Panasonic

Panasonic Breadmaker Recipe

Tea Cakes

Making HOME Baking Easy

Ingredients

1 tsp yeast
450g strong white bread flour
40g sugar
1 ½ tsp salt
40g butter
100g mixed dried fruit
280mls milk

Notes :

Method

1. Place the ingredients in the bread pan in the order listed above.

2. Set the machine to the basic dough setting 2 hours 20 mins.

3. When the dough cycle has finished remove the dough and place on a lightly floured work surface.

4. Knead the dough gently then divide into 8 pieces and shape into balls.

5. Place the balls on to lightly greased baking sheets and flatten each ball to about 1 cm thick. Cover with oiled cling film and leave in a warm place to rise for about 30-40 mins or until they are almost doubled in size.

6. Pre heat the oven to 200°C.

7. Brush the top of each tea cake with milk then bake for 15-18 mins until golden.

8. Split and serve with lashings of butter or when cool split and toast before adding the butter.