

Breadman[®]

Bring Home the Bakery™



RECIPE BOOK

PROFESSIONAL BREAD MAKER

INSTRUCTIONS & TIPS
see reverse side

IT'S TIME TO BRING HOME THE BAKERY™!

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

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

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

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BASIC WHITE BREAD

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

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

Makes 1 loaf

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

MULTI-SEEDED WHITE BREAD

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

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

BEER BREAD

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

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

OATMEAL BREAD

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

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

GRANOLA RAISIN BREAD

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

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

ANADAMA BREAD

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

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

COCONUT HAZELNUT BREAD

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

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

MAPLE WALNUT BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.	RAPID
Water (80°F – 90°F)	¾ cup	1 cup + 2 tbsp	1⅓ cups	1⅓ cups
Vegetable oil	2 tbsp.	4 tbsp.	6 tbsp.	6 tbsp.
Maple syrup (not pancake syrup)	¼ cup	6 tbsp.	6 tbsp.	6 tbsp.
Lemon extract	½ tsp.	½ tsp.	¾ tsp.	¾ tsp.
Salt	½ tsp.	1 tsp.	1 tsp.	1 tsp.
Uncooked oatmeal, instant or regular	½ cup	1 cup	1½ cups	1½ cups
Bread flour	2¾ cups	3½ cups	4 cups	4 cups
Bread machine yeast	½ tsp.	¾ tsp.	2¼ tsp.	2¾ tsp.
Walnuts, chopped	½ cup	⅔ cup	⅔ cup	⅔ cup

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

Makes 1 loaf

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

SWISS CHEESE BREAD

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

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

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

ONION CHEESE BREAD

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

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

WHOLE WHEAT BREAD

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

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

100% WHOLE WHEAT BREAD

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

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

Makes 1 loaf

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

CARAWAY RYE BREAD

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

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

Makes 1 loaf

PUMPERNICKEL BREAD

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

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

OATMEAL PECAN BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.	RAPID
Water (80°F – 90°F)	1 cup	1¼ cups	1½ cups	1½ cups
Molasses	3 tbsp.	¼ cup	⅓ cup	⅓ cup
Vegetable oil	2 tsp.	1 tbsp.	1½ tbsp.	1½ tbsp.
Salt	1 tsp.	1½ tsp.	2 tsp.	2 tsp.
Dry oatmeal, instant or regular	⅓ cup	½ cup	⅔ cup	⅔ cup
Whole wheat flour	¾ cup	1 cup	1⅓ cups	1⅓ cups
Bread flour	2 cups	2½ cups	2⅔ cups	2⅔ cups
Bread machine yeast	1½ tsp.	2 tsp.	2¼ tsp.	2¾ tsp.
Dried apricots, chopped	¼ cup	½ cup	½ cup	½ cup
Pecans, chopped and toasted	¼ cup	⅓ cup	½ cup	½ cup

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

WHOLE WHEAT CRANBERRY BREAD

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

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

WHOLE WHEAT RAISIN BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.
Water (80°F – 90°F)	1 cup	1¼ cups	1¾ cups
Unsalted butter or margarine, cut in pieces	1½ tbsp.	2 tbsp.	2½ tbsp.
Honey	1 tbsp.	4 tsp.	2 tbsp.
Grated orange peel	1 tbsp.	4 tsp.	2 tbsp.
Salt	¾ tsp.	1 tsp.	1¼ tsp.
Ground cinnamon	½ tsp.	¾ tsp.	1 tsp.
Whole wheat flour	1 cup	1¼ cups	1½ cups
Bread flour	1½ cups	2 cups	2½ cups
Bread machine yeast	1¼ tsp.	2 tsp.	3 tsp.
Vital wheat gluten	1 tsp.	1½ tsp.	2 tsp.
Raisins	¼ cup	⅓ cup	½ cup
Walnuts, chopped	¼ cup	⅓ cup	½ cup

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

YOGURT WHOLE WHEAT BREAD

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

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

CLASSIC FRENCH BREAD

INGREDIENTS	1-LB.	1½-LB.	2-LB.
Water (80°F – 90°F)	1 cup+ 1 tbsp.	1¼ cups	1½ cups
Sugar	2 tsp.	1 tbsp.	1 tbsp.
Salt	1 tsp.	1¼ tsp.	1½ tsp.
Bread flour	3¼ cups	3⅔ cups	4 cups
Bread machine yeast	1 tsp.	1½ tsp.	1½ tsp.

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

HERBED FRENCH BREAD

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

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

Makes 1 loaf

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

OLIVE ROSEMARY FRENCH BREAD

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

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

Makes 1 loaf

ITALIAN SEMOLINA BREAD

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

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

HERBED ITALIAN LOAF

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

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

ASIAGO PESTO BREAD

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

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

Makes 1 loaf

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

PEPPERONI PARMESAN BREAD

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

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

Makes 1 loaf

SUNDRIED TOMATO PARMESAN BREAD

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

1. Measure ingredients into bread pan in the order listed.

2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.

3. Select FRENCH. Choose loaf size and desired crust color. Press the START button.

4. The complete signal will sound when bread is done.

5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)

6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).
- Makes 1 loaf

PEPPERED FRENCH BREAD

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

1. Measure ingredients into bread pan in the order listed.

2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.

3. Select FRENCH. Choose loaf size and desired crust color. Press the START button.

4. The complete signal will sound when bread is done.

5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)

6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).
- Makes 1 loaf
- Note:** For RAPID cycle, select the RAPID FRENCH setting immediately following the standard setting in the program list.

CINNAMON RAISIN BREAD

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

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

GOLDEN POTATO BREAD

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

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet
3. Select SWEET. Choose loaf size and desired crust color. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).
- Makes 1 loaf
- * Place peeled potatoes in saucepan of cold water. Bring to boil; reduce heat and cook until fork tender; drain, reserving liquid. Mash potatoes without any additions of salt, butter or milk. Cool water to 80°F to 90°F and allow mashed potatoes to stand covered at room temperature for use.

CHERRY ALMOND BREAD

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

CHERRY ALMOND BREAD (CONTINUED)

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

CHOCOLATE HAZELNUT BREAD

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

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

Makes 1 loaf

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

CRANBERRY ORANGE BREAD

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

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

PANETTONE

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

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

PUMPKIN PECAN BREAD

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

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

PUMPKIN APPLE BREAD

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

1. Measure ingredients, except dried apples, into bread pan in the order listed.

2. Insert bread pan securely into baking chamber; close lid.

3. Add dried apples into automatic fruit & nut dispenser.

4. Plug unit into wall outlet

5. Select SWEET. Choose loaf size and desired crust color. Press the START button.
6. The complete signal will sound when bread is done.

7. Using pot holders remove bread pan from the unit and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)

8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

TROPICAL FRUIT BREAD

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

1. Place egg in a measuring cup; add water to required amount. Pour into bread pan.

2. Add remaining ingredients, except macadamia nuts, into bread pan in order listed.

3. Insert bread pan securely into baking chamber; close lid.

4. Add macadamia nuts into automatic fruit & nut dispenser.

5. Plug unit into wall outlet.

6. Select SWEET. Choose loaf size and desired crust color. Press the START button.

7. The complete signal will sound when bread is done.

8. Using pot holders remove bread pan from the unit and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)

9. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

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

BANANA MACADAMIA BREAD (2-LB.)

INGREDIENTS
⅔ cup milk
1 cup mashed banana, about 2 medium
2½ cups all-purpose flour
1 cup sugar
½ cup unsalted butter or margarine, softened
2 eggs, slightly beaten
2½ tsp. baking powder
½ tsp. baking soda
¾ tsp. salt
½ cup macadamia nuts, chopped

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

COCONUT GINGER QUICK BREAD (2-LB.)

INGREDIENTS
1 cup + 2 tbsp. half & half
2 large eggs, at room temperature
¼ cup oil
1 tsp. coconut extract
1 tsp. lemon extract
¾ cup sugar
1 tbsp. grated lemon peel
2 cups all-purpose flour
2 tbsp. candied ginger, finely chopped
1 tbsp. baking powder
½ tsp. salt
1¼ cups toasted shredded coconut

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

QUICK BREAD

GINGERBREAD QUICK BREAD (2-LB.)

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

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

QUICK BREAD

ORANGE DATE NUT BREAD (2-LB.)

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

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

ORANGE WALNUT QUICK BREAD (2-LB.)

INGREDIENTS
2¼ cups all-purpose flour
1 cup toasted walnuts, chopped
¾ cup sugar
2 tbsp. grated orange peel
4 tsp. baking powder
¼ tsp. salt
¼ cup unsalted butter or margarine, softened
¾ cup milk
½ cup sour cream
2 large eggs, slightly beaten

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

PRUNE POPPYSEED QUICK BREAD (2-LB.)

INGREDIENTS
½ cup milk
2 large eggs, slightly beaten
⅓ cup unsalted butter or margarine, softened
1½ cups all-purpose flour
1 cup sugar
1 tbsp. grated orange peel
1 tbsp. poppy seeds
2 tsp. baking powder
½ tsp. salt
1 tsp. vanilla extract
1 cup prunes, finely chopped

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

LOW CARB SEEDED BREAD (2-LB.)

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

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

LOW CARB WHOLE WHEAT BREAD (2-LB.)

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

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

LOW CARB RYE BREAD (2-LB.)

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

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

LOW CARB ALMOND BREAD (2-LB.)

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

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

LOW CARB MOLASSES BREAD (2-LB.)

INGREDIENTS
1 cup + 2 tbsp. water (80°F – 90°F)
1 tbsp. oil
2 tsp. molasses
1 cup vital wheat gluten
⅓ cup almond meal
⅓ cup wheat bran
⅓ cup whey protein powder
1 tbsp. toasted sesame seeds
1 tsp. salt
2 tsp. bread machine yeast

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

LOW CARB PECAN BREAD (2-LB.)

INGREDIENTS
1⅔ cups water (80°F – 90°F)
2 large eggs, at room temperature
2 tbsp. oil
1 tbsp. liquid lecithin
2 tsp. fresh lemon juice
¼ cup unsalted butter or margarine, cut in pieces
¼ cup Splenda®*
2 tsp. salt
1 cup vital wheat gluten
¾ cup oat bran
¼ cup wheat bran
3 tbsp. quick cooking oats
3 tbsp. nutritional yeast powder
3 tbsp. psyllium husk powder
¼ cup rice protein powder
2¼ tsp. bread machine yeast
¼ cup finely chopped pecans

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

GLUTEN FREE BREAD (2-LB.)

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

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

GLUTEN FREE BUTTERMILK BREAD (2-LB.)

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

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

GLUTEN FREE HERB BREAD (2-LB.)

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

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

GLUTEN FREE PUMPERNICKEL BREAD (2-LB.)

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

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

SEEDED GLUTEN FREE BREAD (2-LB.)

INGREDIENTS
1⅔ cups water (80°F – 90°F)
1 large egg, at room temperature + enough egg whites to measure ¾ cup
⅓ cup unsalted butter or margarine, melted
1 tsp. cider vinegar
1 pkg. (16 oz.) gluten free bread mix
1 tbsp. golden flaxseeds
1 tbsp. sesame seeds
1 tbsp. black sesame seeds

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

SPELT BREAD (2-LB.)

INGREDIENTS
1 cup + 1 tbsp. water (80 – 90°F)
2 tbsp. unsalted butter or margarine, cut in pieces
½ tsp. salt
3 tbsp. dry skim milk powder
3 tbsp. sugar
3 cups spelt flour
1 tsp. bread machine yeast

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



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

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

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

DINNER ROLLS

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

DINNER ROLLS (CONTINUED)

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

Makes about 2 dozen dinner rolls

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

Variation – Cinnamon Rolls:

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

SWEET WHEAT DINNER ROLLS

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

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

Makes about 2 dozen dinner rolls

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

DOUGH

DOUGH

ONION ROLLS

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

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

Makes about 2 dozen dinner rolls

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

BEST EVER PIZZA DOUGH

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

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

Makes 2, 15-inch thin crust pizzas

For Foccacia: Brush 15½ x 10½ inch jelly roll pan with olive oil and sprinkle with cornmeal. Roll out dough on a lightly floured surface and fit into pan. Cover loosely with plastic wrap and set aside until doubled in size (about 40 minutes). Using oiled fingertips press indentations into dough about ½-inch deep and about 1-inch apart. Drizzle with 3 to 4 tbsp. olive oil and sprinkle with 1 tsp. coarse or sea salt, ¾ cup freshly grated Parmesan, Romano and Asiago cheese and ⅓ cup mixture of fresh chopped herbs such as parsley, rosemary, basil and oregano. Bake in preheated oven at 425°F until crust is golden and bread is puffed (about 20 minutes).

DOUGH

DOUGH

WHOLE WHEAT PIZZA DOUGH

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

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

8. Repeat with remaining dough.
Makes 2, 15-inch thin crust pizzas or 1 thick crust pizza

GLUTEN FREE PIZZA DOUGH

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

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

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

7. Top with desired topping ingredients such as sauce, cheese and vegetables. Return to oven and bake for 12 minutes or until edges are golden and cheese is bubbling.
8. Repeat with remaining dough.
Makes 3, 12-inch thin crust pizzas

DOUGH

DOUGH

GRISSINI

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

INGREDIENTS
1 cup water (80°F – 90°F)
⅓ cup olive oil
2 tsp. sugar
1½ tsp. salt
3 cups bread flour
2 tsp. bread machine yeast

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select DOUGH. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Divide dough in half. On a lightly floured board, roll ½ of dough into 13 x 15 inch rectangle. Brush dough evenly with 1 tbsp. additional olive oil. If desired, sprinkle evenly with seed or cheese mixture (see below).
8. Using a pastry cutter, cut dough lengthwise into 30 thin strips. Place strips on a lightly greased baking sheet. Bake in preheated oven at 425°F about 14 minutes until golden and fully baked.

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

Makes about 30 breadsticks

Note:

Cheese Mixture: Combine ½ cup grated Parmesan cheese, 2 tbsp. lightly toasted sesame seeds, ½ tsp salt and ¼ tsp. pepper.

Seed Mixture: Combine 2 tbsp. each of black sesame seeds, flaxseeds, poppy seeds and lightly toasted sesame seeds, along with ½ tsp. salt and ¼ tsp pepper.

PHILADELPHIA SOFT PRETZELS

INGREDIENTS
1 cup water (80°F – 90°F)
1 tsp. sugar
1½ tsp. salt
4 cups bread flour
2 tsp. bread machine yeast
6 cups water
1 ½ tbsp. baking soda
Kosher salt

1. Measure first 5 ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select DOUGH. Press the START button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Cut dough into 1½ oz. pieces. Roll each piece into 20-inch rope. Shape into pretzel shape, pinching ends to seal.
8. Dissolve baking soda in water in large shallow saucepan. Bring to boil. Drop pretzels, in small batches into water and let them cook until they float (about 1 minute). Drain and place them on a greased baking sheet. Sprinkle with coarse salt.
9. Bake in a preheated oven at 425°F for 15 minutes or until golden. Cool on a wire rack.

Makes about 2 dozen pretzels

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

DOUGH

DOUGH

APPLE FILLED CHALLAH (2-LB.)

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

- DOUGH

1. Measure first 8 ingredients into bread pan in the order listed.

2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.

3. Select DOUGH setting. Press the Start button.

4. The complete signal will sound when bread is done.

5. Meanwhile in a bowl, combine apples, raisins, lemon peel, cinnamon, honey and lemon juice. Cover and refrigerate until ready to use. (This can be made a day ahead.)

6. Using pot holders remove bread pan from baking chamber and place dough on lightly floured surface.

7. Invert a large mixing bowl over dough and let rest for 10 minutes.
8. Divide dough into 3 equal pieces. On a lightly floured board, roll out each piece into a 6 x 14 inch rectangle. Spread ⅓ apple mixture down one long side of rectangle. Roll up jellyroll fashion and pres edges to seal. Repeat with remaining 2 pieces of dough. Place ropes together on a lightly greased baking sheet. Braid ropes loosely. Tuck ends under braid to seal.

9. Cover and let rise in warm place until doubled in size (about 40 minutes). Bake in preheated oven at 375°F about 25 minutes or until golden.

10. Place on a wire rack and allow to cool.

Makes one, 2-lb. loaf

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

APRICOT BRAID (2-LB.)

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

- DOUGH

1. Measure first 8 ingredients into bread pan in the order listed.

2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.

3. Select DOUGH. Press the START button.

4. The complete signal will sound when bread is done.

5. Meanwhile in bowl, combine apricots, hazelnuts, cinnamon and honey. Cover and set aside.

6. Using pot holders remove bread pan from baking chamber and place dough on lightly floured surface.

7. Invert large mixing bowl over dough and let rest for 10 minutes
8. Divide dough into 3 equal pieces. On a lightly floured board, roll out each piece into a 6 x 14 inch rectangle. Spread ⅓ apricot mixture down one long side of rectangle. Roll up jellyroll fashion and pres edges to seal. Repeat with remaining 2 pieces of dough. Place ropes together on lightly greased baking sheet. Braid ropes loosely. Tuck ends under braid to seal.

9. Cover and let rise in warm place until doubled in size (about 40 minutes). Bake in preheated oven at 375°F about 25 minutes or until golden.

10. Place on a wire rack and allow to cool.

Makes one, 2-lb. loaf

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

HOLIDAY STOLLEN (2-LB.)

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

- DOUGH

1. Measure ingredients, except candied fruit, currants and almonds into bread pan in order listed.

2. Insert bread pan securely into unit. Close lid. Plug appliance into wall outlet.

3. Select DOUGH. Press the START button.

4. At “add ingredient” beep, add almonds, currants and candied fruit.

5. The complete signal will sound when bread is done.

6. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.

7. Invert a large mixing bowl over dough and let rest for 10 minutes.
8. On a large baking sheet, roll dough into 14 x 8 inch oval. Fold one long side over the other to within 1-inch of the opposite side. Pinch the edges to seal.

9. Cover and let rise until doubled in size (about 45 minutes).

10. Bake in a preheated oven at 375°F about 25 minutes until golden and fully baked. (Bread will sound hollow when fully baked.)

11. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Makes one, 2-lb. loaf

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

ARITSAN FOCCACIA DOUGH

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

1. Measure ingredients into bread pan in the order listed.

2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.

3. Select ARTISAN. Press the START button.

4. The complete signal will sound when dough is done.

5. Turn dough out onto well floured board. (Kneading paddle may remain in dough; if so, remove paddle.)

6. Punch down and knead to remove air from dough.

7. Cover and let rest for 10 minutes.

8. Divide dough into 2 equal portions. Place one piece of dough on a large baking sheet brushed with olive oil and sprinkled with cornmeal. Press and flatten dough suing heel of your hand into 10 x 10 inch square. Brush the top with olive oil.

9. Press flour coated fingertips into bread at 1-inch intervals. Repeat with other half of dough. Cover and let rise until doubled in size, about 45 minutes.

10. Lightly press fingertips into bread again. Sprinkle with garlic pepper, dried parsley and Rosemary garlic blend.

11. Bake at 425°F for 20 minutes or until golden and loaves test done. Move breads to wire rack to cool. Serve warm.
- Makes 2 loaves

ARITSAN SEMOLINA BOULES

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

1. Measure ingredients into bread pan in the order listed.

2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.

3. Select ARTISAN. Press the START button.

4. The complete signal will sound when dough is done.

5. Turn dough out onto well floured board. (Kneading paddle may remain in dough; if so, remove paddle.)

6. Punch down and knead to remove air from dough.

7. Cover and let rest for 10 minutes.

8. Divide dough into 4 equal pieces. Shape each into a ball and place, seam side down on lightly greased baking sheet.
9. Cover and let rise until doubled in size, about 45 minutes.

10. Uncover and dust loaves lightly with flour. Using sharp knife or razor blade, cut cross about 3 inches long and ¼-inch deep in to top each loaf.

11. Bake at 425°F for 25 minutes or until golden and loaves test done. Move breads to wire rack to cool.

12. Allow bread to cool on wire rack until ready to serve (at least 20 minutes).

Makes 4 small loaves

ARITSAN APRICOT PECAN BOULE

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

1. Measure ingredients into bread pan in the order listed.

2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.

3. Select ARTISAN. Press the START button.

4. At “add ingredient” beep, add cranberries and pecans.

5. The complete signal will sound when dough is done.

6. Turn dough out onto well floured board. (Kneading paddle may remain in dough; if so, remove paddle.)

7. Punch down and knead to remove air from dough.

8. Cover and let rest for 10 minutes.
9. Shape dough into a ball and place, seam side down on lightly greased baking sheet.

10. Cover and let rise until doubled in size, about 45 minutes.

11. Uncover and dust loaves lightly with flour. Using sharp knife or razor blade, cut cross about 3 inches long and ¼-inch deep in to top loaf.

12. Bake at 425°F for 25 minutes or until golden and loaves test done. Move breads to wire rack to cool.

13. Allow bread to cool on wire rack until ready to serve (at least 20 minutes).

Makes 1 loaf

APRICOT KEY LIME PRESERVES

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

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

BLUEBERRY MANGO PRESERVES

INGREDIENTS
2 cups fresh blueberries
1 cup fresh mango, coarsely chopped
¾ cup sugar
1 tbsp. grated lime peel
1 tbsp. fresh lime juice
1 pkg. (1.75 oz.) powdered pectin

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

BLUEBERRY PINEAPPLE PRESERVES

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

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

Makes about 3 cups

PEACHY LEMON PRESERVES

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

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

Makes about 3 cups

CURRIED APPLE MANGO MARMALADE

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

- 1. Measure ingredients in order listed into bread pan.
 - 2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
 - 3. Select JAM. Press the START button.
 - 4. The complete signal will sound when the jam is done.
 - 5. Using a pot holder, remove bread pan from baking chamber and carefully pour jam into clean jars.
 - 6. Place in refrigerator to cool.
 - 7. Store in refrigerator for up to 3 weeks.
- Makes about 1½ cups

ORANGE MOJO MARMALADE

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

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

APPLE CURRY CHUTNEY

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

1. Measure ingredients in order listed into bread pan.
 2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
 3. Select JAM. Press the START button.
 4. The complete signal will sound when the preserves are done.
 5. Using pot holders remove bread pan from baking chamber and cool on a wire rack. Carefully pour preserves into clean jars.
 6. Place in refrigerator to set.
 7. Store in refrigerator for up to 3 weeks.
- Makes about 2½ cups

CHIPOTLE KETCHUP

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

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

PINEAPPLE PAPAYA PRESERVES

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

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

Makes about 3 cups

NOTES