



Instructions :

Bread mixes with a bread machine

MIXES "[LA MICHE ANGÉLIQUE](#)" and "[LE CAMPAGNARD](#)"

By: Cuisine l'Angélique



As the settings of the cycles vary from model to model, we tested several marks and models of bread makers. We therefore strongly suggest these models and instructions, in order to guarantee the success of your bread:

[LIST OF BRANDS AND MODELS TESTED](#)

NEVER USE THE CYCLE WITHOUT GLUTEN as this cycle is only designed for the gluten-free recipe in your bread maker's manual.

ORGANIC INGREDIENTS

Here are the ingredients to be added to both mixes:

- 1 box of our bread mix (optional) : [Le Campagnard](#) or [La Miche Angélique](#)
- 360 g (1 1/2 cups) water: temperature indicated below
- 2 tbsp (30 ml) organic olive oil
- 2 tbsp (30 ml) maple syrup or organic honey
- 1 tsp (5 ml) organic cider vinegar
- 1/2 teaspoon (2.5 ml) instant yeast (Lallemand or Fleishmann's)

PREPARATION

1. Place liquid ingredients (water, oil, maple syrup or honey and cider vinegar) at the bottom of the bread pan. Put the bread mixture ("La Miche Angélique" or "Le Campagnard") on top, make a well in the center and add the yeast (respect the measurement).

2. Press ON to start the cycle. At the first kneading, you can use a spatula to remove the flour that sticks to the sides of the mould.
3. Remove at the end of cooking and allow to cool on a wire rack. Wait a minimum of 2 hours before slicing the bread. Cool the bread well before putting it in a plastic bag (8 to 10 hours). Cover with a dry cloth during this cooling time.

PARAMETERS ACCORDING TO YOUR BREAD MACHINE

No setting can be the same for all bread machines and non-compliance with the parameters can result in a total failure of the recipe.

If your bread machine is not in our tested models, contact us at : info@cuisinelangelique.com and we will be happy to help you try to find, if possible, the parameters for your brand and model.

Click on your make and bread machine model to get the settings:

Black and Decker Model B1500

Program to use for our bread mix: [Le Campagnard](#) or [La Miche Angélique](#)

Cycle for white bread with fresh milk

Water temperature: Between 18° C and 20° C

(Added a beaten egg is ESSENTIAL for success)

Black and Decker Model B1561

Program to use for our bread mix: [Le Campagnard](#) or [La Miche Angélique](#)

Menu: Basic

Crust: Dark

Bread size: 2 lbs

Water temperature: 3° to 4° C - cold water from the refrigerator (add a beaten egg if desired for an airier crumb).

Black and Decker Model B2000

Program to use for our bread mix: [Le Campagnard](#) or [La Miche Angélique](#)

Menu: Basic

Crust: Dark

Bread size: 2 lbs

Water temperature: 3° to 4° C - cold water from the refrigerator (add a beaten egg if desired for an airier crumb).

Black and Decker Model B2200

Program to use for our bread mix: [Le Campagnard](#) or [La Miche Angélique](#)

Menu: 1 (basic)

Crust: Dark

Bread size: 2 lbs

Water temperature: 20° to 22° C (add a beaten egg if desired for an airier crumb).

Black and Decker Model: B2300

Program to use for our bread mix: [Le Campagnard](#) or [La Miche Angélique](#)

Menu: 6

Crust: Dark

Bread size: 2 lbs

Water temperature: 24° to 26° C (addition of 2 beaten eggs ESSENTIAL for success)

Black and Decker Model B2500C

Program to use for our bread mix: [Le Campagnard](#) or [La Miche Angélique](#)
Menu: 1 (Basic)
Crust: Dark
Bread size: 2 lbs
Water temperature: 26° to 28° C (addition of a beaten egg for an airier crumb).

Black and Decker Model B6000C

Program to use for our bread mix: [Le Campagnard](#) or [La Miche Angélique](#)
Menu: 4
Crust: Dark
Bread size: 2 lbs
Water temperature: 20° to 22° C (addition of 2 beaten eggs ESSENTIAL for success)

Breville Model BBM800XL

Program to use for our bread mix: [Le Campagnard](#) or [La Miche Angélique](#)
Menu: basic
Crust: dark
Bread size: 2 lbs
Water temperature: 27° to 28° C (addition of a beaten egg for an airier crumb).

Cuisinart Model CBK 110-C

Program to use for our bread mix: [Le Campagnard](#) or [La Miche Angélique](#)
Menu: Cycle 1
Crust: dark
Bread size: 2 lbs
Water temperature: 14° to 16° C

Cuisinart Model 200C

Program to use for our bread mix: [Le Campagnard](#) or [La Miche Angélique](#)
Menu: 8 (low in carbohydrates)
Crust: Dark
Bread size: 2 lbs
Water temperature: 27° to 32° C (addition of a beaten egg essential for success)
When kneading for the first time, scrape the edges of the mould with a spatula so that the dough is well mixed.
Before the last rise, move the dough, because dough tends to accumulate on the blade with this machine.

Hamilton Beach Model 29882C or 298821

Program to use for our bread mix: [Le Campagnard](#) or [La Miche Angélique](#)
Menu: 1 (basic)
Crust: Dark
Bread size: 2 lbs
Water temperature: 20° to 22° C (addition of a beaten egg for an airier crumb).

Hamilton Beach Artisan Dough and Bread Maker model: Model 29885C

Program to use for our bread mix: [Le Campagnard](#) or [La Miche Angélique](#)
Water temperature: Between 16° C and 18° C
Cycle 1
2 lbs bread
Dark Crust

Oster Model 5838-33

Program to use for our bread mix: [Le Campagnard](#) or [La Miche Angélique](#)

Water temperature: Between 20° C and 22° C

Cycle 1

2 lbs bread

Dark Crust

Sunbeam: Model 5891-33

Program to use for our bread mix: [Le Campagnard](#) or [La Miche Angélique](#)

Water temperature: Between 20° C and 22° C

Cycle 1

2 lbs bread

Dark Crust

Sunbeam Model CKSBBR9050-033

Program to use for our bread mix: [Le Campagnard](#) or [La Miche Angélique](#)

Water temperature: Between 18° C and 20° C

Cycle 1

2 lbs bread

Dark Crust

Sunbeam Model 900G

Program to use for our bread mix: [Le Campagnard](#) or [La Miche Angélique](#)

Water temperature: Between 16° C and 18° C

Cycle 1

2 lbs bread

Dark Crust

West Bend Hi-Rise Model 41300

Program to use for our bread mix: [Le Campagnard](#) or [La Miche Angélique](#)

Menu: Basic

Crust: Dark

Bread size: 2 lbs

Water temperature: 24° C to 26° C (addition of 2 beaten eggs ESSENTIAL for success)

At 2 hrs 15 min(48 minutes before the end), open and even out the bread very quickly with a wet spatula dipped in hot water.

WATER TEMPERATURE

IMPORTANT: Respect the water temperature required for the different models.

It is strongly advised to weigh water rather than measure it, as gluten-free accuracy is paramount and only 10 grams of water can make a huge difference.

EGGS

Sometimes, depending on the bread machines, adding one or two eggs will be essential to the ideal bread. This detail will be clearly specified. However, for all bread machines, if you add an egg to the recipe, you will get a higher bread, a lighter and airier crumb and a more golden crust. Always make sure, however, that you figure in

the addition of the beaten egg to the water when measuring the appropriate temperature. As more machines are tested, we will display the results.
