

TIPS ON USING YOUR AUTOMATIC BREADMAKER

- Note that most of our yeast breads call for bread flour, because our testing has shown that it provides the best quality bread. We recommend that you use bread flour in your own recipes as a substitute for all purpose flour.

- In general, most bread recipes found in cookbooks are based on 6 to 7 cups of flour, and yield 2 loaves of bread. Often, these recipes can be successfully halved to be made in this Breadmaker.

- For both "raisin bread" settings (powdered milk or fresh) the Breadmaker operates at a lower baking temperature than for "white/wheat" (powdered or fresh). This difference compensates for the sugar content in the recipe.

- Adding ingredients such as fruits, nuts, and shredded cheese can be easily done using the raisin bread setting. Again, check our recipes for guidelines on how much of these ingredients you can add to your doughs. Be aware that additions like these tend to make doughs heavier and somewhat coarser in texture.

- Butter or margarine should be cut into quarters before placing in the machine.

- It's easier to use egg substitutes for fractional egg measurements.

- Humidity makes dough more moist, therefore humidity and high altitudes require adjustments:

For humidity, add an extra tablespoon of flour if consistency isn't right.

For high altitudes, decrease yeast amount approximately 1/2 teaspoon, and decrease sugar slightly.

- The delayed baking timer can only be used for the white bread (powdered milk), wheat bread (powdered milk) and raisin bread (powdered milk) settings. Do not use perishable ingredients such as fresh milk, eggs or cheese with this feature. Left unrefrigerated they can spoil before the baking process even starts.

- The DOUGH setting course is great for mixing, kneading, and proofing, (allowing dough to rise), richer doughs like croissant and brioche doughs. Use the All-In-One™ Automatic Breadmaker to prepare these doughs so all you need to do is shape and bake them according to your recipe.

Tips on Dark Breads

Breads made with whole-grain flours, such as whole wheat, rye, or graham flour, require a bit more tender loving care to ensure that they achieve the height of deliciousness. Notice that our whole-grain breads also call for substantial amounts of white flour, too. That's because the darker flours need to be "lightened" for the best-tasting, best-looking loaf.

Special Glazes for Yeast Breads

Give your just-baked bread a professional finish. Select one of the special glazes to enhance your bread.

Egg Glaze: Beat 1 large egg and 1 tablespoon of water together, brush generously.

Melted Butter Crust: Brush melted butter over just baked bread for a softer, tender crust.

Milk Glaze: For a softer, shiny crust, brush just baked bread with milk or cream.

Sweet Icing Glaze: Mix 1 cup sifted icing sugar with 1 to 2 tablespoons milk to make a consistent glaze, drizzle over raisin bread or sweet breads.

Poppy/Sesame/Caraway Seed/Cornmeal/Oatmeal
Sprinkle your choice of these seeds generously over just glazed bread.



BASIC WHITE BREAD

| Ingredients | Powdered Milk Recipe | Fresh Milk Recipe |
|-------------------|----------------------|---------------------|
| Milk | | 1-1/4 cup |
| Water | 1-1/8 cups | |
| Powdered Milk | 1-1/2 tbsp. | |
| Shortening | 3 tbsp. | 3 tbsp. |
| Sugar | 2 tbsp. | 2 tbsp. |
| Salt | 1 tsp. | 1 tsp. |
| White Bread Flour | 3 cups | 3 cups |
| *Dry Yeast | 1 pkg (2 to 3 tsp.) | 1 pkg (2 to 3 tsp.) |

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select appropriate bread setting. "white/wheat powdered milk" or "white/wheat fresh milk".
- 4 Push start button.
- 5 The "complete" light will flash when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan (and kneading blade from bread if required).
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

POTATO BREAD

| Ingredients | Powdered Milk Recipe | Fresh Milk Recipe |
|-------------------------|----------------------|---------------------|
| Milk | | 1-1/4 cups |
| Water | 1-1/8 cups | |
| Powdered Milk | 1-1/2 tbsp. | |
| Butter | 1-1/2 tbsp. | 2 tbsp. |
| Sugar | 2 tbsp. | 2 tbsp. |
| Salt | 1-1/4 tsp. | 1 tsp. |
| White Bread Flour | 3 cups | 3 cups |
| Instant Mashed Potatoes | 1/2 cup | 1/2 cup |
| *Dry Yeast | 1 pkg (2 to 3 tsp.) | 1 pkg (2 to 3 tsp.) |

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select appropriate bread setting. "white/wheat powdered milk" or "white/wheat fresh milk".
- 4 Push start button.
- 5 The "complete" light will flash when bread is done.
- 6 Using hotpads, remove pan from unit.
- 7 Remove bread from baking pan (and kneading blade from bread if required).
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf



BUTTERMILK WHEAT LOAF

| Ingredients | Powdered Milk Recipe | Fresh Milk Recipe |
|-------------------|----------------------|---------------------|
| Buttermilk | | 1-1/4 cups |
| Water | 1-1/8 cups | |
| Powdered Milk | 1-1/2 tbsp. | |
| Butter | 1-1/2 tbsp. | 1-1/2 tbsp. |
| Sugar | 2 tbsp. | 2 tbsp. |
| Salt | 1-1/2 tsp. | 1 tsp. |
| White Bread Flour | 2-2/3 cups | 2-2/3 cups |
| Whole Wheat Flour | 1/3 cup | 1/3 cup |
| *Dry Yeast | 1 pkg (2 to 3 tsp.) | 1 pkg (2 to 3 tsp.) |

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select appropriate bread setting. "white/wheat powdered milk" or "white/wheat fresh milk".
- 4 Push start button.
- 5 The "complete" light will flash when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan (and kneading blade from bread if required).
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

WHOLE WHEAT BREAD

| Ingredients | Powdered Milk Recipe | Fresh Milk Recipe |
|-------------------|----------------------|---------------------|
| Milk | | 1-1/3 cups |
| Water | 1-1/4 cups | |
| Powdered Milk | 1-1/2 tbsp. | |
| Honey | 1/3 cup | 1/3 cup |
| Butter | 3 tbsp. | 3 tbsp. |
| Sugar | 2 tbsp. | 2 tbsp. |
| Salt | 1-1/2 tsp. | 1-1/2 tsp. |
| Whole Wheat Flour | 3 cups | 3 cups |
| Cornmeal | 1/4 cup | 1/4 cup |
| *Dry Yeast | 1 pkg (2 to 3 tsp.) | 1 pkg (2 to 3 tsp.) |

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select appropriate bread setting. "white/wheat powdered milk" or "white/wheat fresh milk".
- 4 Push start button.
- 5 The "complete" light will flash when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan (and kneading blade from bread if required).
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf



* See page 14 for additional Dry Yeast information

HEARTY OATMEAL LOAF

| Ingredients | Powdered Milk Recipe | Fresh Milk Recipe |
|--------------------|----------------------|---------------------|
| Apple Juice | | 1/2 cup |
| Water | 1-1/4 cups | 3/4 cup |
| Powdered Milk | 1-1/2 tbsp. | |
| Brown Sugar | 2 tbsp. | 2 tbsp. |
| Shortening | 3 tbsp. | 1 tbsp. |
| Salt | 1-1/2 tsp. | 1 tsp. |
| White Bread Flour | 2-2/3 cups | 2-2/3 cups |
| Quick Cooking Oats | 1/2 cup | 1/2 cup |
| *Dry Yeast | 1 pkg (2 to 3 tsp.) | 1 pkg (2 to 3 tsp.) |

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select appropriate bread setting. "white/wheat powdered milk" or "white/wheat fresh milk" when using apple juice.
- 4 Push start button.
- 5 The "complete" light will flash when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan (and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

1 CUP WATER - 50° 120° (1.444)
 1 TBSP. BUTTER
 1 TBSP. DRY MILK POWDER " 3.25
 1 1/2 TBSP BROWN SUGAR (2.16) 2.25
 3/4 TSP SALT (1)
 1 1/4 CUPS WHITE FLOUR (1.8)
 1 CUP BROWN FLOUR (1.44)
 1 1/2 TSP QUICK RISE YST (2.16)
 OR 2 1/2 TSP. - QUICK RISE

HEARTY WHOLE WHEAT BREAD

| Ingredients | Powdered Milk Recipe | Fresh Milk Recipe |
|-------------------|----------------------|---------------------|
| Milk | | 1-1/3 cups |
| Water | 1-1/4 cups | |
| Powdered Milk | 1-1/2 tbsp. | |
| Honey | 1/3 cup | 1/3 cup |
| Butter | 3 tbsp. | 3 tbsp. |
| Sugar | 2 tbsp. | 2 tbsp. |
| Salt | 1-1/2 tsp. | 1-1/2 tsp. |
| Whole Wheat Flour | 3 cups | 3 cups |
| Cornmeal | 1/4 cup | 1/4 cup |
| Wheat Gluten | 2 tbsp. | 2 tbsp. |
| *Dry Yeast | 1 pkg (2 to 3 tsp.) | 1 pkg (2 to 3 tsp.) |

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select appropriate bread setting. "white/wheat powdered milk" or "white/wheat fresh milk"
- 4 Push start button.
- 5 The "complete" light will flash when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan (and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf



CRUSTY FRENCH BREAD

| Ingredients | Water Only Recipe |
|-------------------|---------------------|
| Water | 1-1/4 cups |
| Sugar | 2 tsp. |
| Salt | 1 tsp. |
| White Bread Flour | 3-1/2 cups |
| *Dry Yeast | 1 pkg (2 to 3 tsp.) |

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select appropriate bread setting. "white/wheat powdered milk"
- 4 Push start button.
- 5 The "complete" light will flash when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan (and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

RAISIN BREAD

| Ingredients | Powdered Milk Recipe | Fresh Milk Recipe |
|-------------------|----------------------|---------------------|
| Milk | | 1-1/4 cups |
| Water | 1-1/8 cups | |
| Powdered Milk | 1 tbsp. | |
| Brown Sugar | 2 tbsp. | 2 tbsp. |
| Butter | 2 tbsp. | 2 tbsp. |
| Salt | 1-1/4 tsp. | 1 tsp. |
| Cinnamon | 1 tsp. | 1 tsp. |
| White Bread Flour | 3-1/2 cups | 3-1/2 cups |
| Raisins | 3/4 cup | 3/4 cup |
| *Dry Yeast | 1 pkg (2 to 3 tsp.) | 1 pkg (2 to 3 tsp.) |

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select appropriate bread setting "raisin powdered milk" or "raisin fresh milk".
- 4 Push start button.
- 5 The "complete" light will flash when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan (and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Hint: For whole raisins in the bread add the fruit after the first kneading cycle.

Yield: Makes 1 loaf

* See page 14 for additional Dry Yeast information

DILL BREAD

| Ingredients | Powdered Milk Recipe | Fresh Milk Recipe |
|-------------------|----------------------|---------------------|
| Buttermilk | | 1-1/4 cups |
| Water | 1-1/4 cups | |
| Powdered Milk | 1-1/2 tbsp. | |
| Butter | 2 tbsp. | 2 tbsp. |
| Sugar | 2 tbsp. | 2 tbsp. |
| Dillweed | 1-1/2 tsp. | 1-1/2 tsp. |
| Salt | 1 tsp. | 1 tsp. |
| White Pepper | 1/8 tsp. | 1/8 tsp. |
| White Bread Flour | 3 cups | 3 cups |
| *Dry Yeast | 1 pkg (2 to 3 tsp.) | 1 pkg (2 to 3 tsp.) |

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select appropriate bread setting. "white/wheat powdered milk" or "white/wheat fresh milk".
- 4 Push start button.
- 5 The "complete" light will flash when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan (and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

SEVEN GRAIN BREAD

| Ingredients | Powdered Milk Recipe | Fresh Milk Recipe |
|--------------------|----------------------|---------------------|
| Milk | | 1-1/4 cups |
| Water | 1-1/4 cups | |
| Powdered Milk | 1-1/2 tbsp. | |
| Honey | 3 tbsp. | 3 tbsp. |
| Shortening | 2 tbsp. | 2 tbsp. |
| Salt | 1-1/2 tsp. | 1 tsp. |
| White Bread Flour | 2 cups | 2 cups |
| Whole Wheat Flour | 1 cup | 1 cup |
| Seven-Grain Cereal | 3/4 cup | 3/4 cup |
| *Dry Yeast | 1 pkg (2 to 3 tsp.) | 1 pkg (2 to 3 tsp.) |

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select appropriate bread setting. "white/wheat powdered milk" or "white/wheat fresh milk".
- 4 Push start button.
- 5 The "complete" light will flash when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan (and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf



CARAWAY RYE BREAD

| Ingredients | Powdered Milk Recipe | Fresh Milk Recipe |
|-------------------|----------------------|---------------------|
| Milk | | 1-1/3 cups |
| Water | 1-1/4 cups | |
| Powdered Milk | 1-1/2 tbsp. | |
| Brown Sugar | 2 tbsp. | 2 tbsp. |
| Caraway Seeds | 2 tsp. | 2 tsp. |
| Salt | 1-1/4 tsp. | 1 tsp. |
| All Purpose Flour | 3 cups | 3 cups |
| Rye Flour | 2/3 cup | 2/3 cup |
| *Dry Yeast | 1 pkg (2 to 3 tsp.) | 1 pkg (2 to 3 tsp.) |

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select appropriate bread setting. "white/wheat powdered milk" or "white/wheat fresh milk".
- 4 Push start button.
- 5 The "complete" light will flash when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan (and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

CHEESE 'N' ONION BREAD

| Ingredients | Powdered Milk Recipe | Fresh Milk Recipe |
|-------------------------|----------------------|----------------------|
| Milk | | 1-1/4 cups |
| Water | 1-1/8 cups | |
| Powdered Milk | 1 tbsp. | |
| Butter | 2 tbsp. | 2 tbsp. |
| Sugar | 1 tbsp. | 1 tbsp. |
| Salt | 1-1/4 tsp. | 1 tsp. |
| Garlic Powder | 1/2 tsp. | 1/2 tsp. |
| Paprika | 1/8 tsp. | 1/8 tsp. |
| White Bread Flour | 3-1/2 cups | 3-1/2 cups |
| *Dry Yeast | 1 pkg. (2 to 3 tsp.) | 1 pkg. (2 to 3 tsp.) |
| Shredded Cheddar Cheese | 1 cup | 1 cup |
| Red Onion, Minced | 1/3 cup | 1/3 cup |

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select appropriate bread setting. "raisin powdered milk" or "raisin fresh milk".
- 4 Push start button.
- 5 The "complete" light will flash when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan (and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

HONEY WHEAT BREAD

| Ingredients | Powdered Milk Recipe | Fresh Milk Recipe |
|-------------------|----------------------|---------------------|
| Milk | | 1-1/3 cups |
| Water | 1-1/4 cups | |
| Powdered Milk | 1-1/2 tbsp. | |
| Honey | 1/4 cup | 1/4 cup |
| Shortening | 3 tbsp. | 3 tbsp. |
| Sugar | 2 tbsp. | 2 tbsp. |
| Salt | 1-1/2 tsp. | 1 tsp. |
| Ground Ginger | 1/8 tsp. | 1/8 tsp. |
| White Bread Flour | 2 cups | 2 cups |
| Whole Wheat Flour | 1 cup | 1 cup |
| Cracked Wheat | 3/4 cup | 3/4 cup |
| *Dry Yeast | 1 pkg (2 to 3 tsp.) | 1 pkg (2 to 3 tsp.) |

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select appropriate bread setting. "white/wheat powdered milk" or "white/wheat fresh milk".
- 4 Push start button.
- 5 The "complete" light will flash when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan (and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

* See page 14 for additional Dry Yeast information

PUMPERNICKEL BREAD

| Ingredients | Powdered Milk Recipe |
|-------------------|----------------------|
| Water | 1-1/8 cups |
| Molasses | 3 tbsp. |
| Cocoa | 3 tbsp. |
| Powdered Milk | 1-1/2 tbsp. |
| Butter | 1 tbsp. |
| Salt | 1-1/2 tsp. |
| Instant Coffee | 1 tsp. |
| White Bread Flour | 2 cups |
| Whole Wheat Flour | 3/4 cup |
| Rye Flour | 1/2 cup |
| Cornmeal | 1/4 cup |
| *Dry Yeast | 1 pkg (2 to 3 tsp.) |

■ METHOD ■

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select "white/wheat powdered milk" bread setting.
- 4 Push start button.
- 5 The "complete" light will flash when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan (and kneading blade from bread if required)
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

LIGHT RYE BREAD

| Ingredients | Powdered Milk Recipe | Fresh Milk Recipe |
|-------------------|----------------------|---------------------|
| Milk | 1 1/2 cups | 1-1/8 cups |
| Water | 1-1/4 cup | |
| Butter | 2 tbsp. | 2 tbsp. |
| Sugar | 1 tbsp. | 1 tbsp. |
| Salt | 1 tsp. | 1 tsp. |
| Caraway Seeds | 1-1/2 to 2 tsp. | 1-1/2 to 2 tsp. |
| Rye Flour | 1/3 cup | 1/4 cup |
| White Bread Flour | 3 cups | 3 cups |
| *Dry Yeast | 1 pkg (2 to 3 tsp.) | 1 pkg (2 to 3 tsp.) |

■ METHOD ■

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select appropriate bread setting. "white/wheat powdered milk" or "white/wheat fresh milk".
- 4 Push start button.
- 5 The "complete" light will flash when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan (and kneading blade from bread if required).
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf



OAT BRAN BREAD

| Ingredients | Powdered Milk Recipe |
|-------------------|----------------------|
| Water | 1-1/8 cup |
| Canola Oil | 1-1/2 tbsp. |
| Honey | 2 tbsp. |
| Liquid Lecithin | 1/2 tsp. |
| Whole Wheat Flour | 1-1/2 cups |
| Oat Flour | 3/4 cup |
| Oat Bran | 1/3 cup |
| Rolled Oats | 1/3 cup |
| Powdered Milk | 3 tbsp. |
| Gluten Flour | 2 tbsp. |
| Salt | 1-1/2 tsp. |
| *Dry Yeast | 1 pkg (2 to 3 tsp.) |

■ METHOD ■

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select "white/wheat powdered milk" bread setting.
- 4 Push start button.
- 5 The "complete" light will flash when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan (and kneading blade from bread if required).
- 8 Allow to cool before slicing.

Yield: 1 Loaf

IRISH SODA BREAD

| Ingredients | Powdered Milk Recipe | Fresh Milk Recipe |
|-------------------|----------------------|---------------------|
| Buttermilk | | 1-1/3 cups |
| Water | 1-1/3 cup | |
| Butter | 2 tbsp. | 2 tbsp. |
| Baking Soda | | 1/2 tsp. |
| Sugar | 2 tsp. | 2 tsp. |
| Salt | 1 tsp. | 1 tsp. |
| Caraway Seeds | 2 tsp. | 2 tsp. |
| Raisins | 1/3 cup | 1/3 cup |
| White Bread Flour | 3-1/3 cups | 3-1/3 cups |
| Powdered Milk | 1 tbsp. | |
| *Dry Yeast | 1 pkg (2 to 3 tsp.) | 1 pkg (2 to 3 tsp.) |

■ METHOD ■

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select appropriate bread setting. "raisin powdered milk" or "raisin fresh milk".
- 4 Push start button.
- 5 The "complete" light will flash when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan (and kneading blade from bread if required).
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

BASIC BUTTERMILK WHITE

| Ingredients | Powdered Milk Recipe | Fresh Milk Recipe |
|-------------------|----------------------|---------------------|
| Buttermilk | | 1-1/3 cups |
| Water | 1-1/3 cups | |
| Butter | 2 tbsp. | 2 tbsp. |
| Baking Soda | | 1/2 tsp. |
| Sugar | 1 tbsp. | 1 tbsp. |
| Salt | 1/2 tsp. | 1/2 tsp. |
| White Bread Flour | 3-1/3 cups | 3-1/3 cups |
| Dry Butter | | |
| Milk Powder | 1 tbsp. | |
| *Dry Yeast | 1 pkg (2 to 3 tsp.) | 1 pkg (2 to 3 tsp.) |

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select appropriate bread setting. "white/wheat powdered milk" or "white/wheat fresh milk".
- 4 Push start button.
- 5 The "complete" light will flash when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan (and kneading blade from bread if required).
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

APPLE OAT BREAD

| Ingredients | Powdered Milk Recipe | Fresh Milk Recipe |
|--------------------------------|----------------------|---------------------|
| Milk | | 1-1/4 cups |
| Apple Juice | 1-1/3 cup | |
| Frozen Apple Juice Concentrate | | 1 tbsp. |
| Butter | 2 tbsp. | 2 tbsp. |
| Sugar | 1 tsp. | 1 tbsp. |
| Salt | 1/2 tsp. | 1/2 tsp. |
| Cinnamon | 1/2 tsp. | 1/2 tsp. |
| Diced Apple | 1/3 cups | 1/3 cup |
| White Bread Flour | 3 cups | 3 cups |
| Oats | 1/2 cup | 1/2 cup |
| *Dry Yeast | 1 pkg (2 to 3 tsp.) | 1 pkg (2 to 3 tsp.) |

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select appropriate bread setting. "raisin/powdered milk" or "raisin/fresh milk".
- 4 Push start button.
- 5 The "complete" light will flash when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan (and kneading blade from bread if required).
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf



SOUR DOUGH STARTER

| Ingredients | Recipe |
|---|---------|
| Skim Milk | 1 cup |
| Plain Yogurt | 3 tbsp. |
| White Bread Flour | 1 cup |
| (1) 1-1/2 qt. Ceramic or glass container (with tight-fitting lid) | |

METHOD

- 1 Heat skim milk to 90-100°F (30 - 35°C). Remove from heat and stir in yogurt.
- 2 Allow mixture to stand at room temperature 18 to 24 hours or until curd forms. Stir with wooden spoon once or twice to keep liquid mixed in.
- 3 Gradually stir in flour, mix well. Allow to stand 2 to 5 days.
- 4 When starter is ready, it is bubbly and spongy-looking and has a good sour aroma. Starter should be kept in refrigerator after 5 day period.
- 5 To use starter, bring to room temperature and allow it to get bubbly again.
- 6 Replenish starter after each use with equal portions milk and flour. EXAMPLE: If you use 1-1/2 cups, add 1-1/2 cups each: milk and flour.
- 7 Repeat steps 1, 2, and 3.

SOUR DOUGH FRENCH BREAD

| Ingredients | Recipe |
|--------------------|---------------------|
| Sour Dough Starter | 1-1/2 cups |
| Warm Water | 1/2 cup |
| Salt | 1-1/2 tsp. |
| Sugar | 1-1/2 tsp. |
| White Bread Flour | 3-1/2 cups |
| *Dry Yeast | 1 pkg (2 to 3 tsp.) |
| Cornmeal | 1/4 cup |
| Cornstarch | 1 tsp. |
| Water | 1/2 cup |

METHOD

- 1 Measure sour dough starter, water, salt, sugar, flour, and yeast into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select "dough" bread setting.
- 4 Push start button.
- 5 The "complete" light will flash when bread is done.
- 6 Remove dough from container, divide dough in half. Roll dough back and forth, elongating it into a 14-inch log.
- 7 Place each loaf on a stiff piece of cardboard. Sprinkle with 1/4 cup cornmeal. Cover lightly with plastic wrap or damp cloth. Allow to rise in a warm place until puffy or double in bulk (about 45 minutes to 1 hour).
- 8 Adjust oven rack to the lowest position. Place a 12 x 15-inch baking pan without sides on top rack as oven is preheating to 400°F (200°C). Then place a baking pan with sides on the bottom rack. Add 1/4-inch boiling water.
- 9 Combine cornstarch and water. Heat to boiling while stirring, allow to cool.
- 10 With very sharp knife, cut 1/2-inch deep diagonal slashes on top of loaves. Brush the entire surface of each loaf with cornstarch mixture.
- 11 Slide each loaf off cardboard onto top baking sheet in oven.
- 12 Bake at 400°F (200°C) for 25 minutes or until bread sounds hollow when tapped. Brush every 5 to 7 minutes with cornstarch mixture.

Yield: Makes 2 loaves

* See page 14 for additional Dry Yeast information

BAGELS

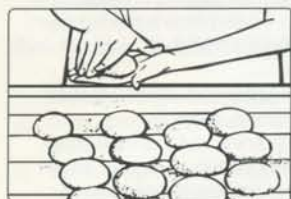
| Ingredients | Recipe |
|-------------------|---|
| Water | 1 cup |
| Sugar | 1-1/2 tbsp. |
| Salt | 1 tsp. |
| All Purpose Flour | 3 cups |
| *Dry Yeast | 1 pkg (2 to 3 tsp.) |
| Egg Yolk | 1 Yolk (whisked with one tbsp. of cold water) |
| Cornmeal | 1/4 cup |

Optional toppings: Poppy seeds, sesame seeds, onion, garlic chips, cheddar cheese.

METHOD

- 1 Measure water, sugar, salt, flour, and yeast into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select "dough" bread setting and push start button.
- 4 When dough is finished, turn dough out onto a lightly-floured surface.
- 5 Divide into 10 equal portions. Roll into smooth balls. Use thumbs to make a 1-1/2 inch hole in the center of each ball.
- 6 Place on a greased baking sheet.
- 7 Grease top of each bagel with soft shortening. Cover with wax paper and dry towel. Place in a warm area free of drafts and allow to rise for one hour.
- 8 Meanwhile, bring 3 quarts of water and 1 tablespoon sugar to a boil.
- 9 Simmer 3 to 4 bagels at a time in water for 5 minutes.
- 10 Turn once or twice. Remove with slotted spoon. Drain on paper towels. Place on greased baking sheet dusted with cornmeal.
- 11 Brush lightly with egg yolk and water mixture.
- 12 Sprinkle with poppy or sesame seeds, diced onion, garlic chips, or shredded cheddar cheese, if desired.
- 13 Bake at 400°F, (200°C) 25 to 30 minutes.

Yield: Makes 10 bagels



1. Divide dough into 10 equal pieces.



2. Hold ball with both hands, use thumbs to make a hole in the center of each ball. Continue to work with dough until hole is about 1-1/2 inches and ball is shaped like a doughnut.



3. With a rubber spatula, place bagels into boiling water and cook 5 minutes, turning once or twice. (This process helps to develop a chewy crust.) Remove from water and drain on paper towels.

| Ingredients | Recipe |
|----------------------------|---|
| Water | 3/4 cup |
| Powdered Milk | 2 tbsp. |
| Sugar | 1 tbsp. |
| Salt | 1 tsp. |
| Butter | 1 tbsp. |
| All Purpose Flour | 2 cups |
| *Dry Yeast | 1 pkg (2 to 3 tsp.) |
| Butter, Chilled And Sliced | 1/2 cup |
| Egg | 1 large (whisked together with 1 tbsp. of cold water) |

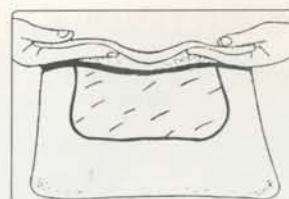
METHOD

- 1 Measure water, dry milk, sugar, salt, butter, flour, into baking pan. Sprinkle yeast into center of flour.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select "dough" bread setting and push start button. The "complete" light will flash when dough is finished.
- 4 Meanwhile, roll 1/2 cup of chilled butter slices between two sheets of waxed paper into a 10 x 7-inch rectangle. Chill at least 1 hour.
- 5 When beep sounds, remove bread pan. Place dough in a greased bowl. Cover with plastic wrap. Place the dough in a refrigerator and allow to rest 30 minutes.
- 6 Roll dough out to 1/4 inch thickness on a lightly-floured surface into a 12-inch square.
- 7 Place chilled butter on center third of dough. Fold each side over the buttered side. Roll dough to 20 x 14-inch rectangle.
- 8 Fold dough into thirds, seal edges. Roll into a 20 x 14-inch rectangle. Fold and roll twice more. Cover securely with plastic wrap. Chill in freezer for 20 minutes. Repeat folding and rolling 3 times.
- 9 Roll dough to 1/8" thickness into a 10" x 15-inch rectangle. Cut into 6 squares. Cut each square in half to form 12 triangles.
- 10 Roll each triangle loosely, starting from the wide end. Place seam side down on greased baking pan.
- 11 Curve ends. Sprinkle water on top. Cover lightly with damp cloth and allow to rise 45 to 50 minutes or until doubled in size.
- 12 Brush lightly with beaten egg and water.
- 13 Bake at 375°F (190°C), 10 to 15 minutes, or until golden brown and flaky.

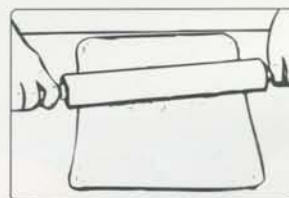
Yield: Makes 12 croissants



4. Place bagels on greased baking sheet dusted with cornmeal. Brush lightly with mixture of water and egg yolk. Sprinkle with your choice of seeds or salt.



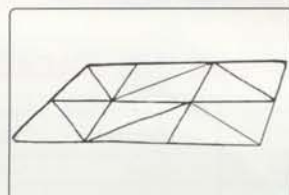
1. For flaky croissants, place chilled dough on a cool surface such as marble. Place chilled butter in center third of dough square. Fold each side over buttered side.



2. Roll dough out again into a 3/8-inch-thick or 20 x 14-inch rectangle. Turn over, occasionally flouring surface lightly to prevent sticking.



3. Fold dough in thirds to make a rectangle again. Roll and fold dough this way twice.



4. Roll dough into a rectangle about 1/8-inch thick or 10" x 15" rectangle. Cut into 6 squares. Cut each square in half to form a total of 12 triangles.



5. Roll up each triangle, starting from the wide end. Place seam-side down on greased baking pan.



* See page 14 for additional Dry Yeast information



PIZZA DOUGH WITH BEER

| Ingredients | Recipe |
|-------------------|---------------------|
| Beer | 1 cup |
| Butter | 1 tbsp. |
| Sugar | 2 tbsp. |
| Salt | 1 tsp. |
| All Purpose Flour | 2-1/2 cups |
| *Dry Yeast | 1 pkg (2 to 3 tsp.) |
| Vegetable Oil | As required |

METHOD

- Place beer, butter, sugar and salt into baking pan.
- Add flour. Sprinkle yeast into center of flour.
- Insert pan securely into baking unit, close lid.
- Select "dough" bread setting.
- Push start button.
- The "complete" light will flash when dough is finished.
- Preheat your oven to 400°F (200°C) for most shaping variations.
- Select shaping variation of your choice. Brush lightly with vegetable oil. Cover dough and allow to stand 15 minutes.
- Bake each variation as directed in recipe.

Yield: Makes (2) 12-inch thin crust pizzas or (1) 12-inch thick crust pizza, (16) rolls, (16) pretzels.

THIN-CRUST PIZZA

METHOD

Prepare "Pizza Dough With Beer" recipe shown on this page.

- With lightly-floured hands, shape dough into a ball.
- Divide ball in half. Press each half of dough into a greased, 12-inch pizza pan, forming a 1-inch edge.
- Brush crust with vegetable oil. Cover and let stand 15 minutes.
- Spoon tomato sauce or pizza sauce over dough, top with cheese and desired toppings of your choice.
- Bake 25 to 30 minutes or until cheese is bubbly and crust is golden brown.

Yield: Makes (2) 12-inch thin-crust pizzas

THICK-CRUST PIZZA

METHOD

Prepare "Pizza Dough With Beer" recipe shown on this page.

- With lightly-floured hands, press dough into a lightly-greased 12-inch pizza pan, forming a high edge.
- Brush crust with vegetable oil. Cover and let stand 15 minutes.
- Spoon tomato sauce or pizza sauce over dough.
- Top with cheese and desired toppings of your choice.
- Bake 25 to 30 minutes or until cheese is bubbly and crust is golden brown.

Yield: Makes (1) 12-inch thick-crust pizza

CRUSTY ROLLS

METHOD

Prepare "Pizza Dough With Beer" recipe shown on this page.

- Turn dough onto lightly floured board, divide into quarters, cut quarters into 4 pieces.
- Shape each piece into a flattened oval-shaped ball.
- Dip bottom of dough balls in cornmeal and place on a greased baking sheet about 1-1/2 inches apart.
- Slash tops of rolls with sharp knife or razor blade.
- Cover dough lightly and allow to rise 30 minutes.
- Brush rolls with one egg yolk beaten with 1 tablespoon water.
- Bake rolls at 400°F (200°C), 15 to 20 minutes on rack just above pan of water.
- Let cool on rack.

Yield: Makes 16 rolls

IN FIRST 600'S SMALLER.

7/8 CUP WATER

1 TBS. OIL (OLIVE OIL)

1 TSP. SUGAR

1 TSP. SALT

2 CUPS. FLOUR

2 TSP. YEAST - QUICK/RISE

LET STAND 30 MIN AFTER

PRESS INTO - 12" PIZZA PAN

OR. 13x9" GREASED PAN.

RAISING EDGES

2 1/2 CUP PIZZA SAUCE

1 1/2 CUP MOZZARELLA CHEESE

SLICED PEPPERONI

" " MUSHROOM

" " CHIVES

CHOPPED ONIONS & BACON PIECES OR GREEN PEPPER

* See page 14 for additional Dry Yeast information



SOFT PRETZELS

■ METHOD ■

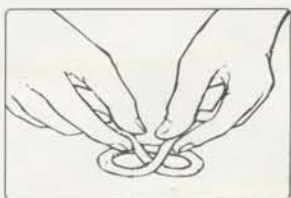
Prepare "Pizza Dough With Beer" recipe shown on page 23.

- 1 Turn dough onto lightly floured board, divide into 4 equal portions.
- 2 Cut each quarter into 4 equal portions. Roll each piece of dough into a thin rope about 12 inches long.
- 3 To shape into pretzel, pick up ends of rope in each hand and curve into a circle, crossing ends at top.
- 4 Twist ends once and lay down over bottom of circle.
- 5 Invert pretzels so ends are underneath, place about 1 inch apart on well-greased baking sheets. Then brush with beaten egg and sprinkle lightly with coarse salt, poppy seeds, or sesame seeds.
- 6 Bake at 400°F (200°C), 10 to 12 minutes.
- 7 For crispy, dry crunchy pretzels, place cooked pretzels in cool oven, on an ungreased baking sheet. Allow to stand 3 hours or overnight. This process allows pretzels to become dry and crunchy.
- 8 For soft and chewy pretzels, serve warm with mustard.

Yield: Makes 16 pretzels



1. Roll each piece of dough into a thin rope about 12 inches long.



2. To shape pretzel, pick up one end of rope in each hand and curve into a circle, crossing ends at top.



3. Twist ends once and lay down over bottom of circle.



4. Invert pretzel so that ends are underneath. Place on greased baking sheet 1-inch apart. Brush lightly and beaten egg and sprinkle with your choice of coarse salt or poppy or sesame seeds.



5. For soft pretzels, serve warm from the oven with mustard.

BUTTER-RICH ROLL & BREAD DOUGH

| Ingredients | Powdered Milk Recipe | Fresh Milk Recipe |
|-------------------|----------------------|---------------------|
| Milk | | 1 cup |
| Water | 1 cup | |
| Powdered Milk | 1 tbsp. | |
| Sugar | 1/4 cup | 1/4 cup |
| Butter | 2 tbsp. | 2 tbsp. |
| Egg | 1 large (beaten) | 1 large (beaten) |
| Salt | 3/4 tsp. | 3/4 tsp. |
| All Purpose Flour | 3-1/2 cups | 3-1/2 cups |
| *Dry Yeast | 1 pkg (2 to 3 tsp.) | 1 pkg (2 to 3 tsp.) |
| Egg Glaze: | | |
| Egg | 1 large (beaten) | |
| Water | 1 tbsp. | |

■ METHOD ■

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select "dough" bread setting.
- 4 Push start button.
- 5 The "complete" light will flash when dough is finished.
- 6 Remove dough from pan, pull out kneading blade.
- 7 Choose shaping method.
- 8 Cover dough, let stand 15 minutes. Bake as directed in each shaping variation until golden brown.
- 9 Egg glaze: Beat together egg and water. Brush generously over shaped loaves or rolls prior to baking.

Yield: Makes (2) 8 x 4 inch loaves or (24) rolls or (24) bread sticks.

TRADITIONAL LOAF

■ METHOD ■

Prepare "Butter-Rich Roll And Bread Dough" recipe shown on this page.

- 1 On lightly floured surface, divide dough in half, shape each half into loaf shape. Place in 2 greased 8 x 4 inch loaf pans.
- 2 Brush with egg glaze if desired.
- 3 Cover dough, let stand 15 minutes.
- 4 Bake at 375°F (190°C), 25 to 35 minutes.

Yield: Makes 2 loaves



* See page 14 for additional Dry Yeast information



PAN ROLLS

METHOD

Prepare "Butter-Rich Roll And Bread Dough" shown on page 24.

- 1 On lightly floured surface, shape dough into ball. Divide dough into equal quarters. Divide each quarter into 6 pieces. Shape each piece into a ball.
- 2 Place one ball in each of 24 greased muffin cups.
- 3 Brush with egg glaze if desired.
- 4 Cover dough, let stand 15 minutes.
- 5 Bake at 375°F (190°C), 25 to 35 minutes.

Yield: Makes 24 rolls

CLOVERLEAF ROLLS

METHOD

Prepare "Butter-Rich Roll And Bread Dough" shown on page 24.

- 1 On lightly floured surface, shape dough into ball. Divide dough into equal quarters. Divide each quarter into 6 pieces. Divide each piece into 3 sections. Shape each into a ball with palms of hands. Place 3 balls together in each of 24 greased muffin cups.
- 2 Brush with egg glaze if desired.
- 3 Cover dough, let stand 15 minutes.
- 4 Bake at 375°F (190°C), 25 to 35 minutes.

Yield: Makes 24 rolls

CINNAMON-RAISIN ROLLS

METHOD

Prepare "Butter-Rich Roll And Bread Dough" shown on page 24.

- 1 On lightly floured surface, roll out into a 12 x 14 inch rectangle. Spread surface with 1/3 cup butter, thinly sliced.
- 2 Sprinkle surface with 1/3 cup brown sugar, 1-1/2 tsp. cinnamon. Then sprinkle 1/2 cup raisin over dough.
- 3 Start with 12-inch side, roll dough "jelly roll" style, pinch seam to seal. With seam side down, cut into (12) 1 inch pieces.
- 4 Place on a greased baking sheet 2 inches apart. Cover lightly with damp towel, allow to rise in warm place until doubled, about 40 minutes.
- 5 Bake at 375°F (190°C), 10 to 15 minutes.

Yield: Makes 12 rolls

CINNAMON-RAISIN SWIRL LOAF

METHOD

Prepare "Butter-Rich Roll And Bread Dough" shown on page 24.

- 1 On lightly floured surface, roll half of the dough to a 12 x 8 inch rectangle. Melt 3 tbsp. butter or margarine. Brush over dough.
- 2 Sprinkle dough with a mixture of 1/3 cup sugar and 1-1/2 tsp. ground cinnamon. Then sprinkle 1/2 cup raisins over dough.
- 3 Beginning with long side of dough, roll up "jelly roll" style. Seal ends by pinching edges of dough together with fingertips.
- 4 Place dough in a greased 9 x 5 inch loaf pan or on a large baking sheet.
- 5 Allow to stand 15 minutes. Repeat using remaining dough if desired.
- 6 Bake at 375°F (190°C), 30 to 40 minutes or until golden brown.
- 7 When loaf is cool, glaze with a mixture of 1 cup sifted icing sugar and 1-1/2 tbsp. milk.

Yield: Makes 2 loaves

BREAD STICKS

METHOD

Prepare "Butter-Rich Roll And Bread Dough" shown on page 24.

- 1 Turn dough onto lightly floured board and shape dough into a ball. Divide into 24 equal pieces for 16-inch sticks. Roll each piece of dough into thin 16-inch ropes. Arrange ropes about 1 inch apart on oiled baking sheet. Allow to rise 30 minutes.
- 2 Brush with 1 beaten egg white and 1 tbsp. water. Sprinkle with poppy seeds or sesame seeds or coarse salt if desired.
- 3 Bake at 400°F (200°C), 10 to 15 minutes.

Yield: Makes 24 bread sticks

CITRUS SWEET BREAD

| Ingredients | Recipe |
|------------------------------------|---------------------|
| Milk | 1 cup |
| Egg | 1 (large) |
| Butter | 2 tbsp. |
| Sugar | 3 tbsp. |
| Lemon Or Orange Peel Finely Grated | 1/2 tsp. |
| Salt | 1 tsp. |
| White Bread Flour | 3 1/3 cups |
| *Dry Yeast | 1 pkg (2 to 3 tsp.) |

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select "sweet bread" bread setting.
- 4 Push start button.
- 5 The "complete" light will flash when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan (and kneading blade from bread if required).
- 8 Allow to cool before slicing.

Yield: Makes 1 loaf

COCONUT BREAD

| Ingredients | Recipe |
|-------------------|----------------------|
| Milk | 1-1/4 cups |
| Butter | 2 tbsp. |
| Coconut Extract | 1 tsp. |
| Sugar | 2 tbsp. |
| Salt | 1 tsp. |
| Coconut Flakes | 1/2 cup |
| White Bread Flour | 3-1/3 cups |
| *Dry Yeast | 1 pkg. (2 to 3 tsp.) |

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select "sweet bread" bread setting.
- 4 Push start button.
- 5 The "complete" light will flash when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan (and kneading blade from bread if required).
- 8 Allow to cool before slicing.

Yield: 1 loaf

CHOCOLATE BREAD

| Ingredients | Recipe |
|-------------------|---------------------|
| Milk | 1 cup |
| Egg | 1 (large) |
| Butter | 2 tbsp. |
| Sugar | 2 tbsp. |
| Salt | 1 tsp. |
| Unsweetened Cocoa | 1 tbsp. |
| Chocolate Chips | 1/2 cup |
| White Bread Flour | 3-1/3 cups |
| *Dry Yeast | 1 pkg (2 to 3 tsp.) |

METHOD

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select "sweet bread" bread setting.
- 4 Push start button.
- 5 The "complete" light will flash when bread is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Remove bread from baking pan (and kneading blade from bread if required).
- 8 Allow to cool before slicing.

Yield: 1 loaf

* See page 14 for additional Dry Yeast information

LEMON POPPY SEED CAKE

| Ingredients | Recipe |
|----------------|--------------------|
| Milk | 1 cup |
| Eggs | 2 (large) |
| Butter | 2 tbsp. |
| Almond Extract | 1 tsp. |
| Poppy Seeds | 2 tbsp. |
| Lemon Cake Mix | (1) 18.25 oz. pkg. |

■ METHOD ■

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select "cake" bread setting.
- 4 Push start button.
- 5 The "complete" light will flash when cake is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Allow cake to cool before removing from baking pan. Remove kneading blade from cake if required.
- 8 Allow to cool before slicing.

Yield: 1 cake



BLACK FOREST CAKE

| Ingredients | Recipe |
|--------------------------|---------------------------|
| 1 Chocolate Cake | (Use recipe on this page) |
| Chocolate Chips | (1) 12 oz. pkg. |
| Sour Cream | 2/3 cup |
| Icing Sugar | 3 cups |
| Vanilla | 1 tsp. |
| Salt | 1/4 tsp. |
| Kirsch or Cherry Liqueur | 2 tbsp. |
| Cherry Pie Filling | 1 can (20 oz.) |

■ METHOD ■

- 1 Melt chocolate chips over low heat or in the microwave, set aside.
- 2 Combine sour cream, sugar, salt, and vanilla. Beat until smooth.
- 3 Add melted chocolate and continue beating until smooth.
- 4 Slice cake horizontally into three layers. Sprinkle liqueur over each cake layer.
- 5 Spread frosting on bottom layer.
- 6 Add a second layer of cake. Frost with frosting.
- 7 Top with third layer. Frost sides and top of cakes. Slice cake into thin slices.
- 8 Top cake with cherry pie filling. Then ladle additional cherry pie topping over each serving.

Yield: 8 to 10 servings

CHOCOLATE CAKE

| Ingredients | Recipe |
|---------------------------------|--------------------|
| Milk | 1 cup |
| Eggs | 3 |
| Vegetable Oil | 2 tbsp. |
| Devil's Food Chocolate Cake Mix | (1) 18.25 oz. pkg. |
| Chocolate Chips (Frozen) | 1 cup |
| Chopped Walnuts | 1/2 cup |

■ METHOD ■

- 1 Measure ingredients into baking pan.
- 2 Insert baking pan securely into baking unit, close lid.
- 3 Select "cake" bread setting.
- 4 Push start button.
- 5 The "complete" light will flash when cake is done.
- 6 Using oven mitts, remove pan from unit.
- 7 Allow cake to cool before removing from baking pan. Remove kneading blade from cake if required.
- 8 Allow to cool before slicing.

Yield: 1 cake

QUESTIONS & ANSWERS

General Performance

Q1 Why does the height and shape of my bread loaves differ?



A1 Both the room temperature and setting time of the timer can affect the final outcome of your bread. Also, if the ingredients were measured incorrectly, your bread can be affected.

Q2 Why didn't my bread rise completely?



A2 Check to see that the yeast was added and that the blade was firmly attached to the baking pan. If it was missing or not installed properly, the bread wouldn't rise properly.
IMPORTANT: Always be sure to use fresh yeast for best results. When purchasing the yeast, always check the expiration date on the package. Always use unopened packages.

Q3 Why is my bread rough-grained?



A3 This bread, unlike a cubic loaf on the market, is a round loaf (like British bread) which is stretched upward during baking. Thus, your bread can become more rough-grained than commercial bread.

Q4 What should I do if the kneading blade comes out with the bread?



A4 Remove it with a pair of tongs before slicing the bread. Since the blade can be disconnected from the pan, it is not really a malfunction if it comes out in your bread.

Q5 Why does my bread sometimes have some flour on the side crust?



A5 In some cases, the flour mix may remain on the corners of the baking pan. When this happens, simply trim off that portion of the outer crust with a sharp knife.

QUESTIONS & ANSWERS

Q6 Why can't I set the timer for less than 4 hr. 30 min. or more than 13 hr.?

A6 It takes at least 4 hr. to make bread, therefore you can't set the timer for less than 4 hr. Also, if you set for more than 13 hr. the dough may change consistency or the bread may not bake properly.

Q7 Why can't I use the timer for the "Dough Setting"?

A7 Using the timer for dough may cause too much rising or changes in the quality of the dough.

Q8 When setting the timer for morning, why does the machine make sounds late at night?

A8 To bake bread in the morning, using the timer, the machine must start operation several hours before the bread will be ready. These sounds are made by the motor when kneading the dough. It is a normal operation, not a malfunction.

Q9 What should I do if I accidentally unplugged the machine?

A9 The plug should be reconnected within 20 seconds, so the machine can continue to operate according to your recipe. Do not press the start or the reset button, or the current process will be stopped or returned to the beginning stage.

Q10 What will happen if I leave the finished bread in the baking pan?

A10 The steam and heat inside the bread cannot escape, so the surface and crust of the bread may lose its shape and become soggy.

Q11 Why does the "Operation Light" flash for 5 minutes at the beginning of each program cycle?

A11 During this 5 minute period, the Breadmaker determines whether the ingredients placed in the baking pan are at an acceptable mixing temperature. If not, they are preheated before the first kneading cycle occurs.



Answers to any questions regarding warranty service/locations may be obtained in writing:

In the U.S.A.

Consumer Assistance & Information
Black & Decker (U.S.) Inc.
6 Armstrong Road
Shelton, Connecticut
06484-4797

In Canada

Consumer Assistance & Information
Black & Decker Canada Inc.
100 Central Avenue
Brockville, Ontario
K6V 5W6