

## **RECIPES AND INSTRUCTIONS**

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

**L4854**

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 panel 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.

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## **IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, property damage, electrical shock and/or personal injury, 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 electric 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.
- The use of accessory attachments not recommended by The West Bend Company may result in fire, electrical shock or personal injury.
- Do not use outdoors.
- Do not let cord hang over edge of table, counter or surface area, 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. See warranty section in this booklet for service details. Do not attempt to repair it yourself. For household use only. An off odor from motor may be noted with first use, which is normal and will disappear with use.

## **ELECTRIC CORD STATEMENT**

**CAUTION:** Your bread maker has a short cord as a safety precaution to prevent personal 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 counter-top, tabletop or surface area where it can be pulled on by children or tripped over. To prevent electrical shock, personal 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 backside of 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 plug can be fully inserted. Do not attempt to defeat this safety feature.

Your West Bend® Automatic Bread & Dough Maker was designed for use with 120 volt, 60 hz electrical service **ONLY**. Use of your bread and dough maker with a converter or transformer will destroy the electronic control and will void your warranty.

## ‘QUICK START’ STEPS FOR MAKING FIRST LOAF OF BREAD

You are probably very anxious to start using your new bread maker without having the time to read this book from cover to cover. Follow these “Quick Start” steps for making that first loaf of bread, whether using the mix 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 read the book to ensure successful baking results each and every time. It contains very important information on the proper use of your bread maker.

### ‘QUICK START’ STEPS FOR USING BREAD MIX INCLUDED WITH MACHINE

Press **PAN RELEASE** button to unlock pan from machine. Remove pan. Wash pan and knead bars as recommended in “CLEAN BEFORE USING” section in this booklet on page 14. Make sure knead bars are positioned correctly on shafts in bottom of pan. See Diagrams 8 and 9 on page 15 of this book.

1. Measure 1¼ cups (10 ounces) of lukewarm water in glass or plastic see-through measuring cup. Make sure water level is exactly at the 1¼ 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 machine with **FRONT** side facing you. See Diagram 11 on page 15 of this book for locking pan in place. Close door. Plug bread maker into electrical outlet.
5. The bread maker is already preprogrammed for making the box mix. After the machine is plugged in, the words **BASIC, MEDIUM** and **1½ LB** will appear in the display along with **3:30** (3 hours, 30 minutes), which is the time needed to make the mix. Press **on/off** button to turn machine 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 bread is done.

As the machine advances, words such as **PREHEAT, KNEAD, RISE** and **BAKE** will appear in display so you know what cycle the machine is in. Two alerts will sound during the bread making process, one during the **KNEAD** and the other during the last **RISE**. Ignore these alerts when using the mix included with your machine.

When done 0:00 will appear in display and audible alert will sound. Turn machine off by holding **on/off** button down until red on light goes out, about four (4) seconds. Open door, press **PAN RELEASE** button to unlock pan and carefully lift bread pan out of oven using oven mitts. Shake bread out of pan and cool on rack 15 to 30 minutes before slicing.

### “QUICK START” STEPS FOR MAKING A RECIPE IN THIS BOOKLET

Choose one of the many bread recipes included in this book and follow the basic steps below. Either a 1½ or 2 pound loaf of bread can be made.

Press **PAN RELEASE** button to unlock pan from machine. Remove pan. Wash pan and knead bars as recommended in “CLEAN BEFORE USING” section in this booklet on page 14. Make sure knead bars are positioned correctly on shafts in bottom of pan. See Diagrams 8 and 9 on page 15 of this book.

1. Read “MEASURING INGREDIENTS ACCURATELY” section on pages 7-8 in this booklet as this is **VERY IMPORTANT** in obtaining a great loaf of bread!
2. Add all liquid ingredients to pan first, then butter or margarine, followed by the dry ingredients, except the yeast. Level dry ingredients, pushing some into corners of pan. Make a well in center of dry ingredients; add recommended amount of yeast for the type being used and loaf size being made.
3. Lock pan into machine with **FRONT** side facing you. See Diagram 11 on page 15 of this booklet for locking pan in place. Close door. Plug bread maker into electrical outlet.
4. Press recommended **BREAD SELECT** button given in recipe. It will appear in the display along with the process time. Next, press **bread color** button until desired crust color, **LIGHT, MEDIUM, or DARK**, appears in display. Press **loaf size** button for size loaf being made, 1½ or 2 pound; **1½LB** or **2LB** will appear in the display along with the process time. Press **on/off** button to turn machine 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 bread is done.

As the machine advances, words such as **PREHEAT, KNEAD, RISE** and **BAKE** will appear in display so you know what cycle the machine is in. Two alerts will sound during the bread making process; one during the **KNEAD** cycle to remind you to add any ingredients recommended in recipe at the proper time and the second alert sounding near the end of final **RISE** as a reminder to check height of dough to extend the rise if needed for a larger loaf before baking begins. See pages 16 and 19 for more details on these alerts.

When done, 0:00 will appear in display and audible alert will sound. Turn machine off by holding **on/off** button down until red **on** light goes out, about four (4) seconds. Open door, press **PAN RELEASE** button to unlock pan and carefully lift bread pan out of oven using oven mitts. Shake bread out of pan and cool on rack 15 to 30 minutes before slicing.

See “CLEAN AFTER EACH USE” section in this booklet on page 20 for cleaning information.

## **OTHER TIPS TO KEEP IN MIND WHEN USING YOUR BREAD MAKER**

- 1. DO NOT PUSH PAN RELEASE BUTTON** or remove the bread pan during operation unless when necessary to perform decorative crust treatment at end of final rise cycle or after the bread is done. It is especially important that the bread pan not be released during the knead cycles to prevent possible damage to the bread maker. If you need to stop the bread maker during operation, hold the on/off button down for four (4) 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 four (4) inches away from walls, cabinets and other appliances, especially heating and cooling appliances which 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 bearings that run the knead bars on the bottom of the pan. See “CLEAN AFTER EACH USE” section in this booklet on page 20 for further details.
- 4. ALWAYS** place bread maker on a DRY, STABLE, heatproof 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 oven mitts when removing and handling the bread pan after baking.
- 6. FOLLOW** instructions as given for best results. **THE MOST IMPORTANT STEP IN SUCCESSFUL BREAD MAKING IS TO MEASURE INGREDIENTS ACCURATELY.** See “MEASURING INGREDIENTS ACCURATELY” section in this booklet on pages 7 and 8.
- 7. DO NOT EXCEED** the ingredients capacity of the bread maker. See “KNOW YOUR INGREDIENTS” section in this booklet on pages 5-7. Use only fresh ingredients.
- 8. ALWAYS ADD INGREDIENTS** in the order listed in recipes. Add liquid ingredients first, the butter or margarine next, followed by the dry ingredients and finally the yeast in the very center. Before adding the yeast, **ALWAYS** tap the pan to settle the dry ingredients, level off, pushing some of the dry mixture into corners of pan to prevent liquid from seeping up. Then make a slight well in center of dry ingredients and place the yeast in the well. This sequence is very important, especially when using the **TIME 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 and automatically resume where it left off in the cycle if power is restored in about 10 minutes. If the power is not restored in about 10 minutes, the bread maker will remain off when power is restored. If this is the case, you will need to remove the contents from pan and start over using fresh ingredients. The red on light will remain off and the display will be blank 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, with the exception of the oven light and extend rise buttons, after bread maker has been turned on as this can 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 being accidentally turned on.

## KNOW YOUR INGREDIENTS

Although bread making seems very basic, it is a science and the proportions of 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 in making bread. It provides structure and food for the yeast. Several different types of flour can be used in your bread maker, but **DO NOT USE** all-purpose flour, cake flour or self-rising flour as poor results will be obtained. **BREAD FLOUR SHOULD** be used 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 are available for use in your bread maker.
- **WHOLE WHEAT FLOUR** can be used in your bread maker at the **whole-wheat** setting. This 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 setting on your machine has a longer knead time to better develop the structure of wheat breads for optimum results.
- **RYE FLOUR** can be used in combination with bread flour in the preparation of rye or pumpernickel bread. But, it cannot be used alone as it does not contain enough protein to develop adequate gluten for structure.

### SPECIAL NOTE ON FLOUR

How to make minor adjustments for dough: 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 each recipe but make any adjustment after the first 8 to 10 minutes of continuous kneading. *Feel free to check the condition of the dough during the knead cycle as this is the only time you can make any minor adjustment.*

- Open cover and touch dough. If it feels a little sticky and there is a slight smear under the knead bar, no adjustment is necessary.
- If dough is very sticky, clinging to the sides of pan or in one corner, and is more like a batter than a dough, add one tablespoon flour. Allow it to work in before making any further adjustment.
- If dough is dry and the machine seems to be laboring during kneading, add one-teaspoon lukewarm water at a time. Once again, allow it to work in before making any further adjustments.
- The dough is just right near the end of the kneading cycle when it is soft to the touch, smooth in appearance and just a bit sticky, leaving a slight residue on your fingers-the feel of perfect dough. The bottom of the bread pan will also be clean of any dough residue.
- **DO NOT EXCEED** 4 cups of bread flour for the 2 pound loaf or 3½ cups bread flour for the 1½ pound loaf. Breads containing whole wheat, cereals or oats should not exceed a total of 3½ cups for the 1½ pound loaf or 4½ cups for the 2 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. This will help the liquid sweeteners 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.

**CAUTION:** Be careful to avoid knead bars as possible finger pinching could occur.

- **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. Refrigerated milk must always be warmed to 75-85° F before adding to bread pan. Warm in a glass measuring cup in microwave or in a small pan on top of the range. **DO NOT HEAT MILK ABOVE 110° F AS THIS COULD AFFECT THE YEAST.**

- **WATER** used in combination with dry milk is a good substitute for regular milk and must be used when using the timer feature as regular milk can spoil when left at room temperature for several hours. Use lukewarm water, about 75-85° F, for best results. **DO NOT USE WATER ABOVE 110° F AS THIS COULD AFFECT THE YEAST.**

Using too much liquid can cause the bread to collapse during the bake cycle. During humid weather, slightly less liquid may 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. When you experience a severe change in weather, it is best to check the condition of the dough during the knead cycle as noted in the **FLOUR** paragraph for any minor adjustment that may be needed.

Water and milk are mostly interchangeable in recipes. Eliminate dry milk in recipes when substituting milk for water. Check dough during the knead cycle for any minor adjustments. Slightly more milk may be needed when substituting for water.

- **BUTTER, MARGARINE, OTHER FATS and OILS** serve several purposes 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 accuracy is critical.

Butter, margarine and solid shortening are interchangeable in recipes. You may wish to cut butter and margarine into four (4) pieces for faster blending during the knead cycle. 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 the 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 substitutes can be used in place of fresh eggs. One egg equals ¼ cup of egg substitute. To reduce cholesterol, you can substitute two (2) egg whites for each large egg in the recipes without affecting the end result. Watch the dough during the knead cycle for any needed adjustments. See “Special Notes on Flour” section on pages 3 and 4 for adjusting dough. *A special tip when using eggs is to run them under warm water for about one minute before cracking, as this helps the egg slide out of the 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. “Light” salt can be used as a substitute for ordinary table salt, providing it contains both potassium chloride and sodium. Use same amount as recommended for table salt. *When adding salt to pan, add to one corner to keep it away from yeast, especially when using **timer** as the salt can retard its growth.*

- **YEAST** is a living organism, which, through fermentation, feeds on carbohydrates in flour and sugar to produce carbon dioxide gas, which 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 recipe. Using a little more can cause the dough to over-rise and bake into the top of bread maker. Fast rising yeast and bread machine yeast are virtually the same and interchangeable with one another.

**DO NOT USE COMPRESSED CAKE YEAST.** 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 as to measure the exact amount without having to waste any. If using yeast packed in a ¼-ounce foil envelope, it is best to open a fresh envelope every time you bake. If you 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 ¼-ounce foil envelope of yeast contains 2¼ teaspoons.

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

- **VITAL WHEAT GLUTEN** is the gluten protein, which has been rinsed from wheat flour and then dried. Vital gluten will increase the protein content in flour to produce a higher loaf of bread with lighter texture. About the only time you may wish to consider adding vital gluten is for 100% whole wheat bread or recipes containing a high percentage of whole wheat or other whole grain flours or cereals. As a guideline, add one (1) teaspoon vital gluten per cup of flour used in the recipe. Check the dough during kneading; you may need to add a little water as the vital gluten absorbs liquid. Vital gluten can be obtained at most health food stores. Do not use gluten flour, as this contains less protein and is less effective.

Or, to increase the protein content, you can use a large egg as a substitute for vital gluten. Just add it to the liquid in the bottom of pan and *reduce the recommended amount of liquid in recipe by two (2) ounces (¼ cup)*. Again, check the condition of the dough during the knead cycle.

- **CINNAMON AND GARLIC:** Adding too much cinnamon or garlic can affect the texture and size of the loaf. Cinnamon can break down the structure of the dough, affecting height and texture, and garlic can inhibit the yeast activity. Use only the amount of cinnamon and garlic recommended in the recipe; don't be generous.

## MEASURING INGREDIENTS: THE KEY TO SUCCESSFUL BREAD MAKING

The most important part of bread making is to **MEASURE THE INGREDIENTS PRECISELY AND ACCURATELY**. You may need to adjust your measuring habits, but the rewards for doing so will be great. Follow these very important tips:

- **READ** the recipe first and organize the ingredients in the order in which they are added to the pan. Many bread disasters occur because an ingredient was left out or added twice.
- **DO NOT EXCEED** the ingredient capacity of the bread maker. Use only fresh ingredients.
- **ALWAYS ADD INGREDIENTS** in the order listed: liquid ingredients first, then butter or margarine, dry ingredients next and finally yeast in the very center. Before adding yeast, **ALWAYS** tap the pan to settle dry ingredients into corners of pan to prevent liquid from seeping up. Make a slight well in center of dry ingredients and place the yeast in the well. This sequence is very important, especially when using the **timer** to prevent yeast from getting wet before bread making begins.

1. **ALWAYS** use standard glass or plastic “see-through” 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 to measure at eye level.



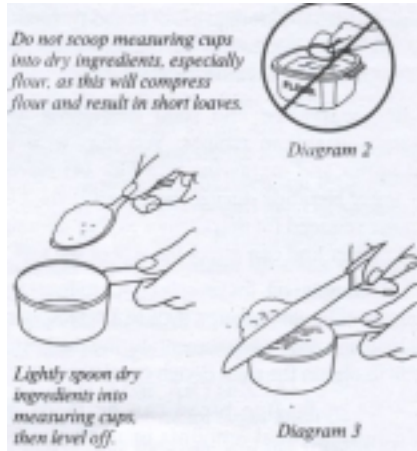
*Liquid level must be exact to markings on liquid measuring cups. Too much or too little liquid will affect the height of the loaf.*

2. **ALWAYS** use standard dry measuring cups (cups that nest together) to measure dry ingredients, especially flour. Dry measuring cups are those that nest together.

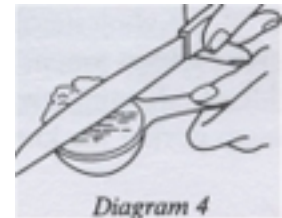


**ALWAYS SPOON** dry ingredients into the measuring cup, then level with a knife. **DO NOT SCOOP** measuring cups into dry ingredients, especially flour, as it compresses the ingredients into the cup and causes the dough to be dry and result in a short loaf. See Diagrams 2 and 3.

**SPECIAL TIP:** To lighten flour before measuring, move a spoon through it several times.



All ingredients measured in measuring spoons must be level, not rounded or heaping.



**3. ALWAYS** use standard measuring spoons for ingredients such as yeast, salt, sugar, dry milk and small amounts of honey, molasses or water. The measurements **MUST BE LEVEL**, not rounded or heaping as a little difference can affect the bread. See Diagram 4. **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 used in your bread maker. Follow the directions for making a 1½ pound (3 cup) loaf or 2 pound (4 cup) loaf. Use the **BASIC** or **BASIC RAPID** bread setting for most mixes unless preparing a 100% whole wheat or natural grain mix, which would require the **WHOLE WHEAT** or **WHOLE WHEAT RAPID** bread setting. Add the recommended amount of liquid to the bread pan first, then flour mixture and finally the yeast. Select desired **crust color** and start. The **timer** feature can be used with bread mixes providing no perishable ingredients are used such as milk and eggs, which can spoil when left at room temperature for several hours.

**SPECIAL NOTE:** If using a mix that makes a one (1) pound loaf of bread, you may wish to add some additional flour and water to increase the amount of dough to better fill the pan and obtain a nicer loaf of bread. If bread mix weighs 12 ounces or less, increase the amount of water or liquid recommended by 1½ ounces (3 tablespoons) and add ½ cup flour to the dry ingredients. When the dough is kneading, check it to see if any minor adjustment in water or flour is needed. If mixes weigh more than 12 ounces, use as is as there will be sufficient dough to fill the pan.

## MAKE YOUR OWN MIXES

To save time, money and energy, you can prepare your own mixes and store them in the refrigerator until ready to use. Simply measure all dry ingredients in the recipes **EXCEPT YEAST** into a plastic bag or sealable container. Label the type of bread and loaf size. When ready to use, let the flour mixture stand at room temperature 15 minutes. Add recommended liquids, then the dry flour mixture to pan. Level and add yeast to the center. Program and start the bread maker. Use **timer** if recipe recommends its use.

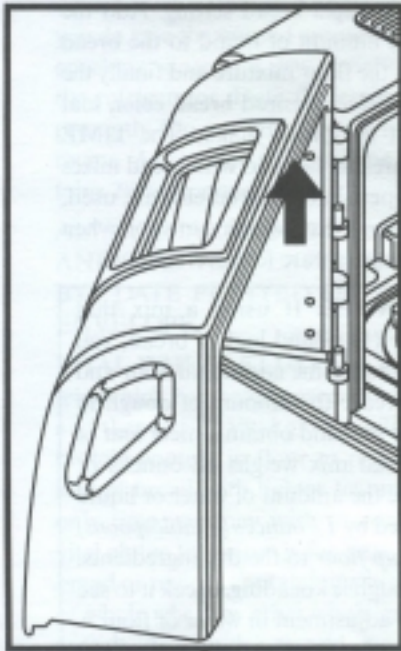
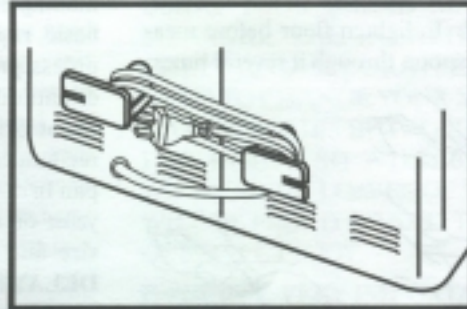
## PARTS OF BREAD MAKER

Diagram 5

### REMOVABLE DOOR

To remove door, open 90 degrees and lift door up to remove from hinge pins. To replace door, align socket openings over hinge pins and lower door into pins. Door should move freely when properly attached.

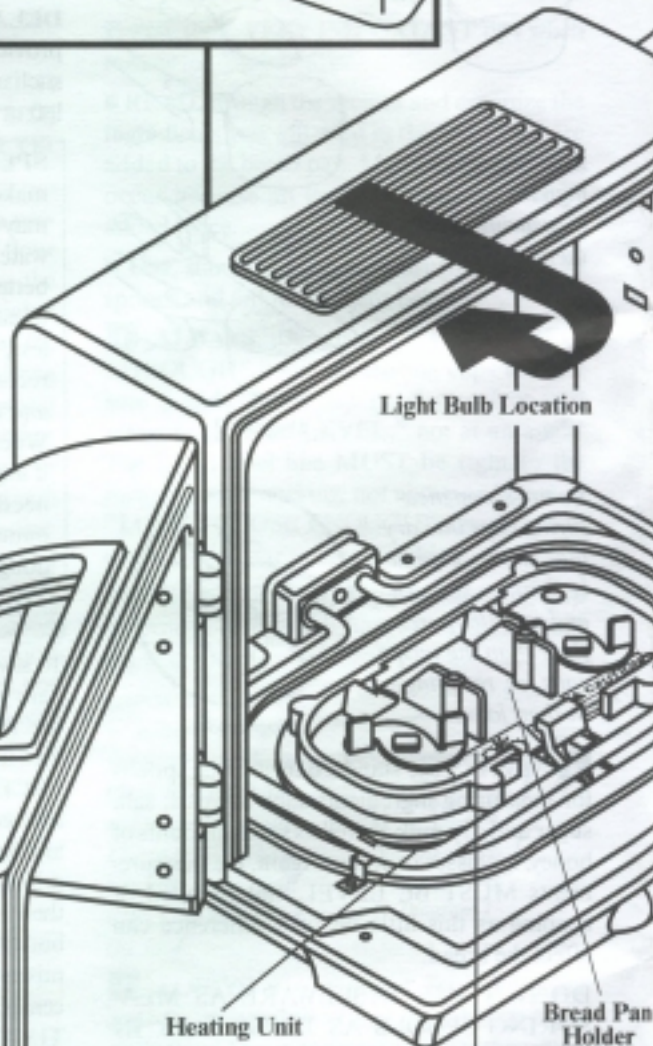
### CORD STORAGE



Window

Oven Door

Side Handle

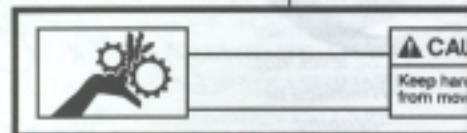


Light Bulb Location

Heating Unit

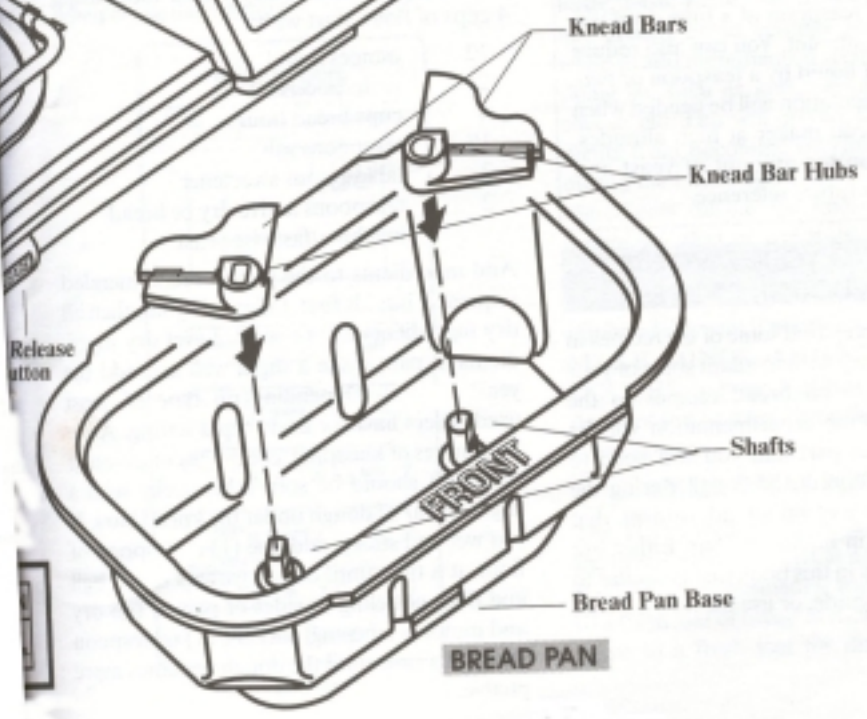
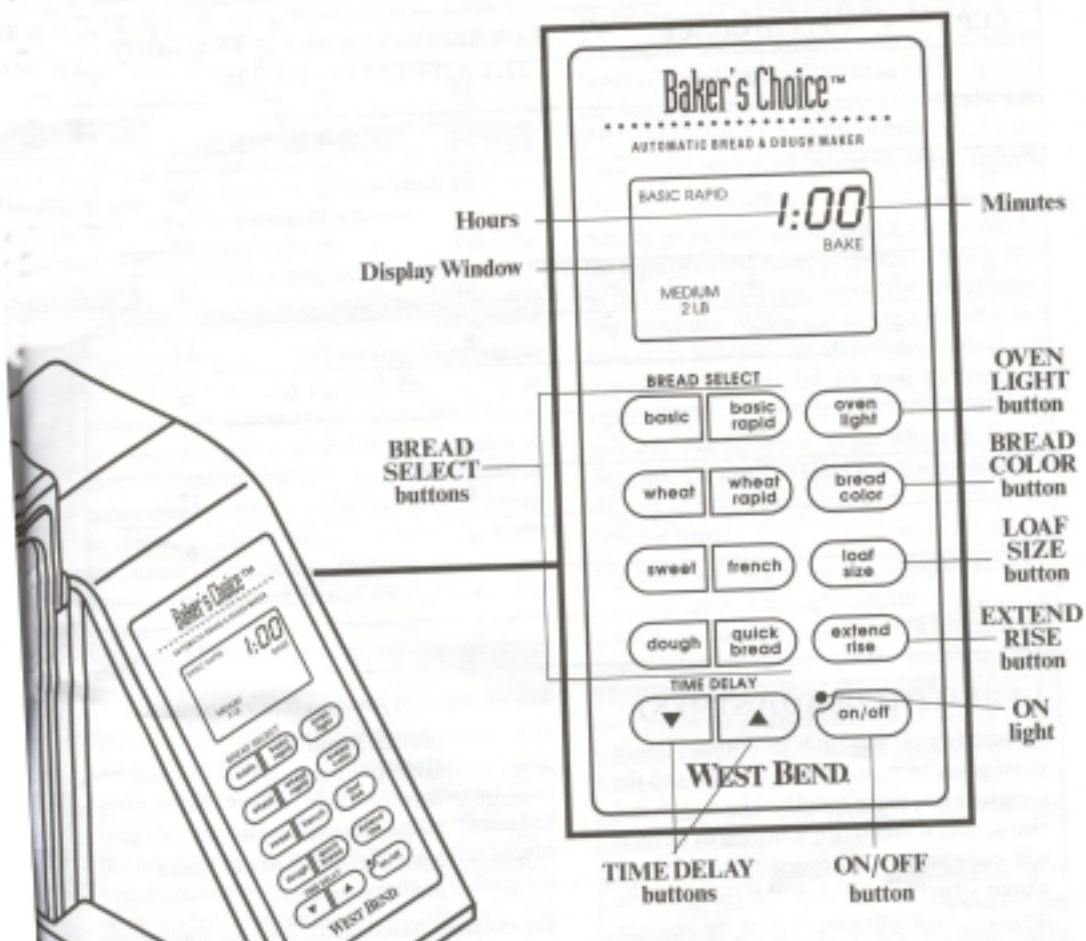
Bread Pan Holder

BREAD MAKER BASE



**BREAD MAKER PARTS**

**CONTROL PANEL**





MEASUREMENT EQUIVALENT CHART			
CUP	FLUID OUNCE	TBSP.	TSP.
1	= 8	= 16	= 48
$\frac{3}{4}$	= 6	= 12	= 36
$\frac{1}{2}$	= 4	= 8	= 24
$\frac{3}{8}$	= 3	= 6	= 18
$\frac{1}{4}$	= 2	= 4	= 12
$\frac{3}{16}$	= 1.5	= 3	= 9
$\frac{1}{8}$	= 1	= 2	= 6
$\frac{3}{32}$	= 0.75	= 1.5	= 4.5
$\frac{1}{16}$	= 0.5	= 1	= 3
$\frac{3}{64}$	= 0.375	= 0.75	= 2.25
$\frac{1}{32}$	= 0.25	= 0.5	= 1.5

## ADAPTING YOUR FAVORITE BREAD/DOUGH RECIPES

After you have prepared some of the recipes in this book, you may wish to adapt your own conventional bread recipes. Some experimentation will be required and you will need to check the condition of the dough during the knead cycle for any adjustments needed. Either use one of the recipes in this book that is similar to your recipe as a guide, or use this formula:

For **each** cup of **flour** used in recipe use:

$\frac{1}{2}$  cup liquid, 75-85° F  
 $\frac{1}{2}$  tablespoon sweetener  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  tablespoon fat (butter/margarine)  
 scant  $\frac{3}{4}$  teaspoon active dry or  
 $\frac{1}{2}$  teaspoon bread machine/fast rise yeast

**For Example**, based on the formula to the left using 4 cups of flour start with:

$1\frac{1}{2}$  cups liquid, 75-85° F  
 2 tablespoons fat  
 4 cups of bread flour  
 $1\frac{1}{2}$  teaspoons salt  
 2 tablespoons sweetener  
 $2\frac{1}{4}$  teaspoons active dry yeast or 2 teaspoons bread machine/fast rise yeast

Add ingredients to pan in recommended sequence: liquids first, then fat, then all dry ingredients except yeast. Level dry ingredients in pan. Make a slight well and add yeast to well. Program for appropriate setting. After 8 to 10 minutes of continuous kneading, check the condition of dough. It should be soft, a bit sticky with a slight smear under the knead bar. If too wet and sticky, add one (1) tablespoon of flour at a time until dough gathers into a ball and does not cling to sides of pan. If too dry and motor is laboring, add one (1) teaspoon liquid at a time until the dough becomes more pliable. Do not exceed 4 cups of flour when preparing bread to prevent it from baking into the cover.

## 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 structure. To slow the rising of the 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.

## 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.

## BECOME FAMILIAR WITH CONTROL PANEL

The control panel on your bread maker was designed to be very easy to use. Before using your bread maker, please become familiar with 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 the machine.

### BREAD SELECT BUTTONS

There are eight (8) **BREAD SELECT** buttons for you to choose from for all the different types of breads you will want to make, including dough’s and quick (non-yeast) breads. The **BREAD SELECT** buttons offered are: **basic, basic rapid, wheat, wheat rapid, sweet, French, dough, quick bread.**

Simply press the **BREAD SELECT** button for the type of bread being prepared. Each recipe in this book will recommend the bread select setting to use. When the desired bread select button is pressed, its descriptive word will appear in the display as well as the time required to complete the bread making process. For instance, if the wheat button is pressed, the word **WHEAT** will appear in the display to confirm your choice as well as the process time.

For **basic** and **wheat** breads, a **rapid** setting is also featured. The rapid setting shortens the total bread making time by using fast rising or bread machine yeast which rises faster than regular active dry yeast. The **rapid** settings can be a benefit if you need to make a loaf of bread on short notice. Each recipe in this book recommends the amount of yeast to use for both active dry and fast rising/bread machine yeast, so either can be used.

For your added convenience, an audible alert will sound during the kneading period for the **basic, basic rapid, wheat, wheat rapid, sweet** and **French** bread settings to let you know when to add ingredients if recipe recommends doing so, such as nuts, raisins, dried fruits, cheese, etc. This will prevent the added ingredients from becoming over-mixed or crushed during the knead cycle. If you are not adding ingredients during the knead cycle, simply ignore the alert or use it as a checkpoint to observe the condition of the dough to make sure it is the right consistency, making any minor adjustment if necessary. See “HOW TO MAKE MINOR ADJUSTMENTS FOR DOUGH” on page 5 of this book. The alert does not sound when using the dough or quick bread settings.

### TIME DELAY BUTTONS

The **TIME DELAY** 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. **DELAY** can be programmed to delay the start of the bread maker for up to 13 hours for all settings except quick bread. When using the **TIME DELAY** feature, no perishable ingredients should be used, such as milk, eggs, cheese, yogurt, etc. as these foods can spoil when held at room temperature for several hours.

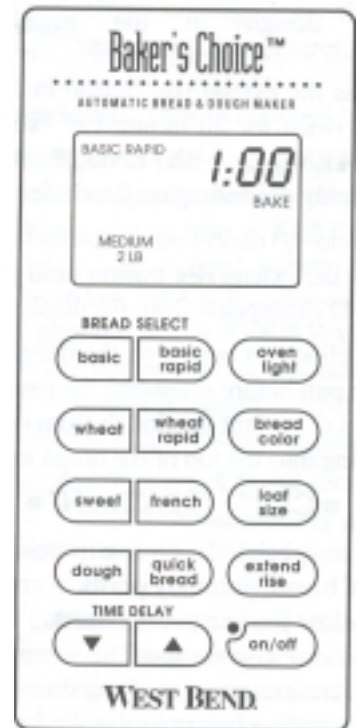



Diagram 6

To use the **TIME DELAY**, simply prepare the recipe you wish to make, place the bread pan into the bread maker, program the **BREAD SELECT**, bread color and loaf size, then enter the number of hours and minutes from when you start the bread maker to when you want the bread done 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 “HOW TO USE TIME DELAY” section in this book for more details on page 18. The delay start timer can be used with all recipes that have the  symbol. After the **TIME DELAY** is programmed, the words **TIME DELAY** will appear in the display to confirm it is working.

### **OVEN LIGHT BUTTON**

An oven light is offered so you can easily see into the bread maker at any time. Simply press the oven light button to turn the light on. It will stay on automatically for about 10 seconds and then turn off to save on bulb life. If you wish to have the light stay on longer, simply press the button again to turn it back on.

### **BREAD COLOR BUTTON**

The bread color button lets you choose three (3) different crust colors for your breads. With each press of the bread color button, the following words will appear in the display: **LIGHT**, **MEDIUM** or **DARK**. Select the desired bread color you wish.

### **LOAF SIZE BUTTON**

You can prepare either a 1½ or 2 pound loaf of bread and recipes for both sizes are included in this book. Simply press the loaf size button for the size of the loaf being prepared. With each press of the button, 1½ LB and 2 LB will alternately appear in the display. Selecting the loaf size is important as the programming is different to ensure the optimum results for both sizes. The total bread making time will automatically be figured and appear in the display after the loaf size choice has been made.

### **EXTEND RISE BUTTON**

At times, you may wish to let the dough rise longer than what is automatically programmed into the bread maker. The extend rise button allows you to extend the final rise time by 10 or 20 minutes.

You have two opportunities to extend the rise time if you wish. One, when programming the control before starting the machine, and another, when the alert sounds near the end of the final rise period before baking begins.

#### **OPTION 1**

To program the extend rise before bread making begins, simply program the **BREAD SELECT**, bread color, loaf size and then extend rise. To activate extend rise, push the extend rise button once for 10 minutes of extra rise time or twice for 20 minutes of extra rise time. **EXTEND 10** or **EXTEND 20** will appear in the display depending on your choice. The total process time in the display will also be adjusted for this addition. Then program **TIME DELAY** if being used.

#### **OPTION 2**

To program the extend rise feature at the end of the final rise, providing you are present to do this, an alert will sound 5 minutes before the bake cycle begins to alert you to check the height of the dough in the bread pan. If you wish to extend the rise time for a bigger loaf, press the extend rise button once for 10 minutes, twice for 20 minutes of extra rising time. **EXTEND 10** or **EXTEND 20** will appear in the display depending on the choice made.

If you decide to cancel out the extend rise, simply press the extend rise button until the word **EXTEND** disappears from the display.

See guidelines on how high the dough should be in the pan before extending the rise on page 19. This will prevent the dough from over-rising and baking into the top of the bread maker.

### **CRUST TREATMENT**

To add a special decorative touch to your loaves of bread, you may perform crust treatments before the loaves are baked. The extend rise alert can also be used as a reminder to treat the crust, such as slashing down the center and drizzling butter in the slit for a butter split top. Or you can make several diagonal slashes across the top for French or rye bread, or any other type of decoration you may wish to add. See “**DECORATIVE CRUST TREATMENT**” section in this book on page 19 for more information.

## ON/OFF BUTTON

Use this button to turn the machine on and off. Before starting the machine, you must first program the **BREAD SELECT**, **bread color**, **loaf size**, plus **extend rise** and **TIME DELAY**, if being used. Then press the **on/off** button once to turn on. When on, the red signal light by the button will glow and remain lit until the bread maker is turned off. To turn bread maker off, press and hold **on/off** button down for about four (4) seconds or until the red light goes out.

Once you have started the machine, the colon between the hours and minutes will begin to flash and the minutes will begin to count down. If not using the **TIME DELAY**, words describing the actual cycle the bread maker is in will appear in display, such as **PREHEAT**, **KNEAD**, **RISE**, and **BAKE**, so you know exactly what cycle the bread maker is in. The process time continues to count down in minutes so you always know how much time remains before the bread will be 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 bread maker off by holding down the **on/off** button until the red **on** light goes out. Remove the bread pan using oven mitts and place hot loaf of bread onto a rack to cool before slicing.

If the bread pan is not removed from bread maker immediately after baking, the machine will automatically go into a **KEEP WARM** mode for up to three (3) hours to keep the bread warm. The red on light will remain lit during this time, plus the words **KEEP WARM** will appear in the display. If the machine is not turned off during this three (3) hour period, the machine will automatically turn off.

If using the **dough** or **quick bread** settings, the machine will turn off automatically upon the completion of the cycle, the red light will go out and an alert will sound. Remove pan containing the dough or quick bread immediately using oven mitts. For dough, finish as recommended in recipe being prepared. *For quick bread, cool bread in pan for time recommended in recipe to ensure release from pan when removed.*

## TOO HOT/TOO COLD WARNING

If inside of oven chamber is too hot or too cold for bread making, the words "**Too Hot**" or "**Too Cold**" will appear in display along with alert sounding to indicate that machine cannot be turned on. You will need to remove pan and allow chamber to cool or warm accordingly.

Typically "**Too Hot**" will appear in display when you make consecutive loaves and forget to turn machine off between loaves. Allow chamber to cool with cover open 10 to 15 minutes or until machine can be turned on without warning going off. If "**Too Cold**" appears in display, move bread maker to a warmer area for 15 minutes or until machine can be turned on without warning going off. If oven is too hot, the yeast can be killed; if too cold, the growth of the yeast will be retarded.

## HOW KNEAD BARS WORK

The knead bars in your bread maker are unique as the blades are designed to move up and down depending on the direction the motor is turning. For kneading, the blades will be in the up position to provide thorough kneading action, however, near the end of the knead cycle, the motor will stop and reverse direction so the knead bars will lie flat in the pan, leaving less of an imprint in the bottom of the bread. In order to ensure that the blades can move freely up and down, be sure to keep the metal hinge pin area on hubs clean. See "CLEAN AFTER EACH USE" section on page 20.

## CLEAN BEFORE USING

Press **PAN RELEASE** button to unlock pan from bread maker. Lift pan out.

**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 bearings that turn the knead bars. Dishwasher cleaning can reduce the non-stick qualities of the coating, causing the bread to stick.






Before using your bread maker for the first time, wash the inside of pan and the two knead bars with hot soapy water and a soft cloth, rinse and dry. The knead bars lift off the shafts in the bottom of pan and are made of two parts. See Diagram 8. Do not use any abrasive scouring pads or cleansers on pan or knead bars as damage can occur.

Wipe the inside of chamber and outside surfaces of machine with a soft damp cloth if necessary, dry with a soft cloth.

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

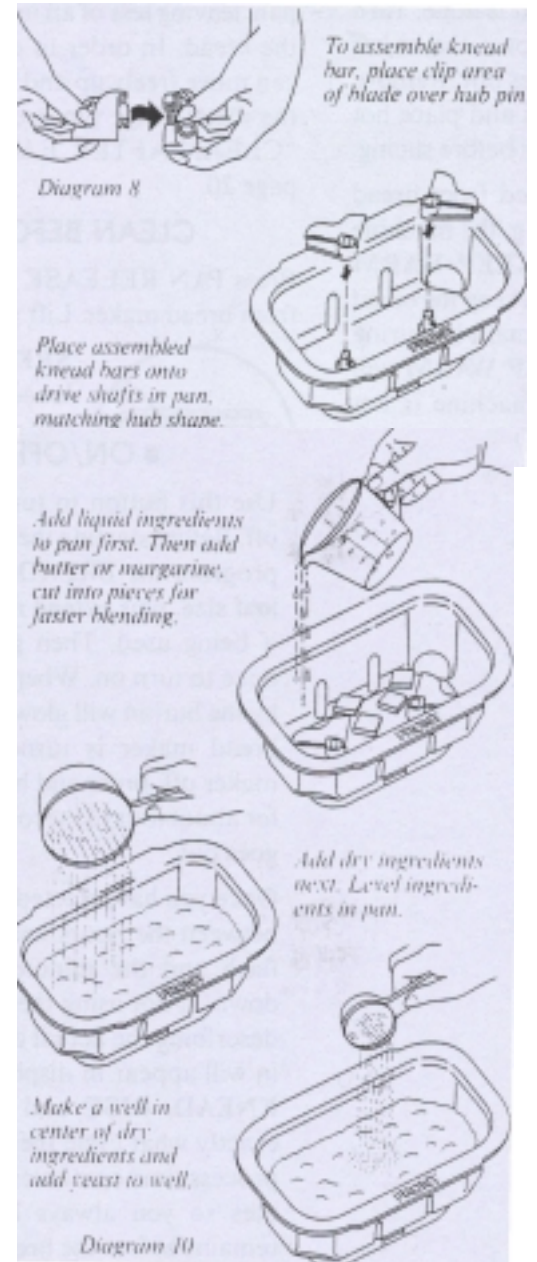
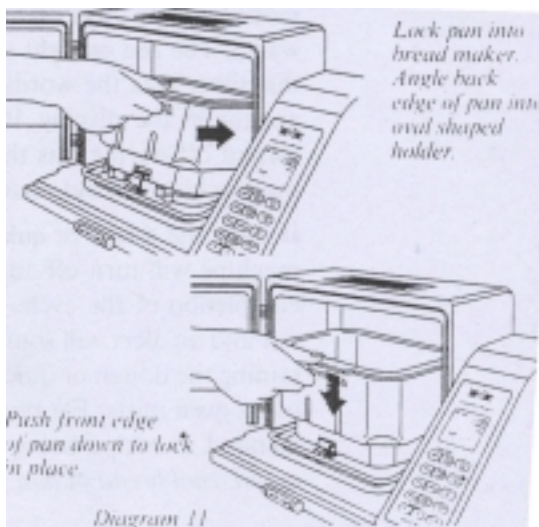
Your bread maker is now ready to use.

## HOW TO USE-BASIC STEPS IN MAKING BREAD

**1.** Assemble both knead bars matching same colored parts. See Diagram 8. Position knead bars onto correct shafts in bottom of pan, matching the hub shape to the shaft shape. Note that one shaft is shaped like a D and the other a  to easily recognize the difference. Do not attempt to interchange the hubs on the shafts as damage to the bread maker will occur. See Diagram 9 for proper positioning of knead bars on shafts. Make sure both knead bars are pushed down onto the shafts all the way. The blades of the knead bars will lie flat in the bottom of the pan, which is normal.

**2.** Add ingredients to pan in order listed in recipes, **MAKING SURE** to add all liquids to pan first, then the butter or margarine, followed by the dry ingredients and finally the yeast. After the dry ingredients are added to pan, tap pan to settle dry ingredients, then level ingredients, pushing some of the dry mixture into corners of 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 **TIME DELAY** to prevent the yeast from getting wet too soon.

**3.** Lock bread pan into bread maker by angling back edge of pan into oval shaped holder. Then firmly push front edge of pan down to lock in place. See Diagram 11 for more details. If pan does not lock in securely, push **PAN RELEASE** button and position again until secured. Pan must always be locked in place for bread maker to function properly. Always make sure the side of the pan marked **FRONT** is positioned to the front. Close door.

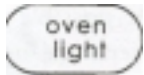


4. Plug bread maker cord into a 120 volt AC electrical outlet ONLY. Press desired **BREAD SELECT** button for the type of bread being made. The chosen setting will appear in display along with the process time. Press bread color button for desired crust color, **LIGHT**, **MEDIUM**, or **DARK**, which will appear in display. If you pass by desired bread color, just continue to press the bread color button until desired color appears in display. Press loaf size button for size of loaf being prepared, 1½ LB or 2 LB, which will also appear in display. The total process time for the selections made will appear in display.

5. Program **EXTEND RISE** if being used. See instructions on page 13. Program **TIME DELAY** if being used. See instructions on pages 12 and 13.

6. Press on/off button once to turn machine on. When turned on, the red light by the button will glow and the colon between hours and minutes will flash. After the bread maker has been turned on, the programmed settings cannot be changed. If you wish to change settings, hold on/off button down until red light goes out. Then program control as desired and turn back on. The bread making process will then begin; with the word **PREHEAT** appearing in the display to let you know which cycle the machine is in. The **PREHEAT** period time varies from 5 to 15 minutes depending on the bread selection made. During the **PREHEAT** period; you may hear faint clicking sounds which is normal as gentle heat is being provided to warm the pan and ingredients before kneading.

As the cycle advances and the time counts down, the words **KNEAD**, **RISE** and **BAKE** will appear in display. If the recipe recommends adding ingredients during the **KNEAD** cycle, add them when the alert sounds to prevent over-mixing. Simply open the door and add to pan. **DO NOT STOP THE MACHINE TO ADD INGREDIENTS**. The added ingredients will be mixed into the dough during the remainder of the kneading cycle.



Press the **oven light** button any time to look inside bread maker to check its progress.

The **EXTEND RISE** alert will sound near the end of final rise cycle before baking begins at the six (6) yeast bread settings. If you wish to extend the rise time for a larger loaf, press **extend rise** button once for 10 extra minutes; twice for 20 extra minutes of rise. See guidelines on how high the dough should be before **extend rise** is used to prevent the bread from over rising and baking into the cover on page 19.

Any crust treatment can also be done at this time before baking begins. See page 19 for more details on crust treatments.

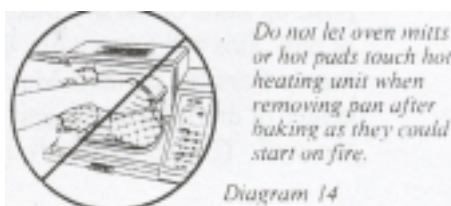
**CAUTION:** To avoid burn injury, do not touch door, glass window, vent or sidewalls of bread maker during the bake cycle, as these surfaces are hot.

7. When cycle is complete, 0:00 will appear in display and an audible alert will sound. Turn bread maker off by holding **on/off** button down until on light goes out. The just completed program will reappear in display. Unplug cord from electrical outlet.

It is best to remove the bread immediately from machine for a crispier crust. Open door, press **PAN RELEASE** button and lift pan out using oven mitts. Handle bread pan carefully as it is hot. See Diagram 13.



**CAUTION:** To avoid burn injury, always use oven-mitts to remove the hot bread pan from bread maker and when removing the baked loaf of bread from pan. Do not allow oven mitts to touch the hot heating element in bottom of bread maker when removing pan.



**CAUTION:** If using **hot pads** rather than oven-mitts for removing hot bread pan from bread maker, be careful not to allow pads to touch hot heating elements as they can become singed or even start on fire if not careful. See Diagram 14.

Invert bread pan and shake until loaf falls out. See page 24 if loaf is difficult to remove from pan. Place loaf of bread onto a rack to cool for at least 15 to 30 minutes before slicing. If bread is not removed immediately after cycle is complete, the bread maker will automatically go into a **KEEP WARM** mode for up to three (3) hours. The on light will remain lit during this time and the words **KEEP WARM** will appear in the display as a reminder. When removing the bread pan during **KEEP WARM** period, always use oven mitts as pan will still be hot. Turn bread maker off by holding **on/off** button down until on light goes out. Unplug cord from electrical outlet after use. If bread maker is not turned off during keep warm period, it will automatically shut itself off after three (3) hours, the signal light will go out and the words **KEEP WARM** will disappear from display.

**CAUTION:** To avoid burn injury, do not put hands inside oven chamber or touch 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 **TIME DELAY** can be used with the **dough** setting. The **bread color** and **loaf size** buttons do not need to be programmed for dough setting.

Follow these steps when using the dough setting:

1. Assemble both knead bars and position them onto correct shafts in bottom of pan. See Diagrams 8 and 9 on page 15. Make sure both knead bars are pushed down onto the shafts. The blades of knead bars will lie flat in bottom of pan.
2. Add ingredients to pan in order listed in recipe, **MAKING** sure to add any liquids first, butter or margarine, next, followed by the dry ingredients and then the yeast on top. After the dry ingredients are added, tap pan to settle ingredients, then level ingredients, pushing some of the dry mixture into corners of 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 **TIME DELAY** to prevent the yeast from getting wet too soon.
3. Lock pan into bread maker. See Diagram 11 on page 15. Pan must always be locked in place for bread maker to function properly. Always make sure the side of pan marked **FRONT** is positioned to the front. Close door.
4. Plug bread maker cord into a 120 volt AC electrical outlet **ONLY**. Press the dough button on control panel. The word **DOUGH** will appear in display along with the process time of 1:30 (1 hour, 30 minutes). Program **TIME DELAY** if desired. See instructions on page 18.
5. Press **on/off** button once to turn machine on. When turned on, the red light by button will glow and the colon between hours and minutes will flash.

The ingredients and pan will be preheated for 15 minutes. Then the dough will begin to mix, be kneaded and allowed to rise before being stirred down. At this time, 0:00 will appear in display and an audible alert will sound to let you know the dough is done. Press **PAN RELEASE** button, lift pan out and remove dough. Follow recipe directions to complete 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 QUICK BREAD SETTING

Your bread maker has a special setting to make quick breads, such as banana nut, cranberry, zucchini, date nut, etc. Quick breads are different from yeast breads as they do not use yeast for leavening and do not require any rising time before baking. The ingredients need only be mixed until moistened and then baked immediately. Baking soda or powder are used as the leavening agent. Either box mixes or scratch recipes can be prepared following these guidelines:

1. Always use both knead bars for mixing quick breads. Assemble bars and attach to shafts. See Diagrams 8 and 9 on page 15.
2. Always grease bread pan and knead bars generously per recipe directions. Use solid shortening whenever possible to grease pan. We do not recommend the use of vegetable cooking sprays on the bread pan as sticking problems can result.
3. Add ingredients to pan in this sequence: any liquids first, followed by fruits or nuts, then the dry ingredients.

4. Lock pan into bread maker with **FRONT** side facing you. See Diagram 11 on page 15. Close door. Program for **quick bread**.

Press **on/off** button to turn machine on. The ingredients will be mixed and then baked. If flour residue remains around edge of pan after the first minute of mixing, open door and use a rubber scraper to clean the pan so the flour gets mixed in. Close door.


**CAUTION:** Be careful to avoid pinching rubber scraper between pan and knead bars, or damage to machine or rubber scraper could occur.

5. Since baking time will vary between box mixes and scratch recipes, the machine is preset to be in the bake mode for a total of 87 minutes, which will be long enough to bake any type of quick bread you choose. You may wish to set a separate timer for the minimum bake time given in recipe to check for doneness, or you can use the alerts that will sound automatically after 57, 67 and 77 minutes of baking as a reminder to check for doneness. The time will count down in the display so you always know how much time remains in the cycle.

Check for doneness at minimum time by inserting a toothpick in center crack. The toothpick should come out clean. Continue baking if necessary. Turn machine off by holding **on/off** button down until **on** light goes out, about four (4) seconds. Press **PAN RELEASE** button to unlock pan. Use oven mitts to remove pan. Allow bread to cool in pan on rack for time specified in recipe before removing. If not allowed to cool in pan, bread will stick and break apart when removed. After cooling in pan, run a smooth edged plastic tool around outside of bread to aid in loosening, if necessary, then shake bread out of pan. Cool completely on rack before slicing.



## HOW TO USE TIME DELAY

The **TIME DELAY** can be used at all six bread settings as well as at the dough setting. It cannot be used at the quick bread setting.

Follow steps 1-4 for making bread on pages 15 and 16 or dough on page 17. Use only recipes with the  symbol with the **TIME DELAY** as these recipes do not contain any perishable ingredients that can spoil when left at room temperature for several hours.

**NEVER** use perishable ingredients, such as milk, eggs, cheese, yogurt, etc., with the **TIME DELAY** as these ingredients can spoil before the bread making process begins.

After completing the above steps, continue with the following:

1. Count the number of hours and minutes between the time you will start the machine to when you want the bread or dough to be done. For Example: You are ready to start the machine at 9:30 and want the bread done at 6:00. The number of hours and minutes between 9:30 and 6:00 is 8½ hours or 8:30. 8:30 is the time you enter into the timer. Press and hold the (up)  **timer** button to scroll the time up in 10-minute increments until 8:30 appears in display. If you go past 8:30, use the (down)  **timer** button to scroll down in 10-minute increments until you reach 8:30. The maximum time for timer is 13 hours (13:00). The bread or dough process time is automatically figured into the delay time, as this is the time from which you begin to count up.



2. Press **on/off** button once to turn the machine on. The red on light will glow, the colon between hour and minutes will flash and the words **TIME DELAY** will appear in display along with the programmed bread or dough selection. Timer will begin counting down in minutes. When timer reaches the programmed bread or dough process time, the machine will begin making the bread or dough. When done, 0:00 will appear in display and audible alert will sound that it is done. If in bread mode, the machine will automatically go into the **KEEP WARM** cycle for up to three hours or until the machine will automatically turn itself off when dough is done. Unplug cord from electrical outlet. Remove bread or dough from machine. Always use oven mitts 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.

## EXTEND RISE GUIDELINES

Use the following as a guide as to whether or not you should extend the rise period when the alert sounds near the end of the final rise period, before the bake cycle begins.

**For 1½ pound loaves**, the dough should be about ¾-inch below to just below the top edge of pan in the center when the alert sounds. (The dough in the ends of the pan will be lower).

**For 2 pound loaves**, the dough should be about ½-inch below to just above the top edge of pan in the center when alert sounds. (The dough in the ends of the pan will be lower).

If the dough is below these guidelines for the respective loaf size, extend the rise by 10 or 20 minutes depending on the relationship in height. Pressing the **extend rise** button once will extend the rise 10 minutes. Pressing the button again will extend the rise 20 minutes. The selected item will appear in display. Typically, the dough will rise about ¼-inch in 10 minutes. If you wish to cancel out any remaining extend rise time to initiate baking faster, simply hold the extend rise button down until the word **EXTEND** disappears from display. The bake cycle will then begin.

**SPECIAL NOTE: DO NOT** extend the rise if the dough is within the ranges given above, as the dough will continue to rise during the initial part of the bake cycle and can actually rise an additional 1 to 1½ inches. This will prevent the bread from baking into the top of the bread maker. If the dough does bake into the top of bread maker, open door and poke with a toothpick in several places. The top of the crust will not be perfect as a result of this, but it will ensure that the crust browns on top.

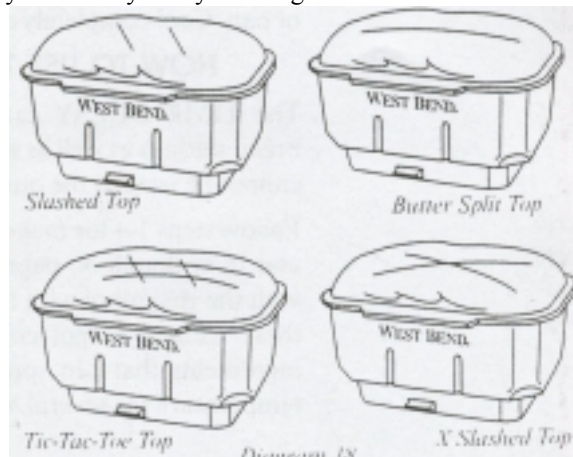
## DECORATIVE CRUST TREATMENT

For a special touch, you can create breads with decorative crusts, whether slashed or slit or just oiled and sprinkled with some seeds or herbs. Follow these guidelines for adding a decorative touch to the crust before baking begins. At the end of the final (3<sup>rd</sup>) rise, five (5) minutes before the bake cycle begins, an audible alert will sound to remind you to both check the height of the dough and to extend the rise if needed, and also to perform any crust treatment if desired. If you wish to treat the crust, simply open the door, push **PAN RELEASE** button and carefully remove bread pan from bread maker using oven mitts. Handle pan gently to prevent dough from collapsing. **DO NOT TURN BREAD MAKER OFF TO PERFORM CRUST TREATMENT.**

Slash top of dough with a sharp knife, about ¼ to ½ inch deep for desired design. See Diagram 18 below for ideas. Gently brush surface of dough with oil or melted butter and sprinkle with seeds, herbs, coarse salt or grated Parmesan or Romano cheese or other desired topping that will not melt during the bake cycle. Carefully return pan to bread maker using oven mitts, making sure it is locked securely in place. Close door. Bread will begin to bake shortly.

Crusts can also be decorated after baking. For a dusted top, simply sprinkle flour or powdered sugar over top of crust after loaf is removed from bread pan. No buttering or oiling is necessary. Or, brush top crust with melted butter and sprinkle with desired seed, herbs, coarse salt or grated cheese. Bread can also be iced if desired such as raisin bread. Allow bread to cool 30 minutes on rack before drizzling with icing or frosting with thick icing.

These are just a few suggestions you may wish to try. Let your imagination create some more ideas.





## CLEAN AFTER EACH USE

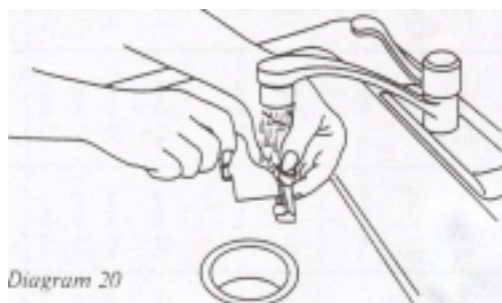


**DO NOT IMMERSE BOTTOM OF BREAD PAN IN WATER!**

The bread pan is not immersible and should never be washed in an automatic dishwasher. This can cause damage to the bearing that turns the knead bar and reduce the non-stick qualities of the coating, causing the bread to stick.

1. Unplug cord from electrical outlet and allow bread maker to cool before cleaning.
2. The bread pan and knead bar **must** be cleaned after each use to ensure performance. After bread is removed from pan, fill pan half full with warm water and small amount of dish soap. Set pan in empty sink or on hot pad and allow to soak for 5 to 10 minutes or until knead bar can be lifted off shaft. Twist bar slightly to loosen. The knead bar must soak in water before it can be removed. Wash inside of pan and knead bar with a soft cloth, rinse and dry. Replace bar on shaft.

**SPECIAL NOTE:** The exposed metal pins on the knead bar hubs must be kept clean of any starchy flour residue to ensure proper performance. If not kept clean, the blades will not be able to move up and down for kneading of the dough. For easier cleaning of these pins, use a corner of knead bar blade to scrape pin surface clean while flushing under water. See Diagram 20.



Be sure that shaft in pan is kept clean so that knead bar fits properly. **DO NOT** use any type of utensil or tool to clean the gasket around the shaft 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 finish can occur. The coating inside of bread pan may change color over time, which is normal and does not affect the bread or dough.

3. Reassemble knead bars and position back onto correct shafts in bottom of pan. See Diagrams 8 and 9 on page 15.

**CAUTION:** To prevent personal injury or electric shock, do not immerse bread maker base, its cord or plug in water or other liquid.

4. Wipe inside of chamber and outside surfaces of bread maker with a damp cloth if necessary. The cover is removable for cleaning if needed. Simply open it 90 degrees and lift up to disengage from hinge pins. Wipe cover with a damp, soapy cloth and dry. **DO NOT** immerse cover in water or place in automatic dishwasher as water will get in between the parts and cause damage.

Replace cover by aligning socket openings over hinge pins. Lower door onto pins. Door should move freely from side to side after being replaced. See Diagram 5 on page 9 for removing and replacing door.

## BREAKDOWN OF BREAD/DOUGH CYCLES

So you know what is going on inside the bread maker during the process time, the following chart breaks down the time in minutes that each cycle requires. The total process time is also given in hours and minutes, depending on the bread color and loaf size selections made.

Cycles	1 1/2 lb. BASIC	2 lb. BASIC	1 1/2 lb. BASIC RAPID	2 lb. BASIC RAPID	1 1/2 lb. WHEAT	2 lb. WHEAT	1 1/2 lb. WHEAT RAPID	2 lb. WHEAT RAPID	1 1/2 lb. FRENCH	2 lb. FRENCH	1 1/2 lb. SWEET	2 lb. SWEET	DOUGH	*** QUICK BREAD
PREHEAT	- 15 min.	15 min.	5 min.	5 min.	15 min.	15 min.	5 min.	5 min.	15 min.	15 min.	15 min.	15 min.	15 min.	-
KNEAD	- 22 min.	25 min.	27 min.	25 min.	29 min.	29 min.	27 min.	29 min.	22 min.	25 min.	22 min.	25 min.	22 min.	3 min.
RISE (1)	- 37 min.	33 min.	36 min.	28 min.	34 min.	29 min.	31 min.	29 min.	32 min.	28 min.	45 min.	30 min.	51 min.	-
STIR-DOWN (1)	- 3 min.	4 min.	4 min.	4 min.	4 min.	4 min.	4 min.	4 min.	3 min.	4 min.	3 min.	4 min.	2 min.	-
KNEAD	- 20 min.	20 min.	20 min.	15 min.	20 min.	20 min.	15 min.	15 min.	25 min.	25 min.	20 min.	15 min.	-	-
RISE (2)	- 3 min.	4 min.	3 min.	4 min.	4 min.	4 min.	3 min.	4 min.	3 min.	4 min.	3 min.	4 min.	-	-
STIR-DOWN (2)	- 45 min.	34 min.	47 min.	34 min.	39 min.	39 min.	50 min.	39 min.	50 min.	39 min.	47 min.	37 min.	-	-
KNEAD	- 55 min.	65 min.	55 min.	65 min.	65 min.	65 min.	55 min.	65 min.	60 min.	70 min.	55 min.	60 min.	-	-
RISE (3)	- 65 min.	75 min.	65 min.	75 min.	75 min.	75 min.	65 min.	75 min.	70 min.	80 min.	65 min.	70 min.	-	87 min.
BAKE Light	- 75 min.	85 min.	75 min.	85 min.	85 min.	85 min.	75 min.	85 min.	80 min.	90 min.	75 min.	80 min.	-	-
Medium	- 3:20	3:20	3:00	3:00	3:30	3:30	3:10	3:10	3:30	3:30	3:30	3:40	3:30	1:30
Dark	- 3:30	3:40	3:20	3:20	3:40	3:40	3:20	3:20	3:40	3:40	3:40	3:50	3:40	1:30
TOTAL TIME (hours:minutes)	- 3:40	3:40	3:20	3:20	3:50	3:50	3:30	3:30	3:50	3:50	3:50	3:30	3:30	1:30



**PREHEAT** – During the **PREHEAT** cycle, gentle heat is provided to warm the pan and ingredients before the mixing and kneading begins. You may hear faint clicking sounds during this **PREHEAT** period which is normal and indicates the bread maker is working properly. As noted in the preceding cycle chart, the **PREHEAT** period ranges from 5 to 15 minutes.

**KNEAD** – At the beginning of the **KNEAD** cycle, the motor will start and stop to moisten the ingredients before the continuous kneading action begins. The dough is kneaded for a specified time depending on the type of bread and size loaf being prepared. The majority of the kneading is done with the knead bars in the forward direction. During the last five (5) minutes, the motor will reverse and the knead bar blades will lie flat in the pan to finish the kneading. Kneading time varies between 22 and 27 minutes. Kneading times are a bit longer at the wheat settings to better develop the gluten in whole-wheat flour.

#### **SPECIAL NOTES:**

- An alert will sound midway through the **KNEAD** cycle of the six (6) yeast **BREAD SELECT** settings as a reminder to add ingredients, such as raisins, nuts, cheese, etc., if the recipes recommend doing so. This will prevent over-mixing or crushing of added ingredients. If you are not adding ingredients, simply ignore this alert when it sounds. This alert does not sound for dough or quick bread settings.
- You can also use this alert to remind you to check the condition of the dough during the kneading period for any minor adjustment that may be needed. See “SPECIAL NOTES ON FLOUR” section on page 5.

**RISE (1)** – After the dough is kneaded, it is allowed to rise for a certain amount of time. You may hear faint clicking sounds during the **RISE** cycle as gentle heat is being provided to keep the chamber warm.

**STIR-DOWN (1) (KNEAD)** – After the dough has risen, it is then stirred down by the knead bars to remove excess carbon dioxide gas created by the yeast. The motor will start and stop during this stir-down, which is normal.

**RISE (2)** – The bread dough is then allowed to rise again, but for a shorter period of time.

**STIR-DOWN (2) (KNEAD)** – after the shorter rise time, the dough is again stirred down by the knead bars to remove excess gas and also to shape the dough for the final rise. This final stir down ensures that the bread will have good texture.

**RISE (3)** – 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.

#### **SPECIAL NOTE:**

Five (5) minutes before the final **RISE** is over, an alert will sound to remind you of two things: **ONE**, to check the height of the dough and determine if you want to extend the rise, **TWO**, to perform any decorative crust treatment before the bake cycle begins. See page 19 for more information on this.

**BAKE** – The bread is then baked for the specified time depending on the bread color chosen, **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 **KEEP WARM** mode for up to three (3) hours. When bread is removed, turn machine off by holding **on** button down until red **on/off** light goes out, about four (4) seconds.

**QUICK BREADS** are different from yeast breads and dough as they do not use yeast, and the batter needs only to be mixed and baked immediately. No rising is required. See “HOW TO USE QUICK BREAD SETTING” section for more details on pages 17 and 18.

## TROUBLESHOOTING GUIDE

Following are some typical problems that can 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. -Too much sugar. -Too much flour. -Substituted active dry yeast for bread machine/fast-rising yeast. -Not enough salt. -Warm, humid weather.  -May be caused by high altitude.	-Reduce yeast by ¼ to ½ teaspoon. -Reduce sugar by 1 teaspoon. -Reduce flour by 2 to 3 tablespoons. -Use correct amount of bread machine/fast-rising yeast. -Use amount recommended in recipe. -Reduce liquid by 1 tablespoon and reduce yeast by ¼ to ½ teaspoon. -Make recommended adjustment for high altitude baking by reducing yeast by ¼ 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.  -Forgot to put knead bar in pan.	-Reduce liquid by 1 tablespoon. -Bread maker will turn off automatically if power goes out for more than 10 minutes. You must remove the unbaked loaf and start over with fresh ingredients.  -Always put knead bar on shaft in pan before adding ingredients.
4. Gnarly, knotted top, not smooth.	-Not enough liquid. -Too much flour.	-Increase liquid by 1 tablespoon. -Measure flour accurately, leveling off measuring cup. See pg.5.
5. Dark crust color/too thick.	-DARK crust setting used.	-Use <b>LIGHT</b> or <b>MEDIUM</b> crust color setting the next time.
6. Loaf is burned.	-Bread maker malfunctioning.	-See Warranty section for servicing.
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. -Yeast too old. -Liquid too hot. -Too much salt added. -Sugar or other sweetener omitted. -If using timer, yeast got wet before bread making process started.	-Add ingredients as listed in recipe -Check expiration date. -Use lukewarm liquid, about 80° F. -Use amount recommended. -Add ingredients as listed in recipe. -Push dry ingredients into corners of pan. Make well in center of dry ingredients for yeast to protect it from liquids.
9. Short loaves. On average 1½ lb. loaves will be about 3½ to 4 inches high; 2 lb. loaves, 4 to 5 inches high.	-Wheat breads will be shorter than white breads due to less gluten forming protein in whole-wheat flour. - Not enough liquid. - Sugar omitted or not enough added. -Wrong type of flour used. -Not enough yeast used or too old.  -Wrong type of yeast used.	-Normal situation, no solution.  -Increase liquid by 1 tablespoon. -Assemble ingredients as listed in recipe. -Do not use all-purpose flour. -Measure amount recommended and check freshness date on package. -Use correct type of yeast, especially important for bread machine/fast rising yeasts.

## TROUBLESHOOTING GUIDE (continued)

PROBLEM	POSSIBLE CAUSE	SOLUTION
10. Collapsed while baking.	<ul style="list-style-type: none"> <li>-May be caused by high altitude.</li> <li>-Exceeding capacity of bread pan.</li> <li>-Not enough salt used or omitted.</li> <li>-Too much yeast or wrong type used.</li> <li>-Warm, humid weather.</li> </ul>	<ul style="list-style-type: none"> <li>-Make recommended adjustment for high altitude baking by reducing yeast by ¼ teaspoon and reducing liquid by 2 to 3 teaspoons.</li> <li>-Do not use more ingredients than recommended for 2 pound loaf.</li> <li>-Use amount recommended in recipe.</li> <li>-Measure right type of yeast accurately.</li> <li>-Reduce liquid by 1 tablespoon and reduce yeast by ¼ to ½ teaspoon.</li> </ul>
11. Doesn't slice well, very sticky.	<ul style="list-style-type: none"> <li>- Sliced while too hot.</li> <li>-Not using proper knife.</li> </ul>	<ul style="list-style-type: none"> <li>-Allow bread to cool on rack at least 15 to 30 minutes before slicing to release steam.</li> <li>- Use a good bread knife or electric knife.</li> </ul>
12. Open, coarse, holey texture.	<ul style="list-style-type: none"> <li>- Sale omitted.</li> <li>- Too much yeast.</li> <li>- Too much liquid.</li> </ul>	<ul style="list-style-type: none"> <li>- Assemble ingredients as listed in recipe.</li> <li>-Measure right amount of recommended yeast.</li> <li>-Reduce liquid by 1 tablespoon.</li> </ul>
13. Heavy, dense texture.	<ul style="list-style-type: none"> <li>-Too much flour.</li> <li>-Not enough yeast.</li> <li>-Not enough sugar.</li> </ul>	<ul style="list-style-type: none"> <li>-Measure accurately. Leveling off measuring cup. See pg. 6.</li> <li>-Measure recommended amount of yeast.</li> <li>-Measure accurately. See pg. 6.</li> </ul>
14. Ingredients not mixed.	<ul style="list-style-type: none"> <li>-Did not start bread maker.</li> <li>-Forgot to put knead bar in pan.</li> </ul>	<ul style="list-style-type: none"> <li>-After programming control panel, press <b>start/stop</b> button to turn machine on.</li> <li>-Knead bar must be on shaft in bottom of pan before adding ingredients.</li> </ul>
15. Burning odor noted during operation.	<ul style="list-style-type: none"> <li>-Ingredients spilled inside oven.</li> <li>-Pan leaks.</li> <li>-Exceeding capacity of bread pan.</li> </ul>	<ul style="list-style-type: none"> <li>-Be careful not to spill when adding to pan. Ingredients can burn onto heating unit and cause smoke.</li> <li>-Replacement pan may be ordered.</li> <li>-Do not use more ingredients than recommended in recipe and always measure accurately. See pages 7 and 8.</li> </ul>
16. Bread sticks to pan/difficult to shake out.	<ul style="list-style-type: none"> <li>-Can happen over prolonged use.</li> </ul>	<ul style="list-style-type: none"> <li>-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.</li> <li>-Replacement pan may be ordered. See Warranty section.</li> </ul>
17. Knead Bars cannot be removed.	<ul style="list-style-type: none"> <li>-You must add water to bread pan and allow knead bars to soak before they can be removed.</li> </ul>	<ul style="list-style-type: none"> <li>-Follow cleaning instructions after use. The cupped end of a spoon may be used to help remove knead bars if difficult to remove after soaking.</li> </ul>
18. Loaves uneven, shorter on one end.	<ul style="list-style-type: none"> <li>- Dough too dry and not allowed to rise evenly in pan.</li> </ul>	<ul style="list-style-type: none"> <li>-Increase liquid by 1 tablespoon.</li> <li>-Extend Rise when alert sounds near end of final rise.</li> </ul>
19. Top of bread not smooth, but bumpy, folded or cracked.	<ul style="list-style-type: none"> <li>-The tops of loaves may not all be perfectly shaped, however, this does not affect the wonderful flavor of the bread.</li> </ul>	<ul style="list-style-type: none"> <li>-Having the dough at the proper condition is the key to perfect loaves. See page 5.</li> </ul>
20. Difficult to shake bread out of pan.	<ul style="list-style-type: none"> <li>-Excessive crust formed under knead bars.</li> </ul>	<ul style="list-style-type: none"> <li>-Shake pan hard several times to remove.</li> <li>-Let bread sit in pan on rack 10 minutes before removing.</li> </ul>

## NUTRITIONAL INFORMATION

Nutritional information is based on a ½-inch thick slice of bread from a 2 pound loaf. Slices of bread from a 1½ pound loaf will be smaller.

The following nutritional information was calculated using butter and whole milk when called for in the recipes. For less calories and total fat, you may substitute margarine for butter and low-fat milk for whole milk.

**100% Whole Wheat Bread** Total Calories:  
127.5 Total Fat(g):2.0 Total Carb(g):23.5 Total  
Protein(g):4.6 Fiber(g):3.4 Chol(mg):3.8  
Sodium(mg):202.4

**50% Whole Wheat Bread** Total Calories:  
126.5 Total Fat(g):1.9 Total Carb(g):23.3 Total  
Protein(g):4.3 Fiber(g):2.0 Chol(mg):3.8  
Sodium(mg):200.9

**Apricot Almond Bread** Total Calories:  
143.8 Total Fat(g):3.1 Total Carb(g):24.1 Total  
Protein(g):4.7 Fiber(g):1.2 Chol(mg):3.8  
Sodium(mg):200.4

**Egg Bread** Total Calories:  
148.3 Total Fat(g):3.0 Total Carb(g):24.8 Total  
Protein(g):5.4 Fiber(g):0.9 Chol(mg):29.7  
Sodium(mg):209.4

**Croissants** Total Calories:  
186.6 Total Fat(g):10.8 Total Carb(g):19.5  
Total Chol(mg):27.7 Total Protein(g):5.7  
Sodium(mg):200.4 Fiber(g):0.7

**Bran Bread** Total Calories:  
146.3 Total Fat(g):2.6 Total Carb(g):26.3  
Protein(g):4.6 Fiber(g):1.4 Chol(mg):5.6  
Sodium(mg):228.2

**Focaccia** Total Calories: 132.1 Total Fat  
(g): 4.3 Total Carb(g): 20.0 Total Protein  
(g): 4.0 Fiber(g): 0.8 Chol(mg): 6.1  
Sodium(mg): 211.7

**French Bread** Total Calories: 131.0 Total  
Fat(g): 1.6 Total Carb(g): 24.5 Total Protein  
(g): 4.3 Fiber(g): 0.9 Chol(mg): 2.8  
Sodium(mg): 191.7

**Pumpernickel Rye Bread** Total Calories: 130.1  
Total Fat(g): 2.7 Total Carb(g): 23.3 Total Protein  
(g): 4.2 Fiber(g): 2.0 Chol(mg):5.5 Sodium(mg): 203.5

**Country White Bread** Total Calories:  
133.5 Total Fat(g):1.9 Total Carb(g):24.5 Total  
Protein(g):4.5 Fiber(g):0.9 Chol(mg):3.8  
Sodium(mg):199.9

**Cracked Wheat** Total Calories: 54.1  
Total Fat(g):1.6 Total Carb(g):8.8 Total  
Protein(g):1.8 Fiber(g):1.2 Chol(mg):3.7  
Sodium(mg):195.8

**Basic Dinner Rolls/Bread Sticks** Total Calories:  
115.5 Total Fat(g):2.5 Total Carb(g):19.8 Total  
Protein(g):3.7 Fiber(g):0.7 Chol(mg):5.7  
Sodium(mg):146.8

**Cinnamon Rolls** Total Calories: 177.3  
Total Fat(g):7.9 Total Carb(g):22.8 Total  
Protein(g):5.5 Fiber(g):0.9 Chol(mg):28.6  
Sodium(mg):126.2

**Dill Bread** Total Calories:134.2 Total Fat(g):  
2.2 Total Carb(g):24.6 Total Protein(g):4.6  
Fiber(g):1.1 Chol(mg):3.8 Sodium(mg):200.5

**Buttermilk Wheat Bread** Total Calories:  
Total 125.8 Total Fat(g):2.1 Total Carb(g):22.2  
Total Protein(g):4.8 Fiber(g):2.3 Chol(mg):4.5  
Sodium(mg):327.5

**Cheese Bread** Total Calories: 158.9 Total Fat(g):  
4.3 Total Carb(g): 23.8 Total Protein(g): 6.1 Fiber  
(g): 0.9 Chol(mg): 22.3 Sodium(mg): 224.5

**Cinnamon Oatmeal Raisin Bread** Total Calories: 145.0  
Total Fat(g): 2.8 Total Carb(g): 26.0 Total Protein(g):  
4.7 Fiber(g):1.2 Chol(mg): 6.9 Sodium(mg): 207.3

**Whole Wheat Pizza Dough** Total Calories: 64.6  
Fat(g): 1.1 Total Carb(g): 11.5 Total Protein  
2.3 Fiber(g):1.9 Chol(mg): 0 Sodium(mg): 61.9

## NUTRITIONAL INFORMATION (continued)

**Classic Rye Bread** Total Calories:

124.3 Total Fat(g):1.3 Total Carb(g):24.1 Total Protein(g):4.1 Fiber(g):1.8 Chol(mg):2.0 Sodium(mg):193.0

**Honey Oatmeal Bread** Total Calories:

134.1 Total Fat(g):2.0 Total Carb(g):24.7 Total Protein(g):4.5 Fiber(g):1.0 Chol(mg):3.8 Sodium(mg):199.7

**Multigrain French Bread** Total Calories:

119.6 Total Fat(g):1.6 Total Carb(g):22.1 Total Protein(g):4.1 Fiber(g):1.5 Chol(mg):2.8 Sodium(mg):198.3

**Nut Bread** Total Calories:

161.4 Total Fat(g):6.2 Total Carb(g):24.1 Total Protein(g):3.4 Fiber(g):0.6 Chol(mg):25.3 Sodium(mg):221.0

**Sourdough** Total Calories:

141.5 Total Fat(g):1.1 Total Carb(g):27.4 Total Chol(mg):2.0 Total Protein(g):5.0 Sodium(mg):191.0 Fiber(g):1.0

**Pizza Dough** Total Calories:

65.7 Total Fat(g):1.9 Total Carb(g):10.7 Total Protein(g):1.5 Fiber(g):0.5 Chol(mg):0.1 Sodium(mg):108.8

**Potato Bread** Total Calories: 132.6 Total Fat

(g): 1.9 Total Carb(g): 24.4 Total Protein (g): 4.4 Fiber(g): 1.0 Chol(mg): 3.8 Sodium(mg): 201.7

**Raised Doughnuts** Total Calories: 173.2 Total

Fat(g): 5.5 Total Carb(g): 25.2 Total Protein (g): 5.6 Fiber(g): 0.8 Chol(mg): 19.4 Sodium(mg): 158.5

**Stollen Fruit Bread** Total Calories: 183.8 Total

Fat(g): 3.3 Total Carb(g): 34.3 Total Protein (g): 4.8 Fiber(g): 1.4 Chol(mg): 3.7 Sodium(mg): 196.3

**Wheat Dinner Rolls** Total Calories: 105.3 Total

Fat(g): 2.5 Total Carb(g): 18.1 Total Protein(g): (g): 3.7 Fiber(g): 1.6 Chol(mg): 5.7 Sodium(mg): 147.3

**Garlic Bread** Total Calories:

133.1 Total Fat(g):2.2 Total Carb(g):24.3 Total Protein(g):4.6 Fiber(g):0.9 Chol(mg):3.8 Sodium(mg):200.2

**Italian Herb** Total Calories: 137.3

Total Fat(g):2.3 Total Carb(g):24.3 Total Protein(g):4.9 Fiber(g):1.1 Chol(mg):4.4 Sodium(mg):213.7

**Rye Dinner Rolls** Total Calories:

101.9 Total Fat(g):2.4 Total Carb(g):17.6 Total Protein(g):3.2 Fiber(g):1.7 Chol(mg):5.7 Sodium(mg):146.4

**Shredded Wheat Bread** Total Calories: 141.5

Total Fat(g):1.9 Total Carb(g):26.4 Total Protein(g):4.7 Fiber(g):1.1 Chol(mg):3.8 Sodium(mg):200.3

**Panettone** Total Calories:183.4 Total Fat(g):

4.3 Total Carb(g):32.2 Total Protein(g):5.8 Fiber(g):1.3 Chol(mg):29.4 Sodium(mg):210.3

**Old Fashioned White Bread** Total Calories:

143.9 Total Fat(g):2.7 Total Carb(g):25.0 Total Protein(g):5.0 Fiber(g):0.9 Chol(mg):6.7 Sodium(mg):205.6

**Raisin Bread** Total Calories: 177.4 Total Fat(g):

3.4 Total Carb(g): 32.7 Total Protein(g): 5.1 Fiber (g): 1.4 Chol(mg): 3.8 Sodium(mg): 231.3


**Sourdough Wheat Bread** Total Calories: 136.6

Total Fat(g): 1.0 Total Carb(g): 27.1 Total Protein(g): 5.1 Fiber(g):2.1 Chol(mg): 2.0 Sodium(mg): 193.6

**Traditional French Bread** Total Calories: 107.3

Total Fat(g): 1.2 Total Carb(g): 20.2 Total Protein(g): 3.6 Fiber(g):0.8 Chol(mg): 1.8 Sodium(mg): 158.1

## BASIC BREAD SETTINGS

- The recipes in this section can be made at the basic and basic rapid bread settings. The TIME DELAY can be used with the recipes with the  symbol.
- Active dry, bread machine or fast rising yeast may be used in the recipes. Active dry yeast should be used at the basic setting; bread machine or fast rising yeast at the basic rapid setting. 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 TIME DELAY to prevent the yeast from becoming wet before the bread making process begins.
- Use LUKEWARM water, about 80° F, to activate the yeast for best results. DO NOT USE HOT WATER, above 100° F, as this can kill the yeast.
- Milk can be used directly from the refrigerator as it will be gently warmed during the PREHEAT period before kneading begins. If you wish to warm the milk, you can, but do not heat above 80° F.
- If cold butter or margarine is used, cut into four (4) pieces, placing in bottom of pan with liquid for faster blending.
- Start with MEDIUM bread color setting the first time you make a 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.
- An audible alert will sound during the KNEAD cycle to let you know when to add ingredients if recipe recommends doing so. This will prevent these added ingredients from becoming over-mixed or crushed. Simply open door when alert sounds and add the ingredients. Close door. Do not turn bread maker off when adding ingredients. If you are not adding ingredients, simply ignore this alert.
- If bread maker labors during the kneading period, the dough is too dry. Add one (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 page 5.
- An audible alert will sound at the end of the final (3<sup>rd</sup>) rise period, at both bread settings, as a reminder to check the height of the dough and determine if the rise should be extended to obtain a higher loaf of bread. See “EXTEND RISE GUIDELINES”. This alert can also be used as a reminder to perform any decorative crust treatment before the bake cycle begins. See “DECORATIVE CRUST TREATMENT” section.

**FOLLOW THESE INSTRUCTIONS FOR ALL RECIPES ON THIS PAGE**

<b>BREAD SELECT SETTING TO USE: Basic or Basic Rapid</b>		
<p>1. Add liquid ingredients to pan.</p> <p>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.</p> <p>3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.</p>		<p>4. Program for recommended Bread Select Setting and desired Bread Color. Program <b>TIMER</b> if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.</p>

**OLD FASHIONED WHITE BREAD**

<b>1½ Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
<p>11 ounces (1¼ cups + 2 tbsp.)                  2 tablespoons                  3⅓ cups                  1½ tablespoons                  1¼ teaspoons                  2 teaspoons                  - or -                  1½ teaspoons</p>	<p><b>MILK</b>  <b>BUTTER or MARGARINE</b>  <b>BREAD FLOUR</b>  <b>SUGAR</b>  <b>SALT</b>  <b>ACTIVE DRY YEAST</b>                  -or-  <b>BREAD MACHINE/FAST RISE YEAST</b></p>	<p>13 ounces (1½ cups + 2 tbsp.)                  2 tablespoons                  4 cups                  2 tablespoons                  1½ teaspoons                  2 ¼ teaspoons                  -or-                  2 teaspoons</p>

**COUNTRY WHITE BREAD <sup>®</sup>**

<b>1½ Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
<p>10 ounces (1¼ cups)                  2 tablespoons                  3⅓ cups                  2 tablespoons                  1½ tablespoons                  1¼ teaspoons                  2 teaspoons                  - or -                  1½ teaspoons</p>	<p><b>WATER, 80°F</b>  <b>BUTTER or MARGARINE</b>  <b>BREAD FLOUR</b>  <b>DRY MILK</b>  <b>SUGAR</b>  <b>SALT</b>  <b>ACTIVE DRY YEAST</b>                  -or-  <b>BREAD MACHINE/FAST RISE YEAST</b></p>	<p>12 ounces (1½ cups)                  2 tablespoons                  4 cups                  2 tablespoons                  2 tablespoons                  1½ teaspoons                  2 ¼ teaspoons                  -or-                  2 teaspoons</p>

**POTATO BREAD <sup>®</sup>**

<b>1½ Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
<p>11 ounces (1¼ cups + 2 tbsp.)                  2 tablespoons                  3¼ cups                  ½ cup                  2 tablespoons                  1½ tablespoons                  1¼ teaspoons                  1¾ teaspoons                  - or -                  1¼ teaspoons</p>	<p><b>WATER, 80°F</b>  <b>BUTTER or MARGARINE</b>  <b>BREAD FLOUR</b>  <b>INSTANT POTATO FLAKES</b>  <b>DRY MILK</b>  <b>SUGAR</b>  <b>SALT</b>  <b>ACTIVE DRY YEAST</b>                  -or-  <b>BREAD MACHINE/FAST RISE YEAST</b></p>	<p>13 ounces (1½ cups + 2 tbsp.)                  2 tablespoons                  3¾ cups                  ⅔ cup                  2 tablespoons                  2 tablespoons                  1½ teaspoons                  2 ¼ teaspoons                  -or-                  1½ teaspoons</p>



**FOLLOW THESE INSTRUCTIONS FOR RECIPES ON THIS PAGE**

<b>BREAD SELECT SETTING TO USE: Basic or Basic Rapid</b>	
<p>1. Add liquid ingredients to pan.</p> <p>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.</p> <p>3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.</p>	<p>4. Program for recommended Bread Select Setting and desired Bread Color. Program <b>TIMER</b> if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.</p>

**EGG BREAD**

<b>1½ Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
<p>6½ ounces (¾ cup + 1 tbsp.)</p> <p>2</p> <p>2 tablespoons</p> <p>¾ cups</p> <p>1½ tablespoons</p> <p>¼ teaspoons</p> <p>2 teaspoons</p> <p>- or -</p> <p>1½ teaspoons</p>	<p><b>MILK</b></p> <p><b>EGG, large</b></p> <p><b>BUTTER or MARGARINE</b></p> <p><b>BREAD FLOUR</b></p> <p><b>SUGAR</b></p> <p><b>SALT</b></p> <p><b>ACTIVE DRY YEAST</b></p> <p><b>-or-</b></p> <p><b>BREAD MACHINE/FAST RISE YEAST</b></p>	<p>9½ ounces (1 cup + 3 tbsp.)</p> <p>2</p> <p>2 tablespoons</p> <p>4 cups</p> <p>2 tablespoons</p> <p>1½ teaspoons</p> <p>2 ¼ teaspoons</p> <p>-or-</p> <p>2 teaspoons</p>

**HONEY OATMEAL BREAD <sup>Ⓟ</sup>**

<b>1½ Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
<p>9½ ounces (1 cup + 3 tbsp.)</p> <p>2 tablespoons</p> <p>2 tablespoons</p> <p>2⅓ cups</p> <p>1 cup</p> <p>2 tablespoons</p> <p>¼ teaspoons</p> <p>2 teaspoons</p> <p>- or -</p> <p>1½ teaspoons</p>	<p><b>WATER, 80°F</b></p> <p><b>HONEY</b></p> <p><b>BUTTER or MARGARINE</b></p> <p><b>BREAD FLOUR</b></p> <p><b>OATS, quick or old-fashioned</b></p> <p><b>DRY MILK</b></p> <p><b>SALT</b></p> <p><b>ACTIVE DRY YEAST</b></p> <p><b>-or-</b></p> <p><b>BREAD MACHINE/FAST RISE YEAST</b></p>	<p>13 ounces (1½ cups + 2 tbsp.)</p> <p>2 tablespoons</p> <p>2 tablespoons</p> <p>3½ cups</p> <p>1 cup</p> <p>2 tablespoons</p> <p>1½ teaspoons</p> <p>2 ¼ teaspoons</p> <p>-or-</p> <p>2 teaspoons</p>

**DILL BREAD <sup>Ⓟ</sup>**

<b>1½ Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
<p>10 ounces (1¼ cups)</p> <p>2 tablespoons</p> <p>3⅓ cups</p> <p>1½ tablespoons</p> <p>¼ teaspoons</p> <p>1 tablespoon</p> <p>2 tablespoons</p> <p>2 teaspoons</p> <p>- or -</p> <p>1½ teaspoons</p>	<p><b>WATER, 80°F</b></p> <p><b>BUTTER or MARGARINE</b></p> <p><b>BREAD FLOUR</b></p> <p><b>SUGAR</b></p> <p><b>SALT</b></p> <p><b>DILL WEED</b></p> <p><b>DRY MILK</b></p> <p><b>ACTIVE DRY YEAST</b></p> <p><b>-or-</b></p> <p><b>BREAD MACHINE/FAST RISE YEAST</b></p>	<p>12 ounces (1½ cups)</p> <p>2 tablespoons</p> <p>4 cups</p> <p>2 tablespoons</p> <p>1½ teaspoons</p> <p>1½ tablespoons</p> <p>2 tablespoons</p> <p>2 ¼ teaspoons</p> <p>-or-</p> <p>2 teaspoons</p>

**FOLLOW THESE INSTRUCTIONS FOR RECIPES ON THIS PAGE**

<b>BREAD SELECT SETTING TO USE: Basic or Basic Rapid</b>	
<p>1. Add liquid ingredients to pan.</p> <p>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.</p> <p>3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.</p>	<p>4. Program for recommended Bread Select Setting 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.</p>

<b>GARLIC BREAD <sup>Ⓟ</sup></b>		
<b>1½ Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
10 ounces (1¼ cups) 2 tablespoons 3⅓ cups 2 tablespoons 1 tablespoon 1 tablespoon 1¼ teaspoons ½ - 1 teaspoon 2 teaspoons - or - 1½ teaspoons	WATER, 80° F BUTTER or MARGARINE BREAD FLOUR DRY MILK DRIED PARSLEY FLAKES SUGAR SALT GARLIC POWDER ACTIVE DRY YEAST -or- BREAD MACHINE/FAST RISE YEAST	12 ounces (1½ cups) 2 tablespoons 4 cups 2 tablespoons 1½ tablespoons 1½ tablespoons 1½ teaspoons 1-1½ teaspoons 2 ¼ teaspoons -or- 2 teaspoons

<b>CLASSIC RYE BREAD <sup>Ⓟ</sup></b>		
<b>1½ Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
10 ounces (1¼ cups) 1 tablespoon 2⅓ cups 1 cup 2 tablespoons 1½ tablespoons 1¼ teaspoons 2 teaspoons 2 teaspoons - or - 1½ teaspoons	WATER, 80°F BUTTER or MARGARINE BREAD FLOUR MEDIUM RYE FLOUR DRY MILK SUGAR SALT CARAWAY SEED, optional ACTIVE DRY YEAST -or- BREAD MACHINE/FAST RISE YEAST	12 ounces (1½ cups) 1 tablespoon 3 cups 1¼ cups 2 tablespoons 1½ tablespoons 1½ teaspoons 2 teaspoons 2 ¼ teaspoons -or- 2 teaspoons

<b>BRAN BREAD <sup>Ⓟ</sup></b>		
<b>1½ Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
10 ounces (1¼ cups) 2 tablespoons 2 tablespoons 3 cups 1 cup 2 tablespoons 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons	WATER, 80°F HONEY BUTTER or MARGARINE BREAD FLOUR BRAN FLAKES CEREAL DRY MILK SALT ACTIVE DRY YEAST -or- BREAD MACHINE/FAST RISE YEAST	12 ounces (1½ cups) 3 tablespoons 2 tablespoons 3¾ cups 1¼ cups 2 tablespoons 1½ teaspoons 2 ¼ teaspoons -or- 2 teaspoons

## PUMPERNICKEL RYE BREAD <sup>Ⓢ</sup>

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
10 ounces (1¼ cups) 2 tablespoons 3 tablespoons 2¼ cups ½ cup ½ cup 2 tablespoons 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons	<b>WATER, 80° F</b> <b>MOLASSES</b> <b>BUTTER or MARGARINE</b> <b>BREAD FLOUR</b> <b>MEDIUM RYE FLOUR</b> <b>WHOLE WHEAT FLOUR</b> <b>COCOA, unsweetened</b> <b>SALT</b> <b>ACTIVE DRY YEAST</b> -or- <b>BREAD MACHINE/FAST RISE YEAST</b>	12 ounces (1½ cups) 2 tablespoons 3 tablespoons 2⅔ cups ⅔ cup ⅔ cup 2½ tablespoons 1½ teaspoons 2 ¼ teaspoons -or- 2 teaspoons


### FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE

BREAD SELECT SETTING TO USE: Basic or Basic Rapid		
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 recommended Bread Select Setting 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.

## SHREDDED WHEAT BREAD <sup>Ⓢ</sup>

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
11½ ounces (1¼ cup + 3 tbsp.) 2 tablespoons 3 cups 2 large biscuits, broken 2 tablespoons 2 tablespoons 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons	<b>WATER, 80° F</b> <b>BUTTER or MARGARINE</b> <b>BREAD FLOUR</b> <b>SHREDDED WHEAT CEREAL</b> <b>BROWN SUGAR, packed</b> <b>DRY MILK</b> <b>SALT</b> <b>ACTIVE DRY YEAST</b> - or - <b>BREAD MACHINE/FAST RISE YEAST</b>	13 ounces (1½ cups + 2 tbsp.) 2 tablespoons 3¾ cups 2 large biscuits, broken 3 tablespoons 2 tablespoons 1½ teaspoons 2¼ teaspoons -or- 2 teaspoons

## WHEAT BREAD SETTINGS

- The recipes in this section can be made at the **wheat** or **wheat rapid** bread settings. The **TIME DELAY** can be used with the recipes with the  symbol.
- Active dry, bread machine or fast rising yeast may be used in the recipes. Active dry yeast should be used at the **wheat** setting; bread machine or fast rising yeast at the **wheat rapid** setting. 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 **TIME DELAY** to prevent the yeast from becoming wet before the bread making process begins.
- Use **LUKEWARM** water, about 80° F, to activate the yeast for best results. **DO NOT USE HOT WATER**, above 100° F, as this can kill the yeast.
- Milk can be used directly from the refrigerator as it will be gently warmed during the **PREHEAT** period before kneading begins. If you wish to warm the milk, you can, but do not heat above 80° F.
- If cold butter or margarine is used, cut into four (4) pieces, placing in bottom of pan with liquid for faster blending.
- Start with **MEDIUM** bread color setting the first time you make a 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.
- Recipes containing 50% or more whole grain flour, grains or cereals will benefit from the longer kneading time at the **wheat** settings. If the bread collapses during the bake cycle, especially when using 100% whole grain flours, add one (1) or 1½ tablespoons vital wheat gluten to the recipe the next time for the respective loaf size, or add one (1) large egg, reducing the recommended amount of liquid by two (2) ounces. Egg will add protein for better structure; vital gluten also adds protein for better structure and is available at most health food stores. Watch the dough during the knead cycle to see if any minor adjustment in liquid or flour is needed.
- Whole grain breads are typically shorter in height and dense 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 wheat flour or other stone or coarse ground flours for best results. Add 1 tablespoon for the 1½ pound loaf; 1½ tablespoons for the 2 pound loaf.
- If bread maker labors during the kneading period, the dough is too dry. Add one (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.
- An audible alert will sound during the knead cycle at both bread settings to let you know when to add ingredients if recipe recommends doing so. This will prevent these added ingredients from becoming over mixed or crushed. Simply open door when alert sounds and add the ingredients. Close door. Do not turn bread maker off when adding ingredients. If you are not adding ingredients, simply ignore the alert.
- An audible alert will sound at the end of the final (3<sup>rd</sup>) rise period, at both bread settings, as a reminder to check the height of the dough and determine if the rise should be extended to obtain a higher loaf of bread. See “EXTEND RISE GUIDELINES” section for more details. This alert can also be used as a reminder to perform any decorative crust treatment before the bake cycle begins. See “DECORATIVE CRUST TREATMENT” section for more details.

**FOLLOW THESE INSTRUCTIONS FOR RECIPES ON THIS PAGE**

<b>BREAD SELECT SETTING TO USE: Wheat, Wheat Rapid</b>		
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.	4. Program for recommended Bread Select Setting 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.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.		

**100% WHOLE WHEAT BREAD**

<b>1½ Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
9 ounces (1 cup + 2 tbsp.)	<b>WATER, 80° F</b>	11½ ounces (1¼ cups + 3 tbsp.)
1	<b>EGG, large</b>	1
1 tablespoon	<b>MOLASSES</b>	1½ tablespoons
1 tablespoon	<b>HONEY</b>	1½ tablespoons
2 tablespoons	<b>BUTTER or MARGARINE</b>	2 tablespoons
3½ cups	<b>WHOLE WHEAT FLOUR</b>	4¼ cups
2 tablespoons	<b>DRY MILK</b>	2 tablespoons
1¼ teaspoons	<b>SALT</b>	1½ teaspoons
2 teaspoons	<b>ACTIVE DRY YEAST</b>	2¼ teaspoons
- or -	<b>- or -</b>	-or-
1½ teaspoons	<b>BREAD MACHINE/FAST RISE YEAST</b>	2 teaspoons

**50% WHOLE WHEAT BREAD <sup>Ⓟ</sup>**

<b>1½ Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
10½ ounces (1¼ cups + 1 tbsp.)	<b>WATER, 80° F</b>	12 ounces (1½ cups)
1 tablespoon	<b>HONEY</b>	1½ tablespoons
2 tablespoons	<b>BUTTER or MARGARINE</b>	2 tablespoons
1⅔ cups	<b>BREAD FLOUR</b>	2 cups
1⅔ cups	<b>WHOLE WHEAT FLOUR</b>	2 cups
2 tablespoons	<b>BROWN SUGAR, packed</b>	2 tablespoons
2 tablespoons	<b>DRY MILK</b>	2 tablespoons
1¼ teaspoons	<b>SALT</b>	1½ teaspoons
2 teaspoons	<b>ACTIVE DRY YEAST</b>	2¼ teaspoons
- or -	<b>- or -</b>	-or-
1½ teaspoons	<b>BREAD MACHINE/FAST RISE YEAST</b>	2 teaspoons

**CRACKED WHEAT BREAD <sup>Ⓟ</sup>**

<b>1½ Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
10 ounces (1¼ cups)	<b>WATER, 80° F</b>	13 ounces (1½ cups + 2 tbsp.)
2 tablespoons	<b>BUTTER or MARGARINE</b>	2 tablespoons
2 cups	<b>BREAD FLOUR</b>	2½ cups
1 cup	<b>WHOLE WHEAT FLOUR</b>	1½ cups
½ cup	<b>CRACKED WHEAT CEREAL</b>	⅔ cup
2 tablespoons	<b>BROWN SUGAR, packed</b>	3 tablespoons
1¼ teaspoons	<b>SALT</b>	1½ teaspoons
2 teaspoons	<b>ACTIVE DRY YEAST</b>	2¼ teaspoons
- or -	<b>- or -</b>	-or-
1½ teaspoons	<b>BREAD MACHINE/FAST RISE YEAST</b>	2 teaspoons

## BUTTERMILK WHEAT BREAD

<b>1½ Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
12 ounces (1½ cups) 2 tablespoons 2 cups 1¼ cups 2 tablespoons 1¼ teaspoons ¼ teaspoon 2 teaspoons - or - 1½ teaspoons	<b>BUTTERMILK                      BUTTER or MARGARINE                      WHOLE WHEAT FLOUR                      BREAD FLOUR                      BROWN SUGAR, packed                      SALT                      BAKING SODA                      ACTIVE DRY YEAST                      -or-                      BREAD MACHINE/FAST RISE YEAST</b>	14 ounces (1¾ cups) 2 tablespoons 2¾ cups 1½ cups 3 tablespoons 1½ teaspoons ½ teaspoon 2 ¼ teaspoons -or- 2 teaspoons


### FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE

<b>BREAD SELECT SETTING TO USE: Wheat, Wheat Rapid</b>	
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 recommended Bread Select Setting 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.

## WHEAT 'N YOGURT BREAD

<b>1½ Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
8 ounces (1 cup) ½ cup 2 tablespoons 1½ cups 2 cups 2 tablespoons 2 tablespoons 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons	<b>WATER, 80° F                      PLAIN NONFAT YOGURT                      BUTTER or MARGARINE                      BREAD FLOUR                      WHOLE WHEAT FLOUR                      DRY MILK                      BROWN SUGAR, packed                      SALT                      ACTIVE DRY YEAST                      - or -                      BREAD MACHINE/FAST RISE YEAST</b>	9 ounces (1 cup + 2 tbsp.) ⅔ cup 2 tablespoons 1½ cups 2¾ cups 2 tablespoons 2 tablespoons 1½ teaspoons 2¼ teaspoons -or- 2 teaspoons

## FRENCH BREAD SETTING

- The recipes in this section can be made at the French bread setting. The TIME DELAY can be used with the recipes that have a  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 TIME DELAY to prevent the yeast from becoming wet before the bread making process begins.
- Use LUKEWARM water, about 80° F, to activate the yeast for best results. DO NOT USE HOT WATER, above 100° F, as this can kill the yeast.
- Milk can be used directly from the refrigerator as it will be gently warmed during the **PREHEAT** period before kneading begins. If you wish to warm the milk, you can, but do not heat above 80° F.
- If cold butter or margarine is used, cut into four (4) pieces, placing in bottom of pan with liquid for faster blending.
- Start with **MEDIUM** bread color setting the first time you make a 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. Breads made at the French setting will have a thick, chewy crust that will be lighter in color than other breads as typically less sugar and fat are used in these breads which affect browning.
- If bread maker labors during the kneading period, the dough is too dry. Add one (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.
- An audible alert will sound during the knead cycle at both bread settings to let you know when to add ingredients if recipe recommends doing so. This will prevent these added ingredients from becoming over mixed or crushed. Simply open door when alert sounds and add the ingredients. Close door. Do not turn bread maker off when adding ingredients. If you are not adding ingredients, simply ignore the alert.
- An audible alert will sound at the end of the final (3<sup>rd</sup>) rise period, at both bread settings, as a reminder to check the height of the dough and determine if the rise should be extended to obtain a higher loaf of bread. See “EXTEND RISE GUIDELINES” section for more details. This alert can also be used as a reminder to perform any decorative crust treatment before the bake cycle begins. See “DECORATIVE CRUST TREATMENT” section for more details.



**FOLLOW THESE INSTRUCTIONS FOR RECIPES ON THIS PAGE**

<b>BREAD SELECT SETTING TO USE: French</b>		
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.	4. Program for recommended Bread Select Setting 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.
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.		

<b>FRENCH BREAD <sup>Ⓟ</sup></b>		
<b>1½ Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
10½ ounces (1¼ cups + 1 tbsp.) 1 tablespoon 3½ cups 1½ teaspoons 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons	<b>WATER, 80° F</b> <b>BUTTER or MARGARINE</b> <b>BREAD FLOUR</b> <b>SUGAR</b> <b>SALT</b> <b>ACTIVE DRY YEAST</b> - or - <b>BREAD MACHINE/FAST RISE YEAST</b>	12½ ounces (1½ cups + 1 tbsp.) 1½ tablespoons 4¼ cups 2 teaspoons 1½ teaspoons 2¼ teaspoons -or- 2 teaspoons

<b>MULTI-GRAIN BREAD <sup>Ⓟ</sup></b>		
<b>1½ Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
10 ounces (1¼ cups) 1 tablespoon 2 cups 1 cup ½ cup 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons	<b>WATER, 80° F</b> <b>BUTTER or MARGARINE</b> <b>BREAD FLOUR</b> <b>WHOLE WHEAT FLOUR</b> <b>7-GRAIN CEREAL, found at health stores</b> <b>SALT</b> <b>ACTIVE DRY YEAST</b> - or - <b>BREAD MACHINE/FAST RISE YEAST</b>	12 ounces (1½ cups) 1½ tablespoons 3 cups 1 cup ½ cup 1½ teaspoons 2¼ teaspoons -or- 2 teaspoons

<b>ITALIAN HERB BREAD <sup>Ⓟ</sup></b>		
<b>1½ Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
10 ounces (1¼ cups) 2 tablespoons 3½ cups 2 tablespoons 1 tablespoon 1 tablespoon 2 teaspoons 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons	<b>WATER, 80° F</b> <b>BUTTER or MARGARINE</b> <b>BREAD FLOUR</b> <b>GRATED PARMESAN CHEESE</b> <b>DRY MILK</b> <b>SUGAR</b> <b>ITALIAN SEASONING</b> <b>SALT</b> <b>ACTIVE DRY YEAST</b> - or - <b>BREAD MACHINE/FAST RISE YEAST</b>	12 ounces (1½ cups) 2 tablespoons 4 cups 3 tablespoons 1½ tablespoons 1½ tablespoons 2½ teaspoons 1½ teaspoons 2¼ teaspoons -or- 2 teaspoons

## SOURDOUGH STARTER RECIPE

1 cup milk  
3 tablespoons plain, nonfat yogurt  
1 cup bread flour

1. In saucepan or microwave, heat milk to 100° F. Remove from heat and stir in yogurt with a wooden or plastic spoon. Do not use metal utensils. Pour mixture into a warm glass, ceramic or plastic 6-cup bowl with a tight fitting lid. Do not use a metal bowl. Cover and let stand in a warm place 18 to 24 hours or until mixture is consistency of yogurt. When clear liquid forms on top of mixture, stir to blend in. If liquid turns pink in color, discard mixture and start over with fresh ingredients.
2. After mixture thickens, stir in 1-cup bread flour. Cover bowl tightly and let stand in warm place until mixture bubbles and has a sour smell, 2 to 5 days. Any clear liquid that forms on top of mixture can be stirred in. If the liquid turns pink in color, discard mixture and start over with fresh ingredients. Makes about 1 ½ cups. Use starter immediately or cover and refrigerate until ready to use. See instructions below for proper use and maintenance of starter.

### TO USE AND MAINTAIN SOURDOUGH STARTER

1. Remove amount of room temperature starter as needed for recipe. If starter was refrigerated, allow to sit at room temperature 12 to 24 hours or until bubbly. Stir in clear liquid that forms and remove amount needed for recipe.
2. Replenish starter every time some is removed with equal amounts of warm milk and bread flour. For example, if 1 cup of starter was removed to make bread, replenish remaining starter with 1 cup of warm, 100° F milk and 1 cup of bread flour. Stir well to blend, cover bowl and let stand in warm place until bubbly, 12 to 24 hours. Use immediately or cover and refrigerate until used, allowing to set at room temperature 12 to 24 hours before using as noted in Step 1. If at any time liquid on surface of mixture turns pink in color, discard mixture and start over with fresh ingredients.

### SOURDOUGH TIPS


- Do not use metal bowls or spoons to store and/or stir starter.
- If starter is not going to be used immediately, cover and refrigerate. The clear liquid that forms on the surface should be stirred in once a week.
- If the liquid that forms on surface of starter turns pink in color at any time, discard the starter and start over again with fresh ingredients.
- Starter should always be at room temperature before it is used.
- Thickness of starter will vary, therefore when making the first loaf of sourdough bread, observe dough during the kneading cycle. If the dough seems too dry, add 1 teaspoon of water at a time until dough is soft and elastic. If dough is too wet and does not form a ball of dough, add 1 tablespoon bread flour at a time until dough forms into a nice ball.
- The sour taste of the bread will vary with the tartness of the starter. Note that the recipes provide amounts of starter to use for mild and strong sourdough flavor. You may wish to start with the mild flavored recipe first.
- Sourdough bread made in a bread machine usually requires the addition of yeast as most starters are not strong enough to be used alone for proper rising of bread in the programmed times.
- To increase the supply of starter, feed with 2 cups of bread flour and 2 cups off 100° F milk.
- To share starter with a friend, give 2 cups away, 1 cup to use immediately and the second cup to feed and maintain supply.

<b>SOURDOUGH BREAD</b> <sup>Ⓟ</sup>		
<b>1½ Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
5½ ounces (¾ cup) 8 ounces (1 cup)  2¾ cups 1 tablespoon 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons	<b>WATER, 80° F</b> <b>SOURDOUGH STARTER</b> <b>(room temperature)</b> <b>BREAD FLOUR</b> <b>SUGAR</b> <b>SALT</b> <b>ACTIVE DRY YEAST</b> -or- <b>BREAD MACHINE/FAST RISE YEAST</b>	6½ ounces (¾ cup + 1 tbsp.) 10 ounces (1¼ cups)  3½ cups 1½ tablespoons 1½ teaspoons 2 ¼ teaspoons -or- 2 teaspoons

<b>FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE</b>		
<b>BREAD SELECT SETTING TO USE: French</b>		
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 recommended Bread Select Setting and desired Bread Color. Program <b>TIMER</b> if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.  <b>SPECIAL NOTE:</b> The amount of starter used in these recipes will produce a mild tasting sour dough bread. If you would like a stronger sour dough taste, reduce the amount of water by 1 tablespoon and increase the amount of starter by 2 tablespoons for the 1½ pound loaf and 4 tablespoons for the 2 pound loaf.

<b>SOURDOUGH WHEAT BREAD</b> <sup>Ⓟ</sup>		
<b>1½ Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
5 ounces (½ cup + 2 tbsp.) 8 ounces (1cup) 1 tablespoon 1 tablespoon 1½ cups 1½ cups 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons	<b>WATER, 80° F</b> <b>SOURDOUGH STARTER,</b> <b>room temperature</b> <b>HONEY</b> <b>MOLASSES</b> <b>BREAD FLOUR</b> <b>WHOLE WHEAT FLOUR</b> <b>SALT</b> <b>ACTIVE DRY YEAST</b> - or - <b>BREAD MACHINE/FAST RISE YEAST</b>	6 ounces (¾ cup) 10 ounces (1¼ cups)  1 tablespoon 1 tablespoon 1¾ cups 1¾ cups 1½ teaspoons 2¼ teaspoons -or- 2 teaspoons

## SWEET BREAD SETTING

- The recipes in this section can be made at the sweet bread setting. The TIME DELAY can be used with the recipes that have a  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 TIME DELAY to prevent the yeast from becoming wet before the bread making process begins.
- Use LUKEWARM water, about 80° F, to activate the yeast for best results. DO NOT USE HOT WATER, above 100° F, as this can kill the yeast.
- Milk can be used directly from the refrigerator as it will be gently warmed during the **PREHEAT** period before kneading begins. If you wish to warm the milk, you can, but do not heat above 80° F.
- If cold butter or margarine is used, cut into four (4) pieces, placing in bottom of pan with liquid for faster blending.
- Start with **MEDIUM** bread color setting the first time you make a 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. Breads made at the sweet setting usually have more sugar and therefore, the crusts will be a bit darker.
- If bread maker labors during the kneading period, the dough is too dry. Add one (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.
- An audible alert will sound during the knead cycle at both bread settings to let you know when to add ingredients if recipe recommends doing so. This will prevent these added ingredients from becoming over mixed or crushed. Simply open door when alert sounds and add the ingredients. Close door. Do not turn bread maker off when adding ingredients. If you are not adding ingredients, simply ignore the alert.
- An audible alert will sound at the end of the final (3<sup>rd</sup>) rise period, at both bread settings, as a reminder to check the height of the dough and determine if the rise should be extended to obtain a higher loaf of bread. See “EXTEND RISE GUIDELINES” section for more details. This alert can also be used as a reminder to perform any decorative crust treatment before the bake cycle begins. See “DECORATIVE CRUST TREATMENT” section for more details.

**FOLLOW THESE INSTRUCTIONS FOR RECIPES ON THIS PAGE**

<b>BREAD SELECT SETTING TO USE: sweet</b>	<b>SPECIAL TIP:</b> To make raisin bread without being present to add the raisins and nuts, follow Steps 1-3 then place raisins and nuts around the outside of pan, away from the yeast.	
<p>1. Add liquid ingredients to pan.</p> <p>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.</p> <p>3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.</p>	<p>4. Program for recommended Bread Select Setting and desired Bread Color. Program <b>TIMER</b> if being used. Start bread maker. Add raisins and nuts when alert sounds during knead cycle. When done, turn off and remove bread from pan. Cool on rack before slicing.</p>	

<b>RAISIN BREAD <sup>Ⓟ</sup></b>		
<b>1½ Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
<p>10½ ounces (1¼ cups + 1 tbsp.)</p> <p>2 tablespoons</p> <p>3½ cups</p> <p>2 tablespoons</p> <p>2 tablespoons</p> <p>1½ teaspoons</p> <p>1 teaspoon</p> <p>2 teaspoons</p> <p>- or -</p> <p>1½ teaspoons</p> <p>¾ cup</p> <p>¼ cup</p>	<p><b>WATER, 80° F</b></p> <p><b>BUTTER or MARGARINE</b></p> <p><b>BREAD FLOUR</b></p> <p><b>DRY MILK</b></p> <p><b>SUGAR</b></p> <p><b>SALT</b></p> <p><b>GROUND CINNAMON</b></p> <p><b>ACTIVE DRY YEAST</b></p> <p>- or -</p> <p><b>BREAD MACHINE/FAST RISE YEAST</b></p> <p><b>RAISINS</b></p> <p><b>CHOPPED NUTS, optional</b></p>	<p>12½ ounces (1½ cups + 1 tbsp.)</p> <p>2 tablespoons</p> <p>4 cups</p> <p>2 tablespoons</p> <p>2½ tablespoons</p> <p>1¾ teaspoons</p> <p>1¼ teaspoons</p> <p>2¼ teaspoons</p> <p>-or-</p> <p>2 teaspoons</p> <p>1 cup</p> <p>½ cup</p>

<b>CINNAMON OATMEAL RAISIN BREAD</b>		
<b>1½ Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
<p>11 ounces (1¼ cups + 2 tbsp.)</p> <p>2 tablespoons</p> <p>2¾ cups</p> <p>¾ cup</p> <p>2 tablespoons</p> <p>1¼ teaspoons</p> <p>1 teaspoon</p> <p>2 teaspoons</p> <p>- or -</p> <p>1½ teaspoons</p> <p>½ cup</p>	<p><b>MILK</b></p> <p><b>BUTTER or MARGARINE</b></p> <p><b>BREAD FLOUR</b></p> <p><b>OATS, quick or old-fashioned</b></p> <p><b>BROWN SUGAR, packed</b></p> <p><b>SALT</b></p> <p><b>GROUND CINNAMON</b></p> <p><b>ACTIVE DRY YEAST</b></p> <p>- or -</p> <p><b>BREAD MACHINE/FAST RISE YEAST</b></p> <p><b>RAISINS</b></p>	<p>13 ounces (1½ cups + 2 tbsp.)</p> <p>2 tablespoons</p> <p>3¼ cups</p> <p>1 cup</p> <p>2 tablespoons</p> <p>1½ teaspoons</p> <p>1¼ teaspoons</p> <p>2¼ teaspoons</p> <p>-or-</p> <p>2 teaspoons</p> <p>⅔ cup</p>

<b>CHEESE BREAD</b>			
<b>1½ Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>	
<p>8½ ounces (1 cup + 1 tbsp.)</p> <p>1</p> <p>2 tablespoons</p> <p>3½ cups</p> <p>1 tablespoon</p> <p>1¼ teaspoons</p> <p>2 teaspoons</p> <p>- or -</p> <p>1½ teaspoons</p> <p>⅔ cup</p>	<p><b>WATER, 80° F</b></p> <p><b>EGG, large</b></p> <p><b>BUTTER or MARGARINE</b></p> <p><b>BREAD FLOUR</b></p> <p><b>SUGAR</b></p> <p><b>SALT</b></p> <p><b>ACTIVE DRY YEAST</b></p> <p>- or -</p> <p><b>BREAD MACHINE/FAST RISE YEAST</b></p> <p><b>SHREDDED SHARP CHEDDAR</b></p> <p><b>CHEESE, frozen</b></p>	<p>10 ounces (1¼ cups)</p> <p>1</p> <p>2 tablespoons</p> <p>4 cups</p> <p>1½ tablespoons</p> <p>1½ teaspoons</p> <p>2¼ teaspoons</p> <p>-or-</p> <p>2 teaspoons</p> <p>1 cup</p>	<p><b>Add frozen cheese when alert sounds during the knead cycle.</b></p>

## APRICOT ALMOND BREAD <sup>Ⓟ</sup>

<b>1½ Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
10 ounces (1¼ cups) 2 tablespoons ¾ cups 2 tablespoons 2 tablespoons 1¼ teaspoons ½ teaspoon 2 teaspoons - or - 1½ teaspoons ½ cup ¼ cup	<b>WATER, 80° F</b> <b>BUTTER or MARGARINE</b> <b>BREAD FLOUR</b> <b>DRY MILK</b> <b>BROWN SUGAR, packed</b> <b>SALT</b> <b>GROUND NUTMEG</b> <b>ACTIVE DRY YEAST</b> -or- <b>BREAD MACHINE/FAST RISE YEAST</b> <b>CHOPPED, DRIED APRICOTS</b> <b>BLANCHED, SLIVERED ALMONDS</b>	11½ ounces (1¼ cups + 3 tbsp.) 2 tablespoons ¾ cups 2 tablespoons 3 tablespoons 1½ teaspoons ¾ teaspoon 2 ¼ teaspoons -or- 2 teaspoons ⅔ cup ⅓ cup

### FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE

<b>BREAD SELECT SETTING TO USE: Sweet</b>		
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 recommended Bread Select Setting and desired Bread Color. Program <b>TIMER</b> if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.  <b>SPECIAL NOTE:</b> To make apricot almond bread overnight or without having to be present to add the fruit and nuts, follow steps 1-3 then place apricots and almonds around the outside edge of pan, away from the yeast. Do not add these ingredients to the water in pan as they will absorb too much liquid and affect the consistency of the dough. Continue with step 4.

## PANETTONE

<b>1½ Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
6½ ounces (¾ cup + 1 tbsp.) 2 ¼ teaspoon 3 tablespoons ¾ cups 3 tablespoons 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons ⅓ cup ⅓ cup 2 tablespoons 1 tablespoon	<b>WATER, 80° F</b> <b>EGGS, large</b> <b>VANILLA EXTRACT</b> <b>BUTTER or MARGARINE</b> <b>BREAD FLOUR</b> <b>SUGAR</b> <b>SALT</b> <b>ACTIVE DRY YEAST</b> - or - <b>BREAD MACHINE/FAST RISE YEAST</b> <b>RAISINS</b> <b>MIXED CANDIED FRUIT and PEEL</b> <b>BLANCHED, SLIVERED ALMONDS</b> <b>GRATED LEMON RIND</b>	8 ounces (1 cup) 2 ½ teaspoon 3 tablespoons 4 cups 3 tablespoons 1½ teaspoons 2¼ teaspoons -or- 2 teaspoons ½ cup ½ cup 3 tablespoons 2 tablespoons

## FOLLOW THESE INSTRUCTIONS FOR THIS RECIPE

<b>BREAD SELECT SETTING TO USE: Sweet</b>		
<p>1. Add liquid ingredients to pan.</p> <p>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.</p> <p>3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.</p> <p>4. Program for recommended Bread Select Setting and desired Bread Color. Program TIMER if being used. Start bread maker.</p>		<p>5. Dust cherries, nuts and raisins with flour. Add when alert sounds during the KNEAD cycle. When done, turn off, release pan and remove with oven mitts. Shake bread out of pan and cool on rack before slicing.</p>

## STOLLEN FRUIT BREAD

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
<p>6 ounces (¾ cup)</p> <p>1</p> <p>2 tablespoons</p> <p>3 cups</p> <p>2 tablespoons</p> <p>1¼ teaspoons</p> <p>2 teaspoons</p> <p>- or -</p> <p>1½ teaspoons</p> <p>¼ cup</p> <p>¼ cup</p> <p>¼ cup</p> <p>¼ cup</p> <p>3 tablespoons</p>	<p><b>WATER, 80° F</b></p> <p><b>EGGS, large</b></p> <p><b>BUTTER or MARGARINE</b></p> <p><b>BREAD FLOUR</b></p> <p><b>SUGAR</b></p> <p><b>SALT</b></p> <p><b>ACTIVE DRY YEAST</b></p> <p>- or -</p> <p><b>BREAD MACHINE/FAST RISE YEAST</b></p> <p><b>RED CANDIED CHERRIES</b></p> <p><b>GREEN CANDIED CHERRIES</b></p> <p><b>BLANCHED, SLIVERED ALMONDS or</b></p> <p><b>CHOPPED NUTS</b></p> <p><b>RAISINS</b></p> <p><b>BREAD FLOUR</b></p>	<p>8½ ounces (1 cup + 1 tbsp.)</p> <p>1</p> <p>2 tablespoons</p> <p>¾ cups</p> <p>3 tablespoons</p> <p>1½ teaspoons</p> <p>2¼ teaspoons</p> <p>-or-</p> <p>2 teaspoons</p> <p>½ cup</p> <p>½ cup</p> <p>½ cup</p> <p>½ cup</p> <p>4 tablespoons</p>

## 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 51 minutes before being stirred down by the knead bars. 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 TIME DELAY can be used with the recipes that have a **T** symbol. The bread color, loaf size and extend rise buttons cannot be activated at the dough setting as they do not apply to making dough.
- 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 TIME DELAY to prevent the yeast from becoming wet before the bread making process begins.
- Use LUKEWARM water, about 80° F, to activate the yeast for best results. DO NOT USE HOW WATER, above 100° F, as this can kill the yeast.



- Milk can be used directly from the refrigerator as it will be gently warmed during the **PREHEAT** period before kneading begins. If you wish to warm the milk, you can, but do not heat above 80° F.
- If cold butter or margarine is used, cut into four (4) pieces, placing in bottom of pan with liquid for faster blending.
- If bread maker labors during the kneading period, the dough is too dry. Add one (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.
- Make sure to remove the dough from pan after completion of cycle. An audible alert will sound and the machine will automatically turn off when the dough cycle is complete. If the dough is left inside the machine, 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 four (4) cups of flour as the dough may not be kneaded properly. Some minor adjustment may be needed during the knead period for proper condition of the dough. See “SPECIAL NOTES ON FLOUR” section for details on making minor adjustments to the dough during the kneading period on page 5.
- Dough can be refrigerated up to three (3) to four (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.

### FOLLOW THESE INSTRUCTIONS FOR THE RECIPE BELOW

<b>BREAD SELECT SETTING TO USE:</b> Dough		
<p>1. Add water and butter to pan.</p> <p>2. Add bread flour, sugar, dry milk and salt 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.</p> <p>3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.</p> <p>4. Program for recommended Bread Select Setting for dough. Program TIME DELAY if being used. Start bread maker. When done, remove pan from bread maker. Place dough onto floured surface. Let rest 15 minutes.</p>		<p>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.</p>

### BASIC DINNER ROLLS/BREAD STICKS <sup>Ⓟ</sup>

	<b>INGREDIENTS</b>	
<p>7½ ounces (¾ cup + 1 tbsp.)</p> <p>3 tablespoons</p> <p>3 cups</p> <p>3½ tablespoons</p> <p>2 tablespoons</p> <p>1 teaspoon</p> <p>2 teaspoons</p> <p>- or -</p> <p>1½ teaspoons</p>	<p><b>WATER, 80° F</b></p> <p><b>BUTTER or MARGARINE</b></p> <p><b>BREAD FLOUR</b></p> <p><b>SUGAR</b></p> <p><b>DRY MILK</b></p> <p><b>SALT</b></p> <p><b>ACTIVE DRY YEAST</b></p> <p><b>- or -</b></p> <p><b>BREAD MACHINE/FAST RISE YEAST</b></p> <p><b>SOFTENED BUTTER or SLIGHTLY BEATEN</b></p> <p><b>EGG WHITE</b></p>	<p><b>Makes between 2 and 3 dozen rolls depending on shape made.</b></p>

## HOW TO SHAPE DINNER ROLLS USING BASIC AND WHEAT DOUGH

### CRESCENT ROLLS

1. Divide dough into 4 equal pieces. Roll each piece into a circle ¼-inch thick.
2. Cut each circle into 6 pie-shaped wedges. Roll each wedge from wide end to narrow tip.
3. Curve ends to form crescent. Place 1 inch apart on greased cookie sheet. Cover and let rise until double in size.

**Makes 2 dozen.**



### CLOVERLEAF ROLLS

1. Divide dough into 54 equal-sized pieces. Roll each piece into a ball.
2. Place 3 balls into greased muffin cup. Continue recipe instructions.
3. Brush with softened butter. Cover and let rise until double in size.

**Makes 1½ dozen.**



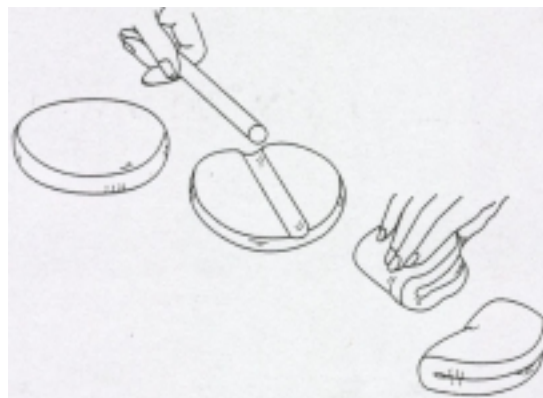
### FOUR-LEAF CLOVER ROLLS

1. Roll dough into a rectangle, ½-inch thick. Cut dough into 18 equal sized pieces.
2. Shape each piece into a ball and place in greased muffin cup.
3. With scissors, snip each ball completely into quarters.
4. Brush with softened butter. Cover and let rise until double in size. **Makes 1½ dozen.**



### BREAD STICKS

1. Divide dough into 4 equal pieces. Divide each piece into 6 portions.
2. Roll each piece into a rope 8 inches long. Place 1 inch apart on greased cookie sheets. Brush with egg white/water mixture and sprinkle with sesame or poppy seeds, grated Parmesan cheese, garlic salt or other topping. Cover and let rise until double in size. For drier breadsticks, reduce heat to 300° F after baking 10 minutes and bake 25 to 30 minutes longer. **Makes 2 dozen.**



### 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 9x9 inch pan. Brush with softened butter. Cover and let rise until double in size.

**Makes about 3 dozen.**

**FOLLOW THESE INSTRUCTIONS FOR THE RECIPE BELOW**

**BREAD SELECT SETTING TO USE: DOUGH**

1. Add liquid ingredients to pan.
2. Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
4. Program Bread Select for dough. Program TIME DELAY 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, cover and let rise in warm, draft-free place until double in size, about 45 minutes to 1 hour. Or until double in size. Bake in preheated 350° F oven for 15 to 20 minutes or until golden brown. Serve warm.

**WHEAT DINNER ROLLS <sup>Ⓟ</sup>**

**INGREDIENTS**

- 8½ ounces (1 cup + 1 tbsp.)
- 3 tablespoons
- 1½ cups
- 1½ cups
- 3½ tablespoons
- 2 tablespoons
- 1 teaspoon
- 2 teaspoons
- or -
- 1½ teaspoons

- WATER, 80° F**
- BUTTER or MARGARINE**
- BREAD FLOUR**
- WHOLE WHEAT FLOUR**
- BROWN SUGAR, packed**
- DRY MILK**
- SALT**
- ACTIVE DRY YEAST**
- or -**
- BREAD MACHINE/FAST RISE YEAST**
- SOFTENED BUTTER or MARGARINE**

**Makes 1½ dozen.**

**FOLLOW THESE INSTRUCTIONS FOR THE RECIPE BELOW**

**BREAD SELECT SETTING TO USE: DOUGH**

1. Add liquid ingredients to pan.
2. Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
4. Program Bread Select for dough. Program TIME DELAY 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 in to 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, or until double in size. Brush with slightly beaten egg white and sprinkle with coarse salt or other topping. Bake in preheated 375° F oven for 15 to 20 minutes or until golden brown. Serve warm.

**RYE DINNER ROLLS <sup>Ⓟ</sup>**

**INGREDIENTS**

- 8 ounces (1 cup)
- 2 tablespoons
- 3 tablespoons
- 1½ cups
- 1½ cups
- 2 tablespoons
- 1 teaspoon
- 2 teaspoons
- or -
- 1½ teaspoons

- WATER, 80° F**
- HONEY**
- BUTTER or MARGARINE**
- BREAD FLOUR**
- MEDIUM RYE FLOUR**
- DRY MILK**
- SALT**
- ACTIVE DRY YEAST**
- or -**
- BREAD MACHINE/FAST RISE YEAST**
- EGG WHITE, slightly beaten**

**Makes about 2 dozen.**

**Coarse salt, optional**  
**Caraway seed, optional**

### PIZZA DOUGH <sup>Ⓟ</sup>

<b>SINGLE CRUST</b> 12 to 14 Inch	<b>INGREDIENTS</b>	<b>DOUBLE CRUST</b> 2-12 to 14 Inch
6 ounces (¾ cup) 2 tablespoons 2½ cups ½ teaspoon ½ teaspoon 2 teaspoons - or - 1½ teaspoons  6 to 8 ounces	<b>WATER, 80° F</b> <b>VEGETABLE OIL</b> <b>ALL PURPOSE FLOUR</b> <b>SUGAR</b> <b>SALT</b> <b>ACTIVE DRY YEAST</b> - or - <b>BREAD MACHINE/FAST RISE YEAST</b>  <b>PIZZA SAUCE</b> <b>FAVORITE MEAT, TOPPINGS, CHEESE</b>	10 ounces (1¼ cups) 4 tablespoons 4 cups 1 teaspoon 1 teaspoon 2½ teaspoons - or - 2 teaspoons  12 to 16 ounces

### FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE

<b>BREAD SELECT SETTING TO USE: Dough</b>		
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.  3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.  4. Program Bread Select Setting for dough. Program TIME DELAY 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 out to fit 12 or 14-inch pizza pan. Place dough into greased pan, which has been sprinkled with cornmeal. Press dough into pan, forming and 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 <sup>Ⓟ</sup>

<b>SINGLE CRUST</b> 1 -12-14 Inch	<b>INGREDIENTS</b>	<b>DOUBLE CRUST</b> 2-12 to 14 Inch
8 ounces (1 cup) 1 tablespoon 2½ cups ½ teaspoon ½ teaspoon 2 teaspoons - or - 1½ teaspoons  6 to 8 ounces	<b>WATER, 80° F</b> <b>VEGETABLE OIL</b> <b>WHOLE WHEAT FLOUR</b> <b>SUGAR</b> <b>SALT</b> <b>ACTIVE DRY YEAST</b> - or - <b>BREAD MACHINE/FAST RISE YEAST</b>  <b>PIZZA SAUCE</b> <b>FAVORITE MEAT, TOPPINGS, CHEESE</b>	13 ounces (1½ cups + 2 tbsp.) 2 tablespoons 4 cups 1 teaspoon 1 teaspoon 2½ teaspoons - or - 2 teaspoons  12 to 16 ounces

**FOLLOW THESE INSTRUCTIONS FOR THE RECIPE BELOW**

<b>BREAD SELECT SETTING TO USE: DOUGH</b>	
<p>1. Add water and butter to pan.                  2. Add bread flour, dry milk, sugar and salt to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners.                  3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.                  4. Program Bread Select for dough. Program TIME DELAY if being used. Start bread maker. When done, remove pan from bread maker. Place dough onto floured surface. Let rest 15 minutes.</p>	<p>5. Knead dough about 1 minute. Roll dough in to a rectangle, 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 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. Bake in preheated 400° F oven for 15 minutes or until golden brown. Cool slightly and cut into squares for serving. Serve warm.</p>

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	<b>INGREDIENTS</b>	
<p>7½ ounces (¾ cup + 3 tbsp.)                  3 tablespoons                  3 cups                  2 tablespoons                  3½ tablespoons                  1 teaspoon                  2 teaspoons                  - or -                  1½ teaspoons                  2 tablespoons                  2 tablespoons                  2 teaspoons                  1 teaspoon, or to taste</p>	<p><b>WATER, 80° F</b>  <b>BUTTER or MARGARINE</b>  <b>BREAD FLOUR</b>  <b>DRY MILK</b>  <b>SUGAR</b>  <b>SALT</b>  <b>ACTIVE DRY YEAST</b>                  - or -  <b>BREAD MACHINE/FAST RISE YEAST</b>  <b>OLIVE OIL</b>  <b>GRATED PARMESAN CHEESE</b>  <b>ROSEMARY LEAVES</b>  <b>GARLIC SALT</b></p>	

**FOLLOW THESE INSTRUCTIONS FOR THE RECIPE ON THE NEXT PAGE**

<b>BREAD SELECT SETTING TO USE: DOUGH</b>	
<p>1. Add water and butter to pan.                  2. Add bread flour, dry milk, sugar and salt to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners.                  3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.                  4. Program Bread Select for dough. Program TIME DELAY if being used. Start bread maker. When done, remove pan from bread maker. Place dough onto floured surface. Let rest 15 minutes.</p>	<p>5. Roll dough into a 15x12-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 until 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. Bake in preheated 375° F oven for 40 minutes or until golden brown. Cool slightly before slicing.</p>

## TRADITIONAL FRENCH BREAD <sup>Ⓢ</sup>

INGREDIENTS		
10 ounces (1¼ cups) 1 tablespoon 3½ cups 1½ teaspoons 1¼ teaspoons 2 teaspoons - or - 1½ teaspoons 1 1 teaspoon	<b>WATER, 80° F</b> <b>BUTTER or MARGARINE</b> <b>BREAD FLOUR</b> <b>SUGAR</b> <b>SALT</b> <b>ACTIVE DRY YEAST</b> - or - <b>BREAD MACHINE/FAST RISE YEAST</b> <b>EGG WHITE, slightly beaten</b> <b>WATER</b> <b>POPPY or SESAME</b> <b>SEEDS for garnish</b>	<b>Makes 1 large loaf.</b>

## FOLLOW THESE INSTRUCTIONS FOR THE RECIPE BELOW

BREAD SELECT SETTING TO USE: DOUGH	
<ol style="list-style-type: none"> <li>1. Add water and 3 tablespoons butter to pan.</li> <li>2. Add bread flour, dry milk, sugar and salt to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners.</li> <li>3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.</li> <li>4. Program Bread Select for dough. Program TIME DELAY if being used. Start bread maker. When done, remove pan from bread maker. Place dough onto greased bowl. Cover and refrigerate 30 minutes.</li> <li>5. Place dough onto a lightly floured surface. Roll into a 15x12-inch rectangle. Cover ⅔ of dough with thinly sliced 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 log side of dough. Place on lightly greased cookie sheet, cover with plastic wrap and place in refrigerator for 30 minutes.</li> <li>6. Place dough on lightly floured surface, with long sides vertical to you. Roll out into a 15x12-inch rectangle. See Diagram 2. Fold in thirds, folding from end to end. Place back onto greased cooking sheet, cover with plastic wrap and refrigerate at least 4 hours or overnight. The longer refrigeration time will result in flakier croissants.</li> <li>7. Place dough on lightly floured surface, with long side vertical you. Roll out into a 15x12-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.</li> <li>8. Brush croissants with slightly beaten egg white. Bake in preheated 375° F oven for 15 to 20 minutes or until golden brown.</li> </ol>	

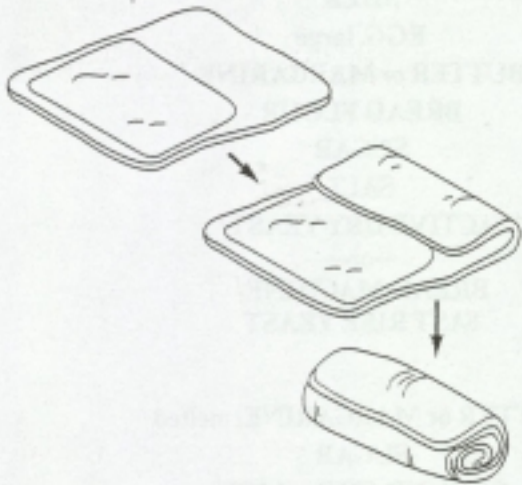
## CROISSANTS <sup>Ⓢ</sup>

INGREDIENTS		
8 ounces (1 cup) 3 tablespoons 3 cups 2 tablespoons 3 tablespoons ¾ teaspoon 3 teaspoons - or - 2 teaspoons ¾ cup (1½ sticks) 1	<b>WATER, 80° F</b> <b>BUTTER</b> <b>BREAD FLOUR</b> <b>DRY MILK</b> <b>SUGAR</b> <b>SALT</b> <b>ACTIVE DRY YEAST</b> - or - <b>BREAD MACHINE/FAST RISE YEAST</b> <b>COLD BUTTER, sliced thin</b> <b>EGG WHITE, slightly beaten</b>	<b>Makes 18 medium size croissants.</b>

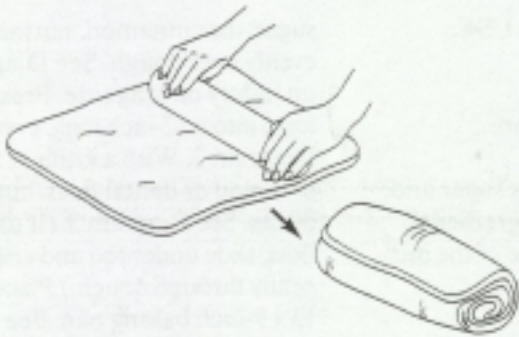


**Diagram 1**

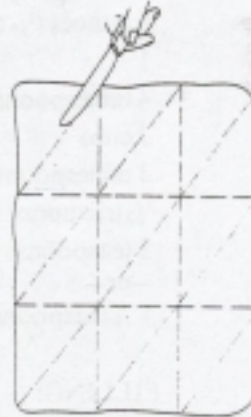
Roll dough into rectangle, 15 x 12-inches.  
Put butter slices on  $\frac{1}{3}$  of dough.  
Fold dough in thirds, bringing unbuttered  
part over buttered part.  
Seal edges and refrigerate.

**Diagram 2**

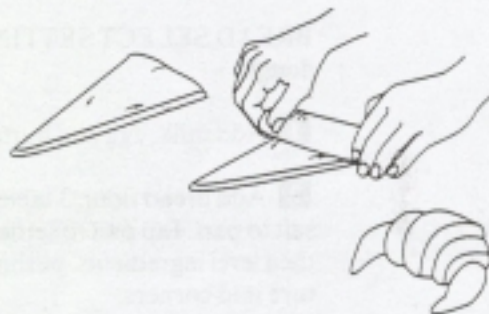
Roll dough into rectangle, 15 x 12-inches.  
Fold in thirds from end to end. Seal edges and  
refrigerate.

**Diagram 3**

Roll dough into rectangle, 15 x 12-inches.  
Cut into thirds lengthwise and crosswise.  
Cut each piece diagonally to form 18 triangles.

**Diagram 4**

Roll up each triangle, starting at wide end, to  
form crescent shape. Curve ends together so  
they almost touch.



## FOLLOW THESE INSTRUCTIONS FOR THE RECIPE BELOW

### BREAD SELECT SETTING TO USE: DOUGH

1. Add milk, egg and butter to pan.
2. Add bread flour, 3 tablespoons sugar and salt to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
4. Program Bread Select for dough. Program TIME DELAY if being used. 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 15x10 inches wide. Spread ¼ cup melted butter over dough to within 1 inch of edges. Then sprinkle ¼ 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 13x9-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 ½ 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.

## CINNAMON ROLLS

### INGREDIENTS

6 ounces (¾ cup)  
1  
4 tablespoons  
3 cups  
3 tablespoons  
½ teaspoon  
2 teaspoons  
- or -  
1½ teaspoons

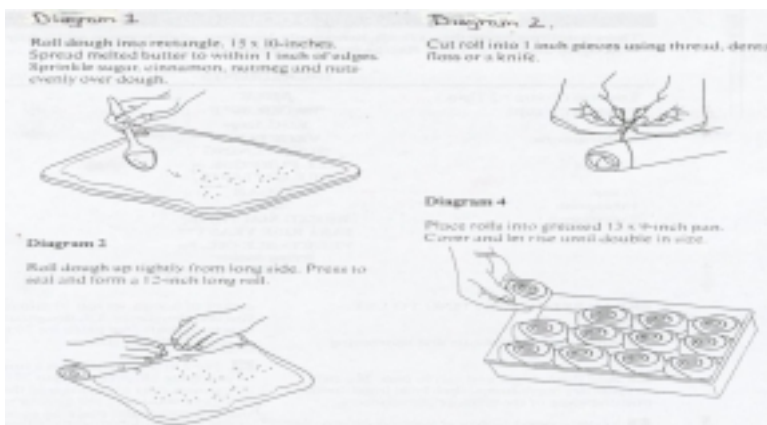
#### FILLING:

¼ cup  
¼ cup  
2 teaspoons  
½ teaspoon  
⅓ cup

**MILK**  
**EGG, large**  
**BUTTER or MARGARINE**  
**BREAD FLOUR**  
**SUGAR**  
**SALT**  
**ACTIVE DRY YEAST**  
**- or -**  
**BREAD MACHINE/FAST RISE YEAST**

**Makes 12 large rolls.**

**BUTTER or MARGARINE, melted**  
**SUGAR**  
**GROUND CINNAMON**  
**GROUND NUTMEG, optional**  
**CHOPPED NUTS**



## FOLLOW THESE INSTRUCTIONS FOR THE RECIPE BELOW

### BREAD SELECT SETTING TO USE: DOUGH

1. Add liquid ingredients and shortening 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 the corners.
3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
4. Program Bread Select for dough. Program TIME DELAY if being used. Start bread maker. When done, remove pan from bread maker. Place dough on floured surface then let rest 15 minutes.
5. Roll dough into a rectangle, about ½-inch thick. Cut with donut 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.

## RAISED DOUGHNUTS

RAISED DOUGHNUTS		
	INGREDIENTS	
5 ounces (½ cup + 2 tbsp.) 2 ounces (¼ cup) 1 4 tablespoons 3½ cups ¼ cup 1 teaspoon 2 teaspoons	<b>MILK</b> <b>WATER, 80° F.</b> <b>EGG, large</b> <b>VEGETABLE SHORTENING</b> <b>ALL PURPOSE FLOUR or BREAD FLOUR</b> <b>SUGAR</b> <b>SALT</b> <b>BREAD MACHINE</b> - or - <b>FAST RISE YEAST</b>  *VEGETABLE OIL, for frying donuts	<b>Makes 1½ dozen.</b>

## QUICK BREAD SETTING

-The recipes in this section can be made at the quick bread setting. This setting is unique as it simply mixes the ingredients for three (3) minutes, then immediately goes into the BAKE cycle. No yeast is used in these breads, therefore, no rise periods are needed.

-Scratch recipes and packaged quick bread mixes can be prepared, plus you can adapt your own favorite quick bread recipes following the guidelines given in this section.

-The **TIME DELAY** cannot be used with the quick bread setting as eggs are used which can spoil when left at room temperature for several hours. The **bread color** and **loaf size** buttons cannot be activated at the **quick bread** setting, nor can the **extend rise** feature of **keep warm** cycle be utilized as these do not apply to quick breads.

-Use *all-purpose* flour, not bread flour, in these recipes for best results.

-Always be sure to generously grease the inside of pan and knead bars with solid vegetable shortening to ensure good release of the bread after baking. If this is not done, the bread will stick. We do not recommend the use of vegetable cooking sprays to grease the pan as it can leave a residue, which can cause future sticking problems.

- Always use room temperature, softened butter or margarine to ensure even blending during the mix cycle. Also, cut the butter or margarine into small pieces for even blending. If using solid vegetable shortening, it too should be cut into small pieces for even blending. If refrigerated butter or margarine is used, it will not be blended into the mixture during the brief mix cycle.

## QUICK BREAD SETTING (continued)

-After one (1) minute of mixing, scrape sides of pan with a rubber scraper to clean off any flour residue, otherwise a flour ring will be left. Do not turn bread maker off or unlock or remove pan to scrape sides during mixing, simply scrape sides while machine is mixing.

-After the mix cycle is complete, the bread maker will go into the **BAKE** cycle for a total of 87 minutes to accommodate the different types of quick breads that can be made. Audible alerts will sound after 57, 67 and 77 minutes of baking as a reminder to check the doneness of the bread. The time will count down in display so you always know how much time remains in the **BAKE** cycle. You may also wish to set a separate timer to ensure that you check the doneness at the appropriate time. It is best to set a timer for the minimum baking time given in the recipe being made to prevent over baking. Check for doneness by opening the door and inserting a toothpick in the center of the crack that forms on the bread. The toothpick should come out clean when done. If it comes out wet, continue baking, checking it every 5 to 10 minutes, until done.

-After bread is done, turn bread maker off, unlock pan and remove with oven-mitts. *Allow pan containing bread to cool on rack for time directed before removing.* If not allowed to cool in pan, bread will stick. You may wish to run a smooth edged spatula around the edge of bread before removing to ensure complete release. After bread is removed from pan, allow to cool before slicing.

<b>FOLLOW THESE INSTRUCTIONS FOR THE RECIPE BELOW</b>
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<b>BREAD SELECT SETTING TO USE: QUICK BREAD</b>	
---	--

- |   |  |
|---|--|
| <ol style="list-style-type: none"> <li>1. Grease inside of pan and knead bars generously with vegetable shortening.</li> <li>2. Add all ingredients in order listed to pan. Lock pan into bread maker.</li> <li>3. Program BREAD SELECT for quick bread. Turn bread maker on. The ingredients will be mixed and then the bread will be baked. During the mixing period, use a rubber scraper to clean off flour from sides of pan. Do not remove pan to scrape sides, leave pan locked in place when scraping flour off sides.</li> <li>4. Bake 60 to 70 minutes or until done. Set a separate timer for minimum baking time, or use alerts that sound after 57, 67 and 77 minutes of baking. The oven will stay on for a total of 87 minutes. Check doneness by inserting toothpick in center of crack. Toothpick should come out clean.</li> <li>5. When done, turn off, release pan then remove pan with oven mitts. Allow bread to cool in pan on rack at least 15 minutes before attempting to remove. You may wish to run a smooth edged plastic spatula around edge of bread to help loosen from pan before removing. Cool completely on rack before slicing.</li> </ol> |  |
|---|--|

<b>NUT BREAD</b>
------------------

	<b>INGREDIENTS</b>	
--	--------------------	--

- |   |  |  |
|---|--|--|
| 4 tablespoons<br>6 ounces (¾ cup)<br>2<br>2½ cups<br>1 cup<br>2½ teaspoons<br>½ teaspoon<br>1 teaspoon<br>½ cup | <b>VEGETABLE OIL</b><br><b>MILK</b><br><b>EGG, large</b><br><b>ALL PURPOSE FLOUR</b><br><b>SUGAR</b><br><b>BAKING POWDER</b><br><b>BAKING SODA</b><br><b>SALT</b><br><b>CHOPPED NUTS</b> |  |
|---|--|--|

## NUT BREAD FLAVOR VARIATIONS

-**BANANA NUT** – Replace vegetable oil with ½-cup softened butter or margarine, cut into small pieces for thorough blending; reduce milk to 2 tablespoons; add 1⅓ cups mashed ripe banana (about 2 medium).

-**CHERRY PECAN** – Reduce milk to ½ cup; use chopped pecans for chopped nuts; add ½ cup chopped maraschino cherries, well drained.

-**CRANBERRY NUT**- Reduce milk to ½ cup and add 1 cup coarsely chopped cranberries.

-**DATE**- Omit chopped nuts and add ¾ cup chopped dates and ½ teaspoon ground nutmeg.

## PACKAGED QUICK BREAD MIXES

Packaged quick bread mixes can be prepared at the **quick bread** setting. Simply follow the package directions, including greasing the inside of bread pan as well as the knead bars. Add ingredients in this order: all liquid ingredients first, followed by any fruits or nuts and then the dry flour moisture. For a higher loaf, add one of the suggested stir-in ingredients, if desired.

Lock pan into bread maker and program for quick bread. After 1 minute of mixing, scrape sides of pan with rubber scraper to clean off any flour residue. Do not remove pan to scrape sides, leave pan locked in place when scraping flour off sides. After mixing is complete, set separate timer for minimum baking time given for a 9-inch loaf. Check for doneness at this time. Continue baking if necessary until done. When done, turn bread maker off, release pan and then remove pan with oven mitts. Cool bread in pan as directed before removing. You may need to run a smooth edged spatula around edges of pan to help loosen bread before removing.

## PACKAGED MUFFIN MIXES

Packaged muffin mixes which give directions for making loaf bread may also be prepared at the **quick bread** setting. (Make sure mixes used are for making 12 muffins). Simply follow the package directions, including greasing the inside of bread pan as well as the knead bars. Add ingredients in this order; all liquid ingredients first, followed by any fruits or nuts and then the dry flour mixture.

Lock pan into bread maker and program for **quick bread**. After 1 minute of mixing, scrape sides of pan with rubber scraper to clean off any flour residue. Do not remove pan to scrape sides, leave pan locked in place when scraping flour off sides. After mixing is complete, set separate time for minimum baking time given for a 9-inch loaf. Check for doneness at this time. Continue baking if necessary until done. When done, turn bread maker off, release pan and then remove pan with oven mitts. Cool bread in pan as directed before removing. You may need to run a smooth edged spatula around edge of pan to help loosen bread before removing.

## MAKING YOUR OWN QUICK BREAD RECIPES

Your own quick bread recipes may be prepared in your bread maker at the quick bread setting following these guidelines.

-Generously grease inside of pan and knead bars with vegetable shortening.

-If using butter or margarine, it must be softened and cut into small pieces for thorough blending. Do not attempt to use refrigerated butter or margarine, as it will not be mixed thoroughly.

-If using shortening, cut into small pieces when adding to pan for thorough mixing.

-Amount of flour in recipe should not exceed  $2\frac{3}{4}$  cups.

-Always add liquid ingredients to pan first, followed by fruits and nuts and then the dry ingredients.

-Lock pan into bread maker and program for quick bread. After 1 minute of mixing, scrape sides of pan with rubber scraper to clean off any flour residue. Do not remove pan to scrape sides, leave pan locked in place when scraping flour off sides.

-After mixing is complete, set separate timer for minimum baking time given for a 9-inch loaf. Check for doneness at this time. Continue baking if necessary until done.

-When done, turn bread maker off, release pan and then remove pan with oven mitts. Cool bread in pan as directed before removing. You may need to run a smooth edged spatula around edge of pan to help loosen bread before removing.

## 90 DAY WARRANTY

Your West Bend® Warranty covers failures in the materials and workmanship of this Bread Maker for 90 days from the date of original purchase. Any failed part of the Bread Maker will be repaired or replaced without charge.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state. This warranty does not cover alleged damaged caused by misuse, abuse, accidents or alterations to the Bread Maker.

## BONUS! RECIPE BOOK

A recipe book (book number L5146) containing dozens of recipes developed exclusively for West Bend® Bread Makers is available. To order, write to the address below. Include \$8.95 **plus your area tax** with your request. Payment must accompany order. Make check or money order payable to The West Bend Company. Please allow two weeks for delivery. Price subject to change without notice.

The West Bend Company  
Attn: Housewares Customer Service  
P.O. Box 2780  
West Bend, WI. 53095-2780

## REPLACEMENTS PARTS AVAILABLE

Replacement bread pans and knead bars may be ordered directly from The West Bend Company. To order, write to the address above or order online at **www.westbend.com**. Be sure to include the catalog number of your Bread Maker (#410--), found on the back of your machine, a description of what you want and the quantity. Along with this information please include your name, mailing address (Post Office boxes will **not** be accepted as we ship via UPS and need a physical address) and your Visa, MasterCard or Discover credit card number (debit cards not accepted), expiration date, for the billing of the part(s) to you. **Your state's sales tax and a handling fee will be added to your total charge.** Or, to send a check or money order, call 262-334-6949 to obtain purchase amount. Please allow 2 weeks for delivery.

### SPECIFICATIONS:

120 V AC, 60 Hz  
Heater – 700 Watts  
Motor – 125 Watts

# WEST BEND®



NOT VALID IN MEXICO

## IMPORTANT INFORMATION

Please file this booklet for reference to instructions for proper use and care, and warranty information. For your records, attach a dated sales receipt for warranty purposes and complete the following information:

Date purchased or received as gift: \_\_\_\_\_

Where purchase and price, if known: \_\_\_\_\_

Date of Manufacture (on back of bread maker): \_\_\_\_\_ Cat/Model Number: \_\_\_\_\_

L4854 Care/Use Book





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