

Aztech Bread Maker ABM750

Recipes

Whole Wheat Honey bread

Preparation time: 20 Minutes

Cooking time: 3 hours

Ingredients

1¼ cup of milk

3 cups of whole wheat flour

1½ teaspoon salt

½ cup honey

2 tablespoons butter

1½ teaspoon dry yeast

Directions

Step 1: Pour all the ingredients into the barrel

Step 2: Select cooking mode to Whole Wheat

Step 3: Select loaf size "750g" and crust color "Medium"

Step 4: Press Start.

Hokkaido Milk bread

Preparation time: 20 Minutes

Cooking time: 3 hours

Ingredients

270g of bread flour

30g of cake flour

25g milk powder

40g fine caster sugar

2 tablespoon butter

¾ teaspoon salt

1 2/3 dry yeast

½ egg

125g of fresh milk

75g whipping cream or heavy cream

Directions

Step 1: Pour all the ingredients into the barrel

Step 2: Select cooking mode to Sweet

Step 3: Choose your crust color "Light"

Step 4: Press Start.

Banana Pecan Cake

Preparation time: 10 Minutes

Cooking time: 3 hours

Ingredients

1 cup self-rising flour
1 cup caster sugar
2 tablespoons butter, melted
1 egg, lightly beaten
1 teaspoon vanilla essence
¼ cup (60ml) milk
½ cup mashed ripped banana
½ cup chopped pecans

Directions

Step 1: Pour all the ingredients into the barrel
Step 2: Select cooking mode to Cake
Step 3: Choose your crust color "Light"
Step 4: Press Start.

Kumquat Honey and Lemon Marmalade

Preparation time: 15 Minutes

Cooking time: 1 hour

Ingredients

4 cups of fresh kumquats (quartered and remove seeds)
2 tablespoons of Lemon Zest
¾ cup of honey, ¼ cup of honey (reserved)
1 tablespoon of lemon juice
1/3 cup of rice wine or water

Directions

Step 1: Pour all the ingredients into the barrel
Step 2: Select cooking mode to Jam
Step 3: Press Start.
As it cooks, you may like to adjust the sweetness using the remaining ¼ cup of honey.

Savoury Spiced Up Nuts

Preparation time: 10 Minutes

Cooking time: 35-40 minutes

Ingredients

2 ½ tablespoons peanut oil

2 teaspoons dried rosemary

1 cup walnuts

1 cup pecans

½ cup unroasted peanuts

1 tablespoon granulated sugar

2 teaspoons ground cumin

2 teaspoons mild chili powder

1 teaspoon salt

¾ teaspoon black pepper

¼ teaspoon ground red pepper (optional)

Directions

Step 1: Select cooking mode to Nuts

Step 2: Press Start

Step 3: Heat up the peanut oil and add in the dried rosemary

Step 4: when the rosemary becomes aromatic, add in all the nuts

Step 5: Pour in the rest of the ingredients

Allow to cool and then store in an airtight container