



BREAD MACHINE SETTINGS

Here is a chart of the recommended settings, as explained in our tutorial:

https://www.youtube.com/watch?v=sSFLoD_vFxY

TEST NUMBER	BREAD MACHINE	WATER TEMPERATURE	ADD TWO EGGS	AMOUNT OF YEAST
1.	Hamilton Beach	33 °C (91 ° F)	YES	2.5 ml (1/2 tsp)
2.	Black & Decker B2200	33 °C (91 ° F)	YES	1 ml (1/4 tsp)
3.	Hamilton Beach	40 °C (104 ° F)	YES	1 ml (1/4 tsp)
4.	Black & Decker B2200	45 °C (113 ° F)	YES	1 ml (1/4 tsp)
5.	Black & Decker B2200	55 °C (131 ° F)	YES	1 ml (1/4 tsp)
6.	Hamilton Beach	45 °C (113 ° F)	YES	2.5 ml (1/2 tsp) No salt
7.	Hamilton Beach	24 °C (75 ° F)	YES	1 ml (1/4 tsp)
8.	Hamilton Beach Without scraping flour with a spatula.	40 °C (104 ° F)	YES	1 ml (1/4 tsp)