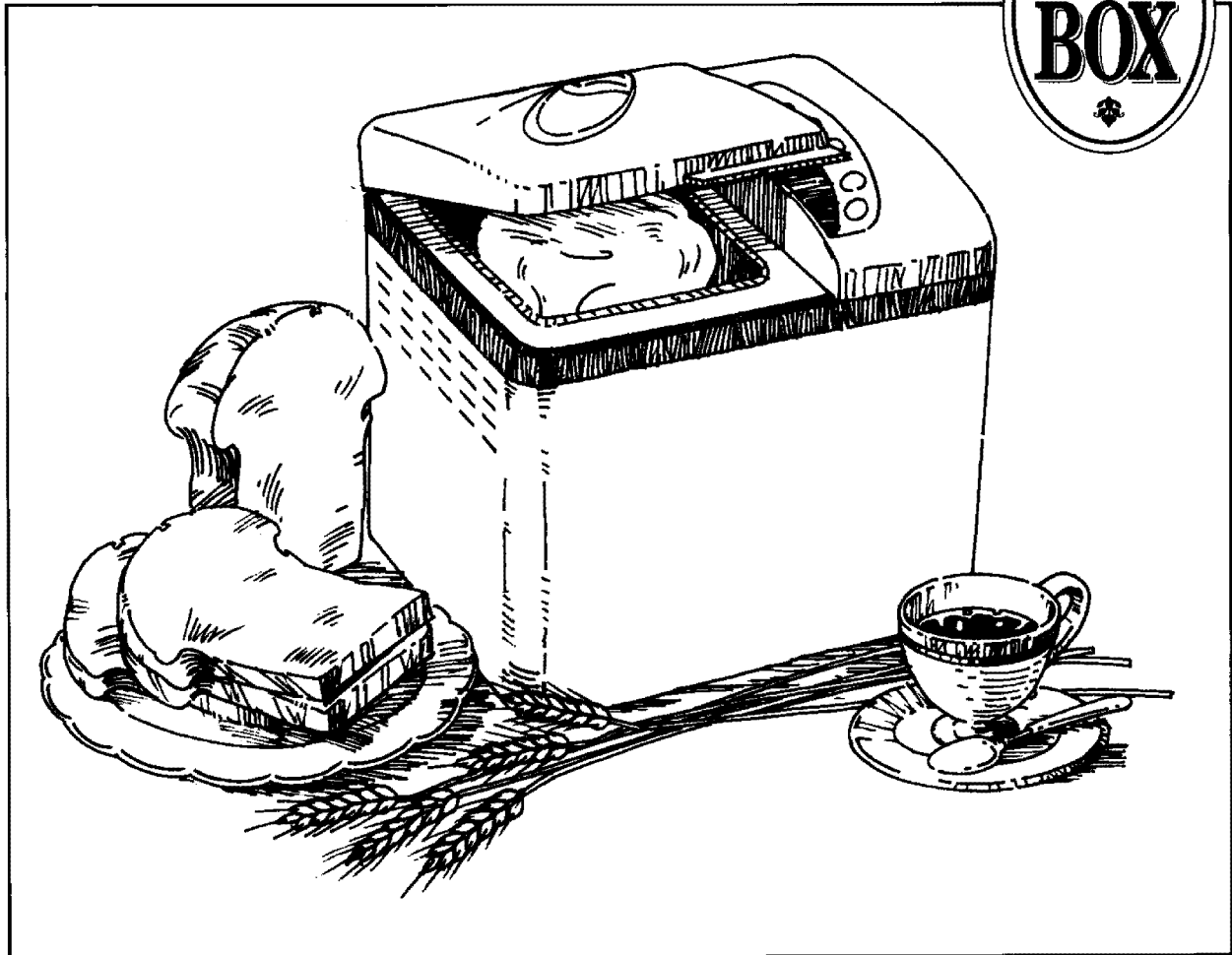


READ AND SAVE THESE INSTRUCTIONS

 **Toaster**

Bread Box™ Bread Maker



Use and Care Guide
Recipe Book
Model 1196

?? QUESTIONS ??

Before Contacting Your Retailer Call

TOLL-FREE 1-800-947-3744

and talk to one of Toaster's
Bread Box™ Experts.

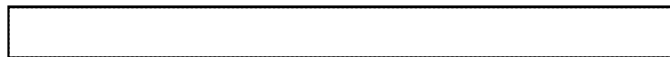
WARNING: A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and injury to persons, including the following:

- Read all instructions before using the appliance.
- To protect against electrical shock do not immerse cord, plug, or appliance in water or other liquid, (see instructions for cleaning).
- Do not touch hot surfaces. Always use oven mitts when handling the hot bread pan or bread.
- Close supervision is necessary when this appliance is used near children.
- This appliance not for use by children.
- Unplug the unit from 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 center for examination, repair, electrical or mechanical adjustment.
- Do not use outdoors.
- Do not let cord hang over edge of the table or counter or touch hot surfaces.
- Do not place on or near 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



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 125V. and at least 13A., 1625W., and (2) the cord must 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. Breadmaker 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). As a safety feature 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.

BEFORE YOUR FIRST USE

Carefully unpack the breadmaker and remove all packaging materials. To remove any dust that may have accumulated during packaging, wipe the bread pan, kneading blade and the outside of the breadmaker with a clean, damp cloth. Do not use harsh or abrasive cleaners on any part of the breadmaker.

Warning: Do not immerse the cord, plug, bread pan or base in water or other liquid. Do not use metal scouring pads on any part or parts of the breadmaker because pieces of the pad may break off and touch electrical parts, creating a risk of electric shock.

Place the bread machine on a dry, stable surface away from burners and away from areas where cooking grease or water may splatter onto it.

After placing the bread pan in the breadmaker, move it to the back of the counter, away from the edge.

Plug the breadmaker into a 120 volt 60 Hz AC only outlet.

IMPORTANT SAFETY TIPS

- Keep the breadmaker out of the reach of infants and children, especially while it is hot. If any control pads are accidentally touched, the operation may stop.
- Place the breadmaker at least 2 inches away from walls.
- Do not cover the breadmaker with towels or any other material because steam would not be able to escape.
- Do not remove the bread pan or insert your hand into the bread pan during operation. If you need to remove the bread pan before operation is complete, first press the STOP pad to stop operation of the breadmaker.
- Unplug unit and allow to cool. Remove any flour, bread crumbs or other materials from the inside of the inner case using a damp sponge or cloth or a small, portable vacuum cleaner.
- This breadmaker will bake up to a 1½ pound loaf of bread.
Do not exceed the recommended ingredient capacity of the breadmaker. If you do so, the bread may not mix or bake correctly and the breadmaker may be damaged. The maximum amount of flour to be used for the BAKE settings is approximately 3 cups. The maximum amount of prepackaged bread-maker bread mixes is 3 cups. The maximum amount for the DOUGH setting is 3½ cups flour.
- Handle the bread pan with care. **Remove the bread pan by turning clockwise and pulling straight up on the handle.** Do not turn or shake the bread pan while taking it out. If the bread pan is damaged or bent, the temperature sensor will not work properly. Handle hot bread pan using pot holders or oven mitts.

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BREADMAKER INTRODUCTION

Basic Features

PROGRAM SELECT

The PROGRAM SELECT button will let you choose six different programs;

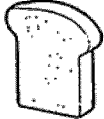
– Bread, Sweet, Whole Wheat, French, Rapid and Dough.

The Sweet Program and Whole Wheat Bread Program contains an audible 4 beeps signal which sounds 5 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.

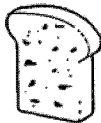
- **Basic Program** Simply put the measured ingredients into the bread pan and press the START pad. After 3 hours and 40 minutes, the beeper sounds 8 times indicating that the bread is done.



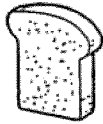
- **Sweet Bread Program** This program works best if a recipe is high in sugar or fat (2 tbsp) or burns easily (eggs or cheese). The cycle takes 3 hours and 40 minutes to complete. This cycle contains an audible signal (4 beeps) which sounds after about 19 minutes into the program. The display will read 3:21. This is when you add the additional ingredients (i.e. raisins, nuts).



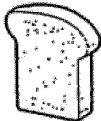
- **Whole Wheat Bread Program** If a recipe contains more than 50% whole wheat flour, then use Whole Wheat Bread Program. This program takes 4:00 hours to complete. During the first 20 minutes, the breadmaker is pre-heating prior to first knead-cycle. This cycle contains an audible signal (4 Beeps) which sounds after about 90 minutes into the program. The display will read 2:30. This is when you add the additional ingredients (i.e. raisins, nuts).



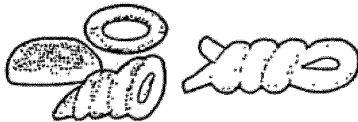
- **French Bread Program** This cycle is best suited for breads low in fat and sugar, which results in crisp, crackly crusts and coarse, chewy interiors. The program takes 4 hours to complete. During the first 20 minutes, the breadmaker is preheating prior to the first knead cycle. After 4 hours the beeper sounds 8 times indicating that the bread is done.



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



- **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
The Timer can be set to delay breadmaking from 4:10 hours to 13 hours. At the selected time, delicious bread will be ready.	The Baking control function allows you to select a medium, light or dark crust.	The breadmaker can keep bread warm for 3 hours after the Basic, Sweet, Whole Wheat and French Bread programs are 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.

■ Program Specifications

Program Process	Basic	Sweet	Whole Wheat	French	Rapid	Dough
1 Timer Set	4:10-13:00	4:10-13:00	4:10-13:00	4:10-13:00	—	—
2 Pre-heat	—	—	20 min	20 min	—	—
3 1st knead	7 min	7 min	13 min	13 min	7 min	6 min
4 Rest	5 min	5 min	50 min	50 min	5 min	5 min
5 2nd knead	12 min	12 min	12 min	12 min	12 min	12 min
6 1st rise	40 min	40 min	20 min	20 min	20 min	40 min
7 Punch/Shape	4 sec	4 sec	4 sec	4 sec	4 sec	4 sec
8 2nd rise	26 min	26 min	15 min	15 min	20 min	—
9 Punch/Shape	4 sec	4 sec	4 sec	4 sec	4 sec	—
10 3rd rise	60 min	60 min	40 min	40 min	46 min	—
11 Baking	50 min	50 min	50 min	50 min	50 min	—
12 Cool	20 min	20 min	20 min	20 min	—	—
13 Hold Warm	3 hours	3 hours	3 hours	3 hours	—	—
14 End	End	End	End	End	End	End
TOTAL	3:40	3:40	4:00	4:00	2:40	1:03

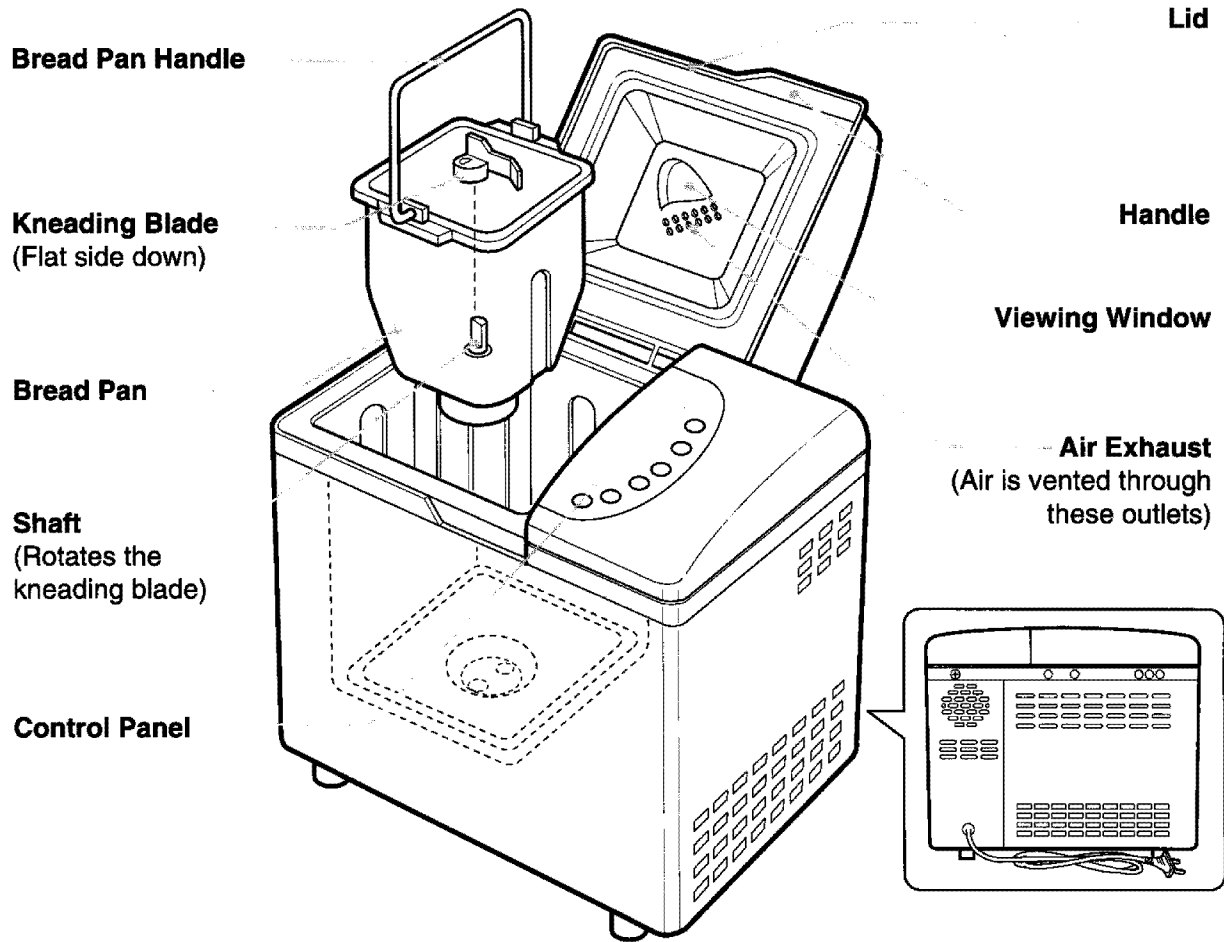
– The Sweet Program contains an audible signal (4 beeps) which sounds 5 minutes before the end of second kneading. The display will show 3:21.

The Whole Wheat Bread Program contains an audible signal (4 beeps) which sounds 5 minutes before the end of the second kneading. The display will show 2:30.

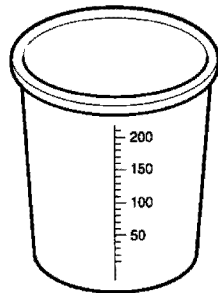
This tells you to add the additional ingredients (i.e. raisin, nuts or vegetables etc.) required in the specialty bread recipes.

– The beeper sounds 8 times at the end of cooling process to indicate the bread is done.

■ Parts and Functions

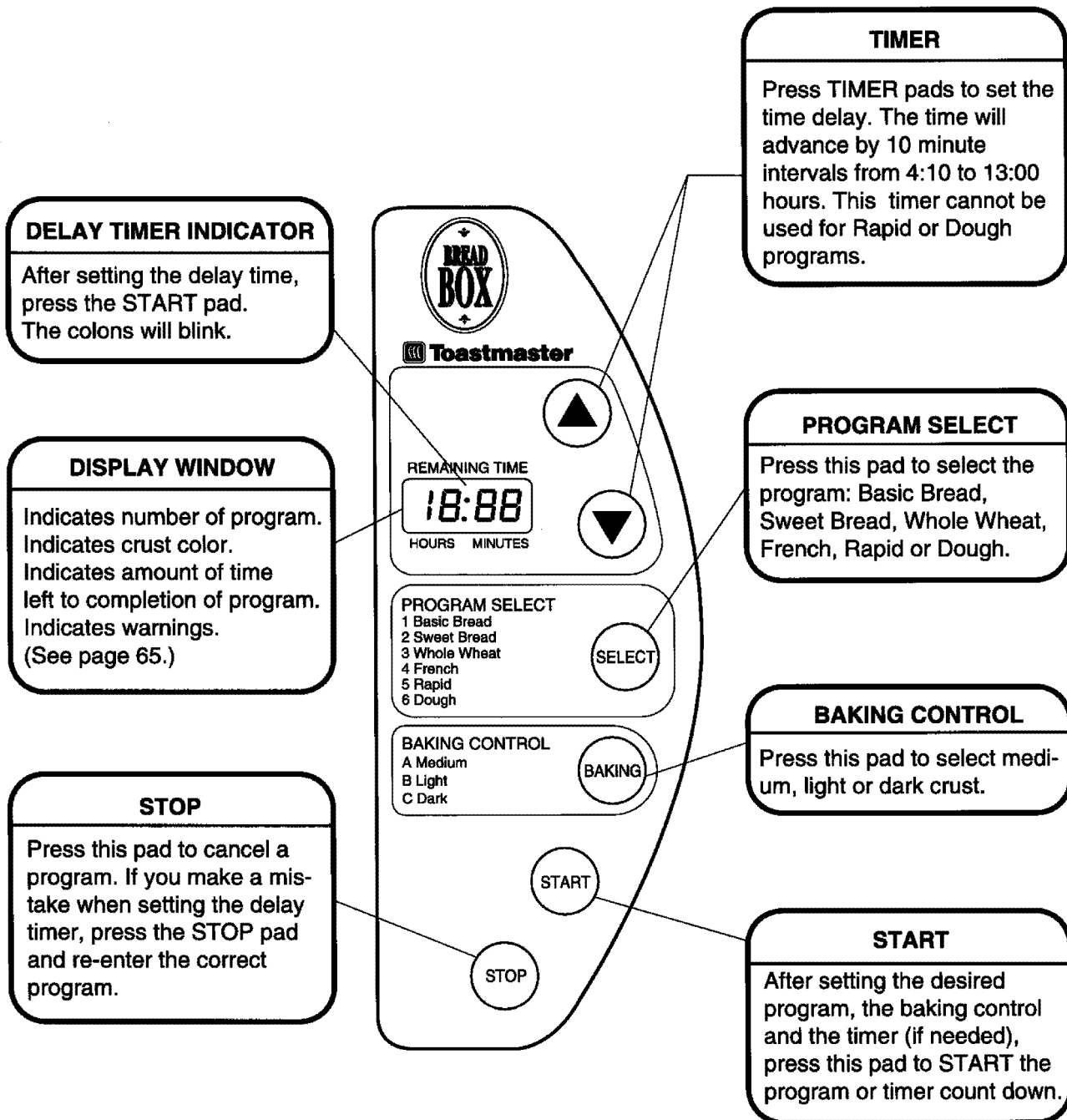


Accessories



Liquid Measuring Cup
(1 cup)

■ Control Panel



When a breadmaker is packaged for shipment, a clear plastic film is placed over the control panel as a form of protection. This film may be removed or left on when you begin using your breadmaker. If you do leave it on, it will come off with use.

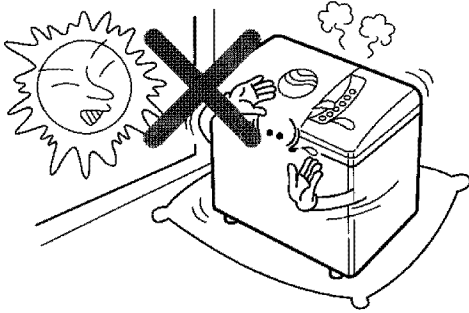
CAUTION

If you want to cancel the selected program, press the STOP pad and hold it down for more than 2 seconds at any time during the cycle.

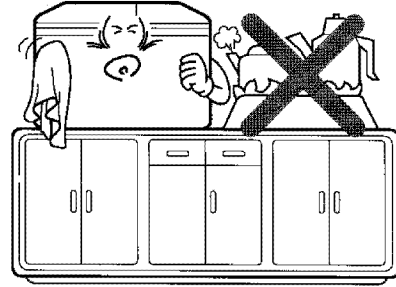
INSTALLATION AND SAFETY PRECAUTIONS

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

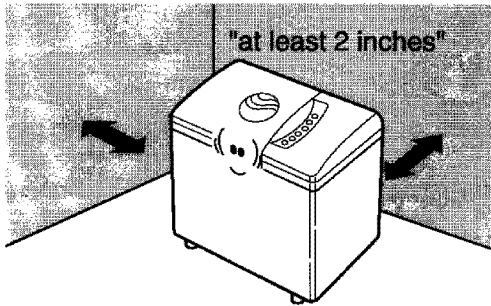
- 1** The breadmaker should be placed on a heat resistant surface and away from direct sunlight.



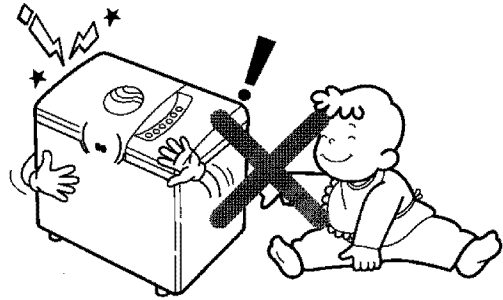
- 4** Do not use the breadmaker near a source of heat or where it is unstable.



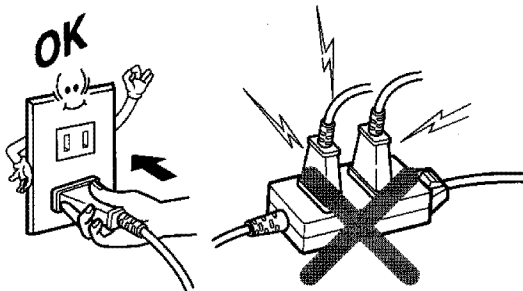
- 2** Allow at least 2 inches clearance on all sides of the breadmaker when it is in use.



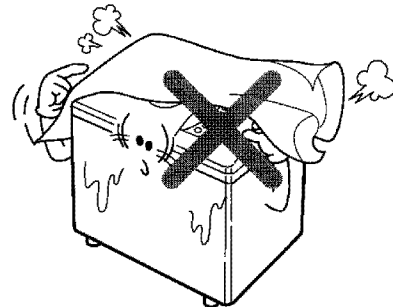
- 5** Keep the breadmaker away from babies and children. They may touch the control pads or hot surfaces during operation.



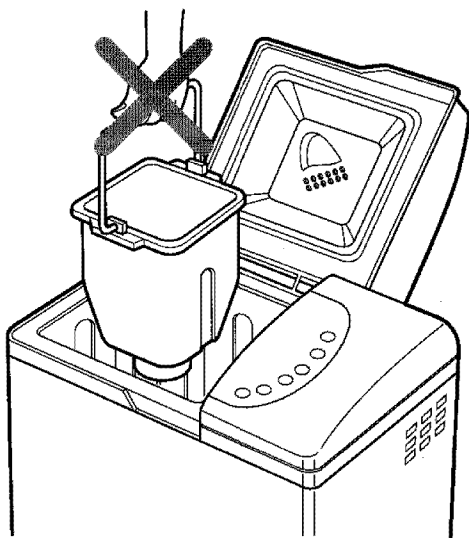
- 3** Plug the breadmaker into a properly wired wall outlet (120V/60Hz only).



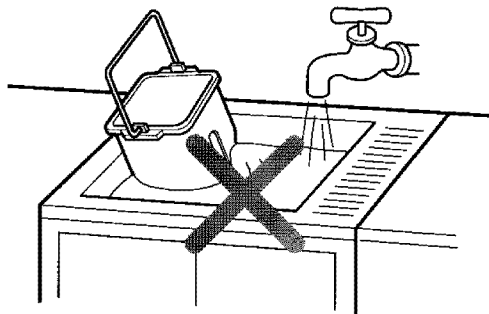
- 6** Do not cover the breadmaker with anything, or put anything in the breadmaker (except the bread pan) because this may cause a fire or a malfunction.



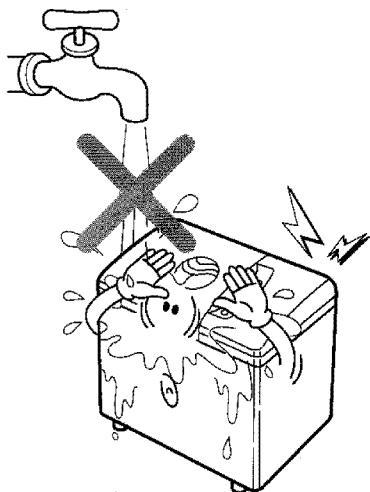
7 Do not open the lid or remove the bread pan during operation. The lid may be only opened on the Sweet Bread or Whole Wheat Bread program to add extra ingredients at the indicated time (beeper sounds 4 times). Lifting the lid during operation will allow warm air to escape, thereby hindering the RISE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



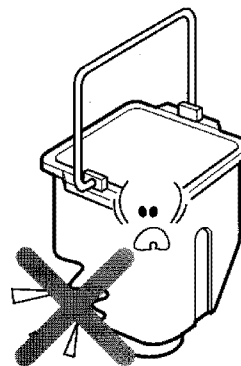
9 Do not immerse the bread pan in water. It may cause the shaft to malfunction. Wipe pan with a damp cloth to clean.



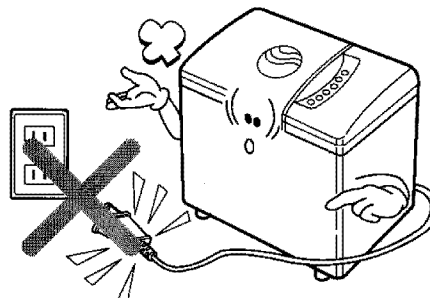
8 Never immerse the breadmaker, cord or plug in water. This would be very dangerous.



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

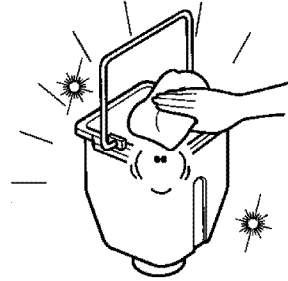
CLEANING (Always unplug unit)

ANY SERVICING REQUIRING DISASSEMBLY, OTHER THAN THE CLEANING DESCRIBED BELOW, SHOULD BE PERFORMED BY AN AUTHORIZED SERVICE REPRESENTATIVE.

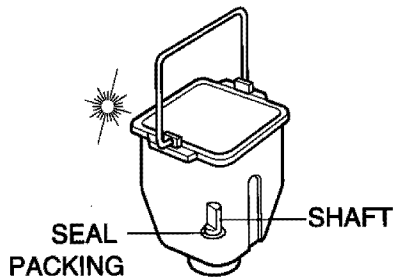
- Avoid using any cleaning agent other than dish detergent.
- Do not use steel wool or other abrasive materials.
- Do not wash the removable parts in the dishwasher.



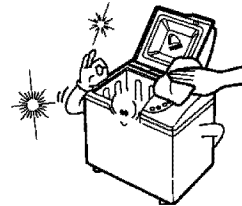
- Do not immerse the bread pan in water. Wipe clean with a damp cloth, then dry thoroughly.



- 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.



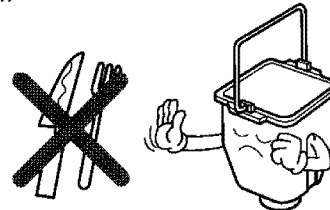
- Wipe the exterior with a damp dish cloth after each use. Do not immerse in water or splash with water.
- After using, cool and wipe out crumbs or flour from the oven interior with a dampened wash-cloth. A dampened, small soft brush may also be used.



- It is not necessary to remove the kneading blade for cleaning. But if you wish to, it must be removed after each use.
- To remove, fill the pan with hot soapy water and allow it to soak for 20 minutes. Wash it with a soft brush or cloth and dry thoroughly.



- Do not use metal utensils inside the bread pan. They will damage the non-stick coating in the 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 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. This bread box will bake up to a 1½ pound loaf of fresh bread containing approximately 3 cups of flour.

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 may 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 ¼ oz. package of **RED STAR®** Yeast contains approximately 2¼ 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 and refrigerated or frozen. Yeast is granular and comes to room temperature very quickly.

Yeast ferments sugar to leaven bread. White sugar, brown sugar, and honey may be interchanged equally. Since honey is a liquid, decrease the water by the same amount as the honey added.

Sugar is the favorite food of yeast, too much sugar will cause the yeast to over-react, especially in 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.

Artificial sweeteners may not be used because the yeast cannot react with them.

■ Flour: Bread Flour Is Essential

All types of flour are affected by a variety of factors, such as milling grades, moisture content, length of storage and manufacturing processes. Adjustments to the recipes may need to be made to compensate for climactic changes in each region to ensure an excellent loaf every time.

Bread flour is a definite necessity. Milled from hard winter or spring wheat, it has a higher protein content that makes it more durable than all-purpose flour. The protein, when mixed with liquid, becomes gluten. When kneaded, gluten becomes elastic and gives the bread better structure. In contrast, 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. As a result, bread made from all-purpose flour will be small and dense. Several well-known mills now market bread flour. It is labeled bread flour on the package and is 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 add structure to the dough. Therefore, wheat flour is essential as a base when making breads with other flour ingredients.

Be careful when adding wheat germ, vegetables, fruits, nuts, and liquid milk to recipes that you do not exceed the amount listed. These products, if used in amounts which exceed the recipe directions, may inhibit the rising of the bread.

Vital Wheat Gluten is produced by processing white flour one more step. White flour contains both protein and starch, and mills now can remove most of the starch leaving only the protein (gluten). This is more expensive, but is used only in small amounts as an additive to regular flour. When gluten is added to recipes containing whole grain flours, it improves the volume and shape of the loaf significantly. Usually 1 teaspoon per cup of flour will make a difference. If more than a tablespoon per cup of flour is used, however, the bread may be tough. Many grocery stores stock gluten in the flour section. Health food stores and nutrition centers also usually carry this item.

To measure flour, spoon into measuring cup and level off with a bread knife. DO NOT: tap the cup, pack the flour into the cup, or sift the flour.

Flour is best kept in an airtight container. If you need to store flour for a long period of time, keep it in an airtight container in the freezer, not the refrigerator. Refrigerators tend to dry out flour. Whole grain wheat flours, which have a higher oil content, will become rancid much more quickly than white flour and should always be kept in the freezer regardless of the length of time you intend to store the flour. Be sure, however, to allow all flours to return to room temperature before placing in the machine.

As a good rule of thumb, check the dough ball after the first 5 minutes of the initial kneading cycle. The ball should be round, smooth-textured, soft and slightly tacky to the touch. If it does not form a ball and is more like a batter, add 1 tablespoon of flour at a time until the appropriate consistency is reached. If the mixture is too dry to form a ball or forms more than one ball, add 1 teaspoon of water and allow it to absorb into mixture. Add more water if necessary.

■ 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 in equal proportion. 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 rougher. Light or whipped margarine does not work well.

■ Liquids: Activate The Yeast And Bind The Dough

“Liquid” means 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 temperatures are used, not only does the yeast activate too quickly, but also the entire dough becomes too warm. If the temperature of the dough is over 100°F during the rising times, the yeast becomes very lethargic and is not able to work effectively.

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 teaspoon 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 1~3 teaspoons depending on the recipe and size of loaf and be sure the liquid is very cold.

Eggs are also considered part of the total liquid amount. One egg should measure $\frac{1}{4}$ cup. If it does not, add additional water to equal $\frac{1}{4}$ cup per egg. An egg white is equal to $\frac{1}{8}$ cup. If it does not, add additional water to equal $\frac{1}{8}$ 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 FOOD WITH THE DELAYED SETTING.**

Recipes which require nonfat dry milk can be substituted with liquid milk equally. Omit the dry milk completely. You may also replace part or all of the water in the recipe with milk. Dry milk, like liquid milk, will make the interior structure have a more velvety texture. Fresh milk is not recommended with the delayed setting.

■ Lemon Juice: Dough Enhancer

Lemon juice contains acidic acid, a natural dough enhancer. The addition of lemon juice (or vinegar which also contains acidic acid) may help improve the overall structure of your loaf. (Only you, the baker, will know it is there!)

■ Cinnamon And Garlic: Not True Friends Of Yeast

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 reacts with bread dough as meat tenderizer reacts with meat. It breaks 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. **DO NOT ADD MORE** garlic than that listed in the recipe. For more garlic flavor use a spread for the bread rather than adding it to the dough.

■ Salt: Regulates Yeast Activity

Salt is necessary to control the activity of yeast, disciplining it to work slowly and steadily. 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 fall either before the baking or as soon as the baking begins; the texture will also be coarse and uneven. Some salt substitutes will work effectively.

■ Substitutes

In our test kitchen, we experimented with several ingredient substitutions. We have found the following substitutions to be acceptable, but caution that your results may vary significantly from ours.

MILK

Coffee creamer may be substituted for dry milk in equal proportions.

Liquid milk may be substituted for water in up to equal proportions. Make sure the milk is warmed to 80°F. The dry milk may be eliminated altogether. The loaf will be slightly smaller. The crust will be much softer.

LEMON JUICE

Vinegar may be substituted for lemon juice in equal proportions.

SUGAR

One half the amount of sugar will produce both a slightly smaller loaf and a much lighter colored crust. Honey may be substituted for sugar in equal proportions. You will need to reduce the liquid by the same amount.

Brown sugar may be substituted for white sugar in equal proportions.

Yeast **NEEDS** sugar and so, no artificial sweetener should be used.

SALT

Salt-free recipes were not successful.

Salt substitutes did produce an acceptable loaf. However, the breads texture was somewhat more coarse.

EGG

Egg beaters may be used as directed on the carton.

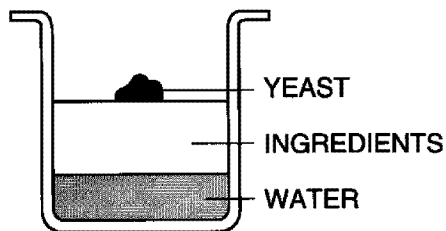
Two egg whites may be substituted for one egg.

REMEMBER, all egg products must be at room temperature.

■ Bread Mixes

Use mixes labeled for 1-1½ pound loaves. For best results use the RAPID Program. If using the delay timer, use the BASIC BREAD program. When baking a mix with a high sugar content such as Cinnamon Raisin or Apple Walnut, use the Sweet cycle.

Layer ingredients in bread pan in the following sequences:

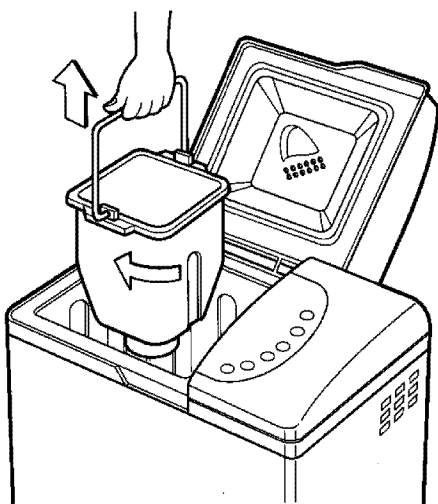


If additional assistance is needed, expert help is available from **Toastmaster** (1-800-947-3744) or from **RED STAR® YEAST** (1-800-445-4746 #4).

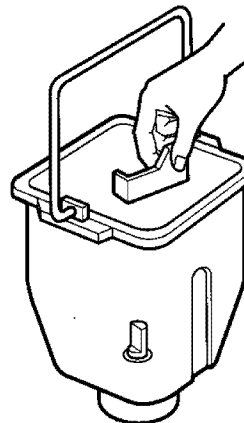
OPERATION

■ Programming-Basic, Sweet, Whole Wheat, French and Rapid Bread

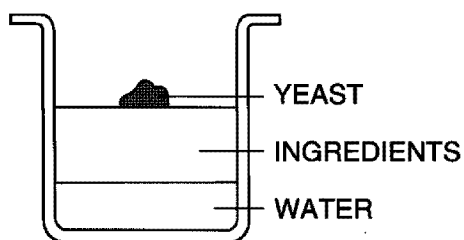
- 1** Open the lid and remove the bread pan turning the bread pan clockwise and then pulling straight up, using the handle.



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

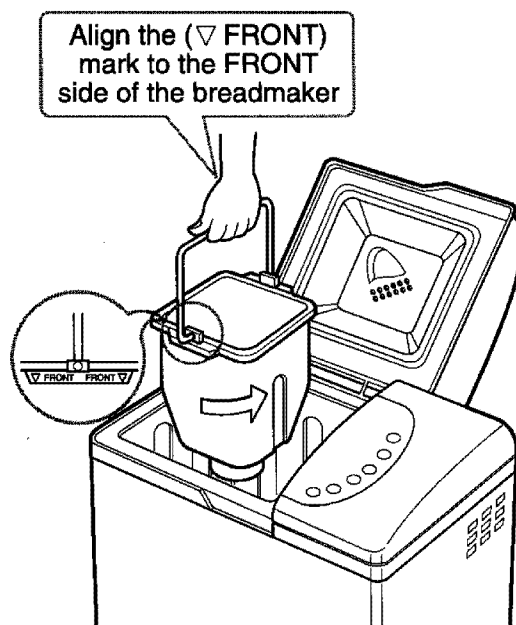


- 3** Place all ingredients in the bread pan. Make sure not to omit any ingredients.

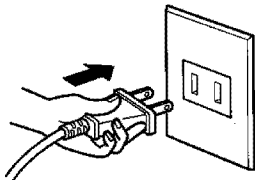


NOTE: When using the timer, add the yeast last on top of the flour and away from the liquid. This is critical for good results.

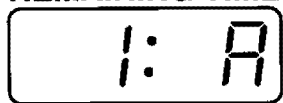
- 4** Place the bread pan in the breadmaker and turn counterclockwise.



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



REMAINING TIME



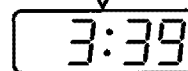
HOURS MINUTES

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

- 5** 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 and French cycle the time displayed will be 4:00. The first 20 minutes will be pre-heat time to warm the ingredients and allow the flour time to absorb water.

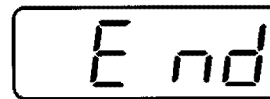
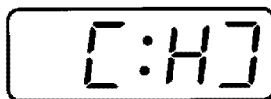
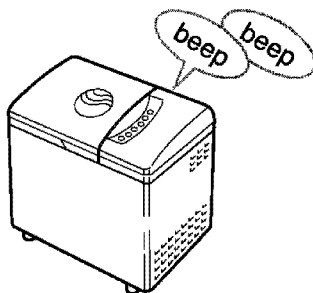


The timer counts down by the minute.

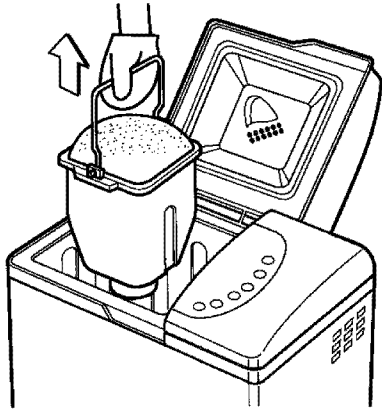


CAUTION: Do not touch the Breadmaker, because it is very hot during baking. Do not open the lid during operation. Heat will escape and final result may be altered.

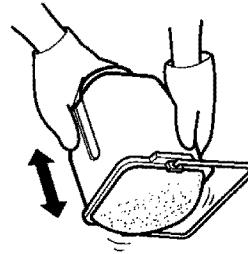
- 8** The beeper will sound 8 times indicating the bread is done and cooled. After bread is done, if you do not take the bread out of the breadmaker immediately, the bread is kept warm for 3 hours displaying [:H] on the remaining time (Not in rapid or dough cycle). After 3 hours, [End] is displayed.



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.



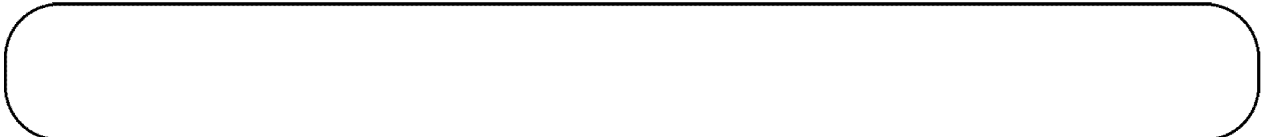
Place the bread on a wire rack to cool and allow the steam to escape. Be sure to remove the kneading blade from the bread.

CAUTION:

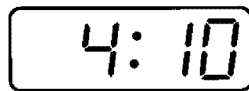
- The bread pan, kneading blade and bread will be very hot.
- Always unplug after each use.

■ Programming the Daily Timer (Basic, Sweet, Whole Wheat and French 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).

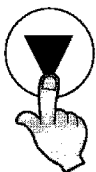


1. When pressed, the time will advance in 10 minute increments.

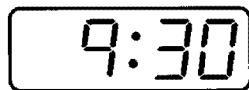


NOTE: If you pass the desired delay time, push the (▼) pad to go back. Continually pressing the (▲) pad will advance the time faster up to 13:00.

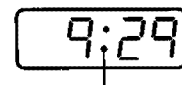
This is the longest that the timer may be delayed. It will then count down in 1 minute increments to 3:40, then it will start. On French and Whole Wheat, it will start at 4:00.



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





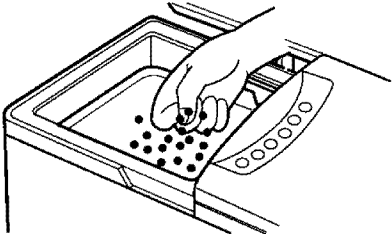
3. Press the START pad and the timer is set, and the colon blinks. After one minute, 9:29 is displayed, and the timer continues to count down.



Colon will blink

■ Programming Sweet and Whole Wheat Breads-Raisin Bread, Nut Bread, etc.

NOTE: SEE COOKBOOK GUIDE FOR RECIPES.


	<p>1. Press program to select Sweet or Whole Wheat Program.</p>
	<p>2. Press the START pad. Notice that the timer displays 3:40 (4:00 for Whole Wheat) indicating how long it will take to complete the bread making program.</p>
<div style="text-align: center;"> <div data-bbox="201 1115 566 1171" style="border: 1px solid black; border-radius: 10px; padding: 5px; width: fit-content; margin: 0 auto;">Primary Kneading</div> <div data-bbox="354 1220 412 1276" style="text-align: center; margin: 10px 0;">↓</div> <div data-bbox="201 1325 566 1381" style="border: 1px solid black; border-radius: 10px; padding: 5px; width: fit-content; margin: 0 auto;">Rest</div> <div data-bbox="354 1430 412 1486" style="text-align: center; margin: 10px 0;">↓</div> <div data-bbox="201 1535 566 1591" style="border: 1px solid black; border-radius: 10px; padding: 5px; width: fit-content; margin: 0 auto;">Secondary Kneading</div> </div>	<p>3. For the sweet program after about 19 minutes from the start (and 5 minutes before the secondary kneading is finished), 4 beeps indicate the time to add any additional ingredients raisins, nuts, cheese, etc. The indicator panel will show 3:21.</p> <p>For the whole wheat program, after about 1 hour and 30 minutes from the start (and 5 minutes before the secondary kneading is finished), 4 beeps indicate the time to add any additional ingredients raisins, nuts, etc. The indicator panel will show 2:30.</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 Sweet or Whole Wheat 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 will be chopped into smaller pieces.
- 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 Recipe Section.
	2. Press the PROGRAM SELECT pad until #6 is displayed.
	3. Press the START pad. The remaining time displays 1:03 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 medium, light or dark, you choose!



1. Press more than one time, the baking control function will be advanced as follows:



NOTE: It is not necessary to press the Baking Control pad when medium is desired. It is automatically set on medium with each bake program.

■ 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 water or milk.
-----------	--

Egg Yolk Glaze	Mix 1 slightly beaten egg yolk with 1 tablespoon water or milk.
----------------	---

Egg White Glaze	Mix 1 slightly beaten egg white with 1 tablespoon water.
-----------------	--

CUTTING AND STORING YEAST PRODUCTS

■ CUTTING

Because loaves baked in a breadmaker are shaped differently from tradition bread loaves, below are several ways to cut them:

- Use an electric knife for best results when cutting hot bread loaves. Otherwise, a sharp serrated or sawtooth bread knife works well.
- For square slices-place the loaf on its side and slice across the loaf. We find this is the easiest way to cut loaves.
- For rectangular slices-place the loaf upright and cut from the top down. Slices may be cut in half, lengthwise or crosswise.
- For wedges-place the loaf upright and cut through the center from the top down. Place each half cut side down and cut lengthwise into four, six or eight wedges.

■ STORING

If you have leftover bread, store it as follows:

- Store bread tightly covered at room temperature up to three days. If weather is hot and humid, store in the freezer.
- Store bread tightly covered in the freezer up to one month. Slicing the loaves before freezing makes it easy to use one slice at a time.
- Do not store bread in the refrigerator because it tends to dry out and become stale more quickly than commercially made bread.
- Leftover bread can be cut into ½-or 1-inch cubes for use in your favorite bread pudding, crouton and stuffing recipes. Keep a tightly closed container in the freezer to add to as needed.

■ 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 up to 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 finished kneading and before the first rise. 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

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HIGH ALTITUDE ADJUSTMENT TIPS AND CHART

- The altitude chart is not a recipe but a guide to use to change key ingredients in a recipe if it doesn't work as printed.
- All recipes were developed at sea level-approximately. Adjustments may be necessary if your altitude is 2000 feet or higher.
- Try the recipe as printed first unless you have experimented on other recipes and have an idea of what to change.
- REMEMBER only change one ingredient in the recipe at a time. Then use this guide to change other recipes.

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

	Sea Level	2000 Feet	4000 Feet	6000 Feet	7500 Feet	8500 Feet
Yeast	as is	- ¼ t	- ½ t	- ¾ t	- 1 t	- 1¼ t
Sugar	as is	as is	- 1 t	- 1 t	- 2 t	- 2 t
Salt	as is	as is	as is	as is	+ ⅛ t	+ ⅛ t
Gluten	as is	as is	as is	+ 1½ t	+ 1½ t	+ 2 t
Liquid	as is	+ 2 T	+ ¼ c	+ ⅜ c	+ ½ c	+ ½ c

The following chart is for a 1½ pound loaf of bread using 3 cups bread flour in an automatic bread machine.

	Sea Level	2000 Feet	4000 Feet	6000 Feet	7500 Feet	8500 Feet
Yeast	as is	- ¼ t	- ½ t	- ¾ t	- 1 t	- 1¼ t
Sugar	as is	as is	- 1 t	- 1 t	- 2 t	- 1 t
Salt	as is	as is	as is	as is	+ ¼ t	+ ¼ t
Gluten	as is	as is	as is	+ 2 t	+ 2 t	+ 2¼ t
Liquid	as is	+ 2 T	+ ¼ c	+ ⅜ c	+ ½ c	+ ⅝ 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 2½ 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. The higher the altitude the greater the internal pressure on baked goods; therefore, the faster they rise.
2. Sugar weakens the cell structure of the dough so it 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.

To test for 1 package (2¼ teaspoons) use a liquid measuring cup and fill the ½ cup level with warm water (110°-115°F). Add 1 teaspoon granulated sugar and 1 package (2¼ teaspoons) of yeast. In 3 or 4 minutes, it will have absorbed enough liquid to activate and will start rising to the surface. If at the end of 10 minutes, the yeast has multiplied to the 1 cup mark, it is very active. The yeast mixture may be used immediately in your Toastmaster Bread Maker in any recipe calling for 2¼ teaspoons of yeast. (Remember to adjust your recipe for the ½ cup of water used in the test and do not add additional yeast.)

◆ ◆ ◆ BREADS ◆ ◆ ◆

BASIC WHITE BREAD

BASIC WHITE BREAD (D)

	1 Pound	1½ Pounds
Water (80°F/27°C)	¾ cup + 1 tbsp.	1 cup
Oil	1 tbsp	2 tbsp
Lemon Juice	1 tsp	1 tsp
Salt	1 tsp	1½ tsp
Sugar	1½ tbsp	2 tbsp
Dry Milk	1 tbsp	1½ tbsp
Bread Flour	2¼ cups	3 cups
Active Dry Yeast	1¼ tsp	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 tsp for the 1 pound loaf and 2½ tsp for the 1½ 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 **Basic Bread** 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

Follow instructions on page 25 for Basic White Bread.
Set the breadmaker on the French program for best results.

FRENCH BREAD (D)

	1 Pound	1½ Pounds
Water (80°F/27°C)	¾ cup + 2 tbsp.	1 cup + 2 tbsp
Oil	1 tbsp	1½ tbsp
Lemon Juice	1 tsp	1 tsp
Salt	1 tsp	1 tsp
Sugar	1 tbsp	2 tbsp
Bread Flour	2¼ cups	3½ cups
Active Dry Yeast	1¼ tsp	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 the Rapid Program, use the above ingredients, but increase the yeast to 1¾ tsp for the 1 pound loaf and 2½ tsp for the 1½ pound loaf.

BUTTERMILK BREAD

Follow instructions on page 25 for Basic White Bread.
Set the breadmaker on the Basic Bread program for best results.

BUTTERMILK BREAD

1½ Pounds

Cultured Buttermilk (room temperature)	1 cup + 2 tbsp
Oil	3 tbsp
Lemon Juice	1 tsp
Salt	1½ tsp
Sugar	3 tbsp
Baking Soda	¼ tsp
Bread Flour	3¼ cups
Active Dry Yeast	1½ tsp

NOTE: If using the Rapid Program, use the above ingredients, but increase the yeast to 2½ tsp.

FRENCH VARIATION BREAD

Follow instructions on page 25 for Basic White Bread.
Set the breadmaker on the French program for best results.

FRENCH VARIATION BREAD

1 Pound

1½ Pounds

Water (80°F/27°C)	¾ cup + 2 tbsp	1 cup + 2 tbsp
Lemon Juice	1 tsp	1 tsp
Salt	1 tsp	1 tsp
Sugar	1 tbsp	1½ tbsp
Bread Flour	2¼ cups	3½ cups
Active Dry Yeast	1¼ tsp	2 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 Rapid Program, use the above ingredients, but increase the yeast to 2 tsp for 1 the pound loaf and 2¾ tsp for the 1½ pound loaf.

POTATO BREAD

Follow instructions on page 25 for Basic White Bread.
Set the breadmaker on the Rapid program for best results.

POTATO BREAD

	1 Pound	1½ Pounds
Egg(s) (room temperature)	1	2
+ enough Water (80°F/27°C) to equal	¾ cup	1 cup + 3 tbsp
Oil	2 tbsp	2 tbsp + 2 tsp
Lemon Juice	1 tsp	1 tsp
Salt	1 tsp	1½ tsp
Sugar	4 tsp	2 tbsp
Dry Milk	2 tbsp	3 tbsp
White Pepper	⅛ tsp	¼ tsp
Potato Buds	¼ cup	⅓ cup
Green onion, chopped (tops only)	1 tbsp	1½ tbsp
Bread Flour	2 cups + 2 tbsp	3¾ cups
Active Dry Yeast	1½ tsp	2¼ tsp

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

EGG BREAD

Follow instructions on page 25 for Basic White Bread.
Set the breadmaker on the Rapid program for best results.

EGG BREAD

	1 Pound	1½ Pounds
Egg(s) (room temperature)	1	2
+ enough Water (80°F/27°C) to equal	¾ cup + 1 tbsp	1 cup + 1 tbsp
Lemon Juice	1 tsp	1 tsp
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 25 for Basic White Bread.
Set the breadmaker on the Rapid program for best results.

CORN BREAD

	1 Pound	1½ Pounds
Egg(s) (room temperature)	1	1
+ enough Water (80°F/27°C) to equal	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 25 for Basic White Bread.
Set the breadmaker on the Rapid program for best results.

DILL BREAD

	1 Pound	1½ Pounds
Egg(s) (room temperature)	1	2
+ enough plain 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 25 for Basic White Bread.
Set the breadmaker on the Basic Bread 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	¼ 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 25 for Basic White Bread.
Set the breadmaker on the Rapid program for best results.

BLOODY MARY BREAD

	1 Pound	1½ Pounds
Water (80°F/27°C)	¼ cup	⅓ cup + 2 tbsp
Oil	1 tbsp	1½ tbsp
Lemon Juice	1 tsp	1 tsp
Bloody Mary mix (room temperature)	½ cup	¾ cup
Honey	1 tbsp	1½ tbsp
Salt	½ tsp	¾ tsp
Bread Flour	2 cups	3 cups
Fresh Parsley, chopped	1 tbsp	2 tbsp
Green Onion, chopped (tops only)	2 tbsp	2 tbsp
Active Dry Yeast	1½ tsp	2¼ tsp

HONEY GRANOLA BREAD

Follow instructions on page 25 for Basic White Bread.
Set the breadmaker on the Basic Bread program for best results.

HONEY GRANOLA BREAD

	1 Pound	1½ Pounds
Water (80°F/27°C)	¾ cup + 2 tbsp	1 cup + 2 tbsp
Oil	2 tbsp	4 tbsp
Lemon Juice	1 tsp	1 tsp
Honey	2 tbsp	2½ tbsp
Salt	½ tsp	1 tsp
Dry Milk	2 tbsp	2 tbsp
Bread Flour	2½ cups	3 cups
Granola Cereal	⅔ cup	¾ cup
Active Dry Yeast	1½ tsp	1¾ 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 Rapid Program, use the above ingredients, but increase the yeast to 2 tsp for 1 pound loaf and 3½ tsp for the 1½ pound loaf.

BANANA BREAD

Follow instructions on page 25 for Basic White Bread.
Set the breadmaker on the Basic Bread program for best results.

BANANA BREAD

	1 Pound	1½ Pounds
Egg(s) (room temperature)	1	2
+ enough Water (80°F/27°C) to equal	½ cup	¾ cup
Oil	1 tbsp	2 tbsp
Lemon Juice	1 tsp	1 tsp
Mashed Bananas	⅓ cup	½ cup
Salt	1 tsp	1½ tsp
Sugar	3 tbsp	¼ cup
Dry Milk	¼ cup	¼ cup
Bread Flour	2 cups	3 cups
Ginger	¼ tsp	½ tsp
Instant Coffee Granules	1½ tsp	2 tsp
Active Dry yeast	1½ tsp	2¼ tsp

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

SPICED PUMPKIN BREAD

Follow instructions on page 25 for Basic White Bread.
Set the breadmaker on the Rapid program for best results.

SPICED PUMPKIN BREAD

	1 Pound	1½ Pounds
Egg(s) (room temperature)	1	2
+ enough Water (80°F/27°C) to equal	¼ cup	½ cup
Oil	2 tbsp	3 tbsp
Lemon Juice	1 tsp	1 tsp
Pumpkin	⅔ cup	1 cup
Salt	1 tsp	1½ tsp
Brown Sugar	2 tbsp	3 tbsp
Cloves	¼ tsp	½ tsp
Nutmeg	½ tsp	¾ tsp
Ginger	½ tsp	¾ tsp
Cinnamon	1½ tsp	2¼ tsp
Bread Flour	2 cups	3⅓ cups
Active Dry Yeast	1½ tsp	2¼ tsp

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

CHEESE ONION BREAD

Follow instructions on page 25 for Basic White Bread.
Set the breadmaker on the Rapid program for best results.

CHEESE ONION BREAD

	1 Pound	1½ Pounds
Water (80°F/27°C)	¾ cup	¾ cup + 3 tbsp
Lemon Juice	1 tsp	1 tsp
Salt	½ tsp	1 tsp
Sugar	2 tbsp	3 tbsp
Bread Flour	2¼ cups	3 cups
Active Dry yeast	1 tsp	1¼ tsp
Shredded Cheese	½ cup	¾ cup
Dried Onion	1 tbsp	1½ tbsp

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

TRAIL MIX BREAD

Follow instructions on page 33 for Cinnamon Raisin Bread.
Set the breadmaker on the Sweet program for best results.

TRAIL MIX BREAD (D)

	1 Pound	1½ Pounds
Water (80°F/27°C)	⅔ cup	1 cup + 1 tbsp
Oil	1½ tbsp	3 tbsp
Lemon Juice	1 tsp	1 tsp
Honey	2 tbsp	3 tbsp
Salt	1 tsp	1½ tsp
Bread Flour	2 cups	3¼ cups
Raisin & Nut Trail Mix	½ cup	⅔ cup
Active Dry Yeast	1½ tsp	2 tsp

(D) If using Timer to delay bread, use the same amount of all ingredients.

MAPLE BREAD

Follow instructions on page 25 for Basic White Bread.
Set the breadmaker on the Basic Bread program for best results.

MAPLE BREAD (D)

	1½ Pounds
Water (80°F/27°C)	1 cup
Oil	4 tbsp
Lemon Juice	1 tsp
Maple Syrup	¼ cup
Maple Flavoring	½ tsp
Salt	2 tsp
Bread Flour	3 cups
Oatmeal, Quick or Regular	1 cup
Walnuts	¾ 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 33 for Cinnamon Raisin Bread.
Set the breadmaker on the Sweet program for best results.

HOLIDAY BREAD

	1 Pound	1½ Pounds
Water (80°F/27°C)	⅓ cup	½ cup
Milk (room temperature)	⅓ cup	½ cup
Oil	4 tsp	2 tbsp
Lemon Juice	1 tsp	1 tsp
Salt	1½ tsp	2 tsp
Sugar	3 tbsp	¼ cup
Bread Flour	2 cups	3 cups
Active Dry Yeast	1½ tsp	2¼ tsp
Candied Fruit	⅓ cup	⅓ cup
Walnuts	⅓ cup	½ cup

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

CINNAMON RAISIN BREAD

CINNAMON RAISIN BREAD (D)

	1 Pound	1½ Pounds
Water (80°F/27°C)	¾ cup	1 cup
Oil	1 tbsp	1½ tbsp
Lemon Juice	1 tsp	1 tsp
Salt	1 tsp	1½ tsp
Light Brown Sugar	1½ tbsp	2½ tbsp
Dry milk	1 tbsp	1½ tbsp
Bread Flour	2¼ cups	3 cups
Active Dry Yeast	1¾ tsp	2¼ tsp
Cinnamon	1 tsp	2 tsp
Raisins	⅓ cup	½ cup
Walnuts	⅓ cup	½ cup

NOTE: If using Rapid Program, use the above ingredients, but increase the yeast to 2¼ tsp for 1 pound loaf and 2¾ tsp for 1½ 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 **Sweet 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.

DRIED FRUIT BREAD

Follow instructions on page 25 for Basic White Bread.
Set the breadmaker on the Sweet Bread program for best results.

DRIED FRUIT BREAD (D)

	1 Pound	1½ Pounds
Water (80°F/27°C)	¾ cup	1 cup + 1 tbsp
Oil	2½ tbsp	3 tbsp
Lemon Juice	1 tsp	1 tsp
Salt	1 tsp	1½ tsp
Brown Sugar	1½ tbsp	2½ tbsp
Dry Milk	1 tbsp	1½ tbsp
Bread Flour	2¼ cups	3 cups
Active Dry Yeast	1¼ tsp	2½ tsp
Dried Fruit	½ cup	¾ cup
Nutmeg	½ tsp	1 tsp

NOTE: If using the Rapid Program, use the above ingredients, but increase the yeast to 2½ tsp for the 1 pound and 1 tbsp for the 1½ pound loaf. Add all ingredients at the beginning of the cycle.

(D) If using the time to delay bread, use the same amount of all ingredients.

WHITE WHEAT BREAD

Follow instructions on page 25 for Basic White Bread.
Set the breadmaker on the Sweet Bread program for best results.

WHITE WHEAT BREAD (D)

	1 Pound	1½ Pounds
Water (80°F/27°C)	¾ cup	1 cup + 2 tbsp
Oil	1 tbsp	1½ tbsp
Lemon Juice	1 tsp	1 tsp
Salt	1 tsp	1½ tsp
Sugar	2 tbsp	3 tbsp
Dry Milk	1 tbsp	1½ tbsp
Bread Flour	1¾ cups	2¾ cups
Whole Wheat Flour	¼ cup	⅓ cup
Active Dry Yeast	1 tsp	1½ tsp

(D) If using the Delay Timer Program reduce the water by 1 tbsp for the 1½ pound loaf. Do not reduce the water for the 1 pound loaf.

NOTE: If using the Rapid Program, use the above ingredients, but increase the yeast to 1½ tsp for the 1 pound loaf and 2½ tsp for the 1½ pound loaf.

WHOLE GRAIN BREAD

Follow instructions on page 25 for Basic White Bread.
Set the breadmaker on Basic Bread for best results.

WHOLE GRAIN BREAD

	1 Pound	1½ Pounds
Water (80°F/27°C)	¼ cup	⅓ cup
Cultured Buttermilk (room temperature)	⅔ cup	1 cup
Oil	2 tsp	1 tbsp
Lemon Juice	1 tsp	1 tsp
Salt	1½ tsp	2 tsp
Dark Molasses	3 tbsp	¼ cup
Baking Soda	¾ tsp	1 tsp
Oat Bran	3 tbsp	¼ cup
Corn Meal	3 tbsp	¼ cup
Medium Rye Flour	3 tbsp	¼ cup
Buckwheat Flour	3 tbsp	¼ cup
Whole Wheat Flour	⅓ cup	½ cup
Bread Flour	1⅓ cups	2 cups
Active Dry Yeast	1½ tsp	2¼ tsp

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

CARAWAY RYE BREAD (Whole Grain Rye)

Follow instructions on page 25 for Basic White Bread.
Set the breadmaker on the Sweet Bread program for best results.

CARAWAY RYE BREAD (Whole Grain Rye)

	1 Pound	1½ Pounds
Egg (room temperature) + enough	1	1
Water (80°F/27°C) to equal	¾ cup + 2 tbsp	1 cup + 2 tbsp
Oil	1 tbsp	1½ tbsp
Lemon Juice	1 tsp	1 tsp
Molasses	2 tbsp	3 tbsp
Dry Milk	1 tbsp	2 tbsp
Salt	1 tsp	1½ tsp
Bread Flour	1 cup	1½ cups
Whole Wheat Flour	½ cup	¾ cup
Caraway Seeds	1 tbsp	2 tbsp
Rye Flour	½ cup	¾ cup
Active Dry Yeast	1½ tsp	2 tsp

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

ONION RYE BREAD (Whole Grain Rye)

Follow instructions on page 25 for Basic White Bread.
Set the breadmaker on the Sweet Bread program for best results.

ONION RYE BREAD (Whole Grain Rye)

	1 Pound	1½ Pounds
Egg (room temperature) + enough	1	1
Water (80°F/27°C) to equal	¾ cup + 2 tbsp	1 cup + 2 tbsp
Oil	1 tbsp	1½ tbsp
Lemon Juice	1 tsp	1 tsp
Molasses	2 tbsp	3 tbsp
Dry Milk	1 tbsp	2 tbsp
Salt	1 tsp	1½ tsp
Bread Flour	1 cup	1½ cups
Whole Wheat Flour	½ cup	¾ cup
Caraway Seeds	1 tbsp	2 tbsp
Dehydrated Onions	2 tbsp	3 tbsp
Rye Flour	½ cup	¾ cup
Active Dry Yeast	1½ tsp	2 tsp

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

PUMPERNICKEL BREAD (Whole Grain Rye)

Follow instructions on page 25 for Basic White Bread.
Set the breadmaker on the Sweet Bread program for best results.

PUMPERNICKEL BREAD (Whole Grain Rye)

	1 Pound	1½ Pounds
Egg (room temperature) + enough	1	1
Water (80°F/27°C) to equal	¾ cup + 2 tbsp	1 cup + 2 tbsp
Oil	1 tbsp	1½ tbsp
Lemon Juice	1 tsp	1 tsp
Molasses	2 tbsp	3 tbsp
Dry Milk	1 tbsp	2 tbsp
Salt	1 tsp	1½ tsp
Bread Flour	1 cup	1½ cups
Whole Wheat Flour	½ cup	¾ cup
Caraway Seeds	1 tbsp	2 tbsp
Instant Coffee Granules	1 tsp	2 tsp
Rye Flour	½ cup	¾ cup
Cocoa Powder	2 tbsp	3 tbsp
Active Dry Yeast	1½ tsp	2¼ tsp

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

ITALIAN HERB BREAD (D)

Follow instructions on page 39 for Whole Wheat Bread.
Set the breadmaker on the French program for best results.

ITALIAN HERB BREAD (D)

	1 Pound	1½ Pounds
Water (80°F/27°C)	¾ cup + 2 tbsp	1 cup + 2 tbsp
Oil	4 tsp	2 tbsp
Lemon Juice	1 tsp	1 tsp
Salt	1 tsp	1½ tsp
Sugar	1 tbsp	3 tbsp
Dry Milk	1 tbsp	1 tbsp
Bread Flour	2¼ cups	3¼ cups
Italian Mix	2¼ tsp	1 tbsp
Active Dry Yeast	1¼ tsp	1½ tsp

(D) If using the Delay Timer Program reduce the water by 1 tsp for the 1 pound loaf and by 1 tbsp for the 1½ pound loaf.

NOTE: If using the Rapid program, use the above ingredients, but increase the yeast to 2 tsp for the 1 pound loaf and 1 tbsp for the 1½ pound loaf.

SWEET WALNUT

Follow instructions on page 33 for Cinnamon Raisin Bread.
Set the breadmaker on the Sweet Bread Program for best results.

SWEET WALNUT (D)

	1 Pound	1½ Pounds
Water (80°F/27°C)	¾ cup	1 cup
Oil	1 tbsp	1½ tbsp
Lemon Juice	1 tsp	1 tsp
Salt	1 tsp	1½ tsp
Sugar	1½ tbsp	2 tbsp + 1 tsp
Dry Milk	1 tbsp	1½ tbsp
Bread Flour	2 cups	3 cups
Active Dry Yeast	1½ tsp	1¾ tsp
Chopped Walnuts	⅓ cup	½ cup

(D) If using the Delay Timer Program reduce the water by 1 tsp for the 1 pound loaf and by 1 tbsp for the 1½ pound loaf. Add all ingredients at the beginning of the cycle.

NOTE: If using the Rapid program, use the above ingredients, but increase the yeast to 2¼ tsp for the 1 pound loaf and 2¾ tsp for the 1½ pound loaf. Add all ingredients at the beginning of the cycle.

MOM'S HEARTY NUT BREAD

Follow instructions on page 25 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 (80°F/27°C)	1 cup	1 ¼ 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	1¾ tsp	2¼ tsp

CRUNCHY CRACKED WHEAT BREAD

Follow instructions on page 25 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 25 for Basic White Bread.
Set the breadmaker on the Basic Bread program for best results.

JALAPENO BREAD

	1 Pound	1½ Pounds
Water (80°F/27°C)	½ cup	¾ cup
Whole Kernel Corn, well drained	½ cup	¾ cup
Jalapeno, well drained	2 tbsp	3 tbsp
Oil	1½ tbsp	2½ tbsp
Lemon Juice	1 tsp	1 tsp
Sugar	1 tbsp	2 tbsp
Salt	½ tsp	1 tsp
Bread Flour	2 cups	3 cups
Corn Meal	⅓ cup	½ cup
Fresh Cilantro	2 tsp	1 tbsp
Active Dry Yeast	1½ tsp	2 tsp

NOTE: If using the Rapid program, use the above ingredients, but increase the yeast to 2tsp for the 1 pound loaf and 1 tsp for the 1½ pound loaf.

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

WHOLE WHEAT BREAD

This whole wheat bread will be short and dense.
For a lighter texture loaf, use the Whole Wheat Bread With Gluten recipe on page 40.

WHOLE WHEAT BREAD

	1½ Pounds
Cultured Buttermilk (room temperature)	¾ cup + 2 tbsp
Oil	3 tbsp
Molasses	3 tbsp
Salt	1 tsp
Baking Soda	½ tsp
Whole Wheat Flour	3 cups
Active Dry Yeast	1 tbsp

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.

WHOLE WHEAT BREAD WITH GLUTEN

Follow instructions on page 39 for Whole Wheat Bread.
Set the breadmaker on the Whole Wheat program for best results.

WHOLE WHEAT BREAD WITH GLUTEN (D)

	1 Pound	1½ Pounds
Water (80°F/27°)	1 cup	1 ¼ cups
Oil	1½ tbsp	7 tsp
Lemon Juice	1 tsp	1 tsp
Molasses	2 tbsp	2½ tbsp
Salt	1 tsp	1½ tsp
Dry Milk	1½ tbsp	2 tbsp
Whole Wheat Flour	2½ cups	3¾ cups
Gluten	1½ tbsp	2½ tbsp
Active Dry Yeast	1½ tsp	2¼ 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).

HONEY WHOLE WHEAT BREAD

Follow instructions on page 39 for Whole Wheat Bread.
Set the breadmaker on the Whole Wheat program for best results.

HONEY WHOLE WHEAT BREAD

	1 Pound	1½ Pounds
Milk (room temperature)	⅓ cup	6 tbsp
Egg(s) (room temperature)	1	2
+ enough Water (80°F/27°C) to equal	½ cup + 1½ tbsp	¾ cup + 2 tbsp
Oil	2 tsp	1 tbsp
Lemon Juice	1 tsp	1 tsp
Honey	2 tbsp	3 tbsp
Salt	1½ tsp	2 tsp
Whole Wheat Flour	⅔ cup	1 cup
Bread Flour	1⅓ cups	2 cups
Active Dry Yeast	1½ tsp	2¼ tsp

DO NOT use this recipe on the Delay Timer Program.

WHOLE WHEAT CINNAMON RAISIN WALNUT BREAD

Follow instructions on page 33 for Cinnamon Raisin Bread.
Set the breadmaker on the Sweet Bread Program for best results.

WHOLE WHEAT CINNAMON RAISIN WALNUT BREAD

	1 Pound	1½ Pounds
Egg White(s) (room temperature)	1	2
+ enough Water (80°F/27°C) to equal	¾ cup	1 cup + 2 tbsp
Oil	1½ tbsp	2 tbsp
Lemon Juice	1 tsp	1 tsp
Honey	2 tbsp	3 tbsp
Salt	1 tsp	1½ tsp
Whole Wheat Flour	2 cups	3 cups + 3 tbsp
Active Dry Yeast	2 tsp	1 tbsp
Cinnamon	¾ tsp	1 tsp
Raisins	⅓ cup	½ cup
Walnuts	¼ cup	⅓ 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 39 for Whole Wheat Bread.
Set the breadmaker on the Whole Wheat program for best results.

FARM STYLE WHOLE WHEAT BREAD

	1 Pound	1½ Pounds
Water (80°F/27°)	¼ cup	⅓ cup
Milk	½ cup	¾ cup
Oil	1½ tbsp	2 tbsp
Cottage Cheese	3 tbsp	¼ cup
Lemon Juice	1 tsp	1 tsp
Salt	1 tsp	2 tsp
Honey	4 tsp	2 tbsp
Whole Wheat Flour	⅔ cup	1 cup
Bread Flour	1⅓ cups	2 cups
Active Dry Yeast	1½ tsp	2¼ tsp

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

MILK BREAD

Follow instructions on page 25 for Basic White Bread.
Set the breadmaker on the Rapid Program for best results.

MILK BREAD

1½ Pounds

Milk (room temperature)	1 cup
Oil	2 tbsp
Lemon Juice	1 tsp
Salt	1½ tsp
Sugar	1½ tsp
Bread Flour	3 cups
Active Dry Yeast	1¼ tsp

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

SUNFLOWER AND SESAME SEED BREAD

Follow instructions on page 39 for Whole Wheat Bread.
Set the breadmaker on the French program for best results.

SUNFLOWER AND SESAME SEED BREAD

1½ Pounds

Egg (room temperature)	1
+ enough Water (80°F/27°C) to equal	1 cup
Oil	2 tbsp
Lemon Juice	1 tsp
Salt	1 tsp
Molasses	1 tbsp
Sugar	2 tsp
Sesame Seeds	2 tbsp
Cumin Seeds	¼ tsp
Sunflower Seeds	1½ tbsp
Bread Flour	2½ cups
Whole Wheat Flour	½ cup
Yeast	1½ tsp

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

◆ ◆ ◆ DOUGHS ◆ ◆ ◆

DINNER ROLLS

DINNER ROLLS

Dough	12 Rolls	18 Rolls
Egg (room temperature)	1	1
+ enough Water to equal	$\frac{3}{4}$ cup	1 cup + 1 tbsp
Lemon Juice	1 tsp	1 tsp
Oil	2 tbsp	3 tbsp
Salt	$\frac{1}{2}$ tsp	1 tsp
Sugar	2 tbsp	3 tbsp
Bread Flour	2 cups	$3\frac{1}{4}$ cups
Active Dry Yeast	1 tsp	$1\frac{1}{2}$ tsp

Method

1. Remove the bread pan from the breadmaker. Attach the kneading blade on the shaft of the bread pan. Place the 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.
5. Place on a lightly floured surface. Depending on which size recipe used, divide dough into 12 or 18 pieces. Shape into balls.
6. Place dough balls on greased baking sheet about $\frac{1}{2}$ -inch apart. Let stand, covered, in warm, draft-free place, 30 minutes or until doubled in size.
7. 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 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.
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 25 to 30 minutes, or until golden brown.

BUTTERMILK ROLLS

BUTTERMILK ROLLS

Dough	18 Rolls	24 Rolls
Cultured 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 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.
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.

FRENCH BAGUETTES

FRENCH BAGUETTES

Dough

2 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 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.
5. Punch down. Place on a lightly floured surface. Roll dough into a 12 x 16-inch rectangle, rolling to remove air bubbles. Divide dough into 2, 12 x 8-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 Twists

Water (80°F/27°C)	¾ cup
Lemon Juice	1 tsp
Salt	1 tsp
Sugar	1 tbsp
Bread Flour	2 cups
Active Dry Yeast	1½ tsp

Brush With:

Melted Butter	⅓ cup
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Glaze:

Egg White	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 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.
5. Punch down and divide into 18 equal pieces. On a lightly floured surface, roll dough into 14 inch ropes. Fold each rope in half and twist, starting at fold.
6. Place on 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)	1 ¼ cups
Lemon Juice	1 tsp
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 the bread pan from the breadmaker. Attach the kneading blade on the shaft of the bread pan. Place the 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.
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.

Makes 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.

Makes 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.

Makes 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
Lemon Juice	1 tsp
Sugar	1½ tbsp
Salt	1 tsp
Bread Flour	3 cups
Active Dry Yeast	2¼ tsp

Glaze:

Egg, Beaten	1
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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 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.
5. Divide 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 one to two inches.
6. Place Bagels on a greased baking sheet. Cover and let rise for 10 minutes.
7. Preheat oven to 425°F. 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 Bagels back on greased baking sheet.
8. Brush with beaten egg and sprinkle with choice of toppings, if desired. Bake at 400°F for 20 to 25 minutes, until deep golden brown.
9. Cool on wire rack.

BANANA WHEAT BAGELS

BANANA WHEAT BAGELS

Dough

12 Bagels

Egg (room temperature) + enough Water (80°F/27°C) 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 cups
Bread Flour	1 cup
Active Dry Yeast	2¼ tsp

Glaze:

Egg White, Beaten

Toppings:

Poppy Seeds, Sesame Seeds (optional)

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 **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. Place bagels on a greased baking sheet. Cover and let rise for 10 minutes.
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 400°F oven for 20 to 25 minutes or until deep golden brown.
6. Cool on wire rack.

LEBANESE PITA POCKETS

LEBANESE PITA POCKETS

Dough	10 Pita Pockets
Water (80°F/27°C)	1 cup + 3 tbsp
Oil	1 tbsp
Lemon Juice	1 tsp
Salt	1½ tsp
Sugar	¾ tsp
Whole Wheat Flour	3 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 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°F 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)	1 ¼ cups
Oil	1 tbsp
Lemon Juice	1 tsp
Sugar	2 tbsp
Salt	1 tsp
Egg Yolk	1
White Pepper	⅛ 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 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. 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-inches 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

1 Twelve Inch Pizza

Water (80°F/27°C)	¾ cup
Lemon Juice	1 tsp
Oil, preferably Olive Oil	1 tbsp + 1 tsp
Sugar	1½ tsp
Salt	¾ 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 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. Preheat the oven to 425°F.
 5. Press pizza dough into a 12-inch pizza pan or a 13-inch x 9-inch greased pan, raising edges of dough.
 6. Spread pizza sauce over the dough. Sprinkle with cheese and other toppings as desired.
 7. Bake the pizza at 425°F for 20 to 25 minutes or until crust is golden brown around edges.
- Makes 1 Pizza

Variations

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

1 Twelve Inch Pizza

Water (80°F/27°C)	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 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 spaghetti 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 GARLIC ROLLS

CHEEZY GARLIC ROLLS

Dough	18 Rolls
Egg (room temperature)	1
+ enough Water to equal	1 cup
Lemon Juice	1 tsp
Oil	2 tbsp
Sugar	1/3 cup
Salt	1 tsp
Bread Flour	3 1/2 cups
Active Dry Yeast	1 1/2 tsp
Topping:	
Parmesan Cheese	1/2 cup
Garlic, finely minced	1 1/2 tbsp
Butter, melted	3 tbsp

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 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. Punch down and divide into 18 equal pieces.
5. Combine cheese and garlic. Dip dough pieces in melted butter and then dip in cheese-garlic mixture. Arrange in well-greased 13 x 9-inch baking dish. Cover and let rise in warm, draft-free place, 45 minutes or until doubled in size.
6. Bake in preheated 325°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
Olive Oil	1 tbsp
Salt	1 tsp
Sugar	1 tbsp
Bread Flour	3 cups
Yeast	2¼ tsp

Topping:

Fresh rosemary, finely chopped	¼ cup
Fresh chives, finely chopped	¼ cup
Garlic, finely minced	2 tbsp
Olive Oil	2 tbsp

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 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.
5. Punch down, roll into a ball and flatten into a 10 inch circle. Place on a baking sheet. Cover dough liberally with olive oil. Sprinkle fresh herbs and garlic over the dough.
6. Bake in preheated 425°F oven for 20 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
Egg (room temperature)	1	1
+ enough Water (80°F/27°C) to equal	¾ cup	1 cup + 1 tbsp
Lemon Juice	1 tsp	1 tsp
Oil	2 tbsp	3 tbsp
Sugar	1½ tbsp	2 tbsp
Salt	1 tsp	1½ tsp
Bread Flour	2 cups	3¼ cups
Active Dry Yeast	1 tsp	1½ tsp
Glaze:		
Egg Yolk, beaten	1	1
Water	1 tbsp	1 tbsp
Topping:		
Poppy Seeds	1 tsp	1 tbsp

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 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
Egg (room temperature)	1
+ enough Water (80°F/27°C) 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 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.
5. Punch down; roll into a 12 x 16-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
Egg (room temperature)	1
+ enough Water (80°F/27°C) to equal	1 ¼ cups
Lemon Juice	1 tsp
Oil	3½ tsp
Salt	1 tsp
Sugar	⅓ cup
Bread Flour	3½ cups
Active Dry Yeast	1½ tsp
Filling:	
Butter, softened	½ cup
Sugar	⅓ cup
Cinnamon	1 tbsp
Walnuts or Pecans, chopped	½ cup
Topping:	
Butter, melted	¾ cup
Light Brown Sugar	¾ cup

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 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.
5. On a lightly floured surface roll into 12 x 16-inch rectangle. Spread with the ½ 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 mixture and spread into a 13 x 9 inch baking dish. Carefully place roll slices on top of mixture. Let rise in warm, draft-free place, 30 minutes or until doubled in size.
7. 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
Lemon Juice	1 tsp
Oil	1 tbsp
Dry Milk	1 tbsp
Salt	$\frac{3}{4}$ tsp
Sugar	$1\frac{1}{2}$ tbsp
Bread Flour	$3\frac{1}{4}$ cups
Active Dry Yeast	$1\frac{1}{2}$ tsp

Filling:

Cream Cheese (8 oz.), at room temperature	1 package
Sugar	2 tbsp
Chopped Maraschino Cherries	$\frac{1}{2}$ cup
Milk	1 tbsp
Almond Extract	$\frac{1}{2}$ tsp

Glaze:

Powdered Sugar	$\frac{1}{2}$ cup
Sour Cream	1 tbsp
Milk	1~2 tbsp
Sliced Almonds, to decorate	2 tbsp
Cherries, quartered, to decorate	2 tbsp

Method

1. Remove 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. 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.
6. Punch dough down. On a floured surface, roll the dough into a 15 x 10-inch rectangle. Spread the cream cheese mixture evenly over the dough to within $\frac{1}{2}$ -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 $1\frac{1}{2}$ 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 consistence of the dough can be checked while it is mixing after the first 5 minutes. Dough should appear pliable and elastic. If too dry, add water one teaspoon at a time. If dough is too moist, add flour, one tablespoon at a time.

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) • Too much 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 3 days if stored at room temperature
Free form loaves spread out or lose shape instead of rise.	<ul style="list-style-type: none"> • Dough too soft. Too much liquid
Bread falls during bake cycle.	<ul style="list-style-type: none"> • Bread over risen (reduce amount of yeast and/or liquid slightly)
Bread has coarse texture; crumbly	<ul style="list-style-type: none"> • Bread has over risen (reduce amount of yeast and/or liquid 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 or call 1-800-947-3744.

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. We suggest you surround your appliance with three inches of protective padding. 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 and we recommend insuring your package.

■ Before Calling for Service, Please Check the Following:

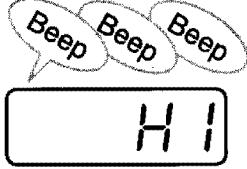
BAKING RESULTS:		Bread maker does not operate/ ingredients not mixing	Smoke emitted from steam vent/ burning smell	Sides of bread collapse/ bottom is damp	Bread rises too much/
					
Please check the following:					
OPERATIONAL ERRORS	Unplugged		<input type="radio"/>		
	Oven area is too hot (Display H1)		<input type="radio"/>		
	Ingredients spilled on heating element			<input type="radio"/>	
	Start/Stop button was pressed after mixing				
	Top lid was open during baking				
	Program selection was wrong				
	Bread left in pan too long after baking			<input type="radio"/>	
	Bread sliced just after baking <small>(steam was not allowed to escape)</small>				
	Water added after kneading				
	Kneading blade not properly attached				
INGREDIENT PROBLEMS	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, honey or molasses				
	Ingredients used other than recommended				<input type="radio"/>
	Flour	Old flour used			
		Wrong type of flour used			<input type="radio"/>
	Yeast	Yeast touched water before kneading			<input type="radio"/>
		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 an 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 Timer cannot be used for DOUGH program. Why?</p>	<p>The breadmaker cannot shape individual rolls, doughnuts, etc.</p>
<p>6 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>7 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 120 V 60 Hz
Power Consumption	Heater	550W
	Kneading Motor	100W
Dimension (WxDxH)		13 ³ / ₄ "x10 ¹ / ₄ "x13" (35.0x26.0x33.0cm)
Weight		APPROX 18 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

MEMO

MEMO

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., 708 South Missouri St., Macon, MO, 63552 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 Macon address. Send name, address, zip, telephone area code and daytime number, 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
Hours: 8:00 a.m.-4:30 p.m. CST

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



PART NO. : 30027A11
LG INC . P/NO.: 3874FB3059F