

WEST BEND™
AUTOMATIC BREAD & DOUGH MAKER
L4805
RECIPES AND INSTRUCTIONS

TO PREVENT PERSONAL INJURY OR PROPERTY DAMAGE, READ AND FOLLOW THE INSTRUCTIONS AND/OR WARNINGS IN THIS CARE AND USE INSTRUCTIONAL MANUAL.

If you have any questions regarding your bread maker's performance, please call before returning to the store **262-334-6949**,
8:00 a.m.– 4:00 p.m. Central Time,
Monday through Friday, except holidays.

Welcome to the wonderful world of bread making and the wonderful aromas it creates. What else compares to the fragrance of fresh bread baking in the kitchen and the anticipation of having a slice of warm, homemade bread?

With your new bread maker you can prepare a variety of homemade breads just like Grandma used to make, but with much less effort as the bread maker does the work for you. Just measure the ingredients, place the bread pan into the oven chamber, program the control and start the bread maker. In as few as 3 hours, a loaf of fresh bread will be ready for you to enjoy. Or set the timer and wake up or come home to the fresh aroma of bread baking. What a delight!

Please be sure to read the information in this booklet very thoroughly and understand how to operate your bread maker. This will ensure loaf after loaf of great tasting bread. The recipes in this book were developed just for your bread maker.

If you have any questions concerning your bread maker, please give us a call at (262) 334-6949. We are here to help you and make sure that you are a satisfied customer.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electrical shock, and/or injury to persons, including the following:

- Read all instructions before using.
- Do not touch hot surfaces. Use handles or knobs. Always use potholders or oven mitts to handle hot bread pan or hot bread.
- Do not put hand inside oven chamber after bread pan is removed. Heating unit will still be hot.
- To protect against electrical shock, do not place cord, plug or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.
- Avoid contacting moving parts.

- Do not operate appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to West Bend Housewares for examination, repair or adjustment.
- The use of accessory attachments not recommended by West Bend Housewares may result in fire, electrical shock or personal injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place appliance on or near a hot gas or electrical burner, or in a heated oven.
- Do not use appliance for other than intended use.
- To disconnect power, press stop button to turn control off, then remove plug from wall outlet. Never pull on the cord.
- Extreme caution must be used when moving appliance during operation.

SAVE THESE INSTRUCTIONS - Your bread maker needs no special care other than cleaning. If servicing becomes necessary, return your bread maker to West Bend Housewares, US. See Warranty section in this booklet for service details. Do not attempt to repair it yourself. **For Household Use Only**

Electric Cord Statement: CAUTION: Your bread maker has a short cord as a safety precaution to prevent injury or property damage resulting from pulling, tripping or becoming entangled with the cord. Do not allow children to be near or use this bread maker without close adult supervision. If you must use a longer cord set or an extension cord when using the bread maker, the cord must be arranged so it will not drape or hang over the edge of a countertop or tabletop where it can be pulled on by children or tripped over accidentally. To prevent electrical shock, injury or fire, the electrical rating of the extension cord you use must be the same or more than the wattage of the bread maker (wattage is stamped on underside of the bread maker).

Important Safety Instructions: This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Never use with an extension cord unless the plug can be fully inserted. Do not attempt to defeat this safety feature.

‘QUICK START’ STEPS TO FOLLOW FOR MAKING THE FIRST LOAF OF BREAD

You are probably very anxious to start using your new bread maker without having the time to watch the instructional video or read this book from cover to cover. Follow these ‘Quick Start Steps’ for making that first loaf of bread, either using a mix, if included with your bread maker, or one of the recipes in this book.

And while you are enjoying that first slice of freshly baked bread, sit back and watch the video and read the book to ensure successful baking results each and every time. Both contain very important information on the proper use of your bread maker.

‘QUICK START STEPS’ FOR MAKING BREAD MIX, IF INCLUDED WITH BREAD MAKER

Wash pan and knead bar as recommended in “Clean Before Using Section” in this book. Make sure knead bar is positioned on shaft in bottom of pan.

1. Measure 1-cup (8 ounces) lukewarm water in glass or plastic see-through measuring cup. Make sure water level is exactly at the 1 cup marking, at “EYE LEVEL.” Pour water into bread pan.
2. Open bag of dry ingredients and pour into pan on top of water. Level ingredients with knife, pushing some into corners of pan.
3. Make a well in center of dry ingredients; add yeast from packet included with mix.
4. Lock pan into bread maker, turning counter clockwise (see LOCK directional arrow on edge of pan). Plug bread maker into outlet and press Bread Select Button until arrow points to BASIC/SPECIALTY setting on control panel. Press Bread Color Button until arrow points to desired crust color: LIGHT, MEDIUM or DARK. Press START/STOP Button to turn on. Red ON light will glow, colon between hours and minutes will flash and time will count down in minutes so you always know how much time remains until the bread is done.

When done, 0:00 will appear in display and audible alert will sound. Turn bread maker off by holding START/STOP Button down until red ON light goes out, about 3 seconds. Unlock pan using hot pads or oven mitt and shake bread out of pan. Cool on rack 15 to 30 minutes before slicing.

See “Clean After Each Use Section” in this book for cleaning pan and knead bar.

‘QUICK START STEPS’ FOR MAKING A RECIPE IN THIS BOOK

Choose one of the many bread recipes included in this book and follow the basic steps below. Either a 1 or 1½ pound loaf of bread can be made depending on the size loaf desired.

Wash pan and knead bar as recommended in “Clean Before Using Section” in this book and be sure knead bar is positioned on shaft in bottom of pan.

1. Read “How To Measure” Section in this booklet as this is VERY IMPORTANT.
2. Add all liquid ingredients to pan first, then add dry ingredients, leveling and pushing some of the dry ingredients into the corners. Add the recommended amount of butter or margarine to corners of pan.
3. Make a well in center of dry ingredients and add the recommended amount of yeast for the type being used and loaf size.
4. Lock pan into bread maker, turning counter-clockwise (see LOCK directional arrow on edge of pan). Plug bread maker into outlet and press Bread Select Button until arrow points to recommended bread setting given in recipe: BASIC/SPECIALTY or WHOLE

WHEAT. Press Bread Color Button until arrow points to desired crust color: LIGHT, MEDIUM or DARK. Press START/STOP Button to turn on. Red ON light will glow, colon between hours and minutes will flash and time will count down in minutes so you always know how much time remains until the bread is done.

When done, 0:00 will appear in display and audible alert will sound. Turn bread maker off by holding START/STOP Button down until red ON light goes out, about 3 seconds. Unlock pan using hot pads or oven mitt and shake bread out of pan. Cool on rack 15 to 30 minutes before slicing.

See “Clean After Each Use Section” in this book for cleaning pan and knead bar.

OTHER TIPS TO KEEP IN MIND WHEN USING YOUR BREAD MAKER

1. **DO NOT REMOVE** the bread pan or touch any moving parts when bread maker is in operation. If you need to stop the bread maker during operation, hold the START/STOP button down for 3 seconds or until the red ON light goes out.
2. **BE SURE** to allow adequate ventilation around the bread maker when it is in operation. Keep it out of drafts and direct sunlight and at least 4 inches away from walls, cabinets and other appliances, especially heating and cooling appliances which can interfere with the internal bread maker temperatures and affect the loaf of bread being prepared.
3. **DO NOT IMMERSE** base of bread pan in water or other liquid as this can damage the bearing on the bottom of the pan that turns the knead bar. See Cleaning Section in this booklet for further details.
4. **ALWAYS** place bread maker on a DRY, STABLE, heat-proof countertop or table during use. Since the bread maker contains a motor, some vibration occurs during the knead cycle.
5. **AVOID** touching bread maker during the bake cycle as exterior surfaces become hot. ALWAYS use pot holders when removing and handling the bread pan after baking.
6. **FOLLOW** instructions as given for best results. THE MOST IMPORTANT STEP IN BREAD MAKING IS TO MEASURE INGREDIENTS ACCURATELY. See Measuring Section in this booklet.
7. **DO NOT EXCEED** the ingredient capacity of the bread maker. See Know Your Ingredients Section in this booklet. Use only fresh ingredients.
8. **ALWAYS ADD INGREDIENTS** in the order listed in the recipes. Add liquid ingredients to the bread pan first, followed by dry ingredients, then butter or margarine and finally the yeast in the very center. Before adding the yeast, ALWAYS tap the pan to settle the dry ingredients, then level off the ingredients, pushing into the corners to prevent liquid from seeping up. Then add the yeast to the very center of the pan, making a slight well in the center of the dry ingredients if desired. This sequence is very important, especially when using the delay start timer of your bread maker to prevent over fermentation of the yeast.

9. **IN THE EVENT OF A POWER OUTAGE**, the bread maker will turn off automatically and remain off when power is restored. If this occurs, you will need to remove the contents from the bread pan and start over using fresh ingredients. The red ON signal light will go off in the display to let you know the bread maker is not in operation.
10. **DO NOT COVER** bread maker with anything during operation as this can cause malfunction.
11. **DO NOT TOUCH** Control Panel Buttons after bread maker has been turned ON as this will interrupt the cycle. Turn bread maker OFF after completion of cycle.
12. **DO NOT LEAVE** bread maker plugged into electrical outlet when not in use to prevent it from accidentally turned ON.

KNOW YOUR INGREDIENTS: Although bread making seems very basic, it is a science and proportions of the ingredients are critical. Read the following information to better understand the importance each ingredient plays in the bread making process. Also, always make sure your ingredients are fresh.

FLOUR is the main ingredient used in making bread and provides structure as well as food for the yeast. Several different types of flour can be used in your bread maker, but **DO NOT USE CAKE FLOUR OR SELF-RISING FLOUR AS POOR RESULTS WILL BE OBTAINED.**

Bread Flour, if available, is the preferred flour to use in your bread maker as it contains more gluten-forming proteins than all-purpose flour and will provide tall, well formed loaves with good structure. Several different brands of bread flour may be available for use in your bread maker.

All purpose flour may be used in your bread maker if bread flour is not available. Slightly shorter loaves may be obtained when using all-purpose flour. Even though all-purpose flour may be pre-sifted, you may wish to sift it yourself before measuring for best results.

Whole Wheat Flour can be used in your bread maker at the special **WHOLE WHEAT** bread setting. Whole wheat flour contains the entire wheat kernel, including the bran and germ, therefore breads made with 100% or a high percentage of whole wheat flour will be lower in height and heavier in texture than bread made with bread flour. The **WHOLE WHEAT** bread setting on your bread maker features longer kneading to better develop the structure of whole wheat bread for optimum results.

Rye Flour can be used in combination with all purpose or bread flour in the preparation of rye or pumpernickel bread. It cannot be used alone as it does not contain enough protein to develop adequate gluten for structure.

Special Notes on Flour: All flours are affected by growing conditions, milling, storage, humidity and even the manufacturer. While not visibly different, you may need to make some minor adjustments when using different brands of flour as well as compensating for

the humidity in your area. Always store flour in an airtight container. Store whole grain flours (whole wheat, rye) in refrigerator to prevent them from becoming rancid.

Measure the amount of flour as directed in the recipe, but make any adjustments after the first 8-10 minutes of kneading as follows: if the dough does not form into a ball and is more like a batter in consistency, more flour will need to be added. Add 1 tablespoon of flour at a time until dough forms into a soft ball and is not sticky to the touch. If too much flour has been added and the mixture will not form into a ball, add 1 teaspoon of lukewarm water at a time, allowing the water to be kneaded into the dough before adjusting further until a soft ball of dough forms. You can typically tell by the appearance of the dough when it is just right as the dough will be soft in appearance, but will not be sticky to the touch, and the sides and bottom of the bread pan will be clean.

Do not exceed 3 cups of all purpose or bread flour for the 1½ pound loaf or 2 cups all purpose bread flour for the 1 pound loaf. Breads containing whole wheat, cereals or oats should not exceed a total of 3½ cups for the 1½ pound loaf; 2½ cups for the 1 pound loaf.

SUGAR AND OTHER SWEETENERS provide food for the yeast, add height and flavor to the bread and give the crust a golden color. Types of sweeteners that can be used include sugar, brown sugar, honey, molasses, maple syrup, corn syrup and fruits, whether dried or fresh. When using a liquid sweetener, such as honey or molasses, the total amount of liquid in the recipe will need to be reduced slightly by the same measurement of liquid sweetener used. A special tip when measuring sticky liquid sweeteners is to coat the measuring spoon with vegetable oil before measuring the sweetener; it will slide right out.

DO NOT USE ARTIFICIAL SWEETENERS AS A SUBSTITUTE FOR SUGAR AND OTHER NATURAL SWEETENERS AS THE YEAST WILL NOT REACT PROPERLY AND POOR RESULTS WILL BE OBTAINED.

MILK enhances flavor and increases the nutritional value of bread. Any type of milk (whole, 2%, 1%, skim, buttermilk or canned evaporated milk) can be used in making bread. Refrigerated milk **MUST ALWAYS** be warmed to about 95°F/33°C before adding to the bread pan. Heat milk in glass measure in the microwave or in a small pan on top of the range until lukewarm, but not hot. Use a thermometer to measure the temperature accurately. **DO NOT OVERHEAT** the milk, above 110°F/43°C, as this can kill the yeast.

WATER used in combination with dry milk is a good substitute for regular milk and must be used when using the delay start timer of your bread maker as regular milk will spoil when left at room temperature for several hours.

Always use lukewarm water, about 95°F/35°C for best results. Do not use warm or hot water, above 110°F/43°C, as this can kill the yeast.

Using too much liquid can cause the bread to collapse during the bake cycle. During humid weather, slightly less liquid will be needed as the flour will absorb moisture from the air. In dry weather, slightly more liquid may be needed as flour can lose moisture.

Water and milk are interchangeable in recipes. Eliminate dry milk in recipes when substituting milk for water.

BUTTER, MARGARINE and OTHER FATS AND OILS serve several purposes in bread making as they tenderize the bread, add flavor and richness and contribute to the storage life of bread by retaining moisture. An excess of fat, however, can inhibit rising, so measure accurately.

Butter, margarine and solid shortening are interchangeable in the recipes. Butter and margarine can be used right from the refrigerator. You may wish to cut cold butter or margarine into 4 pieces for faster blending, placing them into the corners of the pan. Low-fat or fat-free bread can be made by substituting equal amounts of unsweetened applesauce or plain nonfat yogurt for the amount of fat recommended in a recipe. Watch dough as it kneads for any minor adjustments, which may be necessary.

EGGS add color, richness and leavening to bread. Use large eggs. No premixing is needed. Egg substitute can be used in place of fresh eggs. One egg equals $\frac{1}{4}$ cup of egg substitute. To reduce cholesterol, you can substitute 2 egg whites for each large egg in the recipes without affecting the result. Watch the dough during the knead cycle as some minor adjustments may be necessary to get the dough to the right consistency. See Special Notes on Flour section.

A special tip when using eggs is to run under warm water or place in a bowl of warm water about 1 minute before cracking as this helps the egg slide out of shell better.

SALT has several functions in making bread. It inhibits the yeast growth while strengthening the gluten structure to make the dough more elastic, plus it adds flavor. Use ordinary table salt in your bread maker. Using too little or eliminating the salt will cause the dough to over rise; using too much can prevent the dough from rising as high as it should. "Lite" salt can be used as a substitute for ordinary table salt providing it contains both potassium chloride and sodium. Use the same amount as recommended for table salt.

YEAST is a living organism, which through fermentation, feeds on carbohydrates in flour and sugar to produce carbon dioxide gas that makes the bread rise. Active dry, fast rising or bread machine yeast can be used in your bread maker. Use only the amount stated in the recipes. Using a little more can cause the dough to over rise and bake into the cover. Fast rising yeast and bread machine yeast are virtually the same and are interchangeable with one another.

DO NOT USE COMPRESSED CAKE YEAST IN YOUR BREAD MAKER. RECIPES IN THIS BOOK WERE TESTED USING ONLY ACTIVE DRY, FAST RISING AND BREAD MACHINE YEAST.

Keep yeast stored in the refrigerator. You may find it handy to purchase yeast in glass jars so you can measure the exact amount you need without having to waste any. If using yeast packed in a $\frac{1}{4}$ -ounce foil envelope, it is best to open a fresh envelope every time you bake. If you do save the unused amount from the open envelope, store in a dry, airtight container in the refrigerator. Date the container and use promptly. Do not mix old and new yeast in a recipe. A $\frac{1}{4}$ -ounce foil envelope of yeast contains $2\frac{1}{4}$ teaspoons.

ALWAYS MAKE SURE YEAST IS FRESH AND HAS NOT EXPIRED THE “USE BY” DATE PRINTED ON THE JAR OR ENVELOPE.

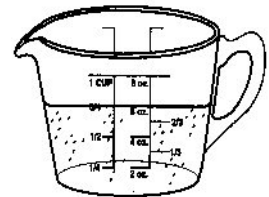
**IMPORTANT IMPORTANT IMPORTANT
MEASURE INGREDIENTS PRECISELY AND ACCURATELY.**

THE MOST IMPORTANT STEP IN USING YOUR BREAD MAKER IS TO MEASURE THE INGREDIENTS PRECISELY AND ACCURATELY. A mis-measured tablespoon of water or teaspoon of salt can make a BIG difference in the bread maker. Remember, the bread maker is not human and cannot adjust for mis-measured ingredients, *ONLY YOU CAN MAKE SURE THE INGREDIENTS ARE MEASURED ACCURATELY.* Follow these VERY IMPORTANT tips when measuring ingredients:

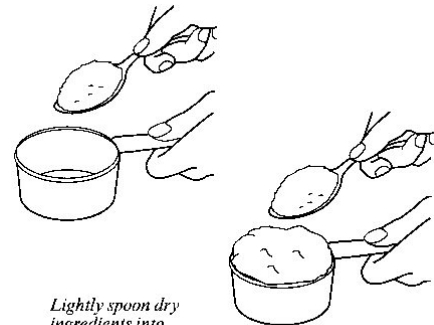
Read through the recipe and organize the ingredients you will need in the order they are added to the bread pan. Many bread disasters occur because an ingredient was left out or added twice. Use standard kitchen measuring cups and spoons and follow the steps below.

1. **ALWAYS** use glass or plastic “see thru” liquid measuring cups to measure liquids. Place cup on flat surface and measure at “EYE LEVEL,” not at an angle. The liquid level line **MUST** be right to the measurement marking, not above or below. A “looks close enough” measurement can spell disaster in bread making. **SPECIAL TIP:** Place liquid measuring cup on inside of kitchen cabinet for easier measuring at eye level

Liquid level must be exactly to measurement mark on glass or plastic liquid measuring cups. Using too much or too little liquid will affect the height of the loaf of bread.

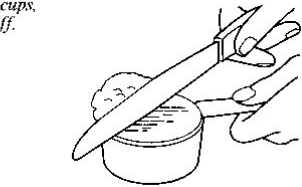


2. **ALWAYS** use standard dry measuring cups for measuring all dry ingredients, especially flour. Dry measuring cups are those that nest together. **ALWAYS SPOON DRY INGREDIENTS INTO THE SPECIFIED MEASURING CUP, THEN LEVEL OFF TOP WITH A KNIFE.** All measurements must be level. **DO NOT SCOOP** measuring cups into the dry ingredients for measuring as you will compress the ingredients into the cup and end up with more than intended which will result in a short loaf of bread.

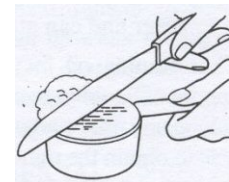


Lightly spoon dry ingredients into measuring cups, then level off.

3. **ALWAYS** use standard measuring spoons for measuring ingredients such as yeast, salt, sugar, dry milk, etc. as well as small amounts of honey, molasses, or water. Again, the measurements **MUST BE LEVEL**, not rounded or heaping as this little bit of difference can affect the bread. **DO NOT USE TABLEWARE AS MEASURING SPOONS AS THESE VARY IN SIZE AND WILL NOT BE ACCURATE.**



USING BREAD MIXES IN YOUR BREAD MAKER: Pre-packaged bread mixes can be prepared in your bread maker. Follow the directions for making up to a 1½ pound (3cup) loaf. Use the **BASIC/SPECIALTY Bread Setting** for bread mixes unless preparing a 100% whole



wheat or natural grain bread mix, which would require the use of the WHOLE WHEAT Bread setting. Add the recommended amount of liquid to the bread pan first, then the flour mixture and finally the yeast on top. Select desired Bread Color and start the bread maker. The delay start timer can also be used with bread mixes providing *no perishable ingredients* are used, such as milk, eggs, etc., which will spoil when left at room temperature for several hours.

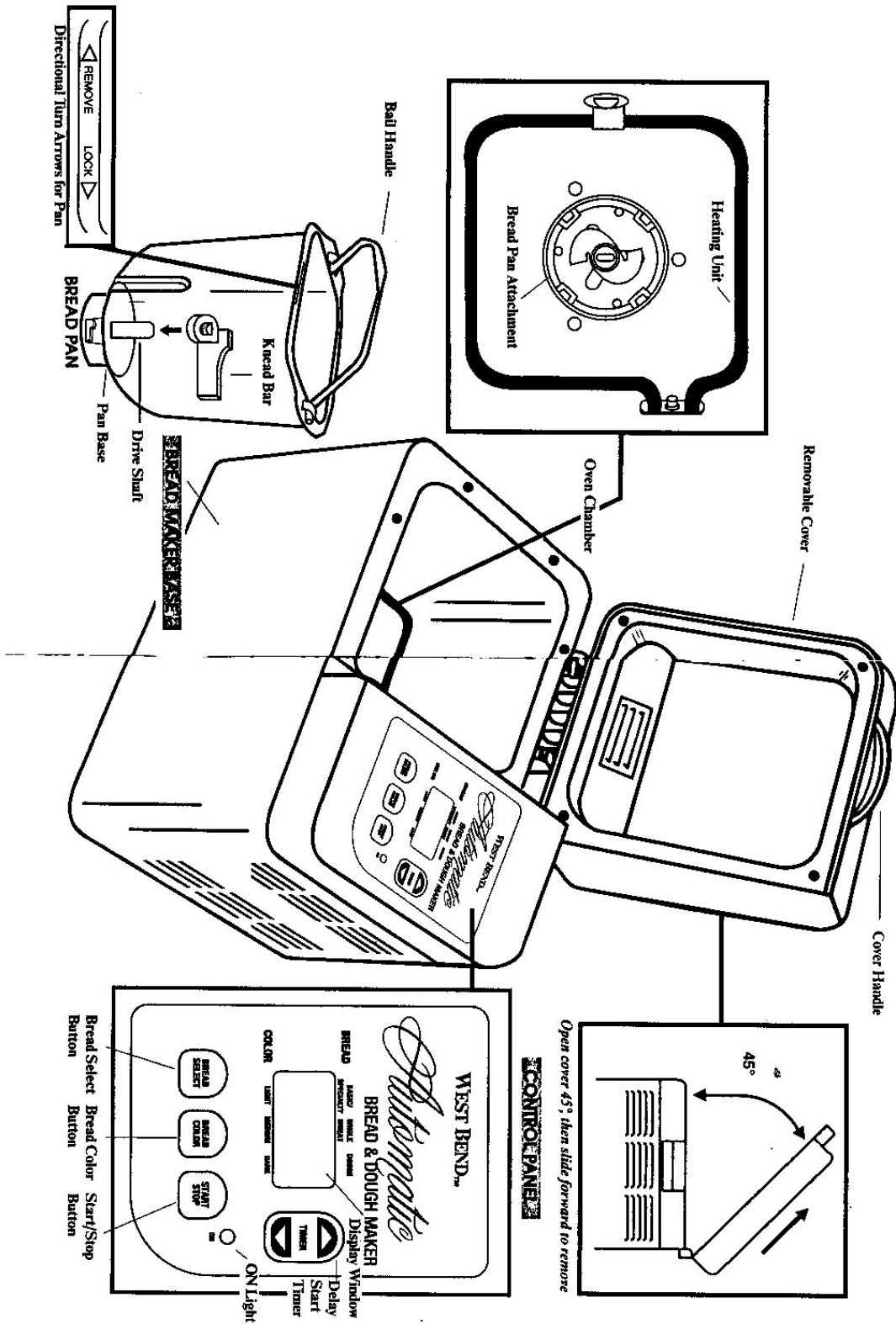
MEASUREMENT EQUIVALENT CHART

		FLUID				
CUP	=	OUNCE (ML)=		TABLESPOON	=	TEASPOON
1	=	8 (240)	=	16	=	48
$\frac{7}{8}$	=	7 (210)	=	14	=	42
$\frac{3}{4}$	=	6 (180)	=	12	=	36
$\frac{2}{3}$	=	$5\frac{1}{3}$ (160)	=	$10\frac{2}{3}$	=	32
$\frac{5}{8}$	=	5 (150)	=	10	=	30
$\frac{1}{2}$	=	4 (120)	=	8	=	24
$\frac{3}{8}$	=	3 (90)	=	6	=	18
$\frac{1}{3}$	=	$2\frac{2}{3}$ (80)	=	$5\frac{1}{3}$	=	16
$\frac{1}{4}$	=	2 (60)	=	4	=	12
$\frac{1}{8}$	=	1 (30)	=	2	=	6
		$\frac{1}{2}$ (15)	=	1	=	3
		$\frac{1}{4}$ (7.5)	=	$\frac{1}{2}$	=	$1\frac{1}{2}$

MAKE YOUR OWN MIXES: To save time and money, you can prepare your own bread mixes ahead of time and store in the refrigerator until ready to use. Simply measure all dry ingredients in recipes, EXCEPT YEAST, into a plastic bag and close with a twist tie. Label as to the type of bread and size loaf. When ready to use, simply add liquid ingredients to pan as recipe directs. Then add the dry mixture, level, add the butter or margarine and the yeast on top. Program and start the bread maker. Use delay timer if recipe recommends its use.

HIGH ALTITUDE ADJUSTMENT: Reduced air pressure at high altitudes causes yeast gases to expand more rapidly and the dough to rise more quickly. The dough can rise so much that when it begins to bake, it will collapse due to overstretching of the gluten. To slow the rise of dough at high altitudes, reduce the amount of yeast by $\frac{1}{4}$ teaspoon at a time until you find the right amount. You can also reduce the amount of liquid by 2 to 3 teaspoons. Some experimentation will be needed when using your bread maker at high altitudes. Make notes on the amount of yeast and liquid used for future reference.

PARTS OF BREAD MAKER



BECOME FAMILIAR WITH CONTROL PANEL: Before using your bread maker, it is important that you understand how to use the control panel, as this is the “brain” of the machine. Review the following features to better understand what each button is designed to do and the options that are available to you when using this machine.

BREAD SELECT BUTTON

The **BREAD SELECT** button lets you choose TWO different bread settings as well as the dough setting. With each press of the Bread Select button, the indicator arrow will point to a bread setting on the panel as well as the dough setting. The time required to complete each setting also appears in the display as follows:

Bread Select Settings Time to complete in Hours and Minutes

BASIC/SPECIALTY	3:10 (Medium Crust)
WHOLE WHEAT	3:30 (Medium Crust)
DOUGH	1:20



The **BASIC/SPECIALTY** setting can be used for almost any bread recipe containing at least 50 % all-purpose or bread flour. If a recipe contains less than 50% all purpose or bread flour, then use the **WHOLE WHEAT** setting as this features a longer knead cycle which is beneficial for whole grain flours. Active dry, fast rising or bread machine yeast can be used at both bread settings as well as the dough setting.

An audible alert will sound midway through the knead cycle at the **BASIC/SPECIALTY** bread setting to let you know when to add ingredients such as raisins, nuts, etc. for specialty breads. This will prevent these added ingredients from becoming over mixed or crushed. If you are not adding ingredients during the knead cycle, ignore the alert when it sounds. The alert does not sound at the **WHOLE WHEAT** setting or **DOUGH** setting.

BREAD COLOR BUTTON: The **BREAD COLOR** button lets you choose THREE different crust colors for your bread. With each press of the BREAD COLOR button, the indicator arrow will point to Light, Medium or Dark on the control panel. Simply select the desired crust color you wish for the bread recipe you are preparing. When preparing the small 1-pound loaf, we recommend you use the LIGHT or MEDIUM crust color to prevent over browning of the smaller loaf.

TIMER BUTTONS FOR DELAY START: The **TIMER** buttons let you program the bread maker to start at a later time, which is especially convenient if you wish to wake up to a fresh loaf of bread in the morning or come home to a fresh loaf for dinner. The timer can be programmed to delay the start of the bread maker for up to 13 hours. Simply

prepare the recipe you wish to make, place the bread pan into the bread maker, program for bread select and color and then enter the number of hours and minutes between starting time to desired finish time using the timer buttons. The UP Timer button will scroll up in 10 minute intervals, whereas the DOWN TIMER button will scroll down in 10 minute intervals. See TIMER DELAY Section in this book for more details.

The delay start timer can be used with both Bread Settings and the Dough Setting *providing non-perishable ingredients are used*. The recipes that have the ① symbol can be used in the delay start mode. Active dry, fast rising or bread machine yeast can be used with the delay start timer.

START/STOP BUTTON: Use the **START/STOP** button to turn the bread maker on and off. Before starting the bread maker, you must first program the BREAD SELECT setting and the BREAD COLOR setting plus the DELAY START TIMER if using this feature. To start the bread maker, simply press the START/STOP button once. When turned on, the red signal light under the word ON will glow and remains lit until the bread maker is turned off. To turn bread maker off, press and hold the START/STOP button down for about 3 seconds or until the red ON light goes out.

Once you have started the bread maker, the colon between the hours and minutes will begin to flash and the minutes will begin to count down. If not using the delay start timer, the bread maker will begin to mix the ingredients and proceed through the cycles until the bread is done. When the process time elapses, 0:00 will appear in the display and an audible alert will sound to let you know the bread is done. Turn the bread maker off by holding down the START/STOP button until the red ON light goes off. Remove the bread pan using potholders and place hot loaf of bread onto a rack to cool before slicing.

If the bread pan is not removed from the bread maker immediately after baking, the bread maker will automatically go into a **Keep Warm** mode for up to 3 hours to keep the bread warm. The red on light will remain lit during the keep warm period as a reminder. When the bread pan is removed, turn the bread maker off by holding down the START/STOP button until the red ON light goes off.

If in the dough mode, the bread maker will turn off automatically and the red ON light will go out upon completion of the cycle. Remove the pan containing the dough immediately and shape/form as desired for conventional baking. Do not leave pan containing dough inside bread maker after it turns off as dough will continue to rise and could overflow the pan if left inside bread maker too long. See Dough Section for more details.

TOO HOT WARNING: If the inside of the oven chamber is too hot for making bread, an audible alert will sound when you attempt to turn the bread maker on. If this occurs, allow the chamber to cool by leaving the cover open for 10 to 15 minutes or until the bread maker can be turned on without the warning going off.

CLEAN BEFORE USING

SPECIAL NOTE: The bread pan is not immersible and should never be washed in an automatic dishwasher.



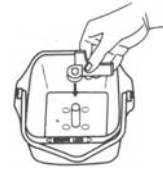
Immersing the pan in water can cause damage to the bearing that turns the knead bar. Dishwasher cleaning can reduce the non-stick qualities of the non-stick finish, causing the bread to stick in the pan.

Only two parts, the bread pan and kneading bar, need to be cleaned before making bread. Simply fill bread pan with a small amount of warm water and dishwashing detergent. Wash the inside of the pan and knead bar with a soft dishcloth or sponge. Empty the bread pan and rinse the inside and knead bar with warm water and dry with a soft cloth. *Do not use any abrasive scouring pads or cleansers on bread pan or knead bar as damage to the non-stick coating can occur.* **CAUTION:** To prevent the risk of electrical shock, do not immerse bread maker base, its cord or plug in water or other liquid.

Wipe the inside of the chamber and the outside surfaces of the bread maker with a damp cloth and dry with a soft cloth if necessary. Your bread maker is now ready to use.

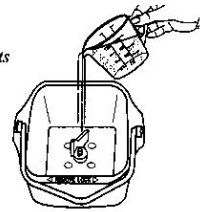
HOW TO USE - - BASIC STEPS IN MAKING BREAD

1. Place knead bar on shaft in bottom of bread pan, matching the opening of the knead bar with the shape of the shaft. Make sure knead bar is pushed down onto the shaft and the shaft area is clean.

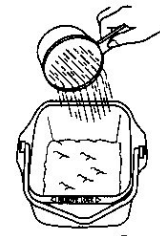


2. Add ingredients to pan in order listed in recipe, **MAKING SURE** to add any liquid ingredients first, followed by dry ingredients, then butter or margarine and lastly the yeast. After the dry ingredients are added to the pan, tap to settle, then level dry ingredients, pushing some of the flour mixture into the corners of the pan. This will prevent any liquid from seeping up from the corners. Make a slight well in center of dry ingredients and add the yeast to the well. This is especially important when using the Delay Start Timer to prevent the yeast from getting wet.

Add liquid ingredients to bread pan first.

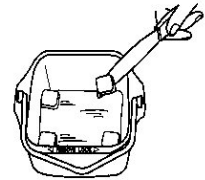


Add dry ingredients to bread pan.

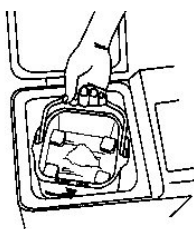
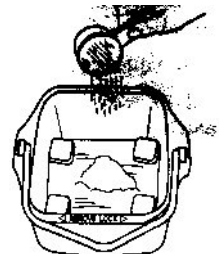


3. Lock the bread pan into bread maker, turning pan counterclockwise to lock in place. Note the directional arrows on edge of pan as to which way to turn for the lock position. Pan must be locked in place for the bread maker to function properly. Make sure handle of pan is down, then close cover.

Add butter or margarine to pan, cutting into 4 pieces, placing a piece in each corner for faster blending.

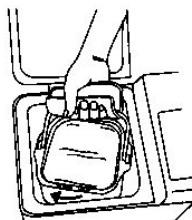


Make a well in center of dry ingredients and add yeast to well.



Turn pan counterclockwise to lock pan in place.

Remove bread pan from bread maker using pot holder or oven mitt. Turn pan clockwise to unlock, then lift bread pan out of bread maker.



4. Plug bread maker cord into a 120 volt AC electrical outlet ONLY. Press the Bread Select button until indicator arrow points to the desired bread setting: BASIC/SPECIALTY or WHOLE WHEAT. If you pass the desired setting, just continue to press the Bread Select button until desired setting is reached.



5. Press the Bread Color button until indicator arrow points to the desired crust color: LIGHT, MEDIUM or DARK. If you pass the desired color, just continue to press the Bread Color button until desired setting is reached. Program Delay Start Timer if desired.



6. Press START/STOP button once to turn bread maker on. When turned on, the red light under the word ON will glow and the colon between hours and minutes will flash. The bread will begin to mix and then proceed through the cycles until done. Time will count down in minutes so you always know how much time remains.



After the bread maker has been turned on, the programmed settings cannot be changed. If you wish to change settings, hold START/STOP button down until red ON light goes out. Then program control as desired and turn back on.

SPECIAL NOTE: If using the BASIC/SPECIALTY bread setting, an audible alert will sound 30 minutes after the bread maker is turned on. This is the time to add ingredients such as raisins, fruit, nuts or cheese as directed in the recipe. Simply open the cover and add the ingredients to the dough as it is being kneaded. **DO NOT STOP THE BREAD MAKER TO ADD INGREDIENTS.** The added ingredients will be mixed into the dough during the remainder of the kneading time.

CAUTION: To avoid burn injury, do not touch cover, vent or sidewalls of bread maker during the bake cycle, as these surfaces are hot.

7. When the cycle is complete, 0:00 will appear in the display and an audible alert will sound to let you know the bread is done. Turn bread maker off by holding the START/STOP button down until the ON light goes out. The just completed program will reappear in the display. Unplug cord from electrical outlet.

It is best to remove the bread immediately from the bread maker for a crispy crust. Open the cover and remove the bread pan by the handle using a potholder or oven mitt, turning the pan clockwise to unlock, then lifting the pan out of the bread maker. *Handle bread pan carefully as it is hot.*

CAUTION: To avoid burn injury, always use potholders or oven mitt to remove the hot bread pan from the bread maker. To remove loaf of bread from pan, always use potholder or mitt to grasp bottom of hot bread pan.

Invert bread pan and shake until loaf falls out. Place loaf of bread onto a cooling rack for at least 15 to 30 minutes for easier slicing.

If bread is not removed immediately after the cycle is complete, the bread maker will automatically go into **Keep Warm** mode for up to 3 hours. The ON light will remain lit during this keep warm period as a reminder. When removing the bread pan during the keep warm period, always use potholders or oven mitt, as pan will be hot. Turn bread maker off by holding START/STOP button down until ON light goes out. Unplug cord from outlet after use. If the bread maker is not turned off during this 3-hour keep warm period, it will automatically shut itself off and signal light will go out. Unplug cord from electrical outlet.

CAUTION: To avoid burn injury, do not put hands inside oven chamber or touch the heating unit after completion of the bake cycle, as these surfaces are hot.

HOW TO USE DOUGH SETTING: The DOUGH setting will prepare dough for you for hand shaping/forming and baking in your own oven. Use this setting when you wish to make dinner rolls, cinnamon rolls, donuts, bread sticks or even traditional shaped loaves of bread. The Delay Start Timer CAN be used with the DOUGH setting, however, the Bread Color button CANNOT be used, as the dough will not be baked.

Follow these steps for using the DOUGH setting:

1. Place knead bar on shaft in bottom of bread pan, matching the opening of the knead bar with the shape of the shaft. Make sure knead bar is pushed down onto shaft and the shaft area is clean.
2. Add ingredients to pan in order listed in recipe, **MAKING SURE** to add any liquid ingredients first, followed by dry ingredients, then butter or margarine and lastly the yeast. After dry ingredients are added to the pan, tap pan several times to settle the ingredients, then push some of the flour mixture into the corners of pan. This prevents liquid from seeping up from the corners. Make slight well in center of flour and add the yeast to well. This is especially important when using the Delay Start Timer to prevent the yeast from getting wet.
3. Lock bread pan into bread maker, turning the pan counterclockwise to lock in place. Pan must be locked in place for the bread maker to function properly. Make sure handle of pan is down, then close cover.
4. Plug bread maker cord into a 120 volt AC electrical outlet **ONLY**. Press the Bread Select button until arrow indicator points to DOUGH on control. The process time of 1:20 (1 hour, 20 minutes) will appear in display. If you pass by the DOUGH setting, continue to press the Bread Select button until DOUGH is reached. Program Delay Start Timer if desired. See instructions below.

After the bread maker has been turned on, the programmed setting cannot be changed. If you wish to change settings, hold START/STOP button down until red ON light goes out. Then program control as desired and turn back on.

5. Press START/STOP button once to turn bread maker on. When turned on, the red light under the word ON will glow and the colon between 1:20 or programmed time will begin

to flash. The dough will begin to mix, then be kneaded and allowed to rise before being stirred down. At this time, 0:00 will appear in the display and an audible alert will sound to let you know the dough is done. Remove the dough from the pan and follow recipe directions to complete the recipe. The bread maker will automatically turn itself off after the dough cycle is complete and the red ON light will go out. Unplug cord from electrical outlet after cycle is complete.

HOW TO USE DELAY START TIMER: The Delay Start Timer can be used at BOTH BREAD settings as well as the DOUGH setting. Follow steps 1-5 for Making Bread or Steps 1-4 for making Dough . Use only recipes with the Ⓢ symbol with the delay start timer as these recipes contain non-perishable ingredients that will not spoil when left at room temperature for several hours before the dough making process begins.

NEVER USE PERISHABLE INGREDIENTS (milk, eggs, cheese, yogurt, etc.) WITH THE DELAY START TIMER AS THESE INGREDIENTS CAN SPOIL WHEN HELD AT ROOM TEMPERATURE SEVERAL HOURS BEFORE THE BREAD MAKER TURNS ON.

After completing above-mentioned steps, continue with steps below:

1. After the Bread Select and Bread Color choices have been made (with exception of Dough), determine the number of hours and minutes between the time you will start the bread maker to the time you wish to have the bread or dough ready.



For Example: You have selected the Basic/Specialty Setting, Medium crust color and the process time of 3:10 appears in the display. The time you are starting the bread maker is 9:00 pm and you wish to have the bread finished at 7:00 am, which is 10 hours away. Hold down the Up Timer button, which will scroll the time up in 10 minutes increments until 10:00, appears in the display. If you go past 10:00, use the Down Timer button to scroll down in 10-minute intervals. NOTE: Whatever bread or dough selection you make, the process time will appear in the display and you begin to count up in time from that point as the bread/dough process time is a part of the total delay start time. The maximum time that can be programmed into the timer is 13 hours.

2. Press START/STOP button once to turn bread maker on. The red ON light will come on, the colon between hours and minutes will flash and the timer will count down by 1-minute intervals. When the timer counts down to the bread or dough select process time (3:10) as in above example, the bread making process will begin. When the bread/dough is done, 0:00 will appear in the display and an audible alert will sound to let you know it is done. If in the bread mode, the bread maker will automatically go into the **Keep Warm** mode for up to 3 hours or until the bread maker is turned off. If in the Dough mode, the bread maker will automatically turn itself off when the dough is complete. Unplug cord from electrical outlet. Remove bread or dough from bread maker. Always use potholder or oven mitt when removing hot bread pan from bread maker after baking. Cool loaf on rack 15 to 30 minutes before slicing.



CAUTION: To avoid burn injury, do not touch cover, vent or sidewalls of bread maker during the bake cycle, as these surfaces are hot. Do not put hands inside oven chamber or touch the heating unit after completion of the bake cycle, as these surfaces are also hot.

SLICING BREAD: Always allow bread to cool at least 15 to 30 minutes before slicing. If you attempt to slice the bread immediately after baking, it will be very difficult to slice and will be sticky.

STORING BREAD: Since homemade bread contains no preservatives, it does not stay as fresh for as long as commercially made bread. Store your bread in a plastic bag to keep it from drying out. Keep the bread at room temperature or in the refrigerator for up to one week. For longer storage, put the bread in the freezer. Slice before freezing so you can remove only the number of slices you need at a time.

CLEAN AFTER EACH USE

SPECIAL NOTE: The bread pan is not immersible and should never be washed in an automatic dishwasher. Immersing the pan in water can cause damage to the bearing in the bottom of the pan that turns the knead bar. Dishwasher cleaning can reduce the release qualities of the non-stick finish, causing the bread to stick in the pan.



1. Unplug cord from electrical outlet.
2. The bread pan and knead bar must be cleaned after each use. After the bread is removed from pan, fill with warm water to cover the knead bar. Set pan in a dry sink or on a potholder and allow pan and knead bar to soak for 5 to 10 minutes or until knead bar can be lifted off center shaft. **The knead bar must be allowed to soak in water before it can be removed.**

Add a small amount of dishwashing detergent to the pan and wash the inside and knead bar with a soft cloth or sponge. Empty pan and rinse inside as well as knead bar with warm water and dry with a soft cloth. Always make sure the shaft in the bottom of the pan is kept clean. Do not use any type of utensil or tool to clean the gasket around the shaft in bottom of pan, as damage will occur and result in leakage. *Do not use any abrasive scouring pads or cleansers on bread pan or knead bar as damage to the non-stick coating can occur.* The coating on the inside of the bread pan may change color over time, which is normal and does not affect the bread or dough prepared.

CAUTION: To prevent the risk of electrical shock, do not immerse bread maker base, its cord or plug in water or other liquid.

3. Wipe inside chamber and outside surfaces of bread maker with a damp cloth and dry with a soft cloth if necessary. Cover can be removed for cleaning. Open cover 45 degrees, then slide forward. Wipe cover with a damp soapy cloth and dry. *Do not immerse cover in water or place in automatic dishwasher for cleaning as water will get in between the parts and can cause damage.*

After cleaning, replace cover by aligning attachment bar into hinge on back of bread maker. Cover should move freely up and down after being replaced.

BREAKDOWN OF BREAD/DOUGH CYCLES: So you know exactly what is going on inside the bread maker during the process time, the following chart breaks down the time in minutes or seconds that each cycle requires. The total process time is also given in hours and minutes, depending on the crust selection made.

		BASIC/ SPECIALTY	WHOLE WHEAT	DOUGH
Cycles:				
MIX	-	5 min.	5 min.	5 min.
REST	-	15 min.	15 min.	0 min.
KNEAD	-	20 min.	30 min.	20 min.
RISE	-	34 min.	50 min.	55 min.
STIR-DOWN	-	16 sec.	16 sec.	16 sec.
RISE	-	15 min.	14 min.	-
STIR DOWN	-	16 sec.	16 sec.	-
RISE	-	50 min.	55 min.	-
BAKE Light Crust	-	40 min.	40 min.	-
Medium Crust	-	50 min.	50 min.	-
Dark Crust	-	60 min.	60 min.	-
Total Time	Light Crust	3:00	3:30	1:20
Hours/ Minutes	Medium Crust	3:10	3:40	-
	Dark Crust	3:20	3:50	-

MIX – When the bread maker is turned on, it will mix the ingredients for 5 minutes. The knead bar will start and stop every few seconds during the mixing action which is normal.

REST – After the initial mixing period, the dough is allowed to rest for 15 minutes before the kneading action begins when using the bread settings. You may hear faint clicking sounds during the rest period, which is normal and indicates the dough maker is working properly in keeping the dough warm. When set at the DOUGH setting, the rest cycle is omitted, as it is not necessary in the preparation of dough for hand shaping and baking.

KNEAD – The total knead time varies depending on the bread selection made. Total kneading time at the BASIC/SPECIALTY bread setting is 20 minutes; 30 minutes for the WHOLE WHEAT bread setting and 20 minutes for the DOUGH setting. The longer knead time is required at the WHOLE WHEAT setting to better develop the gluten in whole wheat flour.

SPECIAL NOTES:

- When using the BASIC/SPECIALTY bread setting, an audible alert will sound midway through the Knead cycle to let you know when to add ingredients such as raisins, nuts, cheese, etc. to prevent over mixing or crushing of added ingredients. If you are not adding ingredients to the recipe, ignore this alert. The alert does not sound during the WHOLE WHEAT or DOUGH settings.
- If you need to make any adjustment to the recipe, such as adding a little more flour or liquid in order to improve the consistency of the dough, you must make this adjustment during this knead period. You may wish

to separate timer to set a separate timer to remind you to check the dough during the kneading period to make any necessary adjustments.

RISE –After the dough is kneaded, it is allowed to rise for a certain period of time. You may hear faint clicking sounds during the rise as gentle heat is being provided to keep the chamber warm.

STIR DOWN -After the dough has risen, it is then stirred down briefly by the knead bar to remove excess carbon dioxide gas created by the yeast.

SPECIAL NOTE:

- If using the DOUGH setting, its cycle is complete at this time and ready for hand shaping, rising and baking in your own oven. An audible alert will sound and the bread maker will turn itself off after completion of the DOUGH cycle.

RISE -The dough is then allowed to rise again, but for a shorter period of time.

STIR DOWN - After the shorter rise time, the dough is again stirred down by the knead bar to remove excess gas and also to shape the dough into a ball for the final rise. This final knead ensures that the bread will have good texture.

RISE -The dough then goes into the final rise to achieve its maximum height. Again, you may hear faint clicking sounds during the rise as gentle heat is provided to keep the chamber warm.

BAKE -The bread is then baked for the specified time depending on the Bread Color selection made: Light, Medium or Dark. An audible alert will sound when the bread is done and 0:00 will appear in the display. If the bread maker is not turned off, it will automatically go into the Keep Warm mode for up to 3 hours. When the bread is removed, turn bread maker off by holding down the START/STOP button until the red signal light goes out, about 3 seconds.

TROUBLESHOOTING GUIDE


Following are some typical problems that may occur when making bread in your bread maker. Please review the problems, their possible causes and the corrective action that should be taken to ensure successful bread making.

PROBLEM	POSSIBLE CAUSE	SOLUTION
1. Top inflated, Mushroom-like in Appearance.	Too much yeast.	Reduce yeast by $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon.
	Too much sugar.	Reduce sugar by 1 teaspoon.
	Too much flour.	Reduce flour by 2 to 3 tablespoons.
	Substituted bread machine/fast-rise yeast for amount given for active dry yeast.	Use correct amount of bread machine/fast-rise yeast.
	Not enough salt.	Use amount of salt recommended in recipe.
	Warm, humid weather.	Reduce liquid by 1 tablespoon and reduce yeast by $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon.
	May be caused from baking in high altitude	Make recommended adjustment for high altitude baking by reducing yeast by $\frac{1}{4}$ teaspoon and reducing liquid by 2 to 3 teaspoons.
2. Top and Sides Cave in	Too much liquid. Too much yeast.	Reduce liquid by 1 tablespoon. Use amount recommended in recipe.
	3. Center of Loaf is Raw, Not Baked Through.	Too much liquid.
Power outage during operation.		If power goes out during operation, bread maker will be turned off automatically. You will need to remove unbaked loaf from pan and start over with fresh ingredients.
Forgot to put knead bar in pan.		Always make sure knead bar is on shaft in bottom of pan before adding ingredients.
4. Gnarly, Knotted Top	Not enough liquid.	Increase liquid by 1 tablespoon.
	Too much flour.	Measure flour accurately, leveling off measuring cup.

PROBLEM	POSSIBLE CAUSE	SOLUTION
5. Dark Crust Color.	Dark crust setting used.	Use Light or Medium crust color setting the next time.
6. Loaf of Bread is Burned.	Bread maker malfunctioning.	Call number listed on front of book or on back of bread maker for service information.
7. Crust Too Thick.	Bread baked too long.	Use lighter crust color setting the next time to shorten bake time.
8. Flat Loaves, No Rising.	Yeast omitted.	Assemble ingredients as listed in recipe.
	Yeast too old.	Check expiration date.
	Liquid too hot.	Use lukewarm liquid, 90-100° F.
	Too much salt added.	Use amount recommended.
	Sugar or other sweetener omitted.	Assemble ingredients as listed in recipe.
	If using timer, yeast got wet before bread making process started.	Push dry ingredients into corners of pan and make slight well in center of dry ingredients for yeast to protect it from liquids.
9. Short Loaves. (under 5 inches)	Typical for 1 pound loaves and recipes using whole wheat flour.	Normal situation, no solution
	Not enough liquid.	Increase liquid by 1 tablespoon.
	Sugar omitted or not enough added.	Assemble ingredients as listed in recipe.
	Wrong type of flour used.	Use type of flour recommended.
	Not enough yeast used or too old.	Measure amount recommended and check freshness date on package.
	Wrong type of yeast used.	Use correct type of yeast, especially important for bread machine/fast-rising yeasts.

PROBLEM	POSSIBLE CAUSE	SOLUTION
10. Collapsed While Baking.	May be caused from baking in high altitude.	Use recommended adjustment for high altitude baking by reducing yeast by ¼ teaspoon and reducing liquid by 2 to 3 teaspoons.
	Exceeding capacity of bread pan.	Do not use more ingredients than recommended for 1½ pound loaf.
	Not enough salt used or omitted.	Use amount of salt recommended in recipe.
	Too much yeast or wrong type used.	Measure right type of yeast accurately.
	Warm, humid weather.	Reduce liquid by 1 tablespoon and reduce yeast by ¼ to ½ teaspoon.
11. Bread Doesn't Slice Well, very sticky.	Sliced while too hot.	Allow bread to cool on rack at least 15 to 30 minutes before slicing to release steam.
	Not using proper knife.	Use a good bread knife or electric knife.
12. Open, Coarse, Holey texture.	Salt omitted.	Assemble ingredients as listed in recipe.
	Too much yeast.	Measure right amount of recommended yeast.
	Too much liquid.	Reduce liquid by 1 tablespoon.
13. Heavy, Dense Texture.	Too much flour.	Measure accurately, leveling off measuring cup.
	Not enough yeast.	Measure right amount of recommended yeast.
	Not enough sugar.	Measure accurately.
14. Ingredients Not Mixed.	Did not start bread maker.	After programming control panel, press START/STOP button to turn bread maker on.
	Forgot to put knead knead bar in pan.	Always make sure knead bar is on shaft in bottom of pan before adding ingredients.

PROBLEM	POSSIBLE CAUSE	SOLUTION
15. Burning Odor Noted During Operation.	Ingredients spilled inside oven.	Be careful not to spill ingredients when adding to pan. Ingredients can burn onto heating unit and cause smoke.
	Pan leaks.	Obtain a replacement. Call number listed on front of book or on back of bread maker.
	Exceeding capacity of bread pan.	Do not use more ingredients than recommended in recipe and always measure ingredients accurately.
16. Bread Sticks to Pan.	Can happen over prolonged use.	Wipe inside of bread pan, from ribs down, lightly with vegetable oil or solid shortening. Or, add 1 teaspoon vegetable oil to liquid in pan before adding dry ingredients. Do not use a vegetable spray as sticking can worsen. Or, let bread sit in pan 10 minutes before shaking out.
		Replacement pan may be ordered. See Warranty section.
17. Knead Bar Cannot be Removed.	You must add water to bread pan and allow knead bar to soak before it can be removed.	Follow cleaning instructions after use.

BASIC/SPECIALTY BREAD SETTING: The recipes in this section can be made at the BASIC/SPECIALTY Bread Setting. The Delay Start Timer can be used with the recipes with the  symbol.

Active Dry, Bread Machine or Fast Rising Yeast may be used in the recipes. Use the recommended amount for the type of yeast being used. Bread Machine and Fast Rising yeast are interchangeable. ALWAYS make a well in center of dry ingredients for the yeast. This is especially important when using the Delay Start Timer to prevent the yeast from becoming wet before the bread making process begins.

- Use LUKEWARM WATER, about 95°F/35°C, in order to activate the yeast for best results. DO NOT USE HOT WATER, above 110°F/43°C, as this can kill the yeast.
- MILK MUST BE WARMED to about 95°F/35°C, in order to activate the yeast for best results. DO NOT USE MILK DIRECTLY FROM THE REFRIGERATOR. Gently warm milk in microwave at low power or in pan on top of range over low heat, using a thermometer to measure correct temperature. DO

NOT OVERHEAT MILK, above 110°F/43°C, as this can kill the yeast. Allow to cool if too hot or add a little cold milk to cool it off.

- If cold butter or margarine is used, cut into 4 pieces, placing a piece into each corner of pan for faster blending.
- Start with MEDIUM Bread Color setting the first time you make a 1½ pound loaf. Make a comment at the bottom of each recipe if you wish to use the LIGHT or DARK Bread Color setting the next time you prepare the recipe. When making the 1 pound loaf, start with the LIGHT Bread Color setting, making a comment in the recipe if the MEDIUM Bread Color setting should be used the next time.
- An audible alert will sound midway through the knead cycle at the BASIC/SPECIALTY Bread Setting to let you know when to add ingredients such as raisins, nuts, etc. for specialty type breads. This will prevent these added ingredients from becoming over mixed or crushed. Simply open cover when alert sounds and add the ingredients. Close cover. **Do not turn bread maker off when adding ingredients.** If you are not adding ingredients during the knead cycle, simply ignore the alert when it sounds.
- If bread maker labors during the kneading period, the dough is too dry. Add 1 tablespoon warm water at a time until the dough softens. Do not add too much extra water as this can cause the bread to collapse or be under baked. The bread dough should be soft and a bit sticky to the touch after kneading. See ‘Special Notes on Flour Section’ for more details on making minor adjustments during kneading period.

OLD FASHIONED WHITE BREAD

Made with milk for a tender crust and fine texture. Just like Grandma used to make, now you can too!

1 Pound Loaf**

6½ ounces (¾ cup + 1 Tbsp.)
2 cups

1 tablespoon
1 teaspoon
1 tablespoon
1½ teaspoons
---or---
1 teaspoon

INGREDIENTS

Milk, 95°F/35°C
ALL PURPOSE or
BREAD FLOUR
SUGAR
SALT
BUTTER or MARGARINE
ACTIVE DRY YEAST
---or---
BREAD MACHINE/
FAST RISE YEAST

1½ Pound Loaf

10 ounces (1¼ cups)
3 cups

1½ tablespoons
1½ teaspoons
2 tablespoons
2 teaspoons
---or---
1½ teaspoons

BREAD SELECT SETTING TO USE: Basic/Specialty

1. Add ingredients to pan.
 2. Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. Place butter into corners of pan.
 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
 4. Program for BASIC/SPECIALTY and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.
- **If making a 1 pound loaf, use Light Bread Color setting to prevent over browning of the smaller loaf.

COUNTRY WHITE BREAD ①

This recipe uses water rather than milk, which gives it a crispier crust. A classic white bread that everyone will love.

1 Pound Loaf**

6½ ounces (¾ cup +1Tbsp.)
2 cups

1 tablespoon
1½ tablespoons
1 teaspoon
1 tablespoon
1½ teaspoons
---or---
1 teaspoon

INGREDIENTS

WATER,95°F/35°C
ALL PURPOSE or
BREAD FLOUR
DRY MILK
SUGAR
SALT
BUTTER or MARGARINE
ACTIVE DRY YEAST
---or---
BREAD MACHINE/
FAST RISE YEAST

1½ Pound Loaf

9 ounces(1 cup +2 Tbsp.)
2¾ cups

2 tablespoons
2 tablespoons
1½ teaspoons
2 tablespoons
2 teaspoons
---or---
1½ teaspoons

BREAD SELECT SETTING TO USE: Basic/Specialty

1. Add ingredients to pan.
2. Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. Place butter into corners of pan.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
4. Program for BASIC/SPECIALTY and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.

**If making a 1 pound loaf, use Light Bread Color setting to prevent over browning of the smaller loaf.

POTATO BREAD ①

An old-time favorite, updated using instant potato flakes. Save liquid from cooking potatoes to replace water in this recipe for added flavor.

1 Pound Loaf**

7 Ounces(¾ cup +2 Tbsp.)
2 cups

½ cup
1 tablespoon
1 tablespoon
1 teaspoon
1 tablespoon
1½ teaspoons
---or---
1 teaspoon

INGREDIENTS

WATER, 95°F/35°C
ALL PURPOSE OR
BREAD FLOUR
INSTANT POTATO FLAKES
DRY MILK
SUGAR
SALT
BUTTER or MARGARINE
ACTIVE DRY YEAST
---or---
BREAD MACHINE/FAST
RISE YEAST

1 ½ Pound Loaf

10 ounces (1¼ cups)
3 cups

½ cup
1½ tablespoons
1½ tablespoons
1½ teaspoons
1½ tablespoons
2 teaspoons
---or---
1½ teaspoons

BREAD SELECT SETTING TO USE: Basic/Specialty

1. Add liquid ingredients to pan.
2. Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. Place butter into corners of pan.

3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
4. Program for BASIC/SPECIALTY and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.
 **If making a 1 pound loaf, use Light Bread Color setting to prevent over browning of the smaller loaf.

EGG BREAD

Eggs add a special flavor to this bread. A very tender bread due to using both eggs and milk.

1 Pound Loaf**	INGREDIENTS	1½ Pound Loaf
5½ ounces (¾ cup)	MILK, 95°F/35°C	6 ounces (¾ cup)
1	EGG, large	2
2 ¼ cups	ALL PURPOSE or	3 cups
	BREAD FLOUR	
1 teaspoon	SALT	1½ teaspoons
1½ tablespoons	SUGAR	2½ tablespoons
1 tablespoon	BUTTER OR MARGARINE	1½ tablespoons
1½ teaspoons	ACTIVE DRY YEAST	2 teaspoons
---or---	---or---	---or---
1 teaspoon	BREAD MACHINE/ FAST RISE YEAST	1½ teaspoons

BREAD SELECT SETTING TO USE: Basic/Specialty

5. Add liquid ingredients to pan.
6. Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. Place butter into corners of pan.
7. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
8. Program for BASIC/SPECIALTY and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.
 **If making a 1 pound loaf, use Light Bread Color setting to prevent over browning of the smaller loaf.

OATMEAL BREAD

A basic white bread with a touch of oats and hint of brown sugar. Made with milk, the crust is tender. Use old-fashioned or quick cooking oats, not instant oatmeal.

1 Pound Loaf**	INGREDIENTS	1½ Pound Loaf
7½ ounces (¾ cup + 3 Tbsp.)	MILK, 95°F/35°C	10 ounces (1¼ cups)
2 cups	ALL PURPOSE or	2½ cups
	BREAD FLOUR	
½ cups	OATS, quick or	¾ cup
	old - fashioned	
1 tablespoon	BROWN SUGAR, packed	2 tablespoons
1 teaspoon	SALT	1¼ teaspoons
1 tablespoon	BUTTER or MARGARINE	2 tablespoons
1½ teaspoons	ACTIVE DRY YEAST	2¼ teaspoons
---or---	---or---	---or---
1 teaspoon	BREAD MACHINE/ FAST RISE YEAST	1½ teaspoons

BREAD SELECT SETTING TO USE: Basic/Specialty

- 1.Add liquid ingredients to pan.
 - 2.Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. Place butter into corners of pan.
 - 3.Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
 - 4.Program for BASIC/SPECIALTY and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.
- **If making a 1 pound loaf, use Light Bread Color setting to prevent over browning of the smaller loaf.

HONEY OATMEAL BREAD ⓘ

Use old-fashioned or quick cooking oats in this recipe, but do not use instant oatmeal. A very light textured bread with a crispy crust. A good, all-purpose bread.

1 Pound Loaf **

6 ounces ($\frac{3}{4}$ cup)
2 tablespoons
 $1\frac{1}{2}$ cups

 $\frac{2}{3}$ cup
1 tablespoon
 $\frac{3}{4}$ teaspoon
1 tablespoon
 $1\frac{1}{2}$ teaspoons
---or
1 teaspoon

INGREDIENTS

WATER, 95°F/35° C
HONEY
ALL PURPOSE or
BREAD FLOUR
OATS, quick or old-fashioned
DRY MILK
SALT
BUTTER or MARGARINE
ACTIVE DRY YEAST
---or---
BREAD MACHINE/
FAST RISE YEAST

$1\frac{1}{2}$ Pound Loaf

8 ounces (1 cup)
3 tablespoons
2 cups

1 cup
 $1\frac{1}{2}$ tablespoons
 $1\frac{1}{4}$ teaspoons
 $1\frac{1}{2}$ tablespoons
2 teaspoons
---or---
 $1\frac{1}{2}$ teaspoons

BREAD SELECT SETTING TO USE: Basic/Specialty

- 1.Add liquid ingredients to pan.
 - 2.Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. Place butter into corners of pan.
 - 3.Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
 - 4.Program for BASIC/SPECIALTY and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.
- **If making a 1 pound loaf, use Light Bread Color setting to prevent over browning of the smaller loaf.

DILL BREAD ⓘ

A very light textured bread with a hint of dill. Serve with soups, salads or as a warm loaf with dinner.

1 Pound Loaf **

$6\frac{1}{2}$ ounces ($\frac{3}{4}$ cup + 1 Tbsp.)
2 cups

 $1\frac{1}{2}$ tablespoons
1 teaspoon
2 teaspoons
1 tablespoon
1 tablespoon

INGREDIENTS

WATER, 95°F/35°C
ALL PURPOSE or
BREAD FLOUR
SUGAR
SALT
DILL WEED
DRY MILK
BUTTER or MARGARINE

$1\frac{1}{2}$ Pound Loaf

10 ounces (1 $\frac{1}{4}$ cups)
3 cups

2 tablespoon
 $1\frac{1}{2}$ teaspoons
1 tablespoon
 $1\frac{1}{2}$ teaspoons
2 tablespoons

1½ teaspoons

---or---

1 teaspoon

ACTIVE DRY YEAST

---or---

**BREAD MACHINE/
FAST RISE YEAST**

2 teaspoons

---or---

1½ teaspoons

BREAD SELECT SETTING TO USE: Basic/Specialty

1. Add lukewarm water to pan.
 2. Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. Place butter into corners of pan.
 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
 4. Program for BASIC/SPECIALTY and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.
- **If making a 1 pound loaf, use Light Bread Color setting to prevent over browning of the smaller loaf.

GARLIC BREAD ⓘ

Smells wonderful while baking. Serve warm with your favorite Italian pasta dish.

1 Pound Loaf**

6½ ounces (¾ cup +1 Tbsp.)

2 cups

2 teaspoons

2 teaspoons

1 teaspoon

2 teaspoons

1-1½ teaspoons, to taste

2 teaspoons

1½ teaspoons

---or---

1 teaspoon

INGREDIENTS

WATER, 95°F/35°C

**ALL PURPOSE or
BREAD FLOUR**

DRY MILK

SUGAR

SALT

DRIED PARSLEY FLAKES

GARLIC POWDER

BUTTER or MARGARINE

ACTIVE DRY YEAST

---or---

**BREAD MACHINE/
FAST RISE YEAST**

1½ Pound Loaf

10 ounces (1¼ cups)

3 cups

1 tablespoon

1 tablespoon

1½ teaspoons

1 tablespoon

1½-2 teaspoons, to taste

1 tablespoon

2 teaspoons

---or---

1½ teaspoons

BREAD SELECT SETTING TO USE: Basic/Specialty

1. Add lukewarm water to pan.
 2. Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. Place butter into corners of pan.
 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
 4. Program for BASIC/SPECIALTY and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.
- **If making a 1 pound loaf, use Light Bread Color setting to prevent over browning of the smaller loaf.

CLASSIC RYE BREAD ⓘ

A light, but hearty rye that can be prepared with or without caraway seed, depending on your pleasure.

1 Pound Loaf

5½ ounces (⅔ cup)

1½ cups

⅔ CUP

2 teaspoons

INGREDIENTS

WATER, 95°F/35°C

**ALL PURPOSE or
BREAD FLOUR**

MEDIUM RYE FLOUR

DRY MILK

1½ Pound Loaf

8½ ounces (1cup + 1Tbsp.)

2 cups

1 cup

1 tablespoon

1½ tablespoons	SUGAR	2 tablespoons
½ teaspoon	SALT	1 teaspoon
1 teaspoon	CARAWAY SEED (optional)	2 teaspoons
2 teaspoons	BUTTER or MARGARINE	1 tablespoon
1½ teaspoons	ACTIVE DRY YEAST	2 teaspoons
---or---	---	---
1 teaspoon	BREAD MACHINE/ FAST RISE YEAST	1½ teaspoons

BREAD SELECT SETTING TO USE: Basic/Specialty

1. Add liquid ingredients to pan.
 2. Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. Place butter into corners of pan, if included in recipe.
 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
 4. Program for BASIC/SPECIALTY and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.
- **If making a 1 pound loaf, use Light Bread Color setting to prevent over browning of the smaller loaf.

DIJON RYE BREAD ⓘ

The mustard is baked right into this bread! Great for ham sandwiches.

1 Pound Loaf**

5 ounces (½ cup + 2 Tbsp.)
1 tablespoon
1 tablespoon
3 tablespoons
1⅓ cups

½ cup
½ cup
½ teaspoon
¾ teaspoon
1½ teaspoons
---or---
1 teaspoon

INGREDIENTS

WATER, 95°F/35°C
VEGETABLE OIL
MOLASSES
DIJON STYLE MUSTARD
ALL PURPOSE or
BREAD FLOUR
WHOLE WHEAT FLOUR
MEDIUM RYE FLOUR
INSTANT COFFEE
SALT
ACTIVE DRY YEAST
---or---
**BREAD MACHINE/
FAST RISE YEAST**

1½ Pound Loaf

8 ounces (1 cup)
1 tablespoon
2 tablespoons
¼ cup
1¾ cups
¾ cup
¾ cup
1 teaspoon
1 teaspoon
2 teaspoons
---or---
1 ½ teaspoons

BREAD SELECT SETTING TO USE: Basic/Specialty

1. Add liquid ingredients to pan.
 2. Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. Place butter into corners of pan, if included in recipe.
 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
 4. Program for BASIC/SPECIALTY and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.
- **If making a 1 pound loaf, use Light Bread Color setting to prevent over browning of the smaller loaf.

PUMPERNICKEL RYE BREAD [Ⓟ]

A little bit of cocoa gives this bread its characteristic dark color. A good bread for a hearty sandwich.

1 Pound Loaf **

5½ ounces (⅔ cup)

1½ tablespoons

1½ cups

⅓ cup

⅓ cup

1 tablespoon

1 teaspoon

2 tablespoons

1½ teaspoons

---or---

¾ teaspoon

INGREDIENTS

WATER 95°F/35°C

MOLASSES

ALL PURPOSE or

BREAD FLOUR

MEDIUM RYE FLOUR

WHOLE WHEAT FLOUR

COCOA, unsweetened

SALT

BUTTER or MARGARINE

ACTIVE DRY YEAST

---or---

BREAD MACHINE/

FAST RISE YEAST

1½ Pound Loaf

9 ounces (1 cup + 2 Tbsp.)

2 tablespoons

2¼ cups

½ cup

½ cup

2 tablespoons

1½ teaspoons

3 tablespoons

2 teaspoons

---or---

1½ teaspoons

BREAD SELECT SETTING TO USE: Basic/Specialty

1. Add liquid ingredients to pan.
 2. Add dry ingredients, except yeast, to pan. Tap pan to settle ingredients, then level ingredients, pushing some of the mixture into the corners. Place butter into corners of pan.
 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
 4. Program for BASIC/SPECIALTY and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.
- **If making a 1 pound loaf, use Light Bread Color setting to prevent over browning of the smaller loaf.

DRIED ONION SOUP BREAD

A tasty onion flavored bread that uses an envelope of dried onion soup mix and buttermilk. Make only the 1½ pound loaf size to use the entire envelope of soup mix. A great accompaniment with a bowl of your homemade soup.

1½ Pound Loaf

11 ounces (1⅜ cups)

2 tablespoons

1-1.75 ounce envelope

2½ cups

½ cup

2 tablespoons

2 teaspoons

---or---

1½ teaspoons

***Buttermilk may separate when heated. Simply stir after heating to blend.

BREAD SELECT SETTING TO USE: Basic/Specialty

INGREDIENTS

BUTTERMILK 95°F/35°C***

MOLASSES

DRIED ONION SOUP/RECIPE MIX

ALL PURPOSE or BEAD FLOUR

CORNMEAL

BUTTER or MARGARINE

ACTIVE DRY YEAST

---or---

BREAD MACHINE/FAST RISE YEAST

1. Add liquid ingredients to pan.
2. Add dry ingredients, except yeast, to pan. Tap pan to settle ingredients, then level ingredients, pushing some of the mixture into the corners. Place butter into corners of pan.

3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
 4. Program for BASIC/SPECIALTY and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.
- **If making a 1 pound loaf, use Light Bread Color setting to prevent over browning of the smaller loaf.

PUMPKIN NUT BREAD [Ⓟ]

Uses ingredients similar to pumpkin pie! A slightly different bread that goes well with soups and salads.

1 Pound Loaf

6 ounces ($\frac{3}{4}$ cup)

$\frac{1}{3}$ cup

2 cups

2½ tablespoons

$\frac{1}{3}$ cup

1½ tablespoons

1 to 2 teaspoons

1 teaspoon

1½ tablespoons

1½ teaspoons

---or---

1 teaspoon

INGREDIENTS

EVAPORATED MILK,

room temperature

CANNED PUMPKIN

ALL PURPOSE or

BREAD FLOUR

WHOLE WHEAT FLOUR

GROUND NUTS

BROWN SUGAR, packed

PUMPKIN PIE SPICE

SALT

BUTTER or MARGARINE

ACTIVE DRY YEAST

---or---

BREAD MACHINE/

FAST RISE YEAST

1½ Pound Loaf

9 ounces (1 cup + 2 Tbsp.)

$\frac{1}{2}$ cup

3 cups

$\frac{1}{4}$ cup

$\frac{1}{2}$ cup

2 tablespoons

2 to 3 teaspoons

1½ teaspoons

2 tablespoons

2 teaspoons

--or--

1½ teaspoons

BREAD SELECT SETTING TO USE: Basic/Specialty

1. Add liquid ingredients to pan.
 2. Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. Place butter into corners of pan.
 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
 4. Program for BASIC/SPECIALTY and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.
- **If making a 1 pound loaf, use Light Bread Color setting to prevent over browning of the smaller loaf.

BANANA NUT BREAD

Similar to the quick bread variety, but lighter in texture. Toast and spread with cream cheese for a special breakfast treat. Use ripe bananas for best flavor.

1 Pound Loaf **

5½ ounces ($\frac{2}{3}$ cup)

$\frac{1}{2}$ cup

2 cups

$\frac{1}{4}$ cup

$\frac{1}{3}$ cup

2 tablespoons

$\frac{3}{4}$ teaspoon

$\frac{1}{2}$ teaspoon

INGREDIENTS

MILK, 95°F/35°C

MASHED RIPE BANANA

ALL PURPOSE or

BREAD FLOUR

WHOLE WHEAT FLOUR

CHOPPED NUTS

BROWN SUGAR, packed

SALT

GROUND NUTMEG

1½ Pound Loaf

6 ounces ($\frac{3}{4}$ cup)

$\frac{3}{4}$ cup

2½ cups

$\frac{1}{2}$ cup

$\frac{1}{2}$ cup

3 tablespoons

1 teaspoon

$\frac{1}{2}$ teaspoon

1½ tablespoons	BUTTER or MARGARINE	2 tablespoons
1½ teaspoons	ACTIVE DRY YEAST	2 teaspoons
---or---	---or---	---or---
1 teaspoon	BREAD MACHINE/ FAST RISE YEAST	1½ teaspoons

BREAD SELECT SETTING TO USE: Basic/Specialty

- 1.Add liquid ingredients to pan.
 - 2.Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. Place butter into corners of pan.
 - 3.Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
 - 4.Program for BASIC/SPECIALTY and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.
- **If making a 1 pound loaf, use Light Bread Color setting to prevent over browning of the smaller loaf.

FRENCH BREAD ⓘ

Crusty on the outside, chewy on the inside. Just the way it should be!

1 Pound Loaf**	INGREDIENTS	1½ pound Loaf
8 ounces (1 cup)	WATER, 95°F/35°C	10½ ounces (1¼ cups + 1 Tbsp.)
2½ cups	ALL PURPOSE or BREAD FLOUR	3½ cups
1 teaspoon	SUGAR	1½ teaspoons
¾ teaspoon	SALT	1¼ teaspoons
1½ teaspoons	BUTTER or MARGARINE	1 tablespoon
1 teaspoon	ACTIVE DRY YEAST	2 teaspoons
---or---	---or---	---or---
¾ teaspoon	BREAD MACHINE/ FAST RISE YEAST	1½ teaspoons

BREAD SELECT SETTING TO USE: Basic/Specialty

- 1.Add lukewarm water to pan.
 - 2.Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. Place butter into corners of pan.
 - 3.Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
 - 4.Program for BASIC/SPECIALTY and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.
- **If making a 1 pound loaf, use Light or Medium Bread Color. These French breads do not get as dark as others as there is less fat and sugar in the recipes. For a chewier crust, use medium or dark setting.

MULTI-GRAIN FRENCH BREAD [Ⓟ]

Seven grain cereal adds fiber to this French bread. Seven grain cereal is available in most health food stores and contains such grains as wheat, oats, millet, triticale, soybeans, buckwheat and yellow corn.

1 Pound Loaf**

7½ ounces (¾ cup + 3 Tbsp.)

1½ cups

¾ cup

¼ cup

¾ teaspoon

1½ teaspoons

1 teaspoon

---or---

¾ teaspoon

INGREDIENTS

WATER, 95°F/35°C

**ALL PURPOSE or
BREAD FLOUR**

WHOLE WHEAT FLOUR

7-GRAIN CEREAL,

**available at health
food stores**

SALT

BUTTER or MARGARINE

ACTIVE DRY YEAST

---or---

**BREAD MACHINE/
FAST RISE YEAST**

1½ Pound Loaf

10 ounces (1¼ cup)

2 cups

1 cup

½ cup

1¼ teaspoons

1 tablespoon

2 tablespoons

---or---

1½ teaspoons

BREAD SELECT SETTING TO USE: Basic/Specialty

1. Add lukewarm water to pan.

2. Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. Place butter into corners of pan.

3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.

4. Program for BASIC/SPECIALTY and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.

**If making a 1 pound loaf, use Light or Medium Bread Color. These French breads do not get as dark as others as there is less fat and sugar in the recipes. For a chewier crust, use medium or dark setting.

MULTI-GRAIN BREAD [Ⓟ]

A different type of bread using prepared whole grain breakfast cereal, sweetened with a touch of honey. Great toasted with your favorite jam!

1 Pound Loaf **

6 ounces (¾ cup)

2 teaspoons

1⅓ cups

⅓ cup

⅔ cup

1½ tablespoons

1 teaspoon

1½ tablespoons

1½ teaspoons

---or---

1 teaspoon

INGREDIENTS

WATER, 95°F/35°C

HONEY

**ALL PURPOSE or
BREAD FLOUR**

WHOLE WHEAT FLOUR

WHOLE GRAIN CEREAL

**(like Great Grains® breakfast cereal
with raisins, dates and pecans)**

DRY MILK

SALT

BUTTER or MARGARINE

ACTIVE DRY YEAST

---OR---

**BREAD MACHINE/
FAST RISE YEAST**

1½ Pound Loaf

9 ounces (1 cup + 2 Tbsp.)

1 tablespoon

2 cups

½ cup

1 cup

2 tablespoons

1½ teaspoons

2 tablespoons

2 teaspoons

---or---

1½ teaspoons

BREAD SELECT SETTING TO USE: Basic/Specialty

- 1.Add liquid ingredients to pan.
 - 2.Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, than level ingredients, pushing some of the mixture into the corners. Place butter into corners of pan.
 - 3.Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
 - 4.Program for BASIC/SPECIALTY and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.
- **If making a 1 pound loaf, use Light Bread Color setting to prevent over browning of the smaller loaf.

ITALIAN HERB (T)

Grated Parmesan cheese and Italian seasoning add a little zing to Italian bread. Serve as a warm loaf with your favorite Italian dish, or slice it thick, butter and toast or grill to brown.

1 Pound Loaf

6 ounces (¾ cup)
1¾ cups

2 teaspoons
2 teaspoons
1 teaspoon
1 tablespoon

1½ teaspoons
1½ tablespoons
1¼ teaspoons
---or---
¾ teaspoon

INGREDIENTS

WATER, 95°F/35°C
ALL PURPOSE or
BREAD FLOUR
DRY MILK
SUGAR
SALT
GRATED PARMESAN
CHEESE
ITALIAN SEASONING
BUTTER or MARGARINE
ACTIVE DRY YEAST
---or---
BREAD MACHINE/FAST
RISE YEAST

1½ Pound Loaf

9½ ounces (1 cup +3 Tbsp.)
2¾ cups

1 tablespoon
1 tablespoon
1½ teaspoons
2 tablespoons

2 teaspoons
2 tablespoons
1½ teaspoons
---or---
1 teaspoon

BREAD SELECT SETTING TO USE: Basic/Specialty

- 1.Add liquid ingredients to pan.
 - 2.Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, than level ingredients, pushing some of the mixture into the corners. Place butter into corners of pan.
 - 3.Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
 - 4.Program for BASIC/SPECIALTY and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.
- **If making a 1 pound loaf, use Light Bread Color setting to prevent over browning of the smaller loaf.

RAISIN BREAD (T)

What a better bread to wake up to in the morning! Warm from the bread maker or toasted, a great way to start the day.

1 Pound Loaf**

7 ounces (¾ cup + 2 Tbsp.)
2 cups

1 tablespoon
1 tablespoon

INGREDIENTS

WATER, 95°F/35°C
ALL PURPOSE or
BREAD FLOUR
DRY MILK
SUGAR

1½ Pound Loaf

8½ ounces (1 cup + 1 Tbsp.)
2½ cups

2 tablespoons
1½ tablespoons

1 teaspoon	SALT	1½ teaspoons
½ teaspoon	CINNAMON	1 teaspoon
1 tablespoon	BUTTER or MARGARINE	2 tablespoons
1½ teaspoons	ACTIVE DRY YEAST	2 teaspoons
---or---	---or---	---or---
1 teaspoon	BREAD MACHINE/ FAST RISE YEAST	1½ teaspoons
½ cup	RAISINS	¾ cup
¼ cup	CHOPPED NUTS(optional)	½ cup

BREAD SELECT SETTING TO USE: Basic/Specialty

1. Add lukewarm water to pan.
2. Add flour, dry milk, sugar, salt and cinnamon to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners. Place butter into corners of pan.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
4. Program for BASIC/SPECIALTY and desired Bread Color. Program TIMER if being used. Start bread maker. When alert sounds during Kneading period, add raisins and nuts. Close cover. When done, turn off and remove bread from pan. Cool on rack before slicing.
 **If making a 1 pound loaf, use Light Bread Color setting to prevent over browning of the smaller loaf.
 ***SPECIAL TIP: To make raisin bread over-night or without being present to add the raisins and nuts, follow Steps 1-3 above. Then place raisins and nuts around the outside edge of pan, **away** from the yeast. Do not add raisins to the water in pan as the raisins will absorb too much liquid and a poor loaf of bread will be obtained. Continue to step 4.

CINNAMON OATMEAL RAISIN BREAD

A different twist to conventional raisin bread with the addition of oats. Use either old-fashioned or quick cooking oats, not instant oatmeal.

1 Pound Loaf**	INGREDIENTS	1½ Pound Loaf
8 ounces (1cup)	MILK 95°F/35°C	11 ounces (1¼ cups + 2 Tbsp.)
2 cups	ALL PURPOSE or BREAD FLOUR	3 cups
½ cup	OATS, quick or old-fashioned	¾ cup
1 tablespoon	BROWN SUGAR, packed	2 tablespoons
1 teaspoon	SALT	1½ teaspoons
1 teaspoon	GROUND CINNAMON	1½ teaspoons
1 tablespoon	BUTTER or MARGARINE	2 tablespoons
1½ teaspoons	ACTIVE DRY YEAST	2¼ teaspoons
---or---	---or---	---or---
1 teaspoon	BREAD MACHINE/ FAST RISE YEAST	1½ teaspoons
⅓ cup	RAISINS***	½ cup

BREAD SELECT SETTING TO USE: Basic/Specialty

1. Add warm milk to pan.
 2. Add flour, oats, brown sugar, salt and cinnamon to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. Place butter into corners of pan.
 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
 4. Program for BASIC/SPECIALTY and desired Bread Color. Start bread maker. When alert sounds during Kneading period, add the raisins. Close cover. When done, turn off and remove bread from pan. Cool on rack before slicing.
- **If making a 1 pound loaf, use Light Bread Color setting to prevent over browning of the smaller loaf.
- ***SPECIAL TIP: To make this bread without being present to add the raisins, follow Steps 1-3 above. Then place raisins around the outside edge of pan, **away** from the yeast. Do not add raisins to the water in pan as the raisins will absorb too much liquid and a poor loaf of bread will be obtained. Continue with step 4.

CHEESE BREAD

A hint of sharp cheddar cheese adds a delightful flavor to this bread. Make sure the shredded cheese is frozen when added at the alert for best results.

1 Pound Loaf**

5 ounces (½ cup + 2 Tbsp.)
 1
 2 cups

 1 teaspoon
 2 teaspoons
 1 tablespoon
 1½ teaspoons
 ---or---
 1 teaspoon

 ½ cup

INGREDIENTS

WATER, 95°F/35°C
EGG, large
ALL PURPOSE or
BREAD FLOUR
SALT
SUGAR
BUTTER or MARGARINE
ACTIVE DRY YEAST
 ---or---
BREAD MACHINE/
FAST RISE YEAST
SHREDDED SHARP
CHEDDAR CHEESE, frozen

1½ Pound Loaf

7 ounces (¾ cup + 2 Tbsp.)
 1
 2¾ cups


 1½ teaspoons
 1 tablespoon
 1½ tablespoons
 2 teaspoons
 ---or---
 1½ teaspoons

 ¾ cup

BREAD SELECT SETTING TO USE: Basic/Specialty

1. Add lukewarm water and egg to pan.
 2. Add flour, salt and sugar to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners. Place butter into corners of pan.
 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
 4. Program for BASIC/SPECIALTY and desired Bread color. Start bread maker. When alert sounds during kneading period, add **frozen** cheese. Close cover. When done, turn off and remove bread from pan. Cool on rack before slicing.
- **If making a 1 pound loaf, use Light Bread Color setting to prevent over browning of the smaller loaf.

WHOLE WHEAT BREAD SETTING

- The recipes in this section can be made at the WHOLE WHEAT Bread Setting. The Delay Start Timer can be used with recipes with the  symbol.
- Active Dry, Bread Machine or Fast Rising Yeast may be used in the recipes. Use the recommended amount for the type of yeast being used. Bread Machine and Fast Rising yeast are interchangeable. ALWAYS make a well in center of dry ingredients for the yeast. This is especially important when using the Delay Start Timer to prevent the yeast from becoming wet before the bread making process begins.
- Use LUKEWARM WATER, about 95°F/35°C, in order to activate the yeast for best results. DO NOT USE HOT WATER, above 110°F/43°C, as this can kill the yeast.
- MILK MUST BE WARMED to about 95°F/35°C, in order to activate the yeast for best results. DO NOT USE MILK DIRECTLY FROM THE REFRIGERATOR. Gently warm milk in microwave at low power or in pan on top of range over low heat, using a thermometer to measure correct temperature. DO NOT OVERHEAT MILK above 110°F/43°C, as this can kill the yeast. Allow to cool if too hot or add a little cold milk to cool it off.
- If cold butter is used, cut into 4 pieces, placing a piece into each corner of pan for faster blending.
- Start with MEDIUM Bread Color setting the first time you make a 1½ pound loaf. Make a comment at the bottom of recipe if you wish to use the LIGHT or DARK Bread Color setting the next time you prepare the recipe. When making the 1 pound loaf, start with the LIGHT Bread Color setting, making a comment in the recipe if the MEDIUM Bread Color setting should be used the next time.
- Recipes containing 50% or more whole grain flours, grains or cereals will benefit from the longer kneading time at the WHOLE WHEAT setting. If the bread collapses during the bake cycle when using 100% whole grain flours, add 1 or 2 tablespoons vital gluten to the recipe next time for the respective loaf size. Vital gluten adds to the structure of bread and is available at most health food stores.
- Whole grain breads are typically shorter in height and denser in texture than breads made with bread flour.
- Stone-ground wheat flour is coarser than the steel-ground wheat flour and as a result, breads made with stone-ground flour will be shorter. You may want to add vital gluten to the dry ingredients if using stone-ground whole wheat flour or other stone or coarse ground flours for best results. Add 1 tablespoon for the 1 pound loaf; 2 tablespoons for the 1½ pound loaf.
- If bread maker labors during the kneading period, the dough is too dry. Add 1 tablespoon warm water at a time until the dough softens. Do not add too much extra water as this can cause the bread to collapse during the bake period. Whole Wheat dough should be soft and not sticky to the touch after kneading. See ‘Special Notes on Flour Section’ for more details on making minor adjustments to the dough during kneading period.

100% WHOLE WHEAT BREAD [Ⓟ]

A dense bread, packed with fiber since all whole wheat flour is used. Longer kneading cycle at Whole Wheat setting will provide great results. If bread collapses during the baking period, add 1 or 2 tablespoons vital gluten to recipe for respective loaf size. Vital gluten can be found in most health food stores.

1 Pound Loaf**

6 ounces ($\frac{3}{4}$ cup)
2 teaspoons
2 teaspoons
2 $\frac{1}{2}$ cups
1 tablespoon
1 teaspoon
1 $\frac{1}{2}$ tablespoons
1 $\frac{1}{2}$ teaspoons
---or---
1 teaspoon

INGREDIENTS

WATER, 95°F/35°C
MOLASSES
HONEY
WHOLE WHEAT FLOUR
DRY MILK
SALT
BUTTER or MARGARINE
ACTIVE DRY YEAST
---or---
**BREAD MACHINE/
FAST RISE YEAST**

1 $\frac{1}{2}$ Pound Loaf

9 ounces (1 cup + 2 Tbsp.)
1 tablespoon
1 tablespoon
3 $\frac{1}{2}$ cups
1 $\frac{1}{2}$ tablespoons
1 $\frac{1}{2}$ teaspoons
2 tablespoons
2 teaspoons
---or---
1 $\frac{1}{2}$ teaspoons

BREAD SELECT SETTING TO USE: Whole Wheat

1. Add liquid ingredients to pan.
 2. Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners. Place butter into corners of pan.
 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
 4. Program for WHOLE WHEAT and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing
- **If making a 1 pound loaf, use Light Bread Color setting to prevent over browning of the smaller loaf.

HALF WHOLE WHEAT BREAD [Ⓟ]

For those that like a lighter textured wheat bread, this is the recipe for you. Contains equal amounts of bread and whole-wheat flour.

1 Pound Loaf**

6 ounces ($\frac{3}{4}$ cup)
2 teaspoons
1 cup

1 cup
1 teaspoon
2 teaspoons
1 tablespoon
1 tablespoon
1 $\frac{1}{2}$ teaspoons
---or---
1 teaspoon

INGREDIENTS

WATER 95°F/35°C
HONEY
**ALL PURPOSE or
BREAD FLOUR**
WHOLE WHEAT FLOUR
SALT
BROWN SUGAR, packed
DRY MILK
BUTTER or MARGARINE
ACTIVE DRY YEAST
---OR---
**BREAD MACHINE/
FAST RISE YEAST**

1 $\frac{1}{2}$ Pound Loaf

8 $\frac{1}{2}$ ounces (1 cup + 1 Tbsp.)
1 tablespoon
1 $\frac{1}{2}$ cups

1 $\frac{1}{2}$ cups
1 $\frac{1}{2}$ teaspoons
1 tablespoon
1 $\frac{1}{2}$ tablespoons
2 tablespoons
2 teaspoons
---or---
1 $\frac{1}{2}$ teaspoons

BREAD SELECT SETTING TO USE: Whole Wheat

1. Add liquid ingredients to pan.

2. Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners. Place butter into corners of pan.
 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
 4. Program for WHOLE WHEAT and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing
- **If making a 1 pound loaf, use Light Bread Color setting to prevent over browning of the smaller loaf.

CRACKED WHEAT BREAD T

The addition of cracked wheat to this recipe adds a little crunch and of course more fiber. A light, yet hearty and satisfying bread.

1 Pound Loaf**

6 ounces ($\frac{3}{4}$ cup)

1 $\frac{1}{4}$ cups

$\frac{2}{3}$ cup

$\frac{1}{3}$ cup

1 $\frac{1}{2}$ tablespoons

$\frac{3}{4}$ teaspoon

2 teaspoons

1 $\frac{1}{2}$ teaspoons

---or---

1 teaspoon

INGREDIENTS

WATER, 95°F/35°C

ALL PURPOSE or

BREAD FLOUR

WHOLE WHEAT FLOUR

CRACKED WHEAT

CEREAL

BROWN SUGAR, packed

SALT

BUTTER or MARGARINE

ACTIVE DRY YEAST

---or---

BREAD MACHINE/

FAST RISE YEAST

1 $\frac{1}{2}$ Pound Loaf

9 ounces (1 cup+ 2 Tbsp.)

1 $\frac{3}{4}$ cups

1 cup

$\frac{1}{2}$ cup

2 tablespoons

1 $\frac{1}{2}$ teaspoons

1 tablespoon

2 teaspoons

---or---

1 $\frac{1}{2}$ teaspoons

BREAD SELECT SETTING TO USE: Whole Wheat

1. Add liquid ingredients to pan.
 2. Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners. Place butter into corners of pan
 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
 4. Program for WHOLE WHEAT and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.
- ** If making a 1 pound loaf, use Light Bread Color setting to prevent over browning of the smaller loaf.

WHOLE WHEAT OAT BRAN BREAD T

A combination of flour, whole-wheat flour and dry oat bran cereal sweetened with honey. Bakes into a nice loaf with a light texture.

1 Pound Loaf **

7 ounces ($\frac{3}{4}$ cup + 2 tbsp.)

1 tablespoon

1 $\frac{1}{4}$ cups

$\frac{3}{4}$ cup

$\frac{1}{3}$ cup

1 tablespoon

1 teaspoon

INGREDIENTS

WATER, 95°F/35°C

HONEY

ALL PURPOSE or

BREAD FLOUR

WHOLE WHEAT FLOUR

DRY OAT BRAN CEREAL,

as for cooking hot cereal

DRY MILK

SALT

1 $\frac{1}{2}$ Pound Loaf

9 $\frac{1}{2}$ ounces (1 cup + 3 Tbsp.)

1 $\frac{1}{2}$ tablespoons

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

1 $\frac{1}{4}$ cups

$\frac{1}{2}$ cup

1 $\frac{1}{2}$ tablespoons

1 $\frac{1}{2}$ teaspoons

2 teaspoons	BUTTER or MARGARINE	1 tablespoon
1½ teaspoons	ACTIVE DRY YEAST	2 teaspoons
---or---	---or---	---or---
1 teaspoon	BREAD MACHINE/ FAST RISE YEAST	1½ teaspoons

BREAD SELECT SETTING TO USE: Whole Wheat

- 1.Add liquid ingredients to pan.
 - 2.Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners. Place butter into corners of pan
 - 3.Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
 - 4.Program for WHOLE WHEAT and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.
- ** If making a 1 pound loaf, use Light Bread Color setting to prevent over browning of the smaller loaf.

BUTTERMILK WHEAT BREAD

A moist, light textured wheat bread that's sure to please. A great bread for sandwiches.

1 Pound Loaf**	INGREDIENTS	1½ Pound Loaf
7 ounces (¾ cup + 2 Tbsp.)	BUTTERMILK, 95°F/35°C***	11 ounces (1¼ cups + 2 Tbsp.)
1⅓ cup	WHOLE WHEAT FLOUR	2 cups
⅔ cup	ALL PURPOSE or BREAD FLOUR	1 cup
1½ tablespoon	BROWN SUGAR, packed	2 tablespoons
1 teaspoon	SALT	1½ teaspoons
⅛ teaspoon	BAKING SODA	¼ teaspoon
1½ tablespoons	BUTTER or MARGARINE	2 tablespoons
1½ teaspoons	ACTIVE DRY YEAST	2 teaspoons
---or---	---or---	---or---
1 teaspoon	BREAD MACHIN/ FAST RISE YEAST	1½ teaspoons

***Buttermilk may separate when heated. Simply stir after heating to blend.

BREAD SELECT SETTING TO USE: Whole Wheat

- 1.Add liquid ingredients to pan.
 - 2.Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners. Place butter into corners of pan.
 - 3.Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
 - 4.Program for WHOLE WHEAT and desired Bread Color. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.
- ** If making a 1 pound loaf, use Light Bread Color setting to prevent over browning of the smaller loaf.

WHEAT'N YOGURT BREAD

Use plain, nonfat yogurt as part of the liquid for this light textured wheat bread. A good, all purpose bread everyone will like.

1 Pound Loaf**

5½ ounces (2/3 cup)

1/3 cup

1½ cups

3/4 cup

1½ tablespoons

1½ tablespoons

1 teaspoon

1½ tablespoons

1½ teaspoons

---or---

1 teaspoon

INGREDIENTS

WATER, 95°F/35°C

PLAIN NONFAT YOGURT

WHOLE WHEAT FLOUR

**ALL PURPOSE or
BREAD FLOUR**

DRY MILK

BROWN SUGAR, packed

SALT

BUTTER or MARGARINE

ACTIVE DRY YEAST

---or---

**BREAD MACHINE/
FAST RISE YEAST**

1½ Pound Loaf

7 ounces (¾ cups + 2 Tbsp.)

½ cup

2 cups

1 cup

2 tablespoons

2 tablespoons

1½ teaspoons

2 tablespoons

2 teaspoons

---or---

1½ teaspoons

BREAD SELECT SETTING TO USE: Whole Wheat

1. Add liquid ingredients to pan.

2. Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners. Place butter into corners of pan.

3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.

4. Program for WHOLE WHEAT and desired Bread Color. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.

** If making a 1 pound loaf, use Light Bread Color setting to prevent over browning of the smaller loaf.

DOUGH SETTING

- The recipes in this section can be made at the DOUGH Setting. The DOUGH Setting will prepare the dough for you by kneading it and then letting it rise about 55 minutes before being stirred down by the knead bar. You then remove the dough from the pan, shape as desired and let it rise at room temperature before baking in your own oven.
- The Delay Start Timer can be used with the recipes with the symbol. The Bread Color Button cannot be activated at the DOUGH setting, as the dough will not be baked in this mode.
- Active Dry, Bread Machine or Fast Rising Yeast may be used in the recipes. Use the recommended amount for the type of yeast being used. Bread Machine and Fast Rising Yeast are interchangeable. ALWAYS make a well in center of dry ingredients for the yeast. This is especially important when using the Delay Start Timer to prevent the yeast from becoming wet before the dough making process begins.
- Use LUKEWARM WATER, about 95°F/35°C, in order to activate the yeast for best results. DO NOT USE HOT WATER, above 110°F/43°C, as this can kill the yeast.
- MILK MUST BE WARMED to about 95°F/35°C, in order to activate the yeast for best results. DO NOT USE MILK DIRECTLY FROM THE REFRIGERATOR. Gently warm milk in microwave at low

power or in pan on top of range over low heat, using a thermometer to measure correct temperature. DO NOT OVERHEAT MILK, above 110°F/43°C, as this can kill the yeast. Allow to cool if too hot or add a little cold milk to cool it off.

- If cold butter or margarine is used, cut into 4 pieces, placing a piece into each corner of pan for faster blending.
- Make sure to remove the dough from pan after completion of the cycle. An audible alert will sound and the bread maker will automatically turn off when the DOUGH cycle is complete. If the dough is left inside the bread maker, it will continue to rise and could over rise if left inside long enough, possibly flowing into the oven chamber.
- Most of your favorite yeast dough recipes can be prepared in your bread maker at the DOUGH Setting, however, do not exceed 4 cups of flour as the dough will not be kneaded properly. Some minor adjustment may be needed during the knead period for proper consistency of the dough. See 'Special Notes on Flour Section' for more details on making minor adjustments to the dough during the kneading period.
- If bread maker labors during the kneading period, the dough is too dry. Add 1 tablespoon warm water at a time until dough softens. Do not add too much extra water as the dough can get too sticky. The dough should be soft to the touch after kneading.
- Dough may be refrigerated up to 3 to 4 days for later use if desired. Simply remove dough from pan and place into an oiled bowl, turn dough over to oil top and cover tightly. Or, put dough into an oiled plastic bag and seal. Check dough daily and punch down if needed. When ready to use, shape, rise and bake as recipe directs.
- To freeze dough, shape as recipe directs and wrap tightly. Dough can be frozen for up to one month. When ready to use, remove from freezer and thaw in refrigerator or at room temperature. Keep covered to prevent the dough from drying out. Once thawed, allow dough to rise until doubled in size, then bake as directed.

BASIC DINNER ROLLS/BREAD STICKS [Ⓟ]

Make this basic dough and shape into your favorite dinner rolls, such as cloverleaf, crescent or parker house. Makes between 2 and 3 dozen rolls depending on shape made. Freeze any leftover rolls for another time.

INGREDIENTS	
8 ½ ounces (1 cup + 1 Tbsp.)	WATER, 95°F/35°C
3 cups	ALL PURPOSE or BREAD FLOUR
2 tablespoons	DRY MILK
3½ tablespoons	SUGAR
1 teaspoon	SALT
3 tablespoons	BUTTER or MARGARINE
2 teaspoons	ACTIVE DRY YEAST
---or---	---or---
1½ teaspoons	BREAD MACHINE/ FAST RISE YEAST

**SOFTENED BUTTER or
SLIGHTLY BEATEN
EGG WHITE**

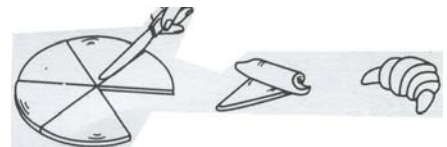
BREAD SELECT SETTING TO USE: Dough

1. Add lukewarm water to pan.
2. Add flour, dry milk, sugar and salt to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners. Place butter into corners of pan.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
4. Program for DOUGH. Program TIMER if being used. Start bread maker. When done, remove pan from bread maker. Place dough onto floured surface. Let rest 15 minutes.
5. Finish as desired, following shaping directions. Place on greased baking pans or sheets, cover and let rise in warm, draft-free place until double in size, about 45 minutes to 1 hour. Brush with butter or slightly beaten egg white and bake in preheated 350°F oven for 15 to 20 minutes or until golden brown. Serve warm.

HOW TO SHAPE DINNER ROLLS USING BASIC AND WHEAT DOUGH RECIPES

FOR CRESCENT ROLLS:

Divide dough into 4 equal pieces.
Roll each piece into a circle ¼-inch thick.

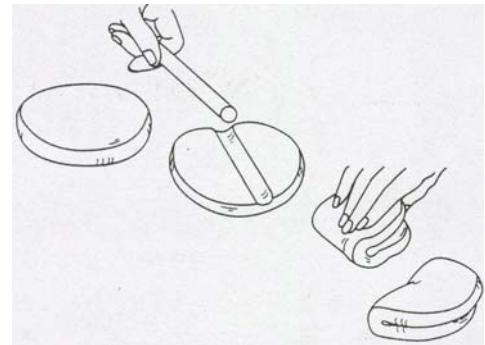


1. Cut each circle into 6 pie shaped wedges.
2. Roll each wedge from wide end to narrow tip.
3. Curve ends to form crescent. Place on greased cookie sheets, about 1 inch apart. Cover and let rise until double in size. Makes 2 dozen.

FOR PARKER HOUSE ROLLS:

Roll dough into a circle ¼-inch thick.

1. Cut dough into 3-inch circles using biscuit cutter. Brush with softened butter.
2. Crease each biscuit through center with handle of wooden spoon.
3. Fold biscuits over so top half overlaps bottom slightly. Place close together in a greased 13 X 9 pan and a 9 X 9 inch pan. Brush with softened butter. Cover and let rise until double in size. Makes about 3 dozen.



FOR CLOVERLEAF ROLLS

Divide dough into 54 equal sized pieces. Roll each piece into a ball.

1. Place 3 balls into a greased muffin cup.
2. Brush with softened butter. Cover and let rise until double in size. Makes 1½ dozen.

FOR FOUR-LEAF CLOVER ROLLS:



Roll dough into a rectangle, ½-inch thick. Cut dough into 18 equal sized pieces.

1. Shape each piece into a ball. Place each ball into a greased muffin cup.
2. With scissors, snip each ball completely into quarters.
3. Brush with softened butter. Cover and let rise until double in size. Makes 1½ dozen.

FOR BREAD STICKS:

Divide dough into 4 equal pieces. Divide each piece into 6 portions.

1. Roll each piece into a rope 8 inches long. Place onto a greased cookie sheet, 1 inch apart.
2. Brush with egg white/water mixture and sprinkle with sesame seeds, poppy seeds, garlic salt, grated Parmesan cheese or other topping. Cover and let rise until double in size. For drier breadsticks, reduce oven temperature to 300°F after 10 minutes of baking and bake 25 to 30 minutes longer. Makes 2 dozen.

WHEAT DINNER ROLLS ①

Recipe combines flour and whole wheat flour for a light textured, yet hearty dinner roll that's sure to please. Shape in cloverleaf or four-leaf clover rolls. Makes 1½ dozen.

INGREDIENTS

8½ ounces (1 cup + 1 Tbsp.)

1½ cups

1½ cups

2 tablespoons

3½ tablespoons

1 teaspoon

3 tablespoons

2 teaspoons

---or---

1½ teaspoons

WATER, 95°F/35°C

ALL PURPOSE or

BREAD FLOUR

WHOLE WHEAT FLOUR

DRY MILK

BROWN SUGAR, packed

SALT

BUTTER or MARGARINE

ACTIVE DRY YEAST

---or---

BREAD MACHINE/

FAST RISE YEAST

SOFTENED BUTTER or MARGARINE

BREAD SELECT SETTING TO USE: Dough

1. Add lukewarm water to pan.
2. Add flour, whole wheat flour, dry milk, brown sugar and salt to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners. Place butter into corners of pan.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
4. Program for DOUGH. Program TIMER if being used. Start bread maker. When done, remove pan from bread maker. Place dough onto floured surface. Let rest 15 minutes.
5. Knead dough about 1 minute. Shape into cloverleaf or four-leaf clover rolls following shaping directions. Brush with softened butter or margarine, cover and let rise in warm, draft-free place for 45 minutes to 1 hour or until double in size. Bake in preheated 350°F oven for 15 to 20 minutes or until lightly browned. Serve warm.

RYE DINNER ROLLS ①

Sprinkle tops with coarse salt and caraway seed if desired, or leave plain. Makes about 2 dozen. If unable to find coarse salt in your grocery store, you may be able to buy it from a bakery.

	INGREDIENTS
7½ ounces (¾ cup + 3 Tbsp.)	WATER, 95°F/35°C
2 tablespoons	HONEY
1½ cups	ALL PURPOSE or
	BREAD FLOUR
1½ cups	MEDIUM RYE FLOUR
2 tablespoons	DRY MILK
1 teaspoon	SALT
3 tablespoons	BUTTER or MARGARINE
2 teaspoons	ACTIVE DRY YEAST
---or---	---or---
1½ teaspoons	BREAD MACHINE/ FAST RISE YEAST
1	EGG WHITE, slightly beaten
	COARSE SALT, OPTIONAL
	CARAWAY SEED, optional

BREAD SELECT SETTING TO USE: Dough

1. Add lukewarm water and honey to pan.
2. Add flour, rye flour, dry milk and salt to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners. Place butter into corners of pan.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
4. Program for DOUGH. Program TIMER if being used. Start bread maker. When done, remove pan from bread maker. Place dough onto floured surface. Let rest 15 minutes.
5. Knead dough about 1 minute. Roll dough into a rectangle, about ¾-inch thick. Cut into 6 strips, then cut each strip into 4 pieces. Roll each piece of dough into a 2-inch ball. Place on greased cookie sheet. Cover and let rise in warm, draft-free place for 30 to 45 minutes or until double in size. Brush with slightly beaten egg white and sprinkle with coarse salt or caraway seed or both. Bake in preheated 375° oven for 15 to 20 minutes or until brown. Serve warm.

PIZZA DOUGH ①

Not a thin or thick crust, but in between so everyone will like it. Great for a Saturday night dinner. Load it up with your favorite toppings. Makes a 12 to 14-inch pizza. Recipe can be doubled to make 2 pizzas.

	INGREDIENTS
6½ ounces (¾ cup + 1 Tbsp.)	WATER, 95°F/35°C
2 tablespoons	VEGETABLE OIL
2 cups	ALL PURPOSE or BREAD FLOUR
½ teaspoon	SUGAR
½ teaspoon	SALT
2 teaspoons	ACTIVE DRY YEAST
---or---	---or---
1½ teaspoons	BREAD MACHINE/FAST RISE YEAST
8 ounces	PIZZA SAUCE
	FAVORITE MEAT, TOPPINGS and CHEESE

BREAD SELECT SETTING TO USE: Dough

1. Add lukewarm water and vegetable oil to pan.
2. Add flour, sugar and salt to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
4. Program for DOUGH. Program TIMER if being used. Start bread maker. When done, remove pan from bread maker. Place dough onto floured surface. Knead about 1 minute, then let rest 15 minutes.
5. Roll dough out to fit 12 to 14-inch pizza pan. Place dough into greased pan which has been sprinkled with cornmeal. Press dough into pan, forming an edge. Let dough rise in warm, draft-free place for 20 to 25 minutes.
6. Spread pizza sauce evenly over crust, then top with favorite meat, toppings and shredded cheese. Bake in preheated 425° F oven for 20 to 25 minutes or until nicely browned on top. Let rest 5 minutes before cutting.

WHOLE WHEAT PIZZA DOUGH [Ⓟ]

A chewier crust compared to conventional pizza. Try it for something different. Makes a 12 or 14-inch pizza. Recipe may be doubled to make 2 pizzas.

6½ ounces (¾ cup + 1 Tbsp.)
2 tablespoons
2¼ cups
½ teaspoon
½ teaspoon
2 teaspoons
---or---
1½ teaspoons
8 ounces

INGREDIENTS

WATER 95°F/35°C

VEGETABLE OIL

WHOLE WHEAT FLOUR

SUGAR

SALT

ACTIVE DRY YEAST

---or---

BREAD MACHINE/FAST RISE YEAST

PIZZA SAUCE

FAVORITE MEAT, TOPPINGS and CHEESE

BREAD SELECT SETTING TO USE: Dough

1. Add lukewarm water and vegetable oil to pan.
2. Add flour, sugar and salt to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
4. Program for DOUGH. Program TIMER if being used. Start bread maker. When done, remove pan from bread maker. Place dough onto floured surface. Knead about 1 minute, then let rest 15 minutes.
5. Roll dough out to fit 12 to 14-inch pizza pan. Place dough into greased pan, which has been sprinkled with cornmeal. Press dough into pan, forming an edge. Let dough rise in warm, draft-free place for 20 to 25 minutes.
6. Spread pizza sauce evenly over crust, then top with favorite meat, toppings and shredded cheese. Bake in preheated 425° F oven for 20 to 25 minutes or until nicely browned on top. Let rest 5 minutes before cutting.

FOCACCIA [Ⓟ]

An Italian flatbread brushed with olive oil and flavored with grated Parmesan cheese, garlic salt and rosemary. Bake on a jellyroll pan or a cookie sheet. Cut into squares for serving.

8½ ounces (1 cup + 1 Tbsp.)
3 cups
2 tablespoons
3½ tablespoons
1 teaspoon
3 tablespoons
2 teaspoons
---or---
1½ teaspoons
2 tablespoons
2 tablespoons
2 teaspoons
1 teaspoon, or to taste

INGREDIENTS

WATER, 95°F/35°C

ALL PURPOSE or BREAD FLOUR

DRY MILK

SUGAR

SALT

BUTTER or MARGARINE

ACTIVE DRY YEAST

---or---

BREAD MACHINE/FAST RISE YEAST

OLIVE OIL

GRATED PARMESAN CHEESE

ROSEMARY LEAVES

GARLIC SALT

BREAD SELECT SETTING TO USE: Dough

1. Add lukewarm water to pan.
2. Add flour, dry milk, sugar and salt to pan. Tap pan to settle ingredients, then level ingredients, pushing some of the mixture into corners. Place butter into corners of pan.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
4. Program for DOUGH. Program TIMER if being used. Start bread maker. When done, remove pan from bread maker. Place dough onto floured surface. Let rest 15 minutes.
5. Knead dough about 1 minute. Roll dough into a rectangle to fit jelly roll pan or large cookie sheet, about 15 x 10 inches. Place on greased pan and press dough evenly into pan forming an edge. Cover and let rise in warm, draft-free place for 20 to 30 minutes until slightly risen. With handle of wooden spoon, make indentations in dough at every inch. Brush dough with olive oil, then sprinkle with Parmesan cheese, rosemary leaves and garlic salt.
6. Bake in preheated 400°F oven for 15 minutes or until nicely browned. Cool slightly and cut into squares for serving. Serve warm.

TRADITIONAL FRENCH BREAD [Ⓟ]

Shape dough into a traditional shaped loaf and bake in your own oven. Makes 1 large loaf.

10½ ounces (1¼ cup + 1 Tbsp.)
3½ cups
1½ teaspoons
1¼ teaspoons
1 tablespoon
2 teaspoons
---or---
1½ teaspoons
1 teaspoon
1 teaspoon

INGREDIENTS

WATER 95°F/35°C

ALL PURPOSE or BREAD FLOUR

SUGAR

SALT

BUTTER or MARGARINE

ACTIVE DRY YEAST

---or---

BREAD MACHINE/FAST RISE YEAST

EGG WHITE, slightly beaten

WATER

POPPY or SESAME SEED for garnish

BREAD SELECT SETTING TO USE: Dough

1. Add lukewarm water to pan.
2. Add flour, sugar and salt to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners. Place butter into corners of pan.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
4. Program for DOUGH. Program TIMER if being used. Start bread maker. When done, remove pan from bread maker. Place dough onto floured surface. Let rest 15 minutes.
5. Roll dough into a 15 x 12-inch rectangle. Roll up tightly from long side, seal and taper ends. Place seam side down on greased baking sheet sprinkled with cornmeal. Cover and let rise in warm, draft-free place for 45 to 55 minutes or until nearly double in size. With sharp knife, make 3 or 4 ¼ -inch deep diagonal cuts on top of loaf. Combine egg white with water and brush mixture on top of loaf. Sprinkle with poppy or sesame seeds if desired or leave plain.
6. Bake in preheated 375° oven for 40 minutes or until golden brown. Cool slightly before slicing.

CROISSANTS [Ⓟ]

Although these take some time to make, they are well worth the effort with the “oohs” and “aahs” you will receive. The longer the dough is refrigerated before the final shaping, the flakier the croissants will be. Makes 18 medium sized croissants.

INGREDIENTS

9 ounces (1 cup + 2 Tbsp.)
3 cups
2 tablespoons
3 tablespoons
¾ teaspoon
3 tablespoons
3 teaspoons
---or---
2 teaspoons
¾ Cup (1½ sticks)
1

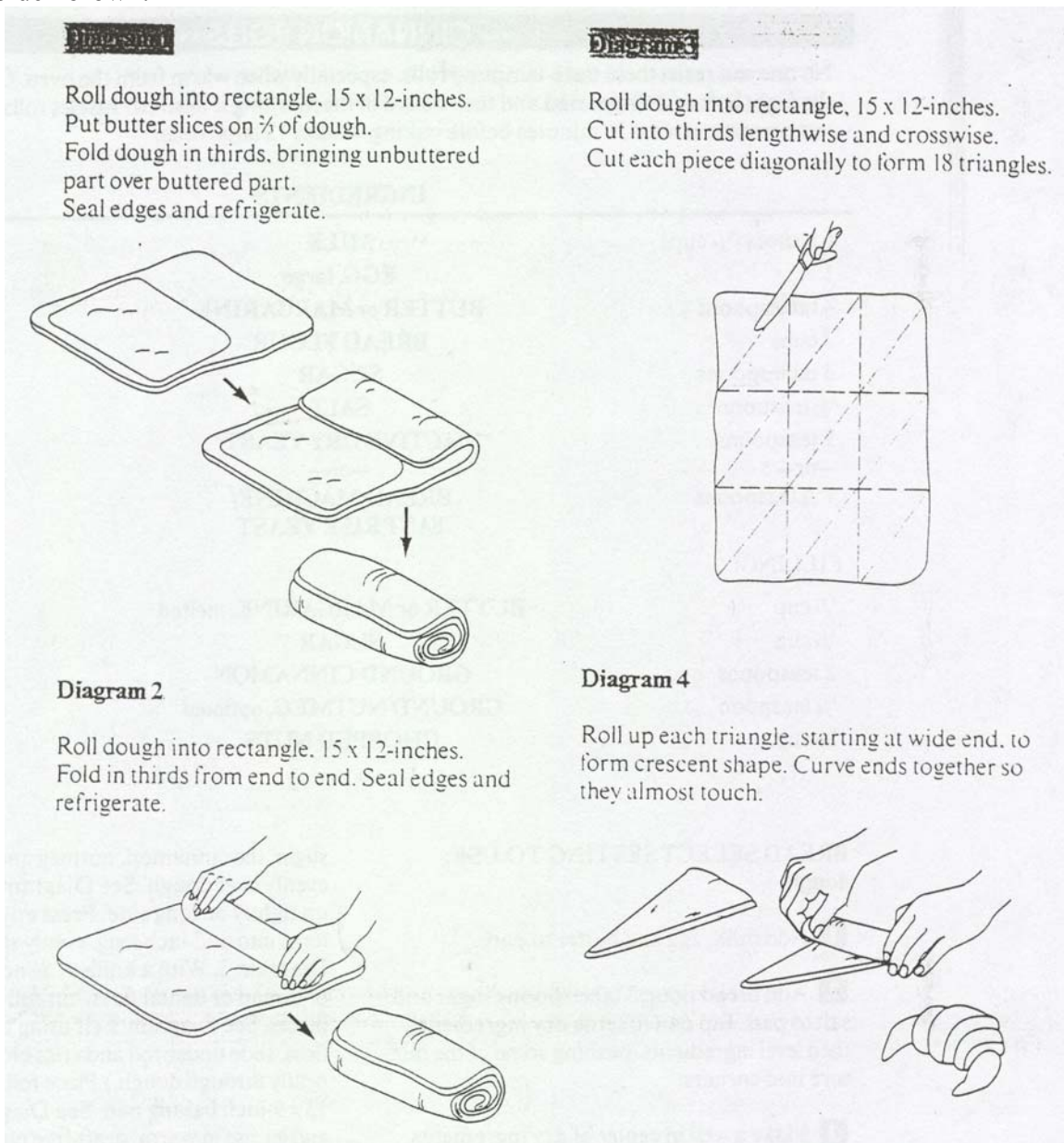
WATER, 95°F/35°C
ALL PURPOSE or BREAD FLOUR
DRY MILK
SUGAR
SALT
BUTTER
ACTIVE DRY YEAST
---or---
BREAD MACHINE/FAST RISE YEAST
COLD BUTTER, sliced thin
EGG WHITE, slightly beaten

BREAD SELECT SETTING TO USE: Dough

1. Add lukewarm water to pan.
2. Add flour, dry milk, sugar and salt to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners. Place butter into corners of pan.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
4. Program for DOUGH. Program TIMER if being used. Start bread maker. When done, remove pan from bread maker. Place dough into a greased bowl. Cover and refrigerate 30 minutes.
5. Place dough onto lightly floured surface. Roll into a 15 x 12-inch rectangle. Cover ⅔ of dough with thin slices of butter. Fold unbuttered third of dough over the center buttered third, then fold again, over the remaining buttered third. See Diagram 1. Seal ends and long side of dough. Place on lightly greased cookie sheet, cover with plastic wrap and place in refrigerator for 30 minutes.
6. Place dough on lightly floured surface, with long sides vertical to you. Roll out into a 15 x 12-inch rectangle. See Diagram 2. Fold in thirds, folding from end to end. Place back onto greased cookie sheet, cover with plastic wrap and refrigerate at least 4 hours or overnight. The longer refrigeration time will result in flakier croissants.
7. Place dough on lightly floured surface, with long side vertical to you. Roll out into a 15 x 12-inch rectangle. See Diagram 2. Cut rectangle into thirds, both crosswise and lengthwise. Then cut each piece

diagonally in half to form 18 triangles. See Diagram 3. Roll each triangle up, starting at wide end, to form crescent shape. See Diagram 4. Place croissants on greased cookie sheet, curving ends so they almost touch. Brush or spray lightly with water. Cover and let rise in warm, draft-free place 30 to 50 minutes or until double in size.

8. Brush croissants with slightly beaten egg white. Bake in preheated 375° F oven for 15 to 20 minutes or until golden brown.



CINNAMON ROLLS

No one can resist these taste-tempting rolls, especially when warm from the oven. Can be made the night before, refrigerated and then baked in the morning if desired. Just let rolls sit at room temperature at least 30 minutes before baking. Makes 12 large rolls.

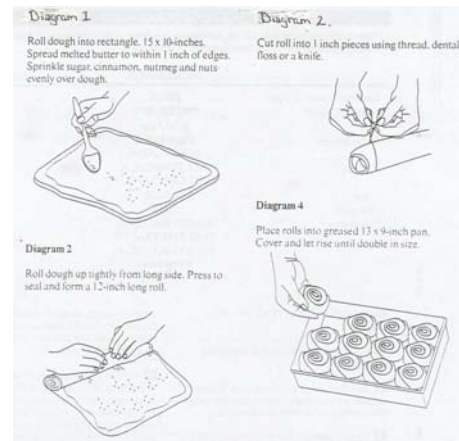
	INGREDIENTS
7 ounces ($\frac{3}{4}$ cup + 2 Tbsp.)	MILK, 95°/35°C
1	EGG, large
3 cups	ALL PURPOSE or BREAD FLOUR
3 tablespoons	SUGAR
$\frac{1}{2}$ teaspoon	SALT
4 tablespoons	BUTTER or MARGARINE
2 teaspoons	ACTIVE DRY YEAST
---or---	---or---
$1\frac{1}{2}$ teaspoons	BREAD MACHINE/FAST RISE YEAST

FILLING:

$\frac{1}{3}$ cup	BUTTER or MARGARINE
	melted
$\frac{1}{3}$ cup	SUGAR
2 teaspoons	GROUND CINNAMON
$\frac{1}{2}$ teaspoon	GROUND NUTMEG, optional
$\frac{1}{2}$ cup	CHOPPED NUTS

BREAD SELECT SETTING TO USE: Dough

1. Add warm milk and egg to pan.
2. Add flour, 3 tablespoons sugar and salt to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners. Place butter into corners of pan.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
4. Program for DOUGH. Start bread maker. When done, remove pan from bread maker. Place dough on floured surface. Knead dough about 1 minute, then let rest 15 minutes.
5. Roll dough into a rectangle, about 15 x 10-inches. Spread $\frac{1}{3}$ cup butter over dough to within 1 inch of edges. Then sprinkle $\frac{1}{3}$ cup sugar, the cinnamon, nutmeg and chopped nuts evenly over dough. See Diagram 1. Roll dough up tightly on long side. Press edges to seal and form into a 12-inch long, evenly shaped roll. See Diagram 2. With a knife or 8-inch long piece of thread or dental floss, cut roll into 1-inch pieces. See Diagram 3. (If using thread or dental floss, slide under roll and criss cross ends to cut neatly through dough.) Place rolls into a greased 13 x 9-inch baking pan. See Diagram 4. Cover and let rise in warm, draft-free place until double in size, about 30 to 45 minutes.
6. Bake in preheated 375°F oven for 20 to 25 minutes or until golden brown. Cool in pan on rack for 10 to 15 minutes, then drizzle with powdered sugar icing made by combining 1 cup powdered sugar with 1 to 2 tablespoons milk and $\frac{1}{2}$ teaspoon vanilla. Blend until smooth. If too thin or thick, add more powdered sugar or milk, respectively, until desired consistency is reached. Cut apart and remove from pan.



RAISED DOUGHNUTS

There is nothing better than a fresh, homemade doughnut, slightly warm and lightly sugared. Well worth the time to make. Recipe makes 1½ dozen.

	INGREDIENTS
7 ounces (¾ cup + 2 Tbsp.)	MILK, 95°F/35°C
2½ ounces (⅓ cup)	WATER, 95°F/35°C
1	EGG, large
3½ cups	ALL PURPOSE or BREAD FLOUR
¼ cup	SUGAR
1 teaspoon	SALT
4 tablespoons	VEGETABLE SHORTENING
2 teaspoons	BREAD MACHINE/FAST RISE YEAST
	VEGETABLE OIL, for frying donuts

BREAD SELECT SETTING TO USE: Dough

1. Add warm milk, lukewarm water and egg to bread pan.
2. Add flour, sugar and salt to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners. Place shortening into corners of pan.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
4. Program for DOUGH. Start bread maker. When done, remove pan from bread maker. Place dough onto floured surface. Let rest 15 minutes.
5. Roll dough into rectangle, about ⅜ to ½-inch thick. Cut with doughnut cutter. Leave on counter to rise, covered. Knead together scraps of dough, let rest 10 minutes and re-roll. Cut into doughnuts. Let doughnuts rise, covered, in warm, draft-free place for 30 to 45 minutes or until double in size.
6. Fry 3 to 4 doughnuts at a time in 3 inches of vegetable oil, preheated to 375° F. Turn doughnuts over as they rise to the surface. Fry 2 to 3 minutes until golden brown on both sides. Remove and place on paper towel to drain. Continue frying doughnuts. Frost or sugar as desired.
**For best results, use FAST RISE or BREAD MACHINE YEAST for lighter, fluffier doughnuts. If Active Dry Yeast is used, additional rising time may be necessary. Use 3 teaspoons active dry yeast for this recipe.

BAGELS ①

Homemade bagels are fun to make and are great fresh from the oven. Makes 8 large bagels or 16 bagelettes.

	INGREDIENTS
9 ounces (1 cup + 2 Tbsp.)	WATER, 95°F/35°C
3 cups	ALL PURPOSE or BREAD FLOUR
2 tablespoons	SUGAR
1½ teaspoons	SALT
1½ tablespoons	BUTTER or MARGARINE
2 teaspoons	ACTIVE DRY YEAST
---or---	---or---
1½ teaspoons	BREAD MACHINE/FAST RISE YEAST
3 quarts	WATER
1 tablespoon	SUGAR
	POPPY or SESAME SEEDS for garnish

BREAD SELECT SETTING TO USE: Dough

1. Add lukewarm water to pan.
2. Add flour, 2 tablespoons sugar and salt to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners. Place butter into corners of pan.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
4. Program for DOUGH. Program TIMER if being used. Start bread maker. When done, remove pan from bread maker. Place dough into lightly greased bowl, cover and refrigerate 20 minutes.
5. Remove from refrigerator and place on lightly floured surface. Roll out into a rectangle, about ½-inch thick. **For bagels**, divide dough into 8 equal pieces **for bagelettes**, divide dough into 16 equal pieces.
6. Form each piece of dough into a ball. Punch hole in center with finger, then stretch dough until center hole is 1 or 2-inches in diameter, depending on size of bagel being made. Place formed bagels on greased cookie sheet about 2-inches apart. Brush lightly with cold water, cover and let rise in warm, draft-free place for 30 to 45 minutes or until almost double in size.
7. Bring 3 quarts of water to a boil in 5 quart Dutch Oven. Add sugar and stir to dissolve. Reduce heat to simmer and carefully add 2 to 3 bagels or 4 to 5 bagelettes to hot water. Simmer for 3 to 4 minutes on each side. Remove with slotted spoon, drain, then place on a greased baking sheet, about 1-inch apart. Sprinkle with poppy seeds or sesame seeds, if desired, or leave plain. Bake in preheated 450°F oven for 12 to 15 minutes. Remove, turn bagels over and bake on a second side for 12 to 15 minutes or until golden brown. Cool slightly before serving.

SOFT PRETZELS [Ⓟ]

Now you can make your own soft pretzels. If you are unable to find coarse salt in the grocery store, you may be able to buy it from a bakery. Makes 16 pretzels.

INGREDIENTS

9 ounces (1cup +2 Tbsp.)

WATER, 95°F/35°C

3 cups

ALL PURPOSE or BREAD FLOUR

1 tablespoon

DRY MILK

2 tablespoons

SUGAR

¾ teaspoon

SALT

1 tablespoon

VEGETABLE SHORTENING

1½ teaspoons

ACTIVE DRY YEAST

---or---

---or---

1 teaspoon

BREAD MACHINE/FAST RISE YEAST

COARSE SALT

1

EGG WHITE, slightly beaten

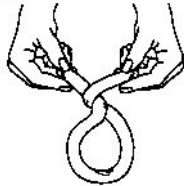
BREAD SELECT SETTING TO USE: Dough

1. Add lukewarm water to pan.
2. Add flour, dry milk, sugar and salt to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners. Place shortening into corners of pan.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
4. Program for DOUGH. Program TIMER if being used. Start bread maker. When done, remove pan from bread maker. Place dough onto floured surface.
5. Knead dough about 1 minute. Roll out into a rectangle, about ½-inch thick. Divide dough into 16 equal pieces. Shape each piece into a ball. Place on greased baking sheet, cover and rise in warm, draft-free place for 20 minutes.

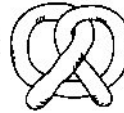
6. Roll each ball into rope 14 inches long. Shape into pretzel form on greased baking sheet. See diagrams 1 and 2. Brush lightly with water, cover and rise in warm, draft-free place for 30 to 50 minutes until slightly risen.
7. For **bread-like pretzels**, brush with egg white, then sprinkle with coarse salt. Bake in preheated 375° oven for 20 to 25 minutes or until golden brown. Place on rack to cool.

For **chewy pretzels**, bring 2 quarts water to a boil in 5 quart Dutch Oven. Add 1 tablespoon salt and stir to dissolve. Reduce heat to simmer and place 2 to 3 pretzels into hot water. Simmer 1 minute on each side. Remove with slotted spoon, drain, then place on greased baking sheet.

Fold each rope in half, then cross ends and twist once.



Lift ends across to opposite edge and tuck ends under. Place on greased cookie sheet.



FULL 1 YEAR WARRANTY: Your West Bend appliance is guaranteed against defects in workmanship and materials for a period of one year from the date of purchase. Any part proved to be defective upon examination by the manufacturer will be repaired or replaced with a product of equal value which may or may not be identical to the unit being replaced. The defective unit must be forwarded to West Bend Housewares, transportation prepaid, during the warranty period. This guarantee does not apply to defects resulting from accident, misuse, abuse or alterations.

West Bend Housewares
Attn: Returned Goods
1100 Schmidt Rd.
West Bend, WI. 53095

This warranty gives you specific legal rights and you may also have other rights, which vary from province to province.

Please ensure that you enclose the sales slip or proof of date of purchase in order to assure warranty coverage. Return shipping fees are non-refundable.

Replacement bread pans, and knead bars may be obtained directly from the listed service centers.

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N5V 3N5
1-800-567-5550
519-451-8220
rowlands@alliedcoffee.com

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1-866-547-3746
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