

bread maker



beyondTM
appliances

WBYBM2-OM-USA-ENG-001



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Important Safeguards



Caution: Use of controls or adjustments or performance of procedures other than those specified may result in hazardous radiation exposure.

Caution: To reduce the risk of electric shock, do not remove cover or back.

Caution: To reduce the risk of electric shock, do not expose this appliance to rain or moisture.

When using electrical appliances, 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 electric shock do not immerse cord, plugs, or appliance 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 has been damaged in any manner. Contact Consumer Service for examination, repair or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, press and hold the STOP/RESET button for two seconds, remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Avoid contacting moving parts.

Additional Important Safeguards

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

Caution: During use, the internal parts of the Breadmaker and the area around the Steam Vent are HOT. Keep out of reach of children to avoid possible injury.

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

6. The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
7. Do not use this appliance in an unstable position.

Short Cord Instructions

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

Do not use an extension cord with this product.

Electric Power

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

Polarized Plug

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

Do not attempt to modify the plug in any way.

About Your Beyond Breadmaker



Your Beyond Breadmaker makes fantastic bread! It's simple and intuitive to use. You'll be baking delicious fresh bread in no time and you'll be inspired to try new bread recipes.

With your Beyond Breadmaker you can start from scratch and make your own favorite bread or you can add personal touches to an existing recipe.

Your Beyond Breadmaker is smart, too! It's on-board memory contains baking programs for hundreds of packaged mixes for breads, cakes and muffins. Simply swipe the package's barcode with the Breadmaker's scanning wand and the Breadmaker programs itself to prepare the mix perfectly.

Your Beyond Breadmaker can also make non-yeast batter breads, muffins, cakes, bagel dough, pizza dough and jams.

Dozens of recipes custom-designed for your new Breadmaker are included in this manual and you can save five personal baking programs in the Breadmaker's memory so you can use it to bake your favorite homemade breads.

Your Beyond Breadmaker makes 1 LB., 1.5 LB. and 2.0 LB. loaves of bread. You can add extra ingredients such as nuts or fruit. You can make dough for rolls, loaves or hand shaped bread you'll bake in your oven. Or you can make bread from scratch with your own recipe or using one of the recipes included in this manual.

A Breadmaker that Connects to the Internet?

Your Beyond Breadmaker is designed to communicate with a network of home appliances using either a Home Hub or iCE-BOX as a networking center. If your Breadmaker is on a network, you can log onto the Beyond Information Network from your personal computer to select baking programs to be downloaded to your Breadmaker. An easy-to-use point-and-click interface allows you to enter baking programs of your favorite cake or bread recipes. The more information that's downloaded to the Breadmaker, the smarter and more personalized the Breadmaker becomes over time.

Special Features

- The Dough cycle does the mixing and kneading for breads that you will shape by hand and bake in your oven (braided bread or foccacia, for example).
- The Rapid setting allows you to complete the bread making process in 2 - 3 hours.
- The Delay Timer lets you wake up to fresh, hot baked bread in the morning.
- The Pause feature allows you to remove the dough for shaping, filling and braiding or to score the top of your loaf for rustic style bread or to make a decorative crust with rolled oats, poppy seeds and more.
- The Keep Warm function prevents the bread from getting soggy by keeping finished bread warm up to an hour after the baking is completed.

- The Power Loss Memory, allows the Breadmaker to resume the cycle where it left off if there's an interruption in electrical power during baking.
- Use the Custom Recipe Program to change the settings on any of the pre-programmed baking cycles. The Personal Recipe Program allows you to program the Breadmaker to prepare your favorite bread recipes. You can store 5 personal recipes in the Breadmaker's recipe database.
- The Bake Only cycle allows you to bake frozen dough or dough that needs refrigeration as well as breads that need additional baking, up to 2 hours.

Before First Use

1. Unpack the Breadmaker. Save the packing material and carton in case of future need.
2. Place the Breadmaker on a firm, level surface. Do not place it where it will come into contact with heat or moisture. Make sure the vents are not blocked.
3. Plug the power cord into a polarized outlet (one blade is wider than the other). Do not allow the cord to dangle over the edge of the counter.
4. Wash the bread pan and the kneading paddle in warm soapy water. Dry.
5. Once your Breadmaker is on the Home Hub network, the time and date will be set and maintained automatically.
6. If your Breadmaker is not on a Home Hub network, set the clock and date (For instructions on setting the clock, please See *Manually Setting the Clock and Date* on page 16.)

Note: During first use the Breadmaker may smoke or emit an odor. This is caused by oils used in the manufacturing process. To burn off the oils, operate the Breadmaker empty using the White Rapid Program.

Getting Acquainted With Your Beyond Breadmaker

Breadmaker Features and Controls

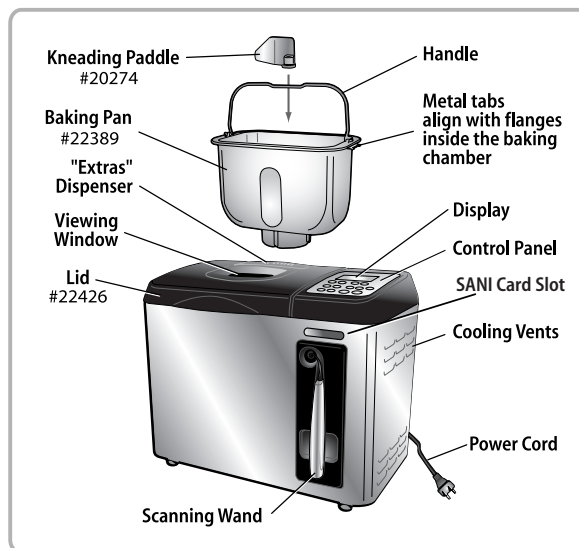


FIGURE 1. Beyond Breadmaker Components

Control Panel

Use the control panel to program all the Breadmaker's functions. The control panel is illustrated in Figure 2. Push button functions are explained in Table 1.



FIGURE 2. Breadmaker Control Panel

Getting Acquainted With Your Beyond Breadmaker

TABLE 1. Control Panel Function

Keep Warm Operation	A flashing light indicates Keep Warm. Steady light indicates a Breadmaker cycle is in progress. The Keep Warm feature prevents bread from becoming soggy if it's not removed from the Breadmaker immediately when baking is complete. The Keep Warm feature works only on the White, Whole Wheat, French and Fruit & Nut cycles.
Display Window	The display window displays the time of day, date, your selections, cycle timer settings and cycle status. Basic baking cycles are listed on the right side of the display window. Cycle options are: White, Whole Wheat, French, Fruit & Nut, Batter Breads, Jam, Dough, Pizza Dough, Bake Only. Crust options (Light, Medium, Dark) are listed on the left side of the display window.
Program Time / Temp	The Program function allows you to customize the standard baking cycles by modifying a baking cycle's pre-set times for kneading, rising and so on. Please See <i>Programming Your Personal Recipes</i> on page 37.
Save/Erase	Press to save or erase changes made when using the Program function.
▲ or ▼	Press to increase/decrease the amount of time. Time increases/decreases in 10-minute increments.
NETWORK	Press to enter Binding mode when connecting your Bread Maker to a Home Hub network. Please see <i>Home BreadmakerHub Networks</i> on page 13.
Crust Control	Press to customize the crust color and texture. The options are Light, Medium, Dark. The default setting is Medium. Crust options are listed on the left side of the display.
Extras	Use the Extras function when programming recipes that call for fruit, nuts, chopped garlic or similar ingredients to be added to the bread dough during baking.

Select	Press to select the desired Breadmaker cycle. Cycle options are listed on the right side of the display window.
SCAN	Press to use the scanning wand. Your Breadmaker has hundreds of baking cycles stored in its memory. If you are baking a packaged bread, cake or muffin mix, just scan the package barcode to have your Breadmaker program itself for perfect results. For instructions on using the scanning wand, please see <i>Using the Scanning Wand</i> on page 17
LEARN	Press to use the Learn function. The Learn function is used in conjunction with the scan function. If you scan the bar code on a package bread, cake or muffin mix and the message NOT IN MEMORY appears in the display, you can "teach" your Breadmaker to prepare the mix using the Learn function. Please see <i>Using the Learn Function</i> on page 21
Loaf Size	Press to select loaf size. The options are 1 LB, 1.5 LB, 2 LB.
Pause	Press to temporarily interrupt the current cycle. Please see <i>Using the Pause Feature</i> on page 33
START	Press START to begin a baking program and to start the timer.
STOP / Reset	Press for a full second to reset the baking cycle's Delay Bake setting or to cancel the program in progress.

Home BreadmakerHub Networks

Adding Your Beyond Breadmaker Oven to Your Home Hub Network or iCEBOX Appliance Network

If you do not have a Home Hub or an iCEBOX, skip this procedure.

Note: Your Breadmaker must be equipped with a SANI card to use the networking features. The SANI card is an optional item you can purchase from your iCEBOX or Home Hub retailer.

For Instruction on installing the SANI Card, see the SANI Card User Guide that comes in the SANI Card Package.

To add your Breadmaker to your Home Hub Network

1. On your Home Hub, press MENU to open the Main Menu.
2. When the Main Menu opens, press DOWN or UP until APPLIANCE is highlighted. Press SELECT.
3. The Appliance Menu will open.
4. Select DETECT APPL from the APPLIANCE menu.
5. On the Breadmaker control panel, press the NETWORK button. The Breadmaker will enter Binding mode. The word BIND will display and the word "Network" will blink on the Breadmaker display.

If the Breadmaker double-beeps and the word Bind disappears, there is a SANI Card problem.

If the word Network was already on the display, the Breadmaker is already networked. Press and hold the NETWORK button for five seconds to unbind the Breadmaker, then press the NETWORK button once to enter bind mode again.

6. When the Home Hub detects the Breadmaker, it will prompt you to bind. You must press the Select button to bind the Breadmaker.

When you have accepted the Breadmaker, the Breadmaker will beep, the word "Network" will remain lit and the Breadmaker clock will synchronize to the Home Hub. From then on, the Breadmaker status will be viewable on your Home Hub and the Breadmaker network features will be available. If you turn off the Breadmaker or the Home Hub, you do not have to rebind. The network connection will reestablish when the appliances are turned back on.

To Add your Breadmaker to your iCEBOX Appliance Network

1. On your iCEBOX, open the My Kitchen Options Menu.
2. On the My Kitchen Options Menu, select New Appliance.
3. On the Breadmaker control panel, press the NETWORK button. The Breadmaker will enter Binding mode. The word BIND will display and the word "Network" will blink on the Breadmaker display.

If the Breadmaker double-beeps and the word Bind disappears, there is a SANI Card problem.

If the word Network was already on the display, the Breadmaker is already networked. Press and hold the NETWORK

button for five seconds to unbind the Breadmaker, then press the NETWORKNETWORK button once to enter bind mode again.

4. When the iCEBOX detects the Breadmaker, it will prompt you to bind. You must choose OK to bind the Breadmaker.

When you have accepted the Breadmaker, the Breadmaker will beep, the word "Network" will remain lit and the Breadmaker clock will synchronize to the iCEBOX. From then on, the Breadmaker status will be viewable on your iCEBOX and the Breadmaker network features will be available.

Updating Settings From Your Beyond Information Network Account

1. Navigate to the Home Hub's Internet menu. Select UPDATE. "Internet Downloading" will appear in the display.
2. When Internet downloading is complete, press OK to return to the main display.
3. The Home Hub will display "Breadmaker User Recipes Updated". Press OK.
4. The Home Hub will display "Breadmaker Database Download Started". Press OK
5. Several minutes later, the Home Hub will display "Breadmaker Database Download Finished". Press OK

Manually Setting the Clock and Date

If you do not have a Home Hub follow these steps to set the Breadmaker's time and date manually:

1. Unplug the Breadmaker and plug it back in. The unit will emit a long beep and "LOAD" will be displayed, flash for a few seconds, automatically change to "CONN", flash for a few seconds, before displaying clock digits reading 00:00.

The clock digits will read 00:00. In a few seconds the clock digits will flash 12:00. Press ▲ or ▼ to increase or decrease the hour until the desired hour is displayed. Press SELECT.

2. The minute digits will flash. Press ▲ or ▼ to increase or decrease the minutes until the desired minute is displayed. Press SELECT.
3. The month digits will flash. Press ▲ or ▼ until the desired month is displayed. Press SELECT.
4. The day digits will flash. Press ▲ or ▼ until the desired day is displayed. Press SELECT.
5. The year digits will flash. Press ▲ or ▼ until the desired year is displayed. Press STOP/Reset to save your settings.

Using Your Beyond Breadmaker Smart Features

Note: To use some of the Beyond Breadmaker's smart features you must have a Home Hub or an iCEBOX and set your Breadmaker up on the Beyond Information Service.

Preparing your favorite packaged mixes for yeast breads, batter breads and cakes is easy, fast and convenient thanks to your Beyond Breadmaker's smart features. Your Breadmaker is programmed to recognize the barcodes of hundreds packaged bakery mixes. With a swipe of the scanning wand your Breadmaker will automatically program itself to perfectly prepare your packaged mix.

If your Breadmaker is on a Home Hub network, you can log onto your Beyond Information Service from your personal computer to select baking programs to be downloaded to your Breadmaker and you can program your favorite homemade bread recipes.

Using the Scanning Wand

Your Beyond Breadmaker is equipped with a UPC scanning wand that is similar to scanning equipment used in many retail settings. The scanning wand on your Beyond Breadmaker is like having a "magic" wand that tells your Breadmaker to automatically program itself for the perfect baking cycle for your packaged bakery mix.

To use the scanning wand:

1. Locate the barcode on the packaged mix you wish to prepare. On the Breadmaker's control panel, press **SCAN**. A red light will come on in the end of the scanning wand. Whenever you press **SCAN**, the Scan icon on the display will come on. You can press **Stop/Cancel** to stop the scanning.
2. Hold the scanning wand as you would hold a pencil. Touch the lighted end of the wand against the package to the left of the barcode.
3. Using a steady sweeping motion, move the wand across the bar code from left to right and from right to left at a medium to fast speed. Be sure to scan the entire barcode and to keep the wand tip touching the package. A beep tells you that the barcode was scanned successfully.



FIGURE 3. Scan the entire from barcode beginning outside the left edge

4. Scan the entire barcode from left to right beginning outside the left edge then back across it right to left.

If you are having any trouble, review the following list:

- Try moving the wand back and forth across the barcode several times.
- Try scanning from corner to corner. It is easier to move the scanning wand smoothly with a quick motion rather than a slow motion.
- Angle the wand so that the surface of the lens is flat against the barcode.
- Scan the entire barcode from left to right or right to left. Scan in a straight line, perpendicular to the bars.
- Clean the barcode scanner lens.
- Make sure the barcode is not damaged or dirty.

If the Breadmaker finds the barcode in its database:

If the Breadmaker finds the barcode in its database, it will automatically program itself for the correct baking cycle.

To complete baking:

1. Place the mix in the bread pan (the kneading paddle must already be in the bread pan). Follow package directions for adding other ingredients.
2. Place the bread pan in the Breadmaker. Make sure the pan is seated properly in the baking chamber (it will snap into place). Close the lid and press START.
3. At the end of the cooking time, the Breadmaker will beep to let you know baking is completed.

4. Using oven mitts, remove the bread pan from the baking chamber. Follow package directions for cooling and removing the baked goods from the bread pan.

If the Breadmaker does NOT find the barcode in its database:

If the Breadmaker does not find the barcode in its database, the Breadmaker will beep and the message NOT IN MEMORY will appear on the display.

To modify the times/temperatures in a standard baking cycle, please see *Customizing Pre-Programmed Baking Cycles* on page 35.

Why Does NOT IN MEMORY Appear in the Display?

Your Beyond Breadmaker comes pre-programmed with hundreds of recipes for preparing national brand bakery mixes. However, your Breadmaker may not recognize the barcodes for regional, private label, in-store, or distributor brands.

Your Breadmaker saves a list of all unrecognized barcodes. If your Breadmaker is on a Home Hub network, the Home Hub will update the Breadmaker's database at least once each day (depending on what type of Internet connection you have).

Your Breadmaker will now be able to recognize the barcode and program itself with the proper cooking instructions.

Using the Learn Function

When you scan a barcode that's not already in the Breadmaker's database, the message NOT IN MEMORY appears on the display. If this happens, you can use the Breadmaker's Learn function to manually enter and save the baking program to the Breadmaker's database. The next time you swipe the barcode, the Breadmaker will program itself to prepare the mix according to the instructions you entered.

Adding a New Baking Program to the Breadmaker's Memory:

1. Press LEARN. The Scan icon will appear in the display and the red light at the end of the scanning wand will illuminate. Scan the barcode on the package. (Please refer to Figure 3 for scanning procedure.)
If you want to cancel the scan press Stop/Cancel.
2. "NOT IN MEMORY" flashes in the display.
3. Select baking cycle, loaf size and crust color for the scanned barcode. These parameters will blink.
4. When you're finished entering the baking program, press LEARN again to store the program in the Breadmaker's memory.

The next time you scan another package of the same mix, the Breadmaker will recognize the barcode and automatically program itself to cook the food according to the instructions that you entered.

Removing a learned recipe from the microwave memory:

1. Press Learn. The red light at the end of the scanning wand will illuminate. The Scan icon will appear on the display. (You can press Stop/Cancel to cancel the scan.)
2. Scan the barcode on the package.
3. Press the Learn button again to erase the program.

The next time you scan another package of the same food, the oven will display the NOT IN MEMORY message.

Using the Learn Function to Customize Cooking Programs

You may also use the Learn function to tailor the Breadmaker's pre-programmed baking cycles to your individual preferences. Instructions that you manually enter using the Learn function take priority over pre-programmed cooking instructions.

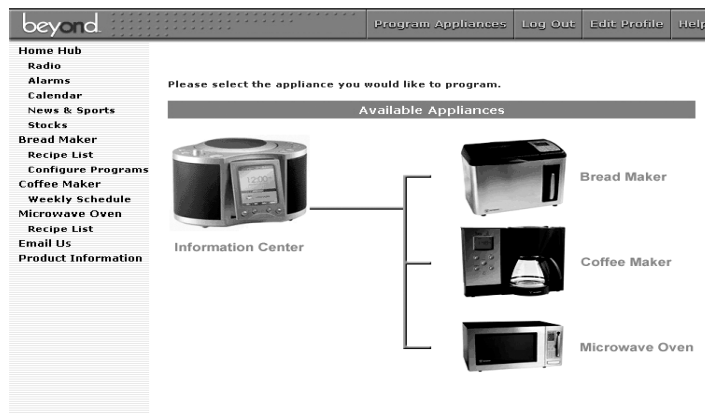
Programming Your Breadmaker from Your Personal Computer

Note: To use this feature you must have a Home Hub and a Beyond Information Service.

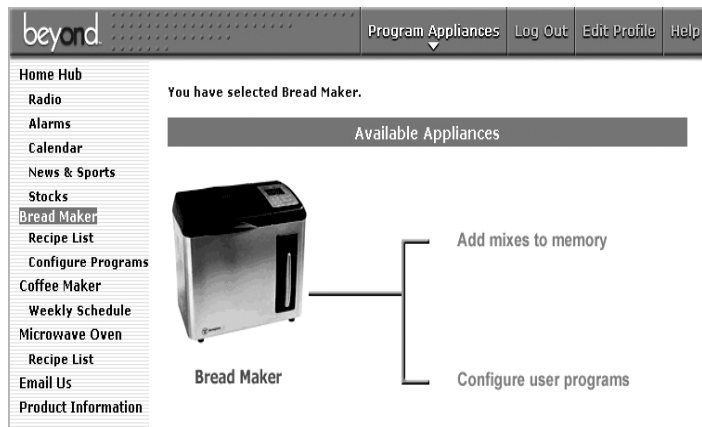
By accessing your Beyond Information Service from any web browser you can easily enter instructions for up to 5 custom baking programs. You can also choose to download baking programs for hundreds of packaged mixes.

Here's how:

1. Log onto your Beyond Information Service. Click on the picture of the Breadmaker.



2. The Breadmaker screen will open. Click on either "Add mixes to memory" or "Configure user programs".



Configure User Programs

Use this feature to program up to five custom recipes.

Give your baking program a name and then use the pull-down menus to select the desired times and temperature for your baking program. When you're finished entering your program, click **SAVE**.

[Recipe 1](#) | [Recipe 2](#) | [Recipe 3](#) | [Recipe 4](#) | [Recipe 5](#)

Please enter Breadmaker programs for up to 5 different recipes. When you have finished making your selections, click on save to proceed to next recipe settings. Click cancel to return.

Program Name :

User Program 1

Event	Entry
Preheat time:	000 Minutes
Knead 1 time:	000 Minutes
Knead 2 time:	000 Minutes
Rise 1:	000 Minutes
Punch down:	000 Seconds
Rise 2:	000 Minutes
Shaping:	000 Seconds
Rise 3:	000 Minutes
Baking:	000 Minutes
Keep Warm:	000 Minutes
Nuts or Add-ins:	No
Temperature*:	200 Degrees

All required fields are denoted by an asterisk

Add Mixes to Memory

The Add Mixes to Memory feature allows you to choose from hundreds of available baking programs to download to your Breadmaker. Select Breadmaker programs by clicking a check into the desired box. When you're finished making your selections, click **SAVE**.

Making Dough and Making Bread

Tips and Hints for Good Results

The most important step when using your Breadmaker is measuring your ingredients. It is very important to measure each liquid and dry ingredient accurately. For best results, add ingredients in the order given in each recipe.

- All ingredients should be as fresh as possible. Packaged foods should not be past the expiration date.
- Take care to measure ingredients accurately, using a good set of measuring cups and spoons, or a good scale. Make sure to level all dry ingredients as you measure them. Inaccurate measuring could cause unexpected results in your loaf of bread. In particular, be precise in measuring the liquids.
- Add ingredients to the bread pan in the order listed in recipe.
- Flour will deteriorate when exposed to moisture. Be sure to store your flour in an airtight container.
- To keep your yeast active, store it in an airtight container in your refrigerator. Do not use yeast if the date code on the packet has expired.
- When using the Delay Bake Timer, set it for as short a time as possible. Because ingredients are partially combined in the bread pan, the dough may tend to deteriorate if left too many hours, especially on a warm or humid day.
- Do not use the Delay Bake Timer if the recipe includes perishable ingredients such as eggs or milk.

- Ingredients, such as fruit or nuts can be added to the Fruit/Nut Dispenser after placing ingredients in the bread pan.
- Keep the lid closed during the baking cycle. Opening it too frequently causes uneven baking.
- If the baking cycle is complete but the bread needs more baking, you may add more baking time using the Bake cycle for up to 2 hours of additional baking.
- After your bread has cooled completely, store it in a plastic bag or plastic wrap to prevent it from drying out.

Guidelines for Packaged Mixes:

- For packaged bread mixes follow package directions to prepare a 1, 1-½, or 2-pound loaf.
- For packaged cake mixes: Use mixes 16-ounces or larger.
- For packaged muffin mixes: Use mixes 9-ounces or larger.
- For packaged quick bread (batter bread) mixes: Use mixes 13-ounce or larger
- Some brands and/or flavors do not work in the Bread-maker, such as swirl coffee cakes.
- Follow package directions for adding correct amounts and temperature of water, eggs, oil, and all other ingredients.
- When using the scanning wand: If a mix is not in the Breadmaker's database, follow package directions for the correct cycle.
- Use the Batter Bread cycle for all cake, quick breads and muffin mixes.

Understanding the Baking Cycles

Cycle	Description
White	This setting is used for breads that primarily use white flour, although some recipes may include small amounts of whole wheat flour. The settings has the shortest overall times until baking is completed. Select White settings according to Loaf Size and Crust Control.
Whole Wheat	This setting is used for recipes with significant amounts of whole wheat or rye flour, oats, or bran. It begins with a preheat or rest period during which the flours or grains absorb the liquid ingredients. Soaking causes the flour or grain to soften and helps ingredients to combine well. Generally, whole wheat and multi-grain breads are shorter and denser than White, French, or Fruit & Nut. Select Whole Wheat and then Loaf Size and Crust Control.
French	The French cycle is for breads with crisper crusts, especially those that are lowest in sweeteners, such as French and Italian breads.
Fruit & Nut	Use this setting for recipes that use fruit juice, additional sugar or added sweet ingredients such as coconut flakes, raisins, dried fruit or chocolate. Baking temperature is reduced to prevent burning. Select Fruit & Nut and then Loaf Size and Crust Control.
Batter Breads	This setting is used for recipes that contain baking powder or baking soda rather than yeast to make bread or cake rise. Cake recipes made from scratch must be specially designed for this setting. Use this setting to prepare pre-packaged cake and muffin mixes.
Jam	Use this setting for making jams from fresh fruits. Do not double recipes or allow ingredients to boil over the pan into the Baking Chamber. Should this happen, stop the Breadmaker immediately. Allow to cool and clean thoroughly.
Dough	This setting only makes dough and will not bake the final bread. Remove the dough and shape it to make rolls, pretzels, and round or braided breads. Then bake in a conventional Breadmaker.

Making Dough and Making Bread

Pizza Dough	This setting is a special dough setting for pizza only and will not bake the final bread. Remove the dough and follow the recipe for making pizza.
Bake Only	This setting will bake for up to 2 hours and is especially helpful if your bread, batter bread or cake is not quite done. Check every few minutes.

Crust Controls

The LIGHT, MEDIUM and DARK Crust Control settings let you choose your favorite crust color and texture for most bread varieties, including Whole Wheat and White breads.

Inserting and Removing the Baking Pan

Inserting the Baking Pan

1. Insert the kneading paddle onto the spindle in the center of the baking pan. The hole in the center of the kneading paddle has one flat surface that will align with the flat side on the spindle.
2. Gently place the baking pan into the baking chamber. The baking pan has a pair of metal tabs on the outside of the narrow ends. Make sure these align with the metal flanges inside the baking chamber.
3. Press down firmly on the edges of the baking pan until it snaps into place.
4. Gently rotate the kneading paddle by hand to make sure it can turn freely.

Removing the Baking Pan

1. To remove the bread pan from the baking chamber, hold the handle with an oven mitt and lift gently.
2. Remove the loaf by turning the bread pan upside down and shaking gently.
3. Make certain that the kneading paddle is not stuck in the bread. If it is, use a non-metal utensil to gently remove it, taking care not to scratch the kneading paddle's non-stick surface.

Basic Baking

Baking a perfect loaf of bread with your Beyond Breadmaker is as easy as 1, 2, 3...

1. Press SELECT to select the desired baking cycle.
2. Press CRUST CONTROL to select your crust color preference and press LOAF SIZE to select the desired loaf size.
3. Press START to begin baking.
 - When the cycle begins, a count-down baking timer appears in the display replacing the time-of-day. The current stage of the baking cycle is displayed below the time (for example: KNEADING, RISING or BAKING).
 - When the cycle is complete a beeper will sound and the Breadmaker will automatically go into KEEP WARM mode (the red indicator light will be flashing) (Keep Warm does not function for batter breads, Jam, Dough, Pizza Dough and Bake Only cycles).
 - As soon as you remove the baking pan, press STOP/RESET.
 - The time of day will be displayed when the cycle is complete.

Using the Beyond Breadmaker's Special Features

Delay Bake Timer

You can pre-program your Beyond Breadmaker to start baking automatically up to 24 hours in advance. That way, fresh bread can be waiting for you when you get home from work or when you get up in the morning.

Note: Don't use the Delay Bake Timer if your recipe includes eggs, fresh milk, or other dairy products, meats, fish, etc. that may spoil.

To set the Delay Bake Timer:

1. Add the ingredients as usual, taking care not to let the yeast or other leavening ingredient and liquid ingredients contact one another.
2. If your recipe contains salt, add salt with liquid ingredients, keeping it away from the yeast.
3. Close the Breadmaker lid.
4. Select the baking cycle, loaf size and crust option you want. The time needed for the selected baking cycle appears in the display.
5. Press the ▲ button once for each 10 minutes you want to delay the completion of baking. (Use the ▼ button to decrease time in 10-minute increments.) Once you have pressed the UP or DOWN buttons, the time of day for the end of the baking cycle will be displayed. To fast forward time, press and hold the ▲ button. To fast reverse, press and hold the ▼ button.

Example

If it is currently 8:00 am and you want a 1.5 lb loaf of whole wheat, medium crust bread to be ready in 5 hours, at 1:00 pm:

1. Select Whole Wheat, 1.5 lb, medium crust. The pre-programmed cycle time, 3:35 appears on the display.
2. Press the ▲ button 5 times (the time display will read 1:00, meaning the bread will be finished in 5 hours at 1:00 pm).

Note: Actual baking times will not change.

3. Press START to begin the timer. The colon (:) in the time displayed begins to flash, letting you know the timer is started. The timer will count down to 0:00, and the Breadmaker will beep to let you know baking is complete. If you have programmed a delayed start, the display will show the current time until the breadmaking cycle has started, then it will show the remaining time in the breadmaking cycle.
4. If you make an error after you've activated the cycle and want to start over, press and hold STOP/RESET. The timer will clear and you can begin again.

Bake Only

Bake Only allows you to select variable baking times and temperatures. This allows you to bake dough that you made by hand, dough that needs to be chilled in the refrigerator or dough that you purchased.

To use the Bake Only feature:

1. Select the amount of time you need to bake, up to 2 hours.

2. Select the desired temperature from 200° to 375° F: Press PROGRAM TIME/TEMP, and ▲ or ▼ arrows.
3. Press START.

Using the Pause Feature

The Beyond Breadmaker has a horizontal traditional style loaf pan. This feature, in combination with the PAUSE button, lets you be very creative with bread baking.

When you press and hold PAUSE for 2 seconds, the Breadmaker will interrupt the current cycle for up to 10 minutes. You can press PAUSE at any time, during any cycle.

To activate the Pause function, press and hold PAUSE for 2 seconds. You will hear a beep when the pause begins.

To resume the cycle, press START and the Breadmaker will resume at the point where it left off. If you forget to press START, the machine will automatically reactivate after 10 minutes have elapsed.

Use the Pause feature to:

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

Try This: Mediterranean-Style Bread Recipe

The recipe for this hearty, savory bread uses several of the baking techniques described in the preceding section:

In addition to the ingredients listed for French Bread on page 85, this recipe requires:

- Chopped garlic (to taste), $\frac{1}{2}$ cup sun dried tomatoes (or to taste) and fresh chopped rosemary and basil (to taste).
Optional ingredients: $\frac{1}{3}$ cup feta cheese, 2 or 3 slices of prosciutto ham.
1. Prepare French bread according to the recipe on page 83.
 2. At the end of the second SHAPE (approximately 1 hour and 35 minutes into the cycle), press PAUSE.
 3. Remove the dough from the baking pan. Roll it out on a clean, lightly floured surface into a rectangle approximately 8- $\frac{1}{2}$ -inch x 13-inch.
 4. Lightly brush with good quality, extra virgin olive oil. Sprinkle the oiled dough with fresh chopped garlic, basil, rosemary and sun-dried tomatoes. Top with $\frac{1}{2}$ cup of crumbled feta or goat cheese. If you like, you could add 2 to 3 slices of prosciutto.
 5. Roll the dough tightly jellyroll fashion, into an 8- $\frac{1}{2}$ -inch wide roll. Tuck the ends under and place into the bread pan. Return the bread pan to the Breadmaker, close the lid and press START. Be sure all added ingredients are enclosed in the dough before baking.
 6. The final Rise will begin, immediately followed by Bake.
 7. As the baking begins, press PAUSE again. Score the top crust and gently mist the loaf with cold water. Close the lid and press START to resume baking.

Note: Do not leave the lid open for extended periods of time. ALWAYS use an oven mitt when handling the pan.

Customizing Pre-Programmed Baking Cycles

Using the Program feature, you can alter existing settings in the standard baking cycles. You can also use Program to change kneading and bake times in Batter Breads, or mix, knead and proof timings in Dough.

We recommend that for your own reference, you keep a log of the time in the charts provided at the end of this book.

To customize a pre-programmed baking cycle:

1. Make sure the display shows the clock (time of day). If the display shows something other than the clock, press STOP/RESET to clear the display.
2. Press SELECT, LOAF SIZE and CRUST CONTROL to select the pre-programmed baking cycle that is the most similar to your personal recipe.
3. Press PROGRAM TIME/TEMP. "CUSTOM PROGRAM" appears in the upper left corner of the display.
4. Press PROGRAM TIME/TEMP to step through the programming options. Use the  or  buttons to increase or decrease time/temperature. Press  for ADD EXTRAS. Press  for NO EXTRAS.

Sequence of programming options	
Program Time/Temp	Display
1st press	PREHEAT
2nd press	KNEAD 1
3rd press	KNEAD 2
4th press	RISE 1
5th press	PUNCH
6th press	RISE 2
7th press	SHAPE
8th press	RISE 3
9th press	BAKE
10th press	KEEP WARM
11th press	NO EXTRAS
12th press	Temperature

5. When you have finished, press PROGRAM for a final time. The word SAVE will flash. Press SAVE/ERASE to save your personal program. To reject your program, press STOP/RESET at any point in the programming process.

Note: You can also use pre-programmed Delay Bake in addition to the manually programmed cycles. Use the and arrows to set the time difference after SAVE appears on the display screen.

Programming Your Personal Recipes

The Beyond Breadmaker allows you to pre-program five of your favorite recipes. The Beyond Breadmaker's flexible and easy-to-use features allow you to be as creative as you like. If you want the dough to Knead for 10 minutes, de-gas (punch down) for 10 seconds, and rise for an hour, just program in the numbers. If you want to skip a phase, press the  or  buttons until the time reads "0".

To program a personal recipe:

1. Make sure the display shows the clock (time of day). If the display shows something other than the clock, press STOP/RESET to clear the display.
2. Press SELECT repeatedly until PERSONAL RECIPE 1 appears in the display.
3. Press PROGRAM TIME/TEMP. "CUSTOM PROGRAM" appears in the upper left corner of the display.
4. To program each stage of the baking cycle follow the procedure in the preceding section, Customizing Pre-Programmed Baking Cycles.

Resetting the Program & Personal Recipe Memory

Use the Save / Erase function to restore factory setting and to clear personal recipes and custom programs.

1. Select the personal recipe or custom program you want to erase. Press SAVE / ERASE The display will prompt SAVE or ERASE. Select  for YES or  for NO.
2. A beep will sound and the display will show "White 2 LB. Medium."

Power Loss Memory

Your Beyond Breadmaker has a 60 minute power interrupt memory feature. If the electricity goes off, the memory will store the cycle in process for up to 60 minutes. If the power comes back on within this time, the cycle will resume where it left off. If the Breadmaker loses power for more than this time and you are using eggs, dairy products or meat in your bread, you should discard the contents of the recipe and start again with new fresh ingredients due to the risk of spoilage.

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

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

When the power comes back on, you should do the following:

Press and hold down the STOP/RESET for at least 3 seconds. If the display does not return to the time setting before the outage, unplug the Breadmaker and then plug it back in.

- If you have a Home Hub network perform an Internet Update from your Home Hub to reset the clock and restore saved settings.
- If you do not have a Home Hub, see *Manually Setting the Clock and Date* on page 16.

Know Your Ingredients

It has been said that cooking is an art that relies on the creativity of the chef. Baking bread is much more of a science, since the process of combining flour, water and yeast results in a chemical reaction that produces bread. You must remember that when the ingredients combine with each other, they produce a specific result. The following information describes the roll of each ingredient used in the bread making process.

Flours and Grains

All-Purpose Flour	All-purpose flour is a blend of refined hard and soft wheat flours ideally suited for making quick breads and cakes. The most popular brands of flour have been tested for quick bread and cakes in the Breadmaker by Beyond Test Kitchens™ with excellent results.
Bran	Bran (unprocessed) is the coarse outer portion of the wheat or rye grains that is separated from flour by sifting or bolting. They are often added to bread in small quantities for nutritional enrichment, heartiness and flavor. They are also used to enhance bread texture.
Bread Flour	Bread flour is a high gluten/protein flour that typically has a higher gluten concentration than all-purpose flour. Using bread flour with the Breadmaker will produce loaves with better volume and structure.
Cornmeal and Oatmeal	Corn meal and oatmeal come from coarsely ground white or yellow corn and from rolled or steel-cut oats. They are used primarily to enhance the flavor and texture of the bread.

Cracked Wheat	Cracked wheat has a very coarse texture. It comes from wheat kernels cut into angular fragments. It gives whole grain breads a nutty flavor and crunchy texture.
Rye Flour	Rye flour must always be mixed with a high proportion of bread flour, as it does not contain enough gluten to develop the structure for a high, even-grained loaf.
Self-Rising Flour	Self-rising flour contains leavening ingredients that will interfere with bread and cake making. It is NOT RECOMMENDED for use with your Breadmaker.
Seven Grain Cereal Blend	Seven grain cereal blend is a blend of cracked wheat, oats, bran, rye, cornmeal, flax seeds and hulled millet.
Vital Wheat Gluten	Gluten manufactured from wheat flour that has been treated to remove nearly all of the starch, which leaves a very high protein content. (Gluten is the protein in the wheat that makes the dough elastic.) Gluten is available at most health food stores and in the baking aisle in many markets. It is sometimes used in small portions with dense, low-gluten flours (such as whole wheat) to increase volume and lighten texture.
Whole Wheat Flour	Whole wheat flour is milled from the entire wheat kernel, which contains the bran and germ. This high fiber flour is richer in nutrients than all-purpose or bread flour. Breads made with this flour are usually smaller and heavier than white loaves. Many recipes mix whole wheat flour with bread flour or vital wheat gluten to produce a high, light-textured bread.
Yeast	Active yeast, through a fermentation process, produces carbon dioxide gas necessary to make bread rise. Yeast feeds on carbohydrates in sugar and flour to produce this gas. Three different types of yeast are available: fresh (cake), active dry and quick-acting. Breadmaker, quick or rapid rise yeast is quick-acting. Fresh (cake) yeast is NOT RECOMMENDED for use with your Breadmaker.

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

Flour Storage

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

Working with Yeast

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

The following test can be used to determine if your yeast is stale and inactive.

1. Place $\frac{1}{2}$ cup of lukewarm (110°F to 115°F / 43°C to 46°C) water into a liquid measuring cup.
2. Stir 1 teaspoon of sugar into the water and then sprinkle 2 teaspoons of yeast over the surface.
3. Allow mixture to sit for 10 minutes undisturbed.

The mixture should foam and rise to the 1 cup mark. If this does not occur, discard this yeast and purchase fresh yeast.

Note: The basic bread and dough recipes in this booklet were developed using active dry yeast. You may use the chart below to substitute any quick-acting yeast (quick rise, fast rise or Breadmaker yeast) for the active dry yeast or vice versa.

Conversion Chart for Quick-Acting Yeast

Active Dry Yeast	Quick Acting Yeast
1 teaspoon =	$\frac{3}{4}$ teaspoon
1- $\frac{1}{2}$ teaspoons =	1 teaspoon
2- $\frac{1}{4}$ teaspoons	1- $\frac{1}{2}$ teaspoons
1 tablespoon =	2 teaspoons

Rapid Settings Additional Yeast Amounts:

The Rapid settings for White, French, Whole Wheat and Fruit & Nut decrease the time for making your favorite bread by approximately an hour. Choose a recipe, then simply ADD an additional $\frac{1}{2}$ teaspoon of active dry or quick-acting yeast, whichever one you are using, to the recipe. The bread may be shorter and denser.

Other Ingredients

Sugar	Sugar is important for the color and flavor of breads. It also serves as food for the yeast since it supports the fermentation process. Recipes in this book that call for sugar require granulated sugar. Do not substitute powdered sugar unless indicated. In addition, artificial sweeteners cannot be used as a substitute for sugar as the yeast will not react properly with them.
Salt	Salt is necessary to balance the flavor of breads and cakes. Salt limits the growth of yeast. Do not increase or decrease the amount of salt shown in the recipes.
Liquids	• All liquids should be warm, 80° F/27° C, for all recipes. • Liquids, such as milk (1%, 2%, whole and skim), water or a combination of powdered milk and water, can be used when making bread. • Milk will improve flavor, provide a velvety texture and soften the crust, while water alone will produce a crispier crust. • Vegetable or fruit juices and potato water may be used for flavor variety.
Eggs	• Eggs add richness and a velvety texture to bread dough and cakes. When the recipe calls for egg(s): bring them to room temperature first. • You may substitute an egg for a portion of the liquid in a yeast bread recipe: crack any size egg into a liquid measuring cup, then add enough water to equal the amount listed in the recipe. • The Batter Bread recipes call for specific size eggs.

Fats	• Shortening, butter and oil shorten, or tenderize, the texture of yeast breads. Breads that call for fat stay fresh longer. • French bread gets its unique crust and texture from the lack of fat added. • If butter is used directly from the refrigerator, it should be cut into small pieces for easier blending during the kneading cycle.
Double Acting Baking Powder	Baking powder is a leavening agent used in quick breads and cakes. This type of leavening agent does not require rising time before baking, as the chemical reaction works when liquid ingredients are added and again when heat is applied.
Baking Soda	Baking soda is another leavening agent, not to be confused or substituted for baking powder. It also does not require rising time before baking as the chemical reaction works during baking process.

Measuring Your Ingredients

The most important step when using your Breadmaker is measuring your ingredients. It is very important to measure each liquid and dry ingredient accurately. For best results, add ingredients in the order given in each recipe.

Liquid Measure

- Use transparent plastic or glass liquid measuring cups to measure all liquid ingredients.
- Place the cup on a horizontal flat surface and view markings at eye level. The level of the liquid must be aligned to the appropriate mark of measurement.
- Do not "guesstimate!"

Dry Measure

- Dry ingredients must be measured using standard dry measuring cups. These cups are available in various sizes.
- Gently spoon dry ingredients into the measuring cup and level off with a knife. Do not scoop or tap measuring cup, as this will pack the ingredients. This extra amount could affect the balance of the recipe.
- Do not sift flour in bread making.

Recipe Tips

The recipes included in this book were developed for this Breadmaker. Each recipe features ingredients that best complement a particular loaf of bread and each was tested using the Beyond Breadmaker.

- It is extremely important not to exceed the amount of flour specified in each recipe, approximately 4-4½ cups, or the bread may not be satisfactory.
- When using your own yeast bread recipes, use the recipes in this cookbook as a guide for converting portions from your recipe to the Breadmaker.

Special Glazes for Yeast Breads

Select one of the following special glazes to enhance your bread. After glazing, if desired, generously sprinkle with your choice of poppy, sesame or caraway seeds.

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

Bread Mixes and Other Recipe Books

You can use prepackaged bread mixes or other Breadmaker recipes in your Breadmaker. Follow package or recipe directions for making 1.0, 1.5 or 2.0 LB. loaves. Do not exceed the bread pan capacity.

Checking Dough Consistency

Although the Breadmaker will mix, knead, and bake bread, it is absolutely essential that you learn to recognize the condition of your dough. The ratio of flour to liquid is the most critical factor in any bread recipe. After 5 to 8 minutes in the Knead stage, open the Breadmaker to check the dough's consistency. The dough should be in a soft, tacky ball (feel sticky like scotch tape). If it is too dry, add liquid $\frac{1}{2}$ to 1 teaspoon at a time. If it is too wet, add $\frac{1}{2}$ - 1 tablespoon of flour at a time until the dough has the right consistency.

Adjusting for Climate and Altitude

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

Colorado Cooperative Extension Resource Center

Toll free: (877) 692-9358

E-mail: CERC@vines.colostate.edu

Website: www.ext.colostate.edu/depts/coopext

In dry climates, flour is drier and requires slightly more liquid. In humid climates, flour is wetter and will absorb less liquid. Therefore less liquid is required.

Slicing and Storing Bread

For best results, place freshly baked bread on a wire rack and allow to cool 15 to 30 minutes before slicing. Use an electric knife or a serrated knife for even slices. For rectangular slices, place the loaf on its side and slice across.

Store unused bread tightly covered, (sealable plastic bags or plastic containers work well) at room temperature for up to three days. For longer storage, (up to one month) place bread in a tightly covered container in the freezer. Since homemade bread has no preservatives, it tends to dry out and become stale faster than commercially-made bread.

Leftover or slightly hardened bread may be cut into ½-inch or 1-inch cubes and used in recipes to make croutons, bread pudding or stuffing.

Recipes

We suggest starting your bread making with this White Bread Recipe. Follow each step carefully. These steps have been written to eliminate the most common errors in Breadmaker baking and may be helpful for any recipe.

White Bread

Select White cycle.

	1 LB	1.5 LB	2 LB
WATER 80° F/27° C	¾ CUP + 1 TBL	1 CUP	1- ½ CUPS
OIL	1 TBL	2 TBL	2- ½ TBL
SUGAR	1- ½ TBL	2 TBL	¼ CUP
SALT	1 TSP	1- ¼ TSP	2 TSP
DRY MILK	1 TBL	1- ½ TBL	2 TBL
BREAD FLOUR	2- ¼ CUPS	3 CUPS	4 CUPS
ACTIVE DRY YEAST	1- ¼ TSP	2 TSP	2- ¼ TSP

Method

1. Remove the bread pan from the Breadmaker. Attach the kneading paddle onto the shaft. Make sure all ingredients, except water, are at room temperature.
2. Use a liquid measuring cup to measure the water (80° F / 27° C) and pour into the bread pan.

3. Use a measuring spoon to measure the oil and add to the bread pan.
4. Use a measuring spoon to measure the sugar, salt and dry milk; level off with the straight edge of a knife and add to the bread pan.
5. Lightly spoon bread flour into a dry measuring cup, level off with the straight edge of a knife and add to the bread pan.
6. Carefully measure yeast with a measuring spoon; level off with the straight edge of a knife and add to the pan. If using delay Timer, make sure yeast is on top of bread flour, away from liquids. The Rapid setting for White Bread decreases the time for making bread by approximately an hour. Add an additional teaspoon of active dry yeast or quick-rise yeast.
7. Place the bread pan into the Breadmaker. Close the lid.
8. Select the White cycle, Loaf Size, Crust Control and set Timer then START for delay, or START for immediate start.
9. After the beeper sounds the Breadmaker will start a 60 minute Keep Warm cycle. The red light above "Keep Warm" will flash.
10. Press STOP/Reset and use oven mitts to carefully remove the pan after baking or any time during the Keep Warm process.
CAUTION: THE PAN, KNEADING PADDLE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.
11. Turn pan upside down and shake several times to release the bread. Do not use metal utensils inside the bread pan or machine. Remove the kneading paddle and allow loaf to cool standing upright on wire rack approximately 15-30 minutes before slicing.
12. When the bread has completely cooled, approximately 1 hour, store in an airtight container.

13. Unplug the Breadmaker before cleaning. Clean bread pan after each use, DO NOT IMMERSE THE BREAD PAN IN WATER. (See cleaning instructions, page 91) Clean inside of Breadmaker after each use.

Jalapeño Bread

Select White cycle.

	1 LB	1.5 LB	2 LB
WATER 80° F/27° C	½ CUP	¾ CUP	1 CUP
OIL	1- ½ TBL	2- ½ TBL	3 TBL
CANNED WHOLE KERNEL CORN, WELL DRAINED	½ CUP	¾ CUP	1 CUP
SLICED JALAPEÑO PEPPERS, WELL DRAINED	2 TBL	3 TBL	¼ CUP
SUGAR	1 TBL	2 TBL	2- ½ TBL
SALT	½ TSP	1 TSP	1- ¾ TSP
BREAD FLOUR	2 CUPS	3 CUPS	4 CUPS
CORN MEAL	⅓ CUP	CUP	2/3 CUP
FRESH CILANTRO, CHOPPED	2 TSP	3 TSP	4 TSP
ACTIVE DRY YEAST	1- ½ TSP	2 TSP	2- ¼ TSP

Sourdough Starter

ACTIVE DRY YEAST	2- ¼ TSP
WATER 110° F/ 43° C	2 CUPS
BREAD FLOUR	3- ½ CUPS
SUGAR	1 TBL

Method

1. In a 4 quart glass container, dissolve yeast in water 110° F/43° C; let stand 5 minutes, add flour and sugar. Stir with plastic or wooden spoon until blended. Mixture will be thick; remaining lumps will dissolve during fermentation process.
2. Cover loosely with plastic wrap and let stand in warm place for 5 days, stirring 3 times a day. The starter will "rise and fall" during the fermentation period and become thinner as it stands. A temperature of 80° F/27° is best for the sour flavor to develop. An ideal place is on the counter next to your range.
3. When the starter is developed, it is bubbly and may have a yellow liquid layer on top; stir before using. It may be used for baking or placed in the refrigerator to use later, cover loosely.
4. To use starter, measure the amount specified in the recipe below. After refrigeration, let container of starter come to room temperature before measuring – about 4 hours. If baking in the morning, leave the starter out overnight.

5. Replenish with 1 cup flour, 2/3 cup water 110° F/43° C and 1 teaspoon sugar. Stir until blended; some lumps may remain. Cover loosely and let stand in warm place for 10 to 12 hours or overnight. The starter will rise and become bubbly. Stir, then place in refrigerator to store. Stir in 1 teaspoon sugar to keep active if the starter is not used every week.

Sourdough Bread

Select White cycle.

*Only use starter recipe above.

	1 LB	1.5 LB	2 LB
WATER 80° F/27° C	½ CUP + 1 TBL	¾ CUP	¾ CUP + 1 TBL
STARTER*	¾ CUP	1 CUP	1- ¼ CUPS
SUGAR	2 TSP	1 TBL	4 TSP
SALT	1 TSP	1- ½ TSP	2 TSP
BREAD FLOUR	2 CUPS	3 CUPS	4 CUPS
ACTIVE DRY YEAST	1- ½ TSP	2 TSP	2- ¼ TSP

Banana Bread

Select White cycle

	1 LB	1.5 LB	2 LB
EGG(S) ROOM TEMPERATURE PLUS ENOUGH WATER 80° F/27° C TO EQUAL	1 ¾ CUP + 3 TBL	1 1 CUP	1 1- ½ CUPS
OIL	1 TBL	2 TBL	3 TBL
BANANA CAKE MIX*	1 CUP	1- ½ CUPS	2 CUPS
BREAD FLOUR	1 CUP	1- ½ CUPS	2 CUPS
GLUTEN	1- ½ TSP	2 TSP	2- ¼ TSP
ACTIVE DRY YEAST			

*Or any other variety of cake mix for flavor variation.

Corn Bread

Select White cycle.

	1 LB	1.5 LB	2 LB
EGG(S) ROOM TEMPERATURE PLUS ENOUGH WATER 80° F/27° C TO EQUAL	1 ¾ CUP + 2 TBL	1 1 CUP + 3 TBL	1 1-1/3 CUPS
OIL	2 TBL	3 TBL	¼ CUP
HONEY	2 TBL	3 TBL	¼ CUP
SALT	1 TSP	1- ½ TSP	2 TSP
DRY MILK	1 TBL	2 TBL	2- ½ TBL
BREAD FLOUR	2 CUPS	3 CUPS	4 CUPS
CORN MEAL	¼ CUP	1/3 CUP	½ CUP
ACTIVE DRY YEAST	1- ½ TSP	2 TSP	2- ¼ TSP

Dill Bread

Select White cycle

	1 LB	1.5 LB	2 LB
EGG(S) ROOM TEMPERATURE PLUS ENOUGH WATER 80° F/27° C TO EQUAL	1 ¾ CUP + 1 TBL	1 1 CUP + 1 TBL	1 1 CUP + 6 TBL
OIL	1 TBL	2 TBL	3 TBL
SUGAR	4 TSP	2 TBL	3 TBL
SALT	1 TSP	1- ½ TSP	2- ¼ TSP
BREAD FLOUR	2 CUPS	3 CUPS	4 CUPS
DRIED DILL WEED	1- ½ TSP	1 TBL	1- ½ TBL
DEHYDRATED ONION	2 TSP	1 TBL	1- ½ TBL
ACTIVE DRY YEAST	1- ½ TSP	2 TSP	2- ¼ TSP

Fat Free White Bread

Select White cycle.

	1 LB	1.5 LB	2 LB
WATER 80° F/27° C	¾ CUP + 1 TBL	1 CUP	1- ½ CUPS
APPLESAUCE*	1 TBL	2 TBL	3 TBL
SUGAR	1- ½ TBL	3 TBL	¼ CUP
SALT	1 TSP	1- ¼ TSP	2 TSP
DRY MILK	1 TBL	1- ½ TBL	2 TBL
BREAD FLOUR	2- ¼ CUPS	3 CUPS	4 CUPS
ACTIVE DRY YEAST	1- ¼ TSP	2 TSP	2 - ¼ TSP

Egg Bread

Select White cycle

	1 LB	1.5 LB	2 LB
EGG(S) ROOM TEMPERATURE PLUS ENOUGH WATER 80° F/27° C TO EQUAL	1 ¾ cup + 1 TBL	2 1 cup + 1 TBL	2 1-1/3 cups
OIL	1 TBL	1- ½ TBL	2 TBL
SUGAR	4 TSP	2 TBL	2- ½ TBL
SALT	1 TSP	1- ½ TSP	2 TSP
DRY MILK	2 TBL	3 TBL	¼ CUP
BREAD FLOUR	2 CUPS + 2 TBL	3 CUPS	4 CUPS
ACTIVE DRY YEAST	1- ½ TSP	2 TSP	2- ¼ TSP

Buttermilk Bread

Select White cycle.

	1 LB	1.5 LB	2 LB
CULTURED BUTTERMILK 80° F/ 27° C	$\frac{3}{4}$ CUP + 2 TBL	1 CUP + 2 TBL	1- $\frac{1}{2}$ CUPS + 2 TBL
OIL	2 TBL	3 TBL	$\frac{1}{4}$ CUP
SUGAR	2 TBL	3 TBL	$\frac{1}{4}$ CUP
SALT	1 TSP	1- $\frac{1}{2}$ TSP	2 TSP
BAKING SODA	$\frac{1}{4}$ TSP	$\frac{1}{2}$ TSP	$\frac{3}{4}$ TSP
BREAD FLOUR	2 CUPS	3 CUPS	4 CUPS
ACTIVE DRY YEAST	1- $\frac{1}{2}$ TSP	2 TSP	2- $\frac{1}{4}$ TSP

Honey Granola Bread

Select White cycle.

	1 LB	1.5 LB	2 LB
WATER 80° F/27° C	$\frac{3}{4}$ CUP + 3 TBL	1 CUP + 3 TBL	1- $\frac{1}{2}$ CUPS
OIL	2 TBL	3 TBL	$\frac{1}{4}$ CUP
HONEY	2 TBL	3 TBL	$\frac{1}{4}$ CUP
SALT	1 TSP	1- $\frac{1}{2}$ TSP	2 TSP
DRY MILK	2 TBL	2- TBL	3 TBL
BREAD FLOUR	2 CUPS	3 CUPS	4 CUPS
GRANOLA CEREAL	$\frac{2}{3}$ CUP	$\frac{3}{4}$ CUP	1 CUP
ACTIVE DRY YEAST	1- $\frac{1}{2}$ TSP	2 TSP	2- $\frac{1}{4}$ TSP

Maple Bread

Select White cycle.

	1 LB	1.5 LB	2 LB
WATER 80° F/27° C	$\frac{3}{4}$ CUP + 2 TBL	1 CUP	1- $\frac{1}{3}$ CUPS
OIL	2 TBL	$\frac{1}{4}$ CUP	6 TBL
MAPLE SYRUP	2 TBL	CUP	6 TBL
MAPLE EXTRACT	$\frac{1}{4}$ TSP	$\frac{1}{2}$ TSP	$\frac{3}{4}$ TSP
SALT	1 TSP	1- $\frac{1}{2}$ TSP	2 TSP
BREAD FLOUR	2 CUPS	3 CUPS	4 CUPS
DRY OATMEAL, QUICK OR REGULAR	$\frac{3}{4}$ CUPS	1 CUP	1- $\frac{1}{2}$ CUPS
WALNUTS, CHOPPED	$\frac{1}{2}$ CUP	$\frac{3}{4}$ CUP	1 CUP
ACTIVE DRY YEAST	1- $\frac{1}{2}$ TSP	2 TSP	2- $\frac{1}{4}$ TSP

Peach Bread

Select White cycle.

	1 LB	1.5 LB	2 LB
APRICOT NECTAR 80° F/27° C	5 TBL	$\frac{3}{4}$ CUP	1 CUP
PEACH YOGURT 80° F/27° C	3 TBL	$\frac{1}{4}$ CUP	$\frac{1}{3}$ CUP
CARROTS, UNCOOKED-GRA TED	5 TBL	$\frac{1}{2}$ CUP	$\frac{3}{4}$ CUP
OIL	1 TBL	2 TBL	3 TBL
HONEY	1 TBL	2 TBL	3 TBL
SALT	1 TSP	1- $\frac{1}{2}$ TSP	2 TSP
BREAD FLOUR	2 CUPS	3 CUPS	4 CUPS
ACTIVE DRY YEAST	1- $\frac{1}{2}$ TSP	2 TSP	2- $\frac{1}{4}$ TSP

Potato Bread

Select White cycle.

	1 LB	1.5 LB	2 LB
EGG(S) ROOM TEMPERATURE PLUS ENOUGH WATER 80° F/27° C TO EQUAL	1 ¾ cup + 2 TBL	2 1- ¼ cups	2 1- ½ CUPS
OIL	1 TBL	2 TBL	3 TBL
SUGAR	4 TSP	2 TBL	3 TBL
SALT	1 TSP	1- ½ TSP	2 TSP
DRY MILK	2 TBL	3 TBL	¼ CUP
WHITE PEPPER	1/8 TSP	¼ TSP	¼ TSP
INSTANT POTATO BUDS	CUP	1/3 CUP	CUP
GREEN ONION TOPS, CHOPPED	1 TBL	1- ½ TBL	2 TBL
BREAD FLOUR	2 CUPS	3 CUPS	4 CUPS
ACTIVE DRY YEAST	1- ½ TSP	2 TSP	2- ¼ TSP

Milk Bread

Select White cycle.

	1 LB	1.5 LB	2 LB
MILK 80° F/27° C	$\frac{3}{4}$ CUP	1 CUP	1- $\frac{1}{2}$ CUPS
OIL	2 TBL	2 TBL	3 TBL
SUGAR	1 TSP	1- $\frac{1}{2}$ TSP	2 TSP
SALT	TSP	1- $\frac{1}{2}$ TSP	2 TSP
BREAD FLOUR	2 CUPS	3 CUPS	4 CUPS
ACTIVE DRY YEAST	1- $\frac{1}{2}$ TSP	2 TSP	2- $\frac{1}{4}$ TSP

Whole Grain Bread

Select White cycle.

	1 LB	1.5 LB	2 LB
WATER 80° F/27° C	¼ CUP	1/3 CUP	½ CUP
CULTURED BUTTERMILK 80° F/27° C	2/3 CUP	1 CUP	1-1/3 CUPS
OIL	2 TSP	1 TBL	1 TBL + 1 TSP
MOLASSES	3 TBL	¼ CUP	1/3 CUP
SALT	1- ½ TSP	2 TSP	1 TBL
BAKING SODA	¾ TSP	1 TSP	1- ½ TSP
OAT BRAN CEREAL, UNCOOKED	3 TBL	¼ CUP	1/3 CUP
CORN MEAL	3 TBL	¼ CUP	1/3 CUP
RYE FLOUR	3 TBL	¼ CUP	1/3 CUP
BUCKWHEAT FLOUR	3 TBL	¼ CUP	1/3 CUP
WHOLE WHEAT FLOUR	1/3 CUP	½ CUP	2/3 CUP
BREAD FLOUR	1-1/3 CUPS	2 CUPS	3 CUPS
ACTIVE DRY YEAST	1- ½ TSP	2- ¼ TSP	1 TBL

Bloody Mary Bread

Select White cycle.

	1 LB	1.5 LB	2 LB
WATER 80° F/27° C	¼ CUP	¼ CUP	¼ CUP
BLOODY MARY MIX 80° F/27° C	½ CUP	¾ CUP	1 CUP
GREEN ONION TOPS, CHOPPED	1 TBL	2 TBL	3 TBL
OIL	1 TBL	2 TBL	3 TBL
SUGAR	1 TBL	2 TBL	3 TBL
SALT	½ TSP	¾ TSP	1 TSP
BREAD FLOUR	2 CUPS	3 CUPS	4 CUPS
DRIED PARSLEY	1 TBL	2 TBL	3 TBL
ACTIVE DRY YEAST	1- ½ TSP	2 TSP	2- ¼ TSP

Banana Granola Bread

Select White cycle.

Press EXTRAS before START

	1 LB	1.5 LB	2 LB
WATER 80° F/27° C	¾ CUP	1 CUP + 2 TBL	1- ½ CUPS + 2 TBL
OIL	2 TBL	2- ½ TBL	3 TBL
HONEY	2 TBL	2- ½ TBL	3 TBL
BANANA EXTRACT	½ TSP	¾ TSP	1 TSP
SALT	½ TSP	1 TSP	1- ½ TSP
DRY MILK	2 TBL	2- ½ TBL	3 TBL
BREAD FLOUR	2 CUPS	3 CUPS	4 CUPS
GRANOLA CEREAL	2/3 CUP	¾ CUP	1 CUP
ACTIVE DRY YEAST	1- ½ TSP	2 TSP	2- ¼ TSP
ADD TO DISPENSER:			
BANANA CHIPS, CRUSHED	1/3 CUP	½ CUP	2/3 CUP

Sunflower and Sesame Seed Bread

Select Whole Wheat cycle.

	1.5 LB	2 LB
EGG ROOM TEMPERATURE PLUS ENOUGH WATER 80° F/ 27° C TO EQUAL	1 1 CUP + 2 TBL	1 1- ¼ CUPS
OIL	2 TBL	3 TBL
MOLASSES	1 TBL	2 TBL
SUGAR	1 TBL	2 TBL
SALT	1- ½ TSP	2 TSP
BREAD FLOUR	2- ½ CUPS	3 CUPS
WHOLE WHEAT FLOUR	½ CUP	1 CUP
SESAME SEEDS	2 TBL	2- ½ TBL
CUMIN SEEDS	¼ TSP	¼ TSP
SUNFLOWER SEEDS (KERNELS)	2 TBL	2- ¼ TBL
ACTIVE DRY YEAST	2 TSP	2- ¼ TSP

Whole Wheat Bread

Select Whole Wheat cycle.

	1 LB	1.5 LB	2 LB
EGG WHITES PLUS ENOUGH CULTURED BUTTERMILK 80° F/27° C TO EQUAL	1 1 CUP	1 1 CUP + 3 TBL	1 1- ½ CUPS
OIL	2 TBL	3 TBL	¼ CUP
MOLASSES	2 TBL	3 TBL	¼ CUP
SALT	1 TSP	1- ½ TSP	2 TSP
BAKING SODA	¼ TSP	½ TSP	¾ TSP
WHOLE WHEAT FLOUR	2 CUPS	3 CUPS	4 CUPS
ACTIVE DRY YEAST	1- ½ TSP	2 TSP	2- ¼ TSP

Whole Wheat with Gluten Bread

Select Whole Wheat cycle.

	1 LB	1.5 LB	2 LB
WATER 80° F/27° C	1 CUP	1- ¼ CUPS	1- ½ CUPS
OIL	1- ½ TBL	2- ½ TBL	3 TBL
MOLASSES	2 TBL	2- ½ TBL	3 TBL
SALT	1 TSP	1- ½ TSP	2 TSP
DRY MILK	1- ½ TBL	2 TBL	3 TBL
WHOLE WHEAT FLOUR	2- ½ CUPS	3- ¼ CUPS	4 CUPS
GLUTEN	1- ½ TBL	2- ½ TBL	3 TBL
ACTIVE DRY YEAST	1- ½ TSP	2 TSP	2- ¼ TSP

Whole Wheat Cinnamon Raisin Walnut Bread

Select Whole Wheat cycle.

Press EXTRAS before START

	1 LB	1.5 LB	2 LB
EGG WHITE(S) ROOM TEMPERATURE PLUS ENOUGH WATER 80° F/27° C TO EQUAL	1 ¾ CUP	2 1 CUP + 2 TBL	3 1- ½ CUPS
OIL	2 TBL	3 TBL	¼ CUP
HONEY	2 TBL	3 TBL	¼ CUP
SALT	½ TSP	1- ½ TSP	2 TSP
CINNAMON	¾ TSP	1 TSP	1- ¼ TSP
WHOLE WHEAT FLOUR	2 CUPS	3 CUPS	4 CUPS
WALNUTS, CHOPPED	1/3 CUP	½ CUP	2/3 CUP
ACTIVE DRY YEAST	1- ½ TSP	2 TSP	2- ¼ TSP
ADD TO DISPENSER:			
RAISINS	1/3 CUP	½ CUP	2/3 CUP

Southern Barley Bread

Select Whole Wheat cycle.

	1 LB	1.5 LB	2 LB
EGG ROOM TEMPERATURE PLUS ENOUGH WATER 80° F/27° C TO EQUAL	1 ¾ CUP + 2 TBL	1 1 CUP	1 1- ¼ CUPS
OIL	1 TBL	1- ½ TBL	2 TBL
HONEY	1 TBL	2 TBL	3 TBL
SALT	1 TSP	1- ½ TSP	2 TSP
DRY MILK	2 TBL	3 TBL	¼ CUP
BARLEY, COOKED	3 TBL	¼ CUP	5 TBL
GRITS, UNCOOKED	2 TSP	1 TBL	1- ½ TBL
OAT BRAN CEREAL, UNCOOKED	¼ CUP	1/3 CUP	½ CUP
WHOLE WHEAT FLOUR	½ CUP	1 CUP	1- ½ CUPS
BREAD FLOUR	1- ½ CUPS	2 CUPS	2- ½ CUPS
ACTIVE DRY YEAST	1- ½ TSP	2 TSP	2- ¼ TSP

Caraway Rye Bread

Select Whole Wheat cycle.

	1 LB	1.5 LB	2 LB
EGG(S) ROOM TEMPERATURE PLUS ENOUGH WATER 80° F/27° C TO EQUAL	1 ¾ CUP	1 1 CUP + 1 TBL	2 1-1/3 CUPS
OIL	2 TBL	3 TBL	¼ CUP
HONEY	2 TBL	3 TBL	¼ CUP
DRY MILK	1 TBL	2 TBL	3 TBL
SALT	1 TSP	1- ½ TSP	2 TSP
BREAD FLOUR	1 CUP	1- ½ CUPS	2 CUPS
WHOLE WHEAT FLOUR	½ CUP	½ CUP	1 CUP
RYE FLOUR	½ CUP	2/3 CUP	1 CUP
CARAWAY SEEDS	1 TBL	2 TBL	3 TBL
ACTIVE DRY YEAST	1- ½ TSP	2 TSP	2- ½ TSP

Onion Rye Bread

Select Whole Wheat cycle.

	1 LB	1.5 LB	2 LB
EGG(S) ROOM TEMPERATURE PLUS ENOUGH WATER 80° F / 27° C TO EQUAL	1 ¾ CUP + 2 TBL	1 1 CUP + 3 TBL	2 1-1/3 CUPS + 2 TBL
OIL	2 TBL	3 TBL	¼ CUP
HONEY	2 TBL	3 TBL	¼ CUP
DRY MILK	1 TBL	2 TBL	3 TBL
SALT	1 TSP	1- ½ TSP	2 TSP
BREAD FLOUR	1 CUP	1- ½ CUPS	2 CUPS
WHOLE WHEAT FLOUR	½ CUP	¾ CUP	1 CUP
RYE FLOUR	½ CUP	2/3 CUP	1 CUP
CARAWAY SEEDS	1 TBL	2 TBL	3 TBL
DEHYDRATED ONION	2 TBL	3 TBL	¼ CUP
ACTIVE DRY YEAST	1- ½ TSP	2 TSP	2- ¼ TSP

Anadama Oatmeal Bread

Method

1. Add oatmeal and cornmeal to a heat-proof bowl. Pour in boiling water, stirring to prevent lumps.
2. Let the mixture cool for 20 minutes (to 80° F/27° C). Stir, pour it into the bread pan, and add the rest of the ingredients in the order given.

Select Whole Wheat cycle.

	1.5 LB	2.0 LB
BOILING WATER	1 CUP + 2 TBL	1- ½ CUPS
OATMEAL	¼ CUP	1/3 CUP
CORNMEAL	1/8 CUP	3 TBL
OIL	2 TBL	3 TBL
MOLASSES	2 TBL	3 TBL
DRY MILK	¼ CUP	1/3 CUP
SALT	1- ½ TSP	2 TSP
WHOLE WHEAT FLOUR	1 CUP	2 CUPS
BREAD FLOUR	2 CUPS	2 CUPS
GLUTEN	2 TBL	3 TBL
ACTIVE DRY YEAST	1- ½ TSP	2 TSP

Honey Banana Whole Wheat Bread

Select Whole Wheat cycle.

	1 LB	1.5 LB	2 LB
EGG ROOM TEMPERATURE PLUS ENOUGH WATER 80° F/27° C TO EQUAL	1 ¾ CUP	1 1 CUP	1 1- ¼ CUPS
OIL	1 TBL	1- ½ TBL	2 TBL
HONEY	3 TBL	¼ CUP	5 TBL
VANILLA	¼ TSP	½ TSP	¾ TSP
SALT	1- ½ TSP	2 TSP	2- ½ TSP
BANANA, MASHED	¾ CUP	1 CUP	1- ¼ CUPS
WHOLE WHEAT FLOUR	1 CUP	1- ½ CUPS	2 CUPS
BREAD FLOUR	1- ¼ CUPS	1- ½ CUPS	2 CUPS
POPPY SEEDS	1- ½ TSP	2 TSP	2- ½ TSP
ACTIVE DRY YEAST	1- ½ TSP	2 TSP	2- ¼ TSP

Seven Grain Bread

Select Whole Wheat cycle.

	1.5 LB	2.0 LB
EGG ROOM TEMPERATURE PLUS ENOUGH WATER 80° F/ 27° C TO EQUAL	1 1 CUP + 2 TBL	1 1- ½ CUPS
OIL	2 TBL	3 TBL
HONEY	2 TSP	1 TBL
SALT	1- ½ TSP	1 TSP
WHOLE WHEAT FLOUR	1- ½ CUPS	2 CUPS
BREAD FLOUR	½ CUP	1 CUP
BROWN RICE FLOUR	¼ CUP	1/3 CUP
SPELT FLOUR	¼ CUP	1/3 CUP
BUCKWHEAT FLOUR	¼ CUP	1/3 CUP
RYE FLOUR	¼ CUP	1/3 CUP
OATMEAL	¼ CUP	1/3 CUP
CORNMEAL	2 TBL	¼ CUP
GLUTEN	3 TBL	¼ CUP
ACTIVE DRY YEAST	1- ½ TSP	2- ¼ TSP

Two Cheese Bread

Select Whole Wheat cycle.

	1 LB	1.5 LB	2 LB
EGG ROOM TEMPERATURE PLUS ENOUGH WATER 80° F/ 27° C TO EQUAL	1 ¾ CUP	1 1 CUP	1 1- ¼ CUPS
OIL	2 TSP	1 TBL	1- ½ TBL
HONEY	1 TSP	2 TSP	1 TBL
SALT	1 TSP	1- ½ TSP	2 TSP
DRY MILK	2 TBL	¼ CUP	1/3 CUP
WHOLE WHEAT FLOUR	¼ CUP	½ CUP	¾ CUP
BREAD FLOUR	1- ¾ CUP	2- ½ CUPS	3- ¼ CUPS
GRATED CHEDDAR CHEESE	2/3 CUP	1 CUP	1-1/3 CUPS
GRATED PARMESAN CHEESE	2 TBL	3 TBL	¼ CUP
SESAME SEEDS	1 TSP	2 TSP	1 TBL
ACTIVE DRY YEAST	1- ½ TSP	2 TSP	2- ¼ TSP

Whole Wheat Zucchini Herb Bread

Select Whole Wheat cycle.

	1.5 LB	2 LB
WATER 80° F/27° C	½ CUP	¾ CUP
HONEY	2 TSP	1 TBL
OIL	1 TBL	1- ½TBL
SALT	1 TSP	1 TSP
ZUCCHINI, SHREDDED	1 CUP	1- ½ CUPS
WHOLE WHEAT FLOUR	¾ CUP	1 CUP
BREAD FLOUR	2 CUPS	2- ½ CUPS
BASIL (DRIED)	½ TSP	½ TSP
OR BASIL (FRESH)	1 TSP	1 TSP
SESAME SEEDS	2 TSP	1 TBL
ACTIVE DRY YEAST	2 TSP	2- ¼ TSP

Yogurt Whole Wheat Bread

Select Whole Wheat cycle.

	1.5 LB	2 LB
PLAIN NONFAT YOGURT 80° F/ 27° C	¾ CUP	1 CUP
WATER 80° F/27° C	¼ CUP	½ CUP
OIL	1 TBL	1- ½ TBL
MAPLE SYRUP	1- ½ TBL	2 TBL
SALT	1 TSP	2 TSP
WHOLE WHEAT FLOUR	1-1/3 CUPS	1- ½ CUPS
BREAD FLOUR	1-2/3 CUPS	2- ½ CUPS
WHEAT GERM	1- ½ TBL	2 TBL
ACTIVE DRY YEAST	2 TSP	2- ¼ TSP

Pumpernickel Bread

Select Whole Wheat cycle.

	1 LB	1.5 LB	2 LB
EGG(S) ROOM TEMPERATURE PLUS ENOUGH WATER 80° F/ 27° C TO EQUAL	1 ¾ CUP + 1 TBL	1 1 CUP + 2 TBL	2 1 CUP + 6 TBL
OIL	2 TBL	3 TBL	¼ CUP
HONEY	2 TBL	3 TBL	¼ CUP
DRY MILK	1 TBL	2 TBL	3 TBL
SALT	1 TSP	1- ½ TSP	2 TSP
BREAD FLOUR	1 CUP	1- ½ CUPS	2 CUPS
WHOLE WHEAT FLOUR	½ CUP	¾ CUP	1 CUP
RYE FLOUR	½ CUP	2/3 CUP	1 CUP
CARAWAY SEEDS	1 TBL	2 TBL	3 TBL
INSTANT COFFEE GRANULES	1 TSP	2 TSP	1 TBL
COCOA POWDER	2 TBL	3 TBL	¼ CUP
ACTIVE DRY YEAST	1- ½ TSP	2 TSP	2- ¼ TSP

Dairy Whole Wheat Bread

Select Whole Wheat cycle.

	1 LB	1.5 LB	2 LB
WATER 80° F/27° C	¼ CUP	¼ CUP	¼ CUP
MILK 80° F/27° C	1/3 CUP	½ CUP	¾ CUP
COTTAGE CHEESE 80° F/27° C	3 TBL	¼ CUP	1/3 CUP
OIL	1- ½ TBL	2- ½ TBL	¼ CUP
HONEY	4 TSP	2 TBL	¼ CUP
SALT	1- ½ TSP	2 TSP	2- ½ TSP
WHOLE WHEAT FLOUR	2/3 CUP	1 CUP	1- ¼ CUPS
BREAD FLOUR	1-1/3 CUPS	2 CUPS	2- ¾ CUPS
ACTIVE DRY YEAST	1- ½ TSP	2- ¼ TSP	2- ¾ TSP

Hearty Nut Bread

Select Whole Wheat cycle.

	1 LB	1.5 LB	2 LB
WATER 80° F/27° C	1 CUP	1- ¼ CUPS	1 CUP + 7 TBL
OIL	2 TSP	1 TBL	1- ½ TBL
MOLASSES	3 TBL	¼ CUP	⅓ CUP
SALT	1 TSP	1- ½ TSP	2 TSP
DRY OATMEAL, QUICK OR REGULAR	⅓ CUP	½ CUP	⅔ CUP
WHOLE WHEAT FLOUR	⅔ CUP	1 CUP	1-⅓ CUPS
BREAD FLOUR	1-⅓ CUPS	2 CUPS	2-⅔ CUPS
WALNUTS, CHOPPED	⅔ CUP	¾ CUP	1 CUP
ACTIVE DRY YEAST	1- ¾ TSP	2- ¼ TSP	2- ½ TSP

French Bread

Select French cycle.

	1 LB	1.5 LB	2 LB
WATER 80° F/27° C	$\frac{3}{4}$ CUP + 2 TBL	1 CUP + 2 TBL	1- $\frac{1}{2}$ CUPS
OIL (OPTIONAL)	1 TBL	1- $\frac{1}{2}$ TBL	2 TBL
SUGAR	1 TBL	1- $\frac{1}{2}$ TBL	2 TBL
SALT	1 TSP	1- $\frac{1}{2}$ TSP	2 TSP
BREAD FLOUR	2- $\frac{1}{4}$ CUPS	3- $\frac{1}{2}$ CUPS	4 CUPS
ACTIVE DRY YEAST	1- $\frac{1}{4}$ TSP	2 TSP	2- $\frac{1}{4}$ TSP

Italian Herb Bread

Select French cycle.

	1 LB	1.5 LB	2 LB
WATER 80° F/27° C	½ CUP + 2 TBL	1 CUP + 1 TBL	1- ¼ CUPS + 2 TBL
OIL	1- ½ TBL	2 TBL	3 TBL
SUGAR	1 TBL	3 TBL	3 TBL
SALT	1 TSP	1- ½ TSP	2 TSP
DRY MILK	1 TBL	2 TBL	2 TBL
BREAD FLOUR	2- ¼ CUPS	3 CUPS	4 CUPS
DRIED ITALIAN SEASONING	1 TSP	2 TSP	1 TBL
ACTIVE DRY YEAST	1- ½ TSP	2 TSP	2- ¼ TSP

Spiced Pumpkin Bread

Select Fruit & Nut cycle.

	1 LB	1.5 LB	2 LB
EGG(S) ROOM TEMPERATURE PLUS ENOUGH WATER 80° F/ 27° C TO EQUAL	1 ¼ CUP	2 ½ CUP	2 ¾ CUP
OIL	2 TBL	3 TBL	¼ CUP
CANNED PUMPKIN	2/3 CUP	1 CUP	1- ¼ CUP
BROWN SUGAR	2 TBL	3 TBL	¼ CUP
SALT	1 TSP	1- ½ TSP	2 TSP
CLOVES, GROUND	¼ TSP	¼ TSP	¼ TSP
NUTMEG	½ TSP	¾ TSP	1 TSP
CINNAMON	1- ½ TSP	2- ¼ TSP	2- ¾ TSP
BREAD FLOUR	2 CUPS	3 CUPS	4 CUPS
ACTIVE DRY YEAST	1- ½ TSP	2 TSP	2- ¼ TSP

Cinnamon Raisin Bread

Select Fruit & Nut cycle.

Press EXTRAS before START.

	1 LB	1.5 LB	2 LB
WATER 80° F/27° C	¾ CUP	1 CUP	1- ¼ CUPS + 2 TBL
OIL	1 TBL	1- ½ TBL	2 TBL
BROWN SUGAR	1- ½ TBL	2- ½ TBL	3 TBL
SALT	1 TSP	1- ½ TSP	2 TSP
DRY MILK	1 TBL	1- ½ TBL	2 TBL
CINNAMON	1 TSP	2 TSP	1 TBL
BREAD FLOUR	2- ¼ CUPS	3 CUPS	4 CUPS
WALNUTS, CHOPPED	⅓ CUP	½ CUP	2/3 CUP
ACTIVE DRY YEAST	1- ½ TSP	2 TSP	2- ¼ TSP
ADD TO DISPENSER:			
RAISINS	⅓ CUP	½ CUP	2/3 CUP

Crunchy Cracked Wheat Bread

Method

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

Select Fruit & Nut cycle.

	1 LB	1.5 LB	2 LB
WATER, BOILING	1 CUP	1- ½ CUPS	1- ¾ CUPS
CRACKED WHEAT	½ CUP	¾ CUP	1 CUP
OIL	1- ½ TBL	2 TBL	3 TBL
SUGAR	4 TSP	2 TBL	3 TBL
SALT	1 TSP	1- ½ TSP	2- ½ TSP
BREAD FLOUR	2 CUPS	3 CUPS	4 CUPS
ACTIVE DRY YEAST	1- ½ TSP	2 TSP	2- ¼ TSP

Soy Herb Bread

For best results select LIGHT crust control.

Select Fruit & Nut cycle.

1.5 LB	
WATER 80° F/27° C	1- ¼ CUPS
OIL	2 TBL
SUGAR	3 TBL
SALT	1- ½ TSP
DRY MILK	1 TBL
DRIED DILL WEED	1 TSP
GARLIC SALT	½ TSP
DRY MUSTARD	½ TSP
DRIED BASIL	¼ TSP
DRIED OREGANO	¼ TSP
BREAD FLOUR	2- ¾ CUPS
SOY FLOUR	½ CUP
ACTIVE DRY YEAST	1- ½ TSP

Sweet Walnut Bread

Select Fruit & Nut cycle.

Select EXTRAS before START

	1 LB	1.5 LB	2 LB
WATER 80° F/27° C	¾ CUP	1 CUP	1- ½ CUPS
OIL	1 TBL	1- ½ TBL	2 TBL
SUGAR	1- ½ TBL	2 TBL + 1 TSP	3 TBL
SALT	1 TSP	1- ½ TSP	2 TSP
DRY MILK	1 TBL	1- ½ TBL	2 TBL
BREAD FLOUR	2 CUPS	3 CUPS	4 CUPS
ACTIVE DRY YEAST	1- ½ TSP	2 TSP	2- ¼ TSP
ADD TO DISPENSER:			
WALNUTS, CHOPPED	1/3 CUP	½ CUP	2/3 CUP

White Wheat Bread

Select Fruit & Nut cycle.

Select EXTRAS before START

	1 LB	1.5 LB	2 LB
WATER 80° F/27° C	¾ CUP	1 CUP + 2 TBL	1- ¼ CUPS + 2 TBL
OIL	1 TBL	1- ½ TBL	2 TBL
SUGAR	2 TBL	3 TBL	¼ CUP
SALT	1 TSP	1- ½ TSP	2 TSP
DRY MILK	1 TBL	1- ½ TBL	2 TBL
BREAD FLOUR	1- ¾ CUPS	2-2/3 CUPS	3- ½ CUPS
WHOLE WHEAT FLOUR	¼ CUP	1/3 CUP	½ CUP
ACTIVE DRY YEAST	1- ½ TSP	2 TSP	2- ¼ TSP
ADD TO DISPENSER:			
SUNFLOWER SEEDS (KERNELS)	2 TBL	3 TBL	¼ CUP

Dried Fruit Bread

Select Fruit & Nut cycle.

Select EXTRAS before START

	1 LB	1.5 LB	2 LB
WATER 80° F/27° C	¾ CUP	1 CUP + 1 TBL	1- ¼ CUPS
OIL	2- ½ TBL	3 TBL	¼ CUP
BROWN SUGAR	1- ½ TBL	2- ½ TBL	¼ CUP
SALT	1 TSP	1- ½ TSP	2 TSP
DRY MILK	1 TBL	1- ½ TBL	2- ½ TBL
BREAD FLOUR	2- ¼ CUPS	3 CUPS	4 CUPS
NUTMEG	½ TSP	1 TSP	1- ¼ TSP
ACTIVE DRY YEAST	1- ¼ TSP	2 TSP	2- ¼ TSP
ADD TO DISPENSER:			
DRIED FRUIT	1/3 CUP	½ CUP	2/3 CUP

Trail Mix Bread

Select Fruit & Nut cycle.

Select EXTRAS before START

	1 LB	1.5 LB	2 LB
WATER 80° F/27° C	¾ CUP	1- ¼ CUPS	1- ½ CUPS
OIL	2 TBL	3 TBL	¼ CUP
HONEY	2 TBL	3 TBL	¼ CUP
SALT	1 TSP	1- ½ TSP	2 TSP
BREAD FLOUR	2 CUPS	3 CUPS	4 CUPS
ACTIVE DRY YEAST	1- ½ TSP	2 TSP	2- ¼ TSP
ADD TO DISPENSER:			
FRUIT AND NUT TRAIL MIX	1/3 CUP	½ CUP	2/3 CUP

Cheese Onion Bread

Select Fruit and Nut cycle.

	1 LB	1.5 LB	2 LB
WATER 80° F/27° C	¾ CUP	¾ CUP + 3 TBL	1- ½ CUPS
SUGAR	2 TBL	3 TBL	¼ CUP
SALT	1 TSP	1- ½ TSP	2 TSP
BREAD FLOUR	2- ¼ CUPS	3 CUPS	4- ¼ CUPS
CHEDDAR CHEESE, SHREDDED	½ CUP	¾ CUP	1 CUP
DEHYDRATED ONION	1 TBL	1- ½ TBL	2 TBL
ACTIVE DRY YEAST	1- ½ TSP	2 TSP	2- ¼ TSP

Soy Almond Fruit Bread

For best results select LIGHT crust control.

Select Fruit & Nut cycle.

Press EXTRAS before START.

1.5 LB	
WATER 80° F/27° C	1 CUP
OIL	3 TBL
ALMOND EXTRACT	½ TSP
SUGAR	1- ½ TSP
SALT	1- ½ TSP
DRY MILK	1- ½ TBL
BREAD FLOUR	2- ½ CUPS
SOY FLOUR	½ CUP
ALMONDS, SLIVERED	2 TBL
ACTIVE DRY YEAST	2 TSP
ADD TO DISPENSER:	
DRIED MIXED FRUIT, DICED	½ CUP

Soy Cinnamon Raisin Bread

1.5 LB	
WATER 80° F/27° C	1 CUP
OIL	3 TBL
SUGAR	2 TBL
SALT	1- ½ TSP
DRY MILK	¼ CUP
BREAD FLOUR	2- ½ CUPS
CINNAMON	1 TSP
SOY FLOUR	½ CUP
ACTIVE DRY YEAST	2 TSP
ADD TO DISPENSER:	
RAISINS	½ CUP

Carrot Raisin Bread

Select Fruit & Nut cycle.

Press Extras before START.

	1 LB	1.5 LB	2 LB
EGG ROOM TEMPERATURE PLUS ENOUGH WATER 80° F/27° C TO EQUAL	1 ¾ CUP	1 1 CUP	1 1- ¼ CUPS
OIL	1 TBL	2 TBL	3 TBL
SUGAR	2 TBL	3 TBL	¼ CUP
SALT	1- ½ TSP	2 TSP	2- ½ TSP
CARROTS, UNCOOKED-GRATED	½ CUP	¾ CUP	1 CUP
BREAD FLOUR	2- ¼ CUPS	3- ¼ CUPS	4 CUPS
APPLE PIE SPICE	¾ TSP	1 TSP	1- ½ TSP
ACTIVE DRY YEAST	1- ¼ TSP	2 TSP	2- ¼ TSP
ADD TO DISPENSER:			
RAISINS	⅓ CUP	½ CUP	2/3 CUP

Day Old Bread Recipes

Breaded Pineapple

CHUNKED PINEAPPLE	1 15-OZ CAN
CORNSTARCH	2 TBL
SUGAR	½ CUP
BUTTER	¼ CUP
WHITE BREAD, 1-INCH CUBES	2 CUPS

Drain pineapple, reserve juice.

Add enough water to juice to equal 1 cup.

Mix cornstarch and sugar, add juice and margarine and heat until thick. Pour over pineapple and bread, toss lightly to mix. Bake in a conventional oven at 350° F/177° C for 35 minutes.

Bread Pudding

BREAD, 1-INCH CUBES	1- ½ CUPS
VANILLA COOK & SERVE	
PUDDING & PIE FILLING	1 3-OZ BOX
CINNAMON	1 TSP
MILK, LIQUID	2 CUPS

Mix all ingredients in a microwave-safe one quart casserole.

Cook uncovered in microwave on high for 7 minutes or until boiling. Stir occasionally during the last half of cooking.

Or, bake in the Breadmaker at 350° F for 30 minutes. Stir half-way through cooking time. Serve warm or cold.

Crunchy Bread Snacks

BREAD, SLICED 1/2-INCH THICK	8 SLICES
BUTTER, MELTED	1/4 CUP
DRY SEASONING MIX*	4 TSP

*use any one of the following: dried spaghetti sauce seasoning, dry ranch dressing, Italian herb seasoning, garlic powder, or garlic salt. Amounts may be adjusted to your taste.

Melt butter and add seasoning. Place bread on baking sheet and lightly brush with butter mixture. Bake in a conventional oven at 350° F/177° C 10 to 15 minutes or until brown. Allow to cool breaking into bite size pieces.

Batter Bread Recipes

The Batter Breads cycle will mix and bake:

- A pre-packaged cake mix, quick bread, muffin mix, or most scratch recipes.
- A full size cake mix, 16 oz., 18 oz., 13 oz.
- Quick bread, or muffin mix, 9 oz. or larger
- One step angel food cake mixes may also be used.
- Neither a two step or swirl mix will work using this program.
- Liquids should be 80° F/27° C, eggs room temperature. Otherwise, add ingredients as listed on the package instructions.

Note: Remove the kneading paddle from pan after knead 3. This will help to prevent the bottom of the batter bread from tearing as it is removed from the pan at the end of baking.

You will need to scrape the sides and corners of the pan during rise (approximately 7 minutes into the cycle). Use a rubber spatula to gently scrape the ingredients from the sides and corners of the pan and fold into the wet mixture.

Remove the bread pan from the Breadmaker as soon as the cycle is complete and allow the cake or quick bread to remain in the pan for 20 minutes on a cooling rack before removing. Using oven mitts, take a spatula and gently loosen the cake from the sides of the pan. Turn upside down to remove.

Generally speaking, batter breads do not work well when baking is delayed. For best results, do not use the Delay Bake Timer.

Sweet Corn Bread

Select Batter Breads cycle.

1 LOAF	
EGGS, ROOM TEMPERATURE	2 LARGE
MILK 80° F/27° C	1 CUP
BUTTER, MELTED	¼ CUP
SUGAR	¼ CUP
SALT	1 TSP
ALL-PURPOSE FLOUR	1 CUP
CORN MEAL	1 CUP
DOUBLE ACTING BAKING POWDER	1 TBL

1. Remove the bread pan from the Breadmaker. Attach the kneading paddle onto the drive shaft. Make sure all ingredients, except water, are at room temperature.
2. Place the whole eggs in-shell in a bowl of warm water for 15 minutes to bring to room temperature before adding to bread pan.
3. Use a liquid measuring cup to measure the milk (80° F/27° C) and pour into the bread pan.
4. Use a measuring spoon to measure the butter. Melt it and add to the bread pan.
5. Use a measuring spoon to measure the sugar and salt; level off with the straight edge of a knife and add to the bread pan.
6. Use a dry measuring cup to measure the corn meal; level off with the straight edge of a knife and add to the bread pan. Lightly spoon all-purpose flour into a dry measuring

- cup, level off with the straight edge of a knife and add to the bread pan.
7. Smooth into all corners. Lightly tap pan on counter 3 times to settle all ingredients.
 8. Carefully measure baking powder with a measuring spoon; level off with the straight edge of a knife and add to the bread pan.
 9. Place the bread pan into the Breadmaker. Push down on the rim until it snaps into place. Close the lid.
 10. Select the Batter Breads cycle, Crust Color and set Delay Bake Timer then START.
 11. Stir during the Rest time. Use a spatula to fold in any flour from around the sides of the pan.
 12. When the baking is finished, press STOP/Reset and use oven mitts to carefully remove bread pan.
CAUTION: THE BAKING CHAMBER CAVITY, BREAD PAN, KNEADING PADDLE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.
 13. Turn bread pan upside down and shake several times to release the bread. Do not use metal utensils inside the bread pan or Breadmaker. Remove the kneading paddle and allow loaf to cool standing upright on wire rack approximately 15 to 30 minutes before slicing.
 14. When the bread has completely cooled, approximately 1 hour, store in an air tight container.

Pineapple Coconut Pound Cake

Select Batter Breads cycle.

Stir, use a spatula to fold in any flour around the sides of the pan.

1 CAKE	
EGGS, ROOM TEMPERATURE	2 LARGE
CRUSHED PINEAPPLE, UNDRAINED	1 CUP
BUTTER, SOFTENED	¼ CUP
SUGAR	¾ CUP
SALT	½ TSP
COCONUT, GRATED	½ CUP
ALL-PURPOSE FLOUR	2 CUPS
BAKING POWDER	1 TBL

Spiced Zucchini Bread

Select Batter Breads cycle.

Use a spatula to fold in any flour around the sides of the pan.

1 LOAF	
EGGS, ROOM TEMPERATURE	3 LARGE
BUTTER, SOFTENED	¾ CUP
VANILLA EXTRACT	1- ½ TSP
ZUCCHINI, FINELY GRATED - UNPEELED	1- ½ CUPS
SUGAR	1- ½ CUPS
SALT	¾ TSP
CINNAMON	¾ TSP
ALL-PURPOSE FLOUR	2-2/3 CUPS
PECANS, CHOPPED	¾ CUP
BAKING SODA	1 TSP

Cheddar Loaf Bread

Select Batter Breads cycle.

Use a spatula to fold in any flour around the sides of the pan.

1 LOAF	
EGGS, ROOM TEMPERATURE	3 LARGE
MILK 80° F/27° C	1 CUP
SHORTENING, ROOM TEMP.	½ CUP
CHEDDAR CHEESE, SHREDDED	1 CUP
SUGAR	½ CUP
SALT	¾ TSP
ALL-PURPOSE FLOUR	2 CUPS
BAKING POWDER	1 TBL
PECANS, CHOPPED	½ CUP

Carrot Pecan Bread

Select Batter Breads cycle.

Use a spatula to fold in any flour around the sides of the pan.

1 LOAF	
EGGS, ROOM TEMPERATURE	2 LARGE
MILK 80° F/27° C	2/3 CUP
BUTTER, SOFTENED	¼ CUP
CARROTS, FINELY GRATED	1- ½ CUPS
SUGAR	1/3 CUP
DARK BROWN SUGAR	1/3 CUP
ALL-PURPOSE FLOUR	2- ¼ CUPS
SALT	½ TSP
CINNAMON	¾ TSP
NUTMEG	¼ TSP
PECANS, CHOPPED	¾ CUP
BAKING POWDER	2- ½ TSP

Banana Nut Cake

Select Batter Breads cycle.

Stir, use a spatula to fold in any flour around the sides of the pan.

1 CAKE	
WHOLE EGGS, ROOM TEMPERATURE	2 LARGE
EGG WHITES, ROOM TEMPERATURE	2
SOUR MILK	1/3 CUP
BANANA, MASHED	1- 1/2 CUPS
OIL	6 TBL
SUGAR	1 CUP
SALT	3/4 TSP
CREAM OF TARTAR	1- 1/2 TSP
ALL-PURPOSE FLOUR	2 CUPS
NUTS, CHOPPED	3/4 CUP
BAKING SODA	3/4 TSP
BAKING POWDER	1 TSP

Jam Cycle Instructions

For Best Results

Do not reduce sugar or use sugar substitutes. The exact amounts of sugar, fruit, and other ingredients are necessary for a good set.

Use only ripe fruit (not overripe or underripe) for best flavor.

Do not puree fruit. Crush with a potato masher or food processor. Jam should have bits of fruit in it. Remove stems, seeds, or pits from fruit before crushing.

Recipes should not exceed 3- ½ cups.

Be sure to measure fruit after it has been crushed, not before.

You may use strawberries, blackberries, raspberries or other thin skinned berries. Fruit such as peaches, pears and apricots may be used but should be peeled and pits removed.

Frozen berries or fruit (no sugar added) may be substituted for fresh. Thaw and drain before measuring. For thinner jam, use juice as part of the 3- ½ cups berry or fruit amount.

Lemon juice adds necessary acid to the berries or fruit.

You may decrease the amount of sugar, but it will produce a thinner result. More sugar will make it thicker. For best results, sugar substitutes are not recommended.

Jam will keep for two weeks in the refrigerator or for up to several months in the freezer.

Making Jam: Basic Procedure

1. With kneading paddle in position, add the crushed fruit to the baking pan.
2. Add the rest of the called-for ingredients.
3. Insert baking pan into the Breadmaker. Close lid.
4. Select Jam cycle.
5. Press START.
6. The Breadmaker will pre-heat for 15 minutes before any movement occurs in the pan. After pre-heating, the jam will be heated and mixed for approximately 60 minutes. The entire cycle takes 1 hour 5 minutes.
7. The Breadmaker will beep when the cycle is complete.
8. Press STOP/RESET and remove the pan, MAKING SURE TO USE OVEN MITTS.
9. Pour the hot jam into a refrigerator/freezer-safe container, leaving -inch of space at the top.
10. Cover tightly to store.
11. Jam will thicken upon cooling and storage.

Jam Recipes

Strawberry, Blackberry, or Raspberry Jam

FRESH OR FROZEN - THAWED FRUIT	3 CUPS
SUGAR	5 CUPS

Blueberry, Apricot, Peach or Pear Jam

FRESH OR FROZEN - THAWED FRUIT	3- ½ CUPS - 2 LB FROZEN OR 1- ½ LB FRESH
SUGAR	5 CUPS
LEMON JUICE	3 TBL

CAUTION: DO NOT EXCEED THESE AMOUNTS

Method

1. Clean fresh berries or fruit and cut into ½-inch cubes. Put into bread pan, add sugar and lemon juice; shake to mix ingredients. Insert bread pan into Breadmaker and close lid.
2. Select Jam cycle, press START. There will be a 15 minute preheat. Do not open Breadmaker or touch Breadmaker during operation; it will be very hot. The Breadmaker will beep when the cycle is complete.
3. Using oven mitts, pour jam into a heat resistant container. After cooling, cover and refrigerate. Jam will thicken upon cooling and storing.

CAUTION: THE BAKING CHAMBER CAVITY, BREAD PAN, KNEADING PADDLE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.

Dough Recipes

Crust Treatments (use only with dough program)

Always allow optimum rising of shaped dough.

Use a pastry brush to apply glaze.

Bake in a conventional oven according to recipe instructions.

When working with dough, sprinkle enough all purpose flour on the work surface to prevent the dough from sticking. You may also need to flour your hands and utensils that come into contact with the dough.

Optional Glazes

Egg Yolk Glaze: For a shiny golden crust, mix 1 slightly beaten egg or egg yolk with 1 TBL water or milk.

Egg White Glaze: For a shiny, chewy crust, mix 1 slightly beaten egg white with 1 TBL water.

Shaping Rolls

Cloverleaf Rolls: Shape into ½-inch balls. Place 3 balls in each muffin tin and let rise until double in size.

Crisscross Rolls: Shape into balls setting two aside. Combine the balls and roll into a 1/8-inch thick square. Cut strips 1/8-inch wide and 2-inches long. Place one strip across the top of each ball. Repeat this process placing the second strip in the opposite direction across the top of each ball.

Traditional Rolls: Shape into balls. For “pull apart” rolls, place dough balls with sides touching. For “individual” rolls place dough balls 2-inches apart.

Dinner Roll Dough

Select Dough cycle.

	12 rolls	18 rolls	24 rolls
EGG ROOM TEMPERATURE PLUS ENOUGH WATER 80° F/27° C TO EQUAL	1 ¾ CUP	1 ¾ CUP + 1 TBL	1 1-1/3 CUPS
OIL	2 TBL	3 TBL	¼ CUP
SUGAR	2 TBL	3 TBL	¼ CUP
SALT	TSP	1 TSP	1- ½ TSP
BREAD FLOUR	2 CUPS	3- ¼ CUPS	4 CUPS
ACTIVE DRY YEAST	1 TSP	1- ½ TSP	2 TSP

Method

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

Wheat Dinner Roll Dough

Select Dough cycle.

	12 rolls	18 rolls
WATER 80° F/27° C	¾ CUP	1- ½ CUPS
OIL	1 TBL	2 TBL
BROWN SUGAR	2 TBL	¼ CUP
SALT	½ TSP	1 TSP
DRY MILK	1 TBL	2 TBL
BREAD FLOUR	1- ¼ CUPS	2- ½ CUPS
WHOLE WHEAT FLOUR	1 CUP	2 CUPS
ACTIVE DRY YEAST	1- ½ TSP	2 TSP

Method

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

Buttermilk Roll Dough

Select Dough cycle.

Brush dough with 2 or 3 TBL of melted butter.

	12 rolls	18 rolls
CULTURED BUTTERMILK 80° F/ 27° C	1 CUP	1- ½ CUPS
OIL	3 TBL	¼ CUP
HONEY	1- ½ TBL	2 TBL
SALT	1 TSP	1- ½ TSP
BREAD FLOUR	¾ CUP	1- ¼ CUPS
WHOLE WHEAT FLOUR	1-1/3 CUPS	2 CUPS
WHEAT GERM	1/3 CUP	½ CUP
BAKING SODA	¼ TSP	¼ TSP
ACTIVE DRY YEAST	1- ¼ TSP	2 TSP

Method

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Place on a greased baking sheet. Cover and let rise in a warm place for 30 minutes or until double in size. Brush with melted butter.
3. Bake in a conventional oven at 350° F/177° C for 15 to 20 minutes, or until done.

Cheezy Garlic Roll Dough

Select Dough cycle.

	18 rolls	24 rolls
EGG ROOM TEMPERATURE PLUS ENOUGH WATER 80° F/27° C TO EQUAL	1 1 CUP	1 1-1/3 CUPS
OIL	2 TBL	3 TBL
SUGAR	1/3 CUP	1/2 CUP
SALT	1 TSP	1- 1/2 TSP
BREAD FLOUR	3- 1/2 CUPS	4- 1/2 CUPS
ACTIVE DRY YEAST	1- 1/2 TSP	2 TSP
TOPPING:		
PARMESAN CHEESE, GRATED	1/2 CUP	2/3 CUP
GARLIC, FINELY MINCED	1- 1/2 TBL	2 TBL
BUTTER, MELTED	3 TBL	1/4 CUP

Method

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

Refreshing Roll Dough

	12 rolls	18 rolls
EGG ROOM TEMPERATURE PLUS	1	1
ENOUGH WATER 80° F/27° C TO EQUAL	1 CUP	1- ½ CUPS
BUTTER	¼ CUP	⅓ CUP
BROWN SUGAR	⅓ CUP	½ CUP
SALT	1 TSP	1- ½ TSP
BREAD FLOUR	3- ½ CUPS	4- ½ CUPS
ACTIVE DRY YEAST	1- ½ TSP	2 TSP
TOPPING		
BUTTER, MELTED	½ CUP	¾ CUP
ORANGE PEEL, GRATED	2 TBL	¾ CUP
SUGAR	½ CUP	¾ CUP

Method

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Mix together topping ingredients, dip pieces in mixture coating well.
3. Place in greased 9-inch x 13-inch baking dish, cover and let rise in a warm place for 30 minutes or until double in size. Brush with melted butter.
4. Bake in a conventional oven at 350° F/177° C for 20 to 30 minutes, or until done. Serve warm.

Cinnamon Roll Dough

Select Dough cycle.

16 rolls	
EGG ROOM TEMPERATURE PLUS ENOUGH WATER 80° F/27° C TO EQUAL	1 1 CUP
OIL	3 TBL
SUGAR	1/3 CUP
SALT	1 TSP
BREAD FLOUR	3- 1/2 CUPS
ACTIVE DRY YEAST	1- 1/2 TSP
FILLING:	
BUTTER, MELTED	1/3 CUP
SUGAR	1/4 CUP
CINNAMON	2 TBL
WALNUTS, FINELY CHOPPED	1/4 CUP
RAISINS	1/4 CUP
GLAZE	
POWDERED SUGAR	1/2 CUP
MILK, LIQUID	3 TBL
VANILLA EXTRACT	1/2 TSP

Method

1. Place on a lightly floured surface, roll dough into a 12-inch x 6-inch rectangle and spread with butter. Combine remaining filling ingredients and sprinkle over butter. Roll up tightly, jelly-roll style, starting with the longest side and cutting into 1-inch slices.

2. Place in greased baking pan about -inch apart and let stand in a warm place for 30 minutes or until double in size.
3. Bake in a conventional oven at 350° F/177° C for 25 to 30 minutes, or until done.
4. Mix glaze ingredients until smooth and drizzle over top.

Sticky Breakfast Bun Dough

Select Dough cycle.

12 BUNS	
EGG ROOM TEMPERATURE PLUS ENOUGH WATER 80° F/27° C TO EQUAL	1 1- ¼ CUPS
OIL	3- ½ TSP
SUGAR	1/3 CUP
SALT	1 TSP
BREAD FLOUR	3- ½ CUPS
ACTIVE DRY YEAST	1- ½ TSP
FILLING:	
BUTTER, SOFTENED	½ CUP
SUGAR	1/3 CUP
CINNAMON	1 TBL
PECANS, CHOPPED	½ CUP
TOPPING:	
BUTTER, MELTED	¾ CUP
BROWN SUGAR	¾ CUP

Method

1. On a lightly floured surface roll into a 12-inch x 16-inch rectangle and spread with butter. Combine remaining filling ingredients and sprinkle over dough. Roll up tightly, jelly-roll style, starting with the longest side and cut into one-inch slices.
2. Combine topping mixture and spread into a 13-inch x 9-inch baking dish. Place slices on mixture and let rise in a warm place for 30 minutes or until double in size.
3. Bake in a conventional oven at 350° F/177° C for 35 minutes or until done. Invert onto a heat-proof tray.

Brioche Roll Dough

Select Dough cycle.

18 rolls	
WATER 80° F/27° C	½ CUP
EGG YOLKS	6
BUTTER, COLD, CHIPPED INTO PIECES	6 TBL
SALT	1- ½ TSP
SUGAR	6 TBL
DRY MILK	3 TBL
VANILLA EXTRACT	3 DROPS
BREAD FLOUR	3 CUPS
ACTIVE DRY YEAST	2- ¼ TSP
GLAZE:	
WHISK TOGETHER	2 EGG YOLKS AND 1 TABLESPOON WATER.

Method

1. Remove dough from pan and punch down to remove any air bubbles. Divide dough into three equal sections. Divide each section into six pieces. Make each piece into a brioche by dividing into a large and small ball. Roll to make round and place large ball in a greased brioche or muffin cup.
2. Dip smaller ball into glaze and then place on top of larger ball. Allow to rise until indentation remains after gently touching the side of the roll. Brush the rolls with glaze.
3. Bake in a conventional oven at 350° F/177° C for 10 to 15 minutes until golden brown.

French Bread Dough

Select Dough cycle.

1 loaf	
WATER 80° F/27° C	1- ¼ CUPS
SUGAR	1 TBL
SALT	1 TSP
BREAD FLOUR	3- ½ CUPS
ACTIVE DRY YEAST	1 TBL
GLAZE:	
WATER	2 TBL
SALT	½ TSP

Method

1. Place on a lightly floured surface. Roll into a large rectangle. Starting with the longest side, roll up tightly, pressing the seams to seal and tapering each end.
2. Place the loaf on a greased baking sheet, cover and let rise in a warm place 40 minutes or until double in size.
3. With a knife, cut three diagonal slashes across top of the loaf. Combine the glaze ingredients and brush the loaf generously. Bake in a conventional oven at 400° F/205° C for 20 to 25 minutes until golden brown.

Variations

French Onion Bread: Add ½ cup dehydrated onion to dough recipe and shape according to method above.

French Loaf: Instead of method 1, shape the dough into one large round ball. Continue methods 2 and 3 as above. Bake at 400° F/205° C 20 to 25 minutes or until done.

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

French Roll: Divide into 12 pieces. Pinch together the ends of each roll and taper slightly. Bake at 400° F/205° C for 15 to 20 minutes or until done.

French Twists: (use recipe above):

Method

1. Place on a lightly floured surface. Divide into 18 equal pieces. Roll into 14-inch long ropes.
2. Fold each rope in half and twist, starting at fold.
3. Place on a greased baking sheet and brush with ⅓ cup of melted butter. Cover and let rise in a warm place until double in size.
4. Brush with glaze and bake in a conventional oven at 400° F/205° C for 12 to 15 minutes or until done.

Challah Braid Dough

Select Dough cycle.

	regular	large
EGG ROOM TEMPERATURE PLUS ENOUGH WATER 80° F/27° C TO EQUAL	1 ¾ CUP	1 1 CUP + 1 TBL
OIL	2 TBL	3 TBL
SUGAR	1- ½ TBL	2 TBL
SALT	1 TSP	1- ½ TSP
BREAD FLOUR	2 CUPS	3- ½ CUPS
ACTIVE DRY YEAST	1 TSP	1- ½ TSP
GLAZE:		
EGG YOLK, BEATEN	1	1
WATER	1 TBL	1 TBL
TOPPING:		
POPPY SEEDS	1 TSP	1 TBL

Method

1. Place dough on a lightly floured surface. Divide into thirds, making 3 (10-inch regular, 13-inch) ropes with tapered ends. Pinch ropes together at one end, braid together. Pinch together at other end to secure braid.
2. Transfer braided dough to greased baking sheet; cover and let rise in a warm place 45 minutes or until double in size.
3. Combine glaze ingredients and brush onto braid. Sprinkle with poppy seeds and bake at in a conventional oven at 375° F/190° C for 25 minutes, or until done.

Creamed Soup Bread Bowl Dough

Select Dough cycle.

Note: Any 2.0 LB. bread or dough recipe may be used; mix on dough program.

4 bowls	
EGGS ROOM TEMPERATURE PLUS ENOUGH WATER 80° F/27° C TO EQUAL	2 1 CUP + 5 TBL
OIL	2 TBL
HONEY	¼ CUP
DRY MILK	3 TBL
SALT	2 TSP
BREAD FLOUR	2- ¼ CUPS
WHOLE WHEAT FLOUR	1 CUP
RYE FLOUR	1 CUP
CARAWAY SEEDS	3 TBL
DEHYDRATED ONIONS	¼ CUP
ACTIVE DRY YEAST	2- ¾ TSP

Method

1. Place dough on a lightly floured surface and divide into four equal pieces. Shape into four smooth round balls and place on a greased baking sheet.
2. Cover and let rise in a warm place for one hour or until double in size.
3. Bake in a conventional oven at 350° F/177° C for 25 to 30 minutes or until done. Allow to cool completely on a wire rack.

4. With a serrated knife, remove the top one-inch of each bread bowl. Remove the center, leaving a shell of -inch on sides and bottom.
5. Fill with approximately one cup of creamed soup. (Non-creamed soup will soak through the bread bowl too easily. You may also fill the bread bowl with chile, stew or melted brie cheese.) Cut removed bread into one-inch pieces and serve with soup.

Party Dip Bread Bowl Dough

Select Dough cycle.

Note: Any 1.5 LB. bread or dough recipe may be used; mix on dough program.

1 bowl	
WATER 80° F/27° C	1- ¼ CUPS
SUGAR	1 TBL
SALT	1 TSP
BREAD FLOUR	3- ½ CUPS
ACTIVE DRY YEAST	1 TBL

Method

1. Place dough on a lightly floured surface. Shape into smooth round ball and place on a greased baking sheet.
2. Cover and let rise in a warm place for one hour or until double in size.
3. Bake in a conventional oven at 350° F/177° C for 30 to 40 minutes or until done. Allow to cool completely on a wire rack.
4. With a serrated knife, remove the top one-inch of bread bowl. Remove the center, leaving a shell of -inch on sides and bottom.
5. Fill with three cups of dip (use your own or one of the following dip recipes). Cut removed bread into 1-inch pieces and serve with dip.

Shredded Beef Dip

Mix and chill before serving.

3 cups	
DRIED BEEF, CHOPPED	5 OZ.
CREAM CHEESE, SOFTENED	2 (8-OZ) PKG
SOUR CREAM	½ CUP
GREEN ONIONS, CHOPPED	6
ACCENT™ SEASONING	2- ½ TSP
WORCESTERSHIRE™ SAUCE	TO TASTE

Shrimp Dip

Mix and chill before serving.

3 cups	
CANNED SHRIMP, DRAINED AND MASHED	2 SMALL CANS
CREAM CHEESE, SOFTENED	1 (8-OZ) PKG
MAYONNAISE	1 CUP
GREEN ONIONS, CHOPPED	3

Almond Cherry Coffee Cake Dough

Select Dough cycle.

1 coffee cake	
WATER 80° F/27° C	1 CUP
OIL	1 TBL
SUGAR	1- ½ TBL
SALT	¾ TSP
DRY MILK	1 TBL
BREAD FLOUR	3- ¾ CUPS
ACTIVE DRY YEAST	1- ½ TSP
FILLING:	
CREAM CHEESE, ROOM TEMPERATURE	8 OZ
SUGAR	2 TBL
MARASCHINO CHERRIES, CHOPPED	½ CUP
MILK, LIQUID	1 TBL
ALMOND EXTRACT	½ TSP
GLAZE:	
POWDERED SUGAR	½ CUP
SOUR CREAM	1 TBL
MILK, LIQUID	1-2 TBL
ALMONDS, SLICED	2 TBL
CHERRIES	2 TBL

Method

1. Place on a lightly floured surface. Roll into a 15-inch x 10-inch rectangle. Spread filling over dough within $\frac{1}{2}$ -inch of edges. Starting with longest side, roll dough up tightly, pressing edges to seal.
2. Place roll, seam-side down, on a greased baking sheet and join the ends to form a ring; pinch to seal. With a knife, make cuts 1- $\frac{1}{2}$ -inches apart from the outside edge to within one-inch of the inside edge. Turn each section on its side so filling shows.
3. Cover and let rise in a warm place 40 minutes or until almost double in size.
4. Uncover and bake in a conventional oven at 375° F/190° C for 20 to 25 minutes or until done.
5. Combine the first three glaze ingredients, adding only enough milk for drizzling consistency. Drizzle over the warm coffee cake. Decorate with almonds and cherries. Serve warm.

Bagel Dough

Select Dough cycle.

8 bagels	
WATER 80° F/27° C	1 CUP
SUGAR	1- ½ TBL
SALT	1 TSP
BREAD FLOUR	3 CUPS
ACTIVE DRY YEAST	2- ¼ TSP
GLAZE: EGG, BEATEN	1
TOPPINGS (OPTIONAL):	SESAME SEEDS, POPPY SEEDS, CRACKED WHEAT DRY CEREAL, OR DEHYDRATED ONIONS

Method

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

Banana Wheat Bagel Dough

Select Dough cycle.

12 bagels	
EGG ROOM TEMPERATURE PLUS	1
ENOUGH WATER 80° F/27° C TO EQUAL	1 CUP
OIL	2 TBL
HONEY	1 TBL
SALT	1- ½ TSP
BANANA, MASHED	CUP
WHOLE WHEAT FLOUR	2- ½ CUPS
BREAD FLOUR	1 CUP
ACTIVE DRY YEAST	2- ¼ TSP
GLAZE:	
EGG WHITE, BEATEN	1
WATER	1 TBL
TOPPINGS (OPTIONAL):	POPPY SEEDS, SESAME SEEDS

Method

1. Place on a lightly floured surface. Divide into pieces. Roll each in a smooth ball, making a hole in the center of each with thumbs. Gently pull to make a one-inch hole.
2. Place on a greased baking sheet. Cover and let rise in a warm place for 10 minutes.

3. In a 3-quart sauce pan, bring to a boil 2 quarts water and 2 tablespoons sugar. Place a few bagels at a time in boiling water. Simmer 3 minutes turning once. Remove with slotted spoon and put back on greased baking sheet.
4. Brush with egg white and sprinkle with choice of toppings. Bake in a conventional oven at 400° F/204° C for 20 to 25 minutes or until done; cool on a wire rack.

Egg Bagels

Select Dough cycle.

12 bagels	
WATER 80° F/27° C	¾ CUP
EGG	1
SALT	1 TSP
SUGAR	2 TBL
BREAD FLOUR	3 CUPS
ACTIVE DRY YEAST	2- ¼ TSP

Method

1. When cycle is complete, remove the dough onto lightly floured surface. Punch down to remove air bubbles. Divide dough into four parts and then each part into three pieces. Shape each piece into a smooth ball with finger, punch hole in center. Pull dough gently to make a 1 to 2-inch hole. Let rise 20 minutes.
2. Meanwhile, heat 2 quarts water and 2 tablespoons sugar to boiling. Place a few risen bagels at a time in boiling water. Simmer 3 minutes, turning once. Remove with a slotted spoon.
3. Place on greased cookie sheet. Brush tops with one slightly beaten egg white; sprinkle with poppy or sesame seeds.
4. Bake in conventional oven 375° F/190° C 20 to 25 minutes or until golden brown. Remove from cookie sheet and cool.

Soft Pretzel Dough

Select Dough cycle.

16 pretzels	
WATER 80° F/27° C	1- ¼ CUPS
EGG YOLK ROOM TEMPERATURE	1
OIL	1 TBL
SUGAR	2 TBL
SALT	1 TSP
WHITE PEPPER	1/8 TSP
BREAD FLOUR	3- ½ CUPS
ACTIVE DRY YEAST	1 TBL
GLAZE:	
EGG WHITE	1
WATER	1 TBL
TOPPINGS (OPTIONAL):	
KOSHER SALT, SESAME SEEDS	

Method

1. On a lightly floured surface cut dough into pieces. Roll each piece into a 16-inch rope. Cross the ends of the rope to make a loop; twist the crossed ends once and fold across the loop into a pretzel shape.
2. Place on a greased baking sheet 1- ½ -inches apart. Brush with glaze and sprinkle with topping. Bake in a conventional oven at 375° F/190° C for 15 to 20 minutes or until done.

Pita Pocket Dough

Select Dough cycle.

20 pita pockets	
WATER 80° F/27° C	1-1/3 CUPS
OLIVE OIL	8 TSP
SUGAR	4 TSP
SALT	1- 1/4 TSP
BREAD FLOUR	2 CUPS
WHOLE WHEAT FLOUR	1-1/3 CUPS
ACTIVE DRY YEAST	2- 1/2 TSP

Method

1. Place on a lightly floured surface. Divide into 10 pieces. Shape each piece into a smooth ball.
2. Place 5 balls on a large baking sheet. Place the remaining 5 balls on another baking sheet. Let rise about 20 minutes. With fingertips flatten each ball into a 6-inch cycle.
3. Bake conventional oven at 500° F/260° C for 5 minutes or until puffed and tops begin to brown.
4. Cut each in half to form 2 pockets.

Pizza Dough Recipes

Pizza Crust Dough

Select Pizza Dough cycle.

	1 thick or 2 thin crusts	2 thick or 4 thin crusts
WATER 80° F/27° C	¾ CUP	1-2/3 CUPS
OIL	1 TBL	2 TBL
SUGAR	1 TBL	2 TBL
SALT	½ TSP	1 TSP
DRY MILK	1 TBL	2 TBL
BREAD FLOUR	2- ¼ CUPS	4- ½ CUPS
ACTIVE DRY YEAST	1 TSP	2 TSP

Method

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

Whole Wheat Pizza Crust Dough

Select Pizza Dough cycle.

2 thin crusts	
WATER 80° F/27° C	1 CUP
OIL	2 TBL
SUGAR	1 TBL
SALT	1 TSP
WHOLE WHEAT FLOUR	1 CUP
BREAD FLOUR	1- ½ CUPS
ACTIVE DRY YEAST	2- ¼ TSP

Method

1. Place on a lightly floured surface. Divide in half and press onto a 12-inch pizza pan, raising edges. (Sprinkle each pan with 1 tablespoon of cornmeal if desired.) Generously prick dough with a fork. For one 12-inch thick crust, do not divide.
2. Bake conventional oven at 400° F/205° C for 10 to 12 minutes or until edges of crust begin to turn a light golden brown. Remove, add toppings and return to Breadmaker to bake an additional 15 to 20 minutes.

Foccacia Dough

Select Pizza Dough cycle.

1 loaf	
WATER 80° F/27° C	1 CUP
OLIVE OIL	1/3 CUP
SUGAR	2 TSP
SALT	1 TSP
BREAD FLOUR	3 CUPS
DRIED ITALIAN SEASONING	1 TSP
ACTIVE DRY YEAST	1- ½ TSP
GARLIC-CHEESE TOPPING	
OLIVE OIL	¼ CUP
DRIED OREGANO	1- ½ TSP
GARLIC, FINELY MINCED	¼ CUP
PARMESAN CHEESE, GRATED	1/3 CUP
SALT	¼ TSP
ADD TO DISPENSER: GREEK-STYLE TOPPING	
OLIVE OIL	¼ CUP
DRIED OREGANO	1- ½ TSP
ONION, THINLY SLICED	1 CUP
FETA CHEESE, CRUMBLED	1/3 CUP
BLACK OLIVES, SLICED - DRAINED	¼ CUP
SALT	¼ TSP

Method

1. With oiled hands, evenly press dough into a greased 9-inch x 13-inch pan. Using your fingertips, make indentations in the dough.
2. Cover, let rise in a warm place for 20 minutes or until double in size. While the dough is rising, select the topping and prepare.
3. In a skillet, heat oil.
For Garlic-cheese topping. Stir in oregano and garlic. Immediately remove from heat.
For Greek topping. Stir in oregano and onions. Cook until onions are soft but not brown, approximately 5 minutes.
4. Spoon topping mixture evenly over dough. Sprinkle with remaining ingredients.
5. Bake conventional oven at 400° for 20 minutes or until done.

Personal Recipes

Pumpkin Pull-Apart Pan Rolls

A delicious and unusual bread subtly flavored with pumpkin and pumpkin pie spice; an excellent accompaniment for ham.

16 rolls	
DOUGH	
WATER 80° F/27° C	2 TBL
EGG, ROOM TEMPERATURE	2 LARGE
VEGETABLE OIL	¼ CUP
PUMPKIN, CANNED, MASHED	1 CUP
PUMPKIN PIE SPICE	4 TSP
SALT	1- ½ TSP
BROWN SUGAR	1/3 CUP
BREAD FLOUR	4 CUPS
ACTIVE DRY YEAST	1 TBL
TOPPING	BUTTER, MELTED

Program

PREHEAT	0 MINUTES
KNEAD 1	5 MINUTES
KNEAD 2	25 MINUTES
RISE 1	50 MINUTES
PUNCH	20 SECONDS

RISE 2	55 MINUTES
SHAPE	0 MINUTES
RISE 3	0 MINUTES
BAKE	50 MINUTES
KEEP WARM	AS DESIRED
EXTRAS	NO
TEMPERATURE	335° F
SAVE	YES OR NO, YOUR CHOICE
TOTAL TIME	3 HOURS 05 MINUTES

Method

Activate Pause at end of Punch. Remove bread pan and kneading paddle; close the lid. On a lightly floured surface, gently roll or stretch dough into a 20-inch rope. Divide dough into 16 pieces; roll each piece into a ball. Dip each dough ball in melted butter; layer coated balls in bread pan. Return pan to Breadmaker; close lid. Press START for final Rise and Bake.

Challah

This Jewish bread is traditionally baked on Fridays or Shabbat, to celebrate the Sabbath meal. It is often braided into intricate shapes and topped with sesame seed or poppy seeds. Our version uses an easy braiding technique that yields an unbelievably beautiful loaf.

2.0 lb.	
WATER 80° F/27° C	1 CUP
EGGS, LARGE, ROOM TEMPERATURE	2
VEGETABLE OIL	2 TBL
SALT	2 TSP
SUGAR	2 TBL
BREAD FLOUR	4 CUPS
ACTIVE DRY YEAST	2- ¾ TSP

Program

PREHEAT	0 MINUTES
KNEAD 1	3 MINUTES
KNEAD 2	27 MINUTES
RISE 1	50 MINUTES
PUNCH	15 SECONDS
RISE 2	5 MINUTES
SHAPE	0 SECONDS
RISE 3	50 MINUTES
BAKE	50 MINUTES

KEEP WARM	0 MINUTES
EXTRAS	NO
TEMPERATURE	355° F
SAVE	YES OR NO, YOUR CHOICE
TOTAL TIME	3 HOURS 15 MINUTES

Method

1. After 15 second Punch; press PAUSE. Remove the bread pan and kneading paddle, close lid.
2. On lightly floured surface divide the dough into 4 equal pieces. Set one piece aside. Stretch and roll the other 3 pieces into 12-inch ropes.
3. Braid the ropes from center to ends; pinch and tuck ends under to seal.
4. With sharp knife, cut a slit in the top of the braid beginning and ending one-inch from ends. Place the dough in the bread pan.
5. Divide the reserved piece into 3 pieces; roll into 12-inch ropes and braid. Slightly moisten the cut in larger braid and place the small braid in the slit and tuck ends under. Press top braid firmly into place.
6. Place the bread pan in the Breadmaker and press START.
7. At the end of Rise 3, press PAUSE. Carefully brush the top of the braid with egg wash (1 whole egg mixed with 1 TBL water). Sprinkle with sesame or poppy seeds, if desired.

Grandma's Cinnamon Rolls

Tasty rolls, just like the ones Grandma used to make. The recipe yields enough rolls for one batch today and a second batch for up to two weeks later.

12 rolls	
DOUGH	
MILK 80° F/27° C	1 CUP
VEGETABLE OIL	3 TBL
EGGS, LARGE, ROOM TEMPERATURE	2
SALT	2- ½ TSP
SUGAR	1/3 CUP
BREAD FLOUR	5 CUPS
ACTIVE DRY YEAST	1 TBL
FILLING	
BUTTER, MELTED	¼ CUP
NUTS, CHOPPED	½ CUP
SUGAR	2/3 CUP
CINNAMON	2 TSP
GLAZE (FOR 6 ROLLS)	
POWDERED SUGAR	1 CUP
MAPLE FLAVORING	¼ TSP
BUTTER, MELTED	1 TBL
HOT COFFEE	2 TBL

Program

PREHEAT	0 MINUTES
KNEAD 1	6 MINUTES
KNEAD 2	15 MINUTES
RISE 1	40 MINUTES
PUNCH	10 SECONDS
RISE 2	5 MINUTES
SHAPE	0 SECONDS
RISE 3	45 MINUTES
BAKE	50 MINUTES
KEEP WARM	0 MINUTES
EXTRAS	NO
TEMPERATURE	326° F
SAVE	YOUR CHOICE
TOTAL TIME	2 HOURS 41 MINUTES

Method

Prepare this recipe in 2 batches. Begin by dividing the dough into 2 equal portions.

First batch:

1. While Breadmaker is mixing and kneading, prepare the filling. Combine nuts, sugar and cinnamon together.
2. After 10 seconds Punch; press PAUSE. Remove bread pan and kneading paddle; close lid. Divide dough in half. On lightly floured surface roll out half of dough into 13-inch x 9-inch rectangle.

3. Brush the dough with 2 TBL melted butter; sprinkle with $\frac{1}{2}$ the filling.
4. Beginning with long edge, roll up tightly; pinching long seam to seal. Cut into 6 equal pieces (approximately 2-inches each).
5. Place rolls, swirl-side up, in bread pan; press START. When baking is complete, remove the rolls to a cooling rack.
6. Combine glaze ingredients until smooth; drizzle over hot rolls. Cool 10 minutes before serving.

Second batch:

1. While the first batch of rolls is rising and baking in Bread-maker, roll out the second half of the dough into a 13-inch x 9-inch rectangle. Brush with 2 TBL melted butter and sprinkle with remaining filling.
2. Roll the dough and cut it into 6 pieces as with first half. Place pieces, swirl-side up into muffin cups. Cover with plastic wrap and place in the freezer. Store rolls up to two weeks in a freezer weight plastic bag.
3. To bake the frozen rolls, place them in the bread pan with the kneading paddle removed. Allow the rolls to thaw and rise in the bread pan 4 to 6 hours, until the rolls have filled $\frac{3}{4}$ of the pan.
4. Press SELECT until PERSONAL RECIPE 2 appears. Program according the following chart.

Program

KNEAD 1	0 MINUTES
KNEAD 2	0 MINUTES
RISE 1	0 MINUTES
PUNCH	0 SECONDS
RISE 2	0 MINUTES
SHAPE	0 SECONDS
RISE 3	0 MINUTES
BAKE	50 MINUTES
KEEP WARM	0 MINUTES
EXTRAS	NO
TEMPERATURE	326° F
SAVE	YES OR NO, YOUR CHOICE
TOTAL TIME	50 MINUTES

Holiday Dried Fruit and Nut Bread

Jewel-tones of red and gold lend a festive touch to this special bread. You may choose traditional fruit bread shaped for the holidays by selecting the PERSONAL RECIPE feature. For more traditionally shaped holiday bread, use the Breadmaker's DOUGH cycle and shape into a Stollen or Braid. Both methods are presented.

	1.5 LB	2.0 LB
MILK 80° F/27° C	½ CUP	½ CUP
WATER 80° F/27° C	¼ CUP	¼ CUP + 1 TBL
EGG(S) LARGE, ROOM TEMPERATURE	1	2
BUTTER	3 TBL	¼ CUP
HONEY	3 TBL	¼ CUP
SALT	1- ½ TSP	2 TSP
BREAD FLOUR	3 CUPS	4 CUPS
DRIED CRANBERRIES	¼ CUP	1/3 CUP
LIGHT RAISINS	¼ CUP	1/3 CUP
ACTIVE DRY YEAST	2 TSP	2- ¼ TSP
ADD TO DISPENSER:		
SLIVERED ALMONDS	¼ CUP	1/3 CUP

Program

PREHEAT	0 MINUTES
KNEAD 1	5 MINUTES
KNEAD 2	23 MINUTES
RISE 1	40 MINUTES
PUNCH	20 SECONDS
RISE 2	30 MINUTES
SHAPE	15 SECONDS
RISE 3	50 MINUTES
BAKE	50 MINUTES
EXTRAS	YES
TEMPERATURE	350° F
SAVE	YES OR NO, YOUR CHOICE
TOTAL TIME	3 HOURS 18 MINUTES

Method

Traditionally shaped holiday bread: Use DOUGH cycle with 2.0 LB dough. Remove dough from bread pan; Punch down to release gas.

Stollen: (2 small); divide dough into 2 equal parts. On lightly floured surface, roll or pat each half to a 12' x 8'-inch oval. Fold in half lengthwise and curve into crescent. Press folded edge firmly to partially seal. Place on greased baking sheet. Cover; let rise in warm place until dough tests ripe*, about 40 minutes. Bake at 350° F for 25 to 30 minutes, until golden

brown. Remove from baking sheet; cool on rack. If a topping is desired, drizzle with your favorite powdered sugar glaze or dust with powdered sugar.

Holiday Braid: divide dough into 3 equal portions. On lightly floured surface, stretch and roll piece into a 14-inch rope. Loosely braid from center to ends. Pinch ends and tuck under the seal. Place on greased baking sheet. Cover; let rise in warm place until dough tests ripe*, about 35 minutes. Combine the yolk of 1 egg and 1 TBL water, gently brush top of braid. Bake at 350° F for 35-40 minutes, until golden brown. Remove from baking sheet; cool on rack.

***Baker's Note:** Test ripeness of risen dough by lightly touching with fingertip. If indentation remains, the dough is ripe and ready for your Breadmaker.

Care and Maintenance

CAUTION! Risk of personal injury. The Beyond Breadmaker does not contain any user-serviceable components. Do not disassemble the Breadmaker for any reason. Refer all repair and service needs to qualified personnel. If your Breadmaker is not functioning properly, please contact:

Toastmaster Inc.

National Service Center

708 South Missouri St.

Macon, MO 63552

In USA and Canada call:

Consumer Service: 1-800-947-3744

Consumer Parts: 1-800-947-3745

consumer_relations@toastmaster.com

Cleaning Precautions

To avoid electrical shock, personal injury or damage to the Beyond Breadmaker, observe the following precautions when cleaning the Breadmaker:

- Caution: To avoid electric shock, unplug the Breadmaker before cleaning!

- Do not use vinegar, bleach, or harsh chemicals to clean the Breadmaker.
- To avoid damage to the non-stick surfaces on the baking pan and kneading paddle, do not use metal scouring pads or other metallic objects when cleaning these components
- To avoid damage to the drive shaft, do not allow water to soak inside the bread pan for long periods of time.
- The baking chamber contains the heating element and drive shaft. When cleaning, NEVER pour water, solvents or cleaning solutions into this area.
- When cleaning the interior of the Breadmaker take care not to bend or damage the heating element.
- The lid is removable for easy cleaning. Because water may become trapped in the lid, do not immerse the lid in water. Do not put lid in the dishwasher.
- Be sure the Breadmaker is completely cooled before storing.

Cleaning the Breadmaker

- Allow the Breadmaker to cool completely before cleaning.
- Do not use benzene, alcohol or any harsh solvents as they will mar the stainless steel body and damage the plastic material on the lid.

Cleaning the Exterior

- Clean exterior surfaces with a soft cloth dampened in a mild solution of warm water and mild detergent.
- Do not use cleansers, steel wool pads or other abrasive materials.

- Wipe out the fruit and nut dispenser with a soft damp cloth and dry thoroughly.

Cleaning the Bread Pan and Kneading Paddle

- Wash the bread pan and kneading paddle with warm, soapy water. Rinse and dry. Avoid scratching the non-stick surfaces. Do not wash the bread pan in a dishwasher or immerse / soak it in water. Do Not wash the Kneading Paddle in the dishwasher, it will mar the non-stick finish.
- If kneading paddle is stuck to the drive shaft, pour warm water in the bread pan and allow to stand for 10 - 15 minutes. Do not use excessive force. Do not allow water to stand in the bread pan for prolonged periods of time.
- Wipe the inside of the lid, fruit & nut dispenser, and baking chamber with a damp cloth or sponge. If any residue has scorched on the inside of the baking chamber, remove it by scrubbing gently with a non-abrasive scrubbing pad and wipe clean.

Storing the Breadmaker

- Make sure the machine is clean and dry before storing.
- Store the Breadmaker with the lid closed.
- Do not place heavy objects on the lid.
- Remove the kneading blade and place inside the bread pan.

TroubleShooting

Questions and Answers

What should I do if the kneading paddle comes out with the bread?	Remove it with care with a plastic crochet hook or a sandwich pick before slicing the bread. Since the blade can be separated from the pan, it is not a malfunction if it comes out in your bread.
Why does my bread sometimes have some flour on the side crust?	Your dough may be too dry. Next time, check your recipe and measuring. You may need to add more liquid, ½ to 1 tablespoon at a time. You can simply trim off that portion of the outer crust.
Why isn't the dough mixing? I can hear the motor running.	The kneading paddle or bread pan may not be inserted properly. Make sure the pan has clicked into place.
How long does it take to make bread?	Times vary depending on the type of loaf. Baking times are shorter using the Rapid Bake feature.
Why can't I use the timer when baking with fresh milk?	The milk will spoil if left sitting in the maker too long. Perishable ingredients, such as eggs and milk, should never be used with the delay timer feature.
If the power goes out in the middle of a cycle, will my Bread Maker finish baking bread or making dough?	If the power failure is not more than approximately 60 minutes, Bread Maker resumes cycle where it left off and will finish baking bread or making dough.
Why do I have to add the ingredients in a certain order?	This allows the Bread Maker to mix the ingredients in the most efficient manner possible. When using the timer, it also keeps the yeast from combining with the liquid before the dough is mixed.

Breadmaker Owner's Manual

When setting the Timer for morning, why does the Bread Maker make sounds late at night?	The Bread Maker must start operation several hours before the bread will be ready. These sound are made by the motor when kneading the dough. It is a normal operation, not a malfunction.
What size loaf does the Bread Maker make?	Your Bread Maker makes REGULAR (1 LB.), LARGE (1.5 LB.), and EXTRA LARGE (2.0 LB.) loaves of bread.
The kneading paddle is stuck in the Bread Pan after baking. How do I get it out?	If the kneading paddle gets stuck, pour hot water into the Bread Pan. Rotate the kneading paddle to clean under it. Remove paddle and clean inside. See <i>Cleaning the Breadmaker</i> on page 157.

Questions & Answers About Ingredients and Recipes

Why do I get air bubbles at the top of the bread?	This can be caused by using too much yeast.
When using raisins, the Breadmaker crushes them. How can I avoid this?	Add raisins, nuts etc., to the Fruit & Nut Dispenser. For best results, use dry raisins. Also check your dough consistency five minutes to ten minutes after the fruit and nuts have dropped into the dough. If the dough is too dry, it will not incorporate the raisins easily.
Why does my bread rise and then collapse or crater?	The bread may be rising too fast. To reduce the rate of rising, reduce the amount of water and/or decrease the amount of yeast.
Can I use my favorite bread recipes (traditional yeast bread) in my Bread Maker?	Yes, but you will need to experiment to get the right proportion of ingredients. Become familiar with the Beyond Breadmaker and make several loaves of bread before you begin experimenting. Never exceed a total amount of 4 - 4-½ cups dry ingredients. Use the recipes in this manual to help determine the ratio of flour to liquid and amounts of yeast, sugar, salt and fat to use.
Why do the loaves vary in height and weight? The whole wheat and multi-grain breads are always shorter. Am I doing something wrong?	No, it is normal for Whole Wheat and Multi-Grain breads to be shorter and denser than White or French breads. Whole Wheat and Rye flours are heavier than white bread flour, therefore they don't rise as much during the bread making process. They also typically have added ingredients, such as oats, bran, nuts and raisins, which contribute to the shorter height and denser texture.

Network Problems

My Home Hub or iCEBOX does not recognize my breadmaker.	You may need to wait a few minutes after plugging in your breadmaker, or select Appliances>Detect Appliances from the Home Hub Menu. In some instances you may need to change the electrical outlet you plug your Breadmaker or Home Hub into.
How do I get my breadmaker to update it's program from the internet?	You must have a Home Hub or iCEBOX to do this. Follow the procedure in you Home Hub manual and See <i>Updating Settings From Your Beyond Information Network Account</i> on page 15.
How do I know if my breadmaker is communicating with my Home Hub?	The word "NETWORK" will be displayed on the Breadmaker display, and the current time will be displayed unless the breadmaker is running a breadmaking cycle.
I have my Home Hub and breadmaker set up correctly, but the breadmaker still forces me to set the time when I plug it in.	This is normal operation. You may skip the Manual Time Set step by pressing STOP/Cancel. After a minute or two, the breadmaker and Home Hub will link up and the correct time will be displayed on the breadmaker front panel.

Breadmaker Problems

You see smoke or smell a burning odor	Ingredients may have spilled on heating element.
The ingredients do not mix	Be sure the bread pan is properly seated in the baking chamber. The drive shaft on the bottom of the bread pan must engage with the drive shaft in the baking chamber.

Display Error Messages

HI	Baking chamber is too hot.
LI	Baking chamber is too cold.

Baking Problems

The sides of the bread collapse and the bottom of the bread is damp.	• The bread may have been left in the bread pan too long after baking. Remove the bread from the pan sooner. • Try using more flour (a teaspoon at a time), or less yeast (¼ teaspoon at a time), or less water or liquid (a teaspoon at a time). • Salt was omitted. Be sure to add salt, when called for in the recipe.
The bread has a heavy, thick texture.	• Try using less flour (a teaspoon at a time), or more yeast (¼ teaspoon at a time). • The flour could be old or not the right kind of flour for the recipe.

Breadmaker Owner's Manual

The bread is not baked completely in the center.	• Try using more flour (a teaspoon at a time), or less water or liquid (a teaspoon less at a time). • Do not lift the lid too often during baking.
The bread has a coarse or holey texture.	This is usually the result of forgetting to add salt to the recipe.
The bread rose too much.	• Try using less yeast ($\frac{1}{4}$ teaspoon less at a time). • The salt was omitted. • The kneading paddle was missing.
The bread did not rise enough.	• Try using less flour (a teaspoon less at a time), more yeast ($\frac{1}{4}$ teaspoon more at a time), or less water (a teaspoon less at a time). • The salt was omitted. • The flour was old flour or the wrong kind of flour for the recipe, • The yeast was old. • The water or liquid was not hot enough.
The bread has a floured top.	• This is usually the result of using too much flour or not enough water. Try using less flour (a teaspoon less at a time), or try using more water (a teaspoon at time more).
The bread is too brown.	• This is usually the result of adding too much sugar to the recipe. Try using less sugar (1 Tbsp. at a time). • Try selecting a lighter crust color
The bread is not brown enough.	This is usually the result of repeatedly lifting the lid or leaving the lid open while the bread is baking. Be sure the lid is shut while the Breadmaker is in operation.

One Year Limited Warranty

Warranty: This Westinghouse® product is warranted to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. 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 with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Implied Warranties: ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair: Should the appliance malfunction, you should first call toll-free 1 (800) 947-3744 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number WBYBM1 when you call.

In-Warranty Service (USA): For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization (1 800 947-3744).

Out-of-Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$15.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

For Products Purchased in the USA, but Used in Canada: You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if

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any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

Risk During Shipment: We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

To return the appliance, ship to:

Attn: Repair Center
708 South Missouri Street
Macon, MO 63552

To contact us, please write to or call:

P.O. Box 6916
Columbia, MO 65205-6916
1(800) 947-3744

Email: Salton@Saltonusa.com

Web site: www.esalton.com 61422

Limitation of Remedies: No representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and in no event shall we be liable for any incidental or consequential damages, losses or expenses. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Legal Rights: This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Contact Information

Coordonnées :

Contacte a:

Toastmaster Inc.
National Service Center
708 South Missouri Street
Macon, Mo 63552
In USA and Canada call:
Consumer Service: 1-800-947-3744
Consumer Parts: 1-800-947-3745
consumer_relations@toastmaster.com
Hours: 8:00 A.M. - 5:30 P.M. Central Standard Time

Aux USA et au Canada, appeler les numéros suivants:

Service Consommateurs : 1-800-947-3744
Pièces Consommateurs : 1-800-947-3745
consumer_relations@toastmaster.com
Horaires : De 8h00 à 17h30, heure GMT - 6

En México:

Toastmaster de México, S. A. de C. V.
Cerrada de Recursos
Hidráulicos Número 6
La Loma Industrial
Tlalnepantla de Baz, C. P. 54060
Estado de México
52-5-397-2848
Horario: 8:00 a.m. hasta 5:30 p.m., hora del Centro

CONTACT US/APPELEZ



1-800-947-3744



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Appendix

Beyond Breadmaker Baking Cycles

The following tables list times for each stage of the Breadmaker's pre-programmed baking cycles. By using Extras, Program, Personal Recipe and Delay Bake, you can amend and expand these standard cycles.

NOTE: If bread is not removed immediately after baking, a controlled Keep Warm phase will begin for each selection (except Batter Breads, Jam, Dough, Pizza Dough and Bake Only). While this will help reduce condensation between loaf and bread pan, it is best to remove bread as soon as possible after completion of the Baking phase.

Crust	Timer	Preheat	Knead 1	Knead 2	Rise 1	Punch Down	Rise 2	Shape	Rise 3	Bake	Keep Warm
White Bread, 2.0 Lb Loaf											
Medium	3:10	0	5 m	20 m	40 m	10 s	24m40s	15 s	49m45s	50 m	60 m
Dark	3:20	0	5 m	20 m	40 m	10 s	24m40s	15 s	49m45s	60 m	60 m
Light	3:00	0	5 m	20 m	40 m	10 s	24m40s	15 s	49m45s	40 m	60 m
White Bread, 1.5 Lb Loaf											
Medium	3:05	0	5 m	20 m	40 m	10 s	24m40s	15 s	49m45s	45 m	60 m
Dark	3:15	0	5 m	20 m	40 m	10 s	24m40s	15 s	49m45s	55 m	60 m
Light	2:55	0	5 m	20 m	40 m	10 s	24m40s	15 s	49m45s	35 m	60 m
White Bread, 1.0 Lb Loaf											

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Medium	3:00	0	5 m	20 m	40 m	10 s	24m40s	15 s	49m45s	40 m	60 m
Dark	3:10	0	5 m	20 m	40 m	10 s	24m40s	15 s	49m45s	50 m	60 m
Light	2:50	0	5 m	20 m	40 m	10 s	24m40s	15 s	49m45s	30 m	60 m
White Rapid, 2.0 Lb Loaf											
Medium	2:10	0	5 m	20 m	15 m	10 s	9m40s	10 s	29m40s	50 m	60 m
Dark	2:20	0	5 m	20 m	15 m	10 s	9m40s	10 s	29m40s	60 m	60 m
Light	2:00	0	5 m	20 m	15 m	10 s	9m40s	10 s	29m40s	40 m	60 m
White Rapid, 1.5 Lb Loaf											
Medium	2:05	0	5 m	20 m	15 m	10 s	9m40s	10 s	29m50s	45 m	60 m
Dark	2:15	0	5 m	20 m	15 m	10 s	9m50s	10 s	29m50s	55 m	60 m
Light	1:55	0	5 m	20 m	15 m	10 s	9m50s	10 s	29m50s	35 m	60 m
White Rapid, 1.0 Lb Loaf											
Medium	2:00	0	5 m	20 m	15 m	10 s	9m40s	10 s	29m40s	40 m	60 m
Dark	2:10	0	5 m	20 m	15 m	10 s	9m40s	10 s	29m40s	50 m	60 m
Light	1:50	0	5 m	20 m	15 m	10 s	9m40s	10 s	29m40s	30 m	60 m
Crust	Timer	Preheat	Knead 1	Knead 2	Rise 1	Punch Down	Rise 2	Shape	Rise 3	Bake	Keep Warm
Whole Wheat, 2.0 Lb Loaf											
Medium	3:35	30 m	5 m	15 m	50 m	10 s	24m40s	10 s	44m40s	45 m	60 m
Dark	3:43	30 m	5 m	15 m	50 m	10 s	24m40s	10 s	44m40s	53 m	60 m
Light	3:30	30 m	5 m	15 m	50 m	10 s	24m40s	10 s	44m40s	40 m	60 m
Whole Wheat, 1.5 Lb Loaf											
Medium	3:32	30 m	5 m	15 m	50 m	10 s	24m40s	10 s	44m40s	42 m	60 m
Dark	3:40	30 m	5 m	15 m	50 m	10 s	24m40s	10 s	44m40s	50 m	60 m
Light	3:27	30 m	5 m	15 m	50 m	10 s	24m40s	10 s	44m40s	37 m	60 m
Whole Wheat, 1.0 Lb Loaf											
Medium	3:30	30 m	5 m	15 m	50 m	10 s	24m40s	10 s	44m40s	40 m	60 m

Dark	3:38	30 m	5 m	15 m	50 m	10 s	24m40s	10 s	44m40s	48 m	60 m
Light	3:25	30 m	5 m	15 m	50 m	10 s	24m40s	10 s	44m40s	35 m	60 m
Whole Wheat Rapid, 2.0 Lb Loaf											
Med.	2:20	5 m	5 m	15 m	30 m	10 s	39m40s	0	0	45 m	60 m
Dark	2:28	5 m	5 m	15 m	30 m	10 s	39m40s	0	0	53 m	60 m
Light	2:15	5 m	5 m	15 m	30 m	10 s	39m40s	0	0	40 m	60 m
Whole Wheat Rapid, 1.5 Lb Loaf											
Med.	2:17	5 m	5 m	15 m	30 m	10 s	39m40s	0	0	42 m	60 m
Dark	2:25	5 m	5 m	15 m	30 m	10 s	39m40s	0	0	50 m	60 m
Light	2:12	5 m	5 m	15 m	30 m	10 s	39m40s	0	0	37 m	60 m
Whole Wheat Rapid, 1.0 Lb Loaf											
Med.	2:15	5 m	5 m	15 m	30 m	10 s	39m40s	0	0	40 m	60 m
Dark	2:23	5 m	5 m	15 m	30 m	10 s	39m40s	0	0	48 m	60 m
Light	2:10	5 m	5 m	15 m	30 m	10 s	39m40s	0	0	35 m	60 m
NOTE: Whole Wheat cycles have a rest period for up to 30 minutes before kneading beings. No movement occurs in the pan. This is normal.											
French, 2.0 Lb Loaf											
Medium	3:30	0	5 m	20 m	40 m	10 s	29m40s	10 s	59m40s	55 m	60 m
Dark	3:40	0	5 m	20 m	40 m	10 s	29m40s	10 s	59m40s	65 m	60 m
Light	3:20	0	5 m	20 m	40 m	10 s	29m40s	10 s	59m40s	45 m	60 m
French, 1.5 Lb Loaf											
Medium	3:27	0	5 m	20 m	40 m	10 s	29m40s	10 s	59m40s	52 m	60 m
Dark	3:37	0	5 m	20 m	40 m	10 s	29m40s	10 s	59m40s	62 m	60 m
Light	3:17	0	5 m	20 m	40 m	10 s	29m40s	10 s	59m40s	42 m	60 m
Crust	Timer	Preheat	Knead 1	Knead 2	Rise 1	Punch Down	Rise 2	Shape	Rise 3	Bake	Keep Warm
French, 1.0 Lb Loaf											

Medium	3:25	0	5 m	20 m	40 m	10 s	29m40s	10 s	59m40s	50 m	60 m
Dark	3:35	0	5 m	20 m	40 m	10 s	29m40s	10 s	59m40s	60 m	60 m
Light	3:25	0	5 m	20 m	40 m	10 s	29m40s	10 s	59m40s	40 m	60 m
French Rapid, 2.0 Lb Loaf											
Medium	2:25	0	5 m	20 m	20 m	8 s	44m42s	0	0	55 m	60 m
Dark	2:35	0	5 m	20 m	20 m	8 s	44m42s	0	0	65 m	60 m
Light	2:15	0	5 m	20 m	20 m	8 s	44m42s	0	0	45 m	60 m
French Rapid, 1.5 Lb Loaf											
Medium	2:22	0	5 m	20 m	20 m	8 s	44m42s	0	0	52 m	60 m
Dark	2:32	0	5 m	20 m	20 m	8 s	44m42s	0	0	62 m	60 m
Light	2:12	0	5 m	20 m	20 m	8 s	44m42s	0	0	42 m	60 m
French Rapid, 1.0 Lb Loaf											
Medium	2:20	0	5 m	20 m	20 m	8 s	44m42s	0	0	50 m	60 m
Dark	2:30	0	5 m	20 m	20 m	8 s	44m42s	0	0	60 m	60 m
Light	2:10	0	5 m	20 m	20 m	8 s	44m42s	0	0	40 m	60 m
Fruit & Nut, 2.0 Lb Loaf											
Medium	3:25	0	5 m	20 m	40 m	10 s	24m40s	5 s	49m45s	65 m	60 m
Dark	3:35	0	5 m	20 m	40 m	10 s	24m40s	5 s	49m45s	75 m	60 m
Light	3:15	0	5 m	20 m	40 m	10 s	24m40s	5 s	49m45s	55 m	60 m
Fruit & Nut, 1.5 Lb Loaf											
Medium	3:22	0	5 m	20 m	40 m	10 s	24m40s	5 s	49m45s	62 m	60 m
Dark	3:32	0	5 m	20 m	40 m	10 s	24m40s	5 s	49m45s	72 m	60 m
Light	3:12	0	5 m	20 m	40 m	10 s	24m40s	5 s	49m45s	52 m	60 m
Fruit & Nut, 1.0 Lb Loaf											
Medium	3:20	0	5 m	20 m	40 m	10 s	24m40s	5 s	49m45s	60 m	60 m
Dark	3:30	0	5 m	20 m	40 m	10 s	24m40s	5 s	49m45s	70 m	60 m

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Light	3:10	0	5 m	20 m	40 m	10 s	24m40s	5 s	49m45s	50 m	60 m
Fruit & Nut, Rapid, 2.0 Lb Loaf											
Med.	2:50	0	5 m	20 m	25 m	10 s	54m40s	0	0	65 m	60 m
Dark	3:00	0	5 m	20 m	25 m	10 s	54m40s	0	0	75 m	60 m
Light	2:40	0	5 m	20 m	25 m	10 s	54m40s	0	0	55 m	60 m
Crust	Timer	Preheat	Knead 1	Knead 2	Rise 1	Punch Down	Rise 2	Shape	Rise 3	Bake	Keep Warm
Fruit & Nut, Rapid, 1.5 Lb Loaf											
Med.	2:47	0	5 m	20 m	25 m	10 s	54m40s	0	0	62 m	60 m
Dark	2:57	0	5 m	20 m	25 m	10 s	54m40s	0	0	72 m	60 m
Light	2:37	0	5 m	20 m	25 m	10 s	54m40s	0	0	52 m	60 m
Fruit & Nut, Rapid, 1.0 Lb Loaf											
Med.	2:45	0	5 m	20 m	25 m	10 s	54m40s	0	0	60 m	60 m
Dark	2:55	0	5 m	22 m	25 m	10 s	54m40s	0	0	70 m	60 m
Light	2:35	0	5 m	20 m	25 m	10 s	54m40s	0	0	50 m	60 m

Crust	Total Time	Knead	Knead 1	Knead 2	Rise	Knead 3	Knead 4	Bake	Keep Warm
Batter Bread									
Med.	1:30	1 min.	3 min.	2 min.	2 min.	1 min.	2 min.	79 min.	60 m
Dark	1:40	1 min.	3 min.	2 min.	2 min.	1 min.	2 min.	89 min.	60 m
Light	1:20	1 min.	3 min.	2 min.	2 min.	1 min.	2 min.	69 min.	60 m
Jam									
-	1:05	Preheat	50 stir	0	0	0	0	0	0

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Dough									
2.0 lb	1:30	Preheat	3 min.	27 min.	60 min.	0	0	0	0
	1:27	0	3 min.	24 min.	60 min.	0	0	0	0
	1:24	0	3 min.	21 min.	60 min.	0	0	0	0
Pizza Dough									
-	0:55	0	3 min.	22 min.	30 min.	0	0	0	0
Bake Only									
	1:30	0	0	0	0	0	0	Adjustable	0

