



Cook Book



Recipes to get started with Glen Bread Maker





Bread Maker

Fresh & hygienic, home-made bread, baked in your very own kitchen.

'Baked at home' is simply the best bread you could ever taste. And you know what's in it, so you know what you eat. Most bought baked goods are not only full of chemical additives, but often pretty old by the time we eat them.

Now make your own bread with the choicest of ingredients and serve it fresh too! White/ Brown/ Garlic /Multi-grain or any other bread of your choice now home-made effortlessly.

Also prepare home-made Jams, Cakes, Pizza dough and much more. A must for people allergic to gluten, for a Gluten-free bread.

Health & hygiene, the convenient way !



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Cinnabon's Twin

Want a bite of the famous Cinnamon Roll from America's hugely popular bakery chain, Cinnabon? The Glen Bread Maker helps you to make a scrumptious replica with this recipe.

Ingredients

- 1 cup warm milk (110 degrees F/45 degrees C)
- 2 eggs, room temperature
- 1/3 cup margarine, melted
- 4 1/2 cups bread flour
- 1 teaspoon salt
- 1/2 cup white sugar
- 2 1/2 teaspoons bread machine yeast

To be spread on the dough

- 1 cup brown sugar, packed
- 2 1/2 tablespoons ground cinnamon
- 1/3 cup butter, softened

For frosting

- 1 (3 ounce) package cream cheese, softened
- 1/4 cup butter, softened
- 1 1/2 cups confectioner's sugar
- 1/2 teaspoon vanilla extract
- 1/8 teaspoon salt

Method

- Place ingredients in the pan of the Glen bread maker in the order recommended til the yeast.
- Select DOUGH cycle; press START.
- After the dough has doubled in size turn it out onto a lightly floured surface, cover and let rest for 10 minutes.
- In a small bowl, combine the brown sugar and cinnamon.
- Roll the dough into a 16x21-inch rectangle and spread 1/3 cup butter over it.
- Sprinkle the sugar/cinnamon mixture over it evenly.
- Now roll up the dough and cut into 12 rolls.
- Place the 12 rolls in a lightly greased 9x13 inch baking pan. Cover and let rise until nearly doubled, about 30 minutes.
- Meanwhile, preheat the oven to 400 degrees F (200 degrees C).
- Bake rolls in the preheated oven until golden brown, about 15 minutes. While rolls are baking, beat together cream cheese, 1/4 cup butter, confectioner's sugar, vanilla extract and salt. Spread this frosting on the warm rolls and serve.



Serves



Preparation Time



Cooking

Home-baked White Bread

Even simple white bread tastes heavenly when baked at home; the flavours that emanate from the kitchen are a bonus! The Glen bread maker will give you a delicious white bread with a soft centre and a crunchy crust.

Ingredients

- 1 ½ cup water (320 ml)
- 4 ¼ cup bread flour (544 gm)
- 4 tablespoons sugar (46 gm)
- 2 tablespoons milk powder (8 gm)
- 2 teaspoons salt (112 gm)
- 2 ½ tablespoons butter (25 gm)
- 2 ½ teaspoons dry active yeast (7 gm)



Serves

Preparation
Time

Cooking

Method

- Open the lid of Glen Bread maker.
- Fix the kneading blade onto the drive shaft.
- Put in all the ingredients except the yeast - put them in the same order as mentioned above.
- Make a small hole in the flour mixture with the index finger and add 2½ teaspoon active dry yeast over the flour with the spoon provided with it making sure that it does not come in contact with liquid or salt.
- Close the lid gently and plug the power cord into the wall outlet.
- Press the MENU button given on the right side of the display.
- Select the basic WHITE BREAD preset which also appears by default.
- Press the COLOUR button and select the desired crust colour, LIGHT/MEDIUM/DARK. Let's press MEDIUM here.
- Press the LOAF button and select 700gm or 1000gm as per your preferred quantity. The display will show the time automatically: 3hrs.
- Press the START button.
- The kneading will start.
- In between, after about 40 -50 minutes, you will hear some beeps; in case you want to add something, like raisins or nuts, you may add them now.
- Once the baking cycle is over you will hear 10 beeps that means your bread is done. The light flashes 'KEEP WARM'.
- Press the START/STOP button on the display to stop the process.
- After a while, open the lid and using oven mitts turn the bread pan in an anti- clockwise direction and take out the bread pan.
- Remove the bread from the pan once it cools down.



Home -baked White Bread

Raisin Bread

Raisin and Cinnamon, the perfect partners, take the concept of bread to another level altogether! Raisin Bread can also be made using oat flour or whole wheat flour.

Ingredients

- 1 ½ cup water
- 4 cups bread flour
- 3 tablespoons sugar
- 3 tablespoons dry milk powder
- 1 teaspoon salt
- 2 tablespoons butter
- 1 teaspoon cinnamon
- 2 teaspoons yeast
- ½ cup raisins



Serves



Preparation
Time



Cooking

Method

- Open the lid of Glen Bread maker.
- Fix the kneading blade onto the drive shaft.
- Put in all the ingredients in the same order as mentioned above till cinnamon.
- Now make a small hole in the flour mixture with your index finger and add 2½ teaspoon active dry yeast over the flour with the spoon provided with it making sure that it does not come in contact with liquid or salt.
- Close the lid gently and plug the power cord into the wall outlet.
- Press the MENU button given on the right side of the display.
- Select the basic WHITE BREAD preset which also appears by default.
- Press the COLOUR button and select the desired crust colour, LIGHT/MEDIUM/DARK. Let's press MEDIUM.
- Press the LOAF button and select 700 gm or 1000 gm as per your preferred quantity. The display will show the time which automatically appears: 2hrs 55min.
- Press the START button.
- The kneading will start.
- In between, after about 40 -50 minutes, you will hear some beeps. At this point, add the half cup of raisins
- Once the baking cycle is over you will hear 10 beeps, this means that the bread is ready; the light flashes 'KEEP WARM'.
- Press the START/STOP button on display.
- After a while, open the lid and using oven mitts, turn the bread pan in an anti-clockwise direction and take out the bread pan.
- Remove the bread from the pan once it cools down.



Chocolate Bread

The all time favourite chocolate cake gets a makeover. It's a bread, and the resulting loaf will be firmer and less-buttery than a traditional cake. However get ready for the most amazing chocolate aroma wafting from your bread maker during the excruciating time it takes to bake and cool down. And it does make a wonderful afternoon snack, with a strong cup of coffee.

Ingredients

- $\frac{2}{3}$ cup water
- 1 $\frac{3}{4}$ cup bread flour
- $\frac{1}{2}$ tablespoon unsweetened cocoa
- 1 $\frac{1}{2}$ tablespoons sugar
- 1 $\frac{1}{2}$ tablespoons dry milk
- 1 $\frac{1}{2}$ teaspoons salt
- 1 tablespoon butter
- 1 teaspoon active dry yeast
- $\frac{1}{4}$ cup of choco chips (to be put when beep sounds)



Serves

Preparation
Time

Cooking

Method

- Open the lid of Bread maker.
- Fix the kneading blade onto the drive shaft.
- Now you can put all the ingredients in the same order as mentioned above except the yeast and the choco chips
- Now make a small hole in the flour and add active dry yeast over the flour with the spoon provided with it making sure that it does not come in contact with liquid or salt.
- Close the lid gently and plug the power cord into the wall outlet.
- Now press the MENU button given on the right side of display.
- Select the basic white bread preset which also appears by default.
- Press the colour button and select the desired crust colour, Light/Medium/Dark.
- Let's press Medium and press start.
- When the beep sounds add $\frac{1}{4}$ cup choco chips.
- When done take out the bread pan and let it cool for sometime.
- Take the bread out from the pan once it is cooled.



Chocolate Bread

Multigrain Bread

This bread with a solid textured loaf appropriate for sandwiches, spreads or eating with a meal. It has different of grains and three kinds of seeds in it. It is solid and hardy; yet light and sweet." Hearty, wholesome, and delicious – simply the best a bread can be.

Ingredients

- ¾ cup water
- 1 tablespoon butter softened
- 1 teaspoon salt
- 2 tablespoons sunflower seeds
- 1 tablespoon sesame seeds
- 1 tablespoon flax seeds
- 1 tablespoon millet
- 1 tablespoon oats
- 1 cup bread flour
- 1 cup whole wheat flour
- 1 tablespoon dry milk powder
- ¼ cup packed brown sugar
- 1½ tablespoons active dry yeast

Method

- Open the lid of Bread maker.
- Fix the kneading blade onto the drive shaft.
- Now you can put all the ingredients in the same order as mentioned above except the yeast.
- Now make a small hole in the flour and add active dry yeast over the flour with the spoon provided with it making sure that it does not come in contact with liquid or salt.
- Close the lid gently and plug the power cord into the wall outlet.
- Now press the MENU button given on the right side of display and select basic bread button.
- Press the colour button and select the desired colour of crust.
- Press the loaf button and select 700 gm.
- Press the start button.
- Once the baking cycle is over you will hear 10 beeps that means your bread is done and the light flashes keep warm.
- You press the start/stop button on display to stop the process.
- Remove from pan once it cools down.



Serves

Preparation
Time

Cooking



Multigrain Bread

Mango Jam

This mango jam is a simple and easy recipe you can try with simple ingredients available at home. It is sweet and delicious and can be eaten with bread at breakfast, as a snack, or as a dessert. Natural, organic & homemade, it is also a simple solution for our love of mangoes in the off-season.

Ingredients

- ½ cup grated mangoes
- ⅔ cup sugar
- 1 tablespoon lemon juice



Serves

Preparation
Time

Cooking

Method

- Open the lid of the bread maker.
- Fix the blade on to the drive shaft.
- Now put the ingredients in the same order.
- Close the lid, gently and plug the power cord into the wall outlet.
- Now press the menu button given on the right side of the display.
- Select the jam button.
- Press the start button.
- Once the cooking cycle is over you will hear 10 beeps that means your jam is ready.
- You press the start stop button on display to stop the process and take out the jam.



Mango Jam

Cheese and Onion Bread

The creamy cheese and subtle onion flavours in the bread will brighten up any lunch time snack, it also tastes marvellous as an accompaniment to soup on a cold winters day. Crumbly but moist with a crunchy crust this cheese and onion bread is easy-to-make and so irresistible.

Ingredients

- ½ cup water
- 2 cups bread flour
- ½ tablespoon sugar
- ½ tablespoon dry milk
- ½ teaspoon salt
- 1 tablespoon butter
- 1 teaspoon active dry yeast
- ¼ cup cheddar cheese
- 2 tablespoons red onion minced

Method

- Open the lid of the bread maker.
- Fix the blade on to the drive shaft.
- Now put the ingredients in the same order till butter.
- Now make a small hole in the flour and add active dry yeast over the flour with the spoon provided with it making sure that it does not come in contact with liquid or salt.
- Close the lid, gently and plug the power cord into the wall outlet.
- Now press the menu button given on the right side of the display and select basic bread button.
- Press the colour button and select the desired colour of crust.
- Press the loaf button and select 700 gm
- Press the start button.
- After about 40-45 min you will hear a beep and you add the cheese and onion.
- Once the baking cycle is over you will hear 10 beeps that means your bread is done and the light flashes keep warm.
- You press the start/stop button on display to stop the process.
- Remove from pan once it cools down.



Serves

Preparation
Time

Cooking



Cheese and Onion Bread

Whole Wheat Honey Bread

A recipe for the softest, moistest, fluffiest, freshest-staying, homemade, 100% whole wheat bread you've ever sunk your teeth into! Kids love it. Parents, too. It is one of the most popular bread recipes, gorgeous, yummy and easy to make. What makes this bread so amazing is that it stays soft and fresh for days after it's been baked.

Ingredients

- 3 cups whole wheat flour
- ½ teaspoon active dry yeast
- ½ teaspoon salt
- ½ tablespoon butter
- ⅓ cup honey
- ⅛ cup water



Serves

Preparation
Time

Cooking

Method

- Open the lid of the bread maker.
- Fix the blade on to the drive shaft.
- Now put the ingredients in the same order.
- After putting the wheat flour make a small hole in the flour and add the yeast then add the rest of the ingredients on the sides of the pan so that they do not touch the yeast.
- Close the lid, gently and plug the power cord into the wall outlet.
- Now press the menu button given on the right side of the display and select whole wheat.
- Press the colour button and select the desired colour of crust.
- Press the loaf button and select 700 gm.
- Press the start button.
- Once the baking cycle is over you will hear 10 beeps that means your bread is done and the light flashes keep warm.
- You press the start/stop button on display to stop the process.
- Remove from pan once it cools down.



Whole Wheat Honey Bread

Apple Jam

An autumn favourite, this unbelievably easy-to-make jam is delicious. By making it at home, you ensure that you are using the best ingredients. Have it on bread, cake slices or paranthas.

Ingredients

- 1 ½ cup grated apples
- ⅔ cup sugar
- 1 tablespoon lemon juice

Method

- Open the lid of Glen Bread maker.
- Fix the kneading blade onto the drive shaft.
- Put in all the ingredients in the same order as mentioned.
- Close the lid gently and plug the power cord into the wall outlet.
- Press the MENU button given on the right side of display.
- Select the JAM button.
- Press the START button.
- Once the cooking cycle is over you will hear 10 beeps, this means that the Jam is done. The light flashes 'KEEP WARM'.
- Press the START/STOP button on the display to stop the process and take out the Jam.



Serves

Preparation
Time

Cooking



Glen Appliances Pvt. Ltd.

I-34, DLF Industrial Area, Phase-I, Faridabad-121 003

Ph.: 0129-2254191-93 | E-mail: info@glenindia.com

Website: www.glenindia.com