

BREADMAN® BREAD MAKER

INSTRUCTIONS & TIPS see reverse side

O BK2000B

O BK2000BQ

IT'S TIME TO BRING HOME THE BAKERY™!

Your Breadman® 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 Use & Care 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 that use the traditional bread pan. The ingredients used in the fruit & nut dispenser are always listed after the yeast in the ingredients list. Use this feature with the traditional bread pan only, when the amount to add is less than $^2/_3$ cup; do not use with the 1-lb. bread pans.

Collapsible Kneading Paddles: These unique paddles are designed to collapse automatically before baking begins. You can avoid the hassle of removing the paddle from your finished loaf and leaving a hole in the bottom of your bread. <u>Use these paddles in the traditional bread panonly; do not use with the 1-lb. bread pans.</u>



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BASIC WHITE BREAD

Note: For 1-lb. loaf recipe, please refer to page 87.

INGREDIENTS	11/2-LB.	2-LB.	21/2-LB.
Water (80°F – 90°F)	1¼ cups	1½ cups	1¾ cups
Unsalted butter or margarine, cut in pieces	2 tbsp.	3 tbsp.	¼ cup
Sugar	2 tsp.	1 tbsp.	4 tsp.
Dry skim milk powder	2 tbsp.	3 tbsp.	1/4 cup
Salt	1 tsp.	1¼ tsp.	1¾ tsp.
Bread flour	3¼ cups	4 cups	4 tsp.
Bread machine yeast	1¼ tsp.	1½ tsp.	5 cups
Vital wheat gluten			1½ tsp.

- 1. Measure ingredients into bread pan in the order listed.
- 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** 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

MULTI-SEEDED WHITE BREAD

Note: For 1-lb. loaf recipe, please refer to page 88.

INGREDIENTS	11/2-LB.	2-LB.	21/2-LB.
Water (80°F – 90°F)	1 cup + 1½ tbsp.	1¹/₃ cups	1½ cups
Vegetable oil	1½ tbsp.	2 tbsp.	2½ tbsp.
Sugar	3 tbsp.	1/4 cup	¹ /3 cup
Dry skim milk powder	2 tbsp.	2 tbsp.	2½ tbsp.
Sunflower seeds	3 tbsp.	1/4 cup	¹ /3 cup
Flax seeds	2 tsp.	1 tbsp.	2 tbsp.
Poppy seeds	1½ tsp.	2 tsp.	2 tsp.
Black sesame seeds	2 tsp.	1 tbsp.	2 tbsp.
Sesame seeds	2 tsp.	1 tbsp.	2 tbsp.
Salt	1 tsp.	1¼ tsp.	1½ tsp.
Whole wheat flour	½ cup	½ cup	¾ cup
Bread flour	2¾ cups	3½ cups	3¾ cups
Bread machine yeast	1¾ tsp.	2¼ tsp.	2½ tsp.

- 1. Measure ingredients into bread pan in the order listed.
- 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** button.
- 4. The complete signal will sound when bread is done.
- 5. 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.)
- 6. Allow bread to cool on wire rack until ready to serve (at least 20 minutes).

BEER BREAD

INGREDIENTS	11∕₂-LB.	2-LB.
Beer (80°F – 90°F)	½ cup	¾ cup
Water (80°F – 90°F)	½ cup	½ cup
Green onions, chopped	¼ cup	³⁄₄ cup
Sugar	2 tsp.	1 tbsp.
Salt	1 tsp.	1¼ tsp.
Bread flour	3 cups	3¾ cups
Bread machine yeast	1½ tsp.	2 tsp.

- 1. Measure ingredients into bread pan in the order listed.
- 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** 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 BREAD

Note: For 1-lb. loaf recipe, please refer to page 89.

INGREDIENTS	11/2-LB.	2-LB.
Buttermilk (80°F – 90°F)	1¼ cups	1½ cups
Water (80°F – 90°F)	¼ cup	¹/₃ cup
Unsalted butter or margarine, cut in pieces	1½ tbsp.	2 tbsp.
Maple syrup (not pancake syrup)	1½ tbsp.	2 tbsp.
Oatmeal, instant or regular	¾ cup	1 cup
Salt	1 tsp.	1 tsp.
Bread flour	3½ cups	4 cups
Vital wheat gluten	3 tsp.	4 tsp.
Bread machine yeast	2 tsp.	3 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** 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).

ANADAMA BREAD

INGREDIENTS	11/2-LB.	2-LB.
Water (80°F – 90°F)	1 cup + 2 tbsp.	1½ cups
Molasses	3 tbsp.	¼ cup
Dry skim milk powder	3 tbsp.	¼ cup
Salt	1 tsp.	1½ tsp.
Unsalted butter or margarine, cut in pieces	1½ tbsp.	2 tbsp.
Yellow cornmeal	½ cup	³⁄4 cup
Bread flour	4 cups	4½ cups
Bread machine yeast	1½ tsp.	2 tsp.
Unsalted sunflower seeds	½ cup	½ cup

- 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** 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

Note: For 1-lb. loaf recipe, please refer to page 90.

INGREDIENTS	11/2-LB.	2-LB.	21/2-LB.
Water (80°F – 90°F)	¾ cup	1 cup + 2 tbsp.	1 ¹ / ₃ cups
Unsalted butter or margarine, cut in pieces	1 tbsp.	1½ tbsp.	2 tbsp.
Unsweetened coconut	¼ cup	¹ /3 cup	½ cup
Chopped candied ginger	2 tbsp.	2 tbsp.	3 tbsp.
Light brown sugar	1½ tbsp.	3 tbsp.	¼ cup
Dry skim milk powder	1 tbsp.	1½ tbsp.	2 tbsp.
Salt	¾ tsp.	1 tsp.	1¼ tsp.
Bread flour	2½ cups	3½ cups	4 cups
Bread machine yeast	¾ tsp.	2 tsp.	2¼ tsp.
Chopped lightly toasted hazelnuts	¼ cup	½ cup	1 cup

- Measure ingredients, except toasted hazelnuts, into bread pan in the order listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.

Note: For 1½ and 2-lb. loaves, you can add the toasted hazelnuts into automatic fruit & nut dispenser; for 2½-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** 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

Rreadman

MAPLE WALNUT BREAD

Note: For 1-lb. loaf recipe, please refer to page 91.

INGREDIENTS	11/2-LB.	2-LB.	21/2-LB.
Water (80°F – 90°F)	1 cup + 2 tbsp.	1¹/₃ cups	1½ cups
Vegetable oil	4 tbsp.	6 tbsp.	6 tbsp.
Maple syrup (not pan- cake syrup)	6 tbsp.	6 tbsp.	² / ₃ cup
Lemon extract	½ tsp.	¾ tsp.	1 tsp.
Salt	1 tsp.	1 tsp.	1¼ tsp.
Uncooked oatmeal, instant or regular	1 cup	1½ cups	1¾ cup
Bread flour	3½ cups	4 cups	4½ cups
Bread machine yeast	¾ tsp.	2¼ tsp.	2½ tsp.
Walnuts, chopped	½ cup	²/ ₃ cup	²/ ₃ 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** 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

SWISS CHEESE BREAD

Note: For 1-lb. loaf recipe, please refer to page 92.

INGREDIENTS	11/2-LB.	2-LB.
Buttermilk (80°F – 90°F)	¾ cup	1 cup
Water (80°F – 90°F)	¹/₃ cup	½ cup
Shredded Swiss cheese	¾ cup	1 cup
Honey	1 tbsp.	1½ tbsp.
Baking powder	1 tsp.	1¼ tsp.
Dried dill	¾ tsp.	1 tsp.
Dried chives	¾ tsp.	1 tsp.
Salt	1 tsp.	1½ tsp.
Bread flour	3½ cups	4 cups
Bread machine yeast	1¾ 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 WHITE. Choose loaf size and desired crust color. Press the **START** 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).

ONION CHEESE BREAD

Note: For 1-lb. loaf recipe, please refer to page 93.

INGREDIENTS	11/2-LB.	2-LB.	21/2-LB.
Water (80°F – 90°F)	½ cup	¾ cup	1 cup
Cottage cheese	¹ /3 cup	½ cup	²/ ₃ cup
Shredded Swiss cheese	¼ cup	½ cup	²/ ₃ cup
Grated Parmesan cheese	3 tbsp.	¼ cup	¹/₃ cup
Unsalted butter or margarine, cut in pieces	2 tsp.	1 tbsp.	1½ tbsp.
Sugar	1½ tbsp.	2 tbsp.	2½ tbsp.
Salt	1¼ tsp.	1¾ tsp.	2 tsp.
Instant minced onion	2 tsp.	1 tbsp.	2 tbsp.
Parsley, chopped	1 tbsp.	1 tbsp.	2 tbsp.
Bread flour	2¾ cups	3¼ cups	3¾ cups
Bread machine yeast	1¼ 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 WHITE. Choose loaf size and desired crust color. Press the **START** 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. (Kneading paddle may remain in bread. Remove paddle when 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

Note: For 1-lb. loaf recipe, please refer to page 94.

INGREDIENTS	11∕₂-LB.	2-LB.
Milk (80°F - 90°F)	½ cup	¾ cup
Water (80°F – 90°F)	½ cup	¼ cup
Small curd cottage cheese (80°F – 90°F)	1⁄4 cup	¹/3 cup
Unsalted butter or margarine, cut in pieces	3 tbsp.	1/4 cup
Honey	3 tbsp.	¼ cup
Salt	1½ tsp.	2 tsp.
Whole wheat flour	1 cup	1¼ cups
Bread flour	2½ cups	2¾ cups
Bread machine yeast	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** 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).

Note: For 1-lb. loaf recipe, please refer to page 95.

INGREDIENTS	11⁄₂-LB.	2-LB.
Water (80°F – 90°F)	³⁄4 cup	1 cup
Milk (80°F – 90°F)	³⁄4 cup	1½ cup
Unsalted butter or margarine, cut in pieces	2 tbsp.	3 tbsp.
Molasses	¼ cup	¹/3 cup
Salt	1¾ tsp.	2½ tsp.
Whole wheat flour	4 cups	5 cups
Vital wheat gluten	3 tbsp.	1⁄4 cup
Bread machine yeast	3 tsp.	4½ tsp.

- 1. Measure ingredients into bread pan in the order listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select WHOLE WHEAT. Choose loaf size and desired crust color. Press the START 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

CARAWAY RYE BREAD

INGREDIENTS	11/2-LB.	2-LB.
Large eggs, at room temperature	1	2
Water (80°F – 90°F)	Enough to measure 1¼ cups with egg	Enough to measure 1¾ cups with egg
Oil	3 tbsp.	¼ cup
Honey	3 tbsp.	1/4 cup
Dry skim milk powder	2 tbsp.	3 tbsp.
Salt	1¼ tsp.	2 tsp.
Bread flour	1½ cups	2 cups
Rye flour	1 cup	1¼ cups
Whole wheat flour	¾ cup	1 cup
Caraway seeds	1½ tbsp.	2 tbsp.
Bread machine yeast	1¼ tsp.	2 tsp.

- 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.
- Select WHOLE WHEAT. Choose loaf size and desired crust color. Press the START 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).

PUMPERNICKEL BREAD

INGREDIENTS	11/2-LB.	2-LB.
Large eggs, at room temperature	2	2
Water (80°F – 90°F)	³⁄₄ cup	1¹/₃ cups
Oil	2 tbsp.	¼ cup
Honey	2 tbsp.	¼ cup
Non fat Dry skim milk powder	3 tbsp.	3 tbsp.
Cocoa powder	3 tbsp.	¼ cup
Caraway seeds	2 tbsp.	3 tbsp.
Instant coffee granules	2 tsp.	1 tbsp.
Salt	1½ tsp.	2 tsp.
Whole wheat flour	¾ cup	1 cup
Rye flour	³⁄₄ cup	1 cup
Bread flour	1½ cups	2 cups
Bread machine yeast	1¾ tsp.	21/4 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** 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	1½-LB.	2-LB.
Water (80°F – 90°F)	1¼ cups	1½ cups
Molasses	¼ cup	¹ /3 cup
Vegetable oil	1 tbsp.	1½ tbsp.
Salt	1½ tsp.	2 tsp.
Dry oatmeal, instant or regular	½ cup	²/3 cup
Whole wheat flour	1 cup	1¹/₃ cups
Bread flour	2½ cups	2²/3 cups
Bread machine yeast	2 tsp.	2¼ tsp.
Dried apricots, chopped	½ cup	½ cup
Pecans, chopped and toasted	¹/₃ 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 wall outlet.
- 3. Select **WHOLE WHEAT**. Choose loaf size and desired crust color. Press the **START** button.
- 4. At "add ingredient" beep, add apricots and pecans.
- 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).

WHOLE WHEAT CRANBERRY BREAD

Note: For 1-lb. loaf recipe, please refer to page 96.

INGREDIENTS	11/2-LB.	2-LB.
Water (80°F – 90°F)	1 cup	1¼ cups
Unsalted butter or margarine, cut in pieces	2 tbsp.	2½ tbsp.
Honey	4 tsp.	2 tbsp.
Grated orange peel	1½ tsp.	2 tsp.
Salt	1 tsp.	1¼ tsp.
Whole wheat flour	1¼ cups	1½ cups
Bread flour	2 cups	2½ cups
Vital wheat gluten (optional)	1 tsp.	2 tsp.
Bread machine yeast	2 tsp.	1 tbsp.
Dried cranberries	¾ cup	1 cup

- 1. Measure ingredients, except cranberries, 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** button.
- 4. At "add ingredient" beep, add cranberries.
- 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

WHOLE WHEAT RAISIN BREAD

Note: For 1-lb. loaf recipe, please refer to page 97.

INGREDIENTS	11⁄₂-LB.	2-LB.
Water (80°F – 90°F)	1¼ cups	1 ² /3 cups
Unsalted butter or margarine, cut in pieces	2 tbsp.	2½ tbsp.
Honey	4 tsp.	2 tbsp.
Grated orange peel	4 tsp.	2 tbsp.
Salt	1 tsp.	1¼ tsp.
Ground cinnamon	³⁄4 tsp.	1 tsp.
Whole wheat flour	1¼ cups	1½ cups
Bread flour	2 cups	2½ cups
Bread machine yeast	2 tsp.	3 tsp.
Vital wheat gluten	1½ tsp.	2 tsp.
Raisins	¹/₃ cup	½ cup
Walnuts, chopped	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 wall outlet.

Note: For 1½-lb. loaf, you can add the raisins and walnuts into automatic fruit & nut dispenser; for 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** 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

Rreadman

YOGURT WHOLE WHEAT BREAD

Note: For 1-lb. loaf recipe, please refer to page 98.

INGREDIENTS	11/2-LB.	2-LB.
Plain nonfat yogurt (80°F – 90°F)	¾ cup	1 cup
Water (80°F – 90°F)	½ cup	½ cup
Vegetable oil	1 tbsp.	1½ tbsp.
Maple syrup (not pancake syrup)	1½ tbsp.	2 tbsp.
Salt	1½ tsp.	2 tsp.
Whole wheat flour	1¼ cups	1½ cups
Bread flour	2 cups	2½ cups
Bulgur wheat	1½ tbsp.	2 tbsp.
Bread machine yeast	2 tsp.	2¼ tsp.

- 1. Measure ingredients into bread pan in the order listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select WHOLE WHEAT. Choose loaf size and desired crust color. Press the START 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	11/2-LB.	2-LB.
Water (80°F – 90°F)	1¼ cups	1¼ cups
Sugar	1 tbsp.	1 tbsp.
Salt	1¼ tsp.	1½ tsp.
Bread flour	3²/₃ cups	4 cups
Bread machine yeast	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** 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).

HERBED FRENCH BREAD

	INGREDIENTS	11/2-LB.	2-LB.
	Water (80°F – 90°F)	1 cup	2 cups
	Olive oil	2 tsp.	2 tbsp.
	Instant minced onion	2 tsp.	2 tbsp.
	Fresh parsley, chopped	1 tbsp.	2 tbsp.
/	Fresh garlic, minced	1½ tsp.	1½ tbsp.
	Sugar	1 tbsp.	1½ tbsp.
	Salt	½ tsp.	1½ tsp.
	Garlic pepper	¼ tsp.	½ tsp.
	Bread flour	3½ cups	5½ cups
	Bread machine yeast	1 tsp.	2 tsp.

- 1. Measure ingredients into bread pan in the order listed.
- 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** 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

PEPPERED FRENCH BREAD

INGREDIENTS	11/2-LB.	2-LB.
Water (80°F – 90°F)	1¼ cups	1²/3 cups
Olive oil	1 tbsp.	1½ tbsp.
Instant minced onion	2 tsp.	1 tbsp.
Vital wheat gluten	2 tsp.	1 tbsp.
Coarse ground pepper	½ tsp.	½ tsp.
Salt	1¼ tsp.	2 tsp.
Bread flour	3½ cups	3¾ cups
Bread machine yeast	1½ tsp.	2 tsp.

- 1. Measure ingredients into bread pan in the order listed.
- 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** 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).

OLIVE ROSEMARY FRENCH BREAD

Note: For 1-lb. loaf recipe, please refer to page 99.

11/2-LB.	2-LB.	21/2-LB.
1½ cups	1²/₃ cups	2 cups
2 tsp.	1 tbsp.	1½ tbsp.
1½ tsp.	2 tsp.	2 tsp.
¾ tsp.	1 tsp.	1 tsp.
¾ tsp.	1 tsp.	2 tsp.
1 tsp.	1½ tsp.	2 tsp.
2½ cups	3 cups	3½ cups
1 cup	1¼ cups	1½ cups
1½ tsp.	2 tsp.	2¼ tsp.
¾ cup	1 cup	1¼ cup
	1½ cups 2 tsp. 1½ tsp. ¾ tsp. ¾ tsp. 1 tsp. 2½ cups 1 cup 1½ tsp.	1½ cups 1²/₃ cups 2 tsp. 1 tbsp. 1½ tsp. 2 tsp. ¾ tsp. 1 tsp. ⅓ tsp. 1 tsp. 1 tsp. 1½ tsp. 2½ cups 3 cups 1 cup 1½ cups 1½ tsp. 2 tsp.

- 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** button.
- 4. At "add ingredient" beep, add olives directly into the bread pan.
- 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	11/2-LB.	2-LB.
Water (80°F – 90°F)	1¼ cups	1½ cups
Olive Oil	2 tbsp.	3 tbsp.
Salt	1 tsp.	1¼ tsp.
Bread flour	3 cups	3¾ cups
Semolina flour	¾ cup	1 cup
Bread machine yeast	1½ tsp.	2 tsp.
Toasted pine nuts	½ cup	½ cup

- 1. Measure ingredients, except pine nuts, into bread pan in the order listed. Add pine nuts into automatic fruit & nut dispenser.
- 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** 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).

HERBED ITALIAN LOAF

Note: For 1-lb. loaf recipe, please refer to page 100.

INGREDIENTS	11/2-LB.	2-LB.
Water (80°F – 90°F)	1 cup	1¼ cups
Olive oil	1½ tbsp.	2 tbsp.
Instant minced onion	1½ tbsp.	2 tbsp.
Fresh parsley, chopped	2 tbsp.	2 tbsp.
Minced fresh garlic	2 tsp.	1 tbsp.
Sugar	1 tsp.	2 tsp.
Salt	1 tsp.	1½ tsp.
Fresh basil, chopped	1 tbsp.	2 tbsp.
Fresh oregano, chopped	1 tbsp.	2 tbsp.
Bread flour	4½ cups	5½ cups
Bread machine yeast	1¼ tsp.	2 tsp.
Toasted pine nuts	¹/3 cup	½ cup

- 1. Measure ingredients, except pine nuts, into bread pan in the order listed. Add pine nuts into automatic fruit & nut dispenser.
- 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** 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

ASIAGO PESTO BREAD

INGREDIENTS	11/2-LB.	2-LB.
Water (80°F – 90°F)	1¼ cups + 2 tbsp.	1½ cups
Extra virgin olive oil	1½ tbsp.	2 tbsp.
Asiago cheese, shredded	¹/₃ cup	½ cup
Prepared pesto	¼ cup	¹/₃ cup
Sugar	1 tsp.	1½ tsp.
Salt	1 tsp.	1¼ tsp.
Bread flour	4 cups	4½ cups
Bread machine yeast	1½ tsp.	2 tsp.
Toasted pine nuts	¹/₃ cup	½ cup

- Measure ingredients, except toasted pine nuts, into bread pan in the order listed. Add pine nuts into automatic fruit & nut dispenser.
- 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** button.
- 4. The complete signal will sound when bread is done.
- 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.)
- 6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

MAKES 1 LOAF

28 Rreadman

PEPPERONI PARMESAN BREAD

Note: For 1-lb. loaf recipe, please refer to page 101.

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

- 1. Measure ingredients into bread pan in the order listed.
- 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** 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	1½-LB.	2-LB.
Water (80°F – 90°F)	1 cup	1¼ cups
Olive oil	3 tbsp.	¼ cup
Grated Parmesan cheese	¹/3 cup	½ cup
Sundried tomatoes, finely chopped	1/4 cup	¹/3 cup
Italian parsley, chopped	2 tbsp.	3 tbsp.
Garlic pepper	¼ tsp.	½ tsp.
Salt	1 tsp.	1¼ tsp.
Bread flour	3 cups	3¾ cups
Bread machine yeast	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** 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

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CINNAMON RAISIN BREAD

Note: For 1-lb. loaf recipe, please refer to page 102.

	INGREDIENTS	11/2-LB.	2-LB.
	Large eggs, at room temperature	1	1
	Water (80°F – 90°F)	Enough to measure 1 cup with egg	Enough to measure 1½ cups with egg
	Firmly packed light brown sugar	1½ tbsp.	2 tbsp.
	Dry skim milk powder	1½ tbsp.	2 tbsp.
	Unsalted butter or margarine, cut in pieces	1½ tbsp.	2 tbsp.
	Ground cinnamon	1 tsp.	1½ tsp.
	Salt	1 tsp.	1½ tsp.
	Bread flour	3 cups	3¾ cups
	Bread machine yeast	1 tsp.	1¼ tsp.
	Raisins	½ cups	¾ cup

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

Note: For 1½-lb. loaf, you can add the raisins into automatic fruit & nut dispenser; for 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** button.
- 5. The complete signal will sound when bread is done.
- 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.)
- 7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

MAKES 1 LOAF

GOLDEN POTATO BREAD

NOTE: For 1-lb. loaf recipe, please refer to page 103.

INGREDIENTS	11/2-LB.	2-LB.	21/2-LB.
Potato Cooking water (80°F – 90°F)*	½ cup + 2 tbsp.	¾ cup	1 cup
Large eggs, at room temperature	1	1	2
Mashed potatoes*	½ cup	¾ cup	1 cup
Unsalted butter, cut in pieces	1½ tbsp.	2 tbsp.	3 tbsp.
Sugar	1 tsp.	1 tsp.	1½ tsp.
Dry skim milk powder	2 tbsp.	3 tbsp.	1⁄4 cup.
Dried chives	2 tsp.	1 tbsp.	1½ tbsp.
Potato starch	1½ tbsp.	2 tbsp.	2½ tbsp.
Salt	1 tsp.	1½ tsp.	2 tsp.
Bread flour	2½ cups	3 cups	3½ cups
Bread machine yeast	¾ tsp.	2 tsp.	2¼ tsp.

- 1. Measure ingredients into bread pan in the order listed.
- 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** 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. (Kneading paddle may remain in bread. Remove paddle when bread has cooled.)

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

Note: For 1-lb. loaf recipe, please refer to page 104.

INGREDIENTS	11/2-LB.	2-LB.	21/2-LB.
Large eggs, at room temperature	1	1	2
Water (80°F – 90°F)	Enough to measure 34 cup with egg	Enough to measure 1 cup with egg	Enough to measure 1¼ cups with egg
Unsalted butter or margarine, cut in pieces	1½ tbsp.	2 tbsp.	3 tbsp.
Dried cherries	¹/₃ cup	½ cup	¾ cup
Dry skim milk powder	1½ tbsp.	2 tbsp.	3 tbsp.
Sugar	1½ tbsp.	2 tbsp.	2½ tbsp.
Dried orange peel	1 tsp.	1 tsp.	1½ tsp.
Ground cinnamon	½ tsp.	½ tsp.	¾ tsp.
Salt	½ tsp.	½ tsp.	¾ tsp.
Bread flour	2½ cups	3 cups	3½ cups
Bread machine yeast	2 tsp.	2½ tsp.	2¾ tsp.
Toasted slivered almonds	¹/₃ cup	½ cup	²/₃ cup

- 1. Place egg in a measuring cup, add water to required amount. Pour into bread pan.
- 2. Add remaining ingredients, except almonds, into bread pan in order listed.
- 3. Insert bread pan securely into baking chamber. Close lid.
- 4. Add almonds into automatic fruit & nut dispenser.
- 5. Plug unit into wall outlet.
- Select SWEET. Choose loaf size and desired crust color. Press the START 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 confectioners' sugar frosting and sprinkle with additional toasted slivered almonds.

CHOCOLATE HAZELNUT BREAD

INGREDIENTS	11/2-LB.	2-LB.	21/2-LB.
Large eggs, at room temperature	1	2	2
Water (80°F – 90°F)	½ cup	¾ cup	1 cup
Unsalted butter, cut in pieces	1½ tbsp.	2 tbsp.	3 tbsp.
Unsweetened cocoa powder	¼ cup	¹/₃ cup	½ cup
Sugar	¹/₃ cup	½ cup	² / ₃ cup
Salt	½ tsp.	1 tsp.	1½ tsp.
Bread flour	2 cups	2¾ cups	3 cups
Bread machine yeast	1 tsp.	1½ tsp.	1¾ tsp.
Toasted and skinned hazelnuts nuts, chopped	¹/₃ cup	½ cup	² / ₃ cup

- Measure ingredients, except hazelnuts, into bread pan in order listed.
- 2. Insert bread pan securely into baking chamber. Close lid.
- 3. Add hazelnuts into the automatic fruit & nut dispenser.
- 4. Plug unit into wall outlet.
- 5. Select **SWEET**. Choose loaf size and desired crust color. Press the **START** button.
- . 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 hazelnuts.

CRANBERRY ORANGE BREAD

Note: For 1-lb. loaf recipe, please refer to page 105.

INGREDIEN	ITS	11/2-LB.	2-LB.
Large eggs, temperature		1	1
Water (80°F	– 90°F)	Enough to measure 1½ cups with egg	Enough to measure 2 cups with egg
Sugar		2 tbsp.	3 tbsp.
Dry skim mi	lk powder	2 tbsp.	3 tbsp.
Dried cranb	erries	½ cup	²/3 cup
Dried orang	e peel	1 tsp.	2 tsp.
Ground cinn	amon	1 tsp.	1½ tsp
Salt		1¼ tsp.	1½ tsp.
Unsalted bu garine, cut i	tter, or mar- n pieces	2 tbsp.	3 tbsp.
Bread flour		3½ cups	4 cups
Bread mach	ine yeast	1¼ tsp.	1½ tsp.
Pecans, cho	pped	½ cup	²/3 cup

- 1. Place egg in a measuring cup; add water to required amount. Pour into bread pan.
- Add remaining ingredients into bread pan, except pecans, in the order listed.
- 3. Insert bread pan securely into baking chamber; close lid.
- 4. Add pecans into the automatic fruit & nut dispenser.
- 5. Plug unit into wall outlet.
- Select SWEET. Choose loaf size and desired crust color. Press the START 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	11/2-LB.	2-LB.
Large eggs, at room temperature	1	2
Milk (80°F – 90°F)	½ cup	²/3 cup
Unsalted butter or margarine, cut in pieces	¼ cup	¹/3 cup
Sugar	¼ cup	¹/3 cup
Diced mixed candied fruit	¼ cup	½ cup
Diced candied cherries	¼ cup	¼ cup
Diced candied lemon peel	2 tbsp.	¼ cup
Dried orange peel	1 tsp.	1½ tsp.
Anise seed	⅓ tsp.	1 tsp.
Salt	¾ tsp.	1 tsp.
Bread flour	2¾ cups	3¼ cups
Bread machine yeast	2 tsp.	3 tsp.
Lightly toasted pine nuts	¹/₃ cup	½ cup

- 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 the automatic fruit & nut dispenser.
- 4. Plug unit into wall outlet.
- 5. Select **SWEET**. Choose loaf size and desired crust color. Press the **START** 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 pine nuts.

PUMPKIN APPLE BREAD

INGREDIENTS	11/2-LB.	2-LB.
Water (80°F – 90°F)	½ cup	²/3 cup
Pumpkin puree	½ cup	²/3 cup
Large eggs, at room temperature	1	2
Honey	3 tbsp.	½ cup
Dry skim milk powder	¼ cup	¹/3 cup
Unsalted butter, cut in pieces	1 tbsp.	2 tbsp.
Salt	1 tsp.	1¼ tsp.
Ground cinnamon	½ tsp.	½ tsp.
Allspice	¼ tsp.	¼ tsp.
Ground ginger	¼ tsp.	¼ tsp.
Ground nutmeg	1/4 tsp.	¼ tsp.
Ground pecans	¼ cup	¹/3 cup
Bread flour	3¼ cups	4 cups
Bread machine yeast	1 tsp.	1½ tsp.
Dried apples, chopped	1/4 cup	¹/3 cup

- 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 the automatic fruit & nut dispenser.
- 4. Plug unit into wall outlet.
- Select SWEET. Choose loaf size and desired crust color. Press the START 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

PUMPKIN PECAN BREAD

INGREDIENTS	11⁄₂-LB.	2-LB.
Large eggs, at room temperature	1	2
Water (80°F – 90°F	Enough to measure ¾ cup with egg	Enough to measure 1 cup with egg
Cooked pumpkin	¹/₃ cup	½ cup
Vanilla extract	1½ tsp.	2 tsp.
Unsalted butter or margarine, cut in pieces	3 tbsp.	1/4 cup
Light brown sugar	3 tbsp.	¼ cup
Dried orange peel	2 tsp.	1 tbsp.
Ground cinnamon	1 tsp.	1½ tsp.
Salt	1½ tsp.	2 tsp.
Nutmeg, ground	¼ tsp.	½ tsp.
Bread flour	3½ cups	4 cups
Bread machine yeast	1½ tsp.	2 tsp.
Toasted pecans	½ cup	½ cup

- Place egg in a measuring cup, add water to required amount. Pour into bread pan.
- Add remaining ingredients, except pecans, into bread pan in order listed.
- 3. Insert bread pan securely into baking chamber; place nuts in dispenser. Close lid.
- 4. Add pecans into the automatic fruit & nut dispenser.
- 5. Plug unit into wall outlet.
- Select SWEET. Choose loaf size and desired crust color. Press the START button.
- 7. At "add ingredient" beep, add pecans.
- 8. The complete signal will sound when bread is done.
- 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.)
- 10. 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

Note: For 1-lb. loaf recipe, please refer to page 106.

INGREDIENTS	11/2-LB.	2-LB.	21/2-LB.
Large eggs, at room temperature	1	1	2
Water (80°F – 90°F)	Enough to measure 3/4 cup with egg	Enough to measure 1 cup with egg	Enough to measure 1¼ cup with egg
Dry skim milk powder	1½ tbsp.	2 tbsp.	3 tbsp.
Tropical fruit bits	¾ cup	1 cup	1 cup
Unsalted butter, cut in pieces	1½ tbsp.	2 tbsp.	3 tbsp.
Fresh orange peel, grated	2 tsp.	1 tbsp.	2 tbsp.
Sugar	1½ tbsp.	2 tbsp.	2½ tbsp.
Salt	½ tsp.	½ tsp.	¾ tsp.
Bread flour	3 cups	3½ cups	4 cups
Bread machine yeast	1¾ tsp.	2¼ tsp.	2½ tsp.
Macadamia nuts, chopped	½ cup	½ cup	¾ cup

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

Note: For 1½ and 2-lb. loaves, you can add the macadamia nuts into automatic fruit & nut dispenser; for 21/2-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** 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

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

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
² / ₃ cup dry skim milk powder
1½ tsp. salt
1/2 cup potato starch
½ cup tapioca flour
¹/₃ cup cornstarch
3 tbsp. sugar
1 tbsp. xanthan gum
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** 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).





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GLUTEN FREE BUTTERMILK BREAD (2-LB.)

Note: For 1-lb. loaf recipe, please refer to page 107.

	INGREDIENTS
	1¼ cups water (80°F – 90°F)
	3 large eggs, at room temperature
	1/4 cup unsalted butter or margarine, cut in pieces
	1 tsp. cider vinegar
	2 cups white rice flour
\	V_2 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
	21/4 tsp. bread machine yeast

- 1. Measure ingredients into bread pan in the order listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- 3. Select **GLUTEN FREE**. Press the **START** 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 A 2-LB. LOAF

GLUTEN FREE HERB BREAD (2-LB.)

Note: For 1-lb. loaf recipe, please refer to page 108.

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	
² / ₃ cup dry skim milk powder	
2 tbsp. sugar	
3¼ tsp. xanthan gum	
1¼ tsp. salt	
1 tsp. herbs d' Provence	
5 tsp. bread machine yeast	

- 1. Measure ingredients into bread pan in the order listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- 3. Select **GLUTEN FREE**. Press the **START** 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).



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GLUTEN FREE PUMPERNICKEL BREAD (2-LB.)

Note: For 1-lb. loaf recipe, please refer to page 109.

	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
))	² / ₃ cup potato starch
/	¹/₃ 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.
- Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
- 3. Select **GLUTEN FREE**. Press the **START** 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 A 2-LB. LOAF

SEEDED GLUTEN FREE BREAD (2-LB.)

Note: For 1-lb. loaf recipe, please refer to page 110.

INGREDIENTS 1²/3 cups water (80°F – 90°F) 1 large egg, at room temperature + enough egg whites to measure ¾ cup ¹/3 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.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- 3. Select **GLUTEN FREE**. Press the **START** 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).



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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.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- 3. Select **GLUTEN FREE**. Press the **START** 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 A 2-LB. LOAF

GLUTEN FREE POTATO & CHIVE BREAD (2-LB.)

Note: For 1-lb. loaf recipe, please refer to page 111.

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.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- 3. Select GLUTEN FREE. Press the START button.
- 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).







QUICK

BANANA MACADAMIA BREAD (2-LB.)

INGREDIENTS
²/3 cup milk
1 cup mashed banana, about 2 medium
2½ cups all-purpose flour
1 cup sugar
½ cup unsalted butter or margarine, softened
2 eggs, slightly beaten
2½ tsp. baking powder
½ tsp. baking soda
¾ tsp. salt
½ cup macadamia nuts, chopped

- . In a large mixing bowl, combine ingredients in order listed.
- 2. Spoon batter evenly into bread pan.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- 4. Select QUICK BREAD. Press the START 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 A 2-LB. LOAF

COCONUT GINGER QUICK BREAD (2-LB.)

INGRE	DIENTS
1 cup +	2 tbsp. half & half
2 large	eggs, at room temperature
¼ cup o	il
1 tsp. co	oconut extract
1 tsp. le	emon extract
¾ cup s	sugar
1 tbsp.	grated lemon peel
2 cups a	all-purpose flour
2 tbsp.	candied ginger, finely chopped
1 tbsp. l	baking powder
⅓ tsp. s	salt
1¼ cups	s toasted shredded coconut

- 1. In a large mixing bowl, combine ingredients in order listed.
- 2. Spoon batter evenly into bread pan.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- 4. Select QUICK BREAD. Press the START button.
- The complete signal will sound when the bread is done.
- 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)



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
1/4 cup unsalted butter or margarine, melted
1/4 cup water

- 1. In a large mixing bowl, combine ingredients in order listed.
- 2. Spoon batter evenly into bread pan.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- 4. Select QUICK BREAD. Press the START 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 A 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
1/4 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.
- Transfer date mixture to bread pan. Measure remaining ingredients, except walnuts, into bread pan in the order listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
 - Select QUICK BREAD. Press the START 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 A 2-LB. LOAF

Rreadman^a



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
1/4 tsp. salt
1/4 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 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 A 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
¹ / ₃ 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 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 the QUICK BREAD. Press the START button.
- At "add ingredient" beep, add prunes.
- 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)

DINNER ROLLS

INGREDIENTS 1/4 cup milk (80°F - 90°F) $\frac{1}{4}$ 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 21/4 tsp. active dry or bread machine yeast

- 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** button.
- The complete signal will sound when dough is done.
- 5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
- Invert a large mixing bowl over dough and let rest for 10 minutes.
- 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 whites 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)	
¹/₃ cup unsalted butter or margarine, cut in pieces	
1 large egg, at room temperature	
¼ cup sugar	
½ tsp. salt	
2½ cups bread flour	
1 cup whole wheat flour	
2¼ tsp. bread machine yeast	

- 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** button.
- The complete signal will sound when dough is done.
- Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
- Invert a large mixing bowl over dough and let rest for 10 minutes.
- Shape into your favorite dinner rolls shapes such as braids, butter horns. Parker house or clover leaf.
- 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 whites and sprinkle with sesame, poppy or fennel seeds.

DOUGH

¼ cup sugar

6 tbsp. unsalted butter or margarine, cut in pieces

1 tbsp. instant minced onion

1 tsp. caraway seeds

½ tsp. salt

3¼ cups bread flour

21/4 tsp. active dry or bread machine yeast

1 egg white

Instant minced onion

- 1. Measure ingredients, except egg white and additional instant minced onion, 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** button.
- The complete signal will sound when dough 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 pan rolls, braids or rosettes.

MAKES ABOUT 2 DOZEN DINNER ROLLS

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

BEST EVER PIZZA DOUGH

INGREDIENTS	
1 ½ 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	

- Measure ingredients into bread pan in the order listed.
- 2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select **DOUGH**. Press the **START** button.
- The complete signal will sound when dough is done.
- 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, \% cup freshly grated Parmesan, Romano and Asiago cheese and 1/3 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
1½ tsp. salt
2½ 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** button.
- 4. The complete signal will sound when dough 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. 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. 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.
- 8. 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 cups 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	
1/2 cup potato starch	
1 tsp. salt	
1 tbsp. sugar	
1 tbsp. xanthan gum	
2 tbsp bread machine yeast	

- 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** button.
- The complete signal will sound when dough is done.
- 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 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.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- 3. Select **DOUGH**. Press the **START** button.
- 4. The complete signal will sound when dough 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. Divide dough in half. On a lightly floured board, roll $\frac{1}{2}$ 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).

- 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.

Note:

CHEESE MIXTURE: Combine $\frac{1}{2}$ cup grated Parmesan cheese, 2 tbsp. lightly toasted sesame seeds, $\frac{1}{2}$ tsp salt and $\frac{1}{4}$ tsp. pepper.

SEED MIXTURE: Combine 2 tbsp. each of black sesame seeds, flaxseeds, poppy seeds and lightly toasted sesame seeds, along with $\frac{1}{2}$ tsp. salt and $\frac{1}{4}$ 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
1½ tbsp. baking soda
Kosher salt

- . Measure first 5 ingredients into bread pan in the order listed.
- Insert bread pan securely into baking chamber; close lid. | Plug unit into wall outlet.
- 3. Select **DOUGH**. Press the **START** button.
- The complete signal will sound when dough is done.
- 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 ½ cup milk ½ cup + 2 tbsp. water (80°F – 90°F) 1 large egg, at room temperature ½ cup sugar 2 tbsp. unsalted butter or margarine, cut in pieces ½ tsp. salt ½ cups bread flour 2½ cups bread flour 2½ tsp. active dry or bread machine yeast Filling (recipe below)

- I. Measure ingredients into bread pan in the order listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- 3. Select **DOUGH**. Press the **START** button.
- 4. The complete signal will sound when dough is done.
- Meanwhile, prepare filling (see recipe below). Cover and refrigerate.
- 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.
- 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 1/3 cup granulated sugar in second shallow bowl.
- 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, 1½ tbsp. sugar, ½ tsp ground cinnamon and 1 tsp. fresh lemon juice.

APPLE FILLED CHALLAH

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.
- Insert bread pan securely into baking chamber; close lid Plug unit into wall outlet.
- 3. Select **DOUGH** setting. Press the **START** button.
- The complete signal will sound when dough is done.
- 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 ¹/₃ apple 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 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 LARGE LOAF

Tip: If desired, combine ¾ 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)
1/4 cup water (80°F – 90°F)
4 large eggs, at room temperature
¹ /3 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, 1/3 cup sugar, butter, salt, flour and yeast into bread pan in the order listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- 3. Select **DOUGH**. Press the **START** button.
- 4. The complete signal will sound when dough 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. 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

INGREDIENTS
% 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
√2 cup toasted skinned hazelnuts, chopped
½ tsp ground cinnamon
1 tbsp. honey

- 1. Measure first 8 ingredients into bread pan in the order listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- 3. Select **DOUGH**. Press the **START** button.
- 4. The complete signal will sound when dough is done.
- 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 ½ apricot 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 lightly greased baking sheet. Braid ropes loosely. Tuck ends under braid to seal.
- 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 LARGE 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 BRAID

INGREDIENTS 2/3 cup milk (80°F – 90°F) 1 large egg, at room temperature 1/2 cup mashed cooked sweet potato 1/4 cup firmly packed light brown sugar 2 tbsp. unsalted butter or margarine, cut in pieces 1/2 tsp. salt 23/4 cups bread flour 21/4 tsp. active dry or bread machine yeast

- Measure ingredients, except pecans into bread pan in the order listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- 3. Select **DOUGH**. Press the **START** button.
- 4. At "add ingredient" beep, add pecans.
- 5. The complete signal will sound when dough is done.
- 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 LARGE LOAF

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

CANDY CANE CHERRY BRAID

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	

- In a measuring cup, add enough water to eggs to measure 1¼ cups. Pour into bread pan.
- Add remaining ingredients, except almonds, into bread pan in the order listed.
- 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** button.
- 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.
- Using all 3 ropes, braid and tuck ends under to seal. Place on a greased baking sheet. Curve one end to resemble candy cane.
- . 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 LARGE LOAF

½ cup toasted pecans, chopped

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

1. Measure ingredients, except candied fruit, currants and almonds into bread pan in order listed.

- 2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
- 3. Select **DOUGH**. Press the **START** button.
- 4. At "add ingredient" beep, add almonds, currants and candied fruit.
- 5. The complete signal will sound when dough is done.
- 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 LARGE 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
¹/₃ cup pumpkin seeds
1/4 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 button.
- The complete signal will sound when bread is done.
- 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 A 2-LB. LOAF

HOLIDAY STOLLEN

1 large egg, at room temperature

3 tbsp. unsalted butter or margarine, cut in pieces

²/3 cup milk (80°F – 90°F)

1/4 cup water (80°F - 90°F)

1 tbsp. grated lemon peel

1 tbsp. grated orange peel

2 tsp. active dry or bread machine yeast

½ cup toasted slivered almonds

½ cup candied fruit, diced

INGREDIENTS

¼ cup sugar

½ tsp. salt

3½ cups bread flour

½ cup currants

LOW

LOW CARB WHOLE WHEAT BREAD (2 LB.)

NOTE: For 1-lb. loaf recipe, please refer to page 112.

IN	GREDIENTS
2 c	cups water (80°F – 90°F)
1/4 (cup unsalted butter or margarine, cut in pieces
2 la	arge eggs, at room temperature
2 t	sp. lemon juice
13/2	4 tsp. salt
21/2	2 cups whole wheat flour
1/2 (cup whey protein powder
1/2 (cup vital wheat gluten
1/2 (cup psyllium husk powder
1/4 (cup flaxseed meal
1/4 (cup wheat bran
3 t	bsp. nutritional yeast powder
3 t	bsp. oat bran
41/2	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** 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 A 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** button.
 - 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).

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
¹/₃ 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 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 A 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 button.
 - 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 A 2-LB. LOAF

LOW CARB PECAN BREAD (2 LB.)

INGREDIENTS
1 ² / ₃ cups water (80°F – 90°F)
2 large eggs, at room temperature
2 tbsp. oil
1 tbsp. liquid lecithin
2 tsp. fresh lemon juice
1/4 cup unsalted butter or margarine, cut in pieces
1/4 cup Splenda®*
2 tsp. salt
1 cup vital wheat gluten
¾ cup oat bran
½ cup wheat bran
3 tbsp. quick cooking oats
3 tbsp. nutritional yeast powder
3 tbsp. psyllium husk powder
1/4 cup rice protein powder
2¼ tsp. bread machine yeast
1/4 cup finely chopped pecans

- Measure ingredients, except pecans, into bread pan in the order listed.
- 2. Insert bread pan securely into baking chamber; close lid.
- 3. Add pecans into automatic fruit & nut dispenser.
- 4. Plug unit into wall outlet.
- 5. Select LOW CARB. Press the START 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 A 2-LB. 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** 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.

BLUEBERRY MANGO PRESERVES

INGREDIENTS
INUKEDIENIS
2 cups fresh blueberries
1 cup fresh mango, coarsely chopped
¾ 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** 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** 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.



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** 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
¾ 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** 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.

RASPBERRY MANGO PRESERVES

INGREDIENTS 2 cups fresh raspberries 1 large ripe mango, peeled, seeded and coarsely chopped ¾ 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 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
¾ 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** 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.
- Place in refrigerator to set.
- 7. Store in refrigerator for up to 3 weeks.

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** 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 11/2 CUPS

ORANGE MOJO MARMALADE

INGREDIENTS
1 small onion, very thinly sliced
1/4 cup orange peel, slivered
¹/₃ cup fresh orange juice
1½ tbsp. fresh lime juice
1 cup sugar
1 tbsp. fresh oregano, chopped
¹/₃ tsp. salt
1/4 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** 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.
- Place in refrigerator to set.
- 7. Store in refrigerator for up to 3 weeks.

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** 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 21/2 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** 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 21/2 CUPS

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
$lastylength{lastylength}{4}$ cup cider vinegar
¼ cup light brown sugar
1 tbsp. molasses
1 tsp. celery seeds
½ tsp. ground cinnamon
1/4 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** 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

BASIC WHITE BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	² / ₃ cup
Unsalted butter or margarine, cut in pieces	1 tbsp.
Sugar	2 tsp.
Dry skim milk powder	1 tbsp.
Salt	¾ tsp.
Bread flour	2 cups
Bread machine yeast	¾ tsp.

- 1. Measure ingredients into 1-lb. bread pan in the order listed.
- 2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
- 3. Select WHITE cycle and (2) 1.0-lb. LOAF SIZE. Press the **START** 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).

MULTI-SEEDED WHITE BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for <u>each</u> of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	³⁄4 cup
Vegetable oil	1 tbsp.
Sugar	1½ tsp.
Dry skim milk powder	2 tbsp.
Sunflower seeds	3 tbsp.
Black sesame seeds	2 tsp.
Sesame seeds	2 tsp.
Golden flax seeds	1 tsp.
Poppy seeds	1 tsp.
Salt	¾ tsp.
Whole wheat flour	½ cup
Bread flour	2¼ cups
Bread machine yeast	1¼ tsp.

- 1. Measure ingredients into 1-lb. bread pan in the order listed.
- Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
- 3. Select **WHITE** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** 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).

EACH PAN MAKES ONE 1-LB. LOAF

OATMEAL BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for <u>each</u> of the 1-lb. loaf pans.

1-LB. (EACH)
1 cup
2 tbsp.
1 tbsp.
1 tbsp.
½ cup
3⁄4 tsp.
3 cups
2 tsp.
1 tsp.

- 1. Measure ingredients into 1-lb. bread pan in the order listed.
- Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
- 3. Select **WHITE** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** 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).

COCONUT HAZELNUT BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for <u>each</u> of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	¾ cup
Unsalted butter or margarine, cut in pieces	1 tbsp.
Unsweetened coconut	1/4 cup
Chopped candied ginger	1 tbsp
Light brown sugar	1½ tsp.
Dry skim milk powder	1½ tbsp.
Salt	¾ tsp.
Bread flour	2 cups
Bread machine yeast	¾ tsp.
Chopped lightly toasted hazelnuts	1/4 cup

- 1. Measure ingredients, except hazelnuts, into 1-lb. bread pan in the order listed.
- 2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
- 3. Select WHITE cycle and (2) 1.0-LB. LOAF SIZE. Press the **START** button.
- 4. At "add ingredient" beep, open the lid and add toasted hazelnuts directly into bread pan.
- 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).

EACH PAN MAKES ONE 1-LB. LOAF

MAPLE WALNUT BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	¾ cup
Vegetable oil	2 tbsp.
Maple syrup	2 tbsp.
Lemon extract	⅓ tsp.
Salt	¾ tsp.
Uncooked oatmeal, instant or regular	½ cup
Bread flour	2 cups
Bread machine yeast	¾ tsp.
Walnuts, chopped	½ cup

- 1. Measure ingredients, except walnuts, into 1-lb. bread pan in the order listed.
- 2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
- 3. Select WHITE cycle and (2) 1.0-LB. LOAF SIZE. Press the **START** button.
- 4. At "add ingredient" beep, open the lid and add walnuts directly into bread pan.
- 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).

SWISS CHEESE BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for <u>each</u> of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Buttermilk (80°F – 90°F)	½ cup
Water (80°F – 90°F)	¼ cup
Shredded Swiss cheese	½ cup
Honey	2 tsp.
Baking powder	3/4 tsp.
Dried dill	¼ tsp.
Dried chives	½ tsp.
Salt	3/4 tsp.
Bread flour	2 cups
Bread machine yeast	1½ tsp.

- 1. Measure ingredients into 1-lb. bread pan in the order listed.
- Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
- 3. Select **WHITE** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** 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).

EACH PAN MAKES ONE 1-LB. LOAF

ONION CHEESE BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for <u>each</u> of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	½ cup + 1 tbsp.
Cottage cheese	1/4 cup
Shredded Swiss cheese	1/4 cup
Grated Parmesan cheese	2 tbsp.
Unsalted butter or margarine, cut into pieces	1 tbsp.
Sugar	1 tbsp.
Salt	1 tsp.
Instant minced onion	1½ tsp.
Chopped parsley	1 tbsp.
Bread flour	2 cups
Bread machine yeast	¾ tsp.

- 1. Measure ingredients into 1-lb. bread pan in the order listed.
- 2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
- 3. Select **WHITE** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** 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).

WHOLE WHEAT BREAD. 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Milk (80°F - 90°F)	¼ cup
Water (80°F – 90°F)	¼ cup
Small curd cottage cheese (80°F – 90°F)	2 tbsp.
Unsalted butter or margarine, cut in pieces	2 tbsp.
Honey	2 tbsp.
Salt	1 tsp.
Whole wheat flour	¾ cup
Bread flour	2 cups
Bread machine yeast	1 tsp.

- 1. Measure ingredients into 1-lb. 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 cycle and (2) 1.0-LB. LOAF SIZE. Press the **START** 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).

EACH PAN MAKES ONE 1-LB. LOAF

100% WHOLE WHEAT BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	¼ cup
Milk (80°F – 90°F)	½ cup
Unsalted butter or margarine, cut in pieces	1 tbsp.
Molasses	2 tbsp.
Salt	1 tsp.
Whole wheat flour	2 cups
Vital wheat gluten	2 tbsp.
Bread machine yeast	2 tsp.

- 1. Measure ingredients into 1-lb. 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 cycle and (2) 1.0-LB. LOAF SIZE. Press the **START** 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).

WHOLE WHEAT CRANBERRY BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for <u>each</u> of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	¾ cup
Unsalted butter or margarine, cut in pieces	1½ tbsp.
Honey	1 tbsp.
Grated orange peel	1 tbsp.
Salt	³⁄₄ tsp.
Whole wheat flour	1 cup
Bread flour	1 cup
Vital wheat gluten (optional)	1 tsp.
Bread machine yeast	1 tsp.
Dried cranberries	¹/₃ cup

- Measure ingredients, except cranberries, into 1-lb. bread pan in the order listed.
- Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
- Select WHOLE WHEAT cycle and (2) 1.0-LB. LOAF SIZE. Press the START button.
- 4. At "add ingredient" beep, open the lid and add cranberries directly into bread pan.
- 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).

EACH PAN MAKES ONE 1-LB. LOAF

WHOLE WHEAT RAISIN BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for <u>each</u> of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	¾ cup
Unsalted butter or margarine, cut in pieces	1½ tbsp.
Honey	1 tbsp.
Grated orange peel	1 tbsp.
Salt	¾ tsp.
Ground cinnamon	⅓ tsp.
Whole wheat flour	1 cup
Bread flour	1 cup
Bread machine yeast	1 tsp.
Vital wheat gluten	1 tsp.
Raisins	1/4 cup
Chopped walnuts	½ cup

- Measure ingredients, except raisins and walnuts, into 1-lb. bread pan in the order listed.
- Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
- Select WHOLE WHEAT cycle and (2) 1.0-LB. LOAF SIZE. Press the START button.
- 4. At "add ingredient" beep, open the lid and add raisins and walnuts directly into bread pan.
- 5. The complete signal will sound when bread is done.
- 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).

YOGURT WHOLE WHEAT BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for <u>each</u> of the 1-lb. loaf pans.

	1
INGREDIENTS	1-LB. (EACH)
Plain nonfat yogurt (80°F – 90°F)	½ cup
Water (80°F – 90°F)	¹/₃ cup
Vegetable oil	2 tsp.
Maple syrup (not pancake syrup)	1 tbsp.
Salt	1 tsp.
Whole wheat flour	1 cup
Bread flour	1½ cups
Bulgur wheat	1 tbsp.
Bread machine yeast	1½ tsp.

- 1. Measure ingredients into 1-lb. bread pan in the order listed.
- Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
- Select WHOLE WHEAT CYCLE and (2) 1.0-LB. LOAF SIZE. Press the START 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).

EACH PAN MAKES ONE 1-LB. LOAF

OLIVE ROSEMARY FRENCH BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for <u>each</u> of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	1 cup
Olive oil	1 tsp.
Rosemary garlic seasoning blend	1 tsp.
Dried rosemary, crushed	½ tsp.
Sugar	½ tsp.
Salt	½ tsp.
Bread flour	2 cups
Whole wheat flour	¾ cup.
Bread machine yeast	1 tsp.
Kalamata olives, well drained and chopped	½ cup
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- Measure ingredients, except Kalamata olives, into 1-lb. bread pan in the order listed.
- Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
- 3. Select **FRENCH** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
- 4. At "add ingredient" beep, open the lid and add Kalamata olives directly into bread pan.
- 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).

HERBED ITALIAN LOAF, 1-LB. LOAF

Note: Use the ingredient measures below for <u>each</u> of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	1 cup
Olive oil	1 tbsp.
Instant minced onion	1 tbsp.
Chopped fresh parsley	2 tbsp.
Minced fresh garlic	1 tsp.
Sugar	1 tsp.
Salt	1 tsp.
Chopped fresh basil	1 tsp.
Chopped fresh oregano	1 tsp.
Bread flour	3¾ cups
Bread machine yeast	1 tsp.
Toasted pine nuts	1⁄4 cup

- Measure ingredients, except pine nuts, into 1-lb. bread pan in the order listed.
- Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
- 3. Select **FRENCH** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
- 4. At "add ingredient" beep, open the lid and add pine nuts directly into bread pan.
- 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).

EACH PAN MAKES ONE 1-LB. LOAF

PEPPERONI PARMESAN BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for <u>each</u> of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	½ cup
Finely chopped pepperoni	¼ cup
Mozzarella cheese	¹/₃ cup
Italian seasoning	½ tsp.
Sugar	½ tsp.
Salt	½ tsp.
Bread flour	2½ cups
Bread machine yeast	1 tsp.

- 1. Measure ingredients into 1-lb. bread pan in the order listed.
- 2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
- 3. Select **FRENCH** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** 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).

CINNAMON RAISIN BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for <u>each</u> of the 1-lb. loaf pans.

1-LB. (EACH)	1-LB. (EACH)
Large eggs, at room temperature	1
Water (80°F – 90°F)	½ cup
Firmly packed light brown sugar	1 tbsp.
Dry skim milk powder	1 tbsp.
Unsalted butter or margarine, cut in pieces	1 tbsp.
Ground cinnamon	1 tsp.
Salt	1 tsp.
Bread flour	2 cups
Bread machine yeast	³¼ tsp.
Raisins	½ cup

- Measure ingredients, except raisins, into 1-lb. bread pan in the order listed.
- Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
- 3. Select **SWEET** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
- 4. At "add ingredient" beep, open the lid and add raisins directly into bread pan.
- 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).

EACH PAN MAKES ONE 1-LB. LOAF

GOLDEN POTATO BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for <u>each</u> of the 1-lb. loaf pans.

1-LB. (EACH)	1-LB. (EACH)
Potato Cooking water (80°F – 90°F)*	1/4 cup + 2 tbsp.
Egg beaters, at room temperature	2 tbsp.
Mashed potatoes*	¹/₃ cup
Unsalted butter, cut in pieces	1 tbsp.
Sugar	½ tsp.
Dry skim milk powder	1½ tbsp.
Dried chives	1½ tsp.
Potato starch	2 tbsp.
Salt	¾ tsp.
Bread flour	1½ cups
Bread machine yeast	1 tsp.

- 1. Measure ingredients into 1-lb. bread pan in the order listed.
- 2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
- 3. Select **SWEET** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
- 4. The complete signal will sound when bread is done.
- 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).

EACH PAN MAKES ONE 1-LB. 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, 1-LB. LOAF

Note: Use the ingredient measures below for <u>each</u> of the 1-lb. loaf pans.

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

- Measure ingredients, except almonds, into 1-lb. bread pan in the order listed.
- Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
- 3. Select **SWEET** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
- 4. At "add ingredient" beep, open the lid and add almonds directly into bread pan.
- 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).

EACH PAN MAKES ONE 1-LB. LOAF

CRANBERRY ORANGE BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for <u>each</u> of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Large eggs, at room temperature	1
Water (80°F – 90°F)	Enough to measure ² / ₃ cup with egg
Sugar	1 tbsp.
Dry skim milk powder	1 tbsp.
Dried cranberries	¼ cup
Dried orange peel	½ tsp.
Ground cinnamon	½ tsp.
Salt	1 tsp.
Unsalted butter, or margarine, cut in pieces	1 tbsp.
Bread flour	2 cups
Bread machine yeast	¾ tsp.
Pecans, chopped	¹/₃ cup

- Measure ingredients, except pecans, into 1-lb. bread pan in the order listed.
- Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
- 3. Select **SWEET** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
- 4. At "add ingredient" beep, open the lid and add pecans directly into bread pan.
- 5. The complete signal will sound when bread is done.
- 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).

TROPICAL FRUIT BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for <u>each</u> of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Large eggs, at room temperature	1
Water (80°F – 90°F)	½ cup
Dry skim milk powder	1 tbsp.
Tropical fruit bits	½ cup
Unsalted butter or margarine, cut in pieces	1 tbsp.
Fresh orange peel, grated	1 tsp.
Sugar	1 tbsp.
Salt	½ tsp.
Bread flour	2 cups
Bread machine yeast	½ tsp.
Macadamia nuts, chopped	¹/₃ cup

- Measure ingredients, except Macadamia nuts, into 1-lb. bread pan in the order listed.
- Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
- 3. Select **SWEET** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
- 4. At "add ingredient" beep, open the lid and add Macadamia nuts directly into bread pan.
- 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).

EACH PAN MAKES ONE 1-LB. LOAF

GLUTEN FREE BUTTERMILK BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for <u>each</u> of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	½ cup + 2 tbsp.
Egg beaters, at room temperature	3 oz.
Unsalted butter or margarine, cut in pieces	2 tbsp.
Cider vinegar	½ tsp.
White rice flour	1 cup
Potato flour	¼ cup
Tapioca flour	¼ cup
Dry buttermilk powder	2 tbsp.
Sugar	2 tbsp.
Green onion, chopped	2 tbsp.
Xanthan gum	1¾ tsp.
Fresh dill, chopped	1½ tsp.
Salt	¾ tsp.
Bread machine yeast	1¹/8 tsp.

- 1. Measure ingredients into 1-lb. bread pan in the order listed.
- 2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
- Select GLUTEN FREE cycle and (2) 1.0-LB. LOAF SIZE. Press the START 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).

GLUTEN FREE HERB BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for <u>each</u> of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	¾ cup
Cheese & chive egg beaters, at room temperature	2½ tbsp.
Egg white	1
White rice flour	½ cup + 2 tbsp.
Brown rice flour	½ cup
Potato flour	¼ cup
Tapioca flour	1/4 cup + 2 tbsp.
Potato starch	2 tbsp.
Dry skim milk powder	¹/₃ cup
Sugar	1 tbsp.
Xanthan gum	1½ tsp.
Salt	³¼ tsp.
Herbs d'Provence	½ tsp.
Bread machine yeast	2½ tsp.

- 1. Measure ingredients into 1-lb. bread pan in the order listed.
- Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
- Select GLUTEN FREE cycle and (2) 1.0-LB. LOAF SIZE. Press the START 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).

EACH PAN MAKES ONE 1-LB. LOAF

GLUTEN FREE PUMPERNICKEL BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for <u>each</u> of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)		
/ater (80°F – 90°F)			
Egg beaters, at room temperature 1/3 cup			
Molasses	1½ tbsp.		
Canola oil	1 tbsp.		
Cider vinegar	½ tsp.		
White rice flour	1 cup		
Potato starch	¹/₃ cup		
Tapioca flour	3 tbsp.		
Firmly packed brown sugar	1½ tbsp.		
Xanthan gum	1¼ tsp.		
Cocoa powder	1 tsp.		
Instant coffee granules	1 tsp.		
Salt	¾ tsp.		
Bread machine yeast	1½ tsp.		

- 1. Measure ingredients into 1-lb. bread pan in the order listed.
- Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
- Select GLUTEN FREE cycle and (2) 1.0-LB. LOAF SIZE. Press the START 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).

SEEDED GLUTEN FREE BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for <u>each</u> of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Milk (80°F – 90°F)	7 oz.
Egg beaters, at room temperature	3 oz.
Melted butter or margarine	3 tbsp.
Cider vinegar	½ tsp.
Gluten free bread mix	½ pkg. (16 oz.)
Golden flax seeds	1 tbsp.
Sesame seeds	1 tbsp.
Black sesame seeds	1½ tsp.

- 1. Measure ingredients into 1-lb. bread pan in the order listed.
- Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
- Select GLUTEN FREE cycle and (2) 1.0-LB. LOAF SIZE. Press the START 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).

EACH PAN MAKES ONE 1-LB. LOAF

GLUTEN FREE POTATO & CHIVE BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for <u>each</u> of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)		
Water (80°F – 90°F)	½ cup + 2 tbsp.		
Egg beaters, at room temperature	3 oz.		
Cottage cheese, at room temperature 1/2 cup			
Vegetable oil	1½ tbsp.		
Cider vinegar	⅓ tsp.		
White rice flour	1 cup		
Cornstarch	¼ cup		
Instant potato buds	¼ cup		
Potato starch	¼ cup		
Dry skim milk powder	¼ cup		
Tapioca flour	¼ cup		
Snipped fresh chives	2 tbsp.		
Sugar	2 tbsp.		
Salt	³⁄4 tsp.		
Bread machine yeast	1¹/8s tsp.		

- 1. Measure ingredients into 1-lb. bread pan in the order listed.
- Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
- Select GLUTEN FREE cycle and (2) 1.0-LB. LOAF SIZE. Press the START 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).

LOW CARB WHOLE WHEAT BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for <u>each</u> of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)			
Nater (80°F – 90°F) 1 cup				
Unsalted butter or margarine, cut in pieces	2 tbsp.			
Large egg, at room temperature	it room temperature 1			
Lemon juice	1 tsp.			
Salt	3/4 tsp.			
Whole wheat flour	1¼ cups			
Protein whey	1/4 cup			
Vital wheat gluten	1/4 cup			
Psyllium husk powder	1/4 cup			
Flax seed meal	2 tbsp.			
Wheat bran	1/4 cup			
Nutritional yeast flakes	1½ tbsp.			
Oat bran	1½ tbsp.			
Bread machine yeast	2¼ tsp.			

- 1. Measure ingredients into 1-lb. 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** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** 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).

Notes:		