

The background of the advertisement is a warm, golden-brown still life. It features a round, light-colored loaf of bread on a wooden surface. To the left of the bread is a small bowl filled with dark grapes and red cherries. In the foreground, a wooden spoon and a metal measuring cup are visible. The overall lighting is soft and warm, creating a cozy and inviting atmosphere.

*Sunbeam*®

*Hot & Fresh*  
**Bread Maker**

*Bakery fresh bread has never been this easy.*



# Congratulations

**Fresh, warm homemade bread** is just a few, easy steps away  
with your new *Sunbeam Bread Maker*.

We've done everything we can to make bread-baking a breeze: We've streamlined the instructions; designed a simple, easy-to-read control panel; and developed a host of great recipes.

Along the way, feel free to ask questions.

You can call us toll free at **1-800-826-2832.**

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# using Your *Bread Maker Safely*

## Before Use

1. Read *all* instructions.
2. Make sure to remove *all* foreign matter from the *baking pan*.
3. Peel off plastic film from control panel and remove static labels
4. Plug the Bread Maker into a *properly* wired outlet.

## Where to Use

1. Use only on a *stable, heat-resistant surface*.
2. Do not use the Bread Maker where it *will* be exposed to direct sunlight or other heat sources, such as a stove or oven.
3. Keep the Bread Maker out of the reach of children -- it's hot! Also, if any buttons are accidentally touched during operation, baking may stop.
4. Place the unit at least two inches away from *walls*. If you do not, walls may become *iscolored*.

## While in Use

1. The temperature is very hot during operation. Be careful to keep your hands *and* face away from the unit.
2. Do not open the *lid* or remove the *bread pan* during operation except as indicated by the *fruit/nut* beep. The beep sounds three times, indicating that it is time to *add* fruit, nuts, or other ingredients to the baking pan.
3. Do not place anything on the Bread Maker lid. Do not cover vents.

## Alter Use

1. Use oven mitts or a pot holder when taking out the *bread pan* after baking.
2. Make sure to disconnect the power by *unplugging the unit*. Allow the Bread Maker to cool down before storing.
3. Read instructions before cleaning. Do not immerse the unit in *water*. This will cause electric shock *and/or* damage to the unit.

# Important Safeguards

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

1. Read *all* instructions, product labels, and warnings before using the Bread Maker
2. Do not touch hot surfaces. Always use oven mitts when handling hot materials, and allow *metal* parts to cool before cleaning. Allow the Bread Maker to cool thoroughly before putting in or taking off parts.
3. When unit is *not in* use and before cleaning, unplug the Bread Maker from *wall* outlet.
4. To protect against risk of electrical shock, do not immerse the appliance or plugs in water or other liquids.
5. Close supervision is *always* necessary when this or any appliance is used by or near children.
6. Do not allow anything to rest on the power cord. Do *not plug* in cord where people may walk or trip on it.
7. Do not operate this or any appliance with a frayed or damaged cord or plug or after the *appliance* malfunctions or is dropped or has been damaged in any *manner*. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
8. Avoid contact with moving parts.
9. Do not use attachments not recommended by the manufacturer; they may cause fire, electric shock or injury.
10. Do not use outdoors or for commercial purposes.
11. Do not let the cord dangle over the edge of a table or counter or touch hot surfaces. Do not place on an unsteady or cloth-covered surface.
12. Do *not place* the appliance near a hot gas or electric burner or in a heated oven.
13. To unplug, press and hold the "STOP" button, grip plug and pull from *wall* outlet. Never pull on the cord.

## Save These Instructions

14. Use of extension cords: A short power supply cord has been provided to reduce the risk of injury resulting from becoming entangled in or tripping over a *longer* cord. Extension cords are available from hardware stores and may be used with care. The cord should be arranged so that it *will* not drape over the counter or table top where it can be pulled by children or *tripped* over accidentally.
15. Electrical power: If electric circuit is *overloaded* with other appliances, your Bread Maker may not operate properly. The Bread Maker should be operated on a separate electrical circuit from other operating appliances.

This unit is intended for household use only.

# *A Symphony of Ingredients*

*Like the instruments in an orchestra, the ingredients in basic bread are very simple: flour, sugar, salt, a liquid (such as water or milk), possibly a fat (such as butter or oil), and yeast. And, like each musical instrument, each ingredient performs a specific job, and each lends a special flavor to the final masterpiece.*

*That's why it's important to use the right ingredients in exactly the right proportions to ensure you get the most delicious results!*

# Basic Ingredients

## Yeast

Yeast is actually a microscopic plant. Simply stated, without yeast, your bread will not rise. When moistened by a liquid, fed by sugar, and *carefully* warmed, yeast produces gases which power the *dough* to rise. If the temperature is too *cold*, the yeast will not be activated; if it's too warm, it will die. The Sunbeam Deluxe Bread and Dough Maker takes care of this worry for you by maintaining just the *right* temperature in the baking chamber at *all* times. You can use either "active dry yeast", "quick acting", "rapid rise yeast" or one of the new "Bread machine yeasts" in your Sunbeam Bread Maker.

## Sugars

Sugars sweeten the bread, brown the crust, and lend tenderness to the texture. These jobs can be performed by white or brown sugar, molasses, maple or corn syrups, honey, fruits or other sweeteners.

## Flour

In order for the bread to rise, the flour has to have a high protein content. You should always use a "bread flour" (for white bread recipes) in your bread maker to get the best results. Do not use all-purpose, cake flour or self-rising flour.

Unlike white bread flour, whole wheat flour contains bran and wheat germ which inhibit rising. Wheat breads therefore tend to be heavier in texture and smaller in size. A lighter larger loaf can be achieved by combining whole wheat flour with white bread flour for wheat bread recipes.

## Liquids

When liquids are mixed with the proteins in flour, gluten is formed. Gluten is necessary for rising. Many recipes use dry milk, but other liquids, such as fruit juice, beer, and water work too. It's a delicate balance: A recipe with too much liquid may cause the bread to fall during baking while a recipe with too little liquid will not rise.

## Salt

Salt inhibits rising, so be very careful measuring. Any ordinary table salt will do.

## Fats

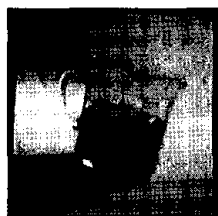
Many breads use fats to enhance the flavor and retain moisture. Typically, we use margarine in these recipes, but butter may also be used.

## Important Measuring tips

*Because each ingredient plays such a specific role, it is especially important to measure the ingredients **exactly** to get the best results.*



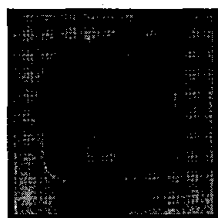
For **dry ingredients**, use a standard measuring spoon or measuring cup -- not a tableware spoon or coffee cup -- and *level off*. For flour, simply spoon the flour into a measuring cup and *level off* with a flat kitchen utensil.



For **liquids**, *fill* a standard measuring spoon or measuring cup to the *level* indicated. Check your cup measurement by placing the measuring cup on a flat surface and reading the measurement at eye *level*.



For **solid fats**, Fill a standard measuring spoon or measuring cup to the level indicated and *level off* with a kitchen utensil.



### Last Things Last!

**You'll see this tip in several places in this book, but it bears repeating:** Always put the liquids in first, the dry ingredients in next, and the yeast last. **Before adding the yeast, dig a shallow hole in the dry ingredients and place the yeast in the hole so that there's absolutely no contact between the liquids and the yeast.** You don't want the yeast to be activated too soon in the process. This is especially important when you're using the Delay bake option.



### Adding Fruits and Nuts

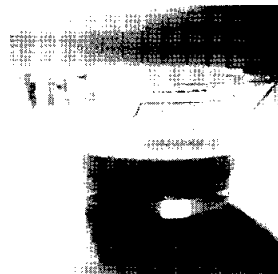
Fruits and nuts are added later, after the machine has completed the first knead. The machine will beep three times to let you know it is time to *add fruit* or nuts. If they are added before the *fruit nut* beep, the fruit will be pureed due to excessive kneading.

*If fresh fruits or perishable ingredients are called for in a recipe, (i.e., eggs, cheese, milk) do not use the Delay bake option.*



# *The Science Simplified*

***Mixing, Kneading, Rising, Baking...the Sunbeam Bread Maker puts it all together for you with the touch of a button. In fact, science has never been so simple.***





## Mixing and Kneading

*In standard bread baking, the baker mixes the ingredients first by stirring, then by kneading the dough by hand. The Sunbeam Bread Maker mixes and kneads the dough *automatically* for you.*



## Rising

*When-making bread by hand, the dough is placed in a warm place to rise after mixing so that the yeast can ferment and produce gas. After mixing the dough, the Sunbeam Bread Maker maintains the optimum temperature for rising during this part of the process.*

*If you are using the Dough Only cycle, the Sunbeam Bread Maker will stop at the end of the first rising. You will hear a series of 5 beeps to let you know it's done. The dough can now be removed and shaped - for bagels, pizza or other creations - and placed in your own oven for baking.*



## Punch Down

*Once the dough has risen, the baker will typically "punch down" the dough. This process helps to break apart large, unwanted pockets of air and gas that have developed through rising, giving the bread a more even and appetizing texture. This Sunbeam Bread Maker handles this process automatically for you by turning on the kneading blade for just the right amount of time.*



## Second Rise

*After it is punched down, the bread bounces back -- it rises a second time. Some breads require shorter or longer rising times. For example, wheat breads require a longer rising time because the flour contains bran and wheat germ which inhibit rising. The Sunbeam Bread Maker regulates the temperature and timing of this second rise automatically for you based on your selection.*



## Bake

*The Sunbeam Bread Maker automatically regulates baking time and temperature for perfect results every time!*

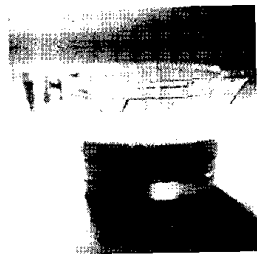


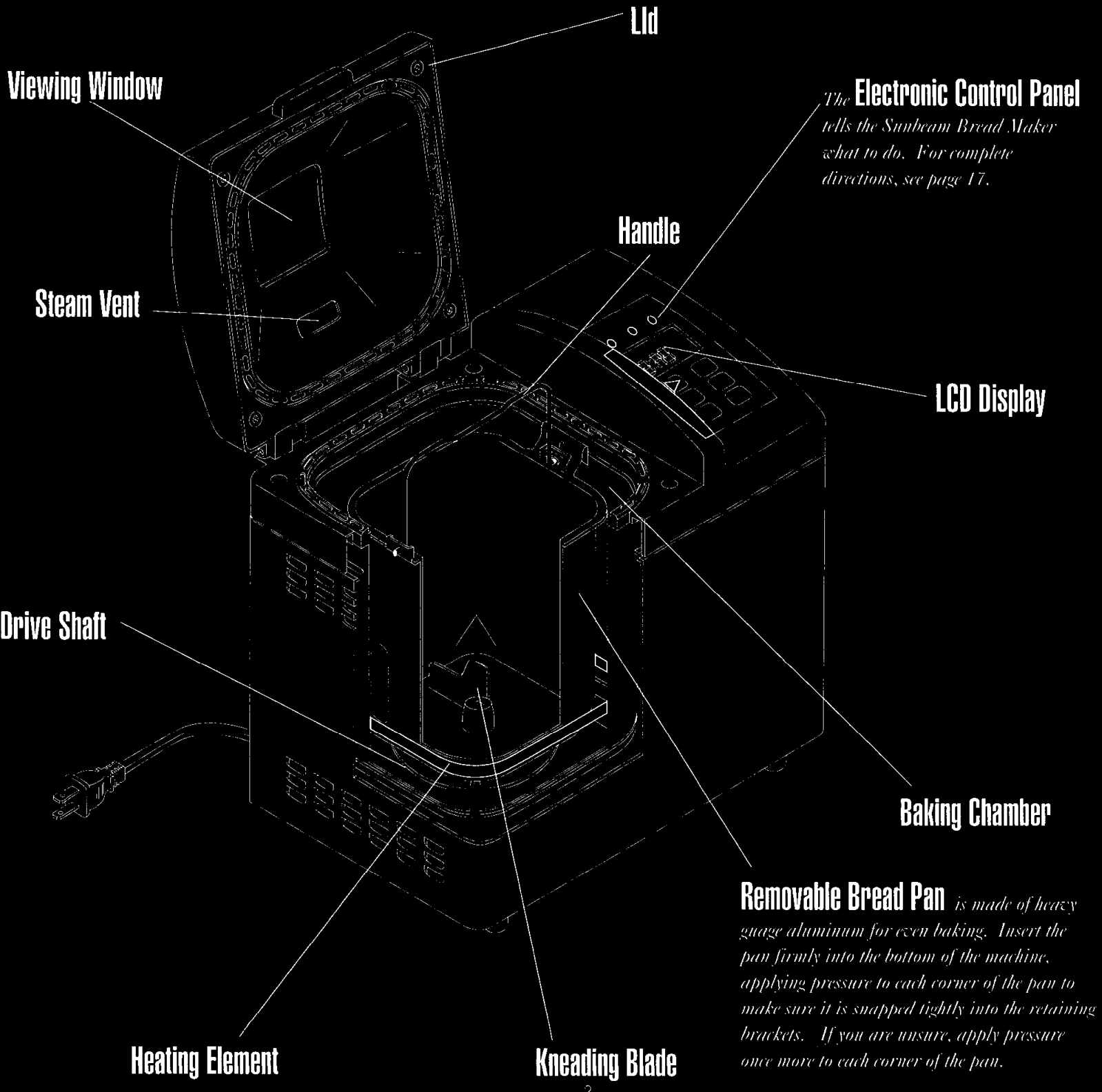
## Cool

*In standard baking, the baker removes the bread from the pan immediately to keep the crust from turning soggy. We recommend that you do the same with the Sunbeam Bread Make; too.*

# *The Science Simplified*

*Mixing, Kneading, Rising, Baking...the Sunbeam Bread Maker puts it all together for you with the touch of a button. In fact, science has never been so simple.*





**Viewing Window**

**Steam Vent**

**Drive Shaft**

**Heating Element**

**Kneading Blade**

**Lid**

**Handle**

**LCD Display**

**Baking Chamber**

**The Electronic Control Panel** tells the Sunbeam Bread Maker what to do. For complete directions, see page 17.

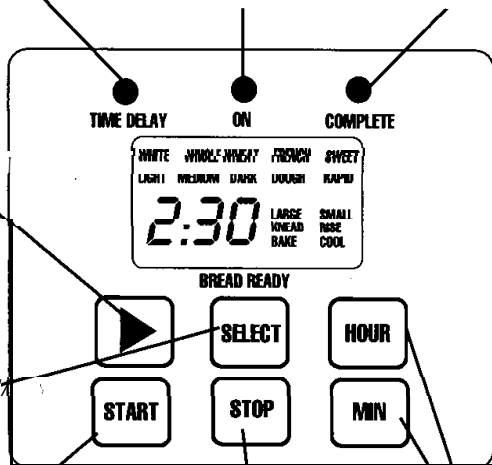
**Removable Bread Pan** is made of heavy gauge aluminum for even baking. Insert the pan firmly into the bottom of the machine, applying pressure to each corner of the pan to make sure it is snapped tightly into the retaining brackets. If you are unsure, apply pressure once more to each corner of the pan.

## The Control Panel

The yellow light indicates that the delay option is being used.

The green light indicates that the machine is on.

The red light indicates that the bread is done.



Use the arrow button to move the blinking light on the LCD display to your selection.

Use the SELECT button to lock in your choice.

The START button tells the bread maker to begin operation.

The STOP button tells the bread maker to stop everything.

The HOUR and MIN buttons allow you to set the timer for the delay function.

## The LCD Display

The bread row allows you to select your bread type.

Rapid bake reduces the overall completion time by about 20%.



The baking row allows you to select crust color or the dough only function.

These indicators tell you what stage of the process the breadmaker is in.

The timer indicates the number of hours and minutes that the bread will be done baking.

SELECTIONS AVAILABLE							
	Fruit & Nut	Light	Medium	Dark	Rapid Bake	13 Hour Delay	1 lb. Loaf Size
White	●	●	●	●	●	●	●
Wheat	●		●		●	●	●
French	●	●	●	●		●	●
Sweet	●	●	●	●	●		●
Dough	●					●	●

Questions? You can call us toll free at **1-800-526-2832**.

# Step-by-Step Directions

1. Peel off the plastic film cover from the control panel and remove the static label from the front of the machine.

2. Next remove the bread pan from the Bread Maker. Make sure the kneading blade is placed securely in the bottom of the pan.

3. Measure all ingredients into the bread pan in the order they are listed. (Before adding yeast, remember to dig a small hole in the flour so that the yeast doesn't prematurely come into contact with the liquids. This is especially important when you're using the delay bake option.)

4. Wipe water and other spills from the outside of the pan; then insert the pan firmly into the bottom of the machine, applying pressure to each corner of the pan to make sure it is snapped tightly into the retaining brackets. If you are unsure, apply pressure once more to each corner of the pan.

5. Close the lid and plug in the breadmaker. The LCD display will flash and then go blank, indicating that your unit is ready for operation.

6. **CHOOSE YOUR BREAD TYPE.** Use the arrow button to move the blinking light to the type of bread you want. Press the select button to lock in your choice. Hint: If your recipe is a 1 pound loaf of bread that uses the white cycle, and you want a medium crust color, press the start button. This is a built-in default.

7. **SELECT YOUR CRUST COLOR.** Use the arrow button to move the blinking light to your choice of crust color. Press the select button to lock in your choice. (Note: For whole wheat breads, medium is your only choice.)

If you only want to make dough, simply press the select button when the word dough is blinking.

8. IF YOU WANT TO USE THE **RAPID CYCLE.**

The rapid bake function shortens the overall completion time by about 20 percent. Breads baked on the rapid cycle are generally smaller because of a shorter rising time. If you wish to use the rapid cycle press select when RA PID is blinking, otherwise press the arrow key to skip to the next step.

9. **SELECT YOUR LOAF SIZE.** Use the arrow button to move the blinking light to your choice of loaf size and then press select to lock in your choice. Your bread will be ready in the number of hours and minutes indicated on the timer, unless you want to use the delay bake cycle.

If you are happy with a//your selections just press the start button.

10. IF YOU WANT TO USE THE **DELAY RAKE OPTION.**

This function lets you delay the completion of your bread until a later time. If you want your bread done 10 hours from now in time for dinner, let's say

— you need to tell the Bread Maker to delay the onset of operation. Do this by using the HOUR and MIN buttons to change the timer settings (Note that the maximum delay is 1.3 hours; the minimum delay is 3 hours and 45 minutes). When you have entered the number of hours from now that you want your bread to be done, press start and your Bread Maker will go to work. The yellow delay button will be on indicating that the machine has properly received your instructions.

You cannot use the delay bake option on sweet breads, as these recipes contain perishable ingredients that may spoil.

11. TO **ADD FRUITS OR NUTS (MIX-INS).** The Bread Maker will beep 3 times about 15 minutes after the first knead. Carefully open the lid of the Bread Maker and add any fruit or nuts that the recipe requires. Close the lid.

12. WHEN THE BREAD IS **DONE.** The Bread Maker will beep five times and the timer will indicate 0:00. The bread is best when taken out of the pan immediately. Remove the pan using potholders, and slide the bread out of the pan. It's best to let your bread cool 15 minutes before slicing. Enjoy!

13. The unit needs to cool for at least one half hour before using it again. The display panel will read "Hot" until the unit is ready to use. Allow your bread maker to cool before cleaning and storing. (See page 44)

# Breadmaking Cycle Times

	White Light	White Medium	White Dark	White Rapid Light	White Rapid Medium	White Rapid Dark	Wheat Medium
Mix	15 min	15 min	15 min	15 min	15 min	15 min	15 min
Rest	5 min	5 min	5 min	5 min	5 min	5 min	5 min
Knead	10 min	10 min	10 min	10 min	10 min	10 min	10 min
Rise 1	80 min	80 min	80 min	40 min	40 min	40 min	95 min
Punch Down	33 sec	33 sec	33 sec	25 sec	25 sec	25 sec	42 sec
Rise 2	60 min	60 min	60 min	55 min	55 min	55 min	70 min
Bake	35 min	40 min	50 min	35 min	40 min	50 min	40 min
Total	3:25 hr	3:30 hr	3:40 hr	2:40 hr	2:45 hr	2:55 hr	3:55 hr
	French Light	French Medium	French Dark	Sweet Light	Sweet Medium	Sweet Dark	
Mix	15 min	15 min	15 min.	15 min	15 min	15 min	
Rest	5 min	5 min	5 min	5 min	5 min	5 min	
Knead	15 min	15 min	15 min	10 min	10 min	10 min	
Rise 1	75 min	75 min	75 min	40 min	40 min	40 min	
Punch Down	50 sec	50 sec	50 sec	25 sec	25 sec	25 sec	
Rise 2	100 min	100 min	100 min	55 min	55 min	55 min	
Bake	50 min	55 min	65 min	35 min	40 min	50 min	
Total	4:20 hr	4:25 hr	4:35 hr	3:10 hr	3:15 hr	3:25 hr	

# *Tips for the Home Baker*



## *Last Things Last*

*You 'll see this tip in several places in this book, but it bears repeating: Always put the liquids in first, the dry ingredients in next, and the yeast last (fruits and nuts are added later, after the machine has completed the first knead). Dig a shallow hole in the dry ingredients and place the yeast in the hole so that there's absolutely no contact between the liquids and the yeast. This is especially important when you're using the Delay bake option. You don't want the yeast to be activated too soon in the process!*

## *Placement Counts!*

*Place dried fruits, vegetables, and dried spices away from the liquid ingredients in the breadpan. If they soak up water, they can undermine the bread's chemistry.*

## *Freshness First*

*Avoid using perishable ingredients -- milk, yogurt, eggs, or cheese -- with the Delay bake option.*

## *Just Wait Fifteen*

*For best results, wait fifteen minutes before slicing; the bread needs time to cool.*

## *Deep Freeze*

*To freeze fresh bread, let it cool completely and double-bag in plastic.*



# White Bread Recipes

## Traditional White Bread



*Regular Loaf (1 pound)*

*2/3 cup water*

*2 teaspoons margarine or butter, softened*

*2 cups Gold Medal® Better for Bread™ flour*

*1 tablespoon sugar*

*2 teaspoons dry milk*

*1 teaspoon salt*

*1 1/4 teaspoons regular active dry yeast*

*OR*

*1 1/4 teaspoons bread machine yeast or  
quick-acting active dry yeast*

## Garlic-Herb Bread



*Regular Loaf (1 pound)*

*3/4 cup water*

*2 teaspoons margarine or butter, softened*

*1 clove garlic, crushed*

*2 cups Gold Medal® Better for Bread™ flour*

*1 tablespoon sugar*

*1 teaspoon salt*

*1/4 teaspoon dried rosemary leaves*

*1/8 teaspoon dried thyme leaves*

*1/8 teaspoon dried basil leaves*

*1 3/4 teaspoons regular active dry yeast*

*OR*

*1 3/4 teaspoons bread machine yeast or  
quick-acting active dry yeast*

### DIRECTIONS:

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press ">" until WHITE is blinking. Press SELECT
5. Select crust color: Press ">" until desired color is blinking. Press SELECT
6. If rapid cycle is desired, press SELECT when RAPID is blinking.
7. If delay bake option is desired, press HOUR and MIN to set timer.
8. Press START. Bread will be done baking in the number of hours indicated.

## Potato Bread



*Regular Loaf (1 pound)*

*3/4 cup water*

*1 tablespoon margarine or butter, softened*

*2 cups Gold Medal® Better for Bread™ flour*

*1/4 cup mashed potato mix (dry)*

*2 teaspoons sugar*

*1 teaspoon salt*

*1 3/4 teaspoons regular active dry yeast*

*OR*

*1 3/4 teaspoons bread machine yeast or  
quick-acting active dry yeast*

## Caraway-Rye Bread

*Regular Loaf (1 pound)*

*2/3 cup water*

*2 teaspoons margarine or butter, softened*

*1 1/2 cups Gold Medal® Better for Bread™ flour*

*1/2 cup rye flour*

*1 tablespoon dry milk*

*1 tablespoon sugar*

*1 teaspoon salt*

*1/8 teaspoon caraway seed*

*1 3/4 teaspoons regular active dry yeast*

*OR*

*1 1/2 teaspoons bread machine yeast or  
quick-acting active dry yeast*

## Onion Bread

*Do not use the delay bake option for this recipe.*



Regular Loaf (1 pound)

$\frac{2}{3}$  cup water

$\frac{1}{3}$  cup chopped onion

2 teaspoons margarine or butter, softened

2 cups Gold Medal® Better for Bread™ flour

1 tablespoon sugar

2 teaspoons dry milk

1 teaspoon salt

1  $\frac{3}{4}$  teaspoons regular active dry yeast

OR

1  $\frac{1}{2}$  teaspoons bread machine yeast or

quick-acting active dry yeast

## Cheddar-Chive Bread

*Do not use the delay Bake option for this recipe.*

Regular Loaf (1 pound)

$\frac{2}{3}$  cup water

2 cups Gold Medal® Better for Bread™ flour

$\frac{1}{2}$  cup shredded Cheddar cheese (2 ounces)

2 tablespoons chopped <sup>fresh</sup> or

1 tablespoon freeze-dried chives

1 tablespoon sugar

$\frac{1}{2}$  teaspoon salt

1 teaspoon regular active dry yeast

OR

1 teaspoon bread machine yeast or

quick-acting active dry yeast

### DIRECTIONS:

1. Remove bread pan; attach kneading blade.

2. Place all ingredients in bread pan in the order listed.

3. Insert breadpan, close lid and plug in.

4. Select bread type: Press ">" until WHITE is blinking. Press SELECT

5. Select crust color: Press ">" until desired color is blinking. Press SELECT.

6. If rapid cycle is desired, press SELECT when RAPID is blinking.

7. Press START Bread will be done baking in the number of hours indicated.

## Parmesan-Pepper Bread

*Do not use the delay bake option for this recipe.*



Regular Loaf (1 pound)

$\frac{3}{4}$  cup water

2 teaspoons olive or vegetable oil

2 cups Gold Medal® Better for Bread™ flour

$\frac{1}{3}$  cup grated Parmesan cheese

2 teaspoons sugar

$\frac{3}{4}$  teaspoon salt

$\frac{1}{2}$  teaspoon freshly ground black or green

peppercorns

1  $\frac{1}{2}$  teaspoons regular active dry yeast

OR

1  $\frac{1}{2}$  teaspoons bread machine yeast or

quick-acting active dry yeast

## Roasted Red Pepper-Cheese Bread

*Roasted red peppers are found in jars near the olives in the supermarket.*

*Do not use the delay bake option for this recipe.*

Regular Loaf (1 pound)

$\frac{1}{2}$  cup water

$\frac{1}{4}$  cup chopped roasted red bell peppers

2 teaspoons margarine or butter, softened

1 clove garlic, crushed

2 cups Gold Medal® Better for Bread™ flour

3 tablespoons grated Parmesan cheese

1 tablespoon sugar

1 teaspoon salt

1 teaspoon dried basil leaves

1  $\frac{3}{4}$  teaspoons regular active dry yeast

OR

1  $\frac{1}{2}$  teaspoons bread machine yeast or

quick-acting active dry yeast

## Bacon-Beer Bread

*Do not use the delay bake option for this recipe.*

Regular Loaf (1 pound)

**1/2 cup flat beer**

**1/4 cup water**

**3 tablespoons chopped green onions**

**1 tablespoon prepared mustard**

**2 teaspoons margarine or butter, softened**

**2 cups Gold Medal® Better for Bread™ flour**

**2 teaspoons sugar**

**1/2 teaspoon salt**

**1 1/4 teaspoons regular active dry yeast**

**OR**

**1 1/4 teaspoons bread machine yeast or quick-acting active dry yeast**

**Mix-ins:**

**1/4 cup crumbled cooked bacon**

## South-of-the-Border Bread

*Do not use the delay bake option for this recipe.*

Regular Loaf (1 pound)

**2/3 cup water**

**1/2 cup frozen whole kernel corn, thawed**

**1 tablespoon margarine or butter, softened**

**1 tablespoon canned chopped green chilies**

**2 cups Gold Medal® Better for Bread™ flour**

**1/4 cup cornmeal**

**1 tablespoon sugar**

**1 teaspoon salt**

**2 teaspoons regular active dry yeast**

**OR**

**1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast**

### DIRECTIONS:

1. Remove breadpan; *attach* kneading blade.
2. Place all ingredients except Mix-ins in *bread pan* in the order listed.
3. Insert bread pan, close lid *and* plug in.
4. Select bread type: Press “>” until WHITE is blinking. Press SELECT
5. Select crust color: Press “>” until desired color is blinking. Press SELECT
6. **If** rapid cycle is desired, press SELECT when RAPID is blinking.
7. Press START Bread *will* be done baking in *the* number of hours indicated.
8. Add Mix-ins when bread maker beeps 3 times (about 15 minutes after starting).

## Pepperoni-Cheese Bread

*Do not use the delay bake option for this recipe.*

Regular Loaf (1 pound)

**3/4 cup water**

**2 cups Gold Medal® Better for Bread™ flour**

**1/3 cup mozzarella cheese**

**1 tablespoon sugar**

**1 teaspoon garlic salt**

**1 teaspoon dried oregano leaves**

**1 1/2 teaspoons regular active dry yeast**

**OR**

**1 1/4 teaspoons bread machine yeast or quick-acting active dry yeast**

**Mix-ins:**

**1/2 cup sliced pepperoni**

## Triple Cheese and Garlic Bread

*Do not use the delay bake option for this recipe.*

Regular Loaf (1 pound)

**1/2 cup water**

**1/4 cup small curd creamed cottage cheese**

**1 tablespoon margarine or butter, softened**

**2 cups Gold Medal® Better for Bread™ flour**

**1/3 cup shredded mozzarella cheese**

**2 tablespoons grated Parmesan cheese**

**1 tablespoon sugar**

**1 teaspoon garlic salt**

**1 1/2 teaspoons regular active dry yeast**

**OR**

**1 1/4 teaspoons bread machine yeast or quick-acting active dry yeast**

# Whole Wheat Bread Recipes

## 100% Whole Wheat Bread

Regular Loaf (1 pound)

**3/4 cup plus 2 tablespoons water**

*1 tablespoon margarine or butter, softened*

**2 1/3 cups Gold Medal® whole wheat flour**

*2 tablespoons packed brown sugar*

**1 teaspoon salt**

**1 1/2 teaspoons regular active dry yeast**

OR

**1 1/4 teaspoons bread machine yeast or quick-acting active dry yeast**

## Multigrain Bread

**Look for 7-grain cereal in the health food or hot cereal section of your supermarket.**

Regular Loaf (1 pound)

**2/3 cup water**

**1 tablespoon margarine or butter, softened**

**1 cup Gold Medal® Better for Bread™ flour**

**3/4 cup Gold Medal whole wheat flour**

**1/2 cup 7-grain cereal**

**2 tablespoons packed brown sugar**

**1 teaspoon salt**

**2 1/4 teaspoons regular active dry yeast**

OR

**2 teaspoons bread machine yeast or quick-acting active dry yeast**

## DIRECTIONS:

1. Remove breadpan; attach kneading blade.
2. Place *all ingredients* in bread pan in the order listed.
3. Insert breadpan, close lid and plug in.
4. Select bread type: Press “>” until WHOLE WHEAT is blinking. Press SELECT.
5. Select crust color: Press “>” until MEDIUM is blinking. Press SELECT
6. If rapid cycle is desired, press SELECT *when* RAPID is blinking.
7. If delay bake option is desired, press HOUR and MIN to set timer.
8. Press START Bread will be done baking in the number of hours indicated.

## Crunchy Wheat and Honey Bread

Regular Loaf (1 pound)

**3/4 cup plus 2 tablespoons water**

**2 tablespoons honey**

**1 tablespoon margarine or butter, softened**

**1 1/4 cups Gold Medal® whole wheat flour**

**1 cup Gold Medal Better for Bread™ flour**

**1/3 cup slivered almonds, toasted**

**1 teaspoon salt**

**1 1/4 teaspoons regular- active dry yeast**

OR

**1 teaspoon bread machine yeast or quick-acting active dry yeast**

## Pumpernickel Bread

Regular Loaf (1 pound)

**2/3 cup water**

**2 tablespoons dark molasses**

**2 tablespoons margarine or butter, softened**

**1 1/4 cups Gold Medal® Better for Bread™ flour**

**3/4 cup rye flour**

**1 tablespoon cocoa**

**1 1/4 teaspoons salt**

**2 teaspoons regular active dry yeast**

OR

**2 teaspoons bread machine yeast or quick-acting active dry yeast**

## Russian Black Bread

*The delay bake option is not recommended for this recipe.*

*Regular Loaf (1 pound)*

*2/3 cup wafer-*

*2 tablespoons dark molasses*

*1 tablespoon margarine or butter,  
softened*

*3/4 cup Gold Medal® Better for Bread™  
flour*

*2/3 cup Gold Medal whole wheat flour*

*2/3 cup rye flour*

*2 teaspoons instant coffee granules*

*3/4 teaspoon salt*

*1/4 teaspoon fennel seed, crushed*

*2 teaspoons regular active dry yeast  
OR*

*2 teaspoons bread machine yeast or  
quick-acting active dry yeast*

## Whole Wheat-Raisin-Nut Bread

*The delay bake option is not recommended for this recipe.*

*Regular Loaf (1 pound)*

*2/3 cup wafer*

*2 tablespoons margarine or butter,  
softened*

*2 cups Gold Medal® whole wheat  
flour*

*2 tablespoons packed brown sugar*

*3/4 teaspoon salt*

*1 3/4 teaspoons regular active dry yeast  
OR*

*1 1/2 teaspoons bread machine yeast or  
quick-acting active dry yeast*

*Nix-ins:*

*2 tablespoons chopped walnuts or pecans*

*2 tablespoons raisins*

### DIRECTIONS:

- 1. Remove bread pan; attach kneading blade.*
- 2. Place all ingredients except Mix-ins in bread pan in the order listed.*
- 3. Insert breadpan, close lid and plug in.*
- 4. Select bread type: Press “>” until WHOLE WHEAT is blinking. Press SELECT*
- 5. Select crust color: Press “>” until MEDIUM is blinking. Press SELECT*
- 6. If rapid cycle is desired, press SELECT when RAPID is blinking.*
- 7. Press START Bread will be done baking in the number of hours indicated.*
- 8. Add Mix-ins when bread maker beeps 3 times (about 15 minutes after starting).*

# French Bread Recipes

## Classic French Bread

*If desired, you may use the delay Bake option for this recipe. See page 18 for directions.*



### Regular Loaf (1 pound)

*2/3 cup water*  
*1 teaspoon margarine or butter,*  
*softened*  
*2 cups Gold Medal® Better for Bread™*  
*flour*  
*2 teaspoons sugar*  
*1 teaspoon salt*

*1 3/4 teaspoons regular active dry yeast*  
*OR*  
*1 3/4 teaspoons bread machine yeast or*  
*quick-acting active dry yeast*

## Quick Sourdough Bread

*Do not use the delay bake option for this recipe.*

### Regular Loaf (1 pound)

*1/4 cup plain nonfat yogurt*  
*1/3 cup plus 1 tablespoon water*  
*2 teaspoons lemon juice*  
*2 teaspoons margarine or butter,*  
*softened*  
*2 cups Gold Medal® Better for Bread™*  
*flour*  
*2 teaspoons sugar*  
*1 teaspoon salt*

*1 3/4 teaspoons regular active dry yeast*  
*OR*  
*1 3/4 teaspoons bread machine yeast or*  
*quick-acting active dry yeast*

## Apple-Spice Bread



Regular Loaf (1 pound)

**3/4 cup water**

**1 tablespoon margarine or butter, softened**

**2 cups Gold Medal® Better for Bread™ flour**

**1 tablespoon sugar**

**1 tablespoon dry milk**

**1 teaspoon salt**

**1 1/2 teaspoons apple pie spice**

**1 1/2 teaspoons regular active dry yeast**  
**OR**

**1 1/2 teaspoons bread machine yeast or**  
**quick-acting active dry yeast**

**Mix-ins:**

**1/3 cup cut-up dried apples**

## Cinnamon-Raisin Bread

**For an extra cinnamon Rick, drizzle with Cinnamon Glaze (page 40).**

Regular Loaf (1 pound)

**3/4 cup plus 2 tablespoons water**

**1 tablespoon margarine or butter, softened**

**2 cups Gold Medal® Better for Bread™ flour**

**2 tablespoons sugar**

**1 teaspoon salt**

**3/4 teaspoon ground cinnamon**

**2 teaspoons regular active dry yeast**

**OR**

**1 3/4 teaspoons bread machine yeast or**  
**quick-acting active dry yeast**

**Mix-ins:**

**1/2 cup raisins**

## Sweet Bread Recipes

### Banana-Macadamia Nut Bread

*Serve with Choco-Banana Spread (page 39).*

Regular Loaf (1 pound)

**1/2 cup water**

**1/3 cup mashed ripe banana (about 1 medium)**

**1 tablespoon margarine or butter, softened**

**1 egg white**

**2 cups Gold Medal® Better for Bread™ flour**

**2 tablespoons sugar**

**3/4 teaspoon salt**

**1 3/4 teaspoons regular active dry yeast**

**OR**

**1 1/2 teaspoons bread machine yeast or**  
**quick-acting active dry yeast**

**Mix-ins:**

**1/3 cup chopped macadamia nuts**

## Peach Bread

**The rapid cycle is not**  
**&commended for this recipe.**



Regular Loaf (1 pound)

**3/4 cup water**

**2 teaspoons margarine or butter, softened**

**2 cups Gold Medal® Better for Bread™ flour**

**1 tablespoon packed brown sugar**

**1 teaspoon salt**

**1/8 teaspoon ground nutmeg**

**1 3/4 teaspoons regular active dry yeast**

**OR**

**1 3/4 teaspoons bread machine yeast or**  
**quick-acting active dry yeast**

**Mix-ins:**

**1/3 cup cut-up dried peaches**

## Cranberry-Wheat Bread

*The rapid cycle is not recommended for this recipe.*

### Regular Loaf (1 pound)

*3/4 cup water*

*1 tablespoon honey*

*1 tablespoon margarine or butter, softened*

*1 1/4 cups Gold Medal® Better for Bread™ flour*

*3/4 cup Gold Medal whole wheat flour*

*1 teaspoon salt*

*1/4 teaspoon ground mace*

*2 teaspoons regular active dry yeast*

*OR*

*1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast*

*Mix-ins:*

*1/3 cup dried cranberries*

## Gingery Bread

*This unique bread is delicious drizzled with Citrus Glaze (page 40).*

### Regular Loaf (1 pound)

*3/4 cup water*

*2 tablespoons molasses*

*1 tablespoon margarine or butter, softened*

*1/2 teaspoon grated lemon peel*

*2 cups Gold Medal® Better for Bread™ flour*

*3/4 teaspoon salt*

*1/4 teaspoon ground ginger*

*1/4 teaspoon ground cinnamon*

*1 1/4 teaspoons regular active dry yeast*

*OR*

*1 teaspoon bread machine yeast or quick-acting active dry yeast*

### DIRECTIONS:

- 1. Remove bread pan; attach kneading blade.*
- 2. Place all ingredients except Mix-ins in bread pan in the order listed.*
- 3. Insert bread pan, close lid and plug in.*
- 4. Select bread type: Press "➤" until SWEET is blinking. Press SELECT.*
- 5. Select crust color: Press "➤" until LIGHT is blinking. Press SELECT*
- 6. Press START Bread will be done baking in the number of hours indicated.*
- 7. Add Mix-ins when bread maker beeps 3 times (about 15 minutes after starting).*

## Fruitcake Bread

*The rapid cycle or delay bake option is not recommended for this recipe.*

### Regular Loaf (1 pound)

*2/3 cup water*

*1 tablespoon margarine or butter, softened*

*1 egg*

*2 cups Gold Medal® Better for Bread™ flour*

*1 tablespoon packed brown sugar*

*1 teaspoon salt*

*1/8 teaspoon ground nutmeg*

*Dash of ground cloves*

*1 3/4 teaspoons regular active dry yeast*

*OR*

*1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast*

*Mix-ins:*

*1/3 cup chopped dried fruit*

## Old-fashioned Oatmeal Bread

### Regular Loaf (1 pound)

*2/3 cup water*

*2 tablespoons molasses*

*1 tablespoon margarine or butter, softened*

*2 cups Gold Medal® Better for Bread™ flour*

*1/3 cup quick-cooking or regular oats*

*1 tablespoon dry milk*

*3/4 teaspoon salt*

*2 teaspoons regular active dry yeast*

*OR*

*2 teaspoons bread machine yeast or quick-acting active dry yeast*



## Pina Colada Bread



### Regular Loaf (1 pound)

1/2 cup canned crushed pineapple in juice  
1/4 cup water  
1 tablespoon rum\*  
1 tablespoon margarine or butter,  
softened  
2 cups Gold Medal® Better for Bread™  
flour  
1/3 cup shredded coconut, toasted  
1 tablespoon sugar  
3/4 teaspoon salt

1 3/4 teaspoons regular active dry yeast  
O R  
1 3/4 teaspoons bread machine yeast or  
quick-acting active dry yeast

\*1/2 teaspoon rum extract and 2 1/2 teaspoons  
water can be substituted for the rum.

## Pumpkin-Yogurt Bread

Cooked and masked pumpkin or squash can be  
substituted for the canned pumpkin.

### Regular Loaf (1 pound)

1/4 cup water  
1/2 cup canned pumpkin  
3 tablespoons plain yogurt  
1 tablespoon margarine or butter,  
softened  
3/4 cup Gold Medal® whole wheat  
flour  
1 1/2 cups Gold Medal Better for Bread™  
flour  
2 tablespoons packed brown sugar  
1 teaspoon salt  
3/4 teaspoon pumpkin pie spice

2 teaspoons regular active dry yeast  
O R  
1 3/4 teaspoons bread machine yeast or  
quick-acting active dry yeast

### DIRECTIONS:

1. Remove breadpan; attach kneading blade.
2. Place *all* ingredients in *bread pan* in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press “>” until SWEET is blinking. Press SELECT
5. Select crust color: Press “>” until LIGHT is blinking. Press SELECT.
6. If rapid cycle is desired, press SELECT when RAPID is blinking.
7. Press START. Bread *will* be done baking in the number of hours indicated.

# Dough Only Recipes

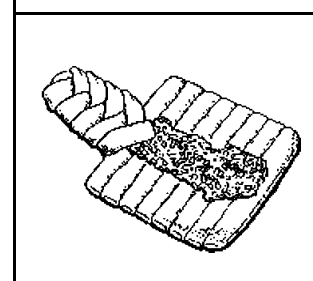
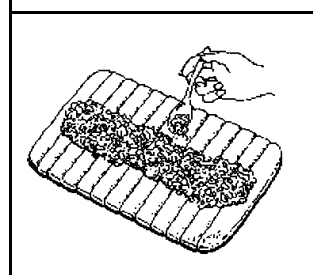
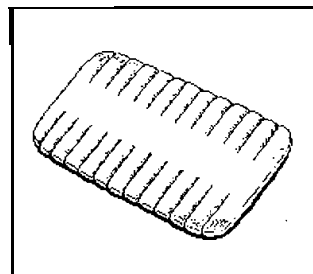
## Apple Coffee Cake

### Dough:

- 3/4 cup water
- 2 tablespoons margarine or butter, softened
- 1 cup Gold Medal® Better for Bread™ flour
- 1 cup Gold Medal whole wheat flour
- 2 tablespoons packed brown sugar
- 1 teaspoon salt
  
- 1 1/2 teaspoons regular active dry yeast
- OR
- 1 1/2 teaspoons bread machine yeast of quick-acting active dry yeast

### Filling:

- 1 1/2 cups chopped apples
- 1/3 cup packed brown sugar
- 1 tablespoon Gold Medal Better for Bread flour
- 2 tablespoons raisins
- 2 tablespoons margarine or butter, softened
- 1/8 teaspoon salt
- 1/8 teaspoon ground nutmeg
- 1/8 teaspoon ground cardamom



### DIRECTIONS:

1. Place all Dough ingredients in bread pan in the order listed. Select WHOLE WHEAT DOUGH cycle.
2. Grease cookie sheet. Cook all Filling ingredients over medium heat, stirring constantly, until apples are tender; remove from heat. Roll dough into 13x8-inch rectangle on lightly floured surface; place on cookie sheet. Spread apple filling lengthwise over center third of rectangle.
3. Make cuts from filling to edge of dough at 1-inch intervals on each 13-inch side of rectangle to make strips. Fold strips at an angle over filling, alternating sides. Cover; let rise in warm place 30 to 45 minutes or until double.
4. Heat oven to 375°. Bake 30 to 35 minutes, covering with aluminum foil during last 10 minutes to prevent excessive browning. Remove from cookie sheet. Cool on wire rack. Drizzle with Browned Butter Glaze or Creamy Vanilla Glaze (page 40) if desired. 1 coffee cake.

# Breadsticks

## *Dough:*

*3/4 cup water*  
*1 tablespoon margarine or butter, softened*  
*2 cups Gold Medal® Better for Bread™ flour*  
*1 tablespoon sugar*  
*3/4 teaspoon salt*

*1 1/4 teaspoons regular active dry yeast*  
*OR*  
*1 1/4 teaspoons bread machine yeast or*  
*quick-acting active dry yeast*

## *Topping:*

*1 tablespoon water*  
*1 egg white*  
*Sesame seed*

## **DIRECTIONS:**

- 1. Place all Dough ingredients in bread pan in the order listed. Select WHITE DOUGH cycle.**
- 2. Grease cookie sheet. Divide dough into 12 pieces. Roll each piece into 8-inch rope. Place 1 inch apart on cookie sheet. Cover; let rise in warm place 20 to 25 minutes or until puffy.**
- 3. Heat oven to 350°. Beat 1 tablespoon water and the egg white; brush over dough. Sprinkle with sesame seed. Bake 15 to 20 minutes or until breadsticks are golden brown. 12 breadsticks.**

# Brioche

## *Dough:*

*3 tablespoons water*  
*2 tablespoons margarine or butter, softened*  
*2 eggs*  
*1 3/4 cups Gold Medal® Better for Bread™ flour*  
*1/4 cup sugar*  
*1/2 teaspoon salt*  
*1/2 teaspoon grated orange or lemon peel*

*1 1/4 teaspoons regular active dry yeast*  
*OR*  
*1 1/4 teaspoons bread machine yeast or*  
*quick-acting active dry yeast*

## *Topping:*

*1 tablespoon milk*  
*1 egg yolk*  
*Coarse sugar crystals*

## **DIRECTIONS:**

- 1. Place all Dough ingredients in bread pan in the order listed. Select SWEET DOUGH cycle.**
- 2. Place dough in greased bowl, turning to coat all sides. Cover with plastic wrap; refrigerate 4 hours or overnight.**
- 3. Grease 12 medium muffin cups, 2 1/2x1 1/4 inches. Punch down dough. Divide in half. Divide each half into 6 pieces. Cut off one-fourth of the dough from each piece. Shape each large and small piece into a smooth ball. Place each large ball in muffin cup, pressing to fill bottom of cup. Make an indentation in center. Press small ball into indentation. Cover; let rise in warm place 50 to 60 minutes or until double.**
- 4. Heat oven to 350°. Mix 1 tablespoon milk and 1 egg yolk; gently brush over tops of rolls. Sprinkle with sugar crystals. Bake 15 to 20 minutes or until golden brown. Remove from pan. Serve warm. 12 brioche.**

# Bagels

## Dough

1 cup water  
1 1/2 tbs. honey  
2 cups bread flour

1 1/2 tsp. salt  
1 cup whole wheat flour  
1 1/2 tsp. yeast

## DIRECTIONS:

**Preheat oven to 450". Let the machine knead the dough once, and then let the dough rise for 20 minutes in the machine. Divide the dough into 12 pieces. Roll each piece into a rope and then form into a circle, pressing the ends together. Place the circles on a well-greased baking sheet, cover, and let rise for 15 to 20 minutes. In a nonaluminum pan, slightly boil 2 inches of water. Slowly submerge about 3 or 4 bagels at a time into the water, and cook approximately 30 seconds on each side. Remove bagels; drain excess water: For an extra touch, sprinkle with dried onion bits, sesame seeds, or poppy seeds. Place bagels on a greased cookie sheet, and bake for 8 minutes or until slightly browned.**

**Hint: When rolling dough into bagel shapes, slightly wet one end to seal the ends together. 12 medium bagels**

# Calzones

## Dough:

1 cup water  
1 tablespoon olive or vegetable oil  
2 1/2 cups Gold Medal® Better for Bread™ flour  
1 teaspoon sugar  
1 teaspoon salt

2 1/4 teaspoons regular active dry yeast  
OR  
2 1/4 teaspoons bread machine yeast or  
quick-acting active dry yeast

## Pesto Filling:

6 sun-dried tomato halves  
(not oil-packed)  
6 tablespoons pesto  
1 1/2 cups shredded  
mozzarella or provolone  
cheese (6 ounces)  
4 ounces Canadian-style  
bacon, cut into thin  
strips (about 1 cup)  
1 cup sliced mushrooms  
Freshly ground pepper  
1 egg, slightly beaten

## DIRECTIONS:

1. Place all Dough ingredients in bread pan in the order listed. Select WHITE DOUGH cycle.
2. Heat oven to 375". Grease cookie sheet. Soak tomatoes in 1 cup very hot water about 5 minutes or until softened; drain and finely chop. Divide dough into 6 equal parts. Roll each part into 7-inch circle on lightly floured surface with floured rolling pin. Spread 1 tablespoon pesto on each circle to within 1 inch of edge. Layer cheese, bacon, mushrooms and tomatoes on half of each circle to within 1 inch of edge. Sprinkle with pepper.
3. Fold dough overfilling; fold edge up and pinch securely to seal. Place on cookie sheet. Brush with egg. Bake 25 to 30 minutes or until golden brown. 6 calzones.

# Caramel-Pecan Rolls

## Dough:

**2/3 cup water**

**1 egg**

**1 tablespoon margarine or butter, softened**

**2 1/4 cups Gold Medal® Better for Bread™ flour**

**3 tablespoons sugar**

**3/4 teaspoon salt**

**2 teaspoons regular active dry yeast**

**OR**

**2 teaspoons bread machine yeast or  
quick-acting active dry yeast**

## Topping:

**1/4 cup (1/2 stick) margarine or butter, melted**

**1/3 cup packed brown sugar**

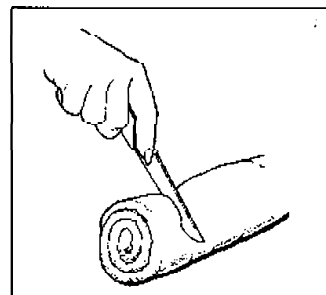
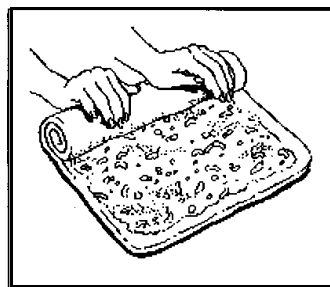
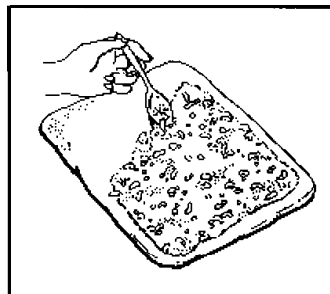
**1 tablespoon corn syrup**

**1/2 cup pecan halves**

**1/3 cup granulated sugar**

**2 teaspoons ground cinnamon**

**2 tablespoons margarine or butter, softened**



## DIRECTIONS:

1. Place all Dough ingredients in bread pan in the order listed. Select SWEET DOUGH cycle.
2. Grease 9x9x2-inch square pan. Mix 1/4 cup margarine, the brown sugar, corn syrup and pecan halves. Spread mixture in pan.
3. Mix 1/3 cup granulated sugar and the cinnamon. Flatten dough with hands or rolling pin into 15x9-inch rectangle. Spread with 2 tablespoons margarine; sprinkle with sugar-cinnamon mixture. Roll up tightly, beginning at 9-inch side. Pinch edge of dough into roll to seal. Cut roll into 1-inch slices. Place in pan. Cover; let rise in warm place 40 to 60 minutes or until double.
4. Heat oven to 375°. Bake 22 to 27 minutes or until golden brown. Immediately invert pan onto heatproof serving plate or tray. Let pan remain a minute so caramel can drizzle over rolls. 9 rolls.

# Cinnamon Rolls

## Dough:

**2/3 cup water**

**1 tablespoon margarine or butter, softened**

**1 egg**

**2 1/4 cups Gold Medal® Better for Bread™ flour**

**3 tablespoons sugar**

**3/4 teaspoon salt**

**2 teaspoons regular active dry yeast**

**OR**

**2 teaspoons bread machine yeast or  
quick-acting active dry yeast**

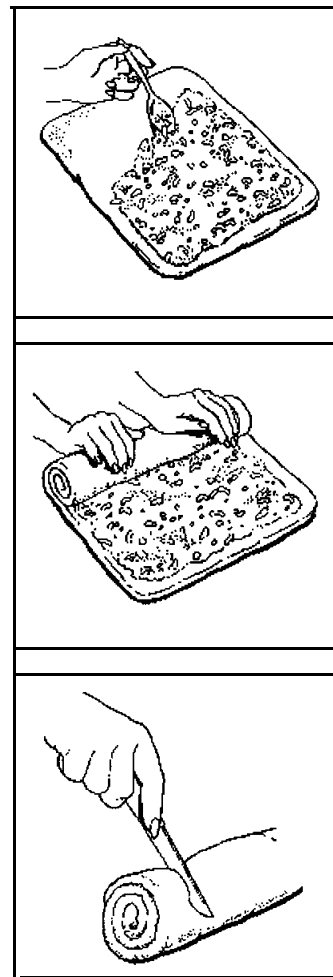
## Filling:

**1/4 cup sugar**

**2 teaspoons ground cinnamon**

**2 tablespoons margarine or butter, softened**

**Glaze (below)**



## DIRECTIONS:

1. Place all Dough ingredients in bread pan in the order listed. Select SWEET DOUGH cycle.
2. Grease 9x9x2-inch square pan. Mix 1/4 cup sugar and the cinnamon. Flatten dough with hands or rolling pin into 15x9-inch rectangle on lightly floured surface. Spread with 2 tablespoons margarine; sprinkle with sugar-cinnamon mixture. Roll up tightly, beginning at 9-inch side. Pinch edge of dough into roll to seal. Cut roll into 1-inch slices. Place in pan. Cover; let rise in warm place 40 to 60 minutes or until double.
3. Heat oven to 375°. Bake 23 to 28 minutes or until golden brown. Remove from pan; drizzle Glaze over warm rolls.  
9 rolls.

**Glaze:** Mix 1 cup powdered sugar, 1/2 teaspoon vanilla and 1 to 2 tablespoons milk until smooth and thin enough to drizzle.

## Dinner Rolls

### *Dough:*

*1/2 cup water*  
*1 tablespoon margarine or butter, softened*  
*1 egg*  
*2 1/4 cups Gold Medal® Better for Bread™ flour*  
*2 tablespoons sugar*  
*1/2 teaspoon salt*  
  
*1 1/2 teaspoons regular active dry yeast*  
*OR*  
*1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast*

### *Topping:*

*Margarine or butter, melted*

### **DIRECTIONS:**

- 1. Place all Dough ingredients in bread pan in the order listed. Select SWEET DOUGH cycle.*
- 2. Grease cookie sheet. Divide dough into 10 pieces. Shape each piece into ball. Place 2 inches apart on cookie sheet. Brush with margarine. Cover; let rise 30 to 40 minutes or until double.*
- 3. Heat oven to 375°. Bake 12 to 15 minutes or until golden brown. Brush tops with margarine if desired. 10 rolls.*

## Ham and Swiss loaf

### *Dough:*

*3/4 cup water*  
  
*1 tablespoon vegetable oil*  
*2 cups Gold Medal® Better for Bread™ flour*  
*cooked*  
*2 teaspoons sugar*  
*ounces)*  
*1 teaspoon salt*  
  
*1 1/2 teaspoons regular active dry yeast*  
*OR*  
*1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast*

### *Filling:*

*3 tablespoons mayonnaise or salad dressing*  
*2 teaspoons prepared mustard*  
*8 slices thinly sliced fully*  
  
*smoked ham (about 4*  
  
*1/2 cup shredded Swiss cheese*  
*(2 ounces)*

### **DIRECTIONS:**

- 1. Place all Dough ingredients in bread pan in the order listed. Select WHITE DOUGH cycle.*
- 2. Grease cookie sheet. Mix mayonnaise and mustard. Roll dough into 9-inch square on floured surface. Spread with mayonnaise mixture. Arrange ham evenly on dough, overlapping as necessary. Sprinkle with cheese. Roll up tightly. Pinch edge of dough into roll to seal; pinch ends of dough to seal well. Fold ends under loaf. Place loaf, seam side down, on cookie sheet. Cover; let rise in warm place 40 to 45 minutes or until double.*
- 3. Heat oven to 375°. Bake 25 to 30 minutes or until golden brown. Immediately remove from cookie sheet. Cut into 1-inch slices. Refrigerate any remaining bread. 1 loaf.*

# Holiday Braid

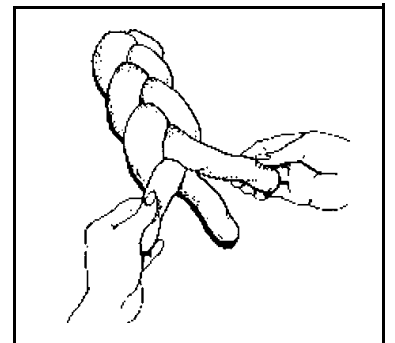
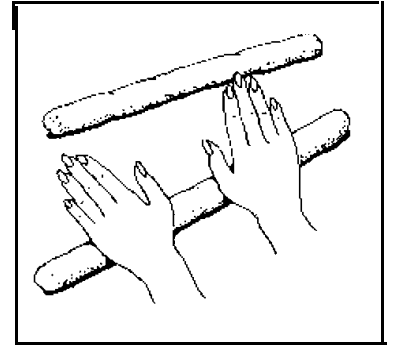
## Mix-ins.

*2 tablespoons golden raisins  
1 tablespoon plus 1 teaspoon currants  
1 tablespoon rum or water  
3 tablespoons chopped blanched almonds  
1 tablespoon plus 1 teaspoon mixed candied orange  
and lemon peel*

## Dough:

*1/3 cup milk  
3 tablespoons water  
1 egg  
2 1/2 cups Gold Medal® Better for Bread™ flour  
3 tablespoons sugar  
1/2 teaspoon salt  
3 tablespoons margarine or butter, softened*

*1 3/4 teaspoons regular active dry yeast  
OR  
1 3/4 teaspoons bread machine yeast or  
quick-acting active dry yeast*



## DIRECTIONS:

- 1. Soak raisins and currants in rum (or wafer) at least 2 hours.*
- 2. Place all Dough ingredients in bread pan in the order listed. Select SWEET DOUGH cycle, adding raisins, currants and remaining Mix-ins when bread maker beeps 3 times (about 15 minutes after starting).*
- 3. Grease cookie sheet. Divide dough into 3 equal pieces. Roll each piece into 15-inch rope on lightly floured surface. Place ropes close together on cookie sheet. Braid gently and loosely. Press ends together to fasten. Cover; let rise in warm place 1 to 1 1/4 hours or until almost double.*
- 4. Heat oven to 350°. Brush dough with 1 egg, beaten, if desired. Bake 23 to 25 minutes or until golden brown. Cool on wire rack. Drizzle with Creamy Vanilla Glaze (page 40), if desired. 1 braid.*



## Pizza Dough

*2/3 cup water*  
*yeast*  
*1 tablespoon olive or vegetable oil*  
*1 3/4 cups Gold Medal® Better for Bread™ flour*  
*or*  
*1/2 teaspoon sugar*  
*1/2 teaspoon salt*

*1 1/4 teaspoons regular active dry*

*OR*  
*1 1/4 teaspoons bread machine yeast*  
*quick-acting active dry yeast*

### DIRECTIONS:

1. Place all ingredients in bread pan in the order listed. Select WHITE DOUGH cycle.
2. Move oven rack to lowest position. Heat oven to 400°. Grease cookie sheet. Pat dough into 12-inch circle on cookie sheet with floured fingers. Spread with favorite toppings.
3. Bake 18 to 20 minutes or until crust is light brown. 1 pizza crust.

**Herb-Cheese Pizza Crust:** Add 1 tablespoon grated Parmesan cheese and 3/4 teaspoon dried basil, oregano, thyme or Italian seasoning with the flour.

**Whole Wheat Pizza Crust:** Decrease breadflour to 1 cup and add 3/4 cup Gold Medal whole wheat flour with the bread flour. Select WHOLE WHEAT DOUGH cycle.

## Raised Doughnuts

### Dough:

*1/2 cup milk*  
*yeast*  
*2 tablespoons water*  
*2 tablespoons margarine or butter, softened*  
*or*  
*1 egg*  
*2 cups Gold Medal® Better for Bread™ flour*  
*3 tablespoons sugar*  
*3/4 teaspoon salt*

*1 1/2 teaspoons regular active dry*

*OR*  
*1 1/2 teaspoons bread machine yeast*  
*quick-acting active dry yeast*

### For frying:

*Vegetable oil*

### DIRECTIONS:

1. Place all Dough ingredients in bread pan in the order listed, Select SWEET DOUGH cycle.
2. Roll dough 3/8 inch thick on lightly floured board. Cut with floured doughnut cutter. Cover; let rise on board 35 to 45 minutes or until slightly raised.
3. Heat 2 to 3 inches oil in deep fryer or heavy kettle to 375°. Fry 2 or 3 doughnuts at a time 2 to 3 minutes, turning as they rise to surface, until golden brown. Remove from oil with long fork or slotted spoon. Drain on wire rack. While warm, roll in sugar if desired. 18 doughnuts.

## Soft Pretzels

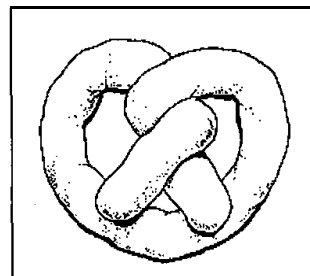
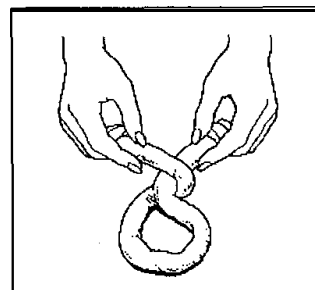
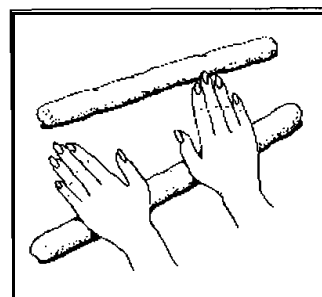
### Dough:

**1 cup wafer**  
**2 teaspoons vegetable oil**  
**2 1/2 cups Gold Medal® Better for Bread™ flour**  
**3/4 teaspoon salt**  
**2 teaspoons sugar**

**1 1/2 teaspoons regular active dry yeast**  
**OR**  
**1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast**

### Tapping:

**3 tablespoons salt**  
**1 tablespoon water**  
**1 egg white**  
**Coarse salt or sesame seed**



### DIRECTIONS:

1. Place all Dough ingredients in bread pan in the order listed. Select WHITE DOUGH cycle.
2. Cut dough into 12 pieces; cover with towel to prevent drying. Roll each piece into 15-inch rope. Twist each rope into pretzel shape. Cover; let rise in warm place 20 to 25 minutes or until almost double.
3. Heat oven to 375°. Generously grease cookie sheet. Dissolve 3 tablespoons salt in 2 quarts boiling water. Lower 3 or 4 pretzels at a time into boiling water, top sides down. Boil 2 minutes, turning once. Remove with slotted spoon to paper towels; let stand a few seconds, then place 1/2 inch apart on cookie sheet.
4. Beat 1 tablespoon water and the egg white; brush over pretzels. Sprinkle lightly with coarse salt. Bake 20 to 24 minutes or until light golden brown. Remove from cookie sheet. Cool on wire rack. 12 pretzels.

# Spreads and

## Garlic Butter

### Mix:

*1/4 cup margarine or butter, softened  
1/8 teaspoon garlic powder*

## Herb-Cheese Butter

### Mix:

*1/4 cup margarine or butter, softened  
1 tablespoon grated Parmesan cheese  
1 teaspoon chopped fresh parsley  
1/4 teaspoon dried oregano leaves  
Dash of garlic salt*

## Italian Herb Butter

### Mix:

*1/4 cup margarine or butter, softened  
1/2 teaspoon Italian seasoning  
Dash of salt*

## Choco-Banana Spread

### Mix:

*1/3 cup mashed ripe banana  
1/3 cup semisweet chocolate chips, melted*

## Fruited Cream Cheese Spread

*Beat on medium speed until fluffy:  
1 package (8 ounces) cream cheese, softened  
1/4 cup favorite fruit preserves*

## Ham and Swiss Spread

### Mix:

*1 package (3 ounces) cream cheese, softened  
2 tablespoons finely chopped fully cooked  
smoked ham  
1 tablespoon shredded Swiss cheese  
1/2 teaspoon prepared mustard*

## Herb-Cream Cheese Spread

### Mix:

*1 container (4 ounces) whipped cream cheese  
1 teaspoon chopped fresh or 1/2 teaspoon  
dried dill weed  
1 small clove garlic, finely chopped*

## Honey-Walnut Spread

### Mix:

*1 package (3 ounces) cream cheese, softened  
1 tablespoon chopped walnuts  
2 teaspoons honey*

## Ripe Olive Spread

*Cover and process in food processor or  
blender until slightly coarse:  
1 1/2 cups pitted ripe olives  
3 tablespoons olive oil  
3 tablespoons capers, drained  
3 flat anchovy fillets, drained  
1 teaspoon Italian seasoning  
2 cloves garlic*

# *Glazes Recipes*

## Whipped Honey-Orange Spread

*Beat on medium speed until fluffy:  
1 cup margarine or butter, softened  
2 tablespoons honey  
2 teaspoons grated orange peel*

## Cinnamon Glaze

*Mix until thin enough to drizzle:  
1/2 cup powdered sugar  
1/4 teaspoon ground cinnamon  
1 1/2 to 2 teaspoons water*

## Browned Butter Glaze

*2 tablespoons margarine or butter  
2/3 cup powdered sugar  
1/2 teaspoon vanilla  
3 to 4 teaspoons milk*

## Citrus Glaze

*Mix until thin enough to drizzle:  
1/2 cup powdered sugar  
1 teaspoon grated lemon or orange peel/  
1 1/2 to 2 teaspoons Lemon or orange juice*

***Heat margarine in 1 -quart saucepan over medium heat until light brown; cool. Stir in powdered sugar and vanilla. Stir in milk until smooth and thin enough to drizzle.***

## Creamy Vanilla Glaze

*Mix until thin enough to drizzle:  
1/2 cup powdered sugar  
1/4 teaspoon vanilla  
1 1/2 to 2 teaspoons milk*

# *Special Concerns*

## Troubleshooting The Machine

Please check the following:		Machine Malfunctions									
		Green operation light does not turn on	LCD Displays reads "PAN"	Smoke emitted from steam vent (on back of unit) Burning smell	Bread takes too long to bake	Sides of bread collapse and bottom is damp	Bread rises too much	Under-browned	Browned and center sticky and raw	Sides brown but flour coated bottom	Not baked
Unplugged		●									
Bread pan no inserted correctly			●								
Ingredient spilled on heater element				●							
Kneading blade not installed in bread pan							●				
Top lid was repeatedly opened during operation or left open								●	●		●
Control Panel:	Menu selection was wrong							●			
	Mode selection was wrong (DOUGH mode was chosen)										●
	Stop/Reset pad was pressed after starting								●		●
Bread left in bread pan too long after baking						●					
Bread sliced just after baking (steam was not allowed to escape)											●
Water added after kneading flour										●	
Power outage					●		●		●		●

**39** Questions?

Please call us toll-free at  
1-800-526-2832.

# *Special Concerns*

## Troubleshooting The Recipes

Please check the following:				Baking Results							
				Heavy Dense Texture	Not baked in center	Open, coarse or holey texture	Collapse	Bread rises too much	Bread doesn't rise enough	Over browned	Browned and floured sides, center sticky and raw
Measurement Errors	Flour	Not enough			●						
		Too much		●				●			
	Yeast	Not enough			●		●		●		
		Too much						●			
	Water or Liquid	Not enough		●					●		
		Too much			●	●	●		●		●
	Sugar	Omitted								●	
		Too much					●		●		
	Salt	Omitted				●	●	●			
Flour:	Old or bad flour used			●					●		
	Old Yeast used								●		
		Wrong type of yeast used								●	
	Hot water was used instead of room temperature water									●	

# Commonly Asked Questions

**Why did my bread turn out like lead, resembling a hockey puck?**

Perhaps you forgot the yeast (we can all error!) or you used stale yeast, extra salt or sugar or hot liquids that may have killed the yeast and inhibited rising.

**Why does my loaf look caved in on top?**

Perhaps there was too much liquid or moisture from fruits or vegetables or cheese. It may have risen too fast due to too much yeast. You'll be surprised to find when you cut the top off that you will have a tasty loaf with a coarse texture.

**Why does my loaf look lumpy or an uneven shape on top?**

Perhaps there wasn't enough moisture. Sometimes heavier textured breads appear this way.

**Why does my loaf have large holes?**

There was probably too much yeast or moisture.

**Why does my recipe turn out perfect most of the time but does not occasionally?**

Perhaps the humidity in the air or the moisture in the flour varied causing the dough to be stickier or drier OR the room temperature was cold or very hot. Remember the machine cannot make judgment calls for those variables.

**Why are there deposits of flour on the side of the baked loaf?**

Perhaps with a heavier bread all the dry ingredients did not get mixed in the kneading; the next time you could try using a rubber spatula to push down ingredients on the sides of the pan, after the first kneading cycle.

**Why do the raisins and dates seem to be clumped together at the bottom of the loaf?**

The raisins and dates were too sticky. Try air-drying them overnight on the counter or buying date pieces that have a dextrose coating on the outside.

## Cleaning the Bread Maker

**Before cleaning the Bread Maker, unplug it and allow it to cool. To clean, wipe manually: Do not immerse in water! And make sure to use only a mild kitchen detergent -- benzine, cleaners, scrubbing brushes, and chemical cleaners will damage the unit. Before re-using the unit, make sure it is completely dry.**

Body and lid

1. Remove *all* bread crumbs by wiping gently with a *slightly* damp cloth.
2. As you wipe, take care not to bend the temperature sensor, which is located on the inside wall of the Bread Maker.

Baking Pan and Kneading Blade

1. Wipe clean with a damp cloth and dry thoroughly.
2. Do not wash the pan or removable parts in the dishwasher.

## Caring for your Bread Maker

Non-slick Pan and Blade

1. **Keep your Bread Maker clean.**
2. Do not use *metal* utensils. These will damage the non-stick coating on the pan and kneading blade.
3. Don't worry if the non-stick coating changes color over time. The color change is the result of steam and other *moisture* and in no way affects the performance.
4. If you experience *difficulty* in removing the kneading blade, place warm water in the bread pan for 10-15 minutes to *allow* the kneading blade to loosen out.

Storage

1. Make sure that the unit is completely cool and dry before storing.
2. Store the Bread Maker with the lid closed.
3. Do not place heavy objects on the top lid.

## Baking at High Altitudes

At High Altitudes above 3,000 feet, dough rises *faster*. Therefore, when baking in high altitudes some experimentation is required. Follow the suggested guidelines. Use one suggestion at a time and remember to write down which suggestions work best for you.

### *Guidelines:*

1. Reduce the amount of yeast by 25%. This will inhibit the bread from over rising.
2. Increase salt by 25%. The bread will rise slower and have less of a tendency to sink.
3. Watch your dough as it mixes. Flour stored at High Altitudes tends to be drier. You might have to add a few tablespoons of water, until dough forms a nice ball.

Along the way, feel free to ask questions. You can call us toll free at **1-800-526-2832.**



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**Note:** Other recipes can be used in your Sunbeam Bread machine but please note the loaf size must match the capacity limits of your unit.





## TWO YEAR LIMITED WARRANTY

***Sunbeam Household Products warrants that, for a period of two years from date of purchase, this product shall be free of mechanical and electrical defects in material and workmanship. Our obligation hereunder is limited to repair or replacement, at our option, of this product during the warranty period, provided the product is sent postage prepaid directly to our factory service center:***

SUNBEAM HOUSEHOLD PRODUCTS  
APPLIANCE SERVICE STATION  
117 Central Industrial Row  
Purvis, MS 39475

***DO NOT RETURN THIS PRODUCT TO THE PLACE OF PURCHASE; ACTING OTHERWISE MAY DELAY THE PROCESSING OF YOUR WARRANTY CLAIM, This warranty does not cover normal wear of parts, or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to operating instructions, or disassembly, repair, or alteration by any person other than our factory service center. Product repair or replacement as provided under the above warranty is your exclusive remedy. Sunbeam Corporation (of which Sunbeam Household Products is a division), shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on this product. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of the above warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitation on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.***

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