

APRICOT JAM

METHOD

1. Place all the ingredients into the bread pan in the order listed above.
2. Set the pan into the bread machine and select the **JAM** mode.
3. Cook for 1hr 30mins.
4. Put the jam into sterilised containers as quickly as possible, taking care not to burn yourself.



EXPERIENCE
FRESH

INGREDIENTS

- 500g apricots finely chopped
- 250g sugar
- 6g powdered pectin



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BANANA AND MUESLI LOAF

METHOD

1. Put all the ingredients in the pan in the order listed above
2. Select **BASIC BAKE** 4 hours, **LARGE** Size and **MEDIUM** Crust
3. At the end of the cycle allow the bread to cool on a cooling rack before slicing



EXPERIENCE
FRESH

INGREDIENTS

- 1 tsp yeast
- 150 g strong wholemeal bread flour
- 350g strong white bread flour
- 2 tsp sugar
- 25g butter
- 1 tsp salt
- 75g dried banana chips
- 75g muesli
- 360mls water



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CHEESE & CARMELISED ONION BREAD

METHOD

1. Place all the ingredients into the pan in the order listed above
2. Select **BASIC BAKE** 4 hours, **LARGE** Size and **MEDIUM** Crust
3. At the end of the cycle allow the bread to cool on a cooling rack before slicing



EXPERIENCE
FRESH

INGREDIENTS

- 1 tsp yeast
- 250g white Bread Flour
- 250g brown Bread Flour
- 1.5 tsp sugar
- 1 tbsp oil
- 1 tsp salt
- 75g caramelised onion
- 200ml water
- 75g grated cheese
- 150ml apple juice



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GLUTEN FREE APPLE & GINGER CAKE

METHOD

1. Warm the butter and the syrup until just melted in the microwave on **HIGH** for 1 minute
2. Sieve the flour baking powder and spices into a bowl. Add the syrup mixture and the beaten eggs
3. Add the chopped apple and the chopped ginger and mix well
4. Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment or a 2lb loaf tin liner
5. Carefully pour the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment and sprinkle the demerara sugar on top of the mixture
6. Select the **BAKE** option and enter 1hr and 5mins on the timer
7. After baking test with a skewer and if comes out clean the cake is cooked. If it is still slightly sticky leave it in the bread pan with lid closed this will cook through during the stand period.
8. Remove the cake from the bread pan and allow to cool



EXPERIENCE
FRESH

INGREDIENTS

- 100g butter
- 200g golden syrup
- 300g gluten free self-raising flour
- ½ tsp gluten free baking powder
- ½ tsp ground cinnamon
- ½ tsp ground cloves
- 2 medium eggs, beaten
- 2 dessert apples, chopped
- 100g preserved stem ginger, drained and finely chopped
- 1 tsp demerara sugar



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GLUTEN FREE BANANA CAKE

METHOD

1. Mix the butter and sugar in a bowl
2. Sieve the self-raising flour and baking powder into the bowl. Add the ground almonds, bananas and beaten eggs
3. Remove the kneading blade from the bread pan and line the bottom and sides with baking parchment or a 2lb loaf tin liner
4. Carefully pour the mixture into the bread pan, being careful to ensure that the mixture is inside the baking parchment
5. Select the **BAKE** option and enter 1hr and 10mins on the timer
6. After baking test with a skewer and if comes out clean the cake is cooked. If it is still slightly sticky leave it in the bread pan with the lid closed this will cook through during the stand period
7. Remove the cake from the bread pan and allow to cool



EXPERIENCE
FRESH

INGREDIENTS

- 80g butter, cut into 1cm cubes
- 120g sugar
- 3 large eggs, beaten
- 160g gluten free self-raising flour
- 50g ground almonds
- 80g bananas, chopped
- 10g baking powder



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GLUTEN FREE BREAD WITH MUSHROOM AND PANCETTA

METHOD

1. Place all the above ingredients into the bread pan in the order listed above.
2. Set the breadmaker to the **GLUTEN FREE** programme.
3. When the programme has finished, remove from the bread pan and allow to cool before slicing.



EXPERIENCE
FRESH

INGREDIENTS

- 350mls water
- 1 tsp cider vinegar
- 4 teaspoons vegetable oil
- 2 medium eggs
- 1 tsp salt
- 1 tsp sugar or honey
- 450g gluten free flour
- 1½ tsp yeast
- 75g soaked cap mushrooms
- 75g cooked pancetta



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GLUTEN FREE BREAD WITH SUNDRIED TOMATO & PARMESAN

METHOD

1. Place all the above ingredients into the bread pan in the order listed above
2. Set the breadmaker to the **GLUTEN FREE** programme
3. When the programme has finished, remove from the bread pan and allow to cool before slicing



EXPERIENCE
FRESH

INGREDIENTS

- 350mls water
- 1 tsp cider vinegar
- 4 teaspoons vegetable oil
- 2 medium eggs
- 1 tsp salt
- 1 tsp sugar or honey
- 450g gluten free flour
- 1½ tsp yeast
- 50g parmesan cheese grated
- 50g sundried tomatoes chopped



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GLUTEN FREE CHOCOLATE CHIP BRIOCHE

METHOD

1. Place all the ingredients into the bread pan in the order listed above
2. Set the breadmaker to the **GLUTEN FREE** programme
3. Remove the bread at the end of the bake cycle and allow to cool



EXPERIENCE
FRESH

INGREDIENTS

- 200g Full fat milk or almond milk
- 200g carbonated water
- 7g fast acting yeast
- 60g caster Sugar or coconut sugar
- 500g gluten-free bread flour
- 1 tsp xanthan gum
- 1 tsp baking powder
- 70g melted butter, dairy free spread or olive oil
- 2 eggs, beaten
- 1/2 tsp Sea Salt
- 100g chocolate chips



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GLUTEN FREE COCONUT BREAD

METHOD

1. Place the blade into the bread pan
2. Put all of the ingredients into the bread pan in the order listed above
3. Set the breadmaker to the **GLUTEN FREE** programme
4. When the programme has finished, remove from the bread pan and allow to cool before slicing



EXPERIENCE
FRESH

INGREDIENTS

- 350mls unsweetened nut milk (almond or cashew)
- 1tsp cider vinegar
- 4tsp coconut oil
- 2 medium eggs
- 1tsp salt
- 2tsp honey
- 450g gluten free self-raising flour
- 1 ½ tsp yeast



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GLUTEN FREE COFFEE AND WALNUT CAKE

METHOD

1. Cream the butter and sugar together until light and fluffy
2. Add the eggs a little at a time, beating well after each addition
3. Fold in the flour, baking powder and the walnuts mixing well
4. Pour into the lined bread pan and **BAKE** for 1 hour or until a skewer comes out clean
5. Allow to cool in the tin for 15 minutes before turning out and cooling on a wire rack



EXPERIENCE
FRESH

INGREDIENTS

- 225g unsalted butter, softened
- 100g golden caster sugar
- 3 medium eggs
- 75g chopped walnuts
- 225g gluten-free self raising flour
- 1tsp gluten Free Baking Powder
- 1-2tbsp strong black coffee



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GLUTEN FREE LEMON AND POPPY SEED LOAF

METHOD

1. Place water, lemon juice and zest, vinegar, oil, eggs, salt and sugar into the bread pan
2. Add the flour, poppy seeds and yeast and set the breadmaker to the **GLUTEN FREE** programme with the dark crust
3. Remove the bread at the end of the bake cycle and allow to cool



EXPERIENCE
FRESH

INGREDIENTS

- 350mls water
- Juice of 1 lemon and the zest
- 1tsp cider vinegar
- 4tsps vegetable oil
- 2 medium eggs
- 1tsp salt
- 1tsp sugar or honey
- 450g gluten free flour
- 1-2tbsp poppy seeds
- 1½ tsp yeast



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GLUTEN FREE PIZZA BREAD

METHOD

1. Place all the above ingredients into the bread pan in the order listed above.
2. Set the breadmaker to the **GLUTEN FREE** programme.
3. When the programme has finished, remove from the bread pan and allow to cool before slicing.



EXPERIENCE
FRESH

INGREDIENTS

- 350mls water
- 1 tsp cider vinegar
- 4 teaspoons vegetable oil
- 2 medium eggs
- 1 tsp salt
- 1 tsp sugar or honey
- 450g gluten free flour
- 1½ tsp yeast
- 2 tsp dried oregano
- 75g chopped pepperoni
- 75g olives stuffed



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AUTUMN PLUM JAM

METHOD

1. Place half of the fruit into the bread pan, then add half of the sugar. Repeat with the remaining fruit and sugar.
2. Sprinkle the pectin onto the ingredients in the pan.
3. Select the **JAM** menu and enter 1 hour and 40 mins on the timer.



EXPERIENCE
FRESH

INGREDIENTS

- 700g Plums
- 350g sugar
- 6g pectin



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SEEDED BREAD

METHOD

1. Put the yeast into the yeast dispenser and the seeds into the raisin & nut dispenser. Add the rest of the ingredients into the bread pan, in the order listed. If your breadmaker does not have a yeast or raisin & nut dispenser, place all the ingredients in the bread pan
2. Select **BAKE RAISIN, LARGE** Size and **MEDIUM** Crust
3. At the end of the cycle allow the bread to cool on a cooling rack before slicing



EXPERIENCE
FRESH

INGREDIENTS

- 1 tsp Yeast
- 500g white bread flour
- 1 tbsp Sugar
- 1 1/2 tbsp vegetable oil
- 1 tsp salt
- 350ml water
- 5 tbsp mixed seeds



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HOMEMADE STRAWBERRY JAM

METHOD

1. Place half of the fruit into the bread pan then add half of the sugar. Repeat with the remaining fruit and sugar.
2. Sprinkle the pectin onto the ingredients in the bread pan.
3. Select the **JAM** menu and enter 1 hour 40 mins on the timer.



EXPERIENCE
FRESH

INGREDIENTS

- 600g Strawberries
- 400g Sugar
- 13g pectin



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