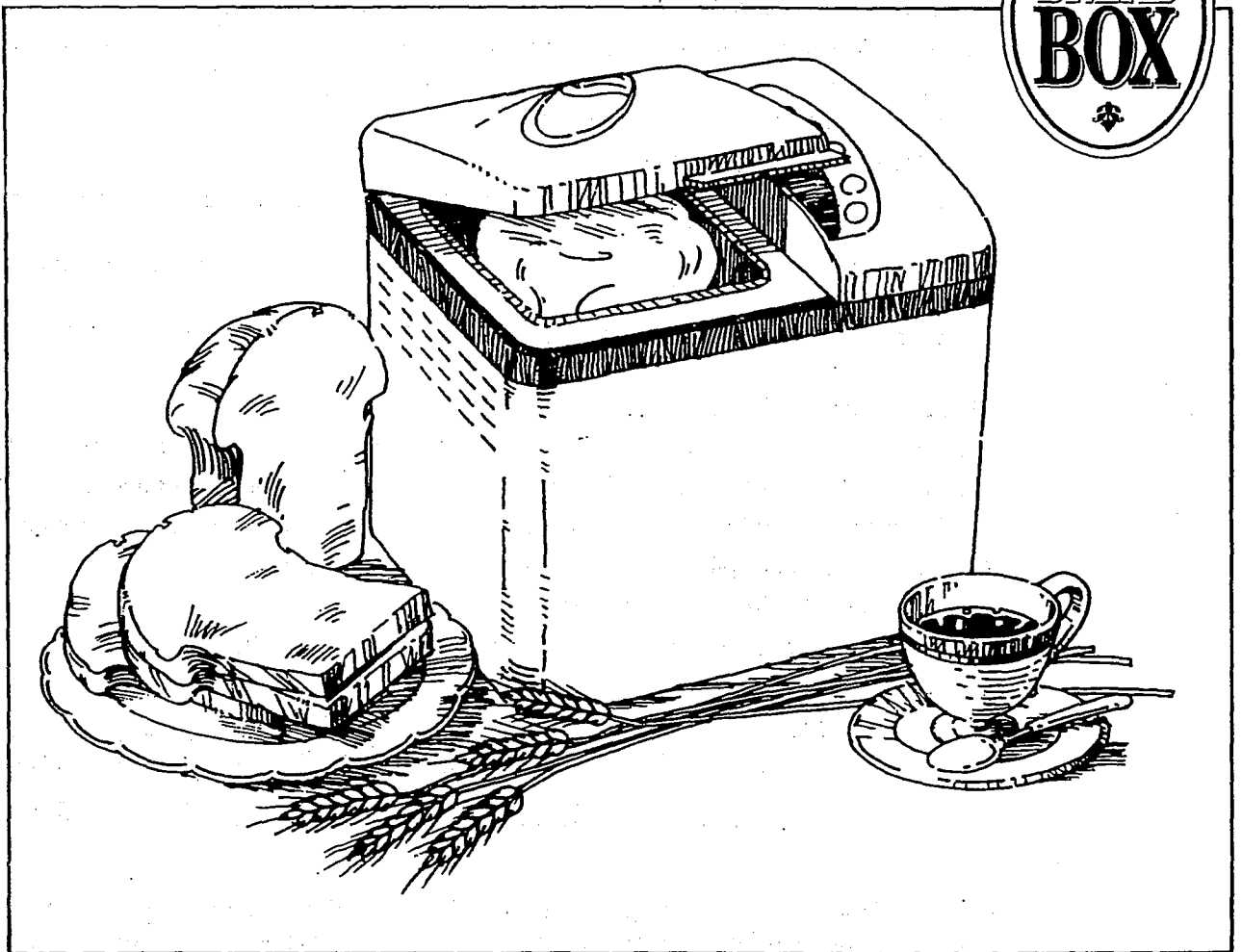


READ AND SAVE THESE INSTRUCTIONS

 **Toastmaster**

Bread Box™ Bread Maker



Use and Care Guide
Recipe Book
Model 1163

?? QUESTIONS ??

Before Contacting Your Retailer Call
TOLL-FREE 1-800-947-3744
and talk to one of Toastmaster's
Bread Box™ Experts.

WARNING: A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.

IMPORTANT SAFEGUARDS

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

- 1. READ ALL INSTRUCTIONS.**
- To protect against electric shock do not immerse cord, plug, or appliance in water or other liquid.
- Do not touch hot surfaces.
Always use oven mitts when handling the hot bread pan or bread.
- Close supervision is necessary when the appliance is used by or near children.
- ~~Unplug the unit from the outlet when not in use and before cleaning.~~
Allow to cool before attaching or removing parts.
- Avoid touching moving parts.
- Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner.
Return the appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
- Attachments that are not recommended or sold by the appliance manufacturer should not be used.
- Do not use outdoors.
- Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- To disconnect, grip the plug and pull out from the wall outlet. Never pull on the cord.
- Do not use the appliance for other than the intended use.
- This product is intended for household use only.
- Use accessory attachments only if recommended by Toastmaster Inc.

SAVE THESE INSTRUCTIONS THIS PRODUCT FOR HOUSEHOLD USE ONLY

CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also, the cord must be (1) marked with an electrical rating of at least 13A., 125V., 1625W., 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 accidentally.

ELECTRIC POWER : If electric circuit is overloaded with other appliances, your bread maker may not operate properly. Bread maker should be operated on a separate electrical circuit from other operating appliances.

POLARIZED PLUG : This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

TABLE OF CONTENTS

IMPORTANT SAFEGUARDS	2
BREADMAKER INTRODUCTION	4~7
● Basic features	4
● Program specification	5
● Parts and functions	6
● Control panel	7
INSTALLATION AND SAFETY PRECAUTIONS	8~9
HOW TO CLEAN	10
INGREDIENTS	11~13
● Yeast	11
● Flour	11
● Salt	12
● Fat	12
● Liquids	12
● Cinnamon and Garlic	13
● Bread Mixes	13
OPERATION	14~18
● Programming(Bread/Specialty, Bread Rapid, Whole Wheat Bread)	14~16
● Programming the Delay Timer	16
● Programming Specialty Breads	17
● Programming Dough	18
● Baking Control	18
● Crust Treatments	18
STORING YEAST PRODUCTS	19
COOKBOOK GUIDE (RECIPES)	20~55
● Breads	22~35
● Doughs	36~55
BEFORE REQUESTING SERVICE	56~60
● Problems and Solutions	56
● Service Information	56
● Before requesting Service	57~58
● Questions and Answers	59
● Display Signals	60
SPECIFICATIONS	60

BREADMAKER INTRODUCTION

Basic Features

PROGRAM SELECT

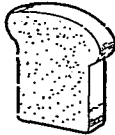
The **PROGRAM SELECT** button will let you choose four different programs;

- Bread/Specialty, Bread Rapid, Whole Wheat Bread and Dough.

The Bread/Specialty Program and Whole Wheat Bread Program contains an audible 4 beeps signal which sounds 3 minutes before the end of second kneading.

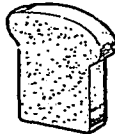
This tells you to add the additional ingredients(i.e. raisins, nuts) required in the specialty bread recipes. When the bread is done, the beeper sounds 8 times and [:-H] is displayed on display board.

● **Bread/Specialty Program**



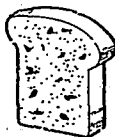
Simply put the measured ingredients into the bread pan and press the **START** pad. After 3 hours and 40 minutes, the beeper sounds 8 times indicating that the bread is done. This cycle contains an audible signal (4 Beeps) which sounds after about 21 minutes into the program. This is when you add the additional ingredients(i.e. raisins, nuts).

● **Bread Rapid Program**



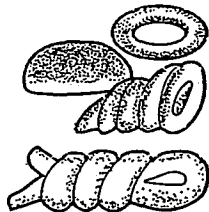
Save an hour using this Bread Rapid Program. After 2 hours and 40 minutes, the beeper sounds 8 times indicating that the bread is done.

● **Whole Wheat Bread Program**



If a recipe contains more than 50% whole wheat flour, then use Whole Wheat Bread Program. This program takes 4:00 hours to complete. The first 20 minutes, the breadmaker is pre-heating prior to first knead cycle. This cycle contains an audible signal(4 Beeps) which sounds after about 92 minutes into the program. This is when you add the additional ingredients(i.e. raisins, nuts).

● **Dough Program**



The Dough Program is used to prepare dough for making bread or rolls which are shaped before baking in your conventional oven. The dough is kneaded an hour and 3 minutes. The dough is removed from the bread pan, rested and shaped as desired before baking. The Dough Program can be used to make the dough for pizza, coffee cake, cinnamon buns, pretzels, bread sticks, bagels, etc.

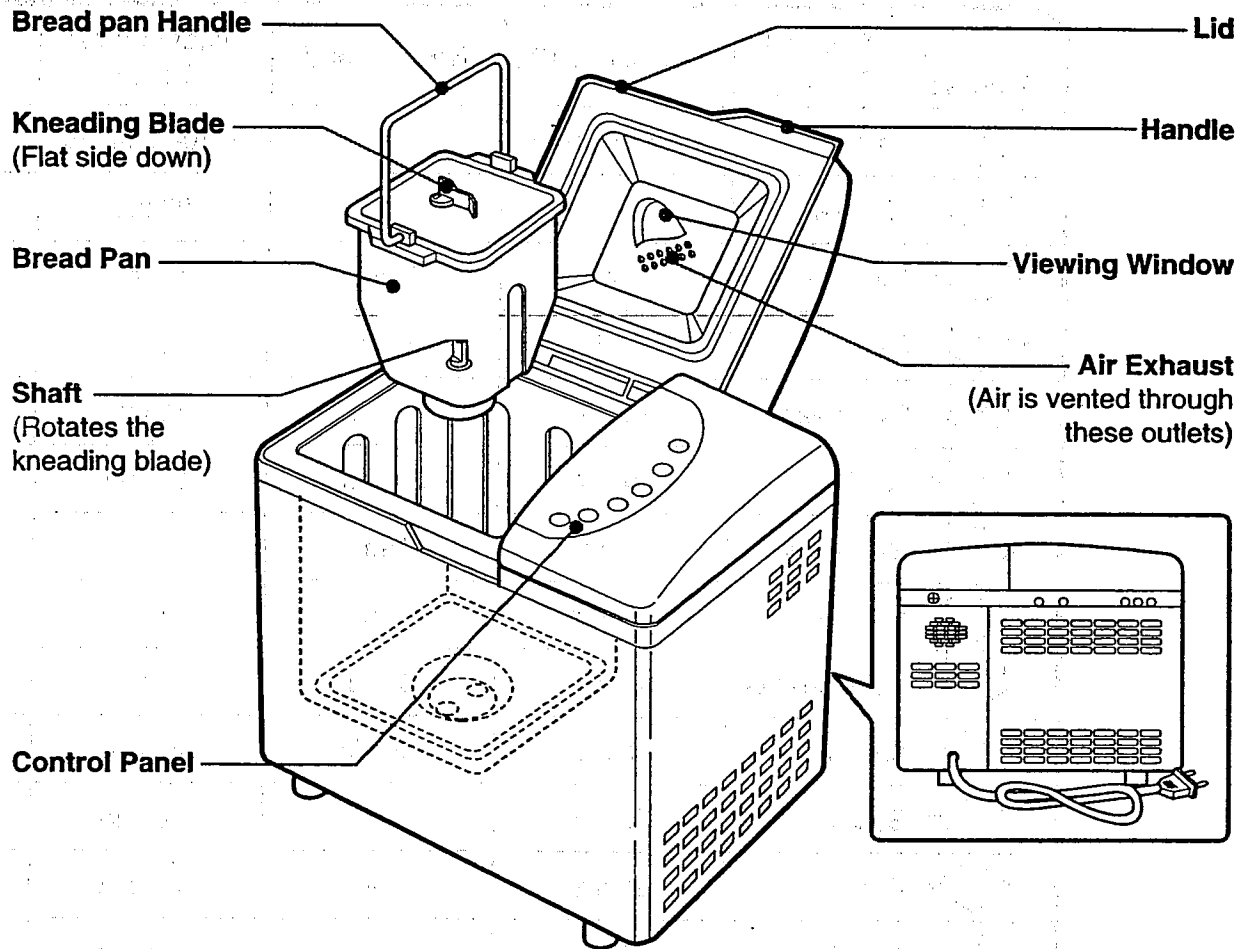
SETTING THE DELAY TIMER	BAKING CONTROL	WARM
<p>The Timer can be set to delay breadmaking from 4:10 hours to 13 hours. At the selected time, delicious bread will be ready.</p>	<p>The Baking control function allows you to select a dark, medium or light crust.</p>	<p>The breadmaker can keep bread warm for 3 hours after the Bread/Specialty or Whole Wheat Bread program is finished. If the bread is not removed at the end of the program, the bread will automatically be kept warm for up to 3 hours.</p>

■ Program Specifications

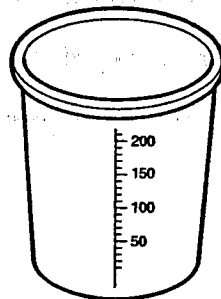
Process	Program	Bread/Specialty	Bread Rapid	Whole Wheat Bread	Dough
↓ 1 ↓	Timer set	4:10-13 hours	—	4:10-13 hours	—
↓ 2 ↓	Pre-heat	—	—	20 min	—
↓ 3 ↓	1st knead	7 min	7 min	13 min	6 min
↓ 4 ↓	Rest	5 min	5 min	50 min	5 min
↓ 5 ↓	2nd knead	12 min	12 min	12 min	12 min
↓ 6 ↓	1st rise	40 min	20 min	20 min	40 min
↓ 7 ↓	Gas squeeze	4 sec	4 sec	4 sec	4 sec
↓ 8 ↓	2nd rise	25 min	20 min	15 min	—
↓ 9 ↓	Gas squeeze	4 sec	4 sec	4 sec	—
↓ 10 ↓	3rd rise	60 min	46 min	40 min	—
↓ 11 ↓	Baking	50 min	50 min	50 min	—
↓ 12 ↓	Cool	20 min	—	20 min	—
↓ 13 ↓	Hold Warm	3 hours	—	3 hours	—
↓ 14 ↓	End	End	End	End	End
TOTAL		3:40	2:40	4:00	1:03

- The Bread/Specialty and Whole Wheat Bread Program contains an audible signal(4 beeps) which sounds 3 minutes before the end of second kneading. This tells you to add the additional ingredients (i.e. raisin, nuts or vegetables etc.) required in the specialty bread recipes.
- The beeper sounds 8 times at the end of cooling process to indicate the bread is done.

■ Parts and Functions



Accessories



Liquid Measuring Cup
(1 cup)

Control Panel

REMAINING TIME INDICATOR

This displays the remaining time for the program to be completed.

BREAD PROGRAM INDICATOR

When program is selected, the indicator will light up.

BAKING CONTROL INDICATOR

Pressing the baking control pad will advance the indicator for light, medium or dark crust.

STOP

Press this pad to cancel a program. If you make a mistake when setting the delay timer, press the STOP pad and re-enter the correct program.

DELAY TIMER INDICATOR

After setting the delay time, press the start pad. The timer indicator will light up. When the breadmaker starts to knead, the indicator goes off.

TIMER

Press timer pads to set the time delay. The time will advance by 10 minute intervals from 4:10 to 13:00 hours. This timer can only be used for the bread basic and whole wheat program.

PROGRAM SELECT

Press this pad to select the program: Bread Basic, Bread Rapid, Whole wheat Bread or Dough.

BAKING CONTROL

Press this pad to select dark, medium or light crust.

START

After setting the desired program, the baking control and timer (if needed), press this pad to start the program or timer count down.



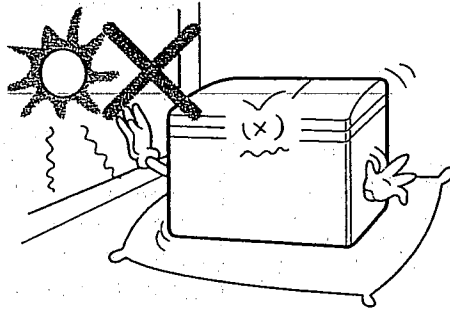
CAUTION

If you want to cancel the selected program, press the STOP pad for more than 1 second at any time during the cycle.

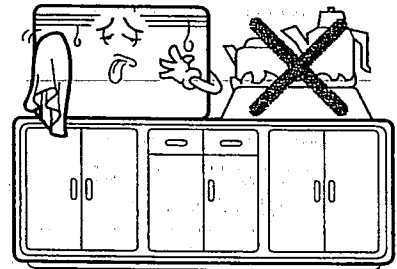
INSTALLATION AND SAFETY PRECAUTIONS

Read this manual and follow these simple safety precautions before using this appliance.

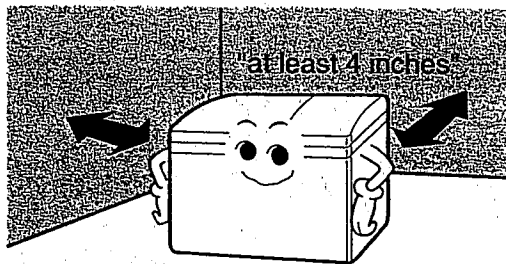
- 1** The breadmaker should be placed on a heat resistant surface and away from direct sunlight.



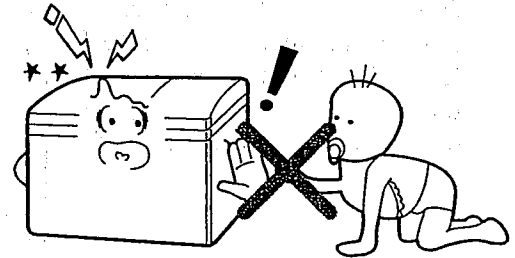
- 4** Do not use the breadmaker near a source of heat or where it is unstable.



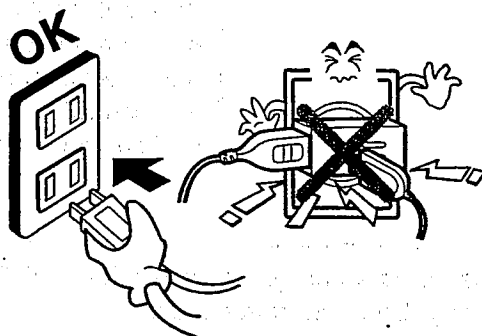
- 2** Allow at least 4 inches clearance on all sides of the breadmaker when it is in use.



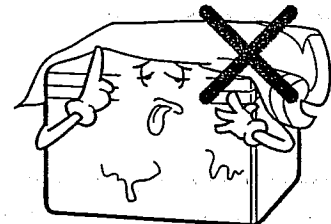
- 5** Keep the breadmaker away from babies and children. They may touch the control pads or hot surfaces during operation.



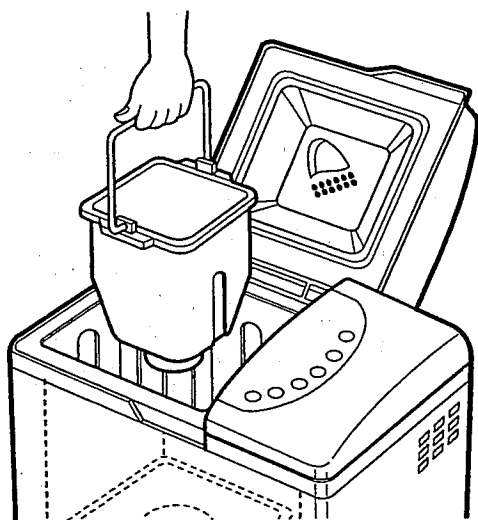
- 3** Plug the breadmaker into a properly wired wall outlet (120V/60Hz only).



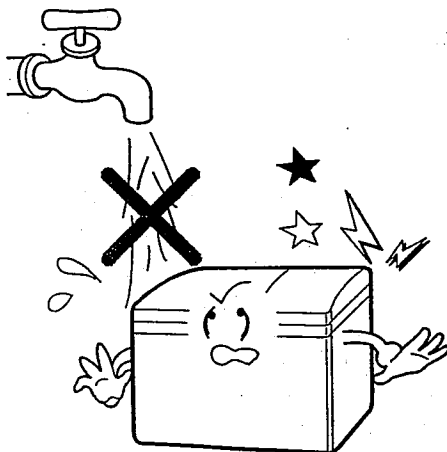
- 6** Do not cover the breadmaker with anything, or put anything in the breadmaker (except the bread pan) as this may cause a fire or a malfunction.



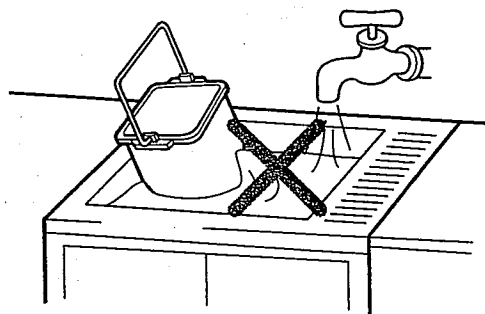
- 7** Do not open the lid or remove the bread pan during operation. The lid may be only opened on the Bread/Specialty or Whole Wheat Bread program to add extra ingredients at the indicated time (beeper sounds 4 times). Lifting the lid during operation will allow warm air to escape, thereby hindering the RISE and BAKE stage.



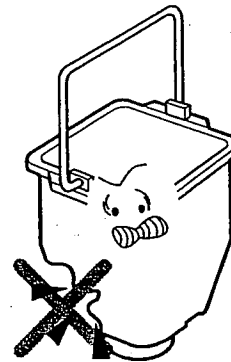
- 8** Never immerse the breadmaker, cord or plug in water. This would be very dangerous.



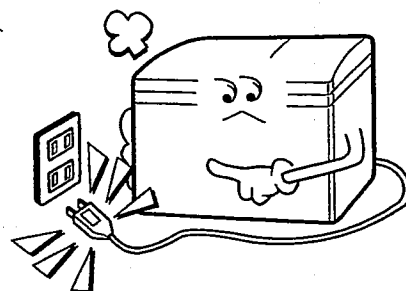
- 9** Do not immerse the bread pan in water. It may cause the shaft to malfunction. Wipe pan with a damp cloth to clean.



- 10** Do not dent or damage the bread pan. The breadmaker will not operate properly if it is damaged.



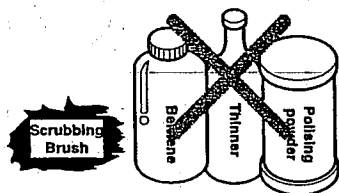
- 11** Be sure to disconnect the power cord by pulling out the plug, and allow the breadmaker to cool down before storing.



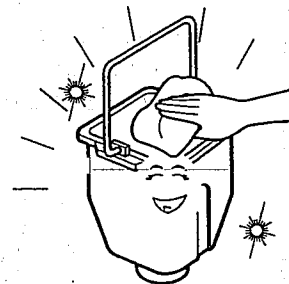
HOW TO CLEAN

CLEANING (Always unplug unit)

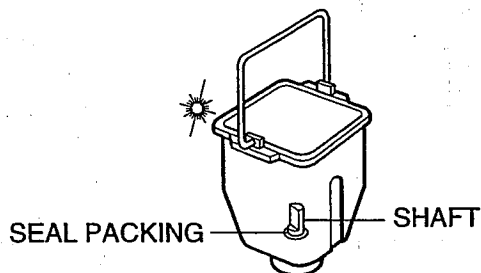
- Avoid using any cleaning agent other than dish detergent.
- Do not use steel wool or other abrasive materials.
- Do not wash the removable parts in the dishwasher.



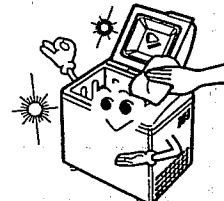
- Do not immerse the bread pan in water. Wipe clean with a damp cloth, then dry thoroughly.



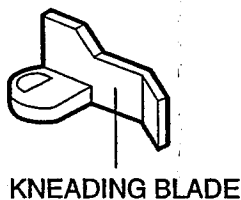
- Wipe the shaft with a soft cloth or sponge to prevent damage to the seal packing. Allow to dry before storing the pan inside the bread maker.



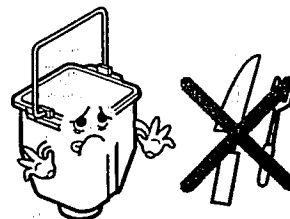
- Wipe the exterior with a damp dish cloth after each use. Do not immerse in water or splash with water.
- After using, cool and wipe out crumbs or flour from the oven interior with a dampened washcloth. A dampened, small soft brush may also be used.



- Wash the kneading blade with a soft cloth or sponge, and let dry. If necessary, immerse in water for a while and clean with a soft toothbrush. Dry thoroughly. The kneading blade should be removed and cleaned after use.



- Do not use metal utensils to prevent damage to the non-stick coating of the bread pan.



NOTE : The non-stick coating may change color after prolonged use. This is caused by moisture and steam, and in no way affects performance.

STORING

- Be sure breadmaker is completely cooled before storing.
- All removable parts should be thoroughly cleaned and dried.
- Store breadmaker with lid closed.

INGREDIENTS

Congratulations! You have just acquired a **TOASTMASTER Bread Box™**. Toastmaster, Inc. has become a household name you can count on as has **RED STAR®** Yeast. The home economists at **RED STAR®** Yeast and **TOASTMASTER** have combined their efforts to provide the exciting recipes in this cookbook. Many hours of developing and testing these recipes were necessary to assure you, the home baker, a variety of delicious homemade breads.

While some of you have been baking breads using traditional methods for years, others may have no experience at all. Actually, neither group has an advantage over the other since using a bread machine is a completely new concept in bread making. To achieve optimum results, please take a few minutes and read the following information before you even shop for the ingredients. All ingredients except water should be at room temperature.

■ Yeast : The Number One Ingredient

RED STAR® Active Dry Yeast was used in developing all the recipes in this book. However, **RED STAR® QUICK-RISE™** Yeast could also be used. We found that we did not have to vary the amount used when we substituted one for the other in this **TOASTMASTER Bread Box™**.

Follow Package directions if using Bread Machine Yeast.

Because yeast can grind against itself and become very fine. It is packaged by weight and not by volume. A 1/4 oz. package of **RED STAR®** Yeast contains approximately 2 1/4 level teaspoons of yeast. The activity of yeast will deteriorate when it is exposed to oxygen, moisture or warmth. Therefore, yeast needs to be stored airtight, refrigerated or frozen. Yeast is granular and comes to room temperature very quickly.

Yeast ferments sugar to leaven bread. White and brown sugar, honey and molasses may be interchanged equally. Since honey and molasses are liquids, decrease the water by the same amount as the honey or molasses added.

Artificial sweeteners may not be used as the yeast cannot react with them. But yeast does have the ability to convert the starch in flour to sugar. French bread is an example of yeast activity in a bread dough with little or no sugar. Although sugar is the favorite food of yeast, too much sugar will cause the yeast to dysfunction, especially within a bread machine program. The yeast will have a feeding frenzy and then become lethargic. The loaf of bread will be small and dense. Dried fruits also contribute sugar to the bread dough. Resist the temptation to add more than specified in the recipe.

■ Flour : Bread Flour Is Essential

Bread flour is a necessity. It is milled from a hard winter or spring wheat. The protein content is higher and more durable in bread flour than in all-purpose flour. The protein when mixed with liquid becomes gluten. When gluten is kneaded it becomes elastic and when baked is the structure of the bread. All purpose flour, milled from a combination of soft and hard wheat, becomes elastic too easily for use in a bread machine and quickly loses its ability to stretch well. The bread made from all-purpose flour will be small and dense. Several well-known mills now market bread flour. They are labeled as bread flour on the packages and are readily available at grocery stores.

Wheat is the only grain that contains the type of protein that becomes elastic when kneaded. Other flours such as rye, barley, oats, soy, rice and buckwheat add flavor and fiber to breads but do not become part of the structure of the dough. Therefore, it is necessary to have a wheat flour as a base when making breads with other flours.

Vital Wheat Gluten is produced by processing white flour one more step. White flour contains protein and starch. Mills are now able to remove most of the starch leaving only the protein (gluten). This is more expensive but is used in very small amounts. When vital wheat gluten is added to recipes containing all whole grains, it helps to improve the volume and shape of the loaf. Usually 1 teaspoon per cup of flour will make a difference. If more than a tablespoon per cup of flour is used, the bread may be tough. Grocery stores are beginning to stock this ingredient in the aisle with baking ingredients. It is also available at health or natural food stores.

To measure flour, spoon into measuring cup and level off.

DO NOT : tap cup

pack flour into cup

sift flour

Store flour for long periods of time in the freezer rather than the refrigerator. Refrigerators tend to dry out flours. Be sure the flour is at room temperature before placing in a bread machine.

■ **Salt : Regulates Yeast Activity**

Salt is necessary to control the activity of yeast, disciplining it to work slow and steady. Without salt yeast acts very rapidly and gives out too quickly. Salt also strengthens the structure of the dough. If too little or no salt is used, the bread will rise rapidly and then fail either before the baking or as soon as the baking begins; the texture will be coarse and uneven. Some salt substitutes will work effectively.

■ **Fat : Dough Enhancer And Conditioner**

Shortening is an American term for fat used in recipes. The recipes in this book use vegetable oil. Solid shortening, butter or margarine may be substituted. Divide into small pieces before placing in the machine. There will not be any noticeable flavor difference. The crust may be a little crisper with butter. Margarine tends to make the crust a little tougher. Light or whipped margarine does not work well.

■ **Liquids : Activate The Yeast And Bind The Dough**

Liquids include all the wet ingredients used in the recipe. Traditional bread bakers have been taught correctly that warm liquid (110~115°F) will activate dry yeast. However, when yeast is used in a bread machine, the liquid temperature most likely to provide a good environment for the yeast is 80°F. With this temperature, the yeast activates gradually to accommodate the program of the machine. When higher degrees of liquids are used, the yeast not only activates too quickly, but also the entire dough becomes too warm. If the temperature of the dough raises over 100°F during the rising times, the yeast does not die but becomes very lethargic and is not able to work effectively.

Because climates and seasons of a year make for a wide variety of humidity levels, the liquid amounts called for in a recipe may have to be adjusted. Flour will not accept the same amount of liquid in a moist humid climate as it will in a dry climate; i.e., Florida residents always use less than Arizona residents.

Wisconsin bakers will use less liquid in their machines in the summer than in the winter. The differ-

ence may be as much as 1/4 to 1/2 cup of liquid. When bread is kneading, the dough should be a soft, tacky ball. More flour, one tablespoon at a time, may be added after 5 minutes of kneading if the dough is too wet.

More liquid may also be added, one tablespoon at a time, if the dough is too dry. If the bread falls during the baking cycle and/or is quite coarse, reduce the total liquid amount.

When the machine is set on the delay timer, reduce the amount of liquid in most recipes by 1 tablespoon and be sure the liquid is very cold.

Eggs are also considered part of the total liquid amount. One egg should measure 1/4 cup. If it does not, add additional water to equal 1/4 cup per egg. An egg white is equal to 1/8 cup. If it does not, add additional water to equal 1/8 cup. Eggs need to be at room temperature before putting them in the machine. If eggs are taken directly from the refrigerator, place them in a bowl of warm water to take off the chill before cracking. **DO NOT USE EGGS OR ANY PERISHABLE FOODS WITH THE DELAYED SETTING.**

Recipes which require non fat dry milk can be substituted with milk. Omit the dry milk and replace part or all of the water in the recipe with milk. Dry milk, like liquid milk, will make the crumb structure have a more velvety texture. Fresh milk is not recommended with the delayed setting.

■ Cinnamon And Garlic : Not True Friends Of Yeast Dough

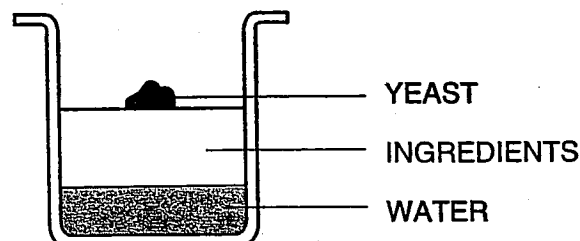
Although cinnamon is associated very closely to the nostalgic senses of bread, it has not been a part of the actual dough. Previously, cinnamon and sugar were sprinkled on dough before it was rolled up jelly roll fashion. Adding it to the dough in a bread machine presents a problem. Cinnamon acts to bread dough as meat tenderizer acts to meat-breaking down the structure. Although it smells wonderful as it is baking, the flavor is dissipated in the baking process. **DO NOT ADD MORE** than listed in the recipe.

Garlic inhibits yeast activity. Use garlic in a spread for the bread rather than adding it to the dough.

■ Bread Mixes

Use mixes labeled for 1-1 $\frac{1}{2}$ pound loaves. For best results use the Rapid or BREAD/SPECIALTY Delay Program.

Layer ingredients in bread pan in the following sequences:

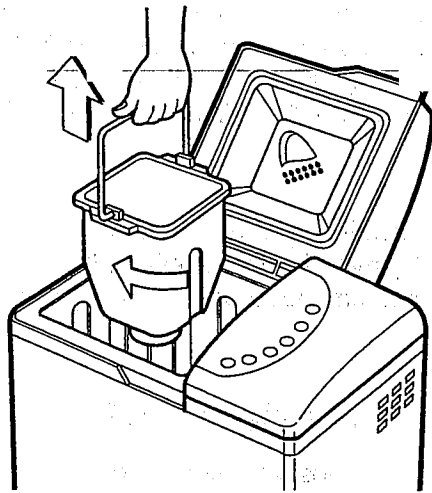


If additional assistance is needed, expert help is available from **Toastmaster**(1-800-947-3744) or from **RED STAR® YEAST**(1-800-445-4746 #4).

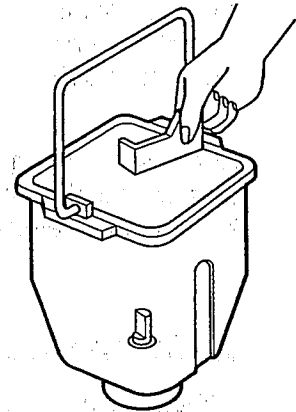
OPERATION

■ Programming-Bread/Specialty, Bread Rapid, Whole Wheat Bread

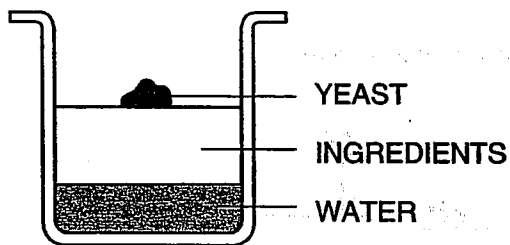
- 1** Open the lid and remove the bread pan turning the bread pan clockwise and then pulling straight up, using the handle.



- 2** Mount the kneading blade on the shaft.



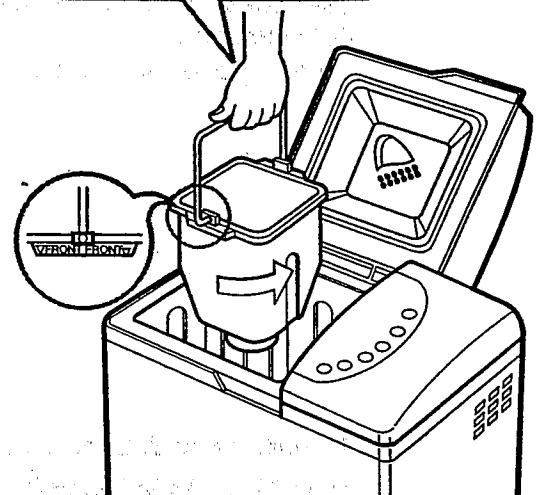
- 3** Place all ingredients in the bread pan. Make sure not to omit any ingredients.



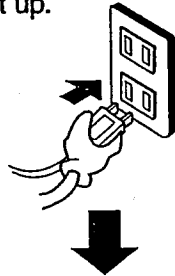
NOTE : When using the timer, add the yeast last on top of the flour and away from the liquid. This is critical for good results.

- 4** Place the bread pan in the breadmaker and turn counterclockwise.

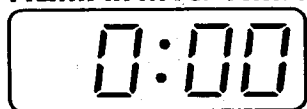
Align the (▽ FRONT) mark to the FRONT side of the breadmaker



- 5** Close the lid slowly and tightly using the handle, until it clicks. Plug in the breadmaker. The display indicator will light up.



REMAINING TIME



HOURS MINUTES

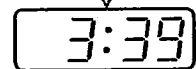
- 6** Select the desired Program and Baking Control (light, medium or dark crust). The program and Baking Control indicator should light up.

- 7** Press the START pad. Notice that the time left for the bread to be finished is displayed 3:40 and is counting down (2:40 for Bread Rapid).

For the whole wheat cycle the time displayed will be 4:00. The first 20 minutes will be pre-heat time.

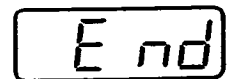
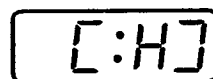
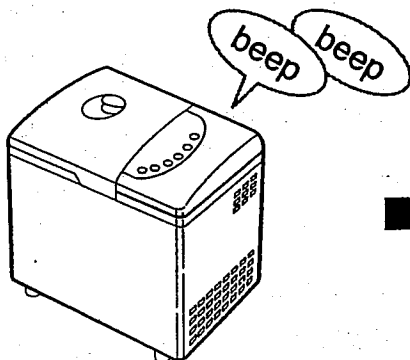


The timer counts down by the minute.



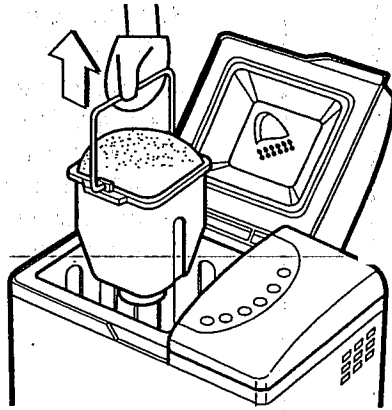
CAUTION: Do not touch the Breadmaker, because it is very hot during baking. Do not open the lid during operation. Heat will escape and final result may be altered.

- 8** The beeper will sound 8 times indicating the bread is done and cooled. After bread is done, if you do not take the bread out of the breadmaker immediately, the bread is kept warm for 3 hours displaying [:H] on the remaining time (Not in rapid or dough cycle). After 3 hours, [End] is displayed.

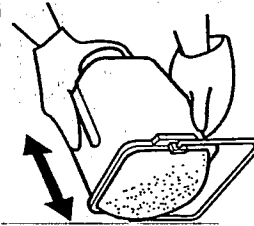


NOTE: The beeper sounds 4 times when baking is complete, Cooling then proceeds. When serving bread that is just baked, press the STOP pad first, then take the bread out from the bread pan. (Be sure to use oven mitts, because the pan is very hot.) Dissipate heat by placing a towel or other cloth under the bread before cutting. Turn the loaf on its side and cut with a serrated knife.

- 9** Press the STOP pad and remove the bread pan using oven mitts.



- 10** Turn the bread pan upside down and shake the bread pan several times to release the bread.



Place the bread on a wire rack to cool and allow the steam to escape. Be sure to remove the kneading blade from the bread.

CAUTION:

- The bread pan, kneading blade and bread will be very hot.
- Always unplug after each use.

■ **Programming the Delay Timer (Bread/Specialty And Whole Wheat only)**

Set the timer for however long you want to wait before the bread is done (from 4:10 to 13 hours, in 10 minute intervals).

EXAMPLE: It is 9:00 p.m. now. The bread should be ready at 6:30 a.m. the next morning. Set the timer for 9:30, because there are 9 hours and 30 minutes between 9:00 p.m. and 6:30 a.m.



1. When pressed, the time will advance in 10 minute increments.

4:10

NOTE : If you pass the desired delay time, push the (▼) pad to go back.

Continually pressing the (▲) pad will advance the time faster up to 13:00.



2. When constant pressure is applied to the pad, the time will advance quickly.

9:30

This is the longest that the timer may be delayed. It will then count down in 1 minute increments to 3:40, then it will start.



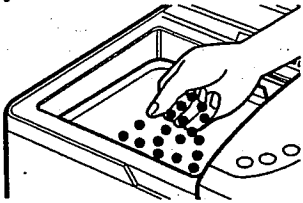


3. Press the START pad and the timer is set. The timer set indicator is lit, and the colon blinks. After one minute, 9:29 is displayed, and the timer continues to count down

TIMER SET indicator lights up
TIME SET ● 9:29
Colon will blink

■ Programming Specialty Breads-Raisin Bread, Nut Bread, etc.

NOTE : SEE COOKBOOK GUIDE FOR RECIPES.

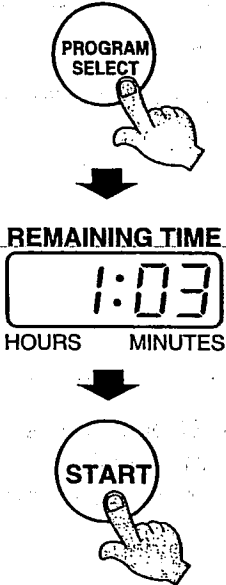
	<p>1. Press program to select Bread/Specialty Program.</p>
	<p>2. Press the START pad. Notice that the knead indicator is lit, and the timer displays 3:40 indicating how long it will take to complete the bread making program</p>
<p>Primary Kneading</p> <p>↓</p> <p>Rest</p> <p>↓</p> <p>Secondary Kneading</p>	<p>3. After about 21 minutes from the start (and 3 minutes before the secondary kneading is finished), 4 beeps indicate the time to add any additional ingredients raisins, nuts, cheese, etc.</p> <p>Open the lid and add ingredients quickly and evenly over the dough. Opening the lid at this time will not stop the kneading, so be careful. Close the lid. Now the unit will continue through the remaining stages automatically.</p> 

NOTE:

- Make sure you select the Bread/Specialty Program. If overlooked, the beeper will not sound to indicate when to add the additional ingredients.
- If you add the additional ingredients before the machine beeps 4 times, the ingredients may be crushed.
- After adding the extras, quickly close the lid to prevent heat loss.
- It is better to select light baking control for a soft and delicious crust.



■ Programming Dough

The Delay Timer cannot be used for the dough program.

	1. First choose a recipe from the Use and Care Guide.
	2. Press the PROGRAM SELECT pad 4 times; the dough indicator will be lit. The remaining time displays 1:03.
	3. Press the START pad. The knead indicator should be lit and the breadmaker will start to knead.
	4. After 1 hour and 3 minutes the beeper will sound indicating the time to remove the dough.
	5. Follow your recipe directions to complete whatever you have chosen to make.

■ Baking Control

The Baking Control function is used for any loaf of bread baked in the Automatic Breadmaker.

The Baking Control function is used to select the color of the crust. It can be baked light, medium or dark, you choose!	
	<ol style="list-style-type: none"> 1. Press one time, medium is selected. 2. Press more than one time, the baking control function will be advanced as follows:
	
<p>NOTE: It is not necessary to press the Baking Control pad when medium is desired. Just press the START pad and the Baking Control will be set medium automatically.</p>	

■ Crust Treatments (use only with dough program)

Always allow optimum rising of shaped dough. Then, use a pastry brush to gently apply the glaze. Bake as directed in the recipe. For a shiny, golden crust, use Egg Glaze or Egg Yolk Glaze. For a shiny, chewy crust, use Egg White Glaze, because egg yolk is not used, crust will not be as golden in color.

Egg Glaze	Mix 1 slightly beaten egg with 1 tablespoon(15ml) water or milk.
Egg Yolk Glaze	Mix 1 slightly beaten egg yolk with 1 tablespoon(15ml) water or milk.
Egg White Glaze	Mix 1 slightly beaten egg white with 1 tablespoon(15ml) water.

STORING YEAST PRODUCTS

■ FREEZING OF BAKED YEAST PRODUCTS:

When freezing a baked yeast product, it is important to have it completely cooled before wrapping to prevent moisture from making the product soggy.

Do not frost before freezing. Freeze cooled unwrapped product one hour to harden. Remove from freezer; wrap in plastic wrap or aluminum foil. Place in plastic bag and seal. Freeze for six to eight weeks. To thaw, partially open wrappings to allow moisture to escape.

■ FREEZING UNBAKED YEAST PRODUCTS:

Freezing dough for later shaping and baking is done after the dough is kneaded and before the first rising. Divide dough into desired amounts and flatten into disks, one-inch thick. Place on cookie sheet and put in freezer one hour to harden. Remove from freezer; wrap with plastic wrap or aluminum foil. Place in plastic bag and seal. Dough can be kept in freezer up to four weeks. To thaw, place covered dough in refrigerator overnight or for several hours. Place uncovered dough on counter for fifteen to twenty minutes to bring dough to room temperature. Punch down dough. Dough is now ready for shaping and second rising.

Dough can also be frozen after being formed into a desired shape and before proofing. Place shaped dough on cookie sheet; put in freezer one hour to harden. Remove from freezer; wrap with plastic wrap or aluminum foil. Place in plastic bag and seal. Dough can be kept in freezer up to four weeks. Thaw the covered frozen dough slowly in your refrigerator overnight or for several hours.

Bring dough to room temperature partially unwrapped to allow moisture to escape. Let dough rise to double before baking. Bake according to recipe instructions.

If an unbaked product needs to be frozen longer, add one half again as much yeast as called for in recipe. Dough may be frozen up to six months.

COOKBOOK GUIDE

◆◆◆◆◆ INDEX ◆◆◆◆◆

◆◆◆ BREADS ◆◆◆

BASIC WHITE BREAD	22
FRENCH BREAD.....	22
FRENCH VARIATION BREAD	23
POTATO BREAD.....	23
EGG BREAD.....	24
CORN BREAD	24
DILL BREAD	25
BEER BREAD.....	25
BLOODY MARY BREAD	26
HONEY GRANOLA BREAD.....	26
BANANA BREAD.....	27
SPICED PUMPKIN BREAD.....	27
TRAIL MIX BREAD	28
MAPLE BREAD.....	28
HOLIDAY BREAD.....	29
CINNAMON RAISIN BREAD	29
WHOLE GRAIN BREAD	30
WHOLE WHEAT SOURDOUGH BREAD.....	30-31
MOM'S HEARTY NUT BREAD.....	32
CRUNCHY CRACKED WHEAT BREAD	32
JALAPENO BREAD.....	33
WHOLE WHEAT BREAD.....	33
HONEY WHOLE WHEAT BREAD.....	34
WHOLE WHEAT CINNAMON RAISIN WALNUT BREAD.....	34
FARM STYLE WHEAT BREAD	35

◆◆◆ DOUGHS ◆◆◆

DINNER ROLLS.....	36
WHEAT DINNER ROLLS.....	37
BUTTERMILK ROLLS.....	38
100% WHOLE WHEAT HONEY ROLLS	39
FRENCH BAGUETTES	40
FRENCH TWISTS.....	41
FRENCH BREAD.....	42
BAGELS.....	43
SOURDOUGH CRACKED WHEAT HOAGIE BUNS.....	44
BANANA WHEAT BAGELS.....	45
LEBONESE PITA POCKETS.....	46
SOFT PRETZELS.....	47
PIZZA.....	48
WHOLE WHEAT PIZZA.....	49
CHEEZY MONKEY BREAD.....	50
FOCCACIA BREAD	51
CHALLAH BRAID.....	52
CINNAMON ROLLS.....	53
STICKY BREAKFAST ROLLS.....	54
ALMOND-CHERRY COFFEE CAKE.....	55

HIGH ALTITUDE ADJUSTMENT TIPS AND CHART

- Become familiar with the typical results of the different settings before taking on an "experiment".
- Keep a record of what works and what doesn't in your altitude so that you learn from each result.
- If you need to make a change in addition to the changes in the chart, do so, but only one ingredient at a time. If you change too many ingredients at once, you will not know which change was the correct one.

The following chart is for a 1 pound loaf of bread using 2 cups bread flour in an automatic bread machine.

	Sea level	2000'	4000'	6000'	7500'
1. Yeast	1 1/2 t.	1 1/4 t.	1 t.	3/4 t.	1/2 t.
2. Sugar	2 T.	2 T.	5 t.	5 t.	4 t.
3. Salt	1 t.	1 t.	1 t.	1 t.	1 1/3 t.
4. Gluten	0	0	0	1 1/2 t.	1 1/2 t.
5. Liquid	3/4 c.	7/8 c.	1 c.	1 1/3 c.	1 1/4 c.

The following chart is for a 1 1/2 pound loaf of bread using 3 cups bread flour in an automatic bread machine.

	Sea level	2000'	4000'	6000'	7500'
1. Yeast	2 1/2 t.	2 1/4 t.	2 t.	1 3/4 t.	1 1/2 t.
2. Sugar	3 T.	3 T.	8 t.	8 t.	7 t.
3. Salt	1 1/2 t.	1 1/2 t.	1 1/2 t.	1 1/2 t.	1 1/4 t.
4. Gluten	0	0	0	2 t.	2 t.
5. Liquid	1 c.	1 1/3 c.	1 1/4 c.	1 3/8 c.	1 1/2 c.

Additional information about each of the ingredients listed above:

1. Atmospheric pressure is less at high elevations which makes the dough rise faster. In Utah, the dough can rise 2 1/2 to 3 times its volume in the first rising before it is ready to punch down. Recipes need less yeast as the altitude increases to slow the rising so that the dough has time to develop a good flavor and texture. Shorter internal pressure on baked goods; therefore, the faster they rise.
2. Sugar weakens the cell structure of the dough so must be reduced to have adequate rising.
3. Salt is increased to avoid overproofing.
4. The addition of gluten helps to protect the cell structure of the dough from over stretching so that it doesn't have a coarse texture, and the product will not fall. The automatic bread machine tends to over knead at higher altitudes making it necessary to add gluten to the recipe.
5. Liquids evaporate faster at higher altitudes. If the bread is not rising enough, it is a moisture problem and not the yeast.

More information :

Flour is very dry at high altitudes; thus, it absorbs more liquid. In many cases, less flour is necessary to achieve the proper dough consistency.

Use yeast before expiration date. Use regular active dry yeast or quick or rapid rise yeast, not compressed yeast. If using bulk yeast, keep refrigerated or frozen. If using jarred yeast and it has been open more than 2 months, check its freshness with the following test.

Combine 2 1/4 teaspoon yeast, 1 teaspoon sugar and 1/2 cup of 110°-115° water. This mixture should double in 10 minutes.

BREADS

BASIC WHITE BREAD

Basic White Bread (D)

	1 Pound	1 1/2 Pounds
Water (80°F/27°C)	3/4 cup+1 tbsp	1 cup
Oil	1 tbsp	2 tbsp
Lemon Juice	1 tsp	1 tsp
Salt	1 tsp	1 1/2 tsp
Sugar	1 1/2 tbsp	2 tbsp
Dry Milk	1 tbsp	1 1/2 tbsp
Bread Flour	2 1/4 cups	3 cups
Active Dry Yeast	1 1/4 tsp	2 1/2 tsp

(D) If using Timer to delay bread, reduce the water by 1 tbsp for both size loaves. Use cool water(70°F/20°C)

NOTE : If using Bread Rapid Program, use the above ingredients, but increase the yeast to 2 1/4 tsp for the 1 pound loaf and 1 tbsp for the 1 1/2 pound loaf.

Method

1. Remove the bread pan from the breadmaker. Attach the kneading blade on the shaft of the bread pan. Place the ingredients into the bread pan, in the order listed.
2. Place the bread pan into the breadmaker; close the lid.
3. Select **Bread/Specialty** Program or set Timer to delay and select light baking control. Press START.
4. When the beeper sounds 8 times, press STOP. Remove the bread pan using oven mitts. Remove the bread and cool on a wire rack, cover with a clean teatowel.
5. When bread is completely cool, store in a well-sealed plastic bag.

FRENCH BREAD

French Bread (D)

	1 Pound	1 1/2 Pounds
Water (80°F/27°C)	7/8 cup	1 cup + 2 tbsp
Oil	1 tbsp	1 1/2 tbsp
Lemon Juice	1 tsp	1 tsp
Salt	1 tsp	1 tsp
Sugar	1 tbsp	1 1/2 tbsp
Bread Flour	2 1/4 cups	3 1/2 cups
Active Dry Yeast	1 1/4 tsp	2 1/4 tsp

(D) If using Timer to delay bread, reduce the water by 1 tbsp for both size recipes. Use cool water(70°F/20°C).

NOTE : If using the Bread Rapid Program, use the above ingredients, but increase the yeast to 2 tsp for the 1 pound loaf and 2 1/2 tsp for the 1 1/2 pound loaf.

FRENCH VARIATION BREAD

Follow instructions on page 22 for Basic White Bread.

French Variation Bread (D)

	1 Pound	1 1/2 Pounds
Water (80°F/27°C)	7/8 cup	1 cup+2 tbsp
Lemon Juice	1 tsp	1 tsp
Salt	1 tsp	1 tsp
Sugar	1 tbsp	1 1/2 tbsp
Bread Flour	2 1/4 cups	3 1/2 cups
Active Dry Yeast	1 1/4 tsp	2 1/4 tsp

(D) If using Timer to delay bread, use the same amounts of all ingredients. Use cool water (70°F/20°C)

NOTE : If using the Bread Rapid Program, use the above ingredients, but increase the yeast to 2 tsp for the 1 pound loaf and 2 3/4 tsp for the 1 1/2 pound loaf.

POTATO BREAD

Follow instructions on page 22 for Basic White Bread.

Set the bread maker on the Bread Rapid Program for best results.

Potato Bread

	1 Pound	1 1/2 Pounds
Egg(s) at room temperature	1	2
+ enough Water (80°F/27°C) to equal	3/4 cup	1 cup + 3 tbsp
Oil	2 tbsp	2 tbsp + 2 tsp
Salt	1 tsp	1 1/2 tsp
Sugar	4 tsp	2 tbsp
Dry Milk	2 tbsp	3 tbsp
White Pepper	1/8 tsp	1/4 tsp
Potato Buds	1/4 cup	1/3 cup
Green onion, chopped(tops only)	1 tbsp	1 1/2 tbsp
Bread Flour	2 cups + 2 tbsp	3 1/4 cups
Active Dry Yeast	1 1/2 tsp	2 1/4 tsp

DO NOT use this recipe on the Delay Timer Program.

EGG BREAD

Follow instructions on page 22 for Basic White Bread.

Set the bread maker on the Bread Rapid Program for best results.

Egg Bread

	1 Pound	1½ Pounds
Egg(s) at room temperature + enough Water (80°F/27°C) to equal	1 ¾ cup + 1 tbsp	2 1 cup + 1 tbsp
Oil	1 tbsp	1½ tbsp
Salt	1 tsp	1½ tsp
Sugar	4 tsp	2 tbsp
Dry Milk	2 tbsp	3 tbsp
Bread Flour	2 cups + 2 tbsp	3 cups
Active Dry Yeast	1½ tsp	2¼ tsp

DO NOT use this recipe on the Delay Timer Program.

CORN BREAD

Follow instructions on page 22 for Basic White Bread.

Set the bread maker on the Bread/Specialty Program for best results.

Corn Bread

	1 Pound	1½ Pounds
1 egg (room temperature) + enough Water to equal (80°F/27°C)	¾ cup + 1 tbsp	1 cup + 2 tbsp
Oil	2 tbsp	4 tbsp
Lemon Juice	1 tsp	1 tsp
Honey	2 tbsp	3 tbsp
Salt	1 tsp	1½ tsp
Dry Milk	1 tbsp	2 tbsp
Bread Flour	2 cups	3 cups
Corn Meal	¼ cup	⅓ cup
Active Dry Yeast	1½ tsp	2¼ tsp

DO NOT use this recipe on the Delay Timer Program.

DILL BREAD

Follow instructions on page 22 for Basic White Bread.

Set the bread maker on the Bread Rapid Program for best results.

Dill Bread

	1 Pound	1½ Pounds
Egg(s) at room temperature	1	2
+ enough Yogurt at room temperature to equal	¾ cup + 3 tbsp	1 cup + 3 tbsp
Oil	1 tbsp	1½ tbsp
Lemon Juice	1 tsp	1 tsp
Salt	1 tsp	2¼ tsp
Sugar	4 tsp	2 tbsp
Bread Flour	2 cups	3 cups
Dill Weed	1½ tsp	1 tbsp
Dried Minced Onion	2 tsp	1 tbsp
Active Dry Yeast	1½ tsp	2¼ tsp

DO NOT use this recipe on the Delay Timer Program.

BEER BREAD

Follow instructions on page 22 for Basic White Bread.

Set the bread maker on the Bread/Specialty Program for best results.

Beer Bread

	1 Pound	1½ Pounds
Water (80°F/27°C)	¼ cup	⅓ cup
Beer (room temperature and, Flat)	⅔ cup	1 cup
Oil	4 tsp	2 tbsp
Lemon Juice	1 tsp	1 tsp
Salt	1 tsp	1¼ tsp
Sugar	2 tbsp	3 tbsp
Bread Flour	2 cups	3 cups
Active Dry Yeast	1½ tsp	2¼ tsp

BLOODY MARY BREAD

Follow instructions on page 22 for Basic White Bread.

Set the bread maker on the Bread Rapid program for best results.

Bloody Mary Bread

	1 Pound	1 1/2 Pounds
Water (80°F/27°C)	1/4 cup	1/3 cup + 2 tbsp
Oil	1 tbsp	1 1/2 tbsp
Lemon Juice	1 tsp	1 tsp
Bloody Mary Mix(room temperature)	1/2 cup	3/4 cup
Honey	1 tbsp	1 1/2 tbsp
Salt	1/2 tsp	3/4 tsp
Bread Flour	2 cups	3 cups
Fresh Parsley, chopped	1 tbsp	2 tbsp
Green Onion, chopped (tops only)	1 tbsp	2 tbsp
Active Dry Yeast	1 1/2 tsp	2 1/4 tsp

HONEY GRANOLA BREAD

Follow instructions on page 22 for Basic White Bread.

Set the bread maker on the Bread/Specialty program for best results.

Honey Granola Bread (D)

	1 Pound	1 1/2 Pounds
Water (80°F/27°C)	7/8 cup	1 cup + 2 tbsp
Oil	2 tbsp	4 tbsp
Lemon Juice	1 tsp	1 tsp
Honey	2 tbsp	2 1/2 tbsp
Salt	1/2 tsp	1 tsp
Dry Milk	2 tbsp	2 tbsp
Bread Flour	2 1/2 cups	3 cups
Granola Cereal	2/3 cup	3/4 cup
Active Dry Yeast	1 1/2 tsp	1 3/4 tsp

(D) If using Timer to delay bread, use the same amounts of all ingredients. Use cool water (70° F/20°C).

BANANA BREAD

Follow instructions on page 22 for Basic White Bread.

Set the bread maker on the Bread Rapid program for best results.

Banana Bread

	1 Pound	1 1/2 Pounds
Egg(s) at room temperature	1	2
+ enough Water (80°F/27°C) to equal	1/2 cup	3/4 cup
Oil	1 tbsp	2 tbsp
Lemon Juice	1 tsp	1 tsp
Mashed bananas	1/3 cup	1/2 cup
Salt	1 tsp	1 1/2 tsp
Sugar	3 tbsp	1/4 cup
Dry Milk	1/4 cup	1/4 cup
Bread Flour	2 cups	3 cups
Ginger	1/4 tsp	1/2 tsp
Instant Coffee	1 1/2 tsp	2 tsp
Active Dry Yeast	1 1/2 tsp	2 1/4 tsp

DO NOT use this recipe on the Delay Timer Program.

SPICED PUMPKIN BREAD

Follow instructions on page 22 for Basic White Bread.

Set the bread maker on the Bread Rapid program for best results.

Spiced Pumpkin Bread

	1 Pound	1 1/2 Pounds
Egg(s) at room temperature	1	2
+ enough Water (80°F/27°C) to equal	1/4 cup	1/2 cup
Oil	2 tbsp	3 tbsp
Lemon Juice	1 tsp	1 tsp
PumPkin	2/3 cup	1 cup
Salt	1 tsp	1 1/2 tsp
Brown Sugar	2 tbsp	3 tbsp
Cloves	1/4 tsp	1/4 tsp
Nutmeg	1/2 tsp	3/4 tsp
Ginger	1/2 tsp	3/4 tsp
Cinnamon	1 1/2 tsp	2 1/4 tsp
Bread Flour	2 cups	3 1/3 cups
Active Dry Yeast	1 1/2 tsp	2 1/4 tsp

TRAIL MIX BREAD

Follow instructions on page 22 for Basic White Bread.

Set the bread maker on the Bread/Specialty program for best results.

Trail Mix Bread

1 Pound

Water (80°F/27°C)	3/4 cup+1 tbsp
Oil	2 1/2 tbsp
Lemon Juice	1 tsp
Honey	2 tbsp
Salt	1 tsp
Bread Flour	2 cups
Raisin & Nut Trail Mix	1/2 cup
Active Dry Yeast	1 3/4 tsp

MAPLE BREAD

Follow instructions on page 22 for Basic White Bread.

Set the bread maker on the Bread/Specialty program for best results.

Maple Bread (D)

1 1/2 Pounds

Water (80°F/27°C)	1 cup
Oil	4 tbsp
Lemon Juice	1 tsp
Maple Syrup	1/4 cup
Maple Flavoring	1/2 tsp
Salt	2 tsp
Bread Flour	3 cups
Oatmeal, Quick or Regular	1 cup
Walnuts	3/4 cup
Active Dry Yeast	2 tsp

(D) If using Timer to delay bread, reduce the water by 1 tbsp. Use cool water (70°F/20°C).

HOLIDAY BREAD

Follow instructions on page 22 for Basic White Bread.

Set the bread maker on the Bread Rapid program for best results.

Holiday Bread

	1 Pound	1 1/2 Pounds
Water (80°F/27°C)	2 tbsp	1/3 cup
Milk (room temperature)	2/3 cup	1 cup
Oil	4 tsp	2 tbsp
Lemon Juice	1 tsp	1 tsp
Salt	1 1/2 tsp	2 tsp
Sugar	3 tbsp	1/4 cup
Bread Flour	2 cups + 2 tbsp	3 cups
Active Dry Yeast	1 1/2 tsp	2 1/4 tsp
Candied Fruit	1/3 cup	1/2 cup
Walnuts	1/2 cup	1/2 cup

DO NOT use this recipe on the **Delay Timer Program**.

CINNAMON RAISIN BREAD

Cinnamon Raisin Bread (D)

	1 Pound	1 1/2 Pounds
Water (80°F/27°C)	3/4 cup	1 cup
Oil	1 tbsp	1 1/2 tbsp
Lemon Juice	1 tsp	1 tsp
Salt	1 tsp	1 1/2 tsp
Light Brown Sugar	1 1/2 tbsp	2 1/2 tbsp
Dry Milk	1 tbsp	1 1/2 tbsp
Bread Flour	2 1/4 cups	3 cups
Active Dry Yeast	1 3/4 tsp	2 1/4 tsp
Cinnamon	1 tsp	2 tsp
Raisins	1/3 cup	1/2 cup
Walnuts	1/3 cup	1/2 cup

NOTE : If using Bread Rapid Program, use the above ingredients, but increase the yeast to 2 1/4 tsp for 1 pound loaf and 2 3/4 tsp for 1 1/2 pound loaf. Add all the ingredients at the beginning of the cycle.

(D) If using timer to delay bread, use the same amounts of all ingredients. Add all the ingredients when you set the timer. Use cool water(70°F/20°C).

Method

1. Remove bread pan from the breadmaker. Attach the kneading blade on the shaft of the bread pan. Place all ingredients, in the order listed, except the raisins, nuts and cinnamon, into the bread pan.
2. Place the bread pan into the breadmaker, close the lid.
3. Select **Bread/Specialty Program**. Select the light baking control.
4. When the beeper sounds 4 times, open the lid and sprinkle the raisins, nuts and cinnamon quickly and evenly over the dough. Close the lid to continue the program.

WHOLE GRAIN BREAD

Follow instructions on page 22 for Basic White Bread. Set the breadmaker on Bread/Specialty for best results.

Whole Grain Bread

	1 Pound	1 1/2 Pounds
Water	1/4 cup	1/3 cup
Buttermilk	2/3 cup	1 cup
Oil	2 tsp	1 tbsp
Lemon Juice	1 tsp	1 tsp
Salt	1 1/2 tsp	2 tsp
Dark Molasses	3 tbsp	1/4 cup
Baking Soda	3/4 tsp	1 tsp
Oat Bran	3 tbsp	1/4 cup
Corn Meal	3 tbsp	1/4 cup
Medium Rye Flour	3 tbsp	1/4 cup
Buckwheat Flour	3 tbsp	1/4 cup
Whole Wheat Flour	1/3 cup	1/2 cup
Bread Flour	1 1/3 cups	2 cups
Active Dry Yeast	1 1/2 tsp	2 1/4 tsp

WHOLE WHEAT SOURDOUGH BREAD

Follow instructions on page 33 for Whole Wheat Bread.

Whole Wheat Sourdough Bread

	1 Pound
Water	2/3 cup
Oil	4 tsp
Lemon Juice	1 tsp
Salt	1 tsp
Sugar	4 tsp
Whole Wheat Starter *	3/4 cup
Whole Wheat Flour	2 1/3 cups
Active Dry Yeast	1 1/2 tsp



Tip:

This makes a short dense loaf of bread with a great taste! Do not use this recipe on the Delay Timer Program.

*** Whole Wheat Sourdough Starter Recipe**

Active Dry Yeast	2 ¹ / ₄ tsp
Warm Water	2 cups
Whole Wheat Flour	3 ¹ / ₂ cups
Sugar	1 tbsp

In a 4-quart container, (glass, pottery, plastic or stainless steel) dissolve yeast in warm water (110°~115°F); let stand 5 minutes. Add whole wheat flour and sugar. Stir by hand until blended. The mixture will be thick; any remaining lumps will dissolve during the fermentation process. Cover loosely with plastic wrap or foil. Let stand in warm place for 5 days, stirring 2 or 3 times each day. The starter will "rise and fall" during the fermentation period; it becomes thinner as it stands. A temperature of 80°~85°F is best for the sour flavor to develop. An ideal place is on the counter next to your range. When the starter is developed, it is bubbly and may have a yellow liquid layer on top; stir into the starter before using. The starter can be used for baking or placed in the refrigerator for later use.

To use starter, measure out desired amount as specified in the recipe. When refrigerated, let starter come to room temperature before using; this will take about 4 hours. If you plan to bake in the morning, leave the starter out overnight.

Replenish remaining starter with 3 parts of whole wheat flour to 2 parts of water and 1 teaspoon sugar; i.e., after using ³/₄ cup starter, replenish with ³/₄ cup whole wheat flour, ¹/₂ cup warm water (110°~115°F) and 1 teaspoon sugar. If using 1 cup starter for Sourdough Cracked Wheat Hoagie Buns, replenish with 1 cup whole wheat flour, ²/₃ cup warm water (110°~115°F) and 1 teaspoon sugar. Stir until blended; some lumps may remain. Cover loosely and let stand in warm place for 10 to 12 hours or overnight. The starter will rise and become bubbly. Stir, cover loosely with plastic wrap or foil and then place in refrigerator to store.

Stir in 1 teaspoon sugar to keep it active if the starter is not used every week. The mixture will rise a small amount while stored in the refrigerator.

MOM'S HEARTY NUT BREAD

Follow instructions on page 22 for Basic White Bread. Set the breadmaker on the Bread Rapid Program for the 1 pound loaf for best results. Set the breadmaker on the Whole Wheat Program for the 1½ pound loaf for best results.

Mom's Hearty Nut Bread

	1 Pound	1½ Pounds
Water	1 cup	1¼ cups
Oil	2 tsp	1 tbsp
Lemon Juice	1 tsp	1 tsp
Salt	1 tsp	1½ tsp
Molasses	3 tbsp	¼ cup
Oatmeal, Quick or Regular	⅓ cup	½ cup
Whole Wheat Flour	⅔ cup	1 cup
Bread Flour	1⅓ cups	2 cups
Walnuts	⅔ cup	¾ cup
Active Dry Yeast	1½ tsp	2¼ tsp

CRUNCHY CRACKED WHEAT BREAD

Follow instructions on page 22 for Basic White Bread. Set the breadmaker on the Bread Rapid Program for best results.

Crunchy Cracked Wheat Bread

	1 Pound
Water *	1 cup
Cracked Wheat *	½ cup
Oil	4 tsp
Lemon Juice	1 tsp
Salt	1½ tsp
Sugar	4 tsp
Bread Flour	2 cups
Active Dry Yeast	1½ tsp

* Pour boiling water over cracked wheat; let stand until temperature cools down to 80°.

JALAPENO BREAD

Follow instructions on page 29 for Cinnamon Raisin Bread.

Jalapeno Bread

	1 Pound	1 1/2 Pounds
Water (80°F/27°C)	1/2 cup	3/4 cup
Oil	1 1/2 tbsp	2 1/2 tbsp
Lemon juice	1 tsp	1 tsp
Sugar	1 tbsp	2 tbsp
Salt	1/2 tsp	1 tsp
Bread Flour	2 cups	3 cups
Corn Meal	1/3 cup	1/2 cup
Fresh Cilantro	2 tsp	1 tbsp
Active Dry Yeast	1 1/2 tsp	2 tsp
Whole Kernel Corn, well drained	1/2 cup	3/4 cup
Jalapeno, well drained	2 tbsp	3 tbsp

NOTE: If using Bread Rapid Program, use the above ingredients, but increase yeast to 2 tsp for the 1 pound loaf and 1 tbsp for the 1 1/2 pound loaf. Add all the ingredients at the beginning of the cycle.

DO NOT use this recipe on the Delay Timer Program.

WHOLE WHEAT BREAD

Whole Wheat Bread(D)

	1 Pound	1 1/2 Pounds
Water (80°F/27°C)	1 cup	1 1/4 cups
Oil	1 1/2 tbsp	7 tsp
Lemon Juice	1 tsp	1 tsp
Molasses	2 tbsp	2 1/2 tbsp
Salt	1 tsp	1 1/2 tsp
Dry Milk	1 1/2 tbsp	2 tbsp
Whole Wheat Flour	2 1/2 cups	3 3/4 cups
Gluten	1 1/2 tbsp	2 1/2 tbsp
Active Dry Yeast	1 1/2 tsp	2 1/4 tsp

(D) If using timer to delay bread, reduce the water by 1 tbsp for both size loaves. Use cool water (70°F/20°C).

Method

1. Remove the bread pan from the breadmaker. Attach the kneading blade on the shaft of the bread pan. Place the ingredients into the bread pan, in the order listed, making sure the yeast is on top of the flour.
2. Place the bread pan into the breadmaker; close the lid.
3. Select Whole Wheat Program and select light baking control. Press START.
4. When the beeper sounds 8 times, press STOP. Remove the bread pan using oven mitts. Remove the bread and cool on a wire rack, covered with a clean teatowel.
5. When bread is completely cool, store in a well-sealed plastic bag.

HONEY WHOLE WHEAT BREAD

Follow instructions on page 33 for Whole Wheat Bread.

Honey Whole Wheat Bread

	1 Pound	1 1/2 Pounds
Milk (room temperature)	1/3 cup	6 tbsp
Egg (s) at room temperature	1	2
+ Water (80°F/27°C) to equal	1/2 cup + 1 1/2 tbsp	3/4 cup + 2 tbsp
Oil	2 tsp	1 tbsp
Lemon Juice	1 tsp	1 tsp
Honey	2 tbsp	3 tbsp
Salt	1 1/2 tsp	2 tsp
Whole Wheat Flour	2/3 cup	1 cup
Bread Flour	1 1/3 cups	2 cups
Active Dry Yeast	1 1/2 tsp	2 1/4 tsp

DO NOT use this recipe on the Delay Timer Program.

WHOLE WHEAT CINNAMON RAISIN WALNUT BREAD

Follow instructions on page 33 for Whole Wheat Bread.

Whole Wheat Cinnamon Raisin Walnut Bread

	1 Pound	1 1/2 Pounds
Egg White(s) at room temperature	1	2
+ Enough Water (80°F/27°C) to equal	3/4 cup	1 cup + 2 tbsp
Oil	1 1/2 tbsp	2 tbsp
Lemon juice	1 tsp	1 tsp
Molasses	2 tbsp	3 tbsp
Salt	1 tsp	1 1/2 tsp
Whole Wheat Flour	2 cups	3 cups + 3 tbsp
Active Dry Yeast	2 tsp	1 tbsp
Cinnamon	3/4 tsp	1 tsp
Raisins	1/3 cup	1/2 cup
Walnuts	1/4 cup	1/3 cup

DO NOT use this recipe on the Delay Timer Program.

Method

1. Remove bread pan from the breadmaker. Attach the kneading blade on the shaft of the bread pan. Place all ingredients, in the order listed, except the raisins, walnuts and cinnamon, into the bread pan.
2. Place the bread pan into the breadmaker, close the lid.
3. Select **Whole Wheat Bread Program**. Select the light baking control.
4. When the beeper sounds 4 times, open the lid and sprinkle the raisins, nuts and cinnamon quickly and evenly over the dough. Close the lid to continue the program.

FARM STYLE WHOLE WHEAT BREAD

Follow instructions on page 33 for Whole Wheat Bread. Set the breadmaker on Whole Wheat Program for best results.

Farm Style Whole Wheat Bread

	1 Pound	1 1/2 Pounds
Water	1/4 cup	1/3 cup
Milk	1/2 cup	3/4 cup
Cottage Cheese	3 tbsp	1/4 cup
Lemon Juice	1 tsp	1 tsp
Salt	1 tsp	2 tsp
Honey	4 tsp	2 tbsp
Whole Wheat Flour	2/3 cup	1 cup
Bread Flour	1 1/3 cups	2 cups
Active Dry Yeast	1 1/2 tsp	2 1/4 tsp

◆◆◆ DOUGHS ◆◆◆

DINNER ROLLS

Dinner Rolls

Dough	12 Rolls	18 Rolls
1 egg (room temperature) plus enough water to equal	3/4 cup	1 cup+1 tbsp
Lemon juice	1 tsp	1 tsp
Oil	2 tbsp	3 tbsp
Salt	1/2 tsp	1 tsp
Sugar	2 tbsp	3 tbsp
Bread Flour	2 cups	3 1/4 cups
Active Dry Yeast	1 tsp	1 1/2 tsp

Method

1. Remove the bread pan from the breadmaker. Attach the kneading blade on the shaft of the bread pan. Place the dough ingredients into the bread pan, in the order listed.
2. Place the bread pan into the breadmaker; close the lid.
3. Select **Dough Program**. (Timer cannot be used with the Dough Program.) Press Start.
4. When the beeper sounds 8 times, press STOP. Remove the dough from the bread pan. Place on a lightly floured surface. Depending on which size recipe used, divide dough into 12 or 18 pieces. Shape into balls.
5. Place dough balls on greased baking sheet about 1/2-inch apart. Let stand, covered, in warm, draft-free place, 30 minutes or until doubled in size.
6. Bake in preheated 350°F oven 20 to 30 minutes, or until golden brown.

WHEAT DINNER ROLLS

Wheat Dinner Rolls

Dough	12 Rolls
Water (80°F/27°C)	¾ cup
Lemon Juice	1 tsp
Oil	1 tbsp
Salt	½ tsp
Light Brown Sugar	2 tbsp
Dry Milk	1 tbsp
Bread Flour	1¼ cups
Whole Wheat Flour	1 cup
Active Dry Yeast	1½ tsp

Method

1. Remove the bread pan from the breadmaker. Attach the kneading blade on the shaft of the bread pan. Place the dough ingredients into the bread pan, in the order listed.
2. Place the bread pan into the breadmaker; close the lid.
3. Select **Dough Program**. (Timer cannot be used with the Dough Program.) Press Start.
4. When the beeper sounds 8 times, press STOP. Remove the dough from the bread pan. Place dough in greased bowl, turning to coat evenly. Cover, and let rise in warm, draft-free place, 30 minutes, or until doubled in size.
5. Punch down. Place on a lightly floured surface. Divide dough into 12 equal pieces; shape into balls.
6. Place into 2 greased 9-inch cake pans for "pull apart" rolls or space 2-inches apart on greased baking sheet for regular rolls. Let stand, covered, 30 to 40 minutes, or until doubled in size.
7. Bake in preheated 350°F oven for 25 to 30 minutes or until golden brown.

BUTTERMILK ROLLS

Buttermilk Rolls

Dough	18 Rolls	24 Rolls
Buttermilk (room temperature)	1 cup	1½ cups
Lemon Juice	1 tsp	1 tsp
Oil	3 tbsp	¼ cup
Honey	1½ tbsp	2 tbsp
Salt	1 tsp	1½ tsp
Bread Flour	¾ cup	1¼ cups
Whole Wheat Flour	1⅓ cups	2 cups
Wheat Germ	⅓ cup	½ cup
Baking Soda	¼ tsp	¼ tsp
Active Dry Yeast	1¾ tsp	2 tsp
Brush with:		
Melted Butter	2 tbsp	3 tbsp

Method

1. Remove the bread pan from the breadmaker. Attach the kneading blade on the shaft of the bread pan. Place the dough ingredients into the bread pan, in the order listed.
2. Place the bread pan into the breadmaker; close the lid.
3. Select **Dough Program**. (Timer cannot be used with the Dough Program.) Press Start.
4. When the beeper sounds 8 times, press STOP. Remove the dough from the bread pan. Place dough in greased bowl, turning to coat evenly. Cover, and let rise in warm, draft-free place, 40 minutes, or until doubled in size.
5. Punch dough down. Place on a lightly floured surface, divide into 18 or 24 equal pieces. Shape pieces into balls and place ½-inch apart on greased baking sheets. Cover and let rise in warm, draft-free place, 30 minutes, or until doubled in size. Brush with melted butter.
6. Bake in preheated 350°F oven 15 to 20 minutes, or until golden brown.

100% WHOLE WHEAT HONEY ROLLS

100% Whole Wheat Honey Rolls

Dough	12 Rolls
Water (80°F/27°C)	1 cup
Lemon Juice	1 tsp
Oil	2 tbsp
Honey	1/4 cup
Salt	1 tsp
Whole Wheat Flour	2 1/4 cups
Active Dry Yeast	2 tsp

Method

1. Remove the bread pan from the breadmaker. Attach the kneading blade on the shaft of the bread pan. Place the dough ingredients into the bread pan, in the order listed.
2. Place the bread pan into the breadmaker; close the lid.
3. Select **Dough Program**. (Timer cannot be used with the Dough Program.) Press Start.
4. When the beeper sounds 8 times, press STOP. Remove the dough from the bread pan. Place dough in greased bowl, turning to coat evenly. Cover, and let rise in warm, draft-free place, 30 minutes, or until doubled in size. Place on a lightly floured surface. Divide dough into 12 equal pieces; shape into balls.
5. Place into 2 greased 9-inch cake pans for "pull apart" rolls or space 2-inches apart on greased baking sheet for regular rolls. Let stand, covered, 30 to 40 minutes, or until doubled in size.
6. Bake in preheated 350°F oven for 25 to 30 minutes or until golden brown.

FRENCH BAGUETTES

French Baguettes

Dough	12 Loaves
Water (80°F/27°C)	1 cup
Lemon Juice	1 tsp
Salt	1 tsp
Sugar	1 tbsp
Bread Flour	2½ cups
Active Dry Yeast	1½ tsp
Glaze:	
Egg Yolk	1
Water	1 tbsp

Method

1. Remove the bread pan from the breadmaker. Attach the kneading blade on the shaft of the bread pan. Place the dough ingredients into the bread pan, in the order listed.
2. Place the bread pan into the breadmaker; close the lid.
3. Select **Dough Program**. (Timer cannot be used with the Dough Program.) Press **START**.
4. When the beeper sounds 8 times, press **STOP**. Remove the dough from the bread pan. Place dough in greased bowl, turning to coat evenly. Cover and let rise in warm, draft-free place, 30 minutes or until doubled in size.
5. Punch down. Place on a lightly floured surface. Roll dough into a 12X16-inch rectangle, rolling to remove air bubbles. Divide dough into 2, 12X8-inch pieces. Roll up tightly, jelly-roll style, starting at the 12-inch side. Shape into 12 inch long loaves.
6. Place 3 inches apart on greased baking sheet. With a sharp knife, make 3 to 4 diagonal slashes across each loaf top. Cover and let rise in warm, draft-free place, 30 to 40 minutes, or until doubled in size. Brush Glaze over tops of loaves.
7. Bake in preheated 375°F oven for 20 to 30 minutes or until golden brown.

FRENCH TWISTS

French Twists

Dough	18 Rolls	36 rolls
Water (80°F/27°C)	3/4 cup	1 1/3 cups
Lemon Juice	1 tsp	1 tsp
Salt	1 tsp	1 1/2 tsp
Sugar	1 tbsp	2 tbsp
Bread Flour	2 cups	4 cups
Active Dry Yeast	1 1/2 tsp	2 tsp
Brush With :		
Melted Butter	1/3 cup	1/2 cup
Glaze :		
Egg White	1	2
Water	1 tbsp	2 tbsp

Method

1. Remove the bread pan from the breadmaker. Attach the kneading blade on the shaft of the bread pan. Place the dough ingredients into the bread pan, in the order listed.
2. Place the bread pan into the breadmaker; close the lid.
3. Select **Dough Program**. (Timer cannot be used with the Dough Program.) Press START.
4. When the beeper sounds 8 times, press STOP. Remove the dough from the bread pan. Place dough on a lightly floured surface; let stand, covered, in a warm, draft-free place, 30 minutes or until doubled in size.
5. Punch down and divide into 18 or 36 equal pieces. On a lightly floured surface, roll dough into 14 to 16-inch ropes. Fold each rope in half and twist, starting at fold.
6. Place on 2 or 4 greased baking sheets and brush French twists generously with melted butter. Let rise in warm, draft-free place until doubled in size. Brush the twists with Glaze.
7. Bake in preheated 400°F oven for 12 to 15 minutes or until golden brown.

FRENCH BREAD

French Bread (Baguettes, Italian Bread, French Rolls)

Dough

Water (80°F/27°C)	1¼ cups
Sugar	1 tbsp
Salt	1 tsp
Bread Flour	3½ cups
Active Dry Yeast	1 tbsp

Glaze :

Water	2 tbsp
Salt	½ tsp

Method

1. Remove bread pan from the breadmaker, Attach the kneading blade on the shaft of the bread pan. Place the dough ingredients into the bread pan.
 2. Place the bread pan in the breadmaker; close the lid.
 3. Select **Dough Program**. (Timer cannot be used with the Dough Program.) Press START.
 4. When the beeper sounds 8 times, press STOP, Remove the dough from the bread pan and place in a greased bowl, turning to coat evenly. Cover with plastic wrap and let the dough rest for 25 minutes.
 5. Punch the dough down. On a lightly floured surface, using a rolling pin, roll the dough into a large rectangle. Starting with the longest side, roll the dough up tightly, pressing the seams to seal, and tapering each end slightly.
 6. Place the loaf on a greased baking sheet. Cover loosely with plastic wrap. Let rise for 40 minutes. Preheat the oven to 400°F.
 7. With a small sharp knife, cut three to four diagonal slashes across the top of the loaf. In a small bowl, combine the glaze ingredients. Brush the loaf generously with the glaze. Bake at 400°F for 20 to 25 minutes, or until deep golden brown.
 8. Cool on wire rack.
- Makes 1 long French stick.

Variations

Baguettes : Follow above, but divide the dough into two equal pieces(stage 5) and roll into 2 rectangles. Continue as above. Bake at 400°F for 20 to 25 minutes.
Make 2 baguettes.

Italian Loaf : At stage 5, shape the dough into one large round ball. Continue as above. Bake at 400°F for 20 to 25 minutes.
Make 1 loaf.

Rolls: Follow instructions for baguettes. After rolling up, cut each loaf into 6 equal pieces. Pinch the ends of each roll and taper slightly. Bake at 400°F for 15 to 20 minutes.
Make 12 rolls.

TIP: If desired, sprinkle glazed loaves before baking with one of the following:

- Sesame seeds
- Poppy seeds
- Caraway seeds
- Cracked wheat
- Rye flakes

BAGELS

Bagels

Dough	6 Bagels
Water (80°F/27°C)	1 cup
Sugar	1½ tbsp
Salt	1 tsp
Bread Flour	3 cups
Active Dry Yeast	2¼ tsp
Glaze :	
Egg, Beaten	1
Toppings :	
Sesame Seeds, Poppy Seeds, Cracked Wheat, Wheat Flakes or dried Onion Flakes (optional)	

Method

1. Remove the bread pan from the breadmaker. Attach the kneading blade on the shaft of the bread pan. Place the dough ingredients into the bread pan.
2. Place the bread pan in the breadmaker; close the lid.
3. Select **Dough Program**. (Timer cannot be used with the Dough Program.) Press **START**.
4. When the beeper sounds 8 times, press **STOP**. Remove the dough from the bread pan; knead on a floured surface for 5 to 10 minutes, until smooth.
5. Place the dough in a greased bowl, turning to coat evenly. Cover with plastic wrap and let the dough rest for 20 minutes.
6. Punch the dough down again. Cut the dough into 6 equal pieces. Form each piece of dough into a ball. Make a hole in the center of each ball with thumbs and stretch until smooth and hole is about 1 inch.
7. Place Bagels on a greased baking sheet. Cover and let rise for 10 minutes.
8. Heat oven to 425°F. Bring 6 cups water to a boil in a large skillet or saucepan. Reduce heat to medium. Cook Bagels 2 at a time for 1 minute. **DO NOT TURN BAGELS OVER**. Place Bagels back on greased baking sheet.
9. Brush with beaten egg and sprinkle with choice of toppings, if desired. Bake at 425°F for 20 to 25 minutes, until deep golden brown.
10. Cool on wire rack.

SOURDOUGH CRACKED WHEAT HOAGIE BUNS

Sourdough Cracked Wheat Hoagie Buns

Dough	8 Large Buns
Water	3/4 cup
Oil	1 tbsp
Lemon Juice	1 tsp
Salt	2 tsp
Sugar	1 tbsp
Whole Wheat Starter *	1 cup
Cracked Wheat	1/3 cup
Bread Flour	3 cups
Active Dry Yeast	2 1/4 tsp

Method

1. Remove the bread pan from the breadmaker. Attach the kneading blade on the shaft of the bread pan. Place the dough ingredients into the bread pan, in the order listed.
2. Place the bread pan into the breadmaker; close the lid.
3. Select **Dough Program**. (Timer cannot be used with the Dough Program.) Press START.
4. When the beeper sounds 8 times, press STOP. Remove the dough from the bread pan. Divide dough into 8 pieces. On lightly floured surface, roll or pat each piece to a 6x4-inch rectangle. Starting with longer side, roll up tightly, pressing dough into roll with each turn. Pinch ends and edges to seal.
5. Place on greased cookie sheet. Cover; let rise at room temperature until double. With very sharp knife, make a lengthwise slash down the center of each roll. Spray or brush with cold water. Bake in a preheated oven at 400° for 20 to 25 minutes, until golden brown. Spray or brush rolls with water several times during the first 10 minutes of baking for a crispier crust. Remove from cookie sheets; cool.

* See starter recipe along with Whole Wheat Sourdough Bread recipe.

BANANA WHEAT BAGELS

Banana Wheat Bagels

Dough	12 Bagels
Egg plus enough water to equal	1 1 cup
Oil	2 tbsp
Lemon juice	1 tsp
Salt	1½ tsp
Honey	1 tbsp
Mashed Banana	½ cup
Whole Wheat Flour	2½ cup
Bread Flour	1 cup
Active Dry Yeast	2¼ tsp

Method

1. Remove the bread pan from the breadmaker. Attach the kneading blade on the shaft of the bread pan. Place the dough ingredients into the bread pan, in the order listed.
2. Place the bread pan into the breadmaker; close the lid.
3. Select **Dough Program**. (Timer cannot be used with the Dough Program.) Press **START**.
4. When the beeper sounds 8 times, press **STOP**. Remove the dough from the bread pan. Divide dough into 4 parts. Divide each fourth into 3 pieces. Shape each piece into a smooth ball. Punch a hole in the center with a finger and gently pull dough to make a one to two-inch hole.
5. In a 3-quart saucepan, combine 2 quarts water and 2 tablespoons sugar; heat to boiling. Place a few bagels at a time in boiling water. Simmer 3 minutes, turning once. Remove with slotted spoon. Place on greased cookie sheet. Brush tops with 1 egg white slightly beaten; sprinkle with poppy or sesame seeds. Bake in a preheated 375° oven for 20 minutes.

LEBONESE PITA POCKETS

Lebonese Pita Pockets

Dough	10 Pita Pockets
Water	1 cup+3 tbsp
Oil	1 tbsp
Lemon Juice	1 tsp
Salt	1 1/2 tsp
Sugar	3/4 tsp
Whole Wheat Flour	3 cups
Active Dry Yeast	2 1/4 tsp

Method

1. Remove the bread pan from the breadmaker. Attach the kneading blade on the shaft of the bread pan. Place the dough ingredients into the bread pan, in the order listed.
2. Place the bread pan into the breadmaker; close the lid.
3. Select **Dough Program**. (Timer cannot be used with the Dough Program.) Press START.
4. When the beeper sounds 8 times, press STOP. Remove the dough from the bread pan. Place onto a slightly floured surface. Divide into 2 parts. Divide each half into 5 pieces. Shape each piece into a smooth ball; roll each ball to a 5-inch circle. Cover; let rise 30 minutes.
5. Place 5 circles on a large cooling rack. Place cooling rack on oven rack. Bake at 500° for 5 minutes until puffed and tops just begin to brown.
6. Remove from oven and from hot rack; cool. Cut circles in half; fill. Repeat items 5 and 6 with remaining circles.

Tip: The rolling and baking instructions should be carefully followed to be sure the bread bakes with the "pocket".

SOFT PRETZELS

Soft Pretzels

Dough	16 Pretzels
Water (80°F/27°C)	1¼ cup
Oil	1 tbsp
Sugar	2 tbsp
Salt	1 tsp
Egg Yolk	1
White Pepper	1/8 tsp
Bread Flour	3½ cups
Active Dry Yeast	1 tbsp
Glaze	
Egg White	1
Water	1 tbsp
Kosher Salt or Sesame Seeds	

Method

1. Remove bread pan from the breadmaker. Attach the kneading blade on the shaft of the bread pan. Place the dough ingredients in the bread pan.
2. Place the bread pan in the breadmaker; close the lid.
3. Select **Dough Program**. (Timer cannot be used with the Dough Program.) Press **START**.
4. When the beeper sounds 8 times, press **STOP**. Remove the dough from the bread pan and place in a greased bowl, turning to coat evenly. Cover with plastic wrap and let the dough rest for 25 minutes. Preheat the oven to 375°F.
5. Punch the dough down. On a lightly floured surface, cut the dough into 16 equal pieces. Roll each piece of dough into a rope about 16-inch long. Shape each rope into a pretzel. (Cross the ends of the rope to make a loop; twist the crossed ends once and fold across the loop.)
6. Place the pretzels on a greased baking sheet 1½ inches apart. Brush with combined egg white and water. Sprinkle with salt or sesame seeds. Bake at 375°F for 15 to 20 minutes or until golden brown.

PIZZA

Pizza

Dough

Water (80°F/27°C)	3/4 cup
Oil, preferably Olive Oil	1 1/3 tbsp
Sugar	1 1/2 tsp
Salt	3/4 tsp
Bread Flour	2 cups
Active Dry Yeast	2 tsp

Pizza Sauce

Grated Mozzarella Cheese
Sliced Pepperoni
Chopped Peppers
Sliced Mushrooms
Sliced Olives
Chopped Onions
Bacon Pieces

Method

1. Remove bread pan from the breadmaker. Attach the kneading blade on the shaft of the bread pan. Place the dough ingredients into the bread pan.
2. Place the bread pan into the breadmaker; close the lid.
3. Select **Dough Program**. (Timer cannot be used with the Dough Program.) Press START.
4. When the beeper sounds 8 times, press STOP. Remove the dough from the bread pan.
5. Place the dough in a greased bowl, turning to coat evenly. Cover with plastic wrap and let dough rest for 20 minutes. Preheat the oven to 425°F.
6. Press pizza dough into a 12-inch(30cm) pizza pan or a 13-inchX9-inch greased pan, raising edges of dough.
7. Spread pizza sauce over the dough. Sprinkle with cheese and other toppings as desired.
8. Bake the pizza at 425°F for 20 to 25 minutes or until crust is golden brown around edges.

Makes 1 Pizza

Variations

Whole Wheat Pizza Crust : In place of 2 cups bread flour, use 1 cup bread flour and 1 cup whole wheat flour and 1 1/2 teaspoons gluten.

Medium Pizzas : Shape the dough into two 8 inch circles, raising the edges of the dough. Place on greased baking sheet Spread with sauce, cheese and other desired toppings Bake at 425°F for 20 to 25 minutes. Makes 2 pizzas

Small Individual Pizzas : Shape the dough into four 5 inch circles, raising the edge of the dough Follow directions above. Bake at 425°F for 15 to 20 minutes. Makes 4 pizzas.

WHOLE WHEAT PIZZA

Whole Wheat Pizza

Dough	Twelve Inch Pizzas
Water	1 cup
Oil	2 tbsp
Lemon Juice	1 tsp
Salt	1 tsp
Whole Wheat Flour	1 cup
Bread Flour	1½ cups
Active Dry Yeast	2¼ tsp

Method

1. Remove the bread pan from the breadmaker. Attach the kneading blade on the shaft of the bread pan. Place the dough ingredients into the bread pan, in the order listed.
2. Place the bread pan into the breadmaker; close the lid.
3. Select **Dough Program**. (Timer cannot be used with the Dough Program.) Press Start.
4. When the beeper sounds 8 times, press STOP. Remove the dough from the bread pan. Divide dough in half and press each half onto a 12" round pizza pan. (Sprinkle pans with 1 tablespoon each of cornmeal if desired.) Generously prick dough with a fork.
5. Place the pizza pans into a preheated 400°F oven for 10-12 minutes or just until edges of crust begin to turn a light golden brown. Remove from oven and add desired toppings. (See below for suggestions). Return pizza to oven and bake 15-20 minutes.

Suggested Toppings :

- 12 oz. thinly sliced Provolone cheese
- 2 cloves garlic, minced
- 1 cup thick pizza or spagehetti sauce
- 1 lb. bulk Italian sausage, browned and well drained
- 2 teaspoons dried Italian herb seasoning, crushed
- 2 cans (2¼ oz. each) sliced mushrooms, drained
- ⅔ cup coarsely chopped green pepper
- 1 package (3½ oz.) sliced pepperoni
- 10 oz. Mozzarella cheese, shredded (about 2½ cups)

CHEEZY MONKEY BREAD

Cheezy Monkey Bread

Dough

1 Egg (room temperature)
plus enough water to equal
Lemon Juice
Oil
Sugar
Salt
Bread Flour
Active Dry Yeast

Twelve Inch Pizzas

1 cup
1 tsp
2 tbsp
1/3 cup
1 tsp
3 1/2 cups
1 1/2 tsp

Topping:

Parmesan Cheese
Garlic, finely minced
Butter, melted

1/3 cup
2 tbsp
1/2 cup

Method

1. Remove the bread pan from the breadmaker. Attach the kneading blade on the shaft of the bread pan. Place the dough ingredients into the bread pan, in the order listed.
2. Place the bread pan into the breadmaker; close the lid.
3. Select **Dough Program**. (Timer cannot be used with the Dough Program.) Press **START**.
4. When the beeper sounds 8 times, press **STOP**. Remove the dough from the bread pan. Place in greased bowl, turning to coat evenly. Cover and let rise in warm, draft-free place for 30 minutes or until doubled in size. Punch down and divide into 18 equal pieces.
5. Combine cheese and garlic. Dip dough pieces in melted butter and then roll in cheese-garlic mixture. Arrange in layers in well-greased 10-inch Bundt (tube) pan or in single layer in well-greased 13X9-inch baking dish. Cover and let rise in warm, draft-free place, 45 minutes or until doubled in size.
6. Bake in preheated 350°F oven 35 to 40 minutes, or until golden brown.

FOCCACIA BREAD

Foccacia Bread

Dough	1 Loaf
Water (80°F/27°C)	1 cup
Lemon Juice	1 tsp
Oil	2 tbsp
Salt	1 tsp
Bread Flour	3 cups
Active Dry Yeast	1½ tsp
Topping:	
Fresh rosemary, finely chopped	¼ cup
Fresh chives, finely chopped	¼ cup
Garlic, finely minced	2 tbsp
Olive Oil, separated	½ cup + 1 tbsp

Method

1. Remove the bread pan from the breadmaker. Attach the kneading blade on the shaft of the bread pan. Place the dough ingredients into the bread pan, in the order listed.
2. Place the bread pan into the breadmaker; close the lid.
3. Select **Dough Program**. (Timer cannot be used with the Dough Program.) Press START.
4. When the beeper sounds 8 times, press STOP. Remove the dough from the bread pan. Place in bowl greased with 1 tablespoon olive oil. Turn dough to coat evenly. Cover and let rest 30 minutes.
5. Punch down and roll dough onto 13X18 inch baking sheet. Cover dough liberally with remaining ½ cup olive oil. Sprinkle fresh herbs and garlic over the dough.
6. Bake in preheated 425°F oven for 30 to 35 minutes or until golden brown. Serve with pasta or cut into diamonds and serve as an appetizer.

CHALLAH BRAID

Challah Braid

Dough	Regular	Large
1 Egg (room temperature) plus enough water to equal	3/4 cup	1 cup + 1 tbsp
Lemon Juice	1 tsp	1 tsp
Oil	2 tbsp	3 tbsp
Sugar	1 1/2 tbsp	2 tbsp
Salt	1 tsp	1 1/2 tsp
Bread Flour	2 cups	3 1/4 cups
Active Dry Yeast	1 tsp	1 1/2 tsp
Glaze :		
Egg Yolk, beaten	1	1
Water	1 tbsp	1 tbsp
Topping :		
Poppy Seeds	1 tsp	1 tbsp

Method

1. Remove the bread pan from the breadmaker. Attach the kneading blade on the shaft of the bread pan. Place the dough ingredients into the bread pan, in the order listed.
2. Place the bread pan into the breadmaker; close the lid.
3. Select **Dough Program**. (Timer cannot be used with the Dough Program.) Press START.
4. When the beeper sounds 8 times, press STOP. Remove the dough from the bread pan. Place on a lightly floured surface.
5. Divide dough into thirds, making 3, (10 inch-regular), (13 inch-large) ropes with tapered ends. Pinch ropes together at one end, braid together, pinching together at other end and secure braid.
6. Transfer braided dough to greased baking sheet; let rise until doubled in size, about 45 minutes.
7. Combine glaze ingredients and brush onto braid. Sprinkle with poppy seeds. Bake in preheated 375°F oven for 25 minutes or until golden brown.

CINNAMON ROLLS

Cinnamon Rolls

Dough	16 Rolls
1 Egg at room temperature	
+ enough Water to equal	1 cup
Lemon Juice	1 tsp
Oil	3 tbsp
Salt	1 tsp
Sugar	1/3 cup
Bread Flour	3 1/2 cups
Active Dry Yeast	1 1/2 tsp
Filling :	
Butter, softened	1/3 cup
Sugar	1/4 cup
Cinnamon	2 tbsp
Walnuts, finely chopped	1/4 cup
Raisins(optional)	1/4 cup
Glaze :	
Powdered Sugar	1/2 cup
Water or Milk	3 tbsp
Vanilla	1/2 tsp

Method

1. Remove the bread pan from the breadmaker. Attach the kneading blade on the shaft of the bread pan. Place the dough ingredients into the bread pan, in the order listed.
2. Place the bread pan into the breadmaker; close the lid.
3. Select **Dough Program**. (Timer cannot be used with the Dough Program.) Press START
4. When the beeper sounds 8 times, press STOP. Remove the dough from the bread pan. Place on a lightly floured surface. Let stand in warm, draft-free place, 30 minutes or until doubled in size.
5. Punch down; roll into a 12X16-inch rectangle. Spread with 1/3 cup butter. Combine remaining Filling ingredients and sprinkle over butter. Roll up tightly, jelly-roll style, starting at the 12-inch side. Cut into one inch pieces.
6. Place in 2 greased 9-inch square pans about 1/2-inch apart. Let stand in warm, draft-free place for one hour, or until doubled in size.
7. Bake in preheated 350°F oven for 25 to 30 minutes or until golden brown.
8. Mix together Glaze ingredients until smooth and drizzle over top of warm rolls.

STICKY BREAKFAST ROLLS

Sticky Breakfast Rolls

Dough	12 Rolls
1 Egg (room temperature)	
+ enough Water	1 ¹ / ₄ cups
Lemon Juice	1 tsp
Oil	3 ¹ / ₂ tsps
Salt	1 tsp
Sugar	1 ¹ / ₃ cup
Bread Flour	3 ¹ / ₂ cups
Active Dry Yeast	1 ¹ / ₂ tsp
Filling :	
Butter, softened	1 ¹ / ₂ cup
Sugar	1 ¹ / ₃ cup
Cinnamon	1 tbsps
Walnuts or Pecans, chopped	1 ¹ / ₂ cup
Topping :	
Butter	3 ³ / ₄ cup
Light Brown Sugar	3 ³ / ₄ cup

Method

1. Remove the bread pan from the breadmaker. Attach the kneading blade on the shaft of the bread pan. Place the dough ingredients into the bread pan, in the order listed.
2. Place the bread pan into the breadmaker; close the lid.
3. Select **Dough Program**. (Timer cannot be used with the Dough Program.) Press START.
4. When the beeper sounds 8 times, press STOP. Remove the dough from the bread pan. Place on lightly floured surface; punch down and let stand for 30 minutes or until doubled in size.
5. Roll into 12X16-inch rectangle. Spread with the 1¹/₂ cup butter. Mix together cinnamon, sugar and nuts; sprinkle generously over buttered dough. Roll up tightly, jelly-roll style, starting at the 12-inch side. Cut roll into 12, 1-inch slices.
6. Combine Topping ingredients in a 1-quart sauce pan; stir until mixture comes to a boil. Allow mixture to boil for one minute without stirring; remove from heat and cool for five minutes.
7. Divide slightly cooled Topping mixture into two, 9-inch baking pans. Carefully place roll slices on top of mixture. Let rise in warm, draft-free place, 30 minutes or until doubled in size.
8. Bake in preheated 350°F oven 35 to 40 minutes or until golden brown. Let cool 1 minute. Invert onto heatproof serving platter or tray. Serve warm.

ALMOND-CHERRY COFFEE CAKE

Almond-Cherry Coffee Cake

Dough

Water (80°F/27°C)	1 cup
Oil	1 tbsp
Dry Milk Powder	1 tbsp
Salt	3/4 tsp
Sugar	1 1/2 tbsp
Bread Flour	3 1/4 cups
Active Dry Yeast	1 1/2 tsp

Filling :

Cream Cheese(250g), at room temperature	1 package
Sugar	2 tbsp
Chopped Maraschino Cherries	1/2 cup
Milk	1 tbsp
Almond Extract	1/2 tsp

Glaze :

Powdered Sugar	1/2 cup
Sour Cream	1 tbsp
Milk	1~2 tbsp
Sliced Almonds, to decorate	2 tbsp
Cherries, quartered, to decorate	2 tbsp

Method

1. Remove the bread pan from the breadmaker. Attach the kneading blade on the shaft of the bread pan. Place the dough ingredients into the bread pan.
2. Place the bread pan into the breadmaker; close the lid.
3. Select **Dough Program**. (Timer cannot be used with the Dough Program.) Press START.
4. Meanwhile in a small bowl, combine the filling ingredients; blend well.
5. When the beeper sounds 8 times, press STOP. Remove the dough from the bread pan. Place the dough in a greased bowl, turning to coat evenly. Cover with plastic wrap and let dough rest for 20 minutes.
6. Punch dough down again. On a floured surface, roll the dough into a 15X10-inch rectangle. Spread the cream cheese mixture evenly over the dough to within 1/2-inch of the edges. Starting with the longest side, roll the dough up tightly, pressing the edges to seal.
7. Place the roll, seam-side down on a greased baking sheet. Join the ends to form a ring; pinch to seal. With scissors or a small sharp knife, cut from the outside edge of the ring to within 1 inch of the inside of the ring, making cuts 1 1/2 inches apart. Turn each section on its side so filling shows.
8. Cover loosely with plastic wrap. Let rise for 40 minutes or until almost doubled in size. Preheat the oven to 375°F.
9. Uncover the dough. Bake at 375°F for 20 to 25 minutes or until deep golden brown. Cool slightly; remove from pan.
10. In a small bowl, combine the first three glaze ingredients, adding only enough milk for drizzling consistency. Drizzle over the warm coffee cake. Decorate with almonds and cherries. Serve warm.

Makes 10 to 12 servings.

BEFORE REQUESTING SERVICE

■ Problems and Solutions

The consistency of the dough can be checked while it is mixing (in the first 15 minutes). Dough should appear pliable and elastic. If too dry, add water one tablespoon at a time. If dough is too moist, add flour.

PROBLEMS	SOLUTIONS
Dough does not rise enough.	<ul style="list-style-type: none"> ● Liquids are too hot (above 105°F/30~40°C) ● Inactive yeast; or not enough yeast. ● Ingredients are too cold ● Too much salt.
Bread flops over sides of pan.	<ul style="list-style-type: none"> ● Too much dough. ● Bread has over risen (reduce amount of yeast slightly) ● Not enough sugar.
Crust pale in color.	<ul style="list-style-type: none"> ● Not enough sugar.
Bread does not keep well.	<ul style="list-style-type: none"> ● Bread lasts up to 5 days if stored in the refrigerator.
Free form loaves spread out or lose shape instead of rise.	<ul style="list-style-type: none"> ● Dough too soft.
Bread falls during bake cycle.	<ul style="list-style-type: none"> ● Bread over risen (reduce amount of yeast slightly).
Bread has coarse texture; crumbly.	<ul style="list-style-type: none"> ● Bread over risen (reduce amount of yeast slightly).
Bread has unusual aroma.	<ul style="list-style-type: none"> ● Stale ingredients used. ● Too much yeast.
Sticky bread which slices unevenly.	<ul style="list-style-type: none"> ● Always use a serrated bread knife ● Allow bread to cool longer before slicing.

■ Service Information

Please refer to warranty statement to determine if in-warranty service applies. This appliance should be serviced by properly trained appliance repair technicians. Consult your local phone directory yellow pages under "Appliances-Household-Small-Service and Repair" for your nearest Toastmaster Authorized Service Center.

If an Authorized Service Center is not available locally, your appliance may be returned postage prepaid to our National Service Center at the address shown on the back of this book.

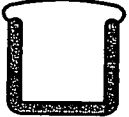
Products must be adequately protected to avoid shipping damage for repair or replacement at our option.

Please include a note explaining the problem you have experienced-It helps us to properly service your product and speed its return to you.

Product must be returned postage prepaid.

We suggest you insure your appliance.

■ Before Calling for Service, Please Check the Followings:

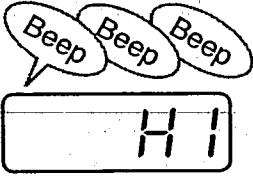
		BAKING RESULTS:		Breadmaker does not operate.	Smoke emitted from steam vent. Burning smell.	Sides of bread collapse and bottom is damp.	Bread rises too much.	
		Please check the following:						
OPERATIONAL ERRORS		Unplugged		<input type="radio"/>				
		Oven area is too hot (display HI)		<input type="radio"/>				
		Ingredients spilled on heating element.			<input type="radio"/>			
		STOP pad was pressed after starting.						
		Top lid was open during operation.						
		Program selection was wrong (Dough mode was chosen).						
		Bread left in bread pan too long after baking.				<input type="radio"/>		
		Bread sliced just after baking (Steam was not allowed to escape).						
		Water added after kneading flour.						
		Kneading blade not installed properly in pan.						
INGREDIENT PROBLEMS	MEASUREMENT ERRORS	Flour	Not enough					
			Too much				<input type="radio"/>	
		Yeast	Not enough					
			Too much					<input type="radio"/>
			No yeast					
		Water	Not enough					
			Too much					<input type="radio"/>
	No sugar or molasses							
	Ingredients used other than prescribed.						<input type="radio"/>	
	Flour	Old flour used.						
		Wrong type of flour used.					<input type="radio"/>	
	Yeast	Yeast touched water before kneading.						
		Old yeast used.						
		Wrong type of yeast used.						
Temperature of water was either too hot or too cold.								

■ Questions and Answers for the breadmaker


Questions	Answers
<p>1 Why does the height and shape of bread differ in each use?</p>	<p>The height and shape of bread may differ depending on the ingredients, room temperature and length of the timer cycle. Also accurate measurement of ingredients is essential to make delicious bread.</p>
<p>2 The bread has as unusual odor, why?</p>	<p>Stale ingredients may have been used or too much yeast may have been used. Always use fresh ingredients. Accurate measurements are essential to make delicious bread.</p>
<p>3 The kneading blade comes out with the bread.</p>	<p>This can happen as the kneading blade is detachable. Use a non-metal utensil to remove it. Caution : The kneading blade will be hot.</p>
<p>4 The bread has a floured corner.</p>	<p>Sometimes flour in the corner of the bread pan may not have been completely kneaded into the dough. Scrape it off with a knife.</p>
<p>5 Why can the timer only be set for not less than 4:10, nor more than 13 hours?</p>	<p>The complete bread program, takes a minimum of 3 hours and 40 minutes. Longer delay times could alter the baking results.</p>
<p>6 Timer cannot be used for DOUGH program. Why?</p>	<p>The breadmaker cannot shape individual rolls, doughnuts, etc.</p>
<p>7 Can ingredients be halved or doubled?</p>	<p>If there is too little in the bread pan, the kneading blade cannot knead well enough. If there is too much, bread swells out of the bread pan.</p>
<p>8 Can fresh milk be used in place of dry milk?</p>	<p>Yes. Be sure to deduct the same measurement of water to equal any liquid substitution. Fresh milk is not recommended when using the timer, because it may spoil while sitting in the bread pan.</p>

Display Signals

When the START pad is pressed:

Display	Reason	How to reset
	The oven area is too hot (above 40°C /105°F). This may occur during continuous use	When the oven area has cooled, press STOP pad and start again.

During operation

<p>During operation the remaining time displays as follows :</p> 	There has been an interruption in the power supply (unplugging of the power cord, or malfunctioning of a household fuse or breaker).	Remove the dough and start again using all new ingredients.
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SPECIFICATIONS

Power supply		A.C 120V 60Hz
Power Consumption	Heater	550W
	Kneading Motor	90W
Dimension (WDXH)		13 ³ / ₄ "X10 ¹ / ₄ "X13"(35.0X26.0X33.0cm)
Weight		APPROX18 lbs(Approx. 8.0kg)
Timer		13 hours digital timer
Cord		APPROX 3' 11"(1.2M)
Thermal Fuse	Main Heater Protector	378°F / 192°C
	Kneading Motor Protector	248°F / 120°C

ONE YEAR LIMITED WARRANTY

Toastmaster Inc. warrants this product, to original purchaser, for one year from purchase date to be free of defects in material and workmanship.

This warranty is the only written or express warranty given by Toastmaster Inc. This warranty gives you specific legal rights. You may have other rights which vary from state to state. ANY OTHER RIGHT WHICH YOU MAY HAVE, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY

Defective product may be brought or sent (freight prepaid) to an authorized service center listed in the phone book, or to Service Department, Toastmaster Inc., 200 Vine Street, Boonville, Mo. 65233, for free repair or replacement at our option.

Your remedy does not include: cost of inconvenience, damage due to product failure, transportation damages, misuse, abuse accident or the like, or commercial use. IN NO EVENT SHALL TOASTMASTER INC. BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states do not allow limitations on how long an implied warranty lasts, or allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you.

For information, write Consumer Claims Manager, at the Boonville address. Send name, address, zip, model, serial number, and purchase date.

KEEP DATED SALES RECEIPT FOR WARRANTY SERVICE.

Keep this booklet. Record the following for reference:

Date purchased _____

Model number _____



Toastmaster Inc.

National Service Center
200 Vine Street
Boonville, Missouri 65233
Telephone:

Consumer Service 1-800-947-3744
parts 1-800-947-3745

This symbol on the product's nameplate
means it is Listed by
UNDERWRITERS LABORATORIES INC.

