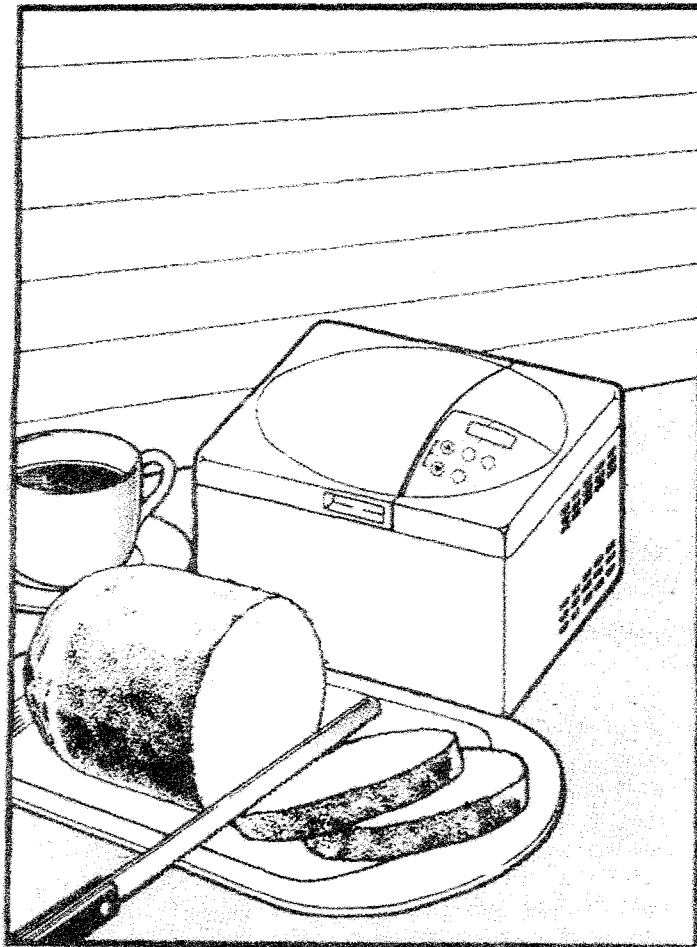


CITIZEN

Instruction Manual

Please read carefully and keep for reference.

ELECTRONIC AUTO BAKER BREAD MAKER



Model No.: J5741X

CITIZEN
ELECTRONICS

Toronto, Canada M2H 4H2

IMPORTANT SAFEGUARDS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

When using electrical appliances, basic safety precautions, such as the following, should always be taken.

1. Read all instructions before using the appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or unit in water or other liquid.
4. To prevent injuries or burns, do not insert your hand into appliance when appliance is operating.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug the unit from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas stove, electric burner or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot liquids.
13. When using an extension cord always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. Do not open cover during operation unless necessary since this may affect the baking results.
16. Polarization - This Bread Maker is equipped with a polarized alternating-current line plug (a plug having one blade wider than the other). This plug will fit into the power outlet only one way. This is a safety feature. If you are unable to insert the plug fully into the outlet, try reversing the plug. If the plug should still fail to fit, contact your electrician to replace your obsolete outlet. Do not defeat the safety purpose of the polarized plug.

SAVE THESE INSTRUCTIONS.

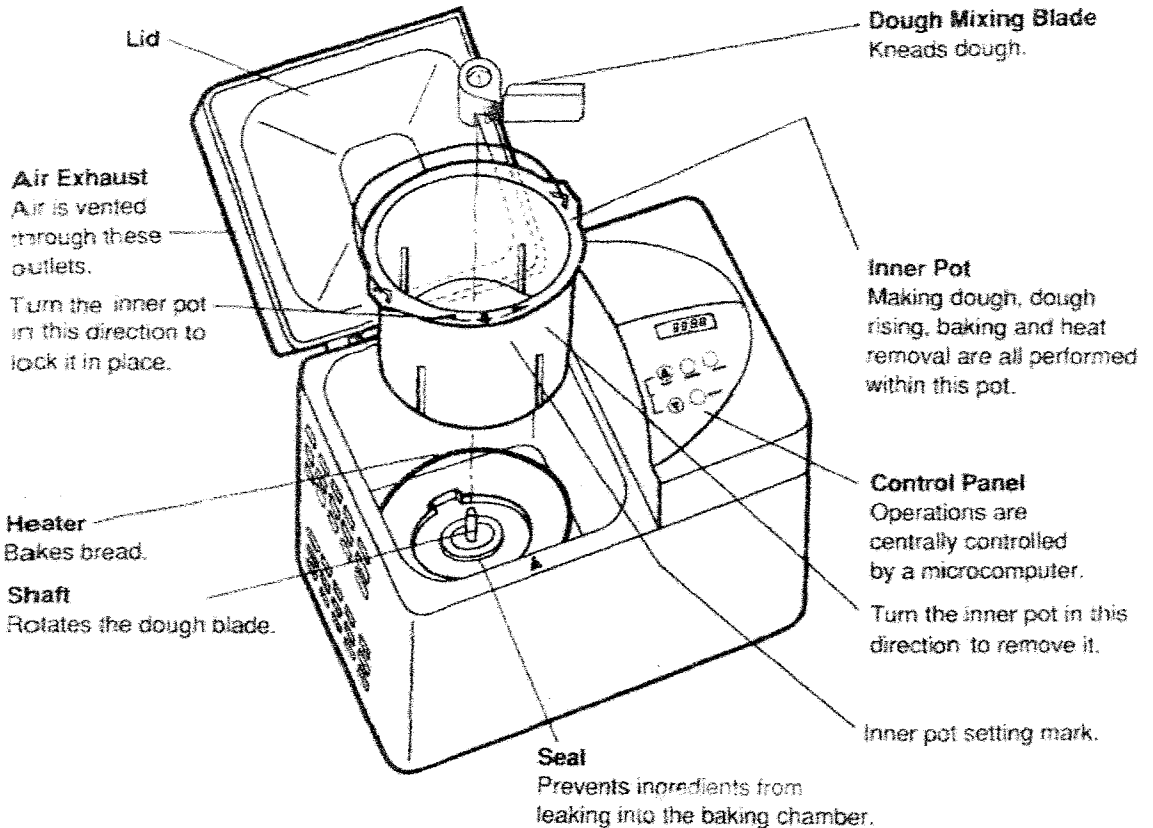
A short power-supply cord for detachable

This unit has a short power supply cord to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if you are careful in their use. If an extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally. If the appliance is of the grounded type, the extension cord should be a grounding type 2-wire cord. The power cord must be kept dry and must not be bent or anything put on top of it.

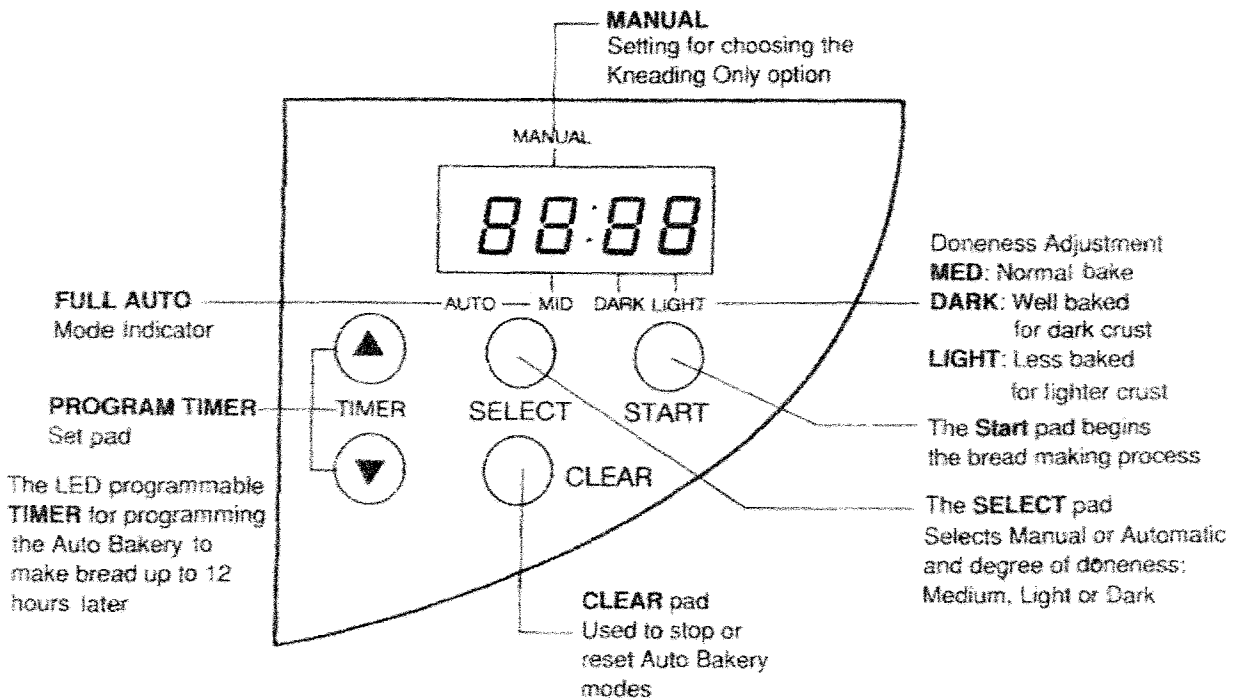
If Power Goes Off During Use

If there is a power failure or the unit is accidentally unplugged during the bread mixing process, the program will automatically end. To proceed, remove all the ingredients, replace them with fresh ones and start again from the beginning. Since dough is easier to remove than the unmixed ingredients, press the Start pad to make dough, then press the Clear pad and remove the dough. If the Auto Bakery was on the timer function and the power failed before the mixing cycle started, and twelve hours have not elapsed, press the Start pad. If more than twelve hours have elapsed, the ingredients must be removed because they may be spoiled.

PARTS AND INSTALLATION

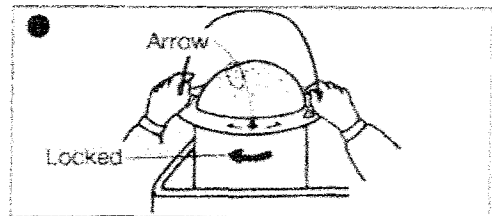


CONTROL PANEL

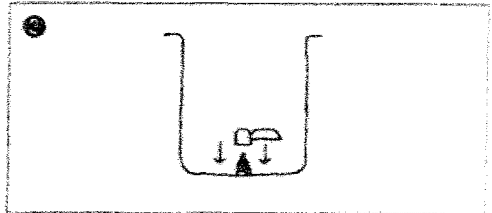


MOUNTING THE INNER POT

- 1 Place inner pot into main unit with arrow on top rim facing to the front and turn clockwise as far as it will turn. Turn counter clockwise to remove.



- 2 Fit the dough blade onto shaft. Make sure interior of oven is cleaned after use, by wiping it out with cloth dampened with hot water and mild detergent, then wipe it out with damp clean cloth. **NEVER** pour water into oven.



MENU SELECTION

- 1 Plug the power cord into an AC power receptacle. The Auto Mode Medium Bake indicator (MED) will light.
- 2 Press **SELECT** pad to select desired mode.
Note: • Medium, Light and Dark refer to the color of the crust or the "doneness" of the baked bread.
• Manual mode is used only for making dough. Bread will not bake. Use this setting to make dough for pizza, dinner rolls, croissants, etc.

BREAD MAKING

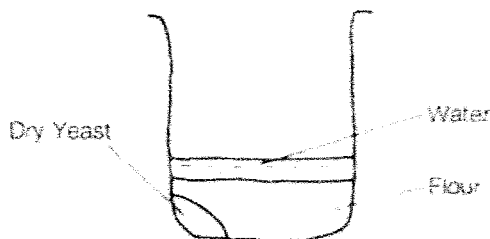
Full Auto Mode

- 1 Make sure the inner pot is correctly positioned.
Prepare and add the ingredients for the bread to be baked as described in your recipe.

- 2 First add the dry yeast, then the other ingredients, into the inner pot. All ingredients, except water, must be at room temperature.

Note: Adding Yeast

For better baking results, add yeast near the edge of the inner pot.



- 3 Add a small quantity of warm water (approximately 105°F/40.5°C— 'hot to the touch') as required in your recipe.

- 4 Touch **SELECT** pad to select Auto mode : Medium, Light or Dark. The type of bread being made will determine which one to choose. The three different settings refer to the color of the crust or the "doneness" of the baked bread.

- 5 Touch **START** pad for immediate bread making. Your bread will be ready in about 2 hours 15 minutes. The Auto Bakery LED read out will tell you the hours and minutes remaining until the bread will be ready.

- 6 The Auto Bakery will beep when the baking process has finished. The Auto Bakery will then automatically go into a 1-hour keeping warm cycle.

- It is preferable to take the bread out of the Auto Bakery immediately after baking. Keeping bread in the Auto Bakery after the completion of the cycle may affect the bread, causing it to become soggy.
- When you take bread out of the Auto Bakery before the end of the keeping warm cycle, touch the **CLEAR** pad to turn the Auto Bakery off.
- The **CLEAR** pad should be held down for longer than 1 second.
- **Making Special Kinds of Bread**
Raisin bread and other types of bread can also be baked by adding ingredients as indicated in the recipe book. Ingredients like raisins and nuts should be added 25 minutes after pressing the **START** pad, when the Auto Bakery beeps 10 times.
- Do not operate the unit immediately after baking is completed. Allow the Auto Bakery to cool to room temperature.
- **CAUTION:** After baking, the Auto Bakery is extremely hot. When handling metal parts (interior, inner pot, dough blade) be sure to use an oven mitt or pot holder.

Manual Mode for Homemade Bread (Kneading Only Option)

The process of making DOUGH ONLY is performed in this mode and is for making breads such as croissants, table rolls and pizza or other breads which will be hand shaped and baked in a conventional oven.

- ❶ Make sure the inner pot is correctly positioned.
Prepare and add the ingredients as described in your recipe.

- ❷ First add dry yeast, then the other ingredients into the inner pot. All ingredients, except the water, must be at room temperature.
Note: • Adding Yeast
For better baking results, add yeast near the edge of the inner pot.

- ❸ Add a small quantity of warm water (approx. 105°F/40.5°C— "hot to the touch") as required in your recipe.

- ❹ Press the **SELECT** pad to select the **MANUAL MODE**.

- ❺ Press the **START** pad to begin. The LED read out will tell you the number of minutes remaining until the dough will be ready.
Note: • 25 minutes after pressing the start button. A beep will be heard, indicating the best time to add various ingredients for speciality breads.

- ❻ When the Dough is completed, the Auto Bakery will beep for 5 seconds.
Note: • If you wish to stop the beep sound, press the **CLEAR** pad.
 - When pressing the **CLEAR** pad, make sure you hold it down for longer than one second.

- ❼ When the dough is prepared, remove it from the inner pot and shape as desired.

- ❽ After the bread rises, bake it in your oven.

Using the Program Timer to Make Bread

- 1 Make sure the inner pot is correctly positioned.
Prepare and add the ingredients as described in your recipe.
- 2 First add the dry yeast, then other ingredients into the inner pot.
Note: •Adding Yeast
For better baking results, add the yeast near the edge of the inner pot.
- 3 Add specified amount of warm water (approx. 105°F/40.5°C— "hot to the touch") as required in your recipe.
- 4 Press **SELECT** pad to select your desired baking mode: Medium, Light, Dark or Manual.
- 5 Determine the time you want your bread to be ready. Now count the number of hours remaining from the current time of day to the finished time you desire. Enter the number of hours and minutes remaining. For example: it is presently 1:00 PM and you want a loaf of baked bread at 6:10 PM. Press the **PROGRAM TIMER** (▲) up pad until the display reads 5:10 which means: 5 hours and 10 minutes). The numbers will flash on and off. Press the **START** pad to lock in the programmed amount of time. To cancel, press the **CANCEL** pad holding the pad down for longer than one second in order to deactivate it. The same procedure applies for just making dough with the Manual mode.

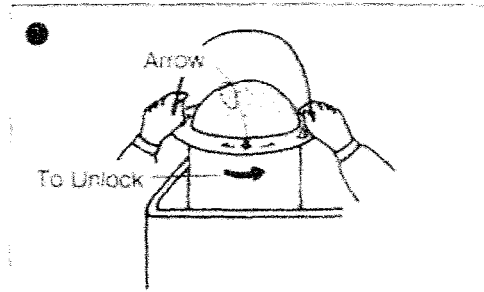
- Programmable time is as follows.

	Programmable Time	
	Min.	Max.
Full Auto Course (MED., LIGHT, DARK)	2- 1/2 hrs.	12 hrs.
Manual Course	1 hour	10 hrs.

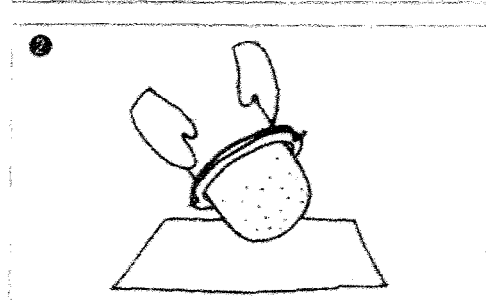
Do not use the **PROGRAM TIMER** when making bread containing ingredients that can easily spoil, such as eggs or milk, or ingredients that rapidly absorb liquids such as oats and other grains.

Removing the Bread

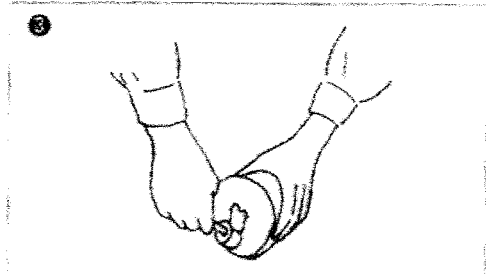
- 1 Turn the inner pot counter-clockwise to remove it from the main unit.



- 2 Place the inner pot upside down to carefully remove the baked bread.

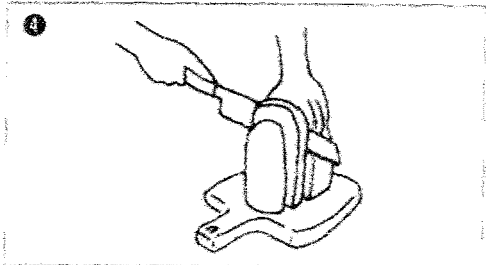


- 3 With a PLASTIC or other non-metallic utensil, remove the dough blade which is imbedded in the bottom of the bread.



- 4 Let the bread cool to room temperature then cut as desired and serve.

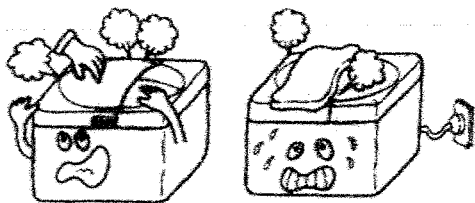
CAUTION: All metal components of the Auto Bakery are extremely hot during and after the baking process. Use oven mitts or a pot holder when handling the inner pot or the dough blade.



SAFETY INSTRUCTIONS

Baking Process

Do not touch the Auto Bakery as the temperature becomes extremely high when the unit starts the baking process, or immediately after baking is done. Take special care if infants and children are nearby. Always use oven mitts when taking out fresh-baked bread. Be especially careful that flammable objects are never placed on top of the unit as they could ignite.

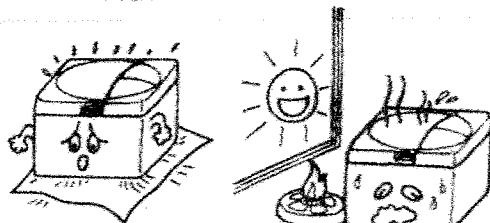


Suitable Locations

Do not obstruct the air intake opening which is located on the bottom of the unit.

Do not use the unit near any flammable objects, in places exposed to rain or direct sunlight, or other inappropriate places, as it may cause the unit to malfunction or be damaged.

Do not allow the power cord to hang over the edge of the counter where it may be grabbed by children or become entangled with the user.

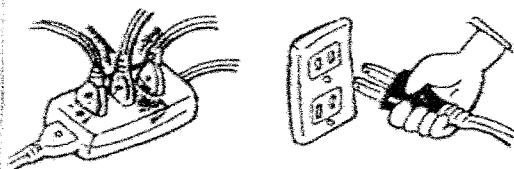


Power Supply

Only use correctly wired 120V AC 60Hz socket outlet.

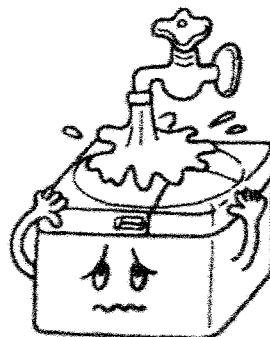
Never share the same outlet with other appliances.

Remove the plug if the unit is not to be used for an extended period of time.



Main Unit

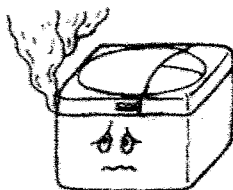
Do not immerse the main unit in water, as this could lead to electrical shock, electrical leakage or other malfunctions.



Oven

Flour, bread crumbs or any foreign matter accumulated in the oven may make it difficult or impossible to insert the inner pot.

Flour and other substances scattered on the heater may cause some smoke to be generated during baking.



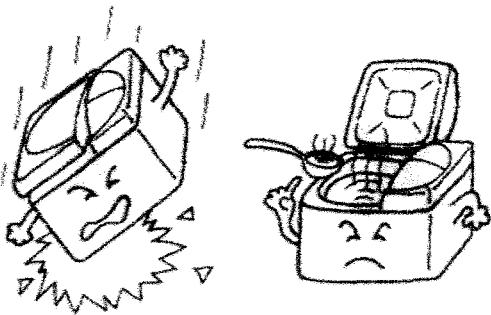
Consult Your Qualified Service Personnel:

- If damage or an abnormality is found in the power cord.
- If the unit operates improperly.
- If the temperature of the plug increases alarmingly during use.
- If unusual conditions occur.

Handling of the Unit

Do not drop or transmit strong shocks to the unit as malfunctions could result.

This unit is exclusively designed for bread making. Use only bread making ingredients.



If Power Goes Off During Use

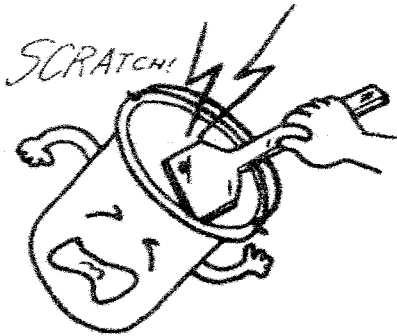
- If there is a power failure or the unit is accidentally unplugged during the bread making process, the program will automatically end. To proceed, remove all the ingredients from the inner pot, replace them with fresh ingredients and start again from the beginning.
- The same applies when using the programmable timer. If power is lost or the unit accidentally unplugged when using the timer, the program will automatically end and the unit will revert back to the auto course. If the unit has already begun to make bread, remove all the ingredients from the inner pot, replace them with fresh ingredients and reset the timer. If the timer had not yet been activated and the bread making process not begun, you need only reset the timer.

CARE OF YOUR AUTO BAKERY

Inner Pot, Dough Blade

Clean these parts thoroughly using a sponge or soft cloth dampened in hot water. After cleaning, dry completely and store inside the main unit.

Note: The inner pot and dough blade are fluorine resin-coated. To keep the coating from getting scratched and damaged, do not use hard utensils such as metal spoons, knives, etc.



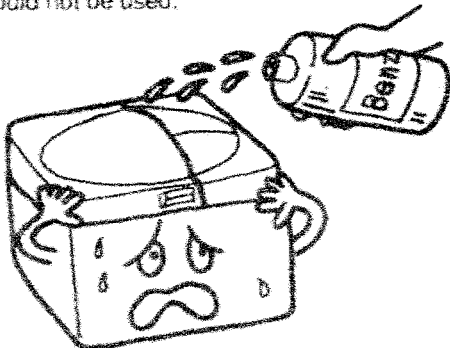
Main Unit - Exterior

Unplug the power cord from the AC outlet before cleaning.

Gently wipe dirt off with a sponge or soft cloth dampened with hot water. Next wipe with a dry cloth.

Never use thinner, benzine or any other chemical cleaners or polishing powders. Nylon and metal brushes cannot be used.

Non-kitchen detergents or bleach powder should not be used.



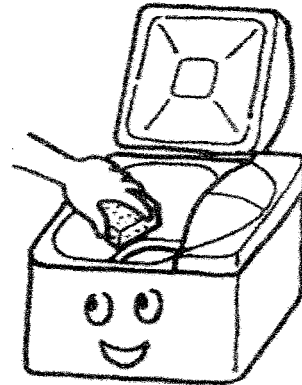
Shaft

Remove all crumbs accumulated in the bottom of the oven after each use. Wipe out using a sponge or soft cloth dampened in hot water.

Do not use sharp implements to remove baked on dough. Soften with a damp cloth first and then wipe away.

Seal

If crumbs accumulate in the bottom of the main unit, remove the seal and clean thoroughly with a sponge or soft cloth. Be sure to reinstall the seal properly or ingredients may leak into the oven.



Oven

Remove flour, bread crumbs and all foreign matter, etc. from the inside of the oven, using a clean cloth dampened in hot water and mild dishwashing liquid. Wipe clean with a damp clean cloth.

NEVER pour water into oven!

RECOMMENDATIONS TO ACHIEVE THE BEST RESULTS

- 1) Always use fresh ingredients.
- 2) When purchasing yeast, always check the expiration date on the back of the package. Always use unopened packages.
- 3) All ingredients must be at room temperature to assure best results.
- 4) Whenever possible, use bread flour. Bread flour is milled from winter wheat which produces a better loaf of bread. Water should be approximately 105°F (hot to the touch).
- 5) Changes in weather and the seasons can affect the bread making process. If your bread is rising too much and/or collapsing, reduce the yeast by $\frac{1}{4}$ to $\frac{1}{2}$ a teaspoon and the water by three tablespoons. If, after kneading the first five minutes, the dough appears too dry, add additional water one tablespoon at a time (up to three tablespoons) until the dough is the correct texture.
- 6) Be exact when measuring all ingredients.
- 7) You can make all types of yeast dough in your Welbilt Bread Oven. Be sure to adjust your favorite recipes accordingly. Never use more than two cups of flour.
- 8) NEVER touch the metal parts of the Bread Oven during or just after the baking process. The inner pot, dough hook and blade are extremely hot. To avoid getting burned always use oven mitts or a pot holder.
- 9) Before using your Welbilt Bread Oven be sure to read all instructions given in the Owner's Manual carefully.
- 10) Customer service assistance is available Monday to Friday from 9:00AM to 5:00PM Eastern Time by calling: 1-800-872-1656

White bread

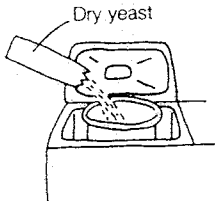


RECIPE

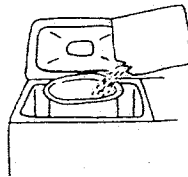
- ★ 1½ Teaspoons Dry Yeast
- ★ 2 Cups plus 2 Tablespoons Bread Flour
- ★ 1 Teaspoon Salt
- ★ 1 Tablespoon Sugar
- ★ 1 Tablespoon Dry Skim Milk
- ★ 1 Tablespoon Shortening or Sweet Butter
- ★ 1 Cup Less 1 Tablespoon Warm Water

Baking Process

1) Put dry yeast in inner pot.



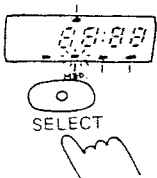
2) Add all remaining ingredients except water.



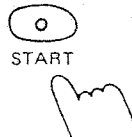
3) Carefully pour in warm water.



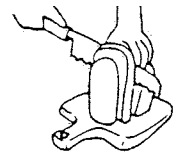
4) Press the Select button for "MED".



5) Press the START button. (When using the preset timer, refer to the instruction manual).



6) After taking out the baked bread from the Bread Oven, let cool then slice as desired.



Raisin bread

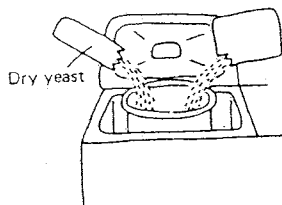
RECIPE

- ★1½ Teaspoons Dry Yeast
- ★2 Cups plus 2 Tablespoons
- ★1 Teaspoon Salt
- ★1 Tablespoon Sugar
- ★1½ Teaspoons Cinnamon
- ★1 Tablespoon Dry Skim Milk
- ★1 Tablespoon Shortening or Sweet Butter
- ★1 Cup Less 1 Tablespoon Warm Water
- ★½ Cup of Raisins



Baking Process

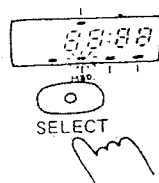
- 1) Put dry yeast in inner pot. Add remaining ingredients except water and raisins.



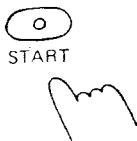
- 2) Carefully pour in warm water.



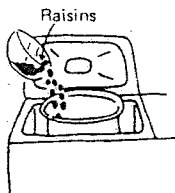
- 3) Press the Select button for "MED".



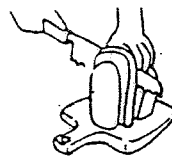
- 4) Press the START button. (When using the preset timer, refer to the instruction manual).



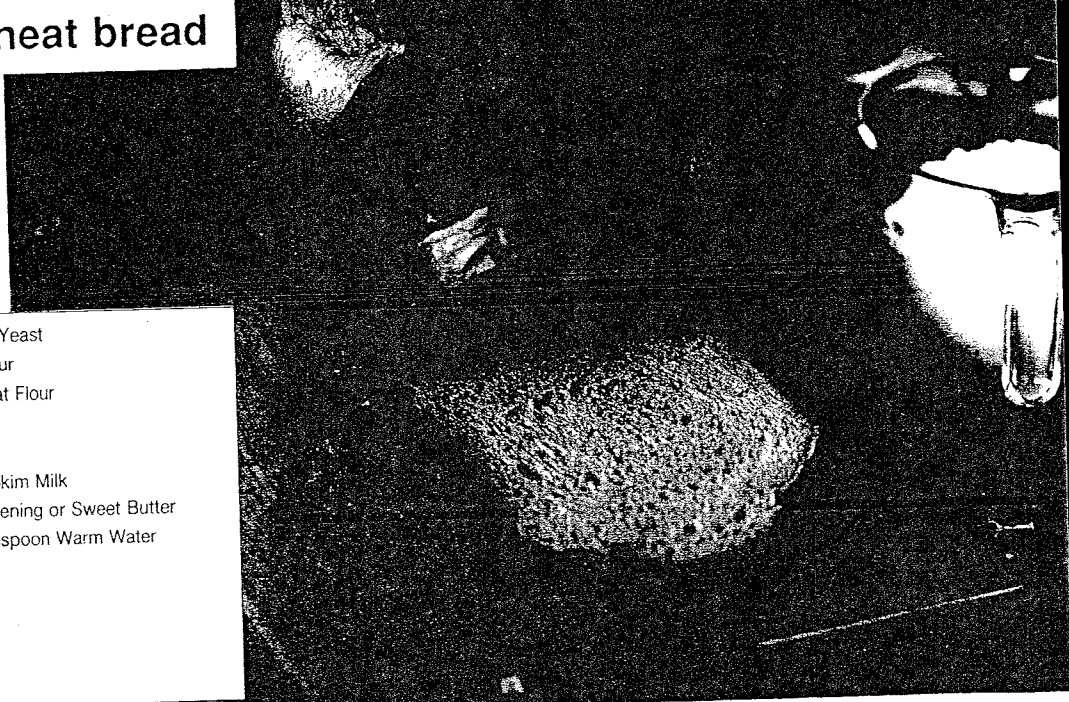
- 5) The electronic beeper sounds 10 times five minutes before the secondary kneading is finished. At this signal, add the raisins.



- 6) After taking out the baked bread from the Bread Oven, let cool then slice as desired.



Whole wheat bread

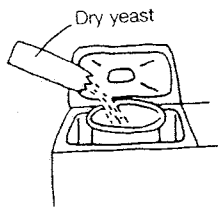


■ RECIPE

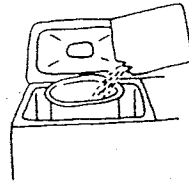
- ★ 1½ Teaspoons Dry Yeast
- ★ 1½ Cups Bread Flour
- ★ ½ Cup Whole Wheat Flour
- ★ 1 Teaspoon Salt
- ★ 1 Teaspoon Sugar
- ★ 1 Tablespoon Dry Skim Milk
- ★ 1 Tablespoon Shortening or Sweet Butter
- ★ 1 Cup Less 1 Tablespoon Warm Water

Baking Process

- 1) Put dry yeast in inner pot.



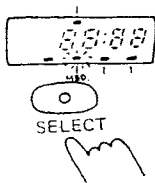
- 2) Add all remaining ingredients except water.



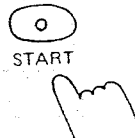
- 3) Carefully pour in warm water.



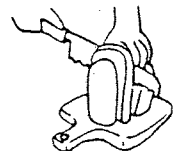
- 4) Press the Select button for "MED".



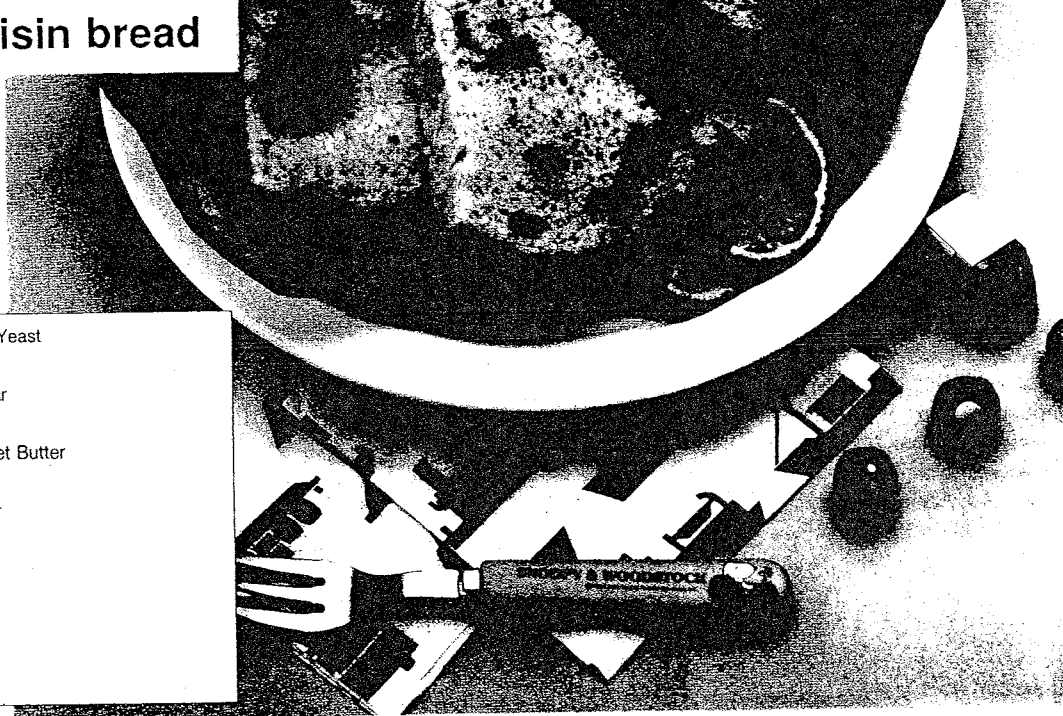
- 5) Press the START button. (When using the preset timer, refer to the instruction manual).



- 6) After taking out the baked bread from the Bread Oven, let cool then slice as desired.



Irish raisin bread

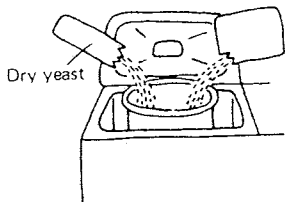


■ RECIPE

- ★ 1½ Teaspoons Dry Yeast
- ★ 2 Cups Bread Flour
- ★ 2 Tablespoons Sugar
- ★ ½ Teaspoon Salt
- ★ 2 Tablespoons Sweet Butter
- ★ 1 Medium Egg
- ★ ¼ Cup Warm Water
- ★ ⅓ Cup Warm Milk
- ★ ½ Cup Raisins

Baking Process

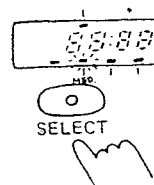
- 1) Put dry yeast in inner pot. Add remaining ingredients except water, milk and raisins.



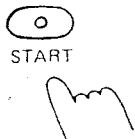
- 2) Carefully pour in warm water and milk.



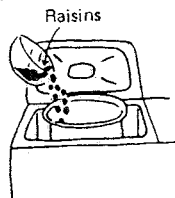
- 3) Press the Select button for "MED".



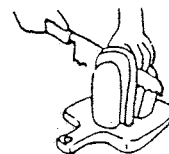
- 4) Press the START button. (Do not use the preset timer for making this bread).



- 5) The electronic beeper sounds 10 times five minutes before the secondary kneading is finished. At this signal, add the raisins.



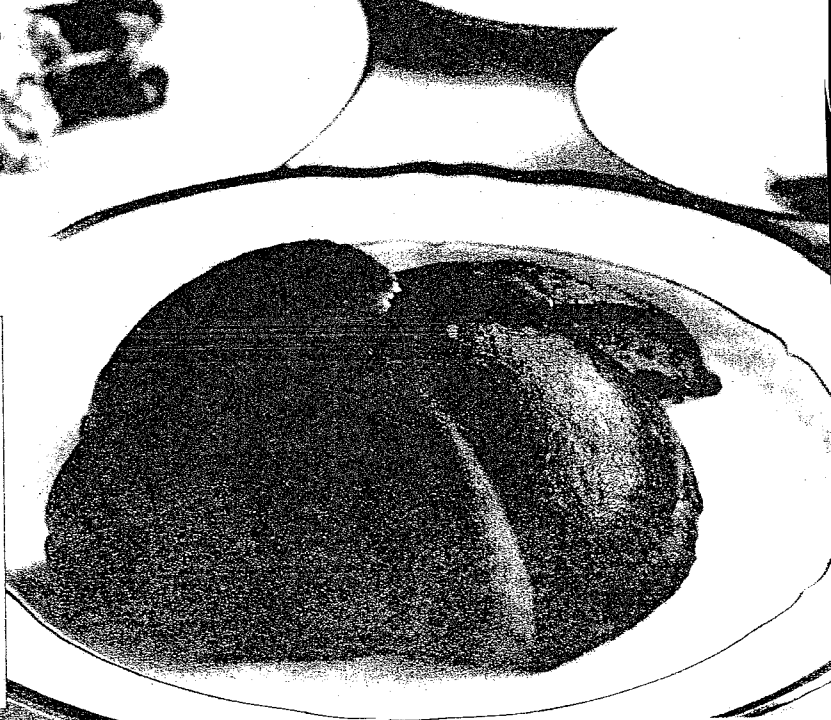
- 6) After taking out the baked bread from the Bread Oven, let cool then slice as desired.



Egg bread (challah)

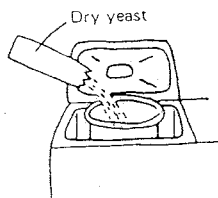
■ RECIPE

- ★1 Teaspoon Dry Yeast
 - ★2 Cups Bread Flour
 - ★1¼ Teaspoons Salt
 - ★1 Tablespoon Sugar
 - ★1 Tablespoon Dry Skim Milk
 - ★1 Tablespoon Sweet Butter
 - ★1 Medium Egg Plus 1 Egg Yolk
- Warm Water (See Baking Process Point 3 For Quantity)

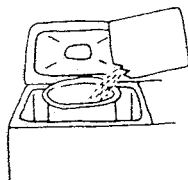


Baking Process

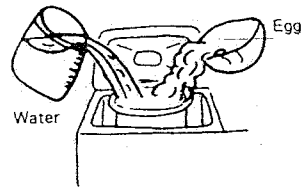
- 1) Put dry yeast in inner pot.



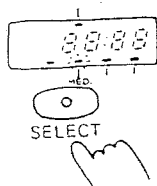
- 2) Add all remaining ingredients except water and eggs.



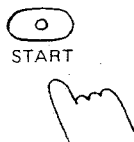
- 3) Break one egg in a one cup measuring cup. Add the additional yolk. Fill cup to top with water. Carefully pour mixture into Bread Oven and add 2 additional tablespoons of warm water.



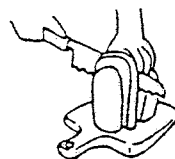
- 4) Press the Select button for "MED".



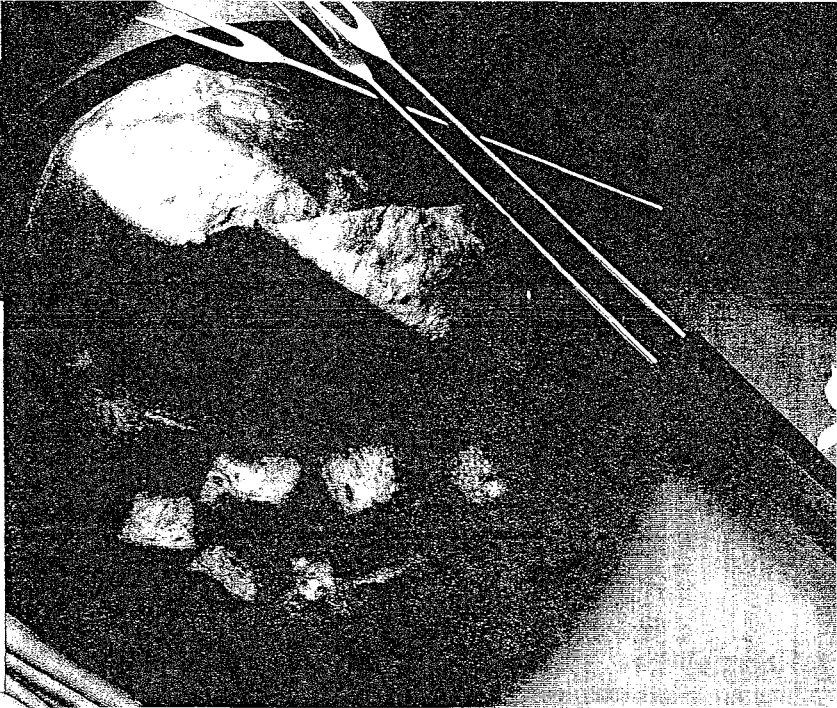
- 5) Press the START button. (Do not use the preset timer for making this bread).



- 6) After taking the baked bread from the Bread Oven, let cool then slice as desired.



French bread

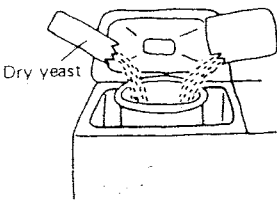


RECIPE

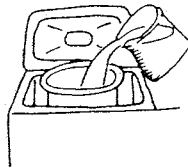
- ★ 1½ Teaspoons Dry Yeast
- ★ 2 Cups Bread Flour
- ★ 1 Teaspoon Salt
- ★ 1 Teaspoon Sugar
- ★ 1 Teaspoon Shortening
- ★ 1 Cup Plus 1 Tablespoon Warm Water

Baking Process

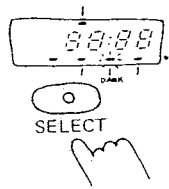
- 1) Put dry yeast in inner pot. Add remaining ingredients except water.



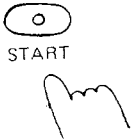
- 2) Carefully pour in warm water.



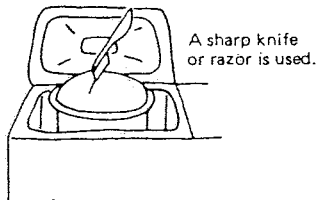
- 3) Press the Select button for "DARK".



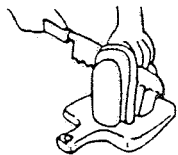
- 4) Press the START button. (When using the preset timer, refer to the instruction manual).



- 5) OPTIONAL: After second rising slash top of loaf with a knife or razor for split effect.



- 6) After taking out the baked bread from the Bread Oven, let cool then slice as desired.



Sweet bread

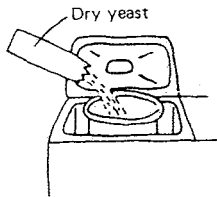


■ RECIPE

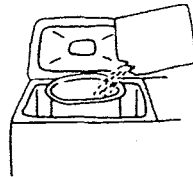
- ★ 1½ Teaspoons Dry Yeast
- ★ 1¾ Cups Bread Flour
- ★ ¾ Teaspoon Salt
- ★ 3 Tablespoons Sugar
- ★ 1 Tablespoon Dry Skim Milk
- ★ 1 Tablespoon Sweet Butter
- ★ 1 Medium Egg
- ★ ½ Cup Plus 1 Teaspoon Warm Water

Baking Process

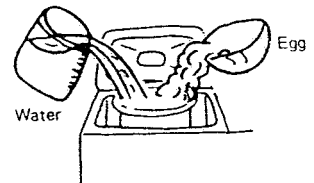
1) Put dry yeast in inner pot.



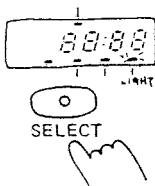
2) Add all remaining ingredients except water.



3) Carefully pour in warm water.



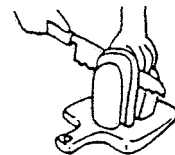
4) Press the Select button for "LIGHT".



5) Press the START button. (Do not use the preset timer for making this bread).



6) After taking out the baked bread from the Bread Oven, let cool then slice as desired.



Rye bread

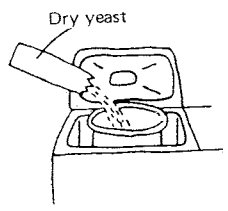


RECIPE

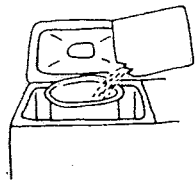
- ★ 1½ Teaspoons Dry Yeast
- ★ 1½ Cups Bread Flour
- ★ ½ Cup Medium Rye Flour
- ★ 1 Teaspoon Salt
- ★ 1 Tablespoon Sugar
- ★ 1 Tablespoon Dry Skim Milk
- ★ 1 Tablespoon Shortening or Sweet Butter
- ★ 1 Teaspoon Caraway Seeds
- ★ 1 Cup Less 1 Tablespoon Warm Water

Baking Process

1) Put dry yeast in inner pot.



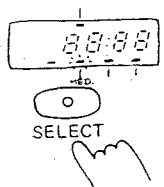
2) Add all remaining ingredients except water.



3) Carefully pour in warm water.



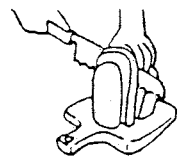
4) Press the Select button for "MED".



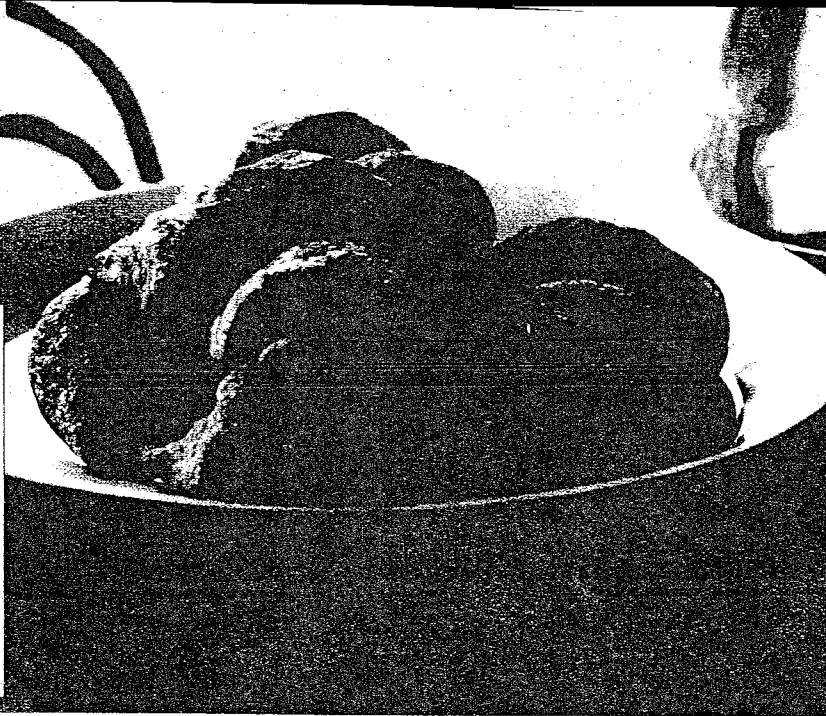
5) Press the START button. (When using the preset timer, refer to the instruction manual).



6) After taking the baked bread from the Bread Oven, let cool then slice as desired.



Croissants

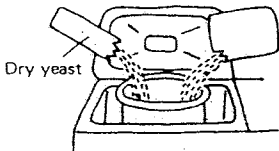


RECIPE

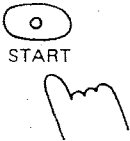
- ★ 1½ Teaspoons Dry Yeast
- ★ 2 Cups Bread Flour
- ★ 1 Teaspoon Salt
- ★ 1 Tablespoon Sugar
- ★ 1 Teaspoon Shortening
- ★ 1 Large Egg
- ★ ¾ Cup Warm Water
- ★ 1¼ Sticks Chilled Sweet Butter, Cut Into Thin Slices

Baking Process

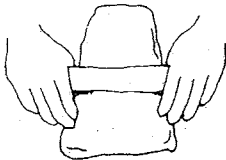
- 1) Put the dry active yeast in inner pot. Add the remaining ingredients except the water and the chilled butter.



- 4) Press the START button (Do not use the preset timer).



- 7) Remove the dough from the refrigerator. Fold dough over three more times, roll lightly after each fold. Cover the dough and return it to the refrigerator for two more hours.



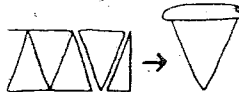
- 2) Carefully pour in warm water.



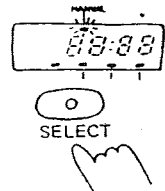
- 5) Beep sound indicates that final rising process is finished. Remove dough and flatten it into a rectangle approximately a ½" thick. Put the flattened dough on a greased pan. Cover the pan and put the dough in the freezer for one hour.



- 8) Gently roll dough until ⅛" thick. Cut into triangles. Brush each triangle lightly with a beaten egg wash. Roll up starting from the bottom to the top. Form into a horn shape and place on a greased baking pan. Cover with a clean cloth and let rise until doubled in size in a warm place.



- 3) Press the Select button for "MANUAL".



- 6) Remove the dough from the pan and roll out to a ¼" thick. Cover the dough with the chilled butter slices and roll to incorporate. Fold the dough over three times, rolling after each fold. Cover the dough and let rest in the refrigerator for one hour.



- 9) When the croissants have doubled in size, brush with the remaining egg wash and bake in a 350°F preheated oven until golden brown.

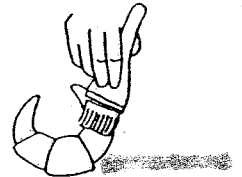
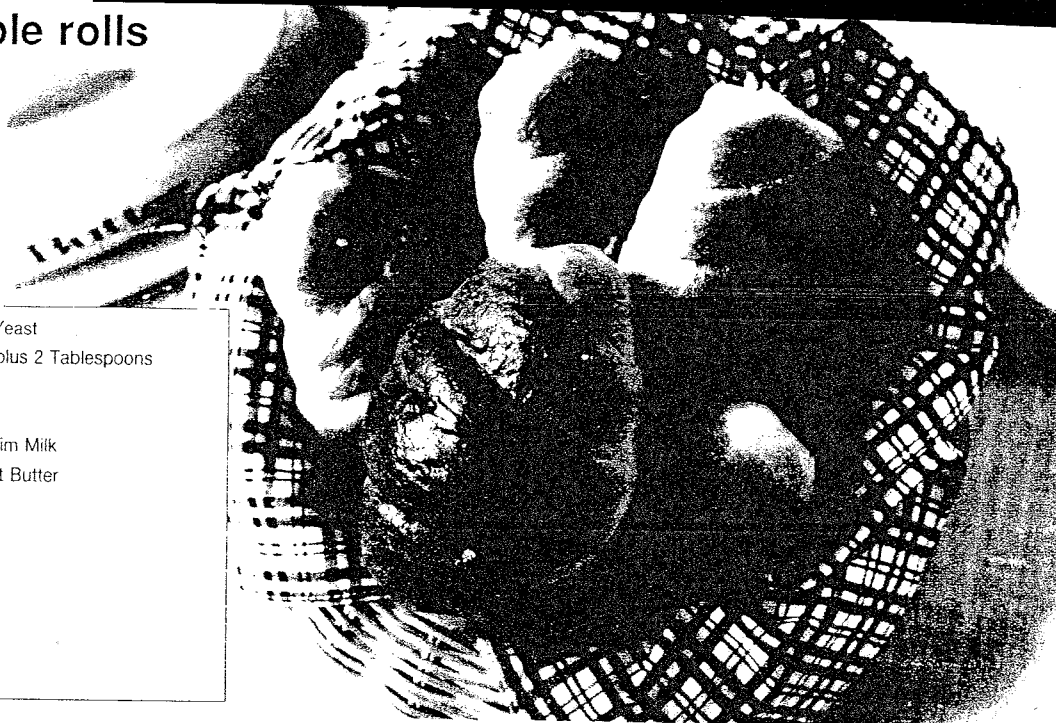


Table rolls

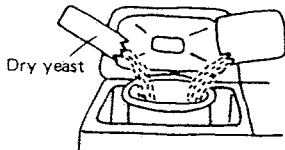


■ RECIPE

- ★ 1½ Teaspoons Dry Yeast
- ★ 2 Cups Bread Flour plus 2 Tablespoons
- ★ 1 Teaspoon Salt
- ★ 1 Tablespoon Sugar
- ★ 1 Tablespoon Dry Skim Milk
- ★ 2 Tablespoons Sweet Butter
- ★ 1 Large Egg
- ★ ¾ Cup Warm Water

Baking Process

- 1) Put the dry active yeast in the inner pot. Add the remaining ingredients except the water.



- 2) Carefully pour in warm water.



- 4) Press the START button (Do not use the preset timer).



- 7) Brush rolls with a beaten egg wash.

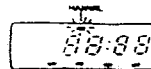


- 5) Beep sound indicates that the final rising process is finished. Remove the dough and form into 8 equal balls. Put on a lightly greased baking pan and let rise covered, in a warm place, for 30 minutes.

- 8) Bake in a preheated 375°F oven until golden brown.



- 3) Press the Select button for "MANUAL".



- 6) Form the balls into a tear drop shape and roll until ¼" thick. Roll up the strip starting from the wide end to the narrow tip. Place each roll on the baking pan, cover and let rise an additional 20 minutes.

