

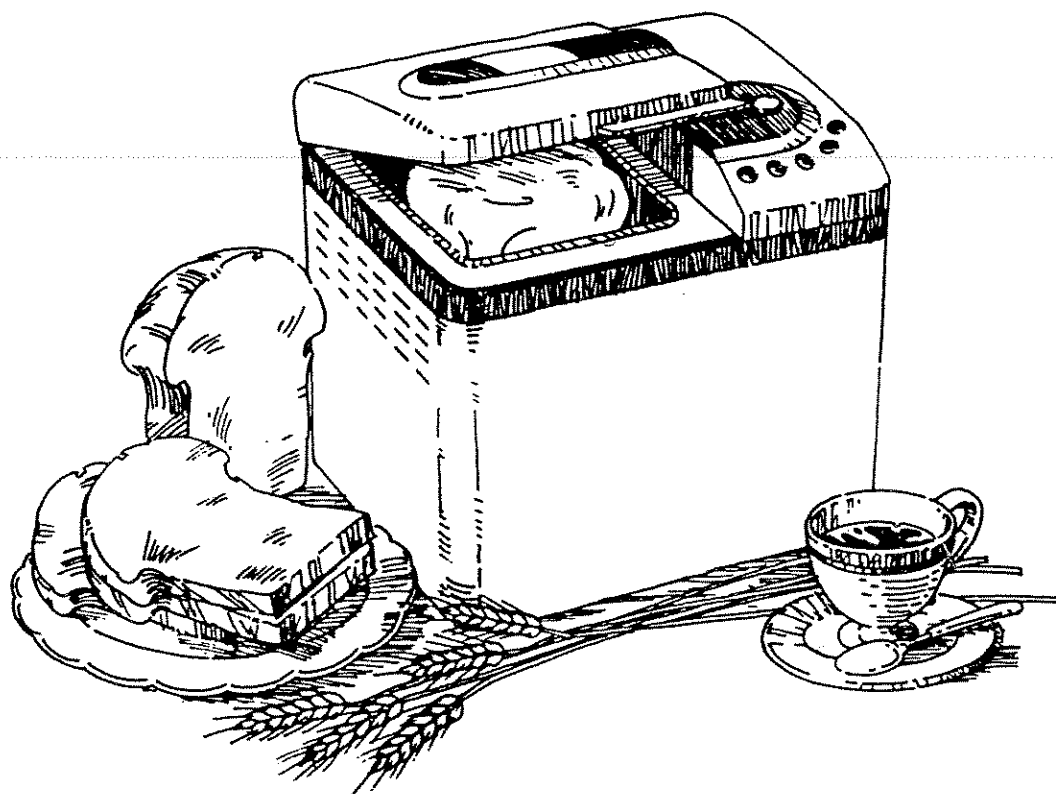


**GoldStar**

*KEEP TO COPY*

# ***Automatic Breadmaker***

## **OWNER'S MANUAL**



**MODEL: HB-020E**

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PLEASE READ THESE INSTRUCTIONS CAREFULLY AND  
THOROUGHLY BEFORE OPERATING THIS  
BREADMAKER

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P/NO. 3874FB3020A

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# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. **READ ALL INSTRUCTIONS.**
2. To protect against electrical shock do not immerse cord, plug, or appliance in water or other liquid.
3. Do not touch hot surfaces.  
Always use oven mitts when handling the hot bread pan or bread.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug the unit from the outlet when not in use and before cleaning.  
Allow to cool before attaching or removing parts.
6. Avoid touching moving parts.
7. Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner.  
Return the appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
8. Attachments that are not recommended or sold by the appliance manufacturer should not be used.
9. Do not use outdoors.
10. Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. To disconnect, grip the plug and pull out from the wall outlet. Never pull on the cord.
13. Do not use the appliance for other than the intended use.
14. This product is intended for household use only.

## SAVE THESE INSTRUCTIONS

THIS PRODUCT FOR HOUSEHOLD USE ONLY

**CAUTION:** A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also, the cord must be (1) marked with an electrical rating of at least 13 A., 125 V., 1625 W., and (2) the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

**ELECTRIC POWER:** If electric circuit is overloaded with other appliances, your breadmaker may not operate properly, breadmaker should be operated on a separate electrical circuit from other operating appliances.

**POLARIZED PLUG:** This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug, if it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

# BREADMAKER INTRODUCTION

## ■ Basic Features

### PROGRAM SELECT

The PROGRAM SELECT button will let you choose four different programs;

– Basic Bread, Rapid Bread, Whole Wheat Bread and Dough.

The Basic Bread and Whole Wheat Bread programs feature a 4 beep signal 3 minutes before the end of the 2nd kneading.

This tells you to add the additional ingredients (ie raisins, nuts) required in the specialty bread recipes.

When the bread is done, the beeper sounds 4 times and [ : H ] is displayed on display board.

- **Basic Bread Program** . . . . . Simply put the measured ingredients into the bread pan and press the START button.

After 3 hours and 40 minutes, the beeper sound 4 times indicating that the bread is done.



- **Rapid Bread Program** . . . . . Save an hour by using this Rapid Bread Program.

After 2 hours and 40 minutes, the beeper sounds 4 times indicating that the bread is done.



- **Whole Wheat Bread Program** . . . . .

If a recipe contains more than 50% whole wheat flour, then use Whole Wheat Bread Program.

This program takes 4:00 hours to complete.



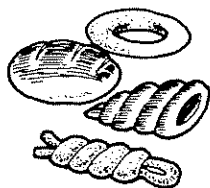
- **Dough Program** . . . . .

The Dough Program is used to prepare dough for making bread or rolls which are shaped before baking in your conventional oven.

The dough is kneaded for 18 minutes.

The dough is removed from the bread pan, rested and shaped as desired before baking.

The Dough Program can be used to make the dough for pizza, coffee cake, doughnuts, cinnamon buns, turnovers, pretzels, bread sticks, bagels, etc.



Setting the Delay Timer	Baking Control	Warm
The Timer can be set to delay breadmaking from 4 hours and 10 minutes to 13 hours. At the selected time, delicious bread will be ready.	The Baking control function allows you to select a dark, medium or light crust.	If the bread is not removed at the end of the Basic Bread or Whole Wheat Bread program, the bread will automatically be kept warm for up to 3 hours.

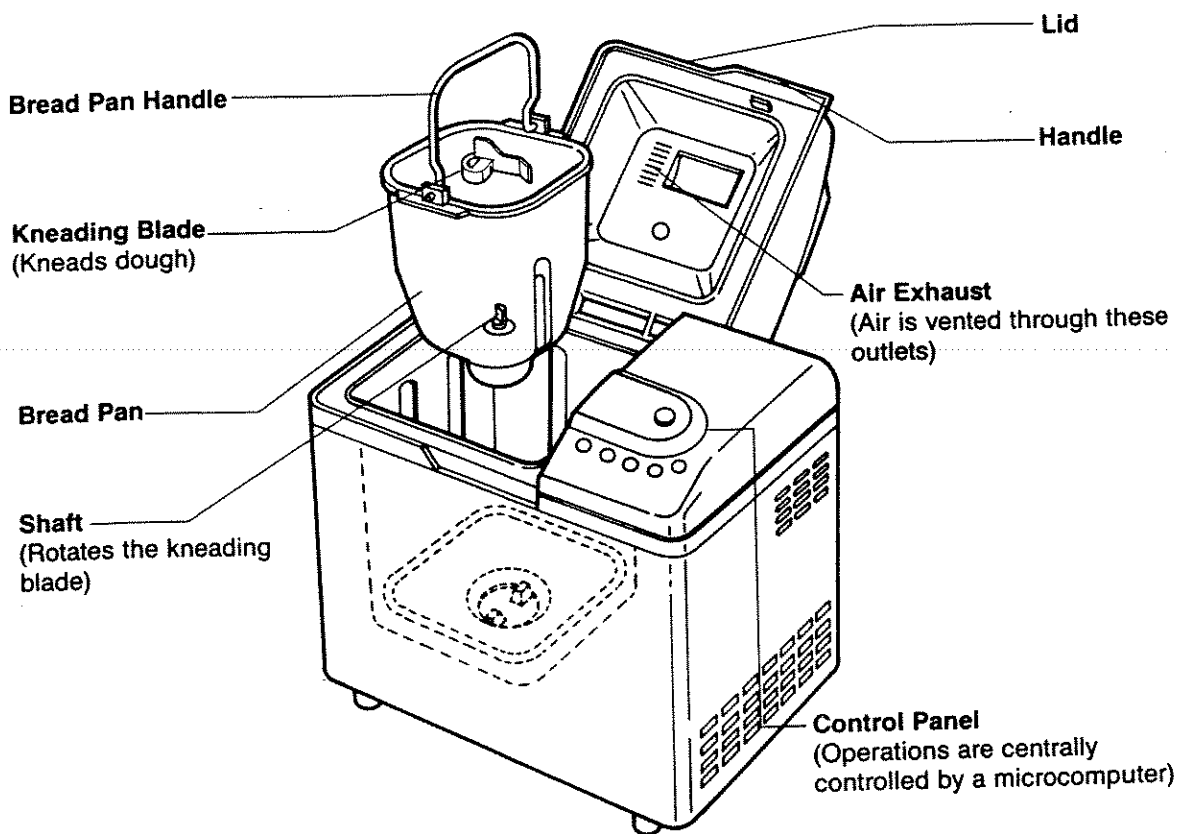
## ■ Program Specifications

Process \ Program	Bread	Bread Rapid	Whole Wheat Bread	Dough
1 Timer set	4:10-13 hours	—	4:10-13 hours	—
2 Pre-heat	—	—	20 min	—
3 1st knead	7 min	7 min	13 min	6 min
4 Rest	5 min	5 min	50 min	5 min
5 2nd knead	12 min	12 min	12 min	12 min
6 1st rise	40 min	20 min	20 min	40 min
7 Gas squeeze	4 sec	4 sec	4 sec	4 sec
8 2nd rise	25 min	20 min	15 min	—
9 Gas squeeze	4 sec	4 sec	4 sec	—
10 3rd rise	60 min	46 min	40 min	—
11 Baking	50 min	50 min	50 min	—
12 Cool	20 min	—	20 min	—
13 Hold Warm	3 hours	—	3 hours	—
14 End	End	End	End	End
TOTAL	3:40	2:40	4:00	1:03

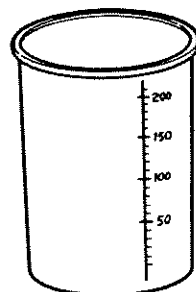
- The Basic Bread and Whole Wheat Bread Program contains an audible signal (4 beeps) which sounds 3 minutes before the end of the 2nd kneading.  
 This tells you to add the additional ingredients (ie raisin nuts or vegetable etc.) required in the specialty bread recipes.

- The beeper sounds 8 times at the end of cooling process to indicate the bread is done.

## ■ Parts and Functions

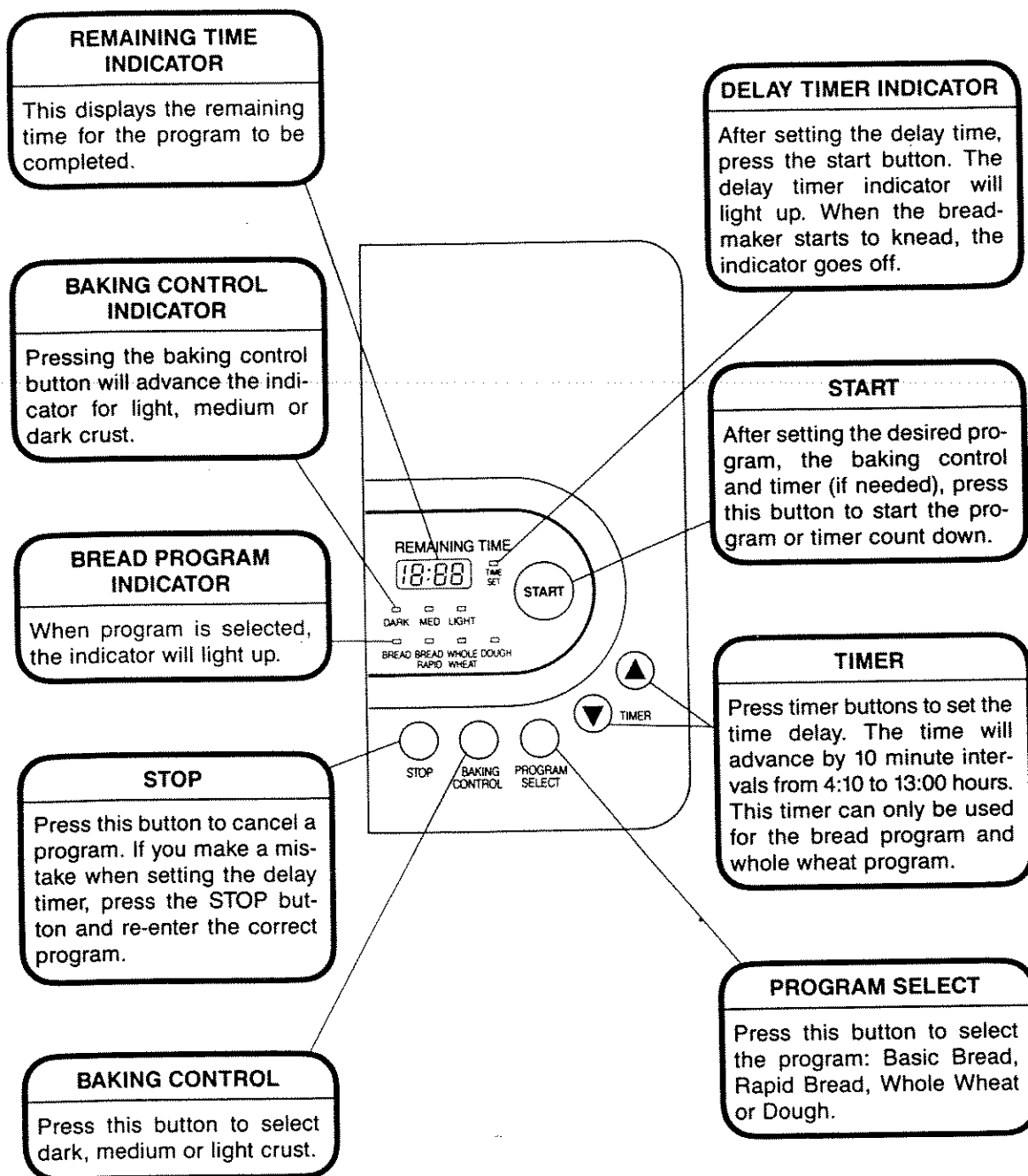


### Accessories



Liquid Measuring Cup  
(1 cup)

## ■ Control Panel



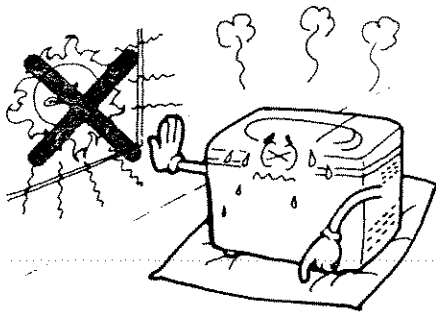
### CAUTION

If you want to cancel the selected program, press the STOP button for more than 1 second at any time during the cycle.

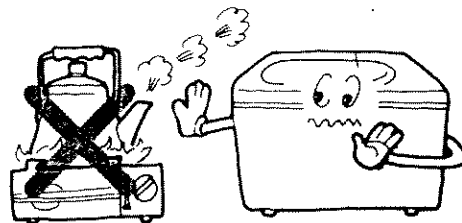
# INSTALLATION AND SAFETY PRECAUTIONS

Read this manual and follow these simple safety precautions before using this appliance.

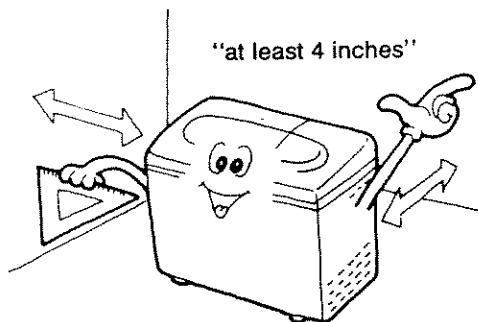
- 1** Use the breadmaker only on heat-resistant surface. Make sure it won't be exposed to direct sunlight.



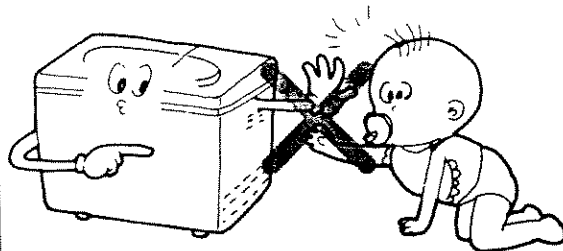
- 4** Do not use the breadmaker near a source of heat or where it is unstable.



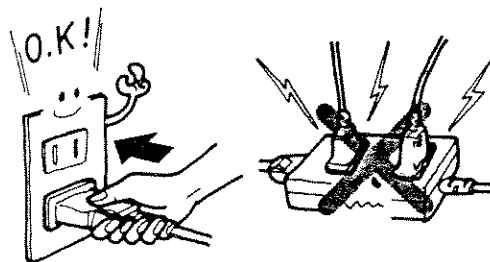
- 2** Allow at least 4 inches clearance on all sides of the breadmaker, when it is in use.



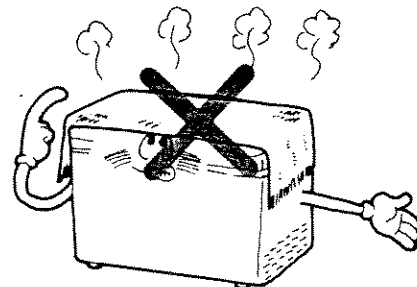
- 5** Keep the breadmaker away from babies and children. They may touch the control panel or hot surfaces during operation.



- 3** Plug the breadmaker into a properly wired wall outlet (120V/60Hz only).



- 6** Do not cover the breadmaker with anything, or put anything in the breadmaker (except the bread pan) as this may cause a fire or a malfunction.

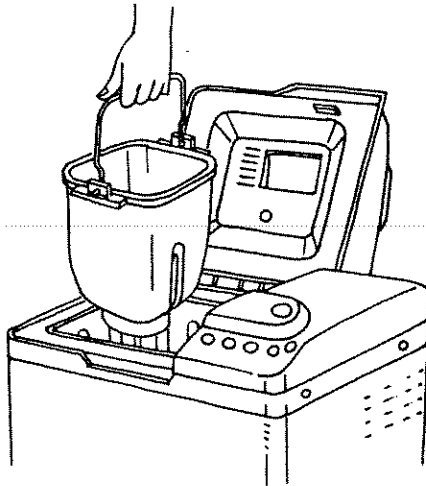




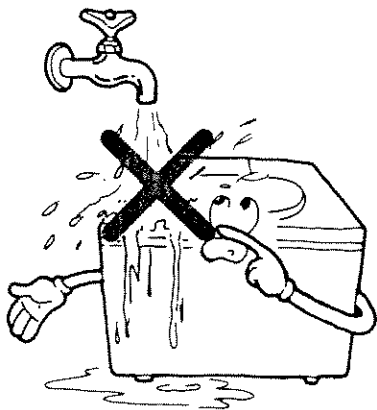
- 7** Do not open the lid or remove the bread pan during operation.

The lid may be opened only during the Bread or Whole Wheat Bread program to add extra ingredients at the indicated time (the beeper will sound 4 times).

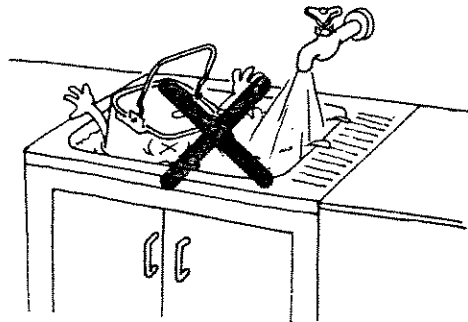
Lifting the lid during operation will allow warm air to escape, thereby hindering the RISE and BAKE stages.



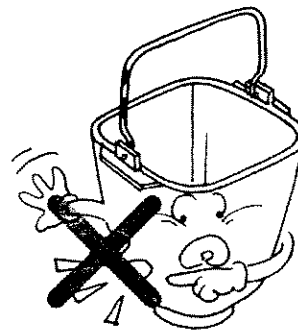
- 8** Never immerse the breadmaker, cord or plug in water. This would be very dangerous.



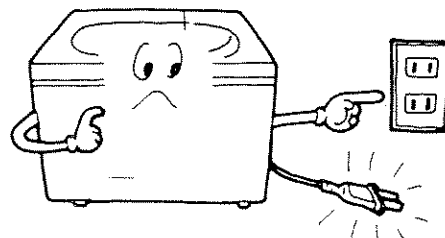
- 9** Do not immerse the bread pan in water. Doing so could cause the shaft to malfunction. To clean the pan, wipe it with a damp cloth.



- 10** Do not dent or damage the bread pan. The breadmaker will not operate properly if it is damaged.



- 11** Be sure to disconnect the power cord by pulling on the plug, and allow the breadmaker to cool down before storing.



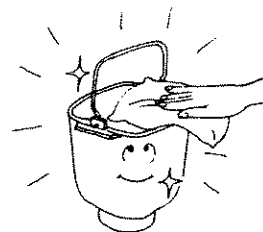
# HOW TO CLEAN

## CLEANING

- Avoid using any cleaning agent other than dish detergent.
- Do not use steel wool or other abrasive materials.
- Do not wash the removable parts in the dishwasher.



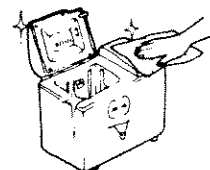
- Do not immerse the bread pan in water. Wipe clean with a damp cloth, then dry thoroughly.



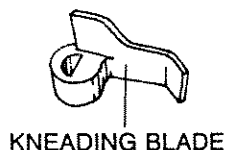
- Wipe the shaft with a soft cloth or sponge to prevent damage to the seal packing. Allow to dry before storing the pan inside the bread maker.



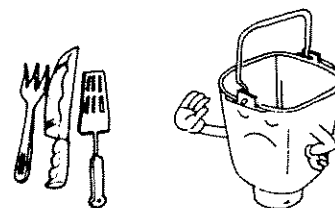
- Wipe the exterior with a damp dish cloth. Do not immerse in water or splash with water.
- After using, cool and wipe out crumbs or flour from the oven interior with a dampened washcloth. A dampened, small soft brush may also be used.



- Wash the kneading blade with a soft cloth or sponge, and let dry. If necessary, immerse in water for a while and clean with a soft toothbrush. Dry thoroughly. The kneading blade should be removed and cleaned after use.



- Do not use metal utensils to prevent damage to the non-stick coating of the bread pan.



**NOTE:** The non-stick coating may change colour after prolonged use. This is caused by moisture and steam, and in no way affects performance.

## STORING

- Be sure breadmaker is completely cooled before storing.
- All removable parts should be thoroughly cleaned and dried.
- Store breadmaker with lid closed.

# OPERATION

## ■ Ingredients Used for Breadmaking

Use only fresh ingredients. Check the expiration dates. Yeast that has expired will produce unsatisfactory results. Measure ingredients accurately, using the liquid measuring cup (provided). A set of dry measures will be needed to measure the flour ingredients properly. (See "Tips for Measuring Ingredients Accurately"). For best results, all ingredients (except liquid) should be at room temperature for baking bread.

### BASIC INGREDIENTS

#### • Flour

When flour is mixed with liquid and kneaded, the protein in it, known as Gluten, stretches and incorporates air bubbles to produce a light, finetextured loaf. Hard Wheat Flour (Bread flour) is best since it has more Gluten content. Specialty Flours may be used, usually in combination with Bread Flour. This is because many of them are lower in Gluten and would not produce a good bread structure used alone. Whole Wheat and Rye Flours are examples of Low-Gluten Flour. Flour should be stored in a cool, dry place in a well-sealed bag or container to keep it fresh and prevent absorption of strong odors or moisture. Do not sift flour.

#### • Gluten

Vital wheat gluten is a natural protein derived from wheat. When added to recipes containing heavy flours such as whole wheat or rye, it improves the shape of the loaf of bread. May be purchased at health food or grocery stores.

#### • Salt

Salt adds flavor, used in small amounts. It also controls the action of yeast to produce a firm dough which rises slowly and evenly. Too much salt kills yeast and bread will not rise properly. Salt substitute may be used.

#### • Sugar

Sugar activates the yeast, adds sweetness, makes the crust brown, and the bread soft. Brown sugar, honey, molasses or corn syrup can also be used, adding vitamin B and minerals. Do not use sugar substitute.

#### • Fat

Butter adds flavor to the bread. Margarine may be substituted, if desired. Vegetable oils or shortening can also be used. Fat helps keep bread

tender and moist. Olive oil is often used in pizza dough to impart good flavor. Vegetable, corn, peanut, safflower, soy or sunflower oils can also be used. Fats should be at room temperature before adding to recipes in the breadmaker.

#### • Liquid

Water should be warm (77°F ~ 86°F/25°C ~ 30°C) and added to bread pan before other ingredients. When the timer is used, water should be cool (70°F/20°C). Water produces a crisper crust. Reconstituted dry milk powder should be used when the timer is used to prevent fresh milk from spoiling during the delay time. When flour is mixed with liquid, gluten is developed and air is trapped, thus allowing the dough to rise. If a loaf is small, heavy and has a dense, moist texture, too little liquid was used. If a loaf falls while baking, too much was used.

#### • Yeast

When yeast is combined with sugar and water at the right temperature, the yeast generates a gas, carbon dioxide, which makes the dough rise. Too much heat will kill yeast, (130°F/54°C), too little will slow down its action. Be sure to check the expiration date on the yeast you buy since aged yeast usually performs poorly. Store yeast in the refrigerator or freezer to keep it fresh. Remove only the amount required for the recipe. Yeast should be allowed to come to room temperature before using. Always use Dry Granular Quick/Rapid Rise or Active Dry Yeast in the Breadmaker for best results. It does not need preliminary fermentation; it is added together with the flour. This type of yeast is available in small packets but is more economical purchased in a can. Packets contain a scant 3 teaspoons of yeast. Measure yeast accurately for best results and follow quantities given in each individual recipe.

## ADDITIONAL INGREDIENTS

### • Eggs

Eggs add color, richness and leavening to bread. When using eggs in breadmaking, their large water content must be accounted for in the formula. An average size egg contain about  $\frac{3}{4}$  cup of water.

### • Fruits, Vegetables

When adding fruits or vegetable to the bread, their sugar and water contents must be considered. Total weight of fruits or vegetables used should not exceed 15% of the flour weight. For the best results, add these ingredients when the beeper sounds during the 2nd kneading.

### • Raisins, Nuts

When adding Raisin and nuts to the bread their sugar and fats contents should be considered. The height of bread containing these ingredients may be low because the chopped nuts or raisins cut the gluten structure. For the best results, wait for the beeper to sound, indicating the time to add these ingredients.

## ■ Tips for breadmaking

### — DRY GRANULAR YEAST

- FAST/RAPID or ACTIVE DRY YEAST can be used. Experimentation regarding yeast may be necessary due to altitude variations and room temperature.
- COMPRESSED (CAKE) YEAST can not be used with your breadmaker.

### HIGH ALTITUDE ADJUSTMENTS

- Increase amount of water 1-4 Tbsp
  - Decrease sugar / honey 1-3 tsp
  - Decrease yeast  $\frac{1}{8}$ - $\frac{1}{4}$  tsp
  - Increase gluten 1-3 tsp
- The higher the altitude the greater the changes.

### — DRY MILK POWDER

Dry milk powder is preferable to fresh milk since it can be used on the timer program without risk of spoiling while it sits in the bread pan at room temperature. Dry milk adds nutrition to bread when it is used. Milk produces a velvety texture and a softer crust. Buttermilk powder may also be used to enhance the butter flavor in bread. Add 1 tablespoon of dry milk or buttermilk to bread where water is used as the liquid, as in our basic recipes.

### — TIPS FOR VARIATION:

When changing recipe portions, adding too much wheat germ, nuts, cinnamon, milk, fruit, vegetables, etc., will inhibit the rising of the bread. Portions may be varied in the Dough Program more easily, but this may affect the baking results.

**NOTE:** Fresh eggs, sour cream, milk, cream, and cottage cheese are not recommended for Delayed Baking with the Timer. These ingredients may spoil. Fresh milk can be used to replace the dry milk and water in recipes that are to be baked immediately.

**NOTE:** Place spices, dried fruit and vegetables away from the liquid ingredients so they do not soak up the liquids.

## ■ Measuring the ingredients

### BASIC RECIPES

#### BASIC BREAD

1.0 lb	Ingredients	1.5 lb
2 cups	Bread Flour	3 cups
1 TBL	NFD milk	1½ TBL
1½ TBL	Sugar	2 TBL
1 tsp	Salt	1½ tsp
1 TBL	Butter	2 TBL
¾ cup	Water	1⅓ cup plus 1 TBL
2¼ tsp	Active Dry Yeast or	2½ tsp
1 tsp	Fast Rise Yeast	1½ tsp

#### WHOLE WHEAT BREAD

1.0 lb	Ingredients	1.5 lb
2½ cups	Whole Wheat Flour	3¾ cups
2 TBL	NFD milk	3 TBL
¼ cup	Brown Sugar	⅓ cup
1 tsp	Salt	1½ tsp
1 TBL	Butter	2 TBL
1 cup	Water	1⅓ cup
2 tsp	Active Dry yeast or	2¼ tsp
1½ tsp	Fast Rise Yeast	1¾ tsp

Dry Quick Rise/Active Dry Yeast does not need preliminary fermentation.

### TIPS FOR MEASURING INGREDIENTS

- Dry ingredients: Use standard conventional dry measures. Fill the measure to overflowing, then level it off. Dry measures are essential for accurate measurement.
- Sugar, fat, yeast, salt, spices, dry milk power, etc.:



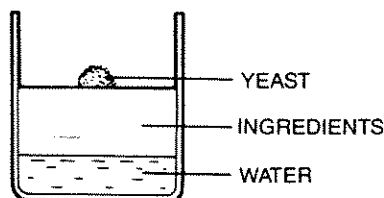
LEVEL



NOT HEAPING

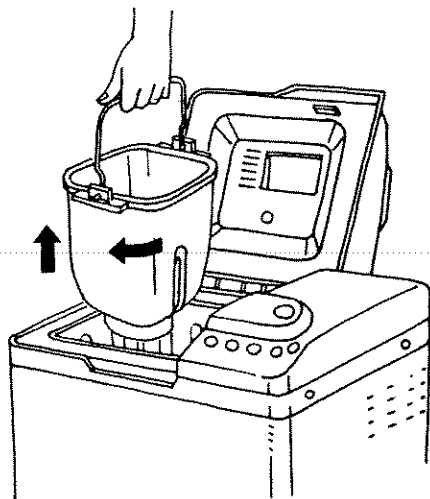
Fill teaspoon or tablespoon measure to overflowing, then level off, as above.

- Liquid ingredients: Use the measuring cup provided with your breadmaker.  
Place the measure on a level surface. Fill to specified mark and check the measurement at eye level. Accurate measuring is critical to good bread.
- When using bread mixes:  
When using a bread mix, place ingredients in bread pan in the following sequence:

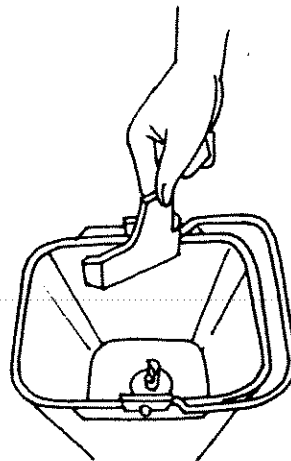


## ■ Programming — Basic Bread, Rapid Bread, Whole Wheat Bread

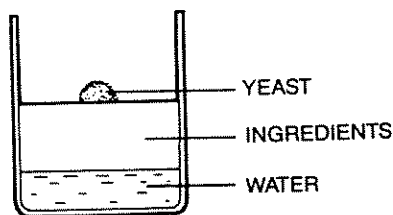
- 1** Open the lid and remove the bread pan by turning the bread pan clockwise and then pull straight up, using the handle.



- 2** Mount the kneading blade on the shaft.



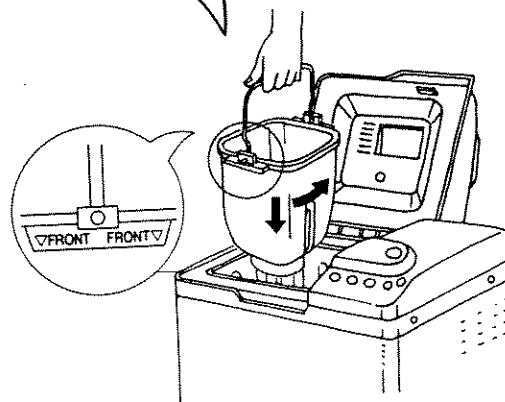
- 3** Place all ingredients in the bread pan. Make sure not to omit any ingredients.



**NOTE:** When using the timer, add the yeast last on top of the flour and away from the liquid. This is critical for good results.

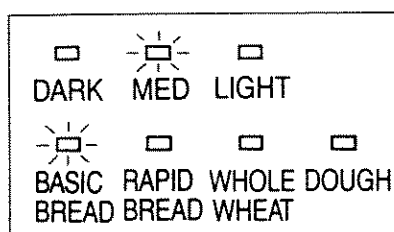
- 4** Place the bread pan in the bread-maker and turn counter clockwise.

Align the (▽ FRONT) mark to the FRONT side of the breadmaker.

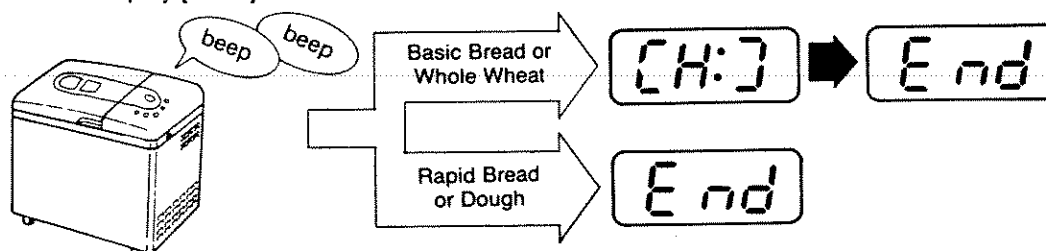


**5** Close the lid slowly and tightly using the handle. Plug into a outlet, then the display will light up.

**6** After selecting program and baking control, press the START button. If you press the START button without selecting program and baking control, BASIC BREAD PROGRAM (MED) is selected automatically.

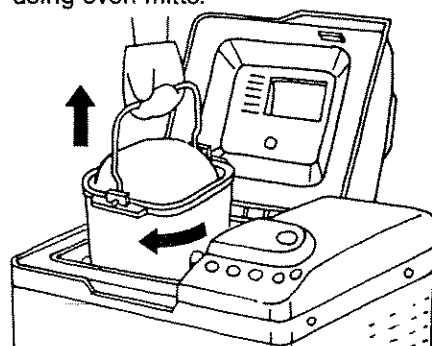


**7** The beeper will sound 4 times indicating bread is done. In the Basic Bread or Whole Wheat Programs, if you don't take the bread out of the breadmaker immediately after it is done, the bread will be kept warm for 3 hours. The time display will read [ : H ] for 3 hours, after which it will display [ End ].

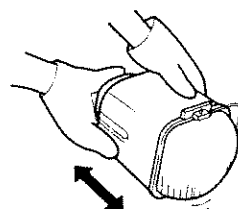


**NOTE:** The beeper sounds 4 times when baking is complete. Cooling then proceeds. When serving bread that is just baked, press the STOP button first, then take the bread out from the bread pan (Be sure to use oven mitts, because the pan is very hot). Dissipate heat by placing a towel or other cloth under the bread before cutting. Turn the loaf on its side and cut with a serrated knife for slices that will fit in a toaster.

**8** Press the STOP button for more than 1 second, and remove the bread pan using oven mitts.



**9** Turn the bread pan upside down and gently shake it to release the bread.



Place the bread on a wire rack to allow the steam to escape and allow it to cool.

**CAUTION:**

- The bread pan, kneading blade and bread will be very hot.
- Always unplug after each use.


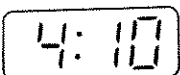

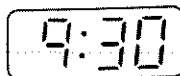


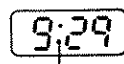
**CAUTION**

- If you didn't take the bread out of the bread pan immediately after baking in Rapid Bread program, the bread may contain some moisture.
- After taking the bread out of the bread pan, please be sure the kneading blade is not lodged in the bread.

## ■ Programming the Delay Timer

Set the timer for how ever long you want to wait before the bread is done (from 4:10 to 13 hours, in 10 minutes intervals.)


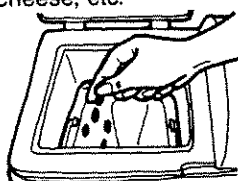
**EXAMPLE:** It is 9:00 p.m. now. The bread should be ready at 6:30 a.m. the next morning. Set the timer for 9:30, because there are 9 hours and 30 minutes between 9:00 p.m. and 6:30 a.m.

	<p>1. When pressed, the time will advance in 10 minutes increment.</p> 	<p>NOTE: If you pass the desired delay time, push the (▼) button to go back. Continually pressing the (▲) button will advance the time faster, up to 13:00. This is the longest that the timer may be delayed. It will then count in 1 minute increments down to 3:40, after which it will start.</p>
 <p>TIMER</p>	<p>2. When constant pressure is applied to the pad, the time will advance quickly.</p> 	
 <p>START</p>	<p>3. Press the START button and the timer is set. The timer set indicator is lit, and the colon blinks. After one minute, 9:29 is displayed, and the timer continues to count down.</p>	<p>TIMER SET indicator light up.</p>   <p>Colon will blink</p>

## ■ Programming Specialty Breads—Raisin bread, Nut bread, etc.

**NOTE:** SEE COOKBOOK GUIDE FOR RECIPES.

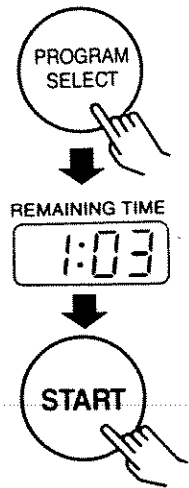
The Delay Timer and the Rapid Bread program can not be used for Specialty Bread.

	<p>1. After selecting program, press the START button. Notice that the timer displays how long it will take to complete the bread making program.</p>
<div data-bbox="349 1404 625 1457">Primary Kneading</div> <div data-bbox="454 1468 519 1510">↓</div> <div data-bbox="349 1510 625 1564">Rest</div> <div data-bbox="454 1574 519 1617">↓</div> <div data-bbox="349 1617 625 1670">Secondary Kneading</div>	<p>2. After about 22 minutes from the start (and 3 minutes before the secondary kneading is finished), 4 beeps indicate the time to add any additional ingredients — raisins, nuts, cheese, etc. Open the lid and add ingredients quickly and evenly over the dough. Opening the lid at this time will not stop the kneading, so be careful. Now the unit will continue through the remaining stages automatically.</p> 
<p><b>NOTE:</b></p> <ul style="list-style-type: none"> <li>• Remember that the beeper signals when to add additional ingredients.</li> <li>• Do not add the additional ingredients before the machine beeps 4 times. If you do, the ingredients may be crushed, the dough may not rise sufficiently and the results may be poor.</li> <li>• After adding the extras, quickly close the lid to prevent heat loss.</li> <li>• It is better to select light baking control for a soft and delicious crust.</li> </ul>	





## ■ Programming Dough

The Delay Timer cannot be used for the dough program.

	1. Choose a recipe.
	2. Press the PROGRAM SELECT button 4 times; the dough indicator will be lit. The remaining time displays 1:03. Press the START button.
	3. After 1 hour and 3 minutes the beeper will sound indicating the time to remove the dough.
	4. Follow your recipe directions to complete whatever you have chosen to make.

## ■ Baking Control

All loaves of bread baked in the breadmaker use this function.

The Baking Control function is used to select the color of the crust. It can be baked light, medium or dark—you decide!	
	1. Press one time, medium is selected. 2. Press more than one time, the baking control function will be advanced as follows:
	
<b>NOTE:</b> It is not necessary to press the Baking Control button when medium is desired. Just press the START button and the Baking Control will be set at medium automatically.	

## ■ Crust Treatments (use only with dough program)

Always allow optimum rising of shaped dough. Then, use a pastry brush to gently apply the glaze. Bake as directed in the recipe. For a shiny, golden crust, use Egg Glaze or Egg Yolk Glaze. For a shiny, chewy crust, use Egg White Glaze.

**NOTE:** Without the Egg yolk Glaze, the crust will be less golden in color.

Egg Glaze	Mix 1 slightly beaten egg with 1 tablespoon (15 ml) water or milk.
Egg Yolk Glaze	Mix 1 slightly beaten egg yolk with 1 tablespoon (15 ml) water or milk.
Egg White Glaze	Mix 1 slightly beaten egg white with 1 tablespoon (15 ml) water.

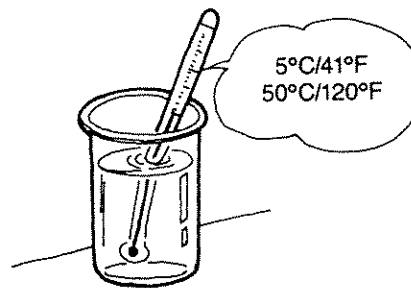
# STORING BREAD

## ■ Storing Freshly-Made Bread and Bread Products

- There are no preservatives in your homemade breads so proper storage is most important.
- Always cool bread completely before storing.
- Store bread in an airtight container, or seal tightly in a plastic bag.  
Placing a rib of fresh celery in the bag will help keep bread fresh longer.
- For best results do not store unbaked yeast dough in your freezer for more than 2 weeks.
- To prolong storage, baked loaves may be frozen. Wrap in a tightly sealed plastic freezer bag.
- To freeze unbaked bread dough:  
Shape loaf and wrap well in plastic film or foil. Make sure the loaf will fit easily into the baking pan because it will spread out a little before freezing. Place the shaped loaf on a flat surface in the freezer so the shape will be maintained until frozen completely.
- To thaw frozen dough:  
Remove a frozen loaf from the freezer. Place loaf in a greased baking pan. Allow the loaf to thaw (covered) and rise in a warm, draft-free place until almost doubled in size. This time will be approximately 6 hours for a standard loaf. Alternatively, thaw the loaf in the refrigerator overnight, then unwrap, place in baking pan and allow it to rise for approximately 2 hours in a warm place.
- To freeze unbaked rolls:  
Shape rolls and place them on greased baking sheets or in muffin pans, whichever the recipe directs. Cover the pan and rolls with plastic film or foil and place in the freezer. Freeze completely. Remove rolls from the baking sheets and place them in well-sealed freezer bags. Label and date each bag.
- To thaw frozen bread rolls:  
Remove rolls from the freezer 2 hours before baking. Place rolls 1 inch (2.5 cm) apart on greased baking sheets. Cover loosely with a clean cloth and let rise for 1½ to 2 hours in a warm, draft-free place.

### Proper Water Temperature

The temperature of the room and the water used will affect the baking results. Use cold water (about 5°C/41°F) if the room temperature is high (over 25°C/78°F). If the room is cold (under 10°C/50°F) use warm water (50°C/120°F).



# TROUBLESHOOTING

## ■ Troubleshooting

The consistency of the dough can be checked while it is mixing (in the first 7 minutes). Dough should appear pliable and elastic. If too dry, add water one tablespoon at a time. If dough is too moist, add flour.

PROBLEM	SOLUTIONS
Dough does not rise enough.	<ul style="list-style-type: none"><li>• Liquids are too hot (above 105°F/40°C).</li><li>• Inactive yeast; or not enough yeast.</li><li>• Ingredients are too cold.</li><li>• Too much salt.</li></ul>
Bread flops over sides of pan.	<ul style="list-style-type: none"><li>• Too much dough.</li><li>• Bread has over risen (reduce amount of yeast slightly).</li><li>• Not enough sugar.</li></ul>
Crust pale in color.	<ul style="list-style-type: none"><li>• Not enough sugar.</li></ul>
Bread does not keep well.	<ul style="list-style-type: none"><li>• Bread lasts up to 5 days if stored in the refrigerator.</li></ul>
Loaves spread out or lose shape instead of rising.	<ul style="list-style-type: none"><li>• Dough too soft.</li></ul>
Bread falls during bake cycle.	<ul style="list-style-type: none"><li>• Bread over risen (reduce amount of yeast slightly).</li></ul>
Bread has coarse texture; crumbly.	<ul style="list-style-type: none"><li>• Bread over risen (reduce amount of yeast slightly).</li></ul>
Bread has unusual aroma.	<ul style="list-style-type: none"><li>• Stale ingredients used.</li><li>• Too much yeast.</li></ul>
Sticky bread which slices unevenly.	<ul style="list-style-type: none"><li>• Always use a serrated bread knife.</li><li>• Allow bread to cool longer before slicing.</li></ul>

# BEFORE REQUESTING SERVICE

Please Check the Followings:

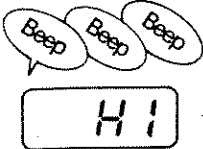
BAKING RESULTS:		Breadmaker does not operate.	Smoke emitted from steam vent. Burning smell.	Sides of bread collapse and bottom is damp.	Bread rises too much	Collapsed after over-rising.	Bread doesn't rise enough.	Unleavened or not leavened enough				Underbaked	Slices unevenly and is sticky.
								Top of bread floured.	Under-browned.	Browned and floured sides, and raw.	Sides flour coated bottom.		
Please check the following:													
OPERATIONAL ERRORS		Unplugged											
		Oven area is too hot (display H ; )											
		Ingredients spilled on heating element											
		START/STOP button was pressed after starting											
		Top lid was open during operation.											
		Program selection was wrong (Dough mode was chosen).											
		Bread left in bread pan too long after baking.											
		Bread sliced just after baking (Steam was not allowed to escape).											
		Water added after kneading flour.											
		Kneading blade not installed properly in pan.											
MEASUREMENT ERRORS		Flour	Not enough										
			Too much										
		Yeast	Not enough										
			Too much										
			No yeast										
		Water	Not enough										
			Too much										
		No sugar or molasses											
		Ingredients used other than prescribed.											
INGREDIENT PROBLEMS		Flour	Old flour used										
			Wrong type of flour used.										
		Yeast	Yeast touched water before kneading.										
			Old yeast used										
			Wrong type of yeast used.										
		Temperature of water was either too hot or too cold.											

## ■ Questions and Answers for the breadmaker


Question	Answer
<b>1</b> Why does the height and shape of bread differ in each use?	The height and shape of bread may differ depending on the ingredients, room temperature and length of the timer cycle. Also accurate measurement of ingredients is essential to make delicious bread.
<b>2</b> The bread has an unusual odor, why?	Stale ingredients may have been used or too much yeast may have used. Always use fresh ingredients. Accurate measurements are essential to make delicious bread.
<b>3</b> The kneading blade comes out with the bread.	This can happen as the kneading blade is detachable. Use a non-metal utensil to remove it. <b>Caution:</b> The kneading blade will be hot.
<b>4</b> The bread has a floured corner.	Sometimes flour in the corner of the bread pan may not have been completely kneaded into the dough. Scrape it off with a knife.
<b>5</b> Why can the timer only be set for not less than 4, nor more than 13 hours?	The complete bread program takes a minimum of 3 hours and 40 minutes. Longer delay times could alter the baking results.
<b>6</b> Timer cannot be used for DOUGH program. Why?	The breadmaker cannot shape individual rolls, dough-nuts, etc.
<b>7</b> Can ingredients be halved or doubled?	If there is too little in the bread pan, the kneading blade cannot knead well enough. If there is too much, bread swells out of the bread pan.
<b>8</b> Can fresh milk be used in place of dry milk?	Yes. Be sure to deduct the same measurement of water to equal any liquid substitution. Fresh milk is not recommended when using the timer, because it may spoil while sitting in the bread pan.
<b>9</b> What happens if the bread-maker is unplugged during operation by accident?	If there was a power interruption during operation, the program will be affected. Plug in again, and the operation will continue. If the interruption in power is longer, new ingredients will have to be used and the program re-set.

## ■ Display Signals

When the START pad is pressed:

Display	Reason	How to reset
	<p>The oven area is too hot (above 40°C/105°F). This may occur during continuous use.</p>	<p>When the oven area has cooled, press STOP button and start again.</p>

### During operation

<p>During operation the remaining time displays as follows:</p> 	<p>There has been an interruption in the power supply (unplugging of the power cord, or malfunctioning of a household fuse or breaker).</p>	<p>Remove the dough and start again using all new ingredients.</p>
--	---	--

## SPECIFICATIONS

Power supply		A.C 120 V 60 Hz
Power Consumption	Heater	550 W
	Kneading Motor	80 W
Dimensions (W×D×H)		13¾"×10¼"×13" (35.0×26.0×33.0 cm)
Weight		APPROX 16 lbs (Approx. 7.1 kg)
Timer		13 hours digital timer
Cord		3' 11" (1.2 m)
Thermal Fuse	Main Heater Protector	378°F/192°C
	Kneading Motor Protector	248°F/120°C

# COOKBOOK GUIDE

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### NOTE

- Recipes can be converted from 1½ LB to 1 LB by adjusting the amount of ingredients in the recipe.
- Experimentation regarding yeast amounts may be necessary due to altitude variations.
- Use Active Dry Yeast for these recipes, not Rapid Rise Yeast.
- NFD milk = non fat dry milk.

# BREADS

NOTE: Use active dry yeast for these recipes, not Rapid Rise Yeast.

## BASIC WHITE BREAD

Makes a 1 LB or 1½ LB loaf.

### BASIC WHITE BREAD

Ingredients	1 LB	1½ LB
water	¾ cup	1 cup plus 1 TBL
bread flour	2 cups	3 cups
NFD milk	1 TBL	1½ TBL
salt	1 tsp	1½ tsp
sugar	1½ TBL	2 TBL
butter	1 TBL	2 TBL
yeast	2¼ tsp	2½ tsp

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed : water, flour, salt, sugar, milk, butter and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Basic Bread" cycle.
6. Using baking control, select crust color. "Medium" is recommended for first loaf.
7. Press start.
8. At end of cycle, remove bread pan using oven mitt.

## CHILE CORN BREAD

Makes a 1½ LB loaf.

### CHILE CORN BREAD

Ingredients	Amount
water	1 cup plus 2 TBL
bread flour	3¼ cups
corn meal	½ cup
sugar	2 TBL
salt	1 tsp
shortening	1½ TBL
yeast	2½ tsp
whole corn drained	¾ cup
cilantro, optional	2 tsp

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add water, flour, cornmeal, sugar, salt, shortening and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Basic Bread" cycle.
6. Using baking control, select crust color. "Medium" is recommended for first loaf.
7. Press start.
8. At beep, add remaining ingredients.
9. At end of cycle, remove bread pan using oven mitt.



## FRENCH BREAD

Makes a 1½ LB loaf.

### FRENCH BREAD

Ingredients	Amount
water	1¼ cup
bread flour	3⅓ cups
sugar	2 TBL
salt	1½ tsp
yeast	2½ tsp

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add water, flour, sugar, salt and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Basic Bread" cycle.
6. Using baking control, select crust color. "Medium" is recommended for first loaf.
7. Press start.
8. At end of cycle, remove bread pan using oven mitt.

## CINNAMON RAISIN

Makes a 1 LB or 1½ LB loaf.

### CINNAMON RAISIN

Ingredients	1 LB	1½ LB
water	¾ cup	1 cup plus 2 TBL
bread flour	2 cups	3 cups plus 1 TBL
salt	1 tsp	1½ tsp
brown sugar	2 TBL	3 TBL
NFD milk	1 TBL	1½ TBL
butter	1 TBL	2 TBL
cinnamon	1 tsp	2 tsp
yeast	2¼ tsp	2½ tsp
walnuts, chopped	¼ cup	⅓ cup
raisins	¼ cup	⅓ cup

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add water, flour, salt, brown sugar, milk, butter, cinnamon and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Basic Bread" cycle.
6. Using baking control, select crust color. "Medium" is recommended for first loaf.
7. Press start.
8. At beep, add remaining ingredients.
9. At end of cycle, remove bread pan using oven mitt.

## GRANOLA

Makes a 1 LB or 1½ LB loaf.

### GRANOLA

Ingredients	1 LB	1½ LB
water	¾ cup plus 2 TBL	1 cup plus 2 TBL
bread flour	1½ cups	2 cups
wheat flour	¾ cup	1 cup
granola	½ cup	¾ cup
NFD milk	1 TBL	2 TBL
honey	3 TBL	¼ cup
butter	1 TBL	2 TBL
salt	1½ tsp	2 tsp
yeast	2¼ tsp	2½ tsp
walnuts, chopped	¼ cup	⅓ cup

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add water, flour, granola, milk, honey, butter, salt.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Basic Bread" cycle.
6. Using baking control, select crust color. "Medium" is recommended for first loaf.
7. Press start.
8. At beep, add remaining ingredients.
9. At end of cycle, remove bread pan using oven mitt.

## LIMPA

Makes a 1½ LB loaf.

### LIMPA

Ingredients	Amount
water	1 cup plus 2 TBL
bread flour	2 cups
rye	1 cup
cocoa	1 TBL
orange rind	1 TBL
brown sugar	2 TBL
salt	1 tsp
canola or vegetable oil	2 TBL
molasses	2 TBL
anise seed	1 tsp
caraway seed	½ tsp
yeast	2¼ tsp

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add water, flour, rye, cocoa, orange rind, brown sugar, salt, oil, molasses, anise seed, caraway seed and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Basic Bread" cycle.
6. Using baking control, select crust color. "Medium" is recommended for first loaf.
7. Press start.
8. At end of cycle, remove bread pan using oven mitt.

## POPPY

Makes a 1½ LB loaf.

### POPPY

Ingredients	Amount
water	1 cup plus 2 TBL
bread flour	3 cups
NFD milk	2 TBL
salt	1½ tsp
vegetable oil	1 TBL
honey	2 TBL
lemon peel	1 TBL
poppy seeds	¼ cup
nutmeg	¼ to ½ tsp
yeast	2¼ tsp

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add water, flour, milk, salt, oil, honey, lemon peel, poppy seeds, nutmeg and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Basic Bread" cycle.
6. Using baking control, select crust color. "Light" is recommended for first loaf.
7. Press start.
8. At end of cycle, remove bread pan using oven mitt.

## OATMEAL

Makes a 1 LB or 1½ LB loaf.

### OATMEAL

Ingredients	1 LB	1½ LB
water	¾ cup plus 1 TBL	1 cup plus 1 TBL
bread flour	2 cups plus 2 TBL	3¼ cups
salt	1½ tsp	2 tsp
butter	1 TBL	1 TBL
NFD milk	1 TBL	1½ TBL
molasses	3 TBL	¼ cup
old fashioned oats	½ cup	¾ cup
yeast	2 tsp	2 tsp

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add water, flour, salt, butter, milk, molasses, oats and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Basic Bread" cycle.
6. Using baking control, select crust color. "Medium" is recommended for first loaf.
7. Press start.
8. At end of cycle, remove bread pan using oven mitt.

## SQUAW

Makes a 1½ LB loaf.

### SQUAW

Ingredients	Amount
water	1 cup plus 1 TBL
bread flour	1¾ cups
wheat flour	1 cup
rye flour	¾ cup
brown sugar	¼ cup
vegetable oil	2 TBL
honey	2 TBL
salt	1 tsp
yeast	2½ tsp

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add water, flour, brown sugar, oil, honey, salt and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Basic Bread" cycle.
6. Using baking control, select crust color. "Light" is recommended for first loaf.
7. Press start.
8. At end of cycle, remove bread pan using oven mitt.

## SUNSHINE NUT

Makes a 1 LB or 1½ LB loaf.

### SUNSHINE NUT

Ingredients	1 LB	1½ LB
water	¾ cup plus 1 TBL	1 cup plus 2 TBL
bread flour	1½ cups	2½ cups
wheat flour	½ cup	¾ cup
salt	1 tsp	1 tsp
NFD milk	1 TBL	2 TBL
honey	3 TBL	¼ cup
butter	1 TBL	2 TBL
orange peel	1 tsp	1 TBL
yeast	1¾ tsp	2 tsp
sunflower seeds	⅓ cup	½ cup

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add water, flour, salt, milk, honey, butter, orange peel and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Basic Bread" cycle.
6. Using baking control, select crust color. "Medium" is recommended for first loaf.
7. Press start.
8. At beep, add remaining ingredients.
9. At end of cycle, remove bread pan using oven mitt.

## CRANBERRY/CHERRY

Makes a 1½ LB loaf.

### CRANBERRY/CHERRY

Ingredients	Amount
cranberry, juice	1 cup plus 2 TBL
bread flour	3 cups plus 1 TBL
salt	1½ tsp
sugar	3 TBL
NFD milk	2 TBL
butter	2 TBL
vanilla	1 tsp
yeast	2½ tsp
almonds, chopped	½ cup
cranberries or cherries dried	⅓ cup

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add juice, flour, salt, sugar, milk, butter, vanilla and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Basic Bread" cycle.
6. Using baking control, select crust color. "Medium" is recommended for first loaf.
7. Press start.
8. At beep, add remaining ingredients.
9. At end of cycle, remove bread pan using oven mitt.

## HONEY MUSTARD

Makes a 1½ LB loaf.

### HONEY MUSTARD

Ingredients	Amount
water	½ cup
chicken broth	½ cup
bread flour	2 cups
wheat flour	1 cup
salt	1 tsp
NFD milk	1 TBL
honey	2 TBL
vegetable oil	1 TBL
gourmet mustard	2 TBL
chopped chives	2 tsp
yeast	2½ tsp

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add water, chicken broth, flour, salt, milk, honey, oil, mustard, chives and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Rapid" cycle.
6. Using baking control, select crust color. "Medium" is recommended for first loaf.
7. Press start.
8. At end of cycle, remove bread pan using oven mitt.

## PIZZA BREAD

Makes a 1½ LB loaf.

### PIZZA BREAD

Ingredients	Amount
water	1¼ cup
bread flour	3 cups
sugar	2 TBL
salt	1½ tsp
NFD milk	2 TBL
chopped pepperoni	½ cup
mozzarella cheese	⅓ cup
sliced mushrooms	⅓ cup
parmesan cheese	1 TBL
onion flakes	¼ cup
garlic powder	1 tsp
oregano	1 tsp
yeast	2½ tsp

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add water, flour, sugar, salt, milk, pepperoni, mozzarella cheese, mushrooms, parmesan cheese, garlic, oregano and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Rapid" cycle.
6. Using baking control, select crust color. "Medium" is recommended for first loaf.
7. Press start.
8. At end of cycle, remove bread pan using oven mitt.

## ORANGE BREAD

Makes a 1½ LB loaf.

### ORANGE BREAD

Ingredients	Amount
water	1 cup
bread flour	3 cups
sugar	1 TBL
salt	1½ tsp
NFD milk	2 TBL
butter	2 TBL
orange marmalade	¼ cup
lemon juice	2 TBL
lemon peel	1 tsp
orange peel	1 tsp
yeast	2½ tsp

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add water, flour, sugar, salt, milk, butter, marmalade, lemon juice, lemon peel, orange peel and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Rapid" cycle.
6. Using baking control, select crust color. "Medium" is recommended for first loaf.
7. Press start.
8. At end of cycle, remove bread pan using oven mitt.

## APRICOT

Makes a 1½ LB loaf.

### APRICOT

Ingredients	Amount
water	¾ cup plus 1 TBL
bread flour	2½ cups
salt	1½ tsp
vegetable oil	2 TBL
apricot preserves	⅓ cup
old fashion oatmeal	¾ cup
yeast	2½ tsp
• • • • •	• • • • •
dried apricots cut up	½ cup
pecans, chopped	½ cup

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add water, flour, salt, oil, apricot preserves, oatmeal and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Basic Bread" cycle.
6. Using baking control, select crust color. "Medium" is recommended for first loaf.
7. Press start.
8. At beep, add remaining ingredients.
9. At end of cycle, remove bread pan using oven mitt.

## COTTAGE DILL

Makes a 1½ LB loaf.

### COTTAGE DILL

Ingredients	Amount
water	¾ cup
bread flour	3 cups
salt	1½ tsp
NFD milk	1½ TBL
sugar	2 TBL
butter	1½ TBL
cottage cheese	¾ cup
minced dried onions	1 TBL
dill seed	1 TBL
dill weed	1 TBL
yeast	2 tsp

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add water, flour, salt, milk, sugar, butter, cottage cheese onions, dill seed, dill weed and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Rapid" cycle.
6. Using baking control, select crust color. "Medium" is recommended for first loaf.
7. Press start.
8. At end of cycle, remove bread pan using oven mitt.

## CRACKED WHOLE WHEAT

Makes a 1½ LB loaf.

### CRACKED WHOLE WHEAT

Ingredients	Amount
boiling water	½ cup
bulgar wheat	¼ cup
water	¾ cup
salt	1½ tsp
NFD milk	3 TBL
brown sugar	¼ cup
shortening	2 TBL
yeast	2¼ tsp

#### Method

1. Soak 15 to 30 minutes boiling water and bulgar wheat.
2. Remove pan from Bread Machine.
3. Place Kneading blade on shaft in pan.
4. Place ingredients in pan in order listed. Add bulgar wheat, water, salt, milk, sugar, shortening and yeast.
5. Insert pan in machine and turn counter clockwise to lock.
6. Using the program select button, select "Wheat" cycle.
7. Using baking control, select crust color. "Medium" is recommended for first loaf.
8. Press start.
9. At beep, add remaining ingredients.
10. At end of cycle, remove bread pan using oven mitt.

## WHOLE WHEAT WITH GLUTEN

Makes a 1½ LB loaf.

### WHOLE WHEAT WITH GLUTEN

Ingredients	Amount
water	1½ cup plus 1 TBL
wheat flour	3¾ cups
honey	2 TBL
salt	1½ tsp
NFD milk	2 TBL
butter	2 TBL
molasses	1 TBL
gluten	2½ TBL
yeast	2½ tsp

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add water, flour, honey, salt, milk, butter, molasses, gluten and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Wheat" cycle.
6. Using baking control, select crust color. "Medium" is recommended for first loaf.
7. Press start.
8. At end of cycle, remove bread pan using oven mitt.



## SESAME

Makes a 1½ LB loaf.

### SESAME

Ingredients	Amount
water	1 cup plus 1 TBL
bread flour	1½ cups
white flour	1½ cups
honey	2 TBL
salt	1½ tsp
vegetable oil	1 TBL
sesame oil	1½ TBL
yeast	2½ tsp
sesame seed	½ cup

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add water, flour, honey, salt, oil, sesame oil, sesame seed and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Wheat" cycle.
6. Using baking control, select crust color. "Medium" is recommended for first loaf.
7. Press start.
8. At beep, add remaining ingredients.
9. At end of cycle, remove bread pan using oven mitt.

## WHOLE WHEAT

Makes a 1 LB or 1½ LB loaf.

### WHOLE WHEAT

Ingredients	1 LB	1½ LB
water	1 cup	1⅓ cup
wheat flour	2½ cups	3¾ cups
brown sugar	¼ cup	⅓ cup
salt	1 tsp	1½ tsp
NFD milk	2 TBL	3 TBL
butter	1 TBL	2 TBL
yeast	2 tsp	2¼ tsp

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add water, flour, sugar, salt, milk, butter and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Wheat" cycle.
6. Using baking control, select crust color. "Medium" is recommended for first loaf.
7. Press start.
8. At end of cycle, remove bread pan using oven mitt.

## ONION BREAD

Makes a 1 LB or 1½ LB loaf.

### ONION BREAD

Ingredients	1 LB	1½ LB
water	¾ cup plus 1 TBL	1 cup plus 2 TBL
bread flour	2 cups	3 cups
brown sugar	1 TBL	2 TBL
butter	1 TBL	2 TBL
NFD milk	1 TBL	2 TBL
instant onion soup mix-1 ounce	½ package	1 package
yeast	2½ tsp	3 tsp

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add water, flour, sugar, butter, milk, soup mix and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Rapid" cycle.
6. Using baking control, select crust color. "Medium" is recommended for first loaf.
7. Press start.
8. At end of cycle, remove bread pan using oven mitt.

## LIGHT RYE

Makes a 1 LB or 1½ LB loaf.

### LIGHT RYE

Ingredients	1 LB	1½ LB
water	¾ cup	1 cup plus 2 TBL
bread flour	1½ cup	2¼ cups
rye flour	½ cup	¾ cup
cornmeal	2 TBL	2 TBL
NFD milk	2 TBL	2 TBL
salt	1 tsp	1½ tsp
brown sugar	3 TBL	¼ cup
butter	1½ TBL	1½ TBL
caraway seeds	1 TBL	2 TBL
yeast	2¼ tsp	2½ tsp

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add water, flour, rye, cornmeal, sugar, salt, milk, butter, caraway seeds and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Wheat" cycle.
6. Using baking control, select crust color. "Medium" is recommended for first loaf.
7. Press start.
8. At end of cycle, remove bread pan using oven mitt.

## PUMPKIN BREAD

Makes a 1½ LB loaf.

### PUMPKIN BREAD

Ingredients	Amount
water	¾ cup plus 2 TBL
bread flour	3¼ cups
brown sugar	2 TBL
salt	1½ TBL
NFD milk	2 TBL
butter	1 TBL
pumpkin	½ cup
vanilla	1 tsp
ground ginger	1 tsp
ground allspice	1 tsp
roasted pumpkin seed	½ cup
yeast	2¼ tsp

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add water, flour, sugar, salt, milk, butter, pumpkin, vanilla, ginger, allspice, pumpkin seed and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Rapid" cycle.
6. Using baking control, select crust color. "Medium" is recommended for first loaf.
7. Press start.
8. At end of cycle, remove bread pan using oven mitt.

## SPICY BACON

Makes a 1½ LB loaf.

### SPICY BACON

Ingredients	Amount
water	1 cup plus 2 TBL
bread flour	2½ cups
wheat flour	½ cup
salt	1½ tsp
sugar	2 TBL
NFD milk	1 TBL
butter	2 TBL
bacon bits	⅓ cup
chopped parsley	¼ cup
peppercorns finely crushed	¾ tsp
yeast	2½ tsp

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add water, flour, salt, sugar, milk, butter, bacon bits, parsley, peppercorns and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Rapid" cycle.
6. Using baking control, select crust color. "Medium" is recommended for first loaf.
7. Press start.
8. At end of cycle, remove bread pan using oven mitt.

## MIXED DRIED FRUIT BREAD

Makes a 1½ LB loaf.

### MIXED DRIED FRUIT BREAD

Ingredients	Amount
egg plus enough water to measure	1 cup plus 2 TBL
bread flour	3 cups
bran flakes cereal	⅔ cup
salt	1 tsp
NFD milk	2 TBL
honey	2 TBL
nutmeg	½ tsp
vanilla	1 tsp
yeast	2½ tsp
• • • • •	• • • • •
dried fruit pieces	⅔ cup

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add egg mixture, flour, cereal, salt, milk, honey, nutmeg, vanilla and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Basic Bread" cycle.
6. Using baking control, select crust color. "Medium" is recommended for first loaf.
7. Press start.
8. At beep, add remaining ingredients.
9. At end of cycle, remove bread pan using oven mitt.

# DOUGHS

**NOTE:** Use active dry yeast for these recipes, not Rapid Rise Yeast.

## CRUMB BUNS

Makes 9 servings.

\* Preheat oven to 350 degrees.

### CRUMB BUNS

Ingredients	Amount
milk	$\frac{2}{3}$ cup
egg	1
bread flour	3 cups
sugar	$\frac{1}{3}$ cup
salt	1 tsp
vanilla	1 tsp
yeast	$2\frac{1}{2}$ tsp
Crumb Topping Ingredients	Amount
flour	$\frac{2}{3}$ cup
brown sugar	$\frac{1}{2}$ cup
cinnamon	$\frac{1}{2}$ tsp
butter	$\frac{1}{3}$ cup
powdered sugar	$\frac{1}{4}$ cup

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add milk, egg, bread flour, sugar, salt, vanilla and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Dough" cycle.
6. Press start.
7. At end of cycle, remove dough and let rest 5 minutes before shaping.
8. Place in a lightly greased 9 inch square baking pan spreading evenly with fingertips.
9. Cover with a cloth, let rise until double in size.
10. While dough is rising, in a medium sized mixing bowl, combine all topping ingredients, except butter and powdered sugar.
11. When well mixed, cut in butter, until pieces are the size of peas.
12. Make slight indentations with fingertips on the surface of the dough.
13. Sprinkle evenly with topping mixture.
14. Bake in preheated 350 degree oven for 30 minutes or until crumbs are lightly browned and firm.
15. Remove from oven and on wire rack.
16. Sprinkle with powdered sugar.

## BABKA ROLL

Makes 1½ LB loaf.

\* Preheat oven to 350 degrees.

### BABKA ROLL

Ingredients	Amount
milk	1 cup plus 2 TBL
eggs	2
bread flour	3½ cups
sugar	2 TBL
salt	1 tsp
butter	2 TBL
vanilla	½ tsp
yeast	2½ tsp
Filling Ingredients	Amount
butter	2 TBL
sugar	¼ cup
cinnamon	½ tsp
Crumb Topping Ingredients	Amount
butter	1 TBL
sugar	2 TBL
flour	2 TBL
cinnamon	½ tsp

— egg wash = 1 egg + 1 TBL water. Mix well

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add milk, eggs, bread flour, sugar, salt, butter, vanilla and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Dough" cycle.
6. Press start.
7. At end of cycle, place dough in large, greased bowl, punch down.
8. Cover with a cloth and let rise until double in size.
9. On a well floured surface, roll dough into a 10×20" rectangle, ½ inch thick.
10. Cover with filling up to 1 inch from the edge.
11. Roll up length wise, jelly roll fashion.
12. Place in an "S" shape into a lightly greased pan.
13. Cover with a cloth and let rise until double in size.
14. From a crease in the top of the risen loaf.
15. Brush with egg wash.
16. Sprinkle crumb topping over roll.
17. Bake in preheated 350 degree oven for 30 to 35 minutes.
18. Remove from pan and cool on a wire rack before cutting.

## FOCCACIA BREAD

Makes 1½ LB loaf.

\* Preheat oven to 425 degrees.

### FOCCACIA BREAD

Ingredients	Amount
water	1 cup
bread flour	3 cups
salt	1 tsp
shortening	2 TBL
yeast	2 tsp
Topping Ingredients	Amount
fresh rosemary, finely chopped	½ cup
fresh chives, finely chopped	½ cup
finely minced garlic	¼ cup
olive oil, separated	¾ cup plus 2 TBL

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add water, flour, salt, shortening and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Dough" cycle.
6. Press start.
7. At end of cycle, remove dough and place in a bowl that has been greased with 1 tablespoon of olive oil.
8. Turn dough to coat evenly with oil.
9. Cover, let rise 30 minutes.
10. Roll onto a 13×18 inch baking sheet.
11. Cover liberally with separated ¾ cup olive oil.
12. Let stand 20 minutes.
13. Sprinkle with fresh herbs and garlic.
14. Bake in preheated 425 degree oven for 30 to 35 minutes.

## BUTTERMILK ROLLS

Makes 18 rolls

\* Preheat oven to 350 degrees.

### BUTTERMILK ROLLS

Ingredients	Amount
buttermilk	1½ cup
bread flour	1¼ cup
wheat flour	2 cups
salt	1½ tsp
honey	2 TBL
butter	¼ cup
baking soda	¼ tsp
yeast	2 tsp

— Melt 2 TBL butter for topping.

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add buttermilk, flour, salt, honey, butter, baking soda and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Dough" cycle.
6. Press start.
7. At end of cycle, remove dough and place in bowl that has been greased with 1 TBL of olive oil.
8. Turn dough to coat evenly with oil.
9. Cover until double in size.
10. Punch down and divide into 18 equal pieces.
11. On lightly floured surface, shape into 18 balls.
12. Place on greased baking sheets.
13. Cover and let rise in warm, draft free place for 30 minutes, or until doubled in size.
14. Bake in 350 degree oven for 10 to 15 minutes, or until golden brown.



## WHEAT ROLLS

Makes 18 rolls

\* Preheat oven to 375 degrees.

### WHEAT ROLLS

Ingredients	Amount
water	1 cup plus 2 TBL
wheat flour	1½ cups
bread flour	1½ cups
salt	1 tsp
brown sugar	¼ cup
NFD milk	2 TBL
butter	2 TBL
yeast	2½ tsp

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add water, flour, salt, brown sugar, milk, butter and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Dough" cycle.
6. Press start.
7. At end of cycle, remove dough and place in greased bowl, turn to coat with oil evenly.
8. Cover, let rise in warm, draft free place until double in size.
9. Punch dough down and divide into 18 equal pieces.
10. Place on greased baking sheets.
11. Cover, let rise in warm draft free place until double in size.
12. Bake in preheated 375 degree oven for 12 to 15 minutes, or until golden brown.

## DINNER ROLLS

Makes 18 rolls

\* Preheat oven to 350 degrees.

### DINNER ROLLS

Ingredients	Amount
water	1 cup
egg	1
bread flour	3 cups
sugar	3 TBL
salt	1 tsp
butter	¾ cup
yeast	2½ tsp

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add water, egg, flour, sugar, salt, butter and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Dough" cycle.
6. Press start.
7. At end of cycle, place dough on lightly floured surface.
8. Divide dough into 18 equal pieces.
9. Shape into balls.
10. Place on baking sheet.
11. Let stand covered, in warm draft-free place, until double in size.
12. Bake in preheated 350 degree oven for 20 to 30 minutes or until golden brown.

## PIZZA

\* Preheat oven to 425 degrees.

### PIZZA

Ingredients	Amount
water	1 cup
bread flour	3 cups
salt	1 tsp
olive oil	2 TBL
yeast	2 tsp

#### Method

1. Remove pan from Bread Machine.
2. Place Kneading blade on shaft in pan.
3. Place ingredients in pan in order listed. Add water, flour, salt, olive oil and yeast.
4. Insert pan in machine and turn counter clockwise to lock.
5. Using the program select button, select "Dough" cycle.
6. Press start.
7. At end of cycle, remove dough and press into a large pizza pan, shaping edges of dough to form a ridge.
8. Let stand 10 minutes, before topping with your favorite pizza sauce and toppings.
9. Bake in preheated 425 degree oven for 35 to 45 minutes or until crust is golden.

For individual pizzas, prepare dough as directed. Divide into 4 balls. On floured surface, roll each ball into a 5 inch round. Place on greased baking sheet. Add sauce and toppings. Bake in preheated oven for 15 to 20 minutes or until crust is golden.



