

Recipes

Bread-making machine



The logo for Lacor, featuring a red curved line above the word "Lacor" in a bold, white, sans-serif font.

EN



SPECIFICATIONS

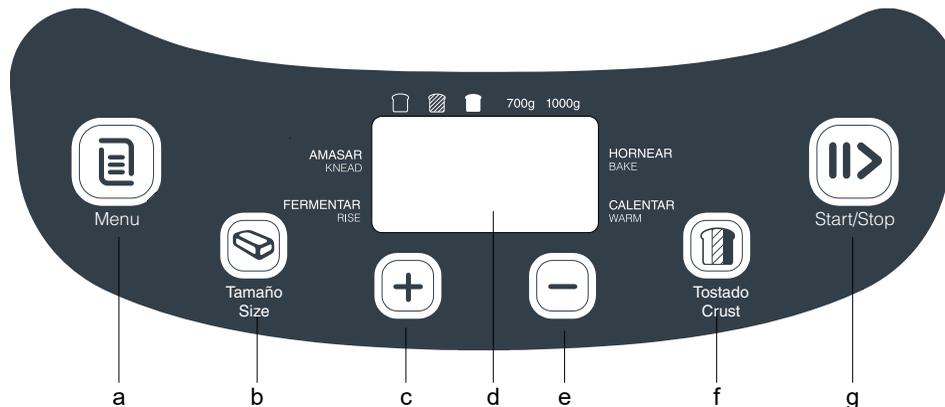
- **Model:** 69334
- **Power:** 550 W
- **Voltage:** 220-240 V ; 50/60 Hz
- **Capacity:** 1000 ml
- **Functions:** 12
- **Timer:** 13 horas
- **Size:** 36 x 24.5 x 28 cm
- **Weight:** 4.5 Kg

PROGRAMS

1. Basic
2. French
3. Wholemeal
4. Fast
5. Sweet
6. Multi-grain
7. Dough
8. Dough with ferment
9. Gluten free
10. Cake
11. Sandwich
12. Bake

CONTROL PANEL

- a)** Menu button
- b)** Tamaño/Size button
- c)** Increase temperature button
- d)** Display
- e)** Decrease time button
- f)** Tostado/Crust button
- g)** Start/Stop button





Recipes

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sourdough bread

Ingredients

Sourdough:

- 25 g water
- 25 g hard flour
- 2 g instant bread yeast

Final dough:

- 350 g water
- The sourdough starter
- 10 g salt
- 550 g hard flour



Preparation *(Programme 1)*

Sourdough:

- 1.- Mix the three ingredients in the bowl. Cover and let stand until the dough has risen and starts bubbling. The time it takes largely depends on the temperature, but it's usually 1 to 2 hours.
- 2.- To use the sourdough starter in this recipe it has to be at its peak fermentation. It shouldn't have started coming down because the results won't be the same.

Final dough:

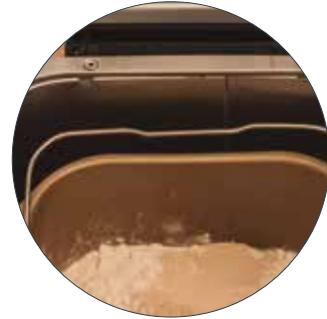
- 1.- Weigh the ingredients and put them in the bread pan in the order they appear in the list. Pour the sourdough starter in after the water.
- 2.- Push the Menu button to select programme 1. Then, push the Tamaño/Size button to select the weight of the loaf (1000 g) and after that push the Tostado/Crust button to select the toasting level you want.
- 3.- Push the Start/Stop button to start the programme. The bread machine will start the bread making cycle. After five minutes, check to make sure all the ingredients are completely mixed together and if they aren't, scrape the sides of the bread pan with a silicone spatula to push them into the kneading paddle.
- 4.- Wait for the bread to be kneaded, rise and bake without opening the lid, or opening it as little as possible, because otherwise the machine won't work as well as it should.
- 5.- The machine will beep when the bread is baked (the preparation time remaining is shown on the upper screen). Open the lid and, wearing oven mitts, turn the bread pan slightly counter-clockwise to unlock it.
- 6.- Being very careful to avoid burns, remove the pan with the bread inside by pulling on the handle. Turn the pan over and shake it until the bread falls out. Let the bread cool down to room temperature, preferably on a rack.
- 7.- Caution: The kneading paddle may get stuck inside the loaf of bread when it's taken out of the bread pan. If this has happened, you'll need to carefully remove it after the bread cools down.



Milk bread with raisins

Ingredients

- 1 medium egg
- 300 g water
- 15 g honey
- 20 g melted butter
- 30 g sugar
- 5 g salt
- 520 g hard flour
- 5 g instant bread yeast
- 50 g raisins soaked in water or rum



Preparation *(Programme 1)*

- 1.- Put the raisins in a bowl with the water or rum. Put the bowl in the microwave and warm the liquid a little bit. Let the raisins sit in the liquid until they cool down so they get thoroughly hydrated. Strain the liquid right before putting the raisins in the bread machine.
- 2.- Weigh the other ingredients and put them in the bread pan in the order they appear in the list.
- 3.- Push the Menu button to select programme 1. Then, push the Tamaño/Size button to select the weight of the loaf (1000 g) and then push the Tostado/Crust button to select the toasting level you want.
- 4.- Push the Start/Stop button to start the programme. The bread machine will start the bread making cycle.
- 5.- Wait for the bread to be kneaded, rise and bake without opening the lid, or opening it as little as possible, because otherwise the machine won't work as well as it should.
- 6.- You'll hear a beep while making the bread. When that happens, open the lid and add the strained raisins to the dough.
- 7.- The machine will beep when the bread is baked (the preparation time remaining is shown on the upper screen). Open the lid and, wearing oven mitts, turn the bread pan slightly counter-clockwise to unlock it.
- 8.- Being very careful to avoid burns, remove the pan with the bread inside by pulling on the handle. Turn the pan over and shake it until the bread falls out. Let the bread cool down to room temperature, preferably on a rack.
- 9.- Caution: The kneading paddle may get stuck inside the loaf of bread when it's taken out of the bread pan. If this has happened, you'll need to carefully remove it after the bread cools down.



French bread

Ingredients

- 360 g water
- 25 g olive oil
- 10 g salt
- 600 g hard flour
- 5 g instant bread yeast



Preparation *(Programme 2)*

- 1.- Weigh the ingredients and put them in the bread pan in the order they appear in the list.
- 2.- Push the Menu button to select programme 2. Then, push the Tamaño/Size button to select the weight of the loaf (1000 g) and then push the Tostado/Crust button to select the toasting level you want.
- 3.- Push the Start/Stop button to start the programme. The bread machine will start the bread making cycle.
- 4.- Wait for the bread to be kneaded, rise and bake without opening the lid, or opening it as little as possible, because otherwise the machine won't work as well as it should.
- 5.- The machine will beep when the bread is baked (the preparation time remaining is shown on the upper screen). Open the lid and, wearing oven mitts, turn the bread pan slightly counter-clockwise to unlock it.
- 6.- Being very careful to avoid burns, remove the pan with the bread inside by pulling on the handle. Turn the pan over and shake it until the bread falls out. Let the bread cool down to room temperature, preferably on a rack.
- 7.- Caution: The kneading paddle may get stuck inside the loaf of bread when it's taken out of the bread pan. If this has happened, you'll need to carefully remove it after the bread cools down.



Wholemeal spelt bread

Ingredients

- 360 g water
- 15 g olive oil or melted butter
- 10 g salt
- 15 g powdered milk
- 595 g hard flour (half wholemeal spelt and half hard wheat flour)
- 6 g instant bread yeast



Preparation *(Programme 3)*

- 1.- Weigh the ingredients and put them in the bread pan in the order they appear in the list.
- 2.- Push the Menu button to select programme 3. Then, push the Tamaño/Size button to select the weight of the loaf (1000 g) and then push the Tostado/Crust button to select the toasting level you want.
- 3.- Push the Start/Stop button to start the programme. The bread machine will start the bread making cycle.
- 4.- Wait for the bread to be kneaded, rise and bake without opening the lid, or opening it as little as possible, because otherwise the machine won't work as well as it should.
- 5.- The machine will beep when the bread is baked (the preparation time remaining is shown on the upper screen). Open the lid and, wearing oven mitts, turn the bread pan slightly counter-clockwise to unlock it.
- 6.- Being very careful to avoid burns, remove the pan with the bread inside by pulling on the handle. Turn the pan over and shake it until the bread falls out. Let the bread cool down to room temperature, preferably on a rack.
- 7.- Caution: The kneading paddle may get stuck inside the loaf of bread when it's taken out of the bread pan. If this has happened, you'll need to carefully remove it after the bread cools down.



Quick banana nut bread

Ingredients

- 350 g plain flour
- 1 ½ tsp baking powder
- 1 tsp bicarbonate of soda
- 2 Tbsp olive oil or melted butter
- 100 g sugar
- 3 eggs
- 3 bananas
- 75 g walnuts



Preparation *(Programme 4)*

- 1.- Cut up the bananas and set them aside.
- 2.- Weigh the other ingredients and then put all the ingredients except the walnuts in the bread pan in the order they appear in the list.
- 3.- Push the Menu button to select programme 4. Then, push the Tamaño/Size button to select the weight of the loaf (1000 g) and then push the Tostado/Crust button to select the toasting level you want.
- 4.- Push the Start/Stop button to start the programme. The bread machine will start the bread making cycle
- 5.- Wait for the bread to be kneaded, rise and bake without opening the lid, or opening it as little as possible, or else the machine won't work as well as it should.
- 6.- The machine will beep when the bread is baked (the preparation time remaining is shown on the upper screen). Open the lid and, wearing oven mitts, turn the bread pan slightly counter-clockwise to unlock it.
- 7.- Being very careful to avoid burns, remove the pan with the bread inside by pulling on the handle. Turn the pan over and shake it until the bread falls out.
- 8.- Let the bread cool down to room temperature, preferably on a rack.
- 9.- Caution: The kneading paddle may get stuck inside the loaf of bread when it's taken out of the bread pan. If this has happened, you'll need to carefully remove it after the bread cools down.



sweet bread

Ingredients

- 1 medium egg
- 300 g water at room temperature
- 25 g melted butter
- 60 g sugar
- 5 g salt
- 550 g hard flour
- 5 g instant bread yeast



Preparation *(Programme 5)*

- 1.- Weigh the ingredients and put them in the bread pan in the order they appear in the list.
- 2.- Push the Menu button to select programme 5. Then, push the Tamaño/Size button to select the weight of the loaf (1000 g) and after that push the Tostado/Crust button to select the toasting level you want.
- 3.- Push the Start/Stop button to start the programme. The bread machine will start the bread making cycle.
- 4.- Wait for the bread to be kneaded, rise and bake without opening the lid, or opening it as little as possible, because otherwise the machine won't work as well as it should.
- 5.- The machine will beep when the bread is baked (the preparation time remaining is shown on the upper screen). Open the lid and, wearing oven mitts, turn the bread pan slightly counter-clockwise to unlock it.
- 6.- Being very careful to avoid burns, remove the pan with the bread inside by pulling on the handle. Turn the pan over and shake it until the bread falls out. Let the bread cool down to room temperature, preferably on a rack.
- 7.- Caution: The kneading paddle may get stuck inside the loaf of bread when it's taken out of the bread pan. If this has happened, you'll need to carefully remove it after the bread cools down.



Multi-grain bread

Ingredients

- 335 g water
- 10 g olive oil or melted butter
- 10 g salt
- 55 g rye grain, blanched in boiling water
- 560 g bread flour (160 g whole grain + 400 hard wheat grain)
- 5 g instant bread yeast
- 25 g assorted seeds (flax, sesame, pumpkin, etc.)



Preparation *(Programme 6)*

- 1.- Put the rye grain in a saucepan with water. Bring to a boil and cook for 4 minutes. Let the grain sit in the water until it cools down. Strain the water right before adding the grains to the bread machine dough.
- 2.- Weigh the other ingredients and put them in the bread pan in the order they appear in the list.
- 3.- Push the Menu button to select programme 6. Then, push the Tamaño/Size button to select the weight of the loaf (1000 g) and then push the Tostado/Crust button to select the toasting level you want.
- 4.- Push the Start/Stop button to start the programme. The bread machine will start the bread making cycle.
- 5.- Wait for the bread to be kneaded, rise and bake without opening the lid, or opening it as little as possible, because otherwise the machine won't work as well as it should.
- 6.- The machine will beep when the bread is baked (the preparation time remaining is shown on the upper screen). Open the lid and, wearing oven mitts, turn the bread pan slightly counter-clockwise to unlock it.
- 7.- Being very careful to avoid burns, remove the pan with the bread inside by pulling on the handle. Turn the pan over and shake it until the bread falls out. Let the bread cool down to room temperature, preferably on a rack.
- 8.- Caution: The kneading paddle may get stuck inside the loaf of bread when it's taken out of the bread pan. If this has happened, you'll need to carefully remove it after the bread cools down.



Mexican tortilla dough

Ingredients

- 260 g water
- 1 splash of olive oil
- 1 tsp salt
- 250 g corn flour for Mexican tortillas



Preparation *(Programme 7)*

- 1.- Weigh the ingredients and put them in the bread pan in the order they appear in the list.
- 2.- Push the Menu button to select programme 7.
- 3.- Push the Start/Stop button to start the programme. The bread machine will start the dough making cycle, which only consists of kneading.
- 4.- The machine will start kneading. It's a good idea to help out the machine by wiping down the sides of the bread pan once in a while because corn dough doesn't have gluten and doesn't cling to the mechanism like dough with gluten does. With corn dough, the lid of the machine can be opened because there is no heating and the machine will work perfectly well.
- 5.- The machine will beep when the dough is ready (the preparation time remaining is shown on the upper screen). Open the lid and turn the bread pan slightly counter-clockwise to unlock it. You can't get burned by the bread pan in this programme because the dough isn't baked.
- 6.- Remove the bread pan with the dough and scrape the dough off the sides using a silicone spatula and then put the dough on the counter top sprinkled with flour.
- 7.- Wrap the dough up in plastic until you are ready to make tortillas.
- 8.- Split the dough into 16 little balls. To form the tortillas, put a ball of dough between two pieces of plastic kitchen film and use a rolling pin to roll out the pieces into a round flat shape that is 1 mm thick.
- 9.- Heat up a large flat frying pan, in which you have previously spread some olive, oil at medium heat and put in the shaped tortillas to cook them.
- 10.- Make the tortillas one by one, rolling them out and cooking them on both sides and put them in a basket or container covered with a cloth so they stay soft. It is important to keep the remaining balls well covered while cooking because the corn dough dries out very easily.



Pita bread dough

Ingredients

- 250 g water
- 1 splash of olive oil
- 10 g sugar
- 5 g salt
- 350 g hard flour
- 50 g wholemeal flour
- 4 g instant bread yeast



Preparation *(Programme 8)*

- 1.- Weigh the ingredients and put them in the bread pan in the order they appear in the list.
- 2.- Push the Menu button to select programme 8.
- 3.- Push the Start/Stop button to start the programme. The bread machine will start the dough making cycle, which only consists of kneading and the first fermentation.
- 4.- Wait for the machine to finish kneading and fermenting without opening the lid, or opening it as little as possible, or else the machine won't work as well as it should.
- 5.- The machine will beep when the dough is ready and has risen (the preparation time remaining is shown on the upper screen). Open the lid and turn the bread pan slightly counter-clockwise to unlock it. You can't get burned by the bread pan in this programme because the dough isn't baked.
- 6.- Remove the bread pan with the dough and scrape the dough off the sides using a silicone spatula and then put the dough on the counter top sprinkled with flour.
- 7.- Flatten the dough with your hand to remove the gas and divide it into 8 pieces of the same weight.
- 8.- Extend the pieces into a round flat shape with a rolling pin until they're 4 mm thick. Cover them with plastic and let them rise for at least 20 minutes.
- 9.- While you're doing that, heat up the oven to 250° - 260° and, if you have one, put an oven tray, baking stone or baking sheet inside.
- 10.- When the oven is hot, bake the loaves two at a time on the tray, stone or sheet that you heated up previously for no more than 4 -5 minutes, since they should turn out soft. The sudden heat will make the loaves inflate.
- 11.- Put the baked pitas on a platter covered with a cloth to keep them nice and soft.



Gluten free milk bread

Ingredients

- 1 medium egg
- 400 g milk
- 20 g melted butter or olive oil
- 30 g sugar
- 10 g salt
- 450 g gluten free breadmaking flour
- 4 g instant bread yeast



Preparation *(Programme 9)*

- 1.- Weigh the ingredients and put them in the bread pan in the order they appear in the list.
- 2.- Push the Menu button to select programme 9. Then, push the Tamaño/Size button to select the weight of the loaf (1000 g) and then push the Tostado/Crust button to select the toasting level you want.
- 3.- Push the Start/Stop button to start the programme. The bread machine will start the bread making cycle.
- 4.- Wait for the bread to be kneaded, rise and bake without opening the lid, or opening it as little as possible, because otherwise the machine won't work as well as it should.
- 5.- The machine will beep when the bread is baked (the preparation time remaining is shown on the upper screen). Open the lid and, wearing oven mitts, turn the bread pan slightly counter-clockwise to unlock it.
- 6.- Being very careful to avoid burns, remove the pan with the bread inside by pulling on the handle. Turn the pan over and shake it until the bread falls out. Let the bread cool down to room temperature, preferably on a rack.
- 7.- Caution: The kneading paddle may get stuck inside the loaf of bread when it's taken out of the bread pan. If this has happened, you'll need to carefully remove it after the bread cools down.



Yoghurt sponge cake

Ingredients

- 110 g natural unsweetened yoghurt
- 110 g sunflower oil or light olive oil
- 3 medium eggs
- 220 g sugar
- 220 g sponge cake flour (or 210 g standard flour with 8 g of baking powder, half packet of Royal).



Preparation *(Programme 10)*

- 1.- Put all the ingredients in the bread pan in the order they appear in the list. Stir everything with a spatula to mix the ingredients a little before starting the cycle.
- 2.- Push the Menu button to select programme 10.
- 3.- Push the Start/Stop button to start the programme. The bread machine will start the sponge cake making cycle.
- 4.- Wait for the sponge cake to be kneaded, rise and bake without opening the lid, or opening it as little as possible, or else the machine won't work as well as it should.
- 5.- The machine will beep when the sponge cake is baked (the preparation time remaining is shown on the upper screen). Open the lid and, wearing oven mitts, turn the bread pan slightly counter-clockwise to unlock it.
- 6.- Remove the bread pan with the sponge cake, being careful to keep from getting burned.
- 7.- Important: Let the sponge cake cool down in the bread pan for at least 15 minutes because it's very fragile when it's freshly made.
- 8.- Before flipping the bread pan over, insert a silicone spatula between the bread pan and the sponge cake all the way to the bottom and run it all around the edges in order to ensure a clean release. When you're done, flip the bread pan over and shake it gently and the sponge cake should fall out.
- 9.- Let the sponge cake cool down to room temperature, preferably on a rack.
- 10.- Caution: Even though it's not very common with sponge cake, as it is with regular bread, the kneading paddle may get stuck inside the sponge cake when it's removed from the bread pan. If this happens you'll need to carefully remove the paddle after the sponge cake cools down.



standard white bread

Ingredients:

- 350 g water
- 25 g melted butter
- 15 g sugar
- 10 g salt
- 25 g powdered milk
- 570 g hard flour
- 5 g instant bread yeast



Preparation *(Programme 11)*

- 1.- Weigh the ingredients and put them in the bread pan in the order they appear in the list.
- 2.- Push the Menu button to select programme 11. Then, push the Tamaño/Size button to select the weight of the loaf (1000 g) and then push the Tostado/Crust button to select the toasting level you want.
- 3.- Push the Start/Stop button to start the programme. The bread machine will start the bread making cycle.
- 4.- Wait for the bread to be kneaded, rise and bake without opening the lid, or opening it as little as possible, because otherwise the machine won't work as well as it should.
- 5.- The machine will beep when the bread is baked (the preparation time remaining is shown on the upper screen). Open the lid and, wearing oven mitts, turn the bread pan slightly counter-clockwise to unlock it.
- 6.- Being very careful to avoid burns, remove the pan with the bread inside by pulling on the handle. Turn the pan over and shake it until the bread falls out. Let the bread cool down to room temperature, preferably on a rack.
- 7.- Caution: The kneading paddle may get stuck inside the loaf of bread when it's taken out of the bread pan. If this happens, you need to carefully remove the paddle after the bread cools down.

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