

Apricot bread

"Cut a taste of summer with a fruity bread"

"With this new bread maker, you can explore new taste without any effort. Just enjoy!"

Ingredients Apricot Bread (500g):

200 ml skimmed milk
1 tsp salt
1,5 tbsp milk powder
1 tbsp butter
1+ 1/3 cup flour for white bread
1/4 cup dry apricots
1 tsp active dry yeast

Preparation Apricot Bread (500g):

1. Place all the ingredients in the bread pan following the recommended order
(Add first all liquid ingredients in the cake pan and then the dry ingredients)
2. Select White Bread programme (1)
3. Choose the desired crust colour
4. Press and hold Start/Stop button (2-3sec)

if you would like to pause the programme press Start/Stop button (to stop the programme press and hold the Start/Stop button for 2-3 sec)