

# **Breadman<sup>®</sup>**

## **Stainless Steel Convection Bread Maker**



### **Customer Care Line:**

USA/Canada  
1-800-231-9786

### **Accessories/Parts**

(USA / Canada)  
1-800-738-0245

For **online customer service**  
and to **register** your product, go to  
**[www.prodprotect.com/applica](http://www.prodprotect.com/applica)**

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**Model**

**☐ TR2700**

# IMPORTANT SAFEGUARDS

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

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Consumer Services for examination, repair or electrical or mechanical adjustment. Or, call the appropriate toll-free number on the cover of this manual.
- The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, press and hold the STOP button for 2 seconds, remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Avoid contacting moving parts.

# SAVE THESE INSTRUCTIONS

**This product is for household use only.**

# ADDITIONAL IMPORTANT SAFEGUARDS

**Caution, hot surfaces:** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

**Caution:** During use, the internal parts of the bread maker and the area around the steam vents are HOT. Keep out of reach of children to avoid possible injury.

- A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water!
- When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
- To reduce the risk of fire, do not leave this appliance unattended during use.
- If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
- The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
- Do not use this appliance in an unstable position.

## **SHORT CORD INSTRUCTIONS**

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Do not use an extension cord with this product.

## **ELECTRIC POWER**

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

## **POLARIZED PLUG**

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

## **POWER OUTAGE**

### **60-Minute Power Failure Back-Up**

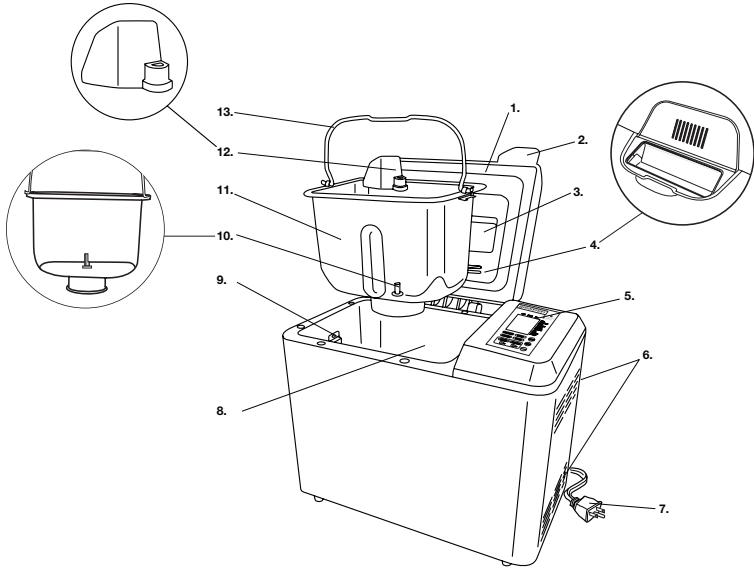
Your Stainless Steel Convection Bread Maker has a 60-minute power failure back-up feature. If the electricity goes off, the memory will store the Course in process for up to 60 minutes. If the power comes back on within this time, the Course will resume where it left off. If the bread maker loses power for more than 60 minutes and you are using any dairy products, perishables or meat in your bread, you should discard the contents of the recipe and start again with new fresh ingredients due to health and sanitary considerations.

For nonperishable recipes you may try starting the bread maker at the beginning of the Course again. However, this may not always produce an acceptable loaf of bread. If you are not sure when the outage occurred, remove the dough ball from the bread pan and place in an oven-safe baking container. Allow to double in size and place in a preheated 350°F/177°C oven for 30 to 45 minutes or until done. The bread will sound hollow when tapped on top of the loaf if it is done. Again, this may not always produce an acceptable loaf of bread.

If the bread has already begun to bake when the outage occurs, you must begin with new ingredients.

**Important: Power failure back-up does not cover surges. If you experience frequent surges, please use a surge protector.**

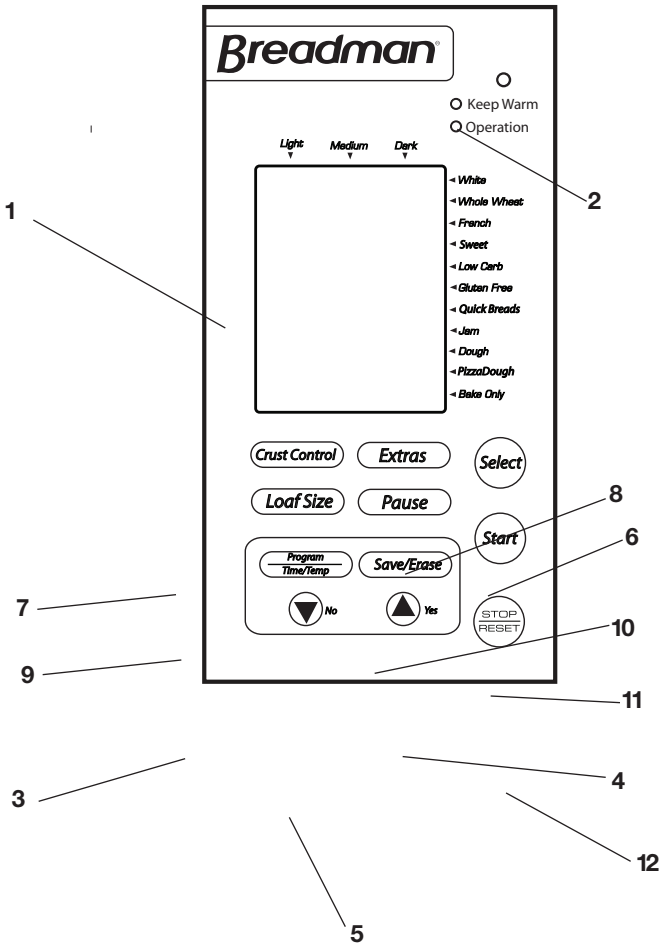
**Product may vary slightly from what is illustrated.**



- † 1. Removable lid (Part # TR2700-01)
- 2. Viewing window
- 3. Fruit & nut dispenser
- 4. Control panel
- 5. Steam vents
- 6. Power supply cord with polarized plug
- 7. Baking chamber
- 8. Drive shaft
- † 9. Bread pan (Part # TR2700-02)
- † 10. Kneading paddle (Part # TR2700-03)
- 11. Bread pan handle

**Note:** † indicates consumer replaceable/removable parts

# CONTROL PANEL



## 1. Display Window

Shows selection and timer setting.

## 2. Operation Light

Illuminates when **START** button is pressed; when cycle is completed and in Keep Warm phase, light will flash.

## 3. Program (PROG)

Your bread maker has a unique **24-Hour Delay Bake Timer**. You can delay baking for up to 24 hours in advance.

### Program (PROG) Time

The PROG button expands bread maker's standard bread baking options by giving you flexibility to alter times within framework of baking program. Using preprogrammed times, you can increase or decrease kneading, rising or baking times.

## **Program (PROG) Temperature**

The **PROG** button allows you to adjust baking temperatures when using **BAKE ONLY** Course, when creating your Personal Recipe or Custom Program.

### **4. Save/Erase**

Press this button to save or erase changes made in Program function.

### **5. Yes/No and Up/Down Arrows**

Use this pair of buttons to register changes made in Program function and to set delay timer.

Use this pair of buttons to add or subtract time displayed in the Display Window.

▲ Increases in 10-minute intervals.

▼ Decreases time in 10-minute intervals.

Additional options can be activated using **EXTRAS**, **PROG**, **SAVE/ERASE** and **DELAY BAKE**.

### **6. Menu**

Selects bread/dough Course you want. Each time **SELECT** button is pressed, a new Course number will appear in the display window. (Selections will be displayed in order listed.)

### **7. Crust Control**

Selects crust color: light, medium or dark  
Crust color is preset to medium.

### **8. Extras**

After you select the Course of your choice, you can then push **EXTRAS** to either activate or cancel dispenser function. The bread maker is preset to **NO EXTRAS**.

### **9. Loaf Size**

Selects loaf size: 1 lb, 1½ lb. or 2 lb.  
Loaf size is preset to 2 lb.

### **10. Pause**

**PAUSE** function can be activated only after machine has started a Course. For more details, refer to **PAUSE** section in this book

### **11. Start**

Press to start selected baking Course.

### **12. Stop/Reset**

Press and hold for 2 seconds to clear display, reset baking Course or delay bake timer setting – or to simply stop baking.

**Important: When you press ▲ or ▼, MENU, START or STOP buttons, you should hear a beep. This lets you know you've pressed hard enough and your selection was made.**

## **Selection Options**

**Select from these bread/dough courses:**

- 1. White Bread Light (1 lb)**
- 2. White Bread Light (1.5 lb)**
- 3. White Bread Light (2 lb)**
- 4. White Bread Medium (1 lb)**
- 5. White Bread Medium (1.5 lb)**
- 6. White Bread Medium (2 lb)**
- 7. White Bread Dark (1 lb)**
- 8. White Bread Dark (1.5 lb)**
- 9. White Bread Dark (2 lb)**
- 10. White Bread Rapid Light (1 lb)**
- 11. White Bread Rapid Light (1.5 lb)**
- 12. White Bread Rapid Light (2 lb)**
- 13. White Bread Rapid Medium (1 lb)**
- 14. White Bread Rapid Medium (1.5 lb)**
- 15. White Bread Rapid Medium (2 lb)**
- 16. White Bread Rapid Dark (1 lb)**
- 17. White Bread Rapid Dark (1.5 lb)**
- 18. White Bread Rapid Dark (2 lb)**
- 19. Whole Wheat Bread Light (1 lb)**
- 20. Whole Wheat Bread Light (1.5 lb)**
- 21. Whole Wheat Bread Light (2 lb)**
- 22. Whole Wheat Bread Medium (1 lb)**
- 23. Whole Wheat Bread Medium (1.5 lb)**
- 24. Whole Wheat Bread Medium (2 lb)**
- 25. Whole Wheat Bread Dark (1 lb)**
- 26. Whole Wheat Bread Dark (1.5 lb)**
- 27. Whole Wheat Bread Dark (2 lb)**
- 28. Whole Wheat Bread Rapid Light (1 lb)**
- 29. Whole Wheat Bread Rapid Light (1.5 lb)**
- 30. Whole Wheat Bread Rapid Light (2 lb)**
- 31. Whole Wheat Bread Rapid Medium (1 lb)**
- 32. Whole Wheat Bread Rapid Medium (1.5 lb)**
- 33. Whole Wheat Bread Rapid Medium (2 lb)**
- 34. Whole Wheat Bread Rapid Dark (1 lb)**
- 35. Whole Wheat Bread Rapid Dark (1.5 lb)**



36. Whole Wheat Bread Rapid Dark (2 lb)
37. French Bread Light (1 lb)
38. French Bread Light (1.5 lb)
39. French Bread Light (2 lb)
40. French Bread Medium (1 lb)
41. French Bread Medium (1.5 lb)
42. French Bread Medium (2 lb)
43. French Bread Dark (1 lb)
44. French Bread Dark (1.5 lb)
45. French Bread Dark (2 lb)
46. French Bread Rapid Light (1 lb)
47. French Bread Rapid Light (1.5 lb)
48. French Bread Rapid Light (2 lb)
49. French Bread Rapid Medium (1 lb)
50. French Bread Rapid Medium (1.5 lb)
51. French Bread Rapid Medium (2 lb)
52. French Bread Rapid Dark (1 lb)
53. French Bread Rapid Dark (1.5 lb)
54. French Bread Rapid Dark (2 lb)
55. Sweetened Bread (Sweet) Light (1 lb)
56. Sweetened Bread (Sweet) Light (1.5 lb)
57. Sweetened Bread (Sweet) Light (2 lb)
58. Sweetened Bread (Sweet) Medium (1 lb)
59. Sweetened Bread (Sweet) Medium (1.5 lb)
60. Sweetened Bread (Sweet) Medium (2 lb)
61. Sweetened Bread (Sweet) Dark (1 lb)
62. Sweetened Bread (Sweet) Dark (1.5 lb)
63. Sweetened Bread (Sweet) Dark (2 lb)
64. Sweetened Bread (Sweet) Rapid Light (1 lb)
65. Sweetened Bread (Sweet) Rapid Light (1.5 lb)
66. Sweetened Bread (Sweet) Rapid Light (2 lb)
67. Sweetened Bread (Sweet) Rapid Medium (1 lb)
68. Sweetened Bread (Sweet) Rapid Medium (1.5 lb)
69. Sweetened Bread (Sweet) Rapid Medium (2 lb)
70. Sweetened Bread (Sweet) Rapid Dark (1 lb)
71. Sweetened Bread (Sweet) Rapid Dark (1.5 lb)
72. Sweetened Bread (Sweet) Rapid Dark (2 lb)
73. Low Carb

- 74. Gluten Free
- 75. Batter Breads / Cake Light
- 76. Batter Breads / Cake Medium
- 77. Batter Breads / Cake Dark
- 78. Jam
- 79. Dough (1 lb)
- 80. Dough (1.5 lb)
- 81. Dough (2 lb)
- 82. Pizza dough
- 83. Bake Only
- 84. – 88. Personal Recipes

## How to Use

This product is for household use only.

**Important: Your bread maker has an intelligent fuse system designed to protect the motor from overheating. It will automatically shut off the motor if there is an overheat risk. If this occurs, unplug the appliance, wait a few seconds for it to cool down, and plug in again following the instructions.**

### GETTING STARTED

- Remove packing materials and any stickers.
- Place bread maker on dry, stable surface away from heat and areas where cooking grease or water may splatter on unit. Do not place near edge of countertop.

**Important: Your bread maker will bake up at 2-lb. loaf. Do not put larger quantities of ingredients into bread pan. Bread will not mix and bake correctly and bread maker may be damaged. (See MAXIMUM INGREDIENT AMOUNTS.)**

- Before first use, operate on Rapid White Course program to burn off manufacturing oils. (Follow instructions in MAKING DOUGH & BAKING BREAD.)

**Note:** During first use, bread maker may smoke and/or emit an odor from mineral oils used in manufacturing. This is normal.

### MAXIMUM INGREDIENT AMOUNTS

- Bread courses: approximately 4 cups
- Batter bread and prepackaged cake mixes: 4 cups
- Dough courses:  $4\frac{2}{3}$  cups
- Jam: 3 cups of fruit

### BREAD PAN TIPS

Inserting bread pan

**Note:** Remember to insert kneading paddle first, then add all ingredients BEFORE inserting the bread pan into baking chamber.

- When inserting bread pan into bread maker, make sure to seat firmly in place.

### **Removing bread pan**

- To remove bread pan from baking chamber, hold handle with an oven mitt and lift gently.

**Important: When you remove bread pan after baking, be sure to wear oven mitts to prevent burning.**

- After removing loaf (by turning bread pan upside down and shaking gently), check to see that kneading paddle is removed from loaf. If it is stuck in bread, use non-metal utensil to gently remove it, taking care not to scratch the kneading paddle.

## **KNEADING AND BAKING COURSES**

**Note:** If, at any time during bread making process, you need to turn bread maker OFF, press STOP button. Then unplug unit.

**Note:** During all courses except JAM, audible beep will sound to check dough ball and scrape ingredients from sides of bread pan, add additional ingredients like raisins, nuts or spices) or stir ingredients. Refer to KNEADING AND BAKING COURSES charts to determine time that beep will sound.

**Note:** If bread is not removed immediately after baking and STOP button is not pressed, controlled 60-minute Keep Warm cycle will begin for each Course selection (except Batter Bread, Doughs and Jam). Although this will help prevent bread from becoming soggy, for best results, remove bread immediately after baking process is complete.

### **White Bread**

Used for breads that primarily use white flour, although some recipes may include small amounts of whole wheat flour.

### **Whole Wheat Bread**

Used for recipes with significant amounts of whole wheat or rye flour, oats, or bran. Whole wheat Course begins with rest period during which flours or grains absorb liquid ingredients. Soaking causes flour or grain to soften and helps ingredients to combine. Generally, Whole wheat and multi-grain breads are shorter and denser than white, French or fruit & nut breads.

### **French Bread**

Traditionally, French bread has crispier crust and lighter texture than white bread. Recipes usually do not include butter, margarine or milk.

### **Sweetened Bread (Sweet)**

Used for recipes that contain fruit juice, additional sugar or added sweet ingredients such as coconut flakes, raisins, dried fruit or chocolate. Baking temperature is reduced to prevent burning.

### **Low Carb Bread**

Used for low carb recipes.

## **Gluten Free Bread**

Used for gluten free recipes.

## **Batter Bread**

Used for recipes that contain baking powder or baking soda, rather than yeast, to make bread or cake rise. Cake recipes made from scratch must be specially designed for this Course. Use this Course to prepare pre-packaged cake and quick bread mixes.

## **Jam**

Add fruit, sugar, and lemon juice for homemade jam – a great topping for homemade bread, waffles and ice cream.

## **Dough**

Use to prepare dough for making bread or rolls which are shaped before baking in a conventional oven.

## **Pizza Dough**

Use to prepare dough that requires less kneading and rising such as pizza and focaccia dough.

## **Bake Only**

Used if crust is too light or you wish to bake pre-made dough. Especially useful if your bread, batter or cake is not quite done. Check every few minutes. Course bakes for up to 1 hour, 30 minutes from 300°F to 375°F.

## **Rapid Bread**

Used for White, Whole Wheat, French, and Sweet Courses to decrease time by approximately 1 hour. Choose recipe, then simply add amount of yeast listed for Rapid Course. Bread may be shorter and denser.

## **Personal Recipe**

Your bread maker has 5 personal recipe memory cycles. You have 5 spaces to program and save your favorite recipes. PERSONAL BAKER lets you factor brand and type of flour, quality of yeast and even climate into Course times. Information is stored in PERSONAL BAKER file and kept separate from regular Courses.

## **Custom Program**

Allows you to alter existing settings in preset programmes to manually change Course length.

## KNEADING AND BAKING COURSE CHART

Course	Crust	Size	Preheat	Knead 1	Knead 2	Rise 1	Punch	Rise 2	Shape	Rise 3	Bake	Total
White	Light	2 lb.		5 min	20 min	40 min	10 sec	24 m 50 s	15 sec	49 m 45 s	40 min	3:00
		1.5 lb.		3 min	22 min	40 min	10 sec	24 m 50 s	15 sec	49 m 45 s	35 min	2:55
		1 lb.		3 min	22 min	40 min	10 sec	24 m 50 s	15 sec	49 m 45 s	30 min	2:50
	Medium	2 lb.		5 min	20 min	40 min	10 sec	24 m 50 s	15 sec	49 m 45 s	50 min	3:10
		1.5 lb.		3 min	22 min	40 min	10 sec	24 m 50 s	15 sec	49 m 45 s	45 min	3:05
		1 lb.		3 min	22 min	40 min	10 sec	24 m 50 s	15 sec	49 m 45 s	40 min	3:00
	Dark	1 lb.		5 min	20 min	40 min	10 sec	24 m 50 s	15 sec	49 m 45 s	60 min	3:20
		1.5 lb.		3 min	22 min	40 min	10 sec	24 m 50 s	15 sec	49 m 45 s	55 min	3:15
		2 lb.		3 min	22 min	40 min	10 sec	24 m 50 s	15 sec	49 m 45 s	50 min	3:10
Rapid White	Light	2 lb.		5 min	20 min	15 min	10 sec	9 m 50 s	10 sec	29 m 50 s	40 min	2:00
		1.5 lb.		3 min	22 min	15 min	10 sec	9 m 50 s	10 sec	29 m 50 s	35 min	1:55
		1 lb.		3 min	22 min	15 min	10 sec	9 m 50 s	10 sec	29 m 50 s	30 min	1:50
	Medium	2 lb.		5 min	20 min	15 min	10 sec	9 m 50 s	10 sec	29 m 50 s	50 min	2:10
		1.5 lb.		3 min	22 min	15 min	10 sec	9 m 50 s	10 sec	29 m 50 s	45 min	2:05
		1 lb.		3 min	22 min	15 min	10 sec	9 m 50 s	10 sec	29 m 50 s	40 min	2:00
	Dark	2 lb.		5 min	20 min	15 min	10 sec	9 m 50 s	10 sec	29 m 50 s	60 min	2:20
		1.5 lb.		3 min	22 min	15 min	10 sec	9 m 50 s	10 sec	29 m 50 s	55 min	2:15
		1 lb.		3 min	22 min	15 min	10 sec	9 m 50 s	10 sec	29 m 50 s	50 min	2:10

Course	Crust	Size	Preheat	Knead 1	Knead 2	Rise 1	Punch	Rise 2	Shape	Rise 3	Bake	Total
Whole Wheat	Light	2 lb.	30 min	5 min	15 min	50 min	10 sec	24 m 50 s	10 sec	44 m 50 s	40 min	3:30
		1.5 lb.	30 min	3 min	17 min	50 min	10 sec	24 m 50 s	10 sec	44 m 50 s	37 min	3:27
		1 lb.	30 min	3 min	17 min	50 min	10 sec	24 m 50 s	10 sec	44 m 50 s	35 min	3:25
	Medium	2 lb.	30 min	5 min	15 min	50 min	10 sec	24 m 50 s	10 sec	44 m 50 s	45 min	3:35
		1.5 lb.	30 min	3 min	17 min	50 min	10 sec	24 m 50 s	10 sec	44 m 50 s	42 min	3:32
		1 lb.	30 min	3 min	17 min	50 min	10 sec	24 m 50 s	10 sec	44 m 50 s	40 min	3:30
	Dark	2 lb.	30 min	5 min	15 min	50 min	10 sec	24 m 50 s	10 sec	44 m 50 s	53 min	3:43
		1.5 lb.	30 min	3 min	17 min	50 min	10 sec	24 m 50 s	10 sec	44 m 50 s	50 min	3:40
		1 lb.	30 min	3 min	17 min	50 min	10 sec	24 m 50 s	10 sec	44 m 50 s	48 min	3:38
Rapid Whole Wheat	Light	2 lb.	5 min	5 min	15 min	30 min	10 sec	39 m 50 s			40 min	2:15
		1.5 lb.	5 min	3 min	17 min	30 min	10 sec	39 m 50 s			37 min	2:12
		1 lb.	5 min	3 min	17 min	30 min	10 sec	39 m 50 s			35 min	2:10
	Medium	2 lb.	5 min	5 min	15 min	30 min	10 sec	39 m 50 s			45 min	2:20
		1.5 lb.	5 min	3 min	17 min	30 min	10 sec	39 m 50 s			42 min	2:17
		1 lb.	5 min	3 min	17 min	30 min	10 sec	39 m 50 s			40 min	2:15
	Dark	2 lb.	5 min	5 min	15 min	30 min	10 sec	39 m 50 s			53 min	2:28
		1.5 lb.	5 min	3 min	17 min	30 min	10 sec	39 m 50 s			50 min	2:25
		1 lb.	5 min	3 min	17 min	30 min	10 sec	39 m 50 s			48 min	2:23

Course	Crust	Size	Preheat	Knead 1	Knead 2	Rise 1	Punch	Rise 2	Shape	Rise 3	Bake	Total
French	Light	2 lb.		5 min	20 min	40 min	10 sec	29 m 50 s	10 sec	59 m 50 s	45 min	3:20
		1.5 lb.		3 min	22 min	40 min	10 sec	29 m 50 s	10 sec	59 m 50 s	42 min	3:17
		1 lb.		3 min	22 min	40 min	10 sec	29 m 50 s	10 sec	59 m 50 s	40 min	3:15
	Medium	2 lb.		5 min	20 min	40 min	10 sec	29 m 50 s	10 sec	59 m 50 s	55 min	3:30
		1.5 lb.		3 min	22 min	40 min	10 sec	29 m 50 s	10 sec	59 m 50 s	52 min	3:27
		1 lb.		3 min	22 min	40 min	10 sec	29 m 50 s	10 sec	59 m 50 s	50 min	3:25
	Dark	2 lb.		5 min	20 min	40 min	10 sec	29 m 50 s	10 sec	59 m 50 s	65 min	3:40
		1.5 lb.		3 min	22 min	40 min	10 sec	29 m 50 s	10 sec	59 m 50 s	62 min	3:37
		1 lb.		3 min	22 min	40 min	10 sec	29 m 50 s	10 sec	59 m 50 s	60 min	3:35
Rapid French	Light	2 lb.		5 min	20 min	20 min	8 sec	44 m 52 s			45 min	2:15
		1.5 lb.		3 min	22 min	20 min	8 sec	44 m 52 s			42 min	2:12
		1 lb.		3 min	22 min	20 min	8 sec	44 m 52 s			40 min	2:10
	Medium	2 lb.		5 min	20 min	20 min	8 sec	44 m 52 s			55 min	2:25
		1.5 lb.		3 min	22 min	20 min	8 sec	44 m 52 s			52 min	2:22
		1 lb.		3 min	22 min	20 min	8 sec	44 m 52 s			50 min	2:20
	Dark	2 lb.		5 min	20 min	20 min	8 sec	44 m 52 s			65 min	2:35
		1.5 lb.		3 min	22 min	20 min	8 sec	44 m 52 s			62 min	2:32
		1 lb.		3 min	22 min	20 min	8 sec	44 m 52 s			60 min	2:30

Course	Crust	Size	Preheat	Knead 1	Knead 2	Rise 1	Punch	Rise 2	Shape	Rise 3	Bake	Total
Sweet	Light	2 lb.		5 min	20 min	40 min	10 sec	24 m 50 s	5 sec	49 m 55 s	55 min	3:15
		1.5 lb.		3 min	22 min	40 min	10 sec	24 m 50 s	5 sec	49 m 55 s	52 min	3:12
		1 lb.		3 min	22 min	40 min	10 sec	24 m 50 s	5 sec	49 m 55 s	50 min	3:10
	Medium	2 lb.		5 min	20 min	40 min	10 sec	24 m 50 s	5 sec	49 m 55 s	65 min	3:25
		1.5 lb.		3 min	22 min	40 min	10 sec	24 m 50 s	5 sec	49 m 55 s	62 min	3:22
		1 lb.		3 min	22 min	40 min	10 sec	24 m 50 s	5 sec	49 m 55 s	60 min	3:20
	Dark	2 lb.		5 min	20 min	40 min	10 sec	24 m 50 s	5 sec	49 m 55 s	75 min	3:35
		1.5 lb.		3 min	22 min	40 min	10 sec	24 m 50 s	5 sec	49 m 55 s	72 min	3:32
		1 lb.		3 min	22 min	40 min	10 sec	24 m 50 s	5 sec	49 m 55 s	70 min	3:30
Rapid Sweet	Light	2 lb.		5 min	20 min	25 min	10 sec	54 m 50 s			55 min	2:40
		1.5 lb.		3 min	22 min	25 min	10 sec	54 m 50 s			52 min	2:37
		1 lb.		3 min	22 min	25 min	10 sec	54 m 50 s			50 min	2:35
	Medium	2 lb.		5 min	20 min	25 min	10 sec	54 m 50 s			65 min	2:50
		1.5 lb.		3 min	22 min	25 min	10 sec	54 m 50 s			62 min	2:47
		1 lb.		3 min	22 min	25 min	10 sec	54 m 50 s			60 min	2:45
	Dark	2 lb.		5 min	20 min	25 min	10 sec	54 m 50 s			75 min	3:00
		1.5 lb.		3 min	22 min	25 min	10 sec	54 m 50 s			72 min	2:57
		1 lb.		3 min	22 min	25 min	10 sec	54 m 50 s			70 min	2:55
Low Carb		30 min	3 min	25 min	80 min	15 sec	31 sec	4 sec	46 sec	55 min	4:30	
Gluten Free			3 min	10 min	14 min					52 min	1:19	
Jam		15 min								50 min	1:05	
Dough	2 lb.			3 min	27 min	60 min						1:30
	1.5 lb.			3 min	24 min	60 min						1:27
	1 lb.			3 min	21 min	60 min						1:24
Pizza Dough			3 min	22 min	30 min						0:55	
Bake Only		2 lb.								90 min	1:30	



\*Whole Wheat Courses have a rest period for up to 30 minutes before kneading begins. No movement occurs in the Bread Pan.

This is normal.

\*Jam Course has a rest period for 15 minutes before kneading begins. No movement occurs in the Bread Pan.

Course	Crust	Knead 1	Knead 2	Knead 3	Rest	Knead 4	Knead 5	Bake	Total
Batter Breads	Light	1 min	3 min	2 min	2 min	1 min	2 min	69 min	1:20
	Medium	1 min	3 min	2 min	2 min	1 min	2 min	79 min	1:30
	Dark	1 min	3 min	2 min	2 min	1 min	2 min	89 min	1:40

## **KNOW YOUR INGREDIENTS**

### **All-Purpose Flour**

All-purpose flour is blend of refined hard and soft wheat flours ideally suited for making quick breads and cakes.

### **Bran**

Bran (unprocessed) is coarse outer portion of wheat or rye grains that is separated from flour by sifting or bolting. It is often added to bread in small quantities for nutritional enrichment, heartiness and flavor. It is also used to enhance bread texture.

### **Bread Flour**

Bread flour is a high gluten/protein flour that typically has higher gluten concentration than all-purpose flour. Using bread flour with will produce loaves with better volume and structure.

### **Cornmeal and Oatmeal**

Cornmeal and oatmeal come from coarsely ground white or yellow corn and from rolled or steel-cut oats. They are used primarily to enhance flavor and texture of bread.

### **Cracked Wheat**

Cracked wheat has very coarse texture. It comes from wheat kernels cut into angular fragments. It gives whole grain breads a nutty flavor and crunchy texture.

### **Rye Flour**

Rye flour must always be mixed with high proportion of bread flour, as it does not contain enough gluten to develop structure for high, even-grained loaf.

### **Self-Rising Flour**

Self-rising flour contains leavening ingredients that will interfere with bread and cake making. Self-Rising Flour is **NOT RECOMMENDED** for use.

### **7 Grain Cereal Blend**

7 grain cereal blend is blend of cracked wheat, oats, bran, rye, cornmeal, flax seeds and hulled millet.

### **Vital Wheat Gluten**

Gluten is manufactured from wheat flour that has been treated to remove nearly all of the starch to leave a very high protein content. (Gluten is the protein in wheat that makes dough elastic.) Gluten is available at most health food stores and in baking aisle in many markets. It is sometimes used in small portions with dense, low-gluten flours (such as whole wheat) to increase volume and lighten texture.

### **Whole Wheat Flour**

Whole wheat flour is milled from the entire wheat kernel, which contains the bran and germ. This high fiber flour is richer in nutrients than all-purpose or bread flour. Breads made with this flour are usually smaller and heavier than white loaves. Many recipes mix whole wheat flour with bread flour or vital wheat gluten to produce high, light-textured bread.

### **Flour Storage**

Keep flour in a secure, airtight container. Keep rye and whole wheat flours stored in a refrigerator, freezer or a cool area to prevent them from becoming rancid. Allow flour to come to room temperature before using.

**Note:** Flours, while visibly similar, can be very different by virtue of how they were ground, milled, stored, etc. You may have to experiment with different brands of flour to help you make the perfect loaf. See RECIPE TIPS to assist with these experiments.

## **Yeast**

Active yeast, through a fermentation process, produces carbon dioxide gas necessary to make bread rise. Yeast feeds on carbohydrates in sugar and flour to produce this gas. Three different types of yeast are available: fresh (cake), active dry and quick-acting. Quick, rapid rise and bread maker yeasts are quick-acting. Fresh (cake) yeast is NOT RECOMMENDED for use with your bread maker.

Ensure your yeast is fresh by checking its expiration date. Once a package or jar of yeast is opened, it is important that the remaining contents be immediately resealed and refrigerated or frozen for future use. Often dough that fails to rise is due to stale yeast.

**Note:** Basic bread and dough recipes in this booklet were developed using active dry yeast. You may use chart below to substitute any quick-acting yeast (quick rise, fast rise or bread maker yeast) for active dry yeast.

### **Conversion Chart for Quick Rise Yeast**

$\frac{3}{4}$  tsp. active dry yeast =  $\frac{1}{2}$  tsp. quick-acting yeast

1 tsp. active dry yeast =  $\frac{3}{4}$  tsp. quick-acting yeast

$1\frac{1}{2}$  tsp. active dry yeast = 1 tsp. quick-acting yeast

$2\frac{1}{4}$  tsp. active dry yeast =  $1\frac{1}{2}$  tsp. quick-acting yeast

1 tbsp. active dry yeast = 2 tsp. quick-acting yeast

### **Rapid Course Yeast Addition**

Rapid Course settings for White, French, Whole Wheat and Sweet decrease time for making your favorite bread by approximately 1 hour. Choose recipe, then add an additional  $\frac{1}{2}$  tsp. of active dry or quick-acting yeast to the recipe. The bread may be shorter and denser.

## **Sugar**

Sugar is important for color and flavor of breads. It also serves as food for yeast since it supports fermentation process. Recipes in this book that call for sugar require granulated sugar.

**Important: Do not substitute powdered sugar or artificial sweeteners cannot be used as substitute, as yeast will not react properly with them.**

## **Salt**

Salt is necessary to balance flavor in breads and cakes; it also limits growth of yeast. Do not increase or decrease amount of salt shown in recipes.

## **Liquids**

All liquids should be warm 80°F/27°C for all recipes. Liquids, such as milk, water or a combination of powdered milk and water, can be used when making bread. Milk will improve flavor, provide velvety texture and soften the crust, while water alone will produce a crispier crust. Vegetable or fruit juices and potato water may be used for flavor variety.

## Eggs

Eggs add richness and velvety texture to bread dough and cakes. When recipe calls for egg(s) at room temperature, large egg(s) should be used.

## Fats

Shortening, butter and oil shorten, or tenderize, the texture of yeast breads. French bread gets unique crust and texture from the lack of fat added. However, breads that call for fat stay fresh longer. If butter is used directly from refrigerator, it should be cut into small pieces for easier blending during kneading process.

## Baking Powder

Double acting baking powder is leavening agent used in quick breads and cakes. This type of leavening agent does not require rising time before baking, as chemical reaction works when liquid ingredients are added and again during baking process.

## Baking Soda

Baking soda is another leavening agent, not to be confused or substituted for baking powder. It also does not require rising time before baking, as chemical reaction works during baking process.

**Important: Ingredients must be measured with exacting accuracy to avoid affecting taste and texture of bread.**

## Special Glazes for Yeast Breads

Select 1 of the following special glazes to enhance your bread.

- Egg Glaze: Beat 1 large egg and 1 tablespoon of water together, brush generously over dough – prior to baking.
- Melted Butter Crust: Brush melted butter over just-baked bread for a softer, more tender crust.
- Milk Glaze: For a softer, shiny crust, brush just-baked bread with milk or cream.
- Sweet Icing Glaze: Mix 1 cup sifted icing sugar with 1 to 2 tablespoons of milk until smooth to make a consistent glaze. Drizzle glaze over raisin bread or sweet breads when they are almost cool.

**Note:** If desired, generously sprinkle with your choice of poppy, sesame or caraway seeds after glazing.

## Checking Dough Consistency

Although your bread maker will mix, knead and bake bread automatically, when baking bread from scratch, it is necessary to learn to recognize condition of your dough. The ratio of flour to liquid is the most critical factor in any bread recipe, yet most easily remedied. After 5 to 8 minutes in Knead Stage, open bread maker to check consistency of dough. Dough should be in a soft, tacky ball (feel sticky like scotch tape). If it is too dry, add ½ to 1 tsp. of liquid at a time. If it is too wet, add ½ to 1 tbsp. of flour at a time.

## High-Altitude Baking

In high-altitude areas (over 3,000 feet) dough tends to rise faster, as there is less air pressure. Therefore, less yeast is necessary. For more information on High Altitude Baking guides contact:

Colorado Cooperative Extension Resource Center

Toll free: (877) 692-9358

E-mail: CERC@vines.colostate.edu

Website: [www.ext.colostate.edu/depts/coopext](http://www.ext.colostate.edu/depts/coopext)

In dry climates, flour is drier and requires slightly more liquid.

In humid climates, flour is wetter and will absorb less liquid, so less liquid is required.

## Slicing and Storing Bread

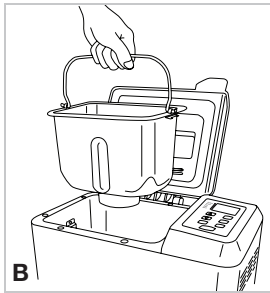
For best results, place bread on wire rack and allow to cool for 15 – 30 minutes before slicing. Use electric knife or serrated knife for even slices.

Store unused bread, tightly sealed (sealable plastic bags or plastic containers work well) at room temperature for up to 3 days. For longer storage, (up to 1 month) place bread in sealed container in freezer. Since homemade bread has no preservatives, it tends to dry out and become stale faster. Leftover or slightly hardened bread may be cut into ½-inch or 1-inch cubes and used in recipes to make croutons, bread pudding or stuffing.

## MAKING DOUGH, BAKING BREADS AND BATTER BREADS

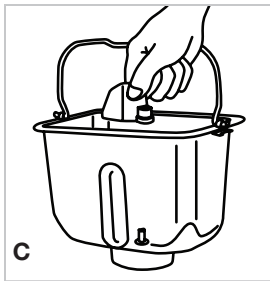
**Note:** Depending on the Course or recipe used, some steps may not apply or there may be additional steps. Refer to the respective Course sections in this booklet for more detailed instructions.

**Important: Add ingredients to bread pan in the order listed in the recipe.**



1. Open lid and remove bread pan. Lift bread pan straight up and out using the handle (B).

**Caution: Do not turn or shake bread pan while taking it out. If the bread pan is bent, temperature sensor may not work properly.**

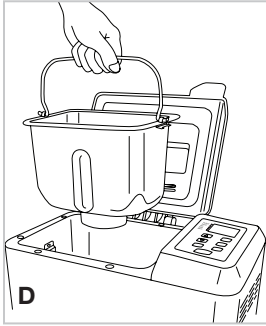


2. Position kneading paddle on the drive shaft. Match flat side of drive shaft to flat part of hole in kneading paddle. Make sure paddle is secure (C).
3. Place ingredients into the bread pan. For best results, add all liquid ingredients first, then add all dry ingredients.

**Important: Always add yeast, baking powder or baking soda last.**

4. Make small indentation on top of dry ingredients (not so deep it reaches the wet layer) and add yeast/baking powder/baking soda.

**Important: Indentation for yeast is important, especially when using the delay bake timer. It keeps yeast away from the wet ingredients until the kneading process begins. (Liquid ingredients will prematurely activate the yeast.)**



5. Insert the bread pan into the baking chamber. Press down on rim of bread pan until it snaps securely into place **(D)**.

**Note:** If bread pan does not snap securely into place, remove bread pan. Wearing oven mitts, place fingers behind bread pan clips and gently pull away from oven wall. Insert bread pan again.

6. Close the lid. Plug into standard electrical outlet. Bread maker will beep and three zeros will flash in display window.

7. Press MENU to choose desired Course. The operation light will illuminate. Each time MENU is pressed, unit and display will move to next Course.

8. Press CRUST to choose crust color. Bread maker is preset for MEDIUM

**Note:** CRUST will not be activated for the following courses:

- Jam
- Dough
- Pizza Dough
- Bake Only

**Note:** When using Dough, Pizza Dough, Pasta Dough, Batter Bread™ or Jam courses, steps 7 and 8 are not needed.

9. Press LOAF SIZE to select: 1, 1.5 LB, or 2.0 lb. Bread maker is preset to 2 lb

**Note:** Loaf size cannot be activated for the following courses:

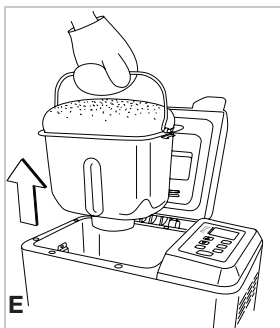
- Batter Breads
- Jam
- Pizza Dough
- Pasta Dough

**Note:** Although bread maker is capable of making 1.0 lb. loaves, we recommend baking 1.5 and 2.0 lb recipes for more uniform loaves of bread. This is especially true for breads that contain whole grains or other special ingredients such as sunflower or sesame seeds.

10. Add ingredients such as dried fruits, nuts or herbs to the Fruit & Nut Dispenser

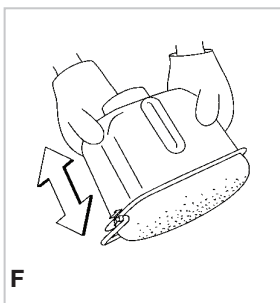
**Important: Do not exceed  $\frac{2}{3}$  cup capacity.**

**Important: Do not pour liquids or spices into dispenser. Always make sure fresh fruit or vegetables are not wet. Pat dry before putting them in the dispenser.**



11. Press **START** to begin kneading cycle. The operation light will illuminate. The **TIME** remaining will begin to count down in display window. **COURSE**, **LOAF SIZE**, **CRUST COLOR** and **CYCLE** will be shown in display window. **(E)**.

**Note: During kneading cycle, yeast will activate and viewing window may begin to fog. (This will clear eventually so you can view the progress.)**



12. When your bread is finished baking, bread maker will beep and "0:00" will appear in display window. Press **STOP** and open lid. Using oven mitts, remove bread pan **(F)**.

**Important: Remember, bread pan and loaf are both very hot! Be careful not to place either on tablecloth, plastic surface or other heat-sensitive surface that may scorch or melt.**

**Note:** If bread is not removed immediately after baking and **STOP** is not pressed, the **Keep Warm** cycle will begin. Operation light will begin to flash. Bread maker will automatically turn off after 60 minutes. Although this will help prevent bread from becoming soggy, for best results, remove bread immediately after baking.

**Note:** **Keep Warm** cycle does not apply to the following courses:

- Jam
- Dough
- Pizza Dough
- Bake Only

13. Turn bread pan upside down and shake to release bread. Place bread upright on wire rack to cool 15 – 30 minutes before cutting. This allows steam to escape.

**Caution: Be sure to remove kneading paddle from the bread.**

**Caution: Bread pan, kneading paddle and bread will be very hot.**

14. Always unplug bread maker after each use.

### **USING 24-HOUR DELAY BAKE TIMER**

**Important: Delay baking does not activate Jam Course. Don't use delay bake timer if your recipe includes eggs, fresh milk, yogurt or other dairy products, meats, etc**

To preset your bread maker, follow these steps:

1. Add ingredients as usual, taking care not to let yeast and liquid ingredients contact one another.

**Note:** If your recipe contains salt, add it with the liquid ingredients, taking care to keep it away from the yeast.

2. Close bread maker lid and plug it in.

3. Press **MENU** to choose Course. Time needed for selected Course appears in display window.
  4. Press **▲** to add time in 10-minute intervals. (Use **▼** to subtract time.) Amount of time set is shown in display window
    - To fast forward time, continually press **▲**.
    - To fast reverse, continually press **▼**.
    - For example, if it is 8:00 AM and you want bread ready at 1:00 PM, press **▲** until the display reads 5:00 – meaning it will finish baking in 5 hours. This is the hour difference between 8:00 AM and 1:00 PM.
- Note:** Actual baking times will not change.
5. Press **LOAF** to choose loaf size, press **CRUST** to choose crust color, then press **START** to begin timer. The colon (:) in time display begins to flash, letting you know timer is started. When your bread is finished baking bread maker will beep and “0:00” will appear in display window. Press **STOP** and open lid.
  6. If you make an error after you’ve activated program and want to start over, press and hold **STOP**. Timer will clear and you can begin again.

## **ADVANCED BAKING TECHNIQUES**

### **BAKE ONLY**

The Bake Only course offers the flexibility to vary time and temperature. You can bake pre-made dough or dough purchased at the store using this Course. You may also use this Course if crust color is too light or if your batter or cake is not quite done. Check every few minutes.

1. Press the **PROG** button.
2. Using the **▲** and **▼** arrows, adjust the amount of time you need up to 1 hour, 30 minutes.
3. Set temperature from 300°F – 375°F.
4. Press **START** to begin baking.

### **PAUSE**

You can press **PAUSE** at any time, during any Course. When you pause, bread maker will remain paused for approximately 10 minutes. You will hear a beep when the pause cycle begins; the time will flash until baking is resumed. Press **START** at any time to resume baking.

Note: If you forget to touch **START**, baking will resume automatically after 10 minutes.

Touch **STOP** to cancel Course completely and return to the Course selection display.

Use **PAUSE** to:

- Create decorative crusts
- Make pull-apart rolls
- Make braided breads
- Create rustic Mediterranean-style rolled bread
- Add crumbled toppings to coffee cakes

**Important: Have all ingredients ready before starting PAUSE cycle.**



**Important: Do not leave lid standing open for extended periods of time. Always use an oven mitt when handling the bread pan or any part of the interior of the bread maker.**

### **Decorative Crusts**

1. At start of baking process (see KNEADING AND BAKING CHART), press **PAUSE**.
2. Leave bread pan in bread maker.
3. Using a knife or sharp blade, cut a decorative pattern in the top of the loaf (criss-cross, slashes, etc).
4. Prepare egg wash using 1 egg white OR 1 whole egg + 1 tbsp. water; mix well.
5. Carefully brush top of loaf and cuts with egg wash, being careful not to spill or drip the wash into the bread pan or baking chamber.
6. Press **START** when finished; work quickly to limit heat loss.

### **Pull-Apart Rolls**

1. At start of final rise (see KNEADING AND BAKING CHART), press **PAUSE**.
2. Remove bread pan from baking chamber and close lid.
3. Remove dough and kneading paddle from bread pan.
4. Divide dough evenly (12, 18 or 24 pieces).
5. Roll each piece into a round ball and layer back into bread pan.
6. Carefully brush 1st layer with egg wash and sprinkle with spices.
7. Continue layering until all dough balls are used.
8. Return bread pan to bread maker and press **START**.

**Note:** Use Italian spices, cinnamon sugar, seeds or any combination of toppings you desire.

### **Braided Breads**

1. At start of last rise (see KNEADING AND BAKING CHART), press **PAUSE**.
2. Remove bread pan from baking chamber and close lid.
3. Remove dough and kneading paddle from bread pan.
4. Divide dough into 3 equal pieces.
5. Stretch and roll each piece into a 10" (25 cm) rope.
6. Place ropes on flat surface, side-by-side.
7. Starting at center, braid ropes to one end, then turn to braid the second half; seal ends.
8. Return to bread pan and tuck ends under loaf.
9. If desired, brush with egg wash or water and sprinkle with seeds.
10. Return bread pan to bread maker and press **START**.

### **Mediterranean-Style Rustic Bread**

**Note:** The below is an example of how to make a rolled, Mediterranean-style rustic bread using a French bread recipe.

1. Press **PAUSE** at the end of the shaping process (see KNEADING AND BAKING CHART).
2. Remove bread pan from bread maker and close lid.
3. Remove dough and kneading paddle from bread pan.

4. Roll dough to an 8" x 13" (20 cm x 33 cm) rectangle on a clean, lightly floured surface.
5. Lightly brush with good olive oil, then sprinkle with fresh chopped garlic, rosemary, basil and sub-dried tomatoes. Top with 1/3 cup crumbled feta or goat cheese. If desired, you may also add 2 – 3 slices of prosciutto.
6. Tightly roll dough lengthwise into an 8" wide (20 cm) roll.
7. Tuck ends under and place in bread pan.
8. Return bread pan to bread maker, close lid and press START.
9. The final rise will begin, followed by the baking process.
10. As baking begins, press PAUSE again and remove bread pan.
11. Slash top of crust and gently mist loaf with cold water, then return bread pan to baking chamber.
12. Close lid and press START to complete your rustic Mediterranean bread.

### **Adding Crumbled Toppings to Coffee Cakes**

**Note:** Works best with Batter Breads recipes

1. At the end of last knead (see KNEADING AND BAKING CHART) press PAUSE.
2. Remove bread pan from bread maker and close lid.
3. Remove kneading paddle from batter.
4. Top batter with desired crumb topping
5. Place bread pan back in baking chamber, close lid and press START.

**Important: Removing kneading paddle will help prevent tearing of cake/loaf when it is removed from pan after baking.**

### **PERSONAL RECIPES**

For advanced bakers, this bread maker has 5 personal recipe memory settings. This means you have 5 spaces to program and save your favorite personal recipes. With the personal recipe programmer, you can set the length of each cycle or skip a cycle entirely based on the recipe you are creating. You can factor in brand and type of flour, quality of yeast and even climate to determine cycle times.

**Important: To save or erase a personal recipe, follow the instructions provided in CUSTOM PROGRAMS.**

**Note:** We recommend that you keep a separate log of the cycle times for your Personal Recipes.

1. To activate personal recipe program, press and hold **PROG** for 1 second.
2. Program each cycle time using ▲/▼ arrows to set time and then pressing **PROG** again to set.

- 1st press: Preheat cycle
- 2nd press: Knead cycle 1
- 3rd press: Knead cycle 2
- 4th press: Rise 1
- 5th press: Punch
- 6th press: Rise 2
- 7th press: Shape
- 8th press: Rise 3

- 9th press: Bake cycle  
10th press: Keep Warm cycle  
11th press: Temperature  
12th press: Extras – Do you want to activate the fruit and nut dispenser?  
**YES or NO**

**Note:** To skip a cycle, press the arrows until you reach zero (0), then press **PROG** to move on to the next cycle of the baking program.

3. Press **PROG** a final time. The word **SAVE** will flash on the display.
4. Select **YES** or **NO**. Selecting **YES** will save your changes. If you select **NO**, the personal recipe course will proceed as programmed, but will revert back to the previously saved times at the end of baking.

**Note:** You can use the Delay Bake Timer when running personal recipe programs. Simply use the ▲/▼ arrows to set the time difference and press **START**.

## **CUSTOM PROGRAMS**

The most versatile function on your bread maker, Custom Program is similar to Personal Recipe in that you can manually change the length of each cycle of a bread making course. Unlike Personal Recipe, Custom Program factors in LOAF SIZE and CRUST COLOR.

**Note:** You can also use Custom Program to change kneading and bake times in Batter Breads Course; heat and stir times in Jam Course; knead and rise times in Dough Course.

To manually change a preprogrammed Course, follow these steps:

1. Press **MENU** until you reach desired Course setting, such as White.
2. Press **PROG**; a beep will sound and “CUSTOM PROGRAM” will appear on the display in the upper left corner.
3. Following the instructions in PERSONAL RECIPES, enter or change cycle times as outlined. Use KNEADING AND BAKING CHART as a reference.
4. When you are finished, a final beep will sound, indicating your Custom Program changes have been made.

To reset a preprogrammed Course to its original times, follow these steps:

1. Press **MENU** until you reach the Custom Program Course setting you wish to change. It will be displayed in the display window.
2. Press **SAVE/ERASE**.
3. Display will prompt **ERASE**, and you may simply press **YES** to accept and return to the default settings.

## BREAD RECIPES...EASY AS 1-2-3

We suggest starting your bread making with this White Bread recipe. Follow steps previously outlined in this Instruction Manual. These steps have been written to eliminate most common errors in bread maker baking and may be helpful for any recipe.

### WHITE BREAD

Ingredients	1.0 lb.	1½ lb.	2.0 lb.
Water (80°F/27°C)	¾ cup + 1 tbsp.	1 cup	1½ cups
Oil	1 tbsp.	2 tbsp.	2½ tbsp.
Sugar	1½ tbsp.	2 tbsp.	¼ cup
Dry milk	1 tbsp.	1½ tbsp.	2 tbsp.
Bread flour	2¼ cups	3 cups	4 cups
Salt	1 tsp.	1.5 tsp	2 tsp
Active dry yeast	1½ tsp.	2 tsp.	2¼ tsp.
Select White Course			
Select Rapid White			
Active dry yeast	2 tsp.	2½ tsp.	2¾ tsp.

### White, Rapid White, Whole Wheat, Rapid Whole Wheat, French, Rapid French, Sweet, Rapid Sweet Course Method:

1. Remove bread pan from bread maker. Attach kneading paddle onto drive shaft. Have all ingredients ready. Make sure all ingredients, except water, are at room temperature.
2. Measure water (80°F/27°C) and pour into bread pan.
3. Measure oil and add to bread pan.
4. Measure sugar, salt and dry milk; add to bread pan.
5. Measure bread flour and add to bread pan. The Rapid setting for White Bread decreases time for making bread by approximately an hour. Add additional ½ tsp. of yeast when baking rapid breads.
6. After making indentation in dry ingredients, carefully measure yeast and add to bread pan. If using delay bake timer, make absolutely sure yeast is on top of bread flour, away from liquids.
7. Place bread pan into bread maker. Push down on rim until it fits firmly into place. Close lid.
8. Press **MENU**; choose White Bread Course. Press **CRUST** to choose crust color. Press **LOAF** to choose loaf size. If delay baking is desired, press ▲ and ▼ to add delay bake time, then press **START**. If no delay baking is

desired, press **START** to begin immediately.

9. At beep during kneading process, check dough ball (see CHECKING DOUGH CONSISTENCY). It will be sticky to the touch. At this time, push down any dough or flour that may be on sides of bread pan. If desired, add additional ingredients (i.e., raisins, nuts, and spices). If necessary, stir ingredients. (See KNEADING AND BAKING COURSE CHART to check time beep will sound.)
10. After ending beep sound, bread maker will start 60-minute Keep Warm cycle. "0:00" will appear in display window; colon will begin to flash. The operation light will flash.
11. Press **STOP** and use oven mitts to carefully remove bread pan. Light will go out when **STOP** is pressed.

**Caution: Pan, kneading paddle and bread will be very hot. Use oven mitts!**

12. Turn bread pan upside down and shake several times to release bread. Do not use metal utensils. Remove kneading paddle and allow loaf to cool standing upright on wire rack approximately 15 – 30 minutes before slicing.
13. Once bread has cooled (approximately 1 hour) store in an airtight container.
14. Unplug unit and allow to cool completely before cleaning. (See CARE AND CLEANING INSTRUCTIONS.)

## WHITE SOURDOUGH STARTER

Ingredients	Amount
Active dry yeast	2¼ tsp.
Water (110°F/43°C)	2 cups
Bread flour	3½ cups
Sugar	1 tbsp.

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

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

Replenish with 1 cup flour, 2/3 cup water (110°F/43°C) and 1 tsp. sugar. Stir until blended – some lumps may remain. Cover loosely and let stand 10 to 12 hours or overnight. Starter will rise and become bubbly. Stir, then place in refrigerator to store. Stir in 1 tsp. of sugar to keep active if not used every week.

## WHITE SOURDOUGH BREAD

Ingredients	1.0 lb.	1½ lb.	2.0 lb.
Water (80°F/27°C)	½ cup + 1 tbsp.	¾ cup	¾ cup + 1 tbsp.
Starter (see above recipe)	¾ cup	1 cup	1¼ cup
Sugar	2 tsp.	1 tbsp.	4 tsp.
Salt	1 tsp.	1½ tsp.	2 tsp.
Bread flour	2 cups	3 cups	4 cups
Active dry yeast	1½ tsp.	2 tsp.	2¼ tsp.
Select White Course			
Select Rapid White Course			
Active dry yeast	2 tsp.	2½ tsp.	2¾ tsp.

## CORNBREAD

Ingredients	1.0 lb.	1½ lb.	2.0 lb.
Eggs, large; room temperature	1	1	2
plus enough water (80°F/27°C) to equal	¾ cup + 2 tbsp.	1 cup + 3 tbsp.	1⅓ cups
Oil	2 tbsp.	3 tbsp.	¼ cup
Honey	2 tbsp.	3 tbsp.	¼ cup
Salt	1 tsp.	1½ tsp.	2 tsp.
Dry milk	1 tbsp.	2 tbsp.	2½ tbsp.
Bread flour	2 cups	3 cups	4 cups
Cornmeal	¼ cup	⅓ cup	½ cup
Active dry yeast	1½ tsp.	2 tsp.	2¼ tsp.
Select White Course			
Select Rapid White Course			
Active dry yeast	2 tsp.	2½ tsp.	2¾ tsp.

## FAT-FREE WHITE BREAD

Ingredients	1.0 lb.	1½ lb.	2.0 lb.
Water (80°F/27°C)	¾ cup + 1 tbsp.	1 cup + 3 tbsp.	1½ cups
Applesauce	1 tbsp.	2 tbsp.	3 tbsp.
Sugar	1½ tbsp.	3 tbsp.	¼ cup
Salt	1 tsp.	1½ tsp.	2 tsp.
Dry milk	1 tbsp.	1½ tbsp.	2 tbsp.
Bread flour	2¼ cups	3 cups	4 cups
Cornmeal	¼ cup	⅓ cup	½ cup
Active dry yeast	1½ tsp.	2 tsp.	2¼ tsp.
Select White Course			
Select Rapid White Course			
Active dry yeast	2 tsp.	2½ tsp.	2¾ tsp.

## EGG BREAD

Ingredients	1.0 lb.	1½ lb.	2.0 lb.
Eggs, large; room temperature	1	2	2
plus enough water (80°F/27°C) to equal	¾ cup + 1 tbsp.	1 cup + 1 tbsp.	1⅓ cups
Oil	1 tbsp.	1½ tbsp.	2 tbsp.
Sugar	4 tsp.	2 tbsp.	2½ tbsp.
Salt	1 tsp.	1½ tsp.	2 tsp.
Dry milk	2 tbsp.	3 tbsp.	¼ cup
Bread flour	2 cups + 2 tbsp.	3 cups	4 cups
Active dry yeast	1½ tsp.	2 tsp.	2¼ tsp.
Select White Course			
Select Rapid White Course			
Active dry yeast	2 tsp.	2½ tsp.	2¾ tsp.

## POTATO BREAD

<b>Ingredients</b>	<b>1.0 lb.</b>	<b>1½ lb.</b>	<b>2.0 lb.</b>
Eggs, large; room temperature	1	2	2
plus enough water (80°F/27°C) to equal	¾ cup + 2 tbsp.	1¼ cups	1½ cups
Oil	1 tbsp.	2 tbsp.	3 tbsp.
Sugar	4 tsp.	2 tbsp.	3 tbsp.
Salt	1 tsp.	1½ tsp.	2 tsp.
Dry milk	2 tbsp.	3 tbsp.	¼ cup
White pepper	1/8 tsp.	¼ tsp.	¼ tsp.
Instant potato buds	¼ cup	1/3 cup	½ cup
Green onion tops, chopped	1 tbsp.	1½ tbsp.	2 tbsp.
Bread flour	2 cups	3 cups	4 cups
Active dry yeast	1½ tsp.	2 tsp.	2¼ tsp.
Select White Course			
Select Rapid White Course			
Active dry yeast	2 tsp.	2½ tsp.	2¾ tsp.



## WHOLE GRAIN BREAD

<b>Ingredients</b>	<b>1.0 lb.</b>	<b>1½ lb.</b>	<b>2.0 lb.</b>
Water (80°F/27°C)	¼ cup	⅓ cup	½ cup
Cultured buttermilk (80°F/27°C)	⅔ cup	1 cup	1⅓ cups
Oil	2 tsp.	1 tbsp.	1 tbsp. + 1 tsp.
Molasses	3 tbsp.	¼ cup	⅓ cup
Salt	1 tsp.	1½ tsp.	2 tsp.
Baking soda	¾ tsp.	1 tsp.	1½ tsp.
Oat bran cereal, uncooked	3 tbsp.	¼ cup	⅓ cup
Cornmeal	3 tbsp.	¼ cup	⅓ cup
Rye flour	3 tbsp.	¼ cup	⅓ cup
Buckwheat flour	3 tbsp.	¼ cup	⅓ cup
Whole wheat flour	⅓ cup	½ cup	⅓ cup
Bread flour	1⅓ cups	2 cups	3 cups
Active dry yeast	1½ tsp.	2 tsp.	2¼ tsp.
Select White Course			
Select Rapid White Course			
Active dry yeast	2 tsp.	2½ tsp.	2¾ tsp.

## SUNFLOWER & SESAME SEED WHOLE WHEAT BREAD

<b>Ingredients</b>	<b>1½ lb.</b>	<b>2.0 lb.</b>
Eggs, large; room temperature	1	1
plus enough water (80°F/27°C) to equal	1 cup + 2 tbsp.	1¼ cups
Oil	2 tbsp.	3 tbsp.
Molasses	1 tbsp.	2 tbsp.
Sugar	1 tbsp.	2 tbsp.
Salt	1½ tsp.	2 tsp.
Bread flour	2½ cups	3 cups
Whole wheat flour	½ cup	1 cup
Sesame seeds	2 tbsp.	2½ tbsp.
Cumin seeds	¼ tsp.	¼ tsp.
Sunflower seeds (kernels)	1½ tbsp.	2 tbsp.
Active dry yeast	2 tsp.	2¼ tsp.
Select Whole Wheat Course		
Select Rapid Whole Wheat Course		
Active dry yeast	2½ tsp.	2¾ tsp.

## WHOLE WHEAT BREAD

<b>Ingredients</b>	<b>1.0 lb.</b>	<b>1½ lb.</b>	<b>2.0 lb.</b>
Egg whites	1	1	1
plus enough cultured buttermilk (80°F/27°C) to equal	1 cup	1 cup + 3 tbsp.	1½ cups
Oil	2 tbsp.	3 tbsp.	¼ cup
Molasses	2 tbsp.	3 tbsp.	¼ cup
Salt	1 tsp.	1½ tsp.	2 tsp.
Baking soda	¼ tsp.	½ tsp.	¾ tsp.
Whole wheat flour	2 cups	3 cups	4 cups
Active dry yeast	1½ tsp.	2 tsp.	2¼ tsp.
Select Whole Wheat Course			
Select Rapid Whole Wheat Course			
Active dry yeast	2 tsp.	2½ tsp.	2¾ tsp.

## CARAWAY RYE BREAD

<b>Ingredients</b>	<b>1.0 lb.</b>	<b>1½ lb.</b>	<b>2.0 lb.</b>
Eggs, large; room temperature	1	1	2
plus enough water (80°F/27°C) to equal	¾ cup	1 cup + 1 tbsp.	1⅓ cups
Oil	2 tbsp.	3 tbsp.	¼ cup
Honey	2 tbsp.	3 tbsp.	¼ cup
Salt	1 tsp.	1½ tsp.	2 tsp.
Dry milk	1 tbsp.	2 tbsp.	3 tbsp.
Bread flour	1 cup	1½ cups	2 cups
Whole wheat flour	½ cup	¾ cup	1 cup
Caraway seeds	1 tbsp.	2 tbsp.	3 tbsp.
Active dry yeast	1½ tsp.	2 tsp.	2¼ tsp.
Select Whole Wheat Course			
Select Rapid Whole Wheat Course			
Active dry yeast	2 tsp.	2½ tsp.	2¾ tsp.

## ONION RYE BREAD

<b>Ingredients</b>	<b>1.0 lb.</b>	<b>1½ lb.</b>	<b>2.0 lb.</b>
Eggs, large; room temperature	1	1	2
plus enough water (80°F/27°C) to equal	¾ cup + 2 tbsp.	1 cup + 3 tbsp.	1⅓ cups + 2 tbsp.
Oil	2 tbsp.	3 tbsp.	¼ cup
Honey	2 tbsp.	3 tbsp.	¼ cup
Salt	1 tsp.	1½ tsp.	2 tsp.
Dry milk	1 tbsp.	2 tbsp.	3 tbsp.
Bread flour	1 cup	1½ cups	2 cups
Whole wheat flour	½ cup	¾ cup	1 cup
Caraway seeds	1 tbsp.	2 tbsp.	3 tbsp.
Dehydrated onion	2 tbsp.	3 tbsp.	¼ cup
Active dry yeast	1½ tsp.	2 tsp.	2¼ tsp.
Select Whole Wheat Course			
Select Rapid Whole Wheat Courset			
Active dry yeast	2 tsp.	2½ tsp.	2¾ tsp.

## SEVEN GRAIN BREAD

<b>Ingredients</b>	<b>1½ lb.</b>	<b>2.0 lb.</b>
Eggs, large; room temperature	1	1
plus enough water (80°F/27°C) to equal	1 cup + 2 tbsp.	1½ cups
Oil	2 tbsp.	3 tbsp.
Honey	2 tsp.	1 tbsp.
Salt	1½ tsp.	2 tsp.
Whole wheat flour	1½ cups	2 cups
Bread flour	½ cup	1 cup
Brown rice flour	¼ cup	⅓ cup
Spelt flour	¼ cup	⅓ cup
Buckwheat flour	¼ cup	⅓ cup
Rye flour	¼ cup	⅓ cup
Oatmeal	¼ cup	⅓ cup
Cornmeal	2 tbsp.	¼ cup
Gluten	3 tbsp.	¼ cup
Active dry yeast	2 tsp.	2¼ tsp.
Select Whole Wheat Course		
Select Rapid Whole Wheat Course		
Active dry yeast	2½ tsp.	2¾ tsp.

## TWO CHEESE BREAD

<b>Ingredients</b>	<b>1.0 lb.</b>	<b>1½ lb.</b>	<b>2.0 lb.</b>
Eggs, large; room temperature	1	1	1
plus enough water (80°F/27°C) to equal	¾ cup	1 cup	1¼ cups
Oil	2 tsp.	1 tbsp.	1½ tbsp.
Honey	1 tsp.	2 tsp.	1 tbsp.
Salt	1 tsp.	1½ tsp.	2 tsp.
Dry milk	2 tbsp.	2 tbsp.	3 tbsp.
Whole wheat flour	¼ cup	½ cup	¾ cup
Bread flour	1¾ cups	2½ cups	3¼ cups
Grated cheddar cheese	⅔ cup	1 cup	1⅓ cups
Grated Parmesan cheese	2 tbsp.	3 tbsp.	¼ cup
Sesame seeds	1 tsp.	2 tsp.	1 tbsp.
Active dry yeast	1½ tsp.	2 tsp.	2¼ tsp.
Select Whole Wheat Course			
Select Rapid Whole Wheat Course			
Active dry yeast	2 tsp.	2½ tsp.	2¾ tsp.

## PUMPERNICKEL BREAD

<b>Ingredients</b>	<b>1.0 lb.</b>	<b>1½ lb.</b>	<b>2.0 lb.</b>
Eggs, large; room temperature	1	1	2
plus enough water (80°F/27°C) to equal	¾ cup + 1 tbsp.	1 cup + 2 tbsp.	1 cup + 6 tbsp.
Oil	2 tbsp.	3 tbsp.	¼ cup
Honey	2 tbsp.	3 tbsp.	¼ cup
Salt	1 tsp.	1½ tsp.	2 tsp.
Dry milk	1 tbsp.	2 tbsp.	3 tbsp.
Bread flour	1 cup	1½ cups	2 cups
Whole wheat flour	½ cup	¾ cup	1 cup
Rye flour	½ cup	⅔ cup	1 cup
Caraway seeds	1 tbsp.	2 tbsp.	3 tbsp.
Instant coffee granules	1 tsp.	2 tsp.	1 tbsp.
Cocoa powder	2 tbsp.	3 tbsp.	¼ cup
Active dry yeast	1½ tsp.	2 tsp.	2¼ tsp.
Select Whole Wheat Course			
Select Rapid Whole Wheat Course			
Active dry yeast	2 tsp.	2½ tsp.	2¾ tsp.



## HEARTY NUT BREAD

<b>Ingredients</b>	<b>1.0 lb.</b>	<b>1½ lb.</b>	<b>2.0 lb.</b>
Water (80°F/27°C)	1 cup	1¼ cups	1 cup + 7 tbsp.
Oil	2 tsp.	1 tbsp.	1½ tbsp.
Molasses	3 tbsp.	¼ cup	⅓ cup
Salt	1 tsp.	1½ tsp.	2 tsp.
Dry oatmeal, quick or regular	⅓ cup	½ cup	⅔ cup
Whole wheat flour	⅔ cup	1 cup	1⅓ cups
Bread flour	1⅓ cups	2 cups	2⅔ cups
Walnuts, chopped	⅔ cup	¾ cup	1 cup
Active dry yeast	1½ tsp.	2 tsp.	2¼ tsp.
Select Whole Wheat Course			
Select Rapid Whole Wheat Course			
Active dry yeast	2 tsp.	2½ tsp.	2¾ tsp.

## FRENCH BREAD

Ingredients	1.0 lb.	1½ lb.	2.0 lb.
Water (80°F/27°C)	¾ cup + 2 tbsp.	1 cup + 2 tbsp.	1½ cups
Oil	1 tbsp.	1½ tbsp.	2 tbsp.
Sugar	1 tbsp.	1½ tbsp.	2 tbsp.
Salt	1 tsp.	1½ tsp.	2 tsp.
Bread flour	2¼ cups	3½ cups	4 cups
Active dry yeast	1½ tsp.	2 tsp.	2¼ tsp.
Select French Course			
Select Rapid French Course			
Active dry yeast	2 tsp.	2½ tsp.	2¾ tsp.

## ITALIAN HERB BREAD

Ingredients	1.0 lb.	1½ lb.	2.0 lb.
Water (80°F/27°C)	¾ cup + 2 tbsp.	1 cup + 1 tbsp.	1¼ cups + 2 tbsp.
Oil	1½ tbsp.	2 tbsp.	3 tbsp.
Sugar	1 tbsp.	2 tbsp.	3 tbsp.
Salt	1 tsp.	1½ tsp.	2 tsp.
Dry milk	1 tbsp.	2 tbsp.	3 tbsp.
Bread flour	2¼ cups	3 cups	4 cups
Active dry yeast	1½ tsp.	2 tsp.	2¼ tsp.
Select French Course			
Select Rapid French Course			
Active dry yeast	2 tsp.	2½ tsp.	2¾ tsp.

## CINNAMON RAISIN BREAD

<b>Ingredients</b>	<b>1.0 lb.</b>	<b>1½ lb.</b>	<b>2.0 lb.</b>
Water (80°F/27°C)	¾ cup	1 cup	1¼ cups + 2 tbsp.
Oil	1 tbsp.	1½ tbsp.	2 tbsp.
Brown sugar, firmly packed	1½ tbsp.	2½ tbsp.	3 tbsp.
Salt	1 tsp.	1½ tsp.	2 tsp.
Dry milk	1 tbsp.	1½ tbsp.	2 tbsp.
Cinnamon	1 tsp.	2 tsp.	1 tbsp.
Bread flour	2¼ cups	3 cups	4 cups
Walnuts, chopped	⅓ cup	½ cup	⅔ cup
Active dry yeast	1½ tsp.	2 tsp.	2¼ tsp.
<b>Add to dispenser (press EXTRAS before pressing START to begin baking):</b>			
Raisins	⅓ cup	½ cup	⅔ cup
Select Fruit & Nut Course			
Select Rapid Fruit & Nut Course			
Active dry yeast	2 tsp.	2½ tsp.	2¾ tsp.

## CRUNCHY CRACKED WHEAT BREAD

**Note:** This recipe requires a few quick preparation instructions.

- Add cracked wheat to heatproof bowl. Pour in boiling water, stirring to prevent lumps.
- Let mixture stand for 20 minutes (at 80°F/27°C). Stir, pour into bread pan and add remainder of ingredients in order given.

<b>Ingredients</b>	<b>1.0 lb.</b>	<b>1½ lb.</b>	<b>2.0 lb.</b>
Cracked wheat	½ cup	¾ cup	1 cup
Water, boiling	1 cup	1½ cups	1¾ cups
Oil	1½ tbsp.	2 tbsp.	3 tbsp.
Sugar	4 tsp.	2 tbsp.	3 tbsp.
Salt	1 tsp.	1½ tsp.	2½ tsp.
Bread flour	2 cups	3 cups	4 cups
Active dry yeast	1½ tsp.	2 tsp.	2¼ tsp.
Select Fruit & Nut Course			
Select Rapid Fruit & Nut			
Active dry yeast	2 tsp.	2½ tsp.	2¾ tsp.

## WHITE WHEAT BREAD

<b>Ingredients</b>	<b>1.0 lb.</b>	<b>1½ lb.</b>	<b>2.0 lb.</b>
Water (80°F/27°C)	¾ cup	1 cup + 2 tbsp.	1¼ cups + 2 tbsp.
Oil	1 tbsp.	1½ tbsp.	2 tbsp.
Sugar	2 tbsp.	3 tbsp.	¼ cup
Salt	1 tsp.	1½ tsp.	2 tsp.
Dry milk	1 tbsp.	1½ tbsp.	2 tbsp.
Bread flour	1¾ cups	2¾ cups	3½ cups
Whole wheat flour	¼ cup	¼ cup	½ cup
Active dry yeast	1½ tsp.	2 tsp.	2¼ tsp.
<b>Add to dispenser (press EXTRAS before pressing START to begin baking):</b>			
Sunflower seeds (kernels)	2 tbsp.	3 tbsp.	¼ cup
Select Fruit & Nut Course			
Select Rapid Fruit & Nut Course			
Active dry yeast	2 tsp.	2½ tsp.	2¾ tsp.

## DRIED FRUIT BREAD

<b>Ingredients</b>	<b>1.0 lb.</b>	<b>1½ lb.</b>	<b>2.0 lb.</b>
Water (80°F/27°C)	¾ cup	1 cup + 1 tbsp.	1¼ cups
Oil	2½ tbsp.	3 tbsp.	¼ cup
Brown sugar	1½ tbsp.	2½ tbsp.	¼ cup
Salt	1 tsp.	1½ tsp.	2 tsp.
Dry milk	1 tbsp.	1½ tbsp.	2½ tbsp.
Bread flour	2¼ cups	3 cups	4 cups
Nutmeg	½ tsp.	1 tsp.	1½ tsp.
Active dry yeast	1½ tsp.	2 tsp.	2¼ tsp.
<b>Add to dispenser (press EXTRAS before pressing START to begin baking):</b>			
Dried fruit	⅓ cup	½ cup	⅔ cup
Select Fruit & Nut Course			
Select Rapid Fruit & Nut			
Active dry yeast	2 tsp.	2½ tsp.	2¾ tsp.

## SOY CINNAMON RAISIN BREAD

**Note:** For best results, choose LIGHT crust.

<b>Ingredients</b>	<b>1½ lb.</b>
Water (80°F/27°C)	1 cup
Oil	3 tbsp.
Sugar	2 tbsp.
Salt	1½ tsp.
Dry milk	¼ cup
Bread flour	2½ cups
Cinnamon	1 tsp.
Soy flour	½ cup
Active dry yeast	2 tsp.
<b>Add to dispenser (press EXTRAS before pressing START to begin baking):</b>	
Raisins	½ cup
Select Fruit & Nut Course	
Select Rapid Fruit & Nut	
Active dry yeast	2½ tsp.

## BATTER BREADS

Batter Breads Course will mix and bake a prepackaged cake mix or quick bread.

## SWEET CORN BREAD

<b>Ingredients</b>	<b>1 loaf</b>
Eggs, large, at room temperature	2
Milk (80°F/27°C)	1 cup
Butter, melted	¼ cup
Sugar	¾ cup
Salt	1 tsp.
All-purpose flour	2 cups
Cornmeal	1 cup
Double acting baking powder	1 tbsp.
Select Batter Breads Course	



## Method:

1. Remove bread pan from bread maker. Attach kneading paddle onto shaft. Add ingredients to bread pan in order listed. Refer to MEASURING YOUR INGREDIENTS. Make sure all ingredients, except water, are at room temperature.
2. Place bread pan into bread maker. Push down on rim until it fits firmly into place. Close lid.
3. Press **MENU**; choose Batter Breads Course. Press **CRUST** to choose crust color. If delay bake is desired, press ▲/▼ buttons to set delay bake timer, and then press **START** for delay; or, simply press **START** to begin immediately.

**Important: Don't use delay bake timer if your recipe includes eggs, fresh milk, yogurt or other dairy products, meats, fish or any other ingredients that may spoil.**

4. At beep during kneading process, check dough. At this time, push down any dough or flour that may stuck to sides of bread pan. If desired, add additional ingredients (i.e., raisins, nuts, and spices). If necessary, stir ingredients. Refer to KNEADING AND BAKING COURSES chart to check display time beep will sound.
5. Before baking begins, remove bread pan from bread maker. Remove kneading paddle from batter and place bread pan back into breadmaker to complete bake process. Removing paddle will help prevent tearing cake/loaf when it is removed from pan after baking.
6. When bread is finished baking bread maker will beep and "0:00" will appear in display window. Press **STOP** and open lid.

**Caution: Oven cavity, bread pan, kneading paddle and bread will be very hot. Use oven mitts.**

7. Remove bread pan from bread maker as soon as course is complete and allow cake or Batter Breads to remain in pan for 20 minutes on cooling rack before removing. Using oven mitts, take non metal spatula and gently loosen cake from sides of pan. Turn upside down to remove. Allow to cool 15 – 30 minutes before cutting.
8. When bread has completely cooled (approximately 1 hour) store in air tight container.
9. Unplug unit and allow to cool completely before cleaning. Clean bread pan after each use.

## Batter Breads Course Hints for Best Results

- It is important that you assist bread maker in stirring process during resttime. Refer to KNEADING AND BAKING COURSE chart for appropriate time. Use a rubber spatula to gently scrape the ingredients from sides and corners of pan, and fold into wet mixture.
- Full size cake mix (16-oz or larger), quick bread or muffin mix (13-oz or larger) works well using Batter Breads Course. As with any other liquid ingredients, the liquid should be 80°F/27°C and the eggs room temperature. Otherwise, add ingredients as listed on package instructions. 1-step angel food cake mixes may also be used. 2-step and swirl mix will work well using this program.
- Although delay bake timer is an option for this Course, our experience has shown recipes included do not mix well when delayed. You may find a few of your recipes may work well; therefore, we have given you delay as an option.

## PINEAPPLE COCONUT POUND CAKE

Ingredients	1 cake
Eggs, large, at room temperature	2
Crushed pineapple, undrained	1 cup
Butter, softened	¼ cup
Sugar	¾ cup
Salt	½ tsp.
Coconut, grated	½ cup
All-purpose flour	2 cups
Double acting baking powder	1 tbsp.
<b>Add to dispenser (press EXTRAS before pressing START to begin baking):</b>	
Coconut, grated	½ cup
Select Batter Breads Course	

**Note:** During rest cycle, stir with a spatula to fold in any flour around sides of bread pan.

## CHEDDAR LOAF BREAD

<b>Ingredients</b>	<b>1 loaf</b>
Eggs, large, at room temperature	3
Crushed pineapple, undrained	1 cup
Shortening, room temp.	½ cup
Cheddar cheese, shredded	1 cup
Sugar	½ cup
Salt	¾ tsp.
All-purpose flour	2 cups
Double acting baking powder	1 tbsp.
<b>Add to dispenser (press EXTRAS before pressing START to begin baking):</b>	
Pecans, chopped	½ cup
Select Batter Breads Course	

**Note:** During rest cycle, stir with a spatula to fold in any flour around sides of bread pan.

## BANANA NUT CAKE

Ingredients	1 loaf
Whole eggs, large, at room temperature	2
Egg whites, at room temperature	2
Sour milk	1/3 cup
Banana, mashed	1 1/2 cups
Oil	6 tbsp.
Sugar	1 cup
Salt	3/4 tsp.
Cream of tartar	1 1/2 tsp.
All-purpose flour	2 cups
Baking soda	3/4 tsp.
Double acting baking powder	2 tsp.
<b>Add to dispenser (press EXTRAS before pressing START to begin baking):</b>	
Nuts, chopped	3/4 cup
Select Batter Breads Course	

**Note:** During rest cycle, stir with a spatula to fold in any flour around sides of bread pan.

## LOW CARB BREAD RECIPES... EASY AS 1-2-3

For all low carb recipes, use the Low Carb Course selection. Your bread maker is preset to medium crust color and a 2 lb. (908 g) loaf size; these cannot be changed on the Low Carb Course setting.

**Important: Use exact ingredients listed in recipe; do not substitute! You may only substitute quick or rapid yeast for active dry yeast as given in the YEAST CONVERSION chart in this Use and Care manual.**

### LOW CARB WHITE BREAD

Ingredients	2 lb.
Water (80°F/27°C)	1½ cups
Canola oil	3 tbsp.
Lemon juice	2 tsp.
Liquid lecithin	1 tbsp.
Butter, cold and cut in small pieces	¼ cup
Eggs, large, at room temperature	2
Salt	2 tsp.
Psyllium husks	3 tbsp.
Dry oatmeal, instant or regular	3 tbsp.
Nutritional yeast flakes	3 tbsp.
Oat bran	¾ cup
Splenda®	¼ cup
Rice bran	¼ cup
Vital wheat gluten	1 cup
Bread flour	2 cups
Active dry yeast	6 tsp.
Select Low Carb Course	
Yield: 28 slices	

## Nutritional Analysis\*

Calories / slice	106
Calories from fat	45
Total fat	5 g
Cholesterol	20 mg
Sodium	187 mg
Potassium	90 mg
Carbohydrates	15
Dietary fiber	3 g
Sugar	0.4 g
Protein	5 g
Vit A	85 iu
Calcium	10 mg
Iron	1 mg

\*Calories & nutritional information based on serving sizes listed in recipe.

### Low Carb Course Method:

1. Remove bread pan from bread maker. Attach kneading paddle onto shaft. Add ingredients to bread pan in order listed. Refer to MEASURING YOUR INGREDIENTS. Make sure all ingredients, except water, are at room temperature.
2. Place bread pan into bread maker. Push down on rim until it fits firmly into place. Close lid.
3. Press **MENU** and choose Low Carb Course. Press **START** to start course cycles immediately.

**Important: Don't use delay bake timer if your recipe includes eggs, fresh milk, yogurt or other dairy products, meats, fish or any other ingredients that may spoil.**

4. About 5 – 10 minutes in Knead 2 cycle, check dough ball. It will be sticky to the touch. At this time, push down any dough or flour that may be stuck to sides of bread pan.
5. At end of baking cycle, a beep will sound and the bread maker will start a 60-minute Keep Warm cycle. "0:00" will appear in display and colon will begin to flash. Keep Warm indicator light will flash.

6. Press **STOP** and use oven mitts to carefully remove bread pan. The indicator light will go out when the **STOP** button is pressed.

**Caution: Bread pan, kneading paddle and bread will be extremely hot. Use oven mitts.**

7. Turn bread pan upside-down and shake several times to release bread. Do not use metal utensils inside bread pan or bread maker. Remove kneading paddle and allow loaf to cool standing upright on wire rack approximately 15 – 30 minutes prior to slicing.

8. Cut loaf in half, top to bottom, then cut each half into ½-inch slices.

9. When bread has cooled completely (approximately 1 hour), store in an airtight container.

10. Unplug unit and allow to cool completely before cleaning. Clean bread pan after each use.

## LOW CARB CINNAMON RAISIN BREAD

Ingredients	2 lb.
Water (80°F/27°C)	2 cups
Canola oil	3 tbsp.
Liquid lecithin	1 tbsp.
Salt	1 tbsp.
Splenda®	1/3 cup
Oat bran	3/4 cup
Ground almonds	3/4 cup
Vanilla-flavored whey protein powder	1 cup
Vital wheat gluten	2¾ cups
Cinnamon	1 tbsp.
Active dry yeast	6 tsp.
<b>Add to dispenser (press EXTRAS before pressing START to begin baking):</b>	

Ingredients	2 lb.
Raisins	1/3 cup
Select Low Carb Course	
Yield: 28 slices	

### Nutritional Analysis\*

Calories / slice	77
Calories from fat	36
Total fat	4 g
Cholesterol	4 mg
Sodium	268 mg
Potassium	146 mg
Carbohydrates	10
Dietary fiber	2 g
Sugar	2 g
Protein	10 g
Vit A	1 iu
Calcium	19 mg
Iron	1 mg

\*Calories & nutritional information based on serving sizes listed in recipe.



## LOW CARB BATTER BREADS

Use the Batter Breads Course and Light CRUST for low carb Batter Breads. Follow the method given for LOW CARB BREADS, but choose Batter Breads course in step #3 and select **CRUST** color **LIGHT**.

## LOW CARB CHOCOLATE CAKE

Ingredients	1 cake
Butter, melted	6 tbsp.
Sour cream, room temperature	½ cup
Eggs, large, at room temperature	6
Cocoa powder	¼ cup
Splenda®	3 tbsp.
Soy flour	¾ cup
Select Batter Breads Course and LIGHT crust color.	
Yield: 9 pieces	

### Nutritional Analysis\*

Calories / slice	182
Calories from fat	144
Total fat	9 g
Cholesterol	171 mg
Sodium	222 mg
Potassium	280 mg
Carbohydrates	5
Dietary fiber	1 g
Sugar	2 g

Protein	8 g
Vit A	510 iu
Calcium	92 mg
Iron	1 mg

\*Calories & nutritional information based on serving sizes listed in recipe.

### GLUTEN FREE BREAD RECIPES... EASY AS 1-2-3

The Gluten Free Course on your bread maker allows you to prepare fresh bread for a gluten-free diet or for bread lovers that have special dietary needs. Your bread maker is preset to medium crust color and a 1.5 lb. (681 g) loaf size; these cannot be changed on the Gluten Free Course setting.

**Important: Use exact ingredients listed in recipe; do not substitute! You may only substitute quick or rapid yeast for active dry yeast as given in the YEAST CONVERSION chart in this Use and Care manual.**

**Note:** For all Gluten Free recipes, we used Red Star Quick Rise™ Yeast.

### GLUTEN FREE COUNTRY WHITE BREAD

Ingredients	1.5 lb.
Water (110 – 115 °F / 43 – 46 °C)	1⅓ cups
Extra large eggs	3
Oil	3 tbsp.
Cider vinegar	1 tsp.
Sugar	3 tbsp.
Salt	1½ tsp.
Dry milk	½ cup
White rice flour	2 cups
Potato starch flour	1¼ cups
Soy flour	⅓ cup
Tapioca flour	½ cup

Ingredients	1.5 lb.
Xanthan gum	1 tbsp.
Red Star Quick Rise™ Yeast	4½ tsp.
Select Gluten Free Course	

### Gluten Free Method:

1. Remove bread pan from bread maker. Attach kneading paddle onto shaft. Add ingredients to bread pan in order listed. Refer to MEASURING YOUR INGREDIENTS. Make sure all ingredients, except water, are at room temperature.
2. Place bread pan into breadmaker. Push down on rim until it fits firmly into place. Close lid.
3. Press **MENU** and choose Gluten Free Course. Press **START** to start course cycles immediately.

**Important: Don't use delay bake timer if your recipe includes eggs, fresh milk, yogurt or other dairy products, meats, fish or any other ingredients that may spoil.**

4. About 5 – 10 minutes in Kneading cycle, check mixture. It should swirl about the bread pan with a definite raised pattern on top. At this time, use a rubber spatula to push any flour or dough from the sides of the pan down into the mixture.
5. At end of baking cycle, a beep will sound. Press **STOP** and use oven mitts to carefully remove bread pan. The indicator light will go out when the **STOP** button is pressed.

**Caution: Bread pan, kneading paddle and bread will be extremely hot. Use oven mitts.**

6. Turn bread pan upside-down and shake several times to release bread. Do not use metal utensils inside bread pan or bread maker. Remove kneading paddle and allow loaf to cool standing upright on wire rack approximately 15 – 30 minutes prior to slicing.
7. Cut loaf in half, top to bottom, then cut each half into ½-inch slices.
8. When bread has cooled completely (approximately 1 hour), store in an airtight container.
9. Unplug unit and allow to cool completely before cleaning. Clean bread pan after each use.

## GLUTEN FREE PUMPERNICKEL BREAD

<b>Ingredients</b>	<b>1.5 lb.</b>
Water (110 – 115 °F / 43 – 46 °C)	1 cup
Extra large eggs	3
Oil	3 tbsp.
Cider vinegar	1 tsp.
Molasses	3 tbsp.
Salt	1½ tsp.
Dry milk	½ cup
Brown rice flour	2 cups
Potato starch flour	½ cup
Tapioca flour	½ cup
Cocoa powder	1 tbsp.
Xanthan gum	1 tbsp.
Caraway seeds	1 tbsp.
Red Star Quick Rise Yeast	4½ tsp.
Select Gluten Free Course	

## BREAD / PIZZA / PASTA DOUGH COURSES

### Dough Courses Method:

1. Add ingredients to bread pan in order listed. Refer to MEASURING YOUR INGREDIENTS. Place bread pan into bread maker. Push down on rim until it fits firmly into place. Close lid.
2. Press **MENU** button; choose Bread Dough or Pizza Dough Course. Press **LOAF** to choose loaf size and then **CRUST** to choose crust color. If delay bake is desired, press ▲/▼ buttons to set delay bake timer, and then press **START** for delay; or, simply press **START** to begin immediately.

**Important: Don't use delay bake timer if your recipe includes eggs, fresh milk, yogurt or other dairy products, meats, fish or any other ingredients that may spoil.**

3. When your dough is finished, bread maker will beep and "0:00" will appear in display window. Press **STOP** and open lid. Remove dough from bread pan. Follow recipe shaping and baking instructions.

### Dough Course Hints for Best Results

- If using delay bake timer, make sure yeast is on top of flour, away from liquids.

**Important: Never allow dough to remain in bread maker after Course is complete; it may over rise and damage machine.**

- Rising times for dough after it is shaped and placed in baking pan will vary due to recipe, temperature and humidity level of your kitchen. Optimum temperature of room for rising is 80°– 85°F/27°– 29°C. Rising is most essential feature in bread making.
- Bread maker allows dough to have first rise or fermentation before dough is removed. Fermentation conditions gluten, (becoming pliable and elastic with a soft, smooth quality) develops flavor and leavens product.
- Sometimes a double rising is beneficial especially for whole grain or 100% whole wheat bread. Let dough rise once in bread maker. Remove from bread maker, punch down, let rise again, punch down and let rest 10 minutes. Resting allows gluten to relax and makes handling easier. Shape as desired and allow to rise until doubled in volume. If only 1 rise is desired, remove from bread maker, let rest, shape and rise as above.

### Baker's Hint:

- Dough has doubled in volume when an indentation remains after tip of a finger is pressed lightly and quickly into dough. If indentation springs back, cover and let rise a few more minutes and check again.

## MAKING DOUGHS: CRUST TREATMENTS

**Important: For use only with the Dough Courses**

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

### Egg Yolk Glaze

For shiny golden crust, mix 1 slightly beaten egg or egg yolk with 1 tbsp. water or milk.

### Egg White Glaze

For shiny, chewy crust, mix 1 slightly beaten egg white with 1 tbsp. water.

## Lightly Floured

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

## Shaped Rolls:

### Cloverleaf Rolls

Shape into ½-inch balls. Place 3 balls in each muffin tin and let rise until doubled in size.

### Crisscross Rolls

Shape into balls, setting 2 aside. Combine balls and roll into a ⅛-inch thick square. Cut strips ⅛-inch wide and 2-inches long. Place 1 strip across top of each ball. Repeat process, placing second strip in opposite direction across top of each ball.

### Traditional Rolls

Shape into balls. For pull-apart rolls, place dough balls with sides touching. For individual rolls place dough balls 2-inches apart.

## DOUGH COURSE RECIPES...AS EASY AS 1-2-3

### DINNER ROLL DOUGH

Ingredients	1.0 lb. 12 rolls	1.5 lb. 18 rolls	2.0 lb. 24 rolls
Eggs, large, at room temperature	1	1	1
Plus enough water (80°F/27°C) to equal	¾ cup	¾ cup + 1 tbsp.	1⅓ cups
Oil	2 tbsp.	3 tbsp.	¼ cup
Sugar	2 tbsp.	3 tbsp.	¼ cup
Salt	1 tsp.	1½ tsp.	2 tsp.
Bread flour	2 cups	3¼ cups	4 cups
Active dry yeast	1½ tsp.	2 tsp	2¼ tsp.
Select Dough Course			

## Method:

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

## WHEAT DINNER ROLL DOUGH

Ingredients	1.0 lb. 9 rolls	2 lb. 18 rolls
Water (80°F/27°C)	¾ cup	1½ cups
Oil	1 tbsp.	2 tbsp.
Brown sugar	2 tbsp.	¼ cup
Salt	1 tsp.	2 tsp.
Bread flour	1¼ cups	2½ cups
Whole wheat flour	1 cup	2 cups
Active dry yeast	2 tsp.	2¼ tsp.
Select Dough Course		

### Method:

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

## CHEEZY GARLIC ROLL DOUGH

Ingredients	1.5 lb. 18 rolls	2.0 lb. 24 rolls
Eggs, large, at room temp.	1	1
Plus enough water (80°F/27°C) to equal	1 cup	1 <sup>1</sup> / <sub>3</sub> cups
Oil	2 tbsp.	3 tbsp.
Sugar	1/3 cup	1/2 cup
Salt	1 <sup>1</sup> / <sub>2</sub> tsp.	2 tsp.
Dry milk	1 tbsp.	2 tbsp.
Bread flour	3 <sup>1</sup> / <sub>2</sub> cups	4 <sup>1</sup> / <sub>2</sub> cups
Active dry yeast	2 tsp.	2 <sup>1</sup> / <sub>4</sub> tsp.
Select Dough Course		
<b>Topping:</b>		
Parmesan cheese, grated	1/2 cup	2/3 cup
Garlic, finely minced	1 <sup>1</sup> / <sub>2</sub> tbsp.	2 tbsp.
Butter, melted	3 tbsp.	1/4 cup

### Method:

1. Place on lightly floured surface. Divide into pieces and shape.
2. Combine cheese and garlic. Dip pieces in melted butter and then in cheese-garlic mixture. Place in greased 9" x 13" baking dish. Cover and let rise in warm place for 45 minutes or until doubled in size.
3. Bake at 325°F/163°C for 35 to 40 minutes, or until done.



## STICKY BREAKFAST BUN DOUGH

<b>Ingredients</b>	<b>1.5 lb 12 rolls</b>
Eggs, large, at room temp.	1
Plus enough water (80°F/27°C) to equal	1¼ cups
Oil	3½ tsp.
Sugar	⅓ cup
Salt	1½ tsp.
Bread flour	3½ cups
Active dry yeast	2 tsp.
Select Dough Course	
<b>Filling:</b>	
Butter, softened	½ cup
Sugar	⅓ cup
Cinnamon	1 tbsp.
Pecans, chopped	½ cup
<b>Topping:</b>	
Butter, melted	¾ cup

<b>Ingredients</b>	<b>1.5 lb 12 rolls</b>
Brown sugar	¾ cup
Pecan halves (optional)	1 cup

**Method:**

1. Place on lightly floured surface, roll dough into 12" x 16" rectangle and spread with butter. Combine remaining filling ingredients and sprinkle over dough. Roll up tightly, jelly-roll style, starting with longest side and cut into 1" slices.
2. Combine topping mixture and spread into a 13" x 9" baking dish. If you are using optional pecan halves, line bottom of the pan. Place slices on mixture and let rise in a warm place for 30 minutes or until doubled in size.
3. Bake at 350°F/177°C for 35 minutes, or until done. Use oven mitts to carefully invert onto heat-proof tray; syrup will be very hot.

## FRENCH BREAD DOUGH

Ingredients	1.5 lb. 1 loaf
Water (80°F/27°C)	1¼ cups
Sugar	1 tbsp.
Salt	1½ tsp.
Bread flour	3½ cups
Active dry yeast	2 tsp.
Select Dough Course	
<b>Glaze:</b>	
Water	2 tbsp.
Salt	½ tsp.

**Method 1:** Place on lightly floured surface. Roll into large rectangle. Starting with longest side, roll up tightly, pressing seams to seal and tapering each end.

**Method 2:** Place loaf on greased baking sheet, cover and let rise in a warm place 40 minutes or until doubled in size.

**Method 3:** With knife, cut 3 diagonal slashes across top of loaf. Combine glaze ingredients and brush generously. Bake at 400°F/205°C for 20 – 25 minutes until golden brown.

### Variations:

**French Onion Bread:** Add ¼ cup dehydrated onion to dough and shape according Method 1 described above.

**French Loaf:** Shape dough into 1 large round ball. Continue Methods 2 and 3 above.

**French Roll:** Shape or divide into 12 pieces. Roll each into ovals, pinch together ends of each roll and taper slightly. Place rolls on greased baking sheet; cover and let rise in warm place 25 – 30 minutes or until doubled in size. Bake at 400°F/205°C for 15 – 20 minutes or until golden brown.

**French Twists:** Shape or divide into 18 equal pieces. Roll into 14-inch long ropes. Fold each rope in half and twist, starting at fold. Place on greased baking sheet and brush with ⅓ cup melted butter. Cover and let rise in a warm place 25 – 30 minutes or until doubled in size. Brush with glaze and bake at 400°F/205°C for 12 – 15 minutes or until golden brown.

**Tip:** If desired, brush with glaze and sprinkle loaves or rolls before baking with 1 of following: sesame seeds, poppy seeds, caraway seeds or cracked wheat.

## CHALLAH BREAD DOUGH

Ingredients	1.0 lb. Regular	1.5 lb. Large
Eggs, large, at room temp.	1	1
Plus enough water (80°F/27°C) to equal	¾ cup	1 cup + 1 tbsp.
Oil	2 tbsp.	3 tbsp.
Sugar	1½ tbsp.	2 tbsp.
Salt	1 tsp.	1½ tsp.
Bread flour	2 cups	3¼ cups
Active dry yeast	1½ tsp.	2 tsp.
Select Dough Course		
<b>Glaze:</b>		
Egg yolk, beaten	1	1
Water	1 tbsp.	1 tbsp.
<b>Topping:</b>		
Poppy seeds	1 tsp.	1 tbsp.

### Method:

- Place dough on lightly floured surface. Divide into thirds, making 3 (10-inch regular, 13-inch large) ropes with tapered ends. Pinch ropes together at 1 end, braid together. Pinch together at other end and secure braid.

2. Transfer braided dough to greased baking sheet; cover and let rise in a warm place for 45 minutes or until doubled in size.
3. Combine glaze ingredients and brush onto braid. Sprinkle with poppy seeds. Bake at 375°F/190°C for 25 minutes or until done.

## BAGEL DOUGH

Ingredients	1.5 lb. 8 bagels
Water (80°F/27°C)	1 cup
Sugar	1½ tbsp.
Salt	1½ tsp.
Bread flour	3 cups
Active dry yeast	2 tsp.
Select Dough Course	
<b>Glaze:</b>	
Egg, beaten	1
Toppings (optional)	Sesame seeds, poppy seeds, cracked wheat, dry cereal or dehydrated onions

### Method:

1. Place on lightly floured surface. Divide into pieces. Roll each in smooth ball, making hole in center of each with thumbs. Gently pull to make 1-inch hole.
2. Place on greased baking sheet. Cover and let rise in a warm place for 10 minutes.
3. In 3-quart sauce pan, bring 2 quarts of water and 2 tablespoons sugar to boil. Place few bagels at a time in boiling water. Simmer 3 minutes, turning each bagel once. Remove with slotted spoon and put back on greased baking sheet.
4. Brush with egg and sprinkle with choice of toppings. Bake at 400°F/204°C for 20 – 25 minutes or until done; cool on wire rack.

## SOFT PRETZEL DOUGH

<b>Ingredients</b>	<b>1.5 lb. 16 pretzels</b>
Water (80°F/27°C)	1¼ cups
Egg yolk, room temp.	1
Oil	1 tbsp.
Sugar	2 tbsp.
Salt	1½ tsp.
White pepper	1/8 tsp.
Bread flour	3½ cups
Active dry yeast	2¼ tsp.
Select Dough Course	
<b>Glaze:</b>	
Egg white	1
Water	1 tbsp.
Toppings (optional)	Kosher salt, sesame seeds

### **Method:**

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

### **Variation:**

**Pepperoni Pretzel:** Add 1 cup sliced pepperoni and 2 tbsp. Parmesan cheese to dough ingredients. Follow method of completion.

## PIZZA CRUST DOUGH

Ingredients	1.0 lb. 1 thick or 2 thin crusts	2 lb. 2 thick or 4 thin crusts
Water (80°F/27°C)	¾ cup	1 <sup>2</sup> / <sub>3</sub> cups
Oil	1 tbsp.	2 tbsp.
Sugar	1 tbsp.	2 tbsp.
Salt	1½ tsp.	2 tsp.
Dry milk	1 tbsp.	2 tbsp.
Bread flour	2¼ cups	4½ cups
Active dry yeast	1 tsp.	2 tsp.
Select Pizza Dough Course		

### Method:

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

## WHOLE WHEAT PIZZA CRUST DOUGH

<b>Ingredients</b>	<b>1.0 lb. 2 thin crusts</b>
Water (80°F/27°C)	1 cup
Oil	2 tbsp.
Sugar	1 tbsp.
Salt	1 tsp.
Whole wheat flour	1 cup
Bread flour	1½ cups
Active dry yeast	1 tsp.
Select Pizza Dough Course	

### Method:

1. Place finished dough on lightly floured surface. Divide in half and press onto 12-inch pizza pan, raising edges. (Sprinkle each pan with 1 tbsp. of cornmeal if desired.) Generously prick dough with a fork. For 1 (12-inch thick) crust, do not divide.
2. Bake at 425°F/218°C for 10 – 12 minutes or until edges of crust begin to turn light golden brown. Remove, add toppings and return to oven to bake additional 15 – 20 minutes.



## FOCACCIA DOUGH

<b>Ingredients</b>	<b>1.5 lb. 1 loaf</b>
Water (80°F/27°C)	1 cup
Oil	1/3 cup
Sugar	2 tsp
Salt	1½ tsp.
Bread flour	3 cups
Dry Italian seasoning	1 tsp.
Active dry yeast	2 tsp.
Select Pizza Dough Course	
<b>Garlic-Cheese Topping:</b>	
Olive oil	¼ cup
Dried oregano	1½ tsp.
Garlic, finely minced	¼ cup
Parmesan cheese, grated	1/3 cup
Salt	¼ tsp.

Ingredients	1.5 lb. 1 loaf
<b>Greek-Style Topping:</b>	
Olive oil	¼ cup
Dried oregano	1½ tsp.
Onion, thinly sliced	1 cup
Feta cheese, crumbled	⅓ cup
Black olives, sliced & drained	¼ cup
Salt	¼ tsp.

**Method:**

1. With oiled hands, evenly press dough into greased 9" x 13" pan . Using your fingertips, make indentations in dough.
2. Cover, let rise in warm place for 20 minutes or until doubled in size. While dough is rising, select topping and prepare.
3. In skillet, heat oil. For Garlic-Cheese Topping, stir in oregano and garlic immediately; remove from heat. For Greek Topping, stir in oregano and onions; cook until onions are soft, but not brown (approximately 5 minutes).
4. Spoon topping mixture evenly over dough. Sprinkle with remaining ingredients.
5. Bake at 400°F/205°C for 20 minutes or until done.

## JAM COURSE

### Jam Course Method:

1. Remove bread pan from bread maker. Attach kneading paddle to drive shaft. Have all ingredients ready. Clean fresh berries or fruit, cut into ½-inch cubes. Drain fruit before crushing.
2. Use liquid measuring cup to measure drained, crushed fruit.
3. Use dry measuring cup to measure sugar.
4. Use measuring spoon to measure lemon juice, if using.
5. Place bread pan into bread maker. Push down until it fits firmly into place. Close lid.
6. Press **MENU**; choose Jam Course. Press **START**
7. The breadmaker will preheat for 15 minutes before any movement occurs in bread pan. After preheating, jam will be heated and mixed for approximately 50 minutes. Entire Jam Course takes 1 hour, 5 minutes.
8. When jam is finished, bread maker will beep and “0:00” will appear in display window. Press **STOP** and open lid.

**Caution: Oven cavity, bread pan, kneading paddle and bread will be very hot. Use oven mitts.**

9. Remove bread pan from bread maker.
10. Pour hot jam into heat-safe container. Leave on countertop to partially cool; stir occasionally.
11. Pour partially-cool jam into refrigerator/freezer-safe container, leaving ½” of space at the top.
12. Cover tightly to store. Jam will thicken upon cooling.

### Jam Course Hints For Best Results

- Do not reduce sugar or use sugar substitutes. Exact amounts of sugar, fruit, and other ingredients are necessary for good set.
- Use only ripe fruit (not overripe or underripe) for best flavor.
- Do not puree fruit. Drain cubed fruit before crushing. Crush with potato masher or food processor. Jam should have bits of fruit in it.
- Recipes should not exceed 3 cups fruit.
- Be sure to measure fruit AFTER is crushed, not before.
- Remove stems, seeds or pits from fruit before crushing.
- You may use strawberries, blackberries, raspberries or other thin skinned berries. Fruit such as peaches, pears and apricots may be used, but should be peeled and have seeds removed.
- Frozen berries or fruit (no sugar added) may be substituted for fresh. Thaw and drain before measuring. For thinner jam, use juice as part of 3 cups of berry or fruit amount.
- Lemon juice adds necessary acid to berries or fruit.
- You may decrease amount of sugar, but it will produce a thinner result. More sugar will make it thicker. For best results, sugar substitutes are not recommended.
- Average refrigerated life of jam is 2 weeks or up to several months frozen.

## **STRAWBERRY, BLACKBERRY, OR RASPBERRY JAM**

Fresh or frozen (thawed) fruit	3 cups
Sugar	5 cups
Select Jam Course	

## **BLUEBERRY, APRICOT, PEACH OR PEAR JAM**

Fresh or frozen (thawed) fruit	3 cups
Sugar	5 cups
Lemon	3 tbsp.
Select Jam Course	

**Important: Do not exceed amounts given!**

# Care and Cleaning

This product contains no user serviceable parts. Refer service to qualified service personnel.

## CLEANING

**Important: Always unplug bread maker and allow to cool completely prior to cleaning.**

Bread pan and kneading paddle have nonstick surfaces, which make cleaning easier.

1. After baking each loaf of bread, unplug bread maker and discard any crumbs.
2. Remove bread pan from oven chamber and kneading paddle from bread pan. Then, as needed, wash bread pan and kneading paddle inside and out with warm, soapy water. Avoid scratching nonstick surfaces.

**Caution: Do not place bread pane in dishwasher, or soak it in water.**

3. If kneading paddle is stuck to drive shaft, pour warm water into bread pan for up to 30 minutes, to loosen it. **Do not use excessive force.**
4. Wipe inside of lid and oven cavity with slightly damp cloth or sponge. If any residue has scorched on heating element or elsewhere, wipe with nonabrasive pad to clean. Lid can be removed for cleaning.

**Important: Do not put lid in dishwasher, as it may cause warping. Do not immerse in water, as it contains sensitive electronic sensors.**

5. To clean glass in lid, use glass cleaner or mild detergent and damp cloth or plastic scouring pad. Do not use abrasive cleaners or scouring pads, as they may scratch glass.
6. Do not use vinegar, bleach or harsh chemicals to clean bread maker.
7. Be sure bread maker is completely cooled before storing.
8. Oven chamber contains heating element and drive shaft. Therefore, when cleaning, NEVER pour water, solvents or cleaning solutions into this area.

## STORAGE

- All removable parts should be thoroughly cleaned and dried.
- Store lid closed. Place bread pan into bread maker with kneading paddle inside.

# TROUBLESHOOTING

Question	Answer
Why does height and shape of bread differ in each loaf?	Height and shape of bread may differ depending on the ingredients, room temperature and length of timer cycle. Also, accurate measurement of ingredients is essential to make delicious bread.
Bread has unusual aroma. Why?	Stale ingredients may have been used or too much yeast may have been used. Always use fresh ingredients. Accurate measurements are essential to make delicious bread.
Kneading paddle comes out with bread.	This can happen, as kneading paddle is detachable. Use a nonmetal utensil to remove it. <b>Caution: Kneading paddle will be hot.</b>
Bread has floured corners.	Sometimes flour in corner of bread pan may not have been completely kneaded into dough. Scrape it off loaf with knife.
Can ingredients be halved or doubled?	<b>NO.</b> If there is too little in bread pan, kneading paddle cannot knead well enough. If there is too much, bread rises out of bread pan.
Can fresh milk be used in place of dry milk?	<b>YES.</b> Be sure to decrease same measurement of water to equal liquid substitution. Fresh milk is not recommended when using delay bake timer, because it may spoil while sitting in bread pan.

## **NEED HELP?**

For service, repair or any questions regarding your appliance, call the appropriate 800 number on cover of this book. Please **DO NOT** return the product to the place of purchase. Also, please **DO NOT** mail product back to manufacturer, nor bring it to a service center. You may also want to consult the website listed on the cover of this manual.

## **Two-Year Limited Warranty**

**(Applies only in the United States and Canada)**

### **What does it cover?**

- Any defect in material or workmanship provided; however, Applicia's liability will not exceed the purchase price of product.

### **For how long?**

- Two years after date of purchase.

### **What will we do to help you?**

- Provide you with a reasonably similar replacement product that is either new or factory refurbished.

### **How do you get service?**

- Save your receipt as proof of date of sale.
- Visit the online service website at [www.prodprotect.com/applicia](http://www.prodprotect.com/applicia), or call toll-free 1-800-231-9786, for general warranty service.
- If you need parts or accessories, please call 1-800-738-0245.

### **What does your warranty not cover?**

- Damage from commercial use
- Damage from misuse, abuse or neglect
- Products that have been modified in any way
- Products used or serviced outside the country of purchase
- Glass parts and other accessory items that are packed with the unit
- Shipping and handling costs associated with the replacement of the unit
- Consequential or incidental damages (Please note, however, that some states do not allow the exclusion or limitation of consequential or incidental damages, so this limitation may not apply to you.)

### **How does state law relate to this warranty?**

- This warranty gives you specific legal rights. You may also have other rights that vary from state to state or province to province.



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