

# **LoafNest**



First Edition

**LOAFNEST RECIPE  
BOOK**

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LoafNest Community Link  
<https://trfl.nl/recipes>



TRFL  
Eindhoven, The Netherlands  
[info@trfl.nl](mailto:info@trfl.nl)



Dedicated to LoafNest Backers

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# *Introduction*

Welcome to the LoafNest Recipe Book! Congratulations on having your LoafNest!

We would like to welcome you to the amazing world of LoafNest Artisan Bread baking. We trust that LoafNest helps you to make beautiful bread at home, more often. We hope that you will have healthy, tasty, and flavorful artisan bread everyday.

The idea of this book was born during our Kickstarter Campaign in February, 2018 as a Stretch Goal to the campaign. We made a promise to our LoafNest Backers that we would deliver a LoafNest tested recipes e-book with LoafNest, that would contain atleast ten recipes, if we would reach 25,000 EUR funding goal. And, we did!

This is that book. Dedicated to our LoafNest Backers. This book is dedicated to all our backers who believed in LoafNest with us when it was just a prototype and had not existed as a product. This book is also dedicated to all of our backers, from all around the world, for showing their support with our original campaign that had failed.

We are thankful to you for making us to commit to this Stretch Goal during our Kickstarter campaign. Watching this book evolving was as much fun as watching different kinds of breads out of LoafNest, and you made it possible.

This e-book is free and you are welcome to share it with anybody on the earth! It is not obligatory to own a LoafNest to own this book. Most of the recipes could be tried with what you usually bake in. With LoafNest it only gets better!

## ***LoafNest for Best Bread***

We love good bread. We know, you do too.

But making artisan bread at home, as often as we need the bread is quite a challenge! We find it so easier to get breads from supermarkets and bakeries, don't we?

The philosophy with which we developed LoafNest was to enable ourselves at home, with beautiful and tasty artisan bread, as often as we needed it, with *minimum effort*. We aspired to build a tool that would enable us to bake the *best quality* healthy artisan bread, for everyday. We were appalled by the inconsistency of the bread machines and we were not at all happy with existing tools for bread making whatsoever. Bread machines offered us the convenience, but neither the consistency nor the quality of the breads. That got us thinking. In the direction of creation of LoafNest.

LoafNest revolutionizes home bread making by bringing high-heat, high-humidity professional baking environment to home kitchens. With the patent pending combination of classic cast iron and the state of the art easy peel liner technology, LoafNest brings artisan bread making to everyday life.

With LoafNest, what you will notice is that the baking of the bread is better and easier – if you are an experienced baker you will immediately notice the difference and improvements in the quality of the bread baking and if you are a beginner, you will appreciate the ease of use.

There are two parts in LoafNest. LoafNest Liner and the Casserole. In LoafNest, the dough surface receives uniform heat distribution during the baking, as the shape of the dough in perforated glass-fibers-reinforced-silicone-liner is exactly followed by the walls of cast iron. High thermal mass of the bottom half of the cast iron casserole of LoafNest precisely follows the shape of the dough. All surfaces of the dough, except the top, are equidistant from the heat radiating walls of cast iron. The dough expands in the top direction. Precision of the shapes of liner and the casserole allows for homogeneous heat transfer. In addition, LoafNest provides much desired high-humid environment during the baking. Perforated LoafNest Liner sits between the two halves of the LoafNest cast iron casserole. LoafNest retains the moisture inside by forming a seal on the rim with the silicone liner while thick walls of cast iron provide high heat to the bread. This very

effective moisture trapping, with high heat, allows for crunchy and thin crust. Crust forms on the bread when the outer layer reaches a high temperature and goes through changes like Caramelization and Millard reactions. This creates the wonderful golden-brown color and the flavor. The texture of the crust comes from the gelling of starch on the surface as it hardens. A higher humidity of air around the bread does not let the bread surface dry as it bakes. This gives a thin and crunchy crust that we associate with artisan breads. Since LoafNest seals moisture around the bread, the air is saturated with moisture and hence the bread experiences the same temperature. This makes it an elegant and efficient way of baking of the bread. This helps to get us the much aspired oven spring on the bread.

LoafNest is a specific design for baking of the bread. It is designed to bake the bread in its best manner with its steam retaining and circulation mechanism on all the sides of the bread. There is a tiny gap between the perforated silicone liner and the heat radiating walls of cast iron casserole – this allows the circulation of the steam. All sides of the dough experience the steam as if it is laying in the hot steam chamber without touching the walls of the chamber. Benefits of the state of the art perforated liner is five-folded. Perforations allow efficient heat transfer to the dough and allow moisture to escape at the bottom, giving a crunchy crust and, give the professional baked texture on the bottom of the bread. As the dough sits in the liner, it is possible to have the highly hydrated dough and, as the dough does not touch the walls of the cast iron at all, it makes it easy to clean the heavy cast iron casserole. And, the liner is flexible and it is easy to peel from the bread.

These are the reasons to love your LoafNest! You will know it soon, once you bake your good breads in LoafNest!

### ***Simple. Easy. Best.***

Long before we started developing the product LoafNest, we fell in love with the no-knead method for making bread. No-knead method makes it possible to do great quality bread without any kneading required. Effort required for this method is little as kneading is not required. The quality of the bread is excellent and, it is not lost because of not kneading, as the key to the quality lies in the slow and longer duration of the raising time of the dough – during the long raise time, gluten develops steadily to form stronger and longer protein chains and, the key to the quality lies there.

We love no knead method for its simplicity, for its elegance and for its no-knead indeed!

LoafNest method is based on the no-knead method of making the bread, to retain the *simplicity* of the process. *Product* is one part, and the *process* is another, both are important in attaining great results every time.

In this book, we are presenting recipes that do not require kneading, stretching or folding. Our mantra behind the LoafNest is *minimum effort*, *artisan quality* and *reproducibility*. All three together. Let us retain that!

Please remember that there are various kinds of methods for making awesome beautiful dough for breads. You could use your favorite methods – you could use sourdough starters or other kind of starters instead of instant yeast, kneading, stretching, folding or using other raising techniques while perfecting your dough, and it is not necessary to only make use of the recipes that are presented in this book to make use of LoafNest.

Knead or no-knead, bake your bread in LoafNest. LoafNest is for baking your best bread.

## ***LoafNest Recipes Book***

Recipes presented in this book follow **LoafNest Flow** and are easy to reproduce at your home. Choose the flour, that has at least 11% protein content, that is marked for bread making.

All recipes presented here follow the same *flow*. Sometimes, with a slight twisting and tweaking. You will get the grip on the flow instantly! Remember that the flow remains the same. Everyday, you don't have to open the recipe book. You will know the flow. Knowing the *flow* makes it simple for us to develop a rhythm, for regular artisan quality bread at home.

This book is divided in three sections of recipes and the additional fourth section includes a copy of the LoafNest user manual for your reference.

First section of recipes are what we call normal breads – Wheat Based Breads. Breads made with Water, Yeast, Salt and Flour, without any other extra ingredients. You mix Water, Yeast, Salt and Flour, using a

fork. In this section you see that normal LoafNest flow is in use as it is.

First section presents various *types of breads* – types and the portions of the *flours* is what that mainly varies from a recipe to another recipe in this section. When you are choosing the recipes from the first section, on Monday perhaps you will have a white wheat bread and on Wednesday a spelt bread, and on Friday a rye bread, for example. The flow remains the same. Different types of loaves result because of the variation of the flours. That is the focus of this section. Whenever there is a small deviation from the flow, you will see it under *tiny notes for you*.

Second section presents breads with *additional flavors* – Flavorful Breads. In this section, we add natural ingredients to normal breads for adding flavors in addition to the flavor that you usually get from flours in slow breads.

Recipes in second section are slightly twisted, in the sense that you can not just take a fork and mix Water, Yeast, Salt and Flour and wait till next day to bake. With some recipes adding the flavor with natural ingredients requires an extra work, such as making a puree of a vegetable beforehand. With some, such as a Yogurt bread, you just add an extra ingredient, and that's all, without altering normal flow much. Compared to the breads from the first section, these breads require slightly lesser raise time due to the presence of sugars in the additional ingredients. This section gives you an idea about how different additional flavors could be easily added to the bread in a natural way by replacing the water content. These breads are very soft and moist and most delicious.

In addition to the recipes presented in first two sections, you could easily make combinations of recipes from section 1 and section 2 to make altogether a new recipe! For example, you could create seven new different recipes, if you take recipes from the first section and add your favorite flavor that you choose from the second section, or for that matter, you could choose a different flour from first section and choose all different flavors from second section to create 5 different more new recipes! You could do the combinations of recipes within section 1 and/or 2, picking 1,2,3... at a time, while you make sure to keep the portions proportional in your new recipe.

Third section presents sweet breads. We *add sugars* and caramelized fruits and raisins and nuts to the normal breads and make them –

Sweet Breads. Recipes from section three need to be baked relatively at low temperatures (180° C / 350° F) compared to the recipes from section one and two (230° C / 450° F). Hence, an exact combination of the last section with first two sections is difficult, when you are exploring new recipes.

Recipes in this book are developed by weighing the ingredients. We recommend that you to use digital kitchen scale and weigh the ingredients rather than measuring them volume wise with cups, if that is possible.

Recipes presented here are quite robust and forgiving, and has low failure rate and you could essentially pour your dough into LoafNest without doing much guess work on how your bread will turn out! It will be nice!

By the time you have baked your first few breads in LoafNest, you would know that baking does not have to remain as a weekend activity. The effort it takes is minimal and the quality of the bread you get is excellent. We trust that LoafNest helps you to make beautiful bread at home as often as you need the bread.

### ***LoafNest in Your Rhythm***

We designed LoafNest flow to fit bread making into busy daily schedules. Not just for the weekends bread baking. Here are some tips on how you could make LoafNest bread making fit your schedule.

Identify a trigger in your existing schedule to find a 2-3 minutes time (for example after dinner, before going to bed, before leaving to work etc) for mixing of Water, Salt, Yeast and Flour with a fork.

Identify a space of 45-90 minutes for baking in your current schedule, when you could be home. You may be busy doing other chores at the same time.

Ideal raise time for the dough with LoafNest recipe is 18 hours. While this depends on how warm your room is, this method is quite forgiving for a bit shorter or longer raise times. Watch for doubling-of-the-volume (atleast) of the dough – that is a best measure to know that the dough is ready for baking, rather than watching for exact 18 hours. Use this to make it to well fit your schedule.

If you need shorter raise times to fit your schedule, use 2-4 times the amount of yeast in the basic recipe. You could also try mixing flour



with lukewarm (not hot) water and keeping the dough to raise in a warm (not hot) place for shorter raise time.

If you need longer raising times, reduce the amount of yeast. You can also try to use ice-water to mix the dough or keep the dough to raise in a refrigerator for a part of the raise to slow down.

If your oven has a programming function, put it to use. Place the LoafNest Casserole in the oven and program it so that LoafNest is pre-heated and ready for you to bake at a desired time, for example when you wake up or when you return home in the evening. Do not pre-heat the LoafNest Liner.

With some tweaking of yeast and temperatures and perhaps using your programmable features of your oven, we are sure you will find a way to make bread at home in a schedule that fits you well.

## ***LoafNest Flow***

We present LoafNest flow for you before all the recipes. As you further go through the pages of the recipes, you will notice how the LoafNest flow is the backbone for each recipe and how all recipes are really so easy, but give us different kinds of breads.

LoafNest method for easiest artisan bread involves these steps from LoafNest Flow.

You will need:

1. A digital kitchen weighing scale (preferred) or measuring cups and spoons
2. A large bowl to mix and keep the dough (3 to 5 liter/quart)
3. A fork to mix the dough and a spatula to scrape and pour the dough
4. An electric or gas oven for baking.

## ***Ingredients***

1. Water (400 ml / 1.75 cups)
2. Salt (8 g / 1 tsp)
3. Yeast (1/2 g / 0.25 tsp)
4. Flour (500 g / 4 cups)

## **Steps**

### **1. Mix: Mix Water, Salt, Yeast and Flour**

In a large bowl, mix salt and yeast into water using a fork until fully dissolved. Add in flour and mix until all flour is wet and there are no dry lumps. It is not necessary to mix excessively or to knead. The dough will have a relatively thin consistency compared to traditional bread dough.

### **2. RAISE: Raise until Volume is Doubled (atleast)**

Cover the bowl with cling film or large lid to prevent drying. Leave it to raise at room temperature for 12-18 hours. The dough is ready to bake when the volume has atleast doubled, you would see that the dough is full of bubbles and has a sour yeast/alcohol smell.

### **3. PRE-HEAT: Pre-heat the Casserole**

Pre-heat the closed LoafNest Casserole in the oven for at least 45 minutes at 230° C (450° F). Do not pre-heat the LoafNest Liner.

### **4. POUR: Pour the Dough**

Take the pre-heated Casserole gripping all four handles firmly and set it on a heat resistant, stable surface. Open the lid holding two handles and place it aside on a heat resistant stable surface. Place the Liner in the bottom unit of Casserole. Scrape in the raised dough into the Liner using a spatula and close the Casserole lid firmly.

### **5. BAKE: Bake for 45 minutes**

Place the closed Casserole back into the oven gripping all four handles firmly. Bake at 230° C (450° F) for 45 minutes. If you like more crusty bread you could bake for additional 10-15 minutes.

### **6. ENJOY: Enjoy the fresh smell of Bread!**

Take the LoafNest out of the oven. Peel off the Liner gently while your gloves are still on, and let the bread cool before you cut it and eat it! If you cut it while it is hot, it will be gummy.

## LOAFNEST FLOW



### 1. MIX

MIX WATER (400 g), SALT (8 g), YEAST (1/2 g) AND FLOUR (500 g)



### 2. RAISE

RAISE 18 HOURS AT ROOM TEMPERATURE, AT LEAST TILL VOLUME IS DOUBLED



### 3. PRE-HEAT

PRE-HEAT CLOSED CASSEROLE FOR 45 MINS AT 230° C (450° F). NEVER PRE-HEAT LINER.



### 4. POUR

PUT THE LINER IN THE CASSEROLE. POUR THE DOUGH.



### 5. BAKE

BAKE IN THE CLOSED LOAFNEST FOR 45 MINS AT 230°C (450°F)



### 6. ENJOY

ENJOY THE FRESH SMELL OF BREAD! COOL THE BREAD BEFORE YOU CUT IT.



## *Part I*

# *WHEAT BASED BREADS*



## Wheat Based Breads

This section belongs to normal breads.

What do we mean by normal breads? Breads that are made with Water, Salt, Yeast and Flour. Without any other additional ingredients. And, we call them normal breads.

In this section, we vary the types of flours and their proportions. We present seven bread recipes in this section. Four recipes with different types of flours: White Wheat, Whole Wheat, Spelt and Atta flours. And, three recipes with the mixture of different flours with wheat flour: Rye and Wheat, Grains and Wheat, and, Rye, Oat and Wheat flours.

The LoafNest *flow* remains the same for all recipes in this section, and, whenever there is a small variations, for example because of the type of the flour more water is required in the recipe, you will see that under ingredients and we make a note of it under the *tiny notes for you*.

You could always add small portions of various kinds of seeds and nuts, on the bread and in the bread, to make them look prettier and tastier. You could choose any topping of your preference, there is no rule to it.

This section gives you an idea about how you could start to explore the possibilities of making the bread with your favorite flours, not just the kind of the flours presented here. A tip for you when you are creating your own creative recipes with your favorite kinds of flours, is to make sure to have a good portion of the wheat flour in the flours proportions, in your new recipe. As rule of thumb, for an easy and nice artisan bread with LoafNest flow, it is good to start with high wheat flour portion with small portion of your favorite flour such as 80:20.

Choose your favorite flours, add them in small proportions to wheat flour, follow the flow and check how your bread will turn out and start your new recipe with a different kind of flour. You got the idea!

In addition, you could combine different combinations of recipes presented in this section. You could try combinations of two recipes at a time or three, four, five, six, or seven. Combination of 7 recipes

is nothing but mixing of all, white wheat, whole wheat, rye, grains, oat, spelt, atta flours – every different kinds of flours presented in this section at once. You will divide the weights of ingredients of each recipe by 7 before adding them to get the weights of the ingredients in new 7-combination. When you are creating a new recipes from the combinations, please make sure to get the proportions in the final recipe right, by dividing the weight of ingredients by the number of recipes you are combining before adding. If the total weight of flours in your new recipe exceeds 500 grams, re-calculate, you have not done something right! That is for exploring new derivative recipes from this section.

First things first.

Start with the first recipe!

White Wheat Bread.

It is a classic bread.

We call the white wheat bread a classic bread as the texture of this bread is excellent and this bread is so very forgiving and we never have observed this bread failing – not even once.

It is classic in its looks and in its taste and the oven spring that you see on it does not fail to bring a smile to you! For adding the fibers to white wheat bread you could add a fistful of flax seeds to the flour while mixing. If you are an absolute beginner to the baking world, it is good idea to bake several White Wheat or Whole Wheat loaves in the first instance, as they help us a lot to develop a strong sense for the yeast development, temperature, raise time, strong gluten development, volume expansion of the dough – doubling, tripling, quadrupling, saturation in the volume expansion or the beginning of collapse of volume after the raise that you do not want, in the dough before the bake.





# WHITE WHEAT BREAD

## INGREDIENTS

*What we need*

---

<b>Water</b>	400 g (1.75 cups)
<b>Salt</b>	8 g (1 tsp)
<b>Yeast</b>	0.5 g (0.25 tsp)
<b>White Wheat Flour</b>	500 g (4 cups)

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## STEPS

*Steps we take*

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<b>1. MIX</b>	Mix Water, Salt, Yeast and Flour in a large bowl
<b>2. RAISE</b>	Keep the bowl covered for 18 hours, till volume has doubled
<b>3. PRE-HEAT</b>	Pre-heat closed Casserole at 230° C/450° F for 45 minutes
<b>4. POUR</b>	Put the Liner in Casserole and pour the dough
<b>5. BAKE</b>	Bake in closed LoafNest for 45 minutes at 230° C/450° F
<b>6. ENJOY</b>	Let the loaf cool completely and enjoy!

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## TIPS AND IDEAS

*Tiny notes for you*

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Dissolve Salt and Yeast in Water and then add Flour and mix with a fork!
Raise time is between 12 to 18 hours, depends on how warm your room is.
Pre-heat the closed Casserole. Never pre-heat the Liner.
While pouring the dough always put the Liner inside the casserole.
Top it with sesame seeds or any nuts for additional nutty flavors.
Bake your bread in the closed pre-heated LoafNest for 45 minutes.
After baking, let the bread cool before you cut it.

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# WHOLE WHEAT BREAD

## INGREDIENTS

*What we need*

---

<b>Water</b>	400 g (1.75 cups)
<b>Salt</b>	8 g (1 tsp)
<b>Yeast</b>	0.5 g (0.25 tsp)
<b>Whole Wheat Flour</b>	500 g (4 cups)

---

## STEPS

*Steps we take*

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<b>1. MIX</b>	Mix Water, Salt, Yeast and Whole Wheat Flour
<b>2. RAISE</b>	Keep the bowl covered for 18 hours, till volume has doubled
<b>3. PRE-HEAT</b>	Pre-heat closed Casserole at 230° C/450° F for 45 minutes
<b>4. POUR</b>	Put the Liner in the Casserole and pour the dough
<b>5. BAKE</b>	Bake in closed LoafNest for 45 minutes at 230° C/450° F
<b>6. ENJOY</b>	Cool and enjoy your bread!

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## TIPS AND IDEAS

*Tiny notes for you*

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Difference between this and the first recipe is only the type of flour. It is good to observe the doubling of volume of dough than watching exact 18 hours. If the volume is collapsing rather than expanding you know that you are late to bake! You could try a blend of white and whole wheat to get the best of both. Our favorite is 70% white flour and 30% whole wheat flour. Sunflower, Pumpkin Seeds or Almonds go great as toppings. You could mix small quantities of nuts and seeds while mixing the dough as well.

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## SPELT BREAD

### INGREDIENTS

*What we need*

---

<b>Water</b>	400 g (1.75 cups)
<b>Salt</b>	8 g (1 tsp)
<b>Yeast</b>	0.5 g (0.25 tsp)
<b>Spelt Flour</b>	500 g (4 cups)

---

### STEPS

*Steps we take*

- 
- |                    |   |
|--------------------|---|
| <b>1. MIX</b>      | Mix Water, Salt, Yeast and Spelt Flour                      |
| <b>2. RAISE</b>    | Keep the bowl covered for 18 hours, till volume has doubled |
| <b>3. PRE-HEAT</b> | Pre-heat closed Casserole at 230° C/450° F for 45 minutes   |
| <b>4. POUR</b>     | Put the Liner in the Casserole and pour the dough           |
| <b>5. BAKE</b>     | Bake for 45 minutes at 230° C/450° F in closed LoafNest     |
| <b>6. ENJOY</b>    | Cool and enjoy your Spelt loaf!                             |
- 

### TIPS AND IDEAS

*Tiny notes for you*

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By now you know the flow.  
You need Flour, Water, Salt and Yeast.  
You don't have to touch the flour.  
You don't have to clean-up the mess.  
It takes not more than five minutes of your active work.  
Let us start with Spelt flour this time!

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# ATTA BREAD

## INGREDIENTS

*What we need*

---

<b>Water</b>	500 g (2 cups)
<b>Salt</b>	8 g (1 tsp)
<b>Yeast</b>	0.5 g ( $\frac{1}{4}$ tsp)
<b>Atta Flour</b>	500 g (4 cups)

---

## STEPS

*Steps we take*

---

<b>1. MIX</b>	Mix Water, Salt, Yeast and Atta Flour
<b>2. RAISE</b>	Keep the bowl covered for 12-18 hours till volume has doubled
<b>3. PRE-HEAT</b>	Pre-heat closed Casserole at 230° C/450° F for 45 minutes
<b>4. POUR</b>	Put the Liner in the Casserole and pour the dough
<b>5. BAKE</b>	Bake for 45 minutes at 230° C/450° F in closed LoafNest
<b>6. ENJOY</b>	Cool and enjoy your Atta loaf!

---

## TIPS AND IDEAS

*Tiny notes for you*

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Top it up with Almonds, after you pour if you like!
Atta is a type of whole wheat flour originating from Indian subcontinent.
Did you notice that the amount of water required is more?
That is because Atta flour absorbs a lot more water than normal bread flour.
Normally Atta is impossible to make a good bread with, but not with LoafNest.
For more crusty bread, you could increase baking time to 55 or minutes.
Here, you would know more about Atta.

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## 50 PERCENT RYE BREAD

### INGREDIENTS

*What we need*

---

<b>Water</b>	400 g (1.75 cups)
<b>Salt</b>	8 g (1 tsp)
<b>Yeast</b>	0.5 g (0.25 tsp)
<b>Rye Flour</b>	250 g (2 cups)
<b>Wheat Flour</b>	250 g (2 cups)

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### STEPS

*Steps we take*

- 
- |                    |   |
|--------------------|---|
| <b>1. MIX</b>      | Mix Water, Salt, Yeast and Rye and Wheat Flour              |
| <b>2. RAISE</b>    | Keep the bowl covered for 18 hours, till volume has doubled |
| <b>3. PRE-HEAT</b> | Pre-heat closed Casserole at 230° C/450° F for 45 minutes   |
| <b>4. POUR</b>     | Put the Liner in the Casserole and pour the dough           |
| <b>5. BAKE</b>     | Bake for 45 minutes at 230° C/450° F in closed LoafNest.    |
| <b>6. ENJOY</b>    | Cool and enjoy your Rye-Wheat bread!                        |
- 

### TIPS AND IDEAS

*Tiny notes for you*

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You can use either white or whole wheat with rye flour.  
You could make a 100% rye flour loaf without adding wheat flour.  
Rye bread is more dense since rye flour has more fiber and less gluten.  
By changing the proportions of the wheat and rye flour...  
...you could vary the characteristics of the bread!

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## 5 SEEDS WHEAT BREAD

### INGREDIENTS

*What we need*

---

<b>Water</b>	400 g (1.75 cups)
<b>Salt</b>	8 g (1 tsp)
<b>Yeast</b>	0.5 g (0.25 tsp)
<b>White bread Flour</b>	500 g (4 cups)
<b>Sunflower Seeds</b>	25 g ( 0.25 cups)
<b>Pine Seeds</b>	25 g ( 0.25 cups)
<b>Flax Seeds</b>	25 g ( 0.25 cups)
<b>Pumpkin Seeds</b>	25 g ( 0.25 cups)
<b>Sesame Seeds</b>	25 g ( 0.25 cups)

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### STEPS

*Steps we take*

---

<b>1. MIX</b>	Mix Water, Salt, Yeast, Flour and seeds
<b>2. RAISE</b>	Keep the bowl covered for 18 hours, till volume has doubled
<b>3. PRE-HEAT</b>	Pre-heat closed Casserole at 230° C/450° F for 45 minutes
<b>4. POUR</b>	Put the Liner in Casserole and pour the dough
<b>5. BAKE</b>	Bake for 45 minutes at 230° C/450° F in closed LoafNest
<b>6. ENJOY</b>	Cool and enjoy your nuts and wheat loaf!

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### TIPS AND IDEAS

*Tiny notes for you*

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We add considerable amount of seeds to the flour in this recipe.  
That is it. You get a nutty flavored bread with textured crumb.  
You could grind the seeds finely before mixing, if you like.  
You could try other nuts or sprouted beans instead of seeds.  
You could choose whole wheat, spelt or atta flours instead of white flour.

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# OATS, RYE, SPELT AND WHEAT BREAD

## INGREDIENTS

*What we need*

---

<b>Water</b>	400 g (1.75 cups)
<b>Salt</b>	8 g (1 tsp)
<b>Yeast</b>	0.5 g (0.25 tsp)
<b>White Wheat Flour</b>	300 g (2.75 cups)
<b>Whole Wheat Flour</b>	50 g (0.5 cups)
<b>Quick Cook Oats</b>	50 g (0.5 cups)
<b>Rye Flour</b>	50 g (0.5 cups)
<b>Spelt Flour</b>	50 g (0.5 cups)

---

## STEPS

*Steps we take*

---

<b>1. MIX</b>	Mix Water, Salt, Yeast and different flours
<b>2. RAISE</b>	Keep the bowl covered for 18 hours, till volume has doubled
<b>3. PRE-HEAT</b>	Pre-heat closed Casserole at 230° C/450° F for 45 minutes
<b>4. POUR</b>	Put the Liner in Casserole and pour the dough
<b>5. BAKE</b>	Bake for 45 minutes at 230° C/450° F in closed LoafNest
<b>6. ENJOY</b>	Cool and enjoy your own multi-grain bread!

---

## TIPS AND IDEAS

*Tiny notes for you*

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	We are mixing 5 grains/flours in this recipe.
	You can experiment with your own blend of flours.
	Observe how the bread texture changes.
	We are keeping a good proportion of wheat flour to retain the structure.
	Nonetheless, you see that the structure is more comparable to Rye than Wheat flour.
	You could reverse the quantities of white and whole wheat, if you like.

---

## *Part II*

### *FLAVORFUL BREADS*





## Flavorful Breads

In this section we add Additional Flavors to the bread.

Slow breads usually have their own distinctive flavor coming from the flours. Nonetheless, here in this section we explicitly add additional natural flavors other than the flavors from the flours.

Flavorful breads contain the additional natural ingredients such as cucumber, tomato, carrots, green peas and yogurt. They are breads with additional ingredients for flavors. But otherwise they are normal breads made with Water, Salt, Yeast and Flour.

The idea of adding the flavors, by replacing the water content of the normal bread, added a different dimension to the breads! These breads are so simple and elegant, it felt like an invention! These breads are our favorites! These breads are beautiful, delicious and so easy to make.

The idea is simple. We replace the water content proportionally, with the ingredients that has large amount of water in them – to add flavors naturally – in the normal flow. That is, you see that normally 400 ml Water is needed to make one LoafNest Loaf, with 500 grams of Flour and half a gram of Yeast and 8 grams of Salt with the normal flow. When you are adding cucumber for example, for adding the cucumber flavor, you take into the account of water content in cucumber and reduce the water by that amount in the normal flow. That is it! Flow deviates a bit, but then you will see what is happening with each recipe under the *tiny notes for you*.

Five recipes are presented in this section with five different flavors. For four recipes, you need to blend Cucumber, Tomato, Carrot and Green Peas to make purees before you start mixing with your fork. For the fifth recipe, you just need to add Yogurt and any extra work is not necessary. All breads presented here are nice and have distinct different flavors.

This section gives you an idea about how additional raw ingredients could be added so easily. You could try with pretty much any vegetable or fruits for adding the flavors. If you don't like the raw flavors, cook them with a bit of oil and cool them and then blend to make the puree. If you fry vegetables before making the puree, note that you might have to add extra water, because usually water evaporates

from the vegetables during the cooking. In addition to that, while experimenting with new flavors, please remember that we need very good portion of wheat to retain the structure of the bread.

Always, start with questions.

Do you like this flavor in the bread? Does this (what your are going to add) hold itself well at room temperature for such long raise time after being pureed or chopped? Would you consume it if you keep it in a separate bowl for 12 to 18 hours? Does it change its color to something unappealing due to oxidation? For example, who would eat a banana that has been peeled 12 hours ago?

It is always good to develop a sense of what might go wrong when you mix the ingredient with flour, water, salt and yeast. Is it too acidic that it might kill yeast development? For example, lemon and other citrus fruits. What happens if you add pineapple or raspberry or strawberry juice to add sweet flavors?! Not all new and creative recipes would be a success, not every time! But it is alright to fail with your recipe exploration adventures, after all you are trying to create something new and you will always learn something new from your adventures! By now, you have developed a strong sense of what is happening with your dough, you know how to keep an eye for strong gluten development and the volume expansion/saturation of the dough and that will guide you in your further explorations.



# CUCUMBER BREAD

## INGREDIENTS

*What we need*

<b>Water</b>	125 g (0.5 cups)
<b>Cucumber Smoothie</b>	300 g ( 1.25 cups)
<b>Salt</b>	8 g (1 tsp)
<b>Yeast</b>	0.5 g (0.25 tsp)
<b>Wheat Flour</b>	500 g (4 cups)
<b>Pumpkin Seeds (optional)</b>	15 g (3 tsp)

## STEPS

*Steps we take*

<b>1. MIX</b>	Mix Water, Cucumber puree, Salt, Yeast and Wheat Flour
<b>2. RAISE</b>	Keep the bowl covered for 12- 15 hours, till volume has doubled
<b>3. PRE-HEAT</b>	Pre-heat closed Casserole at 230° C/450° F for 45 minutes
<b>4. POUR</b>	Put the Liner in Casserole and pour the dough
<b>5. BAKE</b>	Bake for 45 minutes at 230° C/450° F in closed LoafNest
<b>6. ENJOY</b>	Cool and enjoy your cucumber flavored bread!

## TIPS AND IDEAS

*Tiny notes for you*

---

Usually with all flavorful breads, the raise time is little less.  
That is because of the amount of sugars present in additional ingredients.  
Keep an eye for doubling of the volume after 12 hours of raise.  
Did you notice the reduced amount of water we add?  
That is because the rest of the water is coming from cucumber.  
Remember to blend the cucumber to make puree before hand.  
It is worth the effort, these breads are extraordinarily soft and delicious.

---





# TOMATO BREAD

## INGREDIENTS

*What we need*

---

<b>Water</b>	125 g (0.5 cups)
<b>Tomato Smoothie</b>	300 g ( 1.25 cups)
<b>Salt</b>	8 g (1 tsp)
<b>Yeast</b>	0.5 g (0.25 tsp)
<b>Wheat Flour</b>	500 g (4 cups)

---

## STEPS

*Steps we take*

---

<b>1. MIX</b>	Mix Water, Salt, Yeast, Tomato puree and Flour
<b>2. RAISE</b>	Keep the bowl covered for 12- 15 hours, till volume has doubled
<b>3. PRE-HEAT</b>	Pre-heat closed Casserole at 230° C/450° F for 45 minutes
<b>4. POUR</b>	Put the Liner in Casserole and pour the dough
<b>5. BAKE</b>	Bake for 45 minutes at 230° C/450° F in closed LoafNest
<b>6. ENJOY</b>	Cool and enjoy your tomato flavored bread!

---

## TIPS AND IDEAS

*Tiny notes for you*

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This is similar to the cucumber bread but with tomato puree.  
You need to make puree, cut tomatoes and put it in the blender.  
Make a very fine smoothie. Tomato adds a distinct flavor to the bread.  
Keep an eye on the raise time as exact time depends on how warm is your room.  
Add sesame on the top, it looks beautiful!  
In the LoafNest Community section, you could know more.

---





# CARROT BREAD

## INGREDIENTS

*What we need*

---

<b>Water</b>	400 g (1.75 cups)
<b>Carrots Smoothie</b>	50 g (1 cup)
<b>Salt</b>	8 g (1 tsp)
<b>Yeast</b>	0.5 g (0.25 tsp)
<b>Wheat Flour</b>	500 g (4 cups)

---

## STEPS

*Steps we take*

---

<b>1. MIX</b>	Mix Water, Salt, Yeast, Carrots Smoothie and Wheat Flour
<b>2. RAISE</b>	Keep the bowl covered for 12- 15 hours, till volume has doubled
<b>3. PRE-HEAT</b>	Pre-heat closed Casserole at 230° C/450° F for 45 minutes
<b>4. POUR</b>	Put the Liner in Casserole and pour the dough
<b>5. BAKE</b>	Bake for 45 minutes at 230° C/450° F in closed LoafNest
<b>6. ENJOY</b>	Cool and enjoy your carrot flavored bread!

---

## TIPS AND IDEAS

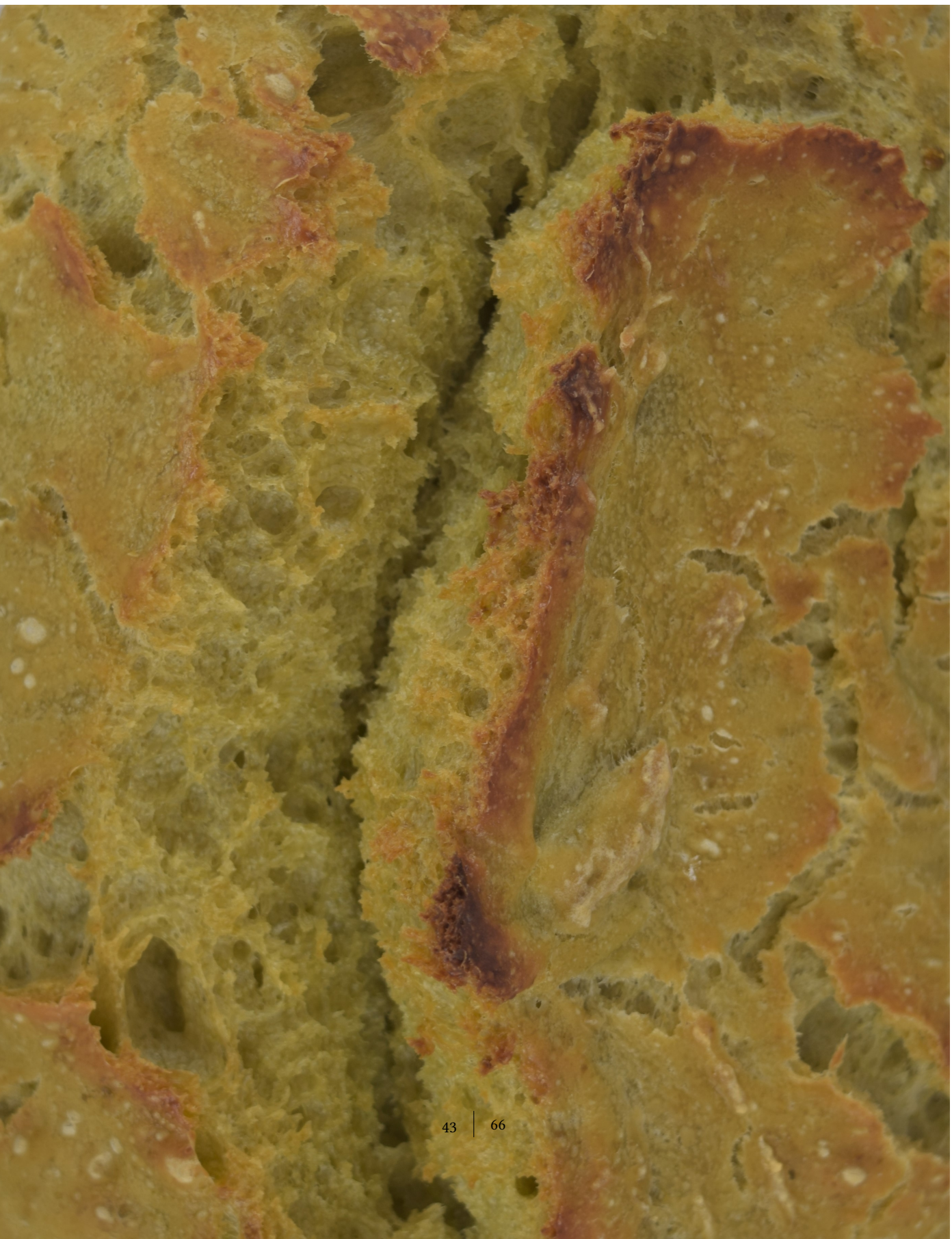
*Tiny notes for you*

---

Keep an eye for doubling of volume of the dough than the exact raise time. When the volume start to collapse rather than expansion, you know it is late! Don't forget to top up with your favorite seeds. Beautiful and tasty orange bread is what will result. If you don't like the smell of raw vegetables you could cook them before pureeing. You could essentially add puree of any cooked vegetable, in small portions!
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# GREEN PEAS BREAD

## INGREDIENTS

*What we need*

---

<b>Water</b>	350 g (1.5 cups)
<b>Green peas Smoothie</b>	100 g (0.5 cups)
<b>Salt</b>	8 g (1 tsp)
<b>Yeast</b>	0.5 g (0.25 tsp)
<b>Wheat Flour</b>	500 g (4 cups)

---

## STEPS

*Steps we take*

---

<b>1. MIX</b>	Mix Water, Salt, Yeast, puree and Wheat Flour
<b>2. RAISE</b>	Keep the bowl covered for 12- 15 hours, till volume has doubled
<b>3. PRE-HEAT</b>	Pre-heat closed Casserole at 230° C/450° F for 45 minutes
<b>4. POUR</b>	Put the Liner in Casserole and pour the dough
<b>5. BAKE</b>	Bake for 45 minutes at 230° C/450° F in closed LoafNest
<b>6. ENJOY</b>	Cool and enjoy your green, peas flavored bread!

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## TIPS AND IDEAS

*Tiny notes for you*

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You could use frozen green peas to make puree.  
Slightly green colored distinctly flavored smooth bread it will be.  
Raise time is a bit less than normal breads, by now you know!  
It is always good to watch for doubling of the volume of the dough.  
Add more seeds or nuts to your bread, if you like!

---





# YOGURT BREAD

## INGREDIENTS

*What we need*

---

<b>Water</b>	350 g (1.5 cups)
<b>Yogurt</b>	125 g (0.5 cups)
<b>Salt</b>	8 g (1 tsp)
<b>Yeast</b>	0.5 g (0.25 tsp)
<b>Flour</b>	500 g (4 cups)

---

## STEPS

*Steps we take*

---

<b>1. MIX</b>	Mix Water, Salt, Yeast, Yogurt and Wheat Flour
<b>2. RAISE</b>	Keep the bowl covered for 12- 18 hours, till volume has doubled
<b>3. PRE-HEAT</b>	Pre-heat closed Casserole at 230° C/450° F for 45 minutes
<b>4. POUR</b>	Put the Liner in Casserole and pour the dough
<b>5. BAKE</b>	Bake for 45 minutes at 230° C/450° F in closed LoafNest
<b>6. ENJOY</b>	Cool and enjoy your yogurt flavored bread!

---

## TIPS AND IDEAS

*Tiny notes for you*

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With yogurt bread it takes nearly 18 hours to raise, depends on yogurt you use. Again, it is always best to keep an eye for doubling of the volume than exact hours.

Yogurt bread is sour and smooth and tasty without extra efforts.

If you don't like to add fat, try to add skimmed yogurt.

Yogurt bread is the easiest bread, a bit like a normal bread with yogurt.

Did you compare these breads with breads with sourdough starters?

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## *Part III*

### *SWEET BREADS*



## *Sweet Breads*

Last section belongs to Sweet breads.

Breads in this section contain sugars, fruits and nuts in addition to Water, Salt, Yeast and Flour.

This section presents simple recipes for sweet breads. First two recipes, Raisins bread and, Yogurt and Honey bread do not require any extra efforts. You would add additional ingredients while mixing the dough, that is all. For the last recipe, Caramelized Banana bread, you need to prepare the caramelized mixture beforehand to mix it with the dough, while pouring!

The main difference in the flow is low baking temperatures and low raise times, and mixing something just before pouring! Sweet breads are baked at relatively low temperatures compared to the breads from the previous sections. But they are not cakes! They are just breads with additional sugars! Their raise time faster (10-12 hours) because of the presence of the sugars. And, it is a bit deviated from the normal flow as we mix something to the dough just before the pour step, and stir the dough with spatula, just before pouring the dough into LoafNest.

The beauty of slow breads – slow, steady and stronger development of gluten over the raising time of the dough – allows us to gently stir the dough without rupturing the gluten protein chains as they are quite stronger. That is what you will see in the last recipe.

Slow breads require less work, more waiting/raising time. They are the tastiest breads. If you could use minimal amount of yeast and let the time take care of the rest, why would you like to rush with fast breads that are less tastier? Our advise is to go with flow. A slow flow! It is easy. It does not take much manual work and the bread texture and flavor in slow breads is really good – LoafNest helps you further with the ease of use. Rather than pure ingredients, if you like to use ready to use bread mixes – typically with higher amount of yeast in the mix – our advise is to use the refrigerator during the raise time – as the low temperature helps to slow down the yeast development, by altering the flow by a bit. All our best wishes to you in your exploration of breads!







## RAISINS BREAD

### INGREDIENTS

*What we need*

---

<b>Water</b>	400 g (1.75 cups)
<b>Salt</b>	8 g (1 tsp)
<b>Sugar</b>	50 g (0.25 cups)
<b>Yeast</b>	0.5 g (0.25 tsp)
<b>Raisins and Nuts</b>	50 g (1 cup)
<b>Wheat Flour</b>	500 g (4 cups)

---

### STEPS

*Steps we take*

- 
- |                    |  |
|--------------------|--|
| <b>1. MIX</b>      | Mix Water, Salt, Yeast, Sugar, Raisins, Nuts and Flour               |
| <b>2. RAISE</b>    | Keep the bowl covered for 12 hours to raise, till volume has doubled |
| <b>3. PRE-HEAT</b> | Pre-heat closed Casserole for <b>180° C / 350° F for 45 minutes</b>  |
| <b>4. POUR</b>     | Put the Liner in Casserole and pour the dough                        |
| <b>5. BAKE</b>     | Time to bake in LoafNest at <b>180° C / 350° F for 1 hour</b>        |
| <b>6. ENJOY</b>    | Cool and Enjoy!  |
- 

### TIPS AND IDEAS

*Tiny notes for you*

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Did you notice that the raise time is less?  
That is because of added sugars, that accelerates yeast development.  
Keep an eye for doubling of the volume – that is the best practice!.  
You could try to add milk powder to this recipe to add milk flavor!  
If you like more sweet, you could try adding more sugar.  
Add cinnamon for additional flavor!

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# YOGURT AND HONEY BREAD

## INGREDIENTS

*What we need*

---

<b>Water</b>	350 g (1.5 cups)
<b>Honey</b>	50 g (0.25 cups)
<b>Yogurt</b>	125 g (0.5 cups)
<b>Salt</b>	8 g (1 tsp)
<b>Yeast</b>	0.5 g (0.25 tsp)
<b>Wheat Flour</b>	500 g (4 cups)

---

## STEPS

*Steps we take*

---

<b>1. MIX</b>	Mix Water, Honey, Yogurt, Salt, Yeast and Wheat Flour
<b>2. RAISE</b>	Keep the bowl covered for 12 hours to raise, till volume has doubled
<b>3. PRE-HEAT</b>	Pre-heat closed Casserole for <b>180° C / 350° F for 45 minutes</b>
<b>4. POUR</b>	Before pouring stir the dough with mixture and pour
<b>5. BAKE</b>	Time to bake at <b>180° C/ 350° F for 1 hour</b> in LoafNest
<b>6. ENJOY</b>	Cool and Enjoy!

---

## TIPS AND IDEAS

*Tiny notes for you*

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This bread is nothing but the yogurt bread with honey!  
This bread is baked at low temperature however!  
Feel free to add more honey up to 100 grams, if you like!  
Reduce the amount of water to compensate for more honey!  
Always watch for doubling of volume of the dough!  
Mix grated cheese or seeds or nuts of your liking in small portions.  
If you like the crunchy crust, bake it for more time.

---





# CARAMALIZED BANANA BREAD

## INGREDIENTS

*What we need*

<b>Water</b>	400 g (1.75 cups)
<b>Salt</b>	8 g (1 tsp)
<b>Yeast</b>	0.5 g (0.25 tsp)
<b>White Wheat Flour</b>	250 g (2 cups)
<b>Whole Wheat Flour</b>	250 g (2 cups)
<b>Caramelized Mashed Banana</b>	150 g (0.75 cups)

## STEPS

*Steps we take*

<b>1. MIX</b>	Mix Water, Salt, Yeast and Flour
<b>2. RAISE</b>	Keep the bowl covered for 12 hours to raise, till volume has doubled
<b>3. PRE-HEAT</b>	Pre-heat closed Casserole for <b>180° C / 350° F for 45 minutes</b>
<b>4. POUR</b>	Before pouring stir the dough with caramelized mix and then pour
<b>5. BAKE</b>	Time to bake at <b>180° C/ 350° F for 1 hour</b>
<b>6. ENJOY</b>	Cool and Enjoy it with butter!

## TIPS AND IDEAS

*Tiny notes for you*

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Make caramelized banana mix using low heat, beforehand.  
Use Butter (50 g), a mashed banana (100 g), Sugar (100 g), salt (0.25 g) for it.  
Store it in the fridge, you need this after the raising.  
Do not mix caramelized banana mix before the raise.  
After the volume has doubled, mix this caramelized banana and stir it well and pour.  
You could stir well before the mix, it won't rupture harm the structure.  
Raise time is longer because it is a normal bread before the banana mix!

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## *Part IV*

# *LOAFNEST USER MANUAL*





### **Before First Use**

Before the first use, wash LoafNest Casserole and Liner either in a dishwasher or by hands with warm soapy water rinsing it thoroughly. Dry with a clean lint-free cloth or paper towel. This is to ensure hygiene and to remove any dirt or dust left over from storage and transportation.

### **Care Instructions**

For the best possible durability and function out of your LoafNest, please follow these recommendations.

- Do not use sharp objects like knives either with LoafNest Casserole or Liner. Sharp objects can damage the enamel of the Casserole and damage silicone Liner to expose glass fibers.
- To minimize the chance of chipping of enamel, do not use metallic utensils with LoafNest Casserole. It is recommended to use wooden, silicone or heat-resistant plastic utensils.
- To avoid chipping of enamel, avoid bumping the Casserole against other objects in the kitchen.
- Never use the boost function on induction with Casserole. If using Casserole on a stove for other purposes than baking bread, avoid use of high heat setting to avoid cracking of enamel or cast iron.
- Never heat the empty Casserole on a stove top.
- Do not use the Liner on other heat sources apart from an oven.
- To prolong usable life of the Liner
  - \* Do not excessively fold, bend or twist the Liner
  - \* Minimize exposure to oil and fats. If used in a recipe with oil or fats, clean well immediately after use.
  - \* Keep the Liner dry.
  - \* Store the Liner upside down on a flat surface.
  - \* Do not store the Liner crumpled, folded, twisted or crushed.
  - \* Do not cut the Liner.
  - \* Do not use the Liner near naked flame.
  - \* Dishwasher is better than hand-washing, for durability.
  - \* Soak it well in water before wash, if you use hand cleaning.

## **Cleaning**

LoafNest Casserole and Liner are dishwasher safe.

If you use hand cleaning, use mild dish soap and a wet sponge to clean LoafNest Casserole. For persisting stains, soak the Casserole for an hour in soapy water and scrub the stain with non-scratching nylon scrubber. For hand cleaning of silicone Liner, use mild soap and gently scrub the Liner with sponge or brush. If food is stuck or burned into the Liner, you might soak it in warm soapy water for 30 minutes to 1 hour.

To minimize rusting of non-enameled areas (lip of the Casserole) avoid long exposure to moisture. If a spot of rust appears, apply a thin layer of cooking oil and wipe it with a kitchen towel.

## **Use Instructions**

LoafNest Casserole and Liner are designed to work with each other with the intended purpose of baking bread.

LoafNest Casserole (without the Liner) could be used as a normal cast iron casserole for other cooking uses like baking, sauteing, slow cooking, braising, grilling etc. Casserole is suitable for use on domestic cooking heat sources like gas, electric hob, induction hob, oven, wood fire and barbecue, except in microwave as it is metallic. Please follow the care instructions while using LoafNest.

LoafNest Casserole and Liner are not intended for commercial use.

## **Safety Warnings**

- To avoid risk of injury, always use both hands to lift LoafNest lid (top part of the casserole). Do not lift the LoafNest lid with one hand.
- To avoid risk of injury, when you are lifting the complete LoafNest unit please make sure to hold all four handles firmly.
- When moving complete LoafNest in and out of the oven always make sure that you have a grip on all four handles and holding LoafNest firmly.
- Always prepare sufficient heat resistant clear area in advance to place LoafNest, before moving hot LoafNest out of the oven.
- To move LoafNest to and from a hot oven always use good quality oven gloves or mitts covering your hands.

- Do not try to open or close LoafNest lid while it is inside oven to minimize the risk of burning from the walls of the oven.
- Allow LoafNest Casserole to cool in a place that is not accessible by children and where you would not accidentally touch it.
- Do not let young children handle LoafNest due to burn risk and risk of heavy weight falling over body parts.
- Stop using LoafNest Liner if you notice signs of damage exposing glass fibers.

## **Specifications**

Dimensions: Product dimensions are approximately 30 cm x 15.5 cm x 14.5 cm (12 inch x 6 inch x 5.75 inch).

Weight: Approximately 4.7 kg ( 10.4 lbs)

Color: Pantone Blue 286C with a gradient shade of Pantone Light Blue 0821C. [Colors are approximated] for the Casserole and black color for Liner.

Casserole: Thick cast iron. Colored glossy enamel coated on outside. Black matte enamel inside.

Liner: Glass fiber weave coated with food grade oven safe silicone, temperature resistant upto 260° C (500° F).

## **Your First Loaf**

We would like your first LoafNest loaf to be a success. It will be!

Let us give you some tips to ensure a great first loaf. Read these tips carefully before your first loaf.

- Choose the flour that is marked for bread making, that has at least 11% protein content. Do not choose all-purpose flour or bread mixes.
- Make sure your instant yeast is not very old. If you are using your own starter, please make sure that it is good.
- Go with a conservative recipe for your first loaf. We recommend you to start with LoafNest Method. You can advance to more adventurous recipes as you build your confidence and found your rhythm for baking bread often with LoafNest.
- We recommend that you to use digital kitchen scale and weigh the ingredients rather than measuring them volume wise.

## Creative Tips

LoafNest makes creative bread making possible for the experienced and for the beginners. For easy and quick creative options, here are some ideas for what you can change in the LoafNest Method at each step.

- Creative modification to step 1
  1. Try mixing whole wheat and white flours in different proportions
  2. Add different flours like Spelt, Barley, Rye
  3. If you have a sourdough starter, use it instead of yeast
  4. Add seeds and grains like flax, oats, sunflower seeds
  5. Add dairy or vegetable juices to supplement water
  6. Add shredded or chopped veggies like carrot, beetroot, spinach
  7. Add dry fruit like raisins, chopped dates, apricots, figs
  8. Add whole or chopped nuts like almonds, cashew or peanuts
- Creative modifications to step 2
  1. Experiment with shorter and longer raise times. Different raise times give different flavor profiles.
- Creative modifications to step 3
  1. Try using programming functions of your oven if available, to pre-heat the LoafNest Casserole to minimize the waiting time.
- Creative modifications to step 4
  1. As with options at step 1, you can try mixing up various things into your dough just before pouring it in.
  2. After pouring the dough, before closing the lid, try topping up the loaf with seeds like sesame or sunflower seeds. Just plain flour, semolina, wheat bran, or cornmeal also give a nice artisan look to the loaf. Shredded cheese works great as a topping too and so do dry herbs and spices.
- Creative modifications to step 5
  1. Experiment with slightly higher or lower baking temperatures. Loaves that have sugar or sweet ingredients benefit from a lower baking temperature.



2. Experiment with longer or shorter baking times. Longer you bake, the thicker will be your crust.
3. After first 30-40 minutes, continue baking only the loaf (without the LoafNest lid) for next 15-30 minutes to get extra crunchy crust.

## **Troubleshooting**

If you are new to baking, here are some possible problems you may expect and here are some possible reasons and solutions to them.

- My dough did not raise
  1. Make sure you do not use hot water to mix the dough.
  2. Yeast is not active. Purchase a fresh batch of yeast.
  3. The dough was at a very cool place. Yeast prefer warmth. Raise the dough in warmer place.
- My loaf collapsed
  1. You might be using a weak flour. Make sure you are using strong bread flour. Check that it has at least 11% percent protein content.
  2. You might be using too much fluids. Reduce the amount of water. If you are using other fluids or wet ingredients (like vegetables) remember that they contain a lot of moisture and reduce the water amount suitably.
- My crumb is too hard or dry
  1. You might be using too little water. Increase the amount of water or fluids in the recipe.
  2. You might be baking too long. Reduce baking time.
  3. You might be baking at too high a temperature. Reduce your baking temperature.
  4. You might not be closing Loafnest properly. Make sure the lid sits correctly in place on top of the base and the Liner sits in between the top and the base.
- My loaf did not get a crunchy crust
  1. You might have a fatty or sugar rich ingredients. Dough with fat or sugar do not get a crunchy crust. Try to eliminate the source of fat or sugar if you prefer a crunchier crust.
- My loaf is gummy after cutting

1. You might have baked at a very low temperature. Increase the baking temperature to 230° C ( 450° F). Make sure your oven is accurate and if needed compensate for its error.
  2. Your baking time might have been too short. Bake the loaf longer.
  3. You might have cut a warm loaf. Wait for the loaf to completely cool down. It should not feel warm to touch when it is ready to be cut.
- My bread goes stale
    1. You might be storing it in the fridge. Refrigerator accelerates staling. Never store your loaf in the fridge. If you need to preserve a loaf, wrap it in a waterproof film and store it in the freezer.
    2. You might be storing the loaf too long. Since homemade bread does not have preservatives and additives, it will start to go stale. Make sure you consume your loaf within 1 - 2 days of making it. Store it in the freezer if you intend to consume it much later.
  - My toasted or grilled slices do not brown well
    1. You might be toasting fresh bread. Fresh breads do not toast that well. Use old bread (1 - 2 days) to make toasts or grilled sandwiches.

### **LoafNest Community**

Let us be the part of revolution, let us make healthy artisan bread at home, everyday! Share your feedback, ideas and ask questions with the Loafnest community here: <http://trfl.nl/loafnest>

