READ AND SAVE THESE INSTRUCTION

WELBILT

BREADMAKER

MODEL: ABM 4900
IMPORTANT SAFEGUARDS

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED, INCLUDING THE FOLLOWINGS:

1. Read all instructions carefully.
2. Do not touch hot surfaces. Use handles or knobs and a potholder.
   Do not close or clog the steam vent openings under any circumstances.
3. To protect against electrical shock, do not immerse cord, plug, or any other part of this Breadmaker, in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug the power supply cord when the appliance is not in use, or before cleaning.
   Allow to cool before putting on or taking off any parts, and before cleaning the appliance.
6. Do not use or operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
7. The use of accessory attachments not recommended or sold by Welbilt may cause injuries.
8. Do not use outdoors.
9. Do not let the power supply cord hang over the edge of tables or counter, or touch hot surfaces.
10. Do not place the appliance on or near heat sources such as gas or electric stove ovens, or burners.
11. Extreme caution must be given when moving an appliance containing hot contents or liquids.
12. To disconnect, press STOP, then remove plug from wall outlet. Grip plug and pull from wall outlet. Never pull on the cord.
13. Do not use the Breadmaker for other than intended use.
14. Avoid contact with moving parts.
15. Do not pour any ingredients directly into the Breadmaker- only into the baking pan.
    The baking pan must be in place to avoid electric shock.
16. Do not operate this appliance in the presence of explosive and/or flammable fumes.
17. This appliance is intended for household use only and not for commercial or industrial use.
18. To avoid damaging the machine, do not place the Baking Pan on any object on top of the unit.
19. Do not clean with scouring pads. The baking pan and kneading blade have a non-stick coating.
    Refer to "Cleaning" section of this book.
20. Do not use Breadmaker for storage purposes, nor insert any utensils, as they may create a fire or electric shock.

SAVE THESE INSTRUCTIONS
THINGS YOU SHOULD KNOW ABOUT YOUR BREADMAKER

- Your bread maker makes REGULAR (1 lb.), LARGE (1 1/2 lb.) and EXTRA LARGE (2 lb.) Loaves of breads.

- There are 11 settings, including one for dough.

- A "Keep Warm" function prevents the bread from getting soggy by keeping finished bread warm up to an hour after the baking is completed. This function stops when the unit is turned OFF / STOP or unplugged.

- An "add-ingredient" function signals with an audible tone when it is time to add ingredients such as fruits or nuts to recipes used with the Basic Breads (2-3) and Sweet (6) settings. The signal tone comes on 32 minutes into the cycle (after initial kneading), so that your fruit or nuts will remain whole rather than be chopped up by the Kneading Blade. If you use the TIMER to delay baking, you may add all ingredients at once and bypass this function; however, your fruit or nuts may get somewhat "chopped."

- Do not cover the bread maker with towels or other material that may prevent steam from escaping. Some steaming from vents is normal.

- Do not place any objects on top of the bread maker.

- Unplug the unit and wait until it cools, then remove any food substances from inside the inner case of the Breadmaker by wiping with a damp sponge or cloth. See "Care and Cleaning", page 11 for full clearing details.

- IMPORTANT: Always add ingredients in the order they are specified in the recipe. For best results, accurate measuring of ingredients is very important. Do not put larger quantities than recommended into the Baking Pan as it may produce poor results and may damage the bread maker.
BEFORE FIRST USE

Enjoy using your Weibull Automatic Breadmaker. Before first use, please take a few minutes to read this Operating Instructions / Cookbook and to find a place to keep it handy for reference. Pay particular attention to the safety instructions we have provided for your protection. Carefully unpack the Breadmaker and remove all packaging materials. To remove any dust that may have accumulated during packing, wipe the Baking Pan, Kneading Blade and outside surface of the Breadmaker with a clean, damp cloth. Do not use scouring pads or any abrasives on any part of the Breadmaker.

GENERAL INFORMATION

Plug the cord into a 120 volt AC outlet. The cord length of this Breadmaker was selected to reduce the possibility of tangling or tripping over a longer cord. If more cord length is needed use a UL certified extension cord rated no less than 15 amperes and 120 volts. The longer cord should be arranged so that it will not drape over the countertop where it can be pulled on by children or tripped over.

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Lid

Lid Handle

Viewing Window

Vent

Baking Pan (Installed in Case)

Inner Case

Control Panel

Main Body

Back Vents (Not Visible Here)

Side Vents (On Both Sides)

Power Supply

Attachment Plug
### CONTROL PANEL SETTINGS & FUNCTIONS

<p>| | | | | |</p>
<table>
<thead>
<tr>
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<tbody>
<tr>
<td>1</td>
<td>DISPLAY WINDOW</td>
<td>* Shows one digit for the Setting Number (One of the numbers 1 to 11, depending on the setting you choose for a particular recipe).<em>&lt;br&gt;</em> Shows minute-by-minute baking time countdown.*</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>TIMER SET</td>
<td>Use when setting the TIMER to delay baking.&lt;br&gt;* Shows ▲ and ▼ Arrows.&lt;br&gt;* Arrows will move time up or down in 30-minute increments.</td>
<td></td>
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<tr>
<td>3</td>
<td>SELECT</td>
<td>* Press to select the setting of your choice (number 1 thru 11, &quot;1&quot; for REGULAR, &quot;2&quot; for LARGE, &quot;3&quot; for EXTRA LARGE, &quot;4&quot; for REGULAR whole wheat bread, &quot;5&quot; for LARGE and EXTRA LARGE Whole Wheat Bread, etc. The selected setting automatically assigns the time needed to complete the process.*</td>
<td></td>
<td></td>
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<tr>
<td>4</td>
<td>START</td>
<td>* Press to start operation or begin Timer countdown for delayed completion.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>STOP</td>
<td>* Press and hold until you hear a beep to stop operation or cancel a Timer setting. &lt;br&gt;(Note: Do not press &quot;STOP&quot; when you are just checking the progress of our bread.)</td>
<td></td>
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</tbody>
</table>

NOTE: When using the touchpad controls, be sure to press the pad until you hear a beep.
NOTE: The number in parentheses following each setting description represents the total baking time.

**BASIC BREADS**
These settings are used for breads which primarily use white flour; though some recipes may include small amounts of whole wheat flour as well. These settings have the minimum number of rising cycles and the shortest overall times until baking is completed. Therefore, loaves will be slightly denser than French or Sweet breads.

**SETTING 1 - Regular (2 hours 45 minutes)**
Setting #1 is for smaller loaves and takes less time than Setting #2 and #3. Use this setting if you are adding ingredients such as cheese, nuts, or cornmeal as they tend to brown easily.

**SETTING 2 - Large (2 hours 50 minutes)**
Setting #2 and #3 are for large loaves. Most recipes use Setting #2.

**SETTING 3 - Extra Large (3 hours 10 minutes)**
Setting #3 has a longer baking time and will produce a loaf with a darker crust.

**WHOLE WHEAT/MULTI GRAIN**
These settings are used for recipes with significant amounts of whole wheat or rye flour, oats, or bran. They begin with a delay period of 32 minutes during which the flours or grains soak in the liquid ingredients. Soaking causes the flour or grain to soften and helps ingredients to combine well. These settings also have an extra rise cycle to allow heavy wheats and grains to expand. Generally, whole wheat/multi grain breads are shorter and denser than Basic, French, or Sweet breads.

**SETTING 4 - Regular (4 hours 20 minutes)**

**SETTING 5 - Large/Extra Large (4 hours 30 minutes)**
Setting #5 has a slightly longer bake time than #4 and loaves will have a darker crust. Use #4 to obtain a lighter crust or for recipes with added ingredients (bran, raisins, dried fruit, fruit juice) which may brown easily.

**SETTING 6 - Large Rapid (3 hours 20 minutes)**

**SPECIALTY**

**SETTING 7 - French (3 hours 30 minutes)**
Traditionally French bread has a crisper crust and lighter inside texture than basic breads. Recipes usually do not include butter, margarine, or milk.

**SETTING 8 - Sweet (3 hours 25 minutes)**
Use this setting for recipes that use fruit juice, additional sugar, or added sweet ingredients such as coconut flakes, raisins, dried fruit, or chocolate. Baking temperature is reduced to prevent burning and the extra rise cycle gives the loaves a light, airy texture.

**SETTING 9 - Dough (1 hours 30 minutes)**
This setting makes dough only and will not bake the final bread. Dough can be shaped to make pizza, rolls, pretzels, doughnuts and round or braided breads that must then be baked in an oven or fried in a deep fryer (ie. doughnuts). Follow dough recipes for specific directions.

**SETTING 10 - Cake/Quick Bread (1 hour 40 minutes)**

**SETTING 11 - Jam (1 hour)**
HOW TO USE YOUR BREADMAKER

The 8 bread settings in this unit will combine ingredients, knead, and make bread from start to finish automatically. The DOUGH setting makes dough for a variety of recipes but you must shape and bake the dough yourself in an oven. To delay completion, the automatic TIMER may be programmed to make bread or dough while you are at work or asleep. (See "Using Time Timer For Delayed Completion" pg. 10).

The Cookbook Section of this book includes recipes that have been thoroughly tested in Welbilt®'s own test kitchens to ensure best results. Recipes have been created by our staff home economists specifically for this Automatic Breadmaker and may not produce acceptable results in other similar Breadmaker.

FOR ALL SETTINGS (#1 THRU 11) FOLLOW THESE INSTRUCTIONS:

1. Open the lid and remove the Baking Pan by pulling straight up on the handle. It is important to remove the Baking Pan from the unit rather than putting ingredients into the Pan while it is in place to avoid accidentally spilling ingredients into the inner case.

2. Attach the Kneading Blade onto the shaft inside the Baking Pan by lining up the flat side of the blade with the flat side on the shaft. Push the blade firmly onto the shaft.

   Warning: Place your Automatic Breadmaker where it is level, stable and secure.

   Be sure to set the kneading blade firmly into place otherwise the blade may come off during operation, which may affect the kneading or mixing.

   Be sure the shaft is clean of any residue (i.e. dough). This will ensure the kneading blade will fully seat into place.

3. Select a recipe from the Cookbook section of this booklet, when following the recipes:

   - Measure ingredients carefully and accurately. To measure liquids, use a see-through liquid measuring cup and check the measurement at eye level. When measuring dry ingredients, use a standard dry measuring cup and level the ingredients with a straightedge knife. Inaccurate measurement, even if only slightly off, can make a difference in results. Use standard measuring spoons and level off with a straightedge knife. (See "Measuring Your Ingredients" pg. 16)

   - Always add ingredients into the Baking Pan in the order they are listed.

   - Yeast is always added last. Be sure that the yeast does not touch the liquid ingredients.

<table>
<thead>
<tr>
<th>Liquids</th>
<th>Dry Ingredients (ie. flour)</th>
<th>Yeast</th>
</tr>
</thead>
</table>

Be careful not to mix the yeast with any of the wet ingredients especially when using the delayed timer feature, otherwise, the bread may not rise properly.
4. Place the Baking Pan back into the unit with the word FRONT on the rim of the Pan facing toward the front of the Breadmaker. Push down on the Pan until you hear it click firmly into place. Fold the handle down.

Special Note: If the baking pan is not installed in the proper orientation or firmly clicked into place the kneading blade will fail to operate. The baking pan can only be installed in one position as indicated.

5. Close the lid and connect the plug to an outlet (120 volt). You will hear a beep sound and the display window is empty.

Caution: This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

6. Select the appropriate setting for your recipe (1 thru 11) by pressing the SELECT button on the pad. Each time SELECT is pressed, the number in the display window will advance to the next setting.

7. Press the START pad. The baking time in hours and minutes will appear in the display. For example, if you chose a recipe using the Basic Bread setting (F1) for Regular the display will show 2:45. It will count down the remaining bake time in one-minute decrement (2:44, 2:43, etc.) until the bread is done. When the baking time is completed, a signal tone will sound three times and the display window will flash "END".

Warning: Do not place the baking pan or any other object on the top of the unit. To avoid damaging the bread maker's surface, do not put any object or the hot baking pan on top of the unit.
### HOW TO USE YOUR BREADMAKER

#### 8

This Bread maker is designed with a "Keep Warm" function that automatically begins when the BAKE time is completed. At the end of the BAKE cycle "END" will appear (in the display window) up to 50 minutes after baking is complete and will keep the bread warm during that time. You may remove the Baking Pan at any time during the "Keep Warm" cycle. To turn off the "Keep Warm" feature before the 60 minutes are up, simply press the STOP button and hold it for 3 seconds until you hear a "beep". END will disappear and the display window will now be empty. **UNPLUG THE UNIT WHEN FINISHED. Never leave the unit plugged in when not in use.** The "Keep warm" feature is not provided for in the DOUGH setting. If you leave finished dough in the Bread maker over a period of time, it may over-rise and produce poor results. For best results, remove dough at the end of the cycle and follow the recipe directions for shaping, resting and baking.

#### 9

This Breadmaker has a convenient Viewing Window so that you may watch the progress of the bread as it is mixed, kneaded, and baked. Occasionally, some moisture may be formed in the window during processing. If moisture forms, you may lift the lid to look inside during the mixing and kneading stages however, **DO NOT OPEN THE LID DURING THE BAKING CYCLE** (approximately the last hour or so) as this may cause the bread to collapse.

#### 10

To remove the bread from the Baking Pan, use pot holders or oven mitts and pull straight up on the Baking Pan handles. Turn the pan upside down and shake the bread out onto a wire cooling rack. The Baking Pan has a non-stick coated finish so that the bread should come out easily. Do not use metal utensils to remove bread as they may scratch the non-stick coating. If you have difficulty removing bread from the Baking Pan, slide a flat rubber or plastic spatula along the sides of the pan to loosen the loaf. Turn the pan over and shake the loaf out. Allow the bread to cool before slicing (See “Slicing and Storing Bread” pg. 10). If the Kneading Paddle remains in the bottom of the Baking Pan, it may be necessary to fill the baking pan with warm water in order to loosen the Kneading Paddle from the shaft. If the Kneading Paddle remains in the bottom of the loaf of bread, use the end of a plastic spoon or other non-metal utensil to remove. Do not use a knife or any other sharp metal object as it will scratch the non-stick coating on Kneading Blade.

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**Note:**
There is no "Keep Warm" feature on dough setting #5.

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**Do not open the lid during the baking cycle** (approximately the last hour or so in each breadmaking program) as this may cause the bread to collapse.

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Always check to see where the kneading blade is when removing a baked loaf of bread. If it remains stuck in the bread you may accidentally damage it by cutting into it while slicing.
HOW TO USE YOUR BREADMAKER

USING THE TIMER FOR DELAYED COMPLETION

Use the TIMER when you would like to delay the completion of your bread. This feature allows you to delay the bake time for up to 12 hours. For example, it lets you set the TIMER at 8 p.m. one evening so that you can wake to fresh bread by 8 a.m. the following morning.

TO SET THE TIMER, FOLLOW THESE INSTRUCTIONS:

NOTE:
Be sure you have followed the "How to Use Your Breadmaker" steps 1-6 in preparing the ingredients in the Baking Pan. It is not recommended that you use the "Delayed Completion" function and TIMER with recipes that call for fresh ingredients which might be spoiled such as eggs, fresh milk, sour cream, or cheese.

1. To set the TIMER, determine when you would like your bread to be finished. For example, if it is 8 p.m. when you place all your ingredients in the Baking Pan and you would like to wake up to the aroma of fresh-baked bread at 8 a.m., you will want a total of 12 hours before your bread is complete. Once you have chosen the appropriate setting for your recipe (for example, if you are doing a Sweet bread, you will push SELECT until #8 is showing in the display), you simply set the TIMER to bring it up to your total hours - in this case 12 hours.

2. Press the A knob on the control panel and 3:25 - the time for setting #8 - will automatically come up in the display window. Continue to Press A until the display reads 12:00 or is as close to this as possible, since your timer moves in 30 minute increments, your actual reading for the setting will be 11:55 or 12:25. You do not need to mathematically calculate the difference between the setting time (3:25) and the total hours you want (12:00). The machine will automatically adjust to include the setting time. Simply set the TIMER for your total hours (12). If you pass the desired time, simply press Y to go back.

3. Once you have set the time, press START. The colon (:) in the display will flash to indicate that the TIMER has been set and the countdown will begin. The TIMER will count down in one-minute increments. When the display reaches END, your bread is complete and the beeper will sound.

4. If you make a mistake while setting the TIMER, press and hold the STOP button until it beeps. This will clear the display and you can set the TIMER again.

SLICING AND STORING BREAD

For best results place bread on a wire rack and allow to cool 15 to 30 minutes before slicing. You may use an electric knife for even slices. Otherwise, use a sharp knife with a serrated blade. For square slices, place the loaf on its side and slice across.

Store unused bread tightly covered (zip-lock style bags or plastic containers work well) at room temperature up to three days. If weather is hot and humid, store in the refrigerator overnight. For longer storage (up to one month), place bread in a tightly covered container in the freezer. If you store the bread in the refrigerator, leave it out to bring it to room temperature before serving. Since homemade bread has no preservatives it tends to dry out and become stale faster than commercially made bread.

Leftover slightly hardened bread may be cut into 1.3 cm (1/2 inch) or 2.5 cm (1 inch) cubes and used in favorite recipes to make croutons, bread pudding, or stuffing.
CARE AND CLEANING

CAUTION
To prevent electrical shock, unplug the unit before cleaning. Wait until the Breadmaker has cooled prior to cleaning. Do not immerse or splash either the body or lid in any liquid as this may cause damage and/or electric shock.

For best performance and maintenance, it is recommended to clean the Breadmaker after each use as follows:

Outer Body, Lid, and Inner Case:
Wipe the lid and outer body of the unit with a damp cloth or slightly dampened sponge. Use a damp sponge or cloth to wipe out any flour, crumbs, or other materials from the inner case.

Baking Pan and Kneading Blade
Both the Baking Pan and Kneading Blade have a non-stick coated surface. Do not use any harsh cleaners, abrasive materials or steel sponges on these parts that may scratch their surfaces. Over time, the non-stick surface may change in appearance due to moisture and steam. This is normal and has no effect on its use or quality.

Remove the Baking Pan and Kneading Blade from the inner case before cleaning. Wipe the outside of the Baking Pan with a damp cloth. NEVER SUBMERGE THE BAKING PAN in water. You may hand wash the inside of the Baking Pan with soapy water. If the Kneading Blade gets stuck on its shaft, fill the Baking Pan with hot water and soak it for about 30 minutes or until it loosens and can be removed easily. If the hole in the Kneading Blade becomes clogged, carefully clean it out with a wooden or plastic toothpick.

- Paint Thinner
- Benzine
- Steel Wool
- Pads
- Polishing Powder
- Chemical Dustcloth

CAUTION:
None of the Breadmaker parts are dishwasher safe. DO NOT place the Baking Pan or Kneading Blade in the dishwasher.

Special care for the non-stick finish:
Avoid damaging the coating. Do not use metal utensils such as spatulas, knives or forks. The coating may change color after long use; this is only caused by moisture and steam and will not affect the performance of the unit or quality of your bread.
CARE AND CLEANING

STORING THE UNIT
Be sure to dry all parts before storing including wiping any moisture from the Viewing Window. Close the Lid and do not store anything on top of the Lid.

POLARIZED PLUG
This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

To reduce the risk of fire or electric shock, do not attempt to remove the outer cover. There are no user serviceable parts inside. Repair should be done only by authorized service personnel.

TIPS ABOUT THE ELECTRICAL CORD
The cord length of this appliance has been selected to reduce the possibility of tangling or tripping over a longer cord. If additional cord length is needed, an extension cord rated not less than 15 amperes, 120 volts and UL certified, may be used. If using an extension, be sure to arrange it so that it cannot be pulled or tripped on.

TROUBLESHOOTING
Specific questions about the Breadmaker functions and problems with ingredients or recipes are addressed in the “Need Help?” section on pages 30-32. For better performance, if you want to continue a second loaf of bread after the first one, allow the unit to cool sufficiently. It can be done by open the lid, remove the Baking Pan and allow the inner side of the unit to cool.
TIPS ON USING YOUR BREADMAKER

INTRODUCTION
Waking to the smell of homemade bread baking in the kitchen is one of the most comforting memories of childhood. Can you remember rushing downstairs to taste the bread, hot out of the oven, with butter melting on top? What a great way to start the morning! The Automatic Breadmaker by Welbilt® can create that same experience every morning.

There's very little effort on the part of the baker, because this Automatic Breadmaker is a sophisticated countertop appliance with a computer memory that does all the work for you. Just follow the recipe instructions, and wake up to the old-fashioned smell of fresh bread baking in your Automatic Breadmaker. But don't stop at baking bread in this appliance. Besides being able to do all kinds of specialty breads, including 100% whole wheat, you can also prepare doughs for croissants, bagels, doughnuts, pizzas and more. Everything is easy and tastes homemade, because it is.

Bake some bread and make some memories, for yourself, and the people you love.

KNOWING YOUR INGREDIENTS
It is often said that cooking is an art relying on the creativity of the chef while baking bread is much more of a science. This means that the process of combining flour, water and yeast results in a chemical reaction that produces bread. You have to remember that when the ingredients combine with each other they produce a specific result. Read the following information carefully to gain a better understanding of the importance each ingredient plays in the breadmaking process.

1 ALL PURPOSE FLOUR
All-Purpose Flour is a blend of refined hard and soft wheat flours especially suitable for making breads and cakes. Most popular brands have been tested in the Bread maker with excellent results.

2 BREAD FLOUR
Bread Flour is a high gluten/protein flour that has been treated with conditioners that give dough a greater tolerance during kneading. Bread Flour typically has a higher gluten concentration than All Purpose Flour; however, depending on different milling practices this may vary. It is not necessary to use Bread Flour with your Breadmaker, as most All Purpose Flours will produce loaves with good volume and structure.

3 WHOLE WHEAT FLOUR
Whole Wheat Flour is milled from the entire wheat kernel which contains the bran and germ and makes it heavier and richer in nutrients than All Purpose Flour. Breads made with this flour are usually smaller and heavier than white loaves. To overcome this Whole Wheat Flour is usually mixed with All Purpose Flour, Bread Flour, or Gluten Flour to produce a high light textured bread.

4 RYE FLOUR
Rye Flour is a high fibre flour similar to Whole Wheat Flour, also called Graham Flour. Rye Flour must always be mixed with a high proportion of All Purpose Flour, Bread Flour, or Gluten Flour, as it does not contain enough gluten to develop the structure for a high even grained loaf.
TIPS ON USING YOUR BREADMAKER

5 GLUTEN FLOUR
Gluten Flour is Wheat Flour that has been treated to remove nearly all the starch, which leaves a very high gluten content. (Gluten is the protein in the wheat that makes the dough elastic). This flour is usually available at most health food stores and is sometimes used in small portions with dense low gluten flours such as whole wheat to increase volume and lighten texture.

6 CAKE FLOUR
Cake Flour is made from softer or lower protein wheats and is specially designed for use in cake recipes.

7 SELF-RISING FLOUR
Self Rising Flours contain unnecessary leavening ingredients that will interfere with bread and cake making. It is not recommended for use.

IMPORTANT SPECIAL NOTE ON FLOURS
Flours, while visibly similar, can be very different by virtue of how they were grown, milled, stored, etc. You may find that you will have to experiment with different brands of flour to help you make that perfect loaf. A Baking Tips Guide has been provided on pages 33 and 34 of this book to assist you with these experiments.
Storage is also very important, as all flours should be kept in a secure, airtight container. Rye and Whole Wheat Flours should be maintained in a refrigerator, or a cool area to prevent them from becoming rancid.

8 BRAN
Bran (unprocessed) & Wheat Germ are the coarse outer portions of the wheat or rye grains separated from flour by sifting or boiling. They are often added in small quantities to bread for nutritional enrichment, heartiness and flavor. They are also used to enhance the texture of bread.

9 CORNMEAL & OATMEAL
Cornmeal & Oatmeal come from coarsely ground white or yellow corn and from rolled or steel-cut oats. They are used primarily to enhance the flavor and texture.

10 CRACKED WHEAT
Cracked Wheat is very coarse in texture. It comes from wheat kernels cut into angular fragments, it gives Whole Grain Breads a nutty flavor and crunchy texture.

11 SEVEN GRAIN CEREAL BLEND
Seven-Grain Cereal Blend is a blend of cracked wheat, oats, bran, rye, corn meal, flax seeds, and hulled millet.
12 YEASTS

ACTIVE DRY YEAST

Yeasts through a fermentation process produce gas (carbon dioxide) necessary to make the bread rise. Yeast must be able to feed on sugar and flour carbohydrates in order to produce this gas. Active dry granular yeast is used in all recipes that call for yeast. There are basically three different types of yeast available: fresh, dry and instant quick rising. It is recommended that traditional dry yeast be used, however, instant quick rising can also be used in lesser amounts. (Note: The recipes in this cookbook were developed using traditional dry yeast). Fresh or compressed cake yeast is not recommended as they will produce poor results. Yeast must always be stored in a refrigerator to keep it fresh. Too much heat will kill it. Ensure your yeast is fresh by checking its expiration date. Once a package or can of yeast is opened it is important that the remaining contents be immediately resealed and refrigerated as soon as possible for future use. Often bread or dough, which fails to rise, is due to stale yeast being used. The following test can be used to determine whether your yeast is stale and inactive:

A) Place 1/2 cup of lukewarm water into a small bowl or cup.
B) Stir 1 tsp. of sugar into the water then sprinkle 2 tsp. of yeast over the surface.
C) Place bowl or cup in a warm area and allow to sit for 10 minutes undisturbed.
D) The mixture should foam and produce a strong yeast aroma. If this does not occur, fresh yeast should be purchased.

CONVERSION CHART FOR FAST-RISING YEAST

| 1 1/2 teaspoons active dry yeast | = | 1 teaspoon fast-rising yeast |
| 2 teaspoons active dry yeast | = | 1 1/2 teaspoons fast-rising yeast |
| 1 1/2 teaspoons active dry yeast | = | 2 1/4 teaspoons fast-rising yeast |

13 SUGAR

Sugar is important for the color and flavor of breads. It is also food for the yeast as it supports the fermentation process. Recipes in this cookbook that call for sugar require granulated sugar. Do not substitute powdered sugar or brown sugar unless indicated. Artificial sweeteners cannot be used as a substitute for sugar as the yeast will not react properly with them.

14 SALT

Salt is necessary to balance the flavor of breads and cakes, as well as for the crust color that develops during baking. Salt also limits the growth of yeast so the amounts shown in the recipes should not be increased. For dietary reasons it may even be eliminated entirely, however, your bread may over-proof and rise higher than normal.

15 LIQUIDS

Liquids such as milk (1%, 2%, whole & skim) or a combination of powdered milk and water, can be used when making bread. Milk will improve flavor, provide a velvety texture and soften the crust, while water alone will produce a crispier crust. Some liquids call for juice (orange, apple, etc.) to be added as a flavor enhancer.

16 EGGS

Eggs add richness and a velvety texture to bread doughs and cakes. Use large-size eggs in these recipes.

17 SHORTENING, BUTTER & MARGARINE

Shortening, Butter and Margarine “shortens” or tenderizes the texture of yeast breads. French Bread gets its unique crust and texture from the lack of butter added. However, breads that call for butter stay fresh longer. If butter or margarine is used direct from the refrigerator, it should be cut into small pieces for easier blending during the kneading cycle. Oil should not be used as a substitute for butter, margarine or shortening.
TIPS ON USING YOUR BREADMAKER

18 BAKING POWDER
Baking Powder is a leavening agent used in quick breads and cakes. This type of leavening agent does not require rising time before baking as the chemical reaction works when liquid ingredients are added.

19 BAKING SODA
Baking Soda is another leavening agent not to be confused or substituted for baking powder. It also does not require rising time before baking as the chemical reaction works during baking process.

MEASURING YOUR INGREDIENTS
The key and most important step when using your Breadmaker is measuring your ingredients precisely and accurately. It is extremely important to measure each liquid and dry ingredient properly or it could result in a poor or unacceptable baking result. The ingredients must also be added into the baking pan in the order in which they are given in each recipe. Liquid and dry measurements are done somewhat differently and are as follows:

Liquid Measurements
Either plastic or glass transparent liquid measuring cups must be used to measure all liquids such as water or milk. When reading amounts, the measuring cup must be placed on a horizontal flat surface and viewed at eye level (not on an angle). The liquid level line must be aligned to the mark of measurement. A "guesstimate" is not good enough as it could throw out the critical balance of the recipe.

Dry Measurements
Dry measurements (especially flours) must be done using standard size dry measuring cups. These cups are available in various size graduations. Dry measuring must be done by gently spooning ingredients into the measuring cup and then once filled, levelling off with a knife (See Fig. 1 and 2 below). Scooping or tapping a measuring cup will pack the ingredients and you will end up with more than is required. This extra amount could affect the balance of the recipe. Do not sift the flour.

When measuring small amounts of dry or liquid ingredients (ie. Yeast, Sugar, Salt, Powdered Milk, Honey, Molasses) a standard measuring spoon must be used. Measurements must be level, not heaping as this small difference could throw out the critical balance of the recipe.

Your Bread maker produces delicious baked goods with ease. This marvelous machine asks only that you carefully follow the recipe instructions. In basic cooking, normally "a pinch of this and a dash of that" is fine, but not for automatic Bread makers. Using an automatic Bread maker requires you accurately measure each ingredient (especially yeast and water) for best results. For best results, have your ingredients at room temperature unless otherwise specified.

Fig. 1

Fig. 2
TIPS ON USING YOUR BREADMAKER

INGREDIENT TEMPERATURES
All ingredients, especially liquids (water or milk), should be warmed to room temperature 21°C (70°F). If ingredients are too cold, below 10°C (50°F), they will not activate the yeast. Extremely hot liquids, above 40°C (104°F), may kill the yeast.

CREATING YOUR OWN YEAST BREADS
With the Automatic Breadmaker, even the most inexperienced baker can achieve the satisfying experience of baking a loaf of bread. All of the mystery and hard work is gone. Inside this talented machine with a computer brain, the dough is mixed, kneaded, proofed, and baked without you being present. The Automatic Breadmaker can also just prepare the dough, and when it’s ready, you shape and bake in a conventional oven. The recipes on the following pages are "tailored" for this Westbrot® Breadmaker. Each recipe features ingredients that best compliment a particular loaf of bread, and each was tested in our machines. It is extremely important not to exceed the amounts of flour specified in each of the recipes or else it could result in unsatisfactory baking performance. When creating your own yeast bread recipes or baking an old favorite, use the recipes in this cookbook as a guide for converting portions from your recipe to your Breadmaker.

OTHER TIPS
- Place all recipe ingredients into the baking pan so that yeast is not touching any liquid.
- Use Bread Recipe when a recipe calls for white flour, because our testing has shown that it consistently provides the best quality bread.
- After completing the process of making Dough in your Breadmaker, typically when letting dough rise outside the bread machine, allow 60 minutes or until dough doubles in size. Dough should be lightly greased and covered with waxed paper and a dry towel. It should be placed in a warm area free from drafts.
- Humidity makes dough more moist; therefore humidity and high altitudes require adjustments.
- For humidity, add an extra tablespoon of flour if consistency isn’t right. For high altitudes, decrease yeast amount approximately 1/4 teaspoon, and decrease sugar and/or water or milk slightly.

(Special Baking Tips Guide pages 33 & 34)
- The DOUGH setting is great for mixing, kneading, and proofing (allowing dough to rise) richer dough like croissant dough; use the Automatic Breadmaker to prepare this dough so all you need to do is shape and bake it according to your recipe.
- When recipe calls for a "lightly floured surface," use about 1 to 2 tablespoons of flour on the surface. You may want to lightly flour your fingers or rolling pin for easy dough manipulation.
- When you let dough "rest" and "rise" according to a recipe, place it in a warm, draft-free area. If the dough doesn’t double in size, it may not produce a tender product. Dough is ready when an indentation remains when it is touched.
- If the dough you are rolling shrinks back, let it rest covered for a few minutes before rolling again.
- Dough may be wrapped in plastic and stored in a freezer for later use. Bring the dough to room temperature before using.

SPECIAL GLAZES FOR YEAST BREADS
Give your just baked bread a professional finish. Select one of the following special glazes to enhance your bread.

Egg Glaze:
Beat 1 large egg and 1 tablespoon of water together, brush generously (Note: apply only to doughs before baking).

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

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

Sweet Icing Glaze:
Mix 1 cup sifted icing sugar with 1 to 2 tablespoons of milk to make a consistent glaze, drizzle over Raisin Bread or Sweet Breads.

Poppy/Sealune/Caraway Seed/Corneal/Oatmeal Sprinkle your choice of these seeds generously over just glazed bread.
# RECIPES

## BASIC WHITE BREAD

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Regular</th>
<th>Large</th>
<th>ExtraLarge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>5 cups</td>
<td>1 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Instant Yeast</td>
<td>1 tbsp.</td>
<td>2 tbsp.</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp.</td>
<td>1 tsp.</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tbsp.</td>
<td>2 tbsp.</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Whole Milk Powder</td>
<td>1 tbsp.</td>
<td>2 tbsp.</td>
<td>2 tbsp.</td>
</tr>
</tbody>
</table>

**Method:**
1. Measure ingredients into baking pan.
2. Press baking pan securely into unit, close lid.
3. Select appropriate bread setting.
4. Start cycle.
5. The Breadmaker will beep 3 times and the display will flash "END" when bread is done.
6. Using oven mitt, remove pan from unit.
7. Remove bread from baking pan.
8. Allow to cool before slicing.

Yield: Makes 1 loaf

## 100% WHOLE WHEAT BREAD

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Regular</th>
<th>Large</th>
<th>ExtraLarge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>5 cups</td>
<td>1 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Whole Wheat Flour</td>
<td>1 1/2 cups</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tbsp.</td>
<td>2 tbsp.</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Molasses</td>
<td>1 tbsp.</td>
<td>2 tbsp.</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp.</td>
<td>1 tsp.</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Whole Milk Powder</td>
<td>1 tbsp.</td>
<td>2 tbsp.</td>
<td>2 tbsp.</td>
</tr>
</tbody>
</table>

**Method:**
1. Measure ingredients into baking pan.
2. Press baking pan securely into unit, close lid.
3. Select white bread setting.
4. Push start button.
5. The Breadmaker will beep 3 times and the display will flash "END" when bread is done.
6. Using oven mitt, remove pan from unit.
7. Remove bread from baking pan.
8. Allow to cool before slicing.

Yield: Makes 1 loaf

## PUMPERNICKEL BREAD

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Regular</th>
<th>Large</th>
<th>ExtraLarge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>5 cups</td>
<td>1 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Brown Sugar</td>
<td>1 tbsp.</td>
<td>2 tbsp.</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Molasses</td>
<td>1 tbsp.</td>
<td>2 tbsp.</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp.</td>
<td>1 tsp.</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Whole Milk Powder</td>
<td>1 tbsp.</td>
<td>2 tbsp.</td>
<td>2 tbsp.</td>
</tr>
</tbody>
</table>

**Method:**
1. Measure ingredients into baking pan.
2. Insert baking pan securely into unit, close lid.
3. Select pumpernickel bread setting.
4. Push start button.
5. The Breadmaker will beep 3 times and the display will flash "END" when bread is done.
6. Using oven mitt, remove pan from unit.
7. Remove bread from baking pan.
8. Allow to cool before slicing.

Yield: Makes 1 loaf

## POTATO BREAD

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Regular</th>
<th>Large</th>
<th>ExtraLarge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>2 1/2 cups</td>
<td>1 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Whole Wheat Flour</td>
<td>1 1/2 cups</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Salt</td>
<td>1/2 tsp.</td>
<td>1 tsp.</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Yeast</td>
<td>2 tsp.</td>
<td>4 tsp.</td>
<td>4 tsp.</td>
</tr>
<tr>
<td>Dry Yeast</td>
<td>1 tsp.</td>
<td>1 tsp.</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>White Flour</td>
<td>2 cups</td>
<td>1 cup</td>
<td>1/2 cup</td>
</tr>
</tbody>
</table>

**Method:**
1. Measure ingredients into baking pan.
2. Insert baking pan securely into unit, close lid.
3. Select appropriate bread setting.
4. Start cycle.
5. The Breadmaker will beep 3 times and the display will flash "END" when bread is done.
6. Using oven mitt, remove pan from unit.
7. Remove bread from baking pan.
8. Allow to cool before slicing.

Yield: Makes 1 loaf

## EQUIVALENT CHART

<table>
<thead>
<tr>
<th></th>
<th>Regular = 1 lb. Bread</th>
<th>Large = 1 1/2 lb. Bread</th>
<th>Extra Large = 2 lb. Bread</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>1 1/2 cups</td>
<td>1 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tbsp.</td>
<td>2 tbsp.</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Yeast</td>
<td>2 tsp.</td>
<td>4 tsp.</td>
<td>4 tsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>1/2 tsp.</td>
<td>1 tsp.</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Whole</td>
<td>Bring thick dough</td>
<td>2 cups</td>
<td>1 cup</td>
</tr>
<tr>
<td>Wheat</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## CARAWAY RYE BREAD

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Regular</th>
<th>Large</th>
<th>ExtraLarge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>5 cups</td>
<td>1 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Whole Wheat Flour</td>
<td>1 1/2 cups</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp.</td>
<td>1 tsp.</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Yeast</td>
<td>2 tsp.</td>
<td>4 tsp.</td>
<td>4 tsp.</td>
</tr>
<tr>
<td>Caraway Seeds</td>
<td>1/2 tsp.</td>
<td>1 tsp.</td>
<td>1 tsp.</td>
</tr>
</tbody>
</table>

**Method:**
1. Measure ingredients into baking pan.
2. Insert baking pan securely into unit, close lid.
3. Select pumpernickel bread setting.
4. Push start button.
5. The Breadmaker will beep 3 times and the display will flash "END" when bread is done.
6. Using oven mitt, remove pan from unit.
7. Remove bread from baking pan.
8. Allow to cool before slicing.

Yield: Makes 1 loaf

---

2. See pages 15, 16, 17, 18, 19, and 20 for additional Dry Yeast Information. All of the recipes in this book require liquid yeast wih a guaranteed yeast activity of 2 million cells per ml. If the result is not stated, ingredient adjustment may be needed. For details, please refer to the "Baking Tips for Your Bread" on page 23-34.
### CRACKED WHEAT BREAD

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Regular</th>
<th>Large</th>
<th>ExtraLarge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>1 1/2 cp</td>
<td>2 2/3 c</td>
<td>3 1/3 c</td>
</tr>
<tr>
<td>Whole Milk Powder</td>
<td>1/2 tsp</td>
<td>1 tsp</td>
<td>1 1/2 tsp</td>
</tr>
<tr>
<td>Whole Wheat Flour</td>
<td>3 1/2 c</td>
<td>5 c</td>
<td>7 1/2 c</td>
</tr>
<tr>
<td>Shortening</td>
<td>2 tsp</td>
<td>3 tsp</td>
<td>5 tsp</td>
</tr>
<tr>
<td>Molasses</td>
<td>2 tsp</td>
<td>3 tsp</td>
<td>5 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 1/4 tsp</td>
<td>1 1/2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>White Flour</td>
<td>2 1/2 c</td>
<td>3 1/2 c</td>
<td>5 1/2 c</td>
</tr>
<tr>
<td>Malt</td>
<td>1/2 tsp</td>
<td>1 tsp</td>
<td>1 1/2 tsp</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 1/2 tsp</td>
<td>2 tsp</td>
<td>3 1/2 tsp</td>
</tr>
</tbody>
</table>

**METHOD**
1. Measure ingredients into baking pan.
2. Insert baking pan securely into unit, close lid.
3. Select appropriate bread setting.
4. Push start button.
5. The Breadmaker will beep 3 times and the display will flash "END" when bread is done.
6. Using oven mitt, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required)
8. Allow to cool before slicing.

Yield: Makes 1 loaf

### SEVEN GRAIN BREAD

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Regular</th>
<th>Large</th>
<th>ExtraLarge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>2 cups</td>
<td>3 c</td>
<td>5 c</td>
</tr>
<tr>
<td>Whole Milk Powder</td>
<td>1 tbsp</td>
<td>1 1/2 tbsp</td>
<td>2 1/2 tbsp</td>
</tr>
<tr>
<td>Whole Wheat Flour</td>
<td>3 1/2 c</td>
<td>5 c</td>
<td>7 1/2 c</td>
</tr>
<tr>
<td>Shortening</td>
<td>1 1/4 c</td>
<td>2 c</td>
<td>3 1/2 c</td>
</tr>
<tr>
<td>Molasses</td>
<td>1 1/2 c</td>
<td>2 c</td>
<td>3 1/2 c</td>
</tr>
<tr>
<td>Salt</td>
<td>3/4 tsp</td>
<td>1 tsp</td>
<td>1 1/2 tsp</td>
</tr>
<tr>
<td>White Flour</td>
<td>4 1/2 c</td>
<td>6 c</td>
<td>9 c</td>
</tr>
<tr>
<td>Malt</td>
<td>1/2 tsp</td>
<td>1 tsp</td>
<td>1 1/2 tsp</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 1/2 tsp</td>
<td>2 tsp</td>
<td>3 1/2 tsp</td>
</tr>
</tbody>
</table>

**METHOD**
1. Measure ingredients into baking pan.
2. Insert baking pan securely into unit, close lid.
3. Select appropriate bread setting.
4. Push start button.
5. Insert baking pan securely into unit, close lid.
6. Select appropriate bread setting.
7. Push start button.
8. The Breadmaker will beep 3 times and the display will flash "END" when bread is done.
9. Using oven mitt, remove pan from unit.
10. Remove bread from baking pan (and kneading blade from bread if required)
11. Allow to cool before slicing.

Yield: Makes 1 loaf

### ITALIAN HERB BREAD

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Regular</th>
<th>Large</th>
<th>ExtraLarge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>1 1/2 cp</td>
<td>2 cups</td>
<td>3 1/2 c</td>
</tr>
<tr>
<td>Whole Milk Powder</td>
<td>1 1/2 tsp</td>
<td>2 tsp</td>
<td>3 1/2 tsp</td>
</tr>
<tr>
<td>Brushing</td>
<td>1 tsp</td>
<td>2 tsp</td>
<td>3 tsp</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
<td>2 tsp</td>
<td>3 tsp</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 1/2 tsp</td>
<td>2 tsp</td>
<td>3 1/2 tsp</td>
</tr>
</tbody>
</table>

**METHOD**
1. Measure ingredients into baking pan.
2. Insert baking pan securely into unit, close lid.
3. Select appropriate bread setting.
4. Push start button.
5. The Breadmaker will beep 3 times and the display will flash "END" when bread is done.
6. Using oven mitt, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required)
8. Allow to cool before slicing.

Yield: Makes 1 loaf

### CORN BREAD

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Regular</th>
<th>Large</th>
<th>ExtraLarge</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Egg (Beaten)</td>
<td>1 1/2 c</td>
<td>2 c</td>
<td>3 c</td>
</tr>
<tr>
<td>Corn Meal</td>
<td>2 c</td>
<td>3 c</td>
<td>4 1/2 c</td>
</tr>
<tr>
<td>Baking Powder</td>
<td>1/2 c</td>
<td>1 c</td>
<td>1 1/2 c</td>
</tr>
<tr>
<td>Shortening</td>
<td>1/2 c</td>
<td>1 c</td>
<td>1 1/2 c</td>
</tr>
<tr>
<td>Salt</td>
<td>1/2 tsp</td>
<td>1 tsp</td>
<td>1 1/2 tsp</td>
</tr>
<tr>
<td>White Flour</td>
<td>2 1/2 c</td>
<td>3 1/2 c</td>
<td>5 1/2 c</td>
</tr>
<tr>
<td>Corn Meal</td>
<td>1 1/2 c</td>
<td>2 c</td>
<td>3 1/2 c</td>
</tr>
</tbody>
</table>

**METHOD**
1. Measure ingredients into baking pan.
2. Insert baking pan securely into unit, close lid.
3. Select appropriate bread setting.
4. Push start button.
5. The Breadmaker will beep 3 times and the display will flash "END" when bread is done.
6. Using oven mitt, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required)
8. Allow to cool before slicing.

Yield: Makes 1 loaf

### CHEESE 'N' ONION BREAD

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Regular</th>
<th>Large</th>
<th>ExtraLarge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Egg</td>
<td>1 1/2 c</td>
<td>2 c</td>
<td>3 c</td>
</tr>
<tr>
<td>Milk Powder</td>
<td>1 1/2 c</td>
<td>2 c</td>
<td>3 1/2 c</td>
</tr>
<tr>
<td>Flour</td>
<td>3/2 c</td>
<td>4 c</td>
<td>5 1/2 c</td>
</tr>
<tr>
<td>Malt</td>
<td>1/2 tsp</td>
<td>1 tsp</td>
<td>1 1/2 tsp</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 1/2 tsp</td>
<td>2 tsp</td>
<td>3 1/2 tsp</td>
</tr>
</tbody>
</table>

**NOTE**
Using cheese with a high fat for high moisture content may result in a slightly collapsed loaf.

**METHOD**
1. Measure ingredients into baking pan.
2. Insert baking pan securely into unit, close lid.
3. Select appropriate bread setting.
4. Push start button.
5. The Breadmaker will beep 3 times and the display will flash "END" when bread is done.
6. Using oven mitt, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required)
8. Allow to cool before slicing.

Yield: Makes 1 loaf

### SOUR CREAM BREAD

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Regular</th>
<th>Large</th>
<th>ExtraLarge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sour Cream</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>Water</td>
<td>1 1/2 c</td>
<td>2 c</td>
<td>3 c</td>
</tr>
<tr>
<td>Sour Cream</td>
<td>1/2 c</td>
<td>2/3 c</td>
<td>1 c</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 1/2 c</td>
<td>2 c</td>
<td>3 1/2 c</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 1/2 tsp</td>
<td>2 tsp</td>
<td>3 1/2 tsp</td>
</tr>
</tbody>
</table>

**METHOD**
1. Measure ingredients into baking pan.
2. Insert baking pan securely into unit, close lid.
3. Select appropriate bread setting.
4. Push start button.
5. The Breadmaker will beep 3 times and the display will flash "END" when bread is done.
6. Using oven mitt, remove pan from unit.
7. Remove bread from baking pan (and kneading blade from bread if required)
8. Allow to cool before slicing.

Yield: Makes 1 loaf

---

See page 15 for additional Dry Yeast Information.

*All of the recipes in this book have been tested with your Breadmaker. If the result is not satisfied, ingredi- ents adjustment may be necessary (particularly yeast & water). For details, please refer to the 'Baking Tips for Yeast Bread' on page 33-34.*
**PIZZA INGREDIENTS**

**BRD RYE BREAD**

**SAUERKRAUT BREAD**

**IRISH SODA BREAD**

**FRENCH BREAD**

**METHOD**

1. Measure ingredients into baking pan.
2. Insert baking pan securely into unit, close lid.
3. Select appropriate bread setting.
4. Push start button.
5. The Breadmaker will beep 3 times and the display will flash "END" when bread is done.
6. Using oven mitts, remove pan from unit.
7. Remove bread from baking pan.
8. Allow to cool before slicing.

**Yield Makes 1 loaf**

---

**PIZZA INGREDIENTS**

**BRD RYE BREAD**

**SAUERKRAUT BREAD**

**IRISH SODA BREAD**

**FRENCH BREAD**

**METHOD**

1. Measure ingredients into baking pan.
2. Insert baking pan securely into unit, close lid.
3. Select appropriate bread setting.
4. Push start button.
5. The Breadmaker will beep 3 times and the display will flash "END" when bread is done.
6. Using oven mitts, remove pan from unit.
7. Remove bread from baking pan.
8. Allow to cool before slicing.

**Yield Makes 1 loaf**

---

**PIZZA INGREDIENTS**

**BRD RYE BREAD**

**SAUERKRAUT BREAD**

**IRISH SODA BREAD**

**FRENCH BREAD**

**METHOD**

1. Measure ingredients into baking pan.
2. Insert baking pan securely into unit, close lid.
3. Select appropriate bread setting.
4. Push start button.
5. The Breadmaker will beep 3 times and the display will flash "END" when bread is done.
6. Using oven mitts, remove pan from unit.
7. Remove bread from baking pan.
8. Allow to cool before slicing.

**Yield Makes 1 loaf**

---

**PIZZA INGREDIENTS**

**BRD RYE BREAD**

**SAUERKRAUT BREAD**

**IRISH SODA BREAD**

**FRENCH BREAD**

**METHOD**

1. Measure ingredients into baking pan.
2. Insert baking pan securely into unit, close lid.
3. Select appropriate bread setting.
4. Push start button.
5. The Breadmaker will beep 3 times and the display will flash "END" when bread is done.
6. Using oven mitts, remove pan from unit.
7. Remove bread from baking pan.
8. Allow to cool before slicing.

**Yield Makes 1 loaf**

---

**PIZZA INGREDIENTS**

**BRD RYE BREAD**

**SAUERKRAUT BREAD**

**IRISH SODA BREAD**

**FRENCH BREAD**

**METHOD**

1. Measure ingredients into baking pan.
2. Insert baking pan securely into unit, close lid.
3. Select appropriate bread setting.
4. Push start button.
5. The Breadmaker will beep 3 times and the display will flash "END" when bread is done.
6. Using oven mitts, remove pan from unit.
7. Remove bread from baking pan.
8. Allow to cool before slicing.

**Yield Makes 1 loaf**

---

**PIZZA INGREDIENTS**

**BRD RYE BREAD**

**SAUERKRAUT BREAD**

**IRISH SODA BREAD**

**FRENCH BREAD**

**METHOD**

1. Measure ingredients into baking pan.
2. Insert baking pan securely into unit, close lid.
3. Select appropriate bread setting.
4. Push start button.
5. The Breadmaker will beep 3 times and the display will flash "END" when bread is done.
6. Using oven mitts, remove pan from unit.
7. Remove bread from baking pan.
8. Allow to cool before slicing.

**Yield Makes 1 loaf**

---

**PIZZA INGREDIENTS**

**BRD RYE BREAD**

**SAUERKRAUT BREAD**

**IRISH SODA BREAD**

**FRENCH BREAD**

**METHOD**

1. Measure ingredients into baking pan.
2. Insert baking pan securely into unit, close lid.
3. Select appropriate bread setting.
4. Push start button.
5. The Breadmaker will beep 3 times and the display will flash "END" when bread is done.
6. Using oven mitts, remove pan from unit.
7. Remove bread from baking pan.
8. Allow to cool before slicing.

**Yield Makes 1 loaf**

---

**PIZZA INGREDIENTS**

**BRD RYE BREAD**

**SAUERKRAUT BREAD**

**IRISH SODA BREAD**

**FRENCH BREAD**

**METHOD**

1. Measure ingredients into baking pan.
2. Insert baking pan securely into unit, close lid.
3. Select appropriate bread setting.
4. Push start button.
5. The Breadmaker will beep 3 times and the display will flash "END" when bread is done.
6. Using oven mitts, remove pan from unit.
7. Remove bread from baking pan.
8. Allow to cool before slicing.

**Yield Makes 1 loaf**
### COTTAGE DILL BREAD

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Regular</th>
<th>Large</th>
<th>ExtraLarge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yeast</td>
<td>2 tsp</td>
<td>3 tsp</td>
<td>4 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
<td>1 tsp</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Milk Powder</td>
<td>1 tbsp</td>
<td>1 tbsp</td>
<td>1 1/2 tbsp</td>
</tr>
<tr>
<td>All-Purpose Flour</td>
<td>3 1/4 cups</td>
<td>4 1/4 cups</td>
<td>5 1/4 cups</td>
</tr>
<tr>
<td>Dill</td>
<td>1 tsp</td>
<td>1 tsp</td>
<td>1 tsp</td>
</tr>
<tr>
<td>White Pepper</td>
<td>1/2 tsp</td>
<td>1 tsp</td>
<td>1 1/2 tsp</td>
</tr>
<tr>
<td>Dill Seeds</td>
<td>1 tbsp</td>
<td>1 tbsp</td>
<td>1 1/4 tbsp</td>
</tr>
</tbody>
</table>

**METHOD**
1. Measure ingredients into mixing pan.
2. Insert mixing pan securely into unit, close lid.
3. Select dough setting.
4. Press start button.
5. The Breadmaker will beep 3 times and the display will flash "DILL" when bread is done.
6. Using oven mitts, remove pan from unit.
7. Remove bread from baking pan.
8. Allow to cool before slicing.

Yield: Makes 1 loaf

### YOGURT BREAD

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Regular</th>
<th>Large</th>
<th>ExtraLarge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yogurt</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>Brown Sugar</td>
<td>1 tbsp</td>
<td>1 tbsp</td>
<td>1 1/2 tbsp</td>
</tr>
<tr>
<td>White Flour</td>
<td>3 tbsp</td>
<td>4 tbsp</td>
<td>5 tbsp</td>
</tr>
<tr>
<td>Milk Powder</td>
<td>1 tbsp</td>
<td>1 tbsp</td>
<td>1 1/2 tbsp</td>
</tr>
<tr>
<td>Honey</td>
<td>1 tbsp</td>
<td>1 tbsp</td>
<td>1 1/2 tbsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
<td>1 tsp</td>
<td>1 tsp</td>
</tr>
</tbody>
</table>

**METHOD**
1. Measure ingredients into mixing pan.
2. Insert mixing pan securely into unit, close lid.
3. Select dough setting.
4. Press start button.
5. The Breadmaker will beep 3 times and the display will flash "HONEY" when bread is done.
6. Using oven mitts, remove pan from unit.
7. Remove bread from baking pan.
8. Allow to cool before slicing.

Yield: Makes 1 loaf

### HONEY GRANOLA BREAD

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Regular</th>
<th>Large</th>
<th>ExtraLarge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 1/2 tsp</td>
<td>2 tsp</td>
<td>3 tsp</td>
</tr>
<tr>
<td>Milk Powder</td>
<td>1 tbsp</td>
<td>1 tbsp</td>
<td>1 1/2 tbsp</td>
</tr>
<tr>
<td>Brown Sugar</td>
<td>1 tbsp</td>
<td>1 tbsp</td>
<td>1 1/2 tbsp</td>
</tr>
<tr>
<td>Honey</td>
<td>1 tbsp</td>
<td>1 tbsp</td>
<td>1 1/2 tbsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1/2 tsp</td>
<td>1 tsp</td>
<td>1 1/2 tsp</td>
</tr>
<tr>
<td>Granola</td>
<td>1 cup</td>
<td>1 1/4 cups</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>White Poppy Seeds</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Sunflower Seeds</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Orange Melt</td>
<td>1 tsp</td>
<td>1 tsp</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Whole Wheat</td>
<td>1/2 tsp</td>
<td>1 tsp</td>
<td>1 1/2 tsp</td>
</tr>
</tbody>
</table>

**METHOD**
1. Measure ingredients into mixing pan.
2. Insert mixing pan securely into unit, close lid.
3. Select dough setting.
4. Press start button.
5. The Breadmaker will beep 3 times and the display will flash "HONEY GRANOLA" when bread is done.
6. Using oven mitts, remove pan from unit.
7. Remove bread from baking pan.
8. Allow to cool before slicing.

Yield: Makes 1 loaf

### CHUNKY NUT BREAD

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Regular</th>
<th>Large</th>
<th>ExtraLarge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 1/2 tsp</td>
<td>2 tsp</td>
<td>3 tsp</td>
</tr>
<tr>
<td>Milk Powder</td>
<td>1 tbsp</td>
<td>1 tbsp</td>
<td>1 1/2 tbsp</td>
</tr>
<tr>
<td>Brown Sugar</td>
<td>1 tbsp</td>
<td>1 tbsp</td>
<td>1 1/2 tbsp</td>
</tr>
<tr>
<td>Honey</td>
<td>1 tbsp</td>
<td>1 tbsp</td>
<td>1 1/2 tbsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1/2 tsp</td>
<td>1 tsp</td>
<td>1 1/2 tsp</td>
</tr>
<tr>
<td>Nutritional Yeast</td>
<td>1 1/4 cups</td>
<td>1 1/2 cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>Yeast Niblets</td>
<td>1 1/4 cups</td>
<td>1 1/2 cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>Gluten Flours</td>
<td>1/4 cup</td>
<td>1/4 cup</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>White Flour</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>Xanthan Gum</td>
<td>1 tsp</td>
<td>1 tsp</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Xanthan Gum</td>
<td>1/2 tsp</td>
<td>1 tsp</td>
<td>1 1/2 tsp</td>
</tr>
</tbody>
</table>

**METHOD**
1. Measure ingredients into mixing pan.
2. Insert mixing pan securely into unit, close lid.
3. Select dough setting.
4. Press start button.
5. The Breadmaker will beep 3 times and the display will flash "CHUNKY NUT" when bread is done.
6. Using oven mitts, remove pan from unit.
7. Allow to cool before slicing.

Yield: Makes 1 loaf

### SUNNY ORANGE BREAD

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Regular</th>
<th>Large</th>
<th>ExtraLarge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>1 1/2 cup</td>
<td>2 cups</td>
<td>3 cups</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 1/2 tsp</td>
<td>2 tsp</td>
<td>3 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1/2 tsp</td>
<td>1 tsp</td>
<td>1 1/2 tsp</td>
</tr>
<tr>
<td>Sugar</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Sugar</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Sunflower Seeds</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Orange Melt</td>
<td>1 tsp</td>
<td>1 tsp</td>
<td>1 tsp</td>
</tr>
</tbody>
</table>

**METHOD**
1. Measure ingredients into mixing pan.
2. Insert mixing pan securely into unit, close lid.
3. Select dough setting.
4. Press start button.
5. The Breadmaker will beep 3 times and the display will flash "SUNNY ORANGE" when bread is done.
6. Using oven mitts, remove pan from unit.
7. Allow to cool before slicing.

Yield: Makes 1 loaf

### RAISIN BREAD

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Regular</th>
<th>Large</th>
<th>ExtraLarge</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>1 1/2 cup</td>
<td>2 cups</td>
<td>3 cups</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 1/2 tsp</td>
<td>2 tsp</td>
<td>3 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1/2 tsp</td>
<td>1 tsp</td>
<td>1 1/2 tsp</td>
</tr>
<tr>
<td>Brown Sugar</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>Honey</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Raisins</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Orange Melt</td>
<td>1 tsp</td>
<td>1 tsp</td>
<td>1 tsp</td>
</tr>
</tbody>
</table>

**METHOD**
1. Measure ingredients into mixing pan.
2. Insert mixing pan securely into unit, close lid.
3. Select dough setting.
4. Press start button.
5. The Breadmaker will beep 3 times and the display will flash "RAISIN" when bread is done.
6. Using oven mitts, remove pan from unit.
7. Allow to cool before slicing.

Yield: Makes 1 loaf

---

(2) See pages 15 for additional Dry Mixture Information. *All 12"x12" pans are recommended. Some pans may be needed for different loaf sizes.)
RECIPEs

MIXED FRUIT BREAD

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large</th>
<th>Extra Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour</td>
<td>1 1/4 c.</td>
<td>2 c.</td>
</tr>
<tr>
<td>Milk Powder</td>
<td>1 tsp.</td>
<td></td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tbsp.</td>
<td></td>
</tr>
<tr>
<td>Yeast</td>
<td>1 tsp.</td>
<td></td>
</tr>
<tr>
<td>Milk</td>
<td>1/2 c.</td>
<td></td>
</tr>
<tr>
<td>Grated Mixed Fruit</td>
<td>1/4 c.</td>
<td></td>
</tr>
<tr>
<td>Nutmeg</td>
<td>1 tsp.</td>
<td></td>
</tr>
<tr>
<td>Dried Fruit/ Yeast</td>
<td>1/2 tsp.</td>
<td></td>
</tr>
</tbody>
</table>

METHOD:
1. Measure ingredients into baking pan.
2. Invert baking pan securely into unit, close lid.
3. Select appropriate bread setting.
4. Push start button.
5. The Breadmaker will beep 3 times and the display will flash "END" when bread is done.
6. Using oven mitts, remove pan from unit.
7. Remove bread from baking pan.
   (and kneading blade from bread if required)
8. Allow to cool before slicing.

Yield: Makes 1 loaf

PEANUT BUTTER BREAD

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large</th>
<th>Extra Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>1 1/2 c.</td>
<td></td>
</tr>
<tr>
<td>Brown Sugar</td>
<td>1/2 c.</td>
<td></td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp.</td>
<td></td>
</tr>
<tr>
<td>Peanut Butter</td>
<td>1/2 c.</td>
<td></td>
</tr>
<tr>
<td>White Flour</td>
<td>1 1/4 c.</td>
<td></td>
</tr>
<tr>
<td>Water</td>
<td>1/2 c.</td>
<td></td>
</tr>
</tbody>
</table>

METHOD:
1. Measure ingredients into baking pan.
2. Invert baking pan securely into unit, close lid.
3. Select appropriate bread setting.
4. Push start button.
5. The Breadmaker will beep 3 times and the display will flash "END" when bread is done.
6. Using oven mitts, remove pan from unit.
7. Remove bread from baking pan.
   (and kneading blade from bread if required)
8. Allow to cool before slicing.

Yield: Makes 1 loaf

CRANBERRY NUT BREAD

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large</th>
<th>Extra Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cranberry Juice</td>
<td>1 1/2 c.</td>
<td></td>
</tr>
<tr>
<td>Water</td>
<td>1 1/2 c.</td>
<td></td>
</tr>
<tr>
<td>Shortening</td>
<td>1 1/4 c.</td>
<td></td>
</tr>
<tr>
<td>Honey</td>
<td>1 1/2 c.</td>
<td></td>
</tr>
<tr>
<td>Cranberries</td>
<td>1 1/4 c.</td>
<td></td>
</tr>
<tr>
<td>White Flour</td>
<td>1 1/4 c.</td>
<td></td>
</tr>
<tr>
<td>Water</td>
<td>1 1/2 c.</td>
<td></td>
</tr>
</tbody>
</table>

METHOD:
1. Measure ingredients into baking pan.
2. Invert baking pan securely into unit, close lid.
3. Select appropriate bread setting.
4. Push start button.
5. The Breadmaker will beep 3 times and the display will flash "END" when bread is done.
6. Using oven mitts, remove pan from unit.
7. Remove bread from baking pan.
   (and kneading blade from bread if required)
8. Allow to cool before slicing.

Yield: Makes 1 loaf

CHOCOLATE BREAD

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large</th>
<th>Extra Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>1 c.</td>
<td>1 1/3 c.</td>
</tr>
<tr>
<td>Milk Powder</td>
<td>1 tbsp.</td>
<td></td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tbsp.</td>
<td></td>
</tr>
<tr>
<td>Raisins</td>
<td>1 1/4 c.</td>
<td></td>
</tr>
<tr>
<td>Chocolate Chips</td>
<td>1/2 c.</td>
<td></td>
</tr>
<tr>
<td>White Flour</td>
<td>2 1/2 c.</td>
<td></td>
</tr>
</tbody>
</table>

METHOD:
1. Measure ingredients into baking pan.
2. Invert baking pan securely into unit, close lid.
3. Select appropriate bread setting.
4. Push start button.
5. The Breadmaker will beep 3 times and the display will flash "END" when bread is done.
6. Using oven mitts, remove pan from unit.
7. Remove bread from baking pan.
   (and kneading blade from bread if required)
8. Allow to cool before slicing.

Yield: Makes 1 loaf

BANANA NUT BREAD

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large</th>
<th>Extra Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>1 c.</td>
<td></td>
</tr>
<tr>
<td>Milk Powder</td>
<td>1 tbsp.</td>
<td></td>
</tr>
<tr>
<td>Shortening</td>
<td>1 tbsp.</td>
<td></td>
</tr>
<tr>
<td>Raisins</td>
<td>1/2 c.</td>
<td></td>
</tr>
<tr>
<td>Nutmeg</td>
<td>1/2 tsp.</td>
<td></td>
</tr>
<tr>
<td>White Flour</td>
<td>1/2 c.</td>
<td></td>
</tr>
<tr>
<td>Bananas (sliced)</td>
<td>1/2 c.</td>
<td></td>
</tr>
<tr>
<td>Sultanas (chopped)</td>
<td>1/4 c.</td>
<td></td>
</tr>
</tbody>
</table>

METHOD:
1. Measure ingredients into baking pan.
2. Invert baking pan securely into unit, close lid.
3. Select appropriate bread setting.
4. Push start button.
5. The Breadmaker will beep 3 times and the display will flash "END" when bread is done.
6. Using oven mitts, remove pan from unit.
7. Remove bread from baking pan.
   (and kneading blade from bread if required)
8. Allow to cool before slicing.

Yield: Makes 1 loaf

RUSSIAN KULICH

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>1 cup</td>
</tr>
<tr>
<td>Yeast</td>
<td>1/2 c.</td>
</tr>
<tr>
<td>Egg</td>
<td>1 large</td>
</tr>
<tr>
<td>Salt</td>
<td>1 1/2 tsp.</td>
</tr>
</tbody>
</table>
| White Flour                 | 1 1/2 c.
| Sultanas                    | 1 1/2 c.
| Malted Carob Flour          | 1 c.    |

METHOD:
1. Measure ingredients into baking pan.
2. Invert baking pan securely into unit, close lid.
3. Select appropriate bread setting.
4. Push start button.
5. The Breadmaker will beep 3 times and the display will flash "END" when bread is done.
6. Using oven mitts, remove pan from unit.
7. Remove bread from baking pan.
   (and kneading blade from bread if required)
8. Allow to cool before slicing.

Yield: Makes 1 loaf
RECIPEs

SOUR DOUGH STARTER

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Recipe</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>1 cup</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
</tr>
<tr>
<td>White Flour</td>
<td>1 cup</td>
</tr>
<tr>
<td>1% to 1½% dextrose or glass container (with light hinging lid)</td>
<td></td>
</tr>
</tbody>
</table>

To Prepare:
1. Heat milk to 98°F (36°C) to 100°F (38°C).
2. Remove from heat just off the jug.
3. Let mixture stand at room temperature 18-24 hours or until a curd forms. Stir once in a while with a wooden spoon, to keep fluid mixed in.
4. Stir in flour gradually, rapid rise.
5. Let stand 6-8 days until slightly and spongy-looking with a good sour smell.
6. Refrigerate.

To use:
1. Bring to room temperature and allow to bubble.
2. Use amount recommended in recipe.
3. After each use replace starter.

To replenish:
1. 1 ½ cups starter was used, add 2 ½ cup flour and 3 ¼ cup water milk 10% hinging starter. Note: note volume, ½ inch almost same.
2. Allow mixture to stand at room temperature for 18-24 hours.
3. Refrigerate until needed.

SOUR DOUGH FRENCH

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sour Dough Starter</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 1/2 tbsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1/2 tsp</td>
</tr>
<tr>
<td>White Flour</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>1/2 Dry Yeast</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Use Setting</td>
<td>0</td>
</tr>
</tbody>
</table>

**METHOD**

1. Measure sour dough starter, water, sugar, salt, flour, and yeast into bowl.
2. Insert baking pan gently into unit, close lid.
3. Select appropriate bread setting and push start button.
4. When dough is ready remove from pan and turn dough cut into a lightly floured surface.
5. Divide into 10 equal portions. Roll into smooth balls. Use floured to make 1 1/16-inch hole in the center of each ball.
6. Place on a greased baking sheet.
7. Gently top of each ball with soft streusel.
8. Cover with wax paper and dry towel.
9. Place in an warm dark place and allow to rise for 30 minutes.
10. Meanwhile, bring 3 quarts of water and 1 tablespoon sugar to boil.
11. Simmer 3 to 4 baguettes at a time in water for 5 to 6 minutes per side.
12. Turn once or twice. Remove with slotted spoon. Drain on paper towel. Place on greased baking sheet dusted with cornmeal.
13. Brush lightly with egg yolk and water mixture.
14. Sprinkle with poppy or sesame seeds, diced onion, garlic chips, or seasoned cheddar cheese, if desired.
15. Bake at 400°F (200°C) for 25 to 30 minutes.

Yield: Makes 10 baguettes

---

**BAGELS**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 1/2 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>White Flour</td>
<td>1 cup</td>
</tr>
<tr>
<td>1/2 Dry Yeast</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Use Setting</td>
<td>0</td>
</tr>
</tbody>
</table>

**METHOD**

1. Measure water, sugar, salt, flour, and yeast into bowl.
2. Insert baking pan gently into unit, close lid.
3. Select appropriate bread setting and push start button.
4. When dough is ready remove from pan and divide dough in half. Roll bagel dough into a log 1 1/4 inches thick.
5. Place each ball on a scull pan of dry cornmeal. Sprinkle with 1 1/2 cup cornmeal. Cover lightly with plastic wrap or damp cloth. Allow to rise in a warm place 1 hour, until puffy or double in size (about 45 minutes to 1 hour).
6. Cut over pan to the broadest diameter. Place a 1 1/2-inch bolting piece without sides on top mile in the cross position to 300°F (150°C). Then place a boiling pan with water on the bottom rack. Add 1 1/4 cup boiling water.
7. Combine cornmeal and water. Heat to boiling while stirring. Allow to cool.
8. With very sharp knife, cut 1/8-inch thick using 1/2-inch deep diagonal slanting slivers on top of bagel. Brush the entire surface of each bagel with reduction mixture.
9. Bake each roll in cornmeal into broadest slanting slivers 1 minute.
10. Bake at 350°F (175°C) for 25 minutes or until brown. Remove from oven and drain on paper towel.

Yield: Makes 2 loaves

---

**NOTES**

(1) Divide dough into 10 equal pieces.
(2) Hold ball with both hands, use thumbs to make a hole in the center of each ball. Compress to work with dough until hole is about 1 1/2 inches and ball is shaped like a doughnut.
(3) With a metal scoop, place bagels into boiling water and cook 3 to 5 minutes per side, fatting once or twice. (This helps to develop a chewy crust). Remove from water and drain on paper towel.
(4) Place bagels on greased baking sheet dusted with cornmeal. Brush lightly with mixture of water and egg yolk. Sprinkle with your choice of seeds or salt.

---

23
**CROISSANTS**

**Ingredients**
- Water
- Milk
- Yeast
- Sugar
- Salt
- Butter
- Whole Milk
- Dry Yeast
- Oil
- Milk

**Method**
1. Measure water, dry milk, sugar, salt, butter, flour, and yeast. Combine into a bowl.
2. Mix all ingredients until well combined.
3. Knead dough until smooth and elastic.
4. Let dough rise for 1 hour.
5. Roll dough into a 12-inch square. Fold diagonally into a 45-degree angle.
6. Let dough rise for 30 minutes.
7. Repeat steps 4 and 5.
8. Roll dough into a 12-inch square. Fold diagonally into a 45-degree angle.
9. Let dough rise for 30 minutes.
10. Repeat steps 4 and 5.
11. Cut dough into 1-inch squares. Cut each square into 4 triangles.
12. Fill each triangle with jam.
13. Bake at 400°F for 10-12 minutes.

**PIZZA DOUGH**

**Ingredients**
- Bread flour
- Yeast
- Sugar
- Oil
- Salt

**Method**
1. Mix all ingredients in a bowl and let dough rise for 1 hour.
2. Roll dough into a 12-inch circle. Spread with tomato sauce.
3. Add your favorite toppings. Bake at 450°F for 10 minutes.

---

@ Get page 18 for additional dry yeast information.

*All of the recipes in this book have been tested with your Thermomix. If the result is not satisfactory, ingredients adjustment may be needed (particularly yeast and water). For details, please refer to the 'Baking Tips for Yeast Breads' on page 29-30.*
LAYERED PIZZA LOAF

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese</td>
<td>1 cup</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
</tr>
<tr>
<td>White Flour</td>
<td>2 1/4 cups</td>
</tr>
<tr>
<td>Yeast</td>
<td>6 tsp</td>
</tr>
<tr>
<td>Butter</td>
<td>1 tbsp</td>
</tr>
</tbody>
</table>

* NOTE: Water can be substituted for beer in this recipe resulting in a crispier crust.

**METHOD**
1. Preheat oven, beer, sugar and yeast into baking pan.
2. Add flour, sprinkle yeast into center of flour.
3. Add water securely into baking unit, close lid.
4. Select dough setting and push start button
5. The Breadmaker will beep 3 times and the display will flash "END" when dough is ready.
6. Remove dough from pan and turn dough out onto a lightly floured surface.
7. Divide into 12 equal pieces.
8. Shape each into a ball.
9. Place in greased muffin tins.
10. Brush lightly with melted butter.
12. Bake at 375°F (190°C) for 15-20 minutes.

Yield: Makes 12 rolls

WHITE ROLLS

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>1 1/4 cups</td>
</tr>
<tr>
<td>Skim Milk Powder</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Buttermilk</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tsp.</td>
</tr>
<tr>
<td>Milk</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>White Flour</td>
<td>3 1/6 cups</td>
</tr>
<tr>
<td>Yeast</td>
<td>1/6 cup</td>
</tr>
<tr>
<td>Olive Oil</td>
<td>2 tbsp.</td>
</tr>
</tbody>
</table>

**METHOD**
1. Measure ingredients into baking pan.
2. Insert baking pan securely into unit, close lid.
3. Select appropriate bread setting.
4. Push Warr button.
5. The Breadmaker will beep 3 times and the display will flash "END" when dough is ready.
6. Remove dough from pan and turn dough out onto a lightly floured surface.
7. Divide into 12 equal pieces.
8. Shape each into a ball.
9. Place in greased muffin tins.
10. Brush lightly with melted butter.
12. Bake at 375°F (190°C) for 15-20 minutes.

Yield: Makes 12 rolls

PUMPERNICKEL ROLLS

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>1 1/3 cups</td>
</tr>
<tr>
<td>Skim Milk Powder</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Buttermilk</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Milk</td>
<td>1 1/3 cups</td>
</tr>
<tr>
<td>White Flour</td>
<td>1 1/3 cups</td>
</tr>
<tr>
<td>Whole Wheat Flour</td>
<td>1 cup</td>
</tr>
<tr>
<td>Yeast</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Cornmeal</td>
<td>7 tsp.</td>
</tr>
<tr>
<td>Molasses</td>
<td>2 tsp.</td>
</tr>
<tr>
<td>Rye Yeast</td>
<td>1 1/2 tsp</td>
</tr>
</tbody>
</table>

**METHOD**
1. Measure ingredients into baking pan.
2. Insert baking pan securely into unit, close lid.
3. Select appropriate bread setting.
4. Push start button.
5. The Breadmaker will beep 3 times and display will flash "END" when dough is ready.
6. Remove dough from pan and turn dough onto a lightly floured surface.
7. Divide into 12 equal pieces.
8. Shape each into a ball.
9. Place in greased muffin tins.
10. Brush lightly with melted butter.
12. Bake at 375°F (190°C) for 15-20 minutes.

Yield: Makes 12 rolls

PRETZELS

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>1 1/4 cups</td>
</tr>
<tr>
<td>Salt</td>
<td>1 1/2 tsp</td>
</tr>
<tr>
<td>Yeast</td>
<td>1/6 cup</td>
</tr>
<tr>
<td>White Flour</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 cup</td>
</tr>
<tr>
<td>Molasses</td>
<td>1/3 cup</td>
</tr>
<tr>
<td>Olive Oil</td>
<td>1/2 tbsp.</td>
</tr>
</tbody>
</table>

**METHOD**
1. Place beer, butter and sugar into baking pan.
2. Add flour, sprinkle yeast into center of flour.
3. Add water securely into baking unit, close lid.
4. Select dough setting.
5. The Breadmaker will beep 3 times and display will flash "END" when dough is ready.
6. Remove dough from pan and turn dough onto a lightly floured surface.
7. Divide into 4 equal portions. Roll each piece of dough into a thin rope about 1 1/2 inches long.
8. Shape into pretzel, pin up ends of rope in each hand and curve into a check, crossing wrists at top.
9. Place on greased cookie sheet.
10. Brush lightly with melted butter.
11. Bake at 400°F (200°C), 15 to 12 minutes.

Yield: Makes 16 pretzels

WHEAT ROLLS

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>1 1/4 cups</td>
</tr>
<tr>
<td>Skim Milk Powder</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Buttermilk</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Milk</td>
<td>2 1/4 cups</td>
</tr>
<tr>
<td>White Flour</td>
<td>3 1/6 cups</td>
</tr>
<tr>
<td>Yeast</td>
<td>1 1/2 tsp</td>
</tr>
<tr>
<td>Olive Oil</td>
<td>1 1/2 tsp</td>
</tr>
<tr>
<td>Molasses</td>
<td>3/4 tsp</td>
</tr>
</tbody>
</table>

**METHOD**
1. Measure ingredients into baking pan.
2. Insert baking pan securely into unit, close lid.
3. Select appropriate bread setting.
4. Push start button.
5. The Breadmaker will beep 3 times and the display will flash "END" when dough is ready.
6. Remove dough from pan and turn dough onto a lightly floured surface.
7. Divide into 10 equal pieces.
8. Shape each into a ball.
9. Place in greased muffin tins.
10. Brush lightly with melted butter.
12. Bake at 375°F (190°C) for 15-20 minutes.

Yield: Makes 12 rolls

* See page 15 for additional Dry Yeast Information.
* All of the recipes in this book were tested with your Breadmaker. If the result is not as indicated, ingredi- ents adjustment may be needed (particularly yeast and water). For details, please refer to your "Baking Tip" on page 33-34.
RASPBERRY BRAID

METHOD
1. Measure ingredients into mixing pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select dough setting.
4. Push Start button.
5. The Breadmaker will beep 3 times and the display will flash "1:00" when dough is ready.
6. Remove dough from pan and place lightly floured surface, divide dough in half.
7. Roll each half into a 1/4" thick rectangle.
8. Spread 1/4 cup raspberry jam evenly over one half, fold rectangle in half.
9. Arrange raspberry braid on a lightly floured, greased baking sheet.
10. Brush with egg wash.

Yield Makes 1 loaf.

JEWISH CHALLAH LOAF

METHOD
1. Measure ingredients into mixing pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select dough setting.
4. Push Start button.
5. The Breadmaker will beep 3 times and the display will flash "1:00" when dough is ready.
6. Remove dough from pan and divide dough into 6 equal portions.
7. Roll, with palm of hands into long smooth strips. The groups should be thick in the middle and gradually tapered towards the ends.
8. Place the 6 dough strips.
9. Place on a lightly floured baking sheet.
10. Cover and let rise 10 minutes.
11. Brush with egg yolk.
12. Bake at 375°F (190°C) for 20-25 minutes.

Yield Makes 1 loaf.

ENGLISH MUFFINS

METHOD
1. Measure ingredients into mixing pan.
2. Insert baking pan securely into baking unit, close lid.
3. Select dough setting.
4. Push Start button.
5. The Breadmaker will beep 3 times and the display will flash "1:00" when dough is ready.
6. Remove dough from pan and roll to 1/2" thick.
7. Cut into 20 rounds.
8. Place on ungreased unbleached baking sheet.
9. Brush with water and sprinkle with cornmeal.
10. Cover and let rise 10 minutes.
11. Preheat an ungreased grill to 375°F (190°C).
12. Griddle 6 minutes on each side or until golden brown.

Yield Makes 20 muffins.
# RECIPES

## RAISIN KOLACKY

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mtn. Riley</td>
<td>1 cup</td>
<td></td>
</tr>
<tr>
<td>Sugar</td>
<td>1/2 cup</td>
<td></td>
</tr>
<tr>
<td>Mtn. Riley</td>
<td>2 tbsp</td>
<td></td>
</tr>
<tr>
<td>Apr. Flakes</td>
<td>1 cup</td>
<td></td>
</tr>
<tr>
<td>Raisin Flakes</td>
<td>1 cup</td>
<td></td>
</tr>
</tbody>
</table>

**METHOD**

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close unit.
3. Select dough setting.
4. Press start button.
5. The breadmaker will beep 2 times and the display will flash "END" when dough is ready.
6. Remove dough from pan.
7. Roll dough out to 1/2" thick.
8. Cut with a 2 1/2" circle cutter.
9. Place 1/4" apart on greased baking sheet.
10. Bake in oven (350°F) for 10 minutes.

## DOUGHNUTS

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Large</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk</td>
<td>1 cup</td>
<td></td>
</tr>
<tr>
<td>Sugar</td>
<td>1/2 cup</td>
<td></td>
</tr>
<tr>
<td>Butter</td>
<td>2 tbsp</td>
<td></td>
</tr>
<tr>
<td>Raisin Flakes</td>
<td>1 cup</td>
<td></td>
</tr>
<tr>
<td>Yeast</td>
<td>1 tsp</td>
<td></td>
</tr>
</tbody>
</table>

**METHOD**

1. Measure ingredients into baking pan.
2. Insert baking pan securely into baking unit, close unit.
3. Select dough setting.
4. Press start button.
5. The breadmaker will beep 3 times and the display will flash "END" when dough is ready.
6. Roll dough out to 1/2" thick.
7. Cut with a 2 1/2" doughnut cutter.
8. Bake in oven (375°F) for 10 minutes.
9. Roll doughnuts as they rise to the surface.
10. Drain on absorbent paper.

Yield: Makes 2 dozen doughnuts.

## CAKE

**CAKE**

Pre-measure ingredient groups (all together-ingredient Group 1; separate ingredients in groups 2 & 3. All ingredients must be at room temperature.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Regular</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Oil</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Water</td>
<td>1 cup</td>
</tr>
</tbody>
</table>

**METHOD**

1. Measure water, oil & egg whites & place in baking pan.
2. Add contents from box Cake Mix to baking pan.
3. Select High
4. Press Start Button.
5. The bread maker will beep 3 times and the display will flash "END" when cake is done.
6. Push and hold down stop button until buzzer sounds.
7. Use upbred Mix.
8. Using oven mitts, remove pan from unit and allow to cool.
9. Carefully remove cake from pan.

## BEST 2 EGG CAKE

Pre-measure ingredient groups (all together-ingredient Group 1; separate ingredients in groups 2 & 3. All ingredients must be at room temperature.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Regular</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pkg. Mix</td>
<td>1 cup</td>
</tr>
<tr>
<td>Water</td>
<td>1/2 cup</td>
</tr>
</tbody>
</table>

**METHOD**

1. Measure and add ingredients from group 1 in bread machine before.
2. Measure and add ingredients in groups 2 & 3, then place in bread machine pan.
3. Select "Bake" setting.
4. Press Start Button.
5. The bread maker will beep 3 times and the display will flash "END" when cake is done.
6. Push and hold down stop button until buzzer sounds.
7. Use upbred Mix.
8. Using oven mitts, remove pan from unit and allow to cool.
9. Carefully remove cake from pan.

---

3. See page 15 in book for additional Dry Yeast Information. All of the recipes in this book have been tested with your Breadmaker. If the loaf is not satisfactory, ingre- dients adjustment may be needed (refer to "Baking Tips for Homemade Bread" on page 33-34).
RECIPE / QUICK BREADS

BANANA NUT BREAD

You've seen many an eye light up at the mention of banana nut bread. This is one of the most popular quick breads around.

Pre-measure ingredient groups (all together ingredients Group 1). Place in bowls near Bread Machine. All ingredients must be at room temperature.

(1) Ingredient
Regular
Butter, Oil
1 cup
Milk
1/2 cup
Nutmeg
1 tsp
Sugar
2 Large Egg
1/2 cup
METHOD
(2) Ingredient
Regular
Unbleached All-Purpose Flour
1 1/2 cups
Baking Soda
1 tsp
Salt
1 tsp
Dark Brown Sugar, packed
1/4 cup
Granulated Sugar
1/4 cup

METHOD
1. Measure and place ingredients from group 1 in bread machine pan, in order listed. Set Bread Machine on BAKE.
2. Use measure and all together ingredients in group 2. Then place in bread machine baking pan.
3. Press Start and Bread Machine will mix and knead bread automatically.
4. When display reads "End," the baking is complete.
5. Using oven mitts, take pan out of bread machine and let cool before removing Banana Nut Loaf.

CORN BREAD

Have you ever noticed how much quick breads resemble cake? Well, cornbread is one quick bread that can be described as snappy rather than sweet.

Pre-measure ingredient groups (all together ingredients Group 1). Place in bowls near Bread Machine. All ingredients must be at room temperature.

(1) Ingredient
Regular
Butter, Oil
1 tbsp
Salt
3/2 tsp
Black pepper
1/2 tsp
Ground Cinnamon
1 cup
Ground Nutmeg
1 tsp
Chopped Walnuts
1/2 cup

METHOD
1. Measure and place ingredients from group 1 in bread machine baking pan. Press start.
2. Measure and all together ingredients in group 2. Then place in bread machine baking pan.
3. Press on Raisin for quick bread.
4. Press start and Bread Machine will mix and knead bread automatically.
5. When display reads "End," the baking is complete.
6. Using oven mitts, take pan out of bread machine and let cool before removing Apple Walnut Loaf.

IRIS SOYA BREAD

You won't want to wait for St. Patty's Day to enjoy this earthy, nutty bread.

Pre-measure ingredient groups (all together ingredients Group 1). Place in bowls near Bread Machine. All ingredients must be at room temperature.

(1) Ingredient
Regular
Milk
2 cups
Coconut Oil
1 Large Egg
1/2 cup
Walnuts
1/2 cup

METHOD
(2) Ingredient
Regular
Unbleached All-Purpose Flour
2 cups
Baking Powder
1 tsp
Salt
1/4 tsp

METHOD
1. Measure and place ingredients from group 1 in bread machine baking pan.
2. Measure and all together ingredients in group 2. Then place in bread machine baking pan.
3. Press on Raisin for quick bread.
4. Press Start and Bread Machine will mix and knead bread automatically.
5. When display reads "End," the baking is complete.
6. Using oven mitts, take pan out of bread machine and let cool before removing Whole Wheat Bread.

JAMS

Ingredient
Regular
Grand Fir High Bush Cranberries
1 tsp
Raisins
1 cup
Galikut
1/2 cup

METHOD
1. Measure the ingredients into baking pan.
2. Insert the baking pan securely into baking unit, close lid.
3. Select SWEET.
4. Press start button.
5. The Breadmaker will beep 3 times and the display will read "End" when the jam is done.
6. Using oven mitts, remove pan from unit.

OTHER JAMS FOLLOW THE SAME BASIC RECIPE, ONLY SUBSTITUTE THE DESIRED FRESH FRUIT INGREDIENT.

APPLE WALNUT LOAF

The glorious scent of baked apples, cinnamon and nutmeg is this loaf's hallmark.

Pre-measure ingredient groups (all together ingredients Group 1). Place in bowls near Bread Machine. All ingredients must be at room temperature.

(1) Ingredient
Regular
Butter, Oil
2 tbsp
Salt
1 tbsp
Grated Pecans
1 cup
Apples
1 cup
Chopped Walnuts
1/2 cup

METHOD
1. Measure and place ingredients from group 1 in bread machine baking pan.
2. Measure and all together ingredients in group 2. Then place in bread machine baking pan.
3. Press select to Raisin for quick bread.
4. Press Start and Bread Machine will mix and knead bread automatically.
5. When display reads "End," the baking is complete.
6. Using oven mitts, take pan out of bread machine and let cool before removing Whole Wheat Bread.

See page 15 for additional Dry Yeast Information.

All of the recipes in this book have been tested with your Breadmaker if the result is not satisfied, ingredient adjustment may be needed (particularly yeast & water). For details, please refer to the "Baking Tips for Yeast Bread" on page 33-34.
<table>
<thead>
<tr>
<th>COURSE PHASE</th>
<th>1</th>
<th>2</th>
<th>3</th>
<th>4</th>
<th>5</th>
<th>6</th>
<th>7</th>
<th>8</th>
<th>9</th>
<th>10</th>
<th>11</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>BASIC REGULAR</td>
<td>BASIC LARGE</td>
<td>BASIC EXTRA LARGE</td>
<td>WHOLE WHEAT REGULAR</td>
<td>WHOLE WHEAT LARGE/EXTRA LARGE</td>
<td>LARGE/EXTRA LARGE</td>
<td>FRENCH</td>
<td>SWEET</td>
<td>DOUGH</td>
<td>CAKE/QUICK BREAD</td>
<td>JAM BREAD</td>
</tr>
<tr>
<td>Rest</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>30 min.</td>
<td>30 min.</td>
<td>15 min.</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Knead 1</td>
<td>6 min.</td>
<td>6 min.</td>
<td>6 min.</td>
<td>6 min.</td>
<td>6 min.</td>
<td>6 min.</td>
<td>6 min.</td>
<td>6 min.</td>
<td>6 min.</td>
<td>6 min.</td>
<td>6 min.</td>
</tr>
<tr>
<td>Knead 2</td>
<td>27 min.</td>
<td>31 min.</td>
<td>31 min.</td>
<td>18 min.</td>
<td>25 min.</td>
<td>25 min.</td>
<td>22 min.</td>
<td>31 min.</td>
<td>24 min.</td>
<td>4 min.</td>
<td>45 min.</td>
</tr>
<tr>
<td>Rise 1</td>
<td>23 min.</td>
<td>29 min.</td>
<td>29 min.</td>
<td>76 min.</td>
<td>79 min.</td>
<td>39 min.</td>
<td>34 min.</td>
<td>40 min.</td>
<td>60 min.</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Punch 1</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>10 sec.</td>
<td>15 sec.</td>
<td>15 sec.</td>
<td>5 sec.</td>
<td>5 sec.</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Punch 2</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>10 sec.</td>
<td>10 sec.</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Punch 3</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>5 sec.</td>
<td>5 sec.</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Rest</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>30 min.</td>
<td>30 min.</td>
<td>15 min.</td>
<td>29 min.</td>
<td>29 min.</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Shape 1</td>
<td>5 sec.</td>
<td>5 sec.</td>
<td>5 sec.</td>
<td>3 sec.</td>
<td>3 sec.</td>
<td>3 sec.</td>
<td>5 sec.</td>
<td>5 sec.</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Shape 2</td>
<td>10 sec.</td>
<td>10 sec.</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>10 sec.</td>
<td>10 sec.</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Shape 3</td>
<td>5 sec.</td>
<td>5 sec.</td>
<td>5 sec.</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>5 sec.</td>
<td>5 sec.</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Rise 2</td>
<td>64 min.</td>
<td>54 min.</td>
<td>54 min.</td>
<td>45 min.</td>
<td>45 min.</td>
<td>45 min.</td>
<td>54 min.</td>
<td>49 min.</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Bake</td>
<td>45 min.</td>
<td>60 min.</td>
<td>71 min.</td>
<td>45 min.</td>
<td>55 min.</td>
<td>56 min.</td>
<td>65 min.</td>
<td>50 min.</td>
<td>-</td>
<td>90 min.</td>
<td>-</td>
</tr>
<tr>
<td>Total Cycle</td>
<td>2:45</td>
<td>2:50</td>
<td>3:10</td>
<td>4:20</td>
<td>4:30</td>
<td>3:20</td>
<td>3:30</td>
<td>3:25</td>
<td>1:30</td>
<td>1:40</td>
<td>1:00</td>
</tr>
<tr>
<td>Time</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Keep warm</td>
<td>60 min.</td>
<td>60 min.</td>
<td>60 min.</td>
<td>60 min.</td>
<td>60 min.</td>
<td>60 min.</td>
<td>60 min.</td>
<td>60 min.</td>
<td>-</td>
<td>60 min.</td>
<td>-</td>
</tr>
</tbody>
</table>

* Knead and Warm Cycle
<table>
<thead>
<tr>
<th>Q1</th>
<th>How do I make doughnuts with my Breadmaker? How does the machine make the hole?</th>
</tr>
</thead>
<tbody>
<tr>
<td>A1</td>
<td>The Breadmaker only makes the dough for the doughnuts. You must form and fry the doughnuts in a conventional fryer.</td>
</tr>
<tr>
<td>Q2</td>
<td>What should I do if the kneading blade comes out with the bread?</td>
</tr>
<tr>
<td>A2</td>
<td>Remove it with a pair of plastic tongs before slicing the bread. Since the blade can't be disconnected from the pan, it is not a malfunction if it comes out in your bread.</td>
</tr>
<tr>
<td>Q3</td>
<td>Why does my bread sometimes have some flour on the side crust?</td>
</tr>
<tr>
<td>A3</td>
<td>In some cases, the flour mix may remain on the camera of the baking pan. When this happens, it usually can be eaten or simply trimmed off that portion of the outer crust with a sharp knife.</td>
</tr>
<tr>
<td>Q4</td>
<td>Why isn't the dough mixing, I can hear the motor running.</td>
</tr>
<tr>
<td>A4</td>
<td>The Kneading Blade or baking pan may not be inserted properly. Make sure the pan is facing the right way and that it has &quot;clicked&quot; and seated into the bottom of the Breadmaker.</td>
</tr>
<tr>
<td>Q5</td>
<td>How long does it take to make bread?</td>
</tr>
<tr>
<td>A5</td>
<td>Timing for each setting is outlined on page 6.</td>
</tr>
<tr>
<td>Q6</td>
<td>Why can't I use the timer when baking with fresh milk?</td>
</tr>
<tr>
<td>A6</td>
<td>The milk will spoil if left sitting in the machine too long. Fresh ingredients such as eggs and milk should never be used with the delayed timer feature.</td>
</tr>
<tr>
<td>Q7</td>
<td>If the power goes out in the middle of processing, will my Breadmaker finish baking bread or making dough?</td>
</tr>
<tr>
<td>A7</td>
<td>No. The unfinished bread or dough should be discarded and the process started from the beginning.</td>
</tr>
<tr>
<td>Q8</td>
<td>Why do I have to add the ingredients in a certain order?</td>
</tr>
<tr>
<td>A8</td>
<td>This allows for the Breadmaker to mix the ingredients in the most efficient manner possible. It also serves to keep the yeast from combining with the liquid before the dough is mixed.</td>
</tr>
<tr>
<td>Q9</td>
<td>When setting the timer for morning, why does the machine make sounds late at night?</td>
</tr>
<tr>
<td>A9</td>
<td>The machine must start operation several hours before the bread will be ready. These sounds are made by the motor when kneading the dough. It is normal operation, not a malfunction.</td>
</tr>
<tr>
<td>Q10</td>
<td>What size loaf does the Breadmaker make?</td>
</tr>
<tr>
<td>A10</td>
<td>Your Bread maker makes REGULAR (1 lb.), LARGE (1 1/2 lb.) and EXTRA LARGE (2 lb.) Loaves of breads.</td>
</tr>
<tr>
<td>Q11</td>
<td>The kneading blade is stuck in the bread pan. After baking how do I get it out?</td>
</tr>
<tr>
<td>A11</td>
<td>The kneading blade may &quot;stick&quot; in place after baking. Running warm or hot water over the blade should loosen it enough to be removed. If still stuck, soak in lukewarm water for about 30 minutes.</td>
</tr>
</tbody>
</table>
**QUESTIONS ABOUT GENERAL PERFORMANCE AND OPERATION**

<table>
<thead>
<tr>
<th>Q12</th>
<th>How many watts is my Breadmaker?</th>
<th>A12</th>
<th>430 watts during the baking cycle. Very little power is consumed during the kneading and rising cycles.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Q13</td>
<td>Can I wash the baking pan in the dishwasher?</td>
<td>A13</td>
<td>No. The baking pan and kneading blade must be washed by hand.</td>
</tr>
<tr>
<td>Q14</td>
<td>What will happen if I leave the finished bread in the baking pan?</td>
<td>A14</td>
<td>It may result in a &quot;soggy&quot; loaf of bread as excess steam (moisture) would not be able to escape. Allow to cool on a wire rack after baking to prevent this.</td>
</tr>
<tr>
<td>Q15</td>
<td>Why did the dough only partially mix? Why didn't it mix completely?</td>
<td>A15</td>
<td>The batter may be too heavy or dry. Also, the kneading blade or baking pan may not be inserted properly. Ingredients may have been added in the wrong order. (See Baking Tips Guide on page 33 and 34).</td>
</tr>
<tr>
<td>Q16</td>
<td>Why didn't the bread rise?</td>
<td>A16</td>
<td>The yeast could be bad, expired or possibly no yeast was added at all. Also, if the mixing was not complete, rising problems could develop. Gluten-free flour will also affect the amount of rising. There are numerous reasons for this problem and are outlined in the Baking Tips Guide on page 33 and 34.</td>
</tr>
<tr>
<td>Q17</td>
<td>Why can’t the delayed finish be set for more than 12 hour? What is the minimum time a cycle may be delayed?</td>
<td>A17</td>
<td>The maximum length of delay is 12 hours including the particular cycle time. For example, setting 8 has a cycle that takes 3.25 hours, so it may be delayed up to 8 1/2 hours. The delay cannot exceed 12 hours since the yeast and ingredients may not work well. The minimum length of delay for each setting is 30 minutes, as the delay clock increases in 30 minute increments.</td>
</tr>
</tbody>
</table>

**QUESTIONS ABOUT INGREDIENTS/RECIPES**

<table>
<thead>
<tr>
<th>Q18</th>
<th>How do I know when to add raisins, nuts, etc. to the bread?</th>
<th>A18</th>
<th>On setting 2 thru 3 and 8, there is beeper tone to signal that you may add raisins, nuts, etc. after the initial kneading cycle is complete. (NOTE: The beeper sounds after 32 minutes.) However, in most cases, the added ingredients are broken apart during the initial kneading cycle. So, if it is more convenient for you to add them at the start, results will be fine.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Q19</td>
<td>How come my bread comes out too moist? What can I do?</td>
<td>A19</td>
<td>Humidity may affect the dough. Add an extra tablespoon of flour. Also, high altitude may have the same effect. Decrease the amount of yeast by 1/4 teaspoon and decrease the sugar and/or water/milk slightly. (See Baking Tips Guide on page 33 &amp; 34).</td>
</tr>
</tbody>
</table>
NEED HELP?

QUESTIONS ABOUT INGREDIENTS / RECIPES

Q20 Why do I get air bubbles at the top of the bread? A20 This can be caused by using too much yeast.

Q21 When using raisins, the Breadmaker crushes them. How can I avoid this? A21 Ingredients such as raisins, nuts etc. should be added when the signal tone comes on approxi-
mately 32 minutes into the cycle (after initial kneading) to prevent this from occurring (See page 2).

Q22 Why does my bread rise and then collapse or crater? A22 The bread may be rising too fast. To reduce the rate of rising, reduce the amount of water and/or increase the amount of salt and/or decrease the amount of yeast. (See Baking Tips Guide on page 33 & 34).

Q23 Can I use my favorite bread recipes (traditional yeast bread) in my bread machine? A23 Yes, but you will need to experiment to get the right proportion of ingredients. Become familiar with the unit and make several loaves of bread before you begin experimenting. Never exceed a total amount of 4 2/3 cups dry ingredients (that includes flours, oats, commal,病人, bread, cracked wheat, etc.). Use the recipes in this book to help determine the ratio of dry ingredients to liquid and amounts of yeast, sugar, salt, and butter/margarine to use.

Q24 Is it important for ingredients to be at room temperature before adding them to the Baking Pan? A24 No, as long as ingredients are not extremely cold or hot. Milk, eggs, butter/margarine, and yeast can be added directly from the refrigerator with good results.

Q25 Why do the loaves vary in height and weight? Are whole wheat and multi-grain breads always shorter. Am I doing something wrong? A25 No, it is normal for Whole Wheat and Multi-Grain breads to be shorter and denser than Basic or French breads. Whole Wheat and Rye flours are heavier than white bread flour, therefore they don't rise as much during the bread making process. They also typically have added ingredients, such as oats, bran, nuts and raisins, which contribute to the shorter height and denser texture.

BAKING TIPS GUIDE INTRODUCTION

When the Weil® Cookbook was developed, hundreds of loaves of bread were baked using popular brands of flours and yeasts available. Adjustments were made to the recipes based on ingredients from popular brands. For example, if you use flour processed by a local mill it may have different characteristics and produce different results than some of the more popular national brands. If you followed the recipe in the cookbook exactly and feel the results should be better than what you are currently achieving, use the BAKING TIPS GUIDE on following pages 33 & 34 to help you produce a loaf of bread to suit your personal tastes. There are usually several possible solutions to improve each result. You can make adjustments one at a time, or you can try a combination of them all at once. We suggest you keep track of your “baking experiments” so you can determine what adjustments were made to create your perfect loaf.
<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
<th>Possible Solutions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water or Milk</td>
<td>Increase - 1 Tbsp.</td>
<td>1 Tbsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>Increase - 1/4 tsp.</td>
<td>1/4 tsp.</td>
</tr>
<tr>
<td>Sugar or Honey</td>
<td>Increase - 1/2 tsp.</td>
<td>1/2 tsp.</td>
</tr>
<tr>
<td>Yeast</td>
<td>Increase - 1/8-1/4 tsp.</td>
<td>1/8-1/4 tsp.</td>
</tr>
<tr>
<td>Water or Milk</td>
<td>Not enough, too hot or too cold</td>
<td>See P.17</td>
</tr>
<tr>
<td>Flour</td>
<td>Too old or dry, insufficient</td>
<td>See P.13-14, See P.15</td>
</tr>
<tr>
<td>Yeast</td>
<td>None was added, out of date or dead</td>
<td>See P.15</td>
</tr>
<tr>
<td>Salt</td>
<td>Forgotten or measured incorrectly</td>
<td>See P.18</td>
</tr>
<tr>
<td>Ingredients</td>
<td>Not measured properly, breadmaker unplugged</td>
<td>See P.18, See P.16, See P.16, See P.16, See P.18</td>
</tr>
<tr>
<td>Power</td>
<td>Interruption</td>
<td></td>
</tr>
</tbody>
</table>

**RESULTS**: *Loaf Rises Then Falls "Cratered-Loaf"*  
**LOAF SIDES**: *Caved In*  
**LOAF RISES**: "Mushroom Loaf"  
**LOAF DOES NOT RISE**: *Enough*  
**CRUST**: *Too Dark*  
**CRUST**: *Too Light*  
**UNCOOKED OR PARTIALLY COOKED**
<table>
<thead>
<tr>
<th>Overcooked / Not Mixed or Partially Mixed</th>
<th>Loaf Is Soggy</th>
<th>Graney Knotted Top</th>
<th>Loose Core Texture / Open, Coins or Uneven</th>
<th>Loaf Core Heavy &amp; Dense</th>
<th>Burning Odor During Operation</th>
<th>High Altitude Adjustment</th>
<th>Breadmaker Cannot Be Programmed or Started</th>
<th>Loaf Burned Completely</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Tbsp.</td>
<td></td>
<td></td>
<td>1/4 tsp.</td>
<td>2 Tbsp.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1/2 Tbsp.</td>
<td></td>
<td></td>
<td>1/2 Tbsp.</td>
<td>1/2 Tbsp.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 Tbsp.</td>
<td></td>
<td></td>
<td>1 Tbsp.</td>
<td>1/8-1/4 tsp.</td>
<td>1/8-1/4 tsp.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

See P13.74

See P16

See P18

See "Mushroom Loaf"

Solutions column
TROUBLESHOOTING

CRATERED BREAD
If the top cave in, it is probably too much moisture inside the bread. This could be caused by using canned fruit or vegetables. You are better to drain well and blow them dry first or to reduce your water by 1 tablespoon. Crater Bread also happen with cheese bread because of each cheese has its own moisture content. A soggy sides and silly shapes could be happened from leaving a loaf in the bucket after baking is completed.

MUSHROOM BREAD
There is too much yeast, so that it's blown its top. Yeast is almost always measured in teaspoons and is active dry type. Please do not mix your active dry yeast with fast rise yeast in same bread. There is also too much sugar, or ingredients with sugar like dried fruit. Decrease the sugar or honey accordingly. Another possibility is too much of water used. Try decreasing it by 1/8 cup at a time. If a recipe still explodes in the top, try to replace 1/4 of the total flour with whole wheat flour.

GNARLY LOAVES
Your dough probably needs more moisture. It is suggested to reduce flour 1 tablespoon at a time or to increase liquids 1 tablespoon at a time until you reach the right balance for your machine.

HIGHER ALTITUDE
The low air pressure in higher altitudes means that less resistance is exerted on yeast, so your bread may rise faster. Try to decrease the amount of yeast by 1/4 teaspoon at a time to slow the rising. Also try to decrease water by no more than 1/8 cup. You can also set that climate can change the results of your bread due to different temperature, and humidity of different locations in the world.

CAKE STICKING AT THE BOTTOM OF BUCKET
This is happened due to the amount of liquids is too much. We did an experiment to reduce the amount of water to 3 4 cup from 1 1/4 cup and to reduce the amount of vegetable oil to 1/4 cup from 1/8 cup as what Betty Crocker SuperMoist Cake Mix said. We found out that the cake came out excellent. You can see that the magic of baking is under your control through the bread machine.

JAM
If you find that your jam is not thick enough, you may restart this particular Jam cycle again.

Most recipes contain sugar in some form for sweetness but to start the yeast and to promote browning. Salt, on the other hand, inhibits the yeast, but is needed for flavor. Thus you can control the balance of the chemical reaction between flour, yeast, water, sugar and salt to make a good loaf of bread according to your desired fluffiness, weight, and browning.

Please not to believe a recipe that can work until you have already made it. Otherwise, please follow suggestions from this guide.