

Bake Bread at home with ease

Bread Maker Recipe E-Book







morphy richards®

Bread Maker

Easy To Bake Homemade Bread



3 Loaf Sizes - 900g, 1.15kg, 1.35kg



16 Digital Programs



Large Viewing Window



3 Accessories

www.morphyrichards.com.au

Easy Recipes for your Bread Maker

Bread

- White Bread
- Linseed & Sesame Seed Bread
- Rustic White Bread
- Caraway & Dukkah Bread
- Rye Bread
- Date & Orange Bread
- Carrot & Honey Bread
- Oat Bread
- Mixed Chia & Almond Bread
- Tomato & Basil Bread
- Mixed Olive & Rosemary Bread
- Jalapeno & Cheese Bread
- Cornbread
- Fig, Cranberry & Mixed Bread
- Zucchini & Onion Bread

Dough

- Pasta Dough
- Rosemary & Garlic Pasta Dough
- Gluten free Pasta Dough
- Gluten free Pizza Dough
- Triple Cheese Pizza Dough

Yoghurt & Jam

- Vanilla Bean & Cinnamon Yoghurt
- Passionfruit & Mango Yoghurt
- Mixed Berry Yoghurt
- Fig & Cherry Jam
- Rhubarb, Nectarine & Strawberry Jam
- Mixed Citrus & Passionfruit Jam

Specialty Bread

- Triple Chocolate Cake with Fudge Icing
- Spiced Apple Cake with Maple Syrup Icing
- Sea Salt & Mixed Herb Focaccia
- Spinach & Feta Plait
- Hot Cross Buns

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For more information, visit www.morphyrichards.com.au.





Program
1

Makes
900g
Loaf

White Bread

Ingredients:

- 1 1/4 cups lukewarm water
- 2 tablespoons skim milk powder
- 2 tablespoons caster sugar
- 2 tablespoons garlic infused olive oil
- 1 teaspoon salt
- 3 1/4 cups plain "00" flour
- 1 1/2 teaspoons fast action yeast

Method:

Place the water, milk powder, sugar, oil, salt, flour, yeast, into the Pan.

Select program 1. Press start.

Remove bread from Pan. Transfer to a wire rack to cool.





Program

1

Makes

900g

Loaf

Linseed & Sesame Seed Bread

Ingredients:

- 1 1/4 cups lukewarm water
- 2 tablespoons skim milk powder
- 2 tablespoons caster sugar
- 2 tablespoons garlic infused olive oil
- 1 teaspoon salt
- 3 1/4 cups plain "00" flour
- 1 1/2 teaspoons fast action yeast
- 2 tablespoons linseeds
- 3 teaspoons black sesame seeds

Method:

Place the water, milk powder, sugar, oil, salt, flour, yeast, linseeds and sesame seeds into the Pan.

Select program 1. Press start.

Remove bread from Pan. Transfer to a wire rack to cool.





Program

2

Makes

900g

Loaf



Rustic White Bread

Ingredients:

- 1 cup lukewarm water
- 2 tablespoons skim milk powder
- 1 tablespoon caster sugar
- 2 tablespoons olive oil
- 1 teaspoon salt
- 3 cups plain "00" flour
- 1 teaspoon fast action yeast

Method:

Place the water, milk powder, sugar, oil, salt, flour and yeast into the Pan.

Select program 2. Press start.

Remove bread from Pan. Transfer to a wire rack to cool.



Program
2

Makes
900g
Loaf



Caraway & Dukkah Bread

Ingredients:

- 1 cup lukewarm water
- 2 tablespoons skim milk powder
- 1 tablespoon caster sugar
- 2 tablespoons olive oil
- 1 teaspoon salt
- 3 cups plain "00" flour
- 1 teaspoon fast action yeast
- 1 1/2 teaspoons caraway seeds
- 1 1/2 teaspoons dukkah

Method:

Place the water, milk powder, sugar, oil, salt, flour, yeast, caraway seeds and dukkah into the Pan.

Select program 2. Press start.

Remove bread from Pan. Transfer to a wire rack to cool.



Program

3

Makes

900g

Loaf



Rye Bread

Ingredients:

- 1 1/4 cups lukewarm water
- 2 tablespoons skim milk powder
- 1 1/2 tablespoons brown sugar
- 2 teaspoons molasses
- 2 tablespoons extra virgin olive oil
- 1 teaspoon salt
- 2 1/4 cups rye flour
- 1 cup plain "00" flour
- 2 tablespoons caraway seeds
- 1 1/2 teaspoons fast action yeast

Method:

Place the water, milk powder, sugar, molasses, oil, salt, flours, caraway seeds and yeast into the Pan.

Select program 3. Press start.

Remove bread from Pan. Transfer to a wire rack to cool.



Program

4

Makes

900g

Loaf



Date & Orange Bread

Ingredients:

- 1 1/4 cups lukewarm water
- 2 tablespoons skim milk powder
- 2 tablespoons caster sugar
- 2 tablespoons orange juice
- 2 tablespoons sunflower oil
- 1 teaspoon salt
- 1 tablespoon grated orange zest
- 3 1/4 cups plain "00" flour
- 1 1/2 teaspoons fast action yeast
- 10 dried dates, pitted, chopped

Method:

Place the water, milk powder, sugar, juice, oil, salt, zest, flour, yeast and dates into the Pan.

Select program 4. Press start.

Remove bread from Pan. Transfer to a wire rack to cool.



Program

4

Makes

900g

Loaf

Carrot & Honey Bread

Ingredients:

- 1 1/4 cups lukewarm water
- 2 tablespoons skim milk powder
- 2 tablespoons caster sugar
- 1 teaspoon mixed spice
- 2 tablespoons honey
- 2 tablespoons sunflower oil
- 1 teaspoon salt
- 1 carrot, grated
- 3 1/4 cups plain "00" flour
- 1 1/2 teaspoons fast action yeast

Method:

Place the water, milk powder, sugar, mixed spice, honey, oil, salt, carrot, flour and yeast into the Pan.

Select program 4. Press start.

Remove bread from Pan. Transfer to a wire rack to cool.





Program
5

Makes
900g
Loaf

Oat Bread

Ingredients:

- 1 1/4 cups lukewarm water
- 2 tablespoons skim milk powder
- 1 tablespoon caster sugar
- 2 tablespoons extra virgin olive oil
- 1 teaspoon salt
- 1 1/2 cups oat flour
- 1 cup plain "00" flour
- 1/2 cup LSA (linseeds, sunflower seeds and almonds)
- 1/4 cup psyllium husk
- 2 tablespoons linseed
- 1 1/2 teaspoons fast action yeast

Method:

Place the water, milk powder, sugar, oil, salt, flours, LSA, psyllium husk, linseed and yeast into the Pan.

Select program 5. Press start.

Remove bread from Pan. Transfer to a wire rack to cool.

Variation: Omit linseed and add 2 tablespoons mixed chia seeds.





Program
5

Makes
900g
Loaf

Mixed Chia & Almond Bread

Ingredients:

- 1 1/4 cups lukewarm water
- 2 tablespoons skim milk powder
- 1 tablespoon caster sugar
- 2 tablespoons extra virgin olive oil
- 1 teaspoon salt
- 1 cup almond flour
- 1 cup plain "00" flour
- 1/2 cup oat flour
- 1/2 cup LSA (linseeds, sunflower seeds and almonds)
- 1/4 cup psyllium husk
- 1/4 cup mixed chia seeds
- 1 1/2 teaspoons fast action yeast

Method:

Place the water, milk powder, sugar, oil, salt, flours, LSA, psyllium husk, chia seeds and yeast into the Pan.

Select program 5. Press start.

Remove bread from Pan. Transfer to a wire rack to cool.





Program
6

Makes
900g
Loaf

Tomato & Basil Bread

Ingredients:

- 1 1/4 cups lukewarm water
- 2 tablespoons skim milk powder
- 2 tablespoons caster sugar
- 2 tablespoons extra virgin olive oil
- 1 teaspoon salt
- 3 1/4 cups gluten free plain flour
- 2 teaspoons xanthan gum
- 1 1/2 teaspoons fast action yeast
- 1/2 cup chopped semi-dried tomatoes
- 1 teaspoon dried basil

Method:

Place the water, milk powder, sugar, oil, salt, flour, xanthan gum, yeast tomatoes and basil into the Pan.

Select program 6. Press start.

Remove bread from Pan. Transfer to a wire rack to cool.





Program
6

Makes
900g
Loaf

Mixed Olive & Rosemary Bread

Ingredients:

- 1 1/4 cups lukewarm water
- 2 tablespoons skim milk powder
- 2 tablespoons caster sugar
- 2 tablespoons extra virgin oil
- 2 teaspoons sea salt flakes
- 3 1/4 cups gluten free plain flour
- 2 teaspoons xanthan gum
- 1 1/2 teaspoons fast action yeast
- 100g mixed olives, sliced
- 1 tablespoon chopped rosemary

Method:

Place the water, milk powder, sugar, oil, salt, flour, xanthan gum, yeast, olives and rosemary into the Pan.

Select program 6. Press start.

Remove bread from Pan. Transfer to a wire rack to cool.





Program

6

Makes

900g

Loaf



Jalapeno & Cheese Bread

Ingredients:

- 1 1/4 cups lukewarm water
- 2 tablespoons skim milk powder
- 2 tablespoons caster sugar
- 2 tablespoons extra virgin oil
- 1 teaspoon salt
- 3 1/4 cups gluten free plain flour
- 2 teaspoons xanthan gum
- 1 1/2 teaspoons fast action yeast
- 2 tablespoons chopped jalapenos
- 1/2 cup shredded parmesan

Method:

Place the water, milk powder, sugar, oil, salt, flour, xanthan gum, yeast, jalapenos and parmesan into the Pan.

Select program 6. Press start.

Remove bread from Pan. Transfer to a wire rack to cool.



Program

7

Makes

900g

Loaf

Cornbread

Ingredients:

1 cup buttermilk
3 eggs, lightly whisked
40g butter, melted, plus extra, to serve
1 1/3 cups cornmeal
2/3 cup plain flour
1/2 cup self-raising flour
2 teaspoons salt
1 cup grated tasty cheese

Method:

Combine the buttermilk, eggs and butter in a jug. Combine the cornmeal, flours and salt in a large bowl. Add the buttermilk mixture and cheese. Stir until smooth and combined.

Pour mixture into the Baking Pan.

Select program 7. Press start.

Transfer cornbread to a wire rack to cool. Serve with extra butter.



Program
7

Makes
900g
Loaf



Fig, Cranberry & Mixed Seed Bread

Ingredients:

1/2 cup milk
2 eggs, lightly whisked
40g butter, melted, plus extra, to serve
2 tablespoons sunflower oil
3 cups plain "00" flour
2 teaspoons baking powder
2 tablespoons caster sugar
10 dried figs, sliced
100g chopped dried cranberries
100g mixed seeds (pumpkin and sunflower)

Method:

Combine the milk, eggs, butter and oil in a jug. Combine the flour, baking powder and sugar in a large bowl. Add the milk mixture, figs, cranberries and mixed seeds. Stir until smooth and combined.

Pour mixture into the Baking Pan.

Select program 7. Press start.

Transfer bread to a wire rack to cool slightly. Serve warm.



Program

16

Makes

900g

Loaf

Zucchini & Onion Bread

Ingredients:

- 1 1/4 cups lukewarm water
- 2 tablespoons skim milk powder
- 2 tablespoons caster sugar
- 1 tablespoon onion powder
- 2 tablespoons extra virgin olive oil
- 1 teaspoon salt
- 3 1/4 cups plain "00" flour
- 1 1/2 teaspoons fast action yeast
- 1 green onion, finely chopped
- 100g zucchini, finely grated

Method:

Place the water, milk powder, sugar, onion powder, oil, salt, flour and yeast into the Pan.

Select program 16. Press CRUST (1).

A small flashing light will now appear on display at the top left hand side against the first program step.

PREHEAT reduce time to zero as this bread requires no preheat.

KNEAD 1 Press time arrow keys to 10 for kneading time. Press SIZE button to confirm and move on.

RISE 1 Press time arrow keys to 15 for rise time. Press SIZE button to confirm and move on.

KNEAD 2 Press time arrow keys to 10 for kneading time. Press SIZE button to confirm and move on.

RISE 2 Press time arrow keys to 15 for rise time. Press SIZE button to confirm and move on.

RISE 3 Press time arrow keys to 10 for rise time. Press SIZE button to confirm and move on.

BAKE Press time arrow keys to 30 for bake time. Press SIZE button to confirm and move on.

KEEP WARM Press time arrow keys to 10 for keep warm time.

Press START to confirm settings this will exit you from custom setting returning you to the first pre-programming setting.

Use menu key to scroll to program 16. Press CRUST to customise settings.

Press START. Remove bread from Pan. Transfer to a wire rack to cool.



Program

8

Makes

900g

Loaf

Triple Chocolate Cake with Fudge Icing

Ingredients:

150g butter, melted
1/2 cup milk
3 eggs, whisked
1 2/3 cup (240g) self-raising flour
1/4 cup (20g) cocoa powder
1 cup (230g) caster sugar
3/4 cup milk chocolate fudge frosting
1/2 cup dark chocolate bits
Icing sugar, to dust

Method:

Combine the butter, milk and eggs in a jug. Sift the flour and cocoa powder into a large bowl. Stir in the sugar. Add the butter mixture and whisk until smooth and combined.

Pour mixture into the Baking Pan.

Select program 8. Press start.

Transfer cake to a wire rack to cool. Spread with frosting. Sprinkle with choc bits. Dust with icing sugar to serve.



Program
8

Makes
900g
Loaf

Spiced Apple Cake with Maple Syrup Icing

Ingredients:

150g butter, melted
3 eggs, whisked
1 2/3 cup (240g) self-raising flour
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1 cup (230g) caster sugar
385g can pie apples
1 cup icing sugar
1 tablespoon maple syrup
1 tablespoon milk
1/3 cup flaked almonds, toasted

Method:

Combine the butter and eggs in a jug. Sift the flour and spices into a large bowl. Stir in the sugar. Add the apple and butter mixture and whisk until smooth and combined.

Pour mixture into the Baking Pan.

Select program 8. Press start.

Transfer cake to a wire rack to cool.

Combine the icing sugar, maple syrup and milk in a bowl. Drizzle maple syrup icing over cooled cake. Sprinkle with almonds to serve.



Program
10

Makes
900g
Loaf

Sea Salt & Mixed Herb Focaccia

Ingredients:

- 1 1/4 cups lukewarm water
- 2 tablespoons extra virgin olive oil, plus extra to brush
- 1 1/2 teaspoons salt, plus sea salt flakes to sprinkled
- 1 teaspoon caster sugar
- 3 1/4 cups plain "00" flour
- 1 1/2 teaspoons fast action yeast
- 2 teaspoons dried mixed herbs

Method:

Place the water, oil, salt, sugar, flour and yeast into the Pan.

Select program 10. Press start.

Preheat oven to 200C/180C fan-forced. Grease and line a 30cm x 20cm slice pan with baking paper, allowing paper to overhang long opposite sides for handles.

Knead dough on a lightly floured surface. Press into prepared pan. Brush with extra oil. Sprinkle with sea salt flakes and dried mixed herbs. Cover with a tea towel. Stand in a warm, draught-free area for 15 minutes to prove.

Bake for 30 minutes or until golden brown and sounds hollow when lightly tapped. Remove from oven. Stand in pan for 5 minutes, then lift onto a wire rack to cool.





Program

10

Makes

900g

Loaf

Spinach & Feta Plait

Ingredients:

1 1/4 cups lukewarm water
1 tablespoon skim milk powder
25g butter, melted
2 tablespoons caster sugar
1 1/2 teaspoons salt
3 1/4 cups plain "00" flour
1 1/2 teaspoons fast action yeast
2 tablespoons milk
200g frozen chopped spinach,
thawed, drained well with excess liquid
removed
100g Danish feta, crumbled
1/3 cup shredded parmesan
1 tablespoon sesame seeds

Method:

Place the water, milk powder, butter, sugar, salt, flour and yeast into the Pan.

Select program 10. Press start.

Preheat oven to 200C/180C fan-forced. Grease and line an oven tray with baking paper.

Knead dough on a lightly floured surface. Divide dough into three equal portions. Shape each portion into 30cm log. Interweave dough logs together, on prepared tray, to form a plait. Cover with a tea towel. Place in a warm, draught-free area for 15 minutes to prove.

Brush with milk. Combine spinach and feta in a bowl. Top bread with spinach. Sprinkle with parmesan. Sprinkle with sesame seeds. Bake for 45 minutes or until golden brown and sounds hollow when lightly tapped. Remove from oven. Stand in pan for 5 minutes, then lift onto a wire rack to cool.



Program

10

Makes

12



Hot Cross Buns

Ingredients:

- 1 1/4 cups lukewarm water
- 2 tablespoons skim milk powder
- 25g butter, melted
- 2 1/2 tablespoons caster sugar, plus 2 tablespoons extra
- 1 1/2 teaspoons salt
- 1/3 cup currants
- 1 teaspoon mixed spice
- 3 1/4 cups plain "00" flour, plus 1/2 cup, extra
- 1 1/2 teaspoons fast action yeast
- 1/4 cup-1/3 cup water, plus 1/3 cup extra

Method:

Place the water, milk powder, butter, sugar, salt, currants, mixed spice, flour and yeast into the Pan.

Select program 10. Press start.

Preheat oven to 190C/170C fan-forced. Grease and line an oven tray with baking paper.

Knead dough on a lightly floured surface. Divide dough into twelve equal portions. Shape each portion into a ball. Place balls, side by side on prepared tray. Mix the extra flour and enough water in a bowl. Spoon into a small resealable food storage bag. Cut a small corner. Pipe crosses onto dough. Cover with a tea towel. Stand in a warm, draught-free area for 15 minutes to prove.

Bake for 30 minutes or until golden brown and sound hollow when lightly tapped. Remove from oven. Transfer to a wire rack. Whisk the extra water and extra sugar in a bowl. Brush over hot bread. Let cool.



Program
11

Makes
Approx.
500g



Pasta Dough

Ingredients:

3 cups fine "00" pasta flour, plus extra to dust

1 teaspoon salt

3 eggs, whisked

2 tablespoons extra virgin olive oil

2 tablespoons 1/4 cup warm water

Method:

Place the flour and salt in the Pan. Whisk the egg and oil in a jug. Add to the Pan.

Select program 11. Press Start. After 5 minutes, open Lid. Add enough warm water to just bring dough together. Close Lid.

Transfer dough to a work surface lightly dusted with extra flour. Knead briefly. Use as desired.



Program
11

Makes
Approx.
500g



Rosemary & Garlic Pasta Dough

Ingredients:

3 cups fine "00" pasta flour, plus extra to dust

1 teaspoon salt

3 eggs, whisked

2 tablespoons extra virgin olive oil

2 tablespoons 1/4 cup warm water

1 tablespoon finely chopped rosemary

1 clove garlic, crushed

Method:

Place the flour and salt in the Pan. Whisk the egg, oil and water in a jug. Add to the Pan.

Select program 11. Press Start. After 5 minutes, open Lid. Add enough warm water to just bring dough together. Close Lid.

Transfer dough to a work surface lightly dusted with extra flour. Add the rosemary and garlic. Knead until smooth and well combined. Use as desired.



Program
11

Makes
Approx.
500g

Gluten Free Pasta Dough

Ingredients:

3 1/2 cups fine gluten free plain flour

1 tablespoon xanthan gum

1 teaspoon salt

3 eggs, whisked

2 tablespoons extra virgin olive oil

2 tablespoons-1/4 cup warm water

Method:

Place the flour, xanthan gum and salt in the Pan. Whisk the egg, oil and water in a jug. Add to the Pan.

Select program 11. Press Start. After 5 minutes, open Lid. Add enough warm water to just bring dough together. Close Lid.

Transfer dough to a work surface lightly dusted with extra flour. Knead briefly. Use as desired.





Program

12

Makes

2

Bases

Gluten Free Pizza Dough

Ingredients:

- 1 cup lukewarm water
- 3 tablespoons extra virgin olive oil
- 2 tablespoons sugar
- 1/4 teaspoon salt
- 3 cups gluten free plain flour
- 2 teaspoons xanthan gum
- 2 teaspoons fast action yeast

Method:

Place the water, oil, sugar, salt, flour, gum and yeast in the Pan.

Select program 12. Press Start.

Transfer dough to a work surface lightly dusted with extra flour. Knead briefly. Use as desired.

Note:

Makes 2 x 20cm pizza bases



Program

12

Makes

2

Bases

Triple Cheese Pizza Dough

Ingredients:

- 1 cup lukewarm water
- 3 tablespoons extra virgin olive oil
- 2 tablespoons sugar
- 1/4 teaspoon salt
- 3 cups fine "00" plain flour
- 2 teaspoons fast action yeast
- 2/3 cup grated three cheese blend (mozzarella, parmesan and colby cheese)

Method:

Place the water, oil, sugar, salt, flour and yeast in the Pan.

Select program 12. Press Start.

Transfer dough to a work surface lightly dusted with extra flour. Add cheese and knead briefly until combined. Use as desired.

Note:

Makes 2 x 20cm pizza bases



Program

13

Makes

375ml



Vanilla Bean & Cinnamon Yoghurt

Ingredients:

500ml whole UHT milk
3 tablespoons skimmed milk powder
2 heaped tablespoons organic natural bio live yoghurt
1 teaspoon ground cinnamon
1 tablespoon caster sugar
1 tablespoon vanilla bean paste

Method:

Whisk the milk, powder, yoghurt, cinnamon, sugar and vanilla bean paste in a jug. Pour into the Pan.

Select program 13. Press Start.

Transfer yoghurt to a bowl. Cover and refrigerate for 4 hours (yoghurt will thicken). Use within 3 days.



Program
13

Makes
375ml

Passionfruit & Mango Yoghurt

Ingredients:

- 500ml whole UHT milk
- 3 tablespoons skimmed milk powder
- 2 heaped tablespoons organic natural bio live yoghurt
- 1 tablespoon vanilla bean paste
- 1 tablespoon caster sugar
- 1/3 cup mango puree
- 1 passionfruit, pulp removed

Method:

Whisk the milk, powder, yoghurt, vanilla bean paste and sugar in a jug. Pour into the Pan.

Select program 13. Press Start.

Transfer yoghurt to a bowl. Stir in mango and passionfruit. Cover and refrigerate for 4 hours (yoghurt will thicken). Use within 3 days.





Program

13

Makes

375ml

Mixed Berry Yoghurt

Ingredients:

- 500ml whole UHT milk
- 3 tablespoons skimmed milk powder
- 2 heaped tablespoons organic natural bio live yoghurt
- 1 tablespoon caster sugar
- 1 tablespoon vanilla bean paste
- 1/4 cup raspberries
- 1/4 cup strawberries, finely chopped
- 2 tablespoons icing sugar

Method:

Whisk the milk, powder, yoghurt, sugar and vanilla beans in a jug. Pour into the Pan.

Select program 13. Press Start.

Meanwhile, place the raspberries and strawberries in a bowl. Add the icing sugar and mix well. Stand for 30 minutes. Blend until almost smooth.

Transfer yoghurt to a bowl. Add the berry mixture. Stir well. Cover and refrigerate for 4 hours. Use within 3 days.





Program

14

Makes

800g

Fig & Cherry Jam

Ingredients:

200g pitted morello cherries, drained

4 (250g) figs, quartered

6 dried figs, chopped

1 cup (220g) jam sugar

1/4 cup lemon juice

Method:

Place the cherries, fresh and dried figs in the Pan. Add the sugar and juice.

Close Lid. Select Program 14. Press Start.

When ready, open Lid. Allow to cool for 5 minutes before removing Pan. Fill prepared jars with jam. Cover with lid. Seal. Store in the fridge.

Note:

Makes 2 x 400g glass jars





Program

14

Makes

800g

Rhubarb, Nectarine & Strawberry Jam

Ingredients:

200g rhubarb, finely chopped

3 nectarines, chopped

150g strawberries, quartered

1 cup (220g) jam sugar

1/4 cup lemon juice

Method:

Place the rhubarb, nectarines and strawberries in the Pan. Add the sugar and juice.

Close Lid. Select Program 14. Press Start.

When ready, open Lid. Allow to cool for 5 minutes before removing Pan. Fill prepared jars with jam. Cover with lid. Seal. Store in the fridge.

Note:

Makes 2 x 400g glass jars



Program

14

Makes

800g

Mixed Citrus & Passionfruit Jam

Ingredients:

2 (200g) red grapefruits, peeled, seeds removed, chopped

2 (200g) naval oranges, peeled, seeds removed, chopped

2 (80g) limes peeled, seeds removed, chopped

1 passionfruit, pulp removed

1 1/3 cups (290g) jam sugar

50g sachet jam setter

1/4 cup lemon juice

Method:

Place the grapefruit, orange, lime and passionfruit in the Pan. Add the sugar, jam setter and juice.

Close Lid. Select Program 14. Press Start.

When ready, open Lid. Allow to cool for 5 minutes before removing Pan. Fill prepared jars with jam. Cover with lid. Seal. Store in the fridge.

Note:

Makes 2 x 400g glass jars



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smart ideas for your home

