

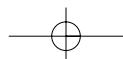
The Corner Bakery® Bread & Dessert Maker

Cookbook



Breadman™

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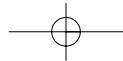
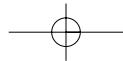
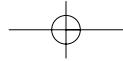


Table of Contents

Welcome to Bread Making	3	Helpful Hints for Cakes	48
Helpful Hints For Bread And Dough.	4	Cake Recipes	49
Bread Introduction	9	Cheesecake Introduction	55
Bread Recipes	10	Helpful Hints for Cheesecakes	56
Day Old Bread Uses	19	Cheesecake Recipes	58
Fast Bake™ Breads	20		
Dough Introduction	24	Pudding, Pie Filling & Fudge	
Helpful Hints for Dough	25	Introduction	60
Dough Recipes	26	Helpful Hints for Puddings/	
Butter Introduction	36	Pie Fillings	61
Helpful Hints for Butter	37	Pudding/Pie Filling Recipes	62
Butter Recipes	38	Helpful Hints for Fudge	65
Desserts Introduction	42	Fudge Recipes	66
Helpful Hints for All Desserts	43	Recipe Index	70
High Altitude Adjustments	46		
Cake Introduction	47		





Dear Breadman™ Customer:

Welcome to the Breadman™ family of happy bread bakers! We're sure you'll find machine bread making to be a rewarding and tasty experience.

Please be sure to take a few minutes to read the Use and Care Guide carefully and completely. While bread machines take a lot of the work out of making homemade bread, they do require a bit of effort to achieve the best results. Make sure you are following the directions closely to ensure success every time and pay particular attention to the section called "Helpful Hints for Bread & Dough." If you follow the guidance offered in these pages, you can avoid many of the most common difficulties. To assist you even more, our home economists, with help from their colleagues at Red Star® Yeast & Products, have spent many hours in our test kitchens developing bread and dough recipes and suggestions for correcting common problems that may occur from time to time. Please refer to the Checklist near the very back of the Use and Care Guide for this troubleshooting information.

Most people find that once they have become accustomed to the process of machine bread making, they can turn out wonderful loaves in ever-increasing numbers — and they also find that their friends and family will be happy to take any extras off their hands!

Breadman™ welcomes your comments and discoveries! Please write to us c/o The Test Kitchen, Breadman™ Inc., **1801 North Stadium Boulevard, Columbia, Missouri 65202**.

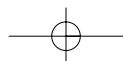
Thank you for deciding to join the Breadman™ family. We look forward to being a part of your bread making for many years to come. Happy baking!

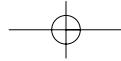
Sincerely,

Marilyn Wise

Manager Consumer Education & Product Testing

Breadman™





Helpful Hints For Bread And Dough

It is recommended that you read the following information before you shop for your ingredients. Your machine will bake up to a 2 pound loaf of fresh bread containing approximately 4 cups of flour. All ingredients except liquids must be at room temperature and liquids should be approximately 80°F/27°C (baby bottle temperature) unless otherwise noted. Always place the ingredients in the bread pan in the order listed in the recipe: liquids, dry ingredients and then yeast. Some ingredient amounts are the same for different size loaves, this is correct.

Measuring The Correct Way

Be sure to measure accurately for success. Even slight measuring inaccuracies can make a big difference in your results. Measure each ingredient precisely before placing it into the bread pan.

When you are measuring liquids, use a clear glass or plastic liquid measuring cup. To ensure accuracy, set the measuring cup on the counter top and read the measurement at eye level.

To measure your flour, spoon it lightly into a standard dry ingredient measuring cup and level it with a straight edge. Also, do not shake the cup or tap it on the counter top. Do not scoop the flour with the measuring cup as this tends to pack more flour than the recipes call for.

Use standard measuring spoons and level with a straight edge of a knife.

Measurement Conversion Chart

1½ tsp	= ½ TBL
3 tsp	= 1 TBL
½ TBL	= 1½ tsp
2 TBL	= ½ cup
4 TBL	= ¼ cup
5 TBL + 1 tsp	= ⅓ cup
8 TBL	= ½ cup
12 TBL	= ¾ cup
16 TBL	= 1 cup
¾ cup	= ¼ cup + 2 TBL
½ cup	= ½ cup + 2 TBL
⅓ cup	= ¾ cup + 2 TBL

Dough Ball: Necessary For A Successful Loaf Of Bread

Liquid amounts called for in a recipe may need to be adjusted slightly because different climates and seasons result in a wide variety of humidity levels. You may want to check the dough ball half way through the first kneading cycle. At this point, 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 it

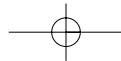
reaches the appropriate consistency. On the other hand, if the mixture is too dry to form a ball or forms more than one ball, add 1 teaspoon of water and allow it to absorb. Add more water if necessary.

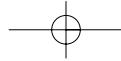
Provided you have used all of the ingredients specified in the recipe, measured the ingredients properly and have a "good" dough ball, you should achieve a successful loaf of bread. If the dough ball is dry, it may cause the bread machine to fall off the counter top. Any damage to your bread machine as a result of falling from the counter will not be covered under warranty.

Yeast: The Number One Ingredient

Red Star Active Dry Yeast was used in the development of all the bread recipes listed in this cookbook. However, Red Star Quick•Rise™ Yeast may also be used. Amounts used do not need to be varied when substituting one for the other. When using bread machine yeast, follow the package instructions.

A ¼-oz package of Red Star Yeast contains approximately 2¼ level teaspoons of yeast. When the yeast is exposed to oxygen, moisture or warmth, the activity of it deteriorates. Therefore, it is recommended to store yeast in an airtight container, refrigerating or freezing it. Measure out the amount you need and





allow it to come to room temperature before using it — this takes about 15 minutes.

If you have any doubt regarding the activity of the yeast, you may use one of the following tests to determine its strength. Each test calls for a different amount of yeast as a base ingredient. This gives you more bread choices once the test is complete.

To test for one package (2½ teaspoons) of Red Star Active Dry or Quick Rise™ Yeast, use a liquid measuring cup and fill it to the ½ cup level with 110°F/27°C - 115°F/46°C water. Stir in 1 teaspoon granulated sugar and 1 package (2½ teaspoons) Red Star Active Dry or Quick • Rise™ Yeast. Leave your stirring spoon in the cup. Set a timer for 10 minutes. As the yeast absorbs liquid, it will begin to activate and rise to the surface. If at the end of 10 minutes the yeast has multiplied to the ½ cup mark, it is very active. The yeast mixture may be used in your Breadman™ Corner Bakery and Dessert Maker in a recipe that calls for ½ teaspoons of yeast. Remember to adjust your recipe for the ¼ cup of water and ½ teaspoons of yeast used in the test. The sugar does not need to be adjusted.

The yeast mixture may be used in your Breadman™ Corner Bakery and Dessert Maker in a recipe that calls for 2½ teaspoons of yeast. Remember to adjust your recipe for the ½ cup of water and 2½ teaspoons of yeast used in the test. The sugar does not need to be adjusted.

To test for 1½ teaspoons of Red Star Active Dry or Quick • Rise™ Yeast, use a liquid mea-

suring cup and fill it to the ¼ cup level with 110°F/27°C - 115°F/46°C water. Stir in 1 teaspoon granulated sugar and 1½ teaspoons Red Star Active Dry or Quick • Rise™ Yeast. Leave your stirring spoon in the cup. Set a timer for 10 minutes. As the yeast absorbs liquid, it will begin to activate and rise to the surface. If at the end of 10 minutes the yeast has multiplied to the ½ cup mark, it is very active. The yeast mixture may be used in your Breadman™ Corner Bakery and Dessert Maker in a recipe that calls for 1½ teaspoons of yeast. Remember to adjust your recipe for the ¼ cup of water and 1½ teaspoons of yeast used in the test. The sugar does not need to be adjusted.

Flour: Bread Flour Is Essential For Bread Recipes

All types of flour are affected by many 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 climate changes in different regions to ensure an excellent loaf.

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

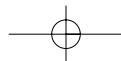
kneaded, gluten becomes elastic and gives the bread better structure. In contrast, all-purpose flour, milled from a combination of soft and hard wheat, becomes elastic too easily for use in a bread machine and quickly loses the ability to stretch well.

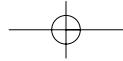
As a result, bread made from all-purpose flour will be small and dense. Several well-known mills now market bread flour. It is labeled bread flour on the package and is available at grocery stores.

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 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). When gluten is added to recipes containing whole grain flours, it

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improves the volume and shape of the loaf significantly. Many grocery stores stock gluten in the flour section. Health food and nutrition centers also carry this item.

Flour is best kept in an airtight container. If you are storing the flour for a long period of time, you may want to keep it in the freezer, as the refrigerator tends to dry it out. 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. Be sure, however, to allow all flours to return to room temperature before placing in the machine.

Fat: Dough Enhancer And Conditioner

Recipes in this cookbook call for vegetable oil. You may substitute in equal proportions solid shortening, real butter or margarine. Divide them into small pieces before placing in the bread pan. There is no noticeable difference in flavor but the crust may be crispier with real butter. Margarine tends to make the crust a little tougher. Light and whipped margarines do not work well.

Liquids: Activate The Yeast And Bind The Dough

In this cookbook, the term liquid refers to all wet ingredients used in the recipe. When yeast is used in a bread machine, it is very important that the liquid temperature is 80°F/27°C. With this temperature, the yeast activates gradually to accommodate the program of the machine. When higher temperatures are used, the yeast activates too quickly and the dough becomes too warm.

Eggs are also considered part of the total liquid amount. Eggs should be at room temperature. When you remove them from the refrigerator, place egg in shell in a bowl of warm water.

After warming egg to room temperature, place egg in measuring cup and add enough liquid 80°F/27°C to equal whatever total measurement the recipe calls for. For example:

Yield	1 pound
egg, room temp. + enough water 80°F/27°C to =	1 ¾ cup

Place the eggs (room temperature) in a liquid measuring cup. Slowly add warm liquid (80°F/27°C) to measuring cup until you have reached the total amount called for in the recipe.

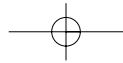
Cinnamon and Garlic: Not True Friends Of Yeast

In the past, cinnamon and sugar were sprinkled on dough before it was rolled up jelly-roll fashion.

Adding it to the dough in a bread machine, however, presents a problem. Cinnamon reacts with bread dough just as a meat tenderizer reacts with meat. It breaks down the structure. Although it smells wonderful as it is baking, some of the flavor is dissipated in the baking process. Do not add more than what is listed in the recipe.

Garlic inhibits yeast activity. Again, do not add more than the quantity 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 too rapidly. Salt also strengthens the structure of the dough. If too little or no salt is used, the bread will rise rapidly and then fall. The texture may also be coarse and/or uneven.

Sugar: Food For Yeast

Sugar is the favorite food of yeast, but too much sugar will cause the yeast to overreact. The loaf of bread will be small and dense. Dried fruits also contribute sugar to the bread dough. For best results, do not add any more than is specified in each recipe. In addition, avoid the use of artificial sweeteners because the yeast cannot react with them.

Substitutes

It is common to experiment with ingredient substitution. The following substitutions have been found to be acceptable. However, results may vary significantly. If you would like to try other substitutions, there are several helpful hint books available from retail stores to assist you. However, results are not guaranteed.

Milk: Coffee creamer, non-dairy creamer or dry buttermilk may be substituted for dry milk in

equal proportions. Liquid milk (80°F/27°C) may be substituted for water in equal proportions. The dry milk may then be eliminated altogether. The loaf will be slightly smaller.

Sugar: Honey may be substituted for sugar in equal proportions. Reduce the liquid by the same amount. Brown sugar may be substituted for white sugar in equal proportions. Yeast needs sugar, no artificial sweetener should be used.

Salt: Salt-free recipes are not successful. Dietetically sodium free (less than 5 mg sodium per serving) or low salt (less than ½ the sodium of table salt) may be used in equal amounts. The bread will have a coarser texture.

Eggs: Liquid egg substitutes may be used as directed on the carton. Two egg whites may be substituted for one whole egg. Remember, all egg products must be at room temperature.

Fruits and Vegetables

When adding fruits or vegetables to recipes, do not exceed the amount listed. These products, if used in excessive amounts, may inhibit the rising of the bread.

Using Delay Timer

If you are going to use the delay timer, make sure the yeast is added last, on top of the flour and away from all liquids. This will keep the

yeast from activating until the machine starts to mix. Also, be sure to reduce the amount of water by 1 teaspoon for a 1 pound loaf, 2 teaspoons for a 1½ pound loaf and 1 tablespoon for a 2 pound loaf. Do not use eggs or any perishable foods with the Delayed Setting.

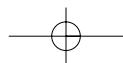
Bread Mixes and other Recipe Books

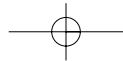
Use mixes labeled for up to 2 pound loaves. For best results, use the **Basic** or **Insta Program**. Even though there are a wide variety of recipes for bread and dough offered here, you may be looking for one that is not included in this cookbook. Bread machine helpful hints and recipe books are available at book and retail stores. They offer a wide variety of recipes. Refer to Basic Features in the Use and Care Guide, for the best bread program to use for other recipes. Minor adjustments may be necessary for best results.

High Altitude

High elevations may make the dough rise faster. First, try the recipe as it is printed. If you find the results are unsuccessful, decrease your yeast ¼ teaspoon at a time. You may also have to increase the water. Start with 2 tablespoons and increase

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it if necessary. The addition of gluten will also help the structure of the bread. The recommended amount is 1 teaspoon per cup of flour.

Freezing Baked Breads and Rolls

When freezing breads and rolls, allow them to cool before wrapping in plastic wrap. Place them in a plastic bag and seal it. Bread may be frozen for up to six weeks. When you thaw, partially open the wrapping to allow the moisture to escape gradually for best results.

Freezing Dough

At the end of the dough program, you may remove the dough and freeze it for baking at a

later time. Form the dough into the desired shape and immediately freeze for one hour to harden. Remove from the freezer and wrap in plastic wrap. Next, place it in a plastic bag and seal. Dough can be kept in the freezer for up to four weeks. Thaw the dough in a plastic bag in the refrigerator overnight or for several hours. Unwrap and place on baking container. Cover and let stand in warm, draft free place until double the original size. Because the dough is not room temperature, you will find it takes longer than usual to rise. Bake according to recipe instructions.

If Additional Assistance is Needed

Remember — Breadman™ has a staff of consumer relations representatives is also available to help you. You will find them to be a knowledgeable and friendly resource whenever you need them. Please feel free to contact them by:

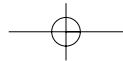
Telephone:
(800) 947-3744

Mail:
Breadman™ Inc.
Consumer Relations
1801 North Stadium Boulevard
Columbia, Missouri 65202
Hours: 8:00 a.m. - 5:30 p.m. CST

Email:
consumer_relations@toastmaster.com

Expert help is also available from Red Star® Yeast (1-800-445-4746).





Bread

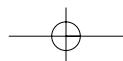
Bread...As Easy As 1-2-3

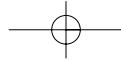
1. Add ingredients to the bread pan in the order listed. Place the bread pan in the bread machine.
2. Close the lid. Select the desired setting. Press START.
3. When the program is complete, remove bread bread pan from the bread machine using oven mitts. Invert and shake to remove the loaf. Allow loaf to cool, standing upright on a wire rack before slicing.

We suggest starting your bread making with the White Bread recipe on page 10. Follow each step carefully. These steps have been written to eliminate the most common errors in bread machine baking and may be helpful for any recipe.



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White Bread

Size of Loaf	1 pound	2 pounds
water 80°F/27°C	¾ cup + 1 TBL	1½ cups
oil	1 TBL	2 TBL
sugar	1½ TBL	2 TBL
salt	1 tsp	2 tsp
dry milk	1 TBL	2 TBL
bread flour	2¼ cups	4 cups
active dry yeast	1¼ tsp	1½ tsp
Program	1	1
Quick•Rise™ yeast	2 tsp	2½ tsp
Insta Program	5	5

Basic Recipe & Method

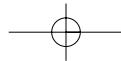
1. Remove the bread pan from the bread maker. Attach the kneading blade onto the shaft. Make sure all ingredients, except water, are at room temperature.
2. Use a liquid measuring cup to measure the water (80°F/27°C) and pour into the bread pan.
3. Use a measuring spoon to measure the oil and add to the bread pan.
4. Use a measuring spoon to measure the sugar, salt and dry milk; level off with the straight edge of a knife and add to the bread pan.
5. Lightly spoon bread flour into a dry measuring cup, level off with the straight edge of a knife and add to the bread pan.
6. Carefully measure yeast with a measuring spoon; level off with the straight edge of a knife and add to the bread pan. If using delay timer, make sure yeast is on top of bread flour, away from liquids.

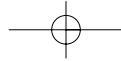
7. Place the pan into the bread machine. Close the lid.
8. Select BASIC PROGRAM, press BAKING to select crust color desired, and set timer to delay, or press START for immediate start.
9. At the end of the first knead process, check the dough ball. It should be slightly tacky to the touch. At this time, push down any dough or flour that may be on the sides of the pan.
10. Use oven mitts to carefully remove the bread pan at end of bake process or at any time during the warm process.

CAUTION: The oven cavity, bread pan, kneading blade and bread will be very hot. Use oven mitts.

11. Turn bread pan upside down and shake several times to release the bread. If the bread loaf does not remove from pan easily, allow it to set on a heat resistant surface. Do not use metal utensils inside the bread pan or machine. Remove the kneading blade and allow loaf to cool standing upright on wire rack approximately 20 minutes before cutting.
12. When the bread has completely cooled, approximately 1 hour, store in an air tight container.
13. Unplug bread maker and allow to cool completely before cleaning. Clean bread pan after each use. Do not immerse the bread pan in water (See cleaning instructions.) Clean inside of bread maker after each use.

(Note: The Basic Recipe & Method for the White Bread recipe are similar for all breads listed in the cookbook.)





Cinnamon Raisin Bread

Size of Loaf

water 80°F/27°C

oil

sugar

salt

dry milk

oatmeal, quick or regular

bread flour

active dry yeast

Program

1 pound

¾ cup

1 TBL

1½ TBL

1 tsp

1 TBL

½ cup

2 cups

1¾ tsp

2

2 pounds

1½ cup + 1 TBL

2 TBL

2 TBL

1½ tsp

2 TBL

1 cup

3¼ cups

2 tsp

2

Add at beep

cinnamon

raisins

walnuts

¾ tsp

½ cup

½ cup

1¼ tsp

½ cup

½ cup

Dried Fruit Bread

Size of Loaf

water 80°F/27°C

oil

salt

brown sugar

dry milk

bread flour

active dry yeast

Program

1 pound

¾ cup

1 TBL

1 tsp

1½ TBL

1 TBL

2¼ cups

1¾ tsp

2

2 pounds

1½ cups

2 TBL

1½ tsp

¼ cup

3 TBL

4 cups

1 TBL

Add at beep

dried fruit bits

nutmeg

½ cup

1 tsp

1 cup

1½ tsp

Fat Free White Bread

Size of Loaf

water 80°F/27°C

applesauce*

sugar

salt

dry milk

bread flour

active dry yeast

Program

Quick-Rise™ yeast

Insta Program

1 pound

¾ cup + 1 TBL

1 TBL

1½ TBL

1 tsp

1 TBL

2¼ cups

1¼ tsp

1

2 tsp

5

2 pounds

1½ cups

2 TBL

2 TBL

2 tsp

2 TBL

4 cups

1½ tsp

1

2½ tsp

5

*Any variety

(Note: Substituting applesauce for oil in other recipes may not produce good results.)

French Bread

Size of Loaf

water 80°F/27°C

oil

sugar

salt

bread flour

active dry yeast

Program

1 pound

¾ cup + 2 TBL

½ TBL

1 TBL

1 tsp

2¼ cups

1¼ tsp

4

2 pounds

1½ cup + 1 TBL

½ TBL

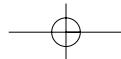
1 TBL + 1 tsp

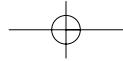
2 tsp

4 cups

1½ tsp

4

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Buttermilk Bread

Size of Loaf	1½ pounds	2 pounds
cultured buttermilk 80°F/27°C	1 cup	1½ cups
oil	3 TBL	¼ cup
honey	3 TBL	¼ cup
salt	1½ tsp	2 tsp
baking soda	¼ tsp	½ tsp
bread flour	3¼ cups	4½ cups
active dry yeast	1½ tsp	1¾ tsp
Program	1	1

Pumpernickel Bread

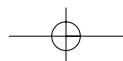
Size of Loaf	2 pounds
water 80°F/27°C	1½ cups
oil	2 TBL
molasses	¼ cup
salt	2 tsp
dry milk	2 TBL
cocoa powder	¼ cup
instant coffee granules	2 tsp
caraway seeds	2 TBL
rye flour	1½ cups
whole wheat flour	½ cup
bread flour	2¾ cups
active dry yeast	2¼ tsp
Program	3

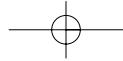
Peanut Butter Honey Bread

Size of Loaf	2 pounds
water 80°F/27°C	1½ cups
peanut butter, any style	¾ cup
honey	½ cup
salt	1½ tsp
dry milk	3 TBL
bread flour	4 cups
active dry yeast	2 ¾ tsp
Program	2

Seed Bread

Size of Loaf	2 pounds
water 80°F/27°C	1 cup + 2 TBL
oil	1 TBL
honey	3 TBL
salt	1 tsp
bread flour	3 cups
oatmeal, quick or regular gluten	½ cup
sunflower seeds	4 tsp
sesame seeds	¼ cup
poppy seeds	2 TBL
anise seeds	2 TBL
active dry yeast	2 tsp
Program	1





Pesto Bread

Size of Loaf
 water 80°F/27°C
 prepared pesto 80°F/27°C
 salt
 sugar
 whole wheat flour
 bread flour
 active dry yeast
Program
 Quick•Rise™ yeast
Insta Program

2 pounds
 1½ cups
 ½ cup
 1½ tsp
 2 TBL
 1¼ cups
 3 cups
 2 tsp
1
 1 TBL
5

Italian Herb Bread

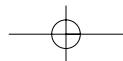
Size of Loaf	1 pound	2 pounds
water 80°F/27°C	¾ cup + 2 TBL	1½ cups
oil	4 tsp	3 TBL
sugar	1 TBL	2 TBL
salt	1 tsp	1 tsp
dry milk	1 TBL	2 TBL
bread flour	2¼ cups	4½ cups
dried Italian seasoning	1 tsp	4 tsp
active dry yeast	1¼ tsp	1½ tsp
Program	4	4
Quick•Rise™ yeast	2 tsp	2¾ tsp
Insta Program	5	5

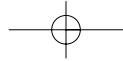
Dill Bread

Size of Loaf
 water 80°F/27°C
 cottage cheese
 oil
 sugar
 salt
 dry milk
 bread flour
 dried dill weed
 dried minced onion
 active dry yeast
Program
 Quick•Rise™ yeast
Insta Program

2 pounds
 ¾ cup
 1 cup
 2 TBL
 3 TBL
 1½ tsp
 2 TBL
 4¼ cups
 1 TBL
 1 TBL
 1½ tsp
1
 2½ tsp
5

Breadman™





Hearty Nut Bread

Size of Loaf

water 80°F/27°C

oil

honey

salt

dry milk

whole wheat flour

bread flour

walnuts

active dry yeast

Program

1 pound

1 cup

2 tsp

3 TBL

1 tsp

1 TBL

1 cup

1½ cups

½ cup

1¾ tsp

3

2 pounds

1½ cups

1 TBL

½ cup

2 tsp

2 TBL

2 cups

2¼ cups

⅔ cup

2½ tsp

3

Jalapeño Bread

Size of Loaf

water 80°F/27°C

oil

whole kernel corn,
well drainedjalapeño peppers,
sliced - well drained

sugar

salt

bread flour

corn meal

cilantro, dried

active dry yeast

Program

Quick•Rise™ yeast

Insta Program

1 pound

½ cup

1½ TBL

½ cup

2 TBL

1 TBL

½ tsp

2 cups

⅓ cup

1 tsp

1½ tsp

1

2 tsp

5

2 pounds

1 cup + 1 TBL

3 TBL

1 cup

¼ cup

2 TBL

1½ tsp

4 cups

⅔ cup

½ TBL

2 tsp

1

1 TBL

5

Whole Wheat Bread

Size of Loaf

water 80°F/27°C

oil

salt

brown sugar

dry milk

whole wheat flour

active dry yeast

Program

1 pound

¾ cups + 3 TBL

2 TBL

1½ tsp

¼ cup

2 TBL

2¾ cups

2¼ tsp

3

2 pounds

1¼ cups + 2 TBL

3 TBL

2¼ tsp

¼ cup + 2 TBL

3 TBL

4 cups

1 TBL

3

Potato Bread

Size of Loaf

water 80°F/27°C

oil

salt

sugar

dry milk

instant potato flakes

bread flour

active dry yeast

Program

2 pounds

1¼ cups

3 TBL

2 tsp

3 TBL

3 TBL

¼ cup

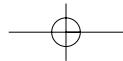
4 cups

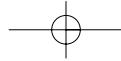
2 tsp

1

1 TBL

5





Corn Bread

Size of Loaf

egg, room temp. + enough
water 80°F/27°C to =
oil
sugar
salt
dry milk
bread flour
corn meal
active dry yeast
Program

	1 pound	2 pounds
1	2	
3/4 cup + 1 TBL	1 1/2 cups	
2 TBL	1/4 cup	
2 TBL	1/4 cup	
1 tsp	2 tsp	
1/4 cup	1/2 cup	
2 cups	4 cups	
1/4 cup	1/2 cup	
1 1/2 tsp	2 tsp	
1	1	

Double Chocolate Bread

Size of Loaf

egg, room temp. + enough
water 80°F/27°C to =
sour cream 80°F/27°C
oil
salt
sugar
bread flour
cocoa powder
active dry yeast
Program

	2 pounds
1	
3/4 cup + 2 TBL	
1/2 cup	
1 TBL	
1 1/2 tsp	
1/4 cup	
4 cups	
3 TBL	
2 1/2 tsp	
2	
	1 cup

Add at beep

semi-sweet chocolate chips

(Note: This is a very moist, dense bread.)

French Variation Bread

Size of Loaf

water 80°F/27°C
sugar
salt
bread flour
active dry yeast
Program

1 pound	2 pounds
3/4 cup + 2 TBL	1 1/2 cups
1 TBL	2 TBL
1 tsp	2 tsp
2 1/4 cups	4 1/3 cups
1 1/4 tsp	2 tsp
4	4

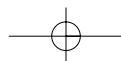
Caraway Rye Bread

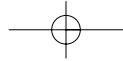
Size of Loaf

water 80°F/27°C
oil
molasses
salt
dry milk
rye flour
whole wheat flour
bread flour
caraway seeds
active dry yeast
Program

2 pounds	
1 2/3 cups	
2 TBL	
1/4 cup	
2 tsp	
2 TBL	
1 1/2 cups	
1/2 cup	
3 cups	
2 TBL	
3 1/4 tsp	
3	

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Honey Oatmeal Bread

Size of Loaf	1 pound	1½ pounds
water 80°F/27°C	1 cup	1½ cups
oil	1 TBL	1½ TBL
honey	¼ cup	6 TBL
salt	1 tsp	1½ tsp
oatmeal, quick or regular	½ cup	¾ cup
bread flour	2¼ cups	3½ cups
active dry yeast	1 tsp	1½ tsp
Program	1	1

White Wheat Bread

Size of Loaf	1 pound	2 pounds
water 80°F/27°C	¾ cup	1½ cups
oil	1 TBL	2 TBL
salt	1 tsp	2 tsp
brown sugar	2 TBL	3 TBL
dry milk	1 TBL	3 TBL
whole wheat flour	¼ cup	2 cups
bread flour	1¾ cups	2 cups
active dry yeast	1 tsp	2 tsp
Program	3	3

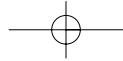
Sour Cream, Onion & Chives Bread

Size of Loaf	2 pounds
egg, room temp. + enough	1
water 80°F/27°C to =	1 cup
sour cream 80°F/27°C	¾ cup
oil	2 TBL
salt	2¼ tsp
sugar	2 TBL
bread flour	4 cups
dehydrated onions	1½ TBL
chives, dried	2 TBL
active dry yeast	2¼ tsp
Program	1
Quick-Rise™ yeast	3¼ tsp
Insta Program	5

Onion Rye Bread

Size of Loaf	2 pounds
water 80°F/27°C	1½ cups
oil	1½ TBL
molasses	¼ cup
salt	1½ tsp
dry milk	2 TBL
rye flour	¾ cup
whole wheat flour	¾ cup
bread flour	2½ cups
dehydrated onions	1½ TBL
caraway seeds	4 tsp
active dry yeast	2½ tsp
Program	3

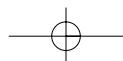


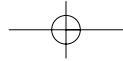


Tomato Herb Bread

Size of Loaf	2 pounds
water 80°F/27°C	¾ cup + 1 TBL
oil	2 TBL
low sodium vegetable juice 80°F/27°C	½ cup
salt	1¼ tsp
sugar	2 TBL
dry milk	2 TBL
cilantro leaves, dried	2 tsp
oregano leaves, dried	1 tsp
garlic powder	1 tsp
bread flour	4 cups
sun dried tomatoes, snipped, unsalted and dried, not packed in oil	½ cup
active dry yeast	2 tsp
Program	1
Quick•Rise™ yeast	1 TBL
Insta Program	5

Breadman™





Sourdough Starter

active dry yeast	2 1/4 tsp
water 110°F/43°C	2 cups
bread flour	3 1/2 cups
sugar	1 TBL

Sourdough French Bread

Size of Loaf	1 pound	2 pounds
water 80°F/27°C	1/2 cup + 1 TBL	3/4 cup + 2 TBL
starter*	3/4 cup	1 1/4 cups
sugar	2 tsp	4 tsp
salt	1 1/2 tsp	2 1/2 tsp
bread flour	2 1/4 cups	4 cups
active dry yeast	1 1/2 tsp	1 TBL
Program	I	I

*Only use starter recipe above.

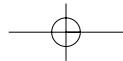
Basic Recipe & Method

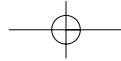
In a 4 quart glass container, dissolve yeast in water 110°F/43°C; let stand 5 minutes, add flour and sugar. Stir with plastic or wooden spoon until blended. Mixture will be thick; remaining lumps will dissolve during fermentation process. Cover loosely with plastic wrap and let stand in warm place for 5 days, stirring 3 times a day. The starter will "rise and fall" during the fermentation period and become thinner as it stands. A temperature of 80°-85°F/27°-30°C is best for the sour flavor to develop. An ideal place to store starter is on the counter next to your range or refrigerator. When the starter is developed, it is bubbly and may have a yellow liquid layer on top; stir before using. It may be used for baking or placed in the refrigerator to use later, cover loosely.

To use starter, measure the amount specified in the recipe. When refrigerated, let container of starter come to room temperature before measuring - about 4 hours. If baking in the morning, leave the starter out overnight.

Replenish with 1 cup flour, 2/3 cup warm water 110°F/43°C and 1 teaspoon sugar. Stir until blended; some lumps may remain. Cover loosely and let stand in warm place for 10 to 12 hours or overnight. The starter will rise and become bubbly. Stir, then place in refrigerator to store.

Stir in 1 teaspoon sugar to keep it active if the starter is not used every week.





Day Old Bread Uses

Breaded Pineapple

chunked pineapple	1 (15-oz) can
cornstarch	2 TBL
sugar	½ cup
butter	¼ cup
white bread, 1 inch cubes	2 cups

Method

Drain pineapple, reserve juice. Add enough water to juice to equal 1 cup. Mix cornstarch and sugar, add juice and margarine and heat until thick. Pour over pineapple and bread, toss lightly to mix. Bake at 350°F/177°C for 35 minutes.

Bread Pudding

bread, 1 inch cubes	1½ cups
vanilla cook & serve pudding & pie filling	1 (3-oz) box
cinnamon	1 tsp
milk, liquid	2 cups

Method

Mix all ingredients in a microwave-safe one quart casserole. Cook uncovered in microwave on high for 7 minutes or until boiling – stir occasionally during the last half of cooking. Or, bake in oven at 350°F/177°C for 30 minutes – stir halfway through cooking time. Serve warm or cold.

Crunchy Bread Snacks

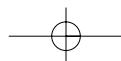
bread, sliced ½ inch thick	8 slices
butter, melted	¼ cup
dry seasoning mix*	4 tsp

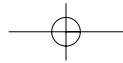
*Use any one of the following: dried spaghetti sauce seasoning, dry ranch dressing, Italian herb seasoning, garlic powder or garlic salt. Amounts may be adjusted to your taste.

Method

Melt butter and add seasoning. Place bread on baking sheet and lightly brush with butter mixture. Bake at 350°F/177°C for 10 - 15 minutes or until brown. Allow to cool, breaking into bite size pieces.

Breadman™





Fast Bake™ Breads

The Fast Bake™ program, with hotter rise and bake temperatures, is convenient for baking a hot, fresh loaf of bread in under an hour. The longer bread programs, with lower rise and bake temperatures, will bake a taller, more developed loaf of bread. And remember, you can always use the delay feature for the longer programs.

As a result of the increased temperatures during the rise and bake process, the loaf of bread produced from this program may have a dark, crisp crust with a split on the top side of the loaf.

We suggest starting your Fast Bake™ bread baking with this White Bread Recipe. Follow each step carefully, noticing the water temperatures must be 110°-115°F/43°-46°C and that Quick•Rise™, Rapid Rise™, Bread Machine or Instant Active Dry yeast must be used.

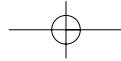
White Bread

Size of Loaf	1½ pound	2 pounds
110°-115°F/43°-46°C	1¼ cups	1½ cups + 3 TBL
oil	2½ TBL	1/4 cup
sugar	2 TBL	3 TBL
salt	1½ tsp	2 tsp
dry milk	1½ TBL	2 TBL
bread flour	3 cups	4 cups
Quick•Rise™ yeast	5½ tsp	6¾ tsp
Program	9	9

Basic Recipe & Method

1. Remove the bread pan from the bread maker. Attach the kneading blade onto the shaft. Have all ingredients ready. Make sure all ingredients, except water, are at room temperature.
2. Use a liquid measuring cup to measure the water 110°-115°F/43°-46°C and pour into the bread pan.
3. Use a measuring spoon to measure the oil and add to the bread pan.
4. Use a measuring spoon to measure the sugar, salt and dry milk; level off with the straight edge of a knife and add to the bread pan.
5. Lightly spoon bread flour into a dry measuring cup; level off with the straight edge of a knife and add to the bread pan.
6. Carefully measure Quick•Rise™ yeast with a measuring spoon; level off with the straight edge of a knife and add to the bread pan.
7. Place the bread pan into the bread maker. Close the lid.
8. Press the FAST BAKE™ button 9 and press START.
9. At the beep during the kneading process (:53), check the dough ball. It should be sticky to the touch. At this time, push down any dough or flour that may be on the sides of the pan.





10. When the beeper sounds the bread has finished baking.
11. Use oven mitts to carefully remove the bread pan.

CAUTION: The oven cavity, bread pan, kneading blade and bread will be very hot. Use oven mitts.

12. Turn bread pan upside down and shake several times to release the bread. Do not use metal utensils inside the bread pan or bread maker. Remove the kneading blade and allow loaf to cool, standing upright on wire rack approximately 20 minutes before cutting.
13. When the bread has completely cooled, approximately 1 hour, store in an air tight container.
14. Unplug bread maker and allow to cool completely before cleaning. Clean bread pan after each use. Do not immerse the bread pan in water (See cleaning instructions.) Clean inside of bread maker after each use.

(Note: The Basic Recipe & Method for the Fast Bake™ White Bread recipe are similar for all Fast Bake™ breads listed in the cookbook.)



French Bread

Size of Loaf

2 pounds

water 110°-115°F/43° - 46°C	1½ cups + 2 TBL
oil	3 TBL
sugar	1½ TBL
salt	1½ tsp
bread flour	4½ cups
Quick•Rise™ yeast	6 tsp
Program	9

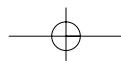
Pepperoni Pizza Bread

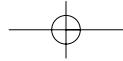
Size of Loaf

2 pounds

water 110°-115°F/43°-46°C	1½ cups + 2 TBL
oil	3 TBL
pepperoni, thin sliced	1 cup
Parmesan cheese, grated	¼ cup
sugar	1½ TBL
salt	1½ tsp
bread flour	4½ cups
dried pizza seasoning	1 TBL
Quick•Rise™ yeast	6 tsp
Program	9

Breadman™





Cinnamon Raisin Nut Bread

Size of Loaf

water 110°-115°F/43°-46°C

oil

brown sugar

salt

dry milk

bread flour

cinnamon

raisins

walnuts

Quick•Rise™ yeast

Program

1½ pounds

1½ cups + 1 TBL

7 tsp

3½ TBL

1½ tsp

1½ TBL

3½ cups

1 tsp

½ cup

½ cup

6¾ tsp

9

Potato Bread

Size of Loaf

water 110°-115°F/43°-46°C

oil

sugar

salt

dry milk

white pepper

instant potato buds

green onion tops, chopped

bread flour

Quick•Rise™ yeast

Program

2 pounds

1½ cups + 3 TBL

3 TBL

2 TBL

2 tsp

¼ cup

¼ tsp

½ cup

2 TBL

4 cups

6¾ tsp

9

Honey Granola Bread

Size of Loaf

water 110°-115°F/43°-46°C

oil

honey

salt

dry milk

bread flour

granola cereal

Quick•Rise™ yeast

Program

2 pounds

1½ cups + 1 TBL

6 TBL

2½ TBL

2 tsp

3 TBL

4½ cups

1 cup

6¾ tsp

9

Italian Bread

Size of Loaf

water 110°-115°F/43°-46°C

oil

sugar

salt

dry milk

dried Italian seasoning

bread flour

Quick•Rise™ yeast

Program

2 pounds

1½ cups + 1 TBL

2 TBL

¼ cup

2 tsp

2 TBL

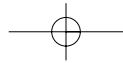
1 TBL

4 cups

6¾ tsp

9





White Wheat Bread

Size of Loaf

water 110°-115°F/43° - 46°C

oil

sugar

salt

dry milk

bread flour

whole wheat flour

Quick•Rise™ yeast

Program

2 pounds

1½ cups + 3 TBL

3 TBL

¼ cup

2 tsp

2 TBL

3½ cups

½ cups

6 tsp

9

Fat Free Bread

Size of Loaf

water 80°F/27°C

applesauce*

sugar

salt

dry milk

bread flour

Quick•Rise™ yeast

Program

2 pounds

1½ cups

2 TBL

3 TBL

2 tsp

2 TBL

4½ cups

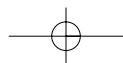
6¾ tsp

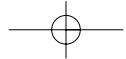
9

*Any variety

(Note: Substituting applesauce for oil in other recipes may not produce good results.)

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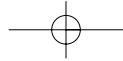


Dough

Dough...As Easy As 1-2-3

1. Add ingredients to the pan in the order listed. Refer to page 4 for measuring information. Place the bread pan in the bread machine.
2. Close the lid. Select the DOUGH setting. Press START.
3. Remove the dough from the bread pan when the bread machine beeps eight times. Follow shaping and baking instructions.





Helpful Hints for Dough

- If using delayed timer, make sure yeast is on top of flour, away from liquids.
- If you allow the dough to remain in the bread machine after the cycle is complete, it may over rise and damage the machine.

Crust Treatments (use only with dough program)

Always allow optimum rising of shaped dough. Use a pastry brush to apply glaze. Bake as directed.

Egg Yolk Glaze — For a shiny golden crust, mix 1 slightly beaten egg or egg yolk with 1 TBL water or milk.

Egg White Glaze — For a shiny, chewy crust, mix 1 slightly beaten egg white with 1 TBL water.

Lightly Floured

Sprinkle enough flour onto work area so that the dough can be handled without sticking.

Shaping Rolls

Cloverleaf Rolls — Shape into $\frac{1}{2}$ -inch balls. Place 3 balls in each muffin tin and let rise until double in size.

Crisscross Rolls — Shape into balls, setting two aside. Combine the balls and roll into a $\frac{1}{8}$ -inch thick square. Cut strips $\frac{1}{8}$ -inch wide and 2 inches long. Place one strip across the top of each ball. Repeat this process placing the second strip in the opposite direction across the top of each ball.

Traditional Rolls — Shape into balls. For "pull apart" rolls, place dough balls with sides touching. For "individual" rolls, place dough balls 2 inches apart.

Dinner Roll Dough

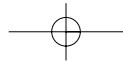
Yield	12 rolls	18 rolls	24 rolls
egg, room temp. + enough water	1	1	1
80°F/27°C to =	$\frac{3}{4}$ cup	1 cup + 1 TBL	$\frac{1}{3}$ cups
oil	2 TBL	3 TBL	$\frac{1}{4}$ cup
sugar	2 TBL	3 TBL	$\frac{1}{4}$ cup
salt	$\frac{1}{2}$ tsp	1 tsp	$\frac{1}{2}$ tsp
bread flour	2 cups	$\frac{3}{4}$ cups	4 cups
active dry yeast	1 tsp	$\frac{1}{2}$ tsp	2 tsp
Program	6	6	6

Method

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Place on a greased baking sheet. Cover and let rise in a warm place for 30 minutes or until double in size.
3. Bake at 350°F/177°C for 15 - 25 minutes or until done.

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Focaccia Bread Dough

Yield	1 loaf
water 80°F/27°C	1 cup
olive oil	1/3 cup
sugar	2 tsp
salt	1 tsp
bread flour	3 cups
dried Italian seasoning	1 tsp
active dry yeast	1 1/2 tsp
Program	6

Garlic-cheese topping

olive oil	1/4 cup
dried oregano	1 1/2 tsp
garlic, finely minced	1/4 cup
Parmesan cheese, grated	1/3 cup
salt	1/4 tsp

Greek-style topping

olive oil	1/4 cup
dried oregano	1 1/2 tsp
onion, thinly sliced	1 cup
feta cheese, crumbled	1/3 cup
black olives, sliced, drained	1/4 cup
salt	1/4 tsp

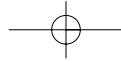
Method

- With oiled hands, evenly press dough into a greased 9-inch x 13-inch pan. Using your fingertips, make indentations in the dough.
- Cover, let rise in a warm place for 20 minutes or until double in size. While the dough is rising, select the topping and prepare.
- In a skillet, heat oil.

For Garlic-cheese topping — stir in oregano and garlic — immediately remove from heat.

For Greek topping — Stir in oregano and onions — cook until onions are soft but not brown — approximately 5 minutes.
- Spoon topping mixture evenly over dough. Sprinkle with remaining ingredients.
- Bake at 400°F/205°C for 20 minutes or until done.





Wheat Dinner Roll Dough

Yield	12 rolls	18 rolls
water 80°F/27°C	¾ cup	1½ cups
oil	1 TBL	2 TBL
brown sugar	2 TBL	¼ cup
salt	½ tsp	1 tsp
dry milk	1 TBL	2 TBL
bread flour	1¼ cups	2½ cups
whole wheat flour	1 cup	2 cups
active dry yeast	1½ tsp	2 tsp
Program	6	6

Method

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Place on greased baking sheet. Cover and let rise in a warm place for 30 minutes or until double in size.
3. Bake at 350°F/177°C for 25-30 minutes or until done.

Buttermilk Roll Dough

Yield	12 rolls	18 rolls
cultured buttermilk	1 cup	1½ cups
80°F/27°C		
oil	3 TBL	¼ cup
honey	1½ TBL	2 TBL
salt	1 tsp	1½ tsp
bread flour	¾ cup	1¼ cups
whole wheat flour	1½ cups	2 cups
wheat germ	½ cup	½ cup
baking soda	¼ tsp	¼ tsp
active dry yeast	1¾ tsp	2 tsp
Program	6	6

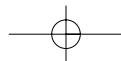
Brush on rolls

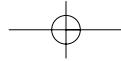
butter, melted 2 TBL 3 TBL

Method

1. Place on lightly floured surface. Divide into pieces and shape.
2. Place on a greased baking sheet. Cover and let rise in a warm place for 30 minutes or until double in size. Brush with melted butter.
3. Bake at 350°F/177°C for 15-20 minutes or until done.

Breadman™





French Bread Dough

Yield

water 80°F/27°C

sugar

salt

bread flour

active dry yeast

Program

1 loaf

1 1/4 cups

1 TBL

1 tsp

3 1/2 cups

1 TBL

6

Glaze

water

2 TBL

salt

1/2 tsp

Method

1. Place on a lightly floured surface. Roll into a large rectangle. Starting with the longest side, roll up tightly, pressing the seams to seal and tapering each end.
2. Place the loaf on a greased baking sheet, cover and let rise in a warm place 40 minutes or until double in size.
3. With a knife, cut three diagonal slashes across top of the loaf. Combine the glaze ingredients and brush the loaf generously. Bake at 400°F/205°C for 20 - 25 minutes or until done.

Variations

French Onion Bread: Add 1/4 cup dehydrated onion to dough recipe and shape according to method.

French Loaf: Instead of step #1, shape the dough into one large round ball. Continue steps 2 and 3. Bake at 400°F/205°C 20 - 25 minutes or until done.

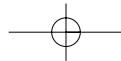
(*Tip:* If desired, brush with glaze and sprinkle loaves, before baking, with one of the following: sesame seeds, poppy seeds, caraway seeds or cracked wheat.)

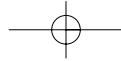
French Roll: Instead of step #1, divide into 12 pieces. Pinch together the ends of each roll and taper slightly. Continue steps 2 and 3. Bake at 400°F/205°C for 15 - 20 minutes or until done.

French Twists (use French Bread Dough recipe)

Method

1. Place on a lightly floured surface. Divide into 18 equal pieces. Roll into 14 inch long ropes.
2. Fold each rope in half and twist, starting at fold.
3. Place on a greased baking sheet and brush with 1/2 cup of melted butter. Cover and let rise in a warm place until double in size.
4. Brush with glaze and bake at 400°F/205°C for 12 - 15 minutes or until done.





Cheesy Garlic Roll Dough

Yield	18 rolls	24 rolls
egg, room temp. + enough	1	1
water 80°F/27°C to =	1 cup	1½ cups
oil	2 TBL	3 TBL
sugar	½ cup	½ cup
salt	1 tsp	1½ tsp
bread flour	3½ cups	4½ cups
active dry yeast	1½ tsp	2 tsp
Program	6	6

Topping

Parmesan cheese, grated	½ cup	⅔ cup
garlic, finely minced	1½ TBL	2 TBL
butter, melted	3 TBL	¼ cup

Method

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Combine cheese and garlic. Dip pieces in melted butter and then in cheese-garlic mixture. Place in greased 9-inch x 13-inch baking dish. Cover and let rise in a warm place 1 hour or until double in size.
3. Bake at 325°F/163°C for 35-40 minutes or until done.

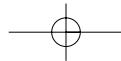
Pita Pocket Dough

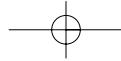
Yield	20 pita pockets
water 80°F/27°C	1½ cups
olive oil	8 tsp
sugar	4 tsp
salt	1¼ tsp
bread flour	2 cups
whole wheat flour	1½ cups
active dry yeast	2½ tsp
Program	6

Method

1. Place on a lightly floured surface. Divide into 10 pieces. Shape each piece into a smooth ball.
2. Place 5 balls on a large baking sheet. Place the remaining five balls on another baking sheet. Let rise about 20 minutes. With fingertips flatten each ball into a 6 inch circle.
3. Bake at 500°F/260°C for 5 minutes or until puffed and tops begin to brown.
4. Cut each in half to form 2 pockets.

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Refreshing Roll Dough

Yield

	12 rolls	18 rolls
egg, room temp. + enough water 80°F/27°C to =	1 cup	1½ cups
butter	¼ cup	½ cup
brown sugar	½ cup	½ cup
salt	1 tsp	1½ tsp
bread flour	3½ cups	4½ cups
active dry yeast	1½ tsp	2 tsp
Program	6	6

Topping

butter, melted	½ cup	¾ cup
orange peel, grated	2 TBL	¼ cup
sugar	½ cup	¾ cup

Method

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Mix together topping ingredients, dip pieces in mixture, coating well.
3. Place in greased 9-inch x 13-inch baking dish, cover and let rise in a warm place 1 hour or until double in size.
4. Bake at 350°F/177°C for 20-30 minutes or until done. Serve warm.

Challah Braid Dough

Yield

	regular	large
egg, room temp. + enough water 80°F/27°C to =	¾ cup	1 cup + 1 TBL
oil	2 TBL	3 TBL
sugar	1½ TBL	2 TBL
salt	1 tsp	1½ tsp
bread flour	2 cups	3½ cups
active dry yeast	1 tsp	1½ tsp
Program	6	6

Glaze

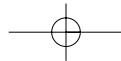
egg yolk, beaten	1	1
water	1 TBL	1 TBL

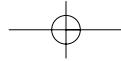
Topping

poppy seeds	1 tsp	1 TBL
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Method

1. Place dough on a lightly floured surface. Divide into thirds, making 3 (10-inch regular, 13-inch large) ropes with tapered ends. Pinch ropes together at one end, braid together. Pinch together at other end and secure braid.
2. Transfer braided dough to greased baking sheet; cover and let rise in a warm place 1 hour or until double in size.
3. Combine glaze ingredients and brush onto braid. Sprinkle with poppy seeds and bake at 375°F/190°C for 25 minutes or until done.





Pretzel Dough

Yield

water 80°F/27°C
egg yolk, room temperature*
oil
sugar
salt
white pepper
bread flour
active dry yeast
Program

*Reserve egg white for glaze.

Glaze

egg white 1
water 1 TBL

Toppings (optional)

kosher salt, sesame seeds

Method

1. On a lightly floured surface cut dough into pieces. Roll each piece into a 16-inch rope. Cross the ends of the rope to make a loop; twist the crossed ends once and fold across the loop.
2. Place on a greased baking sheet 1½ inches apart. Brush with glaze and sprinkle with topping (optional). Bake at 375°F/190°C for 15-20 minutes or until done.

Variation

Pepperoni Pretzel: Add 1 cup sliced pepperoni and 2 tablespoons Parmesan cheese to dough ingredients. Follow method for completion.

Pizza Crust Dough

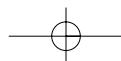
Yield

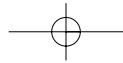
	1 thick or 2 thin	2 thick or 4 thin
water 80°F/27°C	¾ cup	1½ cups
oil	1 TBL	2 TBL
sugar	1 TBL	2 TBL
salt	½ tsp	1 tsp
dry milk	1 TBL	2 TBL
bread flour	2½ cups	4½ cups
active dry yeast	1 tsp	2 tsp
Program	6	6

Method

1. Place on a lightly floured surface. Divide and press onto a 12-inch pizza pan, raising edges.
2. Spread pizza sauce over the dough and sprinkle with toppings.
3. Bake 425°F/218°C for 20 minutes or until crust is golden brown around edges.

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Banana Wheat Bagel Dough

Yield

egg, room temp. + enough
water 80°F/27°C to =

oil

honey

salt

banana, mashed

whole wheat flour

bread flour

active dry yeast

Program

Glaze

egg white, beaten
water

Toppings (optional)

poppy seeds, sesame seeds

Method

1. Place on a lightly floured surface. Divide into pieces. Roll each into a smooth ball, making a hole in the center of each with thumbs. Gently pull to make a one inch hole.
2. Place on a greased baking sheet. Cover and let rise in a warm place for 1 hour or until double in size.
3. In a 3-quart saucepan, bring to a boil 2 quarts water and 2 tablespoons sugar. Place a few bagels at a time in boiling water. Simmer 3 minutes turning once. Remove with slotted spoon and put back on greased baking sheet.
4. Brush with egg white and sprinkle with choice of toppings. Bake at 400°F/204°C for 20-25 minutes or until done; cool on a wire rack.

12 bagels

1
1 cup
2 TBL
1 TBL
1½ tsp
½ cup
2½ cups
1 cup
2¼ tsp
6

1
1 TBL

Bagel Dough

Yield

water 80°F/27°C
sugar
salt
bread flour
active dry yeast

Program

8 bagels

1 cup
1½ TBL
1 tsp
3 cups
2¼ tsp
6

Glaze

egg, beaten 1

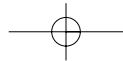
Toppings (optional)

sesame seeds, poppy seeds, cracked wheat dry cereal or dehydrated onions

Method

1. Place on a lightly floured surface. Divide into pieces. Roll each into a smooth ball, making a hole in the center of each with thumbs. Gently pull to make a one inch hole.
2. Place on a greased baking sheet. Cover and let rise in a warm place for 1 hour or until double in size.
3. In a 3-quart saucepan, bring to a boil 2 quarts water and 2 tablespoons sugar. Place a few bagels at a time in boiling water. Simmer 3 minutes, turning once. Remove with slotted spoon and put back on greased baking sheet.
4. Brush with egg and sprinkle with choice of toppings. Bake at 400°F/204°C for 20-25 minutes or until done; cool on a wire rack.





Almond Cherry Coffee Cake Dough

Yield

water 80°F/27°C

oil

sugar

salt

dry milk

bread flour

active dry yeast

Program

Filling

cream cheese, room temperature

sugar

maraschino cherries, chopped

milk, liquid

almond extract

1 coffee cake

1 cup

1 TBL

1½ TBL

¾ tsp

1 TBL

3½ cups

1½ tsp

6

8 oz

2 TBL

½ cup

1 TBL

½ tsp

Glaze

powdered sugar

sour cream

milk, liquid

almonds, sliced

cherries

½ cup

1 TBL

1-2 TBL

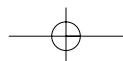
2 TBL

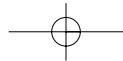
2 TBL

Method

1. Place on a lightly floured surface. Roll into a 15-inch x 10-inch rectangle. Spread filling over dough within ½-inch of edges. Starting with longest side, roll dough up tightly, pressing edges to seal.
2. Place roll, seam-side down, on a greased baking sheet and join the ends to form a ring; pinch to seal. With a knife, make cuts 1½ inches apart from the outside edge to within one inch of the inside edge. Turn each section on its side so filling shows.
3. Cover and let rise in a warm place 1 hour or until almost double in size.
4. Uncover and bake at 375°F/190°C for 20-25 minutes or until done.
5. 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.

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Cinnamon Roll Dough

Yield

egg, room temp. + enough

water 80°F/27°C to =

oil

sugar

salt

bread flour

active dry yeast

Program

16 rolls

1

1 cup

3 TBL

1/3 cup

1 tsp

3 1/2 cups

1 1/2 tsp

6

Filling

butter, softened

sugar

cinnamon

walnuts, finely chopped

raisins

1/3 cup

1/4 cup

2 TBL

1/4 cup

1/4 cup

Glaze

powdered sugar

milk, liquid

vanilla extract

1/2 cup

3 TBL

1/2 tsp

Method

1. On a lightly floured surface, roll dough into a 12-inch x 6-inch rectangle and spread with butter. Combine remaining filling ingredients and sprinkle over butter. Roll up tightly, jelly-roll style, starting with the longest side, and cutting into 1-inch slices.
2. Place in greased baking pan about 1/2-inch apart and let stand in a warm place for 1 hour or until double in size.
3. Bake at 350°F/177°C for 25-30 minutes or until done.
4. Mix glaze ingredients until smooth and drizzle over top.

Whole Wheat Pizza Crust Dough

Yield

water 80°F/27°C

oil

sugar

salt

whole wheat flour

bread flour

active dry yeast

Program

2 thin crusts

1 cup

2 TBL

1 TBL

1 tsp

1 cup

1 1/2 cups

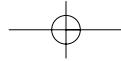
2 1/4 tsp

6

Method

1. (Sprinkle each pan with 1 tablespoon of cornmeal if desired.) Place dough on a lightly floured surface. Divide in half and press onto a 12-inch pizza pan, raising edges. Generously prick dough with a fork. For one 12-inch thick crust, do not divide.
2. Bake 400°F/205°C for 10-12 minutes or until edges of crust begin to turn a light golden brown. Remove, add toppings and return to oven to bake an additional 15-20 minutes.





Sticky Breakfast Bun Dough

Yield

egg, room temp. + enough
water 80°F/27°C to =

oil

sugar

salt

bread flour

active dry yeast

Program

Filling

butter, softened

sugar

cinnamon

pecans, chopped

Topping

butter, melted

brown sugar

Method

1. On a lightly floured surface roll into a 12-inch x 16-inch rectangle and spread with butter. Combine remaining filling ingredients and sprinkle over dough. Roll up tightly, jelly-roll style, starting with the longest side, and cut into one inch slices.
2. Combine topping mixture and spread into a 13-inch x 9-inch baking dish. Place slices on mixture and let rise in a warm place for 1 hour or until double in size.
3. Bake at 350°F/177°C for 35 minutes or until done. Invert onto a heat-proof tray.

12 buns

1	
1 cup + 2 TBL	
¼ cup	
⅓ cup	
1 tsp	
3½ cups	
1½ tsp	

6

½ cup	
⅓ cup	
1 TBL	
½ cup	

¾ cup	
¾ cup	

Pie Crust Dough

Yield

water 80°F/27°C

shortening

salt

all-purpose flour*

Program

2 crusts

½ cup

1 cup

¼ tsp

2½ cups

6

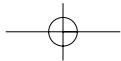
*For best results, all-purpose flour must be used.

Method

1. Start dough program, allow to mix 6 - 10 minutes or until thoroughly blended. Press STOP button to cancel program when display reads :53.
2. Divide in half.
3. Place half of dough into pie pan.
4. Using fingertips, spread dough evenly onto bottom and sides of pie dish. Repeat for second crust or roll out on a lightly floured surface to put on top of pie. Prick bottom with fork.
5. Bake at 425°F/218°C for 20 minutes or until done.

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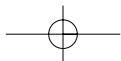


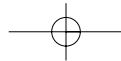
Butter

Butter...As Easy As 1-2-3

Although the old-fashioned churning method used to require a lot of time and elbow grease, making butter in your Breadman™ Corner Bakery Bread & Dessert Maker is now as easy as 1-2-3. Make the butter first, add the additional ingredients, cover tightly and store in the refrigerator. This will allow the additional ingredients to enhance the flavor of the butter while your bread is baking.

A small amount of butter will be left in the bread pan. If making bread right away, it is not necessary to wash the interior of the bread pan. The bread dough will absorb the butter during the knead or bake process. Do not immerse the pan; refer to cleaning instructions. Hand wash the lid with mild soap and water and dry thoroughly.





Helpful Hints for Butter

Basic Recipe & Method

1. Make sure your bread machine and pan are at room temperature. Attach the kneading blade onto the shaft of the pan. Pour in 1 cup (236 ml) of cold, heavy whipping cream or heavy cream (containing at least 36% butter fat or 5 grams of fat per tablespoon). Place lid on pan. Insert pan into bread machine and close lid.
2. Select butter program, press START. Halfway through the cycle, the mixture may resemble whipped cream and then begin to separate. The bread machine will beep when the cycle is complete.
3. Pour off buttermilk and save (see Using Buttermilk). To rinse butter, remove lid and add 1 cup cold water, replace lid and drain water into sink. Repeat. This will rinse off any remaining buttermilk and assist in hardening the butter. Remove butter with a rubber spatula. Yields approximately $\frac{1}{2}$ cup. Flavor before refrigerating.

Tips

- Heavy whipping cream or heavy cream will produce the most butter. Light whipping cream and whipping cream (30-36% butter fat) will churn into a smaller amount of butter and you may have to repeat part of the butter program. Stop the program when butter chunks are formed. Half and half or other lower-fat dairy products without the words "whipping" or "cream" in the name will not churn into butter.
- The average refrigerated life of salted or unsalted butter is several weeks; up to nine months if frozen.
- All butter is made from fresh sweet cream. The choice of salted or unsalted butter is a matter of personal preference, but many cooks prefer unsalted butter for baking. For salted butter, add $\frac{1}{4}$ teaspoon salt to $\frac{1}{2}$ cup butter.

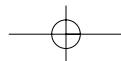
Using Buttermilk

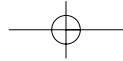
Buttermilk is the liquid left after churning butter. Most of the fat goes into the butter, not the milk. It may be used in any recipe calling for milk such as shakes, soups, sauces, pancakes or waffles. Refrigerate until ready to use.

If you want to use this buttermilk to increase calcium and protein in a bread recipe, it may be substituted for any or all of the water. The bread will be shorter and more dense. The buttermilk should be scalded before using, to improve its baking quality. Pour into sauce pan and heat to 200°F/94°C, then allow to cool to 80°F/27°C.

Today's buttermilk sold in grocery stores is a cultured product rather than a by-product of churning cream into butter. Cultured buttermilk is made from fresh low-fat or skim milk with the addition of nonfat dry milk solids, salts and other ingredients. It also has a special bacterial culture added which produces the characteristically tart flavor. There is a cultured Buttermilk Bread recipe in the bread recipe section.

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Flavored Butters

To make "flavored butters," prepare plain butter as directed. Place butter into a deep bowl and beat in ingredients with a electric mixer until well blended. Serve with fish, meat, poultry, vegetables, bagels, crackers or bread.

Special thanks to the following organizations for their assistance:

American Dairy Association®, St. Louis District Dairy Council® and Mid-American Dairymen Incorporated®.

Cheese Butters

Cheesabutter

butter	½ cup
dried Italian herb seasoning	¾ tsp
garlic powder	½ tsp
pepper	½ tsp
Cheddar cheese, shredded	1 cup
lemon juice	¾ tsp

Bleu Cheese Butter

butter	½ cup
bleu cheese, crumbled	1½-oz
Worcestershire sauce	½ tsp

Feta Cheese Butter

butter	½ cup
feta cheese, crumbled	1½-oz
Worcestershire sauce	½ tsp

Cheesy Olive Butter

butter	½ cup
onion, minced	1 tsp
Cheddar cheese, shredded	½ cup
stuffed green olives, chopped	¾ cup

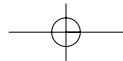
Fresh Herb Butters

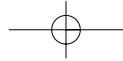
Basil Garlic Butter

butter	½ cup
fresh basil, chopped OR	2 tsp
dried basil	½ tsp
garlic powder	¼ tsp
ground black pepper	¼ tsp
salt	¼ tsp

Basil Spinach Butter

butter	½ cup
fresh basil, finely chopped	2 TBL
fresh spinach, finely chopped	2 TBL
ground black pepper	¼ tsp
garlic powder	¼ tsp
salt	¼ tsp





Spicy Lemon Chive Butter

butter	½ cup
fresh chives, minced OR	2 TBL
dried chives	2 TBL
fresh parsley, minced OR	2 TBL
dried parsley	1½ tsp
lemon juice	2 tsp
ground red pepper	½ tsp
salt	¼ tsp

Rosemary Butter

butter	½ cup
fresh rosemary, chopped OR	1½ TBL
dried rosemary	¼ tsp
fresh thyme, chopped OR	1½ TBL
dried thyme	1½ tsp
salt	½ tsp

Garlic Sage Butter

butter	½ cup
fresh sage, chopped	1 TBL
garlic cloves, minced OR	2 Lg
dried minced garlic	¼ tsp
salt	¼ tsp

Lemon Oregano Butter

butter	½ cup
lemon juice	¼ cup
fresh oregano, chopped OR	2 TBL
dried oregano	1 tsp
salt	½ tsp
ground black pepper	⅛ tsp

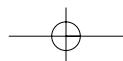
Cilantro Butter

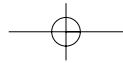
butter	½ cup
fresh cilantro, chopped	2 TBL
salt	¼ tsp

Lemon Dill Butter

butter	½ cup
fresh dill, chopped OR	2 TBL
dried dill	½ tsp
lemon juice	1 tsp

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Breakfast Flavor Butters

Orange Marmalade Butter

butter $\frac{1}{2}$ cup
orange marmalade 3 TBL

Maple Butter

butter $\frac{1}{2}$ cup
pure maple syrup $\frac{1}{4}$ cup

Praline Butter

butter $\frac{1}{2}$ cup
pecans, finely chopped 2 TBL
maple extract $\frac{1}{8}$ tsp
brown sugar 2 TBL
vanilla $\frac{1}{4}$ tsp

Lemon Walnut Butter

butter $\frac{1}{2}$ cup
lemon juice 1 tsp
lemon peel, grated $\frac{1}{2}$ tsp
walnuts, chopped $\frac{1}{2}$ TBL
sugar 1 tsp

Cinnamon Butter

butter $\frac{1}{2}$ cup
sugar 1 tsp
cinnamon $\frac{1}{4}$ tsp

Honey Butter

butter $\frac{1}{2}$ cup
honey $\frac{1}{4}$ cup

Strawberry Butter

butter $\frac{1}{2}$ cup
strawberry jam 3 TBL

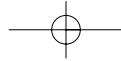
Apple Butter

butter $\frac{1}{2}$ cup
cinnamon $\frac{1}{4}$ tsp
honey or molasses 1 tsp
nutmeg $\frac{1}{4}$ tsp
applesauce 2 TBL

Apple Spice Butter

butter $\frac{1}{2}$ cup
apple pie spice $\frac{1}{4}$ tsp
powdered sugar 4 tsp





Full Flavor Butters

Garlic Butter

butter	½ cup
garlic salt	¼ tsp
garlic powder	¼ tsp

Onion Butter

butter	½ cup
onion salt	½ tsp
onion powder	½ tsp

Jalapeño Butter

butter	½ cup
jalapeño peppers, chopped and drained	2 TBL
lemon juice	1 tsp

Beer Butter

butter	½ cup
beer	½ cup
seasoned salt	¼ tsp

Red Bell Pepper Butter

butter	½ cup
red bell pepper, chopped	1
lemon juice	1½ TBL
dried tarragon	½ tsp
dried thyme	¼ tsp
salt	⅛ tsp
ground white pepper	⅛ tsp

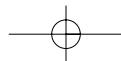
Lime Butter

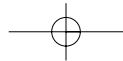
butter	½ cup
lime juice	2 tsp
lime peel, grated	1 tsp

Lemon Butter

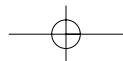
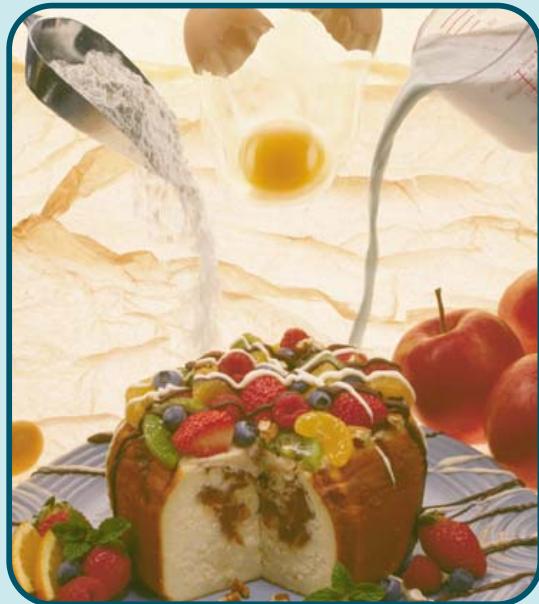
butter	½ cup
lemon juice	2 tsp
lemon peel, grated	1 tsp

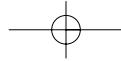
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Desserts





Helpful Hints for All Desserts

Be sure to carefully read the Use and Care Guide, as well as the hints at the beginning of each of the different recipe sections. The first recipe in each section also includes "step by step" instructions to get you started.

These recipes have been specifically formulated for your Corner Bakery® Bread & Dessert Maker. Do not increase or decrease the size of the recipe. If you increase the recipe, it may not bake thoroughly or may overflow into the inner case. If you decrease the size, it may not mix and will over cook. Do not be alarmed that the desserts do not fill up the whole pan like your loaf of bread. The moist, dense cakes will range from 3 inches to 5 inches tall with a pound cake-like texture. Refer to the Use and Care Guide for general measuring instructions.

Make plans several hours ahead to make your dessert for your meal — especially if you want cheesecake — so you will have your pan free for a fresh loaf of bread. After cooking your dessert, allow your machine to cool down 30 minutes before making bread.

Cakes will yield 8 - 10 servings each depending how they are cut. They may be cut into pie-shaped pieces, cut into thirds sideways and lengthwise, or cut down the middle and sliced into 1-inch thick pieces. For regular cakes, use a

serrated knife and start on the outer edge, working your way towards the center. Cheesecakes need to be chilled before cutting; use a thin, sharp knife, warmed first with hot water. Do not use water to warm the knife when cutting chocolate — it will discolor the cheesecake. The puddings will yield eight generous servings, pie fillings will fill a 8-inch to 9-inch pie dish, and the candy will fill a 9-inch x 13-inch pan.

The toppings for these desserts are not made in the Bread & Dessert Maker. They should be prepared following the instructions with the recipe.

At 1:48 remaining, the bread machine will beep twice. At this time, to assist the machine in picking up unmixed ingredients adhering to the pan, use a plastic or rubber spatula and push down along the sides and bottom corners of the pan. Be careful to stay around the outer edges of the pan because the kneading blade will continue to turn during this time.

At 1:20 remaining, the bread machine will beep 4 times. Some recipes have additional ingredients to be added at this time. The special instructions to prepare them are listed below the ingredients, follow them closely for best results.

The dessert program cannot be delayed. For a successful dessert, stirring at 1:48 is essential.

In addition, the majority of these recipes contain perishable ingredients which could spoil if the delay timer is used.

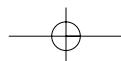
Loosening Your Cake

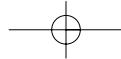
Use oven mitts to remove the pan from the machine, and then use a thin plastic or rubber spatula to gently loosen the cake from the sides of the pan. Since this is the most likely time for the dessert to crumble, be careful.

Loosening Your Cheesecake

Allow a cheesecake to remain in the Bread & Dessert Maker for 1 hour after the program has finished in order to firm it up. Use oven mitts to remove the pan from the machine. Using a plastic or rubber spatula, gently loosen the cheesecake from the sides of the pan. Allow to cool in pan on a heat-resistant surface for 1 hour. Place the pan with cheesecake in the refrigerator for 5 hours to allow it to firm up. Remove from the refrigerator, gently loosen the cheesecake from the sides and turn upside down to remove.

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Dessert Ingredients

All-Purpose Flour: All-purpose flour is best for general baking needs. It is a blend of wheat which is lower in protein content than bread flour, and it is perfect for desserts. Bread flour is not recommended because it will result in a tough cake.

Butter or Margarine: Real butter has a wonderfully rich flavor that margarine will never match. Nevertheless, in all of these recipes, margarine can be substituted for butter. Do not use reduced fat or fat-free products.

Chocolate Chips and Almond Bark: Using real chocolate chips is recommended because the taste and texture is less wax-like. Do not substitute one type of chocolate for another in the dessert recipes and do not use reduced fat or no-fat chocolate.

To melt chocolate chips or flavored almond bark, a microwave works well. Start the process with dry equipment, as water will cause chocolate to stiffen. To melt in a microwave oven, place in a microwave-safe bowl. Using high power, set the microwave for 20 seconds at a time, stirring after each 20 second interval until melted.

In the vanilla fudge recipe, other flavors of almond bark such as butterscotch may be substituted.

Cream Cheese: Use regular cream cheese because it has a lower water content than low fat or no-fat cream cheese. This, combined with a higher fat content, produces a creamier texture. Do not substitute Neufchâtel, cottage cheese or ricotta cheese. To soften the cream cheese, remove the foil and place on a microwave-safe plate. Microwave on high 1½ - 2 minutes, mixing with a fork every 30 seconds until smooth, add to pan. Do not freeze cream cheese - the texture becomes crumbly after thawing, thus resulting in a grainy feel and appearance.

Eggs: Eggs in the shell may be placed in warm water for 15 minutes to bring to room temperature. Since Large eggs were used when creating all of these recipes, you must do so also to achieve good results. Do not use the Egg Replacer called for in the pie fillings/puddings in any other dessert recipes. Do not substitute eggs for Egg Replacer in the pie fillings or puddings because real eggs will curdle in these recipes. The only pie filling/pudding recipe that calls for real eggs is the Lemon Pie Filling. Because of the special steps involved in this pie, the eggs do not curdle. Do not use liquid egg substitute such as Egg Beaters® in any dessert recipe.

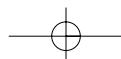
Egg Replacer: Egg Replacer is a powdered culinary substitute for eggs found in the health food section of most grocery or health food

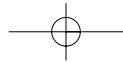
stores. It should be packed down when measuring. In some cases this has been used instead of eggs because eggs will curdle in a pie filling or pudding during the cooking process. Egg Replacer is not the same as a liquid egg substitute - it does not contain any egg product (yolk or white). If you are unable to purchase this product locally, you may call Ener-G Foods, Inc. at (800) 331-5222 for more information.

Leavening Agents: Baking powder and baking soda are both leavening agents that help batter rise, resulting in a lighter dessert. Some recipes call for both.

Liquids: The water, milk or any other liquid called for in these recipes must be at 80°F/27°C, similar to baby bottle temperature. Use a microwave to warm.

Nuts: Nuts are interchangeable in all recipes - almonds, walnuts or pecans, you decide! You may substitute in equal amounts in any dessert recipe. Almonds are used frequently in the dessert recipes listed here. Toasting them brings out the flavor and crunch that people like and is surprisingly easy to do. Place the almonds evenly on a cookie sheet or baking pan and bake for 8-10 minutes at 350°F/177°C, stirring occasionally. For the microwave, place the almonds evenly on a glass pie plate and cook 5-7 minutes on high, stirring every minute until crisp. When cooking almonds in the microwave, they will not brown like those





toasted in the oven but will still be crunchy and have a toasted flavor.

Prepackaged Puddings: Some recipes call for boxed pudding mix. Although there is a specified weight amount beside the measurement, as long as the brand you use is approximately the same, it will work.

Real Extracts and Artificial/Imitation

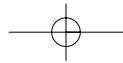
Flavorings: Real extracts are made by dissolving the essential oils of ingredients, such as almonds, oranges, lemons and vanilla beans, in an alcohol base. Real extract has a stronger, richer and more desirable taste than artificial/imitation flavoring. If you are out of a real extract and do not want to make a special trip to the store, substitute an artificial/imitation flavoring or vanilla in its place in equal amounts. Do not omit, decrease or increase

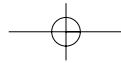
the total flavoring amount in any recipe. Alteration of liquids will result in an over-baked or under-cooked dessert.

Sugar: Use granulated sugar unless otherwise directed. When brown sugar is called for, pack it down when measuring.

Whipped Toppings: Recipes listed here always use powdered whipped topping mix, which is designed to be mixed with liquids. It comes in different sizes depending on the brand and is found in the gelatin section of your favorite grocery store. The sizes range from 1.3 to 1.75 ounces; it makes no difference which you choose. Do not use frozen whipped toppings because they tend to run after thawing and when mixed with other ingredients.

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High Altitude Adjustments

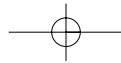
You may have to make adjustments in the scratch cake recipes if you live above 3,000 feet. Try smaller amounts first, then make any necessary adjustment the next time you bake. Use these guidelines only if these ingredients are in the recipe. Cheesecakes, fillings, puddings and candy need no adjustments at any altitude unless indicated below each recipe.

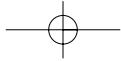
increase water or milk	1-4 TBL
decrease baking powder	$\frac{1}{8}$ - $\frac{1}{4}$ tsp
decrease sugar	1-3 TBL
baking soda may require a slight reduction	

At 6,000-6,500 feet, the following adjustments are recommended if these ingredients are in the recipe:

increase water or milk	1 TBL
decrease baking powder	$\frac{1}{4}$ tsp
decrease sugar	2 TBL
baking soda may require a slight reduction	

If the recipe calls for a one layer Jiffy® cake mix, follow the high altitude directions listed on the mix.





Cake

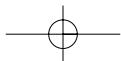
Cake...As Easy As 1-2-3

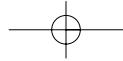
1. Add ingredients to the pan in the order listed. Place the pan in the machine.
2. Close the lid. Select the DESSERT setting. Press START. When the bread machine beeps, stir and add ingredients according to recipe directions.
3. When program is complete, immediately remove pan from the machine using oven mitts. Using a rubber spatula, loosen the cake from the sides of the pan. Turn pan upside down and shake in an up-and-down motion to release the cake. Allow to cool on a cooling rack until ready to frost.

These recipes were developed at sea level. If you live at high altitude, adjustments may be necessary. The finished cake may be slightly shorter than the average 3 to 5 inches.



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Helpful Hints for Cakes

Cake Mixes

A one layer Jiffy® cake mix will mix and bake perfectly on the dessert cycle. When preparing, use warm water (80°F/27°C) even though the mix directions call for cold water. Add other ingredients per package directions. Jiffy® cake mix is called for in some of these recipes. Do not bake half of a regular cake by itself or, substitute half of a regular cake for a Jiffy® cake mix in these recipes.

Angel Food Cake Mixes

If you would like to prepare a boxed, one-step angel food cake mix, pour the water per package directions into the pan and add the entire box of mix. Then follow these simple instructions: Start machine without pan inside. At the stir beep (1:48), without stopping the machine, place the pan securely into the machine. Neither a two-step recipe nor a swirl angel food cake will work using this program. When dessert program is complete, remove pan and rest it on its side until cake is cooled completely (approximately 2 hours).

Angel Food Cake Variation

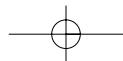
For a real variety of flavors, add 1 package of your favorite flavor of Kool-Aid® (no sugar added). Dissolve Kool-Aid® in water called for in the cake mix and add to pan. Then add cake mix. No other recipe alterations are necessary.

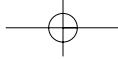
Storing and Freezing

Store your cake in an airtight container. Cakes with perishable frostings or toppings, such as carrot cake with a cream cheese frosting, should be stored in the refrigerator. It is best to freeze cakes unfrosted.

Layered Cakes

To make a layered cake, insert toothpicks halfway up each side of the cake to guide for straight cutting. Use a long, sharp knife to slice through the layer. This will require more frosting, so you will need to make 1½ times the amount called for in the recipe below each cake. Spread about ½ of the frosting over the first layer. Place second layer on top and use the remaining frosting to cover sides and top of cake.





Carrot Cake

eggs, room temperature

oil

carrots, uncooked, grated

orange extract

salt

cinnamon

sugar

all-purpose flour

baking powder

baking soda

Program

2 Lg

1/4 cup

1 cup

1 tsp

1/8 tsp

1 tsp

3/4 cup

3/4 cup + 2 TBL

1/2 tsp

1/2 tsp

8

Frosting

cream cheese, softened

3-oz

butter, softened

3 TBL

orange extract

1 tsp

powdered sugar

1 1/2 cups

pecans, chopped

1/4 cup

Basic Recipe & Method

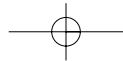
1. Remove the pan from the machine. Attach the kneading blade onto the shaft. Make sure all ingredients are at room temperature. Eggs in the shell may be placed in a bowl of warm water for 15 minutes to bring to room temperature. Add warm eggs to pan.
2. Use a measuring cup to measure oil. Add to pan.
3. Measure grated (not chopped) carrots with a dry measuring cup — do not pack. Place in the pan.
4. Use a measuring spoon to measure the orange extract, salt and cinnamon; level off with a straight edge of a knife and add to the pan.

5. Use a dry measuring cup to measure sugar and level off with the straight edge of a knife. Add to pan.
6. Spoon flour into a dry measuring cup and level off with the straight edge of a knife. Add to pan.
7. Use a measuring spoon to measure the baking powder and baking soda; level off with a straight edge of a knife and add to the pan.
8. Place the pan into the machine and close the lid. Select **DESSERT**. Press **START**.
9. When the bread machine beeps twice (1:48), the cake should be stirred. Using a plastic or rubber spatula, scrape down the sides to the bottom of the pan. The kneading blade will continue to turn. The bread machine will beep again at 1:20. For this recipe no further steps are necessary.
10. When the bread machine beeps an additional 8 times, the bake cycle is complete. The display will read **End**.
11. Use oven mitts to carefully remove the pan and place on a flat heat-resistant surface. Use a thin, rubber or plastic spatula and gently loosen the cake from the sides of the pan.
12. Using oven mitts, carefully turn pan upside down and shake in an up-and-down motion to release the cake. Remove kneading blade from bottom of cake if necessary.
13. Prepare frosting by blending cream cheese, butter and orange extract in a bowl with an electric mixer until creamy. Stir in powdered sugar and pecans until well-blended. Frost cake. Store in refrigerator.
14. Unplug unit before cleaning. Clean pan after each use. Do not immerse the pan in water (see cleaning instructions). Clean inside of machine after each use with a damp cloth.

(Note: The Basic Recipe & Method for the Carrot Cake recipe are similar for all cakes listed in the cookbook.)

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Chocolate Pudding Cake

egg, room temp. + enough
milk 80°F/27°C to =
butter, melted
chocolate cook & serve
pudding & pie filling mix
Jiffy® one layer Devil's Food cake mix
Program

1 Lg	
2/3 cup	
1 TBL	
1/4 cup	
1 pkg	
8	

Topping

chocolate cook & serve
pudding & pie filling mix
milk
powdered sugar

1/4 cup	
3/4 cup	
1 cup	

Boil and cook until thick. Frost cake.

Strawberry Pound Cake

egg, room temperature
canned strawberry pie filling
Jiffy® one layer white cake mix
Program

1 Lg
3/4 cup
1
8

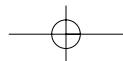
Frosting

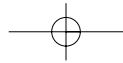
canned strawberry pie filling
butter, softened
Blend together with electric mixer until creamy.

2 TBL
3 TBL

powdered sugar
Stir in and frost cake.

1 1/2 cups





Chocolate Fudge Cake

eggs, room temperature	2 Lg
water 80°F/27°C	2/3 cup
oil	1/3 cup
vanilla extract	2 tsp
all-purpose flour	1 cup
cocoa powder	1/3 cup
instant coffee granules	1 1/2 TBL
salt	1/4 tsp
sugar	1 cup
baking powder	3/4 tsp
baking soda	3/4 tsp
Program	8

Frosting

milk chocolate chips	1 cup
sour cream	1/3 cup

Melt together. Cool and spread over cake. Store in refrigerator.

Poppy Seed Pound Cake

eggs, room temp + enough	1 Lg egg + 1 Lg yolk
milk 80 °F/27°C to =	3/4 cup
oil	1/3 cup
butter extract	1 1/2 tsp
almond extract	1 1/2 tsp
orange extract	1 1/2 tsp
all-purpose flour	1 1/2 cups
salt	1/2 tsp
sugar	3/4 cup + 2 TBL
poppy seeds	1 1/2 TBL
baking powder	1 tsp
Program	8

Place warm cake in dish with sides. Immediately prepare glaze.

Glaze

frozen concentrated	1/4 cup
orange juice, thawed*	1/4 cup
sugar	1/2 cup

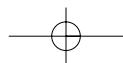
Heat until sugar dissolves.

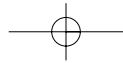
butter flavoring	1 1/2 tsp
almond extract	1 1/2 tsp
orange extract	1 tsp

Remove from heat and stir in. Allow to cool 15 minutes. Poke holes in top of warm cake with a toothpick and pour glaze over top.

*Frozen concentrated lemonade, thawed, may be substituted.

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Pound Cake

egg, room temp. + enough milk 80°F/27°C to =	1 Lg
butter, melted	2/3 cup
vanilla extract	1 TBL
vanilla cook & serve pudding & pie filling	1 tsp
Jiffy® one layer yellow cake mix	1/4 cup
Program	1 pkg
	8

Frosting

vanilla cook & serve pudding & pie filling	1/4 cup
milk	3/4 cup
powdered sugar	1 cup
<i>Boil and cook until thick.</i>	
lemon extract	1 1/2 tsp
yellow food coloring	2 drops
<i>Stir in and frost cake.</i>	

Hummingbird Cake

eggs, room temperature	2 Lg
oil	1/4 cup
banana, mashed	1/4 cup
pineapple, crushed, well drained	2 TBL
pineapple extract	2 tsp
vanilla extract	1 tsp
all-purpose flour	1 1/4 cups
salt	1/4 tsp
sugar	2/3 cup
cinnamon	1 tsp
pecans, chopped	1/4 cup
baking powder	3/4 tsp
baking soda	3/4 tsp
Program	8

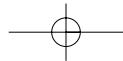
Frosting

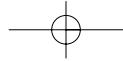
cream cheese, softened	3-oz
butter, softened	3 TBL
vanilla extract	1 tsp

Blend together with electric mixer until creamy.

powdered sugar	1 1/2 cups
pecans, chopped	1/3 cup

Blend in and frost cake. Store in refrigerator.





Coffee Cake

egg, room temp. + enough
milk 80°F/27°C to =
butter, melted
maple extract
Jiffy® one layer yellow cake mix
Program

1 Lg
2/3 cup
2 TBL
2 tsp
1 pkg
8

Crumb Filling

butter, melted
brown sugar
all-purpose flour
cinnamon

Mix together and, without stopping the machine, sprinkle evenly over batter at ingredient beep (1:20). The machine will start to bake at 1:15.

Glaze

powdered sugar
milk
lemon extract

Blend together and drizzle over warm cake.

Amaretto Butter Cake

eggs, room temperature	2 Lg
oil	1/4 cup
water 80°F/27°C	1/3 cup
amaretto*	1 1/2 TBL
butter extract	1 1/2 tsp
almond extract	2 tsp
salt	1/8 tsp
all-purpose flour	1 cup
sugar	3/4 cup
almonds, sliced	1/4 cup
baking powder	3/4 tsp
baking soda	3/4 tsp
Program	8

*Vanilla may be substituted for amaretto.

Frosting

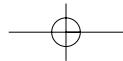
cream cheese, room temperature	3 TBL
butter, softened	2 TBL
almond extract	1 tsp
powdered sugar	1 1/2 cups

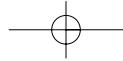
Blend together with electric mixer until creamy.

almonds, sliced	1/4 cup
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Stir in and frost cake. Store in refrigerator.

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Apple Loaf Cake

eggs, room temperature
oil
apple, peeled, slice $\frac{1}{8}$ inch
vanilla extract
all-purpose flour
salt
sugar
cinnamon
walnuts, chopped
baking soda
Program

2 Lg
 $\frac{1}{4}$ cup
 $\frac{2}{3}$ cup
1 tsp
1 cup
 $\frac{1}{8}$ tsp
 $\frac{2}{3}$ cup
 $\frac{3}{4}$ tsp
 $\frac{1}{3}$ cup
 $\frac{3}{4}$ tsp
8

Caramel Topping

butter
brown sugar
sugar
cornstarch
cream

$\frac{1}{4}$ cup
 $\frac{1}{4}$ cup
 $\frac{1}{4}$ cup
1 TBL
 $\frac{1}{4}$ cup

Bring to a boil, stirring constantly until thick. Remove from heat.

vanilla extract 1 tsp
Stir in. Allow to cool 15 minutes and serve over cake.

Rum Cake

egg, room temp. + enough
water $80^{\circ}\text{F}/27^{\circ}\text{C}$ to =
butter, melted
rum extract
vanilla cook & serve
pudding & pie filling
Jiffy® one layer yellow cake mix
Program

Place warm cake in dish with sides. Immediately prepare glaze.

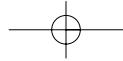
Glaze

butter 3 TBL
water 3 TBL

Bring to boil. Remove from heat.

rum extract 1 tsp
powdered sugar $\frac{3}{4}$ cup
Stir in and allow to cool for 15 minutes. Poke holes in top of warm cake with a toothpick and pour glaze over top.

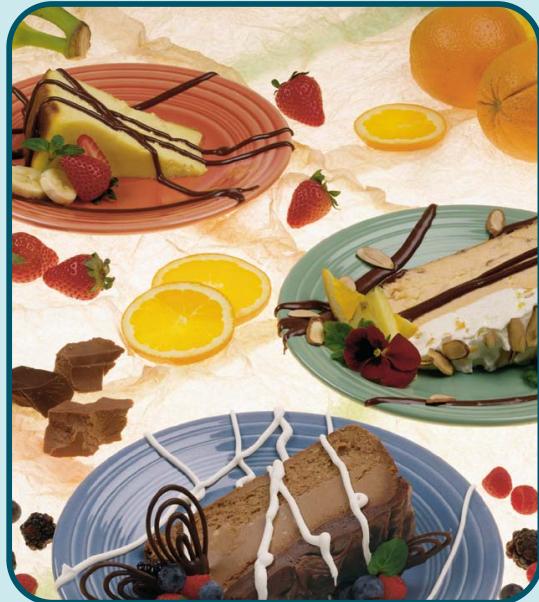




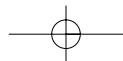
Cheesecake

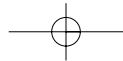
Cheesecake...As Easy As 1-2-3

1. Add ingredients to pan in the order listed. Place pan in the machine.
2. Close the lid. Select the DESSERT setting. Press START. At the beeps, stir or add ingredients according to recipe directions.
3. When program is complete, leave pan in machine for one hour to firm up. Using oven mitts, remove pan from unit and use a rubber spatula to loosen the cake from the sides of the pan. Allow to cool in the pan on a heat-resistant surface for an additional 1 hour, then place pan in refrigerator uncovered for at least 5 hours or overnight before removing the cheesecake. Use a rubber spatula to loosen the cake from the sides of the pan. Turn pan upside down and shake in an up-and-down motion to release the cheesecake.



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Helpful Hints for Cheesecakes

Make your cheesecake at least a day ahead of time to allow the flavors to mingle. And, as in all of these recipes, have all of the ingredients at room temperature before starting.

Graham cracker crust included with Vanilla Cheesecake may be used on all flavors.

Cheesecake Storage and Freezing

As with any dairy product, store cheesecake covered in the refrigerator. Covering the cheesecake may cause condensation to collect on the top; this may produce discoloration in chocolate cakes. If some moisture does collect, simply wipe it off with a paper towel. It may be stored for up to a week in the refrigerator. If you want to keep it longer, place it in the freezer. All of these cakes freeze beautifully and can be kept for up to 2 months. To freeze a cheesecake, remove it from the pan, freeze it uncovered on a tray for at least 6 hours. Next, wrap it in heavy weight foil or place it in an airtight plastic bag. Then put it back into the freezer until needed. It is best to freeze the cake without the topping on it. Thaw the unfrosted cake in the refrigerator overnight or at room temperature for approximately 3 hours. Cheesecake may also be frozen by the slice using these same steps.

Vanilla Cheesecake

eggs, room temperature	2 Lg
vanilla extract	1 TBL
lemon extract	1 tsp
orange extract	1 tsp
cream cheese, softened	3 (8-oz) pkg
sugar	¾ cup
cornstarch	3 TBL
Program	8

Topping

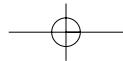
vanilla flavored almond bark	4-oz
sour cream	⅓ cup

Graham Cracker Crust

graham cracker crumbs	1 cup
sugar	1 TBL
butter, melted	2 TBL
cream cheese, spreadable	¼ cup

Basic Recipe & Method

1. Remove the pan from the machine. Attach the kneading blade to the shaft. Make sure all ingredients are at room temperature. Eggs in the shell may be placed in warm water for 15 minutes to bring them to room temperature. Add eggs to the pan.
2. Use a measuring spoon to measure the vanilla extract, lemon extract and orange extract; add to the pan.
3. Remove foil from cream cheese and place on a microwave-safe



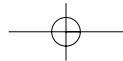


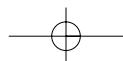
plate. Microwave for 1½ - 2 minutes on high; mixing with a fork every 30 seconds until smooth 80°F/27°C. Place in pan.

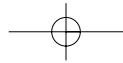
4. Use a dry measuring cup to measure the sugar; level off with the straight edge of a knife and add to the pan. Measure cornstarch; level off with a straight edge of a knife and add to the pan.
5. Place the pan into the machine and close the lid. Select DESSERT. Press START.
6. When the bread machine beeps 2 times (1:48), the cheesecake must be stirred. Using a plastic or rubber spatula, scrape down the sides to the bottom of the pan. The kneading blade will continue turning during this time. The bread machine will beep 4 times at 1:20. For this recipe, no further steps are necessary.
7. When the bread machine beeps 8 times (End), the cooking cycle is complete. The display will read End. Allow the cheesecake to remain in the machine for an additional hour. This will help the cheesecake to firm up.
8. At the end of one hour, use oven mitts to carefully remove the pan and place on a flat heat-resistant surface. Use a spatula to gently loosen the cheesecake from the sides of the pan. Allow to cool in pan at room temperature for one hour.

9. Place pan in the refrigerator for 5 hours or overnight to chill.
10. Use a spatula to gently loosen the cheesecake from the sides of the pan before removing. Turn pan upside down and shake in an up-and-down motion to release the cheesecake. Remove kneading blade from bottom of cheesecake if necessary.
11. Prepare topping by melting almond bark and sour cream together. Cool slightly and spread over cheesecake. Store cheesecake in refrigerator.
12. Unplug unit before cleaning. Clean pan after each use. Do not immerse the pan in water (see cleaning instructions). Clean inside of machine after each use with a damp cloth.

(Note: The Basic Recipe & Method for the Vanilla Cheesecake recipe are similar for all cheesecakes listed in the cookbook.)

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Amaretto Orange Cheesecake

eggs, room temperature
 almond extract
 amaretto
 cream cheese, softened
 sugar
 orange gelatin(approx. 3-oz)
 cornstarch
 almonds, sliced
Program

2 Lg
 2½ tsp
 1 tsp
 3 (8-oz) pkg
 ¾ cup
 1 (3-oz) box
 3 TBL
 ½ cup
8

Topping

whipped topping mix
 milk 80°F/27°C
Blend together with an electric mixer until thick.

orange marmalade
 orange extract
 orange food coloring
Stir in and spread over cake.

chocolate flavor Magic Shell® for drizzling
 (found in the ice cream section of your favorite grocery store)
Drizzle over cake.

almonds, sliced
Decorate with almonds and store in refrigerator.

Banana Split Cheesecake

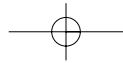
eggs, room temperature
 banana extract
 pineapple extract
 yellow food coloring
 cream cheese, softened
 sugar
 cornstarch
Program

2 Lg
 1 TBL
 2 tsp
 2 drops
 3 (8-oz) pkg
 ¾ cup
 3 TBL
8

Decorations

strawberries, sliced
 pineapple tidbits, drained
 bananas, sliced
 maraschino cherries
 whipped cream
 pecans, chopped
 chocolate flavor magic shell for drizzling
 (found in the ice cream section of your favorite grocery store)
Decorate and store in refrigerator.





Chocolate Cheesecake

semi-sweet chocolate chips
Melt before adding to pan.

eggs, room temperature
vanilla extract
cream cheese, softened
sugar
cornstarch
Program

Topping

semi-sweet chocolate chips
sour cream
Melt together. Cool slightly and spread over cake. Store in refrigerator.

(Note: Substituting milk chocolate chips for semi-sweet chocolate chips in a cheesecake is not recommended because it will result in a soft cake that is difficult to remove from the pan. However, milk chocolate chips may be used in place of the semi-sweet chocolate chips in the topping for a sweeter flavor.)

2/3 cup
2 Lg
2 tsp
3 (8-oz) pkg
3/4 cup + 1 TBL
2 TBL + 1 tsp cocoa
8

Marbled Cheesecake

eggs, room temperature
vanilla extract
cream cheese, softened
sugar
cornstarch
Program

2 Lg
2 tsp
3 (8-oz) pkg
3/4 cup
3 TBL
8

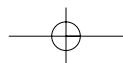
Marble

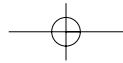
semi-sweet chocolate chips
Melt chocolate chips. At the ingredient beep (1:20), without stopping the machine, remove approximately 1/3 cup of batter and stir it into the melted chocolate. Spoon the chocolate mixture on top of batter in the bread machine. Cut chocolate through batter with a rubber spatula, thus creating a marbled appearance. The machine will start to bake at 1:15.

Topping

semi-sweet chocolate chips
sour cream
Melt together. Cool slightly and spread over cake. Store in refrigerator.

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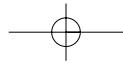


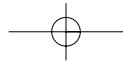
Pudding, Pie Filling & Fudge

As Easy As 1-2-3

1. Add the ingredients to the pan in the order listed. Place the pan in the machine.
2. Close the lid. Select the DESSERT setting. Press START. At the beeps, stir and add ingredients according to recipe instructions.
3. When the program is complete, remove pan from the machine using oven mitts. Carefully pour hot pie filling/pudding into a heat-resistant bowl and stir in additional ingredients with a wire whisk. This will help blend all ingredients together and fluff up the filling. Chill pies in the refrigerator for approximately 3 hours to set filling. If serving as pudding, you may serve immediately or allow to chill in the refrigerator to thicken.

Any pie filling may be served as a pudding; but pudding cannot be used as a pie filling because it will not set up enough.





Helpful Hints for Puddings/Pie Fillings

Crust

To make a cookie crust, coat an 8-inch to 9-inch pie dish with butter. Place 20 creme sandwich cookies with fillings intact in a food processor with a steel blade, pulsing until the cookie and creme fillings are finely ground together. Melt $\frac{1}{3}$ cup of butter and mix with crumbs. Reserve 2 tablespoons of crumbs for topping. Press remaining crumbs evenly onto bottom and sides of pie dish. If you do not have a food processor, put the cookies in a gallon size freezer zip top bag. Finely crush cookies with a rolling pin. Start the pie filling in the Bread & Dessert Maker. Then make the cookie crust and place it in the refrigerator to firm up.

Any of your traditional pie crusts can be used in place of the sandwich cookie crusts. Or, for the sake of simplicity, use a pre-packaged graham cracker or chocolate graham cracker crust. When putting the pie in the oven to toast a topping, place on a cookie sheet for stability. You do not need to place store bought crusts in the refrigerator to firm up. You may use any creme filled, flavored, sandwich cookies like coconut macaroon, chocolate, vanilla, lemon or peanut butter.

Storing

All of these pie fillings/puddings must be stored in the refrigerator.

Topping

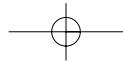
Serve the pie with a whipped topping if you desire. Any extract can be added for extra flavor. Decorate with reserved cookie crumbs. Or, top with coconut or marshmallows and place under broiler to brown.

Basic Recipe & Method

1. Remove the pan from the machine. Attach the kneading blade onto the shaft. Make sure all ingredients, except liquids, are at room temperature.
2. Use a liquid measuring cup to measure the water ($80^{\circ}\text{F}/27^{\circ}\text{C}$) and pour into the pan.
3. Use a measuring spoon to measure the orange extract and cinnamon; add to the pan.
4. Use a dry measuring cup to measure the Egg Replacer — pack it in the measuring cup and level off with the straight edge of a knife. Use a dry measuring cup to measure the sugar and the dry milk; level off with the straight edge of a knife and add to the pan.
5. Add one envelope of dry whipped topping.
6. Place the pan into the machine and close the lid. Select DESSERT. Press START.
7. When the bread machine beeps 2 times (1:48), the filling should be stirred.

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8. Use a measuring cup to measure the bread cubes. When the bread machine beeps 4 times (1:20), open the lid without stopping the machine and gently stir in the cubed bread.
9. Use a measuring cup to measure raisins. When the bread machine beeps an additional 8 times (End), the cooking cycle is complete.
10. Use oven mitts to carefully remove the pan and pour hot pudding into a heat-resistant bowl. Gently stir in raisins with a wire whisk.
11. Prepare the rum sauce by bringing water, sugar, lemon slice, orange slice, cinnamon stick and clove to a boil for 5 minutes. Remove from heat and strain. Stir in rum and vanilla. Serve over warm bread pudding. Store pudding in refrigerator.
12. Unplug unit before cleaning. Clean pan after each use. Do not immerse the pan in water (see cleaning instructions). Clean inside of machine after each use with a damp cloth.

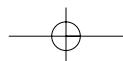
(Note: The Basic Recipe & Method for the Bread Pudding recipe are similar for all Puddings listed in the cookbook.)

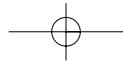
Bread Pudding

water 80°F/27°C	4 cups
orange extract	1 tsp
cinnamon	1½ tsp
Egg Replacer, packed	½ cup
sugar	1¼ cups
dry milk	1½ cups
whipped topping mix	1 envelope
Program	8
bread, cubed	4 cups
raisins	½ cup

Rum Sauce

water	½ cup
sugar	½ cup
lemon, sliced	2 slices
orange, sliced	1 slice
cinnamon stick	1 stick (2 inches)
clove, whole	1
rum	¼ cup
vanilla	¾ tsp





Rice Pudding

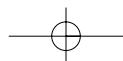
water	2 cups
instant rice, rinsed	¾ cup
<i>Place rice and water in a microwave-safe bowl. Microwave on high for 2 minutes. Remove and allow to stand 2 minutes. Drain and discard water. Place rice in pan. Rinsing the rice will prevent it from being sticky and difficult to serve.</i>	
water 80°F/27°C	4 cups
vanilla extract	2 tsp
honey	1 TBL
Egg Replacer, packed	½ cup
dry milk	1½ cups
whipped topping mix	1 envelope
cinnamon	1 tsp
salt	½ tsp
sugar	1¼ cups
Program	8
nuts, chopped	½ cup
dried fruit	½ cup

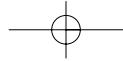
Whisk in when the cooking is complete. Store in refrigerator.

Lemon Pie Filling

butter, melted	½ cup
yellow food coloring	5 drops
sugar	2 cups
lemon extract	1 TBL
all-purpose flour	3 TBL
Program	8
cream, hot	1 cup
<i>Heat cream in microwave approximately 2 minutes until hot; small bubbles will form around the edges of the container and a thin film on the top.</i>	
eggs, beaten	3 Lg
<i>In a bowl, slowly pour hot cream over the 3 beaten eggs while stirring constantly with a wire whisk. Pour mixture into pan at stir beep (1:48). This traditional southern pie will form a natural crust and topping. You may serve the filling as is, or pour into a prepared pie crust with the natural crust mixed throughout the pie. A graham cracker crust is tasty with this filling. Store in refrigerator.</i>	

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Coconut Pie Filling

unflavored gelatin	1 envelope
water	¼ cup
<i>In a microwave-safe bowl, sprinkle gelatin over cold water. Let stand 2 minutes and then microwave on high for 40 seconds. Stir and allow to set 2 minutes or until dissolved. Add to pan.</i>	
water 80°F/27°C	3 cups
Egg Replacer, packed	¼ cup
sugar	1 cup
coconut	1 cup
dry milk	1 cup
whipped topping mix	1 envelope
Program	8
<i>Store in refrigerator.</i>	

High Altitude Instructions

Prepare as directed but increase the Egg Replacer to a total of 6 tablespoons.

Chocolate Marshmallow Pie Filling

unflavored gelatin	1 envelope
water	¼ cup
<i>In a microwave-safe bowl, sprinkle gelatin over cold water. Let stand 2 minutes and then microwave on high for 40 seconds. Stir and allow to set 2 minutes or until thoroughly dissolved. Add to pan.</i>	
milk 80°F/27°C	2 cups
vanilla extract	2 tsp
sugar	½ cup
miniature marshmallows	1½ cups
chocolate cook & serve	1 (3-oz) box
pudding & pie filling	
Program	8

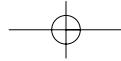
Pour the pie filling out and discard the film from the bottom of the pan. The convenience of not having to stand over the stove to prepare the filling is well worth the extra film at the bottom. Store in refrigerator.

Banana Pudding

water 80°F/27°C	3 cups
Egg Replacer, packed	¼ cup
dry milk	1 cup
banana flavoring	1 TBL
sugar	1 cup
whipped topping mix	1 envelope
Program	8
banana, cubed	2 med

Whisk in when the cooking is complete. Store in refrigerator.





Helpful Hints for Fudge

As Easy As 1-2-3

1. Add the ingredients to the pan in the order listed. Place the pan in the machine.
2. Close the lid. Select the DESSERT setting. Press START. When the bread machine beeps, stir or add ingredients (according to recipe directions).
3. When program is complete, remove pan from machine using oven mitts. Using a rubber spatula, carefully pour hot fudge into a 9-inch x 13-inch heat-resistant baking container and allow to set up at room temperature for approximately 3 hours.

Making fudge in a bread machine is so much easier than the old fashioned way of standing and stirring over the stove. However, anytime you cook with chocolate it can be a little tricky to work with. To help ensure

success, make sure all utensils are completely dry — even a drop of water will cause the chocolate mixture to stiffen and become granular.

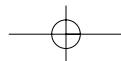
Use vanilla-flavored almond bark in the Vanilla Fudge recipe because it is easy to work with. It melts easier than white chocolate chips. You may substitute butterscotch-flavored almond bark in equal amounts.

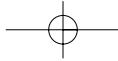
As in the cheesecake recipes, be sure to soften the cream cheese. Remove foil and place on a microwave safe plate. Microwave on high for 1½ to 2 minutes, mixing with a fork every 30 seconds until smooth; add to pan.

For best results, use the suggested pan size for the fudge so it will set up in a reasonable length of time.

Fudge should be stored in an airtight container to prevent it from drying out.

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Mocha Chocolate Fudge

powdered sugar

Put half in pan, placing other half aside.

butter, melted

cream cheese, softened

vanilla extract

instant coffee granules

cocoa powder

Program

milk chocolate chips

nuts, chopped

If you prefer plain chocolate fudge, simply leave out the instant coffee.

No other adjustments are necessary. For a unique flavor, try substituting processed cheese in place of the cream cheese. It makes a wonderful fudge.

2 lb

1 cup

2 (8-oz) pkg

2 tsp

1 TBL

$\frac{1}{2}$ cup

8

23-oz

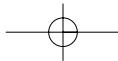
1 cup

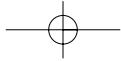
Basic Recipe & Method

1. Remove the pan from the machine. Attach the kneading blade onto the shaft. Make sure all ingredients are at room temperature.
2. Put one half of the powdered sugar into the pan.
3. Melt butter; add to pan.
4. Remove foil from cream cheese and place on a microwave-safe plate. Microwave for 1½-2 minutes on high; mixing with a fork every 30 seconds until smooth and 80°F/27°C. Place in pan.
5. Use a measuring spoon to measure the vanilla extract and instant coffee granules; add to the pan.

6. Use a dry measuring cup to measure cocoa powder; level off with the straight edge of a knife and add to the pan.
7. Place the pan into the machine and close the lid. Select DESSERT. Press START.
8. Allow machine to begin mixing. Carefully add remaining powdered sugar one cup at a time, allowing to mix in after each addition. It may be necessary to use a spatula to scrape down the sides to the bottom of the pan. When all of the powdered sugar has been added, close the lid and allow to mix.
9. When the bread machine beeps 2 times (1:48), the fudge must be stirred. Using a plastic or rubber spatula, scrape down the sides to the bottom of the pan.
10. Place milk chocolate chips and nuts in a large heat resistant container.
11. When the bread machine beeps 8 times (End), the cooking cycle is complete. Using oven mitts, immediately remove the pan from the machine and carefully pour over chocolate chips and nuts. The hot candy mixture will melt the chocolate chips when stirred together. Stir until well blended. If you do not immediately remove the pan and blend the two mixtures, the chocolate will begin to set and it will not be possible to blend them together.
12. Pour into a greased 9-inch x 13-inch baking container and allow to set up at room temperature for approximately 3 hours.
13. Unplug unit before cleaning. Clean pan after each use. Do not immerse in water (see cleaning instructions). Clean inside of machine after each use with a damp cloth.

(Note: The Basic Recipe & Method for the Mocha Chocolate Fudge recipe are similar for all fudges listed in the cookbook.)





Vanilla Fudge

powdered sugar 2 lb

Put half in pan, placing other half aside.

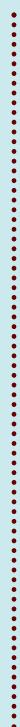
butter, melted	1 cup
cream cheese, softened	2 (8-oz) pkg
vanilla extract	1 TBL

8

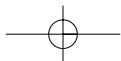
Allow machine to begin mixing. Add one cup of the remaining powdered sugar at a time, allowing it to mix in after each addition. It may be necessary to use a spatula to scrape down the sides to the bottom of the pan. When all powdered sugar has been added, close the lid and allow to mix.

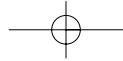
vanilla flavored almond bark	24-oz
nuts, chopped	1 cup

During the last 5 minutes of the cooking cycle, break almond bark into pieces and melt in a large heat resistant container; stir in nuts. When the bread machine beeps 8 times (End), IMMEDIATELY pour hot mixture from pan into melted almond bark; blend well. Put into a 9-inch x 13-inch baking container and allow to set.



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Dear Breadman Friend,

It was an honor working on this project with the Breadman™ staff, and I thank them for giving me this opportunity. I loved creating these recipes for you to enjoy and to give you the chance to impress your family and friends.

These recipes ensure many compliments and will guarantee you a reputation as a gourmet cook. As you master this essential appliance, it will be like having an extra pair of hands working in the kitchen for you. You will then have the time to spend on yourself, your family or your friends. The convenience of the bread maker and the taste of your warm homemade bread is unbeatable. And this same device is capable of freeing-up even more time for you by mixing and baking your cakes and desserts with little effort from you. That's right, it's easy! Just put all of the ingredients into the pan, no dirty bowls or mixer to clean up.

Do not be surprised if your spouse, roommate or teenage children want to use your new Bread & Dessert Maker. They may say that they want to master this new technical wonder. But, most likely, they are (a) hungry or (b) want also to earn a gourmet reputation.

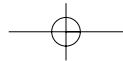
All the dessert recipes that come with the Corner Bakery are individually formulated and have successfully passed the rigorous standards of the Breadman™ Test Kitchen. If you wish to try your own recipes, do so with a pioneering spirit and keen sense of humor! Due to a number of factors — including pan size, baking temperatures and mixing time — the ingredient measurements for your traditional recipes are almost guaranteed to require adjusting when prepared in this one-of-a-kind appliance. And, since all recipes vary greatly, there is no hard and fast conversion formula I can suggest...other than encourage you to enjoy the tremendous variety of recipes inside this cookbook.

Enjoy your new Breadman™ Corner Bakery & Dessert Maker — I wouldn't go back to my old way of functioning in the kitchen for anything.

Sincerely,

Mary Crownover, Author and Recipe Creator





Further Reading

Mary Crownover is the author of *Cheesecake Extraordinaire* (available in hardcover or paperback).

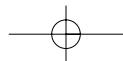
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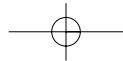
Mary is also the author of *Filo Fantastic*, published by Taylor Publishing Company, 1550 West Mockingbird Lane, Dallas, Texas 75235. All of these cookbooks may be purchased at book stores across North America.

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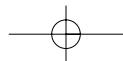
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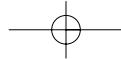




Index of Recipes

Bread	9	Sourdough French Bread	18	Cheesecake	55
Buttermilk Bread	12	Sourdough Starter	18	Amaretto Orange Cheesecake	58
Caraway Rye Bread	15	Tomato Herb Bread	17	Banana Split Cheesecake	58
Cinnamon Raisin Bread	11	White Bread	10	Chocolate Cheesecake	59
Corn Bread	15	White Wheat Bread	16	Marbled Cheesecake	59
Cranberry Bread	13	Whole Wheat Bread	14	Vanilla Cheesecake	56
Dill Bread	13	Butter	36	Day Old Bread Uses	19
Double Chocolate Bread	15	Breakfast Flavor Butters	40	Bread Pudding	19
Dried Fruit Bread	11	Cheese Butters	38	Breaded Pineapple	19
Fat Free White Bread	11	Fresh Herb Butters	38	Crunchy Bread Snacks	19
French Bread	11	Full Flavor Butters	41	Dough	24
French Variation Bread	15	Cake	47	Almond Cherry Coffee Cake Dough	33
Hearty Nut Bread	14	Amaretto Butter Cake	53	Bagel Dough	32
Honey Oatmeal Bread	16	Apple Loaf Cake	54	Banana Wheat Bagel Dough	32
Italian Herb Bread	13	Carrot Cake	49	Buttermilk Roll Dough	27
Jalapeño Bread	14	Chocolate Fudge Cake	51	Challah Braid Dough	30
Onion Rye Bread	16	Chocolate Pudding Cake	50	Cheesy Garlic Roll Dough	29
Peanut Butter Honey Bread	12	Coffee Cake	53	Cinnamon Roll Dough	34
Pesto Bread	13	Hummingbird Cake	52	Dinner Roll Dough	25
Potato Bread	14	Poppy Seed Pound Cake	51	Focaccia Bread Dough	26
Pumpernickel Bread	12	Pound Cake	52	French Bread Dough	28
Seed Bread	12	Rum Cake	54	French Twists	28
Sour Cream, Onion & Chives Bread	16	Strawberry Pound Cake	50		



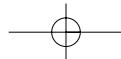


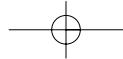
Pie Crust Dough	35
Pita Pocket Dough	29
Pizza Crust Dough	31
Pretzel Dough	31
Refreshing Roll Dough	30
Sticky Breakfast Bun Dough	35
Wheat Dinner Roll Dough	27
Whole Wheat Pizza Crust Dough	34

Fast Bake™ Breads	20
Cinnamon Raisin Nut Bread	22
Fat Free Bread	23
French Bread	21
Honey Granola Bread	22
Italian Bread	22
Pepperoni Pizza Bread	21
Potato Bread	22
White Bread	20
White Wheat Bread	23

Pudding, Pie Filling & Fudge	60
Banana Pudding	64
Bread Pudding	62
Chocolate Marshmallow Pie Filling	64
Coconut Pie Filling	64
Lemon Pie Filling	63
Mocha Chocolate Fudge	66
Rice Pudding	63
Vanilla Fudge	67

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