprinkle with rock salt and olives.
4. Bake in a preheated oven at 200°C for 30-35 minutes or until golden brown.

For a thin Focaccia:

5. Roll dough on a lightly greased baking tray until 2cm thick. Prepare as for a thick focaccia.

FRENCH





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TRADITIONAL FRENCH BREAD

Ingredients	500g	750g	1 kg
Water	185ml	310ml	375ml
Oil	1 ½ teaspoons	2 teaspoons	3 tablespoons
Salt	1 teaspoon	1 ¼ teaspoons	1 ½ teaspoons
Sugar	1 teaspoon	1 teaspoon	2 teaspoons
Bread Flour	325g	500g	650g
Bread Improver (optional)	¼ teaspoon	½ teaspoon	¾ teaspoon
Active Dry Yeast	1 teaspoon	1 ¼ teaspoons	1 ½ teaspoons

Method:

1. Ensure the collapsible kneading blade is in the upright position before adding ingredients.
2. Insert the bread pan into position in the baking chamber and close the lid.
3. Press SELECT to access the setting as listed in the following recipes.
4. Press LOAF SIZE to select 1.25kg, 1kg, 0.75kg or 0.5kg if required.
5. Press CRUST to select DARK, MEDIUM, LIGHT or RAPID if required.
6. Press START | PAUSE to commence operation.
7. At the end of the setting, press STOP.
8. Remove bread from the bread machine and bread pan. Cool bread on rack.



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SIMPLE DINNER ROLLS

Ingredients	Quantity
Water	310ml
Oil	2 tablespoons
Salt	1 teaspoon
Sugar	2 tablespoons
Bread Flour	600g
Egg	1 (60g)
Active Dry Yeast	2 teaspoons

Glaze:

Milk	2 tablespoons
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Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access – DOUGH setting.
5. Press START | PAUSE to commence operation.
6. At the end of the setting, press STOP. Remove bread pan from the baking chamber and remove dough from the bread pan. Dough is now ready for hand shaping, rising and baking.
7. Turn out the dough onto a lightly floured surface and knead for 1 minute by hand to a well-rounded form. Shape the dough following the recipe instructions.

Hand Shaping Procedure:

1. Divide dough into 16 equal pieces. Knead each piece and shape into rounds.
2. Place rounds close together on a lightly greased baking tray.
3. Cover rounds loosely with lightly greased plastic wrap and stand in a warm area for 30 minutes or until doubled in size.
4. Remove plastic wrap, brush tops of rounds with milk.
5. Bake in preheated oven at 200°C for 12-15 minutes or until cooked and golden brown.

ROSETTA ROLLS

Ingredients	Quantity
Water	310ml
Oil	3 tablespoons
Salt	1 teaspoon
Sugar	1 tablespoon
Bread Flour	600g
Active Dry Yeast	2 teaspoons

Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access – DOUGH setting.
5. Press START | PAUSE to commence operation.
6. At the end of the setting, press STOP. Remove bread pan from the baking chamber and remove dough from the bread pan. Dough is now ready for hand shaping, rising and baking.
7. Turn out the dough onto a lightly floured surface and knead for 1 minute by hand to a well-rounded form. Shape the dough following the recipe instructions.

Hand Shaping Procedure:

1. Divide dough into 12 equal pieces. Knead each piece and shape into rounds.
2. Place rounds, 5cm apart, onto lightly greased baking trays. Use a 2.5 cm round cutter to press a 1cm indentation into the top of each round. Use a sharp knife to slice 6 evenly spaced, 1 cm cuts round the sides of the round.
3. Cover rounds loosely with lightly greased plastic wrap and stand in a warm area for 60 minutes or until doubled in size.
4. Remove plastic wrap, brush tops of rounds with milk and sift a fine layer of flour over top of rounds, if desired.
5. Bake in preheated oven at 180°C for 20-30 minutes or until cooked when tested.

WHOLE WHEAT





100% WHOLEMEAL BREAD

Ingredients	500g	750g	1 kg
Water	200ml	290ml	390ml
Oil	1 tablespoon	1 ½ tablespoons	2 tablespoons
Salt	¾ teaspoon	1 teaspoon	1 ½ teaspoons
Sugar	1 tablespoon	1 tablespoon	2 tablespoons
Wholemeal Flour	300g	450g	600g
Milk Powder	1 tablespoon + 1 teaspoon	2 tablespoons	1 ½ tablespoons
Active Dry Yeast	1 teaspoon	1 ¼ teaspoons	2 teaspoons

Method:

1. Place ingredients into a bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access the desired setting as listed in the recipes below
5. Press LOAF SIZE to 1000g or 750g setting if required.
6. Press CRUST to select DARK, MEDIUM, LIGHT or RAPID if required.
7. Press START | PAUSE to commence operation.
8. At the end of the setting, press STOP



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RYE & CARAWAY BREAD

Ingredients	500g	750g	1 kg
Water	210ml	300ml	415ml
Olive Oil	1 tablespoon	1 tablespoon	1 ½ tablespoons
Treacle	1 tablespoon	1 ½ tablespoons	2 tablespoons
Salt	¾ teaspoon	1 teaspoon	1 ½ teaspoons
Rye Flour	40g	150g	225g
Bread Flour	190g	300g	375g
Milk Powder	1 tablespoon + 1 teaspoon	1 ½ tablespoons	2 ½ tablespoons
Caraway Seeds	1 ½ teaspoons	2 teaspoons	3 teaspoons
Active Dry Yeast	1 teaspoon	1 ¼ teaspoons	1 ½ teaspoons

Method:

1. Place ingredients into a bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access the desired setting as listed in the recipes below
5. Press LOAF SIZE to 1000g or 750g setting if required.
6. Press CRUST to select DARK, MEDIUM, LIGHT or RAPID if required.
7. Press START | PAUSE to commence operation.
8. At the end of the setting, press STOP



WHOLEMEAL DATE & NUT BREAD

Ingredients	500g	750g	1 kg
Water	200ml	295ml	390ml
Olive Oil	1 tablespoon	1 ½ tablespoons	2 tablespoons
Salt	½ teaspoon	1 teaspoon	1 ½ teaspoons
Brown Sugar	1 tablespoon	1 ½ tablespoons	2 tablespoons
Bread Flour	125g	150g	250g
Wholemeal Flour	160g	320g	370g
Milk Powder	1 tablespoon + 1 teaspoon	1 ½ tablespoons	2 ½ tablespoons
Active Dry Yeast	1 teaspoon	1 ½ teaspoons	2 teaspoons

Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle:

Pecans, chopped	25g	30g	40g
Dated, pitted, chopped	35g	40g	50g

Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access the desired setting as listed in the following recipes.
5. Press LOAF SIZE to select 1000g or 750g if required.
6. Press CRUST to select the DARK, MEDIUM, LIGHT or RAPID function if required.
7. Press START | PAUSE to commence operation.
8. At the end of the setting, press STOP.



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WHOLE WHEAT HONEY ROLLS

Ingredients	Quantity
Water	310ml
Oil	2 tablespoons
Salt	1 teaspoon
Honey	3 tablespoons
Wholemeal Flour	600g
Active Dry Yeast	2 teaspoons

Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access – DOUGH setting.
5. Press START | PAUSE to commence operation.
6. At the end of the setting, press STOP. Remove bread pan from the baking chamber and remove dough from the bread pan. Dough is now ready for hand shaping, rising and baking.
7. Turn out the dough onto a lightly floured surface and knead for 1 minute by hand to a well-rounded form. Shape the dough following the recipe instructions.

Hand Shaping Procedure:

1. Divide dough into 12 equal pieces. Knead each piece and shape into rounds.
2. Place rounds close together on a lightly greased baking tray.
3. Cover rounds loosely with lightly greased plastic wrap and stand in a warm area for 50-60 minutes or until doubled in size.
4. Remove plastic wrap, brush tops of rounds with milk.
5. Bake in preheated oven at 200°C for 12-15 minutes or until cooked and golden brown.

QUICK





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YEAST FREE DAMPER

Ingredients	Quantity
Oil	2 tablespoons
Water	390ml
Bread Flour	600g
Milk Powder	2 tablespoons
Salt	1 teaspoon
Sugar	1 tablespoon
Baking Powder	2 tablespoons

Method:

1. Add liquid ingredients to the bread pan.
2. Sift dry ingredients together and add to the bread pan. Wipe spills from the outside of the bread pan. Insert bread pan into baking chamber.
3. Press SELECT to access YEAST FREE setting.
4. Press START | PAUSE to commence operation.
5. With the machine running, use a plastic spatula to scrape mixture from sides, corners and base of bread pan. After ingredients have mixed together well, close the lid and leave the bread machine to complete the program.
6. At the end of the setting, press STOP.
7. Remove bread from the bread machine and bread pan. Cool bread on rack.



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YEAST FREE CAPSICUM & POLENTA BREAD

Ingredients	Quantity
Olive Oil	2 tablespoons
Eggs	2
Water	250ml
Self Raising Flour	375g
Polenta	170g
Sugar	2 tablespoons

Add to the automatic fruit and nut dispenser:

Diced Capsicum	55g
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Method:

1. Add liquid ingredients to the bread pan.
2. Sift dry ingredients together and add to the bread pan. Wipe spills from the outside of the bread pan. Insert bread pan into baking chamber.
3. Press SELECT to access YEAST FREE setting.
4. Press START | PAUSE to commence operation.
5. With the machine running, use a plastic spatula to scrape mixture from sides, corners and base of bread pan. After ingredients have mixed together well, close the lid and leave the bread machine to complete the program.
6. At the end of the setting, press STOP.
7. Remove bread from the bread machine and bread pan. Cool bread on rack.



YEAST FREE CHEESE BREAD

Ingredients	Quantity
Melted Butter	1 tablespoon
Egg	1
Buttermilk	500ml
Bread Flour	600g
Grain Mustard	1 tablespoon
Salt	½ teaspoon
Baking Soda	1 teaspoon
Baking Powder	2 teaspoons

Add to the automatic fruit and nut dispenser:

Grated Cheddar	75g
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Method:

1. Add liquid ingredients to the bread pan.
2. Sift dry ingredients together and add to the bread pan. Wipe spills from the outside of the bread pan. Insert bread pan into baking chamber.
3. Press SELECT to access YEAST FREE setting.
4. Press START | PAUSE to commence operation.
5. With the machine running, use a plastic spatula to scrape mixture from sides, corners and base of bread pan. After ingredients have mixed together well, close the lid and leave the bread machine to complete the program..
6. At the end of the setting, press STOP.
7. Remove bread from the bread machine and bread pan. Cool bread on rack.



YEAST FREE LEMON RAISIN BREAD

Ingredients	Quantity
Olive Oil	3 tablespoons
Eggs	3
Buttermilk	400ml
Bread Flour	525g
Lemon Rind	1 tablespoon
Sugar	250g
Baking Soda	2 ½ teaspoons

Add to the automatic fruit and nut dispenser:

Raisins	80g
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Method:

1. Add liquid ingredients to the bread pan.
2. Sift dry ingredients together and add to the bread pan. Wipe spills from the outside of the bread pan. Insert bread pan into baking chamber.
3. Press SELECT to access YEAST FREE setting.
4. Press START | PAUSE to commence operation.
5. With the machine running, use a plastic spatula to scrape mixture from sides, corners and base of bread pan. After ingredients have mixed together well, close the lid and leave the bread machine to complete the program..
6. At the end of the setting, press STOP.
7. Remove bread from the bread machine and bread pan. Cool bread on rack.

**SUGAR
FREE**





CALZONE DOUGH

Ingredients	Quantity
Water	250ml
Olive Oil	2 tablespoons
Salt	1 teaspoon
Wholemeal Flour	300g
Active Dry Yeast	2 teaspoons

Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access – DOUGH – PIZZA setting.
5. Press START | PAUSE to commence operation.
6. At the end of the setting, press STOP.
7. Remove the bread pan from the baking chamber and remove dough from the bread pan. Dough is now ready for hand shaping, rising and baking.
8. Turn out the dough onto a lightly floured surface and knead for 1 minute by hand to a well-rounded form. Shape the dough following the recipe instructions.

Hand Shaping Procedure:

1. Divide dough into 8 equal pieces. Roll each piece into a circle 15 cm across.
2. Cover half of each circle with selected fillings, leaving a rim around the edge.
3. Brush edges with water, then fold the uncovered half over the covered half and seal the edges.
4. Place onto lightly greased baking trays. Use a sharp knife to make a small slit in the top of each calzone.
5. Bake in a preheated oven at 200°C for 15-20 minutes or until cooked and golden brown.



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PASTA DOUGH

Ingredients	Quantity
Water	220ml
Olive Oil	1 tablespoon
Salt	1½ teaspoons
Plain Flour	300g
Semolina	170g

Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. PPress SELECT to access – DOUGH – PASTA setting.
5. Press START | PAUSE to commence operation.
6. At the end of the setting, press STOP.
7. Remove the bread pan from the baking chamber and remove dough from the bread pan. Dough is now ready for hand shaping, rising and baking.
8. Turn out the dough onto a lightly floured surface and knead for 1 minute by hand to a well-rounded form. Shape the dough following the recipe instructions.



EGG-BASED PASTA DOUGH

Ingredients	Quantity
Eggs	2
Egg Yolks	3
Extra Virgin Olive Oil	1 tablespoon
'00' Flour	250g
Salt	¼ teaspoon

Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. PPress SELECT to access – DOUGH – PASTA setting.
5. Press START | PAUSE to commence operation.
6. At the end of the setting, press STOP.
7. Remove the bread pan from the baking chamber and remove dough from the bread pan. Dough is now ready for hand shaping, rising and baking.
8. Turn out the dough onto a lightly floured surface and knead for 1 minute by hand to a well-rounded form. Shape the dough following the recipe instructions.

MULTIGRAIN





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BRAN BREAD

Ingredients	500g	750g	1 kg
Water	200ml	310ml	400ml
Butter	20g	30g	40g
Salt	1 teaspoon	1 ½ teaspoons	2 teaspoons
Brown Sugar	1 teaspoon	1 teaspoon	2 teaspoons

Bread Flour	150g	260g	300g
Wholemeal Flour	120g	160g	240g
Milk Powder	1 tablespoon	1 ½ tablespoons	2 tablespoons
Active Dry Yeast	1 teaspoon	1 ¼ teaspoons	1 ½ teaspoons

Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle:

Unprocessed Bran	17g	25g	35g
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Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access the desired setting as listed in the following recipes.
5. Press LOAF SIZE to select 1000g or 750g if required.
6. Press CRUST to select the DARK, MEDIUM, LIGHT or RAPID function if required.
7. Press START | PAUSE to commence operation.
8. At the end of the setting, press STOP.



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CRACKED WHEAT & SUNFLOWER BREAD

Ingredients	500g	750g	1 kg
Water	200ml	310ml	390ml
Oil	1 tablespoon	1 ½ tablespoons	2 tablespoons
Salt	¾ teaspoon	1 teaspoon	1 ½ teaspoons
Sugar	1 tablespoon	1 ½ tablespoons	2 tablespoons
Bread Flour	125g	150g	225g
Wholemeal Flour	240g	260g	400g
Milk Powder	1 tablespoon + 1 teaspoon	1 ½ tablespoons	2 ½ tablespoons
Cracked Wheat	1 tablespoon	1 tablespoon	2 tablespoons
Active Dry Yeast	1 teaspoon	1 ½ teaspoons	2 teaspoons

Add to the automatic fruit and nut dispenser or at the beeps during the knead 2 cycle:

Sunflower Seeds	30g	40g	50g
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Method:

1. Place ingredients into the bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access the desired setting as listed in the following recipes.
5. Press LOAF SIZE to select 1000g or 750g if required.
6. Press CRUST to select the DARK, MEDIUM, LIGHT or RAPID function if required.
7. Press START | PAUSE to commence operation.
8. At the end of the setting, press STOP.

MILKY LOAF





SOFT MILK BREAD

Ingredients	500g	750g	1 kg
Full Cream Milk, scalded and cooled	185ml	310ml	375ml
Oil	2 teaspoons	2 teaspoons	1 tablespoon
Salt	1 teaspoon	1 ¼ teaspoons	1 ½ teaspoons
Sugar	1 tablespoon	1 ½ tablespoons	2 tablespoons
Bread Flour	300g	450g	600g
Bread Improver (optional)	½ teaspoon	¾ teaspoon	1 teaspoon
Active Dry Yeast	1 teaspoon	1 ¼ teaspoons	1 ½ teaspoons

Method:

1. Ensure the collapsible kneading blade is in the upright position before adding ingredients.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access the desired setting as listed in the following recipes.
5. Press LOAF SIZE to select 1000g or 750g if required.
6. Press CRUST to select the DARK, MEDIUM, LIGHT or RAPID function if required.
7. Press START | PAUSE to commence operation.
8. At the end of the setting, press STOP.
9. Remove bread from the bread machine and bread pan. Cool bread on rack.



MILKY PANDAN BREAD

Ingredients	750g
Full Cream Milk, scalded and cooled	90ml
Coconut Milk	60ml
Pandan Paste	2 teaspoons
Melted Butter	60g
Salt	¾ teaspoon
Sugar	4 tablespoons
Bread Flour	350g
Bread Improver (optional)	¾ teaspoon
Active Dry Yeast	2½ teaspoons

Method:

1. Ensure the collapsible kneading blade is in the upright position before adding ingredients.
2. Wipe spills from outside of the bread pan.
3. Insert the bread pan into position in the baking chamber and close the lid.
4. Press SELECT to access the desired setting as listed in the following recipes.
5. Press LOAF SIZE to select 1000g or 750g if required.
6. Press CRUST to select the DARK, MEDIUM, LIGHT or RAPID function if required.
7. Press START | PAUSE to commence operation.
8. At the end of the setting, press STOP.
9. Remove bread from the bread machine and bread pan. Cool bread on rack.

**GLUTEN
FREE**





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GLUTEN FREE LOAF

Ingredients	1kg
Lukewarm Water	520ml
Oil	80ml
Eggs	3 large
White Vinegar	1 teaspoon
White Rice Flour	300g
Brown Rice Flour	150g
Besan or Soy Flour	70g

Arrowroot	150g
Xanthan Gum	1 tablespoon
Gluten Substitute	2 teaspoons
Sugar	3 teaspoons
Salt	1 ½ teaspoons
Instant Yeast	3 teaspoons

Method:

1. Place the first 4 ingredients into the baking pan in order listed.
2. Combine remaining ingredients in a large bowl; mix well then transfer into the baking pan wipe any spills from outside of the pan. Insert the bread pan into position in the baking chamber and close the lid. Insert the bread pan into position in the baking chamber and close the lid.
3. Press MENU to choose GLUTEN FREE.
4. Choose LOAF SIZE 1kg.
5. Press START | CANCEL to commence cycle.
6. When the beeper alerts you that the fruit and nut dispenser has opened its lid – DO NOT turn the bread maker off; use a plastic spatula and carefully scrape down sides of tin, mix in the same direction as the blade turning until ingredients are well combined, replace lid and continue with the cycle.
7. After cycle has completed press START | CANCEL to stop the KEEP WARM setting.
8. Using oven mitts, remove bread from the bread maker. Allow bread to rest in the pan for 5 minutes before turning out to cool on a wire rack.



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GLUTEN FREE GRAIN LOAF

Ingredients	1kg
Lukewarm Water	520ml
Oil	80ml
Eggs	3 large
White Vinegar	1 teaspoon
White Rice Flour	300g
Brown Rice Flour	150g
Besan or Soy Flour	70g

Arrowroot	150g
Xanthan Gum	1 tablespoon
Gluten Substitute	2 teaspoons
Sugar	3 teaspoons
Salt	1 ½ teaspoons
Linseed	2 tablespoons
Quinoa	2 tablespoons
Chia Seeds	2 tablespoons
Instant Yeast	3 teaspoons

Method:

1. Place the first 4 ingredients into the baking pan in order listed.
2. Combine remaining ingredients in a large bowl; mix well then transfer into the baking pan wipe any spills from outside of the pan. Insert the bread pan into position in the baking chamber and close the lid. Insert the bread pan into position in the baking chamber and close the lid.
3. Press MENU to choose GLUTEN FREE.
4. Choose LOAF SIZE 1kg.
5. Choose CRUST COLOUR DARK for best results.
6. Press START | CANCEL to commence cycle.
7. When the beeper alerts you that the fruit and nut dispenser has opened its lid – DO NOT turn the bread maker off; use a plastic spatula and carefully scrape down sides of tin, mix in the same direction as the blade turning until ingredients are well combined, replace lid and continue with the cycle.
8. After cycle has completed press START | CANCEL to stop the KEEP WARM setting.
9. Using oven mitts, remove bread from the bread maker. Allow bread to rest in the pan for 5 minutes before turning out to cool on a wire rack.



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GLUTEN FREE FRUIT LOAF

Ingredients	1kg
Lukewarm Water	360ml
Oil	3 tablespoons
Eggs	2 large
White Vinegar	1 teaspoon
White Rice Flour	360g
Arrowroot	80g
Brown Sugar	3 teaspoons

Xanthan Gum	1 tablespoon
Salt	1 teaspoon
Instant Yeast	40g
Dates, chopped	40g
Dried Cranberries	50g
Sultanas	40g

JAM





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STRAWBERRY JAM

Ingredients	Quantity
Strawberries, halved	500g
CSR Jam Sugar	300g
Lemon Juice	1 tablespoon

Method:

1. With the jam mixing blade in position inside the bread pan, add the ingredients to the bread pan.
2. Wipe spills away from the outside of the bread pan.
3. Insert bread pan into position inside the baking chamber and close the lid. Do not use the collapsible kneading blade when making jam.
4. Press SELECT to access the JAM setting.
5. Press START | PAUSE to commence operation. The bread machine will preheat for 15 minutes before any movement occurs in the pan. After preheating, the jam will be heated and mixed for approximately 50 minutes (LCD Screen will show BAKE).
6. The entire setting takes 1 hour 05 minutes. The bread machine will beep when the setting is complete. Press STOP.
7. Use oven mitts to remove the bread pan.
8. Pour the hot jam into warm, dry, sterilised jars, leaving 1.25cm, from the top of the jar. Seal immediately and label. Jam will thicken upon cooling and storage.



RASPBERRY JAM

Ingredients	Quantity
Raspberries, fresh or frozen	500g
CSR Jam Sugar	450g
Lemon Juice	1 tablespoon

Method:

1. With the jam mixing blade in position inside the bread pan, add the ingredients to the bread pan.
2. Wipe spills away from the outside of the bread pan.
3. Insert bread pan into position inside the baking chamber and close the lid. Do not use the collapsible kneading blade when making jam.
4. Press SELECT to access the JAM setting.
5. Press START | PAUSE to commence operation. The bread machine will preheat for 15 minutes before any movement occurs in the pan. After preheating, the jam will be heated and mixed for approximately 50 minutes (LCD Screen will show BAKE).
6. The entire setting takes 1 hour 05 minutes. The bread machine will beep when the setting is complete. Press STOP.
7. Use oven mitts to remove the bread pan.
8. Pour the hot jam into warm, dry, sterilised jars, leaving 1.25cm, from the top of the jar. Seal immediately and label. Jam will thicken upon cooling and storage.



MANGO VANILLA JAM

Ingredients	Quantity
Fresh Mangos, diced	500g pulp
CSR Jam Sugar	250g
Vanilla Bean	1 pod, scraped
Lemon Juice	1 tablespoon

Method:

1. With the jam mixing blade in position inside the bread pan, add the ingredients to the bread pan.
2. Wipe spills away from the outside of the bread pan.
3. Insert bread pan into position inside the baking chamber and close the lid. Do not use the collapsible kneading blade when making jam.
4. Press SELECT to access the JAM setting.
5. Press START | PAUSE to commence operation. The bread machine will preheat for 15 minutes before any movement occurs in the pan. After preheating, the jam will be heated and mixed for approximately 50 minutes (LCD Screen will show BAKE).
6. The entire setting takes 1 hour 05 minutes. The bread machine will beep when the setting is complete. Press STOP.
7. Use oven mitts to remove the bread pan.
8. Pour the hot jam into warm, dry, sterilised jars, leaving 1.25cm, from the top of the jar. Seal immediately and label. Jam will thicken upon cooling and storage.



ORANGE MARMALADE

Ingredients	Quantity
Seville Oranges, thinly sliced	2 medium, 500g
CSR Jam Sugar	450g
Lemon Juice	1 tablespoon

Method:

1. With the jam mixing blade in position inside the bread pan, add the ingredients to the bread pan.
2. Wipe spills away from the outside of the bread pan.
3. Insert bread pan into position inside the baking chamber and close the lid. Do not use the collapsible kneading blade when making jam.
4. Press SELECT to access the JAM setting.
5. Press START | PAUSE to commence operation. The bread machine will preheat for 15 minutes before any movement occurs in the pan. After preheating, the jam will be heated and mixed for approximately 50 minutes (LCD Screen will show BAKE).
6. The entire setting takes 1 hour 05 minutes. The bread machine will beep when the setting is complete. Press STOP.
7. Use oven mitts to remove the bread pan.
8. Pour the hot jam into warm, dry, sterilised jars, leaving 1.25cm, from the top of the jar. Seal immediately and label. Jam will thicken upon cooling and storage.



DIY JAM WITH FRUIT OF YOUR CHOICE!

Ingredients	Quantity
Chopped Fresh Fruit	500g
CSR Jam Sugar	390g
Lemon Juice	1 tablespoon

Method:

1. With the jam mixing blade in position inside the bread pan, add the ingredients to the bread pan.
2. Wipe spills away from the outside of the bread pan.
3. Insert bread pan into position inside the baking chamber and close the lid. Do not use the collapsible kneading blade when making jam.
4. Press SELECT to access the JAM setting.
5. Press START | PAUSE to commence operation. The bread machine will preheat for 15 minutes before any movement occurs in the pan. After preheating, the jam will be heated and mixed for approximately 50 minutes (LCD Screen will show BAKE).
6. The entire setting takes 1 hour 05 minutes. The bread machine will beep when the setting is complete. Press STOP.
7. Use oven mitts to remove the bread pan.
8. Pour the hot jam into warm, dry, sterilised jars, leaving 1.25cm, from the top of the jar. Seal immediately and label. Jam will thicken upon cooling and storage.

YOGHURT





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HOMEMADE YOGHURT

Ingredients	Quantity
Full Fat Milk, fresh	1 litre
Yoghurt Culture Powder	4 tablespoons
Lemon Juice	1 tablespoon

Method:

1. Pour the yogurt into a pan and heat it on the stove to a temperature of 45 ° C. Turn off the heat and stir in 3-4 tablespoons of yogurt culture according to the instructions on the bag.
2. Pour the mixture into the cleaned jars and seal the lids. Put the jars directly into the Froothie Bread Maker, making sure to take out the baking pan. Select the YOGHURT PROGRAM, set the temperature to 42 ° C and the time to 3-8 hours.
3. Unfortunately it is not possible to specify the exact time, because acidification always takes different lengths of time. After three hours, take out a jar and check it. If it has the taste and consistency of yogurt, it is ready.
4. Otherwise, put it back in and periodically check it until it is ready. Once it has reached a yogurt-like state, take out the jars and let them cool down.
5. Once they are cooled to room temperature, put them in the fridge for at least 12 hours. This time is needed because the acidification process will continue even in the fridge.



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HOMEMADE COCONUT YOGHURT

Ingredients	Quantity
Full Fat Coconut Milk	1 litre
Lemon Juice	1 tablespoon

Method:

1. Pour the yogurt into a pan and heat it on the stove to a temperature of 45 ° C. Turn off the heat and stir in 3-4 tablespoons of yogurt culture according to the instructions on the bag.
2. Pour the mixture into the cleaned jars and seal the lids. Put the jars directly into the Frootie Bread Maker, making sure to take out the baking pan. Select the YOGHURT PROGRAM, set the temperature to 42 ° C and the time to 3-8 hours.
3. Unfortunately it is not possible to specify the exact time, because acidification always takes different lengths of time. After three hours, take out a jar and check it. If it has the taste and consistency of yogurt, it is ready.
4. Otherwise, put it back in and periodically check it until it is ready. Once it has reached a yogurt-like state, take out the jars and let them cool down.
5. Once they are cooled to room temperature, put them in the fridge for at least 12 hours. This time is needed because the acidification process will continue even in the fridge.

6. Pour the Coconut Milk into a bowl and stir in Yoghurt Culture.
7. Pour the mixture into the cleaned jars and seal the lids. Put the jars directly into the Froothie Bread Maker, making sure to take out the baking pan. Select the YOGHURT PROGRAM, set the temperature to 42 ° C and the time to 3-8 hours.
8. Unfortunately it is not possible to specify the exact time, because acidification always takes different lengths of time. After three hours, take out a jar and check it. If it has the taste and consistency of yogurt, it is ready.
9. Otherwise, put it back in and periodically check it until it is ready. Once it has reached a yogurt-like state, take out the jars and let them cool down.
10. Once they are cooled to room temperature, put them in the fridge for at least 12 hours. This time is needed because the acidification process will continue even in the fridge.

CAKE





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BREAD MAKER POUND CAKE

Ingredients	Quantity
Eggs	3 large
Milk	80ml
Melted Butter	120g
Sugar	200g
Plain Flour	250g
Baking Powder	1 tablespoon
Vanilla Extract	1 teaspoon

Method:

1. Add liquid ingredients and sugar to the bread pan.
2. Sift dry ingredients together and add to the bread pan. Wipe spills from the outside of the bread pan. Insert bread pan into baking chamber.
3. Press SELECT to access CAKE settings.
4. Press START | PAUSE to commence operation.
5. With the machine running, use a plastic spatula to scrape mixture from sides, corners and base of bread pan. After ingredients have mixed together well, close the lid and leave the bread machine to complete the program.
6. At the end of the setting, press STOP.
7. Remove the cake bread pan and cool on a rack.



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BREAD MAKER CHOCOLATE CAKE

Ingredients	Quantity
Eggs	2 large
Evaporated Milk	200ml
Melted Butter	180g
Sugar	180g
Plain Flour	100g
Baking Powder	½ teaspoon
Baking Soda	½ teaspoon
Vanilla Extract	1 teaspoon

Method:

1. Add liquid ingredients and sugar to the bread pan.
2. Sift dry ingredients together and add to the bread pan. Wipe spills from the outside of the bread pan. Insert bread pan into baking chamber.
3. Press SELECT to access CAKE settings.
4. Press START | PAUSE to commence operation.
5. With the machine running, use a plastic spatula to scrape mixture from sides, corners and base of bread pan. After ingredients have mixed together well, close the lid and leave the bread machine to complete the program.
6. At the end of the setting, press STOP.
7. Remove the cake bread pan and cool on a rack.

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