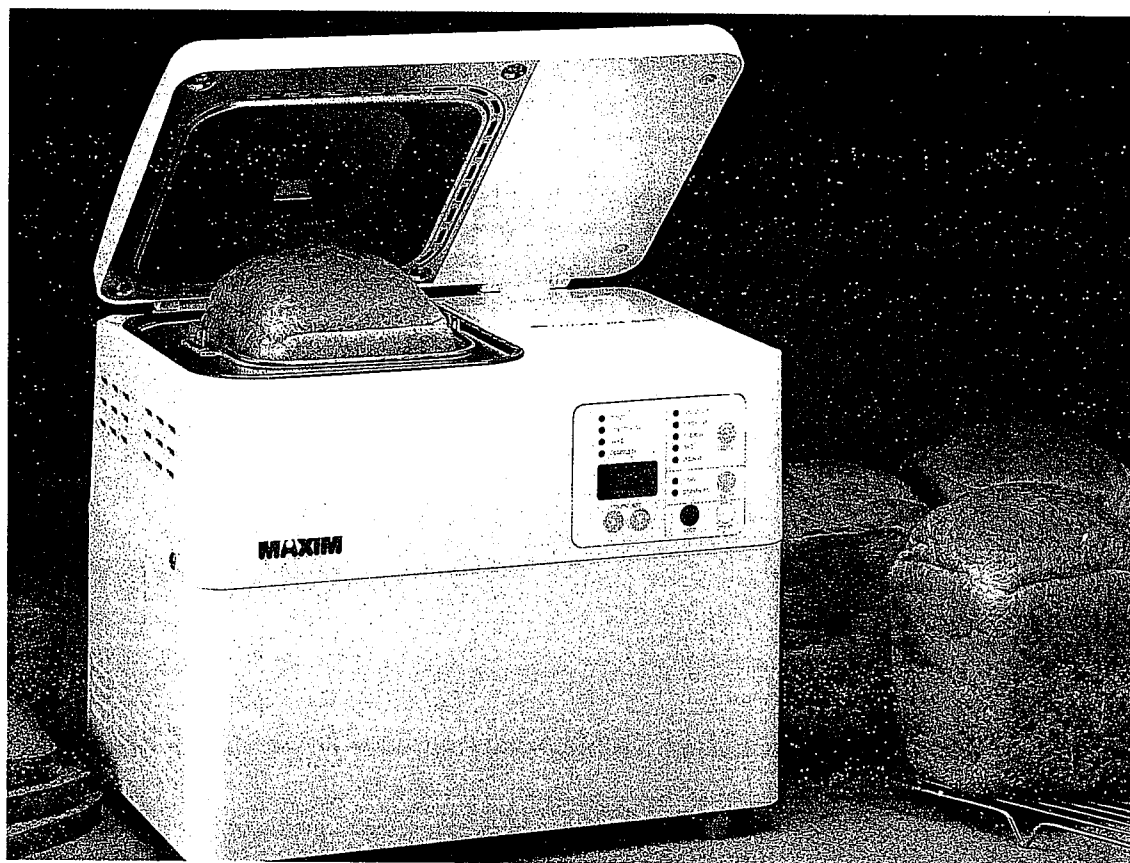


MAXIM[®]

ACCU-BAKERY[™]

*Recipes and
Operating Instructions*
BB-1



Important Safeguards

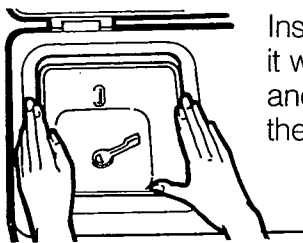
When using the Accu-Bakery, basic safety precautions should always be followed including the following:

- 1.** READ ALL INSTRUCTIONS.
- 2.** Do not touch hot surfaces. Use handles or knobs.
- 3.** To protect against electrical shock, do not immerse cord, plug or appliance, except bread case and kneading blade, in water or other liquid.
- 4.** Close supervision is necessary when any appliance is used by or near children.
- 5.** Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- 6.** Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- 7.** The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 8.** Do not use outdoors.
- 9.** Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 10.** Do not place on or near a hot gas or electric burner, or in a heated oven.
- 11.** Do not use appliance for other than intended use.
- 12.** This unit is intended for household use only.
- 13.** Do not use on an unsteady or cloth-covered table.
- 14.** Keep the unit at least 2 inches away from walls or any other objects when using.

Save These Instructions

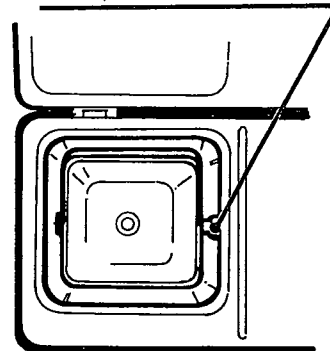
The Parts

Familiarize Yourself with the Accu-Bakery



Insert the bread case into the body, aligning it with the bread case holders on the right and left side of the baking area, and push the case in from its upper side.

Temperature sensor



Bread Case

Handle

Vent

Bread Case Holder

Kneader Drive Shaft

Kneading Blade

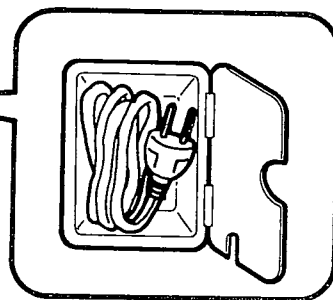


Control Panel

Lid

Body

Cord Storage Compartment



Power Supply Cord

Accessories

Measuring Spoon

1 Tablespoon
(about 15mL)



1 Teaspoon
(about 5mL)

Use to measure yeast,
sugar, salt, etc.

Measuring Cup
(about 200mL)



Use to measure
liquids.

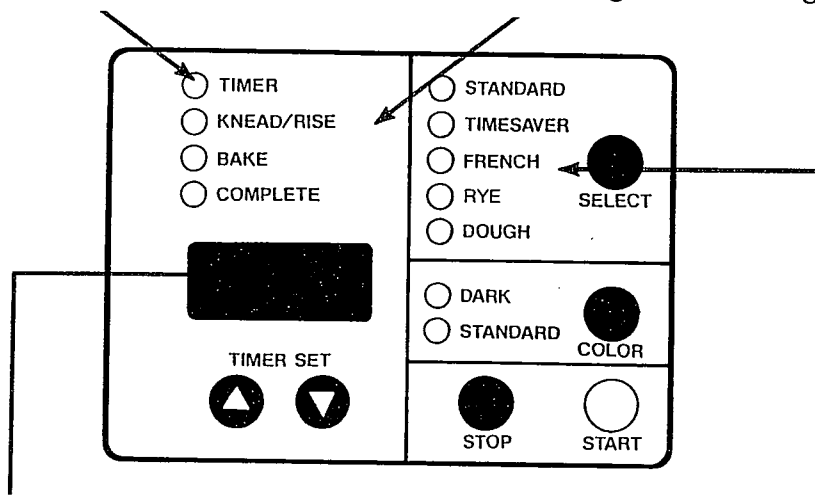
The Control Panel Display

Timer Light

The light is flashing while the timer is in operation.

Process Indicator Light

Flashing light indicates the various stages of the dough.



Display

The remaining time until the selected course is completed is displayed.

Course Light

The light is illuminated to indicate the course selected.

Know the function of each mode button, before operating the machine:

- 1. Select Button** Push for selecting the course you desire. Each time the button is pushed, the mode setting is changed in the following order: "Standard" "Timesaver" "French" "Rye" "Dough."
- 2. Time Set Buttons** Push for setting time. Each time the ▼ button is pushed, timer setting will move back 10 minutes. Each time the ▲ button is pushed, timer setting will advance 10 minutes. If buttons are held down, timer setting will change rapidly.
- 3. Start Button** Push for starting the course selected, or for the Timer.
- 4. Stop Button** Push to cancel the power supply after a course is completed. Also push to stop operation after the Start button is pushed. To halt operation, keep the button pushed for one second.

The Basic Functions

The Accu-Bakery mixes the ingredients, kneads the dough, and automatically bakes it in 3 hours and 30 minutes. All you do is

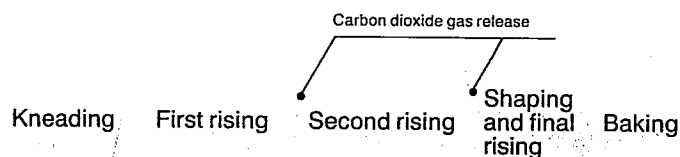
measure the ingredients, place in the bread case, and choose the desired mode.

The machine will do the rest!

"Baking" Course

There are four possible baking modes from which to choose — Standard Loaf, Standard Loaf using Timesaver option, French Loaf, and Rye. When one of these modes is selected, every step of the bread making process is completed automatically. A fully baked loaf will be the end result.

The up-to-baking mode



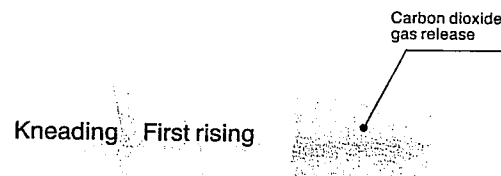
Between 2 hours 20 minutes and 3 hours 30 minutes

- 1. Standard Course**
Standard loaf bread will be baked automatically in 3 hours and 30 minutes.
- 2. Timesaver Course**
When time is limited, standard loaf bread can be ready in 2 hours and 40 minutes using this course. The three stages of rising are shortened. You will find no appreciable difference in the quality of the finished loaf.
- 3. French Course**
French roll taste (slightly salty), loaf bread will be baked in 3 hours and 30 minutes.
- 4. Rye Course**
Wholegrain and rye breads will be baked in 2 hours and 20 minutes.

"Dough" Course

The machine prepares dough automatically in 1 hour and 20 minutes! Simply remove the dough from the bread case and complete according to the recipe directions.

The up-to-rising mode



1 hour 20 minutes

Timer Programming:

A 14 hour digital timer allows you to get everything ready the night before, and wake up to the aroma of freshly-baked bread, the next morning.

NOTE:

Timer setting should be used only for the baking courses of Standard and French loaf. Do not use this option for bread containing perishable ingredients such as liquid milk, egg, or orange juice.

Audio information:

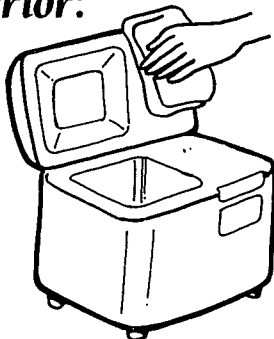
When baking is completed, the signal "beeps" three times to indicate completion of the cycle.

Cleaning and Storing

Before Cleaning your MAXIM Accu-Bakery Bread Maker, always unplug, and allow to cool...

Body, Lid, Lid Interior:

Wipe clean with a damp cloth and mild liquid detergent. Do not use scouring powder, or other abrasive materials. Removeable parts should not be placed in the dishwasher.

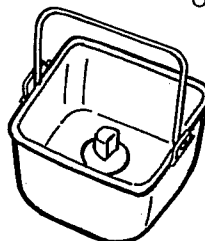


NOTE:

The interior of the bread case is coated with non-stick material. Do not use metal utensils or other abrasives to clean.

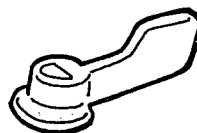
The coating may change color after extended use.

This is caused by moisture and steam, and in no way affects the performance of the unit.



Bread Case, Kneading Blade:

Wash with soapy water after each use. Do not soak in water. If the kneading blade sticks to the drive shaft, pour warm water in the case to loosen. If the hole of the kneading blade becomes clogged with dough, clean with a soft brush. Never try to clean this area with a sharp object.



Storage:

Allow unit to cool completely before storing. Remove all moisture from interior of cavity; close lid. Do not place any object on top of the lid when storing.

A Note on Ingredients

Flour All purpose flour is recommended. For loaf variations, other types of flour can be added to the all purpose. Never exceed, however, the maximum 2-cup (500 mL) recommended capacity. Please refer to the recipe section in this manual.

Yeast Use **instant dry yeast**, and add directly to the dry ingredients in the bread case. **Do not** use yeast which requires preliminary fermentation, (proofing).

Sugar Sugar activates the yeast, adds flavor, and helps to make the crust brown.

Salt Salt controls the action of the yeast, and enhances the flavor of the bread.

Butter Butter enhances the flavor of the bread.

Water When flour is mixed with water, gluten is formed. Gluten provides the elasticity required by the bread in order for it to rise.

IMPORTANT:

ALWAYS ADD INGREDIENTS IN THE FOLLOWING ORDER:

- 1.** Wet (water, milk eggs)
- 2.** Dry (flour, sugar, salt)
- 3.** Yeast — ALWAYS ADD LAST!

The Bread Making Process

Baking Basic White Bread Using Standard Course:

Ingredients

3/4 cup + 1 tablespoon	(190 mL)	water
2 cups	(500 mL)	all purpose flour
1 1/2 tablespoons	(25 mL)	granulated sugar
1 teaspoon	(5 mL)	salt
1 tablespoon	(15 mL)	skim milk powder
1 tablespoon	(15 mL)	butter
1 1/2 teaspoons	(7 mL)	instant dry yeast

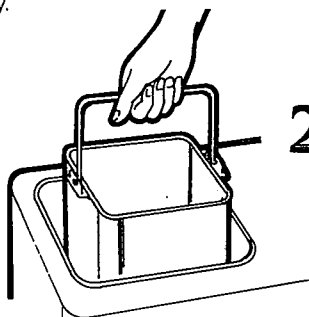
NOTES:

Use the measuring spoon included with the machine to measure the dry ingredients accurately. Ensure that the spoon is dry, before attempting to measure.

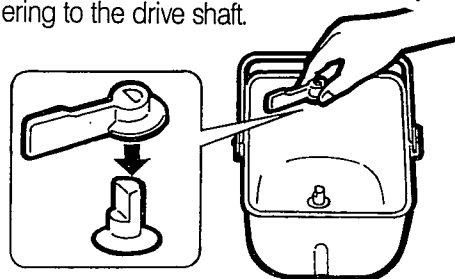
Use the plastic measuring vessel included with the machine to measure liquids accurately.

Method:

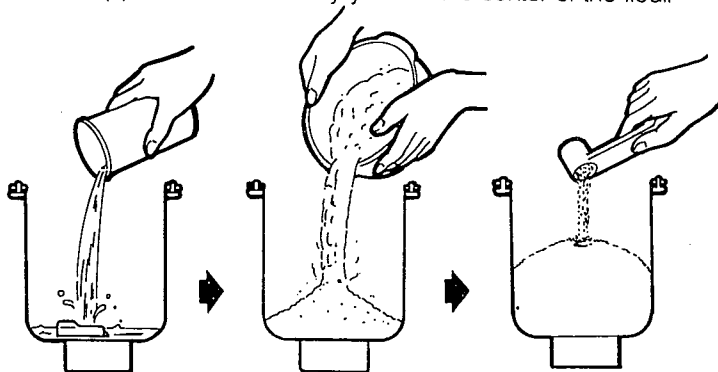
1. Open the lid and remove the bread case from the unit. Pull straight up using the handle of the case.



2. Mount the kneading blade on the drive shaft. If the blade is not seated properly, ingredients may not be properly mixed and kneaded. Remove any crumbs adhering to the drive shaft.

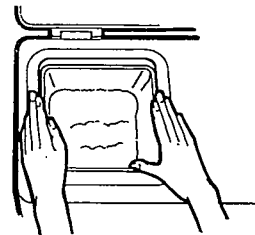


3. Put the ingredients into the bread case. Add the ingredients in the following order:
 - (1) Pour the water
 - (2) Add the flour, sugar, salt, skimmed milk powder, butter.
 - (3) Add the instant dry yeast to the center of the flour.



4. Place the bread case inside the body of the unit.

Fold handle down and align case with the bread case holders on the left and right of oven area. Ensure that bread case makes contact with the bottom of the unit, and clicks into place.



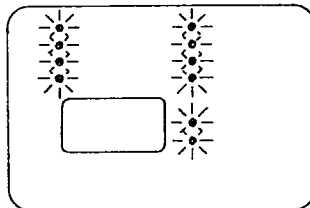
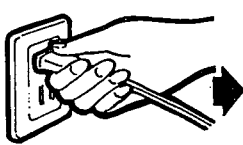
5. Close the lid. Do not open lid during operation.

When using the timer, (see page 4) make a well in the flour. Place yeast in the well, so that it does not touch the water. If yeast mixes with the water, dough may not rise properly, as the water will activate the yeast before the ingredients are mixed and kneaded.

When the room temperature is high (over 82°F/28°C), use cold water, (about 41°F/5°C). If the room is cold, (under 50°F/10°C), use lukewarm water, (86°F/30°C).

Baking Basic White Bread (continued)

- 6.** Plug into outlet. Close the lid of the cord storage compartment.

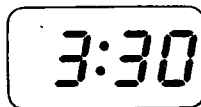


When plugged in, all the lights on the control panel will flash. Press STOP to cancel this indication.

- 8.** Push Start. The Knead/Rise light will flash, and preliminary kneading will begin. The remaining time until baking is completed, will be displayed in hours and minutes.

3:29 3:28

When baking has been completed, the Complete light will flash, and the buzzer will "beep" three times. The display panel will indicate "0:00".



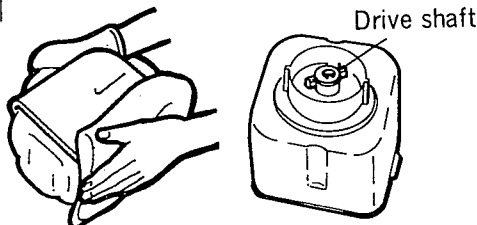
A clicking sound may be heard during operation. This is not a malfunction.

During baking, steam may escape from the vent.

The length of time required for each of the steps from kneading to baking, may vary according to voltage and room temperature.

- 10.** Remove the bread from the bread case.
CAUTION:
The bread case will be very hot. Always use oven mitts or pot holders, when handling hot surfaces.

Turn the bread case upside down. Turn the kneading blade mounting shaft one full rotation, and shake bread case several times to release loaf. Place bread on wire rack to cool.



When baking is completed, remove the loaf as soon as possible. If the bread is left in the bread case for too long, its surface may become sticky, and its flavor may be affected.

- 7.** Select the Standard Course. Push the Select button once to set the Standard course. The Standard light will be illuminated, while the other lights will be turned off. You may also choose the Timesaver course, when time is limited.



The necessary time until the bread is ready, will be indicated on the display:

Standard Course: 3 hours, 30 minutes

Timesaver Course: 2 hours, 40 minutes

- 9.** Remove the bread case. When the buzzer stops, push the Stop button, open the lid, and take out the bread case with the handle. **ALWAYS USE OVEN MITTS OR HOT PAD WHEN REMOVING THE BREAD CASE.**



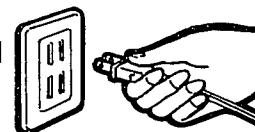
Do not place the heated bread case on the body of the unit, tablecloth, or other plastic surfaces.

The heater will continue to operate, after baking is completed. Always push the Stop button to turn off the heater, when baking is completed.

If the kneading blade comes away with the bread, remove with a heat-resistant utensil. **DO NOT ATTEMPT TO REMOVE THE KNEADING BLADE WITH YOUR HAND, AS IT IS VERY HOT. ALWAYS USE OVEN MITTS OR POT HOLDERS.**

If the kneading blade sticks to the drive shaft, pour warm water into the bread case to release it.

- 11.** Unplug from outlet. To unplug, hold the plug and pull from the outlet. Do not pull the power cord.



Questions & Answers

The following are some commonly asked questions by consumers, with appropriate answers...

INGREDIENTS

- Q** Can the amount of dough made vary from that recommended in the manual?
- A** No. A small amount of dough may not be properly kneaded, and a large amount will rise beyond the capacity of the bread case. Always use the recommended quantity of flour.
- Q** Can fresh milk be substituted for skimmed milk powder?
- A** Yes. When using fresh milk, deduct the amount from the quantity of water used as an ingredient. When using fresh milk, do not use the Timer option, (See page 4, Timer Programming).
- Q** Can margarine or shortening be substituted for butter?
- A** Yes. Equal quantities of either of these fats can be used.
- Q** Can sweeteners, other than sugar be used?
- A** Yes. Equal quantities of honey, brown sugar, fruit juice concentrate or molasses can be substituted. **Do not** use artificial sweeteners instead of sugar.

TIMER

- Q** Why is 14 hours the maximum range of the Timer setting?
- A** The dough may deteriorate if it is left for a longer period of time.
- NOTE: During hot summer months, the Timer should be set for a shorter period of time.
- Q** Why can the Timer not be used in the Dough course?
- A** Dough may deteriorate, or rise too much in this course.

FINISHED BREAD

- Q** The bread has an offensive odor. Why?
- A** Too much yeast, or stale ingredients may have been used. Always use fresh ingredients in the recommended quantities.
- Q** What will happen if the completed loaf is left in the bread case for too long?
- A** The bread will become soggy and lose its shape. Remove finished loaf from the bread case and cool on a wire rack.

BREAD MAKING PROCESS

- Q** Why must ingredients be placed into the bread case in a fixed order?
- A** Yeast becomes active as soon as it comes into contact with water. To ensure proper mixing, therefore, of the dry ingredients with the yeast, always add the dry yeast last. (See page 6 Step 3.)
- Q** Dough made in the DOUGH Course is sticky when removed from the bread case. What can be done?
- A** If dough sticks to your hands, add enough flour, (1 tablespoon/15 mL at a time) to make it easier to handle.
- Q** Can hard ingredients such as solidified brown sugar be added to the machine?
- A** No. Addition of hard ingredients can impede the motion of the kneading blade, causing the motor overload protector to activate. This situation could cause the motor to shut off temporarily. Hard ingredients can also cause direct damage to the kneading blade.

Baking French Loaf Bread Using French Course:

Ingredients

¾ cup + 1 tablespoon	(190 mL) water
2 cups	(500 mL) all purpose flour
1 teaspoon	(5 mL) granulated sugar
1 teaspoon	(5 mL) salt
2 teaspoons	(10 mL) butter
1½ teaspoons	(7 mL) instant dry yeast

Method

Follow steps 1 through 11, pages 6-7. In step 7, page 7, select the FRENCH course.

For best results, use the ingredients in the amounts as listed.

How to Use the Timer:

Before pressing the START button, decide at what hour you would like baking to be completed.

Starting from the present time, count ahead to the desired time of completion. Using the TIMER SET button ▲, program the display for the calculated number of hours.

For example

If the present time is 9:00 pm and you want the bread to be finished at 6:30 am next morning, set the timer to 9:30 (9 hours and 30 minutes), the amount of time from 9:00 pm to 6:30 am.

1. When the ▲ button of the TIMER SET mode is pressed once, the time will advance in 10 minute intervals, starting at "3:40":
2. Keep it pushed to forward time quickly, and release when "9:30" is displayed:
3. Push the START button to start the timer. The TIMER lamp will flash and the remaining time until the bread is finished, will be displayed: 9:29 9:28

NOTE:

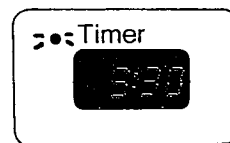
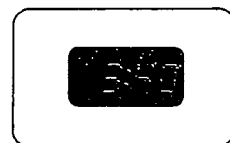
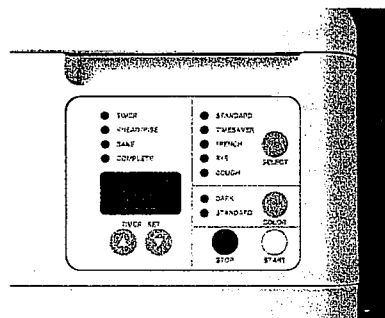
The timer can be pre-set by 10 minute intervals, from 3 hours and 40 minutes to a maximum time of 14 hours.

The timer can not be used in the Dough course.
(See page 4, Timer Programming.)

Use the ▼ Key:

To move back the time, when it has advanced too far.

To set a long time quickly. When this button is first pushed, "14:00" will be displayed. The time will then be reversed in 10 minute intervals. 13:50 13:40

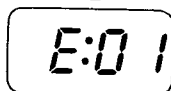


Troubleshooting

What do the Display Indications Mean?

1. When the Start Button is pushed:

Display
Indication

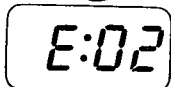


Reason

The baking chamber is hot,
(above 100°F/38°C). This may
occur after continuous use.

To Reset

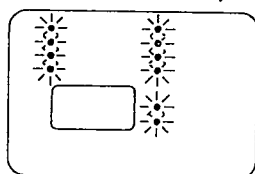
Open the lid and remove the
bread case. This will cool the
baking chamber. When the
chamber has cooled, display
will go out. Push START.



The baking chamber is cold,
(below 14°F/-10°C).

Unplug machine, and allow
unit to warm up. Press START.

2. During a Power Interruption:

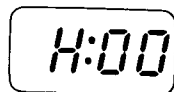


After start, all the lamps
flash

There has been an interruption
in the power supply. Check if
the power cord is unplugged,
or if there has been a malfunc-
tion in a household fuse.

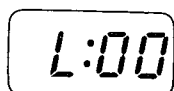
Remove the dough, and begin
the process again, using all
new ingredients.

3. After Baking Is Completed:



The temperature of the dough
was too high during kneading
or rising.

Operate the unit in a cooler
place.



The temperature of the dough
was too low during kneading or
rising.

Operate the unit in a warmer
place.

Before Calling for Service, Please Check the Following Points...

Problem:

The unit does not activate after pushing the
START button.

The Timer can not be set.

The unit has stopped operating.

The kneading blade was imbedded in the
finished loaf.

The surface of the finished loaf is sticky.

The bread rose too high.

The bread did not rise enough.

Probable Cause:

The machine is unplugged.

The baking chamber is hot.

Timesaver, Rye or Dough Course has
been selected.

STOP button was pushed.

There has been an interruption in the power supply.

The blade was not mounted on the drive shaft
properly.

The loaf was not removed immediately from the
bread case.

Excessive flour or yeast was used.

Insufficient yeast or sugar was used.

Ingredients were added to the bread case in the
improper order.

Baking Rye Bread and Multi Grains Using Rye Course:

NOTE: Rye and Multi Grains rise approximately 1/2 way in the bread pan. This is called a short loaf and is due to the nature of 100% whole grain breads. This is their normal size.

Don't be discouraged if your rye bread or whole grain only bakes 1/2 way up the pan. White flour breads will bake to the top of the pan. If you want a **tall** rye loaf of "lite rye," then substitute 3/4 cup of white bread flour + 1/4 cup whole wheat bread flour for the full cup of whole wheat bread flour.

The rye course has been specially programmed to keep ryes' natural flavor and taste,

with a shorter kneading time and baking temperatures different than white breads.

We recommend using whole grain rye flours available at most natural food stores.

Also, use only whole wheat **bread** flour. This is not the same as whole wheat flour, nor white bread flour. Whole wheat bread flour is available through your local health food store.

Here's Our Favorite Healthy Rye Loaf:

(Contains no sugar, no white flour)

- 2 tablespoons fruit juice concentrate*
Use white grape juice base.
- 7/8 cup water
- 1 tablespoon milk
- 1 cup whole grain rye flour
- 1 cup **whole wheat bread** flour*
Do not use regular whole wheat flour.
- 1 tablespoon butter
- 1 teaspoon salt
- 1 tablespoon caraway seeds
- 1 packet Red Star® dry yeast

Try this other whole grain, sugarless recipe...

Multi Grain Loaf:

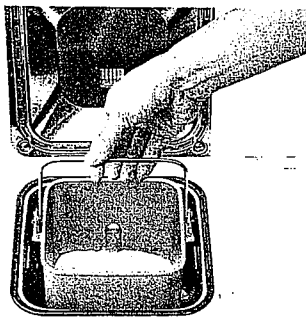
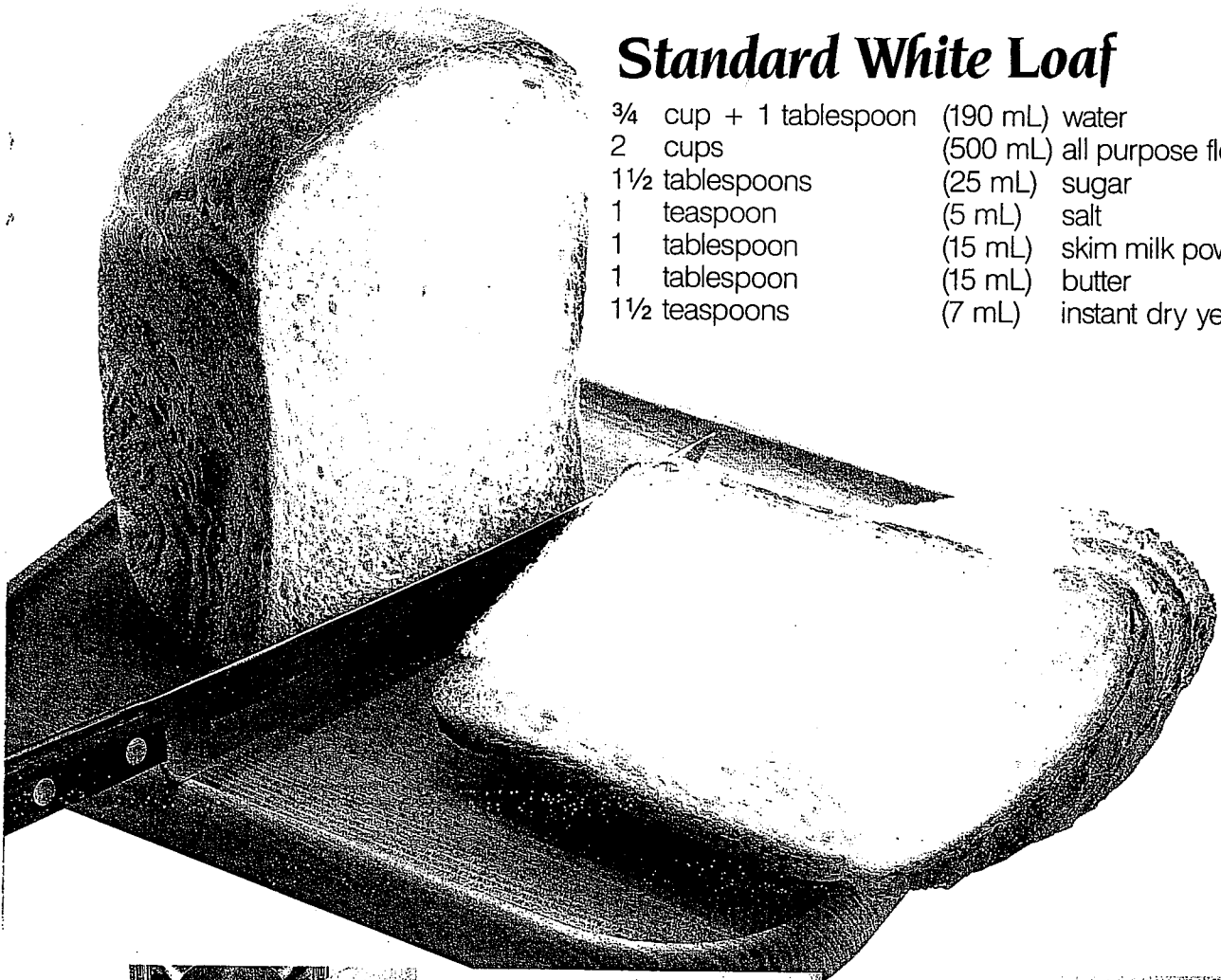
- 2 tablespoons fruit juice concentrate
- 7/8 cup warm water
- 1 teaspoon salt
- 1 tablespoon butter or high grade cold processed corn oil
- 2 tablespoons sunflower seeds
- 1 cup multi-blend whole grain flour or ezeial flour
- 1 cup whole grain whole wheat bread flour
- 1 packet Red Star® dry yeast

The Up-to-Baking Mode

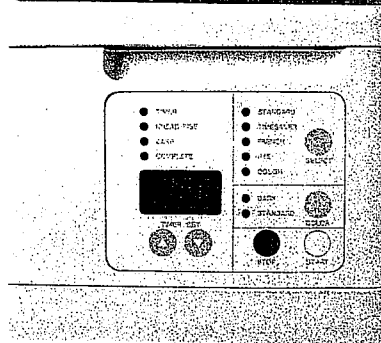
Let's start by baking a standard loaf of bread

Standard White Loaf

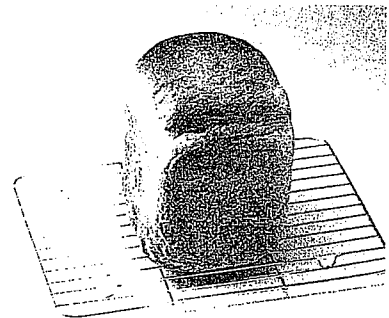
3/4 cup + 1 tablespoon	(190 mL)	water
2 cups	(500 mL)	all purpose flour
1 1/2 tablespoons	(25 mL)	sugar
1 teaspoon	(5 mL)	salt
1 tablespoon	(15 mL)	skim milk powder
1 tablespoon	(15 mL)	butter
1 1/2 teaspoons	(7 mL)	instant dry yeast



1. Mount the kneader blade on to the drive shaft in the bread case. Put the ingredients into the bread case in the order listed. Place the bread case in the main unit.



2. Press the mode button to select STANDARD. Press the START button.



3. After the buzzer sounds, remove the bread from the bread case and place the bread on a wire rack to cool.

Let's brush up your skills by baking various loaves...



Carrot Loaf

$\frac{2}{3}$ cup	(150 mL)	water
2 cups	(500 mL)	all purpose flour
$1\frac{1}{2}$ tablespoons	(25 mL)	sugar
1 teaspoon	(5 mL)	salt
1 tablespoon	(15 mL)	skim milk powder
1 tablespoon	(15 mL)	butter
$\frac{1}{4}$ cup	(50 mL)	carrot, finely shredded or chopped
$1\frac{1}{2}$ teaspoons	(7 mL)	instant dry yeast

Place ingredients in the bread case in the order listed above. Follow the procedure for STANDARD white loaf.

Pumpkin Loaf

$\frac{2}{3}$ cup	(150 mL)	water
2 cups	(500 mL)	all purpose flour
$1\frac{1}{2}$ tablespoons	(25 mL)	sugar
1 teaspoon	(5 mL)	salt
1 tablespoon	(15 mL)	skim milk powder
1 teaspoon	(5 mL)	pumpkin pie spice
1 tablespoon	(15 mL)	butter
$\frac{1}{4}$ cup	(50 mL)	pumpkin, mashed (see note), or canned
1 teaspoon	(5 mL)	orange rind (zest)
$1\frac{1}{2}$ teaspoons	(7 mL)	instant dry yeast

Place ingredients in the bread case in the order listed above. Follow the procedure for STANDARD white loaf.

NOTE: If using fresh pumpkin, boil or steam first, then mash with a fork.

Three Grain Cereal Loaf

$\frac{3}{4}$ cup + 1 tablespoon	(190 mL)	water
$1\frac{1}{2}$ cups	(375 mL)	all purpose flour
$\frac{1}{2}$ cup	(125 mL)	cracked whole grains – wheat, rye, flax
$1\frac{1}{2}$ tablespoons	(25 mL)	sugar
1 teaspoon	(5 mL)	salt
1 tablespoon	(15 mL)	skim milk powder
1 tablespoon	(15 mL)	butter
$1\frac{1}{2}$ teaspoons	(7 mL)	instant dry yeast

Place ingredients in the bread case in the order listed above. Follow the procedure for STANDARD white loaf.

* NOTE: You may purchase grains in health or bulk food stores. Store tightly covered in the refrigerator to ensure freshness.

A combination of cracked wheat, flax and rye is also available commercially packaged, and may be found in the cereal section of most supermarkets.

Raisin Loaf

$\frac{3}{4}$ cup + 1 tablespoon	(190 mL)	water
2 cups	(500 mL)	all purpose flour
$1\frac{1}{2}$ tablespoons	(25 mL)	sugar
1 teaspoon	(5 mL)	salt
1 tablespoon	(15 mL)	skim milk powder
1 tablespoon	(15 mL)	butter
$\frac{1}{4}$ cup	(50 mL)	raisins
$1\frac{1}{2}$ teaspoons	(7 mL)	instant dry yeast

Place ingredients in the bread case in the order listed above. Follow the procedure for STANDARD white loaf.

Try these interesting variations on the Standard White Loaf

Light Whole Wheat Loaf

3/4 cup + 1 tablespoon	(190 mL)	water
1 cup	(250 mL)	all purpose flour
1 cup	(250 mL)	whole wheat flour
1 tablespoon	(15 mL)	sugar
1 teaspoon	(5 mL)	salt
1 tablespoon	(15 mL)	skim milk powder
1 tablespoon	(15 mL)	butter
2 teaspoons	(10 mL)	instant dry yeast

Place ingredients in the bread case in the order listed above. Follow the procedure for STANDARD white loaf.

Walnut Loaf

3/4 cup + 1 tablespoon	(190 mL)	water
2 cups	(500 mL)	all purpose flour
1/4 cup	(50 mL)	walnuts, chopped
1 1/2 tablespoons	(25 mL)	sugar
1 teaspoon	(5 mL)	salt
1 tablespoon	(15 mL)	skim milk powder
1 tablespoon	(15 mL)	butter
1 1/2 teaspoons	(7 mL)	instant dry yeast

Place ingredients in the bread case in the order listed above. Follow the procedure for STANDARD white loaf.

Cranberry Bread

1/2 cup	(125 mL)	water
1/4 cup	(50 mL)	cranberry juice
2 cups	(500 mL)	all purpose flour
2 tablespoons	(25 mL)	sugar
1 teaspoon	(5 mL)	salt
1 tablespoon	(15 mL)	skim milk powder
1 tablespoon	(15 mL)	butter
1/4 cup	(50 mL)	fresh cranberries, chopped
1 1/2 teaspoons	(7 mL)	instant dry yeast

Place ingredients in the bread case in the order listed above. Follow the procedure for STANDARD white loaf.

Herb Bread

3/4 cup	(175 mL)	water
2 cups	(500 mL)	all purpose flour
2 tablespoons	(25 mL)	sugar
1 teaspoon	(5 mL)	salt
1 tablespoon	(15 mL)	skim milk powder
1 tablespoon	(15 mL)	butter
1/4 cup	(50 mL)	fresh parsley, washed stems removed, finely chopped (see note)
2 tablespoons	(25 mL)	fresh dill, washed, stems removed, finely chopped
1 tablespoon	(15 mL)	fresh chives, finely chopped
1 tablespoon	(15 mL)	caraway seeds
1 1/2 teaspoons	(7 mL)	instant dry yeast

Place ingredients in the bread case in the order listed above. Follow the procedure for STANDARD white loaf.

NOTE: If fresh herbs are not available, substitute with dry, in the following quantities:

2 tablespoons (25 mL) dried parsley, 1 tablespoon (15 mL) dried dill, 1 1/2 teaspoons (7 mL) dried chives



The Up-to-Rising Mode

Butter Rolls

1/2 cup + 1 teaspoon

2 cups

3 tablespoons

1 teaspoon

2 tablespoons

1/4 cup

1

1 1/2 teaspoons

1

1 tablespoon

(130 mL) water

(500 mL) all purpose flour

(45 mL) sugar

(5 mL) salt

(25 mL) skim milk powder

(50 mL) butter

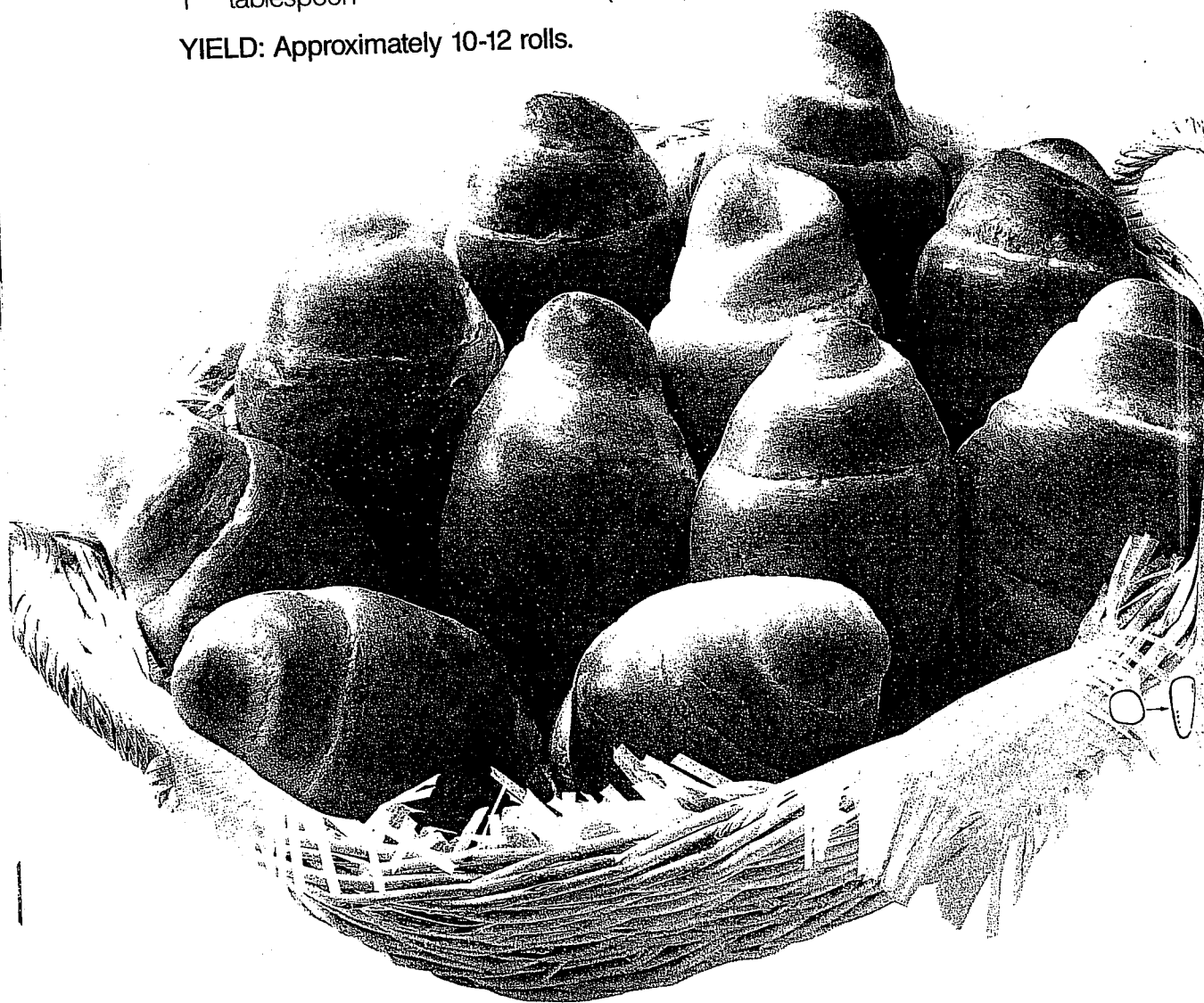
1 egg

(7 mL) instant dry yeast

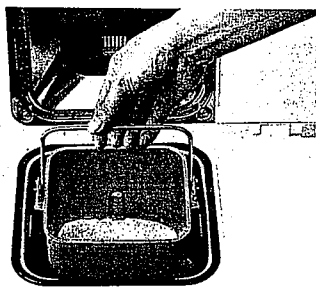
1 egg, beaten (combine to form egg wash)

(15 mL) milk

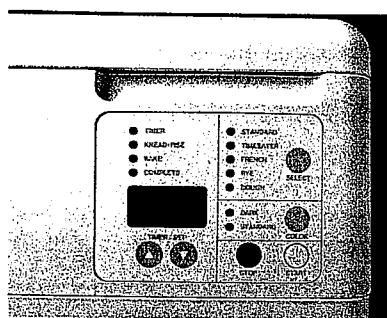
YIELD: Approximately 10-12 rolls.



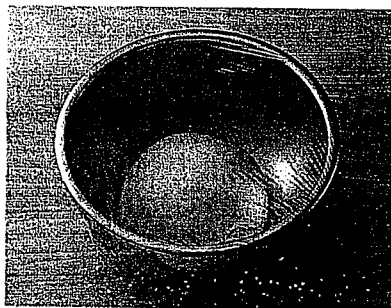
Baking Butter Rolls (continued)



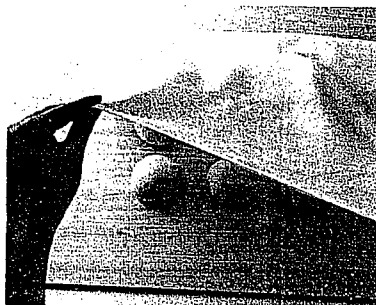
1. Mount the kneader blade on to the drive shaft in the bread case. Place ingredients for dough in the bread case in the order listed in the recipe. Lower the bread case into the main unit.



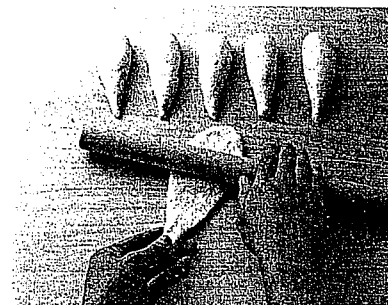
2. Press SELECT button 5 times for DOUGH setting. Press START.



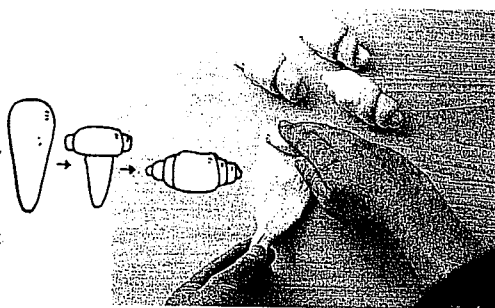
3. When buzzer sounds, place dough into a greased bowl. Cover with plastic wrap and let dough rise for 30 minutes.



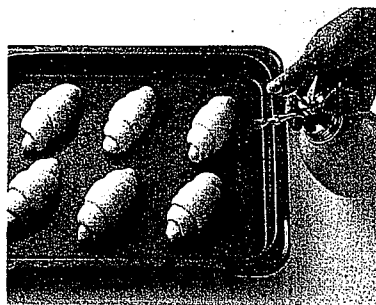
4. Divide into 10 portions; roll each by hand into a smooth ball. Cover with a clean cloth and let rest 15 minutes.



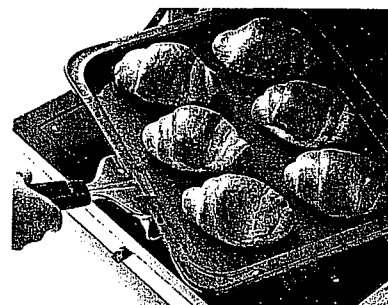
5. Form each ball into a cone shape with your hands. Roll each into a flat sheet as shown above.



6. Begin rolling each piece from the wider end as illustrated. Place rolls on a greased baking sheet, rolled end down.



7. Spray rolls with a fine mist of water, cover with plastic wrap and let rise until almost doubled in size, about 30 minutes. Meanwhile preheat oven to 350°F (180°C).



8. Brush rolls with beaten egg mixture and bake in preheated oven for 10-15 minutes, or until golden. Remove from oven and place on rack to cool.

Sweet Round Bread (COFFEE CAKE)

Dough

1/2 cup + 1 teaspoon	(130 mL)	water
2 cups	(500 mL)	all purpose flour
1/4 cup	(50 mL)	granulated sugar
1 teaspoon	(5 mL)	salt
2 tablespoons	(25 mL)	skim milk powder
1/4 cup	(50 mL)	butter
1	1	egg
2 teaspoons	(10 mL)	lemon zest (grated rind)
1 1/2 teaspoons	(7 mL)	instant dry yeast

Filling

1/4 cup	(50 mL)	butter, melted
1/2 cup	(125 mL)	brown sugar
1 teaspoon	(5 mL)	cinnamon
1/4 cup	(50 mL)	raisins
1	1	egg, beaten (glaze)
1 tablespoon	(15 mL)	milk

Icing

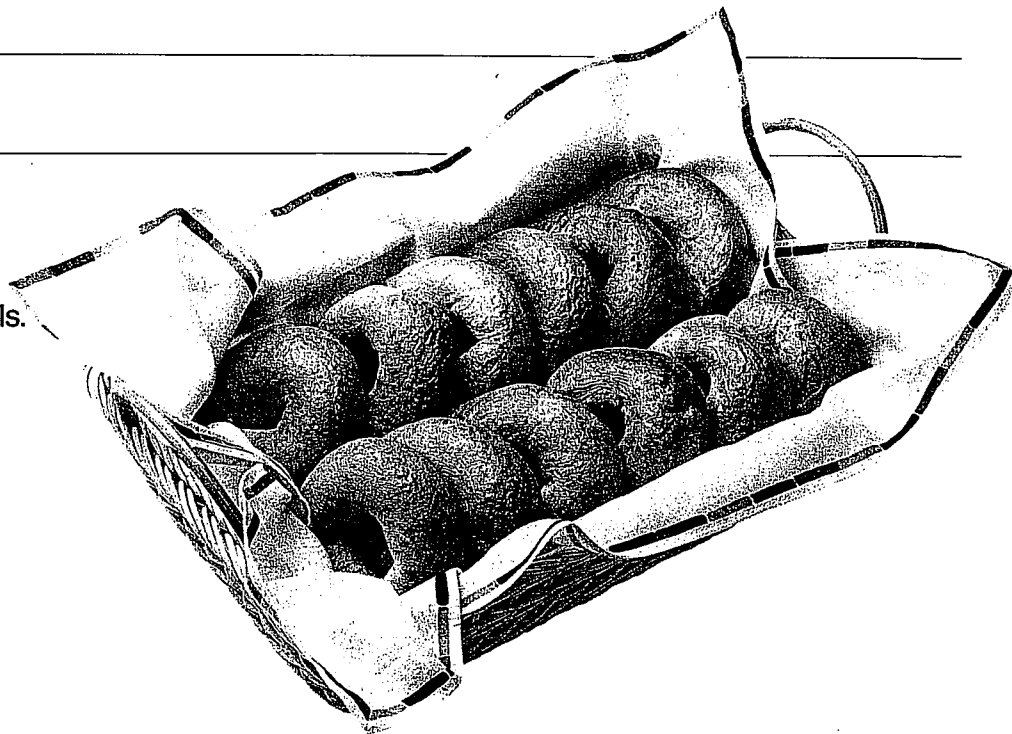
3/4 cup	(175 mL)	confectioners sugar, sifted
1 tablespoon	(15 mL)	milk
1/4 cup	(50 mL)	glazed cherries

1. Place ingredients for dough in the bread case in the order listed above. Press SELECT button 5 times for DOUGH setting. When buzzer sounds, place dough in a buttered bowl. Rotate to cover with butter. Cover with plastic wrap and let dough rise for 30 minutes.
2. Punch dough down and roll into a 10" x 12" (25 x 30 cm) rectangle. Spread with melted butter. Sprinkle with brown sugar, cinnamon and raisins.
3. Roll dough up, jelly-roll fashion from the longest side; pinch ends together.
4. Cut the roll into 2-inch (5 cm) wide pieces. Place in a buttered 8" (20 cm) round cake tin. Cover with plastic wrap, and let rise until doubled, about 45 minutes.
5. Preheat oven to 350°F (180°C). Combine beaten egg and milk and brush over dough. Bake in preheated oven for 20-30 minutes.
6. Remove bread from pan and cool on a wire rack.
7. Mix sugar and milk together, and drizzle icing over bread. Decorate with glazed cherries.



Bagels

YIELD:
Approximately 10 bagels.



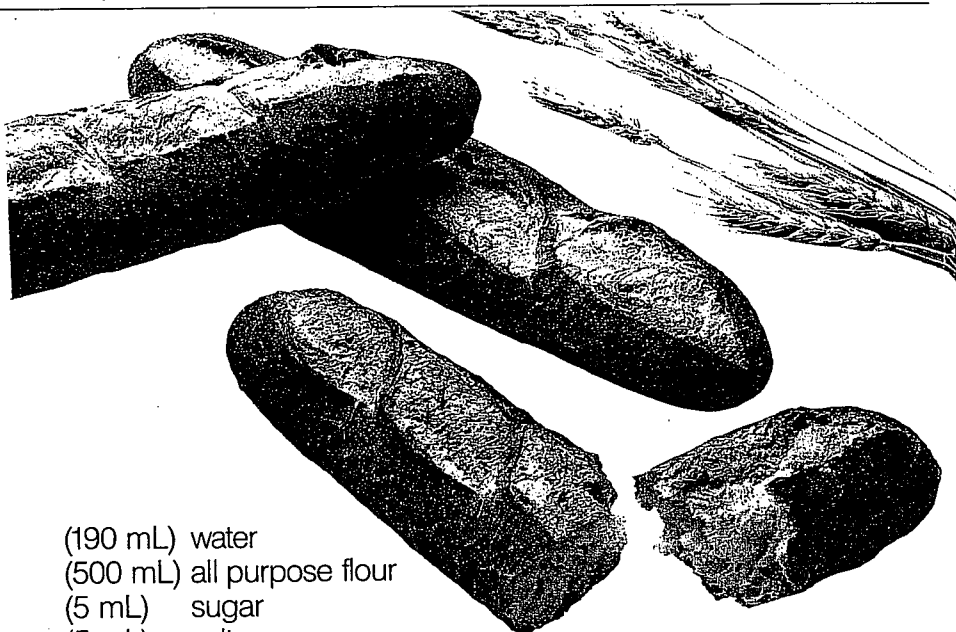
$\frac{3}{4}$ cup + 1 tablespoon
2 cups
1 teaspoon
1 teaspoon
 $1\frac{1}{2}$ teaspoons
 $1\frac{1}{2}$ teaspoons
8 cups
1
1 tablespoon
 $\frac{1}{4}$ cup

(190 mL) water
(500 mL) all purpose flour
(5 mL) sugar
(5 mL) salt
(7 mL) butter
(7 mL) instant dry yeast
(2 L) water
1 egg, beaten
(15 mL) milk
(50 mL) poppy seeds

1. Place ingredients, except for the 8 cups of water, egg, milk, poppy seeds, in the bread case in the order listed above. Press SELECT button 5 times for DOUGH setting. Press START.
2. When buzzer sounds, remove dough from bread case and place in buttered bowl. Rotate dough to coat. Cover with plastic wrap. Let rise for 20 minutes.
3. Punch dough down, and divide into 10 equal portions; roll each into a ball with your hands. Using your thumbs, make a hole in the center of each ball, stretching the dough until the hole is about 1 inch (2.5 cm) in diameter. Place on greased baking sheet; cover with plastic wrap, and let rise 30-40 minutes.
4. Bring 8 cups (2 L) water to the boil. Add 3-4 bagels to the boiling water and cook for 1 minute. Turn over and cook 1 minute longer on the other side. Drain on rack.
5. Preheat oven to 400°F (200°C). Place drained bagels on a greased baking sheet. Mix beaten egg and milk together, and brush over bagels. Sprinkle with poppy seeds. Bake in preheated oven, 20-30 minutes, or until golden brown. Place on wire rack to cool.

French Bread (BAGUETTE)

YIELD:
1 large,
or 2 small baguettes.



3/4 cup & 1 tablespoon	(190 mL) water
2 cups	(500 mL) all purpose flour
1 teaspoon	(5 mL) sugar
1 teaspoon	(5 mL) salt
1 1/2 teaspoons	(7 mL) instant dry yeast
2 tablespoons	(25 mL) water
1/2 teaspoon	(2 mL) salt
1/4 cup	(50 mL) sesame seeds, optional

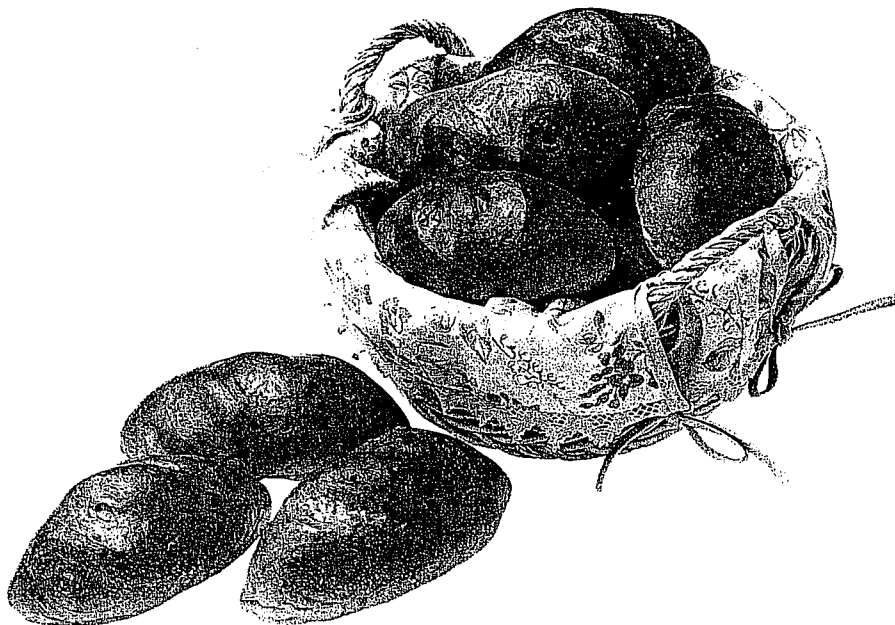
1. Place the ingredients, (with the exception of 2 tablespoons (25 mL) water, salt, and sesame seeds), in the bread case, in the above order. Press SELECT button 5 times for DOUGH. Press START.
2. When buzzer sounds, remove dough, and place in a greased bowl. Cover with plastic wrap; let rise 30 minutes.
3. Punch dough down, and divide in half for 2 small sticks. Shape each into a smooth ball.
4. On a lightly floured board, roll each ball into a flat rectangle. Roll up jelly roll fashion, starting with one long side. Pinch the seams together, and taper the ends.
5. Place sticks on a well greased baking sheet, seam-side down. Cover and let rise until doubled, about 45 minutes. Preheat oven to 400°F (200°C).
6. Make several diagonal slashes across the surface of each stick using a sharp knife. Brush sticks with water, sprinkle with salt and sesame seeds, (if using).
7. Bake in preheated oven 20-30 minutes, or until golden brown. Cool on wire racks.

Petit Bread (CRUSTY DINNER ROLLS)

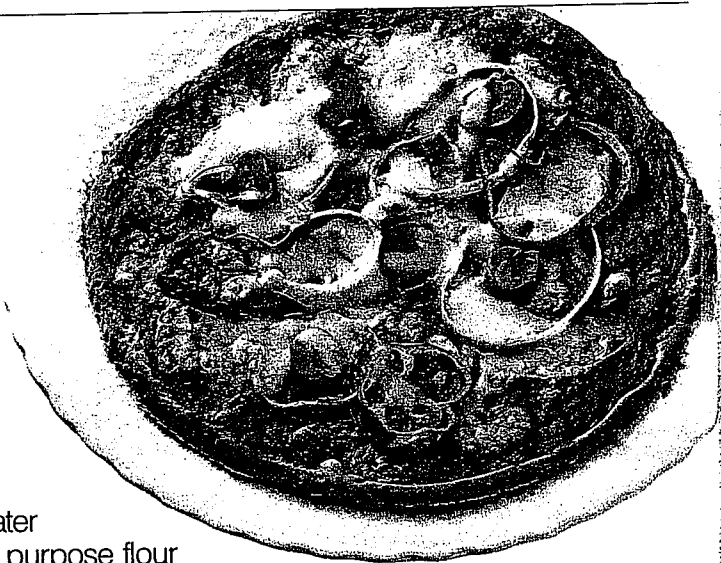
¾ cup & 1 tablespoon	(190 mL)	water
2 cups	(500 mL)	all purpose flour
2 tablespoons	(25 mL)	sugar
1 teaspoon	(5 mL)	salt
1 tablespoon	(15 mL)	skim milk powder
1 tablespoon	(15 mL)	butter
1½ teaspoons	(7 mL)	instant dry yeast
1	1	egg, beaten
1 tablespoon	(15 mL)	milk

1. Place ingredients except egg and milk, in the bread case in the above order. Press SELECT button 5 times for DOUGH setting. Press START.
2. When buzzer sounds, remove dough from bread case, and place in a greased bowl. Cover with plastic wrap; let rise for 30 minutes.
3. Punch dough down, and divide into 12 portions. Roll each into a smooth ball; then flatten into small rectangles with your hands. Roll each up, jelly roll fashion, and taper ends. Place on a greased baking sheet, cover, and let rise 45 minutes, or until almost doubled in size.
4. Preheat oven to 350°F (180°C). Combine beaten egg and milk. Brush rolls with the egg wash mixture. Bake for 15-20 minutes, or until golden brown.

YIELD:
Approximately 12 rolls.



Pizza



Dough

3/4 cup + 1 tablespoon	(190 mL)	water
2 cups	(500 mL)	all purpose flour
1 teaspoon	(5 mL)	sugar
1 teaspoon	(5 mL)	salt
1 tablespoon	(15 mL)	skim milk powder
1 tablespoon	(15 mL)	olive oil
1 1/2 teaspoons	(7 mL)	instant dry yeast

Toppings

1 cup	(250 mL)	pizza sauce
1	1	medium onion, sliced
2	2	green peppers, seeded, sliced
1/2 pound	(250 grams)	fresh mushrooms, cleaned, sliced
1/2 pound	(250 grams)	pepperoni, sliced
2 cups	(500 mL)	shredded mozzarella cheese

Preheat oven to 400°F (200°C)

1. Place ingredients for dough in the bread case in the order listed above. Press SELECT button 5 times for DOUGH setting. Press START.
2. When buzzer sounds, remove dough from bread case and place in greased bowl. Rotate dough to evenly coat with grease. Cover with plastic wrap; let rise in a draught-free place for 30 minutes.
3. Punch dough down and divide in half. Flatten each half and roll into a circle. Using your hands, stretch the dough to fit the pans.
4. Divide toppings between the two pizzas. Spread each with sauce, then add each ingredient in the order that they appear above.
5. Bake in preheated oven for 15 minutes. Reduce heat to 350°F (180°C), and bake for 15 minutes longer, or until crust is golden.

YIELD: One 12 inch (30 cm), or two 8 inch (20 cm) pizzas.

Doughnuts

Treat your family to homemade doughnuts. It's easy with the Accu-Bakery to process

the dough for you. Simply shape, and deep-fat fry...

Dough

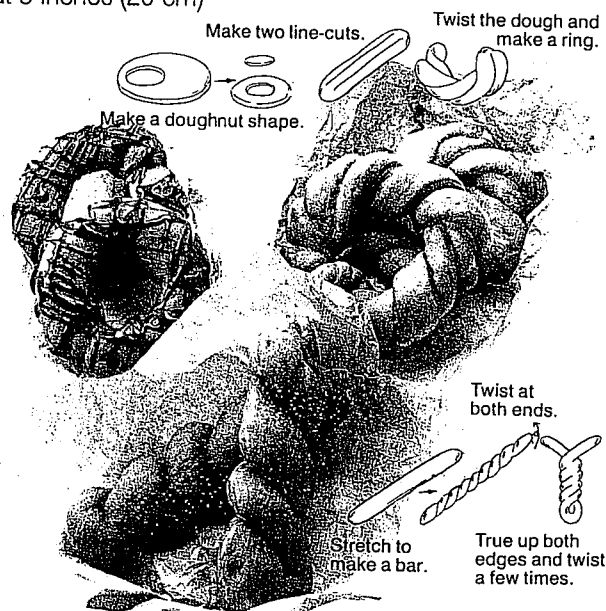
1/2 cup + 1 teaspoon	(130 mL) water
2 cups	(500 mL) all purpose flour
3 tablespoons	(45 mL) granulated sugar
1 teaspoon	(5 mL) salt
2 tablespoons	(25 mL) skim milk powder
1/2 teaspoon	(2 mL) nutmeg, grated
1 teaspoon	(5 mL) orange zest (grated orange rind)
1/4 cup	(50 mL) butter
1	egg
1 1/2 teaspoons	(7 mL) instant dry yeast

Garnish

1 tablespoon	(15 mL) cinnamon
1/4 cup	(50 mL) granulated sugar
4 cups (1L) vegetable oil (for frying)	

1. Place ingredients in the bread case in the order listed above. Push SELECT button 5 times for DOUGH setting. Press START.
2. When buzzer sounds remove the dough from the bread case, and place in a greased bowl. Cover with the plastic wrap and let rise for 30 minutes.
3. Punch dough down and use any of the following methods to shape your doughnuts:
 - Roll into a circle about 1/4 inch (1 cm) in thickness. Use a kitchen glass or doughnut cutter to cut out the dough.
 - Shape into round balls.
 - Divide dough into about 12 equal portions. Roll each between the palms of your hands, to form a rope shape, about 8 inches (20 cm) long. Fold "rope" in half and twist two halves together. Pinch open ends together.
4. Place shaped doughnuts on a greased baking sheet, cover with plastic wrap, and let rise until nearly doubled in size, about 30 minutes.
5. Heat 4 cups (1 L) vegetable oil in a deep fat fryer to 375°F (190°C). Fry doughnuts, 3 or 4 at a time, turning once, until golden brown. Drain on paper towels. Combine cinnamon and granulated sugar, and sprinkle over doughnuts.

YIELD: Approximately 1 dozen doughnuts.



Croissants

Prepare these rich, flaky croissants using the DOUGH setting of your Accu-Bakery. Serve warm for breakfast with preserves, or

fill with savory mixtures to create tasty sandwiches...

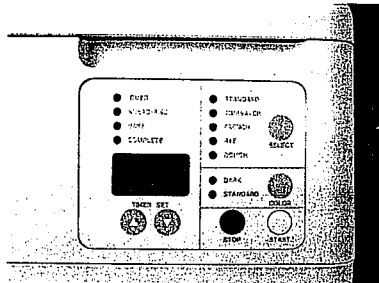
Dough

$\frac{3}{4}$ cup + 1 tablespoon
2 cups
1 tablespoon
 $\frac{1}{2}$ teaspoon
1 tablespoon
1 tablespoon
 $1\frac{1}{2}$ teaspoons
1 cup
1
1 tablespoon

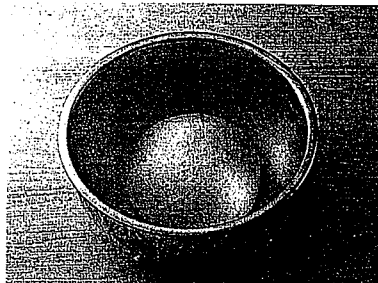
(190 mL) water
(500 mL) all purpose flour
(15 mL) granulated sugar
(2 mL) salt
(15 mL) skim milk powder
(15 mL) unsalted butter
(7 mL) instant dry yeast
(250 mL) unsalted butter, cold
1 egg
(15 mL) milk glaze mixture



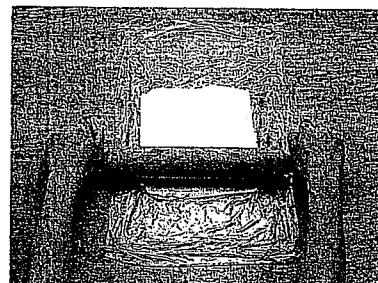
Baking Croissants (continued)



1. Place ingredients for dough (except for 1 cup/250 mL butter and glaze mixture), in bread case in the order listed in the recipe. Press SELECT button 5 times for DOUGH setting. Press START.



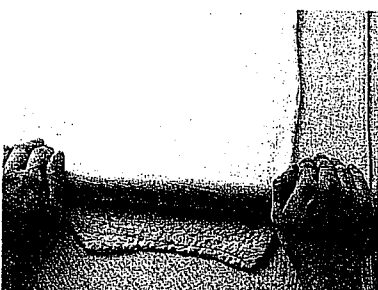
2. When buzzer sounds, remove dough from bread case and place in a buttered bowl. Cover with plastic wrap and let dough rise in a draught-free place for 30 minutes.



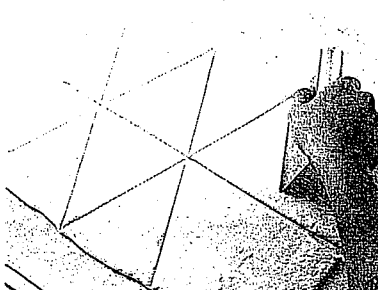
3. Place 1 cup (250 mL) cold butter on a board, between two pieces of plastic wrap. With a rolling pin, soften butter to approximately 1-inch (2.5 cm) thickness. Roll into an 8 x 8 inch (20 x 20 cm) square. Chill to firm-up.



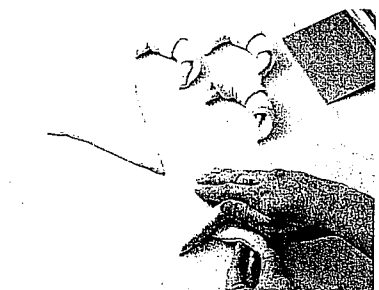
4. Punch dough down. On a lightly floured board, roll into a 10 x 12 inch (25 x 30 cm) rectangle. Place sheet of chilled butter over two-thirds of dough, leaving 1-inch (2.5 cm) on 3 sides. Fold in three parts by folding unbuttered section over the center buttered portion; then fold buttered third over the center. Press ends together to seal.



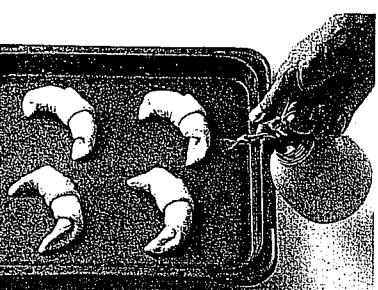
5. Roll dough out lengthwise into an 8 x 18 inch (20 x 46 cm) rectangle. Fold dough into thirds. Press ends together to seal. Rotate dough one full turn. Repeat procedure a second time. Wrap in plastic and chill for one hour. Remove from refrigerator and repeat process to complete the third turn. Chill for 15 minutes.



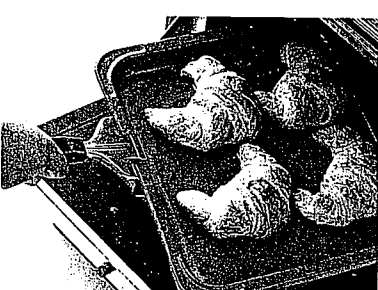
6. On a floured board, roll pastry into a 10 x 14 inch (25 x 35 cm) rectangle. Cut into 6-8 equal sized triangles.



7. Holding the tip, roll each triangle from the base up. Turn ends in to form the traditional crescent shape.



8. Place on a greased jelly roll pan (baking sheet with sides), tip down. Spray very lightly with water, let rise about 1 hour, or until doubled in size. Combine beaten egg with milk for glaze.



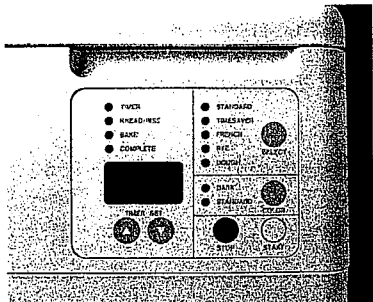
9. Preheat oven to 400°F (200°C). Brush each pastry with glaze. Bake for 10 minutes. Reduce temperature to 375°F (190°C), and bake for 5 minutes longer, or until golden. Cool on wire rack.

Yield: Approximately 6 large croissants.

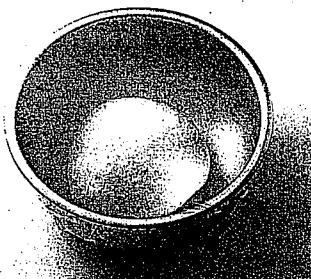
Brioche

This bread is made with a very rich batter – type dough. It can be baked in individual, miniature brioche tins, or braided into a loaf and baked

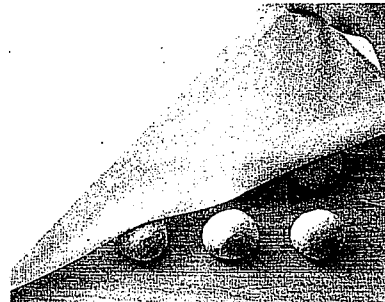
free-form on a baking sheet. Whatever the shape you choose, this flavorful bread is wonderful served warm for a special Sunday brunch...



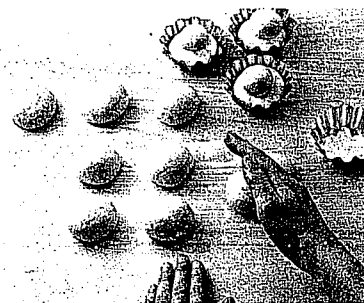
1. Place ingredients (with the exception of the beaten egg and milk), in the bread case in the order listed in the recipe. Press SELECT button 5 times for DOUGH setting. Press START.



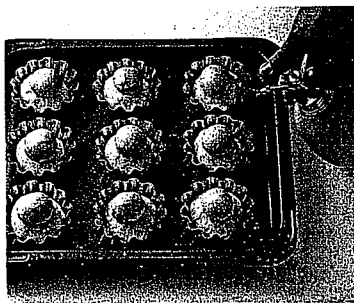
2. When the buzzer sounds, remove the dough from the bread case and place in a greased bowl. Cover with plastic wrap, and let rise for 30 minutes.



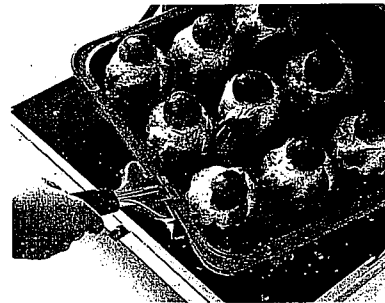
3. Punch dough down. On a lightly floured board, divide dough into 12 portions. Form into uniform round balls. Cover, and let rest for 15 minutes.



4. Pull about $\frac{1}{4}$ of the dough out slightly from each ball, twist, and push back, to form a top knot. Place each ball of dough in a greased brioche mold or custard cup, which has been positioned on a baking sheet.



5. Spray shaped dough with a fine water mist, cover and let rise for 30 – 40 minutes, or until almost doubled in size. Preheat oven to 375°F (190°C).



6. Combine beaten egg and milk. Brush the dough with this mixture and bake in preheated oven for 15 minutes, or until nicely browned. Remove brioche molds from baking sheet; cool on wire racks.

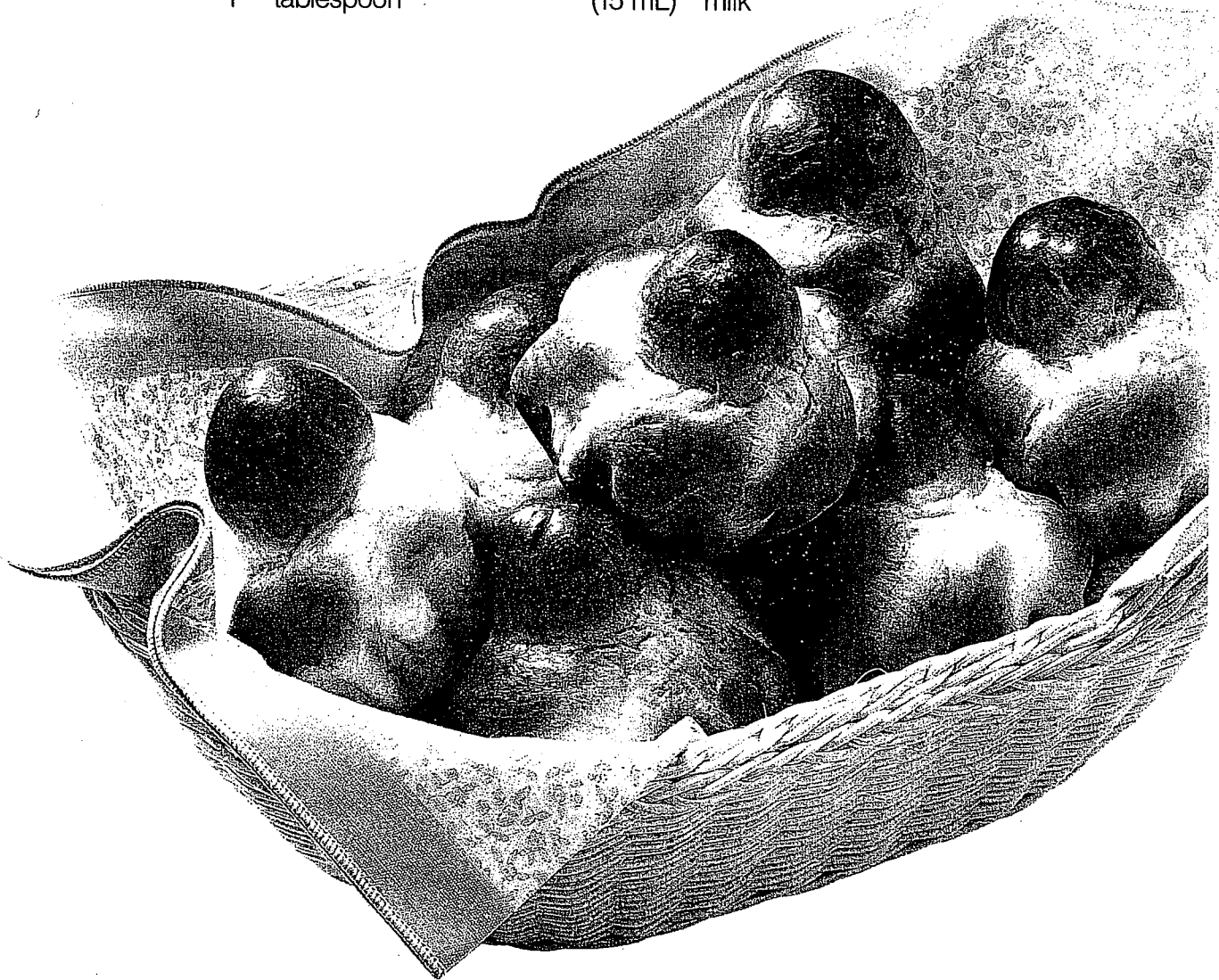
YIELD: Approximately 12 individual Brioche.

NOTE:

If the dough has been shaped into a loaf, bake in preheated oven for approximately 40 – 50 minutes.

1/2 cup
2 cups
1/4 cup
1 teaspoon
1 tablespoon
1/3 cup
1 teaspoon
2
1
1 1/2 teaspoons
1
1 tablespoon

(125 mL) water
(500 mL) all purpose flour
(50 mL) granulated sugar
(5 mL) salt
(15 mL) skim milk powder
(75 mL) butter
(5 mL) lemon juice
2 eggs
1 egg yolk
(7 mL) instant dry yeast
1 egg, beaten
(15 mL) milk



LIMITED WARRANTY

Machines distributed by Salton/MAXIM Housewares Group are warranted for one year from date of purchase against defects in workmanship and material. During that period these defects will be repaired or the product will be replaced at Salton/MAXIM's option, without charge. This warranty covers normal consumer usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, neglect, installation, commercial use or improper maintenance. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished by Salton/MAXIM Housewares Group, or to units which have been altered or modified without authorization of Salton/MAXIM Housewares Group, or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Service and Repair

DO NOT attempt to repair your MAXIM BB-1 Accu-Bakery. Should the appliance malfunction, you should first call toll free 1-800-233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER CUSTOMER SERVICE stating that you are a consumer with a problem. If the problem cannot be resolved, you will be asked to return the machine to the factory for repair. Under no circumstances should you attempt to open the housing and repair the machine. Should you do this, your warranty will be voided.

To Return for Service

1. Securely package and return the product, PREPAID to: Salton/MAXIM Housewares
708 South Missouri St.
Macon, MO 63552-1343
2. Be sure to enclose:
 - a. Your name, address and phone number.
 - b. The date of purchase (or receipt as a gift).
 - c. An explanation of the malfunction or reason for return.
 - d. Ten dollars (\$10.00) Check or Money Order payable to Salton/MAXIM Housewares Group for return postage and handling.
 - e. To insure prompt "In-Warranty" service, be sure to include proof of date of purchase.We recommend you take the necessary precaution of insuring the parcel.
3. **Toll Free** Number: 1-800-233-9054.