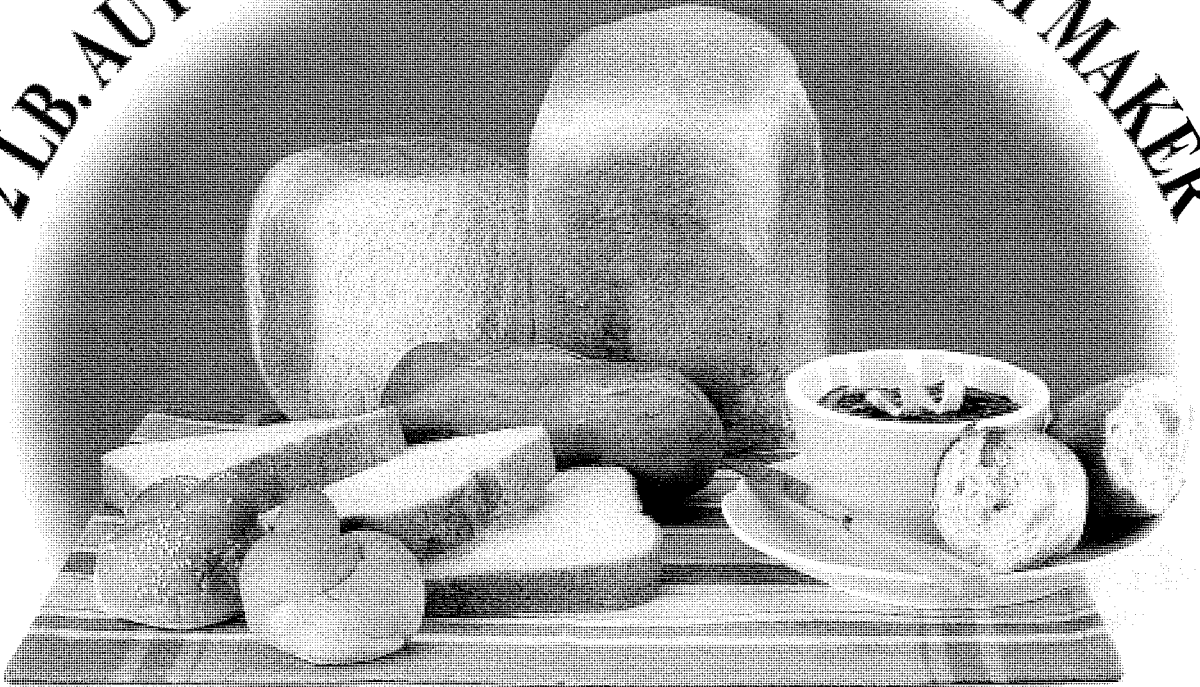


WEST BEND®

2 LB. AUTOMATIC BREAD AND DOUGH MAKER



WITH ONE HOUR BREAD CYCLE

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Register this and other West Bend® products through our website: www.westbend.com

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

IMPORTANT INFORMATION ON PROTECTING ELECTRONIC CONTROL

To protect bread maker's electronic control against possible damage caused by surges in electrical power line, we recommend using a surge protector device, available in the electronics department of most discount/hardware stores. Simply plug surge protector into the electrical outlet, then plug bread maker cord into receptacle of surge protector.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to prevent fire, property damage, electric shock or personal injury, including the following:

- Read all instructions before using.
- Do not touch hot surfaces. Use handles or knobs. Always use pot holders 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 if the appliance malfunctions or has been damaged in any manner. Return appliance to The West Bend Company for examination, repair or adjustment.
- The use of accessory attachments not recommended by The West Bend Company may result in fire, electric shock or personal injury.
- Do not use outdoors.
- Do not let cord hang over edge of table, counter, surface areas, or touch hot surfaces.
- Do not place appliance on or near a hot gas or electrical burner, or in a heated oven.
- Do not use appliance for other than intended use.
- To disconnect power, press stop button to turn control off, then remove plug from wall outlet. Never pull on the cord.
- Extreme caution must be used when moving

appliance during operation.

SAVE THESE INSTRUCTIONS

Your bread maker needs no special care other than cleaning. If servicing becomes necessary, return your bread maker to The West Bend Company. 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 cordset or an extension cord when using the bread maker, the cord must be arranged so it will not drape or hang over the edge of a countertop, tabletop or surface area where it can be pulled on by children or tripped over. To prevent electric 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.

WARNING: To prevent personal injury or property damage caused by fire, always unplug this and other appliances when not in use.

WARNING: This appliance may contain substances known to the State of California to cause cancer, birth defects or other reproductive harm.

"QUICK START" STEPS FOR THE FIRST LOAF OF BREAD

1 WHAT YOU WILL NEED

FOR MEASURING:

- See-through liquid measuring cup with graduated markings
- Set of solid, nesting type measuring cups for dry ingredients
- Set of measuring spoons
- Kitchen spoon
- Table knife

FOR MAKING BREAD:

- Water
- Butter or Margarine
- Bread Flour
- Sugar
- Dry Milk
- Salt
- Active Dry Yeast or Fast Rising/Bread Machine Yeast

2 HOW TO MEASURE

Measuring ingredients the right way with the correct measuring cups and spoons is most important when making bread. See measuring section for more information.



REMEMBER TO:

- **Always measure liquid ingredients in see-through measuring cup with graduated markings.** Liquid should just reach marking on cup at "eye-level," not above or below. For easier measuring, set cup on inside of top kitchen cabinet.
- **Always use liquids at the correct temperature, lukewarm, between 75-85°F.**
- **Always spoon dry ingredients like bread flour into solid, nesting type measuring cups, then level off with table knife.**
- **Never scoop measuring cups into dry ingredients as this will pack down the ingredients, causing the dough to be dry and the loaf to be short.**
- **Always use set of measuring spoons to measure smaller quantities of dry and liquid ingredients, measuring level, not rounded or heaping.**



3 MAKING 2 lb. WHITE BREAD USING SELECT SETTINGS:

(2) Basic White Large 2 lb. OR (12) One hour bread cycle

(2) Basic White-Large 2 lb.

- 11 1/2 ounces,* 75° - 85°F
- 2 tablespoons
- 4 cups
- 2 tablespoons
- 2 tablespoons
- 1 3/4 teaspoons
- 2 teaspoons active dry yeast

*11 1/2 ounces equals 1 1/4 cups + 3 tablespoons.

Ingredients

WATER
BUTTER OR MARGARINE
BREAD FLOUR
SUGAR
DRY MILK
SALT
YEAST

(12) One hour bread cycle

- 11 1/2 ounces,* 75° - 85°F
- 2 tablespoons
- 4 cups
- 2 1/2 tablespoons
- 2 tablespoons
- 3/4 teaspoon
- 4 teaspoons fast rising/
bread machine yeast

1. Put knead bar in bread pan over shaft. Twist bar if needed to slide down all the way.
2. Measure water at correct temperature and add to bread pan with butter or margarine.
3. Measure bread flour, sugar, dry milk and salt; add to pan. Level ingredients.
4. Make shallow well in center of dry ingredients; add yeast to center. Put pan into machine, with "front" side of pan facing front. Press pan down until it locks in place. Close cover.

4 PROGRAMMING CONTROL PANEL

1. Plug cord into electrical outlet. SEL will flash in display. If using *basic white-large 2 lb.*, press **select** button until "2" appears in display. If using *one hour bread cycle*, press select button until "12" appears in display.
2. Press **start** button to turn machine on. Time to make bread will appear in display: 2:50 for (2) setting; 0:59 for (12) setting. Minutes will begin to count down.
3. When done, alert will sound and "End" will appear in display. Turn machine off by holding **stop** button down until alert sounds. SEL will flash in display. Unplug cord from outlet.
4. With oven mitt, pull pan straight up and out of machine. Shake loaf out and place on rack to cool 15 to 30 minutes before slicing. Wash pan following cleaning instructions in this book.

For more information on making bread and additional recipes, read on.

OTHER TIPS TO KEEP IN MIND WHEN USING YOUR BREAD MAKER

1 CAUTION: To prevent personal injury, **DO NOT REMOVE** the bread pan or touch any moving parts when bread maker is in operation. If you need to stop the bread maker during operation, hold the stop button down for four (4) seconds or until alert sounds and SEL flashes in display.

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 bearing that turns the knead bar on the bottom of the pan. See "CLEAN AFTER EACH USE" section in this booklet on page 14 for further details.

4 ALWAYS place bread maker on a **DRY, STABLE**, heat-proof countertop or table during use. Since the bread maker contains a motor, some vibration occurs during the knead cycle.

5 CAUTION: To prevent personal injury, **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 6 and 7.

7 DO NOT EXCEED the ingredient capacity of the bread maker. See "KNOW YOUR INGREDIENTS" section in this booklet on pages 3 to 6. 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 by pushing some of the dry ingredients 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 **timer** on your bread maker to prevent the yeast from getting wet before the bread making process begins.

9 IN THE EVENT OF A POWER OUT-AGE, the bread maker will turn off and remain off when power is restored. You will need to remove the contents from pan and start over using fresh ingredients. SEL will flash in display to let you know bread maker is not in operation.

10 DO NOT COVER bread maker with anything during operation as this can cause malfunction.

11 DO NOT TOUCH control panel buttons after bread maker has been turned on as this 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 used in making bread and provides structure as well as food for the yeast. Several different types of flour can be used in your bread maker, but **DO NOT USE 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 special **whole wheat** bread settings. Whole wheat flour contains the entire wheat kernel, including the bran and germ, therefore, breads made with 100 percent or a high percentage of whole wheat flour will be lower in height and heavier in texture than bread made with bread flour. The **whole wheat** bread settings on your machine feature longer rising time for optimum results.

■ **RYE FLOUR** can be used in combination

with bread flour in the preparation of rye or pumpernickel bread. However, it cannot be used alone as it does not contain enough protein to develop adequate gluten for structure.

SPECIAL NOTES 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 a refrigerator to prevent them from becoming rancid.

Measure the amount of flour as directed in each recipe but make any adjustment after the first 5 to 8 minutes of continuous kneading. *Feel free to check the condition of the dough by feeling it and looking at it during the knead cycle as this is the only time you can make any minor adjustment that may be necessary as follows:*

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.

You will know when 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 3 cups bread flour for the 1½ pound loaf. Breads containing whole wheat, cereals or oats should not exceed a total of 4½ cups for the 2 pound loaf or 3½ cups for the 1½ 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.

■ **MILK** enhances flavor and increases the nutritional value of bread. Any type of milk (whole, 2%, 1%, skim, buttermilk or canned evaporated milk) can be used in making bread. Refrigerated milk must always be warmed to 75-85°F. Warm in a glass measuring cup in microwave or in a small pan on top of the range. **DO NOT HEAT MILK ABOVE 100°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 of the bread maker as regular milk can spoil when left at room temperature for several hours. Use lukewarm water, about 75-85°F. **DO NOT USE WATER ABOVE 100°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, for the most part, interchangeable in recipes. Eliminate dry milk in recipes when substituting milk for water. Watch the condition of the dough during the knead cycle for any minor adjustment that may be needed. Slightly more milk may be needed when substituting for water.

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

Butter, margarine and solid shortening are interchangeable in recipes. You may wish to cut butter and margarine into four (4) pieces for faster blending during the knead cycle. Do not use fat reduced margarines as they contain more water and can affect the size of the loaf.

If substituting oil for a solid fat, reduce the amount of liquid in recipe by $\frac{1}{2}$ to 1 tablespoon, making any minor adjustment during the knead cycle to obtain the right dough consistency.

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 adjustment which may be needed.

■ **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 $\frac{1}{4}$ 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 as some minor adjustment may be needed to get the dough to the right consistency.

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 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 overrise. 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 the 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 that makes the bread rise. Active dry, fast rising or bread machine yeast can be used in your bread maker. Use only the amount stated in the recipes. Using a little more can cause the dough to overrise and bake into the top of bread maker. Fast rising yeast and bread machine yeast are virtually the same and interchangeable with one another and must be used at the **one hour bread cycle** for best results.

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

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

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

■ **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 to recipes 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 condition of the dough during kneading as you may need to add a little water as the vital gluten will absorb liquid. Vital gluten can be obtained at most health food stores. Do not use gluten flour, as this is not as effective as vital gluten as it contains less protein.

Or, you can use a large egg as a substitute for vital gluten as it too will increase the protein content. If using an egg, add it to the liquid in bottom of pan and *reduce the recommended*

amount of liquid in recipe by two (2) ounces ($\frac{1}{4}$ cup). Again, check the condition of the dough during the knead cycle for any minor adjustment that may be needed.

■ **SPECIAL NOTE ON CINNAMON AND GARLIC:** Adding too much cinnamon or garlic can affect the texture and size of the loaf obtained. Cinnamon can break down the structure of the dough, affecting height and texture, whereas, 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 STEP IN USING YOUR BREAD MAKER IS TO MEASURE THE INGREDIENTS PRECISELY AND ACCURATELY. YOU MAY NEED TO CHANGE YOUR MEASURING HABITS SOME, BUT THE REWARDS FOR DOING SO WILL BE GREAT—WONDERFUL LOAVES OF BREAD YOU WILL BE PROUD OF AND THAT EVERYONE WILL ENJOY.

Follow these **VERY IMPORTANT** tips when measuring ingredients:

■ **READ** through the recipe and organize the ingredients you will need in the order they are added to the bread pan. Many bread disasters occur because an ingredient was left out or added twice.

■ **USE** standard kitchen measuring cups and spoons and follow the steps below:

1 **ALWAYS** use glass or plastic “SEE-THROUGH” liquid measuring cups to measure liquids. See Diagram 1. Place cup on flat surface and measure at “EYE-LEVEL,” not at an angle. The liquid level line **MUST** be right to the measurement marking, not above or below. A “LOOKS CLOSE ENOUGH” measurement can spell disaster in bread making.

SPECIAL TIP: Place liquid measuring cup on inside of kitchen cabinet for easier measuring at eye level.

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

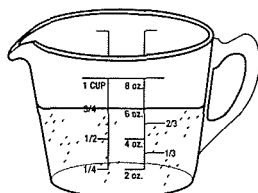
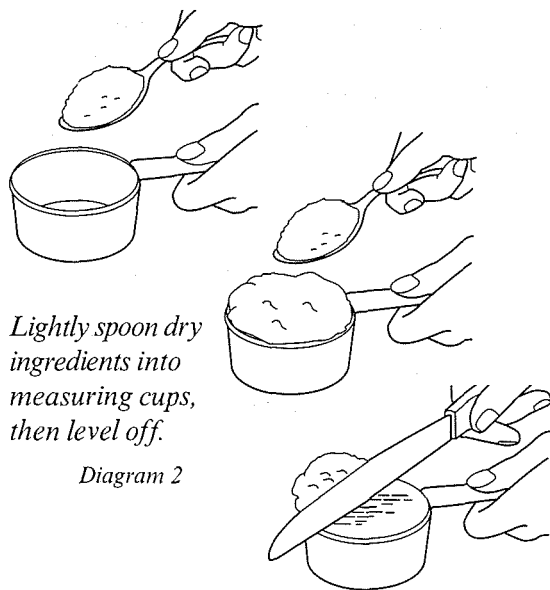


Diagram 1

2 **ALWAYS** use standard dry measuring cups for measuring all dry ingredients, especially flour. Dry measuring cups are those that nest together.

ALWAYS SPOON DRY INGREDIENTS INTO THE SPECIFIED MEASURING CUP, THEN LEVEL OFF TOP WITH A KNIFE. ALL MEASUREMENTS MUST BE LEVEL. DO NOT SCOOP MEASURING CUPS INTO DRY INGREDIENTS, ESPECIALLY FLOUR. THIS WILL COMPRESS THE INGREDIENTS INTO THE CUP AND CAUSE THE DOUGH TO BE DRY WHICH WILL RESULT IN A SHORT LOAF OF BREAD. See Diagrams 2 and 3.

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



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

Diagram 2

Do not scoop measuring cups into dry ingredients, especially flour, as you will end up with more flour than the recipe calls for, resulting in short loaves.

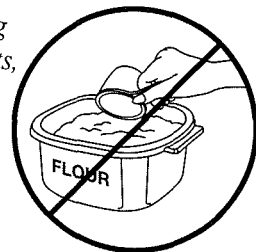


Diagram 3

3 **ALWAYS** use standard measuring spoons for measuring ingredients such as yeast, salt, sugar and dry milk as well as small amounts of honey, molasses or water. Again, the measurements **MUST BE LEVEL**, not rounded or heaping as this little bit of a difference can affect the bread. See Diagram 4 on page 7.

DO NOT USE TABLEWARE AS MEASURING SPOONS AS THESE VARY IN SIZE AND WILL NOT BE ACCURATE.

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

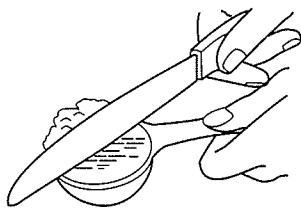


Diagram 4

USING BREAD MIXES IN YOUR BREAD MAKER

Pre-packaged bread mixes can be prepared in your bread maker, following the package directions. Use the **basic white-regular 1½ lb.** or **basic white-large 2 lb.** bread setting for most mixes unless preparing a 100 percent whole wheat or natural grain mix, which would require the **whole wheat-regular 1½ lb.** or **whole wheat-large 2 lb.** setting depending on size of loaf being made. Add the recommended amount of liquid to the bread pan first, then the flour mixture and finally the yeast on top. Start the bread maker. The **timer** feature can be used with bread mixes providing no perishable ingredients are used, such as milk, eggs, etc., which can spoil when left at room temperature for several hours. Bread mixes can also be made at **one hour bread cycle** with some adjustments needed. See page 35 for more details on using bread mixes at the **one hour bread cycle**.

MAKE YOUR OWN MIXES

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

PARTS OF BREAD MAKER

Cover Handle

Viewing Window

Pan Locking Clip

Oven Chamber

CONTROL PANEL

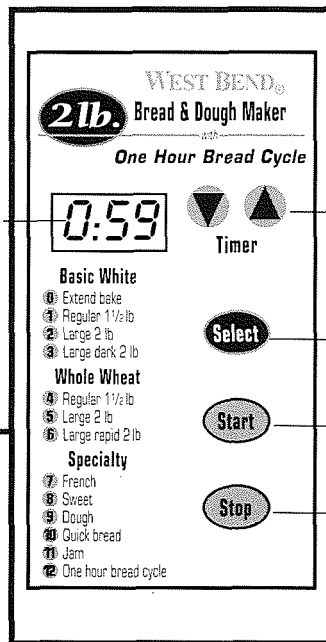
Display Window

Timer Buttons

Select Button

Start Button

Stop Button



BREAD PAN

Bail Handle

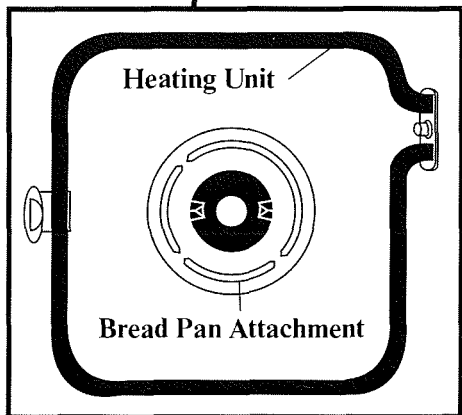
Knead Bar

Drive Shaft

Pan Base

FRONT ↓

Front Side of Pan



MEASUREMENT EQUIVALENT CHART

CUP	=	FLUID OUNCE	=	TABLESPOON	=	TEASPOON
1	=	8	=	16	=	48
$\frac{3}{8}$	=	7	=	14	=	42
$\frac{1}{2}$	=	6	=	12	=	36
$\frac{5}{8}$	=	$5\frac{1}{2}$	=	$10\frac{3}{4}$	=	32
$\frac{3}{4}$	=	5	=	10	=	30
$\frac{1}{2}$	=	4	=	8	=	24
$\frac{3}{8}$	=	3	=	6	=	18
$\frac{1}{3}$	=	$2\frac{2}{3}$	=	$5\frac{1}{3}$	=	16
$\frac{1}{4}$	=	2	=	4	=	12
$\frac{1}{8}$	=	1	=	2	=	6
		$\frac{1}{2}$	=	1	=	3
		$\frac{1}{4}$	=	$\frac{1}{2}$	=	$1\frac{1}{2}$

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 a teaspoon or two. 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.

ADAPTING YOUR FAVORITE BREAD/DOUGH RECIPES

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

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

- 3 ounces liquid, 75-85°F
- $\frac{1}{2}$ tablespoon fat
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ tablespoon sweetener
- $\frac{1}{2}$ teaspoon active dry **or** scant $\frac{1}{2}$ teaspoon bread machine/fast rise yeast

For example, based on the formula above using 4 cups of flour, start with:

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

Add ingredients to the pan in recommended sequence: liquids first, followed by fat, then all dry ingredients except yeast. Level dry ingredients in pan, make a slight well and add the yeast to well. Program for **basic white-large 2 lb.** setting. After 10 minutes of continuous kneading, check the condition of dough. It should be soft, a bit sticky with a slight smear of dough 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 BREAD FLOUR FOR A 2 POUND LOAF; 3 CUPS OF FLOUR FOR A 1½ POUND LOAF.

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 or sealed storage container 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 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. See Diagram 6. Please review the following features to better understand what each button on control panel is designed to do and the options that are available to you.

■ SELECT BUTTON ■

The **select** button lets you choose between a number of different bread settings as well as a dough and jam setting. With each press of the **select** button, the number in the display will advance to the next setting on the control panel menu. When the machine is plugged into electrical outlet, **SEL** will flash in display, indicating that a selection must be made before the machine can be turned on.

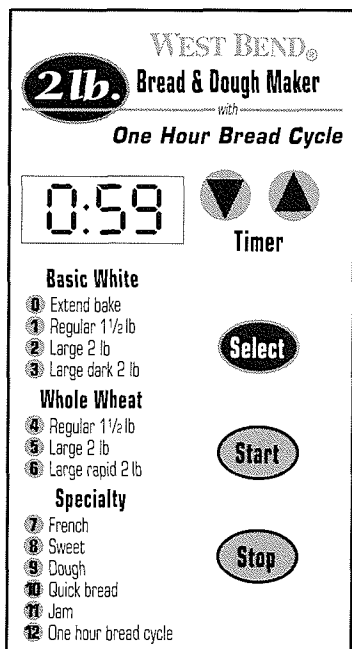


Diagram 6

The **select** settings offered are:

Basic White	0	Extend bake
	1	Regular 1½ lb.
	2	Large 2 lb.
Whole Wheat	3	Large dark 2 lb.
	4	Regular 1½ lb.
	5	Large 2 lb.
Specialty	6	Large rapid 2 lb.
	7	French
	8	Sweet
	9	Dough
	10	Quick bread
	11	Jam
	12	One hour bread cycle

The **extend bake** (0) setting allows you to lengthen baking time after completion of the cycle if needed. See page 13 for more information on this setting.

The **basic white** (1-3) settings can be used for almost any bread recipe containing at least 50% bread flour. If a recipe contains less than 50% bread flour, then use the **whole wheat** (4-6) settings as these offer longer rising times for these heavier doughs.

The **French** (7) setting provides a crisp, chewy crust due to longer baking time.

The **sweet** (8) setting bakes bread at a lower temperature to prevent overbrowning of doughs containing more sugar.

The **dough** (9) setting is used when you wish to make dough for hand shaping and baking in your own oven, such as dinner rolls.

The **quick bread** (10) setting is unique as it makes non-yeast, cake-like batter breads such as banana nut or cranberry nut. Quick breads do not require any rising times. The ingredients are simply mixed and then the bread is baked.

The **jam** (11) setting automatically cooks jam in the bread pan. Now you can enjoy homemade jam on your homemade bread.

The **one hour bread cycle** (12) can be used to make a loaf of hot, fresh bread in just one hour. For best results, fast rise or bread machine yeast and less salt must be used. See guidelines for using this setting on page 35.

When using the **basic white** large (2-3) and **sweet** (8) settings, an alert will sound during the knead cycle as a reminder to add ingredients such as raisins, nuts, etc., if recommended in recipe. If not adding extra ingredients, ignore alert or use as a checkpoint to check condition of dough for any minor adjustment that may be needed. See "SPECIAL NOTES

■ TIMER BUTTONS ■

The **timer** buttons let you program the bread maker to start at a later time, which is especially convenient if you wish to wake up to a fresh loaf of bread in the morning or come home to a fresh loaf for dinner. The **timer** can be programmed to delay the start of the bread maker for up to 12 hours at all bread and dough settings. When using the **timer** 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.*

To use the **timer**, simply prepare the recipe you wish to make, place the bread pan into bread maker, program **select**, then enter the number of hours and minutes from when you start the bread maker to when you want the bread done. The (up) ▲ **timer** button will scroll up in 10 minute increments, whereas the (down) ▼ **timer** button will scroll down in 10 minute increments. See “HOW TO USE TIMER” section on pages 13 and 14 for more details on using this feature. The recipes with the Ⓟ symbol can be used in the **timer** mode.

■ START AND STOP BUTTONS ■

Use the **start** and **stop** buttons to turn bread maker on and off. Before starting the machine, you must first program **select**, plus the **timer** if being used. Press **start** button once to turn machine on.

When the machine is on, the colon between hours and minutes will flash and minutes will begin to count down so you always know how much time remains until bread is done.

When process time elapses, “End” will appear in display and audible alert will sound to let you know bread is done. Turn off by holding **stop** button down until alert sounds and SEL flashes in display. Remove bread pan using oven mitts and shake loaf out of pan onto cooling rack. Cool before slicing.

If pan is not removed immediately after baking, machine will automatically go into **keep warm** mode for up to one (1) hour to keep bread warm. The word “End” will appear in display. If machine is not turned off during **keep warm** period, machine will automatically turn itself off and SEL will flash in display.

If using **dough** setting, machine will automatically turn off upon completion of cycle, alert will sound and “End” will appear in display.

Press **stop** button until alert sounds and SEL flashes in display. Remove dough and finish as recommended in recipe being prepared. Do not leave pan containing dough inside machine after completion of cycle as dough will continue to rise and could overflow the pan. See Dough section on page 13 for more details.

■ TOO HOT WARNING ■

If inside of oven chamber is too hot for bread making, the letters E-H will appear in display along with alert sounding to let you know that machine can not be turned on. You will need to unplug cord from outlet, remove pan from machine and allow chamber to cool down.

Typically E-H will appear in display when you make consecutive loaves and forget to turn machine off between loaves. Allow chamber to cool down with cover open 10 to 15 minutes. Plug cord back into outlet, reprogram control and turn bread maker on.

■ OTHER WARNINGS ■

If E-L or E-S appear in display during use, bread maker is malfunctioning and needs repair. See “Warranty” for service information.

CLEAN BEFORE USING

Using handle, lift bread pan straight up to remove from machine.

SPECIAL NOTE: Bread pan is not immersible and should never be washed in an automatic



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

Diagram 7

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

Before using your bread maker for the first time, wash inside of pan and knead bar with hot soapy water and a soft cloth, rinse and dry.

The knead bar lifts off shaft in bottom of pan. You may need to twist the bar slightly to remove. See Diagram 8. Do not use any abrasive scouring pads or cleansers on pan or knead bar as damage can occur.

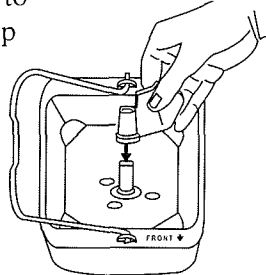
Wipe the inside of chamber and outside surfaces of machine with a soft damp cloth if necessary, dry with a soft cloth.

CAUTION: To prevent personal injury or electric 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 Position knead bar onto shaft in bottom of pan, matching hub shape to shaft shape. See Diagram 8 for proper positioning. Make sure knead bar is pushed down onto shaft all the way. You may need to twist bar slightly to drop in place.



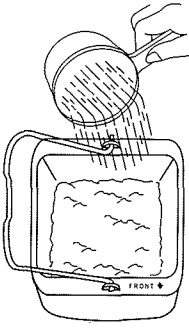
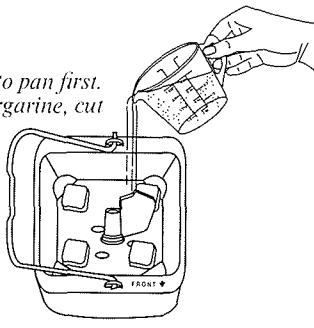
Place knead bar onto shaft in pan, matching hub shape with shaft shape. Push bar down all the way.

Diagram 8

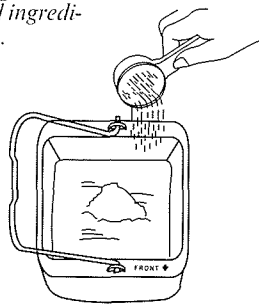
2 Add ingredients to pan in order listed in recipe, **MAKING SURE** to add all liquids to pan first, then the butter or margarine, followed by the dry ingredients and finally the yeast. See Diagram 9. After dry ingredients are added to pan, tap pan to settle ingredients, then level ingredients, pushing some of the dry mixture into corners of pan. This will prevent liquid from seeping up from the corners. Make a slight well in center of dry ingredients and add the yeast to the well. This sequence of adding ingredients to the pan is especially important when using the **timer** to prevent the yeast from getting wet before the bread making process begins.

Diagram 9

Add liquid ingredients to pan first. Then add butter or margarine, cut into pieces for faster blending.

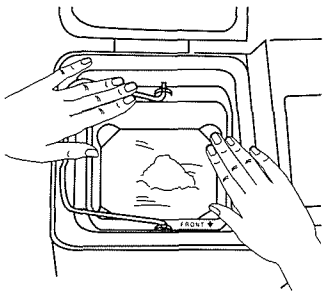


Add dry ingredients next. Level ingredients in pan.



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

3 Lock pan into bread maker with “front” side facing front. Push down firmly to secure. See Diagram 10. If pan does not lock securely, remove pan and reposition until secured. Pan must always be locked in place for bread maker to function properly. Close cover.



Position pan with “front” facing front. Push down firmly to secure pan in place.

Diagram 10

4 Plug bread maker cord into a 120 volt AC electrical outlet **ONLY**. SEL will flash in display. Press **select** button for type of bread being made. Program **timer** if being used. See instructions on pages 13-14.

5 Press **start** button once to turn machine on. When on, process time for setting will appear in display and colon between hours and minutes will flash.

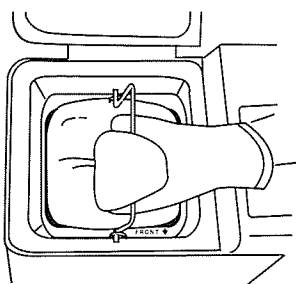
After bread maker has been turned on, programmed setting cannot be changed. To change setting, hold **stop** button down until alert sounds. Then program control as desired and turn back on. The bread making process will then begin. You may hear faint clicking sounds which is normal as gentle heat is being provided to warm the pan and ingredients for best results.

As cycle advances, an alert will sound at settings 2, 3 and 8 during the knead cycle as a reminder to add any extra ingredients if the recipe recommends doing so. Simply open cover and add the ingredients to the pan on top of dough. The added ingredients will be mixed in during the remainder of the knead cycle. **DO NOT STOP THE MACHINE TO ADD INGREDIENTS.** If no ingredients are to be added, simply ignore this alert when it sounds or use it as a checkpoint to check the condition of the dough to make sure it is right. See “SPECIAL NOTES ON FLOUR” on page 4.

CAUTION: To prevent personal injury, do not touch cover, window, vent or side walls of bread maker during the bake cycle as these surfaces are hot.

6 When cycle is complete, “End” will appear in display and audible alert will sound. Turn bread maker off by holding **stop** button down until alert sounds. Unplug cord from electrical outlet.

It is best to remove bread immediately from machine for a crispier crust. Open cover and remove bread pan using oven mitts. To unlock



pan, lift straight up and out of machine. Handle bread pan carefully as it is hot. See Diagram 11.

Lift pan straight up to remove.

Diagram 11

CAUTION: To prevent personal injury, always use oven mitts to remove the hot bread pan from bread maker and when removing the baked loaf of bread from pan as these surfaces are hot.

Invert bread pan and shake until loaf falls out on cooling rack. Knead bar will normally stay in place when bread is removed, but may on occasion slide out with bread. If bar is inside loaf, remove before slicing. Cool bread for at least 15 to 30 minutes.

If bread is not removed right after cycle is complete, the bread maker will automatically go into a **keep warm** mode for up to one (1) hour. The word “End” will appear in display. When removing bread pan during keep warm period, always use oven mitts as pan will still be hot. Turn bread maker off by holding **stop** button down until alert sounds. 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 one (1) hour and SEL will flash in display.

CAUTION: To prevent personal 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 EXTEND BAKE

If bread does not appear to be baked at the end of the cycle, you may extend the bake time in 20 minute intervals for up to one hour. To activate **extend bake**, turn machine off by pressing **stop** button. Then immediately press **select** button once until 0 appears in display. Press **start** button. 0:20 will appear in display and minutes will begin to count down. If after 20 minutes of baking the bread still does not

appear to be baked, repeat same procedure to bake 20 additional minutes. When baked, turn machine off and remove bread. **Extend bake** can only be activated upon completion of cycle with “End” appearing in display.

HOW TO USE DOUGH SETTING

The **dough** setting will prepare dough 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 your own favorite dough recipes. The **timer** can be used with the **dough** setting.

Follow these steps when using the **dough** setting:

1 Position knead bar onto shaft in bottom of pan. See Diagram 8 on page 12. Make sure knead bar is pushed down onto shaft. Twist slightly if needed to drop bar in place.

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 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 **timer** to prevent the yeast from getting wet too soon.

3 Lock pan into bread maker. See Diagram 10 on page 12. Pan must always be locked in place for bread maker to function properly. Close cover.

4 Plug bread maker cord into a 120 volt AC electrical outlet **ONLY**. Press **select** button until number 9 appears in display. Program **timer** if desired. See instructions on pages 13-14.

5 Press **start** button once to turn machine on. When turned on, the dough will be mixed, kneaded and allowed to rise. At this time, “End” will appear in display and audible alert will sound to let you know the dough is done. Unlock pan and remove from machine. Complete recipe following instructions. The bread maker will automatically turn itself off upon completion of the dough cycle. Unplug cord from electrical outlet after cycle is complete.

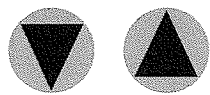
HOW TO USE TIMER

The **timer** can be used at all settings. Follow steps 1-4 for making bread on page 12 or dough on page 13. Use only recipes with the symbol Ⓢ with the **timer** 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 **timer** 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



Timer

Diagram 12

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 time delay. Hold the (up) ▲ **timer** button down to scroll the time up in 10 minute increments until 8:30 appears in display. If you go past

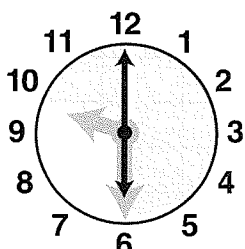


Diagram 13

8:30, use the (down) ▼ **timer** button to scroll down in 10 minute increments until you reach 8:30. (If using settings 1 or 8, enter 8:25, if using setting 12, enter 8:29). The maximum time you can program into the

timer is 12 hours beyond process time of setting selected. 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 **start** button once to turn machine on. Colon will flash and timer will begin counting down in minutes. When timer reaches the programmed bread or dough process time, the machine



Diagram 14

will begin making bread or dough. When done, “End” will appear in display and audible alert will sound that it is done. If in **bread mode**, the machine will automatically go into **keep warm** cycle for up to one hour or until the machine is turned off. If in the **dough mode**, the machine will automatically turn itself off when the dough is done. Unplug cord from electrical outlet. Remove bread or dough from machine. *Always use oven mitts when removing hot bread from bread maker after baking.* Cool loaf on rack 15 to 30 minutes before slicing.

CAUTION: To prevent personal injury, do not touch cover, vent or side walls 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.

CLEAN AFTER EACH USE



Diagram 15

DO NOT IMMERSE BOTTOM OF BREAD PAN IN WATER!

SPECIAL NOTE: The bread pan is not immersible and should never be washed in an automatic dishwasher. Immersing the pan in water can cause damage to the bearing that turns the knead bar. Dishwasher cleaning can reduce the non-stick qualities of the 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 proper performance. After bread is removed from pan, fill pan half full with warm water and a small amount of dish soap. Set pan in an empty sink or on hot pad and allow pan and knead bar to soak for 5 to 10 minutes or until knead bar can be lifted off shaft. You may need to twist bar slightly to loosen. **The knead bar must soak in water before it can be removed. If knead bar is still too difficult to remove after soaking, hold knead bar secure on inside of pan while twisting metal crossbar on underside of pan. This will loosen the knead bar.** Wash inside of pan and knead bar with a soft cloth, rinse and dry. Replace bar on shaft.

Also be sure that shaft in bottom of pan is kept clean to ensure 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 coating or finish can occur. The coating on the inside of bread pan may change color over time which is normal and does not affect the bread or dough prepared.

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

3 Wipe inside of chamber and outside surfaces of bread maker with a damp cloth if necessary.

BREAKDOWN OF BREAD/DOUGH CYCLES

So you know exactly what is going on inside the bread maker during the process time, the following chart breaks down the time in minutes and seconds that each cycle requires. These times are approximate and should be used only as a guide. The total process time is also given in hours and minutes, depending on the selection made.

SETTING	0	1	2	3	4	5	6	7	8	9	10	11	12
CYCLE	EXTEND BAKE	BASIC REG. 1½ LB.	BASIC LARGE 2lb.	BASIC LARGE DARK 2lb.	WHOLE WHEAT REG. 1½lb.	WHOLE WHEAT LARGE 2lb.	WHOLE WHEAT LARGE RAPID 2lb.	FRENCH	SWEET	DOUGH	QUICK BREAD	JAM	ONE HOUR BREAD CYCLE
Rest*	-	-	-	-	30 min.*	30 min.*	15 min.*	-	-	-	-	-	-
Knead 1	-	6 min.	6 min.	6 min.	6 min.	6 min.	6 min.	6 min.	6 min.	6 min.	6 min.	45 min.	-
Knead 2	-	27 min.	31 min.**	31 min.**	18 min.	25 min.	25 min.	22 min.	31 min.**	24 min.	14 min.	15 min.	11 min.
Rise 1	-	23 min.	29 min.	29 min.	76 min.	79 min.	39 min.	34 min.	40 min.	60 min.	-	-	17 min.
Punch 1	-	-	-	-	10 sec.	15 sec.	15 sec.	5 sec.	5 sec.	-	-	-	-
Punch 2	-	-	-	-	-	-	-	10 sec.	10 sec.	-	-	-	-
Punch 3	-	-	-	-	-	-	-	5 sec.	5 sec.	-	-	-	-
Rest	-	-	-	-	30 min.	30 min.	15 min.	29 min.	29 min.	-	-	-	-
Shape 1	-	5 sec.	5 sec.	5 sec.	3 sec.	3 sec.	3 sec.	5 sec.	5 sec.	-	-	-	-
Shape 2	-	10 sec.	10 sec.	10 sec.	-	-	-	10 sec.	10 sec.	-	-	-	-
Shape 3	-	5 sec.	5 sec.	5 sec.	-	-	-	5 sec.	5 sec.	-	-	-	-
Rise 2	-	64 min.	54 min.	54 min.	55 min.	45 min.	45 min.	54 min.	49 min.	-	-	-	-
Bake	60 min.	45 min.	50 min.	70 min.	45 min.	55 min.	55 min.	65 min.	50 min.	-	90 min.	-	31 min.
Keep Warm	-	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.	60 min.	-	60 min.	-	60 min.
Total**													
Time	1:00	2:45	2:50	3:10	4:20	4:30	3:20	3:30	3:25	1:30	1:50	1:00	0:59
Max. Time Delay	-	14:45	14:50	15:10	16:20	16:30	15:20	15:30	15:25	13:30	13:50	13:00	12:59

* The Whole Wheat cycles begin with a rest period during which the flours or grains absorb the liquid ingredients. Soaking causes the flour or grain to soften and helps ingredients to combine well. There is no blade action during this period.

** Alert sounds during knead to add ingredients if recipe recommends doing so.

*** Total Time does not include "Keep Warm."

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
LOAF SIZE AND SHAPE		
1. Short loaves. On average, 1½ lb. loaves will be about 5 to 6 inches high; 2 lb. loaves 7 to 8 inches high at regular bread settings. Breads made at the one hour bread cycle will be about 1 inch shorter which is normal.	<ul style="list-style-type: none"> • 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. 	<ul style="list-style-type: none"> • 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 and when using one hour bread cycle.
2. Flat loaves, no rising.	<ul style="list-style-type: none"> • 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. 	<ul style="list-style-type: none"> • Assemble ingredients as listed in recipe. • Check expiration date. • Use liquid at correct temperature for bread setting being used. • Use amount recommended. • Assemble ingredients as listed in recipe. • Push dry ingredients into corners of pan and make slight well in center of dry ingredients for yeast to protect it from liquids.
3. Top inflated, mushroom-like in appearance.	<ul style="list-style-type: none"> • Too much yeast. • Too much sugar. • Too much flour. • Substituted bread machine/fast-rising yeast for amount given for active dry yeast. • Not enough salt. • Warm, humid weather. • May be caused from baking in high altitude. 	<ul style="list-style-type: none"> • 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 of salt 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.
4. Top and sides cave in.	<ul style="list-style-type: none"> • Too much liquid. • Too much yeast. 	<ul style="list-style-type: none"> • Reduce liquid by 1 tablespoon. • Use amount recommended in recipe.
5. Gnarly, knotted top, not smooth.	<ul style="list-style-type: none"> • Not enough liquid. • Too much flour. • Tops of loaves may not all be perfectly shaped, however, this does not affect wonderful flavor of bread. 	<ul style="list-style-type: none"> • Increase liquid by 1 tablespoon. • Measure flour accurately, leveling off measuring cup. See pages 6-7. • Having dough at proper condition is the key to perfect loaves. See page 4.

TROUBLESHOOTING GUIDE (continued)

PROBLEM	POSSIBLE CAUSE	SOLUTION
6. Collapsed while baking.	<ul style="list-style-type: none"> • May be caused from baking in high altitude. • Exceeding capacity of bread pan. • Not enough salt used or omitted. • Too much yeast or wrong type used. • Warm, humid weather. 	<ul style="list-style-type: none"> • Make recommended adjustment for high altitude baking by reducing yeast by $\frac{1}{4}$ teaspoon and reducing liquid by 2 to 3 teaspoons. • Do not use more ingredients than recommended for 2 pound loaf. • Use amount of salt recommended in recipe. • Measure right type of yeast accurately. • Reduce liquid by 1 tablespoon and reduce yeast by $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon.
7. Loaves uneven, shorter on one end.	<ul style="list-style-type: none"> • Dough too dry and not allowed to rise evenly in pan. 	<ul style="list-style-type: none"> • Increase liquid by 1 tablespoon.
BREAD TEXTURE		
8. Heavy, dense texture.	<ul style="list-style-type: none"> • Too much flour. • Not enough yeast. • Not enough sugar. 	<ul style="list-style-type: none"> • Measure accurately, leveling off measuring cup. See pages 6-7. • Measure right amount of recommended yeast. • Measure accurately. See pages 6-7.
9. Open, coarse, holey texture.	<ul style="list-style-type: none"> • Salt omitted. • Too much yeast. • Too much liquid. 	<ul style="list-style-type: none"> • Assemble ingredients as listed in recipe. • Measure right amount of recommended yeast. • Reduce liquid by 1 tablespoon.
10. Center of loaf is raw, not baked through.	<ul style="list-style-type: none"> • Too much liquid. • Power outage during operation. • Forgot to put knead bar in pan. 	<ul style="list-style-type: none"> • Reduce liquid by 1 tablespoon. • If power goes out during operation, bread maker will remain off when power is restored. You will need to remove unbaked loaf from pan and start over with fresh ingredients. • Always make sure knead bar is on shaft in bottom of pan before adding ingredients.
11. Bread doesn't slice well, very sticky.	<ul style="list-style-type: none"> • Sliced while too hot. • Not using proper knife. 	<ul style="list-style-type: none"> • Allow bread to cool on rack at least 15 to 30 minutes before slicing to release steam. • Use a good bread knife or electric knife.
CRUST COLOR AND THICKNESS		
12. Dark crust color/too thick.	<ul style="list-style-type: none"> • DARK crust setting used. 	<ul style="list-style-type: none"> • Use basic white-large (2) setting the next time.
13. Loaf of bread is burned.	<ul style="list-style-type: none"> • Bread maker malfunctioning. 	<ul style="list-style-type: none"> • See "warranty" section for service information.
14. Crust too light.	<ul style="list-style-type: none"> • Bread not baked long enough. 	<ul style="list-style-type: none"> • Extend baking time.

TROUBLESHOOTING GUIDE (continued)

PROBLEM	POSSIBLE CAUSE	SOLUTION
PAN PROBLEMS		
15. Knead bar cannot be removed.	<ul style="list-style-type: none"> You must add water to bread pan and allow knead bar to soak before it can be removed. 	<ul style="list-style-type: none"> Follow cleaning instructions after use. You may need to twist bar slightly after soaking to loosen.
16. Bread sticks to pan/difficult to shake out.	<ul style="list-style-type: none"> Can happen over prolonged use. 	<ul style="list-style-type: none"> Wipe inside of bread pan, from ribs down, lightly with vegetable oil or solid shortening. Or, add 1 teaspoon vegetable oil to liquid in pan before adding dry ingredients. Do not use a vegetable spray as sticking can worsen. Or, let bread sit in pan 10 minutes before shaking out. Replacement pan may be ordered. See "warranty" section.
MACHINE MECHANICS		
17. Ingredients not mixed.	<ul style="list-style-type: none"> Did not start bread maker. Forgot to put knead bar in pan. 	<ul style="list-style-type: none"> After programming control panel, press start button to turn bread maker on. Always make sure knead bar is on shaft in bottom of pan before adding ingredients.
18. Burning odor noted during operation.	<ul style="list-style-type: none"> Ingredients spilled inside oven. Pan leaks. Exceeding capacity of bread pan. 	<ul style="list-style-type: none"> Be careful not to spill ingredients when adding to pan. Ingredients can burn onto heating unit and cause smoke. Obtain a replacement. See "warranty" section. Do not use more ingredients than recommended in recipe and always measure ingredients accurately. See pages 6-7.
19. WHOOPS! Machine unplugged by mistake or power lost during use. How can I save the bread?	<ul style="list-style-type: none"> If machine in knead cycle, reprogram to the same bread setting and turn machine back on. If machine in rise cycle, remove dough from pan, shape and place in greased 9x5-inch loaf pan, cover and allow to rise until doubled. Bake in preheated conventional oven at 350° for 40 to 45 minutes or until golden brown. If machine in bake cycle, preheat conventional oven to 350° and remove top rack. Carefully remove pan from machine and place on bottom rack in oven. Bake until golden brown. 	
20. Loaf of bread is burned.	<ul style="list-style-type: none"> Bread maker malfunctioning. 	<ul style="list-style-type: none"> See "warranty" section for service information.
21. E-L or E-S appears in display and machine cannot be turned on.	<ul style="list-style-type: none"> Bread maker malfunctioning. 	<ul style="list-style-type: none"> See "warranty" section for service information.

NUTRITIONAL INFORMATION

Nutritional information is based on a 1/2 inch thick slice of bread.

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

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

Basic 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

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

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

Classic Rye Bread

Total Calories: 137.6 Total Fat(g): 1.8 Total Carb(g): 26.2 Total Protein(g): 4.3 Fiber(g): 2.1 Chol(mg): 3.4 Sodium(mg): 194.9

Egg Bread

Total Calories: 150.2 Total Fat(g): 5.1 Total Carb(g): 22.4 Total Protein(g): 4.4 Fiber(g): 0.9 Chol(mg): 7.7 Sodium(mg): 236.9

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

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

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

Italian Herb Bread

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

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

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

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

Wheat Dinner Rolls

Total Calories: 105.3 Total Fat(g): 2.5 Total Carb(g): 18.1 Total Protein(g): 3.7 Fiber(g): 1.6 Chol(mg): 5.7 Sodium(mg): 147.3

Whole Wheat Pizza Dough

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

--- OLD FASHIONED WHITE BREAD ---

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

1 1/2 Pound Loaf	INGREDIENTS	2 Pound Loaf
9 ounces (1 cup + 2 Tbsp.)	MILK, 75-85°F	12 ounces (1 1/2 cups)
2 tablespoons	BUTTER or MARGARINE	2 tablespoons
3 cups	BREAD FLOUR	4 cups
1 1/2 tablespoons	SUGAR	1 1/2 tablespoons
1 1/2 teaspoons	SALT	1 3/4 teaspoons
2 teaspoons	ACTIVE DRY YEAST	2 teaspoons
—or—	—or—	—or—
1 1/2 teaspoons	BREAD MACHINE/ FAST RISE YEAST	1 1/2 teaspoons

BASIC WHITE (1, 2, 3)

FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE

SELECT SETTING TO USE:
basic white (1, 2 3)

- 1** Add liquid ingredients and butter 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 for recommended **select** setting. Program **timer** if being used. Turn bread maker on. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan and cool on rack before slicing.

--- HONEY OATMEAL BREAD --- (T)

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

1 1/2 Pound Loaf	INGREDIENTS	2 Pound Loaf
7 1/2 ounces (3/4 cup + 3 Tbsp.)	WATER, 75-85°F	10 1/2 ounces (1 1/4 cups + 1 Tbsp.)
3 tablespoons	HONEY	3 tablespoons
2 tablespoons	BUTTER or MARGARINE	2 tablespoons
2 cups	BREAD FLOUR	3 cups
1 cup	OATS, quick or old-fashioned	1 cup
2 tablespoons	DRY MILK	2 tablespoons
1 1/4 teaspoons	SALT	1 1/2 teaspoons
2 teaspoons	ACTIVE DRY YEAST	2 teaspoons
—or—	—or—	—or—
1 1/2 teaspoons	BREAD MACHINE/ FAST RISE YEAST	1 1/2 teaspoons

... EGG BREAD ...

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

1 1/2 Pound Loaf	INGREDIENTS	2 Pound Loaf
5 1/2 ounces (2/3 cup)	MILK, 75-85°F	9 ounces (1 cup + 2 Tbsp.)
2	EGG, large	2
1 1/2 tablespoons	BUTTER or MARGARINE	1 1/2 tablespoons
3 cups	BREAD FLOUR	4 cups
1 1/2 teaspoons	SALT	1 3/4 teaspoons
2 1/2 tablespoons	SUGAR	2 1/2 tablespoons
2 teaspoons	ACTIVE DRY YEAST	2 teaspoons
—or—	—or—	—or—
1 1/2 teaspoons	BREAD MACHINE/ FAST RISE YEAST	1 1/2 teaspoons

FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE

SELECT SETTING TO USE:
basic white (1, 2, 3)

1 Add liquid ingredients and butter 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 for recommended **select** setting. Program **timer** if being used. Turn bread maker on. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan and cool on rack before slicing.

... CLASSIC RYE ... [Ⓟ]

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

1 1/2 Pound Loaf	INGREDIENTS	2 Pound Loaf
8 1/2 ounces (1 cup + 1 Tbsp.)	WATER, 75-85°F	11 1/2 ounces (1 1/4 cups + 3 Tbsp.)
1 tablespoon	BUTTER or MARGARINE	1 1/2 tablespoons
2 cups	BREAD FLOUR	3 cups
1 cup	MEDIUM RYE FLOUR	1 cup
1 tablespoon	DRY MILK	1 1/2 tablespoons
2 tablespoons	SUGAR	2 tablespoons
1 teaspoon	SALT	1 1/2 teaspoons
2 teaspoons	CARAWAY SEED (optional)	2 teaspoons
2 teaspoons	ACTIVE DRY YEAST	2 1/4 teaspoons
—or—	—or—	—or—
1 1/2 teaspoons	BREAD MACHINE/ FAST RISE YEAST	1 1/2 teaspoons

... 100% WHOLE WHEAT BREAD ...

A dense bread, packed with fiber since all whole wheat flour is used. Longer rise time at wheat settings provide great results. If bread collapses during the baking period, add 1 or 1½ tablespoons vital wheat gluten to recipe for respective loaf size to prevent this from happening. Vital wheat gluten can be found in most health food stores.

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
7½ ounces (¾ cup + 3 Tbsp.)	WATER, 75-85°F	9 ounces (1 cup + 2 Tbsp.)
1	EGG, large	1
1 tablespoon	MOLASSES	1 tablespoon
1 tablespoon	HONEY	1½ tablespoons
2 tablespoons	BUTTER OR MARGARINE	2 tablespoons
¾ cups	WHOLE WHEAT FLOUR	4 cups
1½ tablespoons	DRY MILK	2 tablespoons
1½ teaspoons	SALT	¾ teaspoons
2 teaspoons	ACTIVE DRY YEAST	2 teaspoons
—or—	—or—	—or—
1½ teaspoons	BREAD MACHINE/ FAST RISE YEAST	1½ teaspoons

FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE

SELECT SETTING TO USE: whole wheat (4, 5, 6)	3 Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
1 Add liquid ingredients and butter to pan.	4 Program for recommended select setting. Program timer if being used. Turn bread maker on. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan and cool on rack before slicing.
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.	

... 50% WHOLE WHEAT BREAD ... ①

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

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
8½ ounces (1 cup + 1 Tbsp.)	WATER, 75-85°F	11½ ounces (1¼ cups + 3 Tbsp.)
1 tablespoon	HONEY	1 tablespoon
2 tablespoons	BUTTER or MARGARINE	2 tablespoons
1½ cups	BREAD FLOUR	2 cups
1½ cups	WHOLE WHEAT FLOUR	2 cups
1½ tablespoons	BROWN SUGAR, packed	2 tablespoons
1½ tablespoons	DRY MILK	2 tablespoons
1½ teaspoons	SALT	¾ teaspoons
2 teaspoons	ACTIVE DRY YEAST	2 teaspoons
—or—	—or—	—or—
1½ teaspoons	BREAD MACHINE/ FAST RISE YEAST	1½ teaspoons

--- FRENCH BREAD --- ①

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

1 1/2 Pound Loaf	INGREDIENTS	2 Pound Loaf
9 1/2 ounces (1 cup + 3 Tbsp.)	WATER, 75-85°F	11 1/2 ounces (1 1/4 cups + 3 Tbsp.)
1 tablespoon	BUTTER or MARGARINE	1 1/2 tablespoons
3 1/2 cups	BREAD FLOUR	4 cups
1 1/2 teaspoons	SUGAR	2 teaspoons
1 1/4 teaspoons	SALT	1 1/2 teaspoons
2 teaspoons	ACTIVE DRY YEAST	2 teaspoons
—or—	—or—	—or—
1 1/2 teaspoons	BREAD MACHINE/ FAST RISE YEAST	1 1/2 teaspoons

FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE

SELECT SETTING TO USE:

French (7)

1 Add liquid ingredients and butter 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 for **French** setting. Program **timer** if being used. Turn bread maker on. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan and cool on rack before slicing.

--- ITALIAN HERB BREAD --- ①

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

1 1/2 Pound Loaf	INGREDIENTS	2 Pound Loaf
9 ounces (1 cup + 2 Tbsp.)	WATER, 75-85°F	11 1/2 ounces (1 1/4 cups + 3 Tbsp.)
2 tablespoons	BUTTER or MARGARINE	2 tablespoons
3 cups	BREAD FLOUR	4 cups
3 tablespoons	GRATED PARMESAN CHEESE	4 tablespoons
1 tablespoon	DRY MILK	1 1/2 tablespoons
1 tablespoon	SUGAR	1 1/2 tablespoons
2 teaspoons	ITALIAN SEASONING	1 tablespoon
1 1/2 teaspoons	SALT	1 3/4 teaspoons
2 teaspoons	ACTIVE DRY YEAST	2 teaspoons
—or—	—or—	—or—
1 1/2 teaspoons	BREAD MACHINE/ FAST RISE YEAST	1 1/2 teaspoons

... RAISIN BREAD ... Ⓟ

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

1 1/2 Pound Loaf	INGREDIENTS	2 Pound Loaf
9 1/2 ounces (1 cup + 3 Tbsp.)	WATER, 75-85°F	12 ounces (1 1/2 cups)
2 tablespoons	BUTTER or MARGARINE	2 tablespoons
3 cups	BREAD FLOUR	4 cups
1 1/2 tablespoons	DRY MILK	2 tablespoons
1 1/2 tablespoons	SUGAR	2 tablespoons
1 1/2 teaspoons	SALT	1 3/4 teaspoons
1 teaspoon	GROUND CINNAMON	1 1/4 teaspoons
2 teaspoons	ACTIVE DRY YEAST	2 teaspoons
—or—	—or—	—or—
1 1/2 teaspoons	BREAD MACHINE/ FAST RISE YEAST	1 1/2 teaspoons
3/4 cup	RAISINS**	1 cup
1/4 cup	CHOPPED NUTS, optional	1/3 cup

FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE

SELECT SETTING TO USE:
sweet (8)

- 1** Add liquid ingredients and butter 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 for **sweet** setting. Program **timer** if being used. Turn bread maker on. Add

raisins and nuts when alert sounds during the knead cycle. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan and cool on rack before slicing.

****SPECIAL TIP:** To make raisin bread overnight or without being present to add the raisins and nuts, follow Steps 1-3 above. Then place raisins and nuts around the outside edge of pan, on top of dry ingredients, **away** from the yeast. Do not add raisins to the water in pan as the raisins will absorb too much liquid and a poor loaf of bread will be obtained. Continue with Step 4.

... CINNAMON OATMEAL RAISIN BREAD ...

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

1 1/2 Pound Loaf	INGREDIENTS	2 Pound Loaf
10 ounces (1 1/4 cups)	MILK, 75-85°F	12 ounces (1 1/2 cups)
2 tablespoons	BUTTER or MARGARINE	2 tablespoons
3 cups	BREAD FLOUR	3 2/3 cups
3/4 cup	OATS, quick or old-fashioned	1 cup
2 tablespoons	BROWN SUGAR, packed	2 1/2 tablespoons
1 1/2 teaspoons	SALT	1 3/4 teaspoons
1 1/4 teaspoons	GROUND CINNAMON	1 1/4 teaspoons
2 1/4 teaspoons	ACTIVE DRY YEAST	2 1/4 teaspoons
—or—	—or—	—or—
1 1/2 teaspoons	BREAD MACHINE/ FAST RISE YEAST	1 1/2 teaspoons
1/2 cup	RAISINS**	3/4 cup

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 60 minutes. Then the dough is removed from the pan, shaped as desired and allowed to rise at room temperature before baking in your own oven.
- The **timer** can be used with recipes with the **Ⓟ** symbol.
- Active dry, bread machine or fast rising yeast may be used in the recipes. Use the recommended amount for the type of yeast being used. Bread machine and fast rising yeast are interchangeable. **ALWAYS** make a well in center of dry ingredients for the yeast. This is especially important when using the **timer** to prevent the yeast from becoming wet before the dough making process begins.
- Use **LUKEWARM** water, 75-85°F, to activate the yeast for best results. **DO NOT USE HOT WATER**, above 100°F, as this can affect the yeast.
- **MILK MUST BE WARMED** to about 75-85°F, in order to activate the yeast for best results. **DO NOT USE MILK DIRECTLY FROM THE REFRIGERATOR**. Gently warm milk in microwave at low power or in a pan on top of range over low heat, using a thermometer to measure correct temperature. **DO NOT OVERHEAT MILK**, above 100°F, as this can affect the yeast. Allow to cool if too hot or add a little cold milk to cool it off.
- If cold butter or margarine is used, cut into four (4) pieces, placing in bottom of pan with liquid for faster blending.
- 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 overrise 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 4.
- If bread maker labors during the kneading period, the dough is too dry. Add one (1) teaspoon warm water at a time until dough softens. Do not add too much extra water as the dough can get too sticky. The dough should be soft to the touch after kneading.
- Dough 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.

... BASIC DINNER ROLLS/BREAD STICKS ... ①

Make this basic dough and shape into your favorite dinner rolls, such as cloverleaf, crescent and parker or even bread sticks for fun! Makes between 2 and 3 dozen rolls depending on shape made. Freeze any left-over rolls for another time.

INGREDIENTS

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

WATER, 75-85°F
BUTTER or MARGARINE
BREAD FLOUR
SUGAR
DRY MILK
SALT
ACTIVE DRY YEAST
—or—
**BREAD MACHINE/
FAST RISE YEAST**
**SOFTENED BUTTER or
SLIGHTLY BEATEN
EGG WHITE**

See next page
for shaping
directions.

FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE**SELECT SETTING TO USE:**
dough (9)

1 Add water and butter 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 corners.

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

4 Program for **dough**. Program **timer** if being used. Start bread maker. When done, unlock pan from bread maker. Place dough onto floured surface. Let rest 15 minutes.

5 Finish as desired, following shaping directions on page 27. 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.

... WHEAT DINNER ROLLS ... ①

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

INGREDIENTS

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

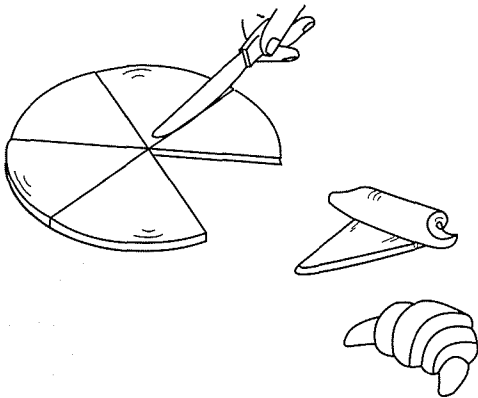
WATER, 75-85°F
BUTTER or MARGARINE
BREAD FLOUR
WHOLE WHEAT FLOUR
BROWN SUGAR, packed
DRY MILK
SALT
ACTIVE DRY YEAST
—or—
**BREAD MACHINE/
FAST RISE YEAST**
**SOFTENED BUTTER or
MARGARINE**

See next page
for shaping
directions.

HOW TO SHAPE DINNER ROLLS USING BASIC AND WHEAT DOUGH

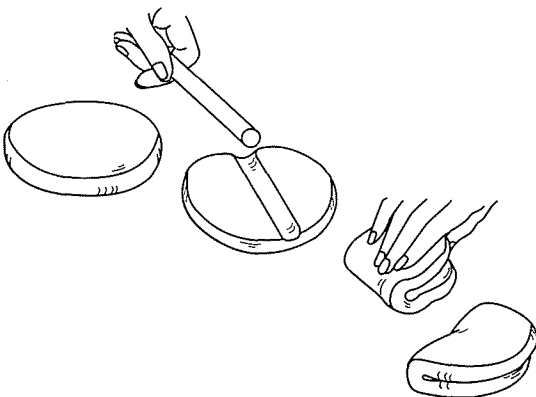
FOR CRESCENT ROLLS:

Divide dough into 4 equal pieces.
Roll each piece into a circle $\frac{1}{4}$ -inch thick.
1 Cut each circle into 6 pie shaped wedges.
2 Roll each wedge from wide end to narrow tip.
3 Curve ends to form crescent.
Place on greased cookie sheets, about 1-inch apart. Cover and let rise until double in size.
Makes 2 dozen.



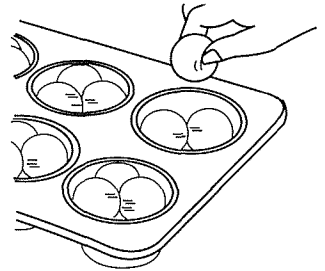
FOR PARKER HOUSE ROLLS:

Roll dough into a circle $\frac{1}{4}$ -inch thick.
1 Cut dough into 3-inch circles using biscuit cutter. Brush with softened butter.
2 Crease each biscuit through center with handle of wooden spoon.
3 Fold biscuits over so top half overlaps bottom slightly.
Place close together in a greased 13 x 9 pan and a 9 x 9 inch pan.
Brush with softened butter.
Cover and let rise until double in size.
Makes about 3 dozen.



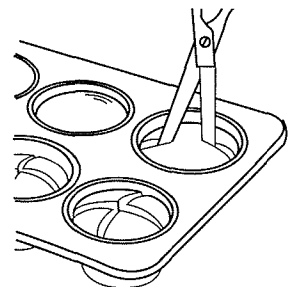
FOR CLOVERLEAF ROLLS:

Divide dough into 54 equal sized pieces.
Roll each piece into a ball.
1 Place 3 balls into a greased muffin cup.
2 Brush with softened butter.
Cover and let rise until double in size.
Makes 1 $\frac{1}{2}$ dozen.



FOR FOUR-LEAF CLOVER ROLLS:

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



FOR BREAD STICKS:

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

... PIZZA DOUGH ... ①

The single crust recipe will make enough dough for a 12- to 14-inch pizza. Crust will be thicker in a 12-inch pan, thinner in a 14-inch pan, or use a large cookie sheet. The double crust recipe will make enough dough for two 12- or 14-inch pizzas, again, the crust will be thicker in the smaller pan, or use two cookie sheets. Top pizza with your favorite sauce and toppings.

Single Crust	INGREDIENTS	Double Crust
6 ounces ($\frac{3}{4}$ cup)	WATER, 75-85°F	8 ounces (1 cup)
2 tablespoons	VEGETABLE OIL	4 tablespoons
$2\frac{1}{4}$ cups	ALL PURPOSE FLOUR	$3\frac{1}{4}$ cups
$\frac{1}{2}$ teaspoon	SUGAR	1 teaspoon
$\frac{1}{2}$ teaspoon	SALT	1 teaspoon
2 teaspoons	ACTIVE DRY YEAST	$2\frac{1}{4}$ teaspoons
—or—	—or—	—or—
$1\frac{1}{2}$ teaspoons	BREAD MACHINE/ FAST RISE YEAST	2 teaspoons
6 to 8 ounces	PIZZA SAUCE	12 to 16 ounces
	FAVORITE MEAT, TOPPINGS and CHEESE	

FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE**SELECT SETTING TO USE:
dough (9)**

1 Add liquid ingredients to pan.

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

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

4 Program for **dough**. Program **timer** if being used. Start bread maker. When done,

unlock pan from bread maker. Place dough onto floured surface. Knead about 1 minute, then let rest 15 minutes.

5 Roll dough out to fit 12- or 14-inch pizza pan. Place dough into greased pan which has been sprinkled with cornmeal. Press dough into pan, forming an edge. Let dough rise in warm, draft-free place for 20 to 25 minutes.

6 Spread pizza sauce evenly over crust, then top with favorite meat, toppings and shredded cheese. Bake in preheated 425°F oven for 20 to 25 minutes or until nicely browned on top. Let rest 5 minutes before cutting.

... WHOLE WHEAT PIZZA DOUGH ... ①

This recipe uses all wheat flour for a heartier pizza crust. The single crust recipe will make enough dough for a 12- or 14-inch pizza; the double crust recipe will make two 12- or 14-inch pizzas. Cookie sheets can also be used.

Single Crust	INGREDIENTS	Double Crust
$6\frac{1}{2}$ ounces ($\frac{3}{4}$ cup + 1 Tbsp.)	WATER, 75-85°F	10 ounces ($1\frac{1}{4}$ cups)
1 tablespoon	VEGETABLE OIL	2 tablespoons
$2\frac{1}{4}$ cups	WHOLE WHEAT FLOUR	$3\frac{1}{4}$ cups
$\frac{1}{2}$ teaspoon	SUGAR	1 teaspoon
$\frac{1}{2}$ teaspoon	SALT	1 teaspoon
2 teaspoons	ACTIVE DRY YEAST	$2\frac{1}{4}$ teaspoons
—or—	—or—	—or—
$1\frac{1}{2}$ teaspoons	BREAD MACHINE/ FAST RISE YEAST	2 teaspoons
6 to 8 ounces	PIZZA SAUCE	12 to 16 ounces
	FAVORITE MEAT, TOPPINGS and CHEESE	

... CINNAMON ROLLS ...

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

INGREDIENTS

6½ ounces (¾ cup + 1 Tbsp.)
1
4 tablespoons
3 cups
3 tablespoons
½ teaspoon
2 teaspoons
—or—
1½ teaspoons

MILK, 75-85°F
EGG, large
BUTTER or MARGARINE
BREAD FLOUR
SUGAR
SALT
ACTIVE DRY YEAST
—or—
**BREAD MACHINE/
FAST RISE YEAST**

FILLING:

¼ cup
¼ cup
2 teaspoons
½ teaspoon
⅓ cup

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

SELECT SETTING TO USE: dough (9)

- 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 corners.
- 3** Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
- 4** Program for **dough**. Start bread maker. When done, unlock pan from bread maker. Place dough on floured surface. Knead dough about 1 minute, then let rest 15 minutes.
- 5** Roll dough into a rectangle, about 15 x 10 inches. Spread 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 13 x 9-inch baking pan. See Diagram 4. Cover and let rise in warm, draft-free place until double in size, about 30 to 45 minutes.

- 6** Bake in preheated 375°F oven for 20 to 25 minutes or until golden brown. Cool in pan on rack for 10 to 15 minutes, then drizzle with powdered sugar icing made by combining 1 cup powdered sugar with 1 to 2 tablespoons milk and 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.

Diagram 1

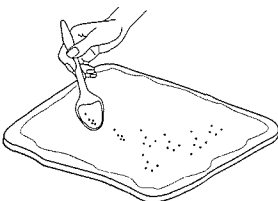


Diagram 2

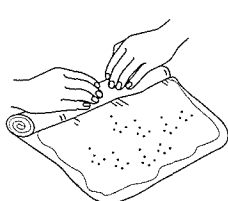


Diagram 3

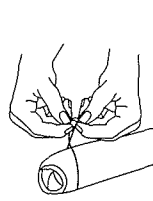
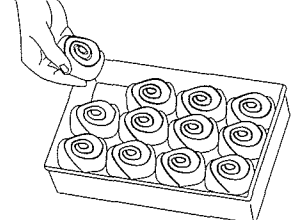


Diagram 4



--- TRADITIONAL FRENCH BREAD --- T

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

INGREDIENTS

9 ounces (1 cup + 2 Tbsp.)
1 tablespoon
3 cups
1 1/2 teaspoons
1 1/4 teaspoons
2 teaspoons
—or—
1 1/2 teaspoons

1
1 teaspoon

WATER, 75-85°F
BUTTER or MARGARINE
BREAD FLOUR
SUGAR
SALT
ACTIVE DRY YEAST
—or—
**BREAD MACHINE/
FAST RISE YEAST**
EGG WHITE, slightly beaten
WATER
POPPY or SESAME SEEDS
for garnish

SELECT SETTING TO USE: dough (9)

- 1** Add water and butter to pan.
- 2** Add bread flour, sugar and salt to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners.
- 3** Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
- 4** Program for **dough**. Program for **timer** if being used. Start breadmaker. When done, unlock pan from breadmaker. Place dough on floured surface. Let rest 15 minutes.

- 5** Roll dough into a 15 x 12 inch rectangle. Roll up tightly from long side, seal and taper ends. Place seam side down on greased baking sheet sprinkled with cornmeal. Cover and let rise in warm, draft-free place for 45 to 55 minutes or until nearly double in size. With sharp knife, make 3 or 4 1/4-inch deep diagonal cuts on top of loaf. Combine egg white with water and brush mixture on top of loaf. Sprinkle with poppy or sesame seeds if desired or leave plain.
- 6** Bake in preheated 375°F oven for 40 minutes or until golden brown. Cool slightly before slicing.

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 twenty (20) minutes, then immediately goes into the bake cycle. No yeast is used in these breads, therefore, no rise periods are needed.
- Never attempt to make quick breads at a setting other than **quick bread** as poor results will be obtained.
- 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 **timer** should not be used with perishable ingredients which can spoil when left at room temperature for several hours.
- If bread maker is not turned off when bake cycle is completed, bread maker will automatically go into a 1 hour **keep warm**.
- 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 bar 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.
- Always beat egg(s) slightly before adding to pan to ensure thorough mixing.
- After the 6-minute premix, scrape sides of pan with a rubber scraper to clean off any flour residue, otherwise a flour ring 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 1 hour; 30 minutes to accommodate the different types of quick breads that can be made. The time will count down in display so you always know how much time remains in the **bake** cycle.
- 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.

... NUT BREAD ...

This is the master recipe of which variations can be created as provided below. Always make sure to grease the inside of pan and knead bar with shortening before adding ingredients and allow bread to cool in pan on rack for at least 15 minutes to ensure good release.

INGREDIENTS

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

VEGETABLE OIL
MILK
EGGS, large, slightly beaten
CHOPPED NUTS
ALL PURPOSE FLOUR
SUGAR
BAKING POWDER
BAKING SODA
SALT

SELECT SETTING TO USE:
quick bread (10)

1 Grease inside of pan and knead bar generously with vegetable shortening.

2 Add all ingredients in order listed above to pan. Lock pan into bread maker.

3 Program for **quick bread**. Turn bread maker on. The ingredients will be mixed and then the bread will be baked. After 6-minute premix, 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.

4 When done, turn off, and remove pan using 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.

NUT BREAD FLAVOR VARIATIONS:● **Banana Nut:**

Replace vegetable oil with $\frac{1}{2}$ cup softened butter or margarine, cut into small pieces for thorough blending; eliminate milk; add 1 cup mashed ripe banana (about 2 medium size bananas).

● **Cherry Pecan:**

Reduce milk to $\frac{1}{2}$ cup; use chopped pecans for chopped nuts; add $\frac{1}{2}$ cup chopped maraschino cherries, well drained.

● **Cranberry Nut:**

Reduce milk to $\frac{1}{3}$ cup and add $\frac{3}{4}$ cup coarsely chopped cranberries.

● **Date Nut:**

Reduce milk to $\frac{1}{2}$ cup. Soak $\frac{1}{2}$ cup chopped dates in $\frac{1}{3}$ cup **hot** water for at least 5 minutes to soften before adding to pan. Be sure to soften dates to prevent possible wedging between end of bar and side of pan.

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 bar. If egg(s) are used, beat slightly before adding to pan. Add ingredients in this order: all liquid ingredients first, followed by any fruits or nuts and then the dry flour mixture. For a higher loaf, add one of the suggested stir-in ingredients, if desired.

Lock pan into bread maker and program for

quick bread. Turn on. After the 6-minute pre-mix, scrape sides of pan with rubber scraper to clean off any flour residue. Do not remove pan to scrap sides, leave pan locked in place when scraping flour off sides. When done, turn bread maker off, unlock pan and remove 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.

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

- Always beat eggs(s) slightly before adding to pan to ensure thorough mixing.
- Lock pan into bread maker and program for **quick bread.** Turn on. After the 6-minute pre-mix, 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.
- When done, turn bread maker off, unlock pan and remove 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.

JAM SETTING

- During the jam cycle, bread maker will pulse on and off to stir the ingredients for 1 hour with heat being supplied during the first 45 minutes. No heat is supplied during the last 15 minutes of the cycle to allow the jam to cool before removal. The knead bar will stir the jam throughout the entire cycle.
- **FOLLOW RECIPE EXACTLY. Do not use more or less of any ingredient to prevent possibility of a boilover.**

CAUTION: To prevent personal injury or property damage, use hot pads when handling bread pan or stirring jam with spoon as contents are very hot.

- Use only powdered fruit pectin to ensure that jam thickens. Do not substitute liquid fruit pectin for powdered fruit pectin as they are not interchangeable.
- Always use ripe fruit for best results.
- Always add sugar, 1 cup at a time, stirring after each addition. Be careful not to spill sugar into oven chamber. Use a long handled wooden spoon for stirring.
- To ensure thorough mixing, stir occasionally after sugar has been added. Be very careful not to splash or spill as jam will be **VERY HOT**. Do not turn bread maker off or remove pan during mixing.
- Always use oven mitts to remove bread pan as pan will be hot.
- If jam foams close to top of pan, turn bread maker off to avoid boilover. If boilover occurs, turn bread maker off and unplug cord from electrical outlet. Allow jam to cool slightly and foam to settle before carefully removing bread pan as jam will be **VERY HOT**. Cool bread maker completely before cleaning following instructions on page 14.
- The **time delay** may be used with **jam** setting, *however you must be present during the cooking process to add sugar and stir occasionally for thorough mixing and to prevent possible boilover.*
- Always use clean, heat proof glass or plastic freezer type containers with secure fitting covers to store the jam in.
- Always store jam in refrigerator or freezer. Do not store jam at room temperature.

... STRAWBERRY JAM ...

INGREDIENTS

5½ cups
2 quarts (4 cups crushed)
3 tablespoons
1 (1.75 ounce) box
½ teaspoon

SUGAR
FRESH, RIPE STRAWBERRIES
LEMON JUICE
POWDERED FRUIT PECTIN
BUTTER or MARGARINE

Makes about 7 cups
(3½ pints)

SELECT SETTING TO USE: jam (11)

1 Measure sugar into a separate bowl; set aside.

2 Wash berries, remove stems and crush with potato masher. Measure out 4 cups.

3 Place crushed strawberries, lemon juice and powdered fruit pectin in mixing bowl; stir to combine. Pour mixture into bread pan and add butter or margarine to help prevent foaming during cooking.

4 Lock pan into bread maker and close cover. Program for **jam** and start machine. Set separate timer for 35 minutes as a reminder to add sugar. When mixture begins to bubble

around edge, open cover and carefully add sugar, **1 cup at a time**, stirring with a long handled wooden spoon after each addition. Be very careful not to spill sugar into oven chamber.

5 Continue to stir occasionally with wooden spoon, scraping sides of pan to help dissolve sugar. Avoid splashing or spilling as mixture will be **VERY HOT**.

6 When cycle is complete, turn bread maker off and carefully remove bread pan using hot pads. Set bread pan onto heat resistant surface.

7 Skim off any foam; discard. Using a ladle, carefully pour hot jam into clean, heat-proof containers and cover. Refrigerate or freeze jam immediately. Do not store jam at room temperature.

ONE HOUR BREAD CYCLE

Your bread maker has a special cycle for making fresh, hot bread in just one hour. For best results, follow these guidelines for the **one hour bread cycle** as it is used differently than the other bread settings on your machine:

- Use fast rising, instant blending or bread machine yeast. Use 3 teaspoons yeast for a 1½ pound loaf; 4 teaspoons yeast for a 2 pound loaf. *Do not use active dry yeast as short loaves of bread will be obtained at the one hour bread cycle.*
- Use lukewarm liquids, in the range of 75-85° F for best results. If cooler liquid is used, short loaves of bread will be obtained. If hotter liquid is used, the yeast can be killed.
- Use less salt. Salt controls the activity of the yeast and using less at the **one hour bread cycle** will result in a higher loaf. Some salt must be used, so do not eliminate it completely as this will affect both the taste and texture of the bread. Use ½ teaspoon salt for a 1½ pound loaf and ¾ teaspoon salt for a 2 pound loaf.
- Other ingredients, such as flour, sugar, dry milk, salt, butter, etc., should be at room temperature. Yeast can be at room temperature or used directly from the refrigerator.
- Always use bread flour. Bread recipes should contain at least 65% bread flour when made at the **one hour bread cycle**. Do not attempt to make 100% whole wheat or other natural grain breads at this setting as poor results will be obtained.
- Use same measuring technique for ingredients as recommended for the other bread settings. See pages 6-7.
- The **timer** can be used at the **one hour bread cycle**.
- Do not open cover unless needed during the bread making process as this can affect the loaf being made.
- If loaf of bread is difficult to remove from pan immediately after baking, let bread sit in pan 5 minutes to loosen. Shake bread out of pan and cool on rack at least 15 minutes before slicing.
- If bread is not removed from machine immediately after baking, machine will go into automatic keep warm mode for up to 1 hour.
- If making several consecutive loaves of bread at the **one hour bread cycle**, turn machine off and allow to cool with the cover open for at least 30 minutes. This will allow control to cool down for accurate sensing of temperature which is critical for the **one hour bread cycle**.
- A crack may form on top of crust which is caused by higher temperatures at the **one hour bread cycle**.
- Loaves of bread made at the **one hour bread cycle** will be about 1 inch shorter than loaves made at the other bread settings which is normal.
- Bread mixes may be used at the **one hour bread cycle** with some adjustment needed as follows. Note: best results are obtained using scratch recipes at the **one hour bread cycle** as amount of salt is controlled.

- 1) Use mixes that weigh 14 ounces or more (net weight will be printed on box).
- 2) Use lukewarm water, between 75-85° F.
- 3) ADD 1½ extra teaspoons fast rising, instant blending or bread machine yeast to what is already included with the mix. If extra yeast is not added, the loaf will be short. Yeast does not need to be the same brand — different brands of yeast can be combined.

... OLD FASHIONED WHITE BREAD ...

Made with milk for a tender crust and fine texture. Bread just like Grandma used to make. Now you can make it too!

1 1/2 Pound Loaf	INGREDIENTS	2 Pound Loaf
9 ounces (1 cup + 2 Tbsp.)	MILK, 75-85°F	12 ounces (1 1/2 cups)
2 tablespoons	BUTTER or MARGARINE	2 tablespoons
3 cups	BREAD FLOUR	4 cups
2 tablespoons	SUGAR	2 tablespoons
1/2 teaspoon	SALT	3/4 teaspoon
3 teaspoons	FAST RISE / BREAD MACHINE YEAST	4 teaspoons

FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE

SELECT SETTING TO USE:
one hour bread cycle (12)

1 Add liquid ingredients and butter 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 for **one hour bread cycle**. Program **timer** if being used. Turn bread maker on. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan and cool on rack before slicing.

... HONEY OATMEAL BREAD ... ①

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

1 1/2 Pound Loaf	INGREDIENTS	2 Pound Loaf
9 ounces (1 cup + 2 Tbsp.)	WATER, 75-85°F	10 1/2 ounces (1 1/4 cups + 1 Tbsp.)
3 tablespoons	HONEY	3 tablespoons
2 tablespoons	BUTTER or MARGARINE	2 tablespoons
2 1/2 cups	BREAD FLOUR	3 1/4 cups
1 cup	OATS, quick cooking	1 cup
1 1/2 tablespoons	DRY MILK	2 tablespoons
1/2 teaspoon	SALT	3/4 teaspoon
3 teaspoons	FAST RISE / BREAD MACHINE YEAST	4 teaspoons

--- RAISIN BREAD --- ①

Warm from the bread maker or toasted. A great way to start the day.

1½ Pound Loaf

9 ounces (1 cup + 2 Tbsp.)
 2 tablespoons
 3 cups
 2 tablespoons
 2 tablespoons
 ½ teaspoon
 ½ teaspoon
 3 teaspoons

 ½ cup
 ¼ cup

INGREDIENTS

WATER, 75-85°F
BUTTER or MARGARINE
BREAD FLOUR
DRY MILK
SUGAR
SALT
GROUND CINNAMON
FAST RISE /
BREAD MACHINE YEAST
RAISINS
CHOPPED NUTS, optional

2 Pound Loaf

11½ ounces (1¼ cups + 3 Tbsp.)
 2 tablespoons
 4 cups
 2 tablespoons
 2 tablespoons
 ¾ teaspoon
 ¾ teaspoon
 4 teaspoons

 ⅔ cup
 ⅓ cup

FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE

SELECT SETTING TO USE:
one hour bread cycle (12)

1 Add liquid ingredients and butter 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. Add raisins and nuts on top of dry ingredients along sides of pan. Lock pan into bread maker.

4 Program for recommended **one hour bread cycle**. Program **timer** if being used. Turn bread maker on. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan and cool on rack before slicing.

--- LIGHT WHEAT BREAD --- ①

If you like a lighter textured wheat bread, this is the recipe for you.

1½ Pound Loaf

7½ ounces (¾ cup + 3 Tbsp.)
 1 tablespoon
 2 tablespoons
 2 cups
 1 cup
 1½ tablespoons
 1½ tablespoons
 ½ teaspoon
 3 teaspoons

INGREDIENTS

WATER, 75-85°F
HONEY
BUTTER or MARGARINE
BREAD FLOUR
WHOLE WHEAT FLOUR
BROWN SUGAR, packed
DRY MILK
SALT
FAST RISE /
BREAD MACHINE YEAST

2 Pound Loaf

11 ounces (1¼ cups + 2 Tbsp.)
 1½ tablespoons
 2 tablespoons
 3 cups
 1 cup
 2 tablespoons
 2 tablespoons
 ¾ teaspoon
 4 teaspoons

... FRENCH BREAD ... ①

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

1 1/2 Pound Loaf	INGREDIENTS	2 Pound Loaf
9 ounces (1 cup + 2 Tbsp.)	WATER, 75-85°F	11 1/2 ounces (1 1/4 cups + 3 Tbsp.)
1 tablespoon	BUTTER or MARGARINE	1 tablespoon
3 cups	BREAD FLOUR	4 cups
1 tablespoon	SUGAR	1 tablespoon
1/2 teaspoon	SALT	3/4 teaspoon
3 teaspoons	FAST RISE / BREAD MACHINE YEAST	4 teaspoons

FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE

SELECT SETTING TO USE:
one hour bread cycle (12)

1 Add liquid ingredients and butter 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 for **one hour bread cycle**. Program **timer** if being used. Turn bread maker on. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan and cool on rack before slicing.

... GARLIC BREAD ... ①

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

1 1/2 Pound Loaf	INGREDIENTS	2 Pound Loaf
9 ounces (1 cup + 2 Tbsp.)	WATER, 75-85°F	11 1/2 ounces (1 1/4 cups + 3 Tbsp.)
2 tablespoons	BUTTER or MARGARINE	2 tablespoons
3 cups	BREAD FLOUR	4 cups
2 tablespoons	DRY MILK	2 tablespoons
1 tablespoon	DRIED PARSLEY FLAKES	1 tablespoon
2 tablespoons	SUGAR	2 1/2 tablespoons
1/2 teaspoon	SALT	3/4 teaspoon
1/2 - 3/4 teaspoon	GARLIC POWDER	1/2 - 3/4 teaspoon
3 teaspoons	FAST RISE / BREAD MACHINE YEAST	4 teaspoons

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 damage caused by misuse, abuse, accidents or alterations to the Bread Maker.

If you think the Bread Maker has failed or requires service, you may call The West Bend Company at 262-334-6949, or if you choose, carefully package and return the Bread Maker prepaid and insured with a description of the difficulty to:

The West Bend Company
Attn: Customer Service Department
400 Washington Street
West Bend, WI 53095

Please ensure that you enclose the sales slip or proof of date of purchase in order to assure warranty coverage.

BONUS! RECIPE BOOK

A recipe book containing dozens of recipes developed exclusively for West Bend® Bread Makers is available. To order, write to the address at left. Include \$8.95 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.

REPLACEMENT PARTS AVAILABLE

Replacement bread pans and knead bars may be ordered directly from The West Bend Company. To order, write to the address at left or **order online at www.westbend.com**. Be sure to include the catalog number of your Bread Maker (#410_ _), found on back of your machine, a description of what you want and the quantity. Along with this information please include your name, mailing address and your Visa, MasterCard or Discover credit card number 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- 430 Watts

Motor- 90 Watts

WEST BEND® 

IMPORTANT INFORMATION

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

Date purchased or received as a gift: _____

Where purchased and price, if known: _____

Date of Manufacture (on back of bread maker): _____ Cat. Number: _____

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