

the Versa Chef<sup>®</sup>

# Breads

RECIPE BOOK



**PowerXL**  
products that excel

# VERSA CHEF<sup>™</sup>



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# Quick Start Guide

## BREAD MAKING

### STEP 1



Do not use the Drip Tray. Ensure the Kneading Blade is installed in the Bread Pan. Add ingredients to the Bread Pan. Open the door. With the "Bread Maker" text on the Bread Pan facing you, place the Bread Pan over the connection point on the bottom of the internal cavity. Turn the Bread Pan slightly until it catches the connection point. Turn the Bread Pan to the left (clockwise) until it tightens in place.

### STEP 2



Plug the appliance into a dedicated electrical outlet. Press the Power Button to turn on the appliance. Press the Bread Maker Mode Button. The light next to the button will illuminate.

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See owner's manual for complete instructions and important safety information before using this product.

### STEP 3



Turn the Control Knob to select a desired program. The name of the program will illuminate on the display. Press the Temperature/Darkness Button and then turn the Control Knob to select the cooking temperature. Press the Time/Slice Button and then turn the Control Knob to select the cooking time. Press the Loaf Size Button and turn the Control Knob to select a loaf size (select bread maker programs only). Press the Start/Pause Button to begin the cooking process.

### STEP 4



When the cooking process is complete, use the Bread Pan Handle to carefully pull the Bread Pan upward and then out to remove the Bread Pan from the appliance.

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**IMPORTANT:** Unpack all parts from the box and remove any clear or blue protective film on the components. Wash the accessories with warm, soapy water before first use (**only some accessories are dishwasher safe**).





# Blueberry Bread

## INGREDIENTS:

2 large eggs, beaten

$\frac{1}{3}$  cup salted butter,  
softened

2 tsp. vanilla extract

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

1 tsp. cinnamon

$\frac{3}{4}$  cup sugar

2 cups all-purpose  
flour

2 tsp. baking powder

$\frac{1}{4}$  tsp. salt

2 cups fresh  
blueberries

## INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the eggs, butter, vanilla, buttermilk, cinnamon, sugar, flour, baking powder, and salt in the Bread Pan in the listed order.
2. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
3. Set the appliance to the Bread Maker mode. Select the P06 setting.
4. After the bread has been kneading for 14 minutes, add the blueberries.
5. When the bread is done mixing, pause the bread-making cycle, remove the Bread Pan, and use a rubber spatula to scrape down the sides of the Bread Pan to ensure all the dry ingredients have been mixed into the batter. Return the Bread Pan to the appliance and resume the bread-making cycle.
6. Let the bread cool for 15 minutes on a cooling rack before slicing.

# Banana Bread

## INGREDIENTS:

2 large eggs, beaten  
1/3 cup vegetable oil  
2 tsp. vanilla extract  
2 mashed bananas  
3/4 cup sugar  
1 1/2 tsp. cinnamon  
2 cups all-purpose flour  
1 1/2 tsp. baking powder  
1/2 tsp. baking soda  
1/4 tsp. salt  
1 cup chocolate chips

## INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the eggs, vegetable oil, vanilla, bananas, sugar, cinnamon, flour, baking powder, baking soda, and salt in the Bread Pan in the listed order.
2. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
3. Set the appliance to the Bread Maker mode. Select the P06 setting.
4. After 15 minutes, add the chocolate chips.
5. When the bread is done mixing, pause the bread-making cycle, remove the Bread Pan, and use a rubber spatula to scrape down the sides of the Bread Pan to ensure all the dry ingredients have been mixed into the batter. Return the Bread Pan to the appliance and resume the bread-making cycle.
6. Let the bread cool for 15 minutes on a cooling rack before slicing.





# Cranberry Orange Bread

## INGREDIENTS:

1 large egg, beaten  
 $\frac{2}{3}$  cup buttermilk  
1 tsp. orange zest  
3 tbsp. orange juice  
 $\frac{1}{3}$  cup salted butter,  
melted  
1 tsp. vanilla extract  
1 cup sugar  
2 cups all-purpose  
flour  
2 tsp. baking powder  
 $\frac{1}{4}$  tsp. salt  
1 cup cranberries

## INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the egg, buttermilk, orange zest, orange juice, melted butter, vanilla, sugar, flour, baking powder, and salt in the Bread Pan in the listed order.
2. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
3. Set the appliance to the Bread Maker mode. Select the P06 setting.
4. After the bread has been kneading for 14 minutes, add the cranberries.
5. When the bread is done mixing, pause the bread-making cycle, remove the Bread Pan, and use a rubber spatula to scrape down the sides of the Bread Pan to ensure all the dry ingredients have been mixed into the batter. Return the Bread Pan to the appliance and resume the bread-making cycle.
6. Let the bread cool for 15 minutes on a cooling rack before slicing.

# Zucchini Bread

## INGREDIENTS:

2 large eggs, beaten  
1½ cups shredded zucchini  
½ cup vegetable oil  
¾ cup sugar  
1½ tsp. vanilla extract  
⅓ cup milk  
1 tsp. cinnamon  
2 cups flour  
2 tsp. baking powder  
¼ tsp. salt  
½ cup chopped walnuts

## INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the eggs, zucchini, vegetable oil, sugar, vanilla, milk, cinnamon, flour, baking powder, salt, and walnuts in the Bread Pan in the listed order.
2. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
3. Set the appliance to the Bread Maker mode. Select the P06 setting.
4. When the bread is done mixing, pause the bread-making cycle, remove the Bread Pan, and use a rubber spatula to scrape down the sides of the Bread Pan to ensure all the dry ingredients have been mixed into the batter. Return the Bread Pan to the appliance and resume the bread-making cycle.
5. Let the bread cool for 15 minutes on a cooling rack before slicing.





# Cinnamon Raisin Bread

## INGREDIENTS:

1¾ cups water, room temperature  
2 tsp. active dry yeast  
2 tbsp. honey  
4½ cups all-purpose flour  
1½ tsp. salt  
2 tbsp. cinnamon  
1 tbsp. olive oil

## Filling

¼ cup brown sugar  
3 tbsp. butter, softened  
2 tbsp. cinnamon  
¾ cup raisins

## INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the water, yeast, honey, flour, salt, 2 tbsp. cinnamon, and the olive oil in the Bread Pan in the listed order.
2. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
3. Set the appliance to the Bread Maker mode. Select the P01 or P05 setting (P01 will produce fluffier bread, and P05 will make the bread more quickly). If you select the P01 setting, set the loaf size to 2.0LB.
4. When the dough is finished kneading, pause the program and remove the dough and the kneading blade from the Bread Pan. Pause the appliance's programming while adding the filling to the dough.
5. Roll the dough out until it is ½ inch thick.
6. Combine the brown sugar, butter, and 2 tbsp. cinnamon in a dish and mix together. Spread the mixture evenly on top of the rolled dough. Sprinkle the raisins over the mixture. Roll the dough up and fit it inside the Bread Pan. Let the appliance's programming continue.
7. Let the bread cool for 15 minutes on a cooling rack before slicing.

# Gluten-Free Bread

## INGREDIENTS:

1¾ cups milk  
¼ cup honey  
2 tsp. active dry yeast  
¼ cup butter, melted  
2 large eggs, beaten  
4 cups gluten-free flour  
1 tsp. salt

## INSTRUCTIONS:

1. Microwave the milk for 20 seconds to remove the chill.
2. Ensure the kneading blade is installed in the Bread Pan. Place the milk, honey, yeast, butter, eggs, flour, and salt in the Bread Pan in the listed order.
3. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
4. Set the appliance to the Bread Maker mode. Select the P07 setting. Set the loaf size to 2.0LB.
5. When the bread is done mixing, pause the bread-making cycle, remove the Bread Pan, and use a rubber spatula to scrape down the sides of the Bread Pan to ensure all the dry ingredients have been mixed into the batter. Return the Bread Pan to the appliance and resume the bread-making cycle.
6. Let the bread cool for 15 minutes on a cooling rack before slicing.





# Cinnamon Buns

## INGREDIENTS:

1 cup warm milk  
(110° F)  
2 tsp. active dry yeast  
3 tbsp. granulated  
sugar  
3 cups all-purpose  
flour  
1 large egg  
½ cup salted butter,  
softened  
½ tsp. salt

## Filling

1½ cups brown sugar  
3 tbsp. ground  
cinnamon  
1½ stick butter,  
softened

## INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the milk, yeast, sugar, flour, egg, butter, and salt in the Bread Pan in the listed order.
2. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
3. Set the appliance to the Bread Maker mode. Select the P11 setting.
4. While the dough is rising, combine the Filling ingredients and mix together.
5. When the dough is done rising, remove it from the Bread Pan. Roll the dough out into a ½ inch-thick rectangle on a work surface.
6. Spread the Filling over the top side of the dough, leaving about 1 inch of free space on all sides. Roll the dough into a log and the dough into 2-inch pieces. Place the cinnamon rolls on the Baking Pan.
7. Slide the Baking Pan into the appliance. Set the appliance to the Bread Maker mode. Select the P12 setting. Let the cinnamon rolls rise for 20 minutes.
8. When the cinnamon rolls are done rising, remove the Baking Pan. Set the appliance to the Air Fryer/Oven mode. Select the Bake setting. Set the cooking temperature to 350° F and the cooking time to 20 minutes. Let the appliance preheat.
9. When the appliance has preheated, slide the Baking Pan into the appliance.
10. Serve hot.

# Coffee Cake

## INGREDIENTS:

½ cup butter, softened  
¾ cup sugar  
1 tsp. vanilla extract  
1 tsp. cinnamon  
1 large egg, beaten  
2 cups all-purpose flour  
2 tsp. baking powder  
¼ tsp. salt  
¾ cup milk

## Crumb Topping

¼ cup butter, softened  
⅔ cup flour  
½ cup packed brown sugar  
1 tbsp. cinnamon

## INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place ½ cup butter, the sugar, the vanilla, 1 tsp. cinnamon, the egg, 2 cups flour, the baking powder, the salt, and the milk in the Bread Pan in the listed order.
2. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
3. Set the appliance to the Bread Maker Mode. Select the P11 setting.
4. While the dough kneads, combine the Crumb Topping ingredients in a bowl and mix until crumbly. Reserve the topping.
5. When the dough is well mixed (about 10 minutes), cancel the bread-making process. Remove the Bread Pan and pour the dough onto the Baking Pan. Top with the Crumb Topping.
6. Set the appliance to the Air Fryer/Oven mode. Select the Bake setting. Set the cooking temperature to 350° F and the cooking time to 30 minutes. Turn the fan off. Let the appliance preheat.
7. When the appliance has preheated, slide the Baking Pan into the appliance.
8. When the crumb cake is done, let the crumb cake cool for 15 minutes on a cooling rack before serving.





# White Bread

**INGREDIENTS:**

2 cups water, room temperature

2 tsp. active dry yeast

1 tbsp. sugar

5 cups all-purpose flour or bread flour

2 tbsp. olive oil

2 tsp. salt

**INSTRUCTIONS:**

1. Ensure the kneading blade is installed in the Bread Pan. Place the water, yeast, sugar, flour, olive oil, and salt in the Bread Pan in the listed order.
2. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
3. Set the appliance to the Bread Maker mode. Select the P01 or P05 setting (P01 will produce fluffier bread, and P05 will make the bread more quickly). If you select the P01 setting, set the loaf size to 2.0LB.
4. Let the bread cool for 15 minutes on a cooling rack before slicing.

# Pizza Dough

## INGREDIENTS:

1 cup water, room temperature  
1 tsp. active dry yeast  
1 tbsp. honey  
2 cups all-purpose flour  
1 tbsp. extra virgin olive oil  
1 tsp. salt

## INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the water, yeast, honey, flour, extra virgin olive oil, and salt in the Bread Pan in the listed order.
2. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
3. Set the appliance to the Bread Maker mode. Select the P11 setting.
4. Let the appliance knead the dough and rest. Then, let the dough rise let the dough rise for 30 minutes before removing the dough from the Bread Pan.
5. Serving suggestion: Use immediately to make pizza or refrigerate or freeze for later use.





# Milk Bread

## INGREDIENTS:

2 cups milk  
3 tbsp. butter, melted  
1 tbsp. sugar  
 $\frac{3}{4}$  tbsp. active dry yeast  
5 cups all-purpose flour  
2 tsp. salt

## INSTRUCTIONS:

1. Microwave the milk for 20 seconds to remove the chill.
2. Ensure the kneading blade is installed in the Bread Pan. Place the milk, butter, sugar, yeast, flour, and salt in the Bread Pan in the listed order.
3. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
4. Set the appliance to the Bread Maker mode. Select the P01 or P05 setting (P01 will produce fluffier bread, and P05 will make the bread more quickly). If you select the P01 setting, set the loaf size to 2.0LB.
5. Let the bread cool for 15 minutes on a cooling rack before slicing.

# Semolina Fennel Bread

## INGREDIENTS:

1½ cups water, room temperature  
2 tsp. active dry yeast  
2 tbsp. honey  
2 cups semolina flour  
2 cups bread flour  
2 tbsp. olive oil  
2 tsp. salt  
2 tbsp. fennel seeds  
1 cup golden raisins

## INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the water, yeast, honey, flours, olive oil, salt, and fennel in the Bread Pan in the listed order.
2. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
3. Set the appliance to the Bread Maker mode. Select the P01 or P05 setting (P01 will produce thicker bread, and P05 will make the bread more quickly). If you select the P01 setting, set the loaf size to 2.0LB.
4. After 20 minutes, place the raisins in the Bread Pan.\*
5. Let the bread cool for 15 minutes on a cooling rack before slicing.

\*The kneading time differs between the P01 and P05 settings, so add these ingredients 5 minutes earlier when using the P05 setting.





# Multigrain Bread

## INGREDIENTS:

### Grain Mix

2 tbsp. pumpkin seeds

2 tbsp. sunflower seeds

2 tbsp. flax seeds

2 tbsp. barley

2 tbsp. buckwheat

2 tbsp. quinoa

2 tbsp. oats

—

1¾ cups water, room temperature

2 tsp. active dry yeast

2 tbsp. honey

1 cup bread flour

1 cup rye flour

2 cup whole wheat flour

½ cup oats

1 tbsp. olive oil

2 tsp. salt

## INSTRUCTIONS:

1. Combine the Grain Mix ingredients in a bowl and mix together. Reserve the Grain Mix.
2. Ensure the kneading blade is installed in the Bread Pan. Place the water, yeast, honey, flours, ½ cup oats, and the salt in the Bread Pan in the listed order.
3. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
4. Set the appliance to the Bread Maker mode. Select the P01 or P05 setting (P01 will produce fluffier bread, and P05 will make the bread more quickly). If you select the P01 setting, set the loaf size to 2.0LB.
5. After 20 minutes, add the Grain Mix to the Bread Pan.\* Reserve the rest of the Grain Mix for the topping.
6. When the dough is done kneading, spray the top of the dough with water and top with the rest of the Grain mix.
7. Let the bread cool for 15 minutes on a cooling rack before slicing.

\*The kneading time differs between the P01 and P05 settings, so add these ingredients 5 minutes earlier when using the P05 setting.

# Pretzels

## INGREDIENTS:

1½ cups water, room temperature  
2 tsp. active dry yeast  
1 tbsp. molasses  
2 tbsp. butter  
4½ cups all-purpose or bread flour  
½ tsp. salt  
½ cup baking soda  
3 egg yolks, beaten  
¼ cup kosher salt

## INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the water, yeast, molasses, butter, flour, and salt in the Bread Pan in the listed order.
2. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
3. Set the appliance to the Bread Maker mode. Select the P11 setting.
4. After 10 minutes, cancel the program. Select the P12 setting. Let the dough rise for 60 minutes.
5. Divide the dough into eight equal pieces. Roll out each dough piece into a 24-inch rope. Make a "U" shape with one rope. Hold the ends of the rope and cross the two sides of the rope over each other before pressing the ends into the bottom of the "U" to form a pretzel shape. Repeat until the dough is formed into eight pretzels.
6. Place a pot on the stove top and fill the pot with water and add the baking soda. Bring the water to a boil.
7. When the water is boiling, add the pretzels, two at a time, for 30 seconds. Use a large, flat spatula to transfer the pretzels to the Crisper Tray and Baking Pan (multiple batches might be required if not all the pretzels fit on the accessories).
8. Brush the pretzels with the egg yolk and sprinkle the kosher salt over the pretzels.
9. Set the appliance to the Air Fryer/Oven mode. Select the Airfry setting. Set the cooking time to 15 minutes. Let the appliance preheat.
10. When the appliance has preheated, slide the Crisper Tray and Baking Pan into the appliance. Cook until golden brown.
11. Let the pretzels cool slightly before serving.
12. Serving suggestion: Serve with mustard.





# Rosemary Focaccia

## INGREDIENTS:

1¼ cups water, room temperature  
½ tbsp. active dry yeast  
1 tbsp. honey  
3 cups all-purpose flour  
4 tbsp. extra virgin olive oil, divided  
3 cloves garlic, minced  
2 sprigs rosemary, chopped  
1 tsp. kosher salt

## INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the water, yeast, honey, flour, 2 tbsp. extra virgin olive oil, garlic, and rosemary in the Bread Pan in the listed order.
2. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
3. Set the appliance to the Bread Maker mode. Select the P11 setting.
4. When the dough is done kneading, drizzle the Baking Pan with some olive oil. Remove the Bread Pan from the appliance and transfer the dough to the Baking Pan. Slide the Baking Pan into the appliance and let the dough rise for 45 minutes.
5. After the dough has been rising for 45 minutes, cancel the program and remove the Baking Pan from the appliance. Set the appliance to the Air Fryer/Oven mode. Select the Airfry setting. Set the cooking time to 20 minutes. Let the appliance preheat.
6. When the appliance has preheated, slide the Baking Pan into the appliance. Cook until golden brown.
7. Drizzle the focaccia with the extra virgin olive oil and sprinkle with the salt before serving.

# Bread Bowl

## INGREDIENTS:

1¼ cups water,  
room temperature  
2 tsp. active dry yeast  
1 tsp. sugar  
3 cups flour  
1 tsp. salt

## INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the water, yeast, sugar, flour, and salt in the Bread Pan in the listed order.
2. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
3. Set the appliance to the Bread Maker mode. Select the P01 or P05 setting (P01 will produce fluffier bread, and P05 will make the bread more quickly). If you select the P01 setting, set the loaf size to 1.0LB.
4. When the bread is completely cooked, let it cool for about 30 minutes before making the bread bowl by cutting a square out of the top of the bread and removing any excess bread.
5. Serving suggestion: Reserve the bread that was used to make the bowl and use it for dipping into the soup you serve in the bowl.





# Cornbread

## INGREDIENTS:

1¼ cups milk  
¼ cup plus 2 tbsp.  
salted butter, melted  
2 large eggs  
1½ cups all-purpose  
flour  
1 cup cornmeal  
¾ cup sugar  
2 tsp. baking powder

## INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place all the ingredients in the Bread Pan.
2. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
3. Set the appliance to the Bread Maker mode. Select the P06 setting.
4. When the bread is done mixing, pause the bread-making cycle, remove the Bread Pan, and use a rubber spatula to scrape down the sides of the Bread Pan to ensure all the dry ingredients have been mixed into the batter. Return the Bread Pan to the appliance and resume the bread-making cycle.
5. Let the bread cool for 15 minutes on a cooling rack before slicing.
6. Serving suggestion: Serve with butter and jam.

# Whole Wheat Bread

**INGREDIENTS:**

1½ cups water, room temperature

3 tbsp. molasses

2 tsp. active dry yeast

4 cups whole wheat flour

2 tsp. salt

2 tbsp. olive oil

**INSTRUCTIONS:**

1. Ensure the kneading blade is installed in the Bread Pan. Place the water, molasses, yeast, flour, salt, and olive oil in the Bread Pan in the listed order.
2. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
3. Set the appliance to the Bread Maker mode. Select the P01 or P05 setting (P01 will produce fluffier bread, and P05 will make the bread more quickly). If you select the P01 setting, set the loaf size to 2.0LB.
4. Let the bread cool for 15 minutes on a cooling rack before slicing.





# Monkey Bread

## INGREDIENTS:

1 cup milk  
2 tsp. active dry yeast  
2 tbsp. honey  
6 tbsp. butter, melted,  
divided  
3½ cups all-purpose  
flour  
1 tsp. salt  
1 tbsp. cinnamon  
½ cup brown sugar  
¾ cup raisins

## INSTRUCTIONS:

1. Microwave the milk for 20 seconds to remove the chill.
2. Ensure the kneading blade is installed in the Bread Pan. Place the milk, yeast, honey, flour, and salt in the Bread Pan in the listed order.
3. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
4. Set the appliance to the Bread Maker mode. Select the P11 setting.
5. After 10 minutes, cancel the bread-making cycle. Remove the dough from the Bread Pan.
6. Cut the dough into 20 balls and toss them with the cinnamon, brown sugar, raisins, and 3 tbsp. melted butter in a large bowl.
7. Remove the kneading blade from the Bread Pan. Pour the dough balls into the Bread Pan. Return the Bread Pan to the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you. Select the P12 setting. Let the dough rise for 40 minutes.
8. When the dough is done rising, set the appliance to the Air Fryer/Oven mode. Select the Bake setting. Set the cooking temperature to 350° F and the cooking time to 35 minutes. Turn off the fan.

# Rye Bread

## INGREDIENTS:

1½ cups water, room temperature  
2 tsp. active dry yeast  
1 tbsp. sugar  
3 cups rye flour  
1 cup bread flour  
2 tsp. salt  
2 tbsp. caraway seeds  
2 tbsp. olive oil

## INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the water, yeast, sugar, flours, salt, caraway seeds, and olive oil in the Bread Pan in the listed order.
2. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
3. Set the appliance to the Bread Maker mode. Select the P01 or P05 setting (P01 will produce fluffier bread, and P05 will make the bread more quickly). If you select the P01 setting, set the loaf size to 2.0LB.
4. Let the bread cool for 15 minutes on a cooling rack before slicing.







# Air-Fried Doughnuts

## INGREDIENTS:

¼ cup milk  
½ tbsp. active dry yeast  
2 tbsp. butter, melted  
& cooled  
⅓ cup mashed  
potatoes  
½ cup sugar  
½ tsp. salt  
1 tsp. baking powder  
½ tsp. baking soda  
½ tsp. ground nutmeg  
1½ cups flour  
canola oil spray

## Sugar Coating

¾ cup sugar  
2 tbsp. cinnamon  
1 cup powdered sugar

## INSTRUCTIONS:

1. Microwave the milk for 20 seconds to remove the chill.
2. Ensure the kneading blade is installed in the Bread Pan. Place the yeast, milk, butter, mashed potatoes, sugar, salt, baking powder, baking soda, nutmeg, and flour in the Bread Pan in the listed order.
3. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
4. Set the appliance to the Bread Maker mode. Select the P11 setting.
5. When all the dough ingredients are incorporated (10-15 minutes), cancel the cooking program. Transfer the dough to a bowl, cover with plastic wrap, and refrigerate for 2 hours.
6. When the dough is ready, roll the dough out until about ¾ inch thick. Use a doughnut cutter to cut doughnuts out of the dough.
7. Spray the doughnuts with canola oil. Transfer the doughnuts to the Crisper Tray and Baking Pan (if the doughnuts do not all fit on the appliance, multiple batches might be required).
8. Set the appliance to the Air Fryer/Oven mode. Select the Airfry setting. Set the cooking temperature to 375° F and the cooking time to 10 minutes. Let the appliance preheat.
9. When the appliance has preheated, slide the Crisper Tray and Baking Pan into the accessories.
10. While the doughnuts cook, combine the Sugar Coating ingredients in a bowl and mix together.
11. When the doughnuts are done cooking, toss them in the Sugar Coating before serving.

# Olive Bread

## INGREDIENTS:

1¼ cups water, room temperature  
2 tsp. active dry yeast  
1 tsp. sugar  
4 cups bread flour  
1 tbsp. olive oil  
1 ½ tsp. salt  
1 tbsp. minced garlic  
1 cup Kalamata olives, halved

## INSTRUCTIONS:

1. Ensure the kneading blade is installed in the Bread Pan. Place the water, yeast, sugar, flour, olive oil, salt, and garlic in the Bread Pan in the listed order.
2. Place the Bread Pan in the appliance, ensuring that the "Bread Maker" text on the Bread Pan is facing you.
3. Set the appliance to the Bread Maker mode. Select the P01 or P05 setting (P01 will produce fluffier bread, and P05 will make the bread more quickly). If you select the P01 setting, set the loaf size to 2.0LB.
4. After 20 minutes, place the olives in the Bread Pan.\*
5. Let the bread cool for 15 minutes on a cooling rack before slicing.

\*The kneading time differs between the P01 and P05 settings, so add these ingredients 5 minutes earlier when using the P05 setting.



***PowerXL***®

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