

Know 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. The most popular brands of flour have been tested for quick bread in The Welbilt® Baker's Select bread machine with excellent results.

2. BREAD FLOUR

Bread flour is a high gluten/protein flour that has been treated with conditioners to give dough a greater tolerance during kneading. Bread flour typically has a higher gluten concentration than all-purpose flour. Using bread flour with the bread machine will produce loaves with better volume and structure.

3. WHOLE WHEAT FLOUR

Whole wheat flour is milled from the entire wheat kernel, which contains the bran and germ. Whole wheat flour is heavier and richer in nutrients than all-purpose flour. Breads made with this flour are usually smaller and heavier than white loaves. Many recipes mix whole wheat flour with bread flour or gluten to produce a high, light-textured bread.

4. RYE FLOUR

Rye flour is a high fiber flour similar to whole wheat flour, also called graham flour. Rye flour must always be mixed with a high proportion of bread flour, as it does not contain enough gluten to develop the structure for a high, even-grained loaf.

5. GLUTEN

Gluten 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). Gluten is available at most health food stores. It 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 flour contains leavening ingredients that will interfere with bread and cake making. It is not recommended for use with your bread machine.

IMPORTANT NOTE ON FLOURS

Flours, while visibly similar, can be very different by virtue of how they were grown, milled, stored, etc. You may have to experiment with different brands of flour to help you make the perfect loaf. See the *Baking Tips Guide* on page 49 to assist with these experiments.

Storage of flour is also very important. Keep flour in a secure, airtight container. Rye and whole wheat flours should be stored in a refrigerator, freezer, or a cool area to prevent them from becoming rancid.

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8. BRAN

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

9. CORNMEAL and OATMEAL

Cornmeal and 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 has a very coarse 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. YEAST

Yeast, through a fermentation process, produces gas (carbon dioxide) necessary to make the bread rise. Yeast feeds on sugar and flour carbohydrates to produce this gas. Traditional active dry granular yeast is used in all recipes that call for yeast. Three different types of yeast are available: fresh (cake), dry, and quick acting. Bread machine yeast is quick acting. For best results, use traditional dry yeast. However, quick rising yeast can also be used in smaller amounts and in Ultra Fast cycle recipes.

Always store yeast in a refrigerator to keep it fresh as heat will kill it. Ensure your yeast is fresh by checking its expiration date. Once a package or jar of yeast is opened, it is important that the remaining contents be immediately resealed and refrigerated for future use. Often, bread or dough that fails to rise is due to stale yeast. The following test can be used to determine if your yeast is stale and inactive:

1. Place 1/2 cup of lukewarm (110°F. - 115°F) water into a liquid measuring cup.
2. Stir 1 teaspoon of sugar into the water and then sprinkle 2 teaspoons of yeast over the surface.
3. Place cup in a warm area and allow to sit for 10 minutes undisturbed.
4. The mixture should foam and rise to the 1-cup mark. If this does not occur, discard this yeast and purchase fresh yeast.

13. SUGAR

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

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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. Do not increase amount of salt shown in the recipes. For dietary reasons, salt may be eliminated. However, the bread may overproof and rise higher than normal.

15. LIQUIDS

Liquids, such as milk (1%, 2%, whole, and skim), water, 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 recipes call for juice (orange, apple, etc.) to be added as a flavor enhancer.

16. EGGS

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

17. FATS: SHORTENING, BUTTER, AND OIL

Shortening, butter, and oil shorten or tenderize the texture of yeast breads. French bread gets its unique crust and texture from the lack of fat added. However, breads that call for fat stay fresh longer. If butter is used directly from the refrigerator, it should be cut into small pieces for easier blending during the kneading cycle.

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

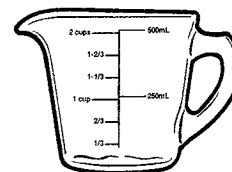
Baking soda is another leavening agent not to be confused or substituted for baking powder. It also does not require rising time before baking as the chemical reaction works during baking process.

Measuring Your Ingredients

The most important step when using your bread machine is measuring your ingredients. It is very important to measure each liquid and dry ingredient accurately. Mismeasuring, even slightly, can cause poor baking results. The ingredients must also be added into the baking pan in the order given in each recipe.

LIQUID MEASUREMENTS

Use transparent plastic or glass liquid measuring cups to measure all liquid ingredients. Place the cup on a horizontal flat surface and view markings at eye level. The liquid level line must be aligned to the mark of measurement. A "guesstimate" is not good enough as it could throw off the critical balance of the recipe.



DRY MEASUREMENTS

Dry ingredients must be measured using standard size dry measuring cups. These cups are available in various sizes. Gently spoon dry ingredients into the measuring cup and level off with a knife (see Figs. 1 and 2 below). Do not scoop or tap a measuring cup as this will pack the ingredients. This extra amount could affect the balance of the recipe. Do not sift the flour.

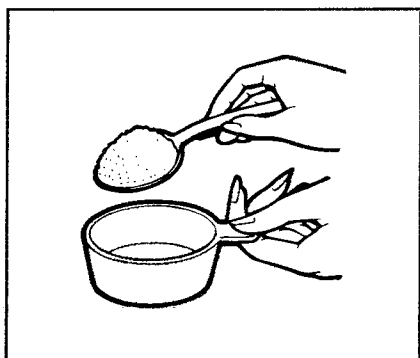


Fig. 1

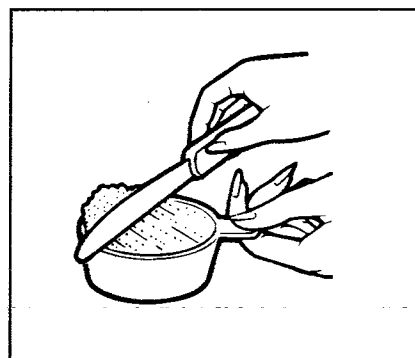


Fig. 2

When measuring small amounts of dry or liquid ingredients (i.e. yeast, sugar, salt, dry milk, honey, or molasses) a standard measuring spoon must be used. Measurements must be level, not heaping.

The bread machine produces delicious baked goods with ease. This marvelous machine asks only that you carefully follow the recipe instructions. In most cooking, "a pinch of this and a dash of that" is fine, but not for automatic bread machines.

Using a bread machine correctly requires you accurately measure each ingredient.

Recipe Tips

Creating Your Own Yeast Breads

With Welbilt® Baker's Select bread machine, 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 bread machine can also prepare dough for you to shape and bake in a conventional oven. The recipes included with this book are "tailored" for this bread machine. Each recipe features ingredients that best complement 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 this 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 bread machine.

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 over dough.

Note: Apply only to breads made using the dough setting just 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 smooth glaze. Drizzle over Raisin Bread or Sweet Breads when almost cool.

Poppy/Sesame/Caraway Seed

Generously sprinkle your choice of these seeds over just-glazed bread.

Recipes

White Bread

	1 1/2 lb. loaf	2 lb. loaf
Water	1 cup	1 1/4 cups
Oil	2 tablespoons	3 tablespoons
Sugar	2 tablespoons	3 tablespoons
Salt	1 1/2 teaspoons	2 teaspoons
Bread flour	3 cups	4 cups
RED STAR® Active Dry Yeast	2 1/4 teaspoons	1 tablespoon
or		
RED STAR® QUICKRISE™ Yeast	1 1/2 teaspoons	2 teaspoons
or		
Bread Machine Yeast	1 1/2 teaspoons	2 teaspoons

Use **Basic** cycle.

Ultra Fast White Bread

	1 1/2 lb. loaf	2 lb. loaf
Water, 110° F (warm)	1 cup + 4 1/2 teaspoons	1 1/4 cups + 2 tablespoons
Oil	2 tablespoons	3 tablespoons
Sugar	2 tablespoons	3 tablespoons
Salt	1 teaspoon	1 1/2 teaspoons
Bread flour	3 cups	4 cups
RED STAR® QUICKRISE™ Yeast	1 tablespoon	4 teaspoons
or		
Bread Machine Yeast	1 tablespoon	4 teaspoons

Use **Ultra Fast** cycle.

Rye Bread

	1 1/2 lb. loaf	2 lb. loaf
Water	1 cup	1 1/3 cups
Oil	2 tablespoons	3 tablespoons
Caraway seeds	1 tablespoon	4 teaspoons
Brown sugar	2 tablespoons	3 tablespoons
Salt	1 1/2 teaspoons	2 teaspoons
Bread flour	2 cups	2 1/2 cups
Medium rye flour	1 cup	1 1/2 cups
RED STAR® Active Dry Yeast	2 1/4 teaspoons	1 tablespoon
or		
RED STAR® QUICKRISE™ Yeast	1 1/2 teaspoons	2 teaspoons
or		
Bread Machine Yeast	1 1/2 teaspoons	2 teaspoons

Use **Basic** cycle.

Recipes

Onion Bread

	1 1/2 lb. loaf	2 lb. loaf
Water	1 cup	1 1/3 cups
Oil	2 tablespoons	3 tablespoons
Dry Onion Soup Mix	2 tablespoons	3 tablespoons
Sugar	1 tablespoon	4 teaspoons
Bread flour	3 cups	4 cups
RED STAR® Active Dry Yeast	2 1/4 teaspoons	1 tablespoon
or		
RED STAR® QUICKRISE™ Yeast	1 1/2 teaspoons	2 teaspoons
or		
Bread Machine Yeast	1 1/2 teaspoons	2 teaspoons

Use **Basic** cycle.

Egg Bread

	1 1/2 lb. loaf	2 lb. loaf
Water	1/2 cup + 1 tablespoon	2/3 cup
Egg(s), cold	2	3
Oil	2 tablespoons	3 tablespoons
Sugar	2 tablespoons	3 tablespoons
Salt	1 1/2 teaspoons	2 teaspoons
Bread flour	3 cups	4 cups
RED STAR® Active Dry Yeast	2 1/4 teaspoons	1 tablespoon
or		
RED STAR® QUICKRISE™ Yeast	1 1/2 teaspoons	2 teaspoons
or		
Bread Machine Yeast	1 1/2 teaspoons	2 teaspoons

Use **Basic** cycle.

Ultra Fast Egg Bread

	1 1/2 lb. loaf	2 lb. loaf
Water, 110°F (warm)	1/2 cup + 1 tablespoon	3/4 cup
Egg(s), room temperature	2	3
Oil	2 tablespoons	3 tablespoons
Sugar	2 tablespoons	3 tablespoons
Salt	1 teaspoon	1 1/2 teaspoons
Bread flour	3 cups	4 cups
RED STAR® QUICKRISE™ Yeast	1 tablespoon	4 teaspoons
or		
Bread Machine Yeast	1 tablespoon	4 teaspoons

Use **Ultra Fast** cycle.

Recipes

Honey Oats Bread

	1 1/2 lb. loaf	2 lb. loaf
Water	1 cup	1 1/3 cups
Oil	2 tablespoons	3 tablespoons
Honey	3 tablespoons	1/4 cup
Salt	1 teaspoon	1 1/2 teaspoons
Oatmeal	1/2 cup	2/3 cup
Oat Bran	1/4 cup	1/3 cup
Whole Wheat Flour	1/2 cup	2/3 cup
Bread Flour	2 cups	2 2/3 cups
RED STAR® Active Dry Yeast	2 1/4 teaspoons	1 tablespoon
or		
RED STAR® QUICKRISE™ Yeast	1 1/2 teaspoons	2 teaspoons
or		
Bread Machine Yeast	1 1/2 teaspoons	2 teaspoons

Use **Basic** cycle.

Pesto Bread

	1 1/2 lb. loaf	2 lb. loaf
Water	1 cup	1 1/3 cups
Prepared pesto	3 tablespoons	1/4 cup
Dry milk	4 teaspoons	2 tablespoons
Sugar	4 teaspoons	2 tablespoons
Salt	3/4 teaspoon	1 teaspoon
Bread flour	3 cups	4 cups
RED STAR® Active Dry Yeast	2 1/4 teaspoons	1 tablespoon
or		
RED STAR® QUICKRISE™ Yeast	1 1/2 teaspoons	2 teaspoons
or		
Bread Machine Yeast	1 1/2 teaspoons	2 teaspoons

Use **Basic** cycle.

Ultra Fast Pesto Bread

	1 1/2 lb. loaf	2 lb. loaf
Water, 110° F (warm)	1 cup + 4 teaspoons	1 1/2 cups
Prepared pesto	3 tablespoons	1/4 cup
Dry milk	4 teaspoons	6 teaspoons
Sugar	4 teaspoons	6 teaspoons
Salt	1/4 teaspoon	1/2 teaspoon
Bread flour	3 cups	4 cups
RED STAR® QUICKRISE™ Yeast	1 tablespoon	4 teaspoons
or		
Bread Machine Yeast	1 tablespoon	4 teaspoons

Use **Ultra Fast** cycle.

Recipes

Cheve-Cracked Pepper Bread

	1 1/2 lb. loaf	2 lb. loaf
Water	3/4 cup + 2 tablespoons	1 cup + 2 tablespoons
Soft goat cheese	2 1/4 ounces	3 ounces
Dry milk	2 tablespoons	3 tablespoons
Salt	1 teaspoon	1 1/2 teaspoons
Sugar	2 tablespoons	3 tablespoons
Cracked black pepper	1 tablespoon	4 teaspoons
Bread flour	3 cups	4 cups
RED STAR® Active Dry Yeast	2 1/4 teaspoons	1 tablespoon
or		
RED STAR® QUICKRISE™ Yeast	1 1/2 teaspoons	2 teaspoons
or		
Bread Machine Yeast	1 1/2 teaspoons	2 teaspoons

Use **Basic** cycle.

Ultra Fast Cheve-Cracked Pepper Bread

	1 1/2 lb. loaf	2 lb. loaf
Water, 110° F (warm)	3/4 cup + 3 tablespoons + 1 teaspoon	1 1/4 cups
Soft goat cheese	2 1/4 ounces	3 ounces
Dry milk	2 tablespoons	3 tablespoons
Salt	1/2 teaspoon	1 teaspoon
Sugar	2 tablespoons	3 tablespoons
Cracked black pepper	1 tablespoon	4 teaspoons
Bread flour	3 cups	4 cups
RED STAR® QUICKRISE™ Yeast	1 tablespoon	4 teaspoons
or		
Bread Machine Yeast	1 tablespoon	4 teaspoons

Use **Ultra Fast** cycle.

Recipes

French Bread

	1 1/2 lb. loaf	2 lb. loaf
Water	1 1/3 cups	1 2/3 cups
Sugar	2 1/4 teaspoons	2 1/2 teaspoons
Salt	1 1/4 teaspoons	1 1/2 teaspoons
Bread flour	4 cups	5 cups
RED STAR® Active Dry Yeast	2 1/4 teaspoons	1 tablespoon
or		
RED STAR® QUICKRISE™ Yeast	2 teaspoons	2 1/2 teaspoons
or		
Bread Machine Yeast	2 teaspoons	2 1/2 teaspoons

Use **French** cycle.

100% Whole Wheat Bread

	1 1/2 lb. loaf	2 lb. loaf
Water	1 cup	1 1/3 cups
Oil	3 tablespoons	1/4 cup
Brown sugar	3 tablespoons	1/4 cup
Salt	1 1/2 teaspoons	2 teaspoons
Whole wheat flour	3 cups	4 cups
Vital wheat gluten	1 tablespoon	4 teaspoons
RED STAR® Active Dry Yeast	1 tablespoon	4 teaspoons
or		
RED STAR® QUICKRISE™ Yeast	2 1/4 teaspoons	1 tablespoon
or		
Bread Machine Yeast	2 1/4 teaspoons	1 tablespoon

Use **Whole Wheat** cycle.

Triple Wheat Bread

	1 1/2 lb. loaf	2 lb. loaf
Water	1 1/3 cups	1 3/4 cups
Oil	2 tablespoons	3 tablespoons
Dark Molasses	3 tablespoons	1/4 cup
Salt	1 teaspoon	1 1/2 teaspoons
Bread Flour	1 1/2 cups	2 cups
Cracked Wheat	1/4 cup	1/3 cup
Wheat Bran	1/2 cup	2/3 cup
Wheat Germ	1/2 cup	2/3 cup
Whole Wheat Flour	1 1/2 cups	2 cups
Vital Wheat Gluten	1 tablespoon	4 teaspoons
RED STAR® Active Dry Yeast	1 tablespoon	4 1/2 teaspoons
or		
RED STAR® QUICKRISE™ Yeast	2 1/4 teaspoons	1 tablespoon
or		
Bread Machine Yeast	2 1/4 teaspoons	1 tablespoon

Use **Whole Wheat** cycle.

Recipes

Pumpernickel Bread

	1 1/2 lb. loaf	2 lb. loaf
Water	1 cup	1 1/3 cups
Oil	4 teaspoons	2 tablespoons
Molasses	4 teaspoons	2 tablespoons
Sugar	4 teaspoons	2 tablespoons
Salt	1 1/2 teaspoons	2 teaspoons
Medium rye flour	1/3 cup	1/2 cup
Whole wheat flour	1 cup	1 1/3 cups
Bread flour	1 3/4 cups	2 1/3 cups
Unsweetened cocoa	4 teaspoons	2 tablespoons
Instant coffee	1 1/2 teaspoons	2 teaspoons
Vital wheat gluten	1 tablespoon	4 teaspoons
RED STAR® Active Dry Yeast	2 1/4 teaspoons	1 tablespoon
or		
RED STAR® QUICKRISE™ Yeast	1 1/2 teaspoons	2 teaspoons
or		
Bread Machine Yeast	1 1/2 teaspoons	2 teaspoons

Use **Whole Wheat** cycle.

Shredded Wheat Bread

	1 1/2 lb. loaf	2 lb. loaf
Water	1 cup + 1 tablespoon	1 1/3 cups
Oil	3 tablespoons	1/4 cup
Molasses	3 tablespoons	1/4 cup
Salt	1 teaspoon	1 1/2 teaspoons
Bread Flour	1 cup	1 1/4 cups
Whole Wheat Flour	2 cups	2 1/2 cups
Mini-Shredded Wheat	1 cup	1 1/4 cups
Vital Wheat Gluten	1 tablespoon	4 teaspoons
RED STAR® Active Dry Yeast	1 tablespoon	4 teaspoons
or		
RED STAR® QUICKRISE™ Yeast	2 teaspoons	2 1/2 teaspoons
or		
Bread Machine Yeast	2 teaspoons	2 1/2 teaspoons

Use **Whole Wheat** cycle.

Recipes

Cranberry Walnut

	1 1/2 lb. loaf	2 lb. loaf
Milk	1/2 cup	3/4 cup
Egg(s), cold	2	2
Butter, cool, cut in pieces	1/4 cup	1/3 cup
Sugar	1/4 cup	1/3 cup
Salt	1 1/2 teaspoons	2 teaspoons
Lemon peel	3/4 teaspoon	1 teaspoon
Bread flour	3 cups	4 cups
RED STAR® Active Dry Yeast	2 1/4 teaspoons	1 tablespoon
or		
RED STAR® QUICKRISE™ Yeast	1 1/2 teaspoons	2 teaspoons
or		
Bread Machine Yeast	1 1/2 teaspoons	2 teaspoons
Add at the beep:		
Dried cranberries	1/3 cup	1/2 cup
Walnuts, chopped	1/3 cup	1/2 cup

Use **Sweet** cycle.

Baker's note: Dried cherries may be substituted for dried cranberries.

Rich Sweet Bread

	1 1/2 lb. loaf	2 lb. loaf
Water	1/2 cup	3/4 cup + 1 tablespoon
Eggs, cold	2	2
Butter, cool and cut in pieces	2 tablespoons	3 tablespoons
Sugar	2 tablespoons	3 tablespoons
Salt	1 1/2 teaspoons	2 teaspoons
Bread flour	3 cups	4 cups
Raisins	1/2 cup	2/3 cup
RED STAR® Active Dry Yeast	2 1/4 teaspoons	1 tablespoon
Or		
RED STAR® QUICKRISE™ Yeast	1 1/2 teaspoons	2 teaspoons
Or		
Bread Machine Yeast	1 1/2 teaspoons	2 teaspoons

Use **Sweet** cycle.

Recipes

Holiday Bread

	1 1/2 lb. loaf	2 lb. loaf
Water	1/2 cup	1/3 cup
Milk	2/3 cup	1 cup
Oil	2 tablespoons	3 tablespoons
Salt	2 teaspoons	2 1/2 teaspoons
Sugar	1/4 cup	1/3 cup
Bread flour	3 1/3 cups	4 cups
RED STAR® Active Dry Yeast	2 1/4 teaspoons	1 tablespoon
or		
RED STAR® QUICKRISE™ Yeast	1 1/2 teaspoons	2 teaspoons
or		
Bread Machine Yeast	1 1/2 teaspoons	2 teaspoons
Add at the beep:		
Candied fruit	1/2 cup	2/3 cup
Walnuts, chopped	1/2 cup	2/3 cup

Use **Sweet** cycle.

Cinnamon Raisin Bread

	1 1/2 lb. loaf	2 lb. loaf
Water	1 cup	1 1/3 cups
Oil	2 tablespoons	3 tablespoons
Cinnamon	3/4 teaspoon	1 teaspoon
Brown sugar	1 tablespoon	4 teaspoons
Salt	1 1/2 teaspoons	2 teaspoons
Bread flour	3 cups	4 cups
RED STAR® Active Dry Yeast	2 1/4 teaspoons	1 tablespoons
or		
RED STAR® QUICKRISE™ Yeast	1 1/2 teaspoons	2 teaspoons
or		
Bread Machine Yeast	1 1/2 teaspoons	2 teaspoons
Add at the beep:		
Nuts	1/2 cup	2/3 cup
Raisins	1/2 cup	2/3 cup

Use **Sweet** cycle.

Recipes

Quick Breads

Quick breads are made with baking powder and baking soda that are activated by moisture and heat. The batter is mixed only long enough to blend all the ingredients, then baked immediately.

For perfect quick breads, it is suggested that all liquids (water, milk, eggs, oil, butter) be placed in the bottom of the bread pan; dry ingredients on top. After loading the bread pan in the machine, select the **Quick Bread** cycle.

During the initial mixing of quick bread batters, dry ingredients may collect in the corners of the pan. It may be necessary to help the machine mix to avoid flour clumps. If so, use a rubber spatula.

When the cycle is complete, the machine will beep. Before removing pan from bread machine, test bread for doneness by inserting a toothpick or cake tester into the center top. Remove the toothpick. If the bread is done, the toothpick will come out clean. However, if there is batter on the toothpick, set the machine on **Bake** setting to continue to bake additional time as needed; check bread after 10 minute increments. Depending on size of loaf and moistness of the batter, 10-30 additional minutes may be necessary.

Note that the complete **Bake** cycle is 60 minutes; the machine will indicate **1:00**.

When baking is complete, remove the pan from the machine and allow the bread to remain in the pan for 10 minutes to “set”. Quick breads are more fragile than yeast breads. They must set in the pan before unmolding to allow the steam to subside and the interior of the loaf to become more firm.

Remove the bread from the pan and cool on a rack before slicing.

Recipes

Apple Walnut Loaf

Egg(s)	2
Oil	3 tablespoons
Sugar	3/4 cup
Granny Smith apples, peeled and grated	1 1/2 cups
Walnuts, chopped	3/4 cup
All-purpose flour	2 1/4 cups
Baking soda	3/4 teaspoon
Baking powder	1/2 teaspoon
Salt	1/2 teaspoon
Nutmeg	1/4 teaspoon
Cinnamon	1/4 teaspoon

Use **Quick Bread** cycle.

Banana Nut Bread

Milk	3/4 cup
Oil	3 tablespoons
Bananas, ripe and mashed	1 1/2 cups
Eggs	3
Sugar	1/3 cup
Dark brown sugar, packed	1/3 cup
Walnuts, chopped	3/4 cup
All-purpose flour	2 1/4 cups
Baking soda	1 1/2 teaspoons
Salt	1 1/2 teaspoons

Use **Quick Bread** cycle.

Irish Soda Bread

Buttermilk	1 1/2 cups
Eggs	2
Caraway seeds	1 tablespoon
All-purpose flour	4 cups
Sugar	1/2 cup
Baking soda	1 tablespoon
Salt	1/2 teaspoon
Raisins	1 cup

Use **Quick Bread** cycle.

Recipes

Corn Bread

Milk	1 cup
Eggs	4
Oil	1/3 cup
Sugar	1/4 cup
Salt	1 teaspoon
All-purpose flour	2 2/3 cups
Cornmeal	1 cup
Baking powder	5 teaspoons

Use **Quick Bread** cycle.

Cinnamon Rolls

Dough

Water, room temperature	1/2 cup
Eggs, room temperature	2
Oil	2 tablespoons
Sugar	2 tablespoons
Salt	1 1/2 teaspoons
Bread flour	3 cups
RED STAR® Active Dry Yeast	2 1/4 teaspoons
Or	
RED STAR® QUICKRISE™ Yeast	2 1/4 teaspoons
Or	
Bread Machine Yeast	2 1/4 teaspoons

Filling

Dark brown sugar	1 tablespoon
Butter, softened	3 tablespoons
Cinnamon	2 1/2 teaspoons

Icing

Butter, softened	3 tablespoons
All-purpose flour	2 teaspoons
Powdered sugar	1/3 cup
Vanilla	1 teaspoon
Water	about 2 tablespoons

Use **Dough** cycle.

Divide dough into 2 parts. On lightly floured surface, roll half into a 12- x 9-inch rectangle. Combine Filling ingredients and sprinkle half evenly over dough. Starting with longer side, roll up tightly. Pinch edge to seal. Cut into 12 slices. Place on greased cookie sheet or cake pan. Repeat with remaining half of dough. Cover; let rise until indentation remains after touching the side of a roll. Bake in preheated 350° F oven 20 to 25 minutes. Remove from cookie sheets. Combine Icing ingredients adding only enough water to be smooth. Drizzle over warm rolls.

Makes 24 rolls.

Recipes

Pizza Crust

	2 12-inch Crusts	4 12-inch Crusts
Water, room temperature	3/4 cup	1 1/3 cups
Olive oil	2 tablespoons	1/4 cup
Salt	1 teaspoon	2 teaspoons
Bread flour	2 1/2 cups	4 cups
RED STAR® Active Dry Yeast	1 1/2 teaspoons	2 1/4 teaspoons
Or		
RED STAR® QUICKRISE™ Yeast	1 teaspoon	2 teaspoons
Or		
Bread Machine Yeast	1 teaspoon	2 teaspoons

Use **Dough** cycle.

Divide dough into 2 or 4 parts. On lightly floured surface, roll or pat dough into a 12-inch circle. Place on greased pizza pan. Prick dough with fork. Bake in preheated 400° F oven 12 to 15 minutes or until crust is lightly browned. Remove from oven and spread/sprinkle with favorite pizza toppings. Return to oven for 10 to 15 minutes or until toppings are bubbling and/or melted.

VARIATIONS

- Substitute 1/2 to 1 cup whole wheat flour for same amount of bread flour.
- Add 1 tablespoon crushed herbs (oregano, Italian spices, etc.) to ingredients just before adding oil.
- Add 1 cup grated or shredded cheese (Parmesan, Romano, Cheddar, Pepper Jack) to ingredients just before adding oil.

Dinner Rolls

Milk, room temperature	1/2 cup
Water, room temperature	1/3 cup
Eggs, room temperature	2
Butter	1/4 cup
Sugar	1/4 cup
Salt	2 teaspoons
Bread Flour	4 cups
RED STAR® Active Dry Yeast	2 1/4 teaspoons
Or	
RED STAR® QUICKRISE™ Yeast	2 teaspoons
Or	
Bread Machine Yeast	2 teaspoons

Use **Dough** cycle.

When cycle is complete turn dough onto lightly floured surface. Divide into 4 parts. Divide each fourth into 6 pieces. Shape each piece into a smooth ball. Place in greased 15- x 10-inch jelly roll pan. Cover; let rise in warm place until indentation remains after touching side of roll. Bake at 375° F for 25 to 35 minutes, until golden brown. Remove from pan. Serve warm or cool.

Makes 24 rolls.

Recipes

Danish Pastries

Water	1/2 cup
Milk	3/4 cup
Egg yolks, cold (reserve whites for glaze)	2
Butter, cool and cut into pieces	2/3 cup
Sugar	1/4 cup
Salt	1 teaspoon
Bread flour	4 cups
RED STAR® Active Dry Yeast	1 tablespoon
Or	
RED STAR® QUICKRISE™ Yeast	2 teaspoons
Or	
Bread Machine Yeast	2 teaspoons

Use the **Dough** cycle.

After the second kneading, remove dough from pan and place in a greased 3-quart bowl. Tightly cover with plastic wrap. Refrigerate 8 to 24 hours.

Remove from refrigerator, punch out gas and place dough on a lightly floured work surface. Dough should be firm. If sticky, dust with flour.

Cut dough into 24 equal portions. Roll each piece into a 16-inch rope. Loosely coil each rope on a large greased baking sheet, tucking ends under. Cover with a clean cloth. Place in warm, draft-free spot to rise until indentation remains after touching side of pastry.

With knuckles of one hand, press down on the center of each pastry to form an indentation, leaving only a narrow rim around edge of each pastry. Glaze rims with reserved, slightly beaten egg white. Put one tablespoon fruit filling, jam, or preserves into each indentation.

Bake pastries in 350°F preheated oven for 15 to 20 minutes, until golden brown.

Makes 24 pastries.

Recipes

Soft Pretzel

Water, room temperature	1 1/4 cups
Oil	1/4 cup
Sugar	2 tablespoons
Salt	1 teaspoon
Bread Flour	4 cups
RED STAR® Active Dry Yeast	2 1/4 teaspoons
Or	
RED STAR® QUICKRISE™ Yeast	2 1/4 teaspoons
Or	
Bread Machine Yeast	2 1/4 teaspoons

Use **Dough** cycle.

When the dough cycle is complete, turn dough onto floured board. Divide into 4 parts. Divide each fourth into 6 pieces. On lightly floured surface, roll each piece to an 18-inch rope. Shape rope into a circle, overlapping about 4 inches from each end and leaving ends free. Take one end of dough in each hand and twist at the point where dough overlaps. Carefully lift ends across to the opposite edge of circle. Tuck ends under edge to make a pretzel shape; moisten and press ends to seal. Place on greased cookie sheets. Let rise, uncovered, until puffy, about 20 minutes.

Meanwhile, in a 3-quart stainless or enameled saucepan, bring 2 quarts water and 1/3 cup baking soda to boil. Lower 1 or 2 pretzels into saucepan; simmer for 10 seconds on each side. Lift from water with slotted spoon or spatula; drain. Place on well-greased cookie sheets. Let dry briefly. Brush with egg white; sprinkle with coarse salt. Bake at 425° F for 12 to 15 minutes until browned. Remove from cookie sheets. Serve warm with butter or mustard, if desired.

Recipes

Bread Sticks

Water, room temperature	1 1/3 cups
Oil	2 tablespoons
Sugar	1 tablespoon
Salt	2 teaspoons
Bread Flour	4 cups
RED STAR® Active Dry Yeast	1 tablespoon
Or	
RED STAR® QUICKRISE™ Yeast	2 teaspoons
Or	
Bread Machine Yeast	2 teaspoons

Use **Dough** cycle.

Hand Shaping:

- Place dough on lightly floured surface. Let dough rest for 5 minutes.
- With a lightly floured rolling pin, roll dough into a 1/4-inch thick rectangle. Square off edges.
- Optional Toppings: Brush the surface with egg wash. Sprinkle lightly with grated Parmesan or Cheddar Cheese, or desired seed, herbs or spices.
- Cut into 8-inch long by 1/4-inch wide strips. Carefully place on a lightly greased baking sheet, allowing 1/2-inch between each bread stick.
- Bake in 375° F preheated oven for 15 to 20 minutes, or until golden brown.

Hand-Shaped French Bread

Water, room temperature	1 2/3 cups
Sugar	2 1/2 teaspoons
Salt	1 1/2 teaspoons
Bread flour	5 cups
RED STAR® Active Dry Yeast	1 tablespoon
Or	
RED STAR® QUICKRISE™ Yeast	2 1/2 teaspoons
Or	
Bread Machine Yeast	2 1/2 teaspoons

Use **Dough** cycle.

Hand Shaping:

- Place dough on a lightly floured surface. Let dough rest for 5 minutes.
- Cut dough into halves. Roll each portion into a long rope and place in trough of a lightly greased, double-trough baguette pan (maximum 3-inch wide trough) or on a lightly greased cookie sheet.
- Glaze each baguette with egg white. Slash 5 times diagonally with a very sharp knife or a pair of scissors. Place in a warm, draft-free spot to rise until doubled in size, about 45 to 60 minutes.
- Glaze unslashed portions again with egg white. Bake in a 400° F preheated oven for 25 to 30 minutes, until deep brown.

Recipes

Bagels

Water, room temperature	1 1/4 cups
Sugar	3 tablespoons
Salt	2 teaspoons
Bread flour	4 cups
RED STAR® Active Dry Yeast	2 1/4 teaspoons
Or	
RED STAR® QUICKRISE™ Yeast	2 teaspoons
Or	
Bread Machine Yeast	2 teaspoons

Use **Bagel Dough** cycle.

Hand Shaping:

- Bring 3 quarts water to boil in a large pot. Stir in 1 tablespoon barley malt syrup.*
- Place dough on a lightly floured surface. Let dough rest for 5 minutes.
- Cut dough into 9 equal pieces. Roll each into a smooth ball.
Flatten balls, and poke a hole in the middle of each with your thumb.
Twirl the dough to enlarge the hole and even out the dough around it.
Cover bagels with a clean cloth, and let rest for 10 minutes.
- With a large metal spatula, carefully transfer bagels to boiling water, three at a time.
Let boil for 1 minute, turning bagels over midway.
Remove bagels from water with a slotted spoon and drain briefly on a clean towel.
Transfer drained bagels to baking sheets sprinkled with cornmeal, four to five bagels per sheet.
- If desired, glaze tops of bagels with egg white and sprinkle with poppy or sesame seeds, coarse salt and/or reconstituted dry onions.
Bake bagels in 375°F preheated oven for 20 to 25 minutes, until well browned.

*BAKER'S NOTE: Barley malt syrup gives a golden brown color to the finished bagel.
Look for it in health food stores or try the same amount of dark corn syrup.

Recipes

Egg Bagels

Water, room temperature	3/4 cup + 2 tablespoons
Eggs, room temperature	2
Sugar	3 tablespoons
Salt	2 teaspoons
Bread flour	4 cups
RED STAR Active Dry Yeast	2 1/4 teaspoons
Or	
RED STAR® QUICKRISE™ Yeast	2 teaspoons
Or	
Bread Machine Yeast	2 teaspoons

Use **Bagel Dough** cycle.

Follow directions for shaping, rising, boiling, and baking from Bagels recipe.

Sun Dried Tomato Bagels

Water, room temperature	1 1/4 cups
Sun-dried tomatoes, chopped	1/3 cup
Sugar	2 tablespoons
Salt	2 teaspoons
Bread flour	4 cups
RED STAR® Active Dry Yeast	2 1/4 teaspoons
Or	
RED STAR® QUICKRISE™ Yeast	2 teaspoons
Or	
Bread Machine Yeast	2 teaspoons

Use **Bagel Dough** cycle.

Follow directions for shaping, rising, boiling, and baking from Bagels recipe.

Recipes

Strawberry Preserves

Strawberries	1-20 ounce frozen, thawed and crushed or 2 cups fresh
Sugar	2 3/4 cups
Powdered pectin	1 package (1.75 oz.)
Lemon juice	2 tablespoons

Use **Jam** cycle.

After cooking is completed, remove pan from machine. Use care, as mixture will be very hot. Discard any foam. Pour into containers; refrigerate or freeze.

Low Sugar Strawberry Jam

Strawberries	1-20 ounce frozen, thawed and crushed or 2 cups fresh
Sugar	2 3/4 cups
Powdered pectin for low sugar	1 package (1.75 oz.)

Use **Jam** cycle.

After cooking is completed, remove pan from machine. Use care, as mixture will be very hot. Discard any foam. Pour into containers; refrigerate or freeze.

Gluten-Free Breads

Yeast-leavened breads for people who cannot tolerate wheat, oats, barley, or rye in their diet.

DIRECTIONS FOR ALL GLUTEN-FREE BREADS

Ingredient Preparation:

All ingredients should be at room temperature.

Place eggs in a bowl and beat lightly. Blend in the remaining liquid ingredients. Pour into bread pan.

Measure dry ingredients, including yeast, into a bowl and whisk together to thoroughly blend. Pour dry ingredients onto liquid ingredients in pan.

Bread Machine Program:

Place pan in machine. Select the **Dough** cycle and press **Start**. The dough should look like stiff pancake batter. It does not look like wheat bread dough.

When the **Dough** cycle is complete, select bake and press **Start**. At the end of the **Bake** cycle, test for doneness with a toothpick. If the bread is not done, reselect the **Bake** cycle and press **Start**. Check approximately every 10 minutes until the toothpick comes out clean.

After Baking:

Remove pan from the machine and allow the bread to remain in pan for approximately 10 minutes. Remove bread from pan and cool completely before cutting.

If the loaf sinks in the middle when cool, remember to write a note on the recipe to reduce the liquid approximately 1 or 2 tablespoons.

If the loaf has a rough uneven top crust, remember to write a note on the recipe to increase the liquid approximately 1 or 2 tablespoons.

To store gluten-free bread, slice and then place the slices together. Wrap loaf in aluminum foil and place in a plastic bag. Store in freezer until almost ready to serve or eat. Slices will snap apart easily and thaw rapidly.

Recipes

Gluten-Free Potato Bread

Liquid ingredients

Eggs, large or extra large, room temperature	3 (must measure 3/4 cup)
Oil	3 tablespoons
Water, room temperature	1 1/2 cups
Ricotta cheese, room temperature	3/4 cup
Cider vinegar	1 teaspoon

Dry Ingredients

White rice flour	2 1/4 cups
Tapioca flour	1/3 cup
Potato starch flour	1/3 cup
Instant potato flakes	1/2 cup
Dry milk	1/2 cup
Xanthan gum	2 teaspoons
Salt	1 1/2 teaspoons
Sugar	3 tablespoons
Baking soda	3/4 teaspoon
RED STAR® Active Dry Yeast	2 1/4 teaspoons

Gluten-Free Cinnamon Raisin Bread

Liquid ingredients

Eggs, large or extra large, room temperature	3 (must measure 3/4 cup)
Oil	3 tablespoons
Water, room temperature	1 1/3 cups
Cider vinegar	1 teaspoon

Dry Ingredients

White rice flour	1 3/4 cups
Brown rice flour	1 cup + 2 tablespoons
Xanthan gum	2 teaspoons
Dry milk	1/2 cup
Salt	1 1/2 teaspoons
Sugar	3 tablespoons
Cinnamon	1 1/2 teaspoons
Raisins	2/3 cup
RED STAR® Active Dry Yeast	2 1/4 teaspoons

Recipes

Gluten-Free Mock Light Rye

Liquid ingredients

Eggs, large or extra large, room temperature	3 (must measure 3/4 cup)
Oil	1/4 cup
Molasses	2 tablespoons
Vinegar	1 teaspoon
Water, room temperature	1 1/3 cups

Dry Ingredients

White rice flour	2 1/4 cups
Brown rice flour	3/4 cup + 2 tablespoons
Salt	1 1/2 teaspoons
Light brown sugar	1/4 cup
Xanthan gum	1 tablespoon
Caraway seeds	4 teaspoons
Dry milk	1/2 cup
RED STAR® Active Dry Yeast	2 1/4 teaspoons

Gluten-Free Brown & White Rice Bread

Liquid ingredients

Eggs, large or extra large, room temperature	3 (must measure 3/4 cup)
Oil	1/4 cup
Vinegar	1 teaspoon
Water, room temperature	1 1/2 cups

Dry Ingredients

White rice flour	2 1/4 cups
Brown rice flour	1 cup + 2 tablespoons
Salt	1 1/2 teaspoons
Sugar	3 tablespoons
Xanthan gum	2 1/2 teaspoons
Dry milk	1/2 cup
RED STAR® Active Dry Yeast	2 1/4 teaspoons

Recipes

Gluten-Free Cheddar Loaf

Liquid ingredients

Eggs, large or extra large, room temperature	3 (must measure 3/4 cup)
Oil	3 tablespoons
Vinegar	1 teaspoon
Water, room temperature	1 1/2 cups

Dry Ingredients

White rice flour	2 cups
Brown rice flour	1 cup
Salt	1 1/2 teaspoons
Sugar	3 tablespoons
Xanthan gum	3 1/2 teaspoons
Dry milk	1/4 cup
Grated cheddar cheese	1 1/2 cups
RED STAR® Active Dry Yeast	2 1/4 teaspoons

Variations: A teaspoon of one or more of the following may be added: instant minced onion, poppy seeds, celery seeds, or dill weed.

Gluten-Free Romano Bean Bread

Liquid ingredients

Eggs, large or extra large, room temperature	3 (must measure 3/4 cup)
Oil	3 tablespoons
Vinegar	1 teaspoon
Honey	1/4 cup
Water, room temperature	1 1/3 cups

Dry Ingredients

Romano bean flour	1 cup
Cornstarch	1 cup
Tapioca flour	1 cup
Xanthan gum	1 tablespoon
Salt	1 teaspoon
Brown sugar	1/4 cup
RED STAR® Active Dry Yeast	2 1/4 teaspoons

Variation: Add 1 teaspoon fresh grated orange rind.

Recipes

Gluten-Free Cardamom Fruit Bread

Liquid ingredients

Eggs, large or extra large, room temperature	3 (must measure 3/4 cup)
Oil	1/4 cup
Vinegar	1 teaspoon
Water, room temperature	1 3/4 cups

Dry Ingredients

White rice	2 cups
Potato starch flour	3/4 cup
Tapioca flour	1/3 cup
Xanthan gum	1 tablespoon
Sugar	3 tablespoons
Cardamom	1 tablespoon
Dry milk	1/2 cup
Salt	1 teaspoon
Dried fruit bits	6 oz. (about 1 1/2 cups)
RED STAR® Active Dry Yeast	2 1/4 teaspoons

Troubleshooting

CHECKING DOUGH CONSISTENCY

Although the bread machine will mix, knead, and bake bread, it is absolutely necessary that you learn to recognize the condition of your dough. The ratio of flour to liquid is the most critical factor in any bread recipe, yet most easily remedied. It is alright to open the machine to check the dough's consistency. Do this after about five minutes into the KNEAD cycle. The dough should be in a soft, tacky ball. If it is too dry, add liquid 1/2 to 1 tablespoon at a time. If it is too wet, add 1 tablespoon of flour at a time.

Cratered Bread

If the top of the loaf caves in, this is a sign of too much moisture. You may need to make recipe adjustments, such as reducing liquid or adding flour, 1/2 to 1 tablespoon at a time. Cratered bread may also occur, to varying degrees, with cheese bread because each cheese has a distinct moisture content.

Mushroom Bread

Mushroom bread may be caused by too much yeast or too much water. Also, you may be using too much dough for the pan size. Check your recipe to make sure the total amount of flour does not exceed 4 1/3 cups.

Gnarly Loaves

The dough probably needs more moisture. See *Checking Dough Consistency*, above.

High-Altitude Baking

In high-altitude areas, dough tends to rise faster as there is less air pressure. Therefore, less yeast is necessary. In dry climates, flour is drier and requires slightly more liquid. In humid climates, flour is wetter and will absorb less liquid. Therefore, slightly more flour is required.

Jam

If you find that the jam is not thick enough, repeat the JAM cycle.

The Science of Breadmaking

Most recipes contain sugar in some form for sweetness. In breadmaking, sugar helps start or "feed" the yeast and promotes browning. Salt, on the other hand, inhibits the yeast, but also adds flavor. With this knowledge in mind, you can control the balance of the chemical reaction between flour, yeast, water, sugar, and salt to make a perfect loaf of bread. The recipes included with this booklet have been tested to work in this bread machine. When using recipes from other sources, you may have to make adjustments for perfect results. Follow suggestions from this guide.

Simple Test To Determine Yeast Activity

Dissolve 1 teaspoon of granulated sugar in 1/2 cup warm water (110-115°F). Sprinkle 1 packet of yeast (about 1 T) slowly over the surface. Stir the yeast, then set a timer for 10 minutes. In 3 to 4 minutes, it will have absorbed enough liquid to activate and will start rising to the surface. If at the end of 10 minutes, the yeast has multiplied to the 1 cup mark and has a rounded crown, it is very active. The yeast mixture may be used in your dough. Remember to deduct the 1/2 cup of liquid from the total used in the recipe.

Questions and Answers

QUESTIONS ABOUT GENERAL PERFORMANCE AND OPERATION

Q1 How do I make doughnuts using my bread machine?	A1 Use the dough setting to make the dough for the doughnuts. Then shape and fry the doughnuts in a conventional deep fryer.
Q2 What should I do if the kneading blades come out with the bread?	A2 Remove them with care with a crochet hook or a sandwich pick before slicing the bread. Since the blades can be separated from the pan, it is not a malfunction if they come out in your bread.
Q3 Why does my bread sometimes have some flour on the side crust?	A3 Your dough may be too dry. Next time, check your recipe and measuring. You may need to add more liquid, 1/2 to 1 tablespoon at a time. You can simply trim off that portion of the outer crust.
Q4 Why isn't the dough mixing? I can hear the motor running.	A4 The kneading blades or baking pan may not be inserted properly. Make sure the pan has clicked into place.
Q5 How long does it take to make bread?	A5 See <i>Bread Machine Cycle Times</i> , page 15.
Q6 Why can't I use the timer when baking with fresh milk?	A6 The milk will spoil if left sitting in the machine too long. Perishable ingredients, such as eggs and milk, should never be used with the timer feature.
Q7 If the power goes out in the middle of a cycle, will my bread machine finish baking bread or making dough?	A7 If the power failure is no more than approximately 10 minutes, bread machine resumes cycle where it left off and will finish baking bread or making dough.
Q8 Why do I have to add the ingredients in a certain order?	A8 This allows the bread machine to mix the ingredients in the most efficient manner possible. When using the timer, it also keeps the yeast from combining with the liquid before the dough is mixed.
Q9 When setting the timer for morning, why does the machine make sounds late at night?	A9 The machine must start operation several hours before the bread will be ready. These sounds are made by the motor when kneading the dough. It is a normal operation, not a malfunction.
Q10 What size loaf does the bread machine make?	A10 Your bread machine makes LARGE (1 1/2 lb.) and EXTRA LARGE (2 lb.) loaves of bread.
Q11 The kneading blades are in the bread pan after baking. How do I get them out?	A11 If the blades get stuck, pour hot water into the bread pan. Rotate the kneading blades to clean underneath them. Remove blades and clean inside. See <i>Care and Cleaning</i> , page 14.

Questions and Answers

QUESTIONS ABOUT GENERAL PERFORMANCE AND OPERATION

Q12 How many watts is my bread machine?	A12 Please refer to the rating label on the machine.
Q13 Can I wash the baking pan in the dishwasher?	A13 No. The baking pan and kneading blades must be washed by hand. Do not immerse the pan in water.
Q14 What will happen if I leave the finished bread in the baking pan?	A14 The keep warm cycle will keep it warm and prevent it from becoming soggy for 1 hr. If the bread is left in the pan after 1 hr. it may start to become soggy.
Q15 Why did the dough only partially mix?	A15 Check to make sure the kneading blades and baking pan are inserted properly. Also, check the dough consistency. After 5 minutes of kneading, check dough. If too dry, add liquid. If too moist, add flour. Only add 1/2 to 1 tablespoon at a time.
Q16 Why didn't the bread rise?	A16 The yeast could be old or expired, or possibly no yeast was added at all. Check to see if your yeast is fresh. Also, check the dough consistency. After 5 minutes of kneading, check dough. If too dry, add liquids. If too moist, add flour. Only add 1/2 to 1 tablespoon at a time.
Q17 Why can't the delayed finish be set for more than 13 hours?	A17 The maximum length of delay is 13 hours, including the particular cycle time. See <i>Using The Timer</i> , page 13.
Q18 Why can't I operate the machine when the DISPLAY WINDOW shows "E00" or "E01"?	A18 If the temperature in the bread chamber is higher than 122° F, the DISPLAY WINDOW will show "E01". If the temperature is lower than 14° F, the DISPLAY WINDOW will show "E00". Let the machine cool down or warm up before you make bread.
Q19 How will I know when to add fruits and nuts to the bread?	A19 The Fruit & Nut beep signals when to add raisins, nuts, etc. If it is more convenient for you to add them at the start, you will still have acceptable results. However, the added ingredients may be broken apart during kneading. See <i>Bread Machine Cycle Times</i> , page 15.
Q20 My baked bread is too moist? What can I do?	A20 Humidity may affect the dough. After 5 minutes of kneading, check the dough consistency. If it appears too moist, add more flour 1/2 to 1 tablespoon at a time. For best results, remove the baked bread from the pan soon after the baking is completed.

Questions And Answers

QUESTIONS ABOUT INGREDIENTS / RECIPES

Q21 Why do I get air bubbles at the top of the bread?	A21 This can be caused by using too much yeast.
Q22 When using raisins, the bread machine crushes them. How can I avoid this?	A22 Add raisins, nuts etc., at the Fruit and Nut Beep. For best results, use dry raisins. Also check your dough consistency 5 minutes into kneading. If the dough is too dry, it will not incorporate the raisins easily.
Q23 Why does my bread rise and then collapse or crater?	A23 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 <i>Baking Tips Guide</i> , on page 49.
Q24 Can I use my favorite bread recipes (traditional yeast bread) in my bread machine?	A24 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 1/3 cups dry ingredients. Use the recipes in this book to help determine the ratio of flour to liquid and amounts of yeast, sugar, salt, and fat to use.
Q25 Why do the loaves vary in height and weight? The whole wheat and multi-grain breads are 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 INTRODUCTION

When developing Welbilt® Baker's Select Bread Machine recipes, hundreds of loaves of bread were baked using the most popular brands of flours and yeasts available. If you use flour processed by a local mill it may have different characteristics and produce different results than popular national brands. If you followed the recipe in the cookbook exactly and feel the results should be better, use the BAKING TIPS on the following pages to help you produce a better loaf of bread. There are usually several ways to improve baking results. We recommend you make adjustments one at a time. Also, keep track of your adjustments to know what changes were made to create your perfect loaf.

Baking Tips For Yeast Breads

POSSIBLE SOLUTIONS		RESULTS		Loaf Rises Then Falls: Cratered Loaf	Loaf Sides Caved In	Loaf Rises Too High: Mushroom Loaf	Loaf Does Not Rise Enough	Flat Loaf No Rising, Short and Heavy	Crust Too Dark	Crust Too Light	Overcooked	Not Mixed or Partially Mixed	Gnarly Knotted Top	Open Coarse, or Uneven Texture	Heavy, Dense Texture	High Altitude Adjustment		
		Water or	Increase +															
MEASUREMENT	Milk	Decrease -	1 Tbsp.	1 Tbsp.						2 Tbsp.			1 Tbsp.			2 Tbsp.		
	Salt	Increase +	1/4 tsp.	1/4 tsp.										1/4 tsp.				
		Decrease -						1/4 tsp.										
	Sugar or	Increase +					1/2 Tbsp.			1/2 Tbsp.								
	Honey	Decrease -				1/2 Tbsp.			1/2 Tbsp.		1/2 Tbsp.				1/2 Tbsp.			
	Flour	Increase +																
		Decrease -					1 Tbsp.							1 Tbsp.				
	Yeast	Increase +																
		Decrease -	1/8-1/4 tsp.	1/8-1/4 tsp.	1/8-1/4 tsp.										1/8-1/4 tsp.			
	Water or	Not enough added																
	INGREDIENT	Milk	Too hot or too cold						●					●				
		Flour	Old, out of date					●	●									
Low in gluten content								●	●									
Too fine			●					●					●					
Yeast		None was added							●									
		Out of date code							●									
		Used wrong type (fresh) instead of dry granular					●	●	●							●		
Salt		Not Added					●								●			
		Too much was added						●	●									

Note: For ingredient adjustment, please refer to the *Know Your Ingredients* section in this book.