

Make WALNUT BROWNIES

with the Noxxa BreadMaker Oven Toaster!



Ingredients

(A)

- 300g Butter (room temperature)
- 200g Castor sugar
- 2g Salt

(B) 300g Eggs

(C) 200g Melted dark chocolate

(D) 250g Chopped walnuts

(E) 120g Cake flour + 35g Cocoa powder

Method

1. Cream (A) with a flat beater at medium-low to medium speed.
2. Change to a low speed and slowly add in (B) one at a time till all is well combined.
3. Use the double boil method to melt chocolate, then add in (C) and mix well.
4. Then, add in (D) and mix well.
5. Add in sifted (E) and combine ingredients.
6. Pour the batter onto a Swiss roll pan.
Bake in a preheated Noxxa BreadMaker Oven Toaster at a temperature of 175°C for 35-45 minutes.



Make COCONUT BUNS

with the Noxxa BreadMaker Oven Toaster!



Ingredients for bun

(A)

- 500g Bread flour
- 5g Salt
- 6g Instant yeast
- 20g Milk powder
- 50g Castor sugar
- 1 Medium size egg

(B) 250g Water

(C) 50g Butter, softened

To glaze - 1 Egg, beaten

To garnish - White sesame seed (optional)

Ingredients for filling

(A)

- 100g Water
- 5pcs Small pandan leaves, knotted
- 1/4tsp Sea salt
- 70g Sugar

(B) 250g Grated coconut, white flesh only

(C) 1tbsp Corn starch + 2tbsp Water

Cook the filling

1. Put (A) in a pot. Allow to boil on a small flame till sugar has dissolved. Turn off the flame and allow pandan leaves to infuse for 5 minutes before removing.
2. Turn on the flame to medium heat. Add coconut and keep stirring till well mixed with water. Add corn starch to thicken the filling.

Note: The filling can be done earlier and kept in the fridge for a week.

Make the buns

1. Put (A) in a mixing bowl and attach it to a stand mixer. Attach a dough hook and use low speed to stir, till all is combined. Maintaining the same low speed, add (B) and continue kneading till ingredients are well combined. Add (C) and continue kneading for 10-15 minutes till it doesn't stick to the side of the mixing bowl.
2. Remove the dough and shape it into a ball. Put it back into the bowl. Cover with a damp kitchen cloth and allow to rest for 45 minutes to 1 hour or till it doubles its size.
3. Place dough on a clean surface. Weigh 50g of dough, shape it into a ball and proof (allow dough to rise) for 10 minutes. Repeat this process for remaining dough. Spray water to avoid dryness on the dough surface or cover with a damp cloth.
4. Insert filling into each dough ball, brush with egg wash and sprinkle sesame seed on top. Proof for 10 minutes and bake at 190°C for 15-20 minutes.

Make

BANANA WALNUT CAKE

with the Noxxa
BreadMaker Oven Toaster!



Ingredients

(A)

- 450g Banana (sliced)
- 350g Sugar

(B) 4 Large eggs

(C)

- 450g Cake flour
- 10g Baking powder
- 10g Baking soda

(D) 125ml Oil

(E) 175ml Milk

Walnuts (as desired)

Method

1. Mix (A) using a wire whip in a stand mixer on low to medium-low speed till ingredients are well combined and bananas are mashed.
2. Add in (B) to the mixture and whisk on a medium-low to medium speed till light and fluffy.
3. Add in sifted (C). Allow ingredients to be well combined on low speed.
4. Add (D) and (E) until all ingredients are well mixed.
5. Transfer batter to a cake mould (greased and lined) before placing walnuts on top of the batter.
6. Bake in a pre-heated Noxxa BreadMaker Oven Toaster 175°C for 35-45 minutes. Insert clean skewer into baked cake and check if skewer comes out clean.
7. Remove cake from cake mould and turn it upside down to cool before serving.



Make PUMPKIN BUNS

with the Noxxa
BreadMaker Oven Toaster!



Ingredients

(A)

- 350g Bread flour
- 100g Castor sugar
- 100g Plain flour
- 1tsp Salt
- 6g Instant yeast

(B)

- 1 large Egg
- 200g Cubed pumpkin or squash (steamed & mashed)
- 60ml Water

(C)

- 50g Cubed butter (room temperature)
- 1 Egg + 1/8tsp salt (for glazing)

Method

1. Put (A) into a stand mixer. Use a dough hook to mix till all is well combined.
2. Add (B) and combine well with (A).
3. Knead mixture well with the dough hook on low speed.
4. Stop the mixer, add pieces of butter into the dough and continue kneading with low speed till the dough is smooth.
5. Sprinkle some flour onto a clean surface. Remove the dough from the mixer bowl. Knead and shape the dough into a ball.
6. Put the dough back into the mixer bowl. Cover with a damp cloth and leave it to rise for 1 hour or till double in size.
7. After 1 hour, remove the dough and knead the dough into an oblong shape.
8. Divide the dough and roll the dough into 40g balls. Cover with a damp cloth and rest for 10 minutes.
9. Prepare an oven baking tray with a grease paper or grease with butter.
10. After 10 minutes, flatten each dough ball and shape it like a teardrop. Now, roll from the bottom of the dough ball to the top. The final shape should resemble a crescent.
11. Arrange crescent rolls onto the prepared baking tray with enough space to rest and rise. Cover with a damp cloth again and leave to rest for another 40 minutes until double in size.
12. Prepare the egg wash to brush the rolls. Gently whisk the egg and salt together. Brush onto the rolls. Bake in a pre-heated Noxxa BreadMaker Oven Toaster at 180°C for 15 minutes or till brown in colour.