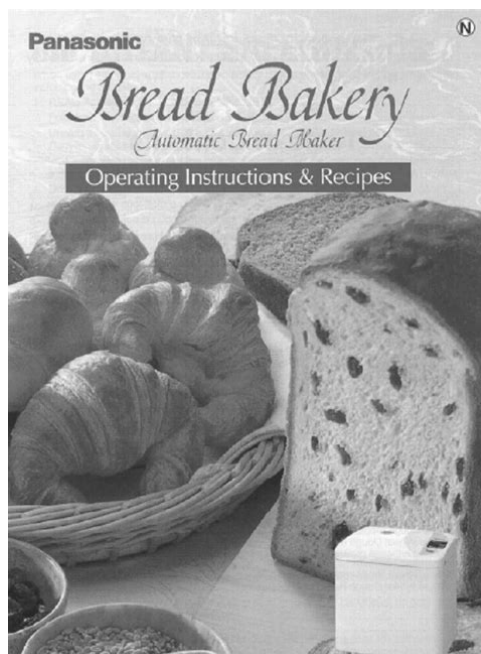




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Book Descriptions:

bread maker manual panasonic

Refer servicing of appliance to an authorized Panasonic service center if the unit should malfunction or be damaged in any manner. WHOLE WHEAT. For loaves using whole wheat flour as the main ingredient. MULTIGRAIN. Rise 2 hr 20 min 1 hour 50 min 35 min Bake 4 hours. Twist slightly counterclockwise to remove. Twist slightly counterclockwise and pull up, using the handle. Mount the kneading blade on the shaft. Make sure that the kneading blade and the kneading shaft are free of bread crumbs. Place all the ingredients except the liquids and dry yeast inside the bread pan. Steps The beeper will sound eight times and the indicating light will flash when the bread is baked, or the dough is completed. TIMER 900 pm start 9 hours 630 am and 30 minutes finish START STOP DARK LIGHT TEMP REST BASIC WHOLE WHEAT. Note For PIZZA DOUGH, press select until the arrow points at it. You do not have to press SELECT. START Press Start pad. STOP DOUGH will stop flashing. TIMER Between 30 to 90 minutes. The Timer cannot be used to delay the start of baking. Consult with your authorised Panasonic Service Centre for servicing or for purchase of replacement parts. Outlet Specifications. Remedy 2 If it can rotate, restart the bread maker after 30 minutes. If it cannot rotate, service will be required. Ingredient spilled on heater element. Top lid was open during operation. Selection was wrong DOUGH option was chosen. Bread left in bread pan too long after baking. Bread sliced just after baking Steam was not allowed to escape. Flour is classified into two types, strong flours which are milled from hard wheat and weak flours which are milled from soft wheat. They increase the nutritional value of bread. Milk solids include protein, lactose milk sugar, and minerals. Most recipes call for the use of milk powder. NEVER use fresh milk on the overnight programme. Otherwise it may sour during the rest time, spoiling the final flavour. Medium sized eggs are used. <http://gulfcoastlist.com/userfiles/dynex-ds2-manual.xml>

- **bread maker manual panasonic, bread maker recipes panasonic, bread maker machine panasonic, bread maker instructions panasonic, panasonic bread maker manual sd 253, panasonic bread maker manual sd 2511, panasonic bread maker manual sd 2501, panasonic bread maker manual sd 2500, panasonic bread maker manual sd-yd250, bread maker recipes panasonic sd255, bread maker manual panasonic, bread maker manual panasonic sd 2500, bread maker manual panasonic system, bread maker manual panasonic software, bread maker manual panasonic oven, bread maker manual panasonic refrigerator, bread maker manual panasonic washer, bread maker manual panasonic parts, bread maker manual panasonic mixer, bread maker manual panasonic service, panasonic automatic bread maker manual, panasonic sd-150 bread maker manual, panasonic sd-rd250 bread maker manual.**

Fruits Dried fruits are used in some of the following recipes. Temperature is one of the most important factors in bread baking. Size selection cannot be made. The amounts shown in are not as precise as weight measurements. Size selection cannot be made. The amounts shown in are not as precise as weight measurements. If it is still just slightly sticky, this will cook through during the stand period. Take the bread pan out of the bread maker using oven gloves and leave to stand for 5 — 10 minutes before removing from the bread pan and allowing to cool. If it is still just slightly sticky, this will cook through during the stand period. Take the bread pan out of the bread maker using oven gloves. Leave to stand for 5 — 10 minutes before removing from the bread pan and allowing to cool. Alternatively, in some countries you may be able to return your products to your local retailer upon the purchase of an equivalent new product. Disposing of this product correctly will help to save valuable resources and prevent any potential negative effects on human health and

the environment which could otherwise arise from inappropriate waste handling. Please contact your local authority for further details of your nearest designated collection point. Penalties may be applicable for incorrect disposal of this waste, in accordance with national legislation. If you wish to discard this product, please contact your local authorities or dealer and ask for the correct method of disposal. SD2501 Before Use How to Use Recipes How to Clean Troubleshooting DZ50E166 F0211S0 Printed in China Automatic Bread Maker OPERATING INSTRUCTIONS AND RECIPES Household Use Model No. The explanations inside mainly focus on the SD2501 model. See P. 2 for the differences in functions between the two. Please try again. Please try again. In order to navigate out of this carousel please use your heading shortcut key to navigate to the next or previous heading. http://www.okna-gracja.pl/grupa_cateringowa/photos/dynex-ds2-user-manual.xml

In order to navigate out of this carousel please use your heading shortcut key to navigate to the next or previous heading. Register a free business account Please try your search again later. But its digital controls go much further, offering settings for white, whole wheat, multigrain, and French crisp crust, open texture breads, each made according to what's best for that particular style. Other settings permit rapid baking and baking sandwich bread with a soft crust. For raisin or other dried fruit bread, a beeper signals when to add the fruit so it's not crushed during kneading. Crust color dark or light can be selected as well. The machine automatically adds yeast at the proper time from a dispenser on the unit's lid. It also bakes non-yeast, quick breads like banana and gingerbread and sweet cakes. And it mixes, kneads, and rises doughs for pizza, focaccia, croissants, and other pastries without baking them. A timer permits the machine to be programmed up to 13 hours in advance so fresh bread or cake is available for breakfast or dinner. For cleanup convenience, the baking pan is nonstick. Clad in metal and packing 550 watts of power, the machine measures 14 inches wide, 13.5 inches high, and 9 inches deep. Its instruction booklet is exceptionally easy to understand and includes recipes for 40 breads and doughs along with an insightful guide to baking basics and illustrated tips for making pastries. Fred Brack From the Manufacturer There's nothing quite like the warm aroma of freshly baked homemade bread from the oven. With the help of this user-friendly bread machine, even those with a busy, on-the-go schedule can enjoy this simple pleasure without the time-consuming hard work normally associated with baking bread. Just add ingredients, press a few buttons, and it takes care of the rest. Soft-touch control panel with LCD digital display and 13-hour preset timer.

Easily Bake Bread or Create Dough Bake loaves of white or whole wheat bread for slicing and slathering with butter and jam or for making sandwiches. Create croissant or pizza dough for shaping by hand and baking in the oven. Make the classic fruitcake to serve during the holidays. From basic recipes to custom creations, the bread machine produces delicious results and without the additives and preservatives found in store-bought brands. A recipe book with over 50 original bread and dough recipes comes included. Customizable Settings The unit's top access, soft-touch, push-button control panel with an LCD digital display helps ensure easy programming. Choose from three different loaf sizes medium, large, or extra large and the crust color light, medium, or dark. It also offers up to six different types of bread or dough options Basic, Whole Wheat, MultiGrain, French, Pizza, and Cake. Baking modes include Bake Only great for fruitcakes, gingerbread, and tea cakes; Rapid Bake reduces the baking time of basic and whole wheat breads; Raisin offers an audible beep to signal when to add raisins, dried fruits, or nuts into the dough; and Sandwich produces bread with a soft crust. Dough modes include Pizza, Rolls, and Raisin Dough. Best of all, the appliance comes equipped with a digital timer, which can be set up to 13 hours in advance great for waking up to the smell of freshly baked bread. Or set the timer before leaving for work in the morning so that a warm loaf will be ready and waiting after a long day at the office. Simply slice it up and serve with dinner. Choose from 3 loaf sizes and 3 crust shades from light to dark. Healthy and Nutritious Baking bread at home allows for ultimate control over the finished product. By using only the freshest ingredients and making choices between a variety of options, homemade bread can

be an important part of a wellbalanced dietfor both young and older family members alike.

High in fiber and low in fat, bread contains a wealth of beneficial components. It provides complex carbohydrates needed for energy, protein for strong muscles, and vitamins and minerals, including calcium and iron for healthy bones and teeth. Add nutrientrich eggs to the recipe or choose wholegrain flour for an extra boost of fiber, iron, vitamins, and minerals. Mixing in nuts and dried fruits not only add to the pleasing consistency and taste of the finished product, but theyre also another way to add to the overall health factor. Yeast dispenser automatically adds yeast at optimal time to ensure perfect results. Ultimate Convenience Thoughtfully designed, the bread machine also supplies a YeastPro automatic yeast dispenser. Just add a measured amount of yeast into the holder on the units lid, and the machine will automatically dispense the yeast in with the other ingredients at the perfect time for optimal results. Even more, the units inner bake pan comes fitted with a wire handle use an oven mitt when hot for easily removing it from the appliance when the bread has finished baking. The pans nonstick coating allows baked bread to slide easily out of the pan onto a cutting board or a wire rack to fully cool for easier slicing. Inner bake pan offers builtin handle and nonstick coating for effortless bread removal. Unique Design for Professional Results Unlike other bread machines, the unit does not offer a viewing window. The absence of a viewing window allows a more even reflection of heat inside the unit, which offers the following three advantages excellent crust, good rising, and even color. The machine also benefits from a unique temperaturecontrol program that automatically optimizes the temperatures and times for each stage of the process. Its comprehensive microprocessor program makes slight adjustments as needed to ensure perfectly baked bread regardless of conditions like climate and room temperature.

Panasonic delivers excellent results regardless of different types of ingredients used, different seasons, and different room temperatures. In addition to the recipe book, accessories include a measuring spoon, a measuring cup, and a kneading blade that fits onto the base of the inner pan for thoroughly mixing ingredients. Other highlights include a toploading locking lid, a handy indicator light to show when the baking or dough cycle has completed, a safety fuse for peace of mind, and powerinterruption protection that allows the baking process to resume even when theres an interruption in power for approximately 10 minutes or less. All parts should be hand washed only. The small appliance comes in a compact design that fits neatly on the kitchen countertop. Keep it out for everyday use or store it on a shelf or in the pantry when finished. Supershipper Videos for this product 041 Click to play video Customer Review Quiet as a mouse K. Foss Videos for related products 1100 Click to play video Cinnamon Rolls in Bread Machine gen.video Videos for related products 738 Click to play video BEST BREAD MACHINE 2020 Top 10 Revisione Videos for related products 243 Click to play video Amazon Top 5 Bread Makers Mark J Draper Videos for related products 406 Click to play video The 10 Best Breadmakers Ezvid Wiki Videos for related products 302 Click to play video Cuisinart CBK200 2Lb Convection Bread Maker Cuisinart Next page Upload your video Video Customer Review Loud and squeaky See full review NikkiM09 Onsite Associates Program Amazon calculates a product's star ratings based on a machine learned model instead of a raw data average. The model takes into account factors including the age of a rating, whether the ratings are from verified purchasers, and factors that establish reviewer trustworthiness. Please try again later. J. Sander 3.0 out of 5 stars Cuisinart CBK100 pros and cons Ive made hundreds of loaves of bread with each unit over the past several years.

I know the quirks of each machine well. Here is a quick rundown on my observations Best for goodlooking bread Cuisinart. The Panasonic machine tends to create notpresentationworthy bread. Dont know why. If Im making a loaf for a friend, I use the Cuisinart machine. If its just for me, I use the Panasonic. Best for durability Panasonic. But note that I use these machines daily and if youre an occasional user, you may not wear it out as fast. Best for cleanliness Cuisinart. The inside of the Panasonic also gets filthy fast, including the yeast dispenser, and needs regular cleaning. While the

inside of the Cuisinart needs occasional cleaning, the mess it makes is not nearly as bad as the Panasonic. Best for noise Cuisinart. While its beeps are loud and can be annoying, the Panasonic is too quiet. Its slightly smaller and lighter. Best for speed Cuisinart. The Panasonic rests the bread ingredients for an hour before starting. The Cuisinart gets right to work. I havent noticed any benefits with Panasonics rest feature or its yeast dispenser for that matter. Best for included recipes Cuisinart. Theyre comprehensive and, for the most part, very good. Best instruction manual Cuisinart. It seems to go into more detail about the bread making process. The Panasonic is easier to read with more graphics, but the Cuisinart manual is more informative. While I prefer the Cuisinart in the end, I recommend weighing the pros and cons of each one and decide which works best for you. I would give the Panasonic four stars, but the dough occasionally being paddled onto the heating elements and creating smoke which then gets into the bread gives me some concern. To the contrary, once I started making my own bread, the execution is easy, and the thought of going back to storebought horrible. I have made at least one loaf of bread every. single. week since purchase in Jan 2011. Yup, it walks from time to time. What a crash it made.

I order a replacement immediately and am SO happy that Panasonic is still making them. Literally not a detail has been changed it was delivered in the same sturdy outer plain cardboard box, with the inner color printed box with the heavy duty copper staples holding it closed, with the exact same literature. Its so shiny and new though !!! How many consumer electronics these days are still being made seven years later I havent used it for any other functions. It worked very well and thought Id try the same thing again because its hard for me to get out and shop. Well, this particular machine has a few drawbacks VS my previous machine. Also the price as in most anything has basically skyrocketed over the last probably 15 years since my first machine. The problem with my new one is that if you dont clean it perfectly especially where the yeast goes in it can plug up. Moisture or yeast stuck in the edges of where it dumps in can prevent the yeast from emptying completely. This is a death sentence for the bread. It wont mix into it properly causing the bread not to rise properly producing a deflated loaf of bread that you cant salvage much from. I also have seen a lack of complete mixing of the ingredients. After the baking cycle you can end up with flour or other things trapped along the outsides of the loaf. As I encounter these problems I am learning what to do or not do in order to have a decent loaf of bread. I have also began using medium and large instead of the default extra large setting. I believe it has helped in the blending and rising processes without so much material to mix perfectly etc. As far as decent bread goes when it works properly the bread is quite good. I havent used it for any other functions other than to bake bread. The instructions for making bread or other things were a little confusing. The measurements were given in oz. Tbs. Cups and off to the left it would say measurement by weight is more accurate for things like flour and such.

It really was confusing until I figured out they were specifying by weight rather than volume. Considering I dont have a scale as such to weigh food I try and stick with the volume measurements Im most familiar with. I do think it will be generally OK eventually once I figure everything out. I dont believe it has any actual problems per say, just some idiosyncrasies that are taking some getting used to. Call it a learning curve I didnt have with my previous bread machine. Considering the fact that Ive used it weekly since without a single problem I figure I owe Panasonic a review. This is the third bread machine Ive owned, replacing the first two when each died in turn after a maximum of three years of use. Sorry I cant recall the makes to downgrade them in comparison. My Panasonic was, from the first, easier to use and made more dependable loafs whether whole wheat or mixed grain Im not a fan of white bread but the machine has a huge variety of programs available. There are cheaper machines and fancier ones, but when if my Panasonic should ever die, Ill replace it with an identical model, hoping one is still available, and continue the love affair. I had read it was not the quietest unit, but had no idea it would sound like an old tractor. I dont know if ours was defective or not. The interior bake tray would bang against the inside of the oven compartment

during kneading. Tin on tin every section needs. Like clanging to cookie sheet together for an hour. So I sent it back as I cant imagine it was designed like that. I cant be sure if other units will be the same and since I had to pay a restocking fee due to not having the box, Im not prepared to get the same unit. Ill see what else is available. Sorry, we failed to record your vote. Please try again This is my third Panasonic bread maker. My first one was too small for my growing family, but still works even though, it is now more than 20 years old. My son now uses it at university.

My second one lasted almost 9 years and was used extensively, at least 6 whole wheat loaves a week and sometimes more including pizza dough etc. When I had difficulty finding a Panasonic dealer in my area I bought 2 machines in less than one year that didnt last. I love Panasonic and know that this bread maker will last more than a few months. We love fresh wholesome bread and this bread maker fits our needs! Sorry, we failed to record your vote. Please try again Ours is still going strong and makes fantastic bread, even when using the timer. I bought this one as a present for my daughter who has just moved to BC and she loves it. When it comes to making delicious, fresh, crisp and healthy home made bread, you can buy Panasonic with confidence. Sorry, we failed to record your vote. Please try again I love the smell of fresh bread in the house when its ready. Overall i am pleased with the unit, with 5 kids in the house, we save big money on baking our own instead of buying bulks of bread at the grocery store. But i need to admit, the quality of the bread we bake with this machine is much better that what the grocery stores have to offer in the area. Sorry, we failed to record your vote. Please try again I have tried another one and so has my daughter but none compares. It was a bit pricey from this site but I purchased it as a Christmas gift for my daughter. I had my first one for 15 years and have had my current one for 6. Sorry, we failed to record your vote. Please try again Sorry, we failed to record your vote. Please try again With a family of 4 we use it. With a family of 4 we use it pretty much everyday and the delay timer is great. We wake up everyday to the smell of fresh bread. Pizza dough function is great too. Only baked multigrain bread so far. Sorry, we failed to record your vote. Please try again Love the timer feature so we can come home to fresh baked bread. Highly recommend! Sorry, we failed to record your vote.

Please try again So light and moist with a nice crust. Was just as good the next day. I will definitely be recommending this machine to my friends and family. Thank you Panasonic! Sorry, we failed to record your vote. Please try again Ive made French bread from the recipe book and it turned out great. Ive also made some Russian rye bread see attached photo and loved it. The machine is rather basic but does the job, and I trust Panasonic quality. Sorry, we failed to record your vote. Please try again Only bake function works now. Sorry, we failed to record your vote. Please try again It is easy to use, quieter than I had expected and turns out a premium loaf of bread. Sorry, we failed to record your vote. Please try again Strange measurements which required precision but with careful attention worked out fine. Sorry, we failed to record your vote. Please try again In order to navigate out of this carousel please use your heading shortcut key to navigate to the next or previous heading. This bread machine pizza dough requires just 7 simple ingredients and its ready in 22 minutes. Bread Machine English Muffins are light, tender, and delicious. NO special rings or molds needed for this recipe. With over 30 easy bread machine dessert recipes here, you are sure to find a favorite or two. Easy Bread Machine Recipes Bread Machine Mixes Best Bread Machine Bread Maker Recipes Yeast Bread Recipes Bread Machines Baking Recipes Brioche Bread Maker Recipe Zojirushi Bread Machine 53 Bread Machine Recipes To Make Any Occasion Special Check out this collection of 56 mouthwatering bread machine recipes you can mix up in your bread machine or bread maker. Most are easy. A few are advanced. Naan Bread Machine Recipe Bread Maker Recipes Breadmaker Bread Recipes Easy Bread Machine Recipes Cooking Bread Bread Baking Cooking Recipes Bread Food Ma Baker Easy Naan Bread Machine Recipe Food.com Yummy Indian naan bread. Goes great with curries etc.

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bread machine to impress your guests with the click of a button. Home Recipes Bread Recipes Cooking Recipes Pitta Bread Recipe Recipe Calculator Pan Bread Pizza Dough Tray Bakes Love Food Perfect Pitta Bread Home Recipes Cooking Recipes Recipe Calculator Recipes With Naan Bread Love Food Catering Food And Drink Breakfast Baking Naan Bread Pinterest Explore Log in Sign up Privacy. And by having access to our ebooks online or by storing it on your computer, you have convenient answers with Panasonic Sd254 Manual. To get started finding Panasonic Sd254 Manual, you are right to find our website which has a comprehensive collection of manuals listed. Our library is the biggest of these that have literally hundreds of thousands of different products represented. I get my most wanted eBook Many thanks If there is a survey it only takes 5 minutes, try any survey which works for you. For optimum performance and safety, please read these instructions carefully. How to Use. Baking basic breads and whole wheat breads using the BAKE mode. 1315 Baking basic breads and whole wheat breads using the BAKE RAPID mode. 15. Baking basic breads using the BAKE LIGHT mode. Baking basic breads and whole wheat breads using the timer.,. Making dough using the DOUGH mode. Slicing and Storing the Bread. How to Clean. Leakage of Bread Ingredients from the Bread Pan. Specifications. Display Indications for Abnormal Conditions. 20 Before Calling for Service. 122 Recipes. 3437 Basic Bake mode... Basic Dough mode. Whole Wheat Bake mode. Whole Wheat Dough mode. Do not immerse appliance in water or other liquid. Use a soft sponge and mild detergent when cleaning the inside of the pan or kneading blade. The cabinet may be cleaned with a cloth, dampened with a mild soap and water solution. 4. Do not touch hot surfaces. Use mittens when handling hot materials, allow metal parts to cool before cleaning. 5.

Close supervision is necessary when any appliance is used near children. 6. Do not allow anything to rest on power cord. Do not plug in cord where persons may walk or trip. 7. Do not operate any appliance with a damaged or frayed cord. Refer servicing of appliance to an authorized service center if unit should malfunction or be damaged in any manner. 8. This appliance is not intended for commercial use. 9. The use of attachments not recommended by manufacturer may cause damage or injury. 10. Avoid contacting moving parts. 11. Do not use outdoors. Do not use appliance for other than intended use. 12. Do not let cord hang over edge of table or counter, or touch hot surfaces. 13. Do not place on or near a hot gas or electric burner, or in a heated oven. 14. To disconnect, grip plug and pull from wall outlet. Never pull on cord. SAVE THESE INSTRUCTIONS Note A. A short powersupply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. B. Extension cords are available and may be used if care is exercised in their use. C. If extension cord is used 1 the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and 2 the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally. 3 Basic Principles when Baking with Bread Bakery™ Basic Features Choice of bread modes BASIC. Crispy brown crust and tender interior. See individual recipe on how to bake basic white bread and a variety of wheat or rye breads. WHOLE WHEAT. Breads using 51% to 100% whole wheat flour. Rich in fiber, vitamin B groups and vitamin E. See individual recipe on how to bake a variety of whole wheat breads. Choice of baking modes BAKE. The unit automatically mixes ingredients, kneads the dough, rises it and bakes it. For DOUGH modes, it is automatic from mixing to punching.

BASIC mode Yeast Release Gas Release Hours 0 73 BAKE, BAKE LIGHT modes 1 Measure 1 REST KNEAD RISE BAKE i Cool i Store ingredients Yeast Release Gas Release Hours BAKE RAPID mode Measure. For Dough mode, time will also depend on the oven you use. For additional information, read instructions on the following pages. It is classified into two types, strong flours which are milled from hard wheat and weak flours which are milled from soft wheat. Gas which is released during fermentation is trapped within the elastic network of gluten, thus making the dough rise. Gluten development takes place during dough kneading. Strong flours contain a high content of proteins necessary for the development of gluten. Bread flour is the major product within this category. Most

of the recipes in this book call for this flour. Weak flours such as cake flour and pastry flour, are less in protein content and are suitable for products which have a light, crumbly texture and do not require much gluten development. All purpose flour is used for many purposes, as the name suggests, in home baking. It is slightly weaker than bread flour and is used in this book in two recipes — It is blended with the bread flour and not used alone. Self rising flour is a white flour to which baking powder and sometimes salt have been added. Weak flours, all purpose flour and selfrising flour may not be substituted for bread flour in the included recipes. Whole wheat flour is made by grinding the entire wheat kernel, including the bran and germ. 100% whole wheat bread or breads containing a high percentage of whole wheat flour will be lower in height and heavier in texture than bread baked with a high percentage of bread flour. This is because the gluten strands are cut by the edges of bran flakes and the germ, rich in minerals, inhibits fermentation. In this book, many recipes for WHOLE WHEAT BAKE mode call for only whole wheat flour.

If you are not pleased with the height and the texture of the bread, you could strengthen the bread by including white bread flour. You must reduce the same amount of whole wheat flour so that the total amount of wheat flour would remain the same. The life of whole wheat flour and its baked products is shorter than white bread flour and its baked products, because the included germ is high in fat, which can become rancid. Other flours Rye flour contains some proteins but these do not form enough gluten to make the conventional fluffy dough. Therefore, bread baked with rye flour will be dense and heavy. A few recipes in this book call for rye flour. The highest percentage of rye flour included in these recipes is about 30% in proportion to wheat flour. Triticale flour is milled from hybrid grain of rye and wheat. Miscellaneous flour Products milled from other grains are occasionally used in baked goods. These include corn meal, rice, millet, soy, oat, buckwheat and barley flours. Besides regular granulated sugar, brown sugar, honey and molasses are used in this book. A few recipes omit sugars and include other ingredients which act as sugar, such as fruit. Molasses is used for dark breads; those baked with whole wheat or rye flour. There are two types of molasses, sulfured and unsulfured. The difference is that sulfured molasses is a byproduct of sugar refining while unsulfured molasses is not, and unsulfured has a less bitter taste. In the included recipes, the two molasses are used interchangeably. In the included recipes, butter unsalted butter is mainly used, being replaced occasionally by vegetable oil or shortening. Other fats such as margarine, may replace butter. Major differences between fresh liquid milk and dried milk are as follows Fresh liquid milk Whole milk.Skim or nonfat milk.Dried milk Dried whole milk.It contains fat which can become rancid. Nonfat dry milk. is skim milk that has been dried to powder.