

# Bread recipe (Panasonic bread maker)

**Supplier:** Hodmedod's British Pulses and Grains <https://hodmedods.co.uk/>  
(also sell the Mock Mill).

**Grain varieties:** I have used YQ, Red Emmer and Flanders varieties. All are good. Flanders makes a good loaf even without adding the commercial strong flour.

## Ingredients:

- Wheat grains 9oz, 250g
- Strong bread flour, white or wholemeal 6oz, 170g<sup>\*</sup>
- Dried yeast, 1 – 2 teaspoons
- Salt, 1 teaspoon
- Sugar, 2 teaspoons
- A knob of butter or baking spread
- Water 300ml

## Procedure:

1. Mill the wheat to make flour (Mock Mill)
2. Put the yeast into the bread maker pan first
3. Add the flours
4. Add the minor dry ingredients
5. Add the water

Setting: Programme 1, 4 hour; or programme 2, 1hr 55 minutes is OK.

Weight of baked loaf 24oz, 680g.

<sup>\*</sup> Note: This is a modification of the Panasonic 14oz loaf recipe. Total flour weight used is 15oz because home milled flour has more bran in it. If not adding strong flour, use 16oz milled flour.