

Deluxie™

Where Luxury Meets the
Heart of Your Home

Signature Recipe Book

Featuring Special
recipes written by:

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EATS**





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Chapter 1



Bread

Tip for Beginners: To get acquainted with your new bread maker, it's recommended to start with a pre-packaged bread mix for your first attempt.

Follow the instructions on the packaging to ensure a smooth process. This also provides an opportunity to practice removing the kneading paddle before baking, typically during the second rise phase. Once you're comfortable with the baking cycle, you'll be ready to create your own delicious bread and cake recipes with confidence.

White Bread



Ingredients

Dough Size	Water (ml)	Salt (g)	Oil (ml)	Sugar (g)	Milk Powder (g)	Bread Flour (g)	Yeast (g)
500g Dough	160	3	12	12	6	260	3
750g Dough	250	5	18	18	12	400	4
1000g Dough	320	6	24	24	15	520	6

Instructions

1. Add Ingredients:

- Pour the warm water into the bread maker pan.
- Add the vegetable oil (if using).
- Add the sugar in one corner of the pan and the salt in another corner.
- Add the bread flour.
- Create a small well in the center of the dry ingredients and add the active dry yeast, ensuring it doesn't come into contact with the wet ingredients, salt, or sugar.

2. Select Program:

- Choose Program 1.

3. Set Load Weight:

- Select the desired load weight (500g, 750g, or 1000g).

4. Select Crust Color:

- Choose Light, Medium, or Dark, according to your preference.

5. Start Machine:

- Start the bread maker. The machine will mix, knead, and allow the dough to rise.

6. Bake:

- The bread maker will bake the bread according to its settings until it is fully cooked. Ensure the bread is well-browned on top and has an internal temperature of about 90°C (195°F).

7. Cool and Serve:

- Let the white bread cool in the pan for 10 minutes before transferring it to the Deluxie wire cooling rack to cool completely.

Best served sliced thick and toasted, then buttered with a generous amount of real butter. Or slice thinner and use for a delicious sandwich.

Whole Wheat Bread



Ingredients

Dough Size	Water (ml)	Whole Wheat Flour (g)	Bread Flour (g)	All-Purpose Flour (g)	Honey or Sugar (tbsp)	Salt (tbsp)	Active Dry Yeast (tbsp)	Vegetable Oil (tbsp)
500g	125	200	50	50	2	1.5	2	2 (optional)
750g	187	300	75	75	3	1.5	3	3 (optional)
1000g	250	400	100	100	4	2	4	4 (optional)

Instructions

1. Add Ingredients:

- Pour the warm water into the bread maker pan.
- Add the vegetable oil (if using).
- Add the honey (or sugar) in one corner of the pan & add the salt in the other corner.
- Add the whole wheat flour, bread flour, and all-purpose flour.
- Add the active dry yeast in a wee well in the dry ingredients - don't let it touch the wet, salt, or sugar.

2. Select Program:

- Choose Program 3.

3. Set Load Weight:

- Select the desired load weight (500g, 750g, or 1000g).

4. Select Crust Color:

- Choose Light, Medium, or Dark, based on your preference.

5. Start Machine:

- Start the bread maker. The machine will mix, knead, and allow the dough to rise. Whole wheat dough may take longer to rise due to the denser texture.

6. Bake:

- The bread maker will bake the bread according to its settings until it is fully cooked. Ensure the bread is well-browned on top and has an internal temperature of about 90°C (195°F).

7. Cool and Serve:

- Let the whole wheat bread cool in the pan for 10 minutes before transferring it to a wire rack to cool completely.
- Slice and serve. This recipe will help you create a hearty and nutritious whole wheat bread using your Deluxie Bread maker. Adjust ingredient quantities and settings based on the load weight you choose.

French Bread



Ingredients

Dough Weight	Warm Water (ml)	Bread Flour (g)	All-Purpose Flour (g)	Sugar (tbsp)	Salt (tbsp)	Active Dry Yeast (tbsp)	Olive Oil Optional (tbsp)
500g	125	200	50	1	1	2	1
750g	187	300	75	1.5	1.5	3	1.5
1000g	250	400	100	2	2	4	2

Instructions

1. Add Ingredients:

- Pour the warm water into the bread maker pan.
- Add the vegetable oil (if using).
- Add the sugar in one corner of the pan & add the salt in the other corner.
- Add the bread flour, and all-purpose flour.
- Add the active dry yeast in a wee well in the dry ingredients - don't let it touch the wet, salt, or sugar.

2. Select Program:

- Select program 2.

3. Set Load Weight:

- Select the desired load weight (500g, 750g, or 1000g).

4. Select Crust Color:

- Choose Light, Medium, or Dark, according to your preference.

5. Start Machine:

- Start the bread maker. The machine will mix, knead, and allow the dough to rise. French bread typically has a longer rise time to develop a chewy texture. You can allow the bread maker to finish the bread and bake it or you can do the following steps.

6. Shape and Design:

- Once the dough cycle is complete and the dough has risen, carefully remove the dough from the bread maker pan.
- Shape the dough into a long, cylindrical loaf and place it on a parchment-lined baking sheet or in a lightly greased French bread pan.
- If desired, use a sharp knife to make a few diagonal slashes across the top of the dough to enhance its traditional look and allow for proper expansion during baking.

7. Final Rise:

- Allow the shaped dough to rise for about 30-45 minutes, or until it has doubled in size.

8. Bake:

- Preheat your oven to 220°C (425°F). If using a baking sheet, you can place an oven-safe dish of water on the lower rack to create steam for a crustier finish.
- Bake the bread for 20–25 minutes, or until the crust is golden brown and the internal temperature reaches around 90°C (195°F).

9. Cool and Serve:

- Let the French bread cool on a wire rack before slicing.
- Slice and serve.

This recipe will help you create a classic French bread with a crisp crust and soft, airy interior using your Deluxie bread maker.

Gluten-Free Bread



Ingredients

Dough Weight	Egg	Natural yogurt	Gluten-free porridge oats	Bicarbonate of soda	Salt (to taste)	Seeds/Nuts (optional)**
500g	Small	250ml	125g	1	1	75g
750g	Medium	375ml	190g	1.5	1.5	115g
1000g	Large	500ml	250g	2	2	150g

Optional Add-Ins: Chia seeds: Chia seeds, sunflower seeds, pumpkin seeds, linseeds, crushed walnuts, or herbs/spices like cinnamon. Adjust based on personal preference.

Instructions

1. Add Ingredients:

- Add the ingredients to the bread maker pan in the following order:
- Egg and yogurt (wet ingredients).
- Gluten-free oats, bicarbonate of soda, and salt (dry ingredients).
- Sprinkle optional seeds or nuts on top of the dry ingredients.

2. Mix and Knead:

- Select the “Cake” or “Quick Bread” setting on your bread maker.
- Use a medium crust setting if adjustable.

3. Bake:

- Allow the bread maker to run its program. Typical bake time is 45–55 minutes.
- Check Doneness: Once the cycle completes, insert a skewer to ensure it comes out clean. If not, bake for an additional 5–10 minutes on the “Bake Only” setting.

4. Cool and Serve:

- Remove the bread from the pan immediately and allow it to cool on a wire rack before slicing.

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Chapter 2



Sweet Bread

Sweet Success!

Welcome to the sweet side of bread making! In this chapter, we're all about turning your bread maker into a bakery, whipping up everything from cinnamon swirls to honey-kissed loaves. These breads aren't just for breakfast—they're perfect for dessert, snacks, or anytime you need a little indulgence. Ready to fill your kitchen with the irresistible scent of sugar, spice, and everything nice? Let's get baking!

Sweet Bread



Ingredients

Dough Size	Water (ml)	Eggs	Salt (g)	Oil (ml)	Milk Powder (g)	Sugar (g)	Bread Flour (g)	Yeast (g)
500g	140	1	4	18	6	40	250	3
750g	220	1	6	24	9	55	380	4
1000g	280	2	8	36	12	80	500	6

Instructions

1. Add Ingredients:

- Pour the water into the bread maker pan.
- Add the egg(s).
- Add the salt in one corner of the pan and the sugar in another corner.
- Add the oil, milk powder, and bread flour.
- Create a small well in the dry ingredients and add the yeast (avoid contact with wet ingredients).

2. Select Program:

- Choose Program 4 on the bread maker.

3. Set Load Weight:

- Select the desired load weight: 500g, 750g, or 1000g.

4. Select Crust Color:

- Choose your preferred crust color: Light, Medium, or Dark.

5. Start Machine:

- Start the bread maker. The machine will mix, knead, and allow the dough to rise.

6. Bake:

- The bread maker will bake the sweet bread until fully cooked. Ensure the bread is well-browned on top and reaches an internal temperature of about 90°C (195°F).

7. Cool and Serve:

- Let the sweet bread cool in the pan for 10 minutes before transferring it to a wire rack to cool completely.
- Slice and serve.

This recipe creates a soft and delicious sweet bread using your Deluxie bread maker. Adjust ingredient quantities and settings based on the load weight you choose.

Coconut Bread



Ingredients

Dough Size	Water (ml)	Eggs	Salt (g)	Oil (ml)	Milk Powder (g)	Sugar (g)	Bread Flour (g)	Yeast (g)
500g	140	1	4	18	30	25	4	30
750g	220	1	5	27	45	40	5	45
1000g	280	2	6	36	60	50	5	60

Instructions

1. Add Ingredients:

- Fill the ingredients into the bread pan in the stated order.
- Add the desiccated coconut when the beeper sounds during the kneading process.
- Alternatively, you may place the desiccated coconut in the ingredients box before starting the program.

2. Select Program:

- Choose Program 4.

3. Set Load Weight:

- Select the desired load weight: 500g, 750g, or 1000g.

4. Start Machine:

- Begin the bread maker. The machine will mix, knead, and bake the bread automatically.

5. Bake:

- The bread will bake until fully cooked with the addition of coconut.

6. Cool and Serve:

- Allow the coconut bread to cool in the pan for 10 minutes, then transfer it to a wire rack to cool completely.

Slice and enjoy!

Cinna- mon Raisin Bread



Ingredients

Dough Size	Water (ml)	Salt (g)	Oil (ml)	Sugar (g)	Milk Powder (g)	Bread Flour (g)	Yeast (g)	Cinnamon (g)	Raisins (g)
500g	140	3	18	40	10	260	3	5	50
750g	220	5	24	60	14	390	4	8	75
1000g	280	7	36	80	18	520	6	10	100

Instructions

- Add Ingredients:**
 - Fill the ingredients into the bread pan in the order listed.
 - Add the raisins and cinnamon when the beeper sounds during the kneading process.
- Select Program:**
 - Choose Program 4.
- Set Load Weight:**
 - Select the desired load weight: 500g, 750g, or 1000g.
- Start Machine:**
 - Begin the bread maker. The machine will mix, knead, and bake the bread automatically.
- Cool and Serve:**
 - Allow the cinnamon raisin bread to cool in the pan for 10 minutes, then move it to a wire rack to cool completely.

Slice Thick, Toast and enjoy!

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Chapter 3



Fruit Bread

Fruity & Fabulous!

It's time to mix things up with some fruity fun! From juicy raisins to zesty orange peel, fruit breads are like a mini vacation for your taste buds. Packed with natural sweetness and bursts of flavor, these loaves are perfect for a breakfast treat or an afternoon snack. With your bread maker doing the heavy lifting, you'll be sinking your teeth into fruity goodness in no time. Let's get those fruity vibes rising!

Blueberry Bread



Ingredients

Dough Size	Water (ml)	Salt (g)	Oil (ml)	Sugar (g)	Milk Powder (g)	Bread Flour (g)	Yeast (g)	Blueberries (g)
500g	120	4	18	30	10	250	3	50
750g	180	6	24	45	15	375	4	75
1000g	250	8	36	60	20	500	6	100

Instructions

1. Add Ingredients:

- Add all ingredients to the bread pan in the listed order.
- Add the blueberries when the beeper sounds during the kneading process.
- Alternatively, place the blueberries in the ingredients box before starting.

2. Select Program:

- Choose program 8 on the bread maker.

3. Set Load Weight:

- Select the desired load weight: 500g, 750g, or 1000g.

4. Start Machine:

- Begin the bread maker. The machine will mix, knead, and bake the bread automatically.

5. Cool and Serve:

- Allow the blueberry bread to cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.

Slice thick, toast then serve with ice cream & fresh local honey.

Banana Bread



Ingredients

- 3/4 medium very over ripe (almost black) bananas, peeled and mashed
- 1/3 cup (76g) butter, melted (you can also use vegetable oil)
- 1 large egg, beaten
- 1 teaspoon vanilla extract
- 3/4 cup (150g) sugar (adjust to 1/2 cup for less sweet, or 1 cup for more sweet)
- 1/2 teaspoon baking soda
- 1 pinch of salt (about 0.36g)
- 1 1/2 cups (205g) all-purpose flour

Instructions

1. Prepare the ingredients:

- Peel and mash the bananas until smooth.
- Melt the butter and let it cool slightly.
- Beat the egg lightly.

2. Layer the ingredients into the bread maker:

- Start by adding the wet ingredients to the bread maker pan first: mashed bananas, melted butter, beaten egg, and vanilla extract.
- Then, add the sugar, baking soda, and salt.
- Finally, add the flour on top, ensuring it covers the wet ingredients below.

3. Bread Maker Settings:

- Select the “Quick Bread” or “Cake” setting on your bread machine. This is the setting used for non-yeast breads, typically involving mixing, kneading, and baking cycles.
- Set the crust color to your preference (light, medium, or dark).
- Start the machine.

4. Check and adjust (optional):

- If your bread maker has a signal for mix-ins (such as nuts or chocolate chips), you can add them at this point if desired.
- Monitor the dough during the initial mixing phase. If it seems too dry, you can add a little bit of water or milk, one tablespoon at a time. If it's too wet, add a little more flour, one tablespoon at a time.

5. Finish:

- Once the cycle is complete, remove the bread from the pan and let it cool on a wire rack for about 10-15 minutes before slicing and serving.

Ensure the ingredients are at room temperature for the best results.

Important and Helpful Tips

To keep the bread intact after baking, follow these steps:

1. Unplug the Appliance:

- Disconnect the appliance from the power source.
- Note: If the power is cut for around 10 minutes, the current baking process won't stop. It will resume once you reconnect the appliance (refer to "Memory Function").

2. Remove the Bread Pan:

- Open the lid, unlock the bread pan, and lift it out.
- With floured hands, take out the dough and extract the kneading paddle.
- Tip: Ensure no dough sticks to the outside of the bread pan.

3. Replace the Bread Pan:

- Place the dough-filled bread pan back into the appliance and secure it.
- Close the lid.

4. Reconnect the Appliance:

- Plug the appliance back into the power source.

The baking process will resume from where it left off.

HOMEMADE PROGRAM (custom program)

Program Setting	Default time (min)	Adjustable time (min)
Stir 1	15	0-30
REST 1	3	0-30
Stir 2	20	0-20
REST 2	10	0-30
Stir 3	0	0-25
Ferment 1	42	0-60
Ferment 2	40	0-60
Ferment 3	0	0-60
Bake	50	0-80
	Three crust color	Light/Medium/Dark
Keep warm	60	0-60

All recipes can be adjusted to suit personal preference by adjusting the amounts of each ingredient. Try adding more or less sugar, salt or of your specific ingredient for example; more banana into your banana bread (just remember to not go over 1000g total for your dough).

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Chapter 4



Cakes

Ready to bake a cake masterpiece?

Here's the scoop: once your bread maker sings its victory tune with 10 glorious beeps, flip the switch to “off” and let that cake chill for about 15 minutes with the lid snug and the ingredient box slider wide open. After its little cooldown session, gently coax the bread pan out of the maker and let the cake hang out there for another 15 minutes—this is key to avoiding a cake flop!

Once it's had its time to relax, flip it onto a cake rack and let it cool completely before giving it a royal makeover with icing, chocolate, or your favorite filling. And remember, you can glam it up or keep it casual—make it your own delicious creation!

Chocolate Cake



Ingredients

- 2 eggs
- 100 ml milk
- 20 g butter
- ½ pack chocolate sugar
- 1 vial chocolate flavor
- 80 g sugar
- 180 g all-purpose flour
- 1 pack baking powder, sifted
- 1 tbsp cocoa powder
- 1 pack chocolate frosting

Instructions

1. Add Ingredients:

- Place all the ingredients, including the chocolate sugar, into the bread pan in the order listed.

2. Select Program:

- Start Program 9 (Cake).

3. After Baking:

- Once the baking cycle is complete, switch off the appliance by pressing the CANCEL button.
- Leave the cake inside the appliance for 15 minutes with the lid closed and the slider of the ingredients compartment open.
- Remove the bread pan and allow the cake to cool down for another 15 minutes inside the pan.
- Turn out the cake onto a cooling rack and let it cool completely.

4. Apply the Frosting:

- Slice the cake in half and cover each half thickly with chocolate frosting.
- Sandwich the two cakes together, covering them entirely in chocolate frosting.

Slice the cake into thick slices and enjoy your fresh chocolate cake made using your Deluxie bread maker.

Strawberry Cake



Ingredients

- 1 egg
- 120 ml milk
- 30 g butter
- ½ pack strawberry sugar
- 1 vial strawberry flavor
- 80 g sugar
- 180 g all-purpose flour
- 1 pack baking powder, sifted
- 1 tbsp strawberry jam
- 1 pot strawberry jam
- 2 cups fresh strawberries
- 1 vanilla cream frosting

Instructions

1. Add Ingredients:

- Place all the ingredients, including the strawberry sugar, into the bread pan in the order listed.

2. Select Program:

- Start Program 9 (Cake).

3. After Baking:

- Once the baking cycle is complete, switch off the appliance by pressing the CANCEL button.
- Leave the cake inside the appliance for 15 minutes with the lid closed and the slider of the ingredients compartment open.
- Remove the bread pan and allow the cake to cool down for another 15 minutes inside the pan.
- Turn out the cake onto a cooling rack and let it cool completely.

4. Apply the Frosting & Jam:

- Slice the cake in half and cover one half thickly with vanilla cream frosting and the other half smothered in strawberry jam.
- Sandwich the two cakes together, pipe vanilla cream frosting onto the top and slice and add your fresh strawberries. Finish with a dusting of powdered sugar.

Slice the cake into thick slices and enjoy your fresh strawberry cake made using your Deluxie bread maker.

Lemon Drizzle Cake



Ingredients

For the Cake:

- 125g unsalted butter, softened
- 175g caster sugar
- 2 large eggs
- 200g self-raising flour
- 125ml milk
- Zest of 2 lemons
- Juice of 1 lemon
- 1 tsp vanilla extract

For the Drizzle:

- Juice of 1 lemon
- 100g icing sugar

Instructions

1. Prepare the Ingredients:

- Ensure the butter is softened to room temperature.
- Zest and juice the lemons, keeping the juice for both the cake and drizzle.

2. Add Ingredients to the Bread Maker:

- Start by adding the softened butter and caster sugar to the bread maker pan.
- Add the eggs, followed by the milk, lemon zest, and lemon juice.
- Add the self-raising flour on top, ensuring it covers the wet ingredients below.
- Add the vanilla extract.

3. Select Program:

- Start Program 9 (Cake).
- Set the crust to your preference (light or medium is recommended for cakes).

4. Start the Bread Maker:

- Start the machine and let it run through the cake-making cycle.

5. Prepare the Lemon Drizzle:

- While the cake is baking, mix the lemon juice with the icing sugar in a bowl until you achieve a smooth, runny consistency.

1. Drizzle the Cake:

- Once the baking cycle is complete, remove the cake pan from the bread maker.
- Poke small holes all over the top of the cake using a skewer or fork.
- Pour the lemon drizzle over the warm cake, allowing it to soak in.

2. Cool and Serve:

- Let the cake cool in the pan for about 15 minutes before transferring it to a wire rack to cool completely.

Slice and enjoy your moist, tangy lemon drizzle cake.

Coffee Cake



Ingredients

- 2 eggs
- 100 ml milk
- 20 g butter
- ½ pack coffee sugar
- 1 vial coffee flavor
- 90 g sugar
- 200 g all-purpose flour
- 1 pack baking powder, sifted
- 1 tbsp instant coffee granules
- 1 pack vanilla cream frosting
- 1/4 cup of crushed almonds

Instructions

1. Add Ingredients:

- Place all the ingredients, including the coffee sugar, and instant coffee granules, into the bread pan in the order listed.

2. Select Program:

- Start Program 9.

3. After Baking:

- Once the baking cycle is complete, switch off the appliance by pressing the CANCEL button.
- Leave the cake inside the appliance for 15 minutes with the lid closed and the slider of the ingredients compartment open.
- Remove the bread pan and allow the cake to cool for another 15 minutes inside the pan.
- Turn out the cake onto a cooling rack and let it cool completely.

4. Finish Cake:

- Lather a thick layer of vanilla cream frosting on top of the cake, sprinkle your crushed almonds over (if having).

Slice thick and serve with your favorite coffee.

Orange Drizzle Cake



Ingredients

- 1 egg
- 100 ml milk
- 15 g margarine
- ½ pack vanilla sugar
- 1 vial orange flavor
- 70–80 g sugar
- 180 g wheat flour (type 405)
- 1 pack baking powder, sifted

Glaze:

- 2 tablespoons icing sugar
- Some orange juice

Instructions

1. Prepare the Ingredients:

- Fill all the ingredients, except for the icing sugar and orange juice, into the bread pan in the order listed.

2. Select Program:

- Start Program 9 (Cake).
- Set the crust to your preference (light or medium is recommended for cakes).

3. After Baking:

- Once the baking cycle is complete, switch off the appliance by pressing the CANCEL button.
- Leave the cake inside the appliance for 15 minutes with the lid closed and the slider of the ingredients box open.
- Remove the bread pan and allow the cake to cool down for another 15 minutes inside the pan.
- Turn out the cake onto a cooling rack and let it cool completely.

4. Prepare Glaze:

- Mix the icing sugar with a few drops of orange juice to create a thick syrup.
- Cover the cooled cake with this icing.

Slice thick and enjoy your orange cake made using your Deluxie bread maker.

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Chapter 5



Dough

Dough it Right!

Whether you're aiming for a fluffy loaf, perfect pizza crust, or soft dinner rolls, mastering dough is where the magic happens. Don't worry, with your trusty bread maker by your side, you're just a few ingredients and a touch of a finger away from doughy perfection!

Pizza Dough



Ingredients

Dough Size	Water (ml)	Olive Oil (tbsp)	Flour (g)	Oil (ml)	Salt (tsp)	Sugar (tsp)	Yeast (tsp or g)
500g	200	1	300	1	1	1	1
750g	300	1.5	450	1.5	1.5	1.5	1.5
1000g	400	2	600	2	2	2	2

Instructions

1. Add Ingredients to Bread Maker:

- Always follow your bread maker's instructions.
- Typically, liquids (water, olive oil) go in first.
- Followed by dry ingredients (flour, salt, sugar).
- Finally, add the yeast on top.

2. Select Dough Setting:

- Choose the "dough" cycle on your bread maker.
- This setting mixes, kneads, and gives the dough time to rise.

3. Rising Time:

- Once the dough cycle is complete, let the dough rest in the bread maker for an additional 10-15 minutes if it hasn't risen enough.

4. Select Crust Color:

- Choose your preferred crust color: Light, Medium, or Dark.

5. Shape and Use:

- Remove the dough and shape it into 4 portions.
- Let these rest again for another 30 minutes - 1 hour before continuing.
- Shape your pizza base, add toppings, and bake in a preheated oven at 220°C (430°F) for 12-15 minutes, or until the crust is golden and crispy.

Tips:

For extra flavor, you can add 1 tsp of garlic powder or Italian herbs to the flour.
If you prefer a crispier crust, brush the pizza base with olive oil before adding toppings.

Enjoy your homemade pizza made using
your Deluxe bread maker!

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Chapter 6



Jam

NOTE:

Whipping up traditional jam usually means diving into the world of gelling sugar packed with pectin. If you've got at least 45% sugar (hello gelling sugar type 1:1), your jam can chill at room temperature for a cool six months—just keep it snug in an airtight container! But if you're feeling adventurous and using a bread maker, corn starch takes the spotlight in the recipes below. Just a heads up: these jammy creations are a bit more high-maintenance and can get a little drippy. So, pop them in the fridge in an airtight container, and enjoy them within a week!

TIP:

The recipes are just a jumping-off point! Go wild and mix and match your favorite fruits to create a jam that sings to your taste buds!

Strawberry Jam



Ingredients

- 900 g of fresh strawberries (washed and hulled)
- 540 g of sugar
- 30 g of starch flour (such as cornstarch)
- 15 ml of lemon juice (approximately 1 tablespoon)

Instructions

1. Prepare the Strawberries:

- Wash the strawberries thoroughly and remove the leaves and stems.
- Cut the strawberries into small pieces or purée them if you prefer a smoother jam.

2. Load the Bread Maker:

- Place the chopped or puréed strawberries, sugar, starch flour, and lemon juice into the bread pan.

3. Select the Program:

- Choose program 10.

4. Start the Machine:

- Let the bread maker run the full jam cycle. The machine will mix, heat, and thicken the ingredients into a delicious jam.

5. Check the Consistency:

- Once the cycle is complete, check the consistency of the jam. If it's too thin, you can run the jam cycle again to achieve your desired thickness.

6. Store the Jam:

- Carefully pour the hot strawberry jam into sterilized jars while it's still hot.
- Seal the jars and let them cool at room temperature.

7. Enjoy:

- Your homemade strawberry jam is ready! Spread it on bread, mix it into yogurt, or enjoy it as a topping for desserts.

This recipe gives you a rich, fruity strawberry jam with minimal effort thanks to your Deluxie bread maker.!

Enjoy!

Orange Jam



Ingredients

- 900 g of oranges (peeled and seeds removed)
- 540 g of sugar
- 30 g of starch flour (such as cornstarch)
- 15 ml of lemon juice (approximately 1 tablespoon)

Instructions

- 1. Prepare the Oranges:**
 - Peel the oranges and remove all seeds.
 - Cut the oranges into thin slices or small pieces.
- 2. Load the Bread Maker:**
 - Place the sliced oranges, sugar, starch flour, and lemon juice into the bread pan.
- 3. Select the Program:**
 - Choose the “Jam” program on your bread maker (often Program 10).
- 4. Start the Machine:**
 - Let the bread maker run the entire jam cycle. This typically involves heating, mixing, and thickening the ingredients into a smooth, spreadable jam.
- 5. Check the Consistency:**
 - Once the cycle is complete, check the jam’s consistency. If it’s the jam cycle again for additional thickening.
- 6. Store the Jam:**
 - Carefully pour the hot jam into sterilized jars while it’s still hot.
 - Seal the jars and let them cool at room temperature.
- 7. Enjoy:**
 - Your homemade orange jam is ready! Spread it on toast, use it in desserts, or enjoy it however you like.

This orange jam bread maker recipe makes the process of jam-making simple and mess-free.

Enjoy your delicious homemade orange jam!

Peach Jam



Ingredients

- 900 g fresh peaches (peeled and pitted)
- 540 g sugar
- 30 g starch flour (like cornstarch)
- 15 ml lemon juice (about 1 tablespoon)

Instructions

- 1. Prepare the Peaches:**
 - Peel the peaches, remove the pits, and chop them into small pieces. For a smoother jam, you can purée the peaches.
- 2. Load the Bread Maker:**
 - Place the chopped or puréed peaches, sugar, starch flour, and lemon juice into the bread pan.
- 3. Select the Program:**
 - Choose the “Jam” program on your bread maker (usually Program 10).
- 4. Start the Machine:**
 - Let the bread maker run the entire jam cycle. The machine will do all the work of mixing, heating, and thickening the jam.
- 5. Check the Consistency:**
 - Once the cycle is complete, check the jam’s consistency. If it’s still a bit thin, you can run the cycle again to thicken it.
- 6. Store the Jam:**
 - Carefully pour the hot peach jam into sterilized jars while it’s still hot.
 - Seal the jars and let them cool at room temperature.
- 7. Enjoy:**
 - Your homemade peach jam is now ready! Use it as a spread, a topping, or in desserts.

This peach jam recipe is simple and perfect for capturing the sweetness of ripe peaches with the convenience of your Deluxie bread maker.

Enjoy your homemade treat!

Deluxie™
Chapter 7



**CHRISTOPHER
EATS**

Signature Recipe

These exclusive recipes are like little pieces of culinary art specially designed for your Deluxie bread maker by the one and only 'Foodie Content Creator' Christopher Eats.

He's generously shared his absolute favorite bread maker recipes with us, and we just can't contain our excitement!

Let the baking adventures begin!

Cinnamon Rolls



Ingredients

Dough Size	Warm Milk	Bread Flour	Sugar	Salt	Butter	Eggs	Yeast (tsp or g)
500g	250ml	325g	50g	1 tsp	2 tsp	1	2 tsp
750g	375ml	487g	75g	1.5 tsp	3 tsp	1	2.5 tsp
1000g	500ml	650g	100g	2 tsp	4 tsp	2	3 tsp

Instructions

- Add Ingredients:**
 - Pour the warm milk into the bread maker pan.
 - Add the sugar, salt, and softened butter.
 - Crack the egg and add it to the pan.
 - Add the bread flour.
 - Make a small well in the flour and add the active dry yeast.
- Select Program:**
 - Choose Program 14 on your bread maker.
- Set Load Weight:**
 - Select the desired load weight (500g, 750g, or 1000g).
- Start Machine:**
 - Start the bread maker to mix, knead, and rise the dough.
- Prepare Cinnamon Filling:**
 - For 500g load: Mix 50g sugar, 1 tbsp ground cinnamon, and 2 tbsp melted butter.
 - For 750g load: Mix 75g sugar, 1.5 tbsp ground cinnamon, and 3 tbsp melted butter.
 - For 1000g load: Mix 100g sugar, 2 tbsp ground cinnamon, and 4 tbsp melted butter.
- Shape Cinnamon Rolls:**
 - Remove the dough from the pan once the dough cycle is complete.
 - Roll out the dough into a rectangle on a lightly floured surface.
 - Spread the cinnamon filling evenly over the dough.
 - Roll the dough tightly into a log and cut into 12 equal pieces.
 - Place the rolls in a greased baking dish.
- Second Rise:**
 - Cover the rolls with a clean towel and let them rise in a warm place until doubled in size (30-45 minutes).
 - Preheat Oven:
 - Preheat the oven to 375°F (190°C).
- Bake:**
 - Bake the cinnamon rolls for 20-25 minutes until golden brown.
- Prepare Icing (Optional):**
 - For 500g load: Mix 100g powdered sugar, 1-2 tbsp milk, and 1/2 tsp vanilla extract.
 - For 750g load: Mix 150g powdered sugar, 2-3 tbsp milk, and 1 tsp vanilla extract.
 - For 1000g load: Mix 200g powdered sugar, 3-4 tbsp milk, and 1.5 tsp vanilla extract.
 - Drizzle the icing over the warm rolls.
- Cool and Serve:**
 - Let the cinnamon rolls cool slightly before serving

Cheddar Jalapeños Bread



Ingredients

Ingredient	500g Dough	750g Dough	1000g Dough
Milk	125ml	187ml	250ml
Shredded Cheddar Cheese	100g	150g	200g
Jalapeños (finely chopped)	1-2 (seeds removed)	2-3 (seeds removed)	3-4 (seeds removed)
Bread Flour	200g	300g	400g
All-Purpose Flour	50g	75g	100g
Sugar	100g	150g	200g
Baking Powder	1 tsp	1.5 tsp	2 tsp
Baking Soda	1/2 tsp	3/4 tsp	1 tsp
Salt	1/2 tsp	3/4 tsp	1 tsp
Large Eggs	2	3	4
Butter (melted)	50g	75g	100g

Instructions

- Add Ingredients:**
 - Pour the milk into the bread maker pan.
 - Add the shredded cheddar cheese and finely chopped jalapeños later during rest 2
 - Add the sugar in one corner and the salt in the other
 - Add the eggs and melted butter.
 - Add the bread flour and all-purpose flour.
 - Add the baking powder & baking soda in a well on top of the dry ingredients.
- Select Program:**
 - 1
- Set Load Weight:**
 - Select the desired load weight (500g, 750g, or 1000g).
- Select Crust Color:**
 - Choose Light, Medium, or Dark, according to your preference.
- Start Machine:**
 - Start the bread maker. The machine will mix, knead, and bake the dough.
- Bake:**
 - The bread maker will bake the bread until it is fully cooked.
- Cool and Serve:**
 - Let the bread cool in the pan for 10 minutes before transferring it to a wire rack to cool completely.

Slice and serve.

This recipe will help you create a savory Cheddar Jalapeño Bread with your bread maker. Adjust the quantity of jalapeños for your preferred level of spiciness, Christopher Eat's suggests you add extra!

Sour Dough Bread



Ingredients

Ingredient	500g Dough	750g Dough	1000g Dough
Warm Water	125ml	187ml	250ml
Sourdough starter	100g (active and bubbly)	150g (active and bubbly)	200g (active and bubbly)
Bread flour	200g	300g	400g
All-purpose flour	50g	75g	100g
Sugar (optional)	1 tsp	1.5 tsp	2 tsp
Salt	1 tsp	1.5 tsp	2 tsp
Olive oil (optional)	1 tsp	1.5 tsp	2 tsp

Instructions

- Add Ingredients:**
 - Pour warm water into the bread maker pan.
 - Add sugar (if using), salt, and olive oil (if using).
 - Add the sourdough starter.
 - Add bread flour and all-purpose flour.
 - Make a small well in the flour and add the active dry yeast.
- Select Program:**
 - For oven baking, select the "DOUGH" program and follow the oven baking instructions.
 - For the bread maker to do all the work, select program 1.
- Set Load Weight:**
 - Select the desired load weight (500g, 750g, or 1000g).
- Select Crust Color:**
 - Choose Light, Medium, or Dark crust according to your preference.
- Start Machine:**
 - Start the bread maker. The machine will mix, knead, allow the dough to rise, and bake (depending on the selected method).
- Shape and Design:**
 - Once the dough cycle is complete and the dough has risen, carefully remove the dough from the bread maker pan.
 - Shape the dough into a round or oval loaf and place it in a sourdough loaf shaper basket.
- Final Rise:**
 - At room temperature (70-75°F or 21-24°C): 3 to 4 hours.
 - In a warmer environment (75-85°F or 24-29°C): 2 to 3 hours.
 - Cold proofing (in the refrigerator, 40-50°F or 4-10°C): 8 to 12 hours (or overnight).
 - ****Poke Test:**** Gently poke the dough with your finger. If it springs back slowly, it's ready to bake. If it springs back quickly, it needs more time. If it doesn't spring back, it may be over-proofed.
- Bake Using Oven:**
 - Preheat the oven to 220°C (425°F). If using a Dutch oven, place it in the oven to preheat.
 - If using a Dutch oven, add a few ice cubes before putting the lid back on and returning it to the oven.
 - Bake the bread for about 20-30 minutes, until the crust is deeply browned and the internal temperature reaches around 90°C (195°F).
- Cool and Serve:**
 - Let the sourdough bread cool in the pan for 10 minutes before transferring it to a wire rack to cool completely.
 - Once cooled, slice and serve.

Enjoy your beautifully created sourdough bread made using your Deluxie bread maker.

Deluxie™

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this recipe book, all for your delight.

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