

**Panasonic**



**BREAD MAKER  
SD-ZP2000  
RECIPE BOOK**



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- Delay timer option and additional operations are indicated as following icons:  
 Delay timer    Add additional ingredients or do manual operation.
- Place measured ingredients into the bread pan following the listed order.

# White Bread

Menu 1 White | 3 h 15 min | ⏱



SUREBAKE yeast: 3 1/2 tsp  
White flour: 400 g  
Butter: 10 g  
Sugar: 3/4 tsp  
Salt: 1 3/4 tsp  
Water: 260 mL



## Sesame Bread

Menu 1 White | 3 h 15 min | ⏱

SUREBAKE yeast: 3 1/2 tsp  
White flour: 400 g  
Butter: 10 g  
Sugar: 3/4 tsp  
Salt: 1 3/4 tsp  
Black sesame seeds: 2 tbsp  
Water: 260 mL

## White & Rye Bread

Menu 1 White | 3 h 15 min | ⏱

SUREBAKE yeast: 3 1/2 tsp  
White flour: 280 g  
Rye flour: 120 g  
Butter: 10 g  
Sugar: 3/4 tsp  
Salt: 1 3/4 tsp  
Water: 260 mL

## White & Bran Bread

Menu 1 White | 3 h 15 min | ⏱

SUREBAKE yeast: 3 1/2 tsp  
Bran: 2 tbsp  
White flour: 360 g  
Butter: 10 g  
Sugar: 3/4 tsp  
Salt: 1 3/4 tsp  
Water: 260 mL

## Graham Bread

Menu 1 White | 3 h 15 min | ⏱

SUREBAKE yeast: 3 1/2 tsp  
White flour: 360 g  
Graham flour: 2 tbsp  
Butter: 10 g  
Sugar: 3/4 tsp  
Salt: 1 3/4 tsp  
Water: 260 mL

# Cranberry & Raisin Bread

Menu **2** White Raisin | 3 h 20 min



SUREBAKE yeast: 3 1/2 tsp  
 White flour: 400 g  
 Butter: 10 g  
 Sugar: 3/4 tsp  
 Salt: 1 3/4 tsp

Water: 280 mL  
 🍴 Cranberries\*: 100 g  
 🍴 Raisins\*: 50 g  
 \* Chop into approx. 1 cm cubes.  
 🍴 Add cranberries and raisins after 20 min – 25 min. [Beep sounds will be heard.]

## White Raisin Bread

Menu **2** White Raisin | 3 h 20 min

SUREBAKE yeast: 3 1/2 tsp  
 White flour: 400 g  
 Butter: 10 g  
 Sugar: 3/4 tsp  
 Salt: 1 3/4 tsp  
 Water: 280 mL  
 🍴 Raisins\*: 150 g

\* Chop into approx. 1 cm cubes.  
 🍴 Add raisins after 20 min – 25 min. [Beep sounds will be heard.]

## Walnut & Cashew Nut Bread

Menu **2** White Raisin | 3 h 20 min

SUREBAKE yeast: 3 1/2 tsp  
 White flour: 400 g  
 Butter: 10 g  
 Sugar: 3/4 tsp  
 Salt: 1 3/4 tsp  
 Water: 280 mL  
 🍴 Walnuts\*: 90 g  
 🍴 Cashew nuts\*: 60 g

\* Chop into approx. 1 cm cubes.  
 🍴 Add walnuts and cashew nuts after 20 min – 25 min. [Beep sounds will be heard.]

# Bacon & Cheese Bread

Menu **3** White Stuffed | 3 h 20 min



SUREBAKE yeast: 3 1/2 tsp  
 White flour: 400 g  
 Butter: 10 g  
 Sugar: 3/4 tsp  
 Salt: 1 3/4 tsp

Water: 280 mL  
 🍴 Bacon\*: 75 g  
 🍴 Cheese\*: 75 g  
 \* Cut up roughly into approx. 1 cm cubes.  
 🍴 Add bacon and cheese after 20 min – 25 min. [Beep sounds will be heard.]

## White Stuffed Bread (Bacon)

Menu **3** White Stuffed | 3 h 20 min

SUREBAKE yeast: 3 1/2 tsp  
 White flour: 400 g  
 Butter: 10 g  
 Sugar: 3/4 tsp  
 Salt: 1 3/4 tsp  
 Water: 280 mL  
 🍴 Bacon\*: 150 g

\* Cut up roughly into approx. 1 cm cubes.  
 🍴 Add bacon after 20 min – 25 min. [Beep sounds will be heard.]

## Mixed Olive & Tomato Juice Bread

Menu **3** White Stuffed | 3 h 20 min

SUREBAKE yeast: 3 1/2 tsp  
 White flour: 400 g  
 Butter: 10 g  
 Sugar: 3/4 tsp  
 Salt: 1 3/4 tsp  
 Water: 180 mL  
 Tomato juice: 100 mL  
 🍴 Mixed olive\*: 100 g

\* Cut up roughly into approx. 1 cm cubes.  
 🍴 Add mixed olive after 20 min – 25 min. [Beep sounds will be heard.]

# Whole Wheat Bread

Menu **4** Whole Wheat | 5 h |



SUREBAKE yeast: 3 1/2 tsp  
Wholemeal flour: 400 g  
Butter: 10 g

Sugar: 3/4 tsp  
Salt: 1 3/4 tsp  
Water: 280 mL

## Whole Wheat (75%) & White Bread

Menu **4** Whole Wheat | 5 h |

SUREBAKE yeast: 3 1/2 tsp  
Wholemeal flour: 300 g  
White flour: 100 g  
Butter: 10 g  
Sugar: 3/4 tsp  
Salt: 1 3/4 tsp  
Water: 280 mL

## Whole Wheat (50%) & White Bread

Menu **4** Whole Wheat | 5 h |

SUREBAKE yeast: 3 1/2 tsp  
Wholemeal flour: 200 g  
White flour: 200 g  
Butter: 10 g  
Sugar: 3/4 tsp  
Salt: 1 3/4 tsp  
Water: 280 mL

# Sunflower Seed Bread

Menu **5** Whole Wheat Raisin | 5 h 5 min



SUREBAKE yeast: 3 1/2 tsp  
Wholemeal flour: 300 g  
White flour: 100 g  
Butter: 20 g  
Sugar: 1 1/2 tsp

Salt: 1 3/4 tsp  
Water: 300 mL

Sunflower seeds\*: 100 g

\* Chop into approx. 1 cm cubes.  
 Add sunflower seeds after 1 h 25 min - 1 h 55 min. (Beep sounds will be heard.)

## Whole Wheat Raisin Bread

Menu **5** Whole Wheat Raisin | 5 h 5 min

SUREBAKE yeast: 3 1/2 tsp  
Wholemeal flour: 400 g  
Butter: 20 g  
Sugar: 1 1/2 tsp  
Salt: 1 3/4 tsp  
Water: 300 mL

Raisins\*: 100 g

\* Chop into approx. 1 cm cubes.  
 Add raisins after 1 h 25 min - 1 h 55 min. (Beep sounds will be heard.)

## Pecan Nut & Dried Fig Bread

Menu **5** Whole Wheat Raisin | 5 h 5 min

SUREBAKE yeast: 3 1/2 tsp  
Wholemeal flour: 200 g  
White flour: 200 g  
Butter: 20 g  
Sugar: 1 1/2 tsp  
Salt: 1 3/4 tsp  
Water: 300 mL

Pecan nuts\*: 30 g

Dried Fig\*: 70 g

\* Chop into approx. 1 cm cubes.  
 Add pecan nuts and dried fig after 1 h 25 min - 1 h 55 min. (Beep sounds will be heard.)

# Lean Bread

Menu **6** Lean | 6 h | 



SUREBAKE yeast: 1 1/2 tsp  
 White flour: 300 g  
 Salt: 1 tsp  
 Water (5 °C ): 220 mL

## Herbs Bread

Menu **6** Lean | 6 h | 

SUREBAKE yeast: 1 1/2 tsp  
 White flour: 300 g  
 Salt: 1 tsp  
 Mixed dried herbs: 1 tbsp  
 Turmeric powder: 1 tsp  
 Water (5 °C ): 220 mL

## Pain de Campagne

Menu **6** Lean | 6 h | 

SUREBAKE yeast: 1 1/2 tsp  
 White flour: 240 g  
 Wholemeal flour: 30 g  
 Rye flour: 30 g  
 Salt: 1 tsp  
 Water (5 °C ): 210 mL

# Pumpkin Seed Bread

Menu **7** Lean Raisin | 6 h 5 min



SUREBAKE yeast: 1 1/2 tsp  
 White flour: 300 g  
 Salt: 1 tsp  
 Water (5 °C ): 220 mL  
 🍂 Pumpkin seeds\*: 80 g

\* Chop into approx. 1 cm cubes.  
 🍂 Add pumpkin seeds after 1 h – 2 h 35 min. (Beep sounds will be heard.)

## Lean Raisin Bread

Menu **7** Lean Raisin | 6 h 5 min

SUREBAKE yeast: 1 1/2 tsp  
 White flour: 300 g  
 Salt: 1 tsp  
 Water (5 °C ): 220 mL  
 🍇 Raisins\*: 100 g

\* Chop into approx. 1 cm cubes.  
 🍇 Add raisins after 1 h – 2 h 35 min. (Beep sounds will be heard.)

## Walnut Bread

Menu **7** Lean Raisin | 6 h 5 min

SUREBAKE yeast: 1 1/2 tsp  
 White flour: 300 g  
 Salt: 1 tsp  
 Water (5 °C ): 220 mL  
 🍈 Walnuts\*: 100 g

\* Chop into approx. 1 cm cubes.  
 🍈 Add walnuts after 1 h – 2 h 35 min. (Beep sounds will be heard.)

# Soft Bread



## Soft Bread

Menu **8** Soft | 4 h |   
Crust colour: Medium, Light

	Size "M"	Size "L"
SUREBAKE yeast:	3 tsp	3 1/2 tsp
White flour:	350 g	450 g
Butter:	15 g	30 g
Sugar:	1 tsp	1 tsp
Milk powder:	1 tbsp	2 tbsp
Salt:	1 tsp	1 1/2 tsp
Water:	260 mL	330 mL

## Milk Bread

Menu **8** Soft | 4 h  
Crust colour: Light

	Size "M"	Size "L"
SUREBAKE yeast:	3 tsp	3 1/2 tsp
White flour:	350 g	450 g
Butter:	15 g	30 g
Sugar:	1 tsp	1 tsp
Salt:	1 tsp	1 1/2 tsp
Milk:	270 mL	340 mL

# Soft Raisin Bread



## Soft Raisin Bread

Menu **10** Soft Raisin | 4 h  
Crust colour: Medium, Light

	Size "M"	Size "L"
SUREBAKE yeast:	3 tsp	3 1/2 tsp
White flour:	350 g	450 g
Butter:	15 g	30 g
Sugar:	1 tsp	1 tsp
Milk powder:	1 tbsp	2 tbsp
Salt:	1 tsp	1 1/2 tsp
Water:	260 mL	330 mL
 Raisins*:	120 g	150 g

\* Chop into approx. 1 cm cubes.

 Add raisins after 50 min - 1 h 15 min. (Beep sounds will be heard.)

# Basic Brioche

Menu **12** Brioche | 3 h 40 min  
Crust colour: Medium, Light



SUREBAKE yeast: 3 tsp  
White flour: 320 g  
Butter: 50 g Cut into 2-3 cm cubes and keep in refrigerator.  
Sugar: 2 1/2 tbsp  
Milk powder: 1 1/2 tbsp  
Salt: 1 1/4 tsp  
2 egg yolks (Medium)  
1 egg (Medium)  
Water

☞ Butter: 70 g Cut into 1-2 cm cubes and keep in refrigerator.  
☞ Add butter after 55 min, as in step "8". (Beep sounds will be heard.)

]: Mixture 220 g

## How to make

1. Set the kneading blade into the bread pan.
2. Place the ingredients into the bread pan. (In listed order)
3. Set the bread pan into the main unit.
4. Close the lid.
5. Select menu "12".
6. Select crust colour.
7. Press "Start".
8. After 55 minutes, when you hear the beep, add the additional butter.  
(Complete this process within 5 minutes.)
9. Close the lid, and press "Start" again.
10. 45-50 minutes after the restart, when you hear the beep, open the lid and take out the bread pan.
11. Take the dough and the kneading blade out of the bread pan.
12. Grease pan with additional butter and replace the shaped dough back into it.  
(Complete this process within 10 minutes.)
13. Close the lid and press "Start" again.
14. Switch off the machine after the beep and take out the bread pan.

## Panettone

Menu **12** Brioche | 3 h 40 min

SUREBAKE yeast: 3 tsp  
White flour: 320 g  
Butter: 50 g Cut into 2-3 cm cubes and keep in refrigerator.  
Sugar: 2 1/2 tbsp  
Milk powder: 1 1/2 tbsp  
Salt: 1 1/4 tsp  
2 egg yolks (Medium)  
1 egg (Medium)  
Water

☞ Butter: 70 g Cut into 1-2 cm cubes and keep in refrigerator.  
☞ Candied orange peel\*: 40 g  
☞ Sultanas\*: 40 g  
☞ Currants\*: 40 g

]: Mixture 220 g

## How to make

1. Set the kneading blade into the bread pan.
2. Place the ingredients into the bread pan. (In listed order)
3. Set the bread pan into the main unit.
4. Close the lid.
5. Select menu "12".
6. Select crust colour.
7. Press "Start".
8. After 55 minutes, when you hear the beep, open the lid and add butter and dried fruits. (Complete this process within 5 minutes.)
9. Close the lid, and press "Start" again.
10. 45-50 minutes after the restart, when you hear the beep, open the lid and take out the bread pan.
11. Take the dough and the kneading blade out of the bread pan.
12. Grease pan with additional butter and replace the shaped dough back into it.  
(Complete this process within 10 minutes.)
13. Close the lid and press "Start" again.
14. Switch off the machine after the beep and take out the bread pan.

\* Chop into approx. 1 cm cubes.

☞ Add butter and dried fruits after 55 min, as in step "8". (Beep sounds will be heard.)

# Fruit Cake

Menu **13** Bake Only | 1 h 20 min



Butter: 200 g  
Sugar: 180 g  
4 eggs (Medium): 200 g  
Milk: 30 mL  
Plain flour: 300 g  
Baking powder: 13 g  
Mix dry fruits: 200 g

]: A

## How to make

1. Remove the kneading blade and grease the pan with a layer of butter.
2. In a large bowl, cream butter and sugar until light and fluffy.  
Add eggs, one at a time, beating well.
3. Add milk, sifted A and mix dried fruits and beat well.
4. Pour into the bread pan and return it into the main unit. Close the lid.
5. Select menu "13".
6. Set the baking time "1 h 20 min".
7. Press "Start".
8. Switch off the machine after the beep and take out the bread pan.

## Cherry & Marzipan Cake

Menu **13** Bake Only | 1 h 20 min

Golden caster sugar: 50 g  
Butter: 175 g  
3 eggs (Medium): 150 g  
Self raising flour: 225 g  
Glaze cherries, chopped: 100 g  
Marzipan, grated: 75 g  
Milk: 60 mL  
Topping (flaked almonds, roasted): 15 g

## How to make

1. Remove the kneading blade and grease the pan with a layer of butter.
2. In a large bowl, cream butter and sugar until light and fluffy.  
Add eggs, one at a time, beating well.
3. Add the flour with the cherries and grated marzipan, then add the milk slowly and mix well until a soft consistency is achieved.
4. Pour the dough into the bread pan, and put the roasted almonds on the top.
5. Set the bread pan into the main unit.
6. Close the lid.
7. Select menu "13".
8. Set the baking time "1 h 20 min".
9. Press "Start".
10. Switch off the machine after the beep and take out the bread pan.

# Wheat and Gluten Free Bread

Menu **14** Gluten Free Bread | 1 h 50 min



Water: 430 mL  
Vegetable oil: 60 mL  
Healthier Simple bread mix: 500 g  
Instant yeast (gluten free yeast): 1 3/4 tsp

### How to make

\*Water must be placed first, add the other ingredients into the bread pan.

1. Set the kneading blade into the bread pan.
2. Place the ingredients into the bread pan. (In listed order)
3. Set the bread pan into the main unit.
4. Close the lid.
5. Select menu "14".
6. Press "Start".
7. Switch off the machine after the beep and take out the bread pan.

## Gluten and Wheat Free Bread

Menu **14** Gluten Free Bread | 1 h 50 min

Milk: 310 mL  
2 eggs (Medium), beaten: 100 g  
Cider vinegar: 1 tbsp  
Oil: 2 tbsp  
Honey: 60 g  
Salt: 1 1/4 tsp  
Brown rice flour: 150 g  
Potato starch: 300 g  
Xanthan gum: 2 tsp  
Dry yeast (Instant yeast): 2 1/2 tsp

### How to make

\*Milk must be placed first, add the other ingredients into the bread pan.

1. Set the kneading blade into the bread pan.
2. Place the ingredients into the bread pan. (In listed order)
3. Set the bread pan into the main unit.
4. Close the lid.
5. Select menu "14".
6. Press "Start".
7. Switch off the machine after the beep and take out the bread pan.

# Gluten Free Chocolate Cake

Menu **15** Gluten Free Cake | 1 h 50 min



Butter\*: 150 g  
Sugar: 150 g  
3 eggs (Large), beaten: 180 g  
Dark chocolate, melted: 120 g  
White rice flour: 120 g  
Cacao powder: 30 g  
Baking powder: 10 g

\* Cut into 1 cm cubes.

### How to make

1. Set the kneading blade into the bread pan.
2. Place the ingredients into the bread pan. (In listed order)
3. Set the bread pan into the main unit.
4. Close the lid.
5. Select menu "15".
6. Press "Start".
7. After 2 minutes. Open the lid when you hear the beep sound. Scrape off the flour within 3 minutes while **●●** is flashing. Close the lid and restart.
8. After 12 minutes. Open the lid when you hear the beep sound. Scrape off the dough on the sidewall of the bread pan while **●●** is flashing. Close the lid and restart.
9. Switch off the machine after the beep and take out the bread pan.

## Gluten Free Tea Cake

Menu **15** Gluten Free Cake | 1 h 50 min

Butter\*: 120 g  
Sugar: 100 g  
3 eggs (Large), beaten: 180 g  
White rice flour: 160 g  
Ground almonds: 80 g  
Tea leaves, chopped: 2 tsp  
Baking powder: 10 g

\* Cut into 1 cm cubes.

### How to make

The same way as above.

# Pizza Dough

Menu **17** Pizza Dough | 45 min | 



SUREBAKE yeast: 4 tsp  
 White flour: 450 g  
 Olive oil: 5 tbsp  
 Sugar: 1 tsp  
 Salt: 1 tsp  
 Water: 230 mL

### How to make

1. Set the kneading blade into the bread pan.
2. Place the ingredients into the bread pan. (In listed order)
3. Set the bread pan into the main unit.
4. Close the lid.
5. Select menu "17".
6. Press "Start".
7. Switch off the machine after the beep and take out the bread pan.
8. Divide the dough with scraper and shape them into balls.
9. Cover them with a damp kitchen towel and leave it for 10 minutes.
10. Shape into a flat round shape and make holes with a fork.
11. Spread your favourite sauce and desired topping then bake it in the oven.

\*SUREBAKE YEAST needs to be melted first to activate it properly when using short programs such as Pizza. (Add the yeast to 30 mL of lukewarm water. Make sure the amount of liquid in the recipe is reduced by 30 mL.)

\*The delay timer is not recommended when using SUREBAKE YEAST.

## Basic Dough

Menu **16** Bread Dough | 2 h 20 min

SUREBAKE yeast: 4 tsp  
 White flour: 450 g  
 Butter: 55 g  
 Sugar: 1 1/2 tbsp  
 Milk powder: 3 tbsp  
 Salt: 1 tsp  
 Water: 270 mL

### How to make

1. Set the kneading blade into the bread pan.
2. Place the ingredients into the bread pan. (In listed order)
3. Set the bread pan into the main unit.
4. Close the lid.
5. Select menu "16".
6. Press "Start".
7. Switch off the machine after the beep and take out the bread pan.
8. Shape the finished dough and allow it to rise until double size, then bake in the oven.

# Strawberry Jam

Menu **18** Jam | 1 h 40 min



Strawberries, finely chopped: 600 g  
 Sugar: 400 g  
 Powdered pectin\*: 13 g

\*Sprinkle the pectin on the ingredients in the bread pan before setting the bread pan into the main unit.

### How to make

1. Set the kneading blade into the bread pan.
2. Place the ingredients into the bread pan. (Following order) half of fruits → half of sugar → remaining fruits → remaining sugar
3. Set the bread pan into the main unit.
4. Close the lid.
5. Select menu "18".
6. Set the cooking time "1 h 40 min".
7. Press "Start".
8. Switch off the machine after the beep and remove jam carefully.

## Blueberry Jam

Menu **18** Jam | 1 h 50 min

Blueberries: 700 g  
 Sugar: 400 g

### How to make

The same way as above.  
 Set the cooking time "1 h 50 min".

## Apricot Jam

Menu **18** Jam | 1 h 30 min

Apricots, finely chopped: 500 g  
 Sugar: 250 g  
 Powdered pectin\*: 6 g

\*Sprinkle the pectin on the ingredients in the bread pan before setting the bread pan into the main unit.

### How to make

The same way as above.  
 Set the cooking time "1 h 30 min".