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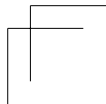
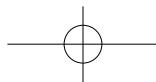
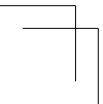
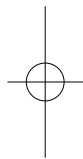
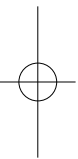
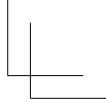
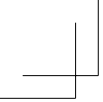


HD9015  
HD9016



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**PHILIPS**



# 1 Recipe

## ≡ Note

- Do not add more quantities than mentioned in the recipe as it may damage your breadmaker.
- If necessary, use a spatula to scrape down the sides of the bread pan to get the mixture sticking to the wall back to the mix.
- Do not put over 560g flour, and 3 teaspoon, 4 teaspoon and 5 teaspoon of yeast for general bread programs, super rapid breads and easter cake program respectively.
- For homemade program, also do not put over 560g flour and 3 teaspoons of yeast.
- Always use active dry yeast for this breadmaker.

## \* Tip

- Always measure ingredients accurately.
- All ingredients should be at room temperature unless recipe suggests otherwise.
- Put ingredients in the bread pan in the order they are listed in the recipe.
- Always add liquid ingredient first, then add dry ingredients.
- The yeast should be dry and separate from other ingredients when it is added to the bread pan. Do not let the yeast touch the salt.
- Butter and other fats should be cut into small pieces before putting in the bread pan to aid the mixing.

## Program 1.[White]

### White bread

Suitable for White bread

	750g	1000g
1. Water	280 ml	350 ml
2. Oil	1.5 tablespoons	2 tablespoons
3. Salt	1 teaspoon	1.5 teaspoons
4. Sugar	1.5 tablespoons	2 tablespoons
5. Bread flour	455 g	560 g
6. Active dry yeast	1 teaspoon	1 teaspoon

## Program 2.[White bread rapid]

### White bread rapid

Bread will be ready quicker than white bread program, but may be smaller and denser.

	750g	1000g
1. Water	280 ml	350 ml
2. Oil	1.5 tablespoons	2 tablespoons
3. Salt	1 teaspoon	1.5 teaspoons
4. Sugar	1.5 tablespoons	2 tablespoons
5. Bread flour	455 g	560 g
6. Active dry yeast	1.6 teaspoon	1.6 teaspoon

## Program 3.[Light rye bread]

### Light rye bread

A mixture of bread and rye flour can be used

## ≡ Note

- Caraway seeds must be broken into pieces.

	1000g
1. Water	240 ml (30~40°C)
2. Oil	2 tablespoons
3. Salt	0.5 teaspoons
4. Sugar	2 tablespoons
5. Caraway seed	1 tablespoon
6. Cocoa powder	2 tablespoons
7. Rye bread flour	140 g
8. Bread flour	280 g
9. Active dry yeast	1.5 teaspoon

## Program 4.[French]

### French bread

Bread will have a crisper crust and lighter texture

	750g	1000g
1. Water	270 ml	350 ml
2. Oil	1.5 tablespoons	2 tablespoons
3. Salt	1.5 teaspoons	2 teaspoons
4. Bread flour	450 g	560 g
5. Active dry yeast	1.3 teaspoon	1.3 teaspoon

## Program 5.[Sweet]

### Sweet bread

Bread will be crisp and sweet.

	750g	1000g
1. Water	240 ml	300 ml
2. Oil	2 tablespoons	3 tablespoons
3. Salt	1 teaspoon	1 teaspoon
4. Sugar	4 tablespoons	4 tablespoons
5. Bread flour	400 g	500 g
6. Active dry yeast	1.3 teaspoon	1.3 teaspoon

## Program 6.[Super rapid]

### Super rapid

Even faster than white bread and white bread rapid, but the bread may not have as dark color

	1000g
1. Water	310 ml (40~50°C)
2. Oil	2 tablespoons
3. Salt	1 teaspoon
4. Sugar	2 tablespoons
5. Bread flour	560 g
6. Active dry yeast	4 teaspoons

## Program 7.[Gluten free]

### Gluten-free bread

Suitable for gluten free ingredients which will take longer time to

	1000g
1. Oil	5 tablespoons
2. Milk	300 ml
3. Vinegar	1.5 tablespoons
4. Eggs	3
5. Salt	1.5 teaspoon
6. Sugar	2 tablespoons
7. Gluten-free bread flour	500 g
8. Active dry yeast	2 teaspoons

## Program 8. [Whole wheat]

### Whole wheat

There will be preheat time to allow grains to soak up water and expand.

	750g	1000g
1. Water	280 ml	350 ml
2. Oil	1 tablespoon	2 tablespoons
3. Salt	1 teaspoon	2 teaspoons
4. Sugar	2 tablespoons	2 tablespoons
5. Whole wheat bread flour	450 g	560 g
6. Active dry yeast	2 teaspoons	2 teaspoons

## Program 9. [Whole wheat rapid] (HD9015 only)

### Whole wheat rapid

Bread will be ready quicker than whole wheat program, but may be smaller and denser.

	750g	1000g
1. Water	280 ml	350 ml
2. Oil	1 tablespoon	2 tablespoons
3. Salt	1 teaspoon	2 teaspoons
4. Sugar	2 tablespoons	2 tablespoons
5. Whole wheat bread flour	450 g	560 g
6. Active dry yeast	2 teaspoons	2 teaspoons

## Program 9. [Yoghurt] (HD9016 only)

### Yoghurt

#### Note

- Ensure the Yoghurt container is thoroughly washed with warm water and soap, and it is dried before making Yoghurt.
- Full fat, skim, or 2% milk can be used.
- Make sure the Yoghurt is fresh and thus the culture starter is active.

For making homemade Yoghurt

1. Milk	1000 ml
2. Yoghurt	100 ml

## Program 10.[Dough]

#### Note

- Loaf weight or crust color cannot be set for programs below.

### Dough

For mixing ingredients and kneading dough, no baking

	1000g
1. Water	330 ml
2. Oil	2 tablespoons
3. Salt	2 teaspoons
4. Sugar	4 tablespoons
5. Bread flour	560 g
6. Active dry yeast	2 teaspoons

## Program 11.[Jam]

### Jam

For making jam

#### Note

- Strawberries must be cut into small pieces first.

1. Strawberry 300 g

2. Sugar 150 g

## Program 12.[Easter cake]

### Easter cake

Good for Russian Easter Cake recipe

#### Note

- Lemonzest and Almonds must be broken into pieces before use.
- Butter must be cut into small pieces.
- Raisins should be kept in sherry wine for around 30 minutes.

1. Milk 120 ml

2. Sugar 0,25 cups

3. Salt 0,5 teaspoons

4. Eggs 1

5. Egg yolks 2

6. Butter 3 tablespoons

7. Lemonzest 1 teaspoon

8. Raisins 30 g

9. Currants 30 g

10. Almonds 30 g

11. All purpose flour 365 g

12. Sherry wine 0,5 cups

13. Active dry yeast 4,5 teaspoons

## 2 Total program time

### Note

- The Keep-warm duration for programs (1 to 9) is 60 minutes.

Program name	Loaf weight of 750 g		
	Light	Medium	Dark
1. White bread	3:55	3:55	4:10
2. White bread rapid	2:45	2:45	2:55
4. French	3:45	3:50	3:55
5. Sweet	3:22	3:22	3:26
7. Gluten free	-	2:49	-
8. Whole wheat	3:50	3:55	4:05
9. Whole wheat rapid (HD9015)	2:39	2:44	2:49

Program name	Loaf weight of 1000 g		
	Light	Medium	Dark
1. White bread	4:00	4:00	4:15
2. White bread rapid	2:50	2:50	3:00
4. French	3:50	3:55	4:00
5. Sweet	3:23	3:25	3:29
7. Gluten free	-	2:59	-
8. Whole wheat	3:55	4:00	4:10
9. Whole wheat rapid (HD9015)	2:44	2:49	2:54

### Note

- The loaf weight and crust color cannot be changed for the programs below.

Program name	Medium	Keep-warm (Minutes)
3. Light rye bread	4:00	60
6. Super rapid	0:58	60
9. Yoghurt (HD9016)	8:00	
10. Dough	1:30	
11. Jam	1:15	
12. Easter cake	2:00	60















































