



Rye and Caraway Bread



the Smart Oven® Air Fryer

Breville®

Rye and Caraway Bread

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

 Makes: 1 loaf



the Smart Oven® Air Fryer

2 ½ cups (350g) bread flour, divided

2 cups (250g) dark rye flour

2 tsp instant dried yeast

2 tsp kosher salt

1 tbsp fennel seeds

2 tsp caraway seeds

2 tbsp (50g) molasses

1 ½ cups (400ml) warm water

Method

1. Place 1 ¾ cups (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 10-inch x 6-inch oval or 9-inch 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 8-inch 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 > 350°F > 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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1½ cups (340g) mashed banana (See Note)

1 cup (200g) light brown sugar

3 eggs, lightly beaten

½ cup (80ml) grapeseed oil

½ cup (80ml) milk

1¾ cups (255g) all-purpose flour

1 tbsp baking powder

½ tsp kosher salt

Method

1. Grease and line a 8½-inch x 4½-inch, 2½-inch deep loaf pan with parchment 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 > 325°F > 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 center 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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$\frac{3}{4}$ cup (160ml) buttermilk

$\frac{1}{2}$ cup (80ml) warm water

2 cups (300g) bread flour, plus extra for dusting

2 tsp kosher salt

1 tbsp sugar

2 tsp instant dried yeast

1 tbsp 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 9-inch x 5-inch 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 8-inch 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 > 350°F > 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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¼ cup (60ml) olive oil, plus extra for brushing

⅔ cup (160ml) almond milk

¼ cup (180ml) warm water

2 tsp malt vinegar

2½ cups (375g) gluten-free all-purpose flour

½ cup (25g) psyllium husk

2 tsp xanthan gum

2 tsp kosher salt

1 tbsp instant dried yeast

¼ cup (45g) mixed seeds (flaxseed, chia, fennel, poppy, sesame)

1 tbsp honey

Method

1. Combine 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 parchment 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 > 350°F > 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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1 cup (90g) old fashioned oats

2¼ cups (360g) whole wheat all-purpose flour

1 tsp ground cinnamon

2½ tsp baking powder

2 cups (480ml) buttermilk

3 eggs

½ cup (80ml) grapeseed oil

½ cup (120g) honey

½ cup (65g) light brown sugar

1 tsp vanilla bean paste

250g fresh or frozen raspberries

1 red apple, cored, cut into ¼-inch pieces

½ cup (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 > 350°F > CONVECTION > 17 MINUTES** to preheat.
7. Line a standard 6-cup muffin pan with paper liners. Divide half the batter among the prepared muffins cups.
8. Once preheated, place the muffins in the oven and cook for 17 minutes or until a skewer inserted into the center comes out clean.
9. Repeat with the remaining batter.