

Breadman[®]

Bring Home the Bakery™



RECIPE BOOK

PROFESSIONAL BREAD MAKER

INSTRUCTIONS & TIPS
see reverse side

www.breadman.com

BK1060BC

IT'S TIME TO BRING HOME THE BAKERY™!

Your Professional Bread Maker makes it easy to prepare and bake a variety of breads, dough, and even jams and chutney! The unique features of this bread maker are each designed to deliver bakery-quality results with ease. You can find out more in the Instruction Manual section of this book, but the features below are especially important to note as you get started with these recipes.

Automatic Fruit & Nut Dispenser: This feature automatically adds extra ingredients like fruits and nuts to some recipes. The ingredients used in the fruit & nut dispenser are always listed after the yeast in the ingredients list. Use this feature only when the amount to add is less than $\frac{2}{3}$ cup.

Collapsible Kneading Paddle: This unique paddle is designed to collapse automatically before baking begins, so you can avoid the hassle of removing the paddle from your finished loaf and leaving a hole in the bottom of your bread.



Table of Contents

Note: Recipes that have RAPID instructions will include an extra column on the ingredients chart and a note with any special directions immediately following the basic recipe instructions.

| CYCLE | RECIPE | PAGE |
|--------------------------|-----------------------------|------|
| White | Basic White Bread | 7 |
| | Multi-Seeded White Bread | 8 |
| | Beer Bread | 9 |
| | Oatmeal Bread | 10 |
| | Granola Raisin Bread | 11 |
| | Anadama Bread | 12 |
| | Coconut Hazelnut Bread | 13 |
| | Maple Walnut Bread | 14 |
| | Swiss Cheese Bread | 15 |
| Onion Cheese Bread | 16 | |
| Whole Wheat | Whole Wheat Bread | 17 |
| | 100% Whole Wheat Bread | 18 |
| | Caraway Rye Bread | 19 |
| | Pumpernickel Bread | 20 |
| | Oatmeal Pecan Bread | 21 |
| | Whole Wheat Cranberry Bread | 22 |
| | Whole Wheat Raisin Bread | 23 |
| Yogurt Whole Wheat Bread | 24 | |

| CYCLE | RECIPE | PAGE |
|--------------|-------------------------------------|---------------|
| French | Classic French Bread | 25 |
| | Herbed French Bread | 26 |
| | Olive Rosemary French Bread | 27 |
| | Italian Semolina Bread | 28 |
| | Herbed Italian Loaf | 29 |
| | Asiago Pesto Bread | 30 |
| | Pepperoni Parmesan Bread | 31 |
| | Sundried Tomato Parmesan Bread | 32 |
| | Peppered French Bread | 33 |
| Sweet | Cinnamon Raisin Bread | 34 |
| | Golden Potato Bread | 35 |
| | Cherry Almond Bread | 36, 37 |
| | Chocolate Hazelnut Bread | 38 |
| | Cranberry Orange Bread | 39 |
| | Panettone | 40 |
| | Pumpkin Pecan Bread | 41 |
| | Pumpkin Apple Bread | 42 |
| | Tropical Fruit Bread | 43 |
| Quick Bread | Banana Macadamia Quick Bread | 44 |
| | Coconut Ginger Quick Bread | 45 |
| | Gingerbread Quick Bread | 46 |
| | Orange Date Nut Quick Bread | 47 |
| | Orange Walnut Quick Bread | 48 |
| | Prune Poppyseed Quick Bread (2-lb.) | 49 |

| CYCLE | RECIPE | PAGE |
|--------------|---|---------------|
| Low Carb | Low Carb Seeded Bread | 50 |
| | Low Carb Whole Wheat Bread | 51 |
| | Low Carb Rye Bread | 52 |
| | Low Carb Almond Bread | 53 |
| | Low Carb Molasses Bread | 54 |
| | Low Carb Pecan Bread | 55 |
| Gluten Free | Gluten Free Bread | 56 |
| | Gluten Free Buttermilk Bread | 57 |
| | Gluten Free Herb Bread | 58 |
| | Gluten Free Pumpnickel Bread | 59 |
| | Seeded Gluten Free Bread | 60 |
| | Spelt Bread | 61 |
| Dough | Gluten Free Potato & Chive Bread | 62 |
| | Dinner Rolls (also includes Cinnamon Roll variation) | 63, 64 |
| | Sweet Wheat Dinner Rolls | 65 |
| | Onion Rolls | 66 |
| | Best Ever Pizza Dough (also includes Foccacia variation) | 67 |
| | Whole Wheat Pizza Dough | 68 |
| | Gluten Free Pizza Dough | 69 |
| | Grissini | 70 |
| | Philadelphia Soft Pretzels | 71 |
| | Apple Filled Challah | 72 |
| | Apricot Braid | 73 |
| | Holiday Stollen | 74 |

| CYCLE | RECIPE | PAGE |
|---------------|-------------------------------|------|
| Artisan Dough | Artisan Foccacia Dough | 75 |
| | Artisan Semolina Boules | 76 |
| | Artisan Apricot Pecan Boule | 77 |
| Jam | Apricot Key Lime Preserves | 78 |
| | Blueberry Mango Preserves | 79 |
| | Blueberry Pineapple Preserves | 80 |
| | Peachy Lemon Preserves | 81 |
| | Curried Apple Mango Marmalade | 82 |
| | Orange Mojo Marmalade | 83 |
| | Apple Curry Chutney | 84 |
| | Chipotle Ketchup | 85 |
| | Pineapple Papaya Preserves | 86 |

BASIC WHITE BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. | RAPID |
|---|----------------|---------|---------|---------|
| Water (80°F – 90°F) | 1 cup+ 1 tbsp. | 1¼ cups | 1½ cups | 1½ cups |
| Unsalted butter or margarine, cut in pieces | 1 tbsp. | 2 tbsp. | 3 tbsp. | 3 tbsp. |
| Sugar | 1½ tsp. | 2 tsp. | 1 tbsp. | 1 tbsp. |
| Dry skim milk powder | 1½ tbsp. | 2 tbsp. | 3 tbsp. | 3 tbsp. |
| Salt | ¾ tsp. | 1 tsp. | 1¼ tsp. | 1¼ tsp. |
| Bread flour | 3 cups | 3¼ cups | 4 cups | 4 cups |
| Bread machine yeast | 1 tsp. | 1¼ tsp. | 1½ tsp. | 2 tsp. |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select WHITE. Choose loaf size and desired crust color. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

Note: For RAPID cycle, select the RAPID WHITE setting immediately following the standard setting in the program list.

MULTI-SEEDED WHITE BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. | RAPID |
|----------------------|---------|------------------|---------|---------|
| Water (80°F – 90°F) | ¾ cup | 1 cup + 1½ tbsp. | 1⅓ cups | 1⅓ cups |
| Oil | 1 tbsp. | 1½ tbsp. | 2 tbsp. | 2 tbsp. |
| Sugar | 1½ tsp. | 3 tbsp. | ¼ cup | ¼ cup |
| Dry skim milk powder | 2 tbsp. | 2 tbsp. | 2 tbsp. | 2 tbsp. |
| Sunflower seeds | 3 tbsp. | 3 tbsp. | ¼ cup | ¼ cup |
| Flaxseeds | 1 tsp. | 2 tsp. | 1 tbsp. | 1 tbsp. |
| Poppy seeds | 1 tsp. | 1½ tsp. | 2 tsp. | 2 tsp. |
| Black sesame seeds | 2 tsp. | 2 tsp. | 1 tbsp. | 1 tbsp. |
| Sesame seeds | 2 tsp. | 2 tsp. | 1 tbsp. | 1 tbsp. |
| Salt | ¾ tsp. | 1 tsp. | 1¼ tsp. | 1¼ tsp. |
| Whole wheat flour | ½ cup | ½ cup | ½ cup | ½ cup |
| Bread flour | 2¼ cups | 2¾ cups | 3½ cups | 3½ cups |
| Bread machine yeast | 1¼ tsp. | 1¾ tsp. | 2¼ tsp. | 2¾ tsp. |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select WHITE. Choose loaf size and desired crust color. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

Note: For RAPID cycle, select the RAPID WHITE setting immediately following the standard setting in the program list.

BEER BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. | RAPID |
|-----------------------|---------|---------|---------|---------|
| Beer (80°F – 90°F) | ⅓ cup | ½ cup | ¾ cup | ¾ cup |
| Water (80°F – 90°F) | ¼ cup | ½ cup | ½ cup | ½ cup |
| Green onions, chopped | 3 tbsp. | ¼ cup | ¾ cup | ¾ cup |
| Sugar | 1 tsp. | 2 tsp. | 1 tbsp. | 1 tbsp. |
| Salt | ½ tsp. | 1 tsp. | 1¼ tsp. | 1¼ tsp. |
| Bread flour | 2½ cups | 3 cups | 3¾ cups | 3¾ cups |
| Bread machine yeast | 1 tsp. | 1½ tsp. | 2 tsp. | 2½ tsp. |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select WHITE. Choose loaf size and desired crust color. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

Note: For RAPID cycle, select the RAPID WHITE setting immediately following the standard setting in the program list.

OATMEAL BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. | RAPID |
|---|---------|----------|---------|---------|
| Buttermilk (80°F – 90°F) | 1 cup | 1¼ cups | 1½ cups | 1½ cups |
| Water (80°F – 90°F) | 2 tbsp. | ¼ cup | ⅓ cup | ⅓ cup |
| Unsalted butter or margarine, cut in pieces | 1 tbsp. | 1½ tbsp. | 2 tbsp. | 2 tbsp. |
| Maple syrup (not pancake syrup) | 1 tbsp. | 1½ tbsp. | 2 tbsp. | 2 tbsp. |
| Oatmeal, instant or regular | ½ cup | ¾ cup | 1 cup | 1 cup |
| Salt | ¾ tsp. | 1 tsp. | 1 tsp. | 1 tsp. |
| Bread flour | 3 cups | 3½ cups | 4 cups | 4 cups |
| Vital wheat gluten | 2 tsp. | 3 tsp. | 4 tsp. | 4 tsp. |
| Bread machine yeast | 1 tsp. | 2 tsp. | 3 tsp. | 3½ tsp. |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select WHITE. Choose loaf size and desired crust color. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

Note: For RAPID cycle, select the RAPID WHITE setting immediately following the standard setting in the program list.

GRANOLA RAISIN BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. | RAPID |
|---|---------|----------|----------|----------|
| Milk (80°F – 90°F) | ½ cup | ¾ cup | 1¼ cups | 1¼ cups |
| Water (80°F – 90°F) | | 1 tbsp. | 2 tbsp. | 2 tbsp. |
| Unsalted butter or margarine, cut in pieces | 1 tbsp. | 1½ tbsp. | 2½ tbsp. | 2½ tbsp. |
| Honey | 1 tbsp. | 1½ tbsp. | 2½ tbsp. | 2½ tbsp. |
| Maple pecan granola cereal | ⅓ cup | ½ cup | 1 cup | 1 cup |
| Salt | ½ tsp. | ¾ tsp. | 1¼ tsp. | 1¼ tsp. |
| Ground cinnamon | ½ tsp. | ¾ tsp. | 1 tsp. | 1 tsp. |
| Bread flour | 2½ cups | 3 cups | 3¾ cups | 3¾ cups |
| Bread machine yeast | 1 tsp. | 1½ tsp. | 2¼ tsp. | 2¾ tsp. |
| Raisins | ⅓ cup | ½ cup | 1 cup | 1 cup |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Note:** For 1-lb. loaf, you can add the raisins into automatic fruit & nut dispenser here; for a 1½-lb. or 2-lb loaf, we recommend waiting and adding directly into the bread pan at the “add ingredient” beep, since the full amount required for the recipe is more than the dispenser will hold.
3. Select WHITE. Choose loaf size and desired crust color. Press the START button.
4. If adding ingredients directly to the bread pan for larger loaves, add raisins at “add ingredient” beep.
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

Note: For RAPID cycle, select the RAPID WHITE setting immediately following the standard setting in the program list.

ANADAMA BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. |
|---|---------|-----------------|---------|
| Water (80°F – 90°F) | 1 cup | 1 cup + 2 tbsp. | 1½ cups |
| Molasses | 2 tbsp. | 3 tbsp. | ¼ cup |
| Dry skim milk powder | 2 tbsp. | 3 tbsp. | ¼ cup |
| Salt | 1 tsp. | 1 tsp. | 1½ tsp. |
| Unsalted butter or margarine, cut in pieces | 1 tbsp. | 1½ tbsp. | 2 tbsp. |
| Yellow cornmeal | ½ cup | ½ cup | ¾ cup |
| Bread flour | 3½ cups | 4 cups | 4½ cups |
| Bread machine yeast | 1 tsp. | 1½ tsp. | 2 tsp. |
| Unsalted sunflower seeds | ⅓ cups | ½ cups | ½ cups |

1. Measure ingredients, except sunflower seeds, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Add sunflower seeds into automatic fruit & nut dispenser.
4. Plug unit into wall outlet.
5. Select WHITE. Choose loaf size and desired crust color. Press the START button.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

COCONUT HAZELNUT BREAD

| INGREDIENTS | 1½-LB. | 2-LB. | RAPID |
|---|----------|-----------------|-----------------|
| Water (80°F – 90°F) | ¾ cup | 1 cup + 2 tbsp. | 1 cup + 2 tbsp. |
| Unsalted butter or margarine, cut in pieces | 1 tbsp. | 1½ tbsp. | 1½ tbsp. |
| Unsweetened coconut | ¼ cup | ⅓ cup | ⅓ cup |
| Chopped candied ginger | 2 tbsp. | 2 tbsp. | 2 tbsp. |
| Light brown sugar | 1½ tbsp. | 3 tbsp. | 3 tbsp. |
| Dry skim milk powder | 1 tbsp. | 1½ tbsp. | 1½ tbsp. |
| Salt | ¾ tsp. | 1 tsp. | 1 tsp. |
| Bread flour | 2½ cups | 3½ cups | 3½ cups |
| Bread machine yeast | ¾ tsp. | 2 tsp. | 2¾ tsp. |
| Chopped lightly toasted hazelnuts | ¼ cup | ½ cup | ½ cup |

1. Measure ingredients, except toasted hazelnuts, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Add toasted hazelnuts into automatic fruit & nut dispenser.
4. Plug unit into wall outlet.
5. Select WHITE. Choose loaf size and desired crust color. Press the START button.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

Note: For RAPID cycle, select the RAPID WHITE setting immediately following the standard setting in the program list.

MAPLE WALNUT BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. | RAPID |
|--------------------------------------|---------|----------------|---------|---------|
| Water (80°F – 90°F) | ¾ cup | 1 cup + 2 tbsp | 1⅓ cups | 1⅓ cups |
| Vegetable oil | 2 tbsp. | 4 tbsp. | 6 tbsp. | 6 tbsp. |
| Maple syrup (not pancake syrup) | ¼ cup | 6 tbsp. | 6 tbsp. | 6 tbsp. |
| Lemon extract | ½ tsp. | ½ tsp. | ¾ tsp. | ¾ tsp. |
| Salt | ½ tsp. | 1 tsp. | 1 tsp. | 1 tsp. |
| Uncooked oatmeal, instant or regular | ½ cup | 1 cup | 1½ cups | 1½ cups |
| Bread flour | 2¾ cups | 3½ cups | 4 cups | 4 cups |
| Bread machine yeast | ½ tsp. | ¾ tsp. | 2¼ tsp. | 2¾ tsp. |
| Walnuts, chopped | ½ cup | ¾ cup | ¾ cup | ¾ cup |

1. Measure ingredients, except walnuts, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Add walnuts into automatic fruit & nut dispenser.
4. Plug unit into wall outlet.
5. Select WHITE. Choose loaf size and desired crust color. Press the START button.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from the unit and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

Note: For RAPID cycle, select the RAPID WHITE setting immediately following the standard setting in the program list.

SWISS CHEESE BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. | RAPID |
|--------------------------|---------|---------|----------|----------|
| Buttermilk (80°F – 90°F) | ½ cup | ¾ cup | 1 cup | 1 cup |
| Water (80°F – 90°F) | ¼ cup | ⅓ cup | ½ cup | ½ cup |
| Shredded Swiss cheese | ½ cup | ¾ cup | 1 cup | 1 cup |
| Honey | 2 tsp. | 1 tbsp. | 1½ tbsp. | 1½ tbsp. |
| Baking powder | ¾ tsp. | 1 tsp. | 1¼ tsp. | 1¼ tsp. |
| Dried dill | ½ tsp. | ¾ tsp. | 1 tsp. | 1 tsp. |
| Dried chives | ½ tsp. | ¾ tsp. | 1 tsp. | 1 tsp. |
| Salt | ¾ tsp. | 1 tsp. | 1½ tsp. | 1½ tsp. |
| Bread flour | 3 cups | 3½ cups | 4 cups | 4 cups |
| Bread machine yeast | 1½ tsp. | 1¾ tsp. | 2½ tsp. | 2¾ tsp. |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select WHITE. Choose loaf size and desired crust color. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

Note: For RAPID cycle, select the RAPID WHITE setting immediately following the standard setting in the program list.

ONION CHEESE BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. |
|---|---------|----------|---------|
| Water (80°F – 90°F) | ½ cup | ½ cup | ¾ cup |
| Cottage cheese | ¼ cup | ⅓ cup | ½ cup |
| Shredded Swiss cheese | ¼ cup | ¼ cup | ½ cup |
| Grated Parmesan cheese | 2 tbsp. | 3 tbsp. | ¼ cup |
| Unsalted butter or margarine, cut in pieces | 1 tsp. | 2 tsp. | 1 tbsp. |
| Sugar | 1 tbsp. | 1½ tbsp. | 2 tbsp. |
| Salt | 1 tsp. | 1¼ tsp. | 1¾ tsp. |
| Instant minced onion | 1½ tsp. | 2 tsp. | 1 tbsp. |
| Parsley, chopped | 1 tbsp. | 1 tbsp. | 1 tbsp. |
| Bread flour | 2½ cups | 2¾ cups | 3¼ cups |
| Bread machine yeast | 1 tsp. | 1¼ tsp. | 1¾ tsp. |

1. Measure ingredients into bread pan in the order listed.
 2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
 3. Select WHITE. Choose loaf size and desired crust color. Press the START button.
 4. The complete signal will sound when bread is done.
 5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
 6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).
- Makes 1 loaf

WHOLE WHEAT BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. | RAPID |
|---|---------|---------|---------|---------|
| Milk (80°F – 90°F) | ¼ cup | ½ cup | ¾ cup | ¾ cup |
| Water (80°F – 90°F) | ¼ cup | ¼ cup | ¼ cup | ¼ cup |
| Small curd cottage cheese (80°F – 90°F) | 2 tbsp. | ¼ cup | ⅓ cup | ⅓ cup |
| Unsalted butter or margarine, cut in pieces | 2 tbsp. | 3 tbsp. | ¼ cup | ¼ cup |
| Honey | 2 tbsp. | 3 tbsp. | ¼ cup | ¼ cup |
| Salt | 1 tsp. | 1½ tsp. | 2 tsp. | 2 tsp. |
| Whole wheat flour | ¾ cup | 1 cup | 1¼ cups | 1¼ cups |
| Bread flour | 2 cups | 2½ cups | 2¾ cups | 2¾ cups |
| Bread machine yeast | 1 tsp. | 1¾ tsp. | 2¼ tsp. | 2¾ tsp. |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select WHOLE WHEAT. Choose loaf size and desired crust color. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

Note: For RAPID cycle, select the RAPID WHOLE WHEAT setting immediately following the standard setting in the program list.

100% WHOLE WHEAT BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. | RAPID |
|---|---------|---------|---------|---------|
| Water (80°F – 90°F) | ½ cup | ¾ cup | 1 cup | 1 cup |
| Milk (80°F – 90°F) | ½ cup | ¾ cup | 1 cup | 1 cup |
| Unsalted butter or margarine, cut in pieces | 1 tbsp. | 2 tbsp. | 3 tbsp. | 3 tbsp. |
| Molasses | 2 tbsp. | ¼ cup | ⅓ cup | ⅓ cup |
| Salt | 1 tsp | 1¾ tsp. | 2¼ tsp. | 2¼ tsp. |
| Whole wheat flour | 3 cups | 4 cups | 5 cups | 5 cups |
| Vital wheat gluten | 2 tbsp. | 3 tbsp. | ¼ cup | ¼ cup |
| Bread machine yeast | 2 tsp. | 3 tsp. | 4 tsp. | 4½ tsp. |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into unit; close lid. Plug unit into wall outlet
3. Select WHOLE WHEAT. Choose loaf size and desired crust color. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from bread pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

Note: For RAPID cycle, select the RAPID WHOLE WHEAT setting immediately following the standard setting in the program list.

CARAWAY RYE BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. |
|---------------------------------|----------------------------------|------------------------------------|------------------------------------|
| Large eggs, at room temperature | 1 | 1 | 2 |
| Water (80°F – 90°F) | Enough to measure 1 cup with egg | Enough to measure 1¼ cups with egg | Enough to measure 1¾ cups with egg |
| Oil | 2 tbsp. | 3 tbsp. | ¼ cup |
| Honey | 2 tbsp. | 3 tbsp. | ¼ cup |
| Dry skim milk powder | 1 tbsp. | 2 tbsp. | 3 tbsp. |
| Salt | 1 tsp. | 1¼ tsp. | 2 tsp. |
| Bread flour | 1¼ cups + 2 tbsp. | 1½ cups | 2 cups |
| Rye flour | ¾ cup | 1 cup | 1¼ cups |
| Whole wheat flour | ½ cup | ¾ cup | 1 cup |
| Caraway seeds | 1 tbsp. | 1½ tbsp. | 2 tbsp. |
| Bread machine yeast | 1 tsp. | 1¼ tsp. | 2 tsp. |

1. Place egg in a measuring cup; add water to required amount. Pour into bread pan.
2. Add remaining ingredients into bread pan in the order listed.
3. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
4. Select WHOLE WHEAT. Choose loaf size and desired crust color. Press the START button.
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

PUMPERNICKEL BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. |
|---------------------------------|----------|----------|----------|
| Large eggs, at room temperature | 1 | 2 | 2 |
| Water (80°F – 90°F) | ⅔ cup | ¾ cup | 1⅓ cups |
| Oil | 1½ tbsp. | 2 tbsp. | ¼ cup |
| Honey | 1½ tbsp. | 2 tbsp. | ¼ cup |
| Non fat Dry skim milk powder | 1½ tbsp. | 3 tbsp. | 3 tbsp. |
| Cocoa powder | 1 tbsp. | 3 tbsp. | ¼ cup |
| Caraway seeds | 2 tsp. | 2 tbsp. | 3 tbsp. |
| Instant coffee granules | ½ tsp. | 2 tsp. | 1 tbsp. |
| Salt | ¾ tsp. | 1½ tsp. | 2 tsp. |
| Whole wheat flour | ⅓ cup | ¾ cup | 1 cup |
| Rye flour | ⅓ cup | ¾ cup | 1 cup |
| Bread flour | 1½ cups | 1½ cups | 2 cups |
| Bread machine yeast | 1 tsp. | 1 ¾ tsp. | 2 ¼ tsp. |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select WHOLE WHEAT. Choose loaf size and desired crust color. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

OATMEAL PECAN BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. | RAPID |
|---------------------------------|---------|---------|----------|----------|
| Water (80°F – 90°F) | 1 cup | 1¼ cups | 1½ cups | 1½ cups |
| Molasses | 3 tbsp. | ¼ cup | ⅓ cup | ⅓ cup |
| Vegetable oil | 2 tsp. | 1 tbsp. | 1½ tbsp. | 1½ tbsp. |
| Salt | 1 tsp. | 1½ tsp. | 2 tsp. | 2 tsp. |
| Dry oatmeal, instant or regular | ⅓ cup | ½ cup | ⅔ cup | ⅔ cup |
| Whole wheat flour | ¾ cup | 1 cup | 1⅓ cups | 1⅓ cups |
| Bread flour | 2 cups | 2½ cups | 2⅔ cups | 2⅔ cups |
| Bread machine yeast | 1½ tsp. | 2 tsp. | 2¼ tsp. | 2¼ tsp. |
| Dried apricots, chopped | ¼ cup | ½ cup | ½ cup | ½ cup |
| Pecans, chopped and toasted | ¼ cup | ⅓ cup | ½ cup | ½ cup |

1. Measure ingredients, except apricots and pecans, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Note:** For 1-lb. loaf, you can add the apricots and pecans into automatic fruit & nut dispenser here; for a 1½-lb. or 2-lb loaf, we recommend waiting and adding directly into the bread pan at the “add ingredient” beep, since the full amount required for the recipe is more than the dispenser will hold.
3. Select WHOLE WHEAT. Choose loaf size and desired crust color. Press the START button.
4. If adding ingredients directly to the bread pan for larger loaves, add apricots and pecans at “add ingredient” beep.
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from the unit and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

Note: For RAPID cycle, select the RAPID WHOLE WHEAT setting immediately following the standard setting in the program list.

WHOLE WHEAT CRANBERRY BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. | RAPID |
|---|----------|---------|----------|------------------|
| Water (80°F – 90°F) | ¾ cup | 1 cup | 1¼ cups | 1¼ cups |
| Unsalted butter or margarine, cut in pieces | 1½ tbsp. | 2 tbsp. | 2½ tbsp. | 2½ tbsp. |
| Honey | 1 tbsp. | 4 tsp. | 2 tbsp. | 2 tbsp. |
| Grated orange peel | 1 tsp. | 1½ tsp. | 2 tsp. | 2 tsp. |
| Salt | ¾ tsp. | 1 tsp. | 1¼ tsp. | 1¼ tsp. |
| Whole wheat flour | 1 cup | 1¼ cups | 1½ cups | 1½ cups |
| Bread flour | 1¾ cups | 2 cups | 2½ cups | 2½ cups |
| Vital wheat gluten (optional) | 1 tsp. | 1 tsp. | 2 tsp. | 2 tsp. |
| Bread machine yeast | 1½ tsp. | 2 tsp. | 1 tbsp. | 1 tbsp. + ½ tsp. |
| Dried cranberries | ⅔ cup | ¾ cup | 1 cup | 1 cup |

1. Measure ingredients, except cranberries into bread pan in the order listed.
 2. Insert bread pan securely into unit; close lid. Plug unit into wall outlet.
- Note:** For 1-lb. loaf, you can add the apricots and pecans into automatic fruit & nut dispenser here; for a 1½-lb. or 2-lb loaf, we recommend waiting and adding directly into the bread pan at the “add ingredient” beep, since the full amount required for the recipe is more than the dispenser will hold.
3. Select WHOLE WHEAT. Choose loaf size and desired crust color. Press the START button.
 4. If adding ingredients directly to the bread pan for larger loaves, add cranberries at “add ingredient” beep.
 5. The complete signal will sound when bread is done.
 6. Using pot holders remove bread pan from baking chamber and carefully remove bread from bread pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
 7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

Note: For RAPID cycle, select the RAPID WHOLE WHEAT setting immediately following the standard setting in the program list.

WHOLE WHEAT RAISIN BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. |
|---|----------|---------|----------|
| Water (80°F – 90°F) | 1 cup | 1¼ cups | 1⅔ cups |
| Unsalted butter or margarine, cut in pieces | 1½ tbsp. | 2 tbsp. | 2½ tbsp. |
| Honey | 1 tbsp. | 4 tsp. | 2 tbsp. |
| Grated orange peel | 1 tbsp. | 4 tsp. | 2 tbsp. |
| Salt | ¾ tsp. | 1 tsp. | 1¼ tsp. |
| Ground cinnamon | ½ tsp. | ¾ tsp. | 1 tsp. |
| Whole wheat flour | 1 cup | 1¼ cups | 1½ cups |
| Bread flour | 1½ cups | 2 cups | 2½ cups |
| Bread machine yeast | 1¼ tsp. | 2 tsp. | 3 tsp. |
| Vital wheat gluten | 1 tsp. | 1½ tsp. | 2 tsp. |
| Raisins | ¼ cup | ⅓ cup | ½ cup |
| Walnuts, chopped | ¼ cup | ⅓ cup | ½ cup |

1. Measure ingredients, except raisins and walnuts, into bread pan in the order listed.
 2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Note:** For 1-lb. or 1½-lb. loaf, you can add the raisins and walnuts into automatic fruit & nut dispenser here; for a 2-lb loaf, we recommend waiting and adding directly into the bread pan at the “add ingredient” beep, since the full amount required for the recipe is more than the dispenser will hold.
3. Select WHOLE WHEAT. Choose loaf size and desired crust color. Press the START button.
 4. If adding ingredients directly to the bread pan for 2-lb. loaf, add raisins and walnuts at “add ingredient” beep.
 5. The complete signal will sound when bread is done.
 6. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
 7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

YOGURT WHOLE WHEAT BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. |
|-----------------------------------|---------|----------|----------|
| Plain nonfat yogurt (80°F – 90°F) | ½ cup | ¾ cup | 1 cup |
| Water (80°F – 90°F) | ⅓ cup | ½ cup | ⅔ cup |
| Vegetable oil | 2 tsp. | 1 tbsp. | 1½ tbsp. |
| Maple syrup (not pancake syrup) | 1 tbsp. | 1½ tbsp. | 2 tbsp. |
| Salt | 1 tsp. | 1½ tsp. | 2 tsp. |
| Whole wheat flour | 1 cup | 1¼ cups | 1½ cups |
| Bread flour | 1½ cups | 2 cups | 2½ cups |
| Bulgur wheat | 1 tbsp. | 1½ tbsp. | 2 tbsp. |
| Bread machine yeast | 1½ tsp. | 2 tsp. | 2¼ tsp. |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select WHOLE WHEAT. Choose loaf size and desired crust color. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

CLASSIC FRENCH BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. |
|---------------------|----------------|---------|---------|
| Water (80°F – 90°F) | 1 cup+ 1 tbsp. | 1¼ cups | 1½ cups |
| Sugar | 2 tsp. | 1 tbsp. | 1½ tsp. |
| Salt | 1 tsp. | 1¼ tsp. | 1½ tsp. |
| Bread flour | 3¼ cups | 3¾ cups | 4 cups |
| Bread machine yeast | 1 tsp. | 1½ tsp. | 2 tsp. |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select FRENCH. Choose loaf size and desired crust color. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

HERBED FRENCH BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. | RAPID |
|------------------------|---------|---------|----------|----------|
| Water (80°F – 90°F) | ¾ cup | 1 cup | 2 cups | 2 cups |
| Olive oil | 1½ tsp. | 2 tsp. | 2 tbsp. | 2 tbsp. |
| Instant minced onion | 2 tsp. | 2 tsp. | 2 tbsp. | 2 tbsp. |
| Fresh parsley, chopped | 1 tbsp. | 1 tbsp. | 2 tbsp. | 2 tbsp. |
| Fresh garlic, minced | 1 tsp. | 1½ tsp. | 1½ tbsp. | 1½ tbsp. |
| Sugar | 1 tbsp. | 1 tbsp. | 1½ tbsp. | 1½ tbsp. |
| Salt | ½ tsp. | ½ tsp. | 1½ tsp. | 1½ tsp. |
| Garlic pepper | ¼ tsp. | ¼ tsp. | ½ tsp. | ½ tsp. |
| Bread flour | 3 cups | 3½ cups | 5½ cups | 5½ cups |
| Bread machine yeast | ¾ tsp. | 1 tsp. | 2 tsp. | 2½ tsp. |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select FRENCH. Choose loaf size and desired crust color. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

Note: For RAPID cycle, select the RAPID FRENCH setting immediately following the standard setting in the program list.

OLIVE ROSEMARY FRENCH BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. |
|---|--------|---------|---------|
| Water (80°F – 90°F) | 1 cup | 1½ cups | 1⅔ cups |
| Olive oil | 1 tsp. | 2 tsp. | 1 tbsp. |
| Rosemary garlic seasoning blend | 1 tsp. | 1½ tsp. | 2 tsp. |
| Dried rosemary, crushed | ½ tsp. | ¾ tsp. | 1 tsp. |
| Sugar | ½ tsp. | ¾ tsp. | 1 tsp. |
| Salt | ½ tsp. | 1 tsp. | 1½ tsp. |
| Bread flour | 2 cups | 2½ cups | 3 cups |
| Whole wheat flour | ¾ cup | 1 cup | 1¼ cups |
| Bread machine yeast | 1 tsp. | 1½ tsp. | 2 tsp. |
| Kalamata olives, well drained and chopped | ½ cup | ¾ cup | 1 cup |

1. Measure ingredients, except olives, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select FRENCH. Choose loaf size and desired crust color. Press the START button.
4. At “add ingredient” beep, add olives.
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

ITALIAN SEMOLINA BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. | RAPID |
|---------------------|---------|---------|---------|---------|
| Water (80°F – 90°F) | 1 cup | 1¼ cups | 1½ cups | 1½ cups |
| Olive Oil | 1 tbsp. | 2 tbsp. | 3 tbsp. | 3 tbsp. |
| Salt | ¾ tsp. | 1 tsp. | 1¼ tsp. | 1¼ tsp. |
| Bread flour | 2½ cups | 3 cups | 3¾ cups | 3¾ cups |
| Semolina flour | ½ cup | ¾ cup | 1 cup | 1 cup |
| Bread machine yeast | 1 tsp. | 1½ tsp. | 2 tsp. | 2½ tsp. |
| Toasted pine nuts | ⅓ cup | ½ cup | ½ cup | ½ cup |

1. Measure ingredients, except pine nuts, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Add pine nuts into automatic fruit & nut dispenser.
4. Plug unit into wall outlet.
5. Select FRENCH. Choose loaf size and desired crust color. Press the START button.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

Note: For RAPID cycle, select the RAPID FRENCH setting immediately following the standard setting in the program list.

HERBED ITALIAN LOAF

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. |
|------------------------|---------|----------|---------|
| Water (80°F – 90°F) | 1 cup | 1 cup | 1¼ cups |
| Olive oil | 1 tbsp. | 1½ tbsp. | 2 tbsp. |
| Instant minced onion | 1 tbsp. | 1½ tbsp. | 2 tbsp. |
| Fresh parsley, chopped | 2 tbsp. | 2 tbsp. | 2 tbsp. |
| Minced fresh garlic | 1 tsp. | 2 tsp. | 1 tbsp. |
| Sugar | 1 tsp. | 1 tsp. | 2 tsp. |
| Salt | 1 tsp. | 1 tsp. | 1½ tsp. |
| Fresh basil, chopped | 1 tsp. | 1 tbsp. | 2 tbsp. |
| Fresh oregano, chopped | 1 tsp. | 1 tbsp. | 2 tbsp. |
| Bread flour | 3¾ cups | 4½ cups | 5½ cups |
| Bread machine yeast | 1 tsp. | 1¼ tsp. | 2 tsp. |
| Toasted pine nuts | ¼ cup | ⅓ cup | ½ cup |

1. Measure ingredients, except pine nuts, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Add pine nuts into automatic fruit & nut dispenser.
4. Plug unit into wall outlet.
5. Select FRENCH. Choose loaf size and desired crust color. Press the START button.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

ASIAGO PESTO BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. | RAPID |
|-------------------------|---------|-------------------|---------|---------|
| Water (80°F – 90°F) | 1 cup | 1¼ cups + 2 tbsp. | 1½ cups | 1½ cups |
| Extra virgin olive oil | 1 tbsp. | 1½ tbsp. | 2 tbsp. | 2 tbsp. |
| Asiago cheese, shredded | ¼ cup | ⅓ cup | ½ cup | ½ cup |
| Prepared pesto | 3 tbsp. | ¼ cup | ⅓ cup | ⅓ cup |
| Sugar | ¾ tsp. | 1 tsp. | 1½ tsp. | 1½ tsp. |
| Salt | ¾ tsp. | 1 tsp. | 1¼ tsp. | 1¼ tsp. |
| Bread flour | 3 cups | 4 cups | 4½ cups | 4½ cups |
| Bread machine yeast | 1 tsp. | 1½ tsp. | 2 tsp. | 2½ tsp. |
| Toasted pine nuts | ¼ cup | ⅓ cup | ½ cup | ½ cup |

1. Measure ingredients, except pine nuts, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Add pine nuts into automatic fruit & nut dispenser.
4. Plug unit into wall outlet.
5. Select FRENCH. Choose loaf size and desired crust color. Press the START button.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from the unit and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

Note: For RAPID cycle, select the RAPID FRENCH setting immediately following the standard setting in the program list.

PEPPERONI PARMESAN BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. |
|--------------------------|---------|---------|---------|
| Water (80°F – 90°F) | ½ cup | ¾ cup | 1 cup |
| Finely chopped pepperoni | ¼ cup | ⅓ cup | ½ cup |
| Mozzarella cheese | ⅔ cup | 1 cup | 1¼ cups |
| Italian seasoning | ½ tsp. | ¾ tsp. | 1 tsp. |
| Sugar | ½ tsp. | ¾ tsp. | 1 tsp. |
| Salt | ½ tsp. | ¾ tsp. | 1 tsp. |
| Bread flour | 2½ cups | 3 cups | 3¾ cups |
| Bread machine yeast | 1 tsp. | 1¾ tsp. | 2¼ tsp. |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select FRENCH. Choose loaf size and desired crust color. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

SUNDRIED TOMATO PARMESAN BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. |
|-----------------------------------|---------|---------|---------|
| Water (80°F – 90°F) | ¾ cup | 1 cup | 1¼ cups |
| Olive oil | 2 tbsp. | 3 tbsp. | ¼ cup |
| Grated Parmesan cheese | ¼ cup | ⅓ cup | ½ cup |
| Sundried tomatoes, finely chopped | 2 tbsp. | ¼ cup | ⅓ cup |
| Italian parsley, chopped | 1 tbsp. | 2 tbsp. | 3 tbsp. |
| Garlic pepper | ½ tsp. | ¼ tsp. | ½ tsp. |
| Salt | ¾ tsp. | 1 tsp. | 1¼ tsp. |
| Bread flour | 2½ cups | 3 cups | 3¾ cups |
| Bread machine yeast | 1 tsp. | 1¼ tsp. | 2 tsp. |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select FRENCH. Choose loaf size and desired crust color. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

PEPPERED FRENCH BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. | RAPID |
|----------------------|--------|---------|----------|----------|
| Water (80°F – 90°F) | 1 cup | 1¼ cups | 1⅔ cups | 1⅔ cups |
| Olive oil | 2 tsp. | 1 tbsp. | 1½ tbsp. | 1½ tbsp. |
| Instant minced onion | 2 tsp. | 2 tsp. | 1 tbsp. | 1 tbsp. |
| Vital wheat gluten | 1 tsp. | 2 tsp. | 1 tbsp. | 1 tbsp. |
| Coarse ground pepper | ¼ tsp. | ½ tsp. | ½ tsp. | ½ tsp. |
| Salt | 1 tsp. | 1¼ tsp. | 2 tsp. | 2 tsp. |
| Bread flour | 3 cups | 3½ cups | 3¾ cups | 3¾ cups |
| Bread machine yeast | 1 tsp. | 1½ tsp. | 2 tsp. | 2½ tsp. |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select FRENCH. Choose loaf size and desired crust color. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

Note: For RAPID cycle, select the RAPID FRENCH setting immediately following the standard setting in the program list.

CINNAMON RAISIN BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. |
|---|----------------------------------|----------------------------------|------------------------------------|
| Large eggs, at room temperature | 1 | 1 | 1 |
| Water (80°F – 90°F) | Enough to measure ¾ cup with egg | Enough to measure 1 cup with egg | Enough to measure 1½ cups with egg |
| Firmly packed light brown sugar | 1 tbsp. | 1½ tbsp. | 2 tbsp. |
| Dry skim milk powder | 1 tbsp. | 1½ tbsp. | 2 tbsp. |
| Unsalted butter or margarine, cut in pieces | 1 tbsp. | 1½ tbsp. | 2 tbsp. |
| Ground cinnamon | ¾ tsp. | 1 tsp. | 1½ tsp. |
| Salt | ¾ tsp. | 1 tsp. | 1½ tsp. |
| Bread flour | 2½ cups | 3 cups | 3¾ cups |
| Bread machine yeast | ¾ tsp. | 1 tsp. | 1¼ tsp. |
| Raisins | ½ cup | ½ cup | ¾ cup |

1. Place egg in a measuring cup; add water to required amount. Pour into bread pan.
2. Add remaining ingredients, except raisins, into bread pan in the order listed.
3. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.

Note: For 1-lb. or 1½-lb. loaf, you can add the raisins into automatic fruit & nut dispenser here; for a 2-lb loaf, we recommend waiting and adding directly into the bread pan at the “add ingredient” beep, since the full amount required for the recipe is more than the dispenser will hold.

4. Select SWEET. Choose loaf size and desired crust color. Press the START button.
5. If adding ingredients directly to the bread pan for 2-lb. loaf, add raisins at “add ingredient” beep.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from the unit and carefully remove bread from bread pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

GOLDEN POTATO BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. |
|-------------------------------------|---------|-----------------|---------|
| Potato Cooking water (80°F – 90°F)* | ½ cup | ½ cup + 2 tbsp. | ¾ cup |
| Large eggs, at room temperature | 1 | 1 | 1 |
| Mashed potatoes* | ⅓ cup | ½ cup | ¾ cup |
| Unsalted butter, cut in pieces | 1 tbsp. | 1½ tbsp. | 2 tbsp. |
| Sugar | ¾ tsp. | 1 tsp. | 1 tsp. |
| Dry skim milk powder | 1 tbsp. | 2 tbsp. | 3 tbsp. |
| Dried chives | 1½ tsp. | 2 tsp. | 1 tbsp. |
| Potato starch | 1 tbsp. | 1½ tbsp. | 2 tbsp. |
| Salt | ¾ tsp. | 1 tsp. | 1½ tsp. |
| Bread flour | 2 cups | 2½ cups | 3 cups |
| Bread machine yeast | ¾ tsp. | ¾ tsp. | 2 tsp. |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet
3. Select SWEET. Choose loaf size and desired crust color. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

* Place peeled potatoes in saucepan of cold water. Bring to boil; reduce heat and cook until fork tender; drain, reserving liquid. Mash potatoes without any additions of salt, butter or milk. Cool water to 80°F to 90°F and allow mashed potatoes to stand covered at room temperature for use.

CHERRY ALMOND BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. |
|---|--|----------------------------------|----------------------------------|
| Large eggs, at room temperature | 1 | 1 | 1 |
| Water (80°F – 90°F) | Enough to measure ½ cup + 2 tbsp. with egg | Enough to measure ¾ cup with egg | Enough to measure 1 cup with egg |
| Unsalted butter or margarine, cut in pieces | 1 tbsp. | 1½ tbsp. | 2 tbsp. |
| Dry skim milk powder | 1 tbsp. | 1½ tbsp. | 2 tbsp. |
| Sugar | 1 tbsp. | 1½ tbsp. | 2 tbsp. |
| Dried orange peel | ½ tsp. | 1 tsp. | 1 tsp. |
| Ground cinnamon | ½ tsp. | ½ tsp. | ½ tsp. |
| Salt | ½ tsp. | ½ tsp. | ½ tsp. |
| Bread flour | 2 cups | 2½ cups | 3 cups |
| Bread machine yeast | 1½ tsp. | 2 tsp. | 2½ tsp. |
| Toasted slivered almonds | ¼ cup | ⅓ cup | ½ cup |
| Dried cherries | ¼ cup | ⅓ cup | ½ cup |

CHERRY ALMOND BREAD (CONTINUED)

1. Place egg in a measuring cup, add water to required amount. Pour into bread pan.
2. Add remaining ingredients, except almonds and cherries, into bread pan in order listed.
3. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.

Note: For 1-lb. or 1½-lb. loaf, you can add the almonds and cherries into automatic fruit & nut dispenser here; for a 2-lb loaf, we recommend waiting and adding directly into the bread pan at the “add ingredient” beep, since the full amount required for the recipe is more than the dispenser will hold.

4. Select SWEET. Choose loaf size and desired crust color. Press the START button.
5. If adding ingredients directly to the bread pan for 2-lb. loaf, add raisins at “add ingredient” beep.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

Tip: If desired, frost loaf with confectioners’ sugar frosting and sprinkle with additional toasted slivered almonds.

CHOCOLATE HAZELNUT BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. |
|--|---------|----------|---------|
| Large eggs, at room temperature | 1 | 1 | 2 |
| Water (80°F – 90°F) | ⅓ cup | ½ cup | ¾ cup |
| Unsalted butter, cut in pieces | 1 tbsp. | 1½ tbsp. | 2 tbsp. |
| Unsweetened cocoa powder | 3 tbsp. | ¼ cup | ⅓ cup |
| Sugar | ¼ cup | ⅓ cup | ½ cup |
| Salt | ¼ tsp. | ½ tsp. | 1 tsp. |
| Bread flour | 1½ cups | 2 cups | 2¾ cups |
| Bread machine yeast | ¾ tsp. | 1 tsp. | 1½ tsp. |
| Toasted and skinned hazelnuts, chopped | ¼ cup | ⅓ cup | ½ cup |

1. Measure ingredients, except hazelnuts, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Plug unit into wall outlet.
4. Add hazelnuts into automatic fruit & nut dispenser.
5. Select SWEET. Choose loaf size and desired crust color. Press the START button.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

Tip: If desired, frost loaf with confectioners' sugar frosting and sprinkle with additional chopped macadamia nuts.

CRANBERRY ORANGE BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. |
|--|----------------------------------|------------------------------------|-----------------------------------|
| Large eggs, at room temperature | 1 | 1 | 1 |
| Water (80°F – 90°F) | Enough to measure 1 cup with egg | Enough to measure 1½ cups with egg | Enough to measure 2 cups with egg |
| Sugar | 1 tbsp. | 2 tbsp. | 3 tbsp. |
| Dry skim milk powder | 1 tbsp. | 2 tbsp. | 3 tbsp. |
| Dried cranberries | ¼ cup | ½ cup | ⅔ cup |
| Dried orange peel | ½ tsp. | 1 tsp. | 2 tsp. |
| Ground cinnamon | ½ tsp. | 1 tsp. | 1½ tsp. |
| Salt | 1 tsp. | 1¼ tsp. | 1½ tsp. |
| Unsalted butter, or margarine, cut in pieces | 1 tbsp. | 2 tbsp. | 3 tbsp. |
| Bread flour | 3 cups | 3½ cups | 4 cups |
| Bread machine yeast | 1 tsp. | 1¼ tsp. | 1½ tsp. |
| Pecans, chopped | ⅓ cup | ½ cup | ⅔ cup |

1. Place egg in a measuring cup; add water to required amount. Pour into bread pan.
2. Add remaining ingredients, except pecans, into bread pan in the order listed.
3. Insert bread pan securely into baking chamber; close lid.
4. Add pecans into automatic fruit & nut dispenser.
5. Plug unit into wall outlet.
6. Select SWEET. Choose loaf size and desired crust color. Press the START button.
7. The complete signal will sound when bread is done.
8. Using pot holders remove bread pan from the unit and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
9. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

PANETTONE

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. |
|---|---------|---------|---------|
| Large eggs, at room temperature | 1 | 1 | 2 |
| Milk (80°F – 90°F) | ⅓ cup | ½ cup | ⅔ cup |
| Unsalted butter or margarine, cut in pieces | 3 tbsp. | ¼ cup | ⅓ cup |
| Sugar | 2 tbsp. | ¼ cup | ⅓ cup |
| Diced mixed candied fruit | 2 tbsp. | ¼ cup | ½ cup |
| Diced candied cherries | 2 tbsp. | ¼ cup | ¼ cup |
| Diced candied lemon peel | 1 tbsp. | 2 tbsp. | ¼ cup |
| Dried orange peel | ½ tsp. | 1 tsp. | 1½ tsp. |
| Anise seed | ¼ tsp. | ½ tsp. | 1 tsp. |
| Salt | ½ tsp. | ¾ tsp. | 1 tsp. |
| Bread flour | 2 cups | 2¾ cups | 3¼ cups |
| Bread machine yeast | 1 tsp. | 2 tsp. | 3 tsp. |
| Lightly toasted pine nuts | ¼ cup | ⅓ cup | ½ cup |

1. Measure ingredients, except pine nuts, into bread pan in order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Place pine nuts in dispenser; close dispenser lid.
4. Add pine nuts into automatic fruit & nut dispenser.
5. Plug unit into wall outlet.
6. Select SWEET. Choose loaf size and desired crust color. Press the START button.
7. The complete signal will sound when bread is done.
8. Using pot holders remove bread pan from the unit and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
9. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

Tip: If desired, frost loaf with lemon confectioners' sugar frosting and sprinkle with additional chopped toasted pecans.

PUMPKIN PECAN BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. |
|---|--|----------------------------------|----------------------------------|
| Large eggs, at room temperature | 1 | 1 | 2 |
| Water (80°F – 90°F) | Enough to measure ½ cup + 1 tbsp. with egg | Enough to measure ¾ cup with egg | Enough to measure 1 cup with egg |
| Cooked pumpkin | ¼ cup | ⅓ cup | ½ cup |
| Vanilla extract | 1 tsp. | 1½ tsp. | 2 tsp. |
| Unsalted butter or margarine, cut in pieces | 2 tbsp. | 3 tbsp. | ¼ cup |
| Light brown sugar | 2 tbsp. | 3 tbsp. | ¼ cup |
| Dried orange peel | 1 tsp. | 2 tsp. | 1 tbsp. |
| Ground cinnamon | ½ tsp. | 1 tsp. | 1½ tsp. |
| Salt | 1 tsp. | 1½ tsp. | 2 tsp. |
| Nutmeg, ground | ¼ tsp. | ¼ tsp. | ½ tsp. |
| Bread flour | 3 cups | 3½ cups | 4 cups |
| Bread machine yeast | 1 tsp. | 1½ tsp. | 2 tsp. |
| Toasted pecans, chopped | ⅓ cup | ½ cup | ½ cup |

1. Place egg in a measuring cup, add water to required amount. Pour into bread pan.
2. Add remaining ingredients, except pecans, into bread pan in order listed.
3. Insert bread pan securely into baking chamber; close lid.
4. Add toasted pecans into automatic fruit & nut dispenser.
5. Plug unit into wall outlet.
6. Select SWEET. Choose loaf size and desired crust color. Press the START button.
7. The complete signal will sound when bread is done.
8. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
9. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

Tip: If desired, frost loaf with lemon confectioner's sugar frosting and sprinkle with additional chopped toasted pecans.

PUMPKIN APPLE BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. |
|---------------------------------|---------|---------|---------|
| Water (80°F – 90°F) | ⅓ cup | ½ cup | ⅔ cup |
| Pumpkin puree | ¼ cup | ½ cup | ⅔ cup |
| Large eggs, at room temperature | 1 | 1 | 2 |
| Honey | 2 tbsp. | 3 tbsp. | ¼ cup |
| Dry skim milk powder | 2 tbsp. | ¼ cup | ⅓ cup |
| Unsalted butter, cut in pieces | 1 tbsp. | 1 tbsp. | 2 tbsp. |
| Salt | ¾ tsp. | 1 tsp. | 1¼ tsp. |
| Ground cinnamon | ½ tsp. | ½ tsp. | ½ tsp. |
| Allspice | ¼ tsp. | ¼ tsp. | ¼ tsp. |
| Ground ginger | ¼ tsp. | ¼ tsp. | ¼ tsp. |
| Ground nutmeg | ¼ tsp. | ¼ tsp. | ¼ tsp. |
| Ground pecans | 3 tbsp. | ¼ cup | ⅓ cup |
| Bread flour | 2¾ cups | 3¼ cups | 4 cups |
| Bread machine yeast | ¾ tsp. | 1 tsp. | 1½ tsp. |
| Dried apples, chopped | ¼ cup | ¼ cup | ⅓ cup |

1. Measure ingredients, except dried apples, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Add dried apples into automatic fruit & nut dispenser.
4. Plug unit into wall outlet
5. Select SWEET. Choose loaf size and desired crust color. Press the START button.

6. The complete signal will sound when bread is done.
 7. Using pot holders remove bread pan from the unit and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
 8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).
- Makes 1 loaf

TROPICAL FRUIT BREAD

| INGREDIENTS | 1-LB. | 1½-LB. | 2-LB. |
|---------------------------------|----------------------------------|----------------------------------|----------------------------------|
| Large eggs, at room temperature | 1 | 1 | 1 |
| Water (80°F – 90°F) | Enough to measure ½ cup with egg | Enough to measure ¾ cup with egg | Enough to measure 1 cup with egg |
| Dry skim milk powder | 1 tbsp. | 1½ tbsp. | 2 tbsp. |
| Tropical fruit bits | ½ cup | ¾ cup | 1 cup |
| Unsalted butter, cut in pieces | 1 tbsp. | 1½ tbsp. | 2 tbsp. |
| Fresh orange peel, grated | 1 tsp. | 2 tsp. | 1 tbsp. |
| Sugar | 1 tbsp. | 1½ tbsp. | 2 tbsp. |
| Salt | ½ tsp. | ½ tsp. | ½ tsp. |
| Bread flour | 2¼ cups | 3 cups | 3½ cups |
| Bread machine yeast | 1¼ tsp. | 1¾ tsp. | 2¼ tsp. |
| Macadamia nuts, chopped | ⅓ cup | ½ cup | ⅓ cup |

1. Place egg in a measuring cup; add water to required amount. Pour into bread pan.
 2. Add remaining ingredients, except macadamia nuts, into bread pan in order listed.
 3. Insert bread pan securely into baking chamber; close lid.
 4. Add macadamia nuts into automatic fruit & nut dispenser.
 5. Plug unit into wall outlet.
 6. Select SWEET. Choose loaf size and desired crust color. Press the START button.
 7. The complete signal will sound when bread is done.
 8. Using pot holders remove bread pan from the unit and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
 9. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).
- Makes 1 loaf
- Tip:** If desired, frost loaf with confectioners' sugar frosting and sprinkle with additional chopped macadamia nuts.

BANANA MACADAMIA BREAD (2-LB.)

| INGREDIENTS |
|--|
| 2/3 cup milk |
| 1 cup mashed banana, about 2 medium |
| 2 1/2 cups all-purpose flour |
| 1 cup sugar |
| 1/2 cup unsalted butter or margarine, softened |
| 2 eggs, slightly beaten |
| 2 1/2 tsp. baking powder |
| 1/2 tsp. baking soda |
| 3/4 tsp. salt |
| 1/2 cup macadamia nuts, chopped |

1. In a large mixing bowl, combine ingredients in order listed.
2. Spoon batter evenly into bread pan.
3. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
4. Select QUICK BREAD. Press the START button.
5. The complete signal will sound when the bread is done.
6. Using pot holders remove bread pan from baking chamber and place on a wire rack. Allow bread to cool in pan for 5 minutes. Carefully turn bread out of bread pan and turn right side up. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on the wire rack until ready to serve (at least 20 minutes)

Makes one, 2-lb. loaf

COCONUT GINGER QUICK BREAD (2-LB.)

| INGREDIENTS |
|--|
| 1 cup + 2 tbsp. half & half |
| 2 large eggs, at room temperature |
| 1/4 cup oil |
| 1 tsp. coconut extract |
| 1 tsp. lemon extract |
| 3/4 cup sugar |
| 1 tbsp. grated lemon peel |
| 2 cups all-purpose flour |
| 2 tbsp. candied ginger, finely chopped |
| 1 tbsp. baking powder |
| 1/2 tsp. salt |
| 1 1/4 cups toasted shredded coconut |

1. In a large mixing bowl, combine ingredients in order listed.
2. Spoon batter evenly into bread pan.
3. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
4. Select QUICK BREAD. Press the START button.
5. The complete signal will sound when the bread is done.
6. Using pot holders remove bread pan from baking chamber and place on a wire rack. Allow bread to cool in pan for 5 minutes. Carefully turn bread out of bread pan and turn right side up. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on the wire rack until ready to serve (at least 20 minutes)

Makes one, 2-lb. loaf

GINGERBREAD QUICK BREAD (2-LB.)

INGREDIENTS

| |
|--|
| 2 cups all-purpose flour |
| ½ cup firmly packed light brown sugar |
| 2 tbsp. candied ginger, finely chopped |
| 2 tsp. ground ginger |
| 2 tsp. baking soda |
| 1 tsp. ground cinnamon |
| ½ tsp. ground allspice |
| ¾ tsp. salt |
| ¾ cup buttermilk |
| 2 large eggs, slightly beaten |
| ½ cup molasses |
| ¼ cup unsalted butter or margarine, melted |
| ¼ cup water |

1. In a large mixing bowl, combine ingredients in order listed.
2. Spoon batter evenly into bread pan.
3. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
4. Select QUICK BREAD. Press the START button.
5. The complete signal will sound when the bread is done.
6. Using pot holders remove bread pan from baking chamber and place on a wire rack. Allow bread to cool in pan for 5 minutes. Carefully turn bread out of bread pan and turn right side up. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on the wire rack until ready to serve (at least 20 minutes)

Makes one, 2-lb. loaf

ORANGE DATE NUT BREAD (2-LB.)

INGREDIENTS

| |
|--|
| 1 cup boiling water |
| 1 cup dates, chopped |
| 1 tsp. baking soda |
| 2 large eggs, at room temperature |
| 1¾ cups all-purpose flour |
| ¾ cup firmly packed dark brown sugar |
| 1 tsp. baking powder |
| ½ tsp. salt |
| ¼ cup unsalted butter or margarine, softened |
| 1 tsp. vanilla extract |
| ½ tsp. orange extract |
| 1 cup walnuts, chopped |

1. Pour boiling water over dates in a small bowl. Add baking soda. Let stand at room temperature for 20 minutes.
2. Transfer date mixture to bread pan. Measure remaining ingredients, except walnuts, into bread pan in the order listed.
3. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
4. Select QUICK BREAD. Press the START button.
5. At "add ingredient" beep, add walnuts.
6. The complete signal will sound when the bread is done.
7. Using pot holders remove bread pan from baking chamber and place on a wire rack. Allow bread to cool in pan for 5 minutes. Carefully turn bread out of bread pan and turn right side up. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on the wire rack until ready to serve (at least 20 minutes)

Makes one, 2-lb. loaf

ORANGE WALNUT QUICK BREAD (2-LB.)

INGREDIENTS

2¼ cups all-purpose flour

1 cup toasted walnuts, chopped

¾ cup sugar

2 tbsp. grated orange peel

4 tsp. baking powder

¼ tsp. salt

¼ cup unsalted butter or margarine, softened

¾ cup milk

½ cup sour cream

2 large eggs, slightly beaten

1. In a large mixing bowl, combine ingredients in order listed.
2. Spoon batter evenly into bread pan.
3. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
4. Select QUICK BREAD. Press the START button.
5. The complete signal will sound when the bread is done.
6. Using pot holders remove bread pan from baking chamber and place on a wire rack. Allow bread to cool in pan for 5 minutes. Carefully turn bread out of bread pan and turn right side up. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on the wire rack until ready to serve (at least 20 minutes)

Makes one, 2-lb. loaf

Tip: If desired, frost with confectioners' sugar frosting and sprinkle with additional chopped toasted walnuts.

PRUNE POPPYSEED QUICK BREAD (2-LB.)

INGREDIENTS

½ cup milk

2 large eggs, slightly beaten

⅓ cup unsalted butter or margarine, softened

1½ cups all-purpose flour

1 cup sugar

1 tbsp. grated orange peel

1 tbsp. poppy seeds

2 tsp. baking powder

½ tsp. salt

1 tsp. vanilla extract

1 cup prunes, finely chopped

1. In a large mixing bowl, combine ingredients in order listed.
2. Spoon batter evenly into bread pan.
3. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
4. Select the QUICK BREAD. Press the START button.
5. At "add ingredient" beep, add prunes.
6. The complete signal will sound when the bread is done.
7. Using pot holders remove bread pan from baking chamber and place on a wire rack. Allow bread to cool in pan for 5 minutes. Carefully turn bread out of bread pan and turn right side up. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on the wire rack until ready to serve (at least 20 minutes)

Makes one, 2-lb. loaf

LOW CARB SEEDED BREAD (2-LB.)

| INGREDIENTS |
|----------------------------------|
| ½ cup water (80°F – 90°F) |
| ½ cup heavy cream (80°F – 90°F) |
| 1 large egg, at room temperature |
| ½ tsp. molasses |
| ¾ tsp. salt |
| ¾ cup vital wheat gluten |
| ½ cup almond flour |
| ½ cup wheat bran |
| ⅓ cup pumpkin seeds |
| ¼ cup rice protein powder |
| 2 tbsp. flaxseeds |
| 1 tsp. Splenda®* |
| 2 tsp. bread machine yeast |

1. Measure ingredients into bread pan in the order listed, except pumpkin and sunflower seeds.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select LOW CARB. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes one, 2-lb. loaf

LOW CARB WHOLE WHEAT BREAD (2-LB.)

| INGREDIENTS |
|---|
| 2 cups water (80°F – 90°F) |
| ¼ cup unsalted butter or margarine, cut in pieces |
| 2 large eggs, at room temperature |
| 2 tsp. lemon juice |
| 1¾ tsp. salt |
| 2½ cups whole wheat flour |
| ½ cup whey protein powder |
| ½ cup vital wheat gluten |
| ½ cup psyllium husk powder |
| ¼ cup flaxseed meal |
| ¼ cup wheat bran |
| 3 tbsp. nutritional yeast powder |
| 3 tbsp. oat bran |
| 4½ tsp. bread machine yeast |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select LOW CARB. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes one, 2-lb. loaf

LOW CARB RYE BREAD (2-LB.)

| INGREDIENTS |
|-----------------------------|
| 1 cup water (80°F – 90°F) |
| 1 tbsp. oil |
| ½ tsp. molasses |
| 1 tsp. salt |
| ¾ cup vital wheat gluten |
| ½ cup rye flour |
| ½ cup wheat bran |
| ¼ cup rice protein powder |
| 1 tbsp. caraway seeds |
| 1 tsp. Splenda®* |
| 1½ tsp. bread machine yeast |

1. Measure ingredients into bread pan in the order listed.
 2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
 3. Select LOW CARB. Press the START button.
 4. The complete signal will sound when bread is done.
 5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
 6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).
- Makes one, 2-lb. loaf

LOW CARB ALMOND BREAD (2-LB.)

| INGREDIENTS |
|----------------------------------|
| ½ cup water (80°F – 90°F) |
| ½ cup heavy cream (80°F – 90°F) |
| 1 large egg, at room temperature |
| ½ tsp. molasses |
| ¾ tsp. salt |
| ¾ cup vital wheat gluten |
| ½ cup almond flour |
| ½ cup wheat bran |
| ⅓ cup pumpkin seeds |
| ¼ cup rice protein powder |
| 2 tbsp. flaxseeds |
| 1 tsp. Splenda®* |
| 2 tsp. bread machine yeast |

1. Measure ingredients, except pumpkin and sunflower seeds, into bread pan in the order listed.
 2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
 3. Select LOW CARB. Press the START button.
 4. The complete signal will sound when bread is done.
 5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
 6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).
- Makes one, 2-lb. loaf

LOW CARB MOLASSES BREAD (2-LB.)

| INGREDIENTS |
|-------------------------------------|
| 1 cup + 2 tbsp. water (80°F – 90°F) |
| 1 tbsp. oil |
| 2 tsp. molasses |
| 1 cup vital wheat gluten |
| 1/3 cup almond meal |
| 1/3 cup wheat bran |
| 1/3 cup whey protein powder |
| 1 tbsp. toasted sesame seeds |
| 1 tsp. salt |
| 2 tsp. bread machine yeast |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select LOW CARB. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes one, 2-lb. loaf

LOW CARB PECAN BREAD (2-LB.)

| INGREDIENTS |
|---|
| 1 2/3 cups water (80°F – 90°F) |
| 2 large eggs, at room temperature |
| 2 tbsp. oil |
| 1 tbsp. liquid lecithin |
| 2 tsp. fresh lemon juice |
| 1/4 cup unsalted butter or margarine, cut in pieces |
| 1/4 cup Splenda®* |
| 2 tsp. salt |
| 1 cup vital wheat gluten |
| 3/4 cup oat bran |
| 1/4 cup wheat bran |
| 3 tbsp. quick cooking oats |
| 3 tbsp. nutritional yeast powder |
| 3 tbsp. psyllium husk powder |
| 1/4 cup rice protein powder |
| 2 1/4 tsp. bread machine yeast |
| 1/4 cup finely chopped pecans |

1. Measure ingredients into bread pan in the order listed, except pecans.
 2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
 3. Select LOW CARB. Press the START button.
 4. At "add ingredient" beep, add pecans
 5. The complete signal will sound when bread is done.
 6. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
 7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).
- Makes one, 2-lb. loaf

GLUTEN FREE BREAD (2-LB.)

| INGREDIENTS |
|-----------------------------------|
| 1½ cups water (80°F – 90°F) |
| 3 large eggs, at room temperature |
| ¼ cup vegetable oil |
| 1 tsp. cider vinegar |
| 2 cups white rice flour |
| ⅔ cup dry skim milk powder |
| 1½ tsp. salt |
| ½ cup potato starch |
| ½ cup tapioca flour |
| ⅓ cup cornstarch |
| 3 tbsp. sugar |
| 1 tbsp. xanthan gum |
| 2¼ tsp. bread machine yeast |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select GLUTEN FREE. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes one, 2-lb. loaf

GLUTEN FREE BUTTERMILK BREAD (2-LB.)

| INGREDIENTS |
|---|
| 1¼ cups water (80°F – 90°F) |
| 3 large eggs, at room temperature |
| ¼ cup unsalted butter or margarine, cut in pieces |
| 1 tsp. cider vinegar |
| 2 cups white rice flour |
| ½ cup potato flour |
| ½ cup tapioca flour |
| ¼ cup dry buttermilk powder |
| ¼ cup sugar |
| ¼ cup green onion, chopped |
| 3½ tsp. xanthan gum |
| 1 tbsp. fresh dill, chopped |
| 1½ tsp. salt |
| 2¼ tsp. bread machine yeast |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select GLUTEN FREE. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes one, 2-lb. loaf

GLUTEN FREE HERB BREAD (2-LB.)

| INGREDIENTS |
|---------------------------------------|
| 1½ cups water (80°F – 90°F) |
| 1 large egg, at room temperature |
| 2 egg whites, at room temperature |
| 1 tbsp. cheese & chive egg substitute |
| 1¼ cups white rice flour |
| 1 cup brown rice flour |
| ¾ cup tapioca flour |
| ¼ cup potato starch |
| ⅔ cup dry skim milk powder |
| 2 tbsp. sugar |
| ¾ tsp. xanthan gum |
| 1¼ tsp. salt |
| 1 tsp. herbs d' Provence |
| 5 tsp. bread machine yeast |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select GLUTEN FREE. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes one, 2-lb. loaf

GLUTEN FREE PUMPERNICKEL BREAD (2-LB.)

| INGREDIENTS |
|---|
| 1½ cups water (80°F – 90°F) |
| 3 large eggs, at room temperature |
| 3 tbsp. molasses |
| 2 tbsp. canola oil |
| 1 tsp. cider vinegar |
| 2 cups white rice flour |
| ⅔ cup potato starch |
| ⅓ cup tapioca flour |
| 3 tbsp. firmly packed light brown sugar |
| 2½ tsp. xanthan gum |
| 2 tsp. cocoa powder |
| 2 tsp. instant coffee granules |
| 1½ tsp. salt |
| 1 tbsp. bread machine yeast |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into bread pan. Close lid. Plug unit into wall outlet.
3. Select GLUTEN FREE. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes one, 2-lb. loaf

SEEDED GLUTEN FREE BREAD (2-LB.)

| INGREDIENTS |
|---|
| 1 $\frac{2}{3}$ cups water (80°F – 90°F) |
| 1 large egg, at room temperature + enough egg whites to measure $\frac{3}{4}$ cup |
| $\frac{1}{3}$ cup unsalted butter or margarine, melted |
| 1 tsp. cider vinegar |
| 1 pkg. (16 oz.) gluten free bread mix |
| 1 tbsp. golden flaxseeds |
| 1 tbsp. sesame seeds |
| 1 tbsp. black sesame seeds |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select GLUTEN FREE. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes one, 2-lb. loaf

SPELT BREAD (2-LB.)

| INGREDIENTS |
|---|
| 1 cup + 1 tbsp. water (80 – 90°F) |
| 2 tbsp. unsalted butter or margarine, cut in pieces |
| $\frac{1}{2}$ tsp. salt |
| 3 tbsp. dry skim milk powder |
| 3 tbsp. sugar |
| 3 cups spelt flour |
| 1 tsp. bread machine yeast |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select GLUTEN FREE. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes one, 2-lb. loaf

GLUTEN FREE POTATO & CHIVE BREAD (2-LB.)

INGREDIENTS

| |
|---|
| 1¼ cups water (80°F – 90°F) |
| 3 large eggs, at room temperature |
| ¾ cup cottage cheese, at room temperature |
| 3 tbsp. vegetable oil |
| 1 tsp. cider vinegar |
| 2 cups white rice flour |
| ½ cup cornstarch |
| ½ cup instant potato buds |
| ½ cup potato starch |
| ½ cup dry skim milk powder |
| ½ cup tapioca flour |
| ¼ cup snipped fresh chives |
| ¼ cup sugar |
| 1½ tsp. salt |
| 2¼ tsp. bread machine yeast |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug into wall outlet.
3. Select GLUTEN FREE. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes one, 2-lb. loaf

DINNER ROLLS

INGREDIENTS

| |
|---|
| ¼ cup milk (80°F – 90°F) |
| ¼ cup + 2 tbsp. water (80°F – 90°F) |
| 1 large egg, at room temperature |
| ¼ cup sugar |
| 2 tbsp. unsalted butter or margarine, cut in pieces |
| ½ tsp. salt |
| 2½ cups bread flour |
| 2¼ tsp. active dry or bread machine yeast |

DINNER ROLLS (CONTINUED)

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet
3. Select DOUGH. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Shape into your favorite dinner rolls shapes such as braids, butter horns, Parker house or clover leaf.
8. Bake in a preheated oven at 375°F about 20 minutes until golden and fully baked. (Rolls will sound hollow when tapped.)

Makes about 2 dozen dinner rolls

Tip: If desired, brush with melted butter or beaten egg white and sprinkle with sesame, poppy or fennel seeds just before baking.

Variation – Cinnamon Rolls:

1. Roll out dough on lightly floured surface to 9 x 14 inch rectangle.
2. Brush with about 2 tbsp. melted butter. Sprinkle with a mixture of 3 tbsp. sugar and ½ tsp. ground cinnamon. Top with ¼ cup raisins.
3. Roll up jellyroll style starting at long end.
4. Cut into 1-inch slices and arrange in greased 9 x 12 inch bread pan.
5. Cover and let rise in warm place until doubled in size (about 45 minutes).
6. Bake in preheated oven at 375°F until golden brown (about 20 minutes).
7. Remove from pan and cool on a wire rack.
8. If desired, drizzle with confectioners' sugar frosting when cool.

SWEET WHEAT DINNER ROLLS

| INGREDIENTS |
|---|
| 1 cup milk (80°F – 90°F) |
| ⅓ cup unsalted butter or margarine, cut in pieces |
| 1 large egg, at room temperature |
| ¼ cup sugar |
| ½ tsp. salt |
| 2½ cups bread flour |
| 1 cup whole wheat flour |
| 2¼ tsp. bread machine yeast |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select DOUGH. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Shape into your favorite dinner rolls shapes such as braids, butter horns, Parker house or clover leaf.
8. Cover and let rise until doubled in size (about 45 minutes). Bake in a preheated oven at 350°F for 15 minutes or until golden and fully baked. (Rolls will sound hollow when lightly tapped with your finger.)

Makes about 2 dozen dinner rolls

Tip: If desired, brush with melted butter or olive oil and sprinkle with garlic salt. OR brush with beaten egg white and sprinkle with sesame, poppy or fennel seeds.

ONION ROLLS

| INGREDIENTS |
|---|
| 1 cup milk (80°F – 90°F) |
| 2 large eggs, at room temperature |
| ¼ cup sugar |
| 6 tbsp. unsalted butter or margarine, cut in pieces |
| 1 tbsp. instant minced onion |
| 1 tsp. caraway seeds |
| ½ tsp. salt |
| ¾ cups bread flour |
| 2¼ tsp. active dry or bread machine yeast |
| 1 egg white |
| Instant minced onion |

1. Measure ingredients, except egg white and additional instant minced onion into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select DOUGH. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Shape into your favorite dinner rolls shapes such as pan rolls, braids or rosettes.

Makes about 2 dozen dinner rolls

Tip: If desired, brush with beaten egg white and sprinkle with additional instant minced onion just before baking.

BEST EVER PIZZA DOUGH

| INGREDIENTS |
|--------------------------------------|
| 1 ½ cups beer or water (80°F – 90°F) |
| 1 tbsp. honey or sugar |
| 2 tbsp. extra virgin olive oil |
| 1½ tsp. salt |
| 4¼ cups bread flour |
| 2 tsp. bread machine yeast |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select DOUGH. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Divide dough in half. Set one half aside and keep covered. Lightly brush 2 large pizza pans with olive oil and sprinkle with cornmeal; set aside.
8. On lightly floured surface roll out half of dough to fit prepared pan. Top with desired topping ingredients such as sauce, cheese and vegetables. Bake in a preheated oven at 425°F for 20 minutes or until edges are golden and cheese is bubbling.
9. Repeat with remaining dough.

Makes 2, 15-inch thin crust pizzas

For Focaccia: Brush 15½ x 10½ inch jelly roll pan with olive oil and sprinkle with cornmeal. Roll out dough on a lightly floured surface and fit into pan. Cover loosely with plastic wrap and set aside until doubled in size (about 40 minutes). Using oiled fingertips press indentations into dough about ½-inch deep and about 1-inch apart. Drizzle with 3 to 4 tbsp. olive oil and sprinkle with 1 tsp. coarse or sea salt, ¾ cup freshly grated Parmesan, Romano and Asiago cheese and ¼ cup mixture of fresh chopped herbs such as parsley, rosemary, basil and oregano. Bake in preheated oven at 425°F until crust is golden and bread is puffed (about 20 minutes).

WHOLE WHEAT PIZZA DOUGH

| INGREDIENTS |
|-----------------------------|
| 1½ cups water (80°F – 90°F) |
| ¼ cup olive oil |
| 1½ tsp. salt |
| 2½ cups bread flour |
| 1 cup whole wheat flour |
| 2 tsp. bread machine yeast |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select DOUGH. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Divide dough in half. Set one half aside and keep covered. Lightly brush 2 large pizza pans with olive oil and sprinkle with cornmeal; set aside. On lightly floured surface, roll out half of dough to fit prepared pan. Top with desired topping ingredients such as sauce, cheese and vegetables. Bake in a preheated oven at 425°F for 20 minutes or until edges are golden and cheese is bubbling.
8. Repeat with remaining dough.

Makes 2, 15-inch thin crust pizzas or 1 thick crust pizza

GLUTEN FREE PIZZA DOUGH

| INGREDIENTS |
|-----------------------------------|
| 1 cup buttermilk |
| ¼ cups water, at room temperature |
| 2 large eggs, at room temperature |
| 1 egg white, at room temperature |
| 3 tbsp olive oil |
| 1½ cups tapioca flour |
| 1 cup white rice flour |
| 1 cup brown rice flour |
| ½ cup potato starch |
| 1 tsp. salt |
| 1 tbsp. sugar |
| 1 tbsp. xanthan gum |
| 2 tbsp bread machine yeast |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select DOUGH. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Divide dough into 3 equal portions. Set 2 pieces aside and keep covered. Lightly brush 3, 12-inch pizza pans with olive oil and

sprinkle with cornmeal; set aside. Place ⅓ of dough on prepared pizza pan and gently press the dough to cover the bottom of the pan evenly. Bake in preheated oven at 425°F for about 15 minutes.

7. Top with desired topping ingredients such as sauce, cheese and vegetables. Return to oven and bake for 12 minutes or until edges are golden and cheese is bubbling.
8. Repeat with remaining dough.

Makes 3, 12-inch thin crust pizzas

GRISSINI

Note: Grissini are Italian-style pencil-thin breadsticks.

| INGREDIENTS |
|----------------------------|
| 1 cup water (80°F – 90°F) |
| 1/3 cup olive oil |
| 2 tsp. sugar |
| 1 1/2 tsp. salt |
| 3 cups bread flour |
| 2 tsp. bread machine yeast |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select DOUGH. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Divide dough in half. On a lightly floured board, roll 1/2 of dough into 13 x 15 inch rectangle. Brush dough evenly with 1 tbsp. additional olive oil. If desired, sprinkle evenly with seed or cheese mixture (see below).
8. Using a pastry cutter, cut dough lengthwise into 30 thin strips. Place strips on a lightly greased baking sheet. Bake in preheated oven at 425°F about 14 minutes until golden and fully baked.

9. Allow breadsticks to cool on a wire rack.
10. Repeat with remaining half of dough.
Makes about 30 breadsticks

Note:

Cheese Mixture: Combine 1/2 cup grated Parmesan cheese, 2 tbsp. lightly toasted sesame seeds, 1/2 tsp salt and 1/4 tsp. pepper.

Seed Mixture: Combine 2 tbsp. each of black sesame seeds, flaxseeds, poppy seeds and lightly toasted sesame seeds, along with 1/2 tsp. salt and 1/4 tsp pepper.

PHILADELPHIA SOFT PRETZELS

| INGREDIENTS |
|----------------------------|
| 1 cup water (80°F – 90°F) |
| 1 tsp. sugar |
| 1 1/2 tsp. salt |
| 4 cups bread flour |
| 2 tsp. bread machine yeast |
| 6 cups water |
| 1 1/2 tbsp. baking soda |
| Kosher salt |

1. Measure first 5 ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select DOUGH. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Cut dough into 1 1/2 oz. pieces. Roll each piece into 20-inch rope. Shape into pretzel shape, pinching ends to seal.
8. Dissolve baking soda in water in large shallow saucepan. Bring to boil. Drop pretzels, in small batches into water and let them cook until they float (about 1 minute). Drain and place them on a greased baking sheet. Sprinkle with coarse salt.
9. Bake in a preheated oven at 425°F for 15 minutes or until golden. Cool on a wire rack.

Makes about 2 dozen pretzels

Tip: These are best eaten the day they are baked.

APPLE FILLED CHALLAH (2-LB.)

INGREDIENTS

- 1 cup water (80°F – 90°F)
- 2 large eggs, at room temperature
- 2 tbsp sugar
- 2 tbsp. unsalted butter or margarine, cut in pieces
- 2 tsp. salt
- 4 cups bread flour
- 2 tsp. active dry or bread machine yeast
- 3 medium apples, finely chopped
- ½ cup raisins
- 1 tsp. grated lemon peel
- ½ tsp. ground cinnamon
- 1 tbsp. honey
- 1 tbsp. lemon juice

1. Measure first 8 ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select DOUGH setting. Press the Start button.
4. The complete signal will sound when bread is done.
5. Meanwhile in a bowl, combine apples, raisins, lemon peel, cinnamon, honey and lemon juice. Cover and refrigerate until ready to use. (This can be made a day ahead.)
6. Using pot holders remove bread pan from baking chamber and place dough on lightly floured surface.
7. Invert a large mixing bowl over dough and let rest for 10 minutes.

8. Divide dough into 3 equal pieces. On a lightly floured board, roll out each piece into a 6 x 14 inch rectangle. Spread ⅓ apple mixture down one long side of rectangle. Roll up jellyroll fashion and press edges to seal. Repeat with remaining 2 pieces of dough. Place ropes together on a lightly greased baking sheet. Braid ropes loosely. Tuck ends under braid to seal.
9. Cover and let rise in warm place until doubled in size (about 40 minutes). Bake in preheated oven at 375°F about 25 minutes or until golden.
10. Place on a wire rack and allow to cool.

Makes one, 2-lb. loaf

Tip: If desired, combine ¾ cup confectioners' sugar and enough lemon juice to make a smooth consistency. Drizzle over cooled bread.

APRICOT BRAID (2-LB.)

INGREDIENTS

- ¾ cup water (80°F – 90°F)
- ¼ cup apricot nectar
- 2 large eggs, at room temperature
- 2 tbsp. sugar
- 2 tbsp. unsalted butter or margarine, cut in pieces
- 2 tsp. salt
- 4 cups bread flour
- 2 tsp. active dry or bread machine yeast
- 1 cup dried apricots, chopped
- ½ cup toasted skinned hazelnuts, chopped
- ½ tsp ground cinnamon
- 1 tbsp. honey

1. Measure first 8 ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select DOUGH. Press the START button.
4. The complete signal will sound when bread is done.
5. Meanwhile in bowl, combine apricots, hazelnuts, cinnamon and honey. Cover and set aside.
6. Using pot holders remove bread pan from baking chamber and place dough on lightly floured surface.
7. Invert large mixing bowl over dough and let rest for 10 minutes

8. Divide dough into 3 equal pieces. On a lightly floured board, roll out each piece into a 6 x 14 inch rectangle. Spread ⅓ apricot mixture down one long side of rectangle. Roll up jellyroll fashion and press edges to seal. Repeat with remaining 2 pieces of dough. Place ropes together on lightly greased baking sheet. Braid ropes loosely. Tuck ends under braid to seal.
9. Cover and let rise in warm place until doubled in size (about 40 minutes). Bake in preheated oven at 375°F about 25 minutes or until golden.
10. Place on a wire rack and allow to cool.

Makes one, 2-lb. loaf

Tip: If desired, combine ¾ cup confectioners' sugar and enough apricot nectar to make a smooth consistency. Drizzle over cooled bread.

HOLIDAY STOLLEN (2-LB.)

INGREDIENTS

| |
|---|
| 2/3 cup milk (80°F – 90°F) |
| 1/4 cup water (80°F – 90°F) |
| 1 large egg, at room temperature |
| 3 tbsp. unsalted butter or margarine, cut in pieces |
| 1/4 cup sugar |
| 1 tbsp. grated lemon peel |
| 1 tbsp. grated orange peel |
| 1/2 tsp. salt |
| 3 1/2 cups bread flour |
| 2 tsp. active dry or bread machine yeast |
| 1/2 cup toasted slivered almonds |
| 1/2 cup candied fruit, diced |
| 1/2 cup currants |

1. Measure ingredients, except candied fruit, currants and almonds into bread pan in order listed.
 2. Insert bread pan securely into unit. Close lid. Plug appliance into wall outlet.
 3. Select DOUGH. Press the START button.
 4. At “add ingredient” beep, add almonds, currants and candied fruit.
 5. The complete signal will sound when bread is done.
 6. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
 7. Invert a large mixing bowl over dough and let rest for 10 minutes.
 8. On a large baking sheet, roll dough into 14 x 8 inch oval. Fold one long side over the other to within 1-inch of the opposite side. Pinch the edges to seal.
 9. Cover and let rise until doubled in size (about 45 minutes).
 10. Bake in a preheated oven at 375°F about 25 minutes until golden and fully baked. (Bread will sound hollow when fully baked.)
 11. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).
- Makes one, 2-lb. loaf
- Tip:** If desired, frost loaf with confectioners’ sugar frosting and sprinkle with additional toasted slivered almonds.

ARTISAN FOCCACIA DOUGH

INGREDIENTS

| |
|--------------------------------|
| 1 1/2 cups water (80°F – 90°F) |
| 2 tsp. honey |
| 2 1/2 tsp. sea salt |
| 1/2 cup whole wheat flour |
| 3 1/2 cups bread flour |
| 2 tsp. bread machine yeast |

1. Measure ingredients into bread pan in the order listed.
 2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
 3. Select ARTISAN. Press the START button.
 4. The complete signal will sound when dough is done.
 5. Turn dough out onto well floured board. (Kneading paddle may remain in dough; if so, remove paddle.)
 6. Punch down and knead to remove air from dough.
 7. Cover and let rest for 10 minutes.
 8. Divide dough into 2 equal portions. Place one piece of dough on a large baking sheet brushed with olive oil and sprinkled with cornmeal. Press and flatten dough using heel of your hand into 10 x 10 inch square. Brush the top with olive oil.
 9. Press flour coated fingertips into bread at 1-inch intervals. Repeat with other half of dough. Cover and let rise until doubled in size, about 45 minutes.
 10. Lightly press fingertips into bread again. Sprinkle with garlic pepper, dried parsley and Rosemary garlic blend.
 11. Bake at 425°F for 20 minutes or until golden and loaves test done. Move breads to wire rack to cool. Serve warm.
- Makes 2 loaves

ARITSAN SEMOLINA BOULES

INGREDIENTS

- 2 cups water (80°F – 90°F)
- 3 tbsp. olive oil
- 4 tsp. sugar
- 1 tbsp. finely chopped garlic
- 1½ tsp. crushed dried rosemary
- 1½ tsp. sea salt
- 2 cups semolina flour
- 2¾ cups bread flour
- 4 tsp. vital wheat gluten
- 2 tsp. bread machine yeast

1. Measure ingredients into bread pan in the order listed.
 2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
 3. Select ARTISAN. Press the START button.
 4. The complete signal will sound when dough is done.
 5. Turn dough out onto well floured board. (Kneading paddle may remain in dough; if so, remove paddle.)
 6. Punch down and knead to remove air from dough.
 7. Cover and let rest for 10 minutes.
 8. Divide dough into 4 equal pieces. Shape each into a ball and place, seam side down on lightly greased baking sheet.
 9. Cover and let rise until doubled in size, about 45 minutes.
 10. Uncover and dust loaves lightly with flour. Using sharp knife or razor blade, cut cross about 3 inches long and ¼-inch deep in to top each loaf.
 11. Bake at 425°F for 25 minutes or until golden and loaves test done. Move breads to wire rack to cool.
 12. Allow bread to cool on wire rack until ready to serve (at least 20 minutes).
- Makes 4 small loaves

ARITSAN APRICOT PECAN BOULE

INGREDIENTS

- ⅓ cup water (80°F – 90°F)
- 1 cup apricot nectar
- 2 tbsp. vegetable oil
- 1 tbsp. maple syrup
- 2 tsp. salt
- 1¾ cups whole wheat flour
- 1¾ cups bread flour
- 2¼ tsp. bread machine yeast
- ⅔ cup dried cranberries
- ⅔ cup chopped pecans

1. Measure ingredients into bread pan in the order listed.
 2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
 3. Select ARTISAN. Press the START button.
 4. At “add ingredient” beep, add cranberries and pecans.
 5. The complete signal will sound when dough is done.
 6. Turn dough out onto well floured board. (Kneading paddle may remain in dough; if so, remove paddle.)
 7. Punch down and knead to remove air from dough.
 8. Cover and let rest for 10 minutes.
 9. Shape dough into a ball and place, seam side down on lightly greased baking sheet.
 10. Cover and let rise until doubled in size, about 45 minutes.
 11. Uncover and dust loaves lightly with flour. Using sharp knife or razor blade, cut cross about 3 inches long and ¼-inch deep in to top loaf.
 12. Bake at 425°F for 25 minutes or until golden and loaves test done. Move breads to wire rack to cool.
 13. Allow bread to cool on wire rack until ready to serve (at least 20 minutes).
- Makes 1 loaf

APRICOT KEY LIME PRESERVES

| INGREDIENTS |
|-----------------------------------|
| 3 cups fresh apricots, chopped |
| 1 cup sugar |
| 1 tbsp. fresh key lime juice |
| 1 tbsp. key lime zest |
| 1 pkg. (1.75 oz.) powdered pectin |

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select JAM and Press the START button.
4. The complete signal will sound when the preserves are done.
5. Using a pot holder, remove bread pan from baking chamber and carefully pour preserves into clean jars.
6. Place in refrigerator to cool.
7. Store in refrigerator for up to 3 weeks.

Makes about 2 cups

BLUEBERRY MANGO PRESERVES

| INGREDIENTS |
|-------------------------------------|
| 2 cups fresh blueberries |
| 1 cup fresh mango, coarsely chopped |
| $\frac{3}{4}$ cup sugar |
| 1 tbsp. grated lime peel |
| 1 tbsp. fresh lime juice |
| 1 pkg. (1.75 oz.) powdered pectin |

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select JAM. Press the START button.
4. The complete signal will sound when the preserves are done.
5. Using pot holders remove bread pan from baking chamber and cool on a wire rack. Carefully pour preserves into clean jars.
6. Place in refrigerator to set.
7. Store in refrigerator for up to 3 weeks.

Makes about 3 cups

BLUEBERRY PINEAPPLE PRESERVES

| INGREDIENTS |
|---|
| 2 cups fresh blueberries |
| 1 cup fresh pineapple, coarsely chopped |
| 1 cup sugar |
| 1 tbsp. fresh lemon juice |
| 1 pkg. (1.75 oz.) powdered pectin |

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select JAM. Press the START button.
4. The complete signal will sound when the preserves are done.
5. Using pot holders remove bread pan from baking chamber and cool on a wire rack. Carefully pour jam into clean jars.
6. Place in refrigerator to set.
7. Store in refrigerator for up to 3 weeks.

Makes about 3 cups

PEACHY LEMON PRESERVES

| INGREDIENTS |
|--|
| 3 cups fresh peaches, coarsely chopped (about 1½ lbs.) |
| 1 cup sugar |
| 1 tbsp. gated lemon peel |
| 2 tbsp. fresh lemon juice |
| 1 pkg. (1.75 oz.) powdered pectin |

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select JAM. Press the START button.
4. The complete signal will sound when the preserves are done.
5. Using pot holders remove bread pan from baking chamber and cool on a wire rack. Carefully pour jam into clean jars.
6. Place in refrigerator to set.
7. Store in refrigerator for up to 3 weeks.

Makes about 3 cups

CURRIED APPLE MANGO MARMALADE

| INGREDIENTS |
|---|
| 2½ cups apples, diced |
| 1 large ripe mango, peeled, seeded and coarsely chopped |
| ¾ cup sugar |
| 2 tsp. minced fresh ginger |
| ½ tsp. curry powder |
| ¼ tsp. cayenne powder |
| 1 pkg. (1.75 oz.) powdered pectin |

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select JAM. Press the START button.
4. The complete signal will sound when the jam is done.
5. Using a pot holder, remove bread pan from baking chamber and carefully pour jam into clean jars.
6. Place in refrigerator to cool.
7. Store in refrigerator for up to 3 weeks.

Makes about 1½ cups

ORANGE MOJO MARMALADE

| INGREDIENTS |
|-----------------------------------|
| 1 small onion, very thinly sliced |
| ¼ cup orange peel, slivered |
| ⅓ cup fresh orange juice |
| 1½ tbsp. fresh lime juice |
| 1 cup sugar |
| 1 tbsp. fresh oregano, chopped |
| ⅛ tsp. salt |
| ¼ tsp. ground cumin |
| 1 pkg. (1.75 oz.) powdered pectin |

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select JAM. Press the START button.
4. The complete signal will sound when the jam is done.
5. Using pot holders remove bread pan from baking chamber and cool on wire rack. Carefully pour jam into clean jars.
6. Place in refrigerator to set.
7. Store in refrigerator for up to 3 weeks.

Makes about 3 cups

APPLE CURRY CHUTNEY

| INGREDIENTS |
|-----------------------------------|
| 2½ cups apples, finely chopped |
| ¾ cup sugar |
| 1 jalapeno, seeded and diced |
| 2 tsp. minced fresh ginger |
| ½ tsp. curry powder |
| 2 tbsp. apple juice |
| 1 pkg. (1.75 oz.) powdered pectin |

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select JAM. Press the START button.
4. The complete signal will sound when the preserves are done.
5. Using pot holders remove bread pan from baking chamber and cool on a wire rack. Carefully pour preserves into clean jars.
6. Place in refrigerator to set.
7. Store in refrigerator for up to 3 weeks.

Makes about 2½ cups

CHIPOTLE KETCHUP

| INGREDIENTS |
|--|
| 1 medium onion, diced |
| 1 tbsp. olive oil |
| 1 can (28 oz.) tomatoes, drained and chopped |
| 2 bottled chipotle peppers in adobe, drained and chopped |
| ½ cup cider vinegar |
| ¼ cup light brown sugar |
| 1 tbsp. molasses |
| 1 tsp. celery seeds |
| ½ tsp. ground cinnamon |
| ¼ tsp. cloves |

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select JAM. Press the START button.
4. The complete signal will sound when the ketchup is done.
5. Using a pot holder, remove bread pan from baking chamber and carefully spoon into a heatproof bowl. Cover and allow to stand for at least 10 minutes to cool.
6. Spoon into blender jar; process on high speed until smooth (about 1 minute).
7. Strain and pour into jars.
8. Store in refrigerator for up to 3 weeks.

Makes about 3 cups

PINEAPPLE PAPAYA PRESERVES

| INGREDIENTS |
|-----------------------------------|
| 2 cups fresh pineapple, chopped |
| 1 cup fresh papaya, chopped |
| ¾ cup sugar |
| 1 tbsp. grated lemon peel |
| 1 tbsp. fresh lemon juice |
| 1 pkg. (1.75 oz.) powdered pectin |

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select JAM. Press the START button.
4. The complete signal will sound when the preserves are done.
5. Using pot holders remove bread pan from baking chamber and cool on a wire rack. Carefully pour jam into clean jars.
6. Place in refrigerator to set.
7. Store in refrigerator for up to 3 weeks.

Makes about 3 cups

NOTES