



# CRABBLE CORN MILL

## Flour and Bread Mix Recipes For Bread Machines

### Crabble Wholemeal Loaf

Ingredients	Medium	Large
Water	250ml	320ml
Crabble Wholemeal Flour	400g	580g
Salt	1 tsp	1 tsp
Granulated Sugar	1 tsp	2 tsp
Butter	1 1/2 tbsp	2 tbsp
Rapid Rise Dried Yeast	1 tsp	1 1/4 tsp

This Wholemeal loaf is full of goodness a good for baking in a machine. It makes a heavy loaf, containing the distinctive flavours of stone ground wholemeal flour. If you would like a lighter loaf from this flour then sieve the flour removing some of the bran and wheatgerm and this will produce a slightly lighter loaf.

**Bread Machine Program: Whole-Wheat**

### For All Types of Crabble Seeded Flours

Ingredients	Medium	Large
Water	250ml	330ml
Any Crabble Seed Flours	450g	520g
Skimmed Milk Powder	1 1/2 tbsp	2 tbsp
Salt	1 1/2 tsp	2 tsp
Granulated Sugar	2 tbsp	2 1/2 tbsp
Butter or Margarine	2 tbsp	2 1/2 tbsp
Rapid Rise Dried Yeast	1 1/5 tsp	1 1/2 tsp

This recipe is to be used for all of our seed flour mixes for best results. The recipe will produce a light loaf giving you the full flavours and crunchiness from the seeds within the loaf.

**Bread Machine Program: BASIC**

### Crabble Light Wholemeal Loaf

Ingredients	Small	Medium	Large
Water	280ml	350ml	450ml
Crabble Light Wholemeal Flour	375g	500g	675g
Salt	1 1/2 tsp	2 tsp	2 tsp
Granulated Sugar	1 1/2 tsp	2 tsp	1 tbsp
Butter	1 1/2 tbsp	2 tbsp	2 tbsp
Rapid Rise Dried Yeast	1 tsp	1 1/2 tsp	2 tsp

This brown loaf is a good choice for baking in a machine as it is fairly light, containing a mixture of white and wholemeal flours. Another option for a lighter loaf is to sieve the flour removing some of the bran and wheatgerm and this will produce a slightly lighter loaf.

**Bread Machine Program: BASIC**

### Crabble Farmhouse Loaf

Ingredients	Small	Medium	Large
Water	210ml	280ml	360ml
Crabble Strong White Flour	350g	425g	600g
Crabble Wholemeal Flour	25g	75g	75g
Skimmed Milk Powder	1 tbsp	1 1/2 tbsp	2 tbsp
Salt	1 1/2 tsp	1 1/2 tsp	2 tsp
Granulated Sugar	1 1/2 tsp	1 1/2 tsp	2 tsp
Butter	1tbsp	2 tbsp	2 tbsp
Rapid Rise Dried Yeast	3/4 tsp	1 tsp	1 1/2 tsp

**Bread Machine Program: BASIC**