

CROWNFUL

Recipe Booklet



**Automatic Convection
Bread Maker Machine**

Make homemade bread easier and tastier



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Basic Bread

Tips:

After the buzzer sounds, you can add nuts, dried fruits, etc. according to your preference.

Ingredients	Size: 1.5lb	Size: 2lb
Water	4.06oz (120ml)	5.07oz (150ml)
Egg	1	1
Salt	0.07oz (2g)	0.07oz (2g)
Sugar	1.42oz (40g)	1.77oz (50g)
Bread flour	8.82oz (250g)	10.58oz (300g)
Dry milk	0.35oz (10g)	0.42oz (12g)
Butter (Unsalted)	0.88oz (25g)	1.06oz (30g)
Yeast	0.11oz (3g)	0.14oz (4g)



French Bread

Tips:

French bread has a rough texture so people with weak digestion should pay attention to the amount of food.

Ingredients	Size: 1.5lb	Size: 2lb
Water	6.09oz (180ml)	7.1oz (210ml)
Egg	1	1
Salt	0.071oz (2g)	0.071oz (2g)
Sugar	0.71oz (20g)	1.06oz (30g)
Bread flour	10.6oz (300g)	12.35oz (350g)
Dry milk	0.35oz (10g)	0.42oz (12g)
Butter (Unsalted)	0.88oz (25g)	1.06oz (30g)
Yeast	0.14oz (4g)	0.14oz (4g)



Whole Wheat Bread



Tips:

It is easier to slice the bread after cooling it down.

Ingredients	Size: 1.5lb	Size: 2lb
Water	4.06oz (120ml)	5.07oz (150ml)
Egg	1	1
Salt	0.071oz (2g)	0.071oz (2g)
Sugar	1.41oz (40g)	1.76oz (50g)
Bread flour	7.06oz (200g)	8.82oz (250g)
Whole wheat flour	1.77oz (50g)	1.77oz (50g)
Dry milk	0.36oz (10g)	0.43oz (12g)
Butter (Unsalted)	0.88oz (25g)	10.6oz (30g)
Yeast	0.14oz (4g)	0.14oz (4g)



Sweet Bread

Tips:

After the dough is formed, you can add grains or raisin with the appropriate amount.

Ingredients	Size: 1.5lb	Size: 2lb
Water	3.55oz (105ml)	4.57oz (135ml)
Egg	1	1
Salt	0.71oz (2g)	0.71oz (2g)
Sugar	1.77oz (50g)	2.12oz (60g)
Bread flour	8.82oz (250g)	10.58oz (300g)
Dry milk	0.36oz (10g)	0.43oz (12g)
Butter (Unsalted)	0.88oz (25g)	1.06oz (30g)
Yeast	0.14oz (4g)	0.14oz (4g)



Cranberry Bread

Ingredients	Size: 1.5lb	Size: 2lb
Water	4.58oz (120ml)	5.58oz (165ml)
Egg	1	1
Salt	0.1oz (3g)	0.1oz (3g)
Sugar	1.77oz (50g)	2.12oz (60g)
Bread flour	8.82oz (250g)	10.58oz (300g)
Dry milk	0.25oz (7g)	0.32oz (9g)
Butter (Unsalted)	0.71oz (20g)	1.06oz (30g)
Yeast	0.14oz (4g)	0.18oz (5g)
Cranberry	1.24oz (35g)	1.77oz (50g)



Raisin Bread

Ingredients	Size: 1.5lb	Size: 2lb
Water	4.06oz (120ml)	5.58oz (165ml)
Egg	1	1
Salt	0.11oz (3g)	0.11oz (3g)
Sugar	1.77oz (50g)	2.12oz (60g)
Bread flour	8.82oz (250g)	10.58oz (300g)
Dry milk	0.25oz (7g)	0.32oz (9g)
Butter (Unsalted)	0.71oz (20g)	1.06oz (30g)
Yeast	0.14oz (4g)	0.18oz (5g)
Raisin	1.24oz (35g)	1.77oz (50g)



Low Sugar Bread

Ingredients	Size: 1.5lb	Size: 2lb
Water	6.09oz (180ml)	7.1oz (210ml)
Egg	1	1
Salt	0.07oz (2g)	0.07 (2g)
Sugar	0.71oz (20g)	0.71oz (30g)
Bread flour	10.58oz (300g)	12.35oz (350g)
Dry milk	0.36oz (10g)	0.43oz (12g)
Butter (Unsalted)	0.88oz (25g)	1.06oz (30g)
Yeast	0.14oz (4g)	0.14oz (4g)



Gluten Free Bread



Ingredients

Size: 1.5lb

Size: 2lb

	Size: 1.5lb	Size: 2lb
Water	6.09oz (180ml)	7.1oz (210ml)
Salt	0.14oz (4g)	0.28oz (8g)
Sugar	0.43oz (12g)	0.5oz (14g)
Gluten free flour	7.41oz (210g)	11.29oz (320g)
Corn flour	7.41oz (210g)	9.88oz (280g)
Vegetable oil	0.36oz (10g)	0.42oz (12g)
Yeast	0.18oz (5g)	0.21oz (6g)

Sugar-free Bread



Ingredients:

Egg	Water	Salt	Bread flour	Lemon Juice	Butter	Yeast
1	5.07oz (150ml)	0.11oz (3g)	10.58oz (300g)	0.11oz (3g)	0.88oz (25g)	0.18oz (5g)

Quick Bread

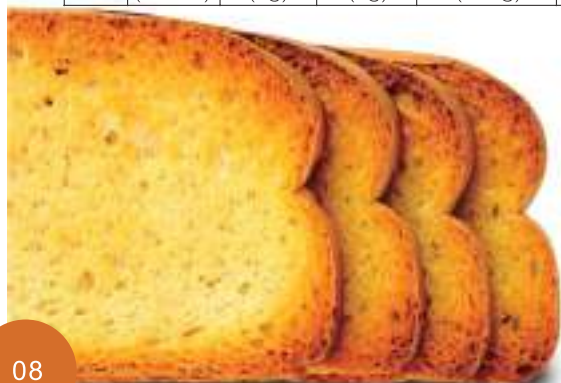


Tips:

To speed up the bread making process, you can add 104° F- 122° F water

Ingredients:

Egg	Water	Salt	Sugar	Bread flour	Dry milk	Butter (Unsalted)	Yeast
1	5.07oz (150ml)	0.11oz (3g)	0.11oz (3g)	10.58oz (300g)	0.36oz (10g)	1.06oz (30g)	0.18oz (5g)



Banana Bread

Ingredients:

Egg	Water	Salt	Banana	Bread flour	Lemon Juice	Butter (Unsalted)	Yeast
1	4.23oz (125ml)	0.07oz (2g)	2.12oz (60g)	10.59oz (300g)	0.11–0.14oz (3–4g)	0.71–0.88oz (20–25g)	0.18oz (5g)

Cake

Ingredients:

Self- raising flour	Sugar	Salt	Milk	Egg	Butter	Baking powder
10.59oz (300g)	4.24oz (120g)	0.11oz (3g)	4.4oz (130ml)	3.53oz (100g)	3.53oz (100g)	0.29oz (8g)

Pizza Dough

Tips:

Place ingredients, in order listed, in bread pan fitted with kneading paddle.

Place the bread pan in the Crownful Convection Bread Maker.

Select Dough/Pizza Dough. Select dough size. Press “Start” to mix, knead and rise. When the Dough Cycle is completed, deflate the dough and use to make your favorite pizza.

May use all bread flour rather than using part whole wheat flour.

Ingredients	Size: 1.5lb	Size: 2lb
Water	4.06oz (120ml)	5.07oz (150ml)
Sugar or Honey	1.41oz (40g)	1.77oz (50g)
Salt	0.7oz (2g)	0.11oz (3g)
Extra virgin olive oil	0.14oz (4g)	0.2oz (6g)
Bread flour	7.06oz (200g)	8.82oz (250g)
Whole wheat flour	1.76oz (50g)	1.94oz (55g)
Yeast	0.11oz (3g)	0.14oz (4g)

Get ready to enjoy a healthy and fresh homemade bread, whenever you want it!

Your new CROWNFUL Automatic Bread Maker Machine makes baking bread easier with just a few touch of a button! It makes tasty bread from raw ingredients to finished loaf, or prepare enough dough for artisan and specialty bread for baking in a traditional oven. It even lets you set the time until it's ready for up to 13 hours in advance. Decide which of our sumptuous recipes you want to try, or use a family favorite. Then just add ingredients and select a menu option, crust color, and loaf size - the machine do the rest! As well as a variety of breads you can try.

