



Buttermilk Bread



the Smart Oven® Air

Breville

Buttermilk Bread

 Prep: 20 mins/ Cook: 40 mins/ Stand: 1 hr 20 mins

 Makes: 1 loaf



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¾ cup (160ml) buttermilk

¾ 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. Transfer the dough to heatproof bowl and cover with plastic wrap. Place the bowl in the oven in rack position 8.
5. Set the oven to **PROOF** > **88°F** > **CONVECTION** > **40 MINUTES**. Proof the dough until doubled in size.
6. Grease a 9-inch x 5-inch loaf pan with butter and coat with flour, shaking out the excess flour.
7. Turn the dough out onto a lightly floured surface and knead until smooth. Shape the dough into an 8-inch log and place it into the pan. Loosely cover with plastic wrap and place in the oven in rack position 8.
8. Set the oven to **PROOF** > **88°F** > **CONVECTION** > **40 MINUTES**. Proof the dough until it rises just above the pan.
9. Remove the dough from the oven.
10. Reset the oven to **BAKE** > **350°F** > **CONVECTION** > **40 MINUTES** to preheat.
11. Carefully remove the plastic wrap. Place the extra flour in a sieve and lightly dust the loaf with flour.
12. Once preheated, place the loaf in the oven and cook until golden brown.
13. Cool in the pan for 10 minutes before turning onto a wire rack.



Banana Bread



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Banana Bread



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



Makes: 1 loaf

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 tbsbp 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 8.
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.



Gluten Free Bread



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Gluten Free Bread



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 Prep: 20 mins/ Cook: 50 mins/ Stand: 1 hr

 Makes: 1 loaf

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. Place the tray in the oven in rack position 6.
6. Set the oven to **PROOF** > 88°F > **CONVECTION** > 1 HOUR. Proof until the dough starts to crack.
7. Remove the dough from the oven.
8. Reset the oven to **BAKE** > 350°F > **CONVECTION** > 50 MINUTES to preheat.
9. Remove the plastic wrap and brush the loaf with extra oil.
10. Once preheated, place the loaf in the oven and cook until golden brown.
11. Cool bread on a wire rack.



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Raspberry, Apple and Coconut Muffins

 Prep: 20 mins/ Cook: 17 mins

 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 6.
6. Set the oven to **BAKE** > **180°C** > **CONVECTION** > **17 MINUTES** to preheat.
7. Line a standard 12-cup muffin pan with paper liners. Divide 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.



Rye and Caraway Bread



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Rye and Caraway Bread

 Prep: 20 mins/ Cook: 50 mins/ Stand: 1 hr 20 mins

 Makes: 1 loaf



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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 1½ 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. Transfer the dough to a heatproof bowl and cover with plastic wrap. Place the bowl in the oven in rack position 8.
4. Set the oven to PROOF > 88°F > CONVECTION > 40 MINUTES. Proof the dough until doubled in size.
5. 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.
6. Turn the dough out onto a lightly floured surface and roll into a tight ball then shape into an 8-inch log. Place the dough into the floured basket or on the baking tray. Loosely cover with plastic wrap and place in the oven in rack position 8.
7. Set the oven to PROOF > 88°F > CONVECTION > 40 MINUTES to proof the dough.
8. Remove the dough from the oven.
9. Reset the oven to BAKE > 350°F > CONVECTION > 50 MINUTES to preheat.
10. If using a proofing basket, flour a baking tray and gently turn the dough out onto the floured tray.
11. Once preheated, place the dough in the oven and cook until golden brown and sounds hollow when the base is tapped.
12. Cool bread on a wire rack.



Cinnamon and Maple Rolls



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Cinnamon and Maple Rolls



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Prep: 40 mins/ Cook: 14 mins/ Stand: 1 hr



Makes: 12

DOUGH

1 cup (240ml) milk, warmed
2 tsp instant dried yeast
3 tbsp pure maple syrup
2 large eggs
4 cups (600g) bread flour
2 tsp kosher salt
4oz (115g) cold unsalted butter, cut into ½-inch pieces

FILLING

4oz (115g) unsalted butter
¾ cup (150g) light brown sugar
2 tsp ground cinnamon

SYRUP

¾ cup (180ml) pure maple syrup
5oz (140g) unsalted butter, coarsely chopped
½ cup (100g) light brown sugar

DOUGH

1. Combine the milk and yeast in a bowl. Add the maple syrup and eggs and whisk to combine. Place the flour and salt in the bowl of a bench mixer. Using the dough hook, mix on low speed to combine. Add the milk mixture and knead on medium speed for 7 minutes or until the dough is smooth and elastic.
2. Add the butter and continue kneading until all the butter is worked into the dough.
3. Transfer the dough to a large heatproof bowl and cover with plastic wrap. Place the bowl in the oven in rack position 6.
4. Set the oven to **PROOF** > 88°F > **CONVECTION** > 40 MINUTES. Proof the dough until doubled in size.

FILLING

5. While the dough is proofing, heat the butter in a small saucepan over high heat until it foams and turns brown. Add the sugar and cinnamon, immediately remove the pan from the heat and mix together.

SYRUP

6. Heat the maple syrup, butter and sugar in a small saucepan over medium heat until the butter is melted. Remove the pan from the heat and whisk together.

7. Pour the syrup over the base of a 13-inch x 9-inch, 2-inch deep baking dish.
8. Turn the dough out onto a lightly floured surface and roll into a 24-inch x 10-inch rectangle. Transfer the dough onto a clean dish towel.
9. Spread the filling evenly over the dough leaving the bottom long edge clear.
10. Starting from the top long edge, use the dish towel as a guide to tightly roll up the dough.
11. Cut the roll into 12 even pieces and place in the dish, cover with plastic wrap. Place the dish in the oven in rack position 6.
12. Reset the oven to **PROOF** > 88°F > **CONVECTION** > 20 MINUTES to proof.
13. Remove the rolls from the oven.
14. Set the oven to **BAKE** > 400°F > **SUPER CONVECTION** > 14 MINUTES.
15. Once preheated, place the rolls in the oven and cook until golden brown.
16. Stand the rolls in the dish for 20 minutes before serving.



Soft Dinner Rolls



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Soft Dinner Rolls



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Prep: 40 mins/ Cook: 15 mins/ Stand: 1 hr



Makes: 12

1 cup (240ml) milk
2 tsp instant dried yeast
¼ cup (55g) unsalted butter, melted, plus extra 2 tbsp,
melted for brushing
1 large egg

1 large egg yolk
3 cups (420g) bread flour, plus extra for dusting
2 tbsp sugar
1½ tsp kosher salt
Cooking spray

Method

1. Combine the milk and yeast in a small bowl. Add the butter, egg and egg yolk and stir to combine.
2. Place the flour, sugar and salt in the bowl of a bench mixer. Using the dough hook, mix on low speed to combine. Pour in the milk mixture and mix to combine. Increase the speed to medium and knead for 10 minutes or until the dough is smooth and elastic.
3. Turn the dough out onto a lightly floured surface and shape into a ball. Place the dough in a heatproof bowl and cover with plastic wrap. Place the bowl in the oven in rack position 6.
4. Set the oven to PROOF > 88°F > CONVECTION > 40 MINUTES. Proof the dough until doubled in size.
5. Spray a 13-inch x 9-inch baking dish with the cooking spray.
6. Turn the dough out onto work surface and divide into 12 equal pieces, about 65g each.
7. Roll each piece into a tight ball and place in the baking dish, leaving about 1-inch between the balls. Loosely cover with plastic wrap and place in the oven.
8. Set the oven to PROOF > 88°F > CONVECTION > 30 MINUTES. Proof the dough until doubled in size.
9. Remove the dish from the oven.
10. Reset the oven to BAKE > 350°F > CONVECTION > 15 MINUTES to preheat.
11. Remove the plastic wrap and brush the rolls with the extra butter. Place the extra flour into a sieve and lightly dust the rolls with flour.
12. Once preheated, place the rolls in the oven and cook until golden brown.
13. Cool in the dish for 10 minutes before serving.