
SPECIFICATIONS

MODEL: ABM4000

POWER REQUIREMENT: 120V, 60Hz.

POWER CONSUMPTION:

HEATER: 420 WATTS

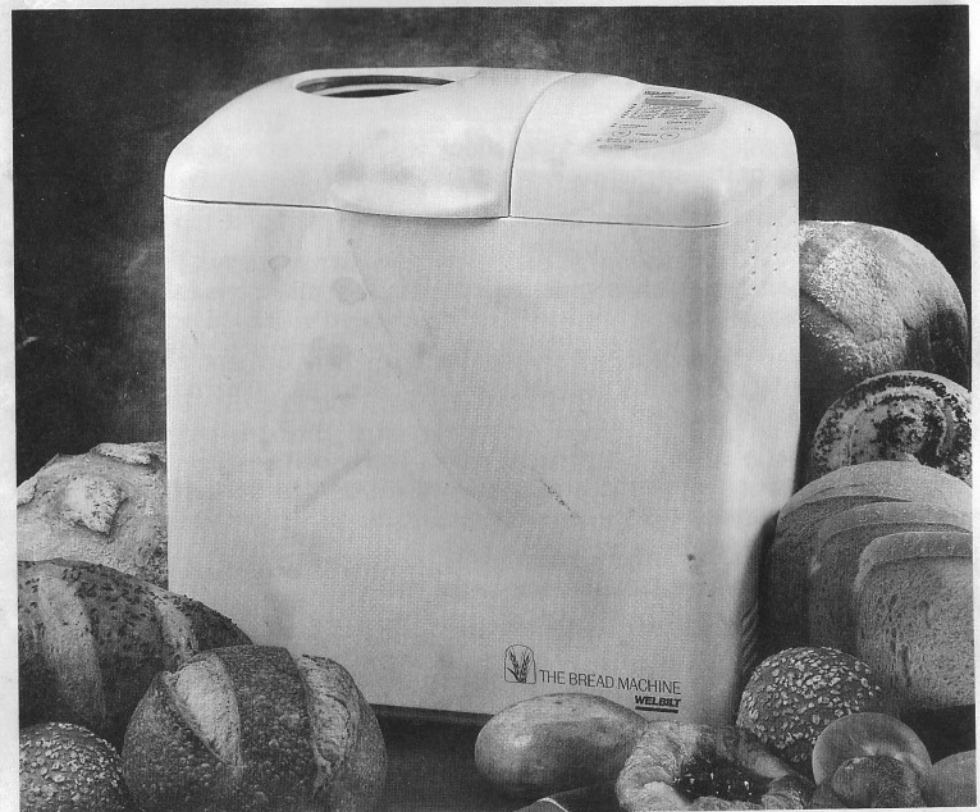
MOTOR: 75 WATTS

WELBILT[®]

P.O. Box 220709
Great Neck, New York 11021

Easy Baking

RECIPES & INSTRUCTION MANUAL



THE BREAD MACHINE
MODEL ABM4000

WELBILT[®]

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY

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

1. Read all instructions before using the appliance.
2. Do not touch hot surfaces. Use the appliance's handles or knobs.
3. To protect against electrical shock, do not immerse power cord, plugs, or the appliance in water or other liquid.
4. To prevent injuries or burns, do not insert your hand into the appliance when it is operating.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug the appliance from the wall outlet after use and before cleaning. Allow the appliance to cool before attaching or removing parts.
7. Do not operate any appliance with a damaged power cord or plug, or after the appliance malfunctions, or after the appliance has been damaged in any manner.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use the appliance outdoors.
10. Do not let the appliance's power cord hang over the edge of a table or counter.
11. Do not place the appliance on or near a hot gas or electric burner or in a heated oven.
12. Extreme caution must be used when moving an appliance that contains hot liquids.

13. When using an extension cord, always attach the plug to the appliance first, then plug the extension cord into the wall outlet. To disconnect, first turn any appliance controls to OFF, then disconnect the plug from the wall outlet.
14. Do not use any appliance for anything other than its intended use.

SAVE THESE INSTRUCTIONS FOR LATER USE

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

To reduce the hazard of potential shock, this item has a polarized plug (one blade is wider than the other), which will fit only one way in a polarized outlet. If the plug does not fit the outlet properly, turn the plug the other way, if it still does not fit, contact a qualified electrician for assistance. Never use this plug with an extension cord unless it fits properly. **DO NOT ATTEMPT TO DEFEAT THIS SAFETY FEATURE.**

Easy Baking

Recipes & Instruction Manual

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Before using the Bread Machine for the first time, please read the instructions contained in this manual. Follow the steps carefully and use the ingredients specified in this book.

If you should have any questions or problems, please write to:

Welbilt Bread Machine Customer Service
P.O. Box 220709
Great Neck, New York 11021

Or call us at:
1-800-872-1656
Monday to Friday, 9:00 AM to 5:00 PM Eastern time

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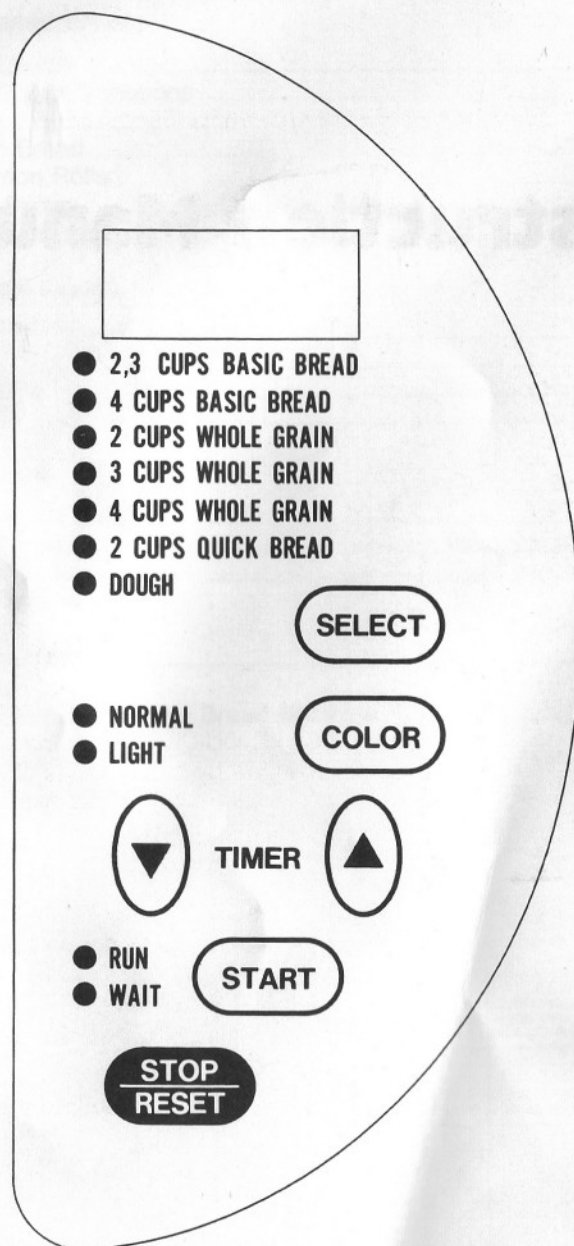
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Instruction Manual

CONTROL PANEL

ABM4000



CONTROL PANEL (cont'd.)

BREAD MACHINE PROGRAMS

Your WELBILT® Bread Machine has seven separate programs to choose from:

Making 2, 3 Cups or 4 Cups Basic Bread Automatically:

Press SELECT to 2, 3 CUPS BASIC BREAD or press SELECT to 4 CUPS BASIC BREAD then choose either NORMAL or LIGHT program when making bread automatically by pressing the COLOR button. Press START. The Bread Machine will knead the dough twice, rise the dough three times and then bake it to perfection.

SPECIAL NOTE: Gluten-Free Breads use 2, 3 CUPS BASIC BREAD program.

Making Whole Grain Bread Automatically:

Press SELECT to choose either the 2 CUPS WHOLE GRAIN, 3 CUPS WHOLE GRAIN or 4 CUPS WHOLE GRAIN program. Now choose either the NORMAL or LIGHT setting by pressing the COLOR button. Press START. The Bread Machine will knead the dough twice, rise the dough three times and then bake it to perfection.

Making Quick Bread Automatically:

Press the SELECT button to 2 CUPS QUICK BREAD then choose either the NORMAL or LIGHT program by pressing the COLOR button. Press START. The Bread Machine will knead the dough once and then bake it to perfection.

Making Yeast Dough Automatically:

Choose the DOUGH program by pressing the SELECT button. Press START. The Bread Machine will knead and rise the dough twice. At the end of the program you will remove the dough and hand-shape it according to your recipe. Dough will then be baked in a conventional oven.

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CONTROL PANEL (cont'd.)

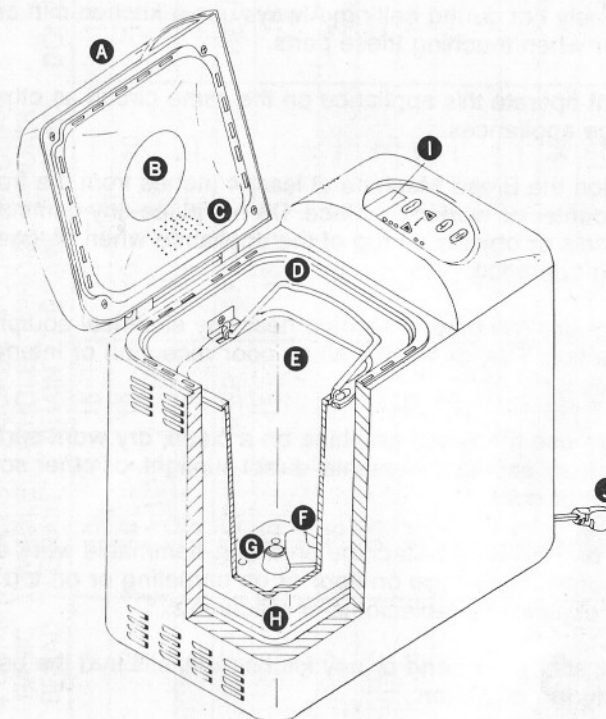
PROGRAMMABLE TIMER

To set the programmable TIMER, follow these steps:

- ☐ Place the ingredients in the bread pan.
- ☐ Select the program you desire.
- ☐ Decide how much later you want the bread or dough to be ready. For example: it is 8:00AM and you want to have bread ready at 6:00PM, or 10 hours later.
- ☐ Set the programmable TIMER by pressing the down (▼) arrow or up (▲) arrow the appropriate number of times until you get the number of hours and minutes later that you want your bread or dough to be ready. For example: before leaving for work at 8:00AM you decide to make a Basic White Bread and wish it ready for dinner at 6:00PM (or 10 hours later). Press the **up** arrow until 10:00 appears on the control panel. Press START. Your Bread Machine will begin making your bread at the appropriate time for it to be ready at exactly 6:00PM.
- ☐ If you wish to re-program for another time, press STOP/RESET and repeat the steps.
- **SPECIAL NOTE:** Do not use the Programmable TIMER with recipes that contain perishable ingredients.

YOUR WELBILT® BREAD MACHINE

ABM4000



- A. Lid
- B. Viewing Window
- C. Air Exhaust
- D. Pan Handle
- E. Bread Pan
- F. Dough Blade
- G. Drive Shaft
- H. Heating Element
- I. Control Panel
- J. Power Cord

SUGGESTIONS FOR MAXIMUM ENJOYMENT AND SAFETY

1. The baking portion and lid of the Bread Machine become extremely hot during baking. Always use a kitchen mitt or pot holder when touching these parts.
2. Do not operate this appliance on the same circuit as other high voltage appliances.
3. Position the Bread Machine at least 4 inches from the front of the counter or working surface. Do not place any flammable materials or objects on top of the appliance when plugged in or during operation.
4. Do not use the Bread Machine near any electrical equipment like radios, TVs, or stereos since poor reception or interference may occur.
5. Always use the Bread Machine on a clean, dry work surface away from exposed elements, direct sunlight, or other sources of heat or cold.
6. Only use the Bread Machine on a non-flammable work surface or counter. Never use on floor or on carpeting or on top of any cloth objects like tablecloths or placemats.
7. Never stick your hand or any kitchen utensils into the bread pan during operation.
8. Do not use accessories or attachments not included or recommended by Welbilt.
9. Do not put any components in the dishwasher.
10. Do not attempt to tamper with or make any adjustments to the electrical components or parts.
11. Do not use this appliance other than for its intended use.

KNEADING, RISING and BAKING CYCLES

This chart (shown in MINUTES) is provided so that you will better understand how your Welbilt® Bread Machine works.

PROGRAM	2, 3 CUPS BASIC BREAD		4 CUPS BASIC BREAD		2 CUPS WHOLE GRAIN		3 CUPS WHOLE GRAIN		4 CUPS WHOLE GRAIN		2 CUPS QUICK BREAD		DOUGH
	15	10	5	15	12	5	15	10	5	15	10	5	
WARMING	15	10	5	15	12	5	15	10	5	15	10	5	15
MIXING (FIRST KNEADING)	10	5	15	12	5	15	10	5	15	10	5	15	12
REST	5	15	10	5	15	10	5	15	10	5	15	10	5
ADD FRUIT/NUTS	BEEP	BEEP	BEEP	BEEP	BEEP	BEEP	BEEP	BEEP	BEEP	BEEP	BEEP	BEEP	BEEP
MIXING (SECOND KNEADING)	15	10	5	15	12	5	15	10	5	15	10	5	18
RISING (FIRST)	27	15	10	27	15	10	27	15	10	27	15	10	25
PUNCH DOWN (FIRST)	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5
RISING (SECOND)	14	10	5	14	10	5	14	10	5	14	10	5	14
PUNCH DOWN (SECOND)	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5
RISING (THIRD)	45	30	15	45	30	15	45	30	15	45	30	15	—
BAKING	58	45	30	58	45	30	58	45	30	58	45	30	—
TOTAL TIME	3:05	2:15	1:25	3:05	2:15	1:25	3:05	2:15	1:25	3:05	2:15	1:25	1:30
KEEP WARM	55	55	55	55	55	55	55	55	55	55	55	55	—

IMPORTANT:

Your Welbilt Bread Machine will pre-warm all the ingredients placed in the baking pan to proper temperature to guarantee the best results. It is extremely important to understand your bread machine IS WORKING PROPERLY when you push the START pad and no blade action starts. As mentioned above, YOUR MACHINE IS PRE-WARMING THE INGREDIENTS.

KNEADING, RISING and BAKING CYCLES (cont'd.)

Warming Cycle: Since temperature plays such an important role in making good bread and dough, your Welbilt Bread Machine will warm the ingredients to the optimum temperature to ensure the best results.

First Mixing (Kneading): The Bread Machine will intermittently mix the ingredients for a few seconds at which time it will then begin to knead the dough to form a smooth ball.

Second Mixing (Kneading): Kneading the dough makes the gluten elastic enough to form the structure of the bread.

Add Fruit/Nuts: The Bread Machine will beep several times a few minutes before the end of the second kneading. This is the best time to add ingredients like nuts and raisins, etc.

First Rising: When dough has been well-kneaded, the gluten forms thin elastic strands that make up the structure of the bread. As the yeast develops and multiplies, it produces carbon dioxide gas. The gas becomes trapped in the gluten strands forming bubbles. As these bubbles collect, the dough expands and rises.

First Punch Down: The Bread Machine kneads the dough for a few seconds to deflate it.

Second Rise: The yeast will once again produce carbon dioxide gas.

Second Punch Down: The Bread Machine again kneads the dough for a few seconds to deflate it again.

Third Rise: The gluten strands are now strong enough to support the loaf. The yeast will once again produce carbon dioxide gas and the dough will rise to its maximum height.

Baking: If you are using the NORMAL or REGULAR program, the bread will be baked to perfection. If you are making bread that contains too much sugar in the recipe, it may cause the bread to overbake. Set your machine on the lightest setting.

Keep Warm: If you are unable to remove the baked bread immediately after baking, the Bread Machine will keep the loaf warm as to reduce the effects of the condensation that will form between the loaf and the pan. Nevertheless, always remove the bread as quickly as possible after the baking cycle is completed.

INSERTING AND REMOVING THE BREAD PAN

1. Before using the Bread Machine for the first time, be certain to wash the bread pan and dough blade with warm water and mild dish-washing liquid. Towel dry. Never put the bread pan and blade into the dishwasher.
2. All mixing, kneading, rising and baking (when appropriate) take place in the bread pan. The pan is covered with a non-stick coating which will scratch if not treated and cared for properly. Clean and treat the pan as you would a non-stick frying pan.
3. To reinsert the pan, place over the locking mechanism located on the bottom of the baking compartment. Push down. To remove the pan, pull up.
4. Remember to insert the kneading blade on the shaft located in the bread pan before adding your ingredients.
5. Since the bread pan will be hot after the baking cycle, always use a kitchen mitt or pot holder when removing it.
6. To remove the bread from the pan (for model #ABM4100T, first remove the dough hook), invert upside down and gently shake up and down until the loaf slides out. If the bread does not come out of the pan easily, use a non-metallic kitchen utensil to pry it out.

CLEANING INSTRUCTIONS

If taken care of properly, your Welbilt® Bread Machine will provide you with many years of use and hundreds of loaves of delicious bread.

1. After each use, unplug the Bread Machine. Let the unit cool down to room temperature. Wipe out the baking compartment and the inner lid with a clean, damp cloth or sponge.
2. Remove the kneading blade from the pan. It may be necessary to fill the pan with water in order to loosen the blade from the shaft. Clean the pan and blade with warm water and mild dishwashing liquid. Never use abrasive or strong household cleaners since they will damage the non-stick finish. Towel dry.
3. Wipe down the cabinet of the Bread Machine with a clean, damp cloth or sponge. Towel dry.

Your Welbilt Bread Machine produces delicious baked goods with ease. This marvelous machine asks only that you carefully follow the recipe instructions! In basic cooking, normally "a pinch of this and a dash of that" is fine, but not for automatic bread machines. Using an automatic Bread Machine requires you accurately measure each ingredient (especially yeast and water) for best results. For best results, have your ingredients at room temperature 65° to 85°F, unless otherwise specified.

TRADITIONAL YEAST BREADS

The mention of fresh-baked bread evokes different memories for different people. But, there's one thing certain about all good yeast breads. They're always moist and meaty. Pinch or squeeze a slice of good bread. It will, slowly but surely, resume its original shape.

PREPARATION FOR GOOD RESULTS

Your Bread Machine produces satisfying results if you carefully follow directions and use the indicated ingredients.

Bread Flour: Now available in most supermarkets in 5 lb. bags, bread flour is higher in gluten than unbleached all-purpose flour. Gluten, a natural protein found in wheat flour, makes dough elastic when efficiently kneaded. This high gluten content produces higher volume loaves. Bread flour is the flour of choice when working with yeast and whole grain breads, unless otherwise specified. Never use flour that has been sitting in an open bag or container for more than six months or during an extended period of high humidity.

Estimated Equivalents

2 cups flour = 1 lb. bread
3 cups flour = 1½ lbs. bread
4 cups flour = 2 lbs. bread

Active Dry Yeast: Use only dry yeast – never compressed cake yeast. The amount given in the recipe is for active dry yeast. For conversion to fast-rising yeast, see chart below. Check its expiration date. Yeast is the leavening agent that causes dough to expand or "rise." Liquid and warmth bring yeast back to life. When reactivated, yeast releases carbon dioxide bubbles that make well-kneaded dough rise.

If the yeast is close to the expiration date or the expiration date has passed, it should be discarded and fresh yeast purchased. Never use yeast from torn or previously opened packets. If using bulk yeast from a jar, always store properly according to the manufacturer's instructions on the package. *To check if your yeast is still good, proof your yeast.*

HOW TO PROOF YEAST FOR BREAD MACHINES

Start with a clear plastic or glass 1-cup measure. Pour in ½ cup of water (110°-115°F). Add 1 teaspoon sugar and stir until dissolved. Next, add 2¼ teaspoons active dry yeast (one ¼-ounce package) and stir. Set aside for 10 minutes to ferment. After 10 minutes, a crest of foam similar to root beer foam should have developed with the crest at the rim of the cup. If foam crests below rim, discard and buy fresh yeast for your Bread Machine.

Conversion Chart for Fast-Rising Yeast

1½ teaspoons active dry yeast = 1 teaspoon fast-rising yeast
2½ teaspoons active dry yeast = 1½ teaspoons fast-rising yeast
1 tablespoon active dry yeast = 2¼ teaspoons of fast-rising yeast

EXCEPTION: In the ABM4100T, 1½ teaspoons active dry yeast equals 1½ teaspoons fast-rising yeast.

Sweetener and Salt: Never eliminate the sweetener in the recipe. Yeast uses it as energy on which to grow. Salt also plays an important role. It helps stabilize the rising process so that the dough rises evenly.

Non-fat Dry Milk: Always use non-fat dry milk to prevent spoilage and to maintain the proper balance of wet to dry ingredients. If there are eggs in the recipe, never use the programmable timer in order to prevent spoilage.

Shortening: Always use stick butter/oil. It has less moisture than tub butter and less air than whipped. *Measure:* 1 stick = $\frac{1}{2}$ cup = 8 tablespoons.

Water and Liquids: Water and all other liquid ingredients should be at approximately 80°F. If you do not have a thermometer to measure temperature, use room temperature liquids.

HOW TO JUDGE IF THINGS ARE GOING WELL

Ingredients for Success

Always measure the ingredients carefully using U.S. standard measuring cups and spoons. Kitchen flatware and coffee cups vary in size and should never be used. All ingredients should be at room temperature unless otherwise noted in recipe. Since you will be using all natural ingredients to make your homemade bread, the quality of the ingredients is important. Since flour is milled from wheat, and other grains, the quality and make up of the flour will vary from crop to crop, from year to year even though the mills make every attempt to blend the grains for proper consistency.

Nevertheless, you may see that your bread does not come out the same when using flour from a different brand. If this is the case, we suggest that you experiment. *(If, for example, the bread made from brand "X" bread flour does not provide a satisfactory loaf of bread, try another brand. The same applies to yeast.)* Some packages of yeast will provide greater rising activity than others. If your bread does not rise well, try another package of yeast or another brand. We have also seen that certain brands of yeast work better with certain brands of flour. *(Experiment until you find the combination that works best for you.)*

Although the quality of the bread should not be affected by the type/source of water used, extremely hard or soft water can determine whether a loaf of bread is good or bad. If your water falls in this category, only make bread using bottled spring water with a low mineral content or try to substitute the water with low fat milk.

Dough Development

After the first kneading cycle, the ball of kneaded dough should be smooth and elastic. The top of the dough should be slightly sticky and should begin to fill out on the bottom of the pan while rising. If the dough appears stiff and lumpy, it is too dry. Dough that is too dry can result in short loaves of bread which appear overbaked.

HINT: Due to varying flour conditions, the dough may appear too dry after kneading the first couple of minutes. If this is the case, press STOP/RESET. PRESS START and add additional water, a tablespoon at a time, until the dough appears elastic. Do not exceed the following recommendations for:

2, 3 Cup Flour Capacity:

No more than 2 tablespoons additional water.

4 Cup Flour Capacity:

No more than 3 tablespoons additional water.

When measuring flour never scoop it out of the bag or the canister with the measuring cup. Always spoon the flour into the cup. Insert a clean kitchen knife into the flour a couple of times to eliminate clumps or air pockets. Level off the top of the cup with the knife. Never pack the flour down.

If the dough appears to be very loose and sticky, it is too moist. You can overcome this problem by making sure you measure the ingredients properly or add less water (approximately one to two tablespoons less) to compensate for a higher than normal moisture content of the flour. *(Dough that is too moist can result in over-risen, collapsed, wrinkled loaves of bread.)*

Baking

Always set your Bread Machine on the proper baking setting as specified in the recipe. If the bread bakes too dark, try a lighter setting. If the bread continues to bake too dark the dough may be too dry inhibiting the bread to rise properly. *(Try adding one to two tablespoons of additional water for better baking results.)* Too much sugar in a recipe may also cause bread to overbake. The same is true with dried fruits. Try cutting down on the amount called for in the recipe by 25 to 50%.

Do not use your Bread Machine if the room temperature is lower than 65°F since the dough will not rise well and the loaves will be short. If the ambient temperature is higher than 85°F the dough can over-rise and the bread can possibly collapse or wrinkle during baking and the crumb texture will be coarse.

THE FINISHED PRODUCT

For a crisp, crunch crust, always remove the bread from the Bread Machine after the baking cycle. Remove from the pan and let cool on a wire rack in a draft free location. For a softer crust, immediately place the baked loaf of bread in an open plastic bag or loosely wrap in foil.

The size of the baked loaf of bread will vary from loaf to loaf due to ingredients and ambient condition. Nevertheless, the general rule is that the bread size should be near the top of the pan to 1-inch below.

GLUTEN-FREE BREADS

It is estimated that at least one out of 2,500 Americans has celiac disease and suffers from gluten intolerance. This disease is categorized by injury to the primary small intestine lining associated with the ingestion of specific proteins (gluten) found in wheat, barley, oats and rye. The only known treatment for celiac disease is strict adherence to a gluten-free diet.

Your Welbilt Bread Machine has been developed to handle gluten-free doughs with ease. The recipes found in the Gluten-Free section of your *Easy Baking* cookbook have been developed without using any grains or ingredients that contain gluten.

SPECIAL NOTE: GLUTEN-FREE BREADS

Since making gluten-free yeast bread is different than traditional baking, carefully read the following information.



(continued next page)

PREPARATION FOR GOOD RESULTS

Carefully follow directions in your *Easy Baking* recipes, and use the indicated ingredients for successful gluten-free baking! To facilitate purchasing gluten-free ingredients, call:

Dietary Specialties
P.O. Box 227, Rochester, NY 14601
PH: (800) 544-0099

Yeast: Check with the yeast manufacturer to insure that the yeast is gluten-free. Only use active dry yeast when making these recipes.

Gluten-Free Flour: Only use flour that is certified to be gluten-free. Buy it from a reliable source to insure freshness.

Eggs: While whole eggs are called for in the recipes, you can also use a half cup of any egg substitute when two eggs are called for in the recipe. *If there are eggs in the recipe, do not use the Programmable Timer in order to prevent spoilage.*

Lecithin: Softens the loaf and improves texture. Granular and liquid are interchangeable since they measure the same.

Xanthan Gum: Manufactured from corn, xanthan gum acts as a substitute for the gluten and gives structure so that the gluten-free dough rises well.

Vinegar: While not effecting the flavor of the bread, gluten-free vinegar helps to strengthen the dough to rise better and should be used when specified.

Lactose Intolerance: You may substitute the non-fat dry milk in the recipe with a powdered milk substitute. Vitamite® or Lacto-Free® derived from soy, work well. Those sensitive to soy may use dry baby formula made from a acceptable food substance.

HOW TO JUDGE IF THINGS ARE GOING WELL

Dough Development

After the Bread Machine begins to knead for the first few minutes, look at the dough which looks like a batter. If it appears to be too dry, add water 1 teaspoon at a time up to a maximum of 2 table-spoons. Use rubber spatula if needed to be certain all ingredients mix properly. When the dough is the right consistency, it will swirl around the machine and have a definite raised mark on top. If the dough is smooth on top and has no markings, it probably is too moist; the bread will have a coarse texture.

Baking

Always set your Bread Machine on the proper baking cycle as specified in the recipe. When the baking cycle is finished, test the bread for doneness with a toothpick. If not quite done, leave the baked bread in the machine for an extra 10 minutes.

Most loaves will bake about 1-inch below the top of the pan. However, those that contain additional ingredients, such as dried fruits and nuts, may bake higher. Since gluten-free breads are made with non-traditional ingredients, the bread's texture will be slightly different. Nevertheless, the bread will be picture perfect and tasty. As with all fresh homemade bread, gluten-free bread is best eaten within 24 hours of being baked.

Please carefully read Instruction Manual before proceeding. Refer to the Practical Solutions Guide at the back of this book for additional baking assistance.

QUICK BREADS

The secret to making moist quick bread is to mix the ingredients just enough as to not overwork the flour and develop too much gluten. This is just the opposite of making yeast breads and dough. With the Welbilt Bread Machine the mixing action gently, although effectively, mixes and blends the ingredients for best results. By first creaming the butter/oil and then cutting in the dry ingredients, the flour particles become coated. Do not be concerned if there are small lumps in the batter before the bread begins to bake. They will eventually disappear.

Organization is Essential: The Welbilt Bread Machine is programmed to eliminate any of the guesswork. However, it is essential that you be well organized when making quick breads. Start by preparing all ingredients as indicated in the recipe. Have them ready to add when listed in directions. Do not deviate from the specified sequence since that could affect how the quick breads turn out.

Ingredient Temperature: Ingredients must be at room temperature when making quick breads. Butter/oil that is too cold will not cream easily with dry ingredients and the quick breads will be tough and chewy.

Please carefully read Instruction Manual before proceeding. Refer to the Practical Solutions Guide at the back of this book for additional baking assistance.

Recipes



BASIC WHITE BREAD

Everyone's badmouthing white bread these days. Sometimes, however, only white bread will do. So we developed a recipe to ease your guilt. It's moist and meaty and has no preservatives.

Add ingredients in the order listed. All ingredients must be at room temperature.

	<u>1 lb. loaf</u>	<u>1½ lb. loaf</u>	<u>2 lb. loaf</u>
<i>active dry yeast</i>	1½ teaspoons	2 teaspoons	2 teaspoons
<i>bread flour</i>	2¼ cups	3 cups	4 cups
<i>granulated sugar</i>	4 teaspoons	2 tablespoons	2 tablespoons
<i>salt</i>	1 teaspoon	1½ teaspoons	2 teaspoons
<i>nonfat dry milk</i>	4 teaspoons	2 tablespoons	2 tablespoons
<i>butter/oil</i>	4 teaspoons	2 tablespoons	2 tablespoons
<i>water</i>	¾ cup + 1 TBL	1 cup + 1 TBL	1¼ cups + 1 TBL

AUTOMATIC BREAD PROGRAM

- ☐ Press SELECT to 2, 3 cups (1 lb, 1½ lb) BASIC BREAD or 4 cups (2 lb) BASIC BREAD
- ☐ Press COLOR to NORMAL.
- ☐ Press START.
- ☐ After baking, press STOP/RESET. Remove bread from Bread Machine and baking pan. Cool on rack.

BASIC WHITE BREAD VARIATIONS

Let your imagination take wing when baking variations of Basic White Bread. Please note that when using a flavoring high in salt, such as dried soup/dip mix, eliminate salt in the basic recipe.

After adding nonfat dry milk for Basic White Bread, add one or more of flavorings. Adjust the amount according to taste, but please don't exceed the maximum amount stated. Next add the salt, sugar, bread flour and yeast. Continue with directions for Automatic Bread Program.

- ☐ **Nuts:** chopped walnuts, pecans, peanuts — 1 lb. loaf use $\frac{1}{4}$ cup; $1\frac{1}{2}$ lb. loaf use $\frac{1}{2}$ cup; 2 lb. loaf use $\frac{3}{4}$ cup.
- ☐ **Dried Herbs:** basil leaves, oregano leaves, Italian spices, fine herbs, etc. — 2 to 3 teaspoons.
- ☐ **Spices:** powdered or ground spices (onion powder, cardamon, etc.) — use 2 to 3 teaspoons. Do not use garlic or cinnamon as they will be the cause of a shorter loaf.
- ☐ **Dried Fruit:** raisins, chopped prunes, chopped dates, craisins — 1 lb. loaf use $\frac{1}{3}$ cup; $1\frac{1}{2}$ lb. loaf use $\frac{1}{2}$ cup; 2 lb. loaf use $\frac{2}{3}$ cup. (Do not use apricots as they will cause a shorter loaf.) *Reduce the sugar in the recipe for 1 lb. loaf to 2 teaspoons; $1\frac{1}{2}$ lb. loaf to 1 tablespoon; 2 lb. loaf to 2 tablespoons.*
- ☐ **Grated or Shredded Cheese:** Parmesan, Romano, Swiss, Cheddar Cheese — 1 lb. loaf use 1 cup; $1\frac{1}{2}$ lb. loaf use $1\frac{1}{2}$ cups; 2 lb. loaf use 2 cups. *Reduce the water in the recipe for 1 lb. loaf by 1 tablespoon; $1\frac{1}{2}$ lb. loaf by 2 tablespoons; 2 lb. loaf by 3 tablespoons.*

NOTE: Seed such as sunflower, poppy or sesame are not recommended for this recipe. The amount of fat in them will throw off the recipe.

RYE BREAD

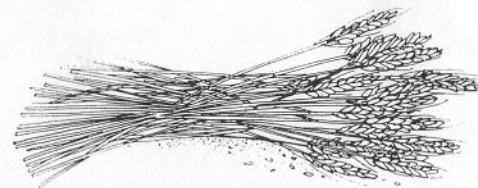
Chevy Rye Bread is the ultimate deli sandwich bread. Since rye flour has very little gluten, it is to be mixed with bread flour so that it rises properly. The caraway seeds are what give this bread its characteristic flavor.

Add ingredients in the order listed (except caraway seeds). All ingredients must be at room temperature.

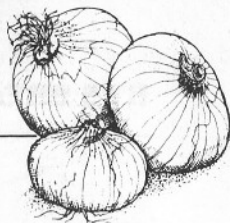
	1 lb. loaf	$1\frac{1}{2}$ lb. loaf	2 lb. loaf
active dry yeast	$1\frac{1}{2}$ teaspoons	2 teaspoons	2 teaspoons
medium rye flour	$\frac{3}{4}$ cup	1 cup	2 cups
bread flour	$1\frac{1}{2}$ cups	2 cups	2 cups
brown sugar	4 teaspoons	2 tablespoons	2 tablespoons
salt	1 teaspoon	$1\frac{1}{2}$ teaspoons	2 teaspoons
nonfat dry milk	1 tablespoon	2 tablespoons	2 tablespoons
butter/oil	4 teaspoons	2 tablespoons	2 tablespoons
water	$\frac{3}{4}$ cup + 1 TBL	1 cup + 1 TBL	$1\frac{1}{4}$ cups + 1 TBL
caraway seeds	2 teaspoons	1 tablespoon	$1\frac{1}{2}$ tablespoons

AUTOMATIC BREAD PROGRAM

- ☐ Press SELECT to 2, 3 cups (1 lb, $1\frac{1}{2}$ lb) BASIC BREAD or 4 cups (2 lb) BASIC BREAD
- ☐ Press COLOR to NORMAL
- ☐ Press START. When the Bread Machine beeps before the end of the last kneading, add the caraway seed.
- ☐ After baking, press STOP/RESET. Remove bread from Bread Machine and baking pan. Cool on rack.



ONION BREAD



The humble onion is found in every cuisine. Its most famous role is in French onion soup. Today dried onion soup mix is added to recipes more often than served as soup. So, we tried it in yeast dough. The resulting bread satisfies the most extreme craving for onions.

Add ingredients in the order listed (except dry onion mix). All ingredients must be at room temperature.

	<u>1 lb. loaf</u>	<u>1½ lb. loaf</u>	<u>2 lb. loaf</u>
<i>active dry yeast</i>	1½ teaspoons	2 teaspoons	1½ teaspoons
<i>bread flour</i>	2¼ cups	3 cups	4 cups
<i>granulated sugar</i>	2 teaspoons	1 tablespoon	2 tablespoons
<i>nonfat dry milk</i>	4 teaspoons	2 tablespoons	2 tablespoons
<i>butter/oil</i>	4 teaspoons	2 tablespoons	2 tablespoons
<i>water</i>	⅞ cup	1 cup + 1 TBL	1¼ cups
<i>dry onion soup mix</i>	4 teaspoons	2 tablespoons	1 packet (1 oz)

AUTOMATIC BREAD PROGRAM

- ☐ Press SELECT to 2, 3 cups (1 lb, 1½ lb) BASIC BREAD or 4 cups (2 lb) BASIC BREAD
- ☐ Press COLOR to NORMAL.
- ☐ Press START. When the Bread Machine beeps before the end of the last kneading, add the dry onion mix.
- ☐ After baking, press STOP/RESET. Remove bread from Bread Machine and baking pan. Cool on rack.

CINNAMON NUT RAISIN BREAD

Remember when Mom fixed raisin toast for breakfast or a snack? Well, we've gone a little further by adding cinnamon, chopped nuts and dark brown sugar to our raisin bread.

Add ingredients in the order listed (except raisins and nuts). All ingredients must be at room temperature.

	<u>1 lb. loaf</u>	<u>1½ lb. loaf</u>	<u>2 lb. loaf</u>
<i>active dry yeast</i>	1½ teaspoons	2 teaspoons	2 teaspoons
<i>bread flour</i>	2¼ cups	3 cups	4 cups
<i>cinnamon</i>	½ teaspoon	¾ teaspoon	2 teaspoons
<i>dark brown sugar</i>	2 teaspoons	1 tablespoon	1 TBL + 1 TSP
<i>salt</i>	1 teaspoon	1½ teaspoons	2 teaspoons
<i>nonfat dry milk</i>	4 teaspoons	2 tablespoons	2 tablespoons
<i>butter/oil</i>	4 teaspoons	2 tablespoons	2 tablespoons
<i>water</i>	¾ cup + 1 TBL	1 cup + 1 TBL	1¼ cups + 1 TBL
<i>raisins</i>	⅓ cup	½ cup	¾ cup
<i>chopped nuts</i>	⅓ cup	½ cup	¾ cup

AUTOMATIC BREAD PROGRAM

- ☐ Press SELECT to 2, 3 cups (1 lb, 1½ lb) BASIC BREAD or 4 cups (2 lb) BASIC BREAD
- ☐ Press COLOR to NORMAL.
- ☐ Press START. When the Bread Machine beeps before the end of the last kneading, add the raisins and chopped nuts.
- ☐ After baking, press STOP/RESET. Remove bread from Bread Machine and baking pan. Cool on rack.

EGG BREAD

Our Egg Bread is toothsome yet light. Maybe one morning you'll be lucky and find some leftover Egg Bread in the kitchen to make some of the World's Best French toast!

Add ingredients in the order listed. All ingredients must be at room temperature.

	1 lb. loaf	1½ lb. loaf	2 lb. loaf
<i>active dry yeast</i>	1½ teaspoons	2 teaspoons	2 teaspoons
<i>bread flour</i>	2¼ cups	3 cups	4 cups
<i>granulated sugar</i>	1 tablespoon	2 tablespoons	2 tablespoons
<i>salt</i>	1 teaspoon	1½ teaspoons	2 teaspoons
<i>nonfat dry milk</i>	1 tablespoon	2 tablespoons	3 tablespoons
<i>egg yolk</i>	1 large	2 large	3 large
<i>butter/oil</i>	1 tablespoon	2 tablespoons	3 tablespoons
<i>water</i>	¾ cup	1 cup minus 1 TBL	1¼ cups minus 1 TBL

AUTOMATIC BREAD PROGRAM

- ☐ Press SELECT to 2, 3 cups (1 lb, 1½ lb) BASIC BREAD or 4 cups (2 lb) BASIC BREAD
- ☐ Press COLOR to NORMAL.
- ☐ Press START.
- ☐ After baking, press STOP/RESET. Remove bread from Bread Machine and baking pan. Cool on rack.

CHEVRE CRACKED-PEPPER BREAD

What is all this fuss about black pepper? While some people cough and sneeze as fashionable waiters grind it onto salads, other diners cry, "More, more!" So, here's a bread that will knock your socks off. Not only is it chock full of this current star of spices, but chevre adds a pungent twist.

Add ingredients in the order listed (except black pepper). All ingredients must be at room temperature.

	1 lb. loaf	1½ lb. loaf	2 lb. loaf
<i>active dry yeast</i>	1½ teaspoons	2 teaspoons	2 teaspoons
<i>bread flour</i>	2¼ cups	3 cups	4 cups
<i>granulated sugar</i>	4 teaspoons	2 tablespoons	2 tablespoons
<i>salt</i>	¾ teaspoon	1 teaspoon	1½ teaspoons
<i>nonfat dry milk</i>	4 teaspoons	2 tablespoons	3 tablespoons
<i>soft goat cheese</i>	1½ ounces	2¼ ounces	3 ounces
<i>water</i>	¾ cup	1 cup minus 1 TBL	1¼ cup minus 1 TBL
<i>cracked black pepper</i>	2 teaspoons	1 tablespoon	3 tablespoons

AUTOMATIC BREAD PROGRAM

- ☐ Press SELECT to 2, 3 cups (1 lb, 1½ lb) BASIC BREAD or 4 cups (2 lb) BASIC BREAD
- ☐ Press COLOR to NORMAL.
- ☐ Press START. When the Bread Machine beeps before the end of the last kneading, add the black pepper.
- ☐ After baking, press STOP/RESET. Remove bread from Bread Machine and baking pan. Cool on rack.



100% WHOLE WHEAT BREAD

Just about everyone is concerned about adding more fiber to their diet. Well, our 100% Whole Wheat Bread adds a substantial amount of nutritious, full-flavored fiber.

Add ingredients in the order listed. All ingredients must be at room temperature.

	1 lb. loaf	1½ lb. loaf	2 lb. loaf
<i>active dry yeast</i>	1½ teaspoons	2 teaspoons	2 teaspoons
<i>whole wheat flour</i>	2½ cups	3 cups	4 cups
<i>salt</i>	½ teaspoon	1 teaspoon	1½ teaspoons
<i>nonfat dry milk</i>	1 tablespoon	2 tablespoons	3 tablespoons
<i>honey</i>	¼ cup	¼ cup	⅓ cup
<i>butter/oil</i>	1 tablespoon	1 tablespoon	1½ tablespoons
<i>water</i>	¾ cup + 1 TBL	1¼ cups minus 1 TBL	1½ cups

AUTOMATIC BREAD PROGRAM

- ☐ Press SELECT to 2 cups (1 lb), 3 cups (1½ lb) or 4 cups (2 lb) WHOLE GRAIN
- ☐ Press COLOR to NORMAL.
- ☐ Press START.
- ☐ After baking, press STOP/RESET. Remove bread from Bread Machine and baking pan. Cool on rack.

SUNFLOWER OATMEAL BREAD

This one is definitely from the Heartland! Crunchy sunflower seeds in a whole wheat, oatmeal and honey base evoke visions of fields ripe with golden grains.

Add ingredients in the order listed (except sunflower seeds). All ingredients must be at room temperature, unless otherwise noted.

	1 lb. loaf	1½ lb. loaf	2 lb. loaf
<i>active dry yeast</i>	1½ teaspoons	2 teaspoons	4½ teaspoons
<i>whole wheat flour</i>	1 cup	1½ cups	2½ cups
<i>uncooked oatmeal</i>	⅓ cup	½ cup	⅔ cup
<i>bread flour</i>	⅔ cup	1 cup	1½ cups
<i>salt</i>	½ teaspoon	1 teaspoon	1½ teaspoons
<i>granulated sugar</i>	1 teaspoon	2 teaspoons	
<i>nonfat dry milk</i>	2 tablespoons	3 tablespoons	¼ cup
<i>butter/oil</i>	1 tablespoon	2 tablespoons	
<i>honey</i>	1 tablespoon	⅛ CUP	¼ cup
<i>water</i>	¾ cup	1 cup + 3 TBLS	1⅓ cups
<i>hulled sunflower seeds</i>	⅓ cup	½ cup	½ cup

AUTOMATIC BREAD PROGRAM

- ☐ Press SELECT to 2 cups (1 lb), 3 cups (1½ lb) or 4 cups (2 lb) WHOLE GRAIN
- ☐ Press COLOR to NORMAL.
- ☐ Press START. When the Bread Machine beeps before the end of the last kneading, add the sunflower seeds.
- ☐ After baking, press STOP/RESET. Remove bread from Bread Machine and baking pan. Cool on rack.



HONEY OATS 'N' BARLEY BREAD

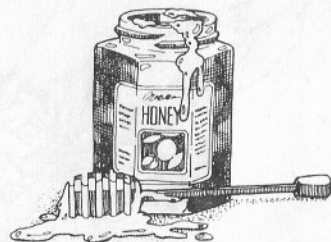
Studies indicate that oat bran is even more beneficial than healthful wheat bran. So, we couldn't resist adding some to one of our whole grain breads. Lots of oatmeal plus crunchy barley make this bread a sure hit.

Add ingredients in the order listed. All ingredients must be at room temperature, unless otherwise noted.

	1 lb. loaf	1½ lb. loaf	2 lb. loaf
active dry yeast	1½ teaspoons	2 teaspoons	1 tablespoon
whole wheat flour	1 cup	1½ cups	¾ cup
uncooked oats	½ cup	¾ cup	¾ cup
oat bran	3 tablespoons	½ cup	½ cup
uncooked barley	2 tablespoons	¼ cup	¼ cup
bread flour	¾ cup	1 cup	2½ cups
granulated sugar	1½ teaspoon	2 teaspoons	
salt	½ teaspoon	1 teaspoon	1½ teaspoons
nonfat dry milk	1 tablespoon		
butter/oil			3 tablespoons
honey	1 tablespoon	⅛ cup	4 tablespoons
water	¾ cup + 2 TBL	1½ cups + 2 TBL	1½ cups

AUTOMATIC BREAD PROGRAM

- ☐ Press SELECT to 2 cups (1 lb), 3 cups (1½ lb) or 4 cups (2 lb) WHOLE GRAIN
- ☐ Press COLOR to NORMAL.
- ☐ Press START.
- ☐ After baking, press STOP/RESET. Remove bread from Bread Machine and baking pan. Cool on rack.



DARK PUMPERNICKEL BREAD

There's something about pumpernickel that begs for a big pot of soup and a roaring fire. Perhaps its darkness recalls winter nights in the Slavic countries of its origins.

Add ingredients in the order listed (except chocolate). All ingredients must be at room temperature, unless otherwise noted.

	1½ lb. loaf	2 lb. loaf
active dry yeast	1 tablespoon	4½ teaspoons
medium rye flour	1 cup	1⅓ cups
bread flour	2 cups	2⅔ cups
onion powder	1 teaspoon	4 teaspoons
salt	½ teaspoon	¾ teaspoon
milk	½ cup	¾ cup
dark molasses	¼ cup	⅓ cup
butter/oil	1 tablespoon	4 teaspoons
water	¼ cup + 2 TBL	⅓ cup + 2 TBL
unsweetened chocolate, melted	1 ounce	1½ ounces

AUTOMATIC BREAD PROGRAM

- ☐ Press SELECT to 3 cups (1½ lb) or 4 cups (2 lb) WHOLE GRAIN
- ☐ Press COLOR to NORMAL.
- ☐ Press START. When the Bread Machine beeps before the end of the last kneading, add the melted unsweetened chocolate.
- ☐ After baking, press STOP/RESET. Remove bread from Bread Machine and baking pan. Cool on rack.

TRIPLE WHEAT BREAD

Now, if you thought our 100% Whole Wheat Bread was good, wait until you try this one. Triple wheat, triple treat! Whole wheat flour, wheat germ and wheat bran plus dark molasses create a loaf brimming with fiber.

Add ingredients in the order listed. All ingredients must be at room temperature, unless otherwise noted.

	1 lb. loaf	1½ lb. loaf	2 lb. loaf
active dry yeast	1½ teaspoons	2 teaspoons	4 teaspoons
whole wheat flour	1 cup	1½ cups	2 cups
wheat germ	⅓ cup	½ cup	⅔ cup
wheat bran	⅓ cup	½ cup	⅔ cup
cracked wheat	2 tablespoons	¼ cup	⅓ cup
bread flour	⅔ cup	1 cup	2 cups
salt	½ teaspoon	1 teaspoon	1½ teaspoons
nonfat dry milk	1 tablespoon	2 tablespoons	3 tablespoons
butter/oil	2 teaspoons	1 tablespoon	2 TBL + 2 TSP
dark molasses	2 tablespoons	¼ cup	4 tablespoons
water	¾ cup	1½ cups minus 1 TSP	1¾ cups

AUTOMATIC BREAD PROGRAM

- ☐ Press SELECT to 2 cups (1 lb), 3 cups (1½ lb) or 4 cups (2 lb) WHOLE GRAIN
- ☐ Press COLOR to NORMAL.
- ☐ Press START.
- ☐ After baking, press STOP/RESET. Remove bread from Bread Machine and baking pan. Cool on rack.

SHREDDED WHEAT BREAD

Connoisseurs of shredded wheat know their favorite cereal has no added sugar or salt. It's just pure, wholesome goodness in a delightfully crunchy form. The idea of basing a bread on breakfast cereal was intriguing, as is the spicy hint imparted by light molasses.

Add ingredients in the order listed. All ingredients must be at room temperature, unless otherwise noted.

	1 lb. loaf	1½ lb. loaf	2 lb. loaf
active dry yeast	1½ teaspoons	2 teaspoons	1 TBL + 1 TSP
whole wheat flour	1¼ cups	2 cups	2¾ cups
bread flour	¾ cup	1 cup	1⅓ cups
salt	½ teaspoon	1 teaspoon	1½ teaspoons
nonfat dry milk	1 tablespoon		
butter/oil	2 tablespoons	3 tablespoons	4 tablespoons
light molasses	3 tablespoons	¼ cup	4 tablespoons
mini-shredded wheat biscuits	⅔ cup	1 cup	1⅓ cups
water	1 cup	1¼ cups + 1 TBL	1⅓ cups

AUTOMATIC BREAD PROGRAM

- ☐ Press SELECT to 2 cups (1 lb), 3 cups (1½ lb) or 4 cups (2 lb) WHOLE GRAIN
- ☐ Press COLOR to NORMAL.
- ☐ Press START.
- ☐ After baking, press STOP/RESET. Remove bread from Bread Machine and baking pan. Cool on rack.



PIZZA DOUGH

It's time to change the timeworn phrase "As American as apple pie" to "As American as pizza pie!" Our country is so taken with pizza that entire restaurant chains are devoted to it. They even promise to deliver hot on the spot, or your next one's free. Why bother with carryout pizza when you can make your own in about the time it takes to have one delivered?

Add ingredients in the order listed. All ingredients must be at room temperature.

- $\frac{3}{4}$ cup water
- 2 tablespoons olive oil
- 1 teaspoon salt
- $2\frac{1}{2}$ cups bread flour
- $1\frac{3}{4}$ teaspoons active dry yeast

DOUGH PROGRAM

- ☐ Press SELECT to DOUGH.
- ☐ Press START.
- ☐ At the end of the program press STOP/RESET. Remove dough from the Bread Machine. Dough is ready for hand shaping, rising and baking.

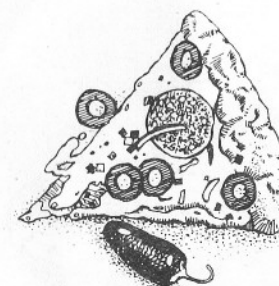
PIZZA DOUGH VARIATIONS

HAND-SHAPING

- ☐ Place dough on a lightly floured surface. Cover dough with a clean cloth, and let dough rest for 10 minutes. Cut into halves. Press each evenly into a lightly greased 12-inch pizza pan. Prick dough all over with a fork.
- ☐ Bake in a 400°F preheated oven for 12 to 15 minutes, until crust is lightly browned. Yield: 2 12-inch crusts.
- ☐ Remove from oven and spread/sprinkle crust with your favorite pizza toppings. Return to oven for 10 to 15 minutes, until toppings are bubbling and/or melted.

VARIATIONS

- ☐ Substitute $\frac{1}{2}$ to 1 cup whole wheat flour for same amount of bread flour.
- ☐ Add 1 tablespoon crushed herbs (oregano, Italian spices, etc.) to ingredients just before adding oil.
- ☐ Add 1 cup grated or shredded cheese (grated Parmesan, Romano, shredded Cheddar, pepper jack) to ingredients just before adding oil.



BAGELS

There's nothing in this world like a chewy bagel – smothered with cream cheese and lavished with lox. Bagels join the melting pot of ethnic foods Americans call their own. Yet they remain unique in the realm of yeast breads. A lot of kneading makes them chewy, and boiling them in sugar gives them their shine. Pile on the seeds, salt or onions – and mazeltov!

Add ingredients in the order listed. All ingredients must be at room temperature.

- 1 cup water
- 1½ teaspoons salt
- 2 tablespoons granulated sugar
- 3 cups bread flour
- 2¼ teaspoons active dry yeast

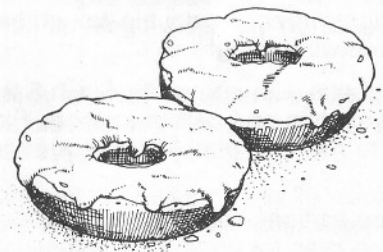
DOUGH PROGRAM

- ☐ Press SELECT to DOUGH.
- ☐ Press START.
- ☐ At the end of the program press STOP/RESET. Remove dough from the Bread Machine. Dough is ready for hand shaping, rising and baking.

BAGELS (contd.)

HAND-SHAPING

- ☐ Bring 3 quarts water to boil in a large pot. Stir in 3 tablespoons of sugar.
- ☐ Place dough on a lightly floured surface. Let dough rest for 5 minutes.
- ☐ Cut dough into 9 equal pieces. Roll each into a smooth ball. Flatten balls, and poke a hole in the middle of each with your thumb. Next twirl the dough to enlarge the hole and even out the dough around it. Cover bagels with a clean cloth, and let rest for 10 minutes.
- ☐ With a large metal spatula, carefully transfer bagels to boiling water, three at a time. Let boil for 1 minute, turning bagels over midway. Remove bagels from water with a slotted spoon and drain briefly on a clean towel. Transfer drained bagels to baking sheets sprinkled with corn meal, four to five bagels per sheet.
- ☐ If desired, glaze tops of bagels with egg white and sprinkle with poppy or sesame seeds, coarse salt and/or reconstituted dry onions. Bake bagels in 375°F preheated oven for 20 to 25 minutes, until well-browned. Yield: 9 bagels.



FRENCH BREAD



Have you ever noticed that the French have a flair for the finer things in life? This is especially true when it comes to bread!

Add ingredients in the order listed. All ingredients must be at room temperature.

- 1 cup + 2 tablespoons water
- 1 teaspoon salt
- 2 teaspoons granulated sugar
- 3 cups bread flour
- 2 teaspoons active dry yeast

DOUGH PROGRAM

- ☐ Press SELECT to DOUGH.
- ☐ Press START.
- ☐ At the end of the program press STOP/RESET. Remove dough from the Bread Machine. Dough is ready for hand shaping, rising and baking.

HAND-SHAPING

- ☐ Place dough on a lightly floured surface. Let dough rest for 5 minutes.
- ☐ Cut dough into halves. Roll each portion in a long rope and place in trough of a lightly greased, double-trough baguette pan (maximum 3-inch wide trough).
- ☐ Glaze each baguette with *egg white*. Slash 5 times diagonally with a very sharp knife or a pair of scissors. Place in a warm, draft-free spot to rise until doubled in size, about 45 to 60 minutes.
- ☐ Glaze unslashed portions again with *egg white*. Bake in a 400°F preheated oven for 25 to 30 minutes, until deep brown. Yield: 2 baguettes.

CINNAMON ROLLS

We have yet to meet a person who does not like cinnamon rolls. The recipe that follows is simple to prepare and is not overly sweet.

Prepare one recipe for Holiday Bread (see "Contents" for page). Do not add raisins. Use *hand-shaping* technique shown on this page.

Brown Sugar – Cinnamon Filling:

- $\frac{1}{3}$ cup dark brown sugar
- 2 teaspoons cinnamon
- 2 tablespoons softened butter
- (Mix together to form a soft paste.)

Icing:

- 3 tablespoons softened butter
- 2 teaspoons unbleached all-purpose flour
- $\frac{1}{3}$ cup Confectioner's sugar
- $\frac{1}{2}$ teaspoon vanilla extract
- (Blend all ingredients until smooth.)

HAND-SHAPING

- ☐ Place prepared dough on a lightly floured surface. Let dough rest for 5 minutes.
- ☐ With a lightly floured rolling pin, roll dough into a $\frac{1}{4}$ -inch thick rectangle. Square off edges. Spread evenly with *brown sugar-cinnamon filling*. Roll up lengthwise, jelly-roll fashion. Pinch edges together.
- ☐ Slice into 1-inch thick rounds. Place on a lightly greased baking sheet. Cover with a clean cloth. Place in a warm, draft-free spot to rise until doubled in size, about 1 hour.
- ☐ Bake in a 350°F preheated oven for 15 to 20 minutes, until golden brown. Remove and cool on a rack. When cooled to room temperature, drizzle with *icing*.

BREAD STICKS

Bread sticks are simple to make and fun to eat. They also make wonderful gifts for family and friends.

Prepare one recipe for Pizza Dough (see "Contents" for page). Use *hand-shaping* technique shown on this page.

Optional Toppings:

- 1 large egg beaten with 1 teaspoon water
- 2 tablespoons finely grated Parmesan or sharp Cheddar Cheese
- 1 tablespoon seeds or herbs/spices

HAND-SHAPING

- ☐ Place dough on a lightly floured surface. Let dough rest for 5 minutes.
- ☐ With a lightly floured rolling pin, roll dough into a ¼-inch thick rectangle. Square off edges.
- ☐ Optional Toppings: Brush the surface with *egg wash*. Sprinkle lightly with grated Parmesan or Cheddar cheese, or desired seeds, herbs or spices.
- ☐ Cut into 8-inch long by ¼-inch wide strips. Carefully place on a lightly greased baking sheet, allowing ½-inch between each bread stick.
- ☐ Bake in 375°F preheated oven for 15 to 20 minutes, until golden brown.

HOLIDAY BREAD



Nothing is as festive as Holiday Bread – rich with raisins.

Add ingredients in the order listed (except for raisins). All ingredients must be at room temperature.

- ¾ cup water
- 2 tablespoons butter/oil
- 2 large eggs
- 1½ teaspoons salt
- 2 tablespoons granulated sugar
- 3 cups bread flour
- 2¼ teaspoons active dry yeast
- ½ cup raisins
(candied fruit may be substituted)

DOUGH PROGRAM

- ☐ Press SELECT to DOUGH.
- ☐ Press START. When the Bread Machine beeps before the end of the last kneading, add the raisins.
- ☐ At the end of the program press STOP/RERSET. Remove dough from the Bread Machine. Dough is ready for hand shaping, rising and baking.

HAND-SHAPING

- ☐ Place dough on a lightly floured surface. Let dough rest for 5 minutes.
- ☐ Divide dough into thirds. Roll each portion into a 14-inch rope. Place ropes side-by-side on a greased baking sheet. Braid ropes and tuck ends under securely. Cover with a clean cloth. Place in a warm, draft-free spot to rise until doubled in size, about 45 to 60 minutes.
- ☐ Brush braid with *egg white*. Bake in 375°F preheated oven for 25 to 30 minutes, until deep golden brown.

BROWN & WHITE RICE BREAD

This will be your standard daily fare. Easily prepared, it is good toasted or plain. Sandwiches will now be on your menu again!

Carefully follow the directions on the next page. Making gluten-free bread differs from traditional baking. For additional information, refer to "Gluten-Free Breads" in the Insider's Guide.

Liquid Ingredients:

- 1 $\frac{3}{4}$ cups water
- $\frac{1}{4}$ cup vegetable oil
- 3 large eggs, lightly beaten
- 1 teaspoon vinegar

Dry Ingredients:

- $\frac{1}{4}$ cup nonfat dry milk
- 1 $\frac{1}{2}$ teaspoon salt
- 3 tablespoons granulated sugar
- 1 tablespoon xanthum gum
- 2 $\frac{1}{4}$ cups white rice flour
- 1 cup brown rice flour
- 2 $\frac{1}{4}$ teaspoons active dry yeast

NOTE: If dough appears dry, add 1 teaspoon water at a time up to a maximum of 2 tablespoons.

BROWN & WHITE RICE BREAD (cont'd.)

INGREDIENT PREPARATION

Place lightly beaten eggs into the Bread Machine pan. Add the rest of the *liquid ingredients* to pan. Stir together with a rubber spatula. Measure *dry ingredients* into a medium-size bowl. Whisk together thoroughly. Place dry ingredients into Bread Machine pan on top of liquids. All ingredients must be at room temperature.

AUTOMATIC BREAD PROGRAM

- ☐ Press SELECT to 2, 3 CUPS BASIC BREAD.
- ☐ Press COLOR to LIGHT.
- ☐ Press START.
- ☐ After baking, press STOP/RESET. Remove bread from the Bread Machine and baking pan. Cool on rack.



"MOCK" LIGHT RYE BREAD

You'll find it hard to believe that this rye bread recipe is really gluten-free. Now a real, grilled Reuben sandwich can be more than a dream.

Carefully follow the directions on the next page. Making gluten-free bread differs from traditional baking. For additional information, refer to "Gluten-Free Breads" in the Insider's Guide.

Liquid Ingredients:

- 1½ cups water
- 4 tablespoons vegetable oil
- 2 tablespoons molasses
- 3 large eggs, lightly beaten
- 1 teaspoon vinegar

Dry Ingredients:

- ½ cup nonfat dry milk
- 1½ teaspoons salt
- ¼ cup light brown sugar, firmly packed
- 1 tablespoon xanthum gum
- 2 tablespoons caraway seeds
- 2¼ cups white rice flour
- 1 cup brown rice flour
- 2¼ teaspoons active dry yeast

NOTE: If dough appears dry, add 1 teaspoon water at a time up to a maximum of 2 tablespoons.

"MOCK" LIGHT RYE BREAD (cont'd.)

INGREDIENT PREPARATION

Place lightly beaten eggs into the Bread Machine pan. Add the rest of the *liquid ingredients* to pan. Stir together with a rubber spatula. Measure *dry ingredients* into a medium-size bowl. Whisk together thoroughly. Place dry ingredients into Bread Machine pan on top of liquids. All ingredients must be at room temperature.

AUTOMATIC BREAD PROGRAM

- ☐ Press SELECT to 2, 3 CUPS BASIC BREAD.
- ☐ Press COLOR to LIGHT.
- ☐ Press START.
- ☐ After baking, press STOP/RESET. Remove bread from the Bread Machine and baking pan. Cool on rack.



CINNAMON RAISIN BREAD

Few things can beat the smell of cinnamon bread. Especially when it's filled with plump, juicy raisins. Paired with a dish of homemade applesauce, you have a snack fit for a king!

Carefully follow the directions on the next page. Making gluten-free bread differs from traditional baking. For additional information, refer to "Gluten-Free Breads" in the Insider's Guide.

Liquid Ingredients:

- 1½ cups water
- ¼ cup vegetable oil
- 3 large eggs, lightly beaten
- 1 teaspoon vinegar

Dry Ingredients:

- ½ cup nonfat dry milk
- 1½ teaspoons salt
- 3 tablespoons granulated sugar
- 2¼ teaspoons xanthum gum
- ¾ cup raisins
- 1½ teaspoons cinnamon
- 2 cups white rice flour
- 1 cup + 2 tablespoons brown rice flour
- 2¼ teaspoons active dry yeast

NOTE: If dough appears dry, add 1 teaspoon water at a time up to a maximum of 2 tablespoons.

CINNAMON RAISIN BREAD (cont'd.)

INGREDIENT PREPARATION

Place lightly beaten eggs into the Bread Machine pan. Add the rest of the *liquid ingredients* to pan. Stir together with a rubber spatula. Measure *dry ingredients* into a medium-size bowl. Whisk together thoroughly. Place dry ingredients into Bread Machine pan on top of liquids. All ingredients must be at room temperature.

AUTOMATIC BREAD PROGRAM

- ☐ Press SELECT to 2, 3 CUPS BASIC BREAD.
- ☐ Press COLOR to LIGHT.
- ☐ Press START.
- ☐ After baking, press STOP/RESET. Remove bread from the Bread Machine and baking pan. Cool on rack.



CHEDDAR LOAF

Atender, flavorful treat. When made with mild cheddar, the appearance of this loaf is nothing short of gorgeous. However, lactose-intolerant cooks may want to use an aged, sharp cheddar. A “yummy” loaf with fewer “tummy” problems.

Carefully follow the directions on the next page. Making gluten-free bread differs from traditional baking. For additional information, refer to “Gluten-Free Breads” in the Insider’s Guide.

Liquid Ingredients:

- 1½ cups water
- ¼ cup vegetable oil
- 3 large eggs, lightly beaten
- 1 teaspoon vinegar

Dry Ingredients:

- ¼ cup nonfat dry milk
- 1½ teaspoons salt
- 3 tablespoons granulated sugar
- 1 tablespoon xanthum gum
- 1½ cups grated cheddar cheese
- 1¾ cups white rice flour
- 1¼ cups brown rice flour
- 2¼ teaspoons active dry yeast

NOTE: If dough appears dry, add 1 teaspoon water at a time up to a maximum of 2 tablespoons.

CHEDDAR LOAF (cont’d.)

INGREDIENT PREPARATION

Place lightly beaten eggs into the Bread Machine pan. Add the rest of the *liquid ingredients* to pan. Stir together with a rubber spatula. Measure *dry ingredients* into a medium-size bowl. Whisk together thoroughly. Place dry ingredients into Bread Machine pan on top of liquids. All ingredients must be at room temperature.

AUTOMATIC BREAD PROGRAM

- ☐ Press SELECT to 2, 3 CUPS BASIC BREAD.
- ☐ Press COLOR to LIGHT.
- ☐ Press START.
- ☐ After baking, press STOP/RESET. Remove bread from the Bread Machine and baking pan. Cool on rack.



BANANA NUT BREAD

We've seen many an eye light up at the mention of Banana Nut Bread. It has to be one of the most popular quick breads around.

Premeasure ingredient groups (sift together ingredient Group D). Place in bowls near Bread Machine. All ingredients must be at room temperature.

- A 2½ *tablespoons butter/oil*
 ¼ *cup granulated sugar*
 ¼ *cup dark brown sugar, packed*

- B 1 *cup mashed ripe banana*
 2 *large eggs*

- C ½ *cup chopped walnuts*

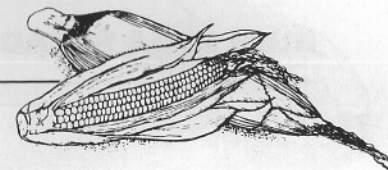
- D 1½ *cups unbleached all-purpose flour*
 1 *teaspoon baking soda*
 1 *teaspoon salt*

- E ½ *cup milk*

AUTOMATIC BREAD PROGRAM

- ☐ Place ingredient Group A in Bread Machine pan. Press SELECT for Quick Bread. Press COLOR for LIGHT. Press START. Mix for 1 minute and 15 seconds, scraping down sides of pan with spatula if necessary.
- ☐ Add ingredient Group B. Mix for 1 minute and 15 seconds, scraping down sides of pan if necessary.
- ☐ Add ingredient Group C, then D and then E. Scrape down sides of pan if necessary.
- ☐ Lower lid. After baking, press STOP/RESET. Remove Quick Bread from Bread Machine. Cool on rack.

CORN BREAD



Have you ever noticed how most quick breads resemble cake? Well, corn bread is one quick bread that can be described as savory rather than sweet.

Premeasure ingredient groups (sift together ingredient Group C). Place in bowls near Bread Machine. All ingredients must be at room temperature.

- A 3 *tablespoons butter/oil*
 2 *tablespoons granulated sugar*

- B 2 *large eggs*

- C 1⅓ *cups unbleached all-purpose flour*
 ½ *cup cornmeal*
 2½ *teaspoons baking powder*

- D ½ *cup milk*

AUTOMATIC BREAD PROGRAM

- ☐ Place ingredient Group A in Bread Machine pan. Press SELECT for Quick Bread. Press COLOR for LIGHT. Press START. Mix for 1 minute and 15 seconds, scraping down sides of pan with spatula if necessary.
- ☐ Add ingredient Group B. Mix for 1 minute and 15 seconds, scraping down sides of pan if necessary.
- ☐ Add ingredient Group C, then D. Scrape down sides of pan if necessary.
- ☐ Lower lid. After baking, press STOP/RESET. Remove Quick Bread from Bread Machine. Cool on rack.

IRISH SODA BREAD

You won't want to wait for St. Paddy's Day to enjoy this raisin-studded, buttery bread.

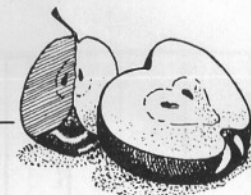
Premeasure ingredient groups (sift together ingredient Group B). Place in bowls near Bread Machine. All ingredients must be at room temperature.

- A $\frac{3}{4}$ cup buttermilk
 1 large egg
 $1\frac{1}{2}$ teaspoons caraway seeds
- B 2 cups flour
 $\frac{1}{4}$ cup granulated sugar
 $1\frac{1}{2}$ teaspoons baking soda
 $\frac{1}{4}$ teaspoon salt
- C $\frac{1}{2}$ cup raisins

AUTOMATIC BREAD PROGRAM

- ☐ Place ingredient Group A in Bread Machine pan. Press SELECT for Quick Bread. Press COLOR for LIGHT. Press START. Mix for 2 minutes, scraping down sides of pan with spatula if necessary.
- ☐ Add ingredient Group B. Mix for 1 minute, scraping down sides of pan if necessary.
- ☐ Add ingredient Group C. Scrape down sides of pan if necessary.
- ☐ Lower lid. After baking, press STOP/RESET. Remove Quick Bread from Bread Machine. Cool on rack.

APPLE WALNUT LOAF



The glorious aroma of baking apples, cinnamon and nutmeg is this recipe's hallmark.

Premeasure ingredient groups (sift together ingredient Group D). Place in bowls near Bread Machine. All ingredients must be at room temperature.

- A $\frac{1}{2}$ cup granulated sugar
 2 tablespoons vegetable oil
- B 1 large egg
 1 tablespoon milk
- C 1 cup grated peeled Granny Smith apple
 $\frac{1}{2}$ cup chopped walnuts
- D $1\frac{1}{2}$ cups unbleached all-purpose flour
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{4}$ teaspoon baking powder
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon ground cinnamon
 $\frac{1}{4}$ teaspoon ground nutmeg

AUTOMATIC BREAD PROGRAM

- ☐ Place ingredient Group A in Bread Machine pan. Press SELECT for Quick Bread. Press COLOR for LIGHT. Press START. Mix for 1 minute and 15 seconds, scraping down sides of pan with spatula if necessary.
- ☐ Add ingredient Group B. Mix for 1 minute and 15 seconds, scraping down sides of pan if necessary.
- ☐ Add ingredient Group C, then D and then E. Scrape down sides of pan if necessary.
- ☐ Lower lid. After baking, press STOP/RESET. Remove Quick Bread from Bread Machine. Cool on rack.

Practical Solutions to Easy Baking

The following tips will provide you with practical solutions to problems you might experience when using your Bread Machine. Read the Instruction Manual also. It will guide you to understand the usage of this appliance to achieve maximum enjoyment.

BASIC and WHOLE GRAIN YEAST BREADS

Problem	Cause	Solution
Dough/Bread did not rise enough.	Ingredients were not at room temperature.	Ingredients must be at room temperature unless otherwise noted.
	Ingredients were not placed in Bread Machine pan in the recipe's recommended order.	Place ingredients in Bread Machine pan in the recommended order.
	Yeast did not activate.	Be certain yeast is fresh; check expiration date on back of package. Proof yeast as necessary. (See Insider's Guide.) Do not reduce amount of sugar or sweetener called for in recipe; do not use artificial sweeteners. Too much salt used, inhibiting dough to rise. Use amount specified in recipe.
	Low gluten flour used.	Unless otherwise noted, always use bread flour.
	High altitude.	For every 1000 feet above 3000 feet sea level, reduce the water by 1 tablespoon, up to 4 tablespoons maximum.

Practical Solutions

BASIC and WHOLE GRAIN YEAST BREADS (cont'd.)

Problem	Cause	Solution
Bread collapses when baked.	Dough rose unevenly.	Make sure water is no warmer than room temperature (65° to 85°F.) Flour is very absorbent and absorbs moisture from air during periods of excessive humidity. If dough too sticky, bread can collapse. Reduce water or liquid in recipe by 2 to 3 tablespoons. Let appliance knead for 1 to 2 minutes; if dough appears too dry, add additional water 1 tablespoon at a time, up to 3 tablespoons.
Bread touches lid.	Weather very hot and/or humid.	Do not bake bread in Bread Machine until cooler and less humid; reduce yeast by 25 to 50%. If recipe calls for 1½ teaspoons, try 1¼ teaspoons down to 1 teaspoon.
	Too much or wrong type of yeast was used.	Use specified amount of either active dry or fast-rising yeast.
Bread does not bake thoroughly.	Ingredients were not measured properly.	Measure ingredients carefully. Use U.S. Standard measuring cups and spoons.
	Lid was up.	Do not open lid during final rising and baking cycle.
	Ambient temperature lower than 70°F.	Use appliance in warmer location.
Bread burns.	Baking temperature is too high.	Set Bread Machine on lower setting.
	Recipe has been modified.	Reduce amount of sweetener and shortening.

Practical Solutions HAND-SHAPED BREADS

Problem	Cause	Solution
Dough does not stretch when rolled out or shaped.	Gluten needs to rest.	Cover dough with a clean cloth and let rest for 5 to 10 minutes before proceeding.
Bread browns too quickly.	Oven may not be calibrated properly.	Test oven temperature with an oven thermometer. If temperature is not the same as thermostat setting, have oven serviced.
	Changes in weather may affect moisture contents of ingredients.	Add an additional 1 to 2 tablespoons of water to recipe the next time bread is made. If bread continues to brown too quickly, tent a sheet of aluminum foil over bread or rolls to slow down browning process.

Practical Solutions GLUTEN-FREE BREADS

Problem	Cause	Solution
Ingredients are not well blended.	Ingredients were not combined as recommended.	Combine and mix dry and liquid ingredients. Add as instructed in the recipe.
Bread does not bake thoroughly.	Bread Machine lid was up.	Lid must be down while baking.
	Ingredients were not measured properly.	Measure ingredients carefully. Use U.S. Standard measuring cups and spoons. Check that your dry and liquid measuring cups are exactly the same size.
Bread Burns.	Bread baked on Normal setting.	Bake bread on Light.
	Recipe needs to be modified.	Reduce quantity of shortening or sweetener.
Bread does not rise enough.	Yeast did not activate.	Be certain yeast is fresh; check expiration date on package. Be sure that yeast has been properly stored.
	Ingredients were not at room temperature.	Ingredients must be at room temperature.
Bread collapses when baked.	Wrong flour to liquid ratio.	Increase flour. If that doesn't totally solve problem, increase xanthan gum.
Loaf is small, misshapen.	Too much flour was used.	Measure flour carefully. Be careful not to pack into measuring cup.

Gluten-free baking questions can be answered by calling Red Star Yeast Celiac Hotline at 800-4-CELIAC between 9 a.m. and 5 p.m. Central time.

Practical Solutions QUICK BREADS

Problem	Cause	Solution
Butter/margarine does not blend in well with other ingredients.	Too hard.	All ingredients must be at room temperature unless otherwise noted.
Ingredients are not well blended.	Ingredients were not added at appropriate moment.	Pre-measure all ingredients. Add as indicated in recipe.
Quick bread doesn't bake completely.	Quick bread was not baked at right temperature.	Set Bread Machine on Dark (D) setting if you were using Light (L).
	Ingredients were not measured properly.	Measure ingredients carefully. Use U.S. Standard measuring cups and spoons.
Quick bread burns.	Quick bread was not baked at right temperature.	Set Bread Machine on Light (L) setting if you were using Dark (D).
	Recipe has been modified.	Reduce amount of sweetener and shortening.
Quick Bread does not rise enough.	Baking powder (and/or baking soda) is old.	Baking powder can lose its effectiveness over time or due to excessive moisture and/or humidity. To check its effectiveness, add ½ teaspoon of baking powder to ¼ cup of warm water. If fresh, baking powder/water mixture will fizzle actively. If not, discard and purchase a new can of baking powder. The same holds true for baking soda, however, add a few drops of vinegar or lemon juice when testing for effectiveness.

TROUBLE SHOOTING GUIDE FOR THE BREAD MACHINE

- Q: My Bread Machine did not start when I pressed the START pad.**
A: Your machine is PRE-WARMING the ingredients for the first few minutes. It is extremely important to understand your bread machine IS WORKING PROPERLY when you push the START pad and no blade action starts.
- A:** Your machine was not plugged into a 120 Volt, 60 Hz. Outlet capable of providing the proper watts of electricity.
- Q: After Pre-Warming cycle my machine started but there is no kneading action.**
A: The kneading blade was not placed on the shaft.
- Q: My Bread Machine blade turns slow and intermittently for the first minute.**
A: After the pre-warming cycle, your bread machine will slowly and intermittently mix the ingredients for the first minute or so. After, the blade will turn quickly and begin to knead the dough into a smooth ball.
- Q: I just used my machine and now it won't re-start.**
A: Your machine has not cooled sufficiently. Remove the baking pan and wait until your machine cools down. Once cooled, replace the baking pan and press START.
- Q: My Bread Machine did not bake the bread after the last RISING cycle.**
A: Make sure you've selected BASIC or WHOLE GRAIN yeast breads. If you have chosen DOUGH, your machine will knead and rise the dough but will not bake the bread.
- Q: My Bread Machine "beeps" at the end of the last kneading cycle.**
A: Your machine will beep several times a few minutes before the end of the last kneading cycle. This is to let you know, this is the best time to add ingredients such as raisins, nuts, chocolate chips, poppy seeds, etc.
- Q: My Bread Machine was accidentally unplugged from the power outlet during operation.**
A: If there was an interruption in the power supply, the program was canceled. If the kneading cycle has begun, remove the old ingredients and start over adding new ingredients.