



Rye and Caraway Bread



the Smart Oven™ Air Fryer

Sage

Rye and Caraway Bread

 Prep: 20 mins/ Cook: 50 mins/ Stand: 2 hrs

 Makes: 1 loaf



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350g bread flour or strong plain flour, divided

250g dark rye flour

2 tsp instant dried yeast

2 tsp fine salt

1 tbsp fennel seeds

2 tsp caraway seeds

50g molasses

400ml warm water

Method

1. Place 250g bread flour, rye flour, yeast, salt, seeds and molasses in the bowl of a bench mixer. Using the dough hook, mix on low speed to combine. Add the warm water and mix until the dough starts coming together.
2. Add the remaining flour and knead on medium speed for 10 minutes or until the dough is smooth and elastic.
3. Cover the bowl with plastic wrap and let the dough proof in a warm, draft-free place for 1 hour or until doubled in size.
4. Flour a 25cm x 15cm oval or 23cm round proofing basket. If you don't have a proofing basket, flour a baking tray.
5. Turn the dough out onto a lightly floured surface and roll into a tight ball then shape into a 20cm log. Place the dough into the floured basket or on the baking tray. Loosely cover with plastic wrap and let the dough proof in a warm, draft-free place for 1 hour or until the dough rises to the top of the basket.
6. Place the wire rack in position 3.
7. Set the oven to **BAKE > 180°C > CONVECTION > 50 MINUTES** to preheat.
8. If using a proofing basket, flour a baking tray and gently turn the dough out onto the floured tray.
9. Once preheated, place the dough in the oven and cook until golden brown and sounds hollow when the base is tapped.
10. Cool bread on a wire rack.



Banana Bread



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Banana Bread

 Prep: 20 mins/ Cook: 1 hour 20 mins/ Stand: 10 mins

 Makes: 1 loaf



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340g mashed banana (See Note)

220g light brown sugar

3 eggs, lightly beaten

80ml grapeseed oil

80ml milk

255g plain flour

1 tbsp baking powder

½ tsp fine salt

Method

1. Grease and line a 21cm x 11cm, 7cm deep loaf pan with baking paper.
2. Place the mashed banana, sugar, eggs, oil and milk in a large bowl and whisk to combine.
3. Sift the flour, baking powder and salt. Add the dry ingredients to the banana mixture and stir to combine.
4. Place the wire rack in position 3.
5. Set the oven to **BAKE > 160°C > CONVECTION > 1 HOUR 20 MINUTES** to preheat.
6. Pour the batter into the prepared pan.
7. Once preheated, place the loaf in the oven and cook until a skewer inserted into the centre comes out clean.
8. Stand the bread in the pan for 10 minutes before turning onto a wire rack to cool.

Note:

You will need about 3 large overripe bananas.



Buttermilk Bread



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Buttermilk Bread

 Prep: 20 mins/ Cook: 40 mins/ Stand: 2 hrs

 Makes: 1 loaf



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160ml buttermilk

80ml warm water

300g bread flour or strong plain flour, plus extra for dusting

2 tsp salt

1 tbsp sugar

2 tsp instant dried yeast

20g unsalted butter, at room temperature, plus extra to grease

Method

1. Combine the buttermilk and the warm water in a bowl. Place the flour, salt, sugar and yeast in the bowl of a bench mixer. Using the dough hook, mix on low speed to combine.
2. Slowly add the buttermilk mixture and knead on medium speed for 7 minutes or until the dough is smooth and elastic.
3. Add the butter and continue kneading until the butter is worked into the dough.
4. Cover the bowl with plastic wrap and let the dough proof in a warm, draft-free place for 1 hour or until doubled in size.
5. Grease a 21cm x 11cm, 7cm deep loaf pan with butter and coat with flour, shaking out the excess flour.
6. Turn the dough out onto a lightly floured surface and knead until smooth. Shape the dough into an 20cm log and place into the pan. Loosely cover with plastic wrap and let the dough proof in a warm, draft-free place for 1 hour or until it rises to just above the pan.
7. Place the wire rack in position 3.
8. Set the oven to **BAKE > 180°C > CONVECTION > 40 MINUTES** to preheat.
9. Carefully remove the plastic wrap. Place the extra flour in a sieve and lightly dust the loaf with flour.
10. Once preheated, place the loaf in the oven and cook until golden brown.
11. Cool in the pan for 10 minutes before turning onto a wire rack.



Gluten Free Bread



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Gluten Free Bread

 Prep: 20 mins/ Cook: 50 mins/ Stand: 2 hrs

 Makes: 1 loaf



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60ml olive oil, plus extra for brushing

160ml almond milk

180ml warm water

2 tsp malt vinegar

375g gluten-free plain flour

25g psyllium husk

2 tsp xanthan gum

2 tsp fine salt

1 tbsp instant dried yeast

45g mixed seeds (flaxseed, chia, fennel, poppy, sesame)

1 tbsp honey

Method

1. Place the oil, almond milk, warm water and vinegar in a jug and whisk together.
2. Place the flour, psyllium husk, xanthan gum, salt, yeast, seeds and honey in the bowl of a bench mixer. Using the dough hook, mix on medium speed to combine.
3. Slowly add the milk mixture and knead for 10 minutes.
4. Line the pizza pan with baking paper.
5. Turn the dough out onto a lightly floured surface and shape into a ball. Place the dough onto the lined tray. Cover loosely with plastic wrap and place in a warm, draft-free place for 1-2 hours or until it starts to crack.
6. Place the wire rack in position 3.
7. Set the oven to **BAKE > 180°C > CONVECTION > 50 MINUTES** to preheat.
8. Remove the plastic wrap and brush the loaf with extra oil.
9. Once preheated, place the loaf in the oven and cook until golden brown.
10. Cool bread on a wire rack.



Raspberry, Apple and Coconut Muffins



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Raspberry, Apple and Coconut Muffins

 *Prep: 20 mins/ Cook: 17 mins per tray*

 *Makes: 12 muffins*



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90g rolled oats

360g wholemeal plain flour

1 tsp ground cinnamon

2½ tsp baking powder

500ml buttermilk

3 eggs

80ml grapeseed oil

120g honey

65g light brown sugar

1 tsp vanilla bean paste

250g fresh or frozen raspberries

1 red apple, cored, cut into 5mm pieces

25g shredded coconut

Method

1. Combine the oats, flour, cinnamon and baking powder in a large bowl.
2. Place the buttermilk, eggs, oil, honey, sugar and vanilla in a separate bowl and whisk together.
3. Fold the egg mixture into the dry ingredients until just combined.
4. Fold through the raspberries, apple and coconut.
5. Place the wire rack in position 3.
6. Set the oven to **BAKE > 180°C > CONVECTION > 17 MINUTES** to preheat.
7. Line a 6-hole muffin pan (⅔-cup capacity) with paper cases. Divide half the batter among the prepared muffins cases.
8. Once preheated, place the muffins in the oven and cook for 17 minutes or until a skewer inserted into the centre comes out clean.
9. Repeat with the remaining batter.