

# Raisin & Walnut Bread

## Ingredients:

High-gluten flour 250g

Butter 10g

Granulated sugar 24g

Milk powder 6g

Salt 5g

Water\* 190ml

Instant Dry Yeast 2.8g

\*You may reduce about 5°C cold water by 10 ml when the room temperature is above 25°C.

## Additional Ingredients:

Raisin 20g

Walnut 20g

## Method:

1. Take out the bread pan and set the kneading blade.
2. Stack up the high-gluten flour and other ingredients (except instant dry yeast and additional ingredients) in the pan, add water along the periphery.
3. Put the pan back into the bread maker, close the lid.
4. Add instant dry yeast into the yeast dispenser and the additional ingredients into the raisin & nut dispenser.
5. Select '麵包' (Bread) under '功能' (Function), and '麵包' (Bread) under '食譜' (Menu).
6. Select '有' (Yes) under '葡萄乾' (Raisin), then press '開始' (Start) after choosing a preferred '烤色' (Crust colour).
7. Upon completion of baking, press '取消' (Cancel) and take out the bread.