# Table of Contents

- Welcome to Bread Making ............................ 3
  - Helpful Hints For Bread And Dough .......... 4
- Bread Introduction ................................. 9
  - Bread Recipes ................................. 10
  - Day Old Bread Uses .......................... 19
  - Fast Bake™ Breads ............................ 20
- Dough Introduction ............................... 24
  - Helpful Hints for Dough ........................ 25
  - Dough Recipes ................................. 26
- Butter Introduction ............................... 36
  - Helpful Hints for Butter ....................... 37
  - Butter Recipes ................................. 38
- Desserts Introduction ............................ 42
  - Helpful Hints for All Desserts ............... 43
  - High Altitude Adjustments ..................... 46
- Cake Introduction ................................. 47
  - Helpful Hints for Cakes ....................... 48
  - Cake Recipes ................................ 49
- Cheesecake Introduction ......................... 55
  - Helpful Hints for Cheesecakes ............... 56
  - Cheesecake Recipes ......................... 58
- Pudding, Pie Filling & Fudge Introduction ........ 60
  - Helpful Hints for Puddings/Pie Fillings .... 61
  - Pudding/Pie Filling Recipes .................. 62
  - Helpful Hints for Fudge ....................... 65
  - Fudge Recipes ................................ 66
- Recipe Index .................................... 70
Dear Breadman™ Customer:

Welcome to the Breadman™ family of happy bread bakers! We’re sure you’ll find machine bread making to be a rewarding and tasty experience.

Please be sure to take a few minutes to read the Use and Care Guide carefully and completely. While bread machines take a lot of the work out of making homemade bread, they do require a bit of effort to achieve the best results. Make sure you are following the directions closely to ensure success every time and pay particular attention to the section called “Helpful Hints for Bread & Dough.” If you follow the guidance offered in these pages, you can avoid many of the most common difficulties. To assist you even more, our home economists, with help from their colleagues at Red Star® Yeast & Products, have spent many hours in our test kitchens developing bread and dough recipes and suggestions for correcting common problems that may occur from time to time. Please refer to the Checklist near the very back of the Use and Care Guide for this troubleshooting information.

Most people find that once they have become accustomed to the process of machine bread making, they can turn out wonderful loaves in ever-increasing numbers — and they also find that their friends and family will be happy to take any extras off their hands!

Breadman™ welcomes your comments and discoveries! Please write to us c/o The Test Kitchen, Breadman™ Inc., 1801 North Stadium Boulevard, Columbia, Missouri 65202.

Thank you for deciding to join the Breadman™ family. We look forward to being a part of your bread making for many years to come. Happy baking!

Sincerely,

Marilyn Wise

Marilyn Wise
Manager Consumer Education & Product Testing
Helpful Hints For Bread And Dough

It is recommended that you read the following information before you shop for your ingredients. Your machine will bake up to a 2 pound loaf of fresh bread containing approximately 4 cups of flour. All ingredients except liquids must be at room temperature and liquids should be approximately 80°F/27°C (baby bottle temperature) unless otherwise noted. Always place the ingredients in the bread pan in the order listed in the recipe: liquids, dry ingredients and then yeast. Some ingredient amounts are the same for different size loaves, this is correct.

Measuring The Correct Way

Be sure to measure accurately for success. Even slight measuring inaccuracies can make a big difference in your results. Measure each ingredient precisely before placing it into the bread pan.

When you are measuring liquids, use a clear glass or plastic liquid measuring cup. To ensure accuracy, set the measuring cup on the counter top and read the measurement at eye level.

To measure your flour, spoon it lightly into a standard dry ingredient measuring cup and level it with a straight edge. Also, do not shake the cup or tap it on the counter top. Do not scoop the flour with the measuring cup as this tends to pack more flour than the recipes call for.

Use standard measuring spoons and level with a straight edge of a knife.

Measurement Conversion Chart

<table>
<thead>
<tr>
<th>1 2 tsp</th>
<th>2 TBL</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 tsp</td>
<td>1 TBL</td>
</tr>
<tr>
<td>½ TBL</td>
<td>1 ½ tsp</td>
</tr>
<tr>
<td>2 TBL</td>
<td>¾ cup</td>
</tr>
<tr>
<td>4 TBL</td>
<td>¾ cup</td>
</tr>
<tr>
<td>5 TBL + 1 tsp</td>
<td>¾ cup</td>
</tr>
<tr>
<td>8 TBL</td>
<td>2 cup</td>
</tr>
<tr>
<td>12 TBL</td>
<td>¾ cup</td>
</tr>
<tr>
<td>16 TBL</td>
<td>1 cup</td>
</tr>
<tr>
<td>¾ cup</td>
<td>¼ cup + 2 TBL</td>
</tr>
<tr>
<td>½ cup</td>
<td>½ cup + 2 TBL</td>
</tr>
<tr>
<td>¼ cup</td>
<td>¾ cup + 2 TBL</td>
</tr>
</tbody>
</table>

Dough Ball: Necessary For A Successful Loaf Of Bread

Liquid amounts called for in a recipe may need to be adjusted slightly because different climates and seasons result in a wide variety of humidity levels. You may want to check the dough ball half way through the first kneading cycle. At this point, the ball should be round, smooth-textured, soft and slightly tacky to the touch.

If it does not form a ball and is more like a batter, add 1 tablespoon of flour at a time until it reaches the appropriate consistency. On the other hand, if the mixture is too dry to form a ball or forms more than one ball, add 1 teaspoon of water and allow it to absorb. Add more water if necessary.

Provided you have used all of the ingredients specified in the recipe, measured the ingredients properly and have a “good” dough ball, you should achieve a successful loaf of bread. If the dough ball is dry, it may cause the bread machine to fall off the counter top. Any damage to your bread machine as a result of falling from the counter will not be covered under warranty.

Yeast: The Number One Ingredient

Red Star Active Dry Yeast was used in the development of all the bread recipes listed in this cookbook. However, Red Star Quick Rise Yeast may also be used. Amounts used do not need to be varied when substituting one for the other. When using bread machine yeast, follow the package instructions.

A ¾-oz package of Red Star Yeast contains approximately 2 ¼ level teaspoons of yeast. When the yeast is exposed to oxygen, moisture or warmth, the activity of it deteriorates. Therefore, it is recommended to store yeast in an airtight container, refrigerating or freezing it. Measure out the amount you need and
suring cup and fill it to the ¼ cup level with 110°F/27°C - 115°F/46°C water. Stir in 1 teaspoon granulated sugar and 1 ½ teaspoons Red Star Active Dry or Quick•Rise™ Yeast. Leave your stirring spoon in the cup. Set a timer for 10 minutes. As the yeast absorbs liquid, it will begin to activate and rise to the surface. If at the end of 10 minutes the yeast has multiplied to the ½ cup mark, it is very active. The yeast mixture may be used in your Breadman™ Corner Bakery and Dessert Maker in a recipe that calls for 2 ¼ teaspoons of yeast. Remember to adjust your recipe for the ½ cup of water and 1 ½ teaspoons of yeast used in the test. The sugar does not need to be adjusted.

**Flour:** Bread Flour Is Essential For Bread Recipes

All types of flour are affected by many factors, such as milling grades, moisture content, length of storage and manufacturing processes. Adjustments to the recipes may need to be made to compensate for climate changes in different regions to ensure an excellent loaf.

Bread flour is a definite necessity. Milled from hard winter or spring wheat, it has a higher protein content that makes it more durable than all-purpose flour. The protein, when mixed with liquid, becomes gluten. When kneaded, gluten becomes elastic and gives the bread better structure. In contrast, all-purpose flour, milled from a combination of soft and hard wheat, becomes elastic too easily for use in a bread machine and quickly loses the ability to stretch well.

As a result, bread made from all-purpose flour will be small and dense. Several well-known mills now market bread flour. It is labeled bread flour on the package and is available at grocery stores.

Wheat is the only grain that contains the type of protein that becomes elastic when kneaded. Other flours, such as rye, barley, oats, soy, rice and buckwheat, add flavor and fiber to breads but do not add structure to the dough. Therefore, wheat flour is essential as a base when making bread.

Vital wheat gluten is produced by processing white flour one more step. White flour contains both protein and starch, and mills now can remove most of the starch leaving only the protein (gluten). When gluten is added to recipes containing whole grain flours, it...
Liquids: Activate The Yeast And Bind The Dough

In this cookbook, the term liquid refers to all wet ingredients used in the recipe. When yeast is used in a bread machine, it is very important that the liquid temperature is 80°F/27°C. With this temperature, the yeast activates gradually to accommodate the program of the machine. When higher temperatures are used, the yeast activates too quickly and the dough becomes too warm.

Place the eggs (room temperature) in a liquid measuring cup. Slowly add warm liquid (80°F/27°C) to measuring cup until you have reached the total amount called for in the recipe.

Cinnamon and Garlic: Not True Friends Of Yeast

Adding it to the dough in a bread machine, however, presents a problem. Cinnamon reacts with bread dough just as a meat tenderizer reacts with meat. It breaks down the structure. Although it smells wonderful as it is baking, some of the flavor is dissipated in the baking process. Do not add more than what is listed in the recipe.

Garlic inhibits yeast activity. Again, do not add more than the quantity listed in the recipe. For more garlic flavor, use a spread for the bread rather than adding it to the dough.
Salt: Regulates Yeast Activity

Salt is necessary to control the activity of yeast, disciplining it to work slowly and steadily. Without salt, yeast acts too rapidly. Salt also strengthens the structure of the dough. If too little or no salt is used, the bread will rise rapidly and then fall. The texture may also be coarse and/or uneven.

Sugar: Food For Yeast

Sugar is the favorite food of yeast, but too much sugar will cause the yeast to overreact. The loaf of bread will be small and dense. Dried fruits also contribute sugar to the bread dough. For best results, do not add any more than is specified in each recipe. In addition, avoid the use of artificial sweeteners because the yeast cannot react with them.

Substitutes

It is common to experiment with ingredient substitution. The following substitutions have been found to be acceptable. However, results may vary significantly. If you would like to try other substitutions, there are several helpful hint books available from retail stores to assist you. However, results are not guaranteed.

Milk: Coffee creamer, non-dairy creamer or dry buttermilk may be substituted for dry milk in equal proportions. Liquid milk (80°F/27°C) may be substituted for water in equal proportions. The dry milk may then be eliminated altogether. The loaf will be slightly smaller.

Sugar: Honey may be substituted for sugar in equal proportions. Reduce the liquid by the same amount. Brown sugar may be substituted for white sugar in equal proportions. Yeast needs sugar, no artificial sweetener should be used.

Salt: Salt-free recipes are not successful. Dietetically sodium free (less than 5 mg sodium per serving) or low salt (less than ½ the sodium of table salt) may be used in equal amounts. The bread will have a coarser texture.

Eggs: Liquid egg substitutes may be used as directed on the carton. Two egg whites may be substituted for one whole egg. Remember, all egg products must be at room temperature.

Fruits and Vegetables

When adding fruits or vegetables to recipes, do not exceed the amount listed. These products, if used in excessive amounts, may inhibit the rising of the bread.

Using Delay Timer

If you are going to use the delay timer, make sure the yeast is added last, on top of the flour and away from all liquids. This will keep the yeast from activating until the machine starts to mix. Also, be sure to reduce the amount of water by 1 teaspoon for a 1 pound loaf, 2 teaspoons for a 1½ pound loaf and 1 tablespoon for a 2 pound loaf. Do not use eggs or any perishable foods with the Delayed Setting.

Bread Mixes and other Recipe Books

Use mixes labeled for up to 2 pound loaves. For best results, use the Basic or Insta Program. Even though there are a wide variety of recipes for bread and dough offered here, you may be looking for one that is not included in this cookbook. Bread machine helpful hints and recipe books are available at book and retail stores. They offer a wide variety of recipes. Refer to Basic Features in the Use and Care Guide, for the best bread program to use for other recipes. Minor adjustments may be necessary for best results.

High Altitude

High elevations may make the dough rise faster. First, try the recipe as it is printed. If you find the results are unsuccessful, decrease your yeast ¼ teaspoon at a time. You may also have to increase the water. Start with 2 tablespoons and increase...
it if necessary. The addition of gluten will also help the structure of the bread. The recommended amount is 1 teaspoon per cup of flour.

**Freezing Baked Breads and Rolls**

When freezing breads and rolls, allow them to cool before wrapping in plastic wrap. Place them in a plastic bag and seal it. Bread may be frozen for up to six weeks. When you thaw, partially open the wrapping to allow the moisture to escape gradually for best results.

**Freezing Dough**

At the end of the dough program, you may remove the dough and freeze it for baking at a later time. Form the dough into the desired shape and immediately freeze for one hour to harden. Remove from the freezer and wrap in plastic wrap. Next, place it in a plastic bag and seal. Dough can be kept in the freezer for up to four weeks. Thaw the dough in a plastic bag in the refrigerator overnight or for several hours. Unwrap and place on baking container. Cover and let stand in warm, draft free place until double the original size. Because the dough is not room temperature, you will find it takes longer than usual to rise. Bake according to recipe instructions.

**If Additional Assistance is Needed**

Remember — Breadman™ has a staff of consumer relations representatives is also available to help you. You will find them to be a knowledgeable and friendly resource whenever you need them. Please feel free to contact them by:

**Telephone:**
(800) 947-3744

**Mail:**
Breadman™ Inc.
Consumer Relations
1801 North Stadium Boulevard
Columbia, Missouri 65202
Hours: 8:00 a.m. - 5:30 p.m. CST

**Email:**
consumer_relations@toastmaster.com

Expert help is also available from Red Star® Yeast (1-800-445-4746).
Bread...As Easy As 1-2-3

1. Add ingredients to the bread pan in the order listed. Place the bread pan in the bread machine.
2. Close the lid. Select the desired setting. Press START.
3. When the program is complete, remove bread bread pan from the bread machine using oven mitts. Invert and shake to remove the loaf. Allow loaf to cool, standing upright on a wire rack before slicing.

We suggest starting your bread making with the White Bread recipe on page 10. Follow each step carefully. These steps have been written to eliminate the most common errors in bread machine baking and may be helpful for any recipe.
Place the pan into the bread machine. Close the lid.

Select **BASIC PROGRAM**, press **BAKING** to select crust color desired, and set timer to delay, or press **START** for immediate start.

At the end of the first knead process, check the dough ball. It should be slightly tacky to the touch. At this time, push down any dough or flour that may be on the sides of the pan.

Use oven mitts to carefully remove the bread pan at end of bake process or at any time during the warm process.

**CAUTION**: The oven cavity, bread pan, kneading blade and bread will be very hot. Use oven mitts.

When the bread has completely cooled, approximately 1 hour, store in an air tight container.

Unplug bread maker and allow to cool completely before cleaning. Clean bread pan after each use. Do not immerse the bread pan in water (See cleaning instructions.) Clean inside of bread maker after each use.

(***Note**: The Basic Recipe & Method for the White Bread recipe are similar for all breads listed in the cookbook.)

---

**White Bread**

**Size of Loaf**

- **1 pound**
- **2 pounds**

**water** 80°F/27°C

- **3/4 cup + 1 TBL**
- **1 TBL**

**oil**

- **1 tsp**
- **1 TBL**

**sugar**

- **1 1/2 TBL**
- **2 TBL**

**salt**

- **1 tsp**
- **2 tsp**

**dry milk**

- **1 cup**
- **2 TBL**

**bread flour**

- **2 1/4 cups**
- **4 cups**

**active dry yeast**

- **1 tsp**
- **1 1/2 tsp**

**Program**

- **Quick•Rise™ yeast**
- **2 tsp**
- **2 1/2 tsp**

- **Insta Program**
- **2 tsp**
- **2 tsp**

---

**Basic Recipe & Method**

1. Remove the bread pan from the bread maker. Attach the kneading blade onto the shaft. Make sure all ingredients, except water, are at room temperature.

2. Use a liquid measuring cup to measure the water (80°F/27°C) and pour into the bread pan.

3. Use a measuring spoon to measure the oil and add to the bread pan.

4. Use a measuring spoon to measure the sugar, salt and dry milk; level off with the straight edge of a knife and add to the bread pan.

5. Lightly spoon bread flour into a dry measuring cup, level off with the straight edge of a knife and add to the bread pan.

6. Carefully measure yeast with a measuring spoon; level off with the straight edge of a knife and add to the bread pan. If using delay timer, make sure yeast is on top of bread flour, away from liquids.
### Cinnamon Raisin Bread

**Size of Loaf**
- 1 pound
- 2 pounds

**Ingredients**
- Water: 80°F/27°C
- Oil: ½ cup + 1 TBL
- Sugar: 1 tsp
- Salt: ¾ tsp
- Dry milk: 2 cups
- Bread flour: 1¾ tsp
- Active dry yeast: 1 TBL

**Program**
- Quick•Rise™ yeast: 2 tsp
- Insta Program: 2

**Add at beep**
- Cinnamon: ¾ tsp
- Raisins: ½ cup
- Walnuts: ½ cup

*Note: Substituting applesauce for oil in other recipes may not produce good results.*

### Fat Free White Bread

**Size of Loaf**
- 1 pound
- 2 pounds

**Ingredients**
- Water: 80°F/27°C
- Oil: 1 TBL
- Sugar: 1½ tsp
- Salt: 2 tsp
- Dry milk: 2 cups
- Bread flour: 1 cup
- Active dry yeast: 2 tsp

**Program**
- Quick•Rise™ yeast: 1
- Insta Program: 5

### Dried Fruit Bread

**Size of Loaf**
- 1 pound
- 2 pounds

**Ingredients**
- Water: 80°F/27°C
- Oil: 1 TBL
- Sugar: 1 tsp
- Salt: 1½ tsp
- Brown sugar: 3¼ cups
- Dry milk: 1 TBL
- Bread flour: 1 cup
- Active dry yeast: 2 tsp

**Program**
- Dried fruit bits: 3 cup
- Nutmeg: 1 tsp

### French Bread

**Size of Loaf**
- 1 pound
- 2 pounds

**Ingredients**
- Water: 80°F/27°C
- Oil: ½ cup + 1 TBL
- Sugar: 1 TBL
- Salt: 1 tsp
- Bread flour: 1¼ tsp
- Active dry yeast: 2

**Program**
- Dried fruit bits: 1 cup
- Nutmeg: 1½ tsp
Buttermilk Bread

Size of Loaf
1½ pounds

Ingredients:
- cultured buttermilk 1 cup
- oil 3 TBL
- honey 3 TBL
- salt ½ tsp
- baking soda ¾ tsp
- bread flour 3¼ cups
- active dry yeast 1½ tsp

Program

Pumpernickel Bread

Size of Loaf
2 pounds

Ingredients:
- water 80°F/27°C 1 cup
- oil 3 TBL
- molasses 2 TBL
- rye flour 2¼ cups
- whole wheat flour 2¼ cups
- active dry yeast 2 tsp

Program

Peanut Butter Honey Bread

Size of Loaf
2 pounds

Ingredients:
- water 80°F/27°C ¼ cup
- peanut butter, any style ¾ cup
- honey ½ tsp
- salt 1 tsp
- dry milk 3 TBL
- bread flour 4 cups
- active dry yeast 2 3/4 tsp

Program

Seed Bread

Size of Loaf
2 pounds

Ingredients:
- water 80°F/27°C 1 cup + 2 TBL
- oil 1 TBL
- honey 3 TBL
- salt 2 tsp
- bread flour 4 cups
- oatmeal, quick or regular gluten 4 tsp
- sunflower seeds ½ cup
- sesame seeds 2 TBL
- poppy seeds 2 tsp
- anise seeds 2¼ tsp
- active dry yeast 1 tsp

Program
**Pesto Bread**

- **Size of Loaf**: 2 pounds
- **Water**: 80°F/27°C
- **Prepared Pesto**: 80°F/27°C
- **Sugar**: 1 cup
- **Salt**: 1 tsp
- **Oil**: 2 TBL
- **Sugar**: 3 cups
- **Salt**: 2 tsp
- **Dry Milk**: 1 TBL
- **Bread Flour**: 4 cups
- **Dried Italian Seasoning**: 1 tsp
- **Active Dry Yeast**: 1 1/2 tsp

**Program**
- Quick•Rise™ yeast
- Insta Program

**Dill Bread**

- **Size of Loaf**: 2 pounds
- **Water**: 80°F/27°C
- **Cottage Cheese**: 1 cup
- **Oil**: 2 TBL
- **Sugar**: 3 TBL
- **Salt**: 1 tsp
- **Dry Milk**: 2 TBL
- **Bread Flour**: 4 cups
- **Dried Dill Weed**: 1 TBL
- **Dried Minced Onion**: 1 TBL
- **Active Dry Yeast**: 1 1/2 tsp

**Program**
- Quick•Rise™ yeast
- Insta Program

**Italian Herb Bread**

- **Size of Loaf**: 1 pound
- **Water**: 80°F/27°C
- **Oil**: 4 tsp
- **Sugar**: 1 TBL
- **Salt**: 1 tsp
- **Dry Milk**: 1 TBL
- **Bread Flour**: 2 1/2 cups
- **Dried Italian Seasoning**: 1 tsp
- **Active Dry Yeast**: 1 tsp

**Program**
- Quick•Rise™ yeast
- Insta Program

**Pesto Bread**

- **Size of Loaf**: 2 pounds
- **Water**: 80°F/27°C
- **Prepared Pesto**: 80°F/27°C
- **Sugar**: 1 3/4 cups
- **Salt**: 1/2 tsp
- **Oil**: 2 1/2 TBL
- **Sugar**: 1 1/2 cups
- **Salt**: 2 tsp
- **Dry Milk**: 1 TBL
- **Bread Flour**: 2 cups
- **Dried Italian Seasoning**: 1 tsp
- **Active Dry Yeast**: 1 1/2 tsp

**Program**
- Quick•Rise™ yeast
- Insta Program
### Jalapeño Bread

<table>
<thead>
<tr>
<th>Size of Loaf</th>
<th>1 pound</th>
<th>2 pounds</th>
</tr>
</thead>
<tbody>
<tr>
<td>water</td>
<td>80°F/27°C</td>
<td>80°F/27°C</td>
</tr>
<tr>
<td>oil</td>
<td>1 TBL</td>
<td>2 TBL</td>
</tr>
<tr>
<td>whole kernel corn, well drained</td>
<td>½ cup</td>
<td>2 tsp</td>
</tr>
<tr>
<td>jalapeño peppers, sliced - well drained</td>
<td>2 TBL</td>
<td>½ cup</td>
</tr>
<tr>
<td>sugar</td>
<td>1 TBL</td>
<td>2 TBL</td>
</tr>
<tr>
<td>salt</td>
<td>½ tsp</td>
<td>1 tsp</td>
</tr>
<tr>
<td>bread flour</td>
<td>2 cups</td>
<td>3 TBL</td>
</tr>
<tr>
<td>cilantro, dried</td>
<td>½ tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>active dry yeast</td>
<td>1½ tsp</td>
<td>3 TBL</td>
</tr>
</tbody>
</table>

**Program**
- Quick•Rise™ yeast: 1 TBL
- Insta Program: 5

### Whole Wheat Bread

<table>
<thead>
<tr>
<th>Size of Loaf</th>
<th>1 pound</th>
<th>2 pounds</th>
</tr>
</thead>
<tbody>
<tr>
<td>water</td>
<td>80°F/27°C</td>
<td>80°F/27°C</td>
</tr>
<tr>
<td>oil</td>
<td>1 TBL</td>
<td>2 TBL</td>
</tr>
<tr>
<td>salt</td>
<td>½ tsp</td>
<td>1 tsp</td>
</tr>
<tr>
<td>brown sugar</td>
<td>2 cups</td>
<td>3 TBL</td>
</tr>
<tr>
<td>dry milk</td>
<td>2 TBL</td>
<td>3 TBL</td>
</tr>
<tr>
<td>whole wheat flour</td>
<td>½ tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>active dry yeast</td>
<td>1 tsp</td>
<td>3 TBL</td>
</tr>
</tbody>
</table>

**Program**
- Quick•Rise™ yeast: 1 TBL
- Insta Program: 5

### Hearty Nut Bread

<table>
<thead>
<tr>
<th>Size of Loaf</th>
<th>1 pound</th>
<th>2 pounds</th>
</tr>
</thead>
<tbody>
<tr>
<td>water</td>
<td>80°F/27°C</td>
<td>80°F/27°C</td>
</tr>
<tr>
<td>oil</td>
<td>2 tsp</td>
<td>1 TBL</td>
</tr>
<tr>
<td>honey</td>
<td>3 TBL</td>
<td>3 TBL</td>
</tr>
<tr>
<td>salt</td>
<td>1 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>dry milk</td>
<td>2 TBL</td>
<td>3 TBL</td>
</tr>
<tr>
<td>bread flour</td>
<td>2¼ cups</td>
<td>4 cups</td>
</tr>
<tr>
<td>walnuts</td>
<td>1 TBL</td>
<td>1 TBL</td>
</tr>
<tr>
<td>active dry yeast</td>
<td>½ tsp</td>
<td>1 tsp</td>
</tr>
</tbody>
</table>

**Program**
- Quick•Rise™ yeast: 2 tsp
- Insta Program: 5

### Potato Bread

<table>
<thead>
<tr>
<th>Size of Loaf</th>
<th>1 pound</th>
<th>2 pounds</th>
</tr>
</thead>
<tbody>
<tr>
<td>water</td>
<td>80°F/27°C</td>
<td>80°F/27°C</td>
</tr>
<tr>
<td>oil</td>
<td>3 TBL</td>
<td>3 TBL</td>
</tr>
<tr>
<td>salt</td>
<td>2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>sugar</td>
<td>3 TBL</td>
<td>3 TBL</td>
</tr>
<tr>
<td>dry milk</td>
<td>3 TBL</td>
<td>3 TBL</td>
</tr>
<tr>
<td>instant potato flakes</td>
<td>¼ cup</td>
<td>4 cups</td>
</tr>
<tr>
<td>bread flour</td>
<td>2 TBL</td>
<td>2 TBL</td>
</tr>
<tr>
<td>active dry yeast</td>
<td>1 TBL</td>
<td>1 TBL</td>
</tr>
</tbody>
</table>

**Program**
- Quick•Rise™ yeast: 1 TBL
- Insta Program: 5
**Corn Bread**

**Size of Loaf**
- 1 pound
- 2 pounds

- egg, room temp. + enough
- water 80ºF/27ºC to =
- oil
- sugar
- salt
- dry milk
- bread flour
- corn meal
- active dry yeast

**Program**

**Caraway Rye Bread**

**Size of Loaf**
- 1 pound
- 2 pounds

- water 80ºF/27ºC
- oil
- molasses
- salt
- dry milk
- rye flour
- whole wheat flour
- bread flour
- caraway seeds
- active dry yeast

**Program**

**Double Chocolate Bread**

**Size of Loaf**
- 1 pound
- 2 pounds

- egg, room temp. + enough
- water 80ºF/27ºC to =
- sour cream 80ºF/27ºC
- oil
- salt
- sugar
- bread flour
- cocoa powder
- active dry yeast

**Program**

*Add at beep*
- semi-sweet chocolate chips

(Note: This is a very moist, dense bread.)
### Honey Oatmeal Bread
- **Size of Loaf**: 1 pound
- **Water**: 80°F/27°C
- **Oil**: 1 TBL
- **Honey**: 1 tsp
- **Salt**: 1 tsp
- **Oatmeal, quick or regular**: 2 1/4 cups
- **Bread Flour**: 1 tsp
- **Active Dry Yeast**: 1 tsp

### Sour Cream, Onion & Chives Bread
- **Size of Loaf**: 2 pounds
- **Egg, room temp. + enough water**: 80°F/27°C to = 1 cup
- **Sour Cream**: 80°F/27°C
- **Oil**: 1 1/2 TBL
- **Salt**: 1 tsp
- **Sugar**: 2 1/4 tsp
- **Bread Flour**: 4 cups
- **Dehydrated Onions**: 1 1/2 TBL
- **Chives, dried**: 2 1/4 tsp
- **Active Dry Yeast**: 1 tsp
- **Quick•Rise™ Yeast**

### White Wheat Bread
- **Size of Loaf**: 1 pound, 2 pounds
- **Water**: 80°F/27°C
- **Oil**: 1 TBL
- **Salt**: 1 tsp
- **Brown Sugar**: 1 TBL
- **Dry Milk**: 1 tsp
- **Bread Flour**: 1 tsp
- **Active Dry Yeast**: 1 tsp
- **Program**: 1

### Onion Rye Bread
- **Size of Loaf**: 2 pounds
- **Water**: 80°F/27°C
- **Oil**: 1 1/2 TBL
- **Molasses**: 1 tsp
- **Salt**: 1 tsp
- **Dry Milk**: 1 1/4 tsp
- **Rye Flour**: 1 tsp
- **Whole Wheat Flour**: 2 tsp
- **Bread Flour**: 2 1/2 tsp
- **Dehydrated Onions**: 2 1/2 tsp
- **Caraway Seeds**: 2 1/2 tsp
- **Active Dry Yeast**: 2 1/2 tsp
- **Program**: 3

### Honey Oatmeal Bread
- **Size of Loaf**: 1 pound
- **Water**: 80°F/27°C
- **Oil**: 1 TBL
- **Honey**: 1 tsp
- **Salt**: 1 tsp
- **Oatmeal, quick or regular**: 2 1/4 cups
- **Bread Flour**: 1 tsp
- **Active Dry Yeast**: 1 tsp
- **Program**: 1

### Onion Rye Bread
- **Size of Loaf**: 2 pounds
- **Water**: 80°F/27°C
- **Oil**: 1 1/2 TBL
- **Molasses**: 1 tsp
- **Salt**: 1 tsp
- **Dry Milk**: 1 1/4 tsp
- **Rye Flour**: 1 tsp
- **Whole Wheat Flour**: 2 tsp
- **Bread Flour**: 2 1/2 tsp
- **Dehydrated Onions**: 2 1/2 tsp
- **Caraway Seeds**: 2 1/2 tsp
- **Active Dry Yeast**: 2 1/2 tsp
- **Program**: 3
Tomato Herb Bread

Size of Loaf
water 80°F/27°C
oil
low sodium vegetable juice 80°F/27°C
salt
sugar
dry milk
cilantro leaves, dried
oregano leaves, dried
garlic powder
bread flour
sun dried tomatoes, snipped, unsalted and dried, not packed in oil
active dry yeast

Program

Quick•Rise™ yeast
Insta Program

2 pounds
⅓ cup + 1 TBL
2 TBL
½ cup
1¼ tsp
1 tsp
2 TBL
2 TBL
2 tsp
1 tsp
4 cups
½ cup
2 tsp
1 TBL
Sourdough Starter

- active dry yeast
- water 110°F/43°C
- bread flour
- sugar

- 2¼ tsp
- 2 cups
- 3¾ cups
- 1 TBL

Sourdough French Bread

Size of Loaf
- 1 pound
- 2 pounds

- water 80°F/27°C
- starter*
- sugar
- salt
- bread flour
- active dry yeast

Program
- 1

*Only use starter recipe above.

Basic Recipe & Method

In a 4 quart glass container, dissolve yeast in water 110°F/43°C; let stand 5 minutes, add flour and sugar. Stir with plastic or wooden spoon until blended. Mixture will be thick; remaining lumps will dissolve during fermentation process. Cover loosely with plastic wrap and let stand in warm place for 5 days, stirring 3 times a day. The starter will “rise and fall” during the fermentation period and become thinner as it stands. A temperature of 80°-85°F/27°-30°C is best for the sour flavor to develop. An ideal place to store starter is on the counter next to your range or refrigerator. When the starter is developed, it is bubbly and may have a yellow liquid layer on top; stir before using. It may be used for baking or placed in the refrigerator to use later, cover loosely.

To use starter, measure the amount specified in the recipe. When refrigerated, let container of starter come to room temperature before measuring – about 4 hours. If baking in the morning, leave the starter out overnight.

Replenish with 1 cup flour, ¾ cup warm water 110°F/43°C and 1 teaspoon sugar. Stir until blended; some lumps may remain. Cover loosely and let stand in warm place for 10 to 12 hours or overnight. The starter will rise and become bubbly. Stir, then place in refrigerator to store.

Stir in 1 teaspoon sugar to keep it active if the starter is not used every week.
Day Old Bread Uses

Breaded Pineapple
chunked pineapple 1 (15-oz) can
cornstarch 2 TBL
sugar ½ cup
butter ¼ cup
white bread, 1 inch cubes 2 cups

Method
Drain pineapple, reserve juice. Add enough water to juice to equal 1 cup. Mix cornstarch and sugar, add juice and margarine and heat until thick. Pour over pineapple and bread, toss lightly to mix. Bake at 350°F/177°C for 35 minutes.

Crunchy Bread Snacks
bread, sliced ½ inch thick 8 slices
butter, melted ¼ cup
dry seasoning mix* 4 tsp

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

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

Bread Pudding
bread, 1 inch cubes 1½ cups
vanilla cook & serve pudding & pie filling 1 (3-oz) box
cinnamon 1 tsp
milk, liquid 2 cups

Method
Mix all ingredients in a microwave-safe one quart casserole. Cook uncovered in microwave on high for 7 minutes or until boiling – stir occasionally during the last half of cooking. Or, bake in oven at 350°F/177°C for 30 minutes – stir halfway through cooking time. Serve warm or cold.
Fast Bake™ Breads

The Fast Bake™ program, with hotter rise and bake temperatures, is convenient for baking a hot, fresh loaf of bread in under an hour. The longer bread programs, with lower rise and bake temperatures, will bake a taller, more developed loaf of bread. And remember, you can always use the delay feature for the longer programs.

As a result of the increased temperatures during the rise and bake process, the loaf of bread produced from this program may have a dark, crisp crust with a split on the top side of the loaf.

We suggest starting your Fast Bake™ bread baking with this White Bread Recipe. Follow each step carefully, noticing the water temperatures must be 110°-115°F/43°-46°C and that Quick•Rise™, Rapid Rise™, Bread Machine or Instant Active Dry yeast must be used.

### White Bread

<table>
<thead>
<tr>
<th>Size of Loaf</th>
<th>1 1/2 pound</th>
<th>2 pounds</th>
</tr>
</thead>
<tbody>
<tr>
<td>110°-115°F/43°-46°C</td>
<td>1 1/2 cups</td>
<td>1 1/2 cups + 3 TBL</td>
</tr>
<tr>
<td>oil</td>
<td>2 1/2 TBL</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>sugar</td>
<td>2 TBL</td>
<td>3 TBL</td>
</tr>
<tr>
<td>salt</td>
<td>1 1/2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>dry milk</td>
<td>1 1/2 TBL</td>
<td>2 TBL</td>
</tr>
<tr>
<td>bread flour</td>
<td>3 cups</td>
<td>4 cups</td>
</tr>
<tr>
<td>Quick•Rise™ yeast</td>
<td>5 1/2 tsp</td>
<td>6 3/4 tsp</td>
</tr>
<tr>
<td>Program</td>
<td>9</td>
<td>9</td>
</tr>
</tbody>
</table>

### Basic Recipe & Method

1. Remove the bread pan from the bread maker. Attach the kneading blade onto the shaft. Have all ingredients ready. Make sure all ingredients, except water, are at room temperature.
2. Use a liquid measuring cup to measure the water 110°-115°F/43°-46°C and pour into the bread pan.
3. Use a measuring spoon to measure the oil and add to the bread pan.
4. Use a measuring spoon to measure the sugar, salt and dry milk; level off with the straight edge of a knife and add to the bread pan.
5. Lightly spoon bread flour into a dry measuring cup; level off with the straight edge of a knife and add to the bread pan.
6. Carefully measure Quick•Rise™ yeast with a measuring spoon; level off with the straight edge of a knife and add to the bread pan.
7. Place the bread pan into the bread maker. Close the lid.
8. Press the FAST BAKE™ button and press START.
9. At the beep during the kneading process (.53), check the dough ball. It should be sticky to the touch. At this time, push down any dough or flour that may be on the sides of the pan.
10. When the beeper sounds the bread has finished baking.
11. Use oven mitts to carefully remove the bread pan.

CAUTION: The oven cavity, bread pan, kneading blade and bread will be very hot. Use oven mitts.

12. Turn bread pan upside down and shake several times to release the bread. Do not use metal utensils inside the bread pan or bread maker. Remove the kneading blade and allow loaf to cool, standing upright on wire rack approximately 20 minutes before cutting.
13. When the bread has completely cooled, approximately 1 hour, store in an air tight container.
14. Unplug bread maker and allow to cool completely before cleaning. Clean bread pan after each use. Do not immerse the bread pan in water. (See cleaning instructions.) Clean inside of bread maker after each use.

(Note: The Basic Recipe & Method for the Fast Bake™ White Bread recipe are similar for all Fast Bake™ breads listed in the cookbook.)

French Bread

Size of Loaf
water 110°-115°F/43°-46°C
oil
sugar
salt
bread flour
Quick•Rise™ yeast
Program

Pepperoni Pizza Bread

Size of Loaf
water 110°-115°F/43°-46°C
oil
pepperoni, thin sliced
Parmesan cheese, grated
sugar
salt
bread flour
dried pizza seasoning
Quick•Rise™ yeast
Program
Cinnamon Raisin Nut Bread

Size of Loaf
water 110°-115°F/43°-46°C
oil
brown sugar
salt
dry milk
bread flour
cinnamon
raisins
walnuts
Quick•Rise™ yeast
Program

Honey Granola Bread

Size of Loaf
water 110°-115°F/43°-46°C
oil
honey
salt
dry milk
bread flour
granola cereal
Quick•Rise™ yeast
Program

Potato Bread

Size of Loaf
water 110°-115°F/43°-46°C
oil
sugar
salt
dry milk
white pepper
instant potato buds
green onion tops, chopped
bread flour
Quick•Rise™ yeast
Program

Italian Bread

Size of Loaf
water 110°-115°F/43°-46°C
oil
sugar
salt
dry milk
dried Italian seasoning
bread flour
Quick•Rise™ yeast
Program
### White Wheat Bread

**Size of Loaf**

- 2 pounds
- 1 1/2 cups + 3 TBL

**Ingredients**

- Oil
- Sugar
- Salt
- Dry milk
- Bread flour
- Whole wheat flour
- Quick•Rise™ yeast

**Program**

| 6 tsp | 9 |

### Fat Free Bread

**Size of Loaf**

- 2 pounds
- 1 1/2 cups

**Ingredients**

- Water 80°F/27°C
- Applesauce*
- Sugar
- Salt
- Dry milk
- Bread flour
- Quick•Rise™ yeast

**Program**

| 2 TBL | 2 tsp |

*Any variety

(Note: Substituting applesauce for oil in other recipes may not produce good results.)
Dough

Dough...As Easy As 1-2-3

1. Add ingredients to the pan in the order listed. Refer to page 4 for measuring information. Place the bread pan in the bread machine.
2. Close the lid. Select the DOUGH setting. Press START.
3. Remove the dough from the bread pan when the bread machine beeps eight times. Follow shaping and baking instructions.
Helpful Hints for Dough

- If using delayed timer, make sure yeast is on top of flour, away from liquids.
- If you allow the dough to remain in the bread machine after the cycle is complete, it may over rise and damage the machine.

Crust Treatments (use only with dough program)
Always allow optimum rising of shaped dough. Use a pastry brush to apply glaze. Bake as directed.

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

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

Lightly Floured
Sprinkle enough flour onto work area so that the dough can be handled without sticking.

Shaping Rolls

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

Crisscross Rolls — Shape into balls, setting two aside. Combine the balls and roll into a ½-inch thick square. Cut strips ½-inch wide and 2 inches long. Place one strip across the top of each ball. Repeat this process placing the second strip in the opposite direction across the top of each ball.

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

### Dinner Roll Dough

<table>
<thead>
<tr>
<th>Yield</th>
<th>12 rolls</th>
<th>18 rolls</th>
<th>24 rolls</th>
</tr>
</thead>
<tbody>
<tr>
<td>egg, room temp. + enough water 80°F/27°C to =</td>
<td>¾ cup</td>
<td>1 cup + 1 TBL</td>
<td>1¼ cups</td>
</tr>
<tr>
<td>oil</td>
<td>2 TBL</td>
<td>3 TBL</td>
<td>¼ cup</td>
</tr>
<tr>
<td>sugar</td>
<td>2 TBL</td>
<td>3 TBL</td>
<td>¼ cup</td>
</tr>
<tr>
<td>salt</td>
<td>½ tsp</td>
<td>1 tsp</td>
<td>1½ tsp</td>
</tr>
<tr>
<td>bread flour</td>
<td>2 cups</td>
<td>3¼ cups</td>
<td>4 cups</td>
</tr>
<tr>
<td>active dry yeast</td>
<td>1 tsp</td>
<td>1½ tsp</td>
<td>2 tsp</td>
</tr>
</tbody>
</table>

Program 6 6 6

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

Yield
- 1 loaf

Ingredients
- water 80°F/27°C 1 cup
- olive oil ⅔ cup
- sugar 2 tsp
- salt 1 tsp
- bread flour 3 cups
- dried Italian seasoning 1 tsp
- active dry yeast 1½ tsp

Program

Garlic-cheese topping
- olive oil ¼ cup
- dried oregano 1¼ tsp
- garlic, finely minced ¼ cup
- Parmesan cheese, grated ⅛ cup
- salt ¼ tsp

Greek-style topping
- olive oil ¼ cup
- dried oregano 1¼ tsp
- onion, thinly sliced 1 cup
- feta cheese, crumbled ⅛ cup
- black olives, sliced, drained ¼ cup
- salt ¼ tsp

Method

1. With oiled hands, evenly press dough into a greased 9-inch x 13-inch pan. Using your fingertips, make indentations in the dough.
2. Cover, let rise in a warm place for 20 minutes or until double in size. While the dough is rising, select the topping and prepare.
3. In a skillet, heat oil.
   - For Garlic-cheese topping — stir in oregano and garlic — immediately remove from heat.
   - For Greek topping — Stir in oregano and onions — cook until onions are soft but not brown — approximately 5 minutes.
4. Spoon topping mixture evenly over dough. Sprinkle with remaining ingredients.
5. Bake at 400°F/205°C for 20 minutes or until done.
**Wheat Dinner Roll Dough**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>12 rolls</th>
<th>18 rolls</th>
</tr>
</thead>
<tbody>
<tr>
<td>water</td>
<td>¾ cup</td>
<td>⅔ cups</td>
</tr>
<tr>
<td>oil</td>
<td>1 TBL</td>
<td>2 TBL</td>
</tr>
<tr>
<td>brown sugar</td>
<td>½ tsp</td>
<td>1 tsp</td>
</tr>
<tr>
<td>salt</td>
<td>1 TBL</td>
<td>2 TBL</td>
</tr>
<tr>
<td>dry milk</td>
<td>1¼ cups</td>
<td>2⅛ cups</td>
</tr>
<tr>
<td>bread flour</td>
<td>1 cup</td>
<td>2 cups</td>
</tr>
<tr>
<td>whole wheat flour</td>
<td>1½ tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>active dry yeast</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Program</td>
<td>6</td>
<td>6</td>
</tr>
</tbody>
</table>

**Method**

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

**Buttermilk Roll Dough**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>12 rolls</th>
<th>18 rolls</th>
</tr>
</thead>
<tbody>
<tr>
<td>cultured buttermilk</td>
<td>1 cup</td>
<td>1⅔ cups</td>
</tr>
<tr>
<td>oil</td>
<td>3 TBL</td>
<td>¾ cup</td>
</tr>
<tr>
<td>honey</td>
<td>1⅔ TBL</td>
<td>2 TBL</td>
</tr>
<tr>
<td>salt</td>
<td>1 tsp</td>
<td>1⅔ tsp</td>
</tr>
<tr>
<td>bread flour</td>
<td>¾ cup</td>
<td>1⅔ cups</td>
</tr>
<tr>
<td>whole wheat flour</td>
<td>1⅓ cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>wheat germ</td>
<td>⅔ cup</td>
<td>⅔ cup</td>
</tr>
<tr>
<td>baking soda</td>
<td>¼ tsp</td>
<td>¼ tsp</td>
</tr>
<tr>
<td>active dry yeast</td>
<td>1⅔ tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Program</td>
<td>6</td>
<td>6</td>
</tr>
</tbody>
</table>

**Brush on rolls**

- butter, melted
  - 2 TBL for 12 rolls
  - 3 TBL for 18 rolls

**Method**

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

### Yield
- Water 80°F/27°C: 1 ¼ cups
- Sugar: 1 TBL
- Salt: 1 tsp
- Bread flour: 3 ½ cups
- Active dry yeast: 1 TBL

### Program

<table>
<thead>
<tr>
<th>Glaze</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>2 TBL</td>
</tr>
<tr>
<td>Salt</td>
<td>½ tsp</td>
</tr>
</tbody>
</table>

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

### Variations

- **French Onion Bread**: Add ¼ cup dehydrated onion to dough recipe and shape according to method.

- **French Loaf**: Instead of step #1, shape the dough into one large round ball. Continue steps 2 and 3. Bake at 400°F/205°C 20 - 25 minutes or until done.
  
  **Tip**: If desired, brush with glaze and sprinkle loaves, before baking, with one of the following: sesame seeds, poppy seeds, caraway seeds or cracked wheat.

- **French Roll**: Instead of step #1, divide into 12 pieces. Pinch together the ends of each roll and taper slightly. Continue steps 2 and 3. Bake at 400°F/205°C for 15 - 20 minutes or until done.

### French Twists (use French Bread Dough recipe)

**Method**
1. Place on a lightly floured surface. Divide into 18 equal pieces. Roll into 14 inch long ropes.
2. Fold each rope in half and twist, starting at fold.
3. Place on a greased baking sheet and brush with ½ cup of melted butter. Cover and let rise in a warm place until double in size.
4. Brush with glaze and bake at 400°F/205°C for 12 - 15 minutes or until done.
Cheesy Garlic Roll Dough

Yield
- 18 rolls
  - egg, room temp. + enough water 80°F/27°C to = 1 cup
  - oil 2 TBL
  - sugar ¾ cup
  - salt 1 tsp
  - bread flour 3½ cups
  - active dry yeast 1½ tsp

Program

Topping
- Parmesan cheese, grated ½ cup
- garlic, finely minced 1½ TBL
- butter, melted 3 TBL

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

Pita Pocket Dough

Yield
- 20 pita pockets
  - water 80°F/27°C 1¾ cups
  - olive oil 8 tsp
  - sugar 4 tsp
  - salt 1¼ tsp
  - bread flour 2 cups
  - whole wheat flour 1⅔ cups
  - active dry yeast 2⅔ tsp

Program

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

**Yield**
- 12 rolls: 1 egg, room temp. + enough water 80°F/27°C to = 1 cup
- 18 rolls: 1 egg, room temp. + enough water 80°F/27°C to = 1 1/2 cups

**Ingredients**
- 1/4 cup butter
- 1/2 cup brown sugar
- 1 tsp salt
- 3 1/2 cups bread flour
- 1 1/2 tsp active dry yeast

**Program**
- **Topping**
  - 2 TBL butter, melted
  - 2 TBL orange peel, grated
  - 1 1/2 tsp sugar

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

### Challah Braid Dough

**Yield**
- Regular: 1 egg, room temp. + enough water 80°F/27°C to = 1 cup
- Large: 1 egg, room temp. + enough water 80°F/27°C to = 1 cup + 1 TBL 3 TBL

**Ingredients**
- 2 TBL oil
- 2 TBL sugar
- 1 tsp salt
- 2 1/4 cups bread flour
- 1 tsp active dry yeast

**Program**
- **Glaze**
  - 1 TBL egg yolk, beaten
  - 1 TBL water

**Topping**
- 1 tsp poppy seeds

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

Yield
16 pretzels

Ingredients
- water 80°F/27°C
- egg yolk, room temperature*
- oil
- sugar
- salt
- white pepper
- bread flour
- active dry yeast

Program
6

*Reserve egg white for glaze.

Glaze
- egg white
- water

Toppings (optional)
- kosher salt, sesame seeds

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

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

Pizza Crust Dough

Yield
1 thick or 2 thin
2 thick or 4 thin

Ingredients
- water 80°F/27°C
- oil
- sugar
- salt
- dry milk
- bread flour
- active dry yeast

Program
6

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

Variation
Pepperoni Pretzel: Add 1 cup sliced pepperoni and 2 tablespoons Parmesan cheese to dough ingredients. Follow method for completion.
### Banana Wheat Bagel Dough

**Yield**
- 12 bagels

Ingredients:
- Egg, room temp. + enough 
  - Water 80°F/27°C to = 
- Oil
- Honey
- Salt
- Banana, mashed
- Whole wheat flour
- Bread flour
- Active dry yeast

**Glaze**
- Egg white, beaten
- Water

**Toppings (optional)**
- Sesame seeds, poppy seeds

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

### Bagel Dough

**Yield**
- 8 bagels

Ingredients:
- Water 80°F/27°C
- Sugar
- Salt
- Bread flour
- Active dry yeast

**Glaze**
- Egg, beaten

**Toppings (optional)**
- Sesame seeds, poppy seeds, cracked wheat dry cereal or dehydrated onions

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

Yield
water 80°F/27°C
oil
sugar
salt
dry milk
bread flour
active dry yeast

Program

Filling
cream cheese, room temperature
sugar
maraschino cherries, chopped
milk, liquid
almond extract

Glaze
powdered sugar
sour cream
milk, liquid
almonds, sliced
cherries

Method

1. Place on a lightly floured surface. Roll into a 15-inch x 10-inch rectangle. Spread filling over dough within ½-inch of edges. Starting with longest side, roll dough up tightly, pressing edges to seal.

2. Place roll, seam-side down, on a greased baking sheet and join the ends to form a ring; pinch to seal. With a knife, make cuts 1½ inches apart from the outside edge to within one inch of the inside edge. Turn each section on its side so filling shows.

3. Cover and let rise in a warm place 1 hour or until almost double in size.

4. Uncover and bake at 375°F/190°C for 20-25 minutes or until done.

5. Combine the first three glaze ingredients, adding only enough milk for drizzling consistency. Drizzle over the warm coffee cake. Decorate with almonds and cherries. Serve warm.
Cinnamon Roll Dough

Yield
egg, room temp. + enough water 80°F/27°C to = 16 rolls
1 cup
1 cup
oil
3 TBL
sugar
3 ½ cups
salt
1 tsp
bread flour
3 ½ cups
active dry yeast
1½ tsp

Program

Filling
butter, softened
¼ cup
sugar
¼ cup
cinnamon
2 TBL
walnuts, finely chopped
¼ cup
raisins
¼ cup

Glaze
powdered sugar
½ cup
milk, liquid
3 TBL
vanilla extract
½ tsp

Method
1. On a lightly floured surface, roll dough into a 12-inch x 6-inch rectangle and spread with butter. Combine remaining filling ingredients and sprinkle over butter. Roll up tightly, jelly-roll style, starting with the longest side, and cutting into 1-inch slices.
2. Place in greased baking pan about ½-inch apart and let stand in a warm place for 1 hour or until double in size.
3. Bake at 350°F/177°C for 25-30 minutes or until done.
4. Mix glaze ingredients until smooth and drizzle over top.

Whole Wheat Pizza Crust Dough

Yield
2 thin crusts
water 80°F/27°C
1 cup
oil
2 TBL
sugar
1 TBL
salt
1 tsp
whole wheat flour
1 cup
bread flour
1 ½ cups
active dry yeast
2¼ tsp

Program

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

**Yield**
- 12 buns
- 1 egg, room temp. + enough water 80°F/27°C to =
- 1 cup + 2 TBL
- ½ cup
- ½ tsp
- 1 tsp
- 3½ cups
- 1½ tsp

**Program**

**Filling**
- ½ cup
- ¼ cup
- 1 TBL
- ½ cup

**Topping**
- ¼ cup
- ¼ cup

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

### Pie Crust Dough

**Yield**
- 2 crusts
- ½ cup
- 1 cup
- ¾ tsp
- 2½ cups

**Program**

**Water**
- 80°F/27°C

**Shortening**
- 1 cup

**Salt**
- ¾ tsp

**All-purpose flour**
- 2¼ cups

*For best results, all-purpose flour must be used.

**Method**
1. Start dough program, allow to mix 6 - 10 minutes or until thoroughly blended. Press STOP button to cancel program when display reads :53.
2. Divide in half.
3. Place half of dough into pie pan.
4. Using fingertips, spread dough evenly onto bottom and sides of pie dish. Repeat for second crust or roll out on a lightly floured surface to put on top of pie. Prick bottom with fork.
5. Bake at 425°F/218°C for 20 minutes or until done.
Butter

Butter...As Easy As 1-2-3

Although the old-fashioned churning method used to require a lot of time and elbow grease, making butter in your Breadman™ Corner Bakery Bread & Dessert Maker is now as easy as 1-2-3. Make the butter first, add the additional ingredients, cover tightly and store in the refrigerator. This will allow the additional ingredients to enhance the flavor of the butter while your bread is baking.

A small amount of butter will be left in the bread pan. If making bread right away, it is not necessary to wash the interior of the bread pan. The bread dough will absorb the butter during the knead or bake process. Do not immerse the pan; refer to cleaning instructions. Hand wash the lid with mild soap and water and dry thoroughly.
Helpful Hints for Butter

Basic Recipe & Method

1. Make sure your bread machine and pan are at room temperature. Attach the kneading blade onto the shaft of the pan. Pour in 1 cup (236 ml) of cold, heavy whipping cream or heavy cream (containing at least 36% butter fat or 5 grams of fat per tablespoon). Place lid on pan. Insert pan into bread machine and close lid.
2. Select butter program, press START. Halfway through the cycle, the mixture may resemble whipped cream and then begin to separate. The bread machine will beep when the cycle is complete.
3. Pour off buttermilk and save (see Using Buttermilk). To rinse butter, remove lid and add 1 cup cold water, replace lid and drain water into sink. Repeat. This will rinse off any remaining buttermilk and assist in hardening the butter. Remove butter with a rubber spatula. Yields approximately ½ cup. Flavor before refrigerating.

Tips

- Heavy whipping cream or heavy cream will produce the most butter. Light whipping cream and whipping cream (30-36% butter fat) will churn into a smaller amount of butter and you may have to repeat part of the butter program. Stop the program when butter chunks are formed. Half and half or other lower-fat dairy products without the words “whipping” or “cream” in the name will not churn into butter.
- The average refrigerated life of salted or unsalted butter is several weeks; up to nine months if frozen.
- All butter is made from fresh sweet cream. The choice of salted or unsalted butter is a matter of personal preference, but many cooks prefer unsalted butter for baking. For salted butter, add ¼ teaspoon salt to ½ cup butter.

Using Buttermilk

Buttermilk is the liquid left after churning butter. Most of the fat goes into the butter, not the milk. It may be used in any recipe calling for milk such as shakes, soups, sauces, pancakes or waffles. Refrigerate until ready to use.

If you want to use this buttermilk to increase calcium and protein in a bread recipe, it may be substituted for any or all of the water. The bread will be shorter and more dense. The buttermilk should be scalded before using, to improve its baking quality. Pour into sauce pan and heat to 200°F/94°C, then allow to cool to 80°F/27°C.

Today’s buttermilk sold in grocery stores is a cultured product rather than a by-product of churning cream into butter. Cultured buttermilk is made from fresh low-fat or skim milk with the addition of nonfat dry milk solids, salts and other ingredients. It also has a special bacterial culture added which produces the characteristic tart flavor. There is a cultured Buttermilk Bread recipe in the bread recipe section.
Flavored Butters

To make “flavored butters,” prepare plain butter as directed. Place butter into a deep bowl and beat in ingredients with an electric mixer until well blended. Serve with fish, meat, poultry, vegetables, bagels, crackers or bread.

Special thanks to the following organizations for their assistance:
American Dairy Association®, St. Louis District Dairy Council® and Mid-American Dairymen Incorporated®.

Cheese Butters

<table>
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<tr>
<th>Butters</th>
<th>Ingredients</th>
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<tbody>
<tr>
<td>Cheesabutter</td>
<td>butter ½ cup, dried Italian herb seasoning ¼ tsp, garlic powder ½ tsp, pepper ½ tsp, Cheddar cheese, shredded 1 cup, lemon juice ¾ tsp</td>
</tr>
<tr>
<td>Bleu Cheese Butter</td>
<td>butter ½ cup, blue cheese, crumbled 1½-oz, Worcestershire sauce ½ tsp</td>
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<td>Recipe</td>
<td>Butter</td>
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<tr>
<td>------------------------</td>
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</tr>
<tr>
<td>Spicy Lemon Chive Butter</td>
<td>½ cup</td>
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<tr>
<td></td>
<td>fresh chives, minced OR</td>
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<td>2 TBL</td>
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<tr>
<td></td>
<td>fresh parsley, minced OR</td>
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<td>1½ tsp</td>
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<tr>
<td></td>
<td>lemon juice</td>
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<thead>
<tr>
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<th>Butter</th>
<th>Lemon Juice</th>
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<th>Salt</th>
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<tbody>
<tr>
<td>Rosemary Butter</td>
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<td></td>
<td>fresh rosemary, chopped OR</td>
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<tr>
<td></td>
<td>1½ TBL</td>
<td>1 tsp</td>
<td>1½ TBL</td>
<td>½ tsp</td>
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<tr>
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<td>fresh thyme, chopped OR</td>
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<td>fresh sage, chopped</td>
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<td>1 TBL</td>
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<td></td>
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<td></td>
<td>2 TBL</td>
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<td></td>
<td>fresh cilantro, chopped</td>
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<td>salt</td>
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<td>Lemon Dill Butter</td>
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<tr>
<td></td>
<td>fresh dill, chopped OR</td>
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<td>lemon juice</td>
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<tr>
<td></td>
<td>dried dill</td>
<td>½ tsp</td>
<td>1 tsp</td>
<td>½ tsp</td>
<td>1 tsp</td>
</tr>
<tr>
<td></td>
<td>lemon juice</td>
<td>1 tsp</td>
<td>salt</td>
<td>salt</td>
<td>½ tsp</td>
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</tbody>
</table>
## Breakfast Flavor Butters

### Orange Marmalade Butter
- **butter**: ½ cup
- **orange marmalade**: 3 TBL

### Maple Butter
- **butter**: ½ cup
- **pure maple syrup**: ¼ cup

### Praline Butter
- **butter**: ½ cup
- **pecans, finely chopped**: 2 TBL
- **maple extract**: ½ tsp
- **brown sugar**: 2 TBL
- **vanilla**: ¼ tsp

### Lemon Walnut Butter
- **butter**: ½ cup
- **lemon juice**: 1 tsp
- **lemon peel, grated**: ½ tsp
- **walnuts, chopped**: ½ TBL
- **sugar**: 1 tsp

### Cinnamon Butter
- **butter**: ½ cup
- **sugar**: 1 tsp
- **cinnamon**: ¼ tsp

### Honey Butter
- **butter**: ½ cup
- **honey**: ¼ cup

### Strawberry Butter
- **butter**: ½ cup
- **strawberry jam**: 3 TBL

### Apple Butter
- **butter**: ½ cup
- **cinnamon**: ¼ tsp
- **honey or molasses**: 1 tsp
- **nutmeg**: ¼ tsp
- **applesauce**: 2 TBL

### Apple Spice Butter
- **butter**: ½ cup
- **apple pie spice**: ¼ tsp
- **powdered sugar**: 4 tsp
### Full Flavor Butters

#### Garlic Butter
- **butter**: ½ cup
- **garlic salt**: ¼ tsp
- **garlic powder**: ¼ tsp

#### Onion Butter
- **butter**: ½ cup
- **onion salt**: ¼ tsp
- **onion powder**: ¼ tsp

#### Jalapeño Butter
- **butter**: ½ cup
- **jalapeño peppers, chopped and drained**: 2 TBL
- **lemon juice**: 1 tsp

#### Beer Butter
- **butter**: ½ cup
- **beer**: ½ cup
- **seasoned salt**: ¼ tsp

#### Red Bell Pepper Butter
- **butter**: ½ cup
- **red bell pepper, chopped**: 1
- **lemon juice**: 1½ TBL
- **dried tarragon**: ½ tsp
- **dried thyme**: ¼ tsp
- **salt**: ½ tsp
- **ground white pepper**: ½ tsp

#### Lime Butter
- **butter**: ½ cup
- **lime juice**: 2 tsp
- **lime peel, grated**: 1 tsp

#### Lemon Butter
- **butter**: ½ cup
- **lemon juice**: 2 tsp
- **lemon peel, grated**: 1 tsp
Desserts
Helpful Hints for All Desserts

Be sure to carefully read the Use and Care Guide, as well as the hints at the beginning of each of the different recipe sections. The first recipe in each section also includes “step by step” instructions to get you started.

These recipes have been specifically formulated for your Corner Bakery® Bread & Dessert Maker. Do not increase or decrease the size of the recipe. If you increase the recipe, it may not bake thoroughly or may overflow into the inner case. If you decrease the size, it may not mix and will over cook. Do not be alarmed that the desserts do not fill up the whole pan like your loaf of bread. The moist, dense cakes will range from 3 inches to 5 inches tall with a pound cake-like texture. Refer to the Use and Care Guide for general measuring instructions.

Make plans several hours ahead to make your dessert for your meal — especially if you want cheesecake — so you will have your pan free for a fresh loaf of bread. After cooking your dessert, allow your machine to cool down 30 minutes before making bread.

Cakes will yield 8 - 10 servings each depending how they are cut. They may be cut into pie-shaped pieces, cut into thirds sideways and lengthwise, or cut down the middle and sliced into 1-inch thick pieces. For regular cakes, use a serrated knife and start on the outer edge, working your way towards the center. Cheesecakes need to be chilled before cutting; use a thin, sharp knife, warmed first with hot water. Do not use water to warm the knife when cutting chocolate — it will discolor the cheesecake. The puddings will yield eight generous servings, pie fillings will fill a 8-inch to 9-inch pie dish, and the candy will fill a 9-inch x 13-inch pan.

The toppings for these desserts are not made in the Bread & Dessert Maker. They should be prepared following the instructions with the recipe.

In addition, the majority of these recipes contain perishable ingredients which could spoil if the delay timer is used.

Loosening Your Cake

Use oven mitts to remove the pan from the machine, and then use a thin plastic or rubber spatula to gently loosen the cake from the sides of the pan. Since this is the most likely time for the dessert to crumble, be careful.

Loosening Your Cheesecake

Allow a cheesecake to remain in the Bread & Dessert Maker for 1 hour after the program has finished in order to firm it up. Use oven mitts to remove the pan from the machine. Using a plastic or rubber spatula, gently loosen the cheesecake from the sides of the pan. Allow to cool in pan on a heat-resistant surface for 1 hour. Place the pan with cheesecake in the refrigerator for 5 hours to allow it to firm up. Remove from the refrigerator, gently loosen the cheesecake from the sides and turn upside down to remove.

The dessert program cannot be delayed. For a successful dessert, stirring at 1:48 is essential.
**Dessert Ingredients**

**All-Purpose Flour:** A II-purpose flour is best for general baking needs. It is a blend of wheat which is lower in protein content than bread flour, and it is perfect for desserts. Bread flour is not recommended because it will result in a tough cake.

**Butter or Margarine:** Real butter has a wonderfully rich flavor that margarine will never match. Nevertheless, in all of these recipes, margarine can be substituted for butter. Do not use reduced fat or fat-free products.

**Chocolate Chips and Almond Bark:** Using real chocolate chips is recommended because the taste and texture is less wax-like. Do not substitute one type of chocolate for another in the dessert recipes and do not use reduced fat or no-fat chocolate.

To melt chocolate chips or flavored almond bark, a microwave works well. Start the process with dry equipment, as water will cause chocolate to stiffen. To melt in a microwave oven, place in a microwave-safe bowl. Use high power; set the microwave for 20 seconds at a time, stirring after each 20-second interval until melted.

In the vanilla fudge recipe, other flavors of almond bark such as butterscotch may be substituted.

**Cream Cheese:** Use regular cream cheese because it has a lower water content than low fat or no-fat cream cheese. This, combined with a higher fat content, produces a creamier texture. Do not substitute Neufchâtel, cottage cheese or ricotta cheese. To soften the cream cheese, remove the foil and place on a microwave-safe plate. Microwave on high 1 1/2 - 2 minutes, mixing with a fork every 30 seconds until smooth, add to pan. Do not freeze cream cheese - the texture becomes crumbly after thawing, thus resulting in a grainy feel and appearance.

**Eggs:** Eggs in the shell may be placed in warm water for 15 minutes to bring to room temperature. Since large eggs were used when creating all of these recipes, you must do so also to achieve good results. Do not use the Egg Replacer called for in the pie fillings/puddings in any other dessert recipes. Do not substitute eggs for Egg Replacer in the pie fillings or puddings because real eggs will curdle in these recipes. The only pie filling/pudding recipe that calls for real eggs is the Lemon Pie Filling. Because of the special steps involved in this pie, the eggs do not curdle. Do not use liquid egg substitute such as Egg Beaters® in any dessert recipe.

**Egg Replacer:** Egg Replacer is a powdered culinary substitute for eggs found in the health food section of most grocery or health food stores. It should be packed down when measuring. In some cases this has been used instead of eggs because eggs will curdle in a pie filling or pudding during the cooking process. Egg Replacer is not the same as a liquid egg substitute - it does not contain any egg product (yolk or white). If you are unable to purchase this product locally, you may call Ener-G Foods, Inc. at (800) 331-5222 for more information.

**Leavening Agents:** Baking powder and baking soda are both leavening agents that help batter rise, resulting in a lighter dessert. Some recipes call for both.

**Liquids:** The water, milk or any other liquid called for in these recipes must be at 80°F/27°C, similar to baby bottle temperature. Use a microwave to warm.

**Nuts:** Nuts are interchangeable in all recipes - almonds, walnuts or pecans, you decide! You may substitute in equal amounts in any dessert recipe. Almonds are used frequently in the dessert recipes listed here. Toasting them brings out the flavor and crunch that people like and is surprisingly easy to do. Place the almonds evenly on a cookie sheet or baking pan and bake for 8-10 minutes at 350°F/177°C, stirring occasionally. For the microwave, place the almonds evenly on a glass pie plate and cook 5-7 minutes on high, stirring every minute until crisp. When cooking almonds in the microwave, they will not brown like those
toasted in the oven but will still be crunchy and have a toasted flavor.

**Prepackaged Puddings:** Some recipes call for boxed pudding mix. Although there is a specified weight amount beside the measurement, as long as the brand you use is approximately the same, it will work.

**Real Extracts and Artificial/Imitation Flavorings:** Real extracts are made by dissolving the essential oils of ingredients, such as almonds, oranges, lemons and vanilla beans, in an alcohol base. Real extract has a stronger, richer and more desirable taste than artificial/imitation flavoring. If you are out of a real extract and do not want to make a special trip to the store, substitute an artificial/imitation flavoring or vanilla in its place in equal amounts. Do not omit, decrease or increase the total flavoring amount in any recipe. Alteration of liquids will result in an over-baked or under-cooked dessert.

**Sugar:** Use granulated sugar unless otherwise directed. When brown sugar is called for, pack it down when measuring.

**Whipped Toppings:** Recipes listed here always use powdered whipped topping mix, which is designed to be mixed with liquids. It comes in different sizes depending on the brand and is found in the gelatin section of your favorite grocery store. The sizes range from 1.3 to 1.75 ounces; it makes no difference which you choose. Do not use frozen whipped toppings because they tend to run after thawing and when mixed with other ingredients.
High Altitude Adjustments

You may have to make adjustments in the scratch cake recipes if you live above 3,000 feet. Try smaller amounts first, then make any necessary adjustment the next time you bake. Use these guidelines only if these ingredients are in the recipe. Cheesecakes, fillings, puddings and candy need no adjustments at any altitude unless indicated below each recipe.

- Increase water or milk: 1-4 TBL
- Decrease baking powder: ⅛-¼ tsp
- Decrease sugar: 1-3 TBL
- Baking soda may require a slight reduction

At 6,000-6,500 feet, the following adjustments are recommended if these ingredients are in the recipe:

- Increase water or milk: 1 TBL
- Decrease baking powder: ¼ tsp
- Decrease sugar: 2 TBL
- Baking soda may require a slight reduction

If the recipe calls for a one layer Jiffy® cake mix, follow the high altitude directions listed on the mix.
Cake...As Easy As 1-2-3

1. Add ingredients to the pan in the order listed. Place the pan in the machine.
2. Close the lid. Select the DESSERT setting. Press START. When the bread machine beeps, stir and add ingredients according to recipe directions.
3. When program is complete, immediately remove pan from the machine using oven mitts. Using a rubber spatula, loosen the cake from the sides of the pan. Turn pan upside down and shake in an up-and-down motion to release the cake. Allow to cool on a cooling rack until ready to frost.

These recipes were developed at sea level. If you live at high altitude, adjustments may be necessary. The finished cake may be slightly shorter than the average 3 to 5 inches.
Helpful Hints for Cakes

Cake Mixes

A one layer Jiffy® cake mix will mix and bake perfectly on the dessert cycle. When preparing, use warm water (80°F/27°C) even though the mix directions call for cold water. Add other ingredients per package directions. Jiffy® cake mix is called for in some of these recipes. Do not bake half of a regular cake by itself or, substitute half of a regular cake for a Jiffy® cake mix in these recipes.

Angel Food Cake Mixes

If you would like to prepare a boxed, one-step angel food cake mix, pour the water per package directions into the pan and add the entire box of mix. Then follow these simple instructions: Start machine without pan inside. At the stir beep (1:48), without stopping the machine, place the pan securely into the machine. Neither a two-step recipe nor a swirl angel food cake will work using this program. When dessert program is complete, remove pan and rest it on its side until cake is cooled completely (approximately 2 hours).

Angel Food Cake Variation

For a real variety of flavors, add 1 package of your favorite flavor of Kool-Aid® (no sugar added). Dissolve Kool-Aid® in water called for in the cake mix and add to pan. Then add cake mix. No other recipe alterations are necessary.

Storing and Freezing

Store your cake in an airtight container. Cakes with perishable frostings or toppings, such as carrot cake with a cream cheese frosting, should be stored in the refrigerator. It is best to freeze cakes unfrosted.

Layered Cakes

To make a layered cake, insert toothpicks halfway up each side of the cake to guide for straight cutting. Use a long, sharp knife to slice through the layer. This will require more frosting, so you will need to make 1½ times the amount called for in the recipe below each cake. Spread about ⅔ of the frosting over the first layer. Place second layer on top and use the remaining frosting to cover sides and top of cake.
Carrot Cake

eggs, room temperature
oil
carrots, uncooked, grated
orange extract
salt
cinnamon
sugar
all-purpose flour
baking powder
baking soda

Program

Frosting
cream cheese, softened
butter, softened
orange extract
powdered sugar
pecans, chopped

Basic Recipe & Method

1. Remove the pan from the machine. Attach the kneading blade onto the shaft. Make sure all ingredients are at room temperature. Eggs in the shell may be placed in a bowl of warm water for 15 minutes to bring to room temperature. Add warm eggs to pan.
2. Use a measuring cup to measure oil. Add to pan.
3. Measure grated (not chopped) carrots with a dry measuring cup — do not pack. Place in the pan.
4. Use a measuring spoon to measure the orange extract, salt and cinnamon; level off with a straight edge of a knife and add to the pan.
5. Use a dry measuring cup to measure sugar and level off with the straight edge of a knife. Add to pan.
6. Spoon flour into a dry measuring cup and level off with the straight edge of a knife. Add to pan.
7. Use a measuring spoon to measure the baking powder and baking soda; level off with a straight edge of a knife and add to the pan.
8. Place the pan into the machine and close the lid. Select DESSERT. Press START.
9. When the bread machine beeps twice (1:48), the cake should be stirred. Using a plastic or rubber spatula, scrape down the sides to the bottom of the pan. The kneading blade will continue to turn. The bread machine will beep again at 1:20. For this recipe no further steps are necessary.
10. When the bread machine beeps an additional 8 times, the bake cycle is complete. The display will read End.
11. Use oven mitts to carefully remove the pan and place on a flat heat-resistant surface. Use a thin, rubber or plastic spatula and gently loosen the cake from the sides of the pan.
12. Use oven mitts, carefully turn pan upside down and shake in an up-and-down motion to release the cake. Remove kneading blade from bottom of cake if necessary.
14. Unplug unit before cleaning. Clean pan after each use. Do not immerse the pan in water (see cleaning instructions). Clean inside of machine after each use with a damp cloth.

(Note: The Basic Recipe & Method for the Carrot Cake recipe are similar for all cakes listed in the cookbook.)
Chocolate Pudding Cake

egg, room temp. + enough milk 80°F/27°C to = 1 Lg
butter, melted ¾ cup
chocolate cook & serve pudding & pie filling mix ¼ cup
Jiffy® one layer Devil’s Food cake mix 1 pkg

Program

Topping
chocolate cook & serve pudding & pie filling mix ¼ cup
milk ¼ cup
powdered sugar 1 cup

Boil and cook until thick. Frost cake.

Strawberry Pound Cake

egg, room temperature 1 Lg
canned strawberry pie filling ¾ cup
Jiffy® one layer white cake mix 1

Program

Frosting
canned strawberry pie filling 2 TBL
butter, softened 3 TBL

Blend together with electric mixer until creamy.
powdered sugar 1½ cups

Stir in and frost cake.
Chocolate Fudge Cake

eggs, room temperature 2 Lg
water 80°F/27°C
oil ¾ cup
vanilla extract ½ cup
all-purpose flour 2 tsp
cocoa powder 1 cup
instant coffee granules 1 TBL
salt ¼ tsp
sugar 1 cup
baking powder ½ tsp
baking soda ¼ tsp
Program 8

Frosting
milk chocolate chips 1 cup
sour cream ½ cup
Melt together. Cool and spread over cake. Store in refrigerator.

Poppy Seed Pound Cake

eggs, room temp + enough 1 Lg egg + 1 Lg yolk
milk 80°F/27°C to =
oil ¾ cup
butter extract ½ cup
almond extract 1 tsp
orange extract 1 tsp
all-purpose flour 1½ cups
salt ½ tsp
sugar ¾ cup + 2 TBL
poppy seeds 1½ TBL
baking powder 1 tsp
Program 8

Place warm cake in dish with sides. Immediately prepare glaze.

Glaze
frozen concentrated orange juice, thawed* sugar ½ cup
Heat until sugar dissolves.

butter flavoring 1½ tsp
almond extract 1 tsp
orange extract 1 tsp
Remove from heat and stir in. Allow to cool 15 minutes. Poke holes in top of warm cake with a toothpick and pour glaze over top.

*Frozen concentrated lemonade, thawed, may be substituted.
Pound Cake

- 1 Lg egg, room temp. + enough milk 80°F/27°C to =
- 1 TBL butter, melted
- 1 tsp vanilla extract
- ¼ cup vanilla cook & serve pudding & pie filling
- 1 pkg Jiffy® one layer yellow cake mix

Program

Frosting
- ½ cup vanilla cook & serve pudding & pie filling
- ¼ cup milk
- 1 cup powdered sugar

Boil and cook until thick.

- 1½ tsp lemon extract
- 2 drops yellow food coloring

Stir in and frost cake.

Hummingbird Cake

- 2 Lg eggs, room temperature
- ¾ cup oil
- 1¼ cups banana, mashed
- 1 tsp pineapple, crushed, well drained
- 1 tsp pineapple extract
- 1 tsp vanilla extract
- ¼ cups all-purpose flour
- ¼ tsp salt
- ¾ cup sugar
- 1 tsp cinnamon
- ¾ cup pecans, chopped
- ¾ tsp baking powder
- ¾ tsp baking soda

Program

Frosting
- 3-oz cream cheese, softened
- 3 TBL butter, softened
- 1 tsp vanilla extract

Blend together with electric mixer until creamy.

- 1½ cups powdered sugar
- ½ cup pecans, chopped

Blend in and frost cake. Store in refrigerator.
Coffee Cake

- Egg, room temp. + enough
- Milk 80°F/27°C to =
- Butter, melted
- Maple extract
- Jiffy® one layer yellow cake mix

**Program** 3

**Crumb Filling**
- Butter, melted
- Brown sugar
- All-purpose flour
- Cinnamon

Mix together and, without stopping the machine, sprinkle evenly over batter at ingredient beep (1:20). The machine will start to bake at 1:15.

**Glaze**
- Powdered sugar
- Milk
- Lemon extract

Blend together and drizzle over warm cake.

Amaretto Butter Cake

- Eggs, room temperature
- Oil
- Water 80°F/27°C
- Amaretto*
- Butter extract
- Almond extract
- Salt
- All-purpose flour
- Sugar
- Almonds, sliced
- Baking powder
- Baking soda

**Program** 3

*Vanilla may be substituted for amaretto.

**Frosting**
- Cream cheese, room temperature
- Butter, softened
- Almond extract
- Powdered sugar

Blend together with electric mixer until creamy.

Stir in and frost cake. Store in refrigerator.

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**Apple Loaf Cake**

- eggs, room temperature 2 Lg
- oil ¼ cup
- apple, peeled, slice ½ inch ½ cup
- vanilla extract 1 tsp
- all-purpose flour 1 cup
- salt ½ tsp
- sugar ¾ cup
- cinnamon ¼ tsp
- walnuts, chopped ½ cup
- baking soda ¼ tsp

**Program** 8

**Caramel Topping**

- butter ¼ cup
- brown sugar ¼ cup
- sugar ¼ cup
- cornstarch 1 TBL
- cream ¼ cup

*Bring to a boil, stirring constantly until thick. Remove from heat.*

- vanilla extract 1 tsp

*Stir in. Allow to cool 15 minutes and serve over cake.*

**Rum Cake**

- egg, room temp. + enough 1 Lg
- water 80°F/27°C to = ¾ cup
- butter, melted 1 TBL
- rum extract 2 tsp
- vanilla cook & serve ¼ cup
- pudding & pie filling
- Jiffy® one layer yellow cake mix 1 pkg

**Program** 8

*Place warm cake in dish with sides. Immediately prepare glaze.*

**Glaze**

- butter 3 TBL
- water 3 TBL

*Bring to boil. Remove from heat.*

- rum extract 1 tsp
- powdered sugar ¾ cup

*Stir in and allow to cool for 15 minutes. Poke holes in top of warm cake with a toothpick and pour glaze over top.*
Cheesecake...As Easy As 1-2-3

1. Add ingredients to pan in the order listed. Place pan in the machine.
2. Close the lid. Select the DESSERT setting. Press START. At the beeps, stir or add ingredients according to recipe directions.
3. When program is complete, leave pan in machine for one hour to firm up. Using oven mitts, remove pan from unit and use a rubber spatula to loosen the cake from the sides of the pan. Allow to cool in the pan on a heat-resistant surface for an additional 1 hour, then place pan in refrigerator uncovered for at least 5 hours or overnight before removing the cheesecake. Use a rubber spatula to loosen the cake from the sides of the pan. Turn pan upside down and shake in an up-and-down motion to release the cheesecake.
Helpful Hints for Cheesecakes

Make your cheesecake at least a day ahead of time to allow the flavors to mingle. As in all of these recipes, have all of the ingredients at room temperature before starting.

Graham cracker crust included with Vanilla Cheesecake may be used on all flavors.

Cheesecake Storage and Freezing

As with any dairy product, store cheesecake covered in the refrigerator. Covering the cheesecake may cause condensation to collect on the top; this may produce discoloration in chocolate cakes. If some moisture does collect, simply wipe it off with a paper towel. It may be stored for up to a week in the refrigerator. If you want to keep it longer, place it in the freezer. All of these cakes freeze beautifully and can be kept for up to 2 months. To freeze a cheesecake, remove it from the pan, freeze it uncovered on a tray for at least 6 hours. Next, wrap it in heavy weight foil or place it in an airtight plastic bag. Then put it back into the freezer until needed. It is best to freeze the cake without the topping on it. Thaw the unfrosted cake in the refrigerator overnight or at room temperature for approximately 3 hours. Cheesecake may also be frozen by the slice using these same steps.

Vanilla Cheesecake

eggs, room temperature 2 Lg
vanilla extract 1 TBL
lemon extract 1 tsp
orange extract 1 tsp
cream cheese, softened 3 (8-oz) pkg
sugar ¾ cup
cornstarch 3 TBL

Program

Topping
vanilla flavored almond bark 4-oz
sour cream ½ cup

Graham Cracker Crust
graham cracker crumbs 1 cup
sugar 1 TBL
butter, melted 2 TBL
cream cheese, spreadable ¼ cup

Basic Recipe & Method

1. Remove the pan from the machine. Attach the kneading blade to the shaft. Make sure all ingredients are at room temperature. Eggs in the shell may be placed in warm water for 15 minutes to bring them to room temperature. Add eggs to the pan.
2. Use a measuring spoon to measure the vanilla extract, lemon extract and orange extract; add to the pan.
3. Remove foil from cream cheese and place on a microwave-safe
plate. Microwave for 1½ - 2 minutes on high; mixing with a fork every 30 seconds until smooth 80°F/27°C. Place in pan.

4. Use a dry measuring cup to measure the sugar; level off with the straight edge of a knife and add to the pan. Measure cornstarch; level off with a straight edge of a knife and add to the pan.

5. Place the pan into the machine and close the lid. Select DESSERT. Press START.

6. When the bread machine beeps 2 times (1:48), the cheesecake must be stirred. Using a plastic or rubber spatula, scrape down the sides to the bottom of the pan. The kneading blade will continue turning during this time. The bread machine will beep 4 times at 1:20. For this recipe, no further steps are necessary.

7. When the bread machine beeps 8 times (End), the cooking cycle is complete. The display will read End. Allow the cheesecake to remain in the machine for an additional hour. This will help the cheesecake to firm up.

8. At the end of one hour, use oven mitts to carefully remove the pan and place on a flat heat-resistant surface. Use a spatula to gently loosen the cheesecake from the sides of the pan. Allow to cool in pan at room temperature for one hour.

9. Place pan in the refrigerator for 5 hours or overnight to chill.

10. Use a spatula to gently loosen the cheesecake from the sides of the pan before removing. Turn pan upside down and shake in an up-and-down motion to release the cheesecake. Remove kneading blade from bottom of cheesecake if necessary.


12. Unplug unit before cleaning. Clean pan after each use. Do not immerse the pan in water (see cleaning instructions). Clean inside of machine after each use with a damp cloth.

(Note: The Basic Recipe & Method for the Vanilla Cheesecake recipe are similar for all cheesecakes listed in the cookbook.)
A maretto Orange Cheesecake

eggs, room temperature 2 Lg
almond extract 2 tsp
amaretto 1 tsp
cream cheese, softened 3 (8-oz) pkg
sugar ¾ cup
orange gelatin(approx. 3-oz) 1 (3-oz) box
cornstarch 3 TBL
almonds, sliced 3 cup

Program

Topping
whipped topping mix 1 envelope
milk 80°F/27°C ¼ cup
Blend together with an electric mixer until thick.

orange marmalade 2 TBL
orange extract 1 tsp
orange food coloring 2 drops
Stir in and spread over cake.

chocolate flavor Magic Shell® for drizzling
(found in the ice cream section of your favorite grocery store)
Drizzle over cake.
almonds, sliced ¼ cup
Decorate with almonds and store in refrigerator.

Banana Split Cheesecake

eggs, room temperature 2 Lg
banana extract 1 TBL
pineapple extract 2 tsp
yellow food coloring 2 drops
cream cheese, softened 3 (8-oz) pkg
sugar ¾ cup
cornstarch 3 TBL

Program

Decorations
strawberries, sliced
pineapple tidbits, drained
bananas, sliced
maraschino cherries
whipped cream
pecans, chopped
chocolate flavor magic shell for drizzling
(found in the ice cream section of your favorite grocery store)
Decorate and store in refrigerator.
**Chocolate Cheesecake**

- **semi-sweet chocolate chips**: 2/3 cup
- **Melt before adding to pan.**
- **eggs, room temperature**: 2 Lg
- **vanilla extract**: 2 tsp
- **cream cheese, softened**: 3 (8-oz) pkg
- **sugar**: ¾ cup + 1 TBL
- **cornstarch**: 2 TBL + 1 tsp cocoa

**Program**

**Topping**

- **semi-sweet chocolate chips**: ½ cup
- **sour cream**: ½ cup

Melt together. Cool slightly and spread over cake. Store in refrigerator.

*(Note: Substituting milk chocolate chips for semi-sweet chocolate chips in a cheesecake is not recommended because it will result in a soft cake that is difficult to remove from the pan. However, milk chocolate chips may be used in place of the semi-sweet chocolate chips in the topping for a sweeter flavor.)*

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**Marbled Cheesecake**

- **eggs, room temperature**: 2 Lg
- **vanilla extract**: 2 tsp
- **cream cheese, softened**: 3 (8-oz) pkg
- **sugar**: ¾ cup
- **cornstarch**: 3 TBL

**Program**

**Marble**

- **semi-sweet chocolate chips**: ¼ cup

Melt chocolate chips. At the ingredient beep (1:20), without stopping the machine, remove approximately ¼ cup of batter and stir it into the melted chocolate. Spoon the chocolate mixture on top of batter in the bread machine. Cut chocolate through batter with a rubber spatula, thus creating a marbled appearance. The machine will start to bake at 1:15.

**Topping**

- **semi-sweet chocolate chips**: ½ cup
- **sour cream**: ½ cup

Melt together. Cool slightly and spread over cake. Store in refrigerator.
Pudding, Pie Filling & Fudge

As Easy As 1-2-3

1. Add the ingredients to the pan in the order listed. Place the pan in the machine.
2. Close the lid. Select the DESSERT setting. Press START. At the beeps, stir and add ingredients according to recipe instructions.
3. When the program is complete, remove pan from the machine using oven mitts. Carefully pour hot pie filling/pudding into a heat-resistant bowl and stir in additional ingredients with a wire whisk. This will help blend all ingredients together and fluff up the filling. Chill pies in the refrigerator for approximately 3 hours to set filling. If serving as pudding, you may serve immediately or allow to chill in the refrigerator to thicken.

Any pie filling may be served as a pudding; but pudding cannot be used as a pie filling because it will not set up enough.
Crust
To make a cookie crust, coat an 8-inch to 9-inch pie dish with butter. Place 20 creme sandwich cookies with fillings intact in a food processor with a steel blade, pulsing until the cookie and creme fillings are finely ground together. Melt \( \frac{1}{2} \) cup of butter and mix with crumbs. Reserve 2 tablespoons of crumbs for topping. Press remaining crumbs evenly onto bottom and sides of pie dish. If you do not have a food processor, put the cookies in a gallon size freezer zip top bag. Finely crush cookies with a rolling pin. Start the pie filling in the Bread & Dessert Maker. Then make the cookie crust and place it in the refrigerator to firm up.

Any of your traditional pie crusts can be used in place of the sandwich cookie crusts. Or, for the sake of simplicity, use a pre-packaged graham cracker or chocolate graham cracker crust. When putting the pie in the oven to toast a topping, place on a cookie sheet for stability. You do not need to place store bought crusts in the refrigerator to firm up. You may use any creme filled, flavored, sandwich cookies like coconut macaroon, chocolate, vanilla, lemon or peanut butter.

Storing
All of these pie fillings/puddings must be stored in the refrigerator.

Topping
Serve the pie with a whipped topping if you desire. Any extract can be added for extra flavor. Decorate with reserved cookie crumbs. Or, top with coconut or marshmallows and place under broiler to brown.

Basic Recipe & Method
1. Remove the pan from the machine. Attach the kneading blade onto the shaft. Make sure all ingredients, except liquids, are at room temperature.
2. Use a liquid measuring cup to measure the water (80°F/27°C) and pour into the pan.
3. Use a measuring spoon to measure the orange extract and cinnamon; add to the pan.
4. Use a dry measuring cup to measure the Egg Replacer — pack it in the measuring cup and level off with the straight edge of a knife. Use a dry measuring cup to measure the sugar and the dry milk; level off with the straight edge of a knife and add to the pan.
5. Add one envelope of dry whipped topping.
6. Place the pan into the machine and close the lid. Select DESSERT. Press START.
7. When the bread machine beeps 2 times (1:48), the filling should be stirred.
8. Use a measuring cup to measure the bread cubes. When the bread machine beeps 4 times (1:20), open the lid without stopping the machine and gently stir in the cubed bread.

9. Use a measuring cup to measure raisins. When the bread machine beeps an additional 8 times (End), the cooking cycle is complete.

10. Use oven mitts to carefully remove the pan and pour hot pudding into a heat-resistant bowl. Gently stir in raisins with a wire whisk.

11. Prepare the rum sauce by bringing water, sugar, lemon slice, orange slice, cinnamon stick and clove to a boil for 5 minutes. Remove from heat and strain. Stir in rum and vanilla. Serve over warm bread pudding. Store pudding in refrigerator.

12. Unplug unit before cleaning. Clean pan after each use. Do not immerse the pan in water (see cleaning instructions). Clean inside of machine after each use with a damp cloth.

(Note: The Basic Recipe & Method for the Bread Pudding recipe are similar for all Puddings listed in the cookbook.)

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**Bread Pudding**

- water 80°F/27°C
- orange extract
- cinnamon
- Egg Replacer, packed sugar
- dry milk
- whipped topping mix

**Program**

- bread, cubed
- raisins

**Rum Sauce**

- water
- sugar
- lemon, sliced
- orange, sliced
- cinnamon stick
- clove, whole
- rum
- vanilla

4 cups
1½ tsp
½ cup
1¼ cups
1½ cups
1 envelope

S
4 cups
½ cup

½ cup
½ cup
2 slices
1 slice
1 stick (2 inches)
1
¾ cup
¾ tsp
Rice Pudding

- Water 2 cups
- Instant rice, rinsed ¾ cup

Place rice and water in a microwave-safe bowl. Microwave on high for 2 minutes. Remove and allow to stand 2 minutes. Drain and discard water. Place rice in pan. Rinsing the rice will prevent it from being sticky and difficult to serve.

- Water 80°F/27°C 4 cups
- Vanilla extract 2 tsp
- Honey 1 TBL
- Egg Replacer, packed 2 cup
- Dry milk 1 ¾ cups
- Whipped topping mix 1 envelope
- Cinnamon 1 tsp
- Salt 2 tsp
- Sugar 1 4 cup
- Program 8
- Nuts, chopped ½ cup
- Dried fruit ½ cup

Whisk in when the cooking is complete. Store in refrigerator.

Lemon Pie Filling

- Butter, melted ½ cup
- Yellow food coloring 5 drops
- Sugar 2 cups
- Lemon extract 1 TBL
- All-purpose flour 3 TBL
- Program 8
- Cream, hot 1 cup
- Eggs, beaten 3 Lg

Heat cream in microwave approximately 2 minutes until hot; small bubbles will form around the edges of the container and a thin film on the top.

In a bowl, slowly pour hot cream over the 3 beaten eggs while stirring constantly with a wire whisk. Pour mixture into pan at stir beep (1:48). This traditional southern pie will form a natural crust and topping. You may serve the filling as is, or pour into a prepared pie crust with the natural crust mixed throughout the pie. A graham cracker crust is tasty with this filling. Store in refrigerator.
Coconut Pie Filling

unflavored gelatin 1 envelope
water ¼ cup

In a microwave-safe bowl, sprinkle gelatin over cold water. Let stand 2 minutes and then microwave on high for 40 seconds. Stir and allow to set 2 minutes or until dissolved. Add to pan.

water 80°F/27°C 3 cups
Egg Replacer, packed ¼ cup
sugar 1 cup
coconut 1 cup
dry milk 1 cup
whipped topping mix 1 envelope

Program 3
Store in refrigerator.

High Altitude Instructions
Prepare as directed but increase the Egg Replacer to a total of 6 tablespoons.

Chocolate Marshmallow Pie Filling

unflavored gelatin 1 envelope
water ¼ cup

In a microwave-safe bowl, sprinkle gelatin over cold water. Let stand 2 minutes and then microwave on high for 40 seconds. Stir and allow to set 2 minutes or until thoroughly dissolved. Add to pan.

milk 80°F/27°C 2 cups
vanilla extract 2 tsp
sugar ½ cup
miniature marshmallows 1 ½ cups
chocolate cook & serve pudding & pie filling 1 (3-oz) box

Program 3
Pour the pie filling out and discard the film from the bottom of the pan. The convenience of not having to stand over the stove to prepare the filling is well worth the extra film at the bottom. Store in refrigerator.

Banana Pudding

water 80°F/27°C 3 cups
Egg Replacer, packed ¼ cup
dry milk 1 cup
banana flavoring 1 TBL
sugar 1 cup
whipped topping mix 1 envelope

Program 3

banana, cubed 2 med
Whisk in when the cooking is complete. Store in refrigerator.
Helpful Hints for Fudge

As Easy As 1-2-3

1. Add the ingredients to the pan in the order listed. Place the pan in the machine.
2. Close the lid. Select the DESSERT setting. Press START. When the bread machine beeps, stir or add ingredients (according to recipe directions).
3. When program is complete, remove pan from machine using oven mitts. Using a rubber spatula, carefully pour hot fudge into a 9-inch x 13-inch heat-resistant baking container and allow to set up at room temperature for approximately 3 hours.

Making fudge in a bread machine is so much easier than the old fashioned way of standing and stirring over the stove. However, anytime you cook with chocolate it can be a little tricky to work with. To help ensure success, make sure all utensils are completely dry — even a drop of water will cause the chocolate mixture to stiffen and become granular.

Use vanilla-flavored almond bark in the Vanilla Fudge recipe because it is easy to work with. It melts easier than white chocolate chips. You may substitute butterscotch-flavored almond bark in equal amounts.

As in the cheesecake recipes, be sure to soften the cream cheese. Remove foil and place on a microwave safe plate. Microwave on high for 1 1/2 to 2 minutes, mixing with a fork every 30 seconds until smooth; add to pan.

For best results, use the suggested pan size for the fudge so it will set up in a reasonable length of time.

Fudge should be stored in an airtight container to prevent it from drying out.
Mocha Chocolate Fudge

powdered sugar 2 lb
*Put half in pan, placing other half aside.*
butter, melted 1 cup
cream cheese, softened 2 (8-oz) pkg
vanilla extract 2 tsp
instant coffee granules 1 TBL
cocoa powder ½ cup

Program
milk chocolate chips 23-oz
nuts, chopped 1 cup

If you prefer plain chocolate fudge, simply leave out the instant coffee. No other adjustments are necessary. For a unique flavor, try substituting processed cheese in place of the cream cheese. It makes a wonderful fudge.

Basic Recipe & Method

1. Remove the pan from the machine. Attach the kneading blade onto the shaft. Make sure all ingredients are at room temperature.
2. Put one half of the powdered sugar into the pan.
3. Melt butter; add to pan.
4. Remove foil from cream cheese and place on a microwave-safe plate. Microwave for 1½-2 minutes on high; mixing with a fork every 30 seconds until smooth and 80°F/27°C. Place in pan.
5. Use a measuring spoon to measure the vanilla extract and instant coffee granules; add to the pan.
6. Use a dry measuring cup to measure cocoa powder; level off with the straight edge of a knife and add to the pan.
7. Place the pan into the machine and close the lid. Select DESSERT. Press START.
8. Allow machine to begin mixing. Carefully add remaining powdered sugar one cup at a time, allowing to mix in after each addition. It may be necessary to use a spatula to scrape down the sides to the bottom of the pan. When all of the powdered sugar has been added, close the lid and allow to mix.
9. When the bread machine beeps 2 times (1:48), the fudge must be stirred. Using a plastic or rubber spatula, scrape down the sides to the bottom of the pan.
10. Place milk chocolate chips and nuts in a large heat resistant container.
11. When the bread machine beeps 8 times (End), the cooking cycle is complete. Using oven mitts, immediately remove the pan from the machine and carefully pour over chocolate chips and nuts. The hot candy mixture will melt the chocolate chips when stirred together. Stir until well blended. If you do not immediately remove the pan and blend the two mixtures, the chocolate will begin to set and it will not be possible to blend them together.
12. Pour into a greased 9-inch x 13-inch baking container and allow to set up at room temperature for approximately 3 hours.
13. Unplug unit before cleaning. Clean pan after each use. Do not immerse in water (see cleaning instructions). Clean inside of machine after each use with a damp cloth.

(Note: The Basic Recipe & Method for the Mocha Chocolate Fudge recipe are similar for all fudges listed in the cookbook.)
Vanilla Fudge

powdered sugar 2 lb
Put half in pan, placing other half aside.

butter, melted 1 cup
cream cheese, softened 2 (8-oz) pkg
vanilla extract 1 TBL

Program S
Allow machine to begin mixing. Add one cup of the remaining powdered sugar at a time, allowing it to mix in after each addition. It may be necessary to use a spatula to scrape down the sides to the bottom of the pan.
When all powdered sugar has been added, close the lid and allow to mix.

vanilla flavored almond bark 24-oz
nuts, chopped 1 cup
During the last 5 minutes of the cooking cycle, break almond bark into pieces and melt in a large heat resistant container; stir in nuts. When the bread machine beeps 8 times (End), IMMEDIATELY pour hot mixture from pan into melted almond bark; blend well. Put into a 9-inch x 13-inch baking container and allow to set.
Dear Breadman Friend,

It was an honor working on this project with the Breadman™ staff, and I thank them for giving me this opportunity. I loved creating these recipes for you to enjoy and to give you the chance to impress your family and friends.

These recipes ensure many compliments and will guarantee you a reputation as a gourmet cook. As you master this essential appliance, it will be like having an extra pair of hands working in the kitchen for you. You will then have the time to spend on yourself, your family or your friends. The convenience of the bread maker and the taste of your warm homemade bread is unbeatable. And this same device is capable of freeing-up even more time for you by mixing and baking your cakes and desserts with little effort from you. That’s right, it’s easy! Just put all of the ingredients into the pan, no dirty bowls or mixer to clean up.

Do not be surprised if your spouse, roommate or teenage children want to use your new Bread & Dessert Maker. They may say that they want to master this new technical wonder. But, most likely, they are (a) hungry or (b) want also to earn a gourmet reputation.

All the dessert recipes that come with the Corner Bakery are individually formulated and have successfully passed the rigorous standards of the Breadman™ Test Kitchen. If you wish to try your own recipes, do so with a pioneering spirit and keen sense of humor! Due to a number of factors — including pan size, baking temperatures and mixing time — the ingredient measurements for your traditional recipes are almost guaranteed to require adjusting when prepared in this one-of-a-kind appliance. And, since all recipes vary greatly, there is no hard and fast conversion formula I can suggest...other than encourage you to enjoy the tremendous variety of recipes inside this cookbook.

Enjoy your new Breadman™ Corner Bakery & Dessert Maker — I wouldn’t go back to my old way of functioning in the kitchen for anything.

Sincerely,

Mary Crownover, Author and Recipe Creator
Further Reading

Mary Crownover is the author of *Cheesecake Extraordinaire* (available in hardcover or paperback).
To order a hardcover edition, please contact Taylor Publishing Company, 1550 West Mockingbird Lane, Dallas, Texas 75235. They may be reached by telephone at (800) 275-8188. To order a paperback edition, please contact Contemporary Books, Two Prudential Plaza, Chicago, Illinois 60601. They may be reached by telephone at (312) 540-4500.
Mary is also the author of *Filo Fantastic*, published by Taylor Publishing Company, 1550 West Mockingbird Lane, Dallas, Texas 75235. All of these cookbooks may be purchased at book stores across North America.

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# Index of Recipes

<table>
<thead>
<tr>
<th>Bread</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buttermilk Bread</td>
<td>12</td>
</tr>
<tr>
<td>Caraway Rye Bread</td>
<td>15</td>
</tr>
<tr>
<td>Cinnamon Raisin Bread</td>
<td>11</td>
</tr>
<tr>
<td>Corn Bread</td>
<td>15</td>
</tr>
<tr>
<td>Cranberry Bread</td>
<td>13</td>
</tr>
<tr>
<td>Dill Bread</td>
<td>13</td>
</tr>
<tr>
<td>Double Chocolate Bread</td>
<td>15</td>
</tr>
<tr>
<td>Dried Fruit Bread</td>
<td>11</td>
</tr>
<tr>
<td>Fat Free White Bread</td>
<td>11</td>
</tr>
<tr>
<td>French Bread</td>
<td>11</td>
</tr>
<tr>
<td>French Variation Bread</td>
<td>15</td>
</tr>
<tr>
<td>Hearty Nut Bread</td>
<td>14</td>
</tr>
<tr>
<td>Honey Oatmeal Bread</td>
<td>16</td>
</tr>
<tr>
<td>Italian Herb Bread</td>
<td>13</td>
</tr>
<tr>
<td>Jalapeño Bread</td>
<td>14</td>
</tr>
<tr>
<td>Onion Rye Bread</td>
<td>16</td>
</tr>
<tr>
<td>Peanut Butter Honey Bread</td>
<td>12</td>
</tr>
<tr>
<td>Pesto Bread</td>
<td>13</td>
</tr>
<tr>
<td>Potato Bread</td>
<td>14</td>
</tr>
<tr>
<td>Pumpernickel Bread</td>
<td>12</td>
</tr>
<tr>
<td>Seed Bread</td>
<td>12</td>
</tr>
<tr>
<td>Sour Cream, Onion &amp; Chives Bread</td>
<td>16</td>
</tr>
</tbody>
</table>

| Sourdough French Bread | 18   |
| Sourdough Starter      | 18   |
| Tomato Herb Bread      | 17   |
| White Bread            | 10   |
| White Wheat Bread      | 16   |
| Whole Wheat Bread      | 14   |

| Butter                 | 36   |
| Breakfast Flavor Butters | .40 |
| Cheese Butters         | .38  |
| Fresh Herb Butters     | .38  |
| Full Flavor Butters    | .41  |

| Cake                   | 47   |
| A maretto Butter Cake  | .53  |
| Apple Loaf Cake        | .54  |
| Carrot Cake            | .49  |
| Chocolate Fudge Cake   | .51  |
| Chocolate Pudding Cake | .50  |
| Coffee Cake            | .53  |
| Hummingbird Cake       | .52  |
| Poppy Seed Pound Cake  | .51  |
| Pound Cake             | .52  |
| Rum Cake               | .54  |
| Strawberry Pound Cake  | .50  |

| Cheesecake             | 55   |
| A maretto Cheese Cake  | .58  |
| Banana Split Cheese Cake | .58 |
| Chocolate Cheesecake   | .59  |
| Marbled Cheese Cake    | .59  |
| Vanilla Cheese Cake    | .56  |

| Day Old Bread Uses     | 19   |
| Bread Pudding          | .19  |
| Breaded Pineapple      | .19  |
| Crunchy Bread Snacks   | .19  |

| Dough                  | 24   |
| Almond Cherry Coffee Cake Dough | .33 |
| Bagel Dough            | .32  |
| Banana Wheat Bagel Dough | .32 |
| Buttermilk Roll Dough  | .27  |
| Challah Braid Dough    | .30  |
| Cheesy Garlic Roll Dough | .29 |
| Cinnamon Roll Dough    | .34  |
| Dinner Roll Dough      | .25  |
| Focaccia Bread Dough   | .26  |
| French Bread Dough     | .28  |
| French Twists          | .28  |

---
<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pie Crust Dough</td>
<td>35</td>
</tr>
<tr>
<td>Pita Pocket Dough</td>
<td>29</td>
</tr>
<tr>
<td>Pizza Crust Dough</td>
<td>31</td>
</tr>
<tr>
<td>Pretzel Dough</td>
<td>31</td>
</tr>
<tr>
<td>Refreshing Roll Dough</td>
<td>30</td>
</tr>
<tr>
<td>Sticky Breakfast Bun Dough</td>
<td>35</td>
</tr>
<tr>
<td>Wheat Dinner Roll Dough</td>
<td>27</td>
</tr>
<tr>
<td>Whole Wheat Pizza Crust Dough</td>
<td>34</td>
</tr>
<tr>
<td>Fast Bake™ Breads</td>
<td>20</td>
</tr>
<tr>
<td>Cinnamon Raisin Nut Bread</td>
<td>22</td>
</tr>
<tr>
<td>Fat Free Bread</td>
<td>23</td>
</tr>
<tr>
<td>French Bread</td>
<td>21</td>
</tr>
<tr>
<td>Honey Granola Bread</td>
<td>22</td>
</tr>
<tr>
<td>Italian Bread</td>
<td>22</td>
</tr>
<tr>
<td>Pepperoni Pizza Bread</td>
<td>21</td>
</tr>
<tr>
<td>Potato Bread</td>
<td>22</td>
</tr>
<tr>
<td>White Bread</td>
<td>20</td>
</tr>
<tr>
<td>White Wheat Bread</td>
<td>23</td>
</tr>
<tr>
<td>Pudding, Pie Filling &amp; Fudge</td>
<td>60</td>
</tr>
<tr>
<td>Banana Pudding</td>
<td>64</td>
</tr>
<tr>
<td>Bread Pudding</td>
<td>62</td>
</tr>
<tr>
<td>Chocolate Marshmallow Pie Filling</td>
<td>64</td>
</tr>
<tr>
<td>Coconut Pie Filling</td>
<td>64</td>
</tr>
<tr>
<td>Lemon Pie Filling</td>
<td>63</td>
</tr>
<tr>
<td>Mocha Chocolate Fudge</td>
<td>66</td>
</tr>
<tr>
<td>Rice Pudding</td>
<td>63</td>
</tr>
<tr>
<td>Vanilla Fudge</td>
<td>67</td>
</tr>
</tbody>
</table>