

Breadman[®]

Bring Home the Bakery[™]



RECIPE BOOK

BREADMAN[®] BREAD MAKER

INSTRUCTIONS & TIPS

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IT'S TIME TO BRING HOME THE BAKERY™!

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

Automatic Fruit & Nut Dispenser: This feature automatically adds extra ingredients like fruits and nuts to some recipes that use the traditional bread pan. The ingredients used in the fruit & nut dispenser are always listed after the yeast in the ingredients list. Use this feature with the traditional bread pan only, when the amount to add is less than $\frac{2}{3}$ cup; do not use with the 1-lb. bread pans.

Collapsible Kneading Paddles: These unique paddles are designed to collapse automatically before baking begins. You can avoid the hassle of removing the paddle from your finished loaf and leaving a hole in the bottom of your bread. Use these paddles in the traditional bread pan only; do not use with the 1-lb. bread pans.



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BASIC WHITE BREAD

Note: For 1-lb. loaf recipe, please refer to page 87.

INGREDIENTS	1½-LB.	2-LB.	2½-LB.
Water (80°F – 90°F)	1¼ cups	1½ cups	1¾ cups
Unsalted butter or margarine, cut in pieces	2 tbsp.	3 tbsp.	¼ cup
Sugar	2 tsp.	1 tbsp.	4 tsp.
Dry skim milk powder	2 tbsp.	3 tbsp.	¼ cup
Salt	1 tsp.	1¼ tsp.	1¾ tsp.
Bread flour	3¼ cups	4 cups	4 tsp.
Bread machine yeast	1¼ tsp.	1½ tsp.	5 cups
Vital wheat gluten			1½ tsp.

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

MAKES 1 LOAF

MULTI-SEEDED WHITE BREAD

Note: For 1-lb. loaf recipe, please refer to page 88.

INGREDIENTS	1½-LB.	2-LB.	2½-LB.
Water (80°F – 90°F)	1 cup + 1½ tbsp.	1⅓ cups	1½ cups
Vegetable oil	1½ tbsp.	2 tbsp.	2½ tbsp.
Sugar	3 tbsp.	¼ cup	⅓ cup
Dry skim milk powder	2 tbsp.	2 tbsp.	2½ tbsp.
Sunflower seeds	3 tbsp.	¼ cup	⅓ cup
Flax seeds	2 tsp.	1 tbsp.	2 tbsp.
Poppy seeds	1½ tsp.	2 tsp.	2 tsp.
Black sesame seeds	2 tsp.	1 tbsp.	2 tbsp.
Sesame seeds	2 tsp.	1 tbsp.	2 tbsp.
Salt	1 tsp.	1¼ tsp.	1½ tsp.
Whole wheat flour	½ cup	½ cup	¾ cup
Bread flour	2¾ cups	3½ cups	3¾ cups
Bread machine yeast	1¾ tsp.	2¼ tsp.	2½ tsp.

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

MAKES 1 LOAF

BEER BREAD

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

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

MAKES 1 LOAF

OATMEAL BREAD

Note: For 1-lb. loaf recipe, please refer to page 89.

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

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

MAKES 1 LOAF

ANADAMA BREAD

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

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

MAKES 1 LOAF

COCONUT HAZELNUT BREAD

Note: For 1-lb. loaf recipe, please refer to page 90.

INGREDIENTS	1½-LB.	2-LB.	2½-LB.
Water (80°F – 90°F)	¾ cup	1 cup + 2 tbsp.	1⅓ cups
Unsalted butter or margarine, cut in pieces	1 tbsp.	1½ tbsp.	2 tbsp.
Unsweetened coconut	¼ cup	⅓ cup	½ cup
Chopped candied ginger	2 tbsp.	2 tbsp.	3 tbsp.
Light brown sugar	1½ tbsp.	3 tbsp.	¼ cup
Dry skim milk powder	1 tbsp.	1½ tbsp.	2 tbsp.
Salt	¾ tsp.	1 tsp.	1¼ tsp.
Bread flour	2½ cups	3½ cups	4 cups
Bread machine yeast	¾ tsp.	2 tsp.	2¼ tsp.
Chopped lightly toasted hazelnuts	¼ cup	½ cup	1 cup

1. Measure ingredients, except toasted hazelnuts, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.

Note: For 1½ and 2-lb. loaves, you can add the toasted hazelnuts into automatic fruit & nut dispenser; for 2½-lb loaf, we recommend waiting and adding directly into the bread pan at the “add ingredient” beep, since the full amount required for the recipe is more than the dispenser will hold.

3. Select **WHITE**. Choose loaf size and desired crust color. Press the **START** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

MAKES 1 LOAF

MAPLE WALNUT BREAD

Note: For 1-lb. loaf recipe, please refer to page 91.

INGREDIENTS	1½-LB.	2-LB.	2½-LB.
Water (80°F – 90°F)	1 cup + 2 tbsp.	1⅓ cups	1½ cups
Vegetable oil	4 tbsp.	6 tbsp.	6 tbsp.
Maple syrup (not pan- cake syrup)	6 tbsp.	6 tbsp.	⅔ cup
Lemon extract	½ tsp.	¾ tsp.	1 tsp.
Salt	1 tsp.	1 tsp.	1¼ tsp.
Uncooked oatmeal, instant or regular	1 cup	1½ cups	1¾ cup
Bread flour	3½ cups	4 cups	4½ cups
Bread machine yeast	¾ tsp.	2¼ tsp.	2½ tsp.
Walnuts, chopped	½ cup	⅔ cup	⅔ cup

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

MAKES 1 LOAF

SWISS CHEESE BREAD

Note: For 1-lb. loaf recipe, please refer to page 92.

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

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

MAKES 1 LOAF

ONION CHEESE BREAD

Note: For 1-lb. loaf recipe, please refer to page 93.

INGREDIENTS	1½-LB.	2-LB.	2½-LB.
Water (80°F – 90°F)	½ cup	¾ cup	1 cup
Cottage cheese	⅓ cup	½ cup	⅔ cup
Shredded Swiss cheese	¼ cup	½ cup	⅔ cup
Grated Parmesan cheese	3 tbsp.	¼ cup	⅓ cup
Unsalted butter or margarine, cut in pieces	2 tsp.	1 tbsp.	1½ tbsp.
Sugar	1½ tbsp.	2 tbsp.	2½ tbsp.
Salt	1¼ tsp.	1¾ tsp.	2 tsp.
Instant minced onion	2 tsp.	1 tbsp.	2 tbsp.
Parsley, chopped	1 tbsp.	1 tbsp.	2 tbsp.
Bread flour	2¾ cups	3¼ cups	3¾ cups
Bread machine yeast	1¼ tsp.	1¾ tsp.	2¼ tsp.

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

MAKES 1 LOAF

WHOLE WHEAT BREAD

Note: For 1-lb. loaf recipe, please refer to page 94.

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

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

MAKES 1 LOAF

100% WHOLE WHEAT BREAD

Note: For 1-lb. loaf recipe, please refer to page 95.

INGREDIENTS	1½-LB.	2-LB.
Water (80°F – 90°F)	¾ cup	1 cup
Milk (80°F – 90°F)	¾ cup	1½ cup
Unsalted butter or margarine, cut in pieces	2 tbsp.	3 tbsp.
Molasses	¼ cup	⅓ cup
Salt	1¼ tsp.	2½ tsp.
Whole wheat flour	4 cups	5 cups
Vital wheat gluten	3 tbsp.	¼ cup
Bread machine yeast	3 tsp.	4½ tsp.

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

MAKES 1 LOAF

CARAWAY RYE BREAD

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

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

MAKES 1 LOAF

PUMPERNICKEL BREAD

INGREDIENTS	1½-LB.	2-LB.
Large eggs, at room temperature	2	2
Water (80°F – 90°F)	¾ cup	1⅓ cups
Oil	2 tbsp.	¼ cup
Honey	2 tbsp.	¼ cup
Non fat Dry skim milk powder	3 tbsp.	3 tbsp.
Cocoa powder	3 tbsp.	¼ cup
Caraway seeds	2 tbsp.	3 tbsp.
Instant coffee granules	2 tsp.	1 tbsp.
Salt	1½ tsp.	2 tsp.
Whole wheat flour	¾ cup	1 cup
Rye flour	¾ cup	1 cup
Bread flour	1½ cups	2 cups
Bread machine yeast	1¾ tsp.	2¼ tsp.

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

MAKES 1 LOAF

OATMEAL PECAN BREAD

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

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

MAKES 1 LOAF

WHOLE WHEAT CRANBERRY BREAD

Note: For 1-lb. loaf recipe, please refer to page 96.

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

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

MAKES 1 LOAF

WHOLE WHEAT RAISIN BREAD

Note: For 1-lb. loaf recipe, please refer to page 97.

INGREDIENTS	1½-LB.	2-LB.
Water (80°F – 90°F)	1¼ cups	1⅔ cups
Unsalted butter or margarine, cut in pieces	2 tbsp.	2½ tbsp.
Honey	4 tsp.	2 tbsp.
Grated orange peel	4 tsp.	2 tbsp.
Salt	1 tsp.	1¼ tsp.
Ground cinnamon	¾ tsp.	1 tsp.
Whole wheat flour	1¼ cups	1½ cups
Bread flour	2 cups	2½ cups
Bread machine yeast	2 tsp.	3 tsp.
Vital wheat gluten	1½ tsp.	2 tsp.
Raisins	⅓ cup	½ cup
Walnuts, chopped	⅓ cup	½ cup

1. Measure ingredients, except raisins and walnuts, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.

Note: For 1½-lb. loaf, you can add the raisins and walnuts into automatic fruit & nut dispenser; for 2-lb. loaf, we recommend waiting and adding directly into the bread pan at the “add ingredient” beep, since the full amount required for the recipe is more than the dispenser will hold.

3. Select **WHOLE WHEAT**. Choose loaf size and desired crust color. Press the **START** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

MAKES 1 LOAF

YOGURT WHOLE WHEAT BREAD

Note: For 1-lb. loaf recipe, please refer to page 98.

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

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

MAKES 1 LOAF

CLASSIC FRENCH BREAD

INGREDIENTS	1½-LB.	2-LB.
Water (80°F – 90°F)	1¼ cups	1¼ cups
Sugar	1 tbsp.	1 tbsp.
Salt	1¼ tsp.	1½ tsp.
Bread flour	3 ² / ₃ cups	4 cups
Bread machine yeast	1½ tsp.	1½ tsp.

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

MAKES 1 LOAF

HERBED FRENCH BREAD

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

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

MAKES 1 LOAF

PEPPERED FRENCH BREAD

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

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

MAKES 1 LOAF

OLIVE ROSEMARY FRENCH BREAD

Note: For 1-lb. loaf recipe, please refer to page 99.

INGREDIENTS	1½-LB.	2-LB.	2½-LB.
Water (80°F – 90°F)	1½ cups	1⅔ cups	2 cups
Olive oil	2 tsp.	1 tbsp.	1½ tbsp.
Rosemary garlic seasoning blend	1½ tsp.	2 tsp.	2 tsp.
Dried rosemary, crushed	¾ tsp.	1 tsp.	1 tsp.
Sugar	¾ tsp.	1 tsp.	2 tsp.
Salt	1 tsp.	1½ tsp.	2 tsp.
Bread flour	2½ cups	3 cups	3½ cups
Whole wheat flour	1 cup	1¼ cups	1½ cups
Bread machine yeast	1½ tsp.	2 tsp.	2¼ tsp.
Kalamata olives, well drained and chopped	¾ cup	1 cup	1¼ cup

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

MAKES 1 LOAF

ITALIAN SEMOLINA BREAD

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

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

MAKES 1 LOAF

HERBED ITALIAN LOAF

Note: For 1-lb. loaf recipe, please refer to page 100.

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

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

MAKES 1 LOAF

ASIAGO PESTO BREAD

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

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

MAKES 1 LOAF

PEPPERONI PARMESAN BREAD

Note: For 1-lb. loaf recipe, please refer to page 101.

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

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

MAKES 1 LOAF

SUNDRIED TOMATO PARMESAN BREAD

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

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

MAKES 1 LOAF

CINNAMON RAISIN BREAD

Note: For 1-lb. loaf recipe, please refer to page 102.

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

- Place egg in a measuring cup; add water to required amount. Pour into bread pan.
- Add remaining ingredients, except raisins, into bread pan in the order listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.

Note: For 1½-lb. loaf, you can add the raisins into automatic fruit & nut dispenser; for 2-lb loaf, we recommend waiting and adding directly into the bread pan at the “add ingredient” beep, since the full amount required for the recipe is more than the dispenser will hold.

- Select **SWEET**. Choose loaf size and desired crust color. Press the **START** button.
- The complete signal will sound when bread is done.
- Using pot holders remove bread pan from the unit and carefully remove bread from bread pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
- Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

MAKES 1 LOAF

GOLDEN POTATO BREAD

NOTE: For 1-lb. loaf recipe, please refer to page 103.

INGREDIENTS	1½-LB.	2-LB.	2½-LB.
Potato Cooking water (80°F – 90°F)*	½ cup + 2 tbsp.	¾ cup	1 cup
Large eggs, at room temperature	1	1	2
Mashed potatoes*	½ cup	¾ cup	1 cup
Unsalted butter, cut in pieces	1½ tbsp.	2 tbsp.	3 tbsp.
Sugar	1 tsp.	1 tsp.	1½ tsp.
Dry skim milk powder	2 tbsp.	3 tbsp.	¼ cup.
Dried chives	2 tsp.	1 tbsp.	1½ tbsp.
Potato starch	1½ tbsp.	2 tbsp.	2½ tbsp.
Salt	1 tsp.	1½ tsp.	2 tsp.
Bread flour	2½ cups	3 cups	3½ cups
Bread machine yeast	¾ tsp.	2 tsp.	2¼ tsp.

- Measure ingredients into bread pan in the order listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select **SWEET**. Choose loaf size and desired crust color. Press the **START** button.
- The complete signal will sound when bread is done.
- Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (Kneading paddle may remain in bread. Remove paddle when bread has cooled.)

MAKES 1 LOAF

* Place peeled potatoes in saucepan of cold water. Bring to boil; reduce heat and cook until fork tender; drain, reserving liquid. Mash potatoes without any additions of salt, butter or milk. Cool water to 80°F to 90°F and allow mashed potatoes to stand covered at room temperature for use.

CHERRY ALMOND BREAD

Note: For 1-lb. loaf recipe, please refer to page 104.

INGREDIENTS	1½-LB.	2-LB.	2½-LB.
Large eggs, at room temperature	1	1	2
Water (80°F – 90°F)	Enough to measure ¾ cup with egg	Enough to measure 1 cup with egg	Enough to measure 1¼ cups with egg
Unsalted butter or margarine, cut in pieces	1½ tbsp.	2 tbsp.	3 tbsp.
Dried cherries	⅓ cup	½ cup	¾ cup
Dry skim milk powder	1½ tbsp.	2 tbsp.	3 tbsp.
Sugar	1½ tbsp.	2 tbsp.	2½ tbsp.
Dried orange peel	1 tsp.	1 tsp.	1½ tsp.
Ground cinnamon	½ tsp.	½ tsp.	¾ tsp.
Salt	½ tsp.	½ tsp.	¾ tsp.
Bread flour	2½ cups	3 cups	3½ cups
Bread machine yeast	2 tsp.	2½ tsp.	2¾ tsp.
Toasted slivered almonds	⅓ cup	½ cup	⅔ cup

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

MAKES 1 LOAF

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

CHOCOLATE HAZELNUT BREAD

INGREDIENTS	1½-LB.	2-LB.	2½-LB.
Large eggs, at room temperature	1	2	2
Water (80°F – 90°F)	½ cup	¾ cup	1 cup
Unsalted butter, cut in pieces	1½ tbsp.	2 tbsp.	3 tbsp.
Unsweetened cocoa powder	¼ cup	⅓ cup	½ cup
Sugar	⅓ cup	½ cup	⅔ cup
Salt	½ tsp.	1 tsp.	1½ tsp.
Bread flour	2 cups	2¾ cups	3 cups
Bread machine yeast	1 tsp.	1½ tsp.	1¾ tsp.
Toasted and skinned hazelnuts nuts, chopped	⅓ cup	½ cup	⅔ cup

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

MAKES 1 LOAF

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

CRANBERRY ORANGE BREAD

Note: For 1-lb. loaf recipe, please refer to page 105.

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

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

MAKES 1 LOAF

PANETTONE

INGREDIENTS	1½-LB.	2-LB.
Large eggs, at room temperature	1	2
Milk (80°F – 90°F)	½ cup	⅔ cup
Unsalted butter or margarine, cut in pieces	¼ cup	⅓ cup
Sugar	¼ cup	⅓ cup
Diced mixed candied fruit	¼ cup	½ cup
Diced candied cherries	¼ cup	¼ cup
Diced candied lemon peel	2 tbsp.	¼ cup
Dried orange peel	1 tsp.	1½ tsp.
Anise seed	½ tsp.	1 tsp.
Salt	¾ tsp.	1 tsp.
Bread flour	2¾ cups	3¾ cups
Bread machine yeast	2 tsp.	3 tsp.
Lightly toasted pine nuts	⅓ cup	½ cup

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

MAKES 1 LOAF

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

PUMPKIN APPLE BREAD

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

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

MAKES 1 LOAF

PUMPKIN PECAN BREAD

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

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

MAKES 1 LOAF

Tip: If desired, frost loaf with lemon confectioner’s sugar frosting and sprinkle with additional chopped toasted pecans.

TROPICAL FRUIT BREAD

Note: For 1-lb. loaf recipe, please refer to page 106.

INGREDIENTS	1½-LB.	2-LB.	2½-LB.
Large eggs, at room temperature	1	1	2
Water (80°F – 90°F)	Enough to measure ¾ cup with egg	Enough to measure 1 cup with egg	Enough to measure 1¼ cup with egg
Dry skim milk powder	1½ tbsp.	2 tbsp.	3 tbsp.
Tropical fruit bits	¾ cup	1 cup	1 cup
Unsalted butter, cut in pieces	1½ tbsp.	2 tbsp.	3 tbsp.
Fresh orange peel, grated	2 tsp.	1 tbsp.	2 tbsp.
Sugar	1½ tbsp.	2 tbsp.	2½ tbsp.
Salt	½ tsp.	½ tsp.	¾ tsp.
Bread flour	3 cups	3½ cups	4 cups
Bread machine yeast	1¾ tsp.	2¼ tsp.	2½ tsp.
Macadamia nuts, chopped	½ cup	½ cup	¾ cup

1. Measure ingredients, except toasted hazelnuts, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.

Note: For 1½ and 2-lb. loaves, you can add the macadamia nuts into automatic fruit & nut dispenser; for 2½-lb loaf, we recommend waiting and adding directly into the bread pan at the “add ingredient” beep, since the full amount required for the recipe is more than the dispenser will hold.

3. Select **WHITE**. Choose loaf size and desired crust color. Press the **START** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

MAKES 1 LOAF

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

GLUTEN FREE BREAD (2-LB.)

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

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

MAKES A 2-LB. LOAF

GLUTEN FREE BUTTERMILK BREAD (2-LB.)

Note: For 1-lb. loaf recipe, please refer to page 107.

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

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

MAKES A 2-LB. LOAF

GLUTEN FREE HERB BREAD (2-LB.)

Note: For 1-lb. loaf recipe, please refer to page 108.

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

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

MAKES A 2-LB. LOAF

GLUTEN FREE PUMPERNICKEL BREAD (2-LB.)

Note: For 1-lb. loaf recipe, please refer to page 109.

INGREDIENTS
1½ cups water (80°F – 90°F)
3 large eggs, at room temperature
3 tbsp. molasses
2 tbsp. canola oil
1 tsp. cider vinegar
2 cups white rice flour
¾ cup potato starch
⅓ cup tapioca flour
3 tbsp. firmly packed light brown sugar
2½ tsp. xanthan gum
2 tsp. cocoa powder
2 tsp. instant coffee granules
1½ tsp. salt
1 tbsp. bread machine yeast

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

MAKES A 2-LB. LOAF

SEEDED GLUTEN FREE BREAD (2-LB.)

Note: For 1-lb. loaf recipe, please refer to page 110.

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

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

MAKES A 2-LB. LOAF

SPELT BREAD (2-LB.)

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

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

MAKES A 2-LB. LOAF

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

Note: For 1-lb. loaf recipe, please refer to page 111.

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

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

MAKES A 2-LB. LOAF

BANANA MACADAMIA BREAD (2-LB.)

INGREDIENTS
$\frac{2}{3}$ cup milk
1 cup mashed banana, about 2 medium
2½ cups all-purpose flour
1 cup sugar
½ cup unsalted butter or margarine, softened
2 eggs, slightly beaten
2½ tsp. baking powder
½ tsp. baking soda
$\frac{3}{4}$ tsp. salt
½ cup macadamia nuts, chopped

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

MAKES A 2-LB. LOAF

COCONUT GINGER| QUICK BREAD (2-LB.)

INGREDIENTS
1 cup + 2 tbsp. half & half
2 large eggs, at room temperature
$\frac{1}{4}$ cup oil
1 tsp. coconut extract
1 tsp. lemon extract
$\frac{3}{4}$ cup sugar
1 tbsp. grated lemon peel
2 cups all-purpose flour
2 tbsp. candied ginger, finely chopped
1 tbsp. baking powder
½ tsp. salt
1¼ cups toasted shredded coconut

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

MAKES A 2-LB. LOAF

GINGERBREAD QUICK BREAD (2-LB.)

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

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

MAKES A 2-LB. LOAF

ORANGE DATE NUT BREAD (2-LB.)

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

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

MAKES A 2-LB. LOAF

ORANGE WALNUT QUICK BREAD (2-LB.)

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

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

MAKES A 2-LB. LOAF

TIP: IF DESIRED, FROST WITH CONFECTIONERS' SUGAR FROSTING AND SPRINKLE WITH ADDITIONAL CHOPPED TOASTED WALNUTS.

PRUNE POPPYSEED QUICK BREAD (2-LB.)

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

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

MAKES A 2-LB. LOAF

DINNER ROLLS

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

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

MAKES ABOUT 2 DOZEN DINNER ROLLS

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

VARIATION – CINNAMON ROLLS:

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

SWEET WHEAT DINNER ROLLS

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

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

MAKES ABOUT 2 DOZEN DINNER ROLLS

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

ONION ROLLS

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

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

MAKES ABOUT 2 DOZEN DINNER ROLLS

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

BEST EVER PIZZA DOUGH

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

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START** button.
4. The complete signal will sound when dough is done.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.

7. Divide dough in half. Set one half aside and keep covered. Lightly brush 2 large pizza pans with olive oil and sprinkle with cornmeal; set aside.
8. On lightly floured surface roll out half of dough to fit prepared pan. Top with desired topping ingredients such as sauce, cheese and vegetables. Bake in a preheated oven at 425°F for 20 minutes or until edges are golden and cheese is bubbling.
9. Repeat with remaining dough.

MAKES 2, 15-INCH THIN CRUST PIZZAS

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

DOUGH

WHOLE WHEAT PIZZA DOUGH

INGREDIENTS
1 1/3 cups water (80°F – 90°F)
1/4 cup olive oil
1 1/2 tsp. salt
2 1/2 cups bread flour
1 cup whole wheat flour
2 tsp. bread machine yeast

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

MAKES 2, 15-INCH THIN CRUST PIZZAS OR 1 THICK CRUST PIZZA

GLUTEN FREE PIZZA DOUGH

INGREDIENTS
1 cup buttermilk
1/4 cups water, at room temperature
2 large eggs, at room temperature
1 egg white, at room temperature
3 tbsp olive oil
1 1/2 cups tapioca flour
1 cup white rice flour
1 cup brown rice flour
1/2 cup potato starch
1 tsp. salt
1 tbsp. sugar
1 tbsp. xanthan gum
2 tbsp bread machine yeast

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START** button.
4. The complete signal will sound when dough is done.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Divide dough into 3 equal portions. Set 2 pieces aside and keep covered. Lightly brush 3, 12-inch pizza pans with olive oil and sprinkle with cornmeal; set aside. Place 1/3 of dough on prepared pizza pan and gently press the dough to cover the bottom of the pan evenly. Bake in preheated oven at 425°F for about 15 minutes.
7. Top with desired topping ingredients such as sauce, cheese and vegetables. Return to oven and bake for 12 minutes or until edges are golden and cheese is bubbling.
8. Repeat with remaining dough.

MAKES 3, 12-INCH THIN CRUST PIZZAS

GRISSINI

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

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

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START** button.
4. The complete signal will sound when dough is done.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Divide dough in half. On a lightly floured board, roll 1/2 of dough into 13 x 15 inch rectangle. Brush dough evenly with 1 tbsp. additional olive oil. If desired, sprinkle evenly with seed or cheese mixture (see below).

8. Using a pastry cutter, cut dough lengthwise into 30 thin strips. Place strips on a lightly greased baking sheet. Bake in preheated oven at 425°F about 14 minutes until golden and fully baked.
9. Allow breadsticks to cool on a wire rack.
10. Repeat with remaining half of dough.

Note:

CHEESE MIXTURE: Combine 1/2 cup grated Parmesan cheese, 2 tbsp. lightly toasted sesame seeds, 1/2 tsp salt and 1/4 tsp. pepper.

SEED MIXTURE: Combine 2 tbsp. each of black sesame seeds, flaxseeds, poppy seeds and lightly toasted sesame seeds, along with 1/2 tsp. salt and 1/4 tsp pepper.

PHILADELPHIA SOFT PRETZELS

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

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

MAKES ABOUT 2 DOZEN PRETZELS

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

APPLE FILLED BAKED DOUGHNUTS

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

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START** button.
4. The complete signal will sound when dough is done.
5. Meanwhile, prepare filling (see recipe below). Cover and refrigerate.
6. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
7. Invert a large mixing bowl over dough and let rest for 10 minutes.

8. Remove filling from refrigerator and drain very well.
9. Divide dough into 22 equal pieces. Roll each piece into a 2-inch circle. Place 1 tsp. apple filling in center. Bring edges up to cover filling and pinch edges to seal.
10. Place each ball of dough, seam side down, on a greased baking sheet, about 2-inches apart. Cover and let rise until doubled in size (about 45 minutes).
11. Bake in preheated oven at 375°F about 14 minutes until lightly golden and fully baked.
12. Meanwhile, combine 3 tbsp. confectioners' sugar and 2 tbsp. water in shallow bowl. Place ⅓ cup granulated sugar in second shallow bowl.
13. Roll each hot doughnut in confectioners' mixture and then in granulated sugar to cover doughnuts completely. Place on a wire rack to cool.

MAKES 22 DOUGHNUTS

Tip: Doughnuts are best served warm.

Apple Filling: In a bowl, combine 1 cup finely chopped apples, ¼ cup raisins, 1½ tbsp. sugar, ½ tsp ground cinnamon and 1 tsp. fresh lemon juice.

APPLE FILLED CHALLAH

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

1. Measure first 8 ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH** setting. Press the **START** button.
4. The complete signal will sound when dough is done.
5. Meanwhile in a bowl, combine apples, raisins, lemon peel, cinnamon, honey and lemon juice. Cover and refrigerate until ready to use. (This can be made a day ahead.)
6. Using pot holders remove bread pan from baking chamber and place dough on lightly floured surface.
7. Invert a large mixing bowl over dough and let rest for 10 minutes.
8. Divide dough into 3 equal pieces. On a lightly floured board, roll out each piece into a 6 x 14 inch rectangle. Spread ⅓ apple mixture down one long side of rectangle. Roll up jellyroll fashion and press edges to seal. Repeat with remaining 2 pieces of dough. Place ropes together on a lightly greased baking sheet. Braid ropes loosely. Tuck ends under braid to seal.
9. Cover and let rise in warm place until doubled in size (about 40 minutes). Bake in preheated oven at 375°F about 25 minutes or until golden.
10. Place on a wire rack and allow to cool.

MAKES ONE LARGE LOAF

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

RASPBERRY PECAN TWIST

INGREDIENTS
¾ cup milk (80°F – 90°F)
¼ cup water (80°F – 90°F)
4 large eggs, at room temperature
⅓ cup + 1 tbsp. sugar
3 tbsp. unsalted butter or margarine, cut in pieces
½ tsp. salt
4 cups bread flour
2¼ tsp. active dry or bread machine yeast
½ cup seedless raspberry jam
1 cup toasted pecans, chopped
Confectioners' sugar frosting

1. Measure milk, water, 3 eggs, ⅓ cup sugar, butter, salt, flour and yeast into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START** button.
4. The complete signal will sound when dough is done.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Roll dough into 10 x 14 inch rectangle. Spread jam evenly to within 1 inch of the edges of the dough. Sprinkle with pecans. Roll up jellyroll style to form a 14-inch roll. Pinch edges to seal.
8. Place on a greased baking sheet, seam side down. Cut lengthwise into 2, 14-inch pieces. With cut side facing up, twist pieces and tuck ends under.
9. Cover and let rise until doubled in size (about 30 minutes).
10. Lightly beat remaining egg and brush over the top of the bread.
11. Bake in a preheated oven at 375°F for about 25 minutes or until golden and fully baked. (Bread will sound hollow when tapped.)
12. Cool on a wire rack.
13. When cooled, drizzle with confectioners' sugar frosting.

MAKES ONE LARGE COFFEE BREAD

APRICOT BRAID

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

1. Measure first 8 ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START** button.
4. The complete signal will sound when dough is done.
5. Meanwhile in bowl, combine apricots, hazelnuts, cinnamon and honey. Cover and set aside.
6. Using pot holders remove bread pan from baking chamber and place dough on lightly floured surface.
7. Invert large mixing bowl over dough and let rest for 10 minutes.
8. Divide dough into 3 equal pieces. On a lightly floured board, roll out each piece into a 6 x 14 inch rectangle. Spread ⅓ apricot mixture down one long side of rectangle. Roll up jellyroll fashion and press edges to seal. Repeat with remaining 2 pieces of dough. Place ropes together on lightly greased baking sheet. Braid ropes loosely. Tuck ends under braid to seal.
9. Cover and let rise in warm place until doubled in size (about 40 minutes). Bake in preheated oven at 375°F about 25 minutes or until golden.
10. Place on a wire rack and allow to cool.

MAKES ONE LARGE LOAF

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

SWEET POTATO PECAN BRAID

INGREDIENTS
2/3 cup milk (80°F – 90°F)
1 large egg, at room temperature
1/2 cup mashed cooked sweet potato
1/4 cup firmly packed light brown sugar
2 tbsp. unsalted butter or margarine, cut in pieces
1/2 tsp. salt
2 3/4 cups bread flour
2 1/4 tsp. active dry or bread machine yeast
1/2 cup toasted pecans, chopped

1. Measure ingredients, except pecans into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START** button.
4. At “add ingredient” beep, add pecans.
5. The complete signal will sound when dough is done.
6. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
7. Invert a large mixing bowl over dough and let rest for 10 minutes.
8. Divide dough into 3 equal pieces. Shape each piece into a 14-inch roll. Place ropes together on lightly greased baking sheet. Braid ropes loosely. Tuck ends under braid.
9. Cover and let rise in a warm place until doubled in size (about 40 minutes). Bake in preheated oven at 375°F about 25 minutes or until golden.
10. Place on wire rack and allow to cool.

MAKES ONE LARGE LOAF

Tip: If desired, drizzle with confectioners’ sugar frosting before serving.

CANDY CANE CHERRY BRAID

INGREDIENTS
2 large eggs, at room temperature
Water (80°F – 90°F)
3 tbsp. unsalted butter or margarine, cut in pieces
1/4 cup dry skim milk powder
1/4 cup sugar
1/2 cup candied cherries, diced
1/4 cup candied lemon peel, diced
2 tsp. grated lemon peel
1 tsp. salt
1/2 tsp. almond extract
3 3/4 cups bread flour
2 tsp. active dry or bread machine yeast
1/2 cup toasted almonds, chopped

1. In a measuring cup, add enough water to eggs to measure 1 1/4 cups. Pour into bread pan.
2. Add remaining ingredients, except almonds, into bread pan in the order listed.
3. Insert bread pan securely into baking chamber; close lid. Place almonds in dispenser and close dispenser lid. Plug unit into wall outlet.
4. Select **DOUGH**. Press the **START** button.
5. The complete signal will sound when dough is ready.
6. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
7. Divide dough into 3 equal parts. Roll each part into 18 inch rope.
8. Using all 3 ropes, braid and tuck ends under to seal. Place on a greased baking sheet. Curve one end to resemble candy cane.
9. Cover and let rise until doubled in size (about 45 minutes).
10. Bake in preheated oven at 375°F for 30 minutes until golden brown and sounds hollow when tapped on the bottom.
11. Cool on a wire rack.

Tip: If desired, frost with confectioners’ frosting colored with red food coloring. Decorate with sugar snowflakes. OR, if desired, omit frosting and brush braid with beaten egg just before baking; the crust will have a high gloss.

MAKES ONE LARGE LOAF

DOUGH

HOLIDAY STOLLEN

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

1. Measure ingredients, except candied fruit, currants and almonds into bread pan in order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START** button.
4. At “add ingredient” beep, add almonds, currants and candied fruit.
5. The complete signal will sound when dough is done.
6. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
7. Invert a large mixing bowl over dough and let rest for 10 minutes.
8. On a large baking sheet, roll dough into 14 x 8 inch oval. Fold one long side over the other to within 1-inch of the opposite side. Pinch the edges to seal.
9. Cover and let rise until doubled in size (about 45 minutes).
10. Bake in a preheated oven at 375°F about 25 minutes until golden and fully baked. (Bread will sound hollow when fully baked.)
11. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

MAKES ONE LARGE LOAF

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

LOW CARB SEEDED BREAD (2 LB.)

INGREDIENTS
1/2 cup water (80°F – 90°F)
1/2 cup heavy cream (80°F – 90°F)
1 large egg, at room temperature
1/2 tsp. molasses
3/4 tsp. salt
3/4 cup vital wheat gluten
1/2 cup almond flour
1/2 cup wheat bran
1/3 cup pumpkin seeds
1/4 cup rice protein powder
2 tbsp. flaxseeds
1 tsp. Splenda®*
2 tsp. bread machine yeast

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

MAKES A 2-LB. LOAF

LOW CARB WHOLE WHEAT BREAD (2 LB.)

NOTE: For 1-lb. loaf recipe, please refer to page 112.

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

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

MAKES A 2-LB. LOAF

LOW CARB RYE BREAD (2 LB.)

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

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

MAKES A 2-LB. LOAF

LOW CARB ALMOND BREAD (2 LB.)

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

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

MAKES A 2-LB. LOAF

LOW CARB MOLASSES BREAD (2 LB.)

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

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

MAKES A 2-LB. LOAF

LOW CARB PECAN BREAD (2 LB.)

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

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

MAKES A 2-LB. LOAF

APRICOT KEY LIME PRESERVES

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

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

MAKES ABOUT 2 CUPS

BLUEBERRY MANGO PRESERVES

INGREDIENTS
2 cups fresh blueberries
1 cup fresh mango, coarsely chopped
$\frac{3}{4}$ cup sugar
1 tbsp. grated lime peel
1 tbsp. fresh lime juice
1 pkg. (1.75 oz.) powdered pectin

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

MAKES ABOUT 3 CUPS

BLUEBERRY PINEAPPLE PRESERVES

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

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

MAKES ABOUT 3 CUPS

PEACHY LEMON PRESERVES

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

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

MAKES ABOUT 3 CUPS

PINEAPPLE PAPAYA PRESERVES

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

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

MAKES ABOUT 3 CUPS

RASPBERRY MANGO PRESERVES

INGREDIENTS
2 cups fresh raspberries
1 large ripe mango, peeled, seeded and coarsely chopped
¾ cup sugar
1 tbsp. fresh lemon juice
1 pkg. (1.75 oz.) powdered pectin

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

MAKES ABOUT 3 CUPS

STRAWBERRY KIWI PRESERVES

INGREDIENTS
2 cups strawberries, coarsely chopped
1 cup golden or green kiwi, coarsely chopped
¾ cup sugar
1 tbsp. fresh lemon juice
1 pkg. (1.75 oz.) powdered pectin

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

MAKES ABOUT 3 CUPS

CURRIED APPLE MANGO MARMALADE

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

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

MAKES ABOUT 1½ CUPS

ORANGE MOJO MARMALADE

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

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

MAKES ABOUT 3 CUPS

APPLE CURRY CHUTNEY

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

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

MAKES ABOUT 2½ CUPS

PEPPER CHUTNEY

INGREDIENTS
1 medium green pepper, seeded and diced
1 medium red pepper, seeded and diced
1 bunch green onions, sliced
½ cup sun dried tomatoes, chopped
5 jalapeno peppers, seeded and diced
2 large cloves garlic, minced
¼ cup fresh cilantro, chopped
4½ cups sugar
1 package (1.75 oz.) powdered pectin
1 cup cider vinegar

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

MAKES ABOUT 2½ CUPS

CHIPOTLE KETCHUP

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

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

MAKES ABOUT 3 CUPS

BASIC WHITE BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	⅔ cup
Unsalted butter or margarine, cut in pieces	1 tbsp.
Sugar	2 tsp.
Dry skim milk powder	1 tbsp.
Salt	¾ tsp.
Bread flour	2 cups
Bread machine yeast	¾ tsp.

1. Measure ingredients into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **WHITE** cycle and **(2) 1.0-lb. LOAF SIZE**. Press the **START** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

MULTI-SEEDED WHITE BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	¾ cup
Vegetable oil	1 tbsp.
Sugar	1½ tsp.
Dry skim milk powder	2 tbsp.
Sunflower seeds	3 tbsp.
Black sesame seeds	2 tsp.
Sesame seeds	2 tsp.
Golden flax seeds	1 tsp.
Poppy seeds	1 tsp.
Salt	¾ tsp.
Whole wheat flour	½ cup
Bread flour	2¼ cups
Bread machine yeast	1¼ tsp.

1. Measure ingredients into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **WHITE** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

OATMEAL BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

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

1. Measure ingredients into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **WHITE** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

COCONUT HAZELNUT BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

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

1. Measure ingredients, except hazelnuts, into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **WHITE** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
4. At “add ingredient” beep, open the lid and add toasted hazelnuts directly into bread pan.
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

MAPLE WALNUT BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	¾ cup
Vegetable oil	2 tbsp.
Maple syrup	2 tbsp.
Lemon extract	½ tsp.
Salt	¾ tsp.
Uncooked oatmeal, instant or regular	½ cup
Bread flour	2 cups
Bread machine yeast	¾ tsp.
Walnuts, chopped	½ cup

1. Measure ingredients, except walnuts, into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **WHITE** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
4. At “add ingredient” beep, open the lid and add walnuts directly into bread pan.
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

SWISS CHEESE BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Buttermilk (80°F – 90°F)	½ cup
Water (80°F – 90°F)	¼ cup
Shredded Swiss cheese	½ cup
Honey	2 tsp.
Baking powder	¾ tsp.
Dried dill	¼ tsp.
Dried chives	½ tsp.
Salt	¾ tsp.
Bread flour	2 cups
Bread machine yeast	1½ tsp.

1. Measure ingredients into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **WHITE** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

ONION CHEESE BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	½ cup + 1 tbsp.
Cottage cheese	¼ cup
Shredded Swiss cheese	¼ cup
Grated Parmesan cheese	2 tbsp.
Unsalted butter or margarine, cut into pieces	1 tbsp.
Sugar	1 tbsp.
Salt	1 tsp.
Instant minced onion	1½ tsp.
Chopped parsley	1 tbsp.
Bread flour	2 cups
Bread machine yeast	¾ tsp.

1. Measure ingredients into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **WHITE** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

WHOLE WHEAT BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Milk (80°F – 90°F)	¼ cup
Water (80°F – 90°F)	¼ cup
Small curd cottage cheese (80°F – 90°F)	2 tbsp.
Unsalted butter or margarine, cut in pieces	2 tbsp.
Honey	2 tbsp.
Salt	1 tsp.
Whole wheat flour	¾ cup
Bread flour	2 cups
Bread machine yeast	1 tsp.

1. Measure ingredients into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **WHOLE WHEAT** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

100% WHOLE WHEAT BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	¼ cup
Milk (80°F – 90°F)	½ cup
Unsalted butter or margarine, cut in pieces	1 tbsp.
Molasses	2 tbsp.
Salt	1 tsp.
Whole wheat flour	2 cups
Vital wheat gluten	2 tbsp.
Bread machine yeast	2 tsp.

1. Measure ingredients into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **WHOLE WHEAT** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

WHOLE WHEAT CRANBERRY BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	¾ cup
Unsalted butter or margarine, cut in pieces	1½ tbsp.
Honey	1 tbsp.
Grated orange peel	1 tbsp.
Salt	¾ tsp.
Whole wheat flour	1 cup
Bread flour	1 cup
Vital wheat gluten (optional)	1 tsp.
Bread machine yeast	1 tsp.
Dried cranberries	1/3 cup

1. Measure ingredients, except cranberries, into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **WHOLE WHEAT** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
4. At “add ingredient” beep, open the lid and add cranberries directly into bread pan.
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

WHOLE WHEAT RAISIN BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	¾ cup
Unsalted butter or margarine, cut in pieces	1½ tbsp.
Honey	1 tbsp.
Grated orange peel	1 tbsp.
Salt	¾ tsp.
Ground cinnamon	½ tsp.
Whole wheat flour	1 cup
Bread flour	1 cup
Bread machine yeast	1 tsp.
Vital wheat gluten	1 tsp.
Raisins	¼ cup
Chopped walnuts	¼ cup

1. Measure ingredients, except raisins and walnuts, into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **WHOLE WHEAT** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
4. At “add ingredient” beep, open the lid and add raisins and walnuts directly into bread pan.
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

YOGURT WHOLE WHEAT BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

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

1. Measure ingredients into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **WHOLE WHEAT CYCLE** and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

OLIVE ROSEMARY FRENCH BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

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

1. Measure ingredients, except Kalamata olives, into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **FRENCH** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
4. At “add ingredient” beep, open the lid and add Kalamata olives directly into bread pan.
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

HERBED ITALIAN LOAF, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	1 cup
Olive oil	1 tbsp.
Instant minced onion	1 tbsp.
Chopped fresh parsley	2 tbsp.
Minced fresh garlic	1 tsp.
Sugar	1 tsp.
Salt	1 tsp.
Chopped fresh basil	1 tsp.
Chopped fresh oregano	1 tsp.
Bread flour	3¾ cups
Bread machine yeast	1 tsp.
Toasted pine nuts	¼ cup

1. Measure ingredients, except pine nuts, into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **FRENCH** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
4. At “add ingredient” beep, open the lid and add pine nuts directly into bread pan.
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

PEPPERONI PARMESAN BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	½ cup
Finely chopped pepperoni	¼ cup
Mozzarella cheese	⅓ cup
Italian seasoning	½ tsp.
Sugar	½ tsp.
Salt	½ tsp.
Bread flour	2½ cups
Bread machine yeast	1 tsp.

1. Measure ingredients into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **FRENCH** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

CINNAMON RAISIN BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

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

1. Measure ingredients, except raisins, into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **SWEET** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
4. At “add ingredient” beep, open the lid and add raisins directly into bread pan.
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

GOLDEN POTATO BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

1-LB. (EACH)	1-LB. (EACH)
Potato Cooking water (80°F – 90°F)*	¼ cup + 2 tbsp.
Egg beaters, at room temperature	2 tbsp.
Mashed potatoes*	⅓ cup
Unsalted butter, cut in pieces	1 tbsp.
Sugar	½ tsp.
Dry skim milk powder	1½ tbsp.
Dried chives	1½ tsp.
Potato starch	2 tbsp.
Salt	¾ tsp.
Bread flour	1½ cups
Bread machine yeast	1 tsp.

1. Measure ingredients into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **SWEET** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

* Place peeled potatoes in saucepan of cold water. Bring to boil; reduce heat and cook until fork tender; drain, reserving liquid. Mash potatoes without any additions of salt, butter or milk. Cool water to 80°F to 90°F and allow mashed potatoes to stand covered at room temperature for use.

CHERRY ALMOND BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

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

1. Measure ingredients, except almonds, into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **SWEET** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
4. At “add ingredient” beep, open the lid and add almonds directly into bread pan.
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

CRANBERRY ORANGE BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Large eggs, at room temperature	1
Water (80°F – 90°F)	Enough to measure ⅔ cup with egg
Sugar	1 tbsp.
Dry skim milk powder	1 tbsp.
Dried cranberries	¼ cup
Dried orange peel	½ tsp.
Ground cinnamon	½ tsp.
Salt	1 tsp.
Unsalted butter, or margarine, cut in pieces	1 tbsp.
Bread flour	2 cups
Bread machine yeast	¾ tsp.
Pecans, chopped	⅓ cup

1. Measure ingredients, except pecans, into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **SWEET** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
4. At “add ingredient” beep, open the lid and add pecans directly into bread pan.
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

TROPICAL FRUIT BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Large eggs, at room temperature	1
Water (80°F – 90°F)	½ cup
Dry skim milk powder	1 tbsp.
Tropical fruit bits	½ cup
Unsalted butter or margarine, cut in pieces	1 tbsp.
Fresh orange peel, grated	1 tsp.
Sugar	1 tbsp.
Salt	½ tsp.
Bread flour	2 cups
Bread machine yeast	½ tsp.
Macadamia nuts, chopped	⅓ cup

1. Measure ingredients, except Macadamia nuts, into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **SWEET** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
4. At “add ingredient” beep, open the lid and add Macadamia nuts directly into bread pan.
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

GLUTEN FREE BUTTERMILK BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	½ cup + 2 tbsp.
Egg beaters, at room temperature	3 oz.
Unsalted butter or margarine, cut in pieces	2 tbsp.
Cider vinegar	½ tsp.
White rice flour	1 cup
Potato flour	¼ cup
Tapioca flour	¼ cup
Dry buttermilk powder	2 tbsp.
Sugar	2 tbsp.
Green onion, chopped	2 tbsp.
Xanthan gum	1¾ tsp.
Fresh dill, chopped	1½ tsp.
Salt	¾ tsp.
Bread machine yeast	1⅛ tsp.

1. Measure ingredients into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **GLUTEN FREE** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

GLUTEN FREE HERB BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	¾ cup
Cheese & chive egg beaters, at room temperature	2½ tbsp.
Egg white	1
White rice flour	½ cup + 2 tbsp.
Brown rice flour	½ cup
Potato flour	¼ cup
Tapioca flour	¼ cup + 2 tbsp.
Potato starch	2 tbsp.
Dry skim milk powder	⅓ cup
Sugar	1 tbsp.
Xanthan gum	1½ tsp.
Salt	¾ tsp.
Herbs d'Provence	½ tsp.
Bread machine yeast	2½ tsp.

1. Measure ingredients into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **GLUTEN FREE** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

GLUTEN FREE PUMPERNICKEL BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	¾ cup
Egg beaters, at room temperature	⅓ cup
Molasses	1½ tbsp.
Canola oil	1 tbsp.
Cider vinegar	½ tsp.
White rice flour	1 cup
Potato starch	⅓ cup
Tapioca flour	3 tbsp.
Firmly packed brown sugar	1½ tbsp.
Xanthan gum	1¼ tsp.
Cocoa powder	1 tsp.
Instant coffee granules	1 tsp.
Salt	¾ tsp.
Bread machine yeast	1½ tsp.

1. Measure ingredients into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **GLUTEN FREE** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

SEEDED GLUTEN FREE BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Milk (80°F – 90°F)	7 oz.
Egg beaters, at room temperature	3 oz.
Melted butter or margarine	3 tbsp.
Cider vinegar	½ tsp.
Gluten free bread mix	½ pkg. (16 oz.)
Golden flax seeds	1 tbsp.
Sesame seeds	1 tbsp.
Black sesame seeds	1½ tsp.

1. Measure ingredients into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **GLUTEN FREE** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

GLUTEN FREE POTATO & CHIVE BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	½ cup + 2 tbsp.
Egg beaters, at room temperature	3 oz.
Cottage cheese, at room temperature	½ cup
Vegetable oil	1½ tbsp.
Cider vinegar	½ tsp.
White rice flour	1 cup
Cornstarch	¼ cup
Instant potato buds	¼ cup
Potato starch	¼ cup
Dry skim milk powder	¼ cup
Tapioca flour	¼ cup
Snipped fresh chives	2 tbsp.
Sugar	2 tbsp.
Salt	¾ tsp.
Bread machine yeast	1 ¹ / ₈ tsp.

1. Measure ingredients into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **GLUTEN FREE** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

LOW CARB WHOLE WHEAT BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS	1-LB. (EACH)
Water (80°F – 90°F)	1 cup
Unsalted butter or margarine, cut in pieces	2 tbsp.
Large egg, at room temperature	1
Lemon juice	1 tsp.
Salt	¾ tsp.
Whole wheat flour	1¼ cups
Protein whey	¼ cup
Vital wheat gluten	¼ cup
Psyllium husk powder	¼ cup
Flax seed meal	2 tbsp.
Wheat bran	¼ cup
Nutritional yeast flakes	1½ tbsp.
Oat bran	1½ tbsp.
Bread machine yeast	2¼ tsp.

1. Measure ingredients into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **LOW CARB** cycle and **(2) 1.0-LB. LOAF SIZE**. Press the **START** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

Notes: _____

1 LB
LOAVES

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