

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.
If you have any problems with this unit,
contact Consumer Relations for service
PHONE: 1-800-275-8273 or
visit our website at wphousewares.com
Please read operating instructions
before using this product.
Please keep original box and packing materials
in the event that service is required.

W.P. APPLIANCES, INC. Toll Free (800) 275-8273
Model BBME025 Printed in China REV 1.0

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Wolfgang Puck

Bread and Dessert Maker
Use and Care



wolfgang puck
Bistro
collection

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed:

- 1 Read all instructions carefully.
- 2 Do not touch hot surfaces. Use handles or knobs and a potholder.
- 3 To protect against electrical shock, do not immerse cord, plug, or any other part of this bread maker, in water or other liquid.
- 4 Close supervision is necessary when any appliance is used by or near children.
- 5 Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- 6 Do not use or operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- 7 The use of accessory attachments not recommended or sold by the manufacturer may cause injuries.
- 8 Do not use outdoors.
- 9 Do not let the power supply cord hang over the edge of table or counter, or touch hot surfaces.
- 10 Do not place the appliance on or near hot gas or electric burners, or in a heated oven.
- 11 Extreme caution must be used when moving an appliance containing oil or other hot liquids or content.
- 12 Always attach plug to the appliance first, then plug cord into wall outlet. To disconnect, turn any control "off", then remove plug from wall outlet. Grip plug and pull from wall outlet. Never pull on the cord.
- 13 Do not use the bread maker for other than intended use.
- 14 Avoid contacting moving parts during operation.
- 15 To reduce risk of electric shock, cook only in removable container.
- 16 Use extreme caution when removing hot container with food.
- 17 Do not clean with scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.

- 18 Do not store in breadmaker any material, other than manufacturers recommended accessories nor insert any utensils, as they may create risk of fire or electric shock.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

GROUNDING INSTRUCTIONS: This appliance must be grounded. It is equipped with a 3-wire detachable cord having 3-prong grounding-type plug.

CAUTION: To insure continued protection against risk of electric shock, connect to properly grounded outlet only. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying the plug.

A short detachable power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. A longer detachable power-supply cord or extension cords are available and may be used if care is exercised in their use. If longer detachable power-supply cord or extension cord is used, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over unintentionally and:

- A. Use only 3-wire extension cord with 3-blade grounding plug.
- B. The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating is listed on the bottom of this unit.

NOTE: This appliance rated 800 watts and should be the only appliance operating on the circuit. The plug must be plugged into an outlet which is properly installed and grounded.



Wolfgang Puck,

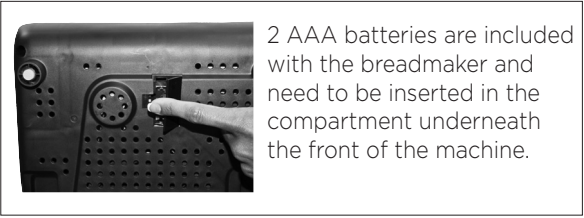
owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh

California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Trattoria del Lupo, and his latest creation, Cut, a gourmet steakhouse in the Beverly Wilshire Hotel. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

Table of Contents

Important Safeguards	1
About Wolfgang Puck	3
Know Your Breadmaker	5
Know Your Control Panel	7
About Your Breadmaker	9
Before Your First Use	10
Setting the Clock to Real Time	11
Setting the Delay Time Function	12
Setting Descriptions	13
Using Your Breadmaker	15
Slicing & Storing Bread	19
Care & Cleaning	20
Breadmaker Cycle Times	21
Troubleshooting	23
Recipes	27
Limited Warranty	64
Contact Information	back cover

Know Your Breadmaker



Viewing Window

Lid

Control Panel

Housing

Power Indicator

Battery Compartment

Dual Kneading Blades

Carrying Handle

Carrying Handle

Measuring Cup

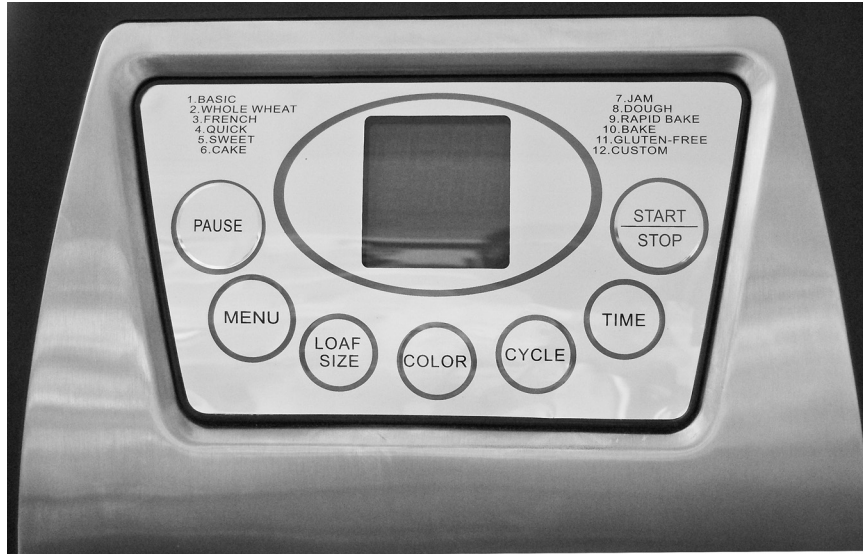
Measuring Spoon

Power Cord

Kneading Blade Removal Tool

Bread Pan

Know Your Control Panel



Know Your Control Panel

- PAUSE** Press and hold the PAUSE button to interrupt the bread making cycle; press and hold the PAUSE button a second time to resume. The PAUSE button is also used to set the real time of day. (See instructions below for setting the clock and delay TIME setting.) When PAUSE mode is activated all other controls are locked, preventing any accidental changes to the selected program.
- MENU** Use the MENU button to cycle through the 12 functions on your breadmaker.
- LOAF SIZE** Use to cycle between SMALL (2 lb) and LARGE (2.5 lb) loaf size.
- COLOR** Use to select LIGHT, MEDIUM, or DARK crust color.
- CYCLE** This function is only available when using CUSTOM setting (#12).
- TIME** Use to specify the completion time of the selected cycles 1 - 11. Always select bread type (settings 1 - 11) before setting a delay time as the completion time is dependent upon the total bread making cycle time.
- START/STOP** Press to start the bread making cycle or to begin the delay TIME function. Once the bread making cycle has started you can press and hold the START/STOP button to change any of the breadmaker settings, or to cancel the KEEP WARM mode.

About Your Breadmaker

- The Breadmaker makes SMALL (2 lb) and LARGE (2.5 lb) horizontal loaves of breads.
- Two-paddle horizontal bread pan makes traditional shaped bread.
- The Breadmaker has 11 pre-programmed settings and one programmable setting (CUSTOM). See Breadmaker Cycle Times, page 21.
- Special RAPID BAKE setting allows you to complete the bread making process in 59 minutes. Special recipes must be used for these cycles.
- The Fruit and Nut Beep signals when it is time to add extra ingredients such as fruits, nuts, or chips. It will maintain ingredients' shape and texture rather than be chopped up by the kneading blade. If you select delay baking, you may add all the ingredients at once and bypass this function. However, the fruits, nuts, or chips may get somewhat chopped.
- The crust color of your fresh homemade bread can be controlled for personal preference by selecting LIGHT, MEDIUM, or DARK crust.
- 24-hour programmable delay baking function lets you wake up to hot baked bread in the morning or when you arrive home from work.
- Large VIEWING WINDOW allows you to watch the bread making process.
- The KEEP WARM function prevents the bread from getting soggy by keeping finished bread warm up to an hour after the baking is completed. This function stops when the unit is turned off or is unplugged.
- The Breadmaker is designed with a cool-touch exterior.
- The Breadmaker has POWER LOSS MEMORY, which resumes the cycle where it left off when a short-term power loss occurs.
- Do not cover the Breadmaker with towels or other materials that may prevent steam from escaping. Some steam from vents is normal.
- Do not place any objects on top of the Breadmaker.
- Unplug the unit and wait until it cools, then remove any spilled ingredients or crumbs from the baking chamber of the Breadmaker by wiping with a damp sponge or cloth. See Care and Cleaning, page 20.

About Your Breadmaker

IMPORTANT: Always add ingredients in the order they are specified in the recipe. For best results, **accurate measuring of ingredients is vital.** Do not put larger quantities than recommended into the baking pan as it may produce poor results and may damage the Breadmaker.

To clear a program after you have started it, push the START/STOP button until you hear a beep. Zeroes will appear in the display window and you can now enter another program.

Before Your First Use

Enjoy using your Wolfgang Puck Breadmaker. Before your first use, please take a few minutes to read this Instruction Manual and keep it handy for reference. Please pay particular attention to the safety instructions we have provided for your protection.

Carefully unpack the Breadmaker and remove all packaging materials. To remove any dust that may have accumulated during packing, wipe the baking pan, kneading blade and outside surface of the Breadmaker with a clean, damp cloth. Do not use scouring pads or any abrasives on any part of the Breadmaker.

Plug the cord into a 120-volt AC outlet. The cord length of this Breadmaker was selected to reduce the possibility of tangling or tripping over a longer cord. If more cord is needed, use a UL certified extension cord rated no less than 15 amperes and 120 volts. The longer cord should be arranged so that it will not drape over the countertop where it can be pulled on by children or tripped over.

Setting the Clock to Real Time

The clock can only be set when not in any activated bread making cycle.

Always ensure that your batteries are properly placed into the battery compartment of the breadmaker to ensure that all settings are saved should a power outage occur.

- 1 Press and hold the PAUSE button. The display will show SET CLOCK TIME, and the HOUR setting will begin to flash.
- 2 Press the TIME button until the correct HOUR is displayed. Be sure to pay attention to the AM/PM setting when cycling through the hours.
- 3 Press the PAUSE button a second time and the MINUTES will begin to FLASH.
- 4 Press the TIME button until the correct MINUTES is displayed.
- 5 When finished setting the time, press the PAUSE button and the colon will begin to flash indicating that the displayed time is set.

Setting the Delay Time Function

The delay time setting will always show the COMPLETION time of the selected bread making cycle.

- 1 Always make sure that the real clock time is set, and be sure to select bread type, crust COLOR, and LOAF SIZE before entering delay TIME cycle.
- 2 Press the TIME button once; the HOUR and MINUTES will begin to flash, and the display will also show SAME DAY.
- 3 Press TIME again to cycle in 10-minute increments until the time that you want the bread completed is shown in the display. Pay close attention to the AM/PM indicator and the SAME DAY/NEXT DAY indicator to ensure that the accurate completion time is set.
- 4 While the completion time is still blinking, press START/STOP to begin the delay TIME feature. You can cancel the delay TIME feature by simply pressing and holding the START/STOP button for 3 seconds.

Setting Descriptions

Follow this flow chart to make breadmaker usage as easy as 1,2,3.

Select → MENU → LOAF SIZE → COLOR → START

- 1 Press MENU key to select the desired baking cycle.
- 2 Press LOAF SIZE key to select the desired bread size.
- 3 Press COLOR key to select the crust color preference.
- 4 Press START key to begin baking.

Note: If using the delay TIME key, complete 1 through 3 first. See page 12 for instructions on the delay TIME function.

Setting 1 BASIC BREADS

This setting is used for breads that primarily use white flour, although some recipes may include small amounts of whole grain flour. This is the best setting to use when experimenting with different bread recipes in your Breadmaker.

Setting 2 WHOLE WHEAT (also MULTI-GRAIN)

This setting is used for recipes with significant amounts of whole wheat, rye flour or bran. It begins 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. The settings have an extra rise cycle to allow heavy wheat and grains to expand. Generally, whole wheat and multi-grain breads are shorter and denser than Basic, French, or Sweet breads.

Setting 3 FRENCH

Traditionally, French bread has a crispier crust and lighter texture than basic breads. Recipes usually do not include butter, margarine, or milk.

Setting 4 QUICK

These breads have the shortest mixing time and are always leavened with baking powder or baking soda. Use for banana breads, coffee cakes and pound cakes.

Setting 5 SWEET

Use this setting for recipes that use a high percentage of butter, eggs and sugar, as well as fruit juice, or added sweet ingredients, such as coconut flakes, raisins, dried fruit, or chocolate. Baking temperature is reduced to prevent burning and the extra rise cycle gives the loaves a light, airy texture.

Setting Descriptions

Setting 6 CAKE

This setting is used for recipes that contain baking powder or baking soda rather than yeast to make cake rise. Cake recipes must be specially designed for this setting.

Setting 7 JAM

Use this setting for making jam from fresh fruits.

Setting 8 DOUGH

This setting is ideal for making a variety of doughs. Use this setting to knead, proof, punch and rise without utilizing the baking mode. Remove the dough and shape it to make pizza, rolls, pretzels, doughnuts, and round or braided breads. Then bake in a conventional oven or fry in a deep fryer (i.e. doughnuts).

Setting 9 RAPID BAKE

This setting is designed to make bread in only 59 minutes. Only specially designed recipes are appropriate for this setting. These recipes call for very warm water and a large amount of Breadmaker or fast-rising yeast. Heavy flours and other heavy ingredients are not suitable for this setting.

Setting 10 BAKE

This is a bake-only setting that does not mix. If you have baked a loaf of bread in your machine and would prefer a darker crust, use the BAKE setting to bake the loaf for a longer period of time. Set the machine to the BAKE setting and press the START key. Watch your time and stop the machine when desired. The bake cycle is preset for 60 minutes. This setting is especially helpful for leftover breads, or when you need to extend the baking time from any of the other cycles.

Setting 11 GLUTEN FREE

This setting is used for kneading, rising, and baking gluten-free bread using gluten-free flours in place of standard bread flour.

Setting 12 CUSTOM

This setting allows you to set your own preferred times for the kneading, rising, and baking cycles of your Breadmaker.

Using Your Breadmaker

These are instructions for bread baking only-not dough, jam or bake cycles. The bread settings in this unit will combine ingredients, knead, and make bread from start to finish automatically. The DOUGH setting makes dough for a variety of recipes that can be shaped and baked in an oven. To delay completion, the automatic TIME may be programmed to make bread or dough while you are at work or asleep. (See Setting the Delay Time Function, page 12.)

The recipes included with this booklet have been thoroughly tested to ensure best results. Recipes have been created specially for this breadmaker and may not produce acceptable results in other similar Breadmaking machines.

FOR ALL BREAD BAKING SETTINGS, FOLLOW THESE INSTRUCTIONS:



Figure 1

- 1 Open the lid and remove the baking pan by pulling slightly forward on the handle, then up and out (see Figure 1). It is important to remove the baking pan from the unit when putting ingredients into the pan. This will prevent accidentally spilling ingredients into the baking chamber.

WARNING

- Place your Breadmaker where it is level, stable, and secure.
- Ingredients spilled in baking chamber can cause fire when ignited by the heating element.



Figure 2

- 2 Attach the kneading blades onto the shafts inside the baking pan by lining up the flat side of the blade with the flat side of the shaft. Push the blades firmly onto the shafts (see Figure 2).

WARNING

- Be sure to set the kneading blades firmly in place to prevent blades from coming off during operation, which may affect the kneading or mixing.
- Be sure the shafts are clean of any residue (i.e. dough). This will ensure the kneading blades will fully fit into place and prevent blades from sticking to shafts.

Using Your Breadmaker

- 3 Select a recipe from the recipe section of this booklet. When following the recipes:

Measure ingredients carefully and accurately. To measure liquids, use a see-through liquid measuring cup and check the measurement at eye level. When measuring dry ingredients, use a standard dry measuring cup and level the ingredients with a straightedge knife.

Slightly inaccurate measurement can make a difference in results.

Use standard measuring spoons and level off with a straightedge knife.

- Always add ingredients into the baking pan in the order listed.
- Always add yeast last. Be sure the yeast does not touch the liquid ingredients.

WARNING

- Be careful not to mix the yeast with any of the wet ingredients, especially when using the delay time function feature. Otherwise, the bread may not rise properly.

Breadmaker Tip

After 5 minutes of kneading, open the lid of the breadmaker and check the dough consistency. The dough should form a soft, tacky ball. If too dry, add liquid. If too wet, add flour. Additional liquid or flour should be added in 1/2 - 1 tablespoon increments.

- 4 Place the baking pan back into the unit in a slightly forward, angled position. Push down and back on the pan until you hear it click firmly into place. Push the side handles down into the pan.

Special Note: If the baking pan is not installed properly or firmly clicked into place, the kneading blades will not operate.

- 5 Close the lid. Connect the plug to a 120-volt AC-only outlet. You will hear a beep and the display will show the time of day.
- 6 Choose the correct setting for your recipe by pressing the MENU button. Each time MENU is pressed, you will hear a beep and the number in the display window will advance to the next cycle.

Special Note: The Whole Wheat settings 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.

Using Your Breadmaker

- 7** Press the COLOR button to choose the crust color desired. There are three choices: LIGHT, MEDIUM, or DARK. When you press the button, you will hear a beep, and the display window will show the color selected.

Note: Select crust color only for Basic, French, and Whole Wheat settings.

- 8** Press the LOAF button to choose the desired loaf size. When you press the button, you will hear a beep, and the display window will show the size of the loaf selected.

Note: LOAF size selection is not available in JAM or DOUGH cycles.

- 9** If desired, press the TIME button to delay the completion of your bread for up to 13 hours. For details, see the Setting the Delay Time Function, page 12.
- 10** Press the START/STOP button to begin. The remaining time will count down in one-minute increments. When the baking time is completed, a beep will sound.

To cancel a program once you have started it, press the START/STOP button again until you hear a beep. You can now reprogram the machine.

Breadmaking Tip

After 5 minutes of kneading, open the lid of the breadmaker and check the dough consistency. The dough should form a soft, tacky ball. If too dry, add liquid. If too wet, add flour. Additional liquid or flour should be added in 1/2 - 1 tablespoon increments.

- 11** The Breadmaker is designed with a KEEP WARM feature that automatically begins when the bake time is completed. This will continue for up to 60 minutes after baking is complete. During this time, the Breadmaker will circulate hot air to keep the bread warm. You may remove the baking pan at any time during the KEEP WARM cycle. To turn off the KEEP WARM feature before the 60 minutes are up, simply press the STOP button and hold it until you hear a beep. UNPLUG THE UNIT WHEN FINISHED. Never leave the unit plugged in when not in use.

Note: The KEEP WARM feature does not function on some cycles. See Breadmaker Cycle Times, page 21.

Using Your Breadmaker

- 12** The Breadmaker has a convenient viewing window so that you may watch the progress of the bread as it is mixed, kneaded, and baked. Occasionally, some moisture may form in the window during baking. You may lift the lid to look inside during mixing and kneading stages. However, DO NOT OPEN THE LID DURING THE BAKING CYCLE, (approximately the last hour) as this may cause the bread to collapse.

Warning

To avoid damaging the Breadmaker, do not put any object on top of the unit.

- 13** To remove the bread from the baking pan, use pot holders or oven mitts and pull up on the side handles. Place the bread pan on a wire cooling rack for 10 - 15 minutes. Turn the pan upside down and shake the bread out and place the bread onto a wire cooling rack. You can remove the bread from the bread pan immediately after the baking cycle; however, it will require more effort to remove it. If you have difficulty removing bread from the baking pan, slide a flat rubber or plastic spatula along the sides of the pan to loosen the loaf. Turn the pan over and shake the loaf out.

Caution: The baking pan has a nonstick finish so the bread should come out easily. Do not use metal utensils to remove bread as they may scratch the nonstick surface.

- 14** Allow the bread to cool before slicing. If the kneading blade remains in the bottom of the baking pan, fill the baking pan with hot water to loosen. If the kneading blade remains in the bottom of the bread, use the blade removal tool to remove. Do not use a knife or any other sharp metal object as it will scratch the nonstick coating on the kneading blade.

Caution: Always check to see where the kneading blade is when removing a baked loaf of bread. If it remains stuck in the bread, you may damage it by cutting into it while slicing.

Important: Fill pan with warm water immediately after removing bread to prevent blades from sticking to shaft.

Slicing and Storing Bread

For best results, place bread on a wire rack and allow to cool 15 to 30 minutes before slicing. Use an electric knife or serrated bread knife for even slices.

Store unused bread tightly covered (reclosable plastic bags or plastic containers work well) at room temperature for up to three days. For longer storage (up to one month), place bread in a tightly covered container in the freezer. Since homemade bread has no preservatives, it tends to dry out and become stale faster than commercially-made bread.

Leftover slightly hardened bread may be cut into 1/2-inch or 1-inch cubes and used in recipes to make croutons, bread pudding, or stuffing.

Care and Cleaning

CAUTION:

To prevent electrical shock, unplug the unit before cleaning. Allow the Breadmaker to cool before cleaning. Do not immerse or splash either the body or lid in any liquid as this may cause damage and/or electric shock.

For best performance and maintenance, clean the Breadmaker after each use as follows:

Outer Body, Lid, and Baking Chamber

Wipe the lid and outer body of the unit with a damp cloth or slightly damp sponge. Use a damp sponge or cloth to wipe out any flour, crumbs, or other materials from the baking chamber. Dry thoroughly.

Baking Pan and Kneading Blades

Both the baking pan and kneading blades have nonstick surfaces. Do not use any harsh cleansers, abrasive materials, or utensils that may scratch the surfaces. Over time, the nonstick surface may change in appearance due to moisture and steam. This is normal and has no effect on its use or quality.

Remove the baking pan and kneading blades from the baking chamber before cleaning. Wipe the outside of the baking pan with a damp cloth. Wash the inside of the baking pan with warm, soapy water. If the kneading blades get stuck, fill the baking pan with hot water and soak for 30 minutes or until they loosen and can be removed easily. If the hole in the kneading blades become clogged, carefully clean it out with a wooden or plastic toothpick.

CAUTION

Never use any of the following to clean your Breadmaker: Paint Thinner, Benzine, Steel Wool Pads, Polishing Powder or Chemical Dustcloths. DO NOT place any part or parts of the bread maker in the dishwasher.

STORING THE UNIT

Be sure to dry all parts before storing including the viewing window. Close the lid, and do not store anything on top of the Breadmaker.

Breadmaker

Cycle Times

MENU	LOAF	COLOR	TOTAL TIME	KNEAD 1		RISE 1	KNEAD 2	RISE 2	RISE 3	BAKE
1. BASIC	2.0 lb	Any	2:55	0:10		0:20	0:15	0:25	0:45	1:00
	2.5 lb	Any	3:00	0:10		0:20	0:15	0:25	0:45	1:05
2. WHOLE WHEAT	2.0 lb	Any	3:32	0:09		0:25	0:18	0:35	1:05	1:00
	2.5 lb	Any	3:40	10		0:25	0:20	0:35	1:05	1:05
3. FRENCH	2.0 lb	Any	3:40	0:16		0:40	0:19	0:30	0:50	1:05
	2.5 lb	Any	3:50	0:18		0:40	0:22	0:30	0:50	1:10
4. QUICK	2.0 lb	N/A	2:10	0:10		0:10	0:10	—	0:30	1:10
5. SWEET	2.0 lb	N/A	2:45	0:10		0:05	0:20	0:32	0:40	0:58
	2.5 lb	N/A	2:50	0:10		0:05	0:20	0:33	0:40	1:02
6. CAKE	N/A	N/A	1:50	0:06		0:05	0:10	0:09	—	1:20
7. JAM	N/A	N/A	1:20	0:15		—	—	—	0:45	0:20
8. DOUGH	N/A	N/A	1:30	0:20		—	—	0:30	0:40	—
9. RAPID BAKE	2.0 lb	N/A	0:59	0:10		—	—	0:09	—	0:40
10. BAKE	N/A	N/A	10 min - 1 Hr	—		—	—	—	—	10 min - 1 Hr
11. GLUTEN FREE	2.0 lb	N/A	2:50	0:10		0:05	0:10	0:30	0:45	1:10
12. CUSTOM	2.0 lb	Any	up to 6:54	0:06-0:14		0:20-1:00	0:05-0:20	0:05-2:00	0:00-2:00	0:00-1:20

Troubleshooting

PROBLEM	CAUSE (S)
Smoke appears from the ventilation hole during the baking process	During initial use special protective oils are burning off the heating element, or ingredients have spilled onto the heating elements in the bottom of the chamber.
Bottom crust is too thick and chewy	Bread was kept in the Breadmaker too long after completion of the bread making cycle and keep warm cycle has elapsed.
Display shows H:HH after pressing the START/STOP button	The temperature in the Breadmaker is too high.
Ingredients have not stirred evenly and the loaf of bread is not baked properly	Several issues can cause this to occur. The wrong MENU cycle was used for the type of bread you are making; during the baking and rising cycles the lid was opened continuously, or left open; or the ingredients were placed in the pan in the wrong order or in the wrong amount.
Motor is making noise but the bread is not kneading	Kneading blades are not in the bread pan. The bread pan is not properly placed into the housing. Too much dough has been added to the pan
Bread has risen over the pan and is pushing the lid open	Too much yeast was added to the batch, too much flour and water was added to the batch, or the temperature is too high.
Bread size is too small or bread is not rising	No yeast, or not enough yeast was added to the pan, yeast is expired, or water temperature is too high.

Troubleshooting

SOLUTION (S)
After first use, all protective substances will have burned off the heating elements and require no maintenance. If ingredients have spilled onto the heating elements, unplug your Breadmaker and allow it to completely cool. Wash the heating element off with a damp cloth (no soap) and allow to dry thoroughly.
Do not allow bread to stay in the Breadmaker more than 1 hour after completion of the bread making cycle.
The Breadmaker was not given enough time to cool down before making a second loaf of bread. Press the START/STOP button and unplug the unit. Open the lid and remove the bread pan and allow the unit to cool down for at least 15 minutes before attempting to make a second loaf of bread.
Select the proper function. Do not open the cover excessively; keep the cover closed during the bread making process. Always add liquid ingredients first, then dry. Ensure that you are measuring the ingredients accurately.
Ensure the kneading blades have been properly placed onto the shaft before adding ingredients. Ensure that the bread pan is properly locked into place in the housing. Never exceed the recommended amount of flour in the bread pan.
Check the recipe measurements. Always allow the machine to cool down at least 15 minutes in between batches.
Ensure that the ingredients are measured properly and that the yeast has not expired.

Troubleshooting

PROBLEM

It is difficult to remove the bread from the pan

CAUSE

Kneading blades are stuck to the bread pan.

Troubleshooting

SOLUTION

- 1 Using potholders or oven mitts, remove the bread pan from the breadmaker.
- 2 Place the bread pan on a cooling rack for 10 - 15 minutes before attempting to remove the bread.
- 3 After 15 minutes, using potholders or oven mitts, turn the bread pan upside down and twist the kneading blade shaft lock one quarter turn left and right to loosen the kneading blades in the bread. (See Figure 3).
- 4 With one hand under the bread pan, gently shake the pan to remove the bread. It is normal for the kneading blades to be in the bread loaf once it is removed from the pan. Use the Kneading Blade Removal Tool by inserting the "L"-shaped end into the Kneading Blade receptacle, hook the end and pull straight out.

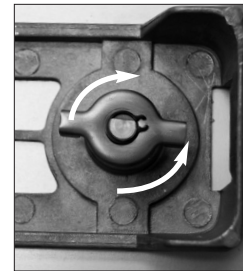


Figure 3

Recipes for Cycle 1 BASIC

Easiest White Sandwich Bread

Makes one 2.5 lb Loaf

INGREDIENTS

1 cup water
1 teaspoon apple cider or white vinegar
1 tablespoon sugar
1 tablespoon kosher salt
1/4 cup vegetable oil
3 cups unbleached bread flour
2 1/2 teaspoons (or 1 envelope) yeast

METHOD

- 1 Following the order listed, place ingredients in bread pan. Insert bread pan into breadmaker; close lid.
- 2 Press MENU and select BASIC.
- 3 Press SIZE and select LARGE.
- 4 Press COLOR and select MEDIUM.
- 5 Press START.
- 6 Total machine time is 3 hours.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Confetti Veggie Bread

Makes one 2.5 lb Loaf

INGREDIENTS

1 cup water
3 tablespoons olive oil
1 large egg
1 tablespoon honey
3 tablespoons powdered milk
2 teaspoons vital wheat gluten
1 tablespoon kosher salt
3 1/2 cups bread flour
2 1/2 teaspoons bread machine yeast
1/4 cup red bell pepper, diced
1/4 cup green bell pepper, diced
1/4 cup carrot, peeled and diced
1/4 cup yellow onion, peeled and diced

METHOD

- 1 Following the order listed, place ingredients in bread pan. Insert bread pan into breadmaker; close lid.
- 2 Press MENU and select BASIC.
- 3 Press SIZE and select LARGE.
- 4 Press COLOR and select DARK.
- 5 Total machine time is 3 hours.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Easy Very Cheesy Bread

Makes one 2.5 lb Loaf

INGREDIENTS

1 cup plus 1 tablespoon water
3 tablespoons olive oil
1 tablespoon sugar
2 tablespoons dry milk powder
1 tablespoon kosher salt
2 teaspoons vital wheat gluten
2/3 cup grated Parmesan cheese
1/3 cup sharp cheddar cheese, cut into tiny dice
1/3 cup Swiss cheese, cut into tiny dice
3 cups unbleached bread flour
2 teaspoons bread machine yeast

METHOD

- 1 Following the order listed, place ingredients in bread pan. Insert bread pan into breadmaker; close lid.
- 2 Press MENU and select BASIC.
- 3 Press SIZE and select LARGE.
- 4 Press COLOR and select MEDIUM.
- 5 Press START.
- 6 Total machine time is 3 hours.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Home-Style Buttercrust Bread

Makes one 2.5 lb Loaf

INGREDIENTS

1 cup plus 1 tablespoon water
5 tablespoons unsalted butter, softened
1 large egg
2 tablespoons granulated sugar
1 teaspoon diastatic malt powder
3 tablespoons powdered milk
4 teaspoons vital wheat gluten
1 tablespoon kosher salt
3 cups bread flour
2 teaspoons bread machine yeast

METHOD

- 1 Following the order listed, place ingredients in bread pan. Insert bread pan into breadmaker; close lid.
- 2 Press MENU and select BASIC.
- 3 Press SIZE and select LARGE.
- 4 Press COLOR and select DARK.
- 5 Press START.
- 6 Total machine time is 3 hours.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Kalamata Olive Sourdough Bread

Makes one 2.5 lb Loaf

INGREDIENTS

1 cup water
1/3 cup sourdough starter, page 34
4 tablespoons extra virgin olive oil
1 tablespoon honey (My favorite kind is Tupelo honey.)
3 tablespoons dry milk powder
1 tablespoon vital wheat gluten
1 tablespoon kosher salt
1/2 cup 100% whole wheat flour
2 1/2 cups unbleached bread flour
2 teaspoons bread machine yeast
1 cup, packed, Kalamata olives, pitted

METHOD

- 1 Combine all but the olives in bread pan. Insert bread pan into breadmaker; close lid.
- 2 Press MENU and select BASIC.
- 3 Press SIZE and select LARGE.
- 4 Press COLOR and select DARK.
- 5 Press START.
- 6 When machine beeps twice, about 22 minutes into cycle, add olives. This ensures that the olive pieces will be the correct size in the finished loaf.
- 7 Total machine time is 3 hours.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Kansas Prairie Sunflower Seed Bread

Makes one 2.5 lb Loaf

INGREDIENTS

1 cup plus 1 tablespoon water
5 tablespoons unsalted butter, softened
1 large egg
2 tablespoons sugar
3 tablespoons powdered milk
4 teaspoons vital wheat gluten
1 tablespoon kosher salt
3 cups unbleached bread flour
1 cup sunflower seeds, lightly toasted

METHOD

- 1 Following the order listed, place ingredients in bread pan. Insert bread pan into breadmaker; close lid.
- 2 Press MENU and select BASIC.
- 3 Press SIZE and select LARGE.
- 4 Press COLOR and select MEDIUM.
- 5 Press START.
- 6 Total machine time is 3 hours.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Sourdough Starter

Makes 1 Cup

INGREDIENTS

1/2 cup unbleached all-purpose flour
1/2 cup chlorine-free water
1/8 teaspoon bread machine yeast
2 tablespoons buttermilk

METHOD

- 1 In a clean, 1-quart glass jar, stir together the ingredients until smooth.
- 2 Cover the jar with a cloth napkin or cheesecloth and secure in place with a rubber band.
- 3 Leave, undisturbed, at room temperature for 3 days.
- 4 On the third day, uncover and “feed” starter with 1/2 cup unbleached all-purpose flour and 1/2 cup water.
- 5 Cover and leave at room temperature for 24 hours.
- 6 Starter is now ready to use in any recipe. Simply remove amount called for and “feed” as before with 1/2 cup unbleached all-purpose flour and 1/2 cup water.
- 7 Store starter, covered loosely with a lid, for up to 1 week before feeding again.
- 8 For longer keeping, cover and freeze starter for up to 3 months.
- 9 If starter ever turns color, with pink or dark spots on it, discard it. It means unfriendly yeast cultures have taken up residence in your starter. Make a new batch.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Pepperoni Pizza Bread

Makes one 2.5 lb Loaf

INGREDIENTS

- 1 1/4 cups water
- 2 tablespoons extra virgin olive oil
- 2 teaspoons granulated sugar
- 1 tablespoon kosher salt
- 4 teaspoons vital wheat gluten
- 1/2 cup grated Parmesan cheese
- 1/4 cup shredded mozzarella cheese
- 3 1/2 ounce package pepperoni, sliced
- 2 tablespoons tomato paste
- 1 clove garlic, minced
- 2 teaspoons dry Italian seasoning
- 3 cups unbleached bread flour
- 2 1/2 teaspoons bread machine yeast
- 1/2 teaspoon additional kosher salt
(for sprinkling on top of bread before final bake)

METHOD

- 1 Combine all but the last measure of salt in bread pan. Insert bread pan into breadmaker; close lid.
- 2 Press MENU and select BASIC.
- 3 Press SIZE and select LARGE.
- 4 Press COLOR and select MEDIUM.
- 5 Press START.
- 6 Set kitchen timer for 1 hour and 40 minutes. When timer goes off, bread will be in the final stages of rising, just before baking starts. Lift lid and sprinkle the remaining 1/2 teaspoon of salt evenly over top of bread; close lid.
- 7 Total machine time is 2 hours and 50 minutes.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Aunt Myrta's Potato Bread

Makes 1 Loaf

INGREDIENTS

- 1 1/2 cups water
- 2 tablespoons powdered milk
- 1 cup hot potatoes, forced through sieve or food mill
- 2 teaspoons salt
- 1/4 cup sugar
- 1/8 teaspoon nutmeg
- 1 large egg, beaten
- 1/4 cup melted butter
- 4 1/2 cups bread flour
- 2 teaspoons bread machine yeast

METHOD

- 1 Following the order listed, place ingredients in bread pan. Insert bread pan into breadmaker; close lid.
- 2 Press MENU and select BASIC.
- 3 Press SIZE and select LARGE.
- 4 Press COLOR and select MEDIUM.
- 5 Press START.
- 6 Total machine time is 3 hours.

Recipe courtesy Deb Murray, Wolfgang Puck HSN Host

Recipes for Cycle 2 WHOLE WHEAT (& Multi Grain)

100% Whole Wheat Bread

Makes one 2.5 lb Loaf

INGREDIENTS

- 1 1/3 cups water
- 2 tablespoons unsalted butter, at room temperature
- 1 tablespoon lecithin (optional)
- 2 tablespoons honey, my favorite kind is Tupelo honey
- 4 tablespoons dry, powdered milk
- 4 teaspoons vital wheat gluten
- 1 tablespoon kosher salt
- 3 cups 100% whole wheat flour
- 2 teaspoons bread machine yeast

METHOD

- 1 Following the order listed, place ingredients in bread pan. Insert bread pan into breadmaker; close lid.
- 2 Press Menu and select WHOLE WHEAT.
- 3 Press SIZE and select LARGE.
- 4 Press COLOR and select DARK.
- 5 Press START.
- 6 Total machine time will be 3 hours and 40 minutes.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Old Fashioned Rye Bread

Makes one 2.5 lb Loaf

INGREDIENTS

1 cup water
1/4 cup juice from a jar of good quality dill pickles
2 tablespoons olive oil
1 tablespoon honey, my favorite is Tupelo honey
3 teaspoons vital wheat gluten
1 tablespoon caraway seeds
2 teaspoons kosher salt
1 cup whole grain rye flour
1/2 cup 100% whole wheat flour
1 1/2 cups bread flour
1 1/2 teaspoons bread machine yeast

METHOD

- 1 Following the order listed, place ingredients in bread pan. Insert bread pan into breadmaker; close lid.
- 2 Press MENU and select WHOLE WHEAT.
- 3 Press SIZE and select LARGE.
- 4 Press COLOR and select DARK.
- 5 Press START.
- 6 Total machine time is 3 hours and 40 minutes.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Grammy's Rolled Oat Bread

Makes one 2.5 lb Loaf

INGREDIENTS

1 1/2 cups water
1 1/2 tablespoons butter, melted
1/2 cup rolled oats
1/4 cup molasses
3 tablespoons powdered milk
1/2 teaspoon salt
3 cups bread flour
2 teaspoons bread machine yeast

METHOD

- 1 Following the order listed, place ingredients in bread pan. Insert bread pan into breadmaker; close lid.
- 2 Press MENU and select WHOLE WHEAT.
- 3 Press SIZE and select LARGE.
- 4 Press COLOR and select DARK.
- 5 Press START.
- 6 Total machine time is 3 hours and 40 minutes.

Recipe courtesy Deb Murray, Wolfgang Puck HSN Host

Recipe for Cycle 3 FRENCH

French Bread

Makes one 2.5 lb Loaf

INGREDIENTS

1 cup + 1 tablespoon water
1 tablespoon kosher salt
3 cups unbleached bread flour
2 teaspoons bread machine yeast

METHOD FOR BREAD

- 1 Following the order listed, place ingredients in bread pan. Insert bread pan into breadmaker; close lid.
- 2 Press MENU and select FRENCH.
- 3 Press SIZE and select LARGE.
- 4 Press COLOR and select DARK.
- 5 Total machine time is 3 hours and 50 minutes.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Recipe for Cycle 4 QUICK

Applesauce Quick Bread

Makes one 2.5 lb Loaf

INGREDIENTS

2 large eggs
3/4 cup apple sauce
1 1/2 cups Granny Smith, Pink Lady or Ida Red apple,
unpeeled and shredded
1/2 cup (1 stick) unsalted butter, softened
2 teaspoons vanilla extract
1 cup granulated sugar
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon kosher salt
2 teaspoons Apple Pie Spice
(a mixture of cinnamon, nutmeg and allspice)
1 2/3 cups unbleached all-purpose flour

Cinnamon Glaze Ingredients

1 1/2 cups powdered sugar
1/2 teaspoon ground cinnamon
1 tablespoon fresh lemon juice
2 teaspoons water

METHOD FOR BREAD

- 1 Place all ingredients (except glaze ingredients) in bread pan. Insert bread pan into breadmaker; close lid.
- 2 Press MENU and select QUICK.
- 3 Press COLOR and select DARK.
- 4 Press START.
- 5 Total machine time is 2 hours and 10 minutes.
- 6 Pour Cinnamon Glaze over cooled cake.

METHOD FOR GLAZE

- 1 In a small bowl, stir together ingredients using a soup spoon.
- 2 Pour over cooled cake.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Recipe for Cycle 5 SWEET

Hawaiian Sweet Bread

Makes one 2.5 lb Loaf

INGREDIENTS

1 cup water
1 teaspoon pure vanilla extract
2 drops pure orange oil, or 1/4 teaspoon orange zest
2 drops pure lemon oil, or 1/4 teaspoon lemon zest
2 large eggs
4 tablespoons unsalted butter, softened
1/4 cup powdered milk
1 tablespoon kosher salt
6 tablespoons granulated sugar
3 1/2 cups unbleached bread flour
2 1/4 teaspoons bread machine yeast

METHOD

- 1 Following the order listed, place ingredients in bread pan. Insert bread pan into breadmaker; close lid.
- 2 Press MENU and select SWEET.
- 3 Press SIZE and select LARGE.
- 4 Press COLOR and select DARK.
- 5 Press START.
- 6 Total machine time is 2 hours and 50 minutes.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Recipes for Cycle 6 CAKE

My Favorite Banana Bread

Makes 1 Loaf

INGREDIENTS

4 overripe bananas, sliced
2 large eggs
1/2 cup (1 stick) unsalted butter, softened
1 teaspoon pure vanilla extract
3 tablespoons sour cream
2 cups flour, unbleached all-purpose
1 cup sugar
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon kosher salt

METHOD

- 1 Following the order listed, place ingredients in bread pan. Insert bread pan into breadmaker; close lid.
- 2 Press the MENU and select CAKE.
- 3 Press COLOR and select DARK.
- 4 Press STOP.
- 5 Total machine time is 1 hour and 50 minutes.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Sour Cream Cinnamon Streusel Coffee Cake

Makes 1 Loaf

INGREDIENTS

For the Batter:

- 3/4 cup (1 1/2 sticks) unsalted butter, softened
- 1 1/4 cups granulated sugar
- 3/4 cup sour cream
- 2 large eggs
- 2 teaspoons pure vanilla extract
- 1 1/4 cups unbleached all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon kosher salt

For the Streusel:

- 1/3 cup light brown sugar, packed
- 2 teaspoons unbleached all-purpose flour
- 2 teaspoons ground cinnamon

METHOD

- 1 Place all ingredients for the batter in the bread pan. Insert bread pan into breadmaker; close lid.
- 2 Press MENU and select CAKE.
- 3 Press COLOR and select DARK.
- 4 Press START.
- 5 Set a kitchen timer for 22 minutes. Now make the streusel. In a small bowl, stir together the brown sugar, flour and cinnamon. When timer goes off, using a teaspoon, sprinkle 1/3 of the streusel in a line down the center of the batter avoiding the edges of the pan. Now use spoon to lift batter up and over the top of the streusel, trying to cover it with batter. It does not have to be perfect. Sprinkle remaining streusel over top of cake and close lid.
- 6 Total machine time is 1 hour and 50 minutes.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Lemon Pound Cake

Makes 1 Loaf

INGREDIENTS

- 1 cup cream
- 1 stick unsalted butter, melted
- 2 large eggs, beaten
- 1 18.25-ounce lemon cake mix
- 1 3.4-ounce instant lemon pudding
- Zest of 1 fresh lemon

Lemon Glaze:

- 1 tablespoon lemon juice
- 2 tablespoons powdered sugar

METHOD

- 1 Place all ingredients (except glaze ingredients) in bread pan. Insert bread pan into breadmaker; close lid.
- 2 Press MENU and select CAKE.
- 3 Mix together ingredients for lemon glaze.
- 4 Once the pound cake is done, pour glaze on it while still hot.

Recipe courtesy Deb Murray, Wolfgang Puck HSN Host

Recipes for Cycle 7 JAM

Florida Sunshine Tangerine Marmalade

Makes about 4 cups

INGREDIENTS

- 1 1/2 cups tangerine pulp, made from whole tangerines
ground fine in a food processor
- 3 cups granulated sugar
- 1 box dry fruit pectin (1.75 ounce size)

METHOD

- 1 Combine ingredients in bread pan, stirring until sugar is moistened. Insert bread pan into breadmaker; close lid.
- 2 Press MENU and select JAM.
- 3 Press START.
- 4 Unit will heat for 15 minutes before paddles start turning. This is normal.
- 5 Total machine time is 1 hour and 20 minutes.
- 6 Store in jars for up to 3 months in refrigerator or 1 year in the freezer.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Harvest Pear Jam

Makes 4 Cups

INGREDIENTS

2 cups pear puree made from 4 large, ripe pears, unpeeled
3/4 teaspoon citric acid or 2 tablespoons fresh lemon juice
3 1/2 cups granulated sugar
1 pouch (3-ounce size) liquid fruit pectin

METHOD

- 1 Combine ingredients in bread pan, stirring until sugar is moistened. Insert bread pan into breadmaker; close lid.
- 2 Press MENU and select JAM.
- 3 Press START.
- 4 Unit will heat for 15 minutes before paddles start turning. This is normal.
- 5 Total machine time is 1 hour and 20 minutes.
- 6 Store in jars for up to 3 months in the refrigerator or 1 year in the freezer.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Kiwi Jam

Makes 4 Cups

INGREDIENTS

2 cups fresh kiwi puree, made from 8 peeled, ripe kiwi berries
1/2 teaspoon citric acid or 1 tablespoon fresh lemon juice
3 1/2 cups granulated sugar
1 pouch (3 ounce size) liquid fruit pectin

METHOD

- 1 Combine ingredients in bread pan, stirring until sugar is moistened. Insert bread pan into breadmaker; close lid.
- 2 Press MENU and select JAM.
- 3 Press START.
- 4 Unit will heat for 15 minutes before paddles start turning. This is normal.
- 5 Total machine time is 1 hour and 20 minutes.
- 6 Store in jars for up to 3 months in the refrigerator or 1 year in the freezer.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Recipes for Cycle 8 DOUGH

Gluten Free Pizza Dough

Makes Two 10-inch Pizzas

INGREDIENTS

2 tablespoons brown butter, see recipe, page 57	1 teaspoon kosher salt
1 cup + 2 tablespoons water	2 teaspoons xanthan gum
1/3 cup dry potato flakes	2 teaspoons unflavored gelatin
1 cup white rice flour	1 tablespoon bread machine yeast
1/2 cup tapioca flour	3 tablespoons dried egg whites
3 tablespoons powdered milk	1 tablespoon granulated sugar
1 teaspoon onion powder	

METHOD

- 1 Add first two ingredients to the bread pan.
- 2 Whisk remaining ingredients together in a medium bowl using a hand whisk. This is important because the xanthan gum and gelatin need to be evenly distributed with the flours or they will clump and cause hard lumps to form in the finished bread. Pour this into bread pan. Insert bread pan into breadmaker; close lid.
- 3 Press MENU and select DOUGH.
- 4 Press START.
- 5 Total machine time is 1 hour and 30 minutes.
- 6 When cycle is complete, remove dough and divide into two dough balls.
- 7 At this point you can make your pizza or freeze the dough balls.

To Make Pizza

Pat out the dough onto an oiled baking sheet using oiled hands into desired shape and thickness. Allow dough to rest for 20 minutes. Without toppings, bake the crust in oven at 425° for 15-18 minutes or until golden brown. Remove from oven and add your favorite toppings. Bake again at 475° for about 12-15 minutes, or until toppings are well browned.

To Freeze

Place dough balls in quart size zip top bag. Spray the inside of the bag with nonstick spray before adding dough ball. Dough can be kept frozen for up to 3 months. When ready to use, remove from freezer, thaw, and make your pizza.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Brown Butter

Makes a little more than 1 cup

INGREDIENTS

1 1/2 cups (3 sticks) unsalted butter

METHOD

- 1 In a sauté pan placed over medium heat, bring butter to a simmer.
- 2 When butter begins to foam, use a spoon to push it away in order to monitor the color. After a few minutes, butter will stop foaming and begin to turn a very light amber color.
- 4 Butter is brown enough when the color is medium amber with small flecks of darker brown.
- 5 Remove from heat immediately and pour into a wide heat-proof bowl. This is important because it stops the cooking process. (It can burn easily if you do not do this.)
- 6 Cool and store airtight for up to 3 months, refrigerated.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Wolf's Pizza Dough

Makes enough dough for 1 large or 2 medium pizzas

INGREDIENTS

1 cup water
2 tablespoons olive oil
1 tablespoon honey
1 teaspoon kosher salt
3 cups unbleached bread flour
2 1/2 teaspoons bread machine yeast

METHOD

- 1 Following the order listed, place ingredients in bread pan. Insert bread pan into breadmaker; close lid.
 - 2 Press MENU and select DOUGH.
 - 3 Press START.
 - 4 Total machine time is 1 hour and 30 minutes.
 - 5 Remove dough; divide into two dough balls if you want to make medium pizzas.
 - 6 At this point you can make your pizza or freeze the dough balls.
- Allow dough ball to proof for about 1 hour before making pizza.
 - To make your pizza, combine 2 tablespoons of flour and 2 tablespoons corn meal and spread on counter or cutting board. Stretch the dough to your desired shape and thickness. Add your favorite toppings and bake in a very hot, preheated 500° oven for about 12-15 minutes or until toppings are well browned and bubbly and crust is a rich brown color.
 - To freeze raw dough balls for later use, place dough balls in a quart size zip top bag. Spray the inside of the bag with nonstick spray before adding dough ball. Dough can be kept frozen for up to 2 months. When ready to use, remove from freezer, thaw, and make your pizza.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Kummelweck Rolls

Makes 10 Rolls

INGREDIENTS

Bread Dough:

1 cup water
3 tablespoons powdered milk
1 teaspoons kosher salt
1 tablespoon sugar
1 tablespoon melted butter
3 cups bread flour
2 teaspoons bread machine yeast

Kummelweck Seasoning:

1 tablespoon cornstarch
1/2 cup water
1/2 tablespoon pretzel salt
1/2 tablespoon caraway seeds

METHOD

- 1 Place all of the ingredients for the bread dough in the bread pan in the order given except for the yeast.
- 2 Make a well in the top of the dough using your finger and put the yeast in it. Insert bread pan into breadmaker; close lid.
- 3 Press the dough only function.
- 4 Once the dough is done, remove the dough from the breadmaker. Grease a 8x12 baking sheet. Place the rolls on the baking sheet. Using a pastry brush, brush rolls with melted butter. Let rolls rise until double in size, about 45 minutes.
- 5 In a saucepan, combine water and cornstarch. Dissolve cornstarch over medium heat, 2-3 minutes. Let cool.
- 6 Preheat oven to 375 degrees.
- 7 Brush cornstarch mixture onto rolls using a pastry brush. Sprinkle with pretzel salt and caraway seeds. Bake at 375 degrees for 30 minutes.

Recipe courtesy Deb Murray, Wolfgang Puck HSN Host

Recipe for Cycle 9 RAPID BAKE

Quickest Focaccia Bread

Makes 1 Loaf

INGREDIENTS

1 1/4 cups water
4 tablespoons extra virgin olive oil
1 tablespoon kosher salt
1 tablespoon honey
3 cups unbleached bread flour
1 tablespoon vital wheat gluten
12 sage leaves, optional
1/2 cup walnuts, optional
1 tablespoon bread machine yeast

METHOD

- 1 Place all ingredients in bread machine pan in order listed; close lid
- 2 Press MENU and select RAPID BAKE.
- 3 Press COLOR and select DARK.
- 4 Press START.
- 5 Total machine time is 59 minutes.
- 6 If desired, drizzle baked bread with more extra virgin olive oil and a sprinkling of kosher salt before serving.

Tip

For variations you can take out the sage and walnuts and replace with

2 tablespoons chopped rosemary
1/2 cup of sun dried tomatoes

Or

1/2 cup chopped black olives
2 tablespoons chopped thyme

You can also leave out the sage and walnuts and serve the plain focaccia with roasted garlic.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Recipes for Cycle 11 GLUTEN FREE

Gluten Free Stuffing Bread

Makes 1 Loaf

INGREDIENTS

1 3/4 cups water
5 tablespoons brown butter butter, softened, see recipe page 57
1 teaspoon cider vinegar
3 large egg whites
1 rib celery, diced fine
1 carrot, diced fine
1/2 medium yellow onion, diced fine
1 tablespoon fresh sage, chopped
1 cup tapioca flour
1 cup corn starch
3/4 cup garfava flour, a mixture of garbanzo bean and fava bean flours
1/4 cup sorghum flour
1 tablespoon kosher salt
1 tablespoon brown sugar
2 teaspoons xanthan gum
2 teaspoons unflavored gelatin
1 tablespoon bread machine yeast

METHOD

- 1 Add first 8 ingredients (water through sage) to bread pan.
- 2 Whisk remaining ingredients together in a medium bowl using a hand whisk. This is important because the xanthan gum and gelatin need to be evenly distributed with the flours or they will clump and cause hard lumps in the finished bread. Pour this into bread pan. Insert bread pan into breadmaker; close lid.
- 3 Press MENU and select GLUTEN FREE.
- 4 Press COLOR and select DARK.
- 5 Press START.
- 6 Total machine time is 2 hours and 50 minutes.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef

Gluten Free Buttercrust Bread

Makes 1 Loaf

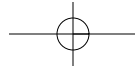
INGREDIENTS

1 1/2 cups water
1 teaspoon apple cider vinegar
5 tablespoons unsalted butter, softened
3 large eggs
6 tablespoons dry milk powder
3 tablespoons granulated sugar
1 1/2 cups white rice flour
1/2 cup brown rice flour
1/2 cup potato starch flour
1/2 cup tapioca starch flour
2 teaspoons xanthan gum
2 teaspoons plain gelatin
1 tablespoon kosher salt
1 tablespoon plus 1 teaspoon bread machine yeast

METHOD

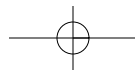
- 1 Add first 4 ingredients (water through eggs) to the bread pan.
- 2 Whisk remaining ingredients together in a medium bowl using a hand whisk. This is important because the xanthan gum and gelatin need to be evenly distributed with the flours or they will clump and cause hard lumps in the finished bread. Pour this into bread pan. Insert bread pan into breadmaker; close lid.
- 3 Press MENU and select GLUTEN FREE.
- 4 Press COLOR and select DARK.
- 5 Press START.
- 6 Total machine time is 2 hours and 50 minutes.

Recipe courtesy Marian Getz, Wolfgang Puck Pastry Chef



Recipe Notes

Recipe Notes



Recipe Notes

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.

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