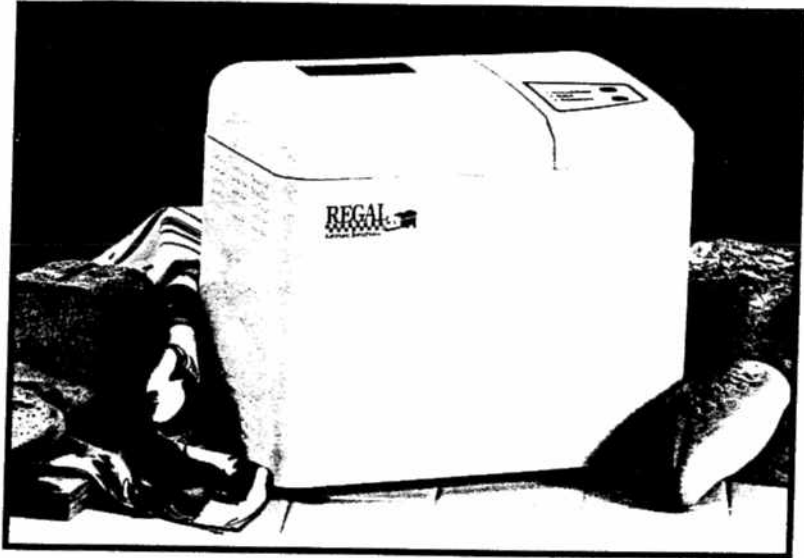


REGAL[®]



Breadmaker Guide & Cookbook

Model No. K6740

Introduction

Welcome to machine breadmaking! Now you can enjoy the homemade goodness of freshly baked bread without the time consuming mixing and kneading. And, there are no sticky bowls or floured boards to clean. The breadmaker does all the work for you in just one pan.

Before you start, please read the instructions and make certain you have all the proper measuring tools on hand. Although the machine does the work, you still have to do your part by using the correct ingredients and measuring accurately. . . using a soup spoon in place of a measuring spoon practically guarantees a failure. Other factors, such as the temperature of the ingredients and humidity can also affect the finished loaf. Even the brand of flour or yeast may alter the end result. Keep in mind, breadmaking is not a beauty contest. Even the not-so-perfect loaves are often quite tasty. Your next loaf will probably be even better.

During our extensive testing and recipe development we simulated some less-than-ideal conditions and have attempted to tell you how to compensate for them. We've shared that information with you under "Ingredients," and "Substitutions and Tips." We know you'll find this added information useful and we encourage you to read it thoroughly and refer to it often, especially when making a recipe for the first time, or altering a recipe.

With the Regal Breadmaker it's so easy to make fresh bread almost any time. Warm, homemade bread is a thoughtful gift for a friend who needs a "day brightener," or for a new neighbor. But, be prepared they'll want more!

Homemade bread is great -- and, making it in the Regal Breadmaker is great fun!

Power Interruption

If the breadmaker is accidentally unplugged, or in the event of a power outage, the breadmaker will not automatically resume operation when the power comes on again. When you cannot determine how long the power has been off, discard ingredients and start over.

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IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS.
2. To protect against electrical hazards, do not immerse cord, plug or appliance in water or other liquids.
3. Do not touch hot surfaces. Use handles or knobs. Always use pot holders or oven mitts to handle hot bread pan or hot bread.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Avoid contacting moving parts.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
8. Do not use attachments not recommended or sold by the appliance manufacturer. This may cause fire, electrical shock or injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place appliance on or near a hot gas or electric burner or in a heated oven.
12. To disconnect, always make certain unit is turned off, then grip plug and pull from wall outlet. Never pull on the cord.
13. Do not use appliance for other than its intended use.
14. This product is intended for household use only.

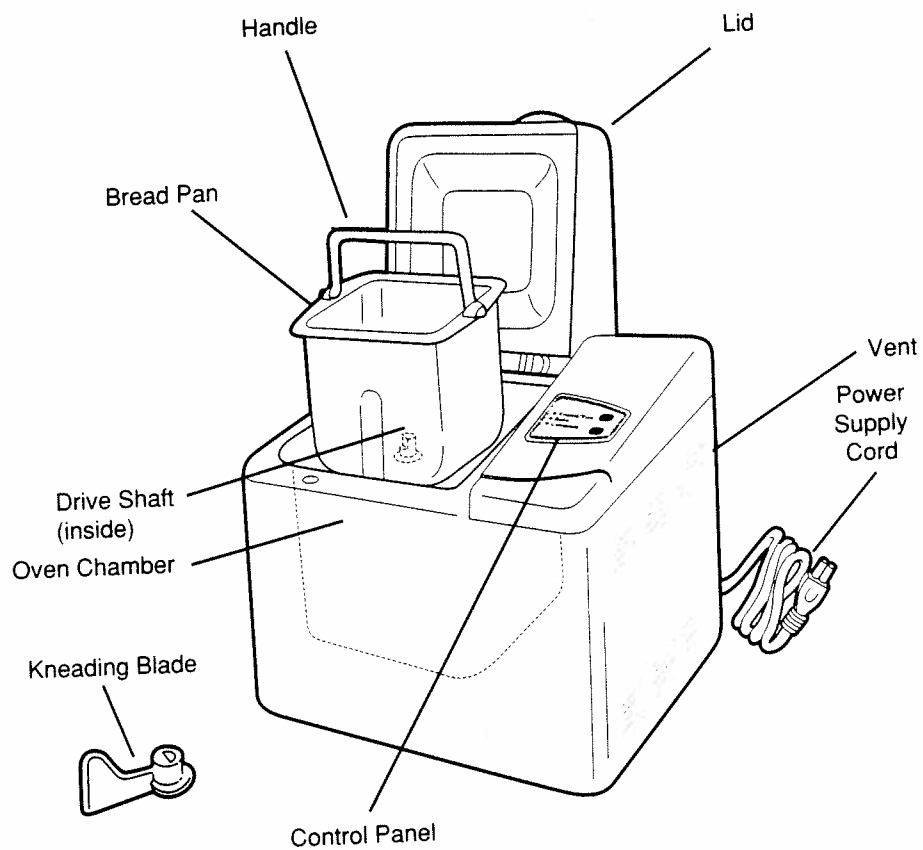
SAVE THESE INSTRUCTIONS

To reduce the hazard of potential shock, this item has a polarized plug (one blade is wider than the other), which will fit only one way in a polarized outlet. If the plug does not fit the outlet properly, turn the plug the other way; if it still does not fit, contact a qualified electrician for assistance. Never use this plug with an extension cord unless it fits properly. **DO NOT ATTEMPT TO DEFEAT THIS SAFETY FEATURE.**

NOTICE: A short cord is provided to reduce the risks of becoming tangled in or tripping over a longer cord. Extension cords may be used if care is exercised in their use and the wattage rating is at least as great as the wattage located on the label on the back of the appliance. If an extension cord is used, it should be arranged so that it will not drape over the counter or tabletop where it can be reached by children or tripped over accidentally.

MOTOR PROTECTION: The motor has an overload protection device which will automatically shut the breadmaker off if the mixing blade is restricted by dough that is too heavy or dense.

Description Of Parts



Caution for Use and Safety

Do not use breadmaker on a surface that is not heat resistant, or in an area that is exposed to direct sunlight.

Place the breadmaker to allow for 4 inches of clearance on all sides.

Plug it into a properly wired wall outlet (120 volts AC only). Keep the breadmaker away from babies and children. They might touch the control buttons and the breadmaker cover gets hot during operation.

Do not cover the breadmaker with anything during operation as this may cause a malfunction.

Do not open the lid unnecessarily or remove the dough during operation. The lid may be opened to add extra ingredients at the indicated time. Extra water or extra flour may be added during the first kneading cycle if dough appears too dry or too moist. (See page 16 - 17).

Do not touch cover of breadmaker during operation. It will be hot.

Do not dent or damage the bread pan. The breadmaker will not operate properly. Call the toll-free number on page 3 for replacement information.

Do not immerse the bread pan in water or wash it in a dishwasher. This could cause malfunction of the shaft, or rusting. To clean the outside of the pan, use a damp cloth.

Do not immerse the breadmaker, cord or plug in water at any time. This could cause an electrical shock or malfunction.

About Your Breadmaker

Automatic Bread Baking

The Regal Breadmaker bakes fresh bread in two hours and twenty minutes. All you have to do is measure the ingredients into the bread pan in the sequence listed, position the bread pan in the oven chamber and press the Start button. The breadmaker mixes, kneads, rises, punches down and bakes the bread.

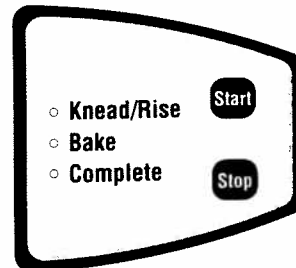
Dough Making

The breadmaker can be used for making dough for homemade rolls, pizza, coffee cakes and more. The breadmaker mixes, kneads, lets rise and punches down in forty five minutes. You remove the dough to shape it by hand, let rise a final time and bake in your conventional oven, according to recipe directions.

Cycle Times		
	Bread	Dough
Mix/Knead	20 Min	20 Min
First Rise	25 Min	25 Min
Punch Down	5 Sec	5 Sec
Final Rise	55 Min	N/A
Bake	40 Min	N/A
Total Time	2 Hrs 20 Min	45 Min

Control Panel

When pressing a control button, be sure to hold in until you hear a "beep" sound, indicating contact has been made. The lights on the control panel will flash to indicate that the process shown is taking place. When baking is complete, only the Complete light will glow.



Start Button

After ingredients are in bread pan and the bread pan is in place, press the Start button to start the process. If the oven chamber is too warm, the Knead/Rise light will flash; while the Bake and Complete lights glow and the breadmaker will not work. Simply open the lid and let breadmaker stand for 10 to 15 minutes before attempting to start again.

Stop Button

Press Stop to turn off power when baking is completed, or to reset the process. The button must be pressed for two to three seconds to take effect.

Display Information

You should always use the breadmaker in a room that is free of drafts, and is at least 55°F/13°C, but not warmer than 90°F/32°C. Do not use breadmaker in an unheated garage, outdoors, near a heat vent, or in direct sunlight. Generally the control panel will tell you what is happening with your breadmaker. Here are some points to consider.

Message	Reason	Solution
Knead/Rise Flashing	Oven chamber is too warm, above 100°F/38°C.	Open cover, remove bread pan and allow to cool with cover open. The unit will tone when cool enough to restart.
Complete Flashing & all other lights glowing	Oven chamber is too warm during the rising cycle(s). Breadmaker could be in direct sunlight or near heat vent.	Move breadmaker to a cooler location.
All lights Flashing	Just plugged in.	Press the Stop button to clear display.
Complete Flashing	Cycle complete.	Press Stop button and unplug breadmaker.

Before Calling for Service

Problem	Solution
The unit does not operate after pushing the Start button.	<ul style="list-style-type: none"> ● Unplugged. ● Did not push Stop to clear display.
The bread rose too high. or The bread didn't rise high enough.	<ul style="list-style-type: none"> ● Too much yeast, flour or moisture. See pages 16 - 17 for instruction on adjusting dough.

Tips for Breadmakers

Breadmaking Terms

■ **Knead**

If working by hand, kneading means folding the dough towards you and then pushing it away with the heel of your hand in a rocking motion, rotating the dough one quarter of a turn. You repeat this until the dough is smooth and blistered. When using your Regal Breadmaker, this process is done automatically for you.

■ **Rise**

The dough is kept at the proper temperature to activate the yeast. By hand, you would put the dough in a bowl and cover it, keeping it out of drafts, until the dough doubles its size, usually for an hour or more. This is done automatically in your Regal Breadmaker.

■ **Punch Down**

The gas trapped in the dough is pressed out to make a better dough. When making bread manually, you would actually "punch down" the dough. Your breadmaker automatically does this for you at precisely the right time!

■ **Bake**

After dough rises, it becomes bread by baking. Your breadmaker bakes the bread for you right in the same pan. With the Dough setting, you remove the dough at a specified time, shape it into rolls, pizza crust, etc., allow it to rise a final time and bake it in your conventional oven.

■ **Cool**

Remove bread when baking is completed. Let stand on wire rack to cool. Bread that is left in the breadmaker to cool accumulates moisture and the crust will become "soggy".

■ **Measuring With Standard Measures**

Dry ingredients: spoon into standard dry measuring cup until overflowing. Level off with straight-edged spatula.

Brown sugar or shortening: press firmly into standard dry measuring cup, or measuring spoon. Level off with straight-edged spatula.

Baking powder, baking soda, salt, spices, dry milk: fill standard measuring spoon to overflowing. Level off with straight-edged spatula.

Liquid ingredients: place standard liquid measuring cup (8 fluid ounces) on level surface. Fill to specified mark and check measurement at eye level, top of liquid should be even with indicator line on the cup. Use standard measuring spoons for small amounts of liquid (see page 15 for equivalency chart).

Ingredients

Flour

Store all flour in a cool dry place (70°F/21°C or less), away from heat. For maximum shelf life, flour may be stored in the refrigerator or freezer. If stored correctly flour will stay fresh up to 2 years. Always bring flour to room temperature before using it in your breadmaker. To measure accurately, spoon decanted flour into a standard dry measuring cup, then level off with the straight edge of a knife or spatula.

Bread Flour

Bread Flour is milled from hard wheat and contains a higher percentage of protein than regular all-purpose flour, usually 14% or higher. This is also referred to as the gluten content, which gives structure and height to bread. If bread flour is not available in your area, any all-purpose flour with a protein content of 14% or higher is an acceptable substitution. Bread flour requires no sifting.

Whole Wheat Flour

Sometimes called graham flour, Whole Wheat Flour is milled from the entire wheat kernel. It is light brown in color and contains all the natural nutrients. It is lower in gluten and is usually used with bread flour. Vital gluten may be added to give the whole wheat flour a lift, especially in 100% Whole Wheat bread recipes. Requires no sifting.

Rye Flour

Rye Flour is a heavy flour milled from rye grain. It is low in gluten and needs to be combined with bread flour to get an acceptable loaf. Many rye bread recipes include vinegar or lemon juice to assist the structuring of the dough. Rye flour usually produces a stickier dough. Requires no sifting.

Yeast

When combined with sugar and water, at the right temperature, the yeast generates carbon dioxide which makes the dough rise. The recipes in this book have been developed using active dry yeast. If you prefer to use a fast-rising yeast, such as "Quick Rise" or "Rapid Rise," merely decrease the amount used. As a general guide, we recommend using ½ teaspoon of fast-rising yeast per cup of flour. Example: 2 cups bread flour would require 1 teaspoon fast-rising yeast.

Sugar

Sugar boosts yeast action, adds sweetness and aroma, makes the crust brown and the bread soft. Brown sugar, honey, molasses or syrups produced from maple, corn or cane are also suitable sweeteners that add vitamin B and minerals.

Milk

Milk enhances flavor and increases the nutritional value of the bread but it is not a necessary ingredient. Other liquids can be substituted (see "Water or Other Liquids"). For best results, always bring milk, or other liquid to room temperature.

Salt

Salt controls the action of the yeast, enhances flavor and aids in producing a firm dough. If you are on a restricted diet, feel free to cut the amount of salt in the recipe in half or use a low-sodium salt which contains both potassium chloride and sodium. You can also eliminate the salt, but this will affect the size, texture and taste of the bread.

Fats

Any form of shortening will enrich flavor and help bread stay fresh longer.

Butter

Butter adds flavor. The same amount of vegetable shortening or oil can be substituted. Salted or unsalted butter may be used.

Eggs

Large eggs were used in developing the recipes in this booklet. If you wish to add an egg to a recipe that does not call for it, crack egg into liquid measuring cup; then fill with liquid to level specified in the recipe. $\frac{1}{4}$ cup (2 ounces) of an egg substitute can replace 1 large egg.

Oil

Vegetable, canola, corn, peanut, soy or sunflower oil can be used. Unsaturated saf-

flower oil is a good substitute in special health breads. Olive oil produces a softer crust than butter or margarine and is often used in pizza dough to tenderize and flavor the dough. Peanut oil keeps bread fresher longer.

Margarine

This is an acceptable substitute for butter. Soft spread tub margarines are not recommended.

Vegetable Shortening

This solid, white shortening gives a slightly crispier texture than butter or oil, but works effectively.

Water or Other Liquids

When the flour is mixed with water or other liquids, gluten is formed and air is trapped, thus allowing the bread to rise. Water, milk, beer, fruit juices or purees can be used as the liquid in bread.

Hints for Baking**Delicious Homemade Breads**

1. Use only fresh ingredients.
2. Yeast is the most important ingredient in bread baking. It causes the bread to rise. Too little yeast can result in improper rising. Too much yeast can cause over-rising and the dough could stick to the inside of the lid; or it could collapse during baking. In the breadmaker, yeast does not need "proofing" or preliminary fermentation. After each use, always close yeast container tightly and store in a cool, dry place.

3. Measure ingredients exactly.
4. Timer: When using the timer for delayed baking in warm weather conditions, you may need to reduce the yeast by $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon, and use only half the amount of sugar called for in the recipes, to prevent over-rising.
5. Always use a sharp serrated-edge knife to slice warm, crusty bread. An electric knife also works very well.
6. After cooling bread completely, on a wire rack, store immediately in a tightly sealed plastic bag, plastic wrap or covered container. Do not store in the refrigerator, as this will cause the bread to dry out faster.
7. For longer storage, tightly seal bread in a moisture-proof wrap or bag, and store in freezer.

Recipe Conversions

Most of your old family favorites as well as your new bread recipes can be prepared in the Regal Breadmaker. Here are some recipe conversion tips:

1. If your recipe yields two conventional loaves, cut the recipe in half to make one loaf. The breadmaker only makes one loaf at a time.
2. Do not exceed a total of $2\frac{3}{4}$ cups of bread flour. Heavier breads, containing whole wheat, cereals or oats, should not use more than a total of 3 cups. Use the recipes in this book as your guide when converting other recipes.
3. Always measure and add water or other liquids first followed by the salt. Then add ingredients such as liquid sweetener, shortening, eggs etc. Finally measure the dry ingredients into the bread pan in the order listed. Carefully place active dry yeast on top of dry ingredients, avoiding contact with the liquid and salt. If bread flour is not available in your area, use an all-purpose flour with a protein content of 14% or higher.
4. To substitute dry milk for fresh, use approximately 2 tablespoons dry milk plus 1 cup water for every cup of milk.

Substitutions and Helpful Tips

- Milk and water are interchangeable in these recipes. Milk gives bread a velvety texture and adds nutrients. Breads made with water have a heavier, crispier crust and more "open" texture.
- Buttermilk is a good substitution for water or milk. It results in a light, high rising and tender bread. To offset the slight acidity, for every cup of buttermilk, add about ¼ teaspoon baking soda with the dry ingredients. Buttermilk also helps bread stay fresh longer.
- In place of granular (white) sugar, you can use brown sugar, honey, molasses or syrups. Hint: Before measuring honey or molasses, oil the measuring spoon or cup with cooking oil. The sticky syrup easily runs off the utensil.
- To make yeast breads last longer and be slightly higher, use water in which you've cooked potatoes and cooled to room temperature (70-80°F/21-27°C).
- When making bread in a cool room (under 65°F/18°C), use warmer water (100-110°F/38-43°C).
- Vegetable oil can replace butter or margarine. For a very soft crust, substitute olive oil in place of butter.
- To use fast-rising yeast, such as "Rapid Rise" or "Quick Rise" in place of active dry yeast, allow approximately ½ teaspoon for each cup of flour in recipe. Some experimentation may be necessary.
- There are several bread mixes available on the market which can also be used in your Regal Breadmaker. Follow the package instructions to make a one pound loaf.
- If you elect to use "light salt," it must contain both potassium chloride and sodium. Plain potassium chloride will not work.

High Altitude Adjustments

At altitudes above 3,000 feet, flour tends to be drier and absorbs more liquid. Slightly more liquid or less flour may be required.

Dough rises faster at higher altitudes. Either sugar or yeast should be reduced slightly to prevent over-rising. See Table for guidelines.

Adjustment	Altitude		
	3,000 ft.	5,000 ft.	7,000 ft.
Reducing Yeast. For each teaspoon, decrease by:	½ tsp.	⅓-¼ tsp.	¼ tsp.
Reducing Sugar. For each tablespoon, decrease by:	0-1 tsp.	0-2 tsp.	1-3 tsp.
Increasing Liquid. For each cup, add:	1-2 tbsp.	2-4 tbsp.	3-4 tbsp.

NOTE: Since every recipe is different, some experimentation may be necessary to give you the desired result.

Equivalentents				
Cup	=	Fluid Ounces	=	Tablespoons = Teaspoons = Milliliters
1	=	8	=	16 = 48 = 240
¾	=	6	=	12 = 36 = 180
⅔	=	5½	=	10⅔ = 32 = 158
½	=	4	=	8 = 24 = 120
¼	=	2	=	4 = 12 = 60
⅓	=	2⅔	=	5⅓ = 16 = 79
⅛	=	1	=	2 = 6 = 30
		1	=	3 = 15
		½	=	1½ = 7.5

Adjusting Recipes

Weather conditions, storage of ingredients, the temperature of ingredients and exactness of measuring ingredients can alter the size, shape or texture of the bread. Once you recognize the cause, adjustments can be made to compensate for most variables.

About 5 minutes after you press Start, lift the lid and check the contents of the bread pan. The ingredients will be mixing and starting to form a ball. The dough ball should have an even consistency, if not, an adjustment may be necessary.

When making bread by hand, the old fashioned way, the amount of flour is the control for adjusting. For example, most conventional bread recipes read: 6 to 7 cups flour. That 1 cup difference is the allowance to adjust the dough to the correct consistency. In the Regal Breadmaker, the flour adjustment can be made while the breadmaker is still mixing and kneading. Make the adjustment, 1 tablespoon at a time, during the first knead cycle while the machine is still kneading. If adjusted ingredient didn't completely mix into the dough, press Stop. To restart, Press Select button to reach desired setting, then press Start. If the baked loaf falls while baking, too much liquid was used. Next time, reduce liquid by one or two tablespoons. If the bread is small, heavy or has a dense, moist texture, the dough was too dry. Next time, increase liquid.

Not all recipes will produce the same size loaf. When using whole grain flours, wheats and grains, the loaf will be shorter.

Dry Dough

If your breadmaker begins to "knock" while kneading, the dough is too dry. This may occur during cold months, simply add warm water (95-105°F/35-41°C) 1 teaspoon at a time, until the dough looks soft and smooth.

A dough that is dry will remain in a dense ball irregularly shaped instead of a soft ball. When baked, dry doughs will have an uneven or irregular top, possibly cracked, and the finished loaf will be short.

At the end of the kneading, the dough should be soft enough to very slowly relax toward the corners of the bread pan. As the dough rises, it fills into the corners.

When using the preparing dough, it can be a little drier than when you bake bread in the machine. Because it will be removed and shaped by hand, the dough should be manageable, not sticky.

Moist Dough

If the dough contains too much liquid, it will look more like batter rather than dough. If too wet, the dough may rise okay, but then fall during the bake cycle. Or, it could over-rise and "mushroom" over the bread pan, or hit the lid.

If the dough looks too wet and sticky, add flour, 1 tablespoon at a time, until the

dough forms a soft pliable ball.

Flour also absorbs moisture from the air, so you may need to adjust the liquid to compensate for humidity and altitude.

Helpful Hints

- Cheese melts into liquid during baking. Allow for that by reducing liquid when adding cheese to a recipe. Do not *pack* grated cheese into the measuring cup. Lightly spoon into cup.
- Add spices and herbs after flour, away from liquid to avoid altering the liquid/flour action.
- Vital Gluten is the dried protein taken from the flour by getting rid of the starch. It usually contains 75% protein and is a good dough enhancer or conditioner, especially for whole grain breads, or when using all-purpose flour in place of bread flour. As a guide, when you add the flour, add 1 teaspoon gluten per cup of all-purpose flour and 1½ teaspoons per cup of whole grain flours in the recipe. Gluten flour is half vital gluten. It is expensive and doesn't seem to enhance the bread as well as vital gluten. Vital gluten and gluten flour are usually available in health food stores and through the mail (see Sources below).
- Vinegar or lemon juice are also acceptable dough enhancers. Generally, 1 teaspoon is added to rye bread to enable the rye flour to work with the bread flour for better structure.

Sources (For Gluten, Whole Grains and other Ingredients)

Kenyon Corn Meal Company
Usquepaugh, RI 02892
(401) 783-4054

The White Lily Foods Company
P.O. Box 871
Knoxville, TN 37901
(615) 546-5511

King Arthur Flour
RR2, Box 56
Norwich, VT 05055
(800) 827-6836

Arrowhead Mills
Box 2059
Hereford, TX 79045
(806) 364-0730

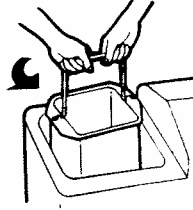
Country Harvest, Inc.
325 W. 600 South
Herber City, UT 84032
1-800-322-2245

Garden Spot Distributing
438 White Oak Rd.
New Holland, PA 17557
1-800-829-5100

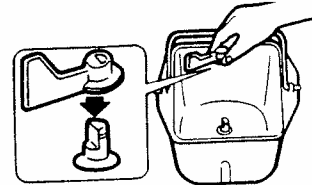
Operating Instructions

Before using your breadmaker for the first time, wash inside of bread pan and kneading blade with hot, soapy water; rinse and dry thoroughly. Using a damp dishcloth or sponge, wipe exterior of bread pan, inside of lid and exterior of breadmaker. Do not immerse bread pan or breadmaker in water.

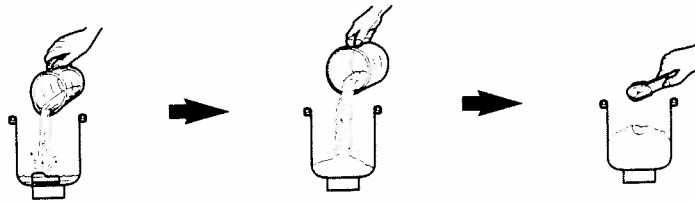
1. Open the lid and remove the bread pan. To remove the bread pan, grasp both sides of the handle and turn counterclockwise (in the direction of arrow marked "Remove").



2. Remove any crumbs that may be on the drive shaft. Position the kneading blade on the drive shaft as shown. If the blade is not securely positioned, the ingredients will not be mixed or kneaded properly.



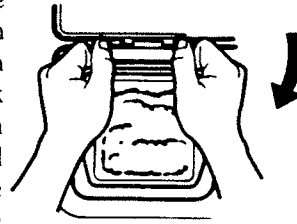
3. All ingredients should be at room temperature (70-80°F/21-27°C). Always measure ingredients into bread pan in the order listed in the recipe.
 - A. Always measure and add the water or other liquids, first, except where otherwise directed.
 - B. Then, add salt, flour and other dry ingredients, except yeast.
 - C. Add yeast last to keep it dormant. It is very important to keep the yeast dry and away from the salt. Do not mix. See illustrations below.



Make a small "well" in the mound of flour and pour the dry yeast into it. Do not let the yeast touch the water or salt as the dough may not rise properly.

NOTE: When the room temperature is under 65°F/18°C, use lukewarm water (about 100-110°F/38-43°C) to assist the yeast fermentation.

4. Wipe water or other spills from the outside of the bread pan. Place the bread pan into the oven chamber with the pan turned a little counterclockwise. To lock pan in position, turn the pan clockwise (in the direction marked "Lock" on the pan). Make sure the pan has been set securely in the oven chamber to ensure proper mixing and kneading.



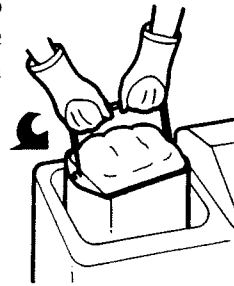
5. Close the lid.
6. Plug into outlet. The Knead/Rise, Bake and Complete lights will flash.



7. Press the Stop button to clear the control panel.
8. Press Start. The Knead/Rise light will flash and the breadmaker will begin kneading. When baking is finished, the buzzer will sound three times and the Complete light will flash.

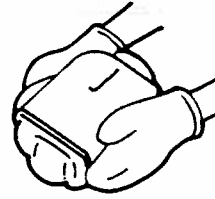
Caution: Steam may rise from the vent on the back of the lid during operation and will escape when the lid is opened. Use a potholder or oven mitts to open lid to avoid steam burns.

9. When the buzzer stops, press the Stop button and carefully open the lid of the breadmaker. To remove the bread pan (with potholders or oven mitts), lift the handle and grasp with both hands. Turn bread pan counter clockwise to "unlock" and lift pan out of breadmaker. Place bread pan on heat-proof surface. The heater will maintain a temperature of 200°F/93°C for about 1 hour after the baking cycle is complete. When removing bread, always press the Stop button to turn off the heater.



10. Remove bread from the bread pan as soon as possible after baking. If left in the pan the crust will become soggy and the flavor will be reduced. Place bread on a wire rack to cool before slicing.

Using potholders or oven mitts, hold the bread pan upside down and gently shake it to remove the bread. The surface of the bread pan is slippery so be sure you have a firm grip.



If the bread cannot be easily removed, using an oven mitt or potholder, turn the drive shaft on the bottom of the bread pan in both directions to loosen the bread. **Caution:** The drive shaft will be hot.

Drive Shaft



If the kneading blade comes out with the bread, use a plastic or wooden utensil to remove it from the bread to avoid scratching the nonstick surface.

CAUTION: The kneading blade will be hot! Do not attempt to remove it with bare hands.

11. Remove Plug from outlet. When removing the plug, always grasp the plug itself and do not pull on the cord.



Slicing

- Allow the bread to cool at least 15 minutes before slicing. Bread which has cooled slightly will taste better, and can be sliced easier.
- Use a bread knife or an electric knife.

Storage

- After cooking bread completely, store immediately in a tightly sealed plastic bag, plastic wrap or covered container.
- For longer storage, seal baked bread tightly in moisture proof wrap or bag and store in the freezer.

To Clean Breadmaker

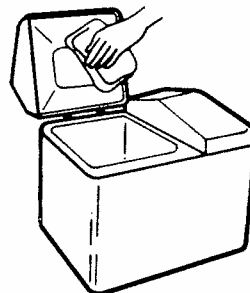
Unplug the breadmaker and allow it to cool before cleaning.

NEVER use scouring powder, steel wool pads, or other abrasive materials. And, NEVER use any chemicals such as benzine, paint thinner, alcohol, etc.

Body

DO NOT IMMERSE
BREADMAKER IN WATER

- Clean your breadmaker, inside and outside, by wiping it with a soft cloth using water and a mild detergent.
- After each use remove crumbs from the baking chamber with a damp cloth.

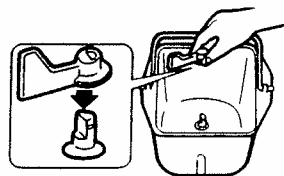


Bread pan/Kneading blade

- Wash inside of bread pan and kneading blade with warm, soapy water; rinse and dry thoroughly. Do not immerse base of bread pan in water as this could cause the drive shaft to malfunction.

DO NOT USE METAL
OBJECTS TO CLEAN THE
BREAD PAN.

- As with any of the non-stick cooking utensils in your kitchen, treat the bread pan gently. Do not use metal objects or steel wool, etc., to clean it.
- If the kneading blade has stuck to the drive shaft, pour warm water in the pan and let stand 15-20 minutes to loosen it. DO NOT USE EXCESSIVE FORCE.
- If the hole of the kneading blade is filled with dough, clean it with a wooden toothpick or small brush.



NOTE: The coating inside the bread pan may change color after repeated use. This is caused by heat, moisture and steam, and will not affect the performance of the unit, or the release properties.

Cleaning Help for Over-rising

- If the bread over-rises and sticks to the inside of the lid, extra cleaning will be necessary. Here's help. Unplug your breadmaker and, using a nylon spatula, scrape all loose dough from inside the lid. Move breadmaker to countertop next to kitchen sink; place on backside with lid hanging over the sink. Use a pastry brush to "sweep" crumbs from inside of breadmaker and around the hinges. Wipe inside of breadmaker with a damp cloth.

Support lid with one hand and, using a wet dishcloth or sponge, soak all remaining dry or burned-on dough to loosen. Use a plastic scrub pad to remove any stubborn spots. Do not use abrasive cleansers or metal scouring pads which could damage the finish. Rinse well with a wet dishcloth or sponge and dry thoroughly. If any water has accumulated in the vent of the lid, wipe with a dishcloth or sponge to prevent it from running down the inside or outside of the breadmaker when you stand the unit upright and close the lid.

Storage

- Cool breadmaker completely. Wipe off crumbs and moisture before storing.

Bread Recipes

Important

Weather conditions such as temperature, altitude or accuracy in measuring can affect the outcome of a loaf. In order to allow you to compensate we have created each recipe with a liquid range.

We recommend you start with the smaller amount of liquid. Allow unit to mix for a few minutes before checking the dough consistency. If the dough is dense, irregularly shaped or the unit is making a knocking noise, add 1 teaspoon of water at a time until the dough is soft and pliable.

Classic White

All ingredients at room temperature (70-80°F/21-27°C)

7 - 8 ounces	Water
1 teaspoon	Salt
1 tablespoon	Butter or Margarine
2¾ cups	Bread Flour
1 tablespoon	Sugar
1 tablespoon	Dry Milk
1¾ teaspoons	Active Dry Yeast

Press Stop to clear control panel. Press Start. When unit signals and the Complete light flashes, press Stop and remove the bread.

Carrot

All ingredients at room temperature (70-80°F/21-27°C)

6 - 7 ounces	Water
1 teaspoon	Salt
1 tablespoon	Vegetable Oil
1/3 cup	Grated Carrots
2 1/2 cups	Bread Flour
1/4 cup	Brown Sugar, Packed
3/4 teaspoon	Cinnamon
1 1/2 teaspoons	Active Dry Yeast

Press Stop to clear control panel. Press Start. When unit signals and the Complete light flashes, press Stop and remove the bread.

Oat Bran

All ingredients at room temperature (70-80°F/21-27°C)

7 - 8 ounces	Water
1 teaspoon	Salt
1 tablespoon	Butter or Margarine
1 tablespoon	Honey
1/4 cup	Oat Bran
2 1/3 cups	Bread Flour
1 tablespoon	Dry Milk
1 3/4 teaspoons	Active Dry Yeast

Press Stop to clear control panel. Press Start. When unit signals and the Complete light flashes, press Stop and remove the bread.

Wheat

All ingredients at room temperature (70-80°F/21-27°C)

7 - 8 ounces	Water
1 teaspoon	Salt
1 tablespoon	Butter or Margarine
2 cups	Bread Flour
¾ cup	Whole Wheat Flour
1 tablespoon	Sugar
1 tablespoon	Dry Milk
1½ teaspoons	Active Dry Yeast

Press Stop to clear control panel. Press Start. When unit signals and the Complete light flashes, press Stop and remove the bread.

Oatmeal

All ingredients at room temperature (70-80°F/21-27°C)

7 - 8 ounces	Water
1 teaspoon	Salt
1½ tablespoons	Honey
1 tablespoon	Butter or Margarine
⅓ cup	Quick Cook Oats
2⅓ cups	Bread Flour
1¾ teaspoons	Active Dry Yeast

Press Stop to clear control panel. Press Start. When unit signals and the Complete light flashes, press Stop and remove the bread.

Onion Dill

All ingredients at room temperature (70-80°F/21-27°C)

7 - 8 ounces	Water
1 teaspoon	Salt
1 tablespoon	Butter or Margarine
2¾ cups	Bread Flour
1½ tablespoons	Sugar
1 tablespoon	Minced Dried Onion
1 teaspoon	Dill Weed
1¾ teaspoons	Active Dry Yeast

Press Stop to clear control panel. Press Start. When unit signals and the Complete light flashes, press Stop and remove the bread.

Dried Tomato

All ingredients at room temperature (70-80°F/21-27°C)

6 - 7 ounces	Water
1 teaspoon	Salt
2 tablespoons	Dried, Unsalted Tomatoes, Crushed
1 tablespoon	Olive Oil
2½ cups	Bread Flour
3 tablespoons	Dry Milk
2 teaspoons	Sugar
1½ teaspoons	Italian Seasoning
1¾ teaspoons	Active Dry Yeast

Press Stop to clear control panel. Press Start. When unit signals and the Complete light flashes, press Stop and remove the bread.

Rye

All ingredients at room temperature (70-80°F/21-27°C)

7 - 8 ounces	Water
1 teaspoon	Salt
1½ tablespoons	Molasses
1½ tablespoons	Brown Sugar, Packed
1 teaspoon	Vinegar
2 cups	Bread Flour
¾ cup	Rye Flour
1 teaspoon	Caraway Seed (optional)
1¾ teaspoons	Active Dry Yeast

Press Stop to clear control panel. Press Start. When unit signals and the Complete light flashes, press Stop and remove the bread.

Raisin

All ingredients at room temperature (70-80°F/21-27°C)

8 - 9 ounces	Water
1 teaspoon	Salt
1 tablespoon	Butter or Margarine
2¾ cups	Bread Flour
1½ tablespoons	Sugar
1 tablespoon	Dry Milk
¾ teaspoon	Cinnamon
1¾ teaspoons	Active Dry Yeast
¾ cup	Raisins

Press Stop to clear control panel. As soon as you press Start, set a separate timer for 15 minutes. When the timer goes off slowly add the raisins. When unit signals and the Complete light flashes, press Stop and remove the bread.

Sourdough

All ingredients at room temperature (70-80°F/21-27°C)

6 ounces	Sourdough Starter
3 - 4 ounces	Warm Water
1¼ teaspoons	Salt
2½ cups	Bread Flour
2 tablespoons	Sugar
1½ teaspoons	Active Dry Yeast

Press Stop to clear control panel. Press Start. When unit signals and the Complete light flashes, press Stop and remove the bread.

Sourdough Starter

16 ounces (2 cups) warm water
2¼ teaspoons active dry yeast
2 cups All-Purpose or Bread Flour

In a 2 quart glass bowl, mix yeast and warm water; let stand 10 minutes. Add flour, mixing until thick batter forms. Batter need not be smooth. Cover tightly with plastic wrap and let stand in warm place for 24 hours. Stir mixture. Reseal with plastic. Place mixture in a warm place for 2 - 3 days or until it bubbles and smells sour. Refrigerate.

After using a portion of starter, replenish with equal amounts of flour and warm water. Let sit 4 - 5 hours until bubbly. Store batter sealed in glass container in refrigerator.

Hints for successful sourdough baking

1. Always make starter in a glass container. Never store in metal or use metal utensils. The starter will react to the metal.
2. All ingredients, including starter should be room temperature. Cold ingredients slow down the starter's action.
3. When removing starter, always replenish it. Let stand at room temperature for 3 - 4 hours, until mixture bubbles. Seal and refrigerate.
4. If starter separates, stir until blended before using.

7 Grain

All ingredients at room temperature (70-80°F/21-27°C)

8 - 9 ounces	Water
1 teaspoon	Salt
1 tablespoon	Butter or Margarine
1 tablespoon	Honey
½ cup	7 Grain Cereal*
1¾ cups	Bread Flour
¾ cup	Whole Wheat Flour
1¾ teaspoons	Active Dry Yeast

Press Stop to clear control panel. Press Start. When unit signals and the Complete light flashes, press Stop and remove the bread.

* 7 grain cereal is available through the mail (see Sources page 17) and in most health food stores.

Honey French

All ingredients at room temperature (70-80°F/21-27°C)

7 - 8 ounces	Water
¾ teaspoon	Salt
1 tablespoon	Honey
1½ teaspoons	Olive Oil
2½ cups	Bread Flour
1½ teaspoons	Active Dry Yeast

Press Stop to clear control panel. Press Start. When unit signals and the Complete light flashes, press Stop and remove the bread.

French

All ingredients at room temperature (70-80°F/21-27°C)

8 - 9 ounces	Water
1¼ teaspoons	Salt
2¾ cups	Bread Flour
2 teaspoons	Sugar
1¾ teaspoons	Active Dry Yeast

Press Stop to clear control panel. Press Start. When unit signals and the Complete light flashes, press Stop and remove the bread.

Tomato Herb

All ingredients at room temperature (70-80°F/21-27°C)

7 - 8 ounces	Water
1 teaspoon	Salt
1 tablespoon	Vegetable Oil
2½ cups	Bread Flour
¼ cup	Grated Parmesan Cheese
2 tablespoons	Crumbled Dried Tomatoes
1 tablespoon	Dried Parsley
2 teaspoons	Sugar
1 teaspoon	Italian Herb Seasoning
1¾ teaspoons	Active Dry Yeast

Press Stop to clear control panel. Press Start. When unit signals and the Complete light flashes, press Stop and remove the bread.

Old Fashioned White

All ingredients at room temperature (70-80°F/21-27°C)

6 - 7 ounces	Milk
1¼ teaspoons	Salt
1	Egg
1 tablespoon	Butter or Margarine
2¾ cups	Bread Flour
2 tablespoons	Sugar
1¾ teaspoons	Active Dry Yeast

Press Stop to clear control panel. Press Start. When unit signals and the Complete light flashes, press Stop and remove the bread.

Cottage Cheese

All ingredients at room temperature (70-80°F/21-27°C)

3 - 4 ounces	Water
1¼ teaspoons	Salt
½ cup	Cottage Cheese
1	Egg
1 tablespoon	Butter or Margarine
2½ cups	Bread Flour
1½ tablespoons	Dried Chives
1½ tablespoons	Sugar
1½ teaspoons	Active Dry Yeast

Press Stop to clear control panel. Press Start. When unit signals and the Complete light flashes, press Stop and remove the bread.

Deluxe White

All ingredients at room temperature (70-80°F/21-27°C)

6 - 7 ounces	Water
1¼ teaspoons	Salt
1	Egg
3 tablespoons	Butter or Margarine
2¾ cups	Bread Flour
3 tablespoons	Sugar
3 tablespoons	Dry Milk
2 teaspoons	Active Dry Yeast

Press Stop to clear control panel. Press Start. When unit signals and the Complete light flashes, press Stop and remove the bread.

Egg

All ingredients at room temperature (70-80°F/21-27°C)

6 - 7 ounces	Milk
1 teaspoon	Salt
1	Egg
1½ tablespoons	Butter or Margarine
2¾ cups	Bread Flour
2½ tablespoons	Sugar
1 tablespoon	Dry Milk
1¾ teaspoons	Active Dry Yeast

Press Stop to clear control panel. Press Start. When unit signals and the Complete light flashes, press Stop and remove the bread.

100% Whole Wheat

All ingredients at room temperature (70-80°F/21-27°C)

7 - 8 ounces	Water
1 teaspoon	Salt
1 tablespoon	Vegetable Oil
½ tablespoon	Honey
½ tablespoon	Molasses
2¾ cups	Whole Wheat Flour
1 tablespoon	Vital Gluten
1¾ teaspoons	Active Dry Yeast

Press Stop to clear control panel. Press Start. Set a separate timer for 15 minutes. When the timer goes off, press Stop. Press Start to restart breadmaker and allow it to complete entire cycle. When unit signals and the Complete light flashes, press Stop and remove the bread.

Cracked Wheat

All ingredients at room temperature (70-80°F/21-27°C)

8 - 9 ounces	Water
1 teaspoon	Salt
1 tablespoon	Honey
1 tablespoon	Butter or Margarine
¼ cup	Cracked Wheat
1¼ cups	Bread Flour
1¼ cups	Whole Wheat Flour
1¾ teaspoons	Active Dry Yeast

Press Stop to clear control panel. Press Start. Set a separate timer for 15 minutes. When the timer goes off, press Stop. Press Start to restart breadmaker and allow it to complete entire cycle. When unit signals and the Complete light flashes, press Stop and remove the bread.

Ideas for Leftovers

- Bread Crumbs, fresh* - Use food processor
(Great in meatloaf and stuffing for fish, poultry, meat)
- Bread Crumbs, dried* - ½-inch slices
(Season as desired and use to coat chicken or fish;
buttered for vegetable topping)
- Melba Toast* - thin slices, quartered, crust removed
(Nice change of pace for cheese spread, devilled
ham, salmon spread, and liver paté)
- Zwieback* - ¾ to 1-inch slices well-dried
(Toddlers love them; grind for a nice alternative to
graham crackers for cheesecake crust.)

Croutons

Use leftover white, whole wheat, rye, pumpernickel, herbed or cheese breads.

Trim crusts from bread. Slice bread about ½-inch thick. Lightly spread both sides of each slice with softened butter or margarine. Cut into ½-inch cubes. Arrange cubes in single layer on large baking sheet with a rim, such as a jelly roll pan. Sprinkle lightly with garlic and onion powder. Preheat oven to 350°F/177°C. Bake 15 minutes; turn croutons with a large spatula. Bake another 10-15 minutes, until golden brown. Cool in pan on wire rack. Store in covered container in refrigerator.

Variations:

Sprinkle with Parmesan cheese before baking.

Sprinkle with Italian Herb mixture before baking.

Omit onion and garlic powder, sprinkle with dill weed.

Rather than spreading butter or margarine on bread, cut into cubes and drizzle with a mixture of olive oil and minced garlic; toss to coat. Bake as instructed above.

Bread Pudding

Use leftover White, Whole Wheat, Oatmeal, Egg, or Raisin Bread, or a combination of any of these breads.

5 cups	Bread Cubes
3	Eggs, beaten
32 ounces (4 cups)	Milk
½ cup	Raisins
½ cup	Sugar
	Butter Sauce

Preheat oven to 325°F/163°C. Layer bread cubes and raisins in well-buttered 9-inch square baking pan. Mix together eggs, sugar and milk. Slowly pour over bread. Bake 30-40 minutes, until top is golden brown and center is set. Cool in pan on wire rack 10-15 minutes before serving. Spoon into dessert dishes and top with butter sauce.

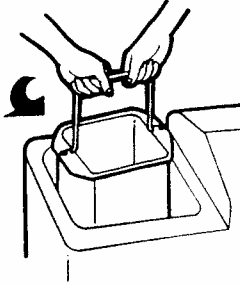
Butter Sauce

4 tablespoons (½ cup)	Butter
4 ounces (½ cup)	Heavy Cream
1 cup	Sugar
1 tablespoon	Vanilla

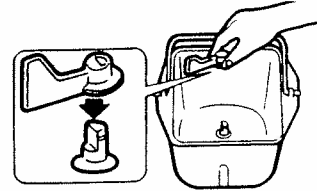
In 1-quart sauce pan, over medium heat, melt butter. Stir in sugar and cream. Cook and stir until boiling. Boil 2 minutes. Remove from heat; stir in vanilla. Let stand 15-20 minutes; stir before spooning onto warm pudding. Refrigerate leftovers in covered container; reheat before using.

Preparing Dough

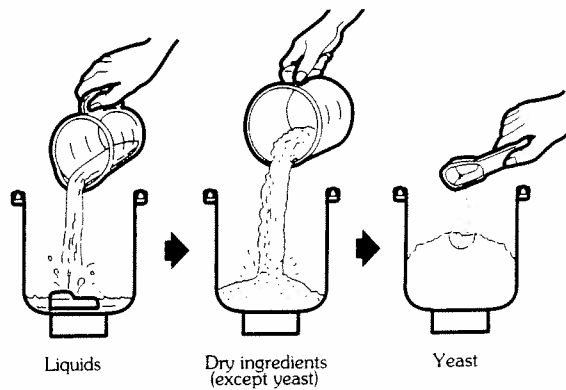
1. Open the lid and remove the bread pan. To remove bread pan grasp both sides of the handle and turn counterclockwise (in the direction of the arrow marked "Remove" on the pan).



2. Remove any crumbs that may be on the drive shaft. Position the kneading blade on the drive shaft as shown. Important: If the blade is not positioned securely, the ingredients will not be mixed or kneaded properly.



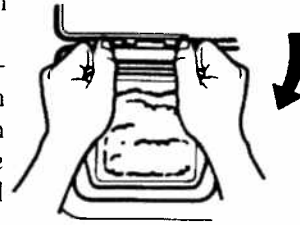
3. Measure room-temperature ingredients into bread pan. Add the ingredients in the order listed in the recipe, with the yeast last, as shown below.



4. Wipe water or other remains from the outside of the bread pan.

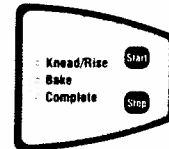
Place the bread pan in the breadmaker. To lock into position, turn pan counterclockwise, and then turn the pan clockwise (in the direction of the arrow marked "Lock" on the pan), to lock.

Important: Make sure the pan has been set securely in the breadmaker to ensure proper mixing and kneading.



5. Close the lid.

6. Plug into outlet. The Knead/Rise, Bake and Complete lights will flash on panel.

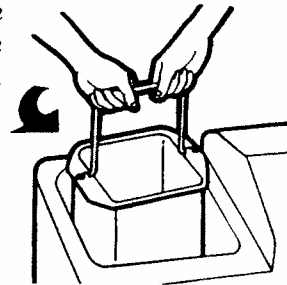


7. Press the Stop button to clear control panel.

8. Press Start. The Knead/Rise light will flash and the unit will begin mixing. When the unit signals three times, 45 minutes after pressing Start, the dough is ready.

9. When removing the dough, the bread pan is not hot. When the buzzer stops, press the Stop button and open the lid.

To remove the bread pan, turn it counterclockwise to release pan, and lift out of breadmaker.



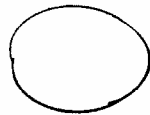
Tip

Set a separate timer, such as the one on your range, for a safeguard. Should you miss the dough signal, the breadmaker will continue through the bake cycle.

10. Lightly sprinkle flour onto a pastry mat or board. Using a rubber spatula or wooden spoon, remove dough from bread pan and place on lightly floured surface. Knead by hand 2 or 3 times to release the air. If dough is easy to handle without flour, shape on a lightly oiled, clean countertop.
11. Shape dough into your favorite rolls, coffee cake, etc., (suggestions follow). Cover dough with a clean kitchen towel and let rise until almost doubled in size, about 1 hour.
12. Bake in preheated (350°F/177°C) oven 30-35 minutes, until golden brown. Remove from pans, then cool on a wire rack or serve warm.

Variations for Shaping Dough

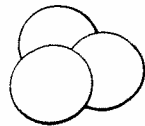
Easy Dinner Rolls



Divide dough into 12 equal pieces, shape into balls and place in greased muffin cups. Cover, let rise and bake as directed.

Makes 12.

Cloverleaves



Lightly grease 12 muffin cups. Divide dough into 36 1-inch pieces. Pull edges under, smoothing tops to shape into balls. Place 3 balls in each muffin cup, smooth-side-up. Cover, let rise and bake as directed.

Makes 12.

Swirls



Lightly grease baking sheet. Divide dough into 12 equal pieces. On a lightly floured surface, using your hand, roll each piece into a pencil-like strand about 9 inches long. Beginning at center, make a loose swirl with each strand. Place rolls 2-3 inches apart on prepared baking sheet. Cover, let rise and bake as directed.

Makes 12.

Simple Pan Rolls



Lightly grease 8 x 1½ inch, or 9 x 1½ inch, round baking pan.

Divide dough into 12 pieces. Shape each piece into a ball, pulling edges under to make a smooth top. Arrange rolls smooth-side-up in prepared pan. Cover, let rise and bake as directed.

Makes 12.

Bow Knots

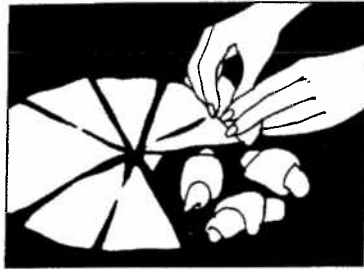


Lightly grease baking sheet. Divide dough into 12 equal pieces. On lightly floured surface, using your hand, roll

each piece into a pencil-like strand about 9 inches long. Form a loose knot. Place rolls 2-3 inches apart on prepared baking sheet. Cover, let rise and bake as directed.

Makes 12.

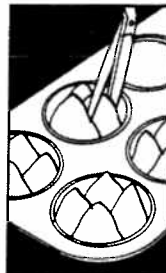
Butterhorns



Lightly grease baking sheet and set aside. On lightly floured surface, roll dough into a 12-inch circle. Brush dough with melted butter. Cut into 12 wedges. To shape rolls, begin at wide end of wedge and roll toward point. Place rolls point side down, 2-3 inches apart, on prepared baking sheet. Cover, let rise and bake as directed.

Makes 12.

Shortcut Cloverleaves



Lightly grease 12 muffin cups. Divide dough into 12 pieces. Shape each piece into a ball, pulling edges under to make a smooth top.

Place one ball in each greased muffin cup, smooth-side-up. Using scissors dipped in flour, snip top in half, then snip again crosswise, making 4 points. Cover, let rise and bake as directed.

Makes 12.

**Crust Treatments
(use only with Dough Setting)**

After the rolls rise, just before baking, gently apply desired glaze with a pastry brush. Bake as directed in recipe.

- For a shiny golden crust, use Egg Glaze or Egg Yolk Glaze.
- For a shiny chewy crust, use Egg White Glaze (crust will be lighter colored).

Egg Glaze

Mix 1 slightly
beaten egg
with 1 tablespoon
water or milk.

Egg Yolk Glaze

Mix 1 slightly
beaten egg yolk
with 1 tablespoon
water or milk.

Egg White Glaze

Mix 1 slightly
beaten egg white
with 1 tablespoon
water.

NOTE: To keep unused egg yolk fresh for several days, cover with cold water and store in refrigerator in a covered container.

**Powdered Sugar Glaze
(for Coffee Cakes and Sweet Rolls)**

1 cup sifted powdered sugar 1 or 2 tablespoons water or milk
1 teaspoon softened butter ½ teaspoon vanilla
or margarine

In small bowl, blend ingredients until smooth. Spread or drizzle on slightly warm coffee cake, cinnamon rolls, etc.

Hint: To reheat yeast rolls, place in a clean brown paper bag, fold to close opening. Sprinkle outside of bag with water. Place the bag of rolls in a 325°F/163°C oven for about 10 minutes, or until heated through. Or, place rolls on a large sheet of foil. Sprinkle with a few drops of water. Wrap securely and heat in 325°F/163°C oven, 10-12 minutes.

Rising

To reduce rising time of dough prepared in your breadmaker

- Preheat conventional oven to 200°F/93°C for 5 minutes, then turn off oven. Shape dough, place on baking utensil as directed and cover with a clean kitchen towel. Place dough in oven until doubled in size. This will reduce rising time by about one-half.
- If television is in use, stand pan of dough on top of TV to rise. It is a good source of heat and, if you are watching a program, you will not forget about the dough.
- Recipes using whole grain or unrefined flours may not rise as much as those using white bread flour (these contain less gluten). These heavier breads may fall slightly in the center. This is normal and will not affect the flavor. Wheat gluten can be added to improve the shape and volume of bread made with low gluten flours (see page 17).

Freezing

For best results, store unbaked yeast dough in your freezer for no more than two weeks.

To freeze unbaked bread dough

- Shape and wrap in plastic wrap or foil. When you shape the loaf, be sure it fits easily into the baking pan as it will spread a little before freezing. Place wrapped loaf on a flat surface in your freezer so it will keep its shape until frozen.
- To bake: Remove dough from freezer, unwrap, and place in greased loaf pan (size specified in recipe). Cover, let thaw, and rise, in a warm place until almost doubled in size, about 6 hours for a standard size loaf. Or, thaw dough in refrigerator overnight, then unwrap, place dough in pan, and let rise in a warm place for approximately 2 hours.

To freeze unbaked rolls

- Shape rolls and place on greased baking sheets, or in muffin pans as indicated in recipe. Cover rolls with plastic wrap or foil and place in freezer. Rolls shaped in muffin pans are best frozen and stored in the pans. Rolls shaped on baking sheets should be removed as soon as they are completely frozen and placed in freezer bags or wrapped securely. Label each package with date and quantity.
- To bake: Remove rolls from freezer about 2 hours before baking. If not already in a pan, place 1 inch apart on greased baking pan. Cover pan loosely with a clean cloth and set in a warm place to thaw and rise until almost doubled in size (approximately 1½ to 2 hours). Bake as directed in recipe.
- You can also wrap and freeze unshaped dough right after the first rise and after you have punched it down. To use, thaw dough about 3 hours at room temperature, or overnight in the refrigerator; then shape, cover, let rise, and bake as directed in recipe.

Storing

Keeping your bread fresh

- There are no preservatives in your homemade bread, so store cooled loaf in a tightly sealed plastic bag. If desired, enclose a stalk of celery in the bag to keep bread fresh longer. Do not store in the refrigerator as this causes bread to dry out faster.
- Water in which potatoes have been cooked is an excellent variation for other liquid in the recipe. This will aid in keeping the bread fresh longer.

Honey & Wheat Rolls

All ingredients at room temperature (70-80°F/21-27°C)

7 - 8 ounces	Water
1 teaspoon	Salt
¼ cup	Honey
1	Egg
2 cups	Bread Flour
1 cup	Whole Wheat Flour
2 teaspoons	Active Dry Yeast

Press Stop to clear control panel. Press Start. When unit signals, 45 minutes after pressing Start, press Stop and remove dough. Shape as desired, see pages 38 - 39.

Makes 12 rolls.

Petite Bread

All ingredients at room temperature (70-80°F/21-27°C)

7 - 8 ounces	Water
1 teaspoon	Salt
1 tablespoon	Butter or Margarine
2¼ cups	Bread Flour
3 tablespoons	Sugar
1 tablespoon	Dry Milk
1½ teaspoons	Active Dry Yeast
1	Egg, beaten

Measure all ingredients, except egg, into the bread pan in the sequence listed. Press Stop to clear control panel. Press Start. When unit signals, 45 minutes after pressing Start, press Stop and remove dough. Shape as desired, see pages 38 - 39.

Divide dough into 6 pieces. Let rest 20 minutes. Shape into 6 (3 x 1½ inch) oblong loaves. Place on greased baking pan, spacing 1½ inches apart. With sharp knife make 2 horizontal cuts across the top of each loaf. Cover, let rise until almost doubled, about 1 hour. Preheat oven to 350°F/177°C. Brush with beaten egg. Bake 10-15 minutes, until golden brown. Remove from pan; cool on wire rack.

Makes 6 mini loaves.

Bran Buns

All ingredients at room temperature (70-80°F/21-27°C)

6 - 7 ounces	Water
¾ teaspoon	Salt
⅓ cup	Butter or Margarine
1	Egg
2½ cups	Bread Flour
⅓ cup	Wheat Bran
3 tablespoons	Sugar
2¼ teaspoons	Active Dry Yeast

Press Stop to clear control panel. Press Start. When unit signals, 45 minutes after pressing Start, press Stop and remove dough. Shape as desired, see pages 38 - 39.

Makes 12 buns or 24 rolls.

Bread Pretzels

All ingredients at room temperature (70-80°F/21-27°C)

6 - 7 ounces	Water
¼ teaspoon	Salt
2 cups	Bread Flour
½ teaspoon	Sugar
1½ teaspoons	Active Dry Yeast
1	Egg, beaten
1-2 tablespoons	Coarse Salt

Measure all ingredients into bread pan, except egg and coarse salt. Press Stop to clear control panel. Press Start. When unit signals, 45 minutes after pressing Start, press Stop and remove dough.

Preheat oven to 450°F/232°C. Divide dough into 12 pieces. Roll each into 8-inch rope. Form into pretzel shape or leave in stick shape. Place on a greased cookie sheet, brush each with beaten egg. Sprinkle with coarse salt. Bake in preheated oven for 12-15 minutes.

Makes 12 pretzels.

English Muffins

All ingredients at room temperature (70-80°F/21-27°C)

7 - 8 ounces	Water
1 teaspoon	Salt
2 tablespoons	Butter or Margarine
2¼ cups	Bread Flour
¼ cup	Dry Milk
¼ cup	Wheat Germ
¼ cup	Quick Cook Oats
2 tablespoons	Sugar
2 teaspoons	Active Dry Yeast
¼ cup	Cornmeal

Measure all ingredients into the bread pan, except cornmeal. Press Stop to clear control panel. Press Start. When unit signals, 45 minutes after pressing Start, press Stop and remove dough.

Sprinkle cornmeal over flat surface. Place dough on cornmeal and roll to ¼ inch thickness. Cut into 2½ to 3-inch circles. Place dough, cornmeal-side-down, on ungreased baking sheets. Cover and let rise in a warm, draft-free place for 30 minutes. Preheat electric griddle or fry pan to 250°F/121°C. Cook, cornmeal-side-down for about 8 minutes or until golden brown. Turn and cook another 8 minutes.

Makes 10-12, 3-inch muffins.

Butter Rolls

All ingredients at room temperature (70-80°F/21-27°C)

5 - 6 ounces	Milk
1 teaspoon	Salt
¼ cup	Water
¼ cup	Butter
1	Egg
2¾ cups	Bread Flour
2 tablespoons	Sugar
2 teaspoons	Active Dry Yeast

Press Stop to clear control panel. Press Start. When unit signals, 45 minutes after pressing Start, press Stop and remove dough. Shape as desired, see pages 38 - 39.

Makes 12 rolls.

Addie's Coffee Cake

All ingredients at room temperature (70-80°F/21-27°C)

5 - 6 ounces	Milk
1 teaspoon	Salt
1	Egg Yolk
1 tablespoon	Butter or Margarine
2¼ cup	Bread Flour
¼ cup	Sugar
2 teaspoons	Active Dry Yeast

Press Stop to clear control panel. Press Start. When unit signals, 45 minutes after pressing Start, press Stop and remove dough. Pat dough into greased 9-inch round, or 5 x 7-inch oblong cake pan. Add topping.

Topping

2 tablespoons	Butter, melted
½ cup	Sugar
1 teaspoon	Ground Cinnamon
½ cup	Chopped Pecans

Powdered Sugar Glaze - optional (page 40).

Drizzle butter over dough. In small bowl, mix sugar, cinnamon and nuts; sprinkle onto butter. Cover; let rise in warm place about 30 minutes. Bake in preheated oven (375°F/191°C) 20-25 minutes, until golden brown. Cool 10 minutes in pan on rack. Drizzle with powdered sugar glaze if desired.

12 servings.

Reuben Bake

All ingredients at room temperature (70-80°F/21-27°C)

7 - 8 ounces	Water
¾ teaspoon	Salt
2 tablespoons	Oil
1 tablespoon	Molasses
1 cup	Rye Flour
1 cup	Bread Flour
2 teaspoons	Caraway Seed
2 teaspoons	Dried Minced Onion
2 teaspoons	Active Dry Yeast

Press Stop to clear control panel. Press Start. When unit signals, 45 minutes after pressing Start, press Stop and remove dough. Pat dough into greased 9-inch round cake pan. Add topping.

Topping

¼ cup	Mayonnaise
1½ tablespoons	Prepared Mustard
2 teaspoons	Prepared Horseradish
2½ to 3 ounces	Corned Beef, chopped
1 can (8 ounces)	Sauerkraut, well drained
4 ounces (1 cup)	Shredded Swiss Cheese

In small bowl, combine mayonnaise, mustard, horseradish; spread over dough. Cover with waxed paper and let rest 30 minutes. Preheat oven to 350°F/177°C. Layer corned beef and sauerkraut on dough. Top with cheese. Bake 30-35 minutes. Cut into wedges to serve.

4-6 servings.

Cinnamon Rolls

All ingredients at room temperature (70-80°F/21-27°C)

1 recipe	Petite Bread, page 43.
2 tablespoons	Butter or Margarine
¼ cup	Sugar
2 teaspoons	Ground Cinnamon

Powdered Sugar Glaze (page 40).

On a lightly floured surface, roll dough into rectangle (15 x 9-inches) spread soft butter on dough. Mix sugar and cinnamon; sprinkle over butter. Roll up tightly, beginning at 15-inch side. Pinch edges to seal. Stretch roll to make even. Cut nine 1½-inch slices. Arrange in greased 9 x 9 x 2-inch square pan, spacing evenly. Cover; let rise until double in size; about 40 minutes. Preheat oven to 375°F/191°C. Bake 25-30 minutes, or until golden brown. Cool on wire rack for 10 minutes. Top warm rolls with glaze.

Makes 9 rolls.

Pizza Crust

All ingredients at room temperature (70-80°F/21-27°C)

7 - 8 ounces	Water
¾ teaspoon	Salt
2 tablespoons	Olive Oil
2½ cups	All-Purpose Flour
2 teaspoons	Sugar
2 teaspoons	Active Dry Yeast

Press Stop to clear control panel. Press Start. When unit signals, 45 minutes after pressing Start, press Stop and remove dough. Pat dough into 12 x 15-inch jelly roll pan or greased 12-inch round pizza pan. Let stand for 10 minutes. Preheat oven to 400°F/204°C. Spread pizza sauce over dough. Sprinkle toppings over sauce. Bake 15-20 minutes, or until crust is golden brown. See page 49 for toppings.

Whole Wheat Pizza Crust

All ingredients at room temperature (70-80°F/21-27°C)

7 - 8 ounces	Water
¾ teaspoon	Salt
1 tablespoon	Olive or Vegetable Oil
1 tablespoon	Honey
2¼ cup	Whole Wheat Flour
¼ cup	Wheat Germ
2¼ teaspoons	Active Dry Yeast

Press Stop to clear control panel. Press Start. When unit signals, 45 minutes after pressing Start, press Stop and remove dough.

Pat dough into 12 x 15-inch jelly roll pan or greased 12-inch round pizza pan. Let stand for 10 minutes. Preheat oven to 400°F/204°C. Spread pizza sauce over dough. Sprinkle toppings over sauce. Bake 15-20 minutes, or until crust is golden brown.

Pizza Toppings

1 cup (8 oz.)	Prepared Pizza Sauce
1 pkg. (3-4 oz.)	Sliced Pepperoni
½ pound browned and drained	Bulk Pork Sausage
1 can (4 oz.)	Mushroom Pieces
⅓ cup	Chopped Onions
1 cup	Chopped Green Peppers
1 cup (4 oz.)	Shredded Mozzarella Cheese

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