

Zojirushi Tomato Basil Bread

Ingredients (for 2-lb. breadmaker):

- 1-1/2 cups tomato juice
- 2 Tbsp. olive oil
- 4-1/4 cups bread flour
- 3 Tbsp. sugar
- 2 Tbsp. dry milk
- 1-1/2 tsp. salt
- 3-4 tsp. dried basil
- 1 tsp. garlic powder
- 2 tsp. active dry yeast



1

Attach kneading blade(s). Measure ingredients precisely and add to the baking pan in the order listed. Make sure that the yeast does not touch the liquid.



2

Place the baking pan into the Home Bakery, close the lid and plug the power cord into the outlet.



3

Select the BASIC setting for BBCC-X20/BB-CEC20 model and REGULAR setting for BB-HAC10 model. Press START.



4

When baking completes, press and hold the START/RESET button. Take out the baking pan using oven mitts and gently shake the loaf out. Let bread cool and serve.