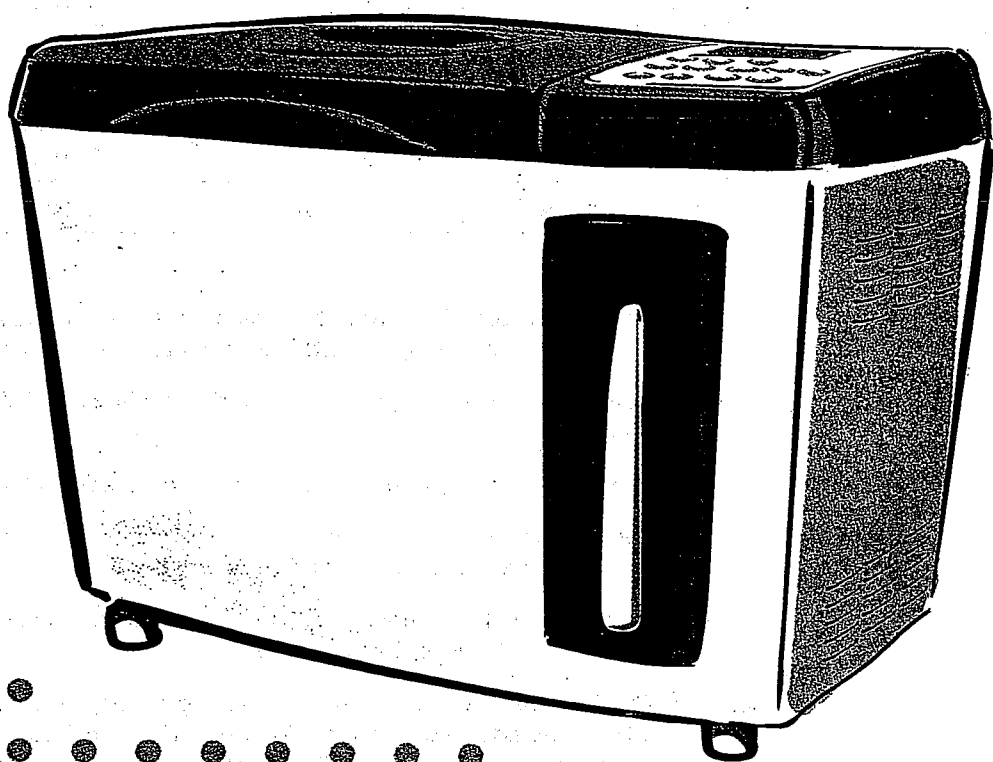


WBYBM1

Recipes breadmaker



beyondTM
appliances

7. 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 ½ 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.
11. CAUTION: THE PAN, KNEADING PADDLE AND BREAD WILL BE VERY HOT.
12. USE OVEN MITTS.

13. 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.
14. When the bread has completely cooled, approximately 1 hour, store in an airtight container.
15. 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	½ cup	⅔ cup
fresh cilantro, chopped	2 tsp	1 TBL	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	⅓ 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	$\frac{3}{4}$ cup + 1 TBL	1 cup	1- $\frac{1}{2}$ cups
applesauce*	1 TBL	2 TBL	3 TBL
sugar	1- $\frac{1}{2}$ TBL	3 TBL	$\frac{1}{4}$ cup
salt	1 tsp	1- $\frac{1}{4}$ tsp	2 tsp
dry milk	1 TBL	1- $\frac{1}{2}$ TBL	2 TBL
bread flour	2- $\frac{1}{4}$ cups	3 cups	4 cups
active dry yeast	1- $\frac{1}{4}$ tsp	2 tsp	2- $\frac{1}{4}$ 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 $\frac{3}{4}$ cup + 1 TBL	2 1 cup + 1 TBL	2 1- $\frac{1}{3}$ cups
oil	1 TBL	1- $\frac{1}{2}$ TBL	2 TBL
sugar	4 tsp	2 TBL	2- $\frac{1}{2}$ TBL
salt	1 tsp	1- $\frac{1}{2}$ tsp	2 tsp
dry milk	2 TBL	3 TBL	$\frac{1}{4}$ cup
bread flour	2 cups + 2 TBL	3 cups	4 cups
active dry yeast	1- $\frac{1}{2}$ tsp	2 tsp	2- $\frac{1}{4}$ 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- $\frac{1}{2}$ 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	$\frac{1}{4}$ 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-grated	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 $\frac{3}{4}$ cup + 2 TBL	2 1- $\frac{1}{4}$ cups	2 1- $\frac{1}{2}$ cups
oil	1 TBL	2 TBL	3 TBL
sugar	4 tsp	2 TBL	3 TBL
salt	1 tsp	1- $\frac{1}{2}$ tsp	2 tsp
dry milk	2 TBL	3 TBL	$\frac{1}{4}$ cup
white pepper	$\frac{1}{8}$ tsp	$\frac{1}{4}$ tsp	$\frac{1}{4}$ tsp
instant potato buds	$\frac{1}{4}$ cup	$\frac{1}{3}$ cup	$\frac{1}{2}$ cup
green onion tops, chopped	1 TBL	1- $\frac{1}{2}$ TBL	2 TBL
bread flour	2 cups	3 cups	4 cups
active dry yeast	1- $\frac{1}{2}$ tsp	2 tsp	2- $\frac{1}{4}$ tsp

Milk Bread

Select White cycle.

	1 LB	1.5 LB	2 LB
milk 80° F/27° C	¾ cup	1 cup	1-½ cups
oil	2 TBL	2 TBL	3 TBL
sugar	1 tsp	1-½ tsp	2 tsp
salt	½ 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

Whole Grain Bread

Select White cycle.

	1 LB	1.5 LB	2 LB
water 80° F/27° C	¼ cup	⅓ cup	½ cup
cultured buttermilk 80° F/27° C	2/3 cup	1 cup	1-⅓ cups
oil	2 tsp	1 TBL	1 TBL + 1 tsp
molasses	3 TBL	¼ cup	⅓ 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	⅓ cup
corn meal	3 TBL	¼ cup	⅓ cup
rye flour	3 TBL	¼ cup	⅓ cup
buckwheat flour	3 TBL	¼ cup	⅓ cup
whole wheat flour	⅓ cup	½ cup	2/3 cup
bread flour	1-⅓ 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	¾ tsp	3 TBL
salt	½ tsp	2 TBL	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	⅓ 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	3-¾ 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	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

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	⅓ 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 tempera- ture plus enough water 80° F/27° C to equal	1 ¾ cup	1 1 cup + 1 TBL	2 1-⅓ 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	¾ 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	2-¼ 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.
3. 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	⅓ cup
spelt flour	¼ cup	⅓ cup
buckwheat flour	¼ cup	⅓ cup
rye flour	¼ cup	⅓ cup
oatmeal	¼ cup	⅓ cup
cornmeal	2 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	⅓ cup
whole wheat flour	¼ cup	½ cup	¾ cup
bread flour	1-¾ cup	2-½ cups	3-¾ cups
grated cheddar cheese	2/3 cup	1 cup	1-⅓ 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	1-½ TBL
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	$\frac{3}{4}$ cup	1 cup
water 80° F/27° C	$\frac{1}{4}$ cup	$\frac{1}{2}$ cup
oil	1 TBL	1- $\frac{1}{2}$ TBL
maple syrup	1- $\frac{1}{2}$ TBL	2 TBL
salt	1 tsp	2 tsp
whole wheat flour	1- $\frac{1}{3}$ cups	1- $\frac{1}{2}$ cups
bread flour	1- $\frac{2}{3}$ cups	2- $\frac{1}{2}$ cups
wheat germ	1- $\frac{1}{2}$ TBL	2 TBL
active dry yeast	2 tsp	2- $\frac{1}{4}$ 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 $\frac{3}{4}$ cup + 1 TBL	1 1 cup + 2 TBL	2 1 cup + 6 TBL
oil	2 TBL	3 TBL	$\frac{1}{4}$ cup
honey	2 TBL	3 TBL	$\frac{1}{4}$ cup
dry milk	1 TBL	2 TBL	3 TBL
salt	1 tsp	1- $\frac{1}{2}$ tsp	2 tsp
bread flour	1 cup	1- $\frac{1}{2}$ cups	2 cups
whole wheat flour	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup	1 cup
rye flour	$\frac{1}{2}$ cup	$\frac{2}{3}$ 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	$\frac{1}{4}$ cup
active dry yeast	1- $\frac{1}{2}$ tsp	2 tsp	2- $\frac{1}{4}$ 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	⅓ cup	½ cup	¾ cup
cottage cheese 80° F/27° C	3 TBL	¼ cup	⅓ 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	1-⅓ 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	2/3 cup
whole wheat flour	2/3 cup	1 cup	1-⅓ cups
bread flour	1-⅓ cups	2 cups	2-2/3 cups
walnuts, chopped	2/3 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	$\frac{3}{4}$ cup + 2 TBL	1 cup + 1 TBL	1- $\frac{1}{4}$ cups + 2 TBL
oil	1- $\frac{1}{2}$ TBL	2 TBL	3 TBL
sugar	1 TBL	3 TBL	3 TBL
salt	1 tsp	1- $\frac{1}{2}$ tsp	2 tsp
dry milk	1 TBL	2 TBL	2 TBL
bread flour	2- $\frac{1}{4}$ cups	3 cups	4 cups
dried Italian seasoning	1 tsp	2 tsp	1 TBL
active dry yeast	1- $\frac{1}{2}$ tsp	2 tsp	2- $\frac{1}{4}$ 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	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

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.
3. 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	$\frac{3}{4}$ cup	1 cup	1- $\frac{1}{2}$ cups
oil	1 TBL	1- $\frac{1}{2}$ TBL	2 TBL
sugar	1- $\frac{1}{2}$ TBL	2 TBL + 1 tsp	3 TBL
salt	1 tsp	1- $\frac{1}{2}$ tsp	2 tsp
dry milk	1 TBL	1- $\frac{1}{2}$ TBL	2 TBL
bread flour	2 cups	3 cups	4 cups
active dry yeast	1- $\frac{1}{2}$ tsp	2 tsp	2- $\frac{1}{4}$ tsp
Add to Dispenser:			
walnuts, chopped	$\frac{1}{3}$ cup	$\frac{1}{2}$ cup	$\frac{2}{3}$ cup

White Wheat Bread

Select Fruit & Nut cycle.

Select EXTRAS before START

	1 LB	1.5 LB	2 LB
water 80° F/27° C	$\frac{3}{4}$ cup	1 cup + 2 TBL	1- $\frac{1}{4}$ cups + 2 TBL
oil	1 TBL	1- $\frac{1}{2}$ TBL	2 TBL
sugar	2 TBL	3 TBL	$\frac{1}{4}$ cup
salt	1 tsp	1- $\frac{1}{2}$ tsp	2 tsp
dry milk	1 TBL	1- $\frac{1}{2}$ TBL	2 TBL
bread flour	1- $\frac{3}{4}$ cups	2- $\frac{2}{3}$ cups	3- $\frac{1}{2}$ cups
whole wheat flour	$\frac{1}{4}$ cup	$\frac{1}{3}$ cup	$\frac{1}{2}$ cup
active dry yeast	1- $\frac{1}{2}$ tsp	2 tsp	2- $\frac{1}{4}$ tsp
Add to Dispenser:			
sunflower seeds (kernels)	2 TBL	3 TBL	$\frac{1}{4}$ 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	1-½ tsp
active dry yeast	1-¼ tsp	2 tsp	2-¼ tsp
Add to Dispenser:			
dried fruit	⅓ cup	½ cup	⅔ 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	⅓ cup	½ cup	⅔ cup

Cheese Onion Bread

Select Fruit and Nut cycle.

	1 LB	1.5 LB	2 LB
water 80° F/27° C	$\frac{3}{4}$ cup	$\frac{3}{4}$ cup + 3 TBL	1- $\frac{1}{2}$ cups
sugar	2 TBL	3 TBL	$\frac{1}{4}$ cup
salt	1 tsp	1- $\frac{1}{2}$ tsp	2 tsp
bread flour	2- $\frac{1}{4}$ cups	3 cups	4- $\frac{1}{4}$ cups
Cheddar cheese, shredded	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup	1 cup
dehydrated onion	1 TBL	1- $\frac{1}{2}$ TBL	2 TBL
active dry yeast	1- $\frac{1}{2}$ tsp	2 tsp	2- $\frac{1}{4}$ 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	$\frac{1}{2}$ tsp
sugar	1- $\frac{1}{2}$ tsp
salt	1- $\frac{1}{2}$ TSP
dry milk	1- $\frac{1}{2}$ TBL
bread flour	2- $\frac{1}{2}$ cups
soy flour	$\frac{1}{2}$ cup
almonds, slivered	2 TBL
active dry yeast	2 tsp
Add to dispenser:	
dried mixed fruit, diced	$\frac{1}{2}$ 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

1. Drain pineapple, reserve juice.
2. Add enough water to juice to equal 1 cup.
3. 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

1. Mix all ingredients in a microwave-safe one quart casserole.
2. Cook uncovered in microwave on high for 7 minutes or until boiling. Stir occasionally during the last half of cooking.
3. Or, bake in the Breadmaker at 350° F for 30 minutes. Stir halfway through cooking time. Serve warm or cold.

Crunchy Bread Snacks

bread, sliced ½-inch thick	8 slices
butter, melted	¼ 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 bit 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	⅓ cup
dark brown sugar	⅓ 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 3-1/2 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 3-1/2 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.

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.

The Breadmaker will beep when the cycle is complete.

Press STOP/RESET and remove the pan, **MAKING SURE TO USE OVEN MITTS.**

Pour the hot jam into a refrigerator/freezer-safe container, leaving ½-inch of space at the top.

Cover tightly to store.

Jam will thicken upon cooling and storage.

JAM RECIPES

Strawberry, Blackberry, or Raspberry Jam

fresh or frozen - thawed fruit	3 cups
sugar	5 cups

Select Jam cycle.

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

Select Jam cycle.

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	½ 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	$\frac{3}{4}$ cup	1- $\frac{1}{2}$ cups
oil	1 TBL	2 TBL
brown sugar	2 TBL	$\frac{1}{4}$ cup
salt	$\frac{1}{2}$ tsp	1 tsp
dry milk	1 TBL	2 TBL
bread flour	1- $\frac{1}{4}$ cups	2- $\frac{1}{2}$ cups
whole wheat flour	1 cup	2 cups
active dry yeast	1- $\frac{1}{2}$ 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- $\frac{1}{2}$ cups
oil	3 TBL	$\frac{1}{4}$ cup
honey	1- $\frac{1}{2}$ TBL	2 TBL
salt	1 tsp	1- $\frac{1}{2}$ tsp
bread flour	$\frac{3}{4}$ cup	1- $\frac{1}{4}$ cups
whole wheat flour	1- $\frac{1}{3}$ cups	2 cups
wheat germ	$\frac{1}{3}$ cup	$\frac{1}{2}$ cup
baking soda	$\frac{1}{4}$ tsp	$\frac{1}{4}$ tsp
active dry yeast	1- $\frac{3}{4}$ 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	¼ 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 1/2-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	⅓ cup
salt	1 tsp
bread flour	3-½ cups
active dry yeast	1-½ tsp
Filling:	
butter, softened	½ cup
sugar	⅓ 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.

Challah Braid Dough

Select Dough cycle.

	regular	large
egg room temperature plus- enough water 80° F/27° C to equal	1 $\frac{3}{4}$ cup	1 1 cup + 1 TBL
oil	2 TBL	3 TBL
sugar	1- $\frac{1}{2}$ TBL	2 TBL
salt	1 tsp	1- $\frac{1}{2}$ tsp
bread flour	2 cups	3- $\frac{1}{4}$ cups
active dry yeast	1 tsp	1- $\frac{1}{2}$ 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 ½-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 ½-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	3-¼ 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 ½-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 1-½-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	½ 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	$\frac{3}{4}$ cup
egg	1
salt	1 tsp
sugar	2 TBL
bread flour	3 cups
active dry yeast	2- $\frac{1}{4}$ 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.

Variation

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

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 circle.
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	1-1/2 tsp
Garlic-cheese topping	
olive oil	1/4 cup
dried oregano	1-1/2 tsp
garlic, finely minced	1/4 cup
Parmesan cheese, grated	1/3 cup
salt	1/4 tsp
Add to Dispenser: Greek-style topping	
olive oil	1/4 cup
dried oregano	1-1/2 tsp
onion, thinly sliced	1 cup
Feta cheese, crumbled	1/3 cup
black olives, sliced - drained	1/4 cup
salt	1/4 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

Suggestion: Record the recipe name and settings on forms provided on pages 102-107 to make it easier to remember where to find the correct setting for these recipes.

Pumpkin Pull-Apart Pan Rolls

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

Ingredients

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	⅓ 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.

Ingredients

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.

Ingredients

12 rolls	
Dough	
milk 80° F/27° C	1 cup
vegetable oil	3 TBL
eggs, large, room temperature	2
salt	2-½ tsp
sugar	⅓ 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" x 9" rectangle.
3. Brush the dough with 2 TBL melted butter; sprinkle with ½ 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 Breadmaker, 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.

Ingredients

	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	⅓ cup
light raisins	¼ cup	⅓ cup
active dry yeast	2 tsp	2-¼ tsp
Add to Dispenser		
Slivered almonds	¼ cup	⅓ 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.

Rosemary French Bread

Fresh rosemary adds a pleasant touch to this highly flavored bread.

	1.5 LB	2.0 LB
water 80° F/27° C	1-1/3 cups	1-2/3 cups
olive oil	2 TBL	3 TBL
salt	1-1/2 tsp	2 tsp
sugar	1 TBL	1 TBL + 1 tsp
rosemary, fresh, sniped	2 TBL	3 TBL
bread flour	3 cups	4 cups
active dry yeast	2 tsp	2-1/4 tsp

1. Place all ingredients in the bread pan in the order listed. Insert the pan into Breadmaker.
2. Select PERSONAL RECIPE 1 Press PROGRAM TIME/TEMP. Use the ▲ and ▼ arrows to set PREHEAT time to 0. (It may already be 0.).
3. Press PROGRAM/TIME/TEMP. KNEAD 1 will appear at center of screen. Use the ▲ and ▼ arrows to set KNEAD 1 time to 5 minutes.
4. Continue entering times for remaining cycles as indicated in the chart below. Press PROGRAM/TIME/TEMP after entering each time.

Preheat	0 minutes
Knead 1	5 minutes
Knead 2	15 minutes
Rise 1	50 minutes
Punch	10 seconds
Rise 2	50 minutes
Shape	10 seconds
Rise 3	50 minutes
Bake	55 minutes
Keep Warm	as desired
Extras	no
Temperature	355° F
Save	yes or no, your choice
Total time	3 hours 45 minutes

8. 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 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.

9. Troubleshooting

Questions and Answers

Questions and Answers About General Performance and Operation

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. You can check cycle times for all of the Breadmaker's programs in the Appendix of this manual beginning on page 98.
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.
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 sounds 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 "Care and Maintenance" on page 91.

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 - 4½ 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.

Home Hub Network Problems

Problem	Answer
My Home Hub does not recognize my breadmaker.	<p>You must set the breadmaker to the proper Home Code. See "Programming Your Home Code Into Your Breadmaker" on page 13.</p> <p>You may need to wait a few minutes after plugging in your breadmaker, or select Appliances>Detect Appliances from the Home Hub Menu.</p> <p>In some instances you may need to change the electrical outlet you plug your Breadmaker or Home Hub into. Powerline communication with the Home Hub can be disturbed by electrical noise on some kinds of appliances.</p>
How do I get my breadmaker to update its program from the internet?	You must have a Home Hub to do this. Follow the procedure in your Home Hub manual and "Programming your breadmaker from your personal computer" Page 18.
I have trouble scanning packages	Be sure to hold the scanning wand tip against the package. Scan back and forth across the barcode several times briskly. Be sure to start scanning in the blank area next to the UPC code and end past the opposite side in a blank area. Damaged or badly printed UPC codes, or UPC codes on shiny or clear packaging may be difficult to scan. You may have luck with very slow or very fast scan speeds if a normal, brisk scan does not work.
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.	<ul style="list-style-type: none"> 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 ($\frac{1}{4}$ 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.	<ul style="list-style-type: none"> Try using less flour (a teaspoon at a time), or more yeast ($\frac{1}{4}$ teaspoon at a time). The flour could be old or not the right kind of flour for the recipe.
The bread is not baked completely in the center.	<ul style="list-style-type: none"> 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.	<ul style="list-style-type: none"> 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.	<ul style="list-style-type: none"> 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.	<ul style="list-style-type: none"> 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 a time more).
The bread is too brown.	<ul style="list-style-type: none"> 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.

10. 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 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: Consumer_Relations@Toastmaster.com
Web site: www.Toastmaster.com

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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.

11. 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



www.toastmaster.com



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12. 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											
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
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
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

Technical Specifications

13. Personal Recipes and Custom Programs

Use these forms to enter program notes for your personal recipes and pre-programmed recipes that you have customized.

Personal Recipe 1

Recipe Name	
Preheat	
Knead 1	
Knead 2	
Rise 1	
Punch Down	
Rise 2	
Shape	
Rise 3	
Bake	
Temperature	
Keep Warm	

Personal Recipe 2

Recipe Name	
Preheat	
Knead 1	
Knead 2	
Rise 1	
Punch Down	
Rise 2	
Shape	
Rise 3	
Bake	
Temperature	
Keep Warm	

Personal Recipe 3

Recipe Name	
Preheat	
Knead 1	
Knead 2	
Rise 1	
Punch Down	
Rise 2	
Shape	
Rise 3	
Bake	
Temperature	
Keep Warm	

Personal Recipe 4

Recipe Name	
Preheat	
Knead 1	
Knead 2	
Rise 1	
Punch Down	
Rise 2	
Shape	
Rise 3	
Bake	
Temperature	
Keep Warm	

Personal Recipe 5

Recipe Name	
Preheat	
Knead 1	
Knead 2	
Rise 1	
Punch Down	
Rise 2	
Shape	
Rise 3	
Bake	
Temperature	
Keep Warm	

Custom Recipe 1

Recipe Name	
Preheat	
Knead 1	
Knead 2	
Rise 1	
Punch Down	
Rise 2	
Shape	
Rise 3	
Bake	
Temperature	
Keep Warm	

Custom Recipe 2

Recipe Name	
Preheat	
Knead 1	
Knead 2	
Rise 1	
Punch Down	
Rise 2	
Shape	
Rise 3	
Bake	
Temperature	
Keep Warm	

Custom Recipe 3

Recipe Name	
Preheat	
Knead 1	
Knead 2	
Rise 1	
Punch Down	
Rise 2	
Shape	
Rise 3	
Bake	
Temperature	
Keep Warm	

Custom Recipe 4

Recipe Name	
Preheat	
Knead 1	
Knead 2	
Rise 1	
Punch Down	
Rise 2	
Shape	
Rise 3	
Bake	
Temperature	
Keep Warm	

Custom Recipe 5

Recipe Name	
Preheat	
Knead 1	
Knead 2	
Rise 1	
Punch Down	
Rise 2	
Shape	
Rise 3	
Bake	
Temperature	
Keep Warm	

Custom Recipe 6

Recipe Name	
Preheat	
Knead 1	
Knead 2	
Rise 1	
Punch Down	
Rise 2	
Shape	
Rise 3	
Bake	
Temperature	
Keep Warm	

Custom Recipe 7

Recipe Name	
Preheat	
Knead 1	
Knead 2	
Rise 1	
Punch Down	
Rise 2	
Shape	
Rise 3	
Bake	
Temperature	
Keep Warm	

