

# Breadman<sup>®</sup>

## 2 LB PROFESSIONAL BREAD MAKER

### INSTRUCTION MANUAL

BK1065SQ



RECIPES INCLUDED  
see reverse side

[www.breadman.com](http://www.breadman.com)

**Please Read and Save this Instruction Manual**

## **IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should always be followed including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Consumer Support at the toll-free number listed in the warranty section.
- The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
- Do not place on or near a hot gas or electric burner, or in a heated oven.

- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, press and hold the STOP button for several seconds, remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Avoid contacting moving parts.

## **SAVE THESE INSTRUCTIONS**

**This product is for household use only.**

### **Customer Care Line:**

USA/Canada  
1-800-231-9786

**Accessories/Parts**  
(USA / Canada)  
1-800-738-0245

For **online customer service**  
and to **register** your product, go to  
**[www.prodprotect.com](http://www.prodprotect.com)**



**Caution, hot surfaces: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.**

#### **POLARIZED PLUG (120V Models Only)**

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

#### **TAMPER-RESISTANT SCREW**

**Warning: This appliance is equipped with a tamper-resistant screw to prevent removal of the outer cover. To reduce the risk of fire or electric shock, do not attempt to remove the outer cover. There are no user-serviceable parts inside. Repair should be done only by authorized service personnel.**

#### **ELECTRICAL CORD**

- a) A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
- b) Extension cords are available and may be used if care is exercised in their use.
- c) If an extension cord is used:
  - 1) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance;
  - 2) If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord; and
  - 3) The cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.

**Note:** If the power cord is damaged, please call our Customer Service line listed in these instructions.

## POWER OUTAGE

### 10-Minute Power Failure Back-Up

Your Professional Bread Maker has a 10-minute power failure back-up feature. If the electricity goes out, the memory will store your cycle selection for up to 10 minutes. If the power comes back on within this time, bread making will resume where it left off.

If the bread maker loses power for more than 10 minutes and you are using any dairy products, perishables or meat in your bread, you should discard the contents of the recipe and start again with new fresh ingredients due to health and sanitary considerations. For nonperishable recipes you may try starting the bread maker at the beginning of the cycle again. However, this may not always produce an acceptable loaf of bread.

If you are not sure when the outage occurred, remove the dough and discard.

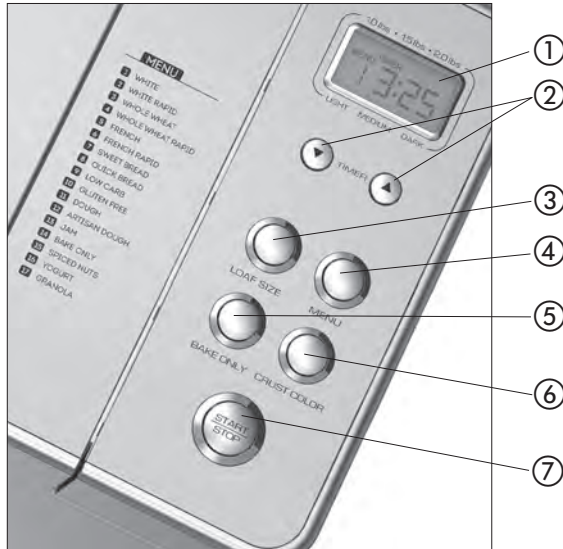
Product may vary slightly from what is illustrated.

1. Lid handle
2. Lid
3. Viewing window
- † 4. Automatic fruit and nut dispenser (Part # BK1060S-01)
5. Steam vents (both sides)
6. Control panel (not shown)
7. On/Off (I/O) switch (not shown, back right side)
- † 8. Measuring spoon (Part # BK1060S-05)
- † 9. Measuring cup (Part # BK1060S-04)
- † 10. Collapsible kneading paddle (Part # BK1060S-03)
11. Baking chamber (not shown)
- † 12. Bread pan (Part # BK1060S-02EC)

**Note:** † indicates consumer replaceable/removable parts



## CONTROL PANEL



### 1. DISPLAY WINDOW

Shows selection and timer setting.

### 2. TIMER ▲ AND ▼ BUTTONS

Use this pair of buttons to adjust the BAKE ONLY time and to set delay bake timer; buttons add or subtract time displayed in the display window.

▲ Increases time in 10-minute intervals.

▼ Decreases time in 10-minute intervals.

### 3. LOAF SIZE BUTTON

Selects loaf size: 1-lb., 1½-lb. or 2-lb. Loaf size default is 2-lb. Rapid loaf is preset to 2-lb.

### 4. MENU BUTTON

Selects cycle. Each time the MENU button is pressed, the number for the cycle selected and the program time will appear in the display window.

### 5. BAKE ONLY BUTTON

Use this button to activate the BAKE ONLY cycle; then adjust the time as needed with the ▲ and ▼ buttons.

### 6. CRUST COLOR BUTTON

Selects crust color: light, medium or dark. Crust color is preset to medium.

### 7. START/STOP BUTTON

Press and hold for several seconds to clear display, reset cycle or to simply stop baking.

**Note:** When using Rapid bake, your crust color will be set to medium.

## KNEADING AND BAKING CYCLES

**Note:** If at any time during bread making process you need to turn bread maker off, press and hold the **START/STOP** button for several seconds, then unplug the unit.

**Note:** If bread is not removed immediately after baking and **START/STOP** button is not pressed, a controlled 60-minute Keep Warm mode will begin (except during Quick Bread, Dough, Jam, Yogurt, Spiced Nuts, and Granola). For best results, remove bread immediately after baking process is complete.

### WHITE

Used for breads that primarily include white bread flour, although some recipes may include small amounts of whole wheat flour.

### WHOLE WHEAT

Used for recipes with significant amounts of whole wheat or rye flour, oats or bran. Whole wheat cycle begins with rest period during which flours or grains absorb liquid ingredients. Soaking causes flour or grain to soften and helps ingredients to combine. Generally, whole wheat and multi-grain breads are shorter and denser than white, French or sweet.

### FRENCH

Traditionally, French bread has a slightly crispier crust and lighter texture than white bread. Recipes usually do not include butter, margarine or milk.

### SWEET

Used for recipes that contain eggs, fruit juice, additional sugar or added sweet ingredients such as coconut flakes, raisins, dried fruit or chocolate. Baking temperature is reduced to prevent burning.

### QUICK BREAD

Used for recipes that contain baking powder or baking soda, rather than yeast, to make bread rise. Cake recipes made from scratch must be specially designed for this cycle.

### LOW CARB

Used for recipes that are lower in carbohydrates.

### GLUTEN-FREE

Used for gluten-free recipes.

## DOUGH

Use to prepare dough for making bread, rolls or pizza which are shaped and allowed to rise before baking in a conventional oven. This setting blends and kneads the dough and takes it through the first rise.

## ARTISAN DOUGH

Artisan breads (or country breads) represent the best in bread baking. They use the freshest ingredients, usually including fresh herbs and interesting seed and nut additions. The longer rising time (the entire cycle in the bread machine is 5:15 hours) at cooler temperature settings (preset in the machine) allow the flavor of the flour to dominate.

## BAKE ONLY

Used if crust is too light or you wish to bake pre-made dough – also especially useful if your bread is not quite done. Check every few minutes. Bakes for up to 1 hour, 30 minutes.

## RAPID

Used for White, Whole Wheat and French cycles to decrease time to approximately 1 hour. Choose recipe, then simply add ½ tsp. to amount of yeast listed for a 2-lb. loaf. Bread may be shorter and denser than bread made using the longer program.

## ADDITIONAL FEATURES

### JAM

Use to prepare preserves, marmalade, chutneys and ketchup. Add fruit, sugar and lemon juice for homemade preserves – a great topping for homemade bread, waffles and ice cream.

### YOGURT

Use to make yogurt – great to eat with your home made granola.

### SPICED NUTS

Used to make sweet or spicy nuts for crunchy snacks or party favors.

### GRANOLA

Used to make granola using endless combinations of oats, seeds, fruit, with your choice of oil and sweetener. Freshness makes all the difference between store bought and home made granola.

# KNOW YOUR INGREDIENTS

FLOUR & OTHER GRAINS	
<b>ALL-PURPOSE FLOUR</b>	All-purpose flour is a blend of refined hard and soft wheat flours ideally suited for making quick breads and cakes.
<b>BRAN</b>	Bran (unprocessed) is coarse outer portion of wheat or rye grains that is separated from flour by sifting or bolting. It is often added to bread in small quantities for nutritional enrichment, heartiness and flavor. It is also used to enhance bread texture.
<b>BREAD FLOUR</b>	Bread flour typically has higher gluten concentration than all-purpose flour. Using bread flour will produce loaves with better volume and structure.
<b>CORNMEAL AND OATMEAL</b>	Cornmeal and oatmeal come from coarsely ground white or yellow corn and from rolled or steel-cut oats. They are used primarily to enhance flavor and texture of bread.
<b>CRACKED WHEAT</b>	Cracked wheat has very coarse texture. It comes from wheat kernels cut into angular fragments. It gives whole grain breads a nutty flavor and crunchy texture.
<b>RYE FLOUR</b>	Rye flour must always be mixed with high proportion of bread flour, as it does not contain enough gluten to develop structure for high, even-grained loaf.
<b>SELF-RISING FLOUR</b>	<u>Self-Rising Flour is NOT RECOMMENDED for use with your bread maker.</u> Self-rising flour contains leavening ingredients that will interfere with bread and quick bread making.
<b>7 GRAIN CEREAL BLEND</b>	7 grain cereal blend is a blend of cracked wheat, oats, bran, rye, cornmeal, flax seeds and hulled millet. It is used primarily to enhance flavor and texture of bread.
<b>VITAL WHEAT GLUTEN</b>	Vital Wheat Gluten is manufactured from wheat flour that has been treated to remove nearly all of the starch to leave a very high protein content. (Gluten is the protein in wheat that makes dough elastic.) Vital Wheat Gluten is available at most health food stores. It can be used in small portions to increase volume and lighten texture.
<b>WHOLE WHEAT FLOUR</b>	Whole wheat flour is milled from the entire wheat kernel, which contains the bran and germ. This high fiber flour is richer in nutrients than all-purpose or bread flour. Breads made with this flour are usually smaller and heavier than white loaves. Many recipes mix whole wheat flour with bread flour or vital wheat gluten to produce higher, lighter-textured bread.



## TIPS ON FLOUR STORAGE

Keep flour in a secure, airtight container. Store rye and whole wheat flours in a refrigerator, freezer or a cool area to prevent them from becoming rancid. Allow flour to come to room temperature before using.

**Note:** Flours, while visibly similar, can be very different in how they are ground, milled, stored, etc. You may have to experiment with different brands of flour to help you make the perfect loaf. See RECIPE TIPS to assist with these experiments.

## YEAST

Active yeast, through a fermentation process, produces carbon dioxide gas necessary to make bread rise. Yeast feeds on carbohydrates in sugar and flour to produce this gas. Three different types of yeast are available: fresh (cake), active dry and quick-acting. Quick, rapid rise and bread machine yeasts are quick-acting. Fresh (cake) yeast is NOT RECOMMENDED for use with your bread maker.

## TIPS ON YEAST

Ensure your yeast is fresh by checking its expiration date. Ideally, yeast should be used several months before the expiration date. Once a package or jar of yeast is opened, it is important that the remaining contents be immediately resealed and refrigerated or frozen for future use. Often dough that fails to rise is due to stale yeast.

**Note:** Basic bread and dough recipes in this booklet were developed using bread machine yeast (active dry yeast). You may use chart to substitute any quick-acting yeast (quick rise or fast rise) for bread machine yeast.

## CONVERSION CHART FOR BREAD MACHINE YEAST

$\frac{3}{4}$  tsp. bread machine yeast =  $\frac{1}{2}$  tsp. quick-acting yeast  
1 tsp. bread machine yeast =  $\frac{3}{4}$  tsp. quick-acting yeast  
1½ tsp. bread machine yeast = 1 tsp. quick-acting yeast  
2¼ tsp. bread machine yeast = 1½ tsp. quick-acting yeast  
1 Tbsp. bread machine yeast = 2 tsp. quick-acting yeast

## RAPID CYCLES

Rapid cycle settings for White, Whole Wheat and French decrease time for making your favorite bread in approximately 1 hour. Choose recipe, then add an additional  $\frac{1}{2}$  tsp. of bread machine yeast to the recipe. The bread may be shorter and denser.

## DIFFERENCES IN CLIMATES & BAKING

- In high-altitude areas (over 3,000 feet) dough tends to rise faster, as there is less air pressure. Therefore, less yeast is necessary.
- In dry climates, flour is drier and requires slightly more liquid.
- In humid climates, flour is wetter and will absorb less liquid, so less liquid is required.

## ADDITIONAL INGREDIENT NOTES

**Important: Exact measurements for ingredients are the most important part of baking. It is the key to getting great texture and consistency in your bread. Make sure to measure all ingredients exactly.**

<b>BAKING POWDER</b>	Double-acting baking powder is a leavening agent used in quick breads and cakes. This type of leavening agent does not require rising time before baking, as chemical reaction works when liquid ingredients are added and again during baking process.
<b>BAKING SODA</b>	Baking soda is another leavening agent, not to be confused or substituted for baking powder. It also does not require rising time before baking, as chemical reaction works during baking process.
<b>EGGS</b>	Eggs add richness and velvety texture to bread dough and cakes. When recipe calls for egg(s), large egg(s) at room temperature should be used.
<b>FATS</b>	Butter, margarine and oil shorten or tenderize the texture of yeast breads. French bread gets unique crust and texture from the lack of added fat. However, breads that call for fat stay fresh longer. If butter is used directly from refrigerator, it should be cut into small pieces for easier blending during kneading process.
<b>LIQUIDS</b>	All liquids should be warm 80°F/27°C to 90°F/32°C for all recipes. Liquids, such as milk, water or a combination of powdered milk and water, can be used when making bread. Milk will improve flavor, provide velvety texture and soften the crust, while water alone will produce a crispier crust. Vegetable or fruit juices and potato water may be used for flavor variety.
<b>SALT</b>	Salt is necessary to balance flavor in breads and cakes; it also limits growth of yeast. Changing the amount of salt in a given recipe may result in shorter, gummier bread. When first making a type of bread, do not increase or decrease amount of salt shown in the recipe.
<b>SUGAR</b>	Sugar is important for color and flavor of breads. It also serves as food for yeast since it supports fermentation process. Recipes in this book that call for sugar require granulated sugar. <b>Important: Do not substitute powdered sugar. Artificial sweeteners cannot be used as substitute, as yeast will not react properly with them.</b>

## HOW TO USE

This product is for household use only.

**Important: Your bread maker has an Intelligent Fuse™ system designed to protect the motor from overheating. It will automatically shut off the motor if there is an overheat risk. If this occurs, unplug the appliance, wait a minimum of 20 minutes for it to cool down, and plug in again following the instructions.**

### GETTING STARTED

- Remove packing materials, any stickers, and the plastic band around the power plug.
- Please go to [www.prodprotect.com/applica](http://www.prodprotect.com/applica) to register your warranty.
- Place bread maker on dry, stable, level surface away from heat and areas where cooking grease or water may splatter on unit. Do not place near edge of countertop. If placing beneath cabinets, make sure there is enough room to open the lid without interference.

**Important: Your bread maker will bake up at a 2-lb. loaf. Do not put larger quantities of ingredients into bread pan. Bread will not mix and bake correctly and bread maker may be damaged. (See maximum ingredient amounts.**

- Before first use, operate on Rapid White cycle without adding ingredients to burn off manufacturing oils. (Follow instructions in USING YOUR BREAD MAKER.)

**Note:** During first use, bread maker may smoke and/or emit an odor from mineral oils used in manufacturing. This is normal.

### MAXIMUM INGREDIENT AMOUNTS

- Bread cycles: approximately 5 cups
- Quick breads: 4 cups
- Dough cycle:  $4\frac{2}{3}$  cups
- Jam: 3 cups of fruit mixture

## BREAD PAN TIPS

### Inserting bread pan

**Note:** Remember to insert kneading paddle first, then add all ingredients in the order listed BEFORE inserting the bread pan into baking chamber.

**Important: The collapsible kneading paddle may fall when ingredients are added. This is normal. It will stand up when kneading begins.**

- When inserting bread pan into bread maker, make sure to set firmly in place.

### Removing bread pan

- To remove bread pan from baking chamber, hold handle with an oven mitt and lift straight up firmly.

**Important: When you remove bread pan after baking, be sure to wear oven mitts to prevent burning.**

- After removing loaf (by turning bread pan upside down and shaking gently), check to see that kneading paddle is removed from loaf. If it is stuck in bread, allow bread to cool. Allow bread to cool before removing the kneading paddle.

## CHECKING DOUGH CONSISTENCY

Although your bread maker will mix, knead and bake bread automatically, when baking bread from scratch, it is recommended that you learn to recognize condition of your dough. The ratio of flour to liquid is the most critical factor in any bread recipe, yet the most easily remedied. After 5 to 8 minutes in Knead 2, open bread maker to check consistency of dough. Dough should be in a soft, tacky ball (feel sticky like scotch tape). If it is too dry, add 1 Tbsp. of liquid at a time. If it is too wet, add 1 Tbsp. of flour at a time.

## USING YOUR BREAD MAKER

**Note:** Depending on the cycle or recipe used, some steps may not apply or there may be additional steps. Refer to the respective recipes instructions in the recipes portion of this booklet, as well as the specific cycle instructions located at the end of these usage instructions.

1. Open lid and remove bread pan. Lift bread pan straight up and out using the handle (B).

**Caution: Do not turn or shake bread pan while taking it out. If the bread pan is bent, temperature sensor may not work properly.**

2. Position kneading paddle on the drive shaft. Match flat side of drive shaft to flat part of hole in kneading paddle (C). Make sure paddle is secure.

3. Place ingredients into the bread pan.

**Note:** As you add ingredients into the bread pan, the collapsible kneading paddle may fall; this is normal. The paddle will stand up automatically once the cycle is started.

**Important: Add ingredients to bread pan in the order listed in the recipe.**



**Important: Always add yeast last.**

4. Make small indentation on top of dry ingredients (not so deep it reaches the wet layer) and add yeast (D).

**Important: Indentation for yeast is important, especially when using the delay bake timer. It keeps yeast away from the wet ingredients until the kneading process begins. (Liquid ingredients will prematurely activate the yeast.)**

5. Insert the bread pan into the baking chamber (E). Press down on rim of bread pan until it snaps securely into place.
6. Close the lid. If your recipe includes extra ingredients such as fruits or nuts (listed after the yeast in the recipe), add these to the automatic fruit and dispenser.

**Important: Do not exceed 2/3 cup capacity.**

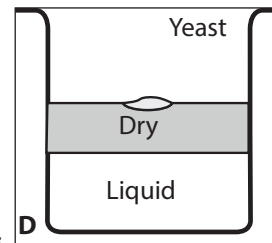
**Important: Do not pour liquids or spices into dispenser. Always make sure fresh fruit or vegetables are not wet; pat dry before putting them in the dispenser.**

7. Plug into standard electrical outlet. Turn the On/Off (I/O) switch to the on (I) position. Bread maker will beep and program 1 and 3:25 will appear in the display window (F).
8. Press **MENU** to choose desired cycle (F1). Each time MENU is pressed, unit and display will move to the next cycle.

**Note:** As the **MENU** button is pressed, the Rapid cycle setting will follow the regular cycle setting for White, Whole Wheat and French.

9. Press **CRUST COLOR** to choose crust color (F2). Bread maker is preset for medium crust.

**Note: CRUST** will not be activated for the following cycles: Jam, Dough, Artisan Dough, Bake Only, Rapid.



10. Press **LOAF SIZE** to select loaf size (**F3**). Bread maker is preset to 2 lb.

**Note:** Loaf size cannot be activated for the following cycles: Jam, Dough, Artisan Dough, Rapid, Gluten Free, Low Carb.

11. Press **START/STOP** button to begin kneading cycle (**F4**). The time remaining will begin to count down in display window. Bread making time and loaf size will be shown in display window.

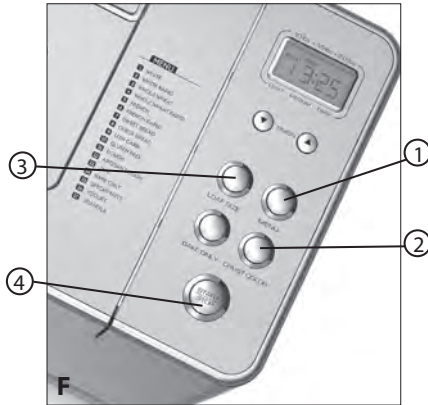
**Note:** During kneading cycle, yeast will activate and viewing window may begin to fog. (This will clear eventually so you can view the progress.)

12. When your bread is finished baking, bread maker will beep and "3:25" will appear in display window. Press **START/STOP** and open lid. Using oven mitts, remove bread pan (**G**).

**Important: Remember, bread pan and loaf are both very hot! Be careful not to place either on tablecloth, plastic surface or other heat-sensitive surface that may scorch or melt.**

**Note:** If bread is not removed immediately after baking and **START/STOP** is not pressed, the Keep Warm mode will begin. Bread maker will automatically turn off after 60 minutes. For best results, remove bread immediately after baking.

**Note:** Keep Warm does not apply to the following cycles: Jam, Dough, Artisan Dough, Bake Only.



13. Turn bread pan upside down and shake to release bread (**H**). Place bread upright on wire rack to cool at least 20 minutes before slicing.

**Note:** The collapsible kneading paddle is designed to stay in the bread pan instead of sticking in your bread. Check to see if the paddle stayed in the pan. If not, follow the caution statements below when removing.

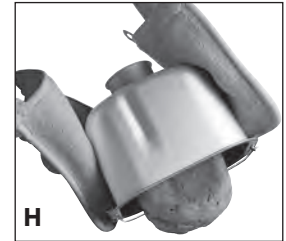
**Caution: Be sure to remove kneading paddle from the bread before serving.**

**Caution: Bread pan, kneading paddle and bread will be very hot. Allow bread to cool before removing the paddle.**

14. Turn the On/Off (I/O) switch to the off (O) position. Unplug unit and allow to cool completely before cleaning. (See CARE AND CLEANING INSTRUCTIONS.)

**Important: Make sure to clean the inside of the baking chamber thoroughly after each use.**

15. Once bread has cooled (approximately 2 hours) store in an airtight container.



## SLICING AND STORING BREAD

For best results, place bread on wire rack and allow to cool at least 20 minutes before slicing. Use electric knife or serrated knife for even slices. Store unused bread, tightly sealed (sealable plastic bags or plastic containers work well) at room temperature for up to 3 days. For longer storage, (up to 1 month) place bread in sealed container in freezer. Since homemade bread has no preservatives, it tends to dry out and become stale faster. Leftover or slightly hardened bread may be cut into ½-inch or 1-inch cubes and used in recipes to make croutons, bread pudding or stuffing.

## USING 15-HOUR DELAY BAKE TIMER

**Important: Delay baking does not activate JAM cycle. Do not use delay bake timer if your recipe includes perishables, such as eggs, fresh milk, yogurt or other dairy products and meats, etc. To preset your bread maker, follow these steps:**

To preset your bread maker, follow these steps:

1. Add ingredients in the order listed as usual, taking care not to let yeast and liquid ingredients contact one another.

**Note:** If your recipe contains salt, add it with the liquid ingredients, taking care to keep it away from the yeast.

2. Close bread maker lid and plug it in.
3. Press **MENU** to select baking cycle. Standard cycle time will be shown in display window.
4. Press **▲** to add time in 10-minute intervals. (Use **▼** to subtract time.) Amount of time set is shown in display window.
  - To fast forward time, continually press **▲**.
  - To fast reverse, continually press **▼**.
  - For example, if it is 8:00 AM and you want bread ready at 1:00 PM, press **▲** until the display reads 5:00 – meaning it will finish baking in 5 hours. This is the hour difference between 8:00 AM and 1:00 PM.

**Note:** Actual baking times will not change.

5. Press **LOAF SIZE** to choose loaf size, press **CRUST COLOR** to choose crust color, then press **START/STOP** to begin timer. The colon (:) in time display begins to flash, letting you know timer is started. When your bread is finished baking, bread maker will beep and “0:00” will appear in display window. Press **START/STOP** and open lid.
6. If you make an error after you’ve activated program and want to start over, press and hold **START/STOP** for several seconds. Timer will clear and you can begin again.

## BAKE ONLY

The BAKE ONLY cycle offers the flexibility to vary time. You can bake pre-made dough or dough purchased at the store using this cycle. You may also use this cycle if crust color is too light or if your sweet bread is not quite done. Check every few minutes.

1. Press the **BAKE ONLY** button to activate cycle. Adjust the amount of time you need up to 1½ hours using the **▲** and **▼** buttons.
2. Press **START/STOP** button to begin baking.

### SPECIAL GLAZES FOR YEAST BREADS

Select 1 of the following special glazes to enhance your bread:

- Melted Butter Crust: Brush melted butter over just-baked bread for a softer, more tender crust.
- Milk Glaze: For a softer, shiny crust, brush just-baked bread with milk or cream.
- Sweet Icing Glaze: Mix 1 cup sifted confectioner’s sugar with 1 to 2 tablespoons of milk, water or fruit juice until smooth. Drizzle glaze over raisin or sweet bread when they are almost cool.

**Note:** If desired, generously sprinkle with your choice of nuts or seeds after glazing.

## DOUGH CYCLE

### Tips for Best Results

- If using delay bake timer, make sure yeast is on top of flour, away from liquids.

**Important: Never allow dough to remain in bread maker after cycle is complete; it may over rise and damage machine.**

- Rising times for dough after it is shaped and placed in baking pan will vary due to recipe, temperature and humidity level of your kitchen.

Optimum temperature for rising is 80°– 85°F. Rising is the most essential feature in bread making.

- Bread maker allows dough to have first rise or fermentation before dough is removed. Fermentation conditions gluten, (becoming pliable and elastic with a soft, smooth quality) develops flavor and leavens product.
- Sometimes a double rising is beneficial especially for whole grain or 100% whole wheat bread. Let dough rise once in bread maker. Remove from bread maker, punch down, let rise again, punch down and let rest 10 minutes. Resting allows gluten to relax and makes handling easier. Shape as desired and allow to rise until doubled in volume. If only 1 rise is desired, remove from bread maker, let rest, shape and rise as above.
- **Baker's Tip:** Dough has doubled in volume when an indentation remains after tip of a finger is pressed lightly and quickly into dough. If indentation springs back, cover and let rise a few more minutes and check again.

## **SPECIAL TIPS FOR MAKING DOUGH**

**Important: For use only with the Dough Cycle.**

- Always allow optimum rising of shaped dough.
- Use pastry brush to apply glaze.
- Bake as directed in recipe.

## **APPLY JUST BEFORE BAKING:**

### **Egg Yolk Glaze**

For shiny golden crust, mix 1 slightly beaten egg or egg yolk with 1 Tbsp. water or milk.

### **Egg White Glaze**

For shiny, chewy crust, mix 1 slightly beaten egg white with 1 Tbsp. water.

If desired, sprinkle chopped nuts or fruit and/or seeds after glazing.

### **Lightly Floured**

Sprinkle enough flour onto work area so dough can be handled without sticking.

## **Shaped Rolls**

**Important: Once rolls are shaped, cover and let rise until doubled before baking.**

### **Cloverleaf Rolls**

Shape into ½-inch balls. Place 3 balls in each greased muffin tin.

### **Crisscross Rolls**

Shape into balls, setting 2 aside. Combine balls and roll into a ⅛-inch thick square. Cut strips ⅛-inch wide and 2-inches long. Brush top of roll with beaten egg. Place 1 strip across top of each ball. Repeat process, placing second strip in opposite direction across top of each ball.

### **Traditional Rolls**

Shape into balls. For “pull apart” rolls, place dough balls with sides touching in 8 or 9 inch round or square greased baking pan. For “individual” rolls place dough balls 2-inches apart.

### **Crescent Rolls**

On lightly floured board, roll dough to 12-inch circle. Spread with softened butter. Cut into 16 wedges beginning at wider end.

Place rolls 2-inches apart on greased baking sheet with points underneath; curve rolls slightly. If desired, brush with melted butter just before baking.

### **Rosettes**

On lightly floured board, roll about 1½ oz piece of dough into 14 inch rope. Tie in a loose knot, leaving 2 long ends. Tuck one end under knot and second end into the top center of the loose knot. Place 2-inches apart on lightly greased baking sheet.

## ARTISAN DOUGH CYCLE

### Tips for Best Results

- Consider using more refined ingredients such as, organic flours, unrefined sea salt and spring water.
- Make sure you are using the freshest ingredients, including fresh herbs, seeds or nuts.
- If using delay bake timer, make sure yeast is on top of flour, away from liquids.

**Important: Never allow artisan dough to remain in bread maker after cycle is complete; it may over rise and damage machine.**

- Rising times for dough after it is shaped and placed in baking pan will vary due to recipe, temperature and humidity level of your kitchen. Optimum temperature for rising is 70°– 75°F. Rising is the most essential feature in bread making.
- Bread maker allows dough to have first rise or fermentation before dough is removed. Fermentation conditions gluten, (becoming pliable and elastic with a soft, smooth quality) develops flavor and leavens product.
- Resting allows gluten to relax and makes handling easier. Shape as desired and allow to rise until doubled in volume.
- **Baker's Tip:** Dough has doubled in volume when an indentation remains after tip of a finger is pressed lightly and quickly into dough. If indentation springs back, cover and let rise a few more minutes and check again.

## JAM CYCLE

### Method

1. Following steps in USING YOUR BREAD MAKER; select JAM cycle.
2. Once JAM cycle is complete, remove bread pan from bread maker and pour hot mixture into heat-safe jars, leaving ½" of space at the top.
3. Allow to partially cool. Cover tightly to store. Mixture will thicken upon cooling.

### Tips for Best Results

- Do not reduce sugar or use sugar substitutes. Exact amounts of sugar, fruit, and other ingredients are necessary for good set.
- Use only ripe fruit (not overripe or under-ripe) for best flavor.
- Do not puree fruit. Jam should have bits of fruit in it.
- Recipes should not exceed 3 cups fruit.
- Remove stems, seeds or pits from fruit.
- You may use strawberries, blackberries, raspberries or other thin skinned berries. Fruit such as peaches, pears and apricots may be used, but should be peeled and have seeds removed.
- Frozen berries or fruit (no sugar added) may be substituted for fresh. Thaw and drain before measuring. For thinner jam, use juice as part of 3 cups of berry or fruit amount.
- Lemon juice adds necessary acid to berries or fruit.
- You may decrease amount of sugar, but it will produce a thinner result. More sugar will make it thicker. For best results, sugar substitutes are not recommended.
- Average refrigerated life of jam is 2 weeks or up to several months if frozen.

**Important: Do not exceed amounts given in recipes!**



## **SPICED NUTS CYCLE**

### **Method**

1. Following steps in USING YOUR BREAD MAKER; select SPICED NUTS cycle.
2. Once SPICED NUTS cycle is complete, remove bread pan from bread maker and pour into heat-safe jars, leaving 1/2" of space at the top.
3. Allow to partially cool. Cover tightly to store.

### **Tips for Best Results**

- It's best to mix nuts and sticky sweeteners in a large bowl before adding to the bread pan. This way each nut is coated in the mixture.
- Feel free to use whole or chopped nuts.
- Make spiced nuts your own by changing up the spices (cinnamon, cardamom, allspice, pumpkin pie spice, apple pie spice, etc.), nuts (walnuts, almonds, cashews, blanched hazelnuts) and sweetener (pure maple syrup, honey, agave).

## **YOGURT CYCLE**

### **Method**

1. Following steps in USING YOUR BREAD MAKER; select YOGURT cycle.
2. Once YOGURT cycle is complete, remove bread pan from bread maker and pour warm mixture into heat-safe jars, leaving 1/2" of space at the top.
3. Mixture will thicken upon cooling.

### **Tips for Best Results**

- Use whole milk and plain yogurt with live active yogurt cultures for your basic yogurt base.
- Save 1/4 cup homemade yogurt for your starter. You'll then use this the next time you make yogurt.
- Want flavored yogurt? Stir in your favorite flavor (honey, vanilla, pure maple syrup, lemon, etc.) at the end of the cooking cycle and before refrigeration.
- Refrigerate for at least 24 hours to set.

## GRANOLA CYCLE

### Method

1. Following steps in USING YOUR BREAD MAKER; select GRANOLA cycle.
2. Once GRANOLA cycle is complete, remove bread pan from bread maker and pour mixture into heat-safe jars, leaving ½" of space at the top.
3. Allow to partially cool. Cover tightly to store.

### Tips for Best Results

- Use old fashioned or rolled oats for granola. They'll hold up better during the cooking process.
- When layering ingredients, start with oats, nuts/seeds, sticky sweetener, healthy fats, and finally dried fruits.
- Make granola your own by swapping out the nuts, sticky sweetener (honey, pure maple syrup, agave), healthy fats (olive oil, coconut oil, avocado oil) and smaller dried fruits (raisins, dried cranberries, dried cherries, etc.).

## CARE AND CLEANING

This product contains no user serviceable parts. Refer service to qualified service personnel.

### CLEANING

**Important: Always unplug bread maker and allow to cool completely prior to cleaning.**

Bread pan and kneading paddle have nonstick surfaces, which make cleaning easier.

1. After baking each loaf of bread, unplug bread maker and allow to cool; discard any crumbs.

2. Remove bread pan from oven chamber and kneading paddle from bread pan. Wash bread pan and kneading paddle inside and out with warm, soapy water. Avoid scratching nonstick surfaces.

**Caution: Do not place bread pan in dishwasher, or soak it in water.**

3. If kneading paddle is stuck to drive shaft, pour warm water into bread pan for up to 30 minutes, to loosen it. Do not use excessive force.
4. Wipe inside of lid and oven baking chamber with slightly damp cloth or sponge. If any residue has scorched on heating element or elsewhere, wipe with nonabrasive pad to clean. Lid can be removed for cleaning. Dry baking chamber and lid thoroughly.

**Important: Do not put lid in dishwasher, as it may cause warping. Do not immerse in water, as it contains sensitive electronic sensors.**

5. To clean glass in lid, use glass cleaner or mild detergent and damp cloth or plastic scouring pad. Do not use abrasive cleaners or scouring pads, as they may scratch glass.
6. Do not use vinegar, bleach or harsh chemicals to clean bread maker.
7. Be sure bread maker is completely cooled before storing.
8. Baking chamber contains heating element and drive shaft. When cleaning, NEVER pour water, solvents or cleaning solutions into this area.

### STORAGE

- All removable parts should be thoroughly cleaned and dried.
- Store lid closed. Place bread pan into bread maker with kneading paddle inside.

## TROUBLESHOOTING

QUESTION	ANSWER
Why does height and shape of bread differ in each loaf?	Height and shape of bread may differ depending on the ingredients, room temperature and length of timer cycle. Also, accurate measurement of ingredients is essential to make delicious bread.
Bread has unusual aroma. Why?	Stale ingredients may have been used or too much yeast may have been used. Always use fresh ingredients. Accurate measurements are essential to make delicious bread.
Kneading paddle comes out with bread.	This can happen, as kneading paddle is detachable. Use a nonmetal utensil to remove it. <b>Caution: Kneading paddle will be hot. Allow bread to cool before removing paddle.</b>
Bread has floured corners.	Sometimes flour in the corners of the bread pan may not have been completely kneaded into dough. Scrape it off the loaf with a knife. Check bread about 10 minutes into kneading cycle. If all flour is not incorporated, use a rubber spatula to remove the flour from the sides of the bread pan so it can be incorporated into the dough.
Can ingredients be halved or doubled?	<b>NO.</b> If there is too little in bread pan, kneading paddle cannot knead well enough. If there is too much, bread rises out of bread pan.
Can fresh milk be used in place of dry milk?	<b>YES.</b> Be sure to decrease same measurement of water to equal liquid substitution. Fresh milk is not recommended when using delay bake timer, because it may spoil while sitting in bread pan.

## **NEED HELP?**

For service, repair or any questions regarding your appliance, call the appropriate 800 number in this book. Please **DO NOT** return the product to the place of purchase. Also, please **DO NOT** mail product back to manufacturer, nor bring it to a service center. You may also want to consult the website listed on the cover of this manual.

### **Two-Year Limited Warranty**

**(Applies only in the United States and Canada)**

#### **What does it cover?**

- Any defect in material or workmanship provided; however, Spectrum Brands, Inc.'s liability will not exceed the purchase price of product.

#### **For how long?**

- Two years from the date of original purchase with proof of such purchase.

#### **What will we do to help you?**

- Provide you with a reasonably similar replacement product that is either new or factory refurbished.

#### **How do you get service?**

- Save your receipt as proof of date of sale.
- Visit the online service website at [www.prodprotect.com](http://www.prodprotect.com), or call toll-free 1-800-231-9786, for general warranty service.
- If you need parts or accessories, please call 1-800-738-0245.

## **What does your warranty not cover?**

- Damage from commercial use
- Damage from misuse, abuse or neglect
- Products that have been modified in any way
- Products used or serviced outside the country of purchase
- Glass parts and other accessory items that are packed with the unit
- Shipping and handling costs associated with the replacement of the unit
- Consequential or incidental damages (Please note, however, that some states do not allow the exclusion or limitation of consequential or incidental damages, so this limitation may not apply to you.)

## **How does state law relate to this warranty?**

- This warranty gives you specific legal rights. You may also have other rights that vary from state to state or province to province.

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21897



# Breadman<sup>®</sup>



## PROFESSIONAL BREAD MAKER RECIPE BOOK

BK1065SQ



INSTRUCTIONS & TIPS  
see reverse side

[www.breadman.com](http://www.breadman.com)

T22-5004123

Your Professional Bread Maker makes it easy to prepare and bake a variety of breads, dough, and even jams and chutney! The unique features of this bread maker are each designed to deliver bakery-quality results with ease. You can find out more in the Instruction Manual section of this book, but the features below are especially important to note as you get started with these recipes.

**Automatic Fruit & Nut Dispenser:** This feature automatically adds extra ingredients like fruits and nuts to some recipes. The ingredients used in the fruit & nut dispenser are always listed after the yeast in the ingredients list. Use this feature only when the amount to add is less than  $\frac{2}{3}$  cup.

**Collapsible Kneading Paddle:** This unique paddle is designed to collapse automatically before baking begins, so you can avoid the hassle of removing the paddle from your finished loaf and leaving a hole in the bottom of your bread.

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# TABLE OF CONTENTS

CYCLE	RECIPE	PAGE
<b>WHITE</b>	Basic White Bread .....	5
	Multi-Seeded White Bread.....	6
	Beer Bread .....	7
	Oatmeal Bread .....	8
	Granola Raisin Bread.....	9
	Anadama Bread .....	10
	Coconut Hazelnut Bread .....	11
	Maple Walnut Bread.....	12
	Swiss Cheese Bread.....	13
Onion Cheese Bread .....	14	
<b>WHOLE WHEAT</b>	Whole Wheat Bread.....	15
	100% Whole Wheat Bread .....	16
	Caraway Rye Bread.....	17
	Pumpnickel Bread .....	18
	Oatmeal Pecan Bread .....	19
	Whole Wheat Cranberry Bread .....	20
	Whole Wheat Raisin Bread.....	21
	Yogurt Whole Wheat Bread.....	22
<b>FRENCH</b>	Classic French Bread .....	23
	Herbed French Bread .....	24
	Peppered French Bread.....	25
	Olive Rosemary French Bread .....	26
	Italian Semolina Bread.....	27
	Herbed Italian Loaf.....	28
	Asiago Pesto Bread.....	29
	Pepperoni Parmesan Bread.....	30
	Sundried Tomato Parmesan Bread .....	31

CYCLE	RECIPE	PAGE
<b>SWEET</b>	Cinnamon Raisin Bread .....	32
	Golden Potato Bread .....	33
	Cherry Almond Bread.....	34
	Chocolate Hazelnut Bread.....	35
	Cranberry Orange Bread .....	36
	Panettone .....	37
	Pumpkin Apple Bread .....	38
	Pumpkin Pecan Bread .....	39
	Tropical Fruit Bread .....	40
	<b>QUICK</b>	Banana Macadamia Quick Bread .....
Coconut Ginger Quick Bread .....		42
Gingerbread Quick Bread .....		43
Orange Date Nut Quick Bread.....		44
Orange Walnut Quick Bread .....		45
Prune Poppy Seed Quick Bread.....		46
<b>LOW CARB</b>	Low Carb Seeded Bread .....	47
	Low Carb Whole Wheat Bread.....	48
	Low Carb Rye Bread .....	49
	Low Carb Almond Bread .....	50
	Low Carb Molasses Bread .....	51
	Low Carb Pecan Bread .....	52
<b>GLUTEN FREE</b>	Gluten Free Bread .....	53
	Gluten Free Buttermilk Bread .....	54
	Gluten Free Herb Bread .....	55
	Gluten Free Pumpernickel Bread .....	56
	Seeded Gluten Free Bread.....	57
	Spelt Bread.....	58
	Gluten Free Potato & Chive Bread .....	59



CYCLE	RECIPE	PAGE
<b>DOUGH</b>	Dinner Rolls .....	60
	(also includes Cinnamon Roll variation) .....	60
	Sweet Wheat Dinner Rolls .....	61
	Onion Rolls .....	62
	Best Ever Pizza Dough.....	63
	(also includes Foccacia variation) .....	63
	Whole Wheat Pizza Dough .....	64
	Gluten Free Pizza Dough.....	65
	Grissini .....	66
	Philadelphia Soft Pretzels .....	67
	Apple Filled Baked Doughnuts.....	68
	Apple Filled Challah .....	69
	Raspberry Pecan Twist .....	70
	Apricot Braid.....	71
	Sweet Potato Pecan Braid .....	72
	Candy Cane Cherry Braid .....	73
Holiday Stollen.....	74	
<b>ARTISAN</b>	Artisan Foccacia Dough.....	75
	Artisan Semolina Boules .....	76
	Artisan Apricot Pecan Boule .....	77

CYCLE	RECIPE	PAGE
<b>JAM</b>	Apricot Key Lime Preserves.....	78
	Blueberry Mango Preserves .....	79
	Blueberry Pineapple Preserves .....	80
	Peachy Lemon Preserves.....	81
	Pineapple Papaya Preserves .....	82
	Raspberry Mango Preserves .....	83
	Strawberry Kiwi Preserves .....	84
	Curried Apple Mango Marmalade.....	85
	Orange Mojo Marmalade.....	86
	Apple Curry Chutney .....	87
	Pepper Chutney.....	88
Chipotle Ketchup .....	89	
<b>SPICED NUTS</b>	Cayenne Spiced Nuts.....	90
<b>YOGURT</b>	Basic Yogurt.....	91
<b>GRANOLA</b>	Almond Honey Granola.....	92

## BASIC WHITE BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.	RAPID
Water (80°F – 90°F)	1 cup+ 1 Tbsp.	1¼ cups	1½ cups	1½ cups
Unsalted butter or margarine, cut in pieces	1 Tbsp.	2 Tbsp.	3 Tbsp.	3 Tbsp.
Sugar	1½ tsp.	2 tsp.	1 Tbsp.	1 Tbsp.
Dry skim milk powder	1½ Tbsp.	2 Tbsp.	3 Tbsp.	3 Tbsp.
Salt	¾ tsp.	1 tsp.	1¼ tsp.	1¼ tsp.
Bread flour	3 cups	3¼ cups	4 cups	4 cups
Bread machine yeast	1 tsp.	1¼ tsp.	1½ tsp.	2 tsp.

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **WHITE**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

### MAKES 1 LOAF

**Note:** For **RAPID** cycle, select the **RAPID WHITE** setting immediately following the standard setting in the program list.

## MULTI-SEEDED WHITE BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.	RAPID
Water (80°F – 90°F)	¾ cup	1 cup + 1½ Tbsp.	1⅓ cups	1⅓ cups
Oil	1 Tbsp.	1½ Tbsp.	2 Tbsp.	2 Tbsp.
Sugar	1½ tsp.	3 Tbsp.	¼ cup	¼ cup
Dry skim milk powder	2 Tbsp.	2 Tbsp.	2 Tbsp.	2 Tbsp.
Sunflower seeds	3 Tbsp.	3 Tbsp.	¼ cup	¼ cup
Flaxseeds	1 tsp.	2 tsp.	1 Tbsp.	1 Tbsp.
Poppy seeds	1 tsp.	1½ tsp.	2 tsp.	2 tsp.
Black sesame seeds	2 tsp.	2 tsp.	1 Tbsp.	1 Tbsp.
Sesame seeds	2 tsp.	2 tsp.	1 Tbsp.	1 Tbsp.
Salt	¾ tsp.	1 tsp.	1¼ tsp.	1¼ tsp.
Whole wheat flour	½ cup	½ cup	½ cup	½ cup
Bread flour	2¼ cups	2¾ cups	3½ cups	3½ cups
Bread machine yeast	1¼ tsp.	1¾ tsp.	2¼ tsp.	2¾ tsp.

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **WHITE**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

### MAKES 1 LOAF

**Note:** For **RAPID** cycle, select the **RAPID WHITE** setting immediately following the standard setting in the program list.

# BEER BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.	RAPID
Beer (80°F – 90°F)	1/3 cup	1/2 cup	3/4 cup	3/4 cup
Water (80°F – 90°F)	1/4 cup	1/2 cup	1/2 cup	1/2 cup
Green onions, chopped	3 Tbsp.	1/4 cup	3/4 cup	3/4 cup
Sugar	1 tsp.	2 tsp.	1 Tbsp.	1 Tbsp.
Salt	1/2 tsp.	1 tsp.	1 1/4 tsp.	1 1/4 tsp.
Bread flour	2 1/2 cups	3 cups	3 3/4 cups	3 3/4 cups
Bread machine yeast	1 tsp.	1 1/2 tsp.	2 tsp.	2 1/2 tsp.

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **WHITE**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

## MAKES 1 LOAF

**Note:** For **RAPID** cycle, select the **RAPID WHITE** setting immediately following the standard setting in the program list.

# OATMEAL BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.	RAPID
Buttermilk (80°F – 90°F)	1 cup	1¼ cups	1½ cups	1½ cups
Water (80°F – 90°F)	2 Tbsp.	¼ cup	⅓ cup	⅓ cup
Unsalted butter or margarine, cut in pieces	1 Tbsp.	1½ Tbsp.	2 Tbsp.	2 Tbsp.
Maple syrup (not pancake syrup)	1 Tbsp.	1½ Tbsp.	2 Tbsp.	2 Tbsp.
Oatmeal, instant or regular	½ cup	¾ cup	1 cup	1 cup
Salt	¾ tsp.	1 tsp.	1 tsp.	1 tsp.
Bread flour	3 cups	3½ cups	4 cups	4 cups
Vital wheat gluten	2 tsp.	3 tsp.	4 tsp.	4 tsp.
Bread machine yeast	1 tsp.	2 tsp.	3 tsp.	3½ tsp.

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **WHITE**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

## MAKES 1 LOAF

**Note:** For **RAPID** cycle, select the **RAPID WHITE** setting immediately following the standard setting in the program list.

# GRANOLA RAISIN BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.	RAPID
Milk (80°F – 90°F)	½ cup	¾ cup	1¼ cups	1¼ cups
Water (80°F – 90°F)	1 Tbsp.	1 Tbsp.	2 Tbsp.	2 Tbsp.
Unsalted butter or margarine, cut in pieces	1 Tbsp.	1½ Tbsp.	2½ Tbsp.	2½ Tbsp.
Honey	1 Tbsp.	1½ Tbsp.	2½ Tbsp.	2½ Tbsp.
Maple pecan granola cereal	⅓ cup	½ cup	1 cup	1 cup
Salt	½ tsp.	¾ tsp.	1¼ tsp.	1¼ tsp.
Ground cinnamon	½ tsp.	¾ tsp.	1 tsp.	1 tsp.
Bread flour	2½ cups	3 cups	3¾ cups	3¾ cups
Bread machine yeast	1 tsp.	1½ tsp.	2¼ tsp.	2¾ tsp.
Raisins	⅓ cup	½ cup	1 cup	1 cup

1. Measure ingredients, except raisins, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.

**Note:** For a 1-lb. or 1½-lb. loaf, you can add the raisins into automatic fruit & nut dispenser here; for a 2-lb loaf, we recommend waiting and adding directly into the bread pan at the “add ingredient” beep, since the full amount required for the recipe is more than the dispenser will hold.

3. Select **WHITE**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. If adding ingredients directly to the bread pan for larger loaves, add raisins at “add ingredient” beep.
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

## MAKES 1 LOAF

**Note:** For **RAPID** cycle, select the **RAPID WHITE** setting immediately following the standard setting in the program list.

# ANADAMA BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.
Water (80°F – 90°F)	1 cup	1 cup + 2 Tbsp.	1½ cups
Molasses	2 Tbsp.	3 Tbsp.	¼ cup
Dry skim milk powder	2 Tbsp.	3 Tbsp.	¼ cup
Salt	1 tsp.	1 tsp.	1½ tsp.
Unsalted butter or margarine, cut in pieces	1 Tbsp.	1½ Tbsp.	2 Tbsp.
Yellow cornmeal	½ cup	½ cup	¾ cup
Bread flour	3½ cups	4 cups	4½ cups
Bread machine yeast	1 tsp.	1½ tsp.	2 tsp.
Unsalted sunflower seeds	1/3 cup	½ cup	½ cup

1. Measure ingredients, except sunflower seeds, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Add sunflower seeds into automatic fruit & nut dispenser.
4. Plug unit into wall outlet.
5. Select **WHITE**. Choose loaf size and desired crust color. Press the **START/STOP** button.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

## MAKES 1 LOAF

## COCONUT HAZELNUT BREAD

INGREDIENTS	1½-LB.	2-LB.	RAPID
Water (80°F – 90°F)	¾ cup	1 cup + 2 Tbsp.	1 cup + 2 Tbsp.
Unsalted butter or margarine, cut in pieces	1 Tbsp.	1½ Tbsp.	1½ Tbsp.
Unsweetened coconut	¼ cup	⅓ cup	⅓ cup
Chopped candied ginger	2 Tbsp.	2 Tbsp.	2 Tbsp.
Light brown sugar	1½ Tbsp.	3 Tbsp.	3 Tbsp.
Dry skim milk powder	1 Tbsp.	1½ Tbsp.	1½ Tbsp.
Salt	¾ tsp.	1 tsp.	1 tsp.
Bread flour	2½ cups	3½ cups	3½ cups
Bread machine yeast	¾ tsp.	2 tsp.	2¾ tsp.
Chopped lightly toasted hazelnuts	¼ cup	½ cup	½ cup

1. Measure ingredients, except toasted hazelnuts, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Add toasted hazelnuts into automatic fruit & nut dispenser.
4. Plug unit into wall outlet.
5. Select **WHITE**. Choose loaf size and desired crust color. Press the **START/STOP** button.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

### MAKES 1 LOAF

**Note:** For **RAPID** cycle, select the **RAPID WHITE** setting immediately following the standard setting in the program list.



## MAPLE WALNUT BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.	RAPID
Water (80°F – 90°F)	¾ cup	1 cup	1⅓ cups	1⅓ cups
Vegetable oil	2 Tbsp.	4 Tbsp.	6 Tbsp.	6 Tbsp.
Maple syrup (not pancake syrup)	¼ cup	6 Tbsp.	6 Tbsp.	6 Tbsp.
Lemon extract	½ tsp.	½ tsp.	¾ tsp.	¾ tsp.
Salt	½ tsp.	1 tsp.	1 tsp.	1 tsp.
Uncooked oatmeal, instant or regular	½ cup	1 cup	1½ cups	1½ cups
Bread flour	2¾ cups	3½ cups	4 cups	4 cups
Bread machine yeast	1 tsp.	1½ tsp.	2¼ tsp.	2¾ tsp.
Walnuts, chopped	½ cup	⅔ cup	⅔ cup	⅔ cup

1. Measure ingredients, except walnuts, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Add walnuts into automatic fruit & nut dispenser.
4. Plug unit into wall outlet.
5. Select **WHITE**. Choose loaf size and desired crust color. Press the **START/STOP** button.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from the unit and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

### MAKES 1 LOAF

**Note:** For **RAPID** cycle, select the **RAPID WHITE** setting immediately following the standard setting in the program list

## SWISS CHEESE BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.	RAPID
Buttermilk (80°F – 90°F)	½ cup	¾ cup	1 cup	1 cup
Water (80°F – 90°F)	¼ cup	⅓ cup	½ cup	½ cup
Shredded Swiss cheese	½ cup	¾ cup	1 cup	1 cup
Honey	2 tsp.	1 Tbsp.	1½ Tbsp.	1½ Tbsp.
Baking powder	¾ tsp.	1 tsp.	1¼ tsp.	1¼ tsp.
Dried dill	½ tsp.	¾ tsp.	1 tsp.	1 tsp.
Dried chives	½ tsp.	¾ tsp.	1 tsp.	1 tsp.
Salt	¾ tsp.	1 tsp.	1½ tsp.	1½ tsp.
Bread flour	3 cups	3½ cups	4 cups	4 cups
Bread machine yeast	1½ tsp.	1¾ tsp.	2½ tsp.	2¾ tsp.

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **WHITE**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

### MAKES 1 LOAF

**Note:** For **RAPID** cycle, select the **RAPID WHITE** setting immediately following the standard setting in the program list.

## ONION CHEESE BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.
Water (80°F – 90°F)	½ cup	½ cup	¾ cup
Cottage cheese	¼ cup	⅓ cup	½ cup
Shredded Swiss cheese	¼ cup	¼ cup	½ cup
Grated Parmesan cheese	2 Tbsp.	3 Tbsp.	¼ cup
Unsalted butter or margarine, cut in pieces	1 tsp.	2 tsp.	1 Tbsp.
Sugar	1 Tbsp.	1½ Tbsp.	2 Tbsp.
Salt	1 tsp.	1¼ tsp.	1¾ tsp.
Instant minced onion	1½ tsp.	2 tsp.	1 Tbsp.
Parsley, chopped	1 Tbsp.	1 Tbsp.	1 Tbsp.
Bread flour	2½ cups	2¾ cups	3¼ cups
Bread machine yeast	1 tsp.	1¼ tsp.	1¾ tsp.

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **WHITE**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

### MAKES 1 LOAF

# WHOLE WHEAT BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.	RAPID
Milk (80°F – 90°F)	¼ cup	½ cup	¾ cup	¾ cup
Water (80°F – 90°F)	¼ cup	¼ cup	¼ cup	¼ cup
Small curd cottage cheese (80°F – 90°F)	2 Tbsp.	¼ cup	1/3 cup	1/3 cup
Unsalted butter or margarine, cut in pieces	2 Tbsp.	3 Tbsp.	¼ cup	¼ cup
Honey	2 Tbsp.	3 Tbsp.	¼ cup	¼ cup
Salt	1 tsp.	1½ tsp.	2 tsp.	2 tsp.
Whole wheat flour	¾ cup	1 cup	1¼ cups	1¼ cups
Bread flour	2 cups	2½ cups	2¾ cups	2¾ cups
Bread machine yeast	1 tsp.	1¾ tsp.	2¼ tsp.	2¾ tsp.

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **WHOLE WHEAT**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

## MAKES 1 LOAF

**Note:** For **RAPID** cycle, select the **RAPID WHOLE WHEAT** setting immediately following the standard setting in the program list.



# 100% WHOLE WHEAT BREAD

WHOLE  
WHEAT

INGREDIENTS	1-LB.	1½-LB.	2-LB.	RAPID
Water (80°F – 90°F)	½ cup	¾ cup	1 cup	1 cup
Milk (80°F – 90°F)	½ cup	¾ cup	1 cup	1 cup
Unsalted butter or margarine, cut in pieces	1 Tbsp.	2 Tbsp.	3 Tbsp.	3 Tbsp.
Molasses	2 Tbsp.	¼ cup	¼ cup	¼ cup
Salt	1 tsp.	1¾ tsp.	2¼ tsp.	2¼ tsp.
Whole wheat flour	3 cups	4 cups	5 cups	5 cups
Vital wheat gluten	2 Tbsp.	3 Tbsp.	¼ cup	¼ cup
Bread machine yeast	2 tsp.	3 tsp.	4 tsp.	4½ tsp.

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into unit; close lid. Plug unit into wall outlet
3. Select **WHOLE WHEAT**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from bread pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

## MAKES 1 LOAF

**Note:** For **RAPID** cycle, select the **RAPID WHOLE WHEAT** setting immediately following the standard setting in the program list.

# CARAWAY RYE BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.
Large eggs, at room temperature	1	1	2
Water (80°F – 90°F)	Enough to measure 1 cup with egg	Enough to measure 1¼ cups with egg	Enough to measure 1¾ cups with egg
Oil	2 Tbsp.	3 Tbsp.	¼ cup
Honey	2 Tbsp.	3 Tbsp.	¼ cup
Dry skim milk powder	1 Tbsp.	2 Tbsp.	3 Tbsp.
Salt	1 tsp.	1¼ tsp.	2 tsp.
Bread flour	1¼ cups + 2 Tbsp.	1½ cups	2 cups
Rye flour	¾ cup	1 cup	1¼ cups
Whole wheat flour	½ cup	¾ cup	1 cup
Caraway seeds	1 Tbsp.	1½ Tbsp.	2 Tbsp.
Bread machine yeast	1 tsp.	1¼ tsp.	2 tsp.

1. Place egg in a measuring cup; add water to required amount. Pour into bread pan.
2. Add remaining ingredients into bread pan in the order listed.
3. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
4. Select **WHOLE WHEAT**. Choose loaf size and desired crust color. Press the **START/STOP** button.
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**



# PUMPERNICKEL BREAD

WHOLE  
WHEAT

INGREDIENTS	1-LB.	1½-LB.	2-LB.
Large eggs, at room temperature	1	2	2
Water (80°F – 90°F)	$\frac{2}{3}$ cup	$\frac{3}{4}$ cups	$1\frac{1}{3}$ cups
Oil	1½ Tbsp.	2 Tbsp.	$\frac{1}{4}$ cup
Honey	1½ Tbsp.	2 Tbsp.	$\frac{1}{4}$ cup
Dry skim milk powder	1½ Tbsp.	3 Tbsp.	3 Tbsp.
Cocoa powder	1 Tbsp.	3 Tbsp.	$\frac{1}{4}$ cup
Caraway seeds	2 tsp.	2 Tbsp.	3 Tbsp.
Instant coffee granules	$\frac{1}{2}$ tsp.	2 tsp.	1 Tbsp.
Salt	$\frac{3}{4}$ tsp.	1½ tsp.	2 tsp.
Whole wheat flour	$\frac{1}{3}$ cup	$\frac{3}{4}$ cup	1 cup
Rye flour	$\frac{1}{3}$ cup	$\frac{3}{4}$ cup	1 cup
Bread flour	1½ cups	1½ cups	2 cups
Bread machine yeast	1 tsp.	1¾ tsp.	2¼ tsp.

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **WHOLE WHEAT**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

# OATMEAL PECAN BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.	RAPID
Water (80°F – 90°F)	1 cup	1¼ cups	1½ cups	1½ cups
Molasses	3 Tbsp.	¼ cup	⅓ cup	⅓ cup
Vegetable oil	2 tsp.	1 Tbsp.	1½ Tbsp.	1½ Tbsp.
Salt	1 tsp.	1½ tsp.	2 tsp.	2 tsp.
Dry oatmeal, instant or regular	⅓ cup	½ cup	⅔ cup	⅔ cup
Whole wheat flour	¾ cup	1 cup	1⅓ cups	1⅓ cups
Bread flour	2 cups	2½ cups	2⅔ cups	2⅔ cups
Bread machine yeast	1½ tsp.	2 tsp.	2¼ tsp.	2¾ tsp.
Dried apricots, chopped	¼ cup	½ cup	½ cup	½ cup
Pecans, chopped and toasted	¼ cup	⅓ cup	½ cup	½ cup

1. Measure ingredients, except apricots and pecans, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into a outlet.

**Note:** For 1-lb. loaf, you can add the apricots and pecans into automatic fruit & nut dispenser here; for a 1½-lb. or 2-lb loaf, we recommend waiting and adding directly into the bread pan at the “add ingredient” beep, since the full amount required for the recipe is more than the dispenser will hold.

3. Select **WHOLE WHEAT**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. If adding ingredients directly to the bread pan for larger loaves, add apricots and pecans at “add ingredient” beep.
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from the unit and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

## MAKES 1 LOAF

**Note:** For **RAPID** cycle, select the **RAPID WHOLE WHEAT** setting immediately following the standard setting in the program list.





# WHOLE WHEAT CRANBERRY BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.	RAPID
Water (80°F – 90°F)	¾ cup	1 cup	1¼ cups	1¼ cups
Unsalted butter or margarine, cut in pieces	1½ Tbsp.	2 Tbsp.	2½ Tbsp.	2½ Tbsp.
Honey	1 Tbsp.	4 tsp.	2 Tbsp.	2 Tbsp.
Grated orange peel	1 tsp.	1½ tsp.	2 tsp.	2 tsp.
Salt	¾ tsp.	1 tsp.	1¼ tsp.	1¼ tsp.
Whole wheat flour	1 cup	1¼ cups	1½ cups	1½ cups
Bread flour	1¾ cups	2 cups	2½ cups	2½ cups
Vital wheat gluten (optional)	1 tsp.	1 tsp.	2 tsp.	2 tsp.
Bread machine yeast	1½ tsp.	2 tsp.	2 Tbsp.	2 Tbsp. + ½ tsp.
Dried cranberries	⅔ cup	¾ cup	1 cup	1 cup

1. Measure ingredients, except cranberries, into bread pan in the order listed.
2. Insert a bread pan securely into unit; close lid. Plug unit into wall outlet.  
**Note:** For 1-lb. loaf, you can add the apricots and pecans into automatic fruit & nut dispenser here; for a 1½-lb. or 2-lb loaf, we recommend waiting and adding directly into the bread pan at the “add ingredient” beep, since the full amount required for the recipe is more than the dispenser will hold.
3. Select **WHOLE WHEAT**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. If adding ingredients directly to the bread pan for larger loaves, add cranberries at “add ingredient” beep.
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from baking chamber and carefully remove bread from bread pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

## MAKES 1 LOAF

**Note:** For **RAPID** cycle, select the **RAPID WHOLE WHEAT** setting immediately following the standard setting in the program list.

# WHOLE WHEAT RAISIN BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.
Water (80°F – 90°F)	1 cup	1¼ cups	1 <sup>2</sup> / <sub>3</sub> cups
Unsalted butter or margarine, cut in pieces	1½ Tbsp.	2 Tbsp.	2½ Tbsp.
Honey	1 Tbsp.	4 tsp.	2 Tbsp.
Grated orange peel	1 Tbsp.	4 tsp.	2 Tbsp.
Salt	¾ tsp.	1 tsp.	1¼ tsp.
Ground cinnamon	½ tsp.	¾ tsp.	1 tsp.
Whole wheat flour	1 cup	1¼ cups	1½ cups
Bread flour	1½ cups	2 cups	2½ cups
Bread machine yeast	1¼ tsp.	2 tsp.	3 tsp.
Vital wheat gluten	1 tsp.	1½ tsp.	2 tsp.
Raisins	¼ cup	1/3 cup	½ cup
Walnuts, chopped	¼ cup	1/3 cup	½ cup

1. Measure ingredients, except raisins and walnuts, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into a wall outlet.

**Note:** For 1-lb. or 1½-lb. loaf, you can add the raisins and walnuts into automatic fruit & nut dispenser here; for a 2-lb loaf, we recommend waiting and adding directly into the bread pan at the “add ingredient” beep, since the full amount required for the recipe is more than the dispenser will hold.

3. Select **WHOLE WHEAT**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. If adding ingredients directly to the bread pan for a 2-lb. loaf, add raisins and walnuts at “add ingredient” beep.
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**



# YOGURT WHOLE WHEAT BREAD

WHOLE  
WHEAT

INGREDIENTS	1-LB.	1½-LB.	2-LB.
Plain nonfat yogurt (80°F – 90°F)	½ cup	¾ cup	1 cup
Water (80°F – 90°F)	⅓ cup	½ cup	½ cup
Vegetable oil	2 tsp.	1 Tbsp.	1½ Tbsp.
Maple syrup (not pancake syrup)	1 Tbsp.	1½ Tbsp.	2 Tbsp.
Salt	1 tsp.	1½ tsp.	2 tsp.
Whole wheat flour	1 cup	1¼ cups	1½ cups
Bread flour	1½ cups	2 cups	2½ cups
Bulgur wheat	1 Tbsp.	1½ Tbsp.	2 Tbsp.
Bread machine yeast	1½ tsp.	2 tsp.	2¼ tsp.

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **WHOLE WHEAT**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

# CLASSIC FRENCH BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.
Water (80°F – 90°F)	1 cup+ 1 Tbsp.	1¼ cups	1¼ cups
Sugar	2 tsp.	1 Tbsp.	1 Tbsp.
Salt	1 tsp.	1¼ tsp.	1½ tsp.
Bread flour	3¼ cups	3 <sup>2</sup> / <sub>3</sub> cups	4 cups
Bread machine yeast	1 tsp.	1½ tsp.	1½ tsp.

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **FRENCH**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

# HERBED FRENCH BREAD

FRENCH

INGREDIENTS	1-LB.	1½-LB.	2-LB.	RAPID
Water (80°F – 90°F)	¾ cup	1 cup	2 cups	2 cups
Olive oil	1½ tsp.	2 tsp.	2 Tbsp.	2 Tbsp.
Instant minced onion	2 tsp.	2 tsp.	2 Tbsp.	2 Tbsp.
Fresh parsley, chopped	1 Tbsp.	1 Tbsp.	2 Tbsp.	2 Tbsp.
Fresh garlic, minced	1 tsp.	1½ tsp.	1½ Tbsp.	1½ Tbsp.
Sugar	1 Tbsp.	1 Tbsp.	1½ Tbsp.	1½ Tbsp.
Salt	½ tsp.	½ tsp.	1½ tsp.	1½ tsp.
Garlic pepper	¼ tsp.	¼ tsp.	½ tsp.	½ tsp.
Bread flour	3 cups	3½ cups	5½ cups	5½ cups
Bread machine yeast	¾ tsp.	1 tsp.	2 tsp.	2½ tsp.

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **FRENCH**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

## MAKES 1 LOAF

**Note:** For **RAPID** cycle, select the **RAPID FRENCH** setting immediately following the standard setting in the program list.

# PEPPERED FRENCH BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.	RAPID
Water (80°F – 90°F)	1 cup	1¼ cups	1 <sup>2</sup> / <sub>3</sub> cups	1 <sup>2</sup> / <sub>3</sub> cups
Olive oil	2 tsp.	1 Tbsp.	1½ Tbsp.	1½ Tbsp.
Instant minced onion	2 tsp.	2 tsp.	1 Tbsp.	1 Tbsp.
Vital wheat gluten	1 tsp.	2 tsp.	1 Tbsp.	1 Tbsp.
Coarse ground pepper	¼ tsp.	½ tsp.	½ tsp.	½ tsp.
Salt	1 tsp.	1¼ tsp.	2 tsp.	2 tsp.
Bread flour	3 cups	3½ cups	3¾ cups	3¾ cups
Bread machine yeast	1 tsp.	1½ tsp.	2 tsp.	2½ tsp.

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **FRENCH**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

## MAKES 1 LOAF

**Note:** For **RAPID** cycle, select the **RAPID FRENCH** setting immediately following the standard setting in the program list.



# OLIVE ROSEMARY FRENCH BREAD

FRENCH

INGREDIENTS	1-LB.	1½-LB.	2-LB.
Water (80°F – 90°F)	1 cup	1½ cups	1 <sup>2</sup> / <sub>3</sub> cups
Olive oil	1 tsp.	2 tsp.	1 Tbsp.
Rosemary garlic seasoning blend	1 tsp.	1½ tsp.	2 tsp.
Dried rosemary, crushed	½ tsp.	¾ tsp.	1 tsp.
Sugar	½ tsp.	¾ tsp.	1 tsp.
Salt	½ tsp.	1 tsp.	1½ tsp.
Bread flour	2 cups	2½ cups	3 cups
Whole wheat flour	¾ cup	1 cup	1¼ cups
Bread machine yeast	1 tsp.	1½ tsp.	2 tsp.
Kalamata olives, well drained and chopped	½ cup	¾ cup	1 cup

1. Measure ingredients, except olives, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **FRENCH**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. At “add ingredient” beep, add olives.
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

# ITALIAN SEMOLINA BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.	RAPID
Water (80°F – 90°F)	1 cup	1¼ cups	1½ cups	1½ cups
Olive Oil	1 Tbsp.	2 Tbsp.	3 Tbsp.	3 Tbsp.
Salt	¾ tsp.	1 tsp.	1¼ tsp.	1¼ tsp.
Bread flour	2½ cups	3 cups	3¾ cups	3¾ cups
Semolina flour	½ cup	¾ cup	1 cup	1 cup
Bread machine yeast	1 tsp.	1½ tsp.	2 tsp.	2½ tsp.
Toasted pine nuts	⅓ cup	½ cup	½ cup	½ cup

1. Measure ingredients, except pine nuts, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Add pine nuts into automatic fruit & nut dispenser.
4. Plug unit into wall outlet.
5. Select **FRENCH**. Choose loaf size and desired crust color. Press the **START/STOP** button.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

## MAKES 1 LOAF

**Note:** For **RAPID** cycle, select the **RAPID FRENCH** setting immediately following the standard setting in the program list.



# HERBED ITALIAN LOAF

FRENCH

INGREDIENTS	1-LB.	1½-LB.	2-LB.
Water (80°F – 90°F)	1 cup	1 cup	1¼ cups
Olive oil	1 Tbsp.	1½ Tbsp.	2 Tbsp.
Instant minced onion	1 Tbsp.	1½ Tbsp.	2 Tbsp.
Fresh parsley, chopped	2 Tbsp.	2 Tbsp.	2 Tbsp.
Minced fresh garlic	1 tsp.	2 tsp.	1 Tbsp.
Sugar	1 tsp.	1 tsp.	2 tsp.
Salt	1 tsp.	1 tsp.	1½ tsp.
Fresh basil, chopped	1 tsp.	1 Tbsp.	2 Tbsp.
Fresh oregano, chopped	1 tsp.	1 Tbsp.	2 Tbsp.
Bread flour	3¾ cups	4½ cups	5½ cups
Bread machine yeast	1 tsp.	1¼ tsp.	2 tsp.
Toasted pine nuts	¼ cup	⅓ cup	½ cup

1. Measure ingredients, except pine nuts, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Add pine nuts into automatic fruit & nut dispenser.
4. Plug unit into wall outlet.
5. Select **FRENCH**. Choose loaf size and desired crust color. Press the **START/STOP** button.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

# ASIAGO PESTO BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.	RAPID
Water (80°F – 90°F)	1 cup	1¼ cups + 2 Tbsp.	1½ cups	1½ cups
Extra virgin olive oil	1 Tbsp.	1½ Tbsp.	2 Tbsp.	2 Tbsp.
Asiago cheese, shredded	¼ cup	⅓ cup	½ cup	½ cup
Prepared pesto	3 Tbsp.	¼ cup	⅓ cup	⅓ cup
Sugar	¾ tsp.	1 tsp.	1½ tsp.	1½ tsp.
Salt	¾ tsp.	1 tsp.	1¼ tsp.	1¼ tsp.
Bread flour	3 cups	4 cups	4½ cups	4½ cups
Bread machine yeast	1 tsp.	1½ tsp.	2 tsp.	2½ tsp.
Toasted pine nuts	¼ cup	⅓ cup	½ cup	½ cup

1. Measure ingredients, except pine nuts, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Add pine nuts into automatic fruit & nut dispenser.
4. Plug unit into wall outlet.
5. Select **FRENCH**. Choose loaf size and desired crust color. Press the **START/STOP** button.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from the unit and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

## MAKES 1 LOAF

**Note:** For **RAPID** cycle, select the **RAPID FRENCH** setting immediately following the standard setting in the program list.

# PEPPERONI PARMESAN BREAD

FRENCH

INGREDIENTS	1-LB.	1½-LB.	2-LB.
Water (80°F – 90°F)	½ cup	¾ cup	1 cup
Finely chopped pepperoni	¼ cup	⅓ cup	½ cup
Mozzarella cheese	⅔ cup	1 cup	1¼ cups
Italian seasoning	½ tsp.	¾ tsp.	1 tsp.
Sugar	½ tsp.	¾ tsp.	1 tsp.
Salt	½ tsp.	¾ tsp.	1 tsp.
Bread flour	2½ cups	3 cups	3¾ cups
Bread machine yeast	1 tsp.	1¾ tsp.	2¼ tsp.

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **FRENCH**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

# SUNDRIED TOMATO PARMESAN BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.
Water (80°F – 90°F)	¾ cup	1 cup	1¼ cups
Olive oil	2 Tbsp.	3 Tbsp.	¼ cup
Grated Parmesan cheese	¼ cup	⅓ cup	½ cup
Sundried tomatoes, finely chopped	2 Tbsp.	¼ cup	⅓ cup
Italian parsley, chopped	1 Tbsp.	2 Tbsp.	3 Tbsp.
Garlic pepper	½ tsp.	½ tsp.	½ tsp.
Salt	¾ tsp.	1 tsp.	1¼ tsp.
Bread flour	2½ cups	3 cups	3¾ cups
Bread machine yeast	1 tsp.	1¼ tsp.	2 tsp.

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **FRENCH**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

# CINNAMON RAISIN BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.
Large eggs, at room temperature	1	1	1
Water (80°F – 90°F)	Enough to measure ¾ cup with egg	Enough to measure 1 cup with egg	Enough to measure 1½ cups with egg
Firmly packed light brown sugar	1 Tbsp.	1½ Tbsp.	2 Tbsp.
Dry skim milk powder	1½ Tbsp.	2 Tbsp.	2 Tbsp.
Unsalted butter or margarine, cut in pieces	1 Tbsp.	1½ Tbsp.	2 Tbsp.
Ground cinnamon	¾ tsp.	1 tsp.	1½ tsp.
Salt	¾ tsp.	1 tsp.	1½ tsp.
Bread flour	2½ cups	3 cups	3¾ cups
Bread machine yeast	¾ tsp.	1 tsp.	1¼ tsp.
Raisins	½ cup	½ cup	¾ cup

1. Place egg in a measuring cup; add water to required amount. Pour into bread pan.
2. Add remaining ingredients, except raisins, into bread pan in the order listed.
3. Insert bread pan securely into baking chamber; close lid. Plug unit into a wall outlet.

**Note:** For 1-lb. or 1½-lb. loaf, you can add the raisins into automatic fruit & nut dispenser here; for a 2-lb loaf, we recommend waiting and adding directly into the bread pan at the “add ingredient” beep, since the full amount required for the recipe is more than the dispenser will hold.

4. Select **SWEET**. Choose loaf size and desired crust color. Press the **START/STOP** button.
5. If adding ingredients directly to the bread pan for a 2-lb. loaf, add raisins at “add ingredient” beep.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from the unit and carefully remove bread from bread pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

# GOLDEN POTATO BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.
Potato cooking water (80°F – 90°F)*	½ cup	½ cup + 2 Tbsp.	¾ cup
Large eggs, at room temperature	1	1	1
Mashed potatoes*	⅓ cup	½ cup	¾ cup
Unsalted butter, cut in pieces	1 Tbsp.	1½ Tbsp.	2 Tbsp.
Sugar	¾ tsp.	1 tsp.	1 tsp.
Dry skim milk powder	1 Tbsp.	2 Tbsp.	3 Tbsp.
Dried chives	1½ tsp.	2 tsp.	1 Tbsp.
Potato starch	1 Tbsp.	1½ Tbsp.	2 Tbsp.
Salt	¾ tsp.	1 tsp.	1½ tsp.
Bread flour	2 cups	2½ cups	3 cups
Bread machine yeast	¾ tsp.	¾ tsp.	2¼ tsp.

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet
3. Select **SWEET**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

## MAKES 1 LOAF

\*Place peeled potatoes in saucepan of cold water. Bring to boil; reduce heat and cook until fork tender; drain, reserving liquid. Mash potatoes without any additions of salt, butter or milk. Cool water to 80°F to 90°F and allow mashed potatoes to stand covered at room temperature for use.

# CHERRY ALMOND BREAD

SWEET

INGREDIENTS	1-LB.	1½-LB.	2-LB.
Large eggs, at room temperature	1	1	1
Water (80°F – 90°F)	Enough to measure ½ cup + 2 Tbsp. with egg	Enough to measure ¾ cup with egg	Enough to measure 1 cup with egg
Unsalted butter or margarine, cut in pieces	1 Tbsp.	1½ Tbsp.	2 Tbsp.
Dry skim milk powder	1 Tbsp.	1½ Tbsp.	2 Tbsp.
Sugar	1 Tbsp.	1½ Tbsp.	2 Tbsp.
Dried orange peel	½ tsp.	1 tsp.	1 tsp.
Ground cinnamon	½ tsp.	½ tsp.	½ tsp.
Salt	½ tsp.	½ tsp.	½ tsp.
Bread flour	2 cups	2½ cups	3 cups
Bread machine yeast	1½ tsp.	2 tsp.	2½ tsp.
Toasted slivered almonds	¼ cup	⅓ cup	½ cup
Dried cherries	¼ cup	⅓ cup	½ cup

1. Place egg in a measuring cup, add water to required amount. Pour into bread pan.
2. Add remaining ingredients, except almonds and cherries, into bread pan in order listed.
3. Insert bread pan securely into baking chamber; close lid. Plug unit into a wall outlet.

**Note:** For 1-lb. or 1½-lb. loaf, you can add the almonds and cherries into automatic fruit & nut dispenser here; for a 2-lb loaf, we recommend waiting and adding directly into the bread pan at the “add ingredient” beep, since the full amount required for the recipe is more than the dispenser will hold.

4. Select **SWEET**. Choose loaf size and desired crust color. Press the **START/STOP** button.
5. If adding ingredients directly to the bread pan for a 2-lb. loaf, add raisins at “add ingredient” beep.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

## MAKES 1 LOAF

**Tip:** If desired, frost loaf with confectioners’ sugar frosting and sprinkle with additional toasted slivered almonds.

# CHOCOLATE HAZELNUT BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.
Large eggs, at room temperature	1	1	2
Water (80°F – 90°F)	1/3 cup	1/2 cup	3/4 cup
Unsalted butter, cut in pieces	1 Tbsp.	1½ Tbsp.	2 Tbsp.
Unsweetened cocoa powder	3 Tbsp.	1/4 cup	1/3 cup
Sugar	1/4 cup	1/3 cup	1/2 cup
Salt	1/4 tsp.	1/2 tsp.	1 tsp.
Bread flour	1½ cups	2 cups	2¾ cups
Bread machine yeast	¾ tsp.	1 tsp.	1½ tsp.
Toasted and skinned hazelnuts, chopped	1/4 cup	1/3 cup	1/2 cup

1. Measure ingredients, except hazelnuts, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Plug unit into wall outlet.
4. Add hazelnuts into automatic fruit & nut dispenser.
5. Select **SWEET**. Choose loaf size and desired crust color. Press the **START/STOP** button.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

## MAKES 1 LOAF

**Tip:** If desired, frost loaf with confectioners' sugar frosting and sprinkle with additional chopped toasted hazelnuts.



# CRANBERRY ORANGE BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.
Large eggs, at room temperature	1	1	1
Water (80°F – 90°F)	Enough to measure 1 cup with egg	Enough to measure 1½ cups with egg	Enough to measure 2 cups with egg
Sugar	1 Tbsp.	2 Tbsp.	3 Tbsp.
Dry skim milk powder	1 Tbsp.	2 Tbsp.	3 Tbsp.
Dried cranberries	¼ cup	½ cup	⅔ cup
Dried orange peel	½ tsp.	1 tsp.	2 tsp.
Ground cinnamon	½ tsp.	1 tsp.	1½ tsp.
Salt	1 tsp.	1¼ tsp.	1½ tsp.
Unsalted butter, or margarine, cut in pieces	1 Tbsp.	2 Tbsp.	3 Tbsp.
Bread flour	3 cups	3½ cups	4 cups
Bread machine yeast	1 tsp.	1¼ tsp.	1½ tsp.
Pecans, chopped	⅓ cup	½ cup	⅔ cup

1. Place egg in a measuring cup; add water to required amount. Pour into bread pan.
2. Add remaining ingredients, except pecans, into bread pan in the order listed.
3. Insert bread pan securely into baking chamber; close lid.
4. Add pecans into automatic fruit & nut dispenser.
5. Plug unit into wall outlet.
6. Select **SWEET**. Choose loaf size and desired crust color. Press the **START/STOP** button.
7. The complete signal will sound when bread is done.
8. Using pot holders remove bread pan from the unit and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
9. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

## MAKES 1 LOAF

# PANETTONE

INGREDIENTS	1-LB.	1½-LB.	2-LB.
Large eggs, at room temperature	1	1	2
Milk (80°F – 90°F)	1/3 cup	1/2 cup	2/3 cup
Unsalted butter or margarine, cut in pieces	3 Tbsp.	1/4 cup	1/3 cup
Sugar	1/4 cup	1/3 cup	1/3 cup
Diced mixed candied fruit	2 Tbsp.	1/4 cup	1/2 cup
Diced candied cherries	2 Tbsp.	1/4 cup	1/4 cup
Diced candied lemon peel	1 Tbsp.	2 Tbsp.	1/4 cup
Dried orange peel	1/2 tsp.	1 tsp.	1 1/2 tsp.
Anise seed	1/4 tsp.	1/2 tsp.	1 tsp.
Salt	1/2 tsp.	3/4 tsp.	1 tsp.
Bread flour	2 cups	2 3/4 cups	3 1/4 cups
Bread machine yeast	1 tsp.	2 tsp.	3 tsp.
Lightly toasted pine nuts	1/4 cup	1/3 cup	1/2 cup

1. Measure ingredients, except pine nuts, into bread pan in order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Add pine nuts into automatic fruit & nut dispenser.
4. Plug unit into wall outlet.
5. Select **SWEET**. Choose loaf size and desired crust color. Press the **START/STOP** button.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from the unit and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

## MAKES 1 LOAF

**Tip:** If desired, frost loaf with lemon confectioners' sugar frosting and sprinkle with additional chopped toasted pecans.

# PUMPKIN APPLE BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.
Water (80°F – 90°F)	1/3 cup	1/2 cup	2/3 cup
Pumpkin puree	1/4 cup	1/2 cup	2/3 cup
Large eggs, at room temperature	1	1	2
Honey	2 Tbsp.	3 Tbsp.	1/4 cup
Dry skim milk powder	2 Tbsp.	1/4 cup	1/3 cup
Unsalted butter, cut in pieces	1 Tbsp.	1 Tbsp.	2 Tbsp.
Salt	3/4 tsp.	1 tsp.	1 1/4 tsp.
Ground cinnamon	1/2 tsp.	1/2 tsp.	1/2 tsp.
Allspice	1/4 tsp.	1/4 tsp.	1/4 tsp.
Ground ginger	1/4 tsp.	1/4 tsp.	1/4 tsp.
Ground nutmeg	1/4 tsp.	1/4 tsp.	1/4 tsp.
Ground pecans	3 Tbsp.	1/4 cup	1/3 cup
Bread flour	2 3/4 cups	3 1/4 cups	4 cups
Bread machine yeast	3/4 tsp.	1 tsp.	1 1/2 tsp.
Dried apples, chopped	1/4 cup	1/4 cup	1/3 cup

1. Measure ingredients, except dried apples, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Add dried apples into automatic fruit & nut dispenser.
4. Plug unit into wall outlet
5. Select **SWEET**. Choose loaf size and desired crust color. Press the **START/STOP** button.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from the unit and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

# PUMPKIN PECAN BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.
Large eggs, at room temperature	1	1	2
Water (80°F – 90°F)	Enough to measure ½ cup + 1 Tbsp. with egg	Enough to measure ¾ cup with egg	Enough to measure 1 cup with egg
Cooked pumpkin	¼ cup	⅓ cup	½ cup
Vanilla extract	1 tsp.	1½ tsp.	2 tsp.
Unsalted butter or margarine, cut in pieces	2 Tbsp.	3 Tbsp.	¼ cup
Light brown sugar	2 Tbsp.	3 Tbsp.	¼ cup
Dried orange peel	1 tsp.	2 tsp.	1 Tbsp.
Ground cinnamon	½ tsp.	1 tsp.	1½ tsp.
Salt	1 tsp.	1½ tsp.	2 tsp.
Nutmeg, ground	¼ tsp.	¼ tsp.	½ tsp.
Bread flour	3 cups	3½ cups	4 cups
Bread machine yeast	1 tsp.	1½ tsp.	2 tsp.
Toasted pecans, chopped	⅓ cup	½ cup	½ cup

1. Place egg in a measuring cup, add water to required amount. Pour into bread pan.
2. Add remaining ingredients, except pecans, into bread pan in order listed.
3. Insert bread pan securely into baking chamber; close lid.
4. Add toasted pecans into automatic fruit & nut dispenser.
5. Plug unit into wall outlet.
6. Select **SWEET**. Choose loaf size and desired crust color. Press the **START/STOP** button.
7. The complete signal will sound when bread is done.
8. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
9. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

## MAKES 1 LOAF

**Tip:** If desired, frost loaf with lemon confectioner's sugar frosting and sprinkle with additional chopped toasted pecans.

# TROPICAL FRUIT BREAD

SWEET

INGREDIENTS	1-LB.	1½-LB.	2-LB.
Large eggs, at room temperature	1	1	1
Water (80°F – 90°F)	Enough to measure ½ cup with egg	Enough to measure ¾ cup with egg	Enough to measure 1 cup with egg
Dry skim milk powder	1 Tbsp.	1½ Tbsp.	2 Tbsp.
Tropical fruit bits	½ cup	¾ cup	1 cup
Unsalted butter, cut in pieces	1 Tbsp.	1½ Tbsp.	2 Tbsp.
Fresh orange peel, grated	1 tsp.	2 tsp.	1 Tbsp.
Sugar	1 Tbsp.	1½ Tbsp.	2 Tbsp.
Salt	½ tsp.	½ tsp.	½ tsp.
Bread flour	2¼ cups	3 cups	3½ cups
Bread machine yeast	1¼ tsp.	1¾ tsp.	2¼ tsp.
Macadamia nuts, chopped	⅓ cup	½ cup	½ cup

1. Place egg in a measuring cup; add water to required amount. Pour into bread pan.
2. Add remaining ingredients, except macadamia nuts, into bread pan in order listed.
3. Insert bread pan securely into baking chamber; close lid.
4. Add macadamia nuts into automatic fruit & nut dispenser.
5. Plug unit into wall outlet.
6. Select **SWEET**. Choose loaf size and desired crust color. Press the **START/STOP** button.
7. The complete signal will sound when bread is done.
8. Using pot holders remove bread pan from the unit and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
9. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

## MAKES 1 LOAF

**Tip:** If desired, frost loaf with confectioners' sugar frosting and sprinkle with additional chopped macadamia nuts.

# BANANA MACADAMIA BREAD (2-LB.)

## INGREDIENTS

$\frac{2}{3}$  cup milk

1 cup mashed banana, about 2 medium

$2\frac{1}{2}$  cups all-purpose flour

1 cup sugar

$\frac{1}{2}$  cup unsalted butter or margarine, softened

2 eggs, slightly beaten

$2\frac{1}{2}$  tsp. baking powder

$\frac{1}{2}$  tsp. baking soda

$\frac{3}{4}$  tsp. salt

$\frac{1}{2}$  cup macadamia nuts, chopped

1. In a large mixing bowl, combine ingredients in order listed.
2. Spoon batter evenly into bread pan.
3. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
4. Select **QUICK BREAD**. Press the **START/STOP** button.
5. The complete signal will sound when the bread is done.
6. Using pot holders remove bread pan from baking chamber and place on a wire rack. Allow bread to cool in pan for 5 minutes. Carefully turn bread out of bread pan and turn right side up. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on the wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**

# COCONUT GINGER QUICK BREAD (2-LB.)

INGREDIENTS
1 cup + 2 Tbsp. half & half
2 large eggs, at room temperature
¼ cup oil
1 tsp. coconut extract
1 tsp. lemon extract
¾ cup sugar
1 Tbsp. grated lemon peel
2 cups all-purpose flour
2 Tbsp. candied ginger, finely chopped
1 Tbsp. baking powder
½ tsp. salt
1¼ cups toasted shredded coconut

1. In a large mixing bowl, combine ingredients in order listed.
2. Spoon batter evenly into bread pan.
3. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
4. Select **QUICK BREAD**. Press the **START/STOP** button.
5. The complete signal will sound when the bread is done.
6. Using pot holders remove bread pan from baking chamber and place on a wire rack. Allow bread to cool in pan for 5 minutes. Carefully turn bread out of bread pan and turn right side up. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on the wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**

# GINGERBREAD QUICK BREAD (2-LB.)

INGREDIENTS
2 cups all-purpose flour
½ cup firmly packed light brown sugar
2 Tbsp. candied ginger, finely chopped
2 tsp. ground ginger
2 tsp. baking soda
1 tsp. ground cinnamon
½ tsp. ground allspice
¾ tsp. salt
¾ cup buttermilk
2 large eggs, slightly beaten
½ cup molasses
¼ cup unsalted butter or margarine, melted
¼ cup water

1. In a large mixing bowl, combine ingredients in order listed.
2. Spoon batter evenly into bread pan.
3. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
4. Select **QUICK BREAD**. Press the **START/STOP** button.
5. The complete signal will sound when the bread is done.
6. Using pot holders remove bread pan from baking chamber and place on a wire rack. Allow bread to cool in pan for 5 minutes. Carefully turn bread out of bread pan and turn right side up. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on the wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**





## ORANGE DATE NUT BREAD (2-LB.)

INGREDIENTS
1 cup boiling water
1 cup dates, chopped
1 tsp. baking soda
2 large eggs, at room temperature
1¾ cups all-purpose flour
¾ cup firmly packed dark brown sugar
1 tsp. baking powder
½ tsp. salt
¼ cup unsalted butter or margarine, softened
1 tsp. vanilla extract
½ tsp. orange extract
1 cup walnuts, chopped

1. Pour boiling water over dates in a small bowl. Add baking soda. Let stand at room temperature for 20 minutes.
2. Transfer date mixture to bread pan. Measure remaining ingredients, except walnuts, into bread pan in the order listed.
3. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
4. Select **QUICK BREAD**. Press the **START/STOP** button.
5. At “add ingredient” beep, add walnuts.
6. The complete signal will sound when the bread is done.
7. Using pot holders remove bread pan from baking chamber and place on a wire rack. Allow bread to cool in pan for 5 minutes. Carefully turn bread out of bread pan and turn right side up. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on the wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**

# ORANGE WALNUT QUICK BREAD (2-LB.)

## INGREDIENTS

2¼ cups all-purpose flour

1 cup toasted walnuts, chopped

¾ cup sugar

2 Tbsp. grated orange peel

4 tsp. baking powder

¼ tsp. salt

¼ cup unsalted butter or margarine, softened

¾ cup milk

½ cup sour cream

2 large eggs, slightly beaten

1. In a large mixing bowl, combine ingredients in order listed.
2. Spoon batter evenly into bread pan.
3. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
4. Select **QUICK BREAD**. Press the **START/STOP** button.
5. The complete signal will sound when the bread is done.
6. Using pot holders remove bread pan from baking chamber and place on a wire rack. Allow bread to cool in pan for 5 minutes. Carefully turn bread out of bread pan and turn right side up. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on the wire rack until ready to serve (at least 20 minutes).

## MAKES ONE, 2-LB. LOAF

**Tip:** If desired, frost with confectioners' sugar frosting and sprinkle with additional chopped toasted walnuts.

# PRUNE POPPYSEED QUICK BREAD (2-LB.)

INGREDIENTS
½ cup milk
2 large eggs, slightly beaten
⅓ cup unsalted butter or margarine, softened
1½ cups all-purpose flour
1 cup sugar
1 Tbsp. grated orange peel
1 Tbsp. poppy seeds
2 tsp. baking powder
½ tsp. salt
1 tsp. vanilla extract
1 cup prunes, finely chopped

1. In a large mixing bowl, combine ingredients, except prunes, into order listed.
2. Spoon batter evenly into bread pan.
3. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
4. Select the **QUICK BREAD**. Press the **START/STOP** button.
5. At “add ingredient” beep, add prunes.
6. The complete signal will sound when the bread is done.
7. Using pot holders remove bread pan from baking chamber and place on a wire rack. Allow bread to cool in pan for 5 minutes. Carefully turn bread out of bread pan and turn right side up. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on the wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**

# LOW CARB SEEDED BREAD (2-LB.)

INGREDIENTS
½ cup water (80°F – 90°F)
½ cup heavy cream (80°F – 90°F)
1 large egg, at room temperature
½ tsp. molasses
¾ tsp. salt
¾ cup vital wheat gluten
½ cup almond flour
½ cup wheat bran
⅓ cup pumpkin seeds
¼ cup rice protein powder
2 Tbsp. flaxseeds
1 tsp. Splenda®*
2 tsp. bread machine yeast

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **LOW CARB**. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**



# LOW CARB WHOLE WHEAT BREAD (2-LB.)

INGREDIENTS
2 cups water (80°F – 90°F)
¼ cup unsalted butter or margarine, cut in pieces
2 large eggs, at room temperature
2 tsp. lemon juice
1¾ tsp. salt
2½ cups whole wheat flour
½ cup whey protein powder
½ cup vital wheat gluten
½ cup psyllium husk powder
¼ cup flaxseed meal
¼ cup wheat bran
3 Tbsp. nutritional yeast powder
3 Tbsp. oat bran
4½ tsp. bread machine yeast

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **LOW CARB**. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**

## LOW CARB RYE BREAD (2-LB.)

### INGREDIENTS

1 cup water (80°F – 90°F)

1 Tbsp. oil

½ tsp. molasses

1 tsp. salt

¾ cup vital wheat gluten

½ cup rye flour

½ cup wheat bran

¼ cup rice protein powder

1 Tbsp. caraway seeds

1 tsp. Splenda®\*

1½ tsp. bread machine yeast

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **LOW CARB**. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**

## LOW CARB ALMOND BREAD (2-LB.)

INGREDIENTS
½ cup water (80°F – 90°F)
½ cup heavy cream (80°F – 90°F)
1 large egg, at room temperature
½ tsp. molasses
¾ tsp. salt
¾ cup vital wheat gluten
½ cup almond flour
½ cup wheat bran
⅓ cup pumpkin seeds
¼ cup rice protein powder
2 Tbsp. flaxseeds
1 tsp. Splenda®*
2 tsp. bread machine yeast

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **LOW CARB**. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**

# LOW CARB MOLASSES BREAD (2-LB.)

INGREDIENTS
1 cup + 2 Tbsp. water (80°F – 90°F)
1 Tbsp. oil
2 tsp. molasses
1 cup vital wheat gluten
1/3 cup almond meal
1/3 cup wheat bran
1/3 cup whey protein powder
1 Tbsp. toasted sesame seeds
1 tsp. salt
2 tsp. bread machine yeast

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **LOW CARB**. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**





# LOW CARB PECAN BREAD (2-LB.)

## INGREDIENTS

1<sup>2</sup>/<sub>3</sub> cups water (80°F – 90°F)

2 large eggs, at room temperature

2 Tbsp. oil

1 Tbsp. liquid lecithin

2 tsp. fresh lemon juice

¼ cup unsalted butter or margarine, cut in pieces

¼ cup Splenda®\*

2 tsp. salt

1 cup vital wheat gluten

¾ cup oat bran

¼ cup wheat bran

3 Tbsp. quick cooking oats

3 Tbsp. nutritional yeast powder

3 Tbsp. psyllium husk powder

¼ cup rice protein powder

2¼ tsp. bread machine yeast

¼ cup finely chopped pecans

1. Measure ingredients, except pecans, bread pan in the order listed, except pecans.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **LOW CARB**. Press the **START/STOP** button.
4. At “add ingredient” beep, add pecans
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**

# GLUTEN FREE BREAD (2-LB.)

INGREDIENTS
1½ cups water (80°F – 90°F)
3 large eggs, at room temperature
¼ cup vegetable oil
1 tsp. cider vinegar
2 cups white rice flour
<sup>2</sup> / <sub>3</sub> cup dry skim milk powder
1½ tsp. salt
½ cup potato starch
½ cup tapioca flour
<sup>1</sup> / <sub>3</sub> cup cornstarch
3 Tbsp. sugar
1 Tbsp. xanthan gum
<sup>2</sup> / <sub>4</sub> tsp. bread machine yeast

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **GLUTEN FREE**. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**



# GLUTEN FREE BUTTERMILK BREAD (2-LB.)

INGREDIENTS
1¼ cups water (80°F – 90°F)
3 large eggs, at room temperature
¼ cup unsalted butter or margarine, cut in pieces
1 tsp. cider vinegar
2 cups white rice flour
½ cup potato flour
½ cup tapioca flour
¼ cup dry buttermilk powder
¼ cup sugar
¼ cup green onion, chopped
3½ tsp. xanthan gum
1 Tbsp. fresh dill, chopped
1½ tsp. salt
2¼ tsp. bread machine yeast

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **GLUTEN FREE**. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**



# GLUTEN FREE HERB BREAD (2-LB.)

INGREDIENTS
1½ cups water (80°F – 90°F)
1 large egg, at room temperature
2 egg whites, at room temperature
1 Tbsp. cheese & chive egg substitute
1¼ cups white rice flour
1 cup brown rice flour
¾ cup tapioca flour
¼ cup potato starch
⅔ cup dry skim milk powder
2 Tbsp. sugar
¾ tsp. xanthan gum
¼ tsp. salt
1 tsp. herbs d'Provence
5 tsp. bread machine yeast

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **GLUTEN FREE**. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**



# GLUTEN FREE PUMPERNICKEL BREAD (2-LB.)

INGREDIENTS
1½ cups water (80°F – 90°F)
3 large eggs, at room temperature
3 Tbsp. molasses
2 Tbsp. canola oil
1 tsp. cider vinegar
2 cups white rice flour
<sup>2</sup> / <sub>3</sub> cup potato starch
<sup>1</sup> / <sub>3</sub> cup tapioca flour
3 Tbsp. firmly packed light brown sugar
2½ tsp. xanthan gum
2 tsp. cocoa powder
2 tsp. instant coffee granules
1½ tsp. salt
1 Tbsp. bread machine yeast

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into bread pan. Close lid. Plug unit into wall outlet.
3. Select **GLUTEN FREE**. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**



# SEEDED GLUTEN FREE BREAD (2-LB.)

INGREDIENTS
1 <sup>2</sup> / <sub>3</sub> cups water (80°F – 90°F)
1 large egg, at room temperature + enough egg whites to measure <sup>3</sup> / <sub>4</sub> cup
<sup>1</sup> / <sub>3</sub> cup unsalted butter or margarine, melted
1 tsp. cider vinegar
1 pkg. (16 oz.) gluten free bread mix
1 Tbsp. golden flaxseeds
1 Tbsp. sesame seeds
1 Tbsp. black sesame seeds

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **GLUTEN FREE**. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**



## SPELT BREAD (2-LB.)

### INGREDIENTS

1 cup + 1 Tbsp. water (80 – 90°F)

2 Tbsp. unsalted butter or margarine, cut in pieces

½ tsp. salt

3 Tbsp. dry skim milk powder

3 Tbsp. sugar

3 cups spelt flour

1 tsp. bread machine yeast

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **GLUTEN FREE**. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**

GLUTEN  
FREE

# GLUTEN FREE POTATO AND CHIVE BREAD (2-LB.)

INGREDIENTS
1¼ cups water (80°F – 90°F)
3 large eggs, at room temperature
¾ cup cottage cheese, at room temperature
3 Tbsp. vegetable oil
1 tsp. cider vinegar
2 cups white rice flour
½ cup cornstarch
½ cup instant potato buds
½ cup potato starch
½ cup dry skim milk powder
½ cup tapioca flour
¼ cup snipped fresh chives
¼ cup sugar
1½ tsp. salt
2¼ tsp. bread machine yeast

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug into wall outlet.
3. Select **GLUTEN FREE**. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**





# DINNER ROLLS

INGREDIENTS
¼ cup milk (80°F – 90°F)
¼ cup + 2 Tbsp. water (80°F – 90°F)
1 large egg, at room temperature
¼ cup sugar
2 Tbsp. unsalted butter or margarine, cut in pieces
½ tsp. salt
2½ cups bread flour
2¼ tsp. active dry or bread machine yeast

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet
3. Select **DOUGH**. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Shape into your favorite dinner rolls shapes such as braids, butter horns, Parker house or clover leaf.
8. Bake in a preheated oven at 375°F about 20 minutes until golden and fully baked. (Rolls will sound hollow when tapped.)

**MAKES ABOUT 2 DOZEN DINNER ROLLS**

**Tip:** If desired, brush with melted butter or beaten egg white and sprinkle with sesame, poppy or fennel seeds just before baking.

## Variation – Cinnamon Rolls:

1. Roll out dough on lightly floured surface to 9 x 14 inch rectangle.
2. Brush with about 2 Tbsp. melted butter. Sprinkle with a mixture of 3 Tbsp. sugar and ½ tsp. ground cinnamon. Top with ¼ cup raisins.
3. Roll up jellyroll style starting at long end.
4. Cut into 1-inch slices and arrange in greased 9 x 12 inch bread pan.
5. Cover and let rise in warm place until doubled in size (about 45 minutes).
6. Bake in preheated oven at 375°F until golden brown (about 20 minutes).
7. Remove from pan and cool on a wire rack.
8. If desired, drizzle with confectioners' sugar frosting when cool.

# SWEET WHEAT DINNER ROLLS

## INGREDIENTS

1 cup milk (80°F – 90°F)

$\frac{1}{3}$  cup unsalted butter or margarine, cut in pieces

1 large egg, at room temperature

$\frac{1}{4}$  cup sugar

$\frac{1}{2}$  tsp. salt

$2\frac{1}{2}$  cups bread flour

1 cup whole wheat flour

$2\frac{1}{4}$  tsp. bread machine yeast

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START/STOP** button.
4. The complete signal will sound when dough is ready.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Shape into your favorite dinner rolls shapes such as braids, butte horns, Parker house or clover leaf.
8. Cover and let rise until doubled in size (about 45 minutes). Bake in a preheated oven at 350°F for 15 minutes or until golden and fully baked. (Rolls will sound hollow when lightly tapped with your finger.)

## MAKES ABOUT 2 DOZEN DINNER ROLLS

**Tip:** If desired, brush with melted butter or olive oil and sprinkle with garlic salt.

OR brush with beaten egg white and sprinkle with sesame, poppy or fennel seeds.

# ONION ROLLS

INGREDIENTS
1 cup milk (80°F – 90°F)
2 large eggs, at room temperature
¼ cup sugar
6 Tbsp. unsalted butter or margarine, cut in pieces
1 Tbsp. instant minced onion
1 tsp. caraway seeds
½ tsp. salt
¾ cups bread flour
2¼ tsp. active dry or bread machine yeast

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START/STOP** button.
4. The complete signal will sound when dough is ready.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Shape into your favorite dinner rolls shapes such as pan rolls, braids or rosettes.
8. Bake in a preheated oven at 375°F about 20 minutes until golden and fully baked. (Rolls will sound hollow when tapped.)

## MAKES ABOUT 2 DOZEN DINNER ROLLS

**Tip:** If desired, brush with a beaten egg white and sprinkle with additional instant minced onion just before baking.

# OUR BEST EVER PIZZA DOUGH

INGREDIENTS
1½ cups beer or water (80°F – 90°F)
1 Tbsp. honey or sugar
2 Tbsp. extra virgin olive oil
1½ tsp. salt
4¼ cups bread flour
2 tsp. bread machine yeast

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START/STOP** button.
4. The complete signal will sound when dough is ready.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Divide dough in half. Set one half aside and keep covered. Lightly brush 2 large pizza pans with olive oil and sprinkle with cornmeal; set aside.
8. On lightly floured surface roll out half of dough to fit prepared pan. Top with desired topping ingredients such as sauce, cheese and vegetables. Bake in a preheated oven at 425°F for 20 minutes or until edges are golden and cheese is bubbling.
9. Repeat with remaining dough.

**MAKES 2, 15-INCH THIN CRUST PIZZAS**

**For Foccacia:** Brush 15½ x 10½ inch jelly roll pan with olive oil and sprinkle with cornmeal. Roll out dough on a lightly floured surface and fit into pan. Cover loosely with plastic wrap and set aside until doubled in size (about 40 minutes). Using oiled fingertips press indentations into dough about ½-inch deep and about 1-inch apart. Drizzle with 3 to 4 Tbsp. olive oil and sprinkle with 1 tsp. coarse or sea salt, ¾ cup freshly grated Parmesan, Romano and Asiago cheese and ¾ cup mixture of fresh chopped herbs such as parsley, rosemary, basil and oregano. Bake in preheated oven at 425°F until crust is golden and bread is puffed (about 20 minutes).



# WHOLE WHEAT PIZZA DOUGH

INGREDIENTS
1 1/3 cups water (80°F – 90°F)
1/4 cup olive oil
1 1/2 tsp. salt
2 1/2 cups bread flour
1 cup whole wheat flour
2 tsp. bread machine yeast

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START/STOP** button.
4. The complete signal will sound when dough is ready.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Divide dough in half. Set one half aside and keep covered. Lightly brush 2 large pizza pans with olive oil and sprinkle with cornmeal; set aside.
8. On lightly floured surface, roll out half of dough to fit prepared pan. Top with desired topping ingredients such as sauce, cheese and vegetables. Bake in a preheated oven at 425°F for 20 minutes or until edges are golden and cheese is bubbling.
9. Repeat with remaining dough.

**MAKES 2, 15-INCH THIN CRUST PIZZAS OR 1 THICK CRUST PIZZA**

# GLUTEN FREE PIZZA DOUGH

INGREDIENTS
1 cup buttermilk
¼ cup water, at room temperature
2 large eggs, at room temperature
1 egg white, at room temperature
3 Tbsp. olive oil
1½ cups tapioca flour
1 cup white rice flour
1 cup brown rice flour
½ cup potato starch
1 tsp. salt
1 Tbsp. sugar
1 Tbsp. xanthan gum
2 Tbsp. bread machine yeast

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START/STOP** button.
4. The complete signal will sound when dough is ready.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Divide dough into 3 equal portions. Set 2 pieces aside and keep covered. Lightly brush 3, 12-inch pizza pans with olive oil and sprinkle with cornmeal; set aside. Place  $\frac{1}{3}$  of dough on prepared pizza pan and gently press the dough to cover the bottom of the pan evenly. Bake in preheated oven at 425°F for about 15 minutes.
7. Top with desired topping ingredients such as sauce, cheese and vegetables. Return to oven and bake for 12 minutes or until edges are golden and cheese is bubbling.
8. Repeat with remaining dough.

**MAKES 3, 12-INCH THIN CRUST PIZZAS**



# GRISSINI

**Note:** Grissini are Italian-style pencil-thin breadsticks.

INGREDIENTS
1 cup water (80°F – 90°F)
1/3 cup olive oil
2 tsp. sugar
1½ tsp. salt
3 cups bread flour
2 tsp. bread machine yeast

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START/STOP** button.
4. The complete signal will sound when dough is ready.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Divide dough in half. On a lightly floured board, roll ½ of dough into 13 x 15 inch rectangle. Brush dough evenly with 1 Tbsp. additional olive oil. If desired, sprinkle evenly with seed or cheese mixture (see below).
8. Using a pastry cutter, cut dough lengthwise into 30 thin strips. Place strips on a lightly greased baking sheet. Bake in preheated oven at 425°F about 14 minutes until golden and fully baked.
9. Allow breadsticks to cool on a wire rack.
10. Repeat with remaining half of dough.

## MAKES ABOUT 30 BREADSTICKS

**Note:** Cheese Mixture: Combine ½ cup grated Parmesan cheese, 2 Tbsp. lightly toasted sesame seeds, ½ tsp salt and ¼ tsp. pepper.

**Seed Mixture:** Combine 2 Tbsp. each of black sesame seeds, flaxseeds, poppy seeds and lightly toasted sesame seeds, along with ½ tsp. salt and ¼ tsp pepper.

# PHILADELPHIA SOFT PRETZELS

INGREDIENTS
1 cup water (80°F – 90°F)
1 tsp. sugar
1½ tsp. salt
4 cups bread flour
2 tsp. bread machine yeast
6 cups water
1 ½ Tbsp. baking soda
Kosher salt

1. Measure first 5 ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START/STOP** button.
4. The complete signal will sound when dough is ready.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Cut dough into 1½ oz. pieces. Roll each piece into 20-inch rope. Shape into pretzel shape, pinching ends to seal.
8. Dissolve baking soda in water in large shallow saucepan. Bring to boil. Drop pretzels, in small batches into water and let them cook until they float (about 1 minute). Drain and place them on a greased baking sheet. Sprinkle with coarse salt.
9. Bake in a preheated oven at 425°F for 15 minutes or until golden. Cool on a wire rack.

## MAKES ABOUT 2 DOZEN PRETZELS

**Tip:** These are best eaten the day they are baked.



# APPLE FILLED BAKED DOUGHNUTS

## INGREDIENTS

¼ cup milk
¼ cup + 2 Tbsp. water (80°F – 90°F)
1 large egg, at room temperature
¼ cup sugar
2 Tbsp. unsalted butter or margarine, cut in pieces
½ tsp. salt
2½ cups bread flour
2¼ tsp. active dry or bread machine yeast
Filling (recipe below instructions)

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START/STOP** button.
4. The complete signal will sound when dough is ready.
5. Meanwhile, prepare filling (see recipe below). Cover and refrigerate.
6. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
7. Invert a large mixing bowl over dough and let rest for 10 minutes.
8. Remove filling from refrigerator and drain very well.
9. Divide dough into 22 equal pieces. Roll each piece into a 2-inch circle. Place 1 tsp. apple filling in center. Bring edges up to cover filling and pinch edges to seal.
10. Place each ball of dough, seam side down, on a greased baking sheet, about 2-inches apart. Cover and let rise until doubled in size (about 45 minutes).
11. Bake in preheated oven at 375°F about 14 minutes until lightly golden and fully baked.
12. Meanwhile, combine 3 Tbsp. confectioners' sugar and 2 Tbsp. water in shallow bowl. Place  $\frac{1}{3}$  cup granulated sugar in second shallow bowl.
13. Roll each hot doughnut in confectioners' mixture and then in granulated sugar to cover doughnuts completely. Place on a wire rack to cool.

## MAKES 22 DOUGHNUTS

**Tip:** Doughnuts are best served warm.

**Apple Filling:** In a bowl, combine 1 cup finely chopped apples, ¼ cup raisins, 1 ½ Tbsp. sugar, ½ tsp ground cinnamon and 1 tsp. fresh lemon juice.

## APPLE FILLED CHALLAH (2-LB.)

INGREDIENTS
1 cup water (80°F – 90°F)
2 large eggs, at room temperature
2 Tbsp. sugar
2 Tbsp. unsalted butter or margarine, cut in pieces
2 tsp. salt
4 cups bread flour
2 tsp. active dry or bread machine yeast
3 medium apples, finely chopped
½ cup raisins
1 tsp. grated lemon peel
½ tsp. ground cinnamon
1 Tbsp. honey
1 Tbsp. lemon juice

1. Measure first 8 ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH** setting. Press the **START/STOP** button.
4. The complete signal will sound when dough is ready.
5. Meanwhile in a bowl, combine apples, raisins, lemon peel, cinnamon, honey and lemon juice. Cover and refrigerate until ready to use. (This can be made a day ahead.)
6. Using pot holders remove bread pan from baking chamber and place dough on lightly floured surface.
7. Invert a large mixing bowl over dough and let rest for 10 minutes.
8. Divide dough into 3 equal pieces. On a lightly floured board, roll out each piece into a 6 x 14 inch rectangle. Spread  $\frac{1}{3}$  apple mixture down one long side of rectangle. Roll up jellyroll fashion and press edges to seal. Repeat with remaining 2 pieces of dough. Place ropes together on a lightly greased baking sheet. Braid ropes loosely. Tuck ends under braid to seal.
9. Cover and let rise in warm place until doubled in size (about 40 minutes). Bake in preheated oven at 375°F about 25 minutes or until golden.
10. Place on a wire rack and allow to cool.

### MAKES ONE, 2-LB. LOAF

**Tip:** If desired, combine  $\frac{3}{4}$  cup confectioners' sugar and enough lemon juice to make a smooth consistency. Drizzle over cooled bread.

# RASPBERRY PECAN TWIST

INGREDIENTS
¾ cup milk (80°F – 90°F)
¼ cup water (80°F – 90°F)
4 large eggs, at room temperature
⅓ cup + 1 Tbsp. sugar
3 Tbsp. unsalted butter or margarine, cut in pieces
½ tsp. salt
4 cups bread flour
2¼ tsp. active dry or bread machine yeast
½ cup seedless raspberry jam
1 cup toasted pecans, chopped
Confectioners' sugar frosting

1. Measure milk, water, 3 eggs, ⅓ cup sugar, butter, salt, flour and yeast into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START/STOP** button.
4. The complete signal will sound when dough is ready.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Roll dough into 10 x 14 inch rectangle. Spread jam evenly to within 1 inch of the edges of the dough. Sprinkle with pecans. Roll up jellyroll style to form a 14-inch roll. Pinch edges to seal.
8. Place on a greased baking sheet, seam side down. Cut lengthwise into 2, 14-inch pieces. With cut side facing up, twist pieces and tuck ends under.
9. Cover and let rise until doubled in size (about 30 minutes).
10. Lightly beat remaining egg and brush over the top of the bread.
11. Bake in a preheated oven at 375°F for about 25 minutes or until golden and fully baked. (Bread will sound hollow when tapped.)
12. Cool on a wire rack.
13. When cooled, drizzle with confectioners' sugar frosting.

**MAKES ONE LARGE COFFEE BREAD**

# APRICOT BRAID (2-LB.)

## INGREDIENTS

¾ cup water (80°F – 90°F)
¼ cup apricot nectar
2 large eggs, at room temperature
2 Tbsp. sugar
2 Tbsp. unsalted butter or margarine, cut in pieces
2 tsp. salt
4 cups bread flour
2 tsp. active dry or bread machine yeast
1 cup dried apricots, chopped
½ cup toasted skinned hazelnuts, chopped
½ tsp ground cinnamon
1 Tbsp. honey

1. Measure first 8 ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START/STOP** button.
4. The complete signal will sound when dough is ready.
5. Meanwhile in bowl, combine apricots, hazelnuts, cinnamon and honey. Cover and set aside.
6. Using pot holders remove bread pan from baking chamber and place dough on lightly floured surface.
7. Invert large mixing bowl over dough and let rest for 10 minutes
8. Divide dough into 3 equal pieces. On a lightly floured board, roll out each piece into a 6 x 14 inch rectangle. Spread  $\frac{1}{3}$  apricot mixture down one long side of rectangle. Roll up jellyroll fashion and pres edges to seal. Repeat with remaining 2 pieces of dough. Place ropes together on lightly greased baking sheet. Braid ropes loosely. Tuck ends under braid to seal.
9. Cover and let rise in warm place until doubled in size (about 40 minutes). Bake in preheated oven at 375°F about 25 minutes or until golden.
10. Place on a wire rack and allow to cool.

## MAKES ONE, 2-LB. LOAF

**Tip:** If desired, combine ¾ cup confectioners' sugar and enough apricot nectar to make a smooth consistency. Drizzle over cooled bread.

## SWEET POTATO PECAN BREAD (2-LB.)

INGREDIENTS
$\frac{2}{3}$ cup milk (80°F – 90°F)
1 large egg, at room temperature
$\frac{1}{2}$ cup mashed cooked sweet potato
$\frac{1}{4}$ cup firmly packed light brown sugar
2 Tbsp. unsalted butter or margarine, cut in pieces
$\frac{1}{2}$ tsp. salt
$2\frac{3}{4}$ cups bread flour
$2\frac{1}{4}$ tsp. active dry or bread machine yeast
$\frac{1}{2}$ cup toasted pecans, chopped

1. Measure ingredients, except pecans, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START/STOP** button.
4. At “add ingredient” beep, add pecans.
5. The complete signal will sound when dough is ready.
6. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
7. Invert a large mixing bowl over dough and let rest for 10 minutes.
8. Divide dough into 3 equal pieces. Shape each piece into a 14-inch roll. Place ropes together on lightly greased baking sheet. Braid ropes loosely. Tuck ends under braid.
9. Cover and let rise in a warm place until doubled in size (about 40 minutes). Bake in preheated oven at 375°F about 25 minutes or until golden.
10. Place on wire rack and allow to cool.

### MAKES ONE, 2-LB. LOAF

**Tip:** If desired, drizzle with confectioners’ sugar frosting before serving.

# CANDY CANE CHERRY BRAID (2-LB.)

INGREDIENTS
2 large eggs, at room temperature
Water (80°F – 90°F)
3 Tbsp. unsalted butter or margarine, cut in pieces
¼ cup dry skim milk powder
¼ cup sugar
½ cup candied cherries, diced
¼ cup candied lemon peel, diced
2 tsp. grated lemon peel
1 tsp. salt
½ tsp. almond extract
3¾ cups bread flour
2 tsp. active dry or bread machine yeast
½ cup toasted almonds, chopped

1. In a measuring cup, add enough water to eggs to measure 1¼ cups. Pour into bread pan.
2. Add remaining ingredients, except almonds, into bread pan in the order listed.
3. Insert bread pan securely into baking chamber; close lid. Place almonds in dispenser and close dispenser lid. Plug unit into wall outlet.
4. Select **DOUGH**. Press the **START/STOP** button.
5. The complete signal will sound when dough is ready.
6. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
7. Divide dough into 3 equal parts. Roll each part into 18 inch rope.
8. Using all 3 ropes, braid and tuck ends under to seal. Place on a greased baking sheet. Curve one end to resemble candy cane.
9. Cover and let rise until doubled in size (about 45 minutes).
10. Bake in preheated oven at 375°F for 30 minutes until golden brown and sounds hollow when tapped on the bottom.
11. Cool on a wire rack.

**Tip:** If desired, frost with confectioners' frosting colored with red food coloring. Decorate with sugar snowflakes. OR, if desired, omit frosting and brush braid with beaten egg just before baking; the crust will have a high gloss.

**MAKES ONE, 2-LB. LOAF**

# HOLIDAY STOLLEN (2-LB.)

INGREDIENTS
$\frac{2}{3}$ cup milk (80°F – 90°F)
$\frac{1}{4}$ cup water (80°F – 90°F)
1 large egg, at room temperature
3 Tbsp. unsalted butter or margarine, cut in pieces
$\frac{1}{4}$ cup sugar
1 Tbsp. grated lemon peel
1 Tbsp. grated orange peel
$\frac{1}{2}$ tsp. salt
$3\frac{1}{2}$ cups bread flour
2 tsp. active dry or bread machine yeast
$\frac{1}{2}$ cup toasted slivered almonds
$\frac{1}{2}$ cup candied fruit, diced
$\frac{1}{2}$ cup currants

1. Measure ingredients, except candied fruit, currants and almonds into bread pan in order listed.
2. Insert bread pan securely into unit. Close lid. Plug appliance into wall outlet.
3. Select **DOUGH**. Press the **START/STOP** button.
4. At “add ingredient” beep, add almonds, currants and candied fruit.
5. The complete signal will sound when dough is ready.
6. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
7. Invert a large mixing bowl over dough and let rest for 10 minutes.
8. On a large baking sheet, roll dough into 14 x 8 inch oval. Fold one long side over the other to within 1-inch of the opposite side. Pinch the edges to seal.
9. Cover and let rise until doubled in size (about 45 minutes).
10. Bake in a preheated oven at 375°F about 25 minutes until golden and fully baked. (Bread will sound hollow when fully baked.)
11. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

## MAKES ONE, 2-LB. LOAF

**Tip:** If desired, frost loaf with confectioners’ sugar frosting and sprinkle with additional toasted slivered almonds.

# ARTISAN FOCACCIA DOUGH

INGREDIENTS
1½ cups water (80°F – 90°F)
2 tsp. honey
2½ tsp. sea salt
½ cup whole wheat flour
3½ cups bread flour
2 tsp. bread machine yeast

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **ARTISAN**. Press the **START/STOP** button.
4. The complete signal will sound when dough is ready.
5. Turn dough out onto well floured board. (Kneading paddle may remain in dough; if so, remove paddle.)
6. Punch down and knead to remove air from dough.
7. Cover and let rest for 10 minutes.
8. Divide dough into 2 equal portions. Place one piece of dough on a large baking sheet brushed with olive oil and sprinkled with cornmeal. Press and flatten dough using heel of your hand into 10 x 10 inch square. Brush the top with olive oil.
9. Press flour coated fingertips into bread at 1-inch intervals. Repeat with other half of dough. Cover and let rise until doubled in size, about 45 minutes.
10. Lightly press fingertips into bread again. Sprinkle with garlic pepper, dried parsley and Rosemary garlic blend.
11. Bake at 425°F for 20 minutes or until golden and loaves test done. Move breads to wire rack to cool. Serve warm.

**MAKES 2 LOAVES**





# ARTISAN SEMOLINA BOULES

INGREDIENTS
2 cups water (80°F – 90°F)
3 Tbsp. olive oil
4 tsp. sugar
1 Tbsp. finely chopped garlic
1½ tsp. crushed dried rosemary
1½ tsp. sea salt
2 cups semolina flour
2¾ cups bread flour
4 tsp. vital wheat gluten
2 tsp. bread machine yeast

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **ARTISAN**. Press the **START/STOP** button.
4. The complete signal will sound when dough is ready.
5. Turn dough out onto well floured board. (Kneading paddle may remain in dough; if so, remove paddle.)
6. Punch down and knead to remove air from dough.
7. Cover and let rest for 10 minutes.
8. Divide dough into 4 equal pieces. Shape each into a ball and place, seam side down on lightly greased baking sheet.
9. Cover and let rise until doubled in size, about 45 minutes.
10. Uncover and dust loaves lightly with flour. Using sharp knife or razor blade, cut cross about 3 inches long and ¼-inch deep in to top each loaf.
11. Bake at 425°F for 25 minutes or until golden and loaves test done. Move breads to wire rack to cool.
12. Allow bread to cool on wire rack until ready to serve (at least 20 minutes).

## MAKES 4 SMALL LOAVES

# ARTISAN APRICOT PECAN BOULE

INGREDIENTS
1/3 cup water (80°F – 90°F)
1 cup apricot nectar
2 Tbsp. vegetable oil
1 Tbsp. maple syrup
2 tsp. salt
1 3/4 cups whole wheat flour
1 3/4 cups bread flour
2 1/4 tsp. bread machine yeast
2/3 cup dried cranberries
2/3 cup chopped pecans

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **ARTISAN**. Press the **START** button.
4. At “add ingredient” beep, add cranberries and pecans.
5. The complete signal will sound when dough is done.
6. Turn dough out onto well floured board. (Kneading paddle may remain in dough; if so, remove paddle.)
7. Punch down and knead to remove air from dough.
8. Cover and let rest for 10 minutes.
7. Shape dough into a ball and place, seam side down on lightly greased baking sheet.
8. Cover and let rise until doubled in size, about 45 minutes.
9. Uncover and dust loaves lightly with flour. Using sharp knife or razor blade, cut cross about 3 inches long and 1/4-inch deep in to top loaf.
10. Bake at 425°F for 25 minutes or until golden and loaves test done. Move breads to wire rack to cool.
11. Allow bread to cool on wire rack until ready to serve (at least 20 minutes).

## MAKES 1 LOAF

# APRICOT KEY LIME PRESERVES

INGREDIENTS
3 cups fresh apricots, chopped
1 cup sugar
1 Tbsp. fresh key lime juice
1 Tbsp. key lime zest
1 pkg. (1.75 oz.) powdered pectin

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **JAM** and Press the **START/STOP** button.
4. The complete signal will sound when the preserves are done.
5. Using a pot holder, remove bread pan from baking chamber and carefully pour preserves into clean jars.
6. Place in refrigerator to cool.
7. Store in refrigerator for up to 3 weeks.

**MAKES ABOUT 2 CUPS**

# BLUEBERRY MANGO PRESERVES

INGREDIENTS
2 cups fresh blueberries
1 cup fresh mango, coarsely chopped
$\frac{3}{4}$ cup sugar
1 Tbsp. grated lime peel
1 Tbsp. fresh lime juice
1 pkg. (1.75 oz.) powdered pectin

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **JAM**. Press the **START/STOP** button.
4. The complete signal will sound when the preserves are done.
5. Using pot holders remove bread pan from baking chamber and cool on a wire rack. Carefully pour preserves into clean jars.
6. Place in refrigerator to set.
7. Store in refrigerator for up to 3 weeks.

**MAKES ABOUT 3 CUPS**

# BLUEBERRY PINEAPPLE PRESERVES

INGREDIENTS
2 cups fresh blueberries
1 cup fresh pineapple, coarsely chopped
1 cup sugar
1 Tbsp. fresh lemon juice
1 pkg. (1.75 oz.) powdered pectin

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **JAM**. Press the **START/STOP** button.
4. The complete signal will sound when the preserves are done.
5. Using pot holders remove bread pan from baking chamber and cool on a wire rack. Carefully pour jam into clean jars.
6. Place in refrigerator to set.
7. Store in refrigerator for up to 3 weeks.

**MAKES ABOUT 3 CUPS**

# PEACHY LEMON PRESERVES

INGREDIENTS
3 cups fresh peaches, coarsely chopped (about 1½ lbs.)
1 cup sugar
1 Tbsp. gated lemon peel
2 Tbsp. fresh lemon juice
1 pkg. (1.75 oz.) powdered pectin

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **JAM**. Press the **START/STOP** button.
4. The complete signal will sound when the preserves are done.
5. Using pot holders remove bread pan from baking chamber and cool on a wire rack. Carefully pour jam into clean jars.
6. Place in refrigerator to set.
7. Store in refrigerator for up to 3 weeks.

**MAKES ABOUT 3 CUPS**



# PINEAPPLE PAPAYA PRESERVES

INGREDIENTS
2 cups fresh pineapple, chopped
1 cup fresh papaya, chopped
$\frac{3}{4}$ cup sugar
1 Tbsp. grated lemon peel
1 Tbsp. fresh lemon juice
1 pkg. (1.75 oz.) powdered pectin

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **JAM**. Press the **START/STOP** button.
4. The complete signal will sound when the preserves are done.
5. Using pot holders remove bread pan from baking chamber and cool on a wire rack. Carefully pour jam into clean jars.
6. Place in refrigerator to set.
7. Store in refrigerator for up to 3 weeks.

**MAKES ABOUT 3 CUPS**

# RASPBERRY MANGO PRESERVES

INGREDIENTS
2 cups fresh raspberries
1 large ripe mango, peeled, seeded and coarsely chopped
$\frac{3}{4}$ cup sugar
1 Tbsp. fresh lemon juice
1 pkg. (1.75 oz.) powdered pectin

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **JAM**. Press the **START/STOP** button.
4. The complete signal will sound when the jam is done.
5. Using a pot holder, remove bread pan from baking chamber and carefully pour jam into clean jars.
6. Place in refrigerator to cool.
7. Store in refrigerator for up to 3 weeks.

**MAKES ABOUT 3 CUPS**





# STRAWBERRY KIWI PRESERVES

INGREDIENTS
2 cups strawberries, coarsely chopped
1 cup golden or green kiwi, coarsely chopped
$\frac{3}{4}$ cup sugar
1 Tbsp. fresh lemon juice
1 pkg. ( 1.75 oz.) powdered pectin

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **JAM**. Press the **START/STOP** button.
4. The complete signal will sound when the preserves are done.
5. Using pot holders remove bread pan from baking chamber and cool on a wire rack. Carefully pour jam into clean jars.
6. Place in refrigerator to set.
7. Store in refrigerator for up to 3 weeks.

**MAKES ABOUT 3 CUPS**

# CURRIED APPLE MANGO MARMALADE

INGREDIENTS
2½ cups apples, diced
1 large ripe mango, peeled, seeded and coarsely chopped
¾ cup sugar
2 tsp. minced fresh ginger
½ tsp. curry powder
¼ tsp. cayenne powder
1 pkg. (1.75 oz.) powdered pectin

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **JAM**. Press the **START/STOP** button.
4. The complete signal will sound when the jam is done.
5. Using a pot holder, remove bread pan from baking chamber and carefully pour jam into clean jars.
6. Place in refrigerator to cool.
7. Store in refrigerator for up to 3 weeks.

**MAKES ABOUT 1½ CUPS**



# ORANGE MOJO MARMALADE

INGREDIENTS
1 small onion, very thinly sliced
¼ cup orange peel, slivered
⅓ cup fresh orange juice
1½ Tbsp. fresh lime juice
1 cup sugar
1 Tbsp. fresh oregano, chopped
⅛ tsp. salt
¼ tsp. ground cumin
1 pkg. (1.75 oz.) powdered pectin

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **JAM**. Press the **START/STOP** button.
4. The complete signal will sound when the jam is done.
5. Using pot holders remove bread pan from baking chamber and cool on wire rack. Carefully pour jam into clean jars.
6. Place in refrigerator to set.
7. Store in refrigerator for up to 3 weeks.

**MAKES ABOUT 3 CUPS**

# APPLE CURRY CHUTNEY

INGREDIENTS
2½ cups apples, finely chopped
¾ cup sugar
1 jalapeno, seeded and diced
2 tsp. minced fresh ginger
½ tsp. curry powder
2 Tbsp. apple juice
1 pkg. (1.75 oz.) powdered pectin

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **JAM**. Press the **START/STOP** button.
4. The complete signal will sound when the preserves are done.
5. Using pot holders remove bread pan from baking chamber and cool on a wire rack. Carefully pour preserves into clean jars.
6. Place in refrigerator to set.
7. Store in refrigerator for up to 3 weeks.

**MAKES ABOUT 2½ CUPS**



# PEPPER CHUTNEY

INGREDIENTS
1 medium green pepper, seeded and diced
1 medium red pepper, seeded and diced
1 bunch green onions, sliced
½ cup sun dried tomatoes, chopped
5 jalapeno peppers, seeded and diced
2 large cloves garlic, minced
¼ cup fresh cilantro, chopped
4½ cups sugar
1 package (1.75 oz.) powdered pectin
1 cup cider vinegar

1. Measure ingredients into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **JAM**. Press the **START/STOP** button.
4. The complete signal will sound when the preserves are done.
5. Using a pot holder remove bread pan from baking chamber and carefully pour the mixture into clean jars.
6. Refrigerate jars to cool.
7. Store in refrigerator up to 3 weeks.

**MAKES ABOUT 2½ CUPS**

# CHIPOTLE KETCHUP

INGREDIENTS
1 medium onion, diced
1 Tbsp. olive oil
1 can (28 oz.) tomatoes, drained and chopped
2 bottled chipotle peppers in adobe, drained and chopped
½ cup cider vinegar
¼ cup light brown sugar
1 Tbsp. molasses
1 tsp. celery seeds
½ tsp. ground cinnamon
¼ tsp. cloves

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **JAM**. Press the **START/STOP** button.
4. The complete signal will sound when the ketchup is done.
5. Using a pot holder, remove bread pan from baking chamber and carefully spoon into a heatproof bowl. Cover and allow to stand for at least 10 minutes to cool.
6. Spoon into blender jar; process on high speed until smooth (about 1 minute).
7. Strain and pour into jars.
8. Store in refrigerator for up to 3 weeks.

**MAKES ABOUT 3 CUPS**



# SPICED NUTS

INGREDIENTS
¼ cup pure maple syrup
1 Tbsp. olive oil
½ tsp. cinnamon
½ tsp. ground ginger
¼ tsp. nutmeg
¼ tsp. salt
1/8 tsp. cayenne pepper
1 cups walnuts

1. In a large bowl, stir together all ingredients except the nuts.
2. Add the nuts and stir to coat.
3. Fit the bread pan with the paddle attachment.
4. Pour coated nuts into the bread pan
5. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
6. Select **SPICED NUTS**. Press the **START/STOP** button.
7. The complete signal will sound when the Spiced Nuts are done.
8. Using a pot holder remove bread pan from baking chamber and carefully pour the mixture into clean jars.
9. When timer goes off, spread the Spiced Nuts out on a large baking sheet to cool.
10. Store in an airtight container.

**MAKES ABOUT 1 CUP**

# YOGURT

INGREDIENTS
2 cups whole milk
¼ cup plain low-fat yogurt with live active yogurt cultures

1. Pour milk into the bread pan and stir in the yogurt.
2. Choose the **YOGURT** setting, (16). Press the **START/STOP** button.
3. When timer goes off, remove the pan and place in the refrigerator.
4. Refrigerate for 24 hours.
5. Store in refrigerator for up to 1 week.

**MAKES ABOUT 2 1/2 CUPS**





# GRANOLA

INGREDIENTS
3 cups old fashioned oats
1 cup raw almonds
½ cup honey
2 tsp. melted coconut oil
1 Tbsp. cinnamon
1 tsp. vanilla

1. Layer all ingredients in the bread pan, fitted with the paddle attachment, in the order listed.
2. Choose setting 17 and press start.
3. When timer goes off, spread the granola out on a large baking sheet to cool.
4. Store in an airtight container.

**MAKES ABOUT 4 CUPS**

