

**ATTENTION:
FOR
HOUSEHOLD
USE ONLY**

**IMPORTANT
SAFEGUARDS**

**SAVE THESE
INSTRUCTIONS**

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

- Read all instructions before use.
- Do not touch hot surfaces. Use oven mitts when taking out the bread pan.
- To protect against electrical shock do not immerse cord, plug or appliance, except bread pan and kneading blade, in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug cord from wall outlet when not in use and before cleaning. Allow appliance to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service center for examination, repair or adjustment.
- The use of accessory attachments not recommended by appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place appliance on or near a hot gas or electric burner, or in a heated oven.
- Avoid touching any moving parts during operation.
- Always hold plug when pulling cord out of wall outlet.
- Do not use appliance for other than intended use.
- Do not use on an unsteady or cloth-covered table.
- This appliance is intended for household use only.
- Keep appliance at least 2 inches away from walls or any other objects during use.
- This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized wall outlet only one way. If plug does not fit fully in wall outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.



Visit us at
www.breadmakerguru.com
for automatic breadmaker
instruction manuals,
kneading paddles
&
bread pans.
Or
email us at:
breadmakerguru@yahoo.com
Happy Breadmaking!

Tips for Removing Your Kneading Paddle:

It's important that your kneading paddle be removed from its drive shaft immediately following each use because leftover dough wedged up under the kneading paddle can damage the shaft seal thus ruining your bread pan. (Note: Seals are not sold separately)

For A Kneading Paddle Already Baked-On and Difficult to Remove...

Remove your bread pan and fill it to the rim with soapy boiling water, allowing it to sit overnight.

The next day, empty, rinse and wipe the pan dry.

Next, reach into the bread pan and grasp the kneading paddle with your fingers.

Get the best grip you can on the paddle as close to the bottom of the pan as you can.

Now with your other hand reach underneath the bread pan and grab the paddle shaft's shiny metal cross bar.

Now while attempting to pull the paddle off the shaft, twist both hands back and forth in opposite directions, "walking" the kneading paddle off the shaft.

On super-stubborn paddles I've even gone as far as to attach a pair of mini locking pliers to the kneading paddle.

First wrap the plier teeth with black electrical tape to avoid damaging the paddle's non-stick surface.

Warning: Do not use pliers to hold the paddle shaft's cross bar. This could bend and ruin it.

Once your paddle is removed, clean up any leftover dough remaining on both the paddle shaft and inside the paddle hole.

It's best if you use a toothpick and/or small plastic or wood craft stick.

To avoid a sticking paddle in the future, after each and every use, remove the bread pan, fill with warm water and allow to sit for at least one-half hour before attempting to remove the paddle from the pan.

Knowing Your Bread Pan Capacity

Knowing your breadmaker's loaf capacity will enable you to find recipes of any variety on the Internet for free.

It will also keep you from adding too much flour, etc. which could cause rising dough to flow over the sides of your bread pan, creating quite a mess and if left unattended, quite a bit of smoke when the final "bake" cycle begins.

Hope you find this information helpful.

Happy Breadmaking & Warmest Regards, The Breadmaker Guru

Remove your bread pan from your breadmaker.

Using a one-cup (8oz) liquid measure, fill your bread pan with water.

Note: Be certain to use a "liquid" measuring cup.

A "liquid" measuring cup is **clear** and displays an imprinted scale down its side.

As you fill your bread pan with water, count the total number of 8 oz cups it takes to fill your bread pan to the very rim.

You should know that breadmaker manufacturers do not all universally agree, but generally speaking...

if it holds between 7 & 10 it's a 1.0 lb/500 g loaf pan
if it holds exactly 10 it's a 1.25 lb/600 g loaf pan
if it holds between 10 & 11 it's a 1.5 lb/700 g loaf pan
if it holds between 11 & 13 it's a 2.0 lb/900 g loaf pan
if it holds between 13 & 15 it's a 2.5 lb/1100 g loaf pan
if it holds between 15 & 17 it's a 3.0 lb/1300 g loaf pan

*And when searching for a free bread machine recipes on the Internet,
breadmaker manufacturers do not all universally agree, but generally speaking...*

- a bread recipe for use in a 1.0 lb/500 g breadmaker should never exceed 2-1/4 total cups of flour
- a bread recipe for use in a 1.25 lb/600 g breadmaker should never exceed 2-1/2 total cups of flour
- a bread recipe for use in a 1.5 lb/700 g loaf breadmaker should never exceed 3-1/4 total cups of flour
- a bread recipe for use in a 2.0 lb/900 g loaf breadmaker should never exceed 4-1/4 total cups of flour
- a bread recipe for use in a 2.5 lb/1100 g loaf breadmaker should never exceed 5-1/4 total cups of flour
- a bread recipe for use in a 3.0 lb/1300 g loaf breadmaker should never exceed 6-1/4 total cups of flour

The "cups" of flour I'm referring to here ARE NOT to be measured using the clear "liquid" measure previously mentioned. Instead use a standard "dry" measuring cup when measuring dry ingredients. And be sure to level-off the top of each and every dry ingredient measurement with a butter knife, even the ones measured out in teaspoons and tablespoons.

Warning:

When testing a new bread recipe in your breadmaker, it's always best that you not leave your breadmaker unattended.

NOTES:

- A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a long cord.
- Extension cords are available and may be used if precautions are taken in their use.
- If an extension cord is used,

(1) The marked electrical rating of extension cord should be at least greater than the electrical rating of appliance, and

(2) The cord should be arranged so that it will not drape over the top of counter or table where it can be pulled by children or tripped over accidentally.

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CAUTION FOR USE

Carefully follow the instructions for the number and quantity of ingredients used and the sequence they are used in.

- Keep the bread machine away from areas where children may accidentally tamper with the operations buttons.
- Do not cover the vent on the back of the lid during operation.
- Do not open the lid of the unit during operation. This will cause the bread to bake improperly.
- Keep the inside and outside of the unit clean. Follow the cleaning instructions provided in this manual.
- Do not use more flour than specified in the recipes. This will cause the bread to bake incompletely and the dough to stick to the inside of the lid.
- Pour water into the bread pan and wash only the interior. Do not immerse the bread pan entirely, because doing so may interfere with the free movement of the drive shaft.
- Never unplug the bread machine during operation. The machine will stop and will not continue operation.
- Manipulate the handle of the bread pan carefully.

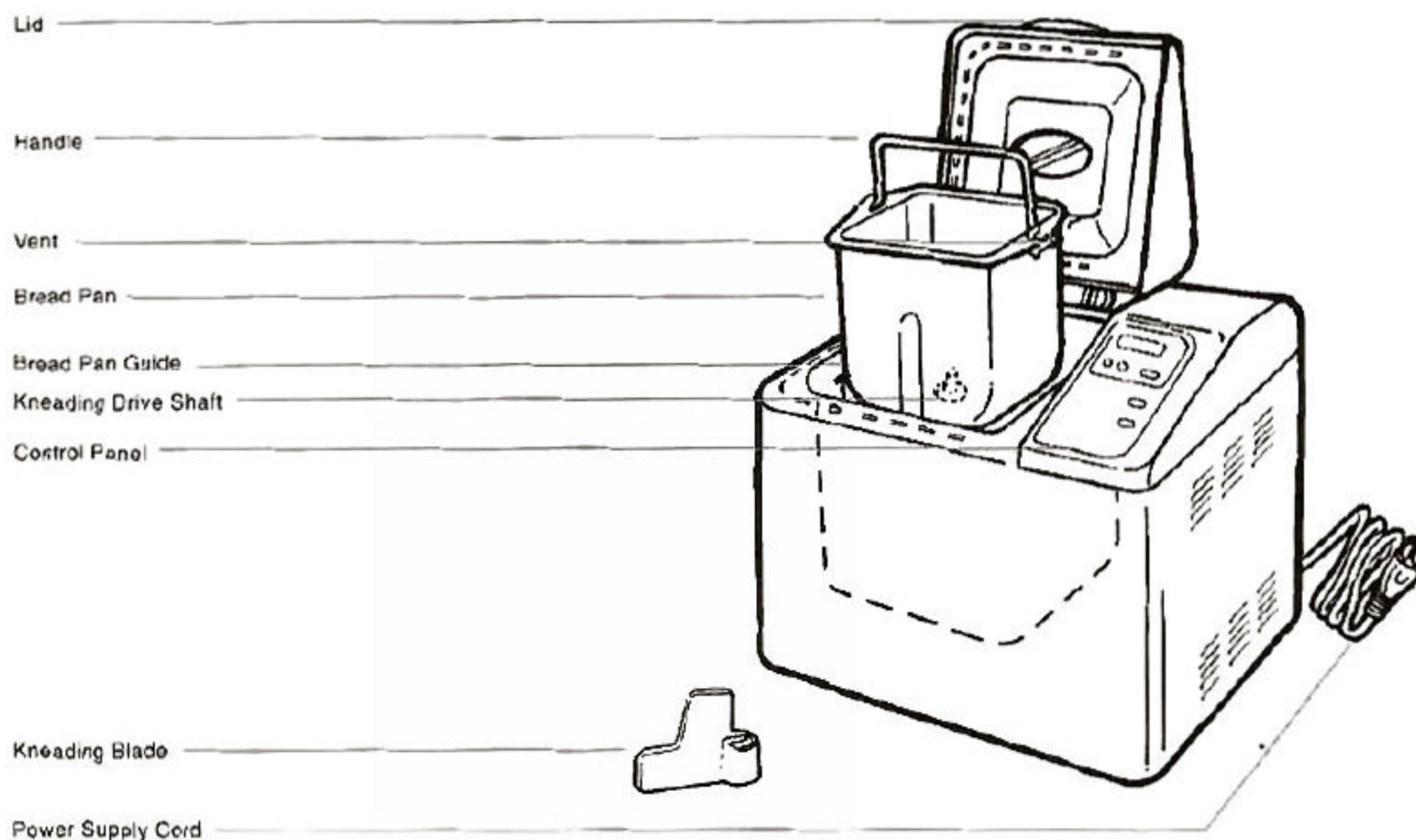
THE PARTS

Enjoy the pleasures of making fresh baked yeast breads, quick breads, pizza and pasta in your own home.

This machine comes with a 1.5 lb. nonstick loaf pan, 7 different bread modes, and a 13 hour timer which you can program so you can wake up to fresh baked bread.

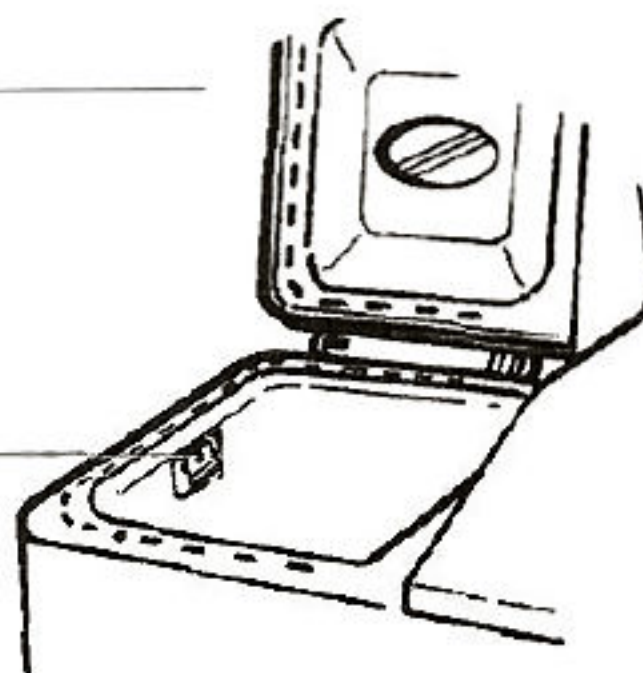
Align the bread pan with the left and right bread pan guides inside the bread machine. Push down until you hear it click.

Be sure the bread pan connects to the bottom of the unit and clicks into place.



Align the bread pan with the left and right bread pan guides inside the bread machine. Push down until you hear it click.

Be sure the bread pan connects to the bottom of the unit and clicks into place.



CONTROL PANEL FUNCTION

The control panel is designed to perform several functions. The LCD display indicates the time to completion. The various buttons are used to set the functions and to start and stop the bread machine. The buttons should be pressed firmly. A soft "beep" sound is made as the button is pressed and function advances.

TIMER SET BUTTON

- Press this button when setting the timer.
- (▲) advances the time in 10 minute intervals when pressed.
- (▼) subtracts the time in 10 minute intervals.

If this button is held down, time advances or subtracts quickly.

SELECT BUTTON

- Press to select the correct bread mode for your recipe.
- The display will change each time the button is pressed.

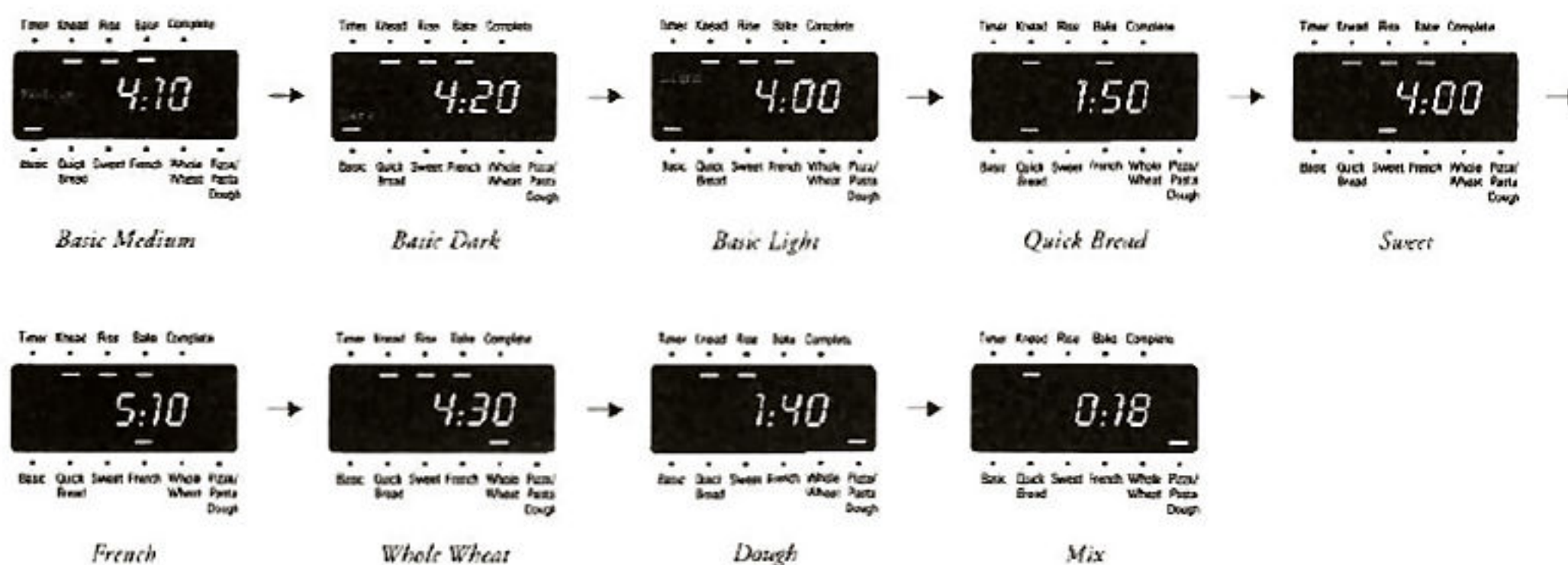
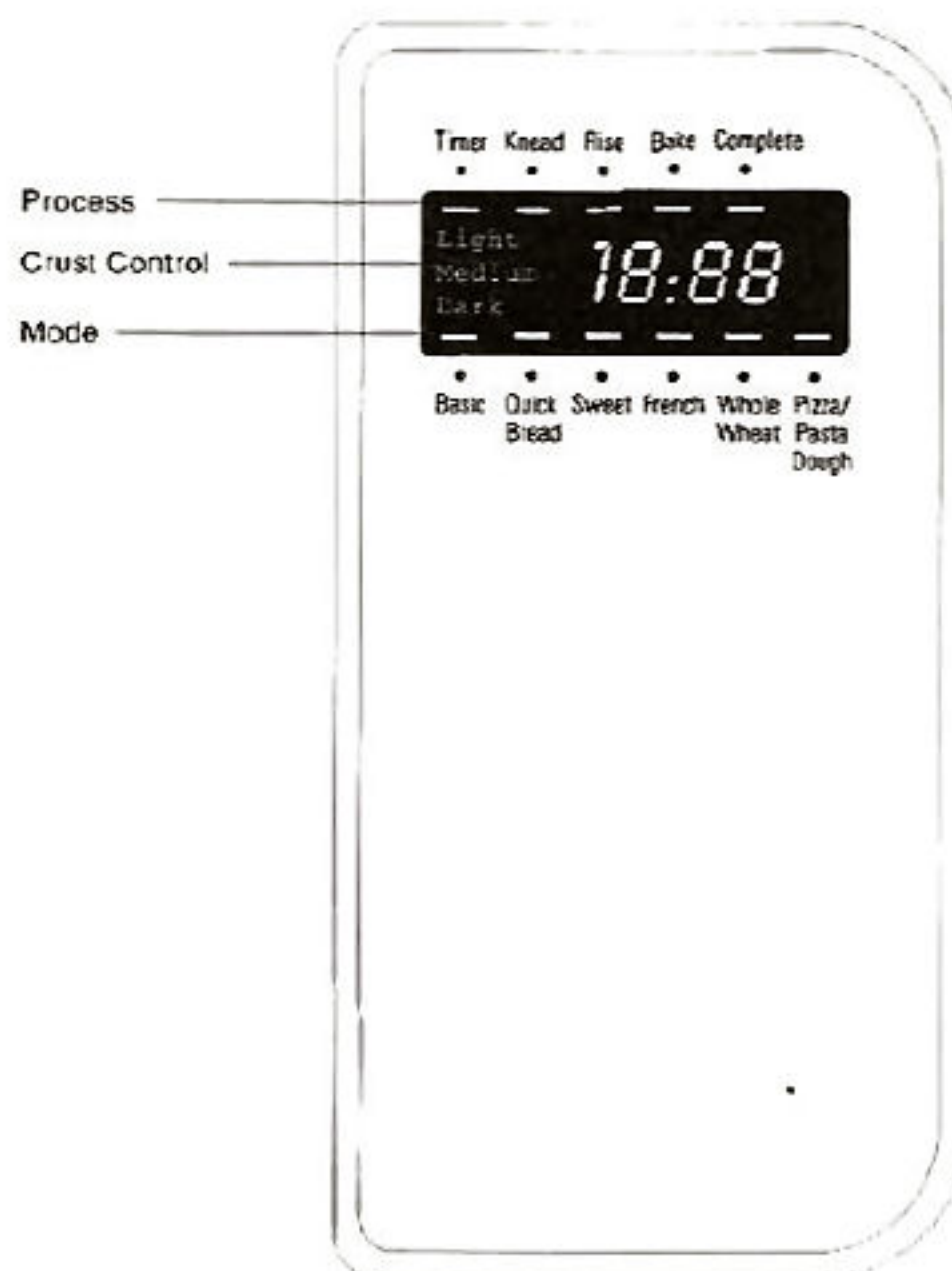
START BUTTON

- Press the START button to start the bread machine.

STOP BUTTON

- Hold down this button to change the bread mode or reset the timer after starting the bread machine.
- Press this button to turn off the unit.

Each time the SELECT button is pressed, the bread mode will be changed on the display as follows:



BREAD MODES

The bread machine automatically mixes the ingredients, kneads the dough, allows time for the dough to rise and does the baking. The bread machine has 7 different mode settings: Basic, sweet, French, whole wheat, quick, pizza/dough and mix.

BASIC MODE

When baking white breads you can select light, medium or darker crust. Increasing crust color increases the baking time.

SWEET MODE

When baking the recipes recommended for this setting, the breads will usually have a darker crust color because of the increase in sugar.

FRENCH MODE

When baking the recipes recommended for this setting, the breads will have a crisp crust and soft interior.

WHOLE WHEAT MODE

Use this setting when baking bread from whole wheat flour.

QUICK BREAD MODE

Use this setting for bread recipes without yeast.

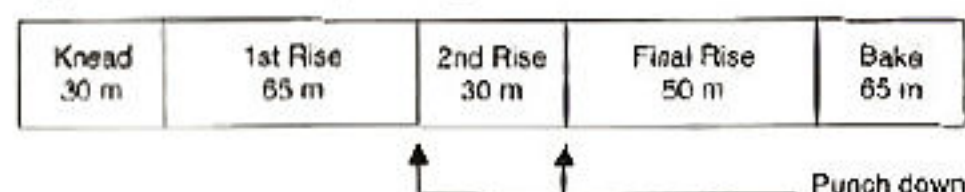
DOUGH MODE

Use this setting for yeast recipes that only require mixing, kneading and will be shaped by hand. After the end of the first rise, remove the dough, shape the dough and bake it in a conventional oven.

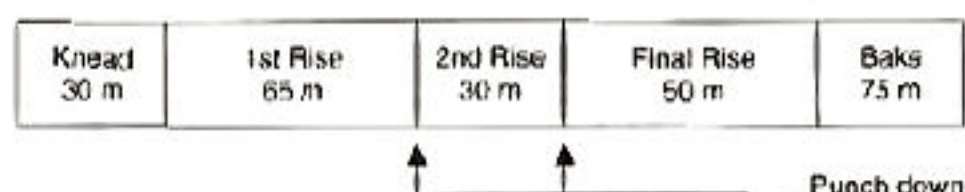
MIX MODE

Use this setting to mix dough for pasta, cookies and doughnuts. After the end of the kneading, take out the dough and process it according to the recipe.

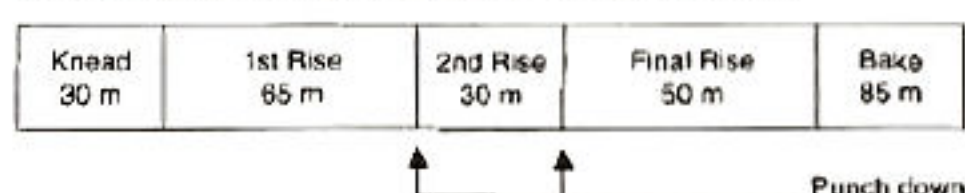
Light Crust Color: Total processing time – 4 hours



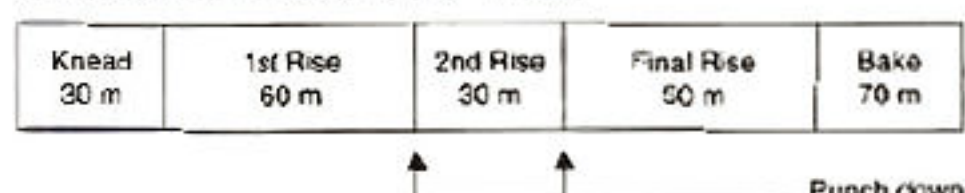
Medium Crust Color: Total processing time – 4 hours and 10 min.



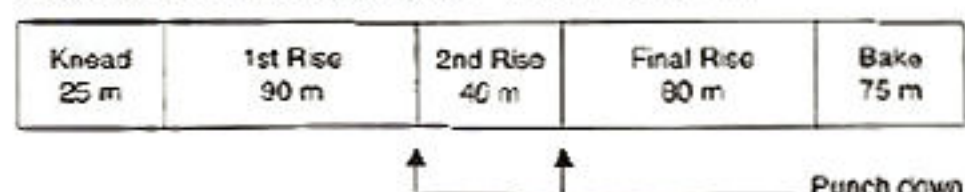
Dark Crust Color: Total processing time – 4 hours and 20 min.



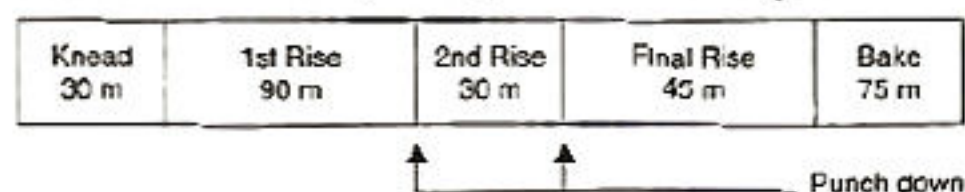
Sweet Mode: Total processing time – 4 hours



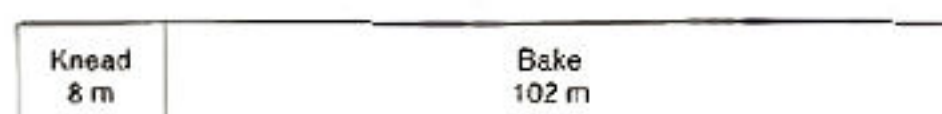
French Mode: Total processing time – 5 hours and 10 min.



Whole Wheat Mode: Total processing time – 4 hours and 30 min.



Quick Bread Mode: Total processing time – 1 hour and 50 min.



Dough Mode: Total processing time – 1 hour and 40 min.



Mix Mode: Total processing time – 18 min.



CLEANING AFTER USE

MAIN BODY

- Unplug the cord before cleaning the bread machine.
- Make sure the unit is completely cooled.
- Wipe the main body with a soft cloth using water and a mild kitchen cleanser.
- Wipe bread crumbs from inside of bread machine.
- *NEVER IMMERSE THE MAIN BODY OR THE BREAD PAN IN WATER.*
- Do not use any abrasive powder, brush, other polishing materials or chemicals such as benzene, paint thinner or alcohol to clean the bread machine as it may harm the bread machine.

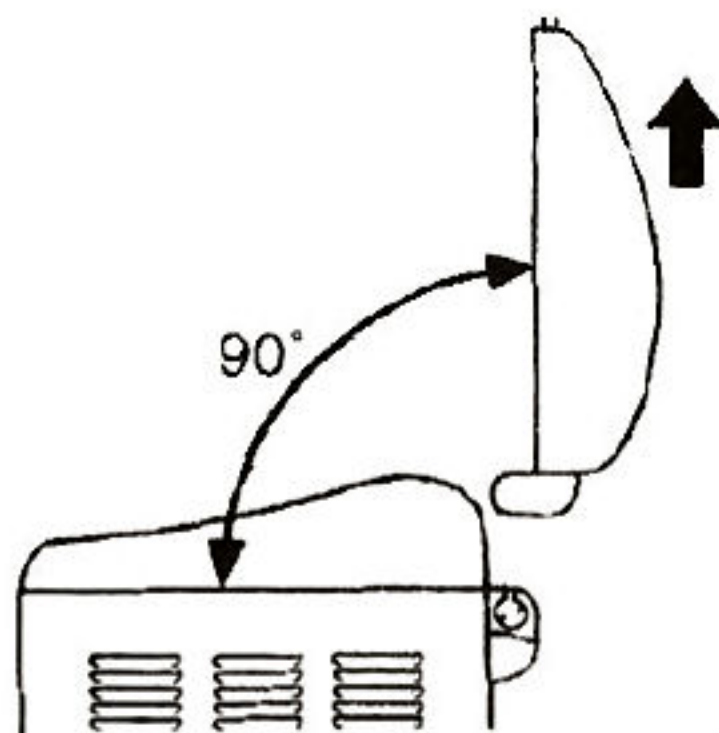
BREAD PAN AND KNEADING BLADE

- Use warm water and a non-abrasive detergent to wash the bread pan and the kneading blade.
- Partially fill the bread pan with water.
DO NOT IMMERSE BREAD PAN IN WATER.
- Do not use a hard brush to clean the bread pan as it will harm the non-stick coating on the pan. Use a sponge or soft cloth.
- To remove the kneading blade, first fill the bread pan with warm water and let it stand for a few minutes to loosen any bread around the kneading blade.
- The bread shaft should be kept clean.

NOTE: Some discoloration may appear in the bread pan over time. This is a natural effect caused by moisture and steam and will not affect the bread in any way.

LID

- The lid can be removed by opening it up to a 90° angle and pulling it upward.



BASICS OF INGREDIENTS

The key to a successful loaf of bread is accurate measurement and proper ingredients. The following section will help you use your bread machine more effectively.

MEASUREMENT OF INGREDIENTS

- *USE CUPS AND SPOONS SPECIFICALLY DESIGNED FOR MEASURING.*
- Do not use flatware as it is not an accurate measurement.
- Level off the ingredients to ensure an accurate measurement.
- When measuring flour do not dip the cup into the flour container as it can result in packing the flour and too much being used in the recipe.
- To measure flour, spoon the flour into the measuring cup.

INGREDIENTS

Different ingredients react in bread in a variety of ways. When baking with new ingredients, make notes of how your bread turns out. Different brands can affect your results. For best bread results always ensure that all of your ingredients are fresh.

1. FLOUR

Flour is the most important ingredient in bread. The interaction of flour with water and yeast provides the structure to make the bread rise. Bread flour will rise higher than whole wheat and organic flours. Experiment with different flours to find the one that works best for you.

Bread flour

For the best results, use bread flour with the yeast bread recipes. The yeast bread recipes in this manual were developed using bread flour. Bread flour contains a higher percentage of protein than other flours.

Whole wheat flour

Whole wheat flour is made by grinding the entire wheat kernel including the husk and the germ. Because whole wheat flour contains less protein than bread flour, the formation of gluten is less. *The finished whole wheat loaf is usually smaller and heavier.*

The whole wheat bread recipe in this manual requires gluten to be added. However if gluten is unavailable, replace 1/4 of the whole wheat flour with bread flour (i.e. if the total flour called for is 4 cups, replace 1 cup with

bread flour). The protein in the bread flour will aid the whole wheat flour when rising. If your whole wheat bread fails to rise as high as you like, you may try increasing the yeast 1/8 teaspoon at a time.

NOTE: GENERALLY, WHOLE WHEAT BREAD WILL PRODUCE A SMALLER AND DENSER LOAF THAN BREAD MADE WITH WHITE BREAD FLOUR.

All purpose flour

This is not recommended for making bread because it lacks sufficient protein. However, you can use this flour in combination with bread flour to achieve a crisper crust. All purpose flour is ideally suited for making cake, pasta or cookies.

2. YEAST

Yeast is a living organism. When combined with water, sugar and flour, yeast produces the gas to rise the dough. Yeast is available in different forms. The recipes included in this manual may be used with EITHER "active dry yeast" or a "fast rise yeast." Each recipe contains two yeast measurements. Be certain to use the yeast measurement for your yeast type.

- Fresh yeast produces the best results.
- Always store yeast in the refrigerator to keep it fresh.
- Always use a measuring spoon and level with a spatula.
- Yeast measurements are small and *MUST BE PRECISE.*
- Double check your yeast measurement before adding.
- Too much yeast will cause the loaf to rise too high.

Yeast Freshness Test

To verify your yeast is fresh and functioning:

- Dissolve 1 teaspoon of sugar into 1/4 cup of warm water.
- Add 1 teaspoon of yeast.
- Leave mixture for several minutes.
- If the mixture starts foaming and/or bubbles cover the entire surface the yeast is alive.
- If you see no bubbles, discard and replace with fresh yeast.

3. SUGAR

Granulated sugar is commonly used in many of our recipes. Some recipes use molasses or brown sugar in place of granulated sugar. Sugar is the nutrition source of the yeast. It gives a delicious color to the crust, a sweet taste to the bread, heightens the nutrition value and helps preserve it.

4. DRY MILK

Dry milk gives color to the crust, adds flavor, heightens the nutrition value and produces a lustrous creamy color inside. The recipes in this manual were developed using dry milk to be more cost efficient and allow time-baking. However if dry milk is unavailable, you may replace the volume of dry milk with fresh milk using the amounts shown below:

<i>Dry Milk</i>	<i>Fresh Milk</i>
3 Tbsp.	1/2 cup + 1 Tbsp.
2 1/2 Tbsp.	1/2 cup
2 Tbsp.	3/8 cup
1 1/2 Tbsp.	5 Tbsp.
1 Tbsp.	3 Tbsp.
1/2 Tbsp.	2 Tbsp.

- Reduce the water in the recipe by the amount of fresh milk.
- Add the fresh milk with the remaining water. (The combined milk and water should equal the recipe water amount.)
- **Fresh milk should not be used with the timer.**

5. BUTTER/OILS

Our recipes stipulate the use of butter, but margarine can also be used. Butter and oils soften the crust, make the bread texture uniform and fine, prevent moisture evaporation, add flavor, heighten the nutrition value, make the bread easier to slice and help to preserve it.

6. SALT

Salt controls the action of the yeast, adds flavor, stabilizes the gluten and stiffens the dough.

7. WATER

The volume of water and the water temperature are very important. A slight difference in moisture will influence the bread.

BECAUSE WATER ACTIVATES YEAST, IT IS IMPORTANT TO KEEP THE WATER AND YEAST SEPARATE IN THE LOADING PROCESS.

The moisture of other ingredients, such as the eggs, fruits, cheese and vegetables, will also affect yeast activity and the bread quality.

ROOM AND WATER TEMPERATURES

The room and ingredient temperatures influence yeast activity, therefore affecting the quality of the bread. Your bread maker has been programmed to produce the best loaf at an average room temperature of 70° F or 20° C.

Usually you need to use room temperature water, which will be slightly cool to the touch. The relationship between the room and water temperature can be important, particularly if the room is too hot. If the room temperature is over 80° F, you should use cold water.

NEVER USE HOT WATER. IT WILL KILL YOUR YEAST.

USING BASIC BREAD MODE

Use the following recipe and instructions to make your first loaf of warm, fresh bread. After you are familiar with the steps, move to the exciting variety of recipes contained in the recipe section of this manual.

WHITE BREAD RECIPE

Ingredients *1.5 lb. loaf*

Water 1 1/8 Cups
 + 1 Tbsp.

Bread Flour 3 Cups

Dry Milk 1 1/2 Tbsp.

Sugar 1 1/2 Tbsp.

Salt 1 1/4 tsp.

Butter 1 1/2 Tbsp.

Active Dry Yeast 1 3/4 tsp.

or or

Fast Rise Yeast 1 1/4 tsp.

1. OPEN THE LID AND LIFT UP THE BREAD PAN USING THE HANDLE.
2. ATTACH THE KNEADING BLADE TO THE DRIVE SHAFT IN THE BREAD PAN.

Ensure the kneading blade is securely attached. If not, the kneading blade could come off in the dough.

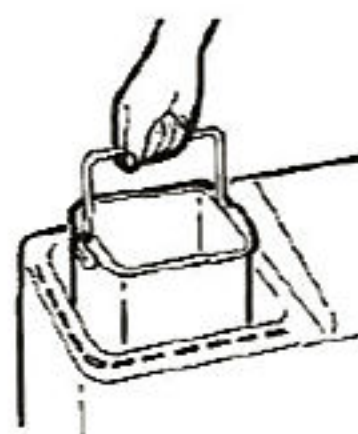
3. ADD THE INGREDIENTS IN THE FOLLOWING ORDER.

- (a) Pour in water.
- (b) Add the flour, sugar, salt, butter and dry milk.
- (c) Add dry yeast in center of flour as shown.

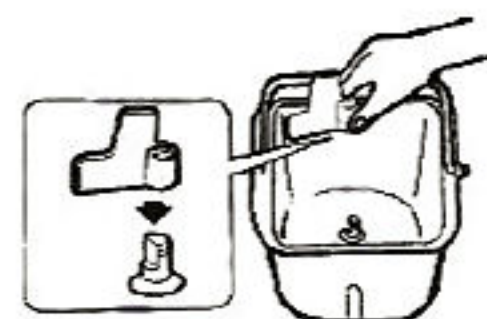
Hollow out the center of the flour and place the yeast there.

IF THE YEAST CONTACTS THE WATER BEFORE KNEADING, THE BREAD MAY NOT RISE.

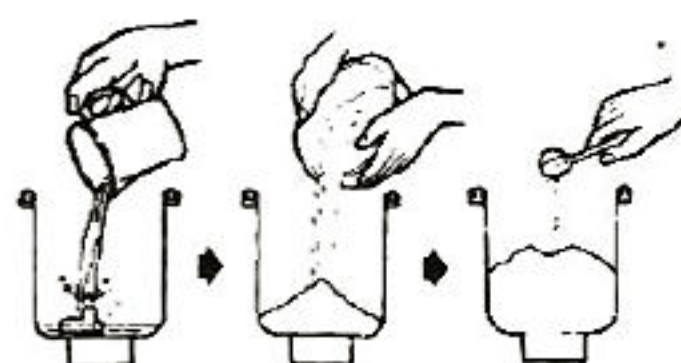
4. RETURN THE BREAD PAN TO THE MACHINE.
 - Wipe down the outside of the bread pan to remove spillage.
 - Set the bread pan securely in line with the right and left bread pan guides.
 - Lower the handle.
 - Press down on the bread pan until it clicks into place.



Step 1



Step 2



Step 3



Step 4

5. CLOSE THE LID.

6. PLUG IN THE BREAD MACHINE.

The display should blink "000" when the power is on.

7. SELECT THE BREAD CRUST COLOR MODE.

Press the SELECT button until the display indicates the appropriate bread mode. With the basic mode, you may also select your choice of crust color.

8. START THE BREAD MACHINE.

- Press the START button. The "Knead" cycle will be indicated on the display and the machine will begin kneading the dough.
- When the kneading cycle ends the bread will start to rise. The "Rise" cycle will then be indicated on the display. Each cycle is indicated as the machine proceeds. The amount of time shown on the display is the total time remaining to completion.
- During the "Knead" cycle, the kneading blade makes an irregular rotation; the kneading blade turns quickly and then slowly. This type of rotation improves the consistency of the dough and does not reflect a malfunction.
- During the "Bake" cycle steam may sometimes come out of the rear and sides of the lid.
- When the bread is finished baking, the buzzer will sound 3 times and "0:00" will be displayed.

9. REMOVE THE BREAD PAN.

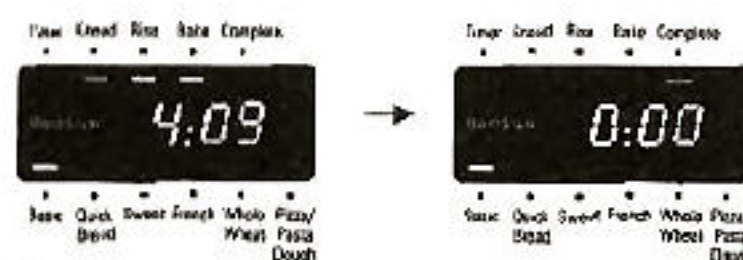
- After the buzzer sounds, press the STOP button.
- Remove the bread pan using oven mitts.
- Never set the hot bread pan directly on the counter or any other surface - use a cooling rack.
- The bread machine will continue to keep the bread warm if you can not remove it right away.
- Make sure the STOP button is pressed to turn off the unit.



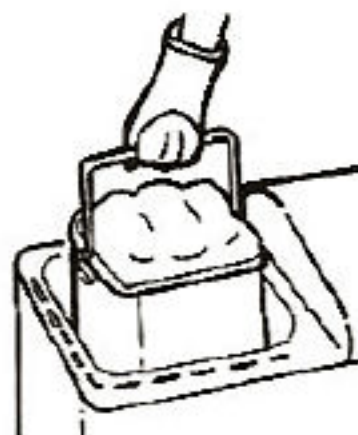
Step 6



Step 7



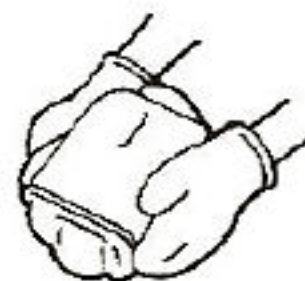
Step 8



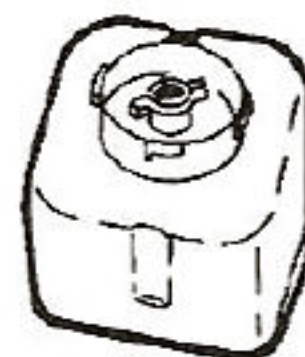
Step 9

10. TAKE THE BREAD OUT OF THE BREAD PAN

- Turn the bread pan upside down and shake to loosen.
- If the bread is difficult to remove, rotate the drive shaft on the bottom of the bread pan.
- Be careful—the bread pan could be hot.
- Set the bread on a rack to cool.
- Try to remove the bread from the bread pan as soon as possible. The crust can become moist and sticky if left in the bread pan too long.
- If the kneading blade remains in the bread, remove it with a plastic or wooden utensil rather than your hand. The kneading blade could be very hot.



Step 10



Drive shaft

Step 10

11. UNPLUG THE POWER SUPPLY CORD AFTER USE

- Always hold the plug when pulling the power supply cord out of the wall outlet.
- Never pull on the power supply cord.



Step 11

12. CLEAN THE BREAD PAN

- Fill the bread pan no more than half way with water. Use a mild detergent and sponge to clean the interior. Remove the kneading blade and clean around the drive shaft.
- *DO NOT USE AN ABRASIVE CLEANSER AS YOU MAY DAMAGE THE NON-STICK COATING.*



Step 12

13. CUT THE BREAD

- After the bread has cooled, cut the bread using a bread knife or other serrated knife.

14. STORE THE BREAD

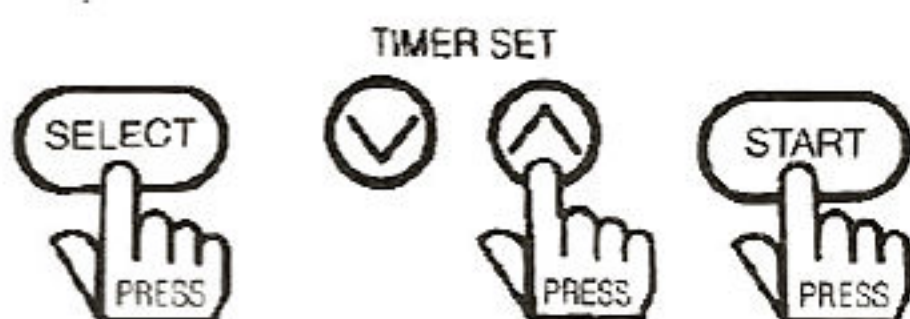
- Store your bread in plastic bags, plastic wrap, or a bread box.
- To store for more than a few days, put your bread in the refrigerator.
- Your homemade bread does not contain any preservatives, so try to eat it as soon as possible.

THE TIMER

Using the timer allows you to have warm bread waiting for you when you want it. Recipes using perishable ingredients should not be made with the timer.

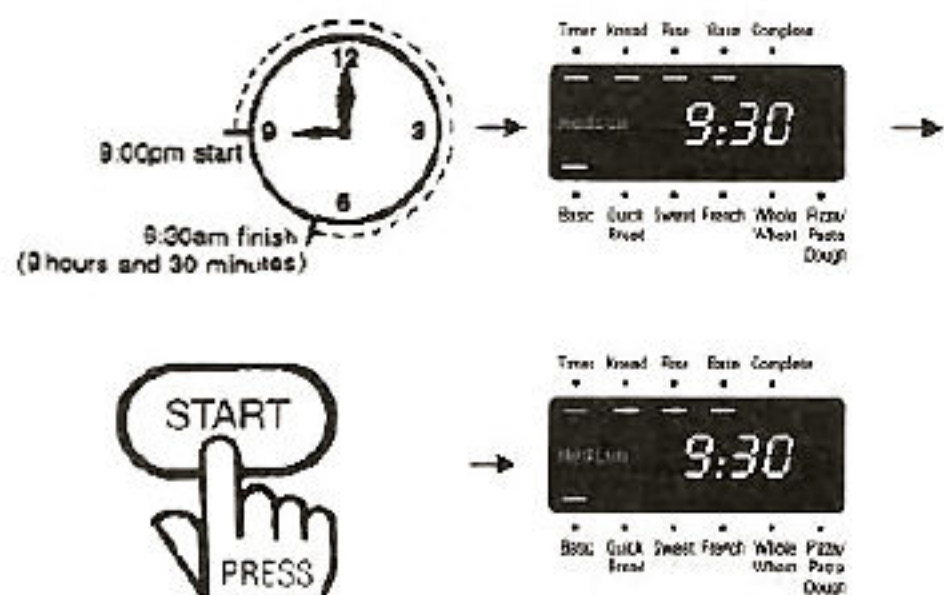
To use the timer, add the ingredients to the bread pan, insert the bread pan and select the appropriate bread mode. But before pressing the START button, press the TIMER button; "4:00" will be displayed, when Basic/Medium mode is selected. (If other mode is selected, the time to be displayed will be different.) This means the bread will be ready in 4 hours. Continue to press the TIMER button to increase the amount of time. Stop pressing when you reach the amount of time between now and when you want the bread to be ready. Now press the START button. The machine is now set to bake.

It will start to knead the dough 4 hours before the desired completion time.



EXAMPLE

The present time is 9:00 p.m. and you want to wake up to the aroma of fresh homemade bread at 6:30 a.m. tomorrow morning. It is 9 hours and 30 minutes from now until 6:30 a.m. You should set the timer to "9:30."



The timer can be set to bake bread up to 13 hours in advance. The timer can be used on the following modes:

Basic/Light	French
Basic/Medium	Whole Wheat
Basic/Dark	

The timer is not available for Sweet, Quick Bread, Dough and Mix Modes.

QUICK BREAD MODE

With the "Quick Bread" mode, the ingredients need to be prepared BEFORE loading and as follows:

- Cut the butter into small chunks. Make sure it is soft.
- Pre-stir the eggs and combine with any other liquid.
- Fully mix the dry ingredients together in a separate bowl.

Put the ingredients into the bread pan in the same order as shown above. Press the SELECT button to complete the "Quick Bread" mode. Press the START button. The unit will begin mixing. The time to complete the baking is "1:50."

PIZZA/PASTA DOUGH AND MIX MODE

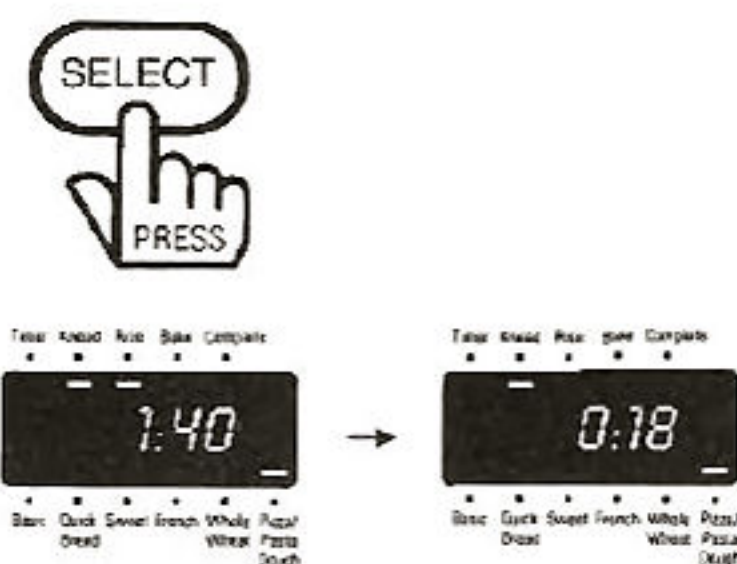
Set the SELECT button to choose the Pizza/Pasta Dough and Mix mode. Follow the instructions given in steps 1 through 6 for using your bread machine on pages 10 and 11.

DOUGH MODE

Use this mode for making pizza dough, yeast rolls, buns and other hand shaped products. For the Dough mode, the "Knead" and the "Rise" cycle are indicated on the display and the time to complete is "1:40."

MIX MODE

Use this mode for pasta, cookies, doughnuts, etc. Press the SELECT button until the display remains at the Pizza/Pasta Dough mode, and the "Knead" cycle is displayed. The time shown should be "0:18." After starting this mode, the buzzer will sound 10 times in 12 minutes. Use this signal to determine when to add ingredients (for cookies) or when to stop processing (for pasta).



TROUBLESHOOTING

CONTROL PANEL MESSAGES:

1. WHEN THE START BUTTON HAS BEEN PRESSED:

The buzzer beeps twice and the "E:01" warning blinks on the display:

Problem: The interior of the bread machine is still warm.

Correction: Open the lid and take out the bread pan to cool. Allow the unit to cool. When the "E:01" warning turns off, press the START button.

The buzzer beeps twice and the "E:02" warning blinks on the display:

Problem: The interior of the bread machine is too cold to operate.

Correction: Unplug the power, open the lid and allow the unit to reach room temperature with the lid open.

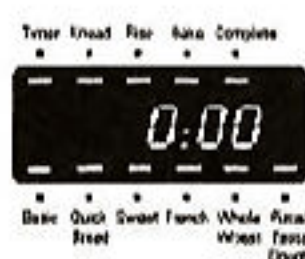


2. WHEN THE BREAD MACHINE HAS BEEN STARTED:

"000" blinks on the display after the start during the usage of bread machine.

Problem: There was a power interruption or failure during the operation of the bread machine.

Correction: Remove the dough and discard it. Restart the bread machine from the beginning with new ingredients.



3. AFTER BAKING IS COMPLETED:

The "H:00" appeared on the display:

Problem: The temperature during rising was too hot.

Correction: Place the bread machine in a cooler location for future operation.

The "L:00" appeared on the display:

Problem: The temperature after kneading was too cool.

Correction: Place the bread machine in a warmer location for future operation.



QUESTIONS AND ANSWERS

INGREDIENTS

Q: May we bake a different size loaf?

A: The recipes in this manual are sized to have the dough knead properly and the finished bread not exceed the bread capacity. Use only recipes with similar quantities of ingredients.

Q: May we use fresh milk instead of dry milk?

A: Yes - except when using the timer. When you are substituting fresh milk, reduce the water by the amount of fresh milk added to replace the dry milk.

Q: May we use margarine in place of butter?

A: Yes.

Q: May we use other sweetening agents than the sugar?

A: You can use honey, brown sugar or molasses, but do not use an artificial sweetener.

Q: Why do the ingredients need to be loaded in the specified order?

A: Because the yeast will activate when it contacts water.

BAKING BREAD

Q: Why does the bread smell strange sometimes?

A: The yeast is fermenting with sugar, producing the gas that makes the bread rise.

Q: What happens if I do not remove the bread when the bake cycle is complete?

A: Because the steam inside the bread can not escape, the crust may become soft and sticky or the loaf shape may be unusual.

Q: What is the reason for a loaf that did not rise?

A: It could be several reasons: The yeast failed to activate, the yeast may be old or your measurements were not accurate. Sometimes people just forget to add the yeast.

Q: Why do large cavities appear inside the bread?

A: Occasionally air bubbles will concentrate at a certain location during the kneading, and the dough will bake in that state.

Q: Should the kneading blade come off inside the bread when the bread is removed from the bread pan?

A: This is not unusual. Just remove the kneading blade from the bread using a non-abrasive utensil. Remove any bread that sticks to the kneading blade or drive shaft. Then the kneading blade can be reattached to the shaft.

Q: Why does the top of the bread cave in?

A: Usually this is because too much water or yeast was used or the water temperature may have been too warm. Or there may have been too much moisture in other ingredients like eggs or cheese.

Q: Why does the bread color differ?

A: This is probably because the amount of sugar in the recipe differs or you have selected a different crust color mode.

TIMER

Q: Why can the timer only be set up to 13 hours?

A: This is because the ingredients may deteriorate in quality or become moldy when the ingredients are left inside the bread case for many hours. During the summer season, the timer must be set to a shorter time.

Q: Why can the timer not be set in the "Quick Bread", "Sweet" and "Pizza/Pasta Dough & Mix" mode?

A: This is because in these modes, the ingredients have an adverse influence on each other and the dough sometimes changes in quality or ferments excessively.

Q: Why is a loud sound issued during the night when the timer is being used?

A: That sound is the sound of the motor operating during the kneading operation.

MACHINE TROUBLESHOOTING

If you have a problem with your machine, check the following hints before making a call to your authorized service dealer.

Problem:

The digital display is blank when the unit is plugged in.

Check Point:

Verify power supply.

Problem:

The bread machine will not start when the START button is pressed.

Check Point:

- a) Is the machine plugged in?
- b) Is the interior of bread machine too hot? ("E:01" on display)

Problem:

Smoke appears from the ventilation port.

Check Point:

The ingredients have spilled on the coil.

THE MOTOR PROTECTION DEVICE

If the unit is overloaded and an excessive force is applied to the motor, the protection device will stop the motor. When the kneading blade is restricted by hard dough, the motor will be stopped. If so, press the STOP button to turn off the unit and then, take out the dough from the bread pan. It is recommended to restart with fresh and correctly measured ingredients.

SPECIFICATIONS

<i>Model</i>	WS 1094
<i>Power Supply</i>	120 V AC, 60 Hz
<i>Power Consumption</i>	
<i>Heater</i>	430 W
<i>Motor</i>	105 W
<i>Flour Capacity</i>	3 cups (22 3/4 ounces)
<i>Timer</i>	13 hours
<i>Protective Device</i>	Thermal cutoff (370°F/188°C)
<i>Power Supply Cord</i>	4' (1.2 meters)
<i>Dimensions (WxDxH)</i>	13 2/5" x 10 1/5" x 11 1/5" (34 x 26 x 38.5cm)
<i>Weight</i>	Approximately 11.6 lbs.
<i>Accessories</i>	Operating Instructions, Recipes and Kneading blade

PRINTED IN JAPAN

Specifications are subject to change without notice.

Any servicing other than that specified in this manual should be performed by an authorized service representative. Please contact Williams-Sonoma or write to our service agent:

TROUBLE SHOOTING BREAD RESULTS		BREAD RESULT			
		Bread top rises, mushroom shape	Bread top collapses	Bread is too small	Dough doesn't mix properly
CAUSE					
Mistake in measuring ingredients	Too much flour	●			●
	Too little flour			●	
	Too much yeast	●	●		
	Too little yeast			●	
	Too much sugar	●			
	Too little sugar			●	
	Too much water	●	●		
	Too little water			●	
Room temperature	Too hot (above 80°F/28°C)	●	●		
	Too cold (below 50°F/10°C)			●	
Water temperature	Too hot (above 75°F/25°C)	●	●		
	Too cold (below 40°F/5°C)			●	
Old yeast and/or flour were used				●	
Power failure during operation					●
STOP button pressed during operation					●
Lid was left open during operation					●
Finished bread left in bread pan too long					
Bread cut before sufficient cooling					
Basic Dark mode selected by mistake					
Kneading blade not mounted					●

BREAD RESULT				
Bread is too dark	Bread texture is coarse	Bread is collapsed and wrinkled	Bread tears when sliced	
	●			
●				Measure the ingredients carefully. level off with a spatula (ref. page 8)
	●			
				Use cold water @ 40°F/5°C (ref. page 9)
				Use warm water @ 85°F/30°C (ref. page 9)
				Use room temperature water (aprx. 70°F/20°C)
				Use only fresh ingredients
				Discard dough and restart using new ingredients
		●		Remove bread from bread pan at end of bake cycle
			●	Slice after bread has cooled
●				Select "Basic Light" or "Basic Medium" mode
				Verify that kneading blade is attached to drive shaft

RECIPES

*You can enjoy
the most delicious
bread with the
Williams-Sonoma
Bread Machine*

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YEAST BREADS

WHITE BREAD

Select the Basic Mode or Timer.

Ingredients

Water	1 1/8 Cups + 1 Tbsp.
Bread Flour	3 Cups
Dry Milk	1 1/2 Tbsp.
Sugar	1 1/2 Tbsp.
Salt	1 1/4 tsp.
Butter	1 1/2 Tbsp.
Active Dry Yeast	1 3/4 tsp.
or	or
Fast Rise Yeast	1 1/4 tsp.

CARROT

Select the Basic Mode.

Ingredients

Water	1/2 Cup
Orange Juice	1/3 Cup
Bread Flour	3 Cups
Dry Milk	1 1/2 Tbsp.
Sugar	1 1/2 Tbsp.
Salt	1 1/4 tsp.
Butter	1 1/2 Tbsp.
Grated Carrot	1/2 Cup
Allspice	1/4 tsp.
Nutmeg	1/4 tsp.
Active Dry Yeast	1 3/4 tsp.
or	or
Fast Rise Yeast	1 1/4 tsp.

*Use either a food processor or hand grater to grate the carrot.

PUMPKIN

Select the Basic Mode

Ingredients

Water	3/4 Cup + 1 Tbsp.
Bread Flour	3 Cups
Dry Milk	1 1/2 Tbsp.
Sugar	1 1/2 Tbsp.
Salt	1 1/4 tsp.
Butter	1 1/2 Tbsp.
Pumpkin	1/2 Cup
Pumpkin Pie Spice	3/4 tsp.
Active Dry Yeast	1 3/4 tsp.
or	or
Fast Rise Yeast	1 1/4 tsp.

*Be sure to use 100% pure canned pumpkin, not pie filling. *For extra flavor, substitute an equal amount of brown sugar for white sugar. *The addition of 1/2 tsp. of nutmeg adds a nice flavor to this bread. *Because the moisture in canned pumpkin may vary, the bread may rise too much. If this happens, reduce the amount of water by 1 tablespoon at a time.

YEAST BREADS

RAISIN

Select the Basic Mode

Ingredients

Water	1 1/8 Cups + 1 Tbsp.
Bread Flour	3 Cups
Dry Milk	1 1/2 Tbsp.
Sugar	1 1/2 Tbsp.
Salt	1 1/4 tsp.
Butter	1 1/2 Tbsp.
Raisins	1/2 Cup
Active Dry Yeast	1 3/4 tsp.
or	or
Fast Rise Yeast	1 1/4 tsp.

*We recommend using dried raisins. Do not use raisins preserved in liquids.

WALNUT

Select the Basic Mode

Ingredients

Water	1 1/8 Cups
Bread Flour	3 Cups
Dry Milk	1 1/2 Tbsp.
Sugar	1 1/2 Tbsp.
Salt	1 1/4 tsp.
Butter	1 1/2 Tbsp.
Chopped Walnuts	2/3 Cup
Active Dry Yeast	1 3/4 tsp.
or	or
Fast Rise Yeast	1 1/4 tsp.

*Use unsalted walnuts.

100% WHOLE WHEAT

Select the Whole Wheat Mode or Timer.

Ingredients

Water	1 1/8 Cups + 1 Tbsp.
Whole Wheat Flour	3 Cups
Gluten	3/8 Cup
Molasses	3 Tbsp.
Salt	1 1/4 tsp.
Butter	1 1/2 Tbsp.
Active Dry Yeast	1 3/4 tsp.
or	or
Fast Rise Yeast	1 1/4 tsp.

*Breads made with 100% whole wheat flour tend to be slightly smaller and heavier than breads made with white bread flour.

*If gluten is unavailable substitute white bread flour for 1/4 of the whole wheat flour.

YEAST BREADS

CURRY

Select the Basic Mode

Ingredients

Water	1 1/8 Cups + 1 Tbsp.
Bread Flour	3 Cups
Dry Milk	1 1/2 Tbsp.
Sugar	1 1/2 Tbsp.
Salt	1 1/4 tsp.
Butter	1 1/2 Tbsp.
Curry Powder	1 1/2 Tbsp.
Dry Onions (minced)	1 1/2 Tbsp.
Active Dry Yeast	1 3/4 tsp.
or	or
Fast Rise Yeast	1 1/4 tsp.

*Curry powder varies in flavor. Try different brands to suit your taste.

ALMOND

Select the Sweet Mode

Ingredients

Milk	1 1/8 Cups + 1 Tbsp.
Bread Flour	3 Cups
Almond Paste	3 Tbsp.
Sugar	1 1/2 Tbsp.
Salt	1 1/4 tsp.
Butter	1 1/2 Tbsp.
Almond Extract	1/2 tsp.
Active Dry Yeast	1 3/4 tsp.
or	or
Fast Rise Yeast	1 1/4 tsp.

*Be sure to use almond paste, not marzipan.

COFFEE JAVA

Select the Basic Mode

Ingredients

Water	1 1/8 Cups + 1 Tbsp.
Bread Flour	3 Cups
Dry Milk	1 1/2 Tbsp.
Sugar	1 1/2 Tbsp.
Salt	1 1/4 tsp.
Butter	1 1/2 Tbsp.
Instant Coffee	2 tsp.
Chopped Pecans	1/2 Cup
Active Dry Yeast	1 3/4 tsp.
or	or
Fast Rise Yeast	1 1/4 tsp.

*Use instant coffee, NOT pre-sweetened flavored coffee mixes.

*Use unsalted, chopped pecans.

YEAST BREADS

CHOCOLATE

Select the Sweet Mode

Ingredients

Water	7/8 Cup + 1 Tbsp.
Bread Flour	2 1/2 Cups
All Purpose Flour	1/2 Cup
Dry Milk	1 1/2 Tbsp.
Sugar	1 Tbsp.
Salt	1 1/4 tsp.
Butter	1 Tbsp.
Egg	1
Chocolate Chips	1/3 Cup
Active Dry Yeast	1 1/2 tsp.
or	or
Fast Rise Yeast	1 tsp.

*Use semi-sweet chocolate chips.

*For a different taste, substitute equal amounts of raspberry or strawberry jam in place of the sugar.

SEVEN GRAIN

Select the Basic Mode or Timer

Ingredients

Water	1 1/8 Cups
Bread Flour	3 Cups
Dry Milk	1 1/2 Tbsp.
Molasses	1 1/2 Tbsp.
Salt	1 1/4 tsp.
Butter	1 1/2 Tbsp.
7 Grain Cereal	1/2 Cup
Active Dry Yeast	1 3/4 tsp.
or	or
Fast Rise Yeast	1 1/4 tsp.

*Use a rolled 7 grain cereal for this recipe.

BRAN and WHEAT GERM

Select the Basic Mode

Ingredients

Water	1 1/8 Cups
Bread Flour	3 Cups
Dry Milk	1 1/2 Tbsp.
Molasses	3 Tbsp.
Salt	1 1/4 tsp.
Butter	1 1/2 Tbsp.
Bran Flakes	3 Tbsp.
Wheat Germ	3 Tbsp.
Active Dry Yeast	1 3/4 tsp.
or	or
Fast Rise Yeast	1 1/4 tsp.

YEAST BREADS

GRAIN and RAISIN

Select the Basic Mode

Ingredients

Water	1 Cup + 1 Tbsp.
Bread Flour	3 Cups
Dry Milk	1 1/2 Tbsp.
Molasses	1 1/2 Tbsp.
Salt	1 1/4 tsp.
Butter	1 1/2 Tbsp.
7 Grain Cereal	1/4 Cup
Raisins	1/4 Cup
Active Dry Yeast	1 3/4 tsp.
or	or
Fast Rise Yeast	1 1/4 tsp.

*Use a whole grain cereal for a crunchy texture, or a rolled 7 grain cereal for a smoother texture.

CORN MEAL

Select the Basic Mode

Ingredients

Water	3/4 Cup + 1 Tbsp.
Bread Flour	3 Cups
Dry Milk	1 1/2 Tbsp.
Sugar	1 1/2 Tbsp.
Salt	1 1/4 tsp.
Butter	1 1/2 Tbsp.
Egg	1
Frozen Corn	1/3 Cup
Corn Meal	3 Tbsp.
Active Dry Yeast	1 3/4 tsp.
or	or
Fast Rise Yeast	1 1/4 tsp.

*Use frozen corn, thaw and pat dry.

APPLE

Select the Basic Mode

Ingredients

Water	2/3 Cup
Bread Flour	2 1/4 Cups
Whole Wheat Flour	3/4 Cup
Dry Milk	1 1/2 Tbsp.
Salt	1 1/4 tsp.
Butter	1 1/2 Tbsp.
Apple Sauce	1/2 Cup
Cinnamon	1 1/2 tsp.
Active Dry Yeast	1 3/4 tsp.
or	or
Fast Rise Yeast	1 1/4 tsp.

*Use unsweetened apple sauce.

YEAST BREADS

POTATO

Select the Basic Mode

Ingredients

Water	1 1/8 Cups
Bread Flour	3 Cups
Dry Milk	1 1/2 Tbsp.
Sugar	1 1/2 Tbsp.
Salt	1 1/4 tsp.
Butter	1 1/2 Tbsp.
Potato Flakes	1/3 Cup
Dry Parsley	1 1/2 Tbsp.
Active Dry Yeast	1 3/4 tsp.
or	or
Fast Rise Yeast	1 1/4 tsp.

TEA LOAF

Select the Sweet Mode

Ingredients

Strong Brewed Tea (room temperature)	7/8 Cup
Bread Flour	2 1/2 Cups
All Purpose Flour	1/2 Cup
Dry Milk	1 1/2 Tbsp.
Sugar	3 Tbsp.
Salt	1 1/4 tsp.
Butter	3 Tbsp.
Egg	1
Tea Leaves	1 1/2 tsp.
Active Dry Yeast	1 1/2 tsp.
or	or
Fast Rise Yeast	1 tsp.

*The type of tea used will change the taste of this bread.

*Do not use presweetened instant teas.

MIXED FRUIT

Select the Basic Mode

Ingredients

Water	1 1/8 Cups
Bread Flour	3 Cups
Dry Milk	1 1/2 Tbsp.
Sugar	1 1/2 Tbsp.
Salt	1 1/4 tsp.
Butter	1 1/2 Tbsp.
Chopped Dry Fruit	1/2 Cup
Active Dry Yeast	1 3/4 tsp.
or	or
Fast Rise Yeast	1 1/4 tsp.

YEAST BREADS

BANANA

Select the Sweet Mode

Ingredients

Water	1/2 Cup + 1 Tbsp.
Bread Flour	2 1/2 Cups
All Purpose Flour	1/2 Cup
Dry Milk	1 1/2 Tbsp.
Salt	1 1/4 tsp.
Butter	2 Tbsp.
Egg	1
Banana (mashed)	1/2 Cup
Cinnamon	1 1/4 tsp.
Active Dry Yeast	1 1/2 tsp.
or	or
Fast Rise Yeast	1 tsp.

*Mash banana very well before adding to the bread case.

*Use only ripe bananas

DATE

Select the Basic Mode

Ingredients

Water	1 1/8 Cups + 1 Tbsp.
Bread Flour	3 Cups
Dry Milk	1 1/2 Tbsp.
Sugar	1 1/2 Tbsp.
Salt	1 1/4 tsp.
Butter	1 1/2 Tbsp.
Chopped Dates	1/2 Cup
Active Dry Yeast	1 3/4 tsp.
or	or
Fast Rise Yeast	1 1/4 tsp.

BACON and ONION

Select the French Mode

Ingredients

Water	1 1/8 Cups
Bread Flour	3 Cups
Dry Milk	1 1/2 Tbsp.
Sugar	2 tsp.
Salt	1 1/4 tsp.
Butter	2 tsp.
Dry Crumbled Bacon	3 Tbsp.
Dry Onions(minced)	1 1/2 Tbsp.
Allspice	1/4 tsp.
Active Dry Yeast	1 1/2 tsp.
or	or
Fast Rise Yeast	1 tsp.

*Use crisp bacon finely chopped.

YEAST BREADS

LIGHT WHOLE WHEAT

Select the Whole Wheat Mode or Timer

Ingredients

Water	1 1/8 Cups + 1 Tbsp.
Whole Wheat Flour	1 Cup
Bread Flour	2 Cups
Dry Milk	1 1/2 Tbsp.
Sugar	1 1/2 Tbsp.
Salt	1 1/4 tsp.
Butter	1 1/2 Tbsp.
Active Dry Yeast	1 3/4 tsp.
or	or
Fast Rise Yeast	1 1/4 tsp.

*This bread will rise almost as high as the white bread loaf.

THREE SEEDS

Select the French Mode

Ingredients

Water	1 1/8 Cups + 1 Tbsp.
Bread Flour	3 Cups
Dry Milk	1 1/2 Tbsp.
Sugar	2 tsp.
Salt	1 1/4 tsp.
Butter	2 tsp.
Poppy Seeds	3 Tbsp.
Sesame Seeds	3 Tbsp.
Amaranth Seeds	1 1/2 Tbsp.
Active Dry Yeast	1 1/2 tsp.
or	or
Fast Rise Yeast	1 tsp.

*Use only unsalted seeds.

*Pumpkin or flax may be substituted in this recipe.

SWEET BUTTER

Select the Sweet Mode

Ingredients

Water	7/8 Cup
Bread Flour	2 1/2 Cups
All Purpose Flour	1/2 Cup
Dry Milk	1 1/2 Tbsp.
Sugar	3 Tbsp.
Salt	1 1/4 tsp.
Butter	3 Tbsp.
Egg	1
Active Dry Yeast	1 1/2 tsp.
or	or
Fast Rise Yeast	1 tsp.

YEAST BREADS

FRENCH

Select the French Mode or Timer

Ingredients

Water	1 1/8 Cups + 1 Tbsp.
Bread Flour	3 Cups
Sugar	2 tsp.
Salt	1 1/4 tsp.
Butter	2 tsp.
Active Dry Yeast	1 1/2 tsp.
or	or
Fast Rise Yeast	1 tsp.

*Because the crust is very crisp, you may have difficulty removing the bread from the bread case.

*Turn the bread case upside down and shake firmly.

HONEY WHOLE WHEAT

Select the Whole Wheat Mode or Timer

Ingredients

Water	1 1/8 Cups + 1 Tbsp.
Whole Wheat Flour	3 Cups
Gluten	3/8 Cup
Honey	1/4 Cup
Salt	1 1/4 tsp.
Butter	1 1/2 Tbsp.
Active Dry Yeast	1 3/4 tsp.
or	or
Fast Rise Yeast	1 1/4 tsp.

*Breads made with 100% whole wheat flour tend to be slightly smaller and heavier than breads made with white bread flour.

*If gluten is unavailable substitute white bread flour for 1/4 of the whole wheat flour.

SEVEN GRAIN WHOLE WHEAT

Select the Whole Wheat Mode or Timer

Ingredients

Water	1 1/8 Cups + 1 Tbsp.
Whole Wheat Flour	3 Cups
Gluten	3/8 Cup
7 Grain Cereal	1/3 Cup
Molasses	3 Tbsp.
Salt	1 1/4 tsp.
Butter	1 1/2 Tbsp.
Active Dry Yeast	1 3/4 tsp.
or	or
Fast Rise Yeast	1 1/4 tsp.

*Breads made with 100% whole wheat flour tend to be slightly smaller and heavier than breads made with white bread flour.

*If gluten is unavailable substitute white bread flour for 1/4 of the whole wheat flour.

YEAST BREADS

RAISIN WHOLE WHEAT

Select the Whole Wheat Mode

Ingredients

Water	1 1/8 Cups + 1 Tbsp.
Whole Wheat Flour	3 Cups
Gluten	3/8 Cup
Molasses	3 Tbsp.
Salt	1 1/4 tsp.
Butter	1 1/2 Tbsp.
Raisins	1/2 Cup
Active Dry Yeast	1 3/4 tsp.
or	or
Fast Rise Yeast	1 1/4 tsp.

*Breads made with 100% whole wheat flour tend to be slightly smaller and heavier than breads made with white bread flour.

*If gluten is unavailable substitute white bread flour for 1/4 of the whole wheat flour.

CORN MEAL WHOLE WHEAT

Select the Whole Wheat Mode or Timer

Ingredients

Water	1 1/8 Cups + 1 Tbsp.
Whole Wheat Flour	3 Cups
Gluten	3/8 Cup
Molasses	3 Tbsp.
Salt	1 1/4 tsp.
Butter	1 1/2 Tbsp.
Corn Meal	3 Tbsp.
Active Dry Yeast	1 3/4 tsp.
or	or
Fast Rise Yeast	1 1/4 tsp.

*Breads made with 100% whole wheat flour tend to be slightly smaller and heavier than breads made with white bread flour.

*If gluten is unavailable substitute white bread flour for 1/4 of the whole wheat flour.

QUICK BREADS

AMERICAN MUFFIN BREAD

Select the Quick Bread Mode.

Butter	3/4 Cup
Sugar	3/4 Cup
Eggs (medium)	4
Dry Milk	3 Tbsp.
Vanilla Extract	1 tsp.
All Purpose Flour	2 1/3 Cups
Baking Powder	3 1/2 tsp.
Salt	1/2 tsp.

*Add all ingredients in the order shown.

*Butter should be soft and cut into small cubes.

*Beat eggs lightly before adding.

*Fully mix the flour, baking powder and salt together before adding.

BANANA MUFFIN BREAD

Select the Quick Bread Mode.

Butter	3/4 Cup
Sugar	1/2 Cup
Eggs (medium)	2
Milk	1/3 Cup
Banana (mashed)	2/3 Cup
All Purpose Flour	2 1/3 Cups
Baking Powder	3 1/2 tsp.
Salt	1/4 tsp.

*Add all ingredients in the order shown.

*Butter should be soft and cut into small cubes.

*Beat eggs lightly before adding.

*Fully mix the flour, baking powder and salt together before adding.

RAISIN MUFFIN BREAD

Select the Quick Bread Mode.

Butter	3/4 Cup
Sugar	3/4 Cup
Eggs (medium)	3
Milk	3 oz.
Vanilla Extract	1 tsp.
Raisins	1/2 Cup
All Purpose Flour	2 1/3 Cups
Baking Powder	3 1/2 tsp.
Salt	1/2 tsp.

*Add all ingredients in the order shown.

*Butter should be soft and cut into small cubes.

*Beat eggs lightly before adding.

*Fully mix the flour, baking powder and salt together before adding.

CHOCOLATE MUFFIN BREAD

Select the Quick Bread Mode.

Butter	3/4 Cup
Sugar	1/2 Cup
Eggs (medium)	3
Milk	1/2 Cup
Chocolate Chips	1/3 Cup
All Purpose Flour	2 1/3 Cups
Baking Powder	3 1/2 tsp.
Salt	1/2 tsp.
Unsweetened Cocoa	1/4 Cup

*Add all ingredients in the order shown.

*Butter should be soft and cut into small cubes.

*Beat eggs lightly before adding.

*Fully mix the flour, baking powder and salt together before adding.

WHOLE WHEAT MUFFIN BREAD

Select the Quick Bread Mode.

Butter	1/2 Cup
Sugar	1/4 Cup
Eggs (medium)	2
Milk	3 Tbsp.
Banana (mashed)	2/3 Cup
Chopped Walnuts	1/2 Cup
Honey	1 Tbsp.
All Purpose Flour	1 Cup
Whole Wheat Flour	1 Cup
Baking Powder	3 1/2 tsp.
Salt	1/4 tsp.

*Add all ingredients in the order shown.

*Butter should be soft and cut into small cubes.

*Beat eggs lightly before adding.

*Fully mix the flour, baking powder and salt together before adding.

ORANGE MUFFIN BREAD

Select the Quick Bread Mode.

Butter	1/2 Cup
Sugar	1/2 Cup
Eggs (medium)	3
Orange Juice	2 Tbsp.
Plain Yogurt	1/2 Cup
All Purpose Flour	2 1/3 Cups
Baking Powder	3 1/2 tsp.
Salt	1/4 tsp.

*Add all ingredients in the order shown.

*Butter should be soft and cut into small cubes.

*Beat eggs lightly before adding.

*Fully mix the flour, baking powder and salt together before adding.

DOUGHS

BUTTER ROLLS

Select the Dough Mode

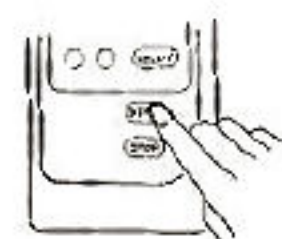
Ingredients

Water	5/8 Cup
Eggs	1
Bread Flour	3 Cups
Dry Milk	3 Tbsp.
Sugar	3 Tbsp.
Salt	1 1/4 tsp.
Butter	1/3 Cup
Active Dry Yeast	2 tsp.
or	or
Fast Rise Yeast	1 1/2 tsp.

1. Place ingredients into the bread pan. Insert the bread pan into the bread machine.
2. Select the Dough mode and press the START button.
3. When the buzzer sounds, remove the bread case from the bread machine and put the dough in a lightly greased bowl.
4. Cover bowl with plastic wrap and place it in a warm area. Allow dough to rise for 20 to 30 minutes.
5. Place the dough on a lightly floured surface. Divide the dough into 12 portions.
6. Using the palm of your hands, roll each piece of dough into a cone. Cover with a clean cloth and allow to rise for 15 minutes.
7. Using a rolling pin, roll each cone into a flat sheet. Roll up from the wider end to the narrower end.
8. Place on lightly greased cookie sheet and spray with a fine mist of warm water. Place the pan in a warm, draft free area or warm oven (about 90° F) for 30 to 40 minutes or until the rolls have doubled in size.
9. Bake at 400°F for 12 to 15 minutes. If desired brush the rolls with a lightly beaten egg before baking.



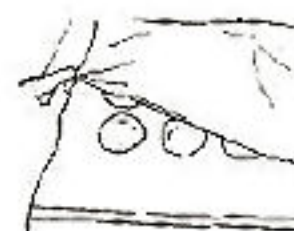
Step 1



Step 2



Step 3-4



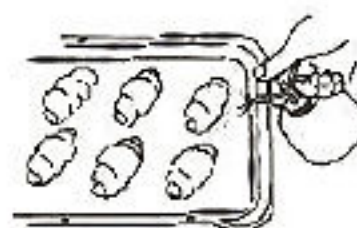
Step 5-6



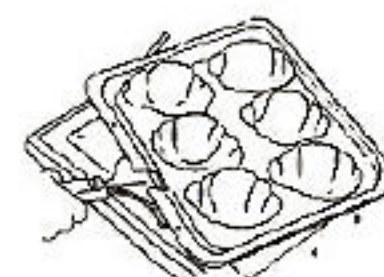
Step 7a



Step 7b



Step 8



Step 9

DOUGHS

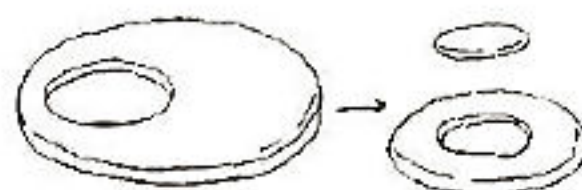
RAISED DOUGHNUTS

Select the Pizza/Pasta Dough Mode.

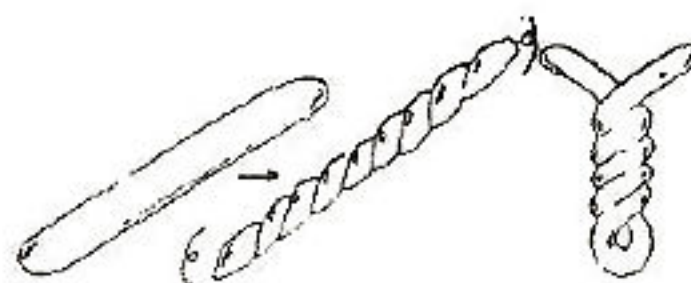
Ingredients

Water	5/8 Cup
Eggs	1
Bread Flour	3 Cups
Dry Milk	3 Tbsp.
Sugar	3 Tbsp.
Salt	1 1/4 tsp.
Butter	1/3 Cup
Active Dry Yeast	2 tsp.
or	or
Fast Rise Yeast	1 1/2 tsp.
Frying Oil	As Needed

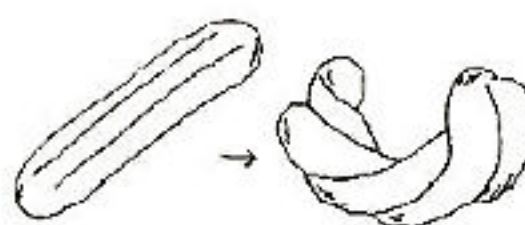
1. Place ingredients into the bread case. Insert the bread case into the machine.
2. Select the Dough mode and press the START button.
3. When the buzzer sounds, press the STOP button and remove the bread case from the bread machine. Place the dough into a lightly greased bowl.
4. Cover the bowl with plastic wrap and place in a warm area. Allow the dough to rise for 20 to 30 minutes.
5. Divide the dough into portions and mold into your favorite shapes as illustrated in figure.
6. Arrange shapes on a cookie sheet and place in a warm area of the kitchen. Cover with a clean dish towel and allow to rise for 30 to 40 minutes.
7. In a heavy pan or deep fryer, heat and oil (3" deep) over medium heat to 350° F. Carefully place the dough in the hot oil. Do not crowd doughnuts into the pan.
8. Allow the doughnuts to fry for 3 to 4 minutes, turning every 30 seconds.
9. When golden brown, remove doughnuts from oil. Place them on paper towel to drain.
10. While still warm, sprinkle with powdered sugar, cinnamon sugar, or frost with a powdered sugar glaze.



Make a doughnut shape.



*Stretch to make a bar. Twist at both ends.
Match evenly both edges and twist a few times.*



Make two line cuts. Twist the dough and make a ring.

DOUGHS

SWEET ROLLS

Select the Dough Mode

Ingredients

Water	5/8 Cup
Eggs	1
Bread Flour	3 Cups
Dry Milk	3 Tbsp.
Sugar	3 Tbsp.
Salt	1 1/4 tsp.
Butter	1/3 Cup
Active Dry Yeast	2 tsp.
or	or
Fast Rise Yeast	1 1/2 tsp.

Filling Ingredients

Brown Sugar	1/3 Cup
Sugar	1/3 Cup
Cinnamon	1/2 tsp.
Nutmeg	Pinch

-
1. Put dough ingredients into the bread case. Place the bread case into the bread machine and select the Dough mode.
 2. When the buzzer sounds, press the STOP button and remove the bread case from the bread machine.
 3. Place dough into a greased bowl. Cover bowl with plastic wrap and a clean dish towel.
 4. Place in a warm area and allow to rise for 35 to 40 minutes.
 5. Place dough on a lightly floured surface. Roll dough out to an 8 x 12" rectangle.
 6. Spread with soft butter.
 7. Combine filling ingredients in a small bowl. Sprinkle filling evenly over buttered dough.
 8. Roll up the dough, starting with the long side of the rectangle. Pinch the edges to seal.
 9. Cut the roll into 12 slices.
 10. Place slices into a greased 9 x 13" cake pan.
 11. Spray with a fine water mist, cover with cloth towel, and let sit in warm place for 35 to 40 minutes to rise.
 12. Bake at 400°F for 10 to 15 minutes, or until golden brown.
 13. Glaze with powdered sugar and milk icing.

DOUGHS

BAGELS

Select the Dough Mode

<i>Ingredients</i>	<i>8-10 Servings</i>
Water	1 Cup
Bread Flour	3 Cups
Sugar	1/2 Tbsp.
Salt	1 1/4 tsp.
Butter	1/2 Tbsp.
Active Dry Yeast	3/4 tsp.
or	or
Fast Rise Yeast	1/2 tsp.

1. Place ingredients into the bread case. Place the bread case into the bread machine.
2. Select the Dough mode and press the START button.
3. When the buzzer sounds, press the STOP button and remove the bread case from the bread machine. Remove the dough from the bread case and divide it into equal portions. Stretch the dough into circles.
4. Arrange the circles on a cookie sheet and cover with a clean dish towel. Place the dough in a warm area and allow to rise for 40 to 50 minutes.
5. In a large sauce pan bring 2 quarts. of water to a medium boil. Carefully add dough one at a time. Boil each bagel for about 2 minutes each.
6. Remove bagels from boiling water and place on a cookie sheet. Bake at 400°F until golden brown, about 20 minutes.

DOUGHS

PIZZA

Select the Dough Mode.

Ingredients

Water	1 Cup
Bread Flour	3 Cups
Dry Milk	1 1/2 Tbsp.
Sugar	2 tsp.
Salt	1 1/4 tsp.
Butter	2 tsp.
Active Dry Yeast	1 1/2 tsp.
or	or
Fast Rise Yeast	1 tsp.
Toppings	As Desired

1. Place ingredients into the bread case. Place the bread case into the bread machine.
2. Select the Dough mode and press the START button. When buzzer sounds, press the STOP button and remove the bread case from the bread machine. Remove dough from the bread case and place in a lightly greased bowl.
3. Cover bowl with plastic wrap and a clean dish towel. Place in a warm area and allow to rise for 30 minutes.
4. Cut into equal portions. Form into balls.
5. Cover dough with a clean cloth and let rest for 15 minutes.
6. Roll each ball into a 10" circle with rolling pin.
7. Place each circle on non-stick cookie sheet or pizza stone.
8. Prick dough with a fork.
9. Top with pizza sauce and your favorite meats, cheese and vegetables.
10. Bake at 400°F for 15 to 20 minutes or until crust is golden brown and cheese is melted.

DOUGHS

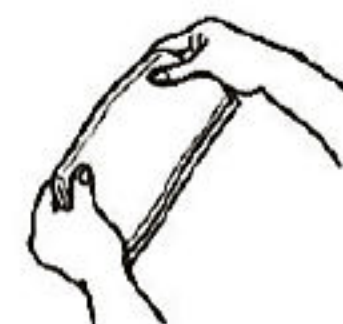
CROISSANT

Select the Dough Mode.

Ingredients

Water	3/4 Cup
Egg	1
Bread Flour	2 1/2 Cups
All Purpose Flour	1/2 Cup
Dry Milk	1 1/2 Tbsp.
Sugar	1 1/2 Tbsp.
Salt	1 1/4 tsp.
Butter	1 1/2 Tbsp.
Active Dry Yeast	2 tsp.
or	or
Fast Rise Yeast	1 1/2 tsp.
Unsalted Butter (cold)	1 Cup
Beaten Egg for glaze	1

1. Place water, egg, bread flour, all purpose flour, dry milk, sugar, salt and yeast into the bread case. Place the bread case in to the bread machine.
2. Select the Dough mode and press the START button.
3. When buzzer sounds, press the STOP button and remove the bread pan from the bread machine.
4. Place dough into a greased bowl. Cover bowl with plastic wrap and cloth towel. Let rise in a draft-free place for 30 minutes.
5. Slightly soften 1 cup of butter. Place butter between 2 large peices of waxed paper or parchment paper. With a rolling pin, roll butter out to a 5 x 7 inch rectangle. Chill.
6. Punch down dough. On lightly floured surface, roll one half of dough to a 8 x 15 inch rectangle. Place once chilled butter sheet over the upper 2/3 of dough leaving a 1 inch border of dough. You will also have 1/3 of the dough without butter. Fold dough into thirds. To correctly do tthis, fold the non buttered 1/3 of dough toward the center fo dough. Fold remaining 1/3 of buttered dough on top of this. Press ends together to seal.



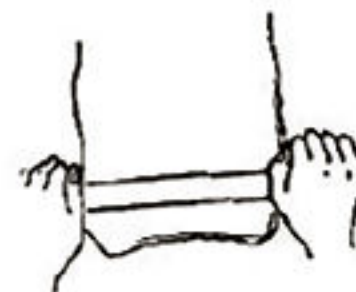
Step 6

DOUGHS

CROISSANT

continued

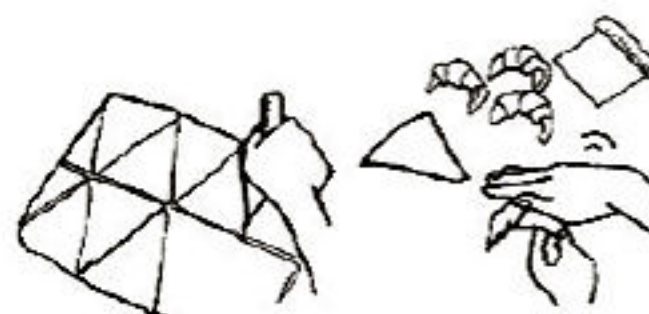
7. Roll out dough to a 6 x 15 inch rectangle. Take care not to roll ends too hard so butter gets pushed out. Fold into thirds again. Repeat rolling out. Fold into thirds again. Wrap in plastic wrap and refrigerate for one hour.



Step 7

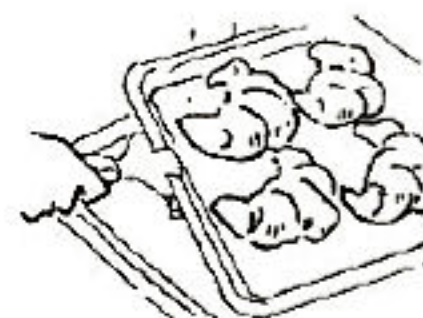
8. Roll chilled dough into a 6 x 15 inch rectangle. Fold into thirds. Repeat and fold into thirds again. Wrap in plastic wrap and refrigerate for 15 minutes.

9. On floured surface roll dough into a 14 x 18 inch rectangle. Cut into 12 equal triangles. From larger side of triangle, roll up to tip. Turn ends to form croissant shape. Place on greased cookie sheet tip side down.



Step 9

10. Cover croissants with greased plastic wrap and let rise in a draft free place for 1 hour or until doubled. Uncover dough. If desired, brush with beaten egg.
11. Heat oven to 375°F. Bake for 20 to 25 minutes or until light golden brown. Cool on wire rack.



Step 11

PASTA & COOKIES

PASTA	Select the Mix Mode.
Eggs (medium)	2
Water	1 Tbsp.
All Purpose Flour	1 1/3 Cups
Salt	1/8 tsp.
Olive Oil	1 Tbsp.

1. Attach the kneading blade to the bread case.
 2. In a separate bowl, beat the eggs, water and olive oil together. Pour this mixture into the bread case.
 3. In a separate bowl, mix the salt and flour together. Add the flour mixture to the bread case.
 4. Select the Mix mode and press the START button.
 5. When the first buzzer sounds, *PRESS THE STOP BUTTON WITHIN ONE MINUTE AND THEN TAKE OUT THE BREAD CASE. REMOVE THE DOUGH FROM THE BREAD CASE.*
- CAUTION:
BE SURE TO PRESS THE STOP BUTTON IN TIME OR ANOTHER MIXING WILL START ONE MINUTE AFTER THE FIRST BUZZER SOUNDS.
6. Wrap the dough in plastic wrap and refrigerate for 2 hours before using.
 7. Roll & cut dough into noodles using a pasta machine, or on a floured surface, roll dough out to 1/4" thick. Cut into noodles of desired width with sharp knife.
 8. Cook pasta in rapidly boiling, salted water for 20 to 12 minutes. Do not overcook.

BUTTER COOKIES	Select the Mix Mode.
Sugar	1 Cup
Milk	3 Tbsp.
Egg (medium)	1
Margarine or Soft Butter	1 Cup
Vanilla Extract	1 tsp.
All Purpose Flour	3 Cups
Salt	1/2 tsp.
Baking Powder	1 1/2 tsp.

1. Allow the butter or margarine to soften at room temperature.
2. Attach the kneading blade to the bread case. Add the sugar, milk, vanilla extract, egg and the butter.
3. Select the Mix mode and press the START button.
4. In a separate bowl mix the flour, salt and baking powder together.
5. When the first buzzer sounds, add the flour mixture *WITHIN ONE MINUTE.*

CAUTION:

BE SURE TO DO THIS IN TIME OR ANOTHER MIXING WILL START ONE MINUTE AFTER THE FIRST BUZZER SOUNDS.

6. The bread machine will continue to mix for an additional 5 minutes.
7. When the second buzzer sounds, press the STOP button. Remove the bread case from the bread machine.
8. Using a rubber spatula, fold any unmixed flour into the dough.
9. Remove the dough from the bread case, wrap in plastic wrap and refrigerate for 1 hour.
10. Place the dough on a lightly floured surface, roll to about 1/4" thick.
11. Cut the cookies with a floured cookie cutter and place on a lightly greased cookie sheet.
12. Brush a little egg wash* on each cookie and bake at 400° F for about 5 to 9 minutes, or just until edges are slightly golden brown.

COOKIES

COCOA COOKIES

Select the Mix Mode.

Sugar	3/4 Cup
Eggs (medium)	2
Margarine or Soft Butter	1 Cup
Vanilla Extract	1 1/2 tsp.
All Purpose Flour	2 3/4 Cups
Baking Powder	1 tsp.
Unsweetened Cocoa	1/3 Cup

Makes approximately 1-1/2 dozen, 4" cookies.

1. Allow the butter or margarine to soften at room temperature.
 2. Attach the kneading blade to the bread case and add the sugar, eggs and the margarine or butter.
 3. Select the Mix mode and press the START button.
 4. In a separate bowl, mix the flour, baking powder and cocoa together.
 5. When the first buzzer sounds, add the vanilla extract and the flour/cocoa mixture *WITHIN ONE MINUTE*.
- CAUTION:
BE SURE TO DO THIS IN TIME OR ANOTHER MIXING WILL START ONE MINUTE AFTER THE FIRST BUZZER SOUNDS.
6. The bread machine will continue to mix for 5 minutes.
 7. When the second buzzer sounds, press the STOP button and remove the bread case from the bread machine.
 8. Use a rubber spatula to fold any unmixed flour into the dough.
 9. Remove the dough from the bread pan, wrap in plastic wrap and refrigerate for at least 1 hour.
 10. Place the dough on a lightly floured surface, roll to about 1/4" thick.
 11. Cut the cookies with a floured cookie cutter and place on a lightly greased cookie sheet.
 12. Brush a little egg wash* on each cookie. Top with almonds or hazelnuts. Bake at 350°F for about 12 minutes.

*Egg wash

1 beaten egg with 2 Tbsp. milk

RUM RAISIN COOKIES

Select the Mix Mode.

Sugar	3/4 Cup
Eggs (medium)	2
Margarine or Soft Butter	1 Cup
Rum Liquor*	1 Tbsp.
Raisins	3/4 Cup
All Purpose Flour	2 1/2 Cups
Baking Powder	1 1/2 tsp.

Makes approximately 3 dozen cookies.

1. In a separate bowl, mix the rum with the raisins, and set aside.
 2. Allow the butter or margarine to soften at room temperature.
 3. Attach the kneading blade to the bread case. Add the sugar, eggs and margarine or butter.
 4. Select the Mix mode and press the START button.
 5. In a separate bowl, mix the flour and baking powder together.
 6. When the first buzzer sounds, add the raisin rum mixture and the flour mixture *WITHIN ONE MINUTE*.
- CAUTION:
BE SURE TO DO THIS IN TIME OR ANOTHER MIXING WILL START ONE MINUTE AFTER THE FIRST BUZZER SOUNDS.
7. The bread machine will continue to mix for an additional 5 minutes.
 8. When the second buzzer sounds, press the STOP button. Remove the bread case from the bread machine.
 9. Use a rubber spatula to fold any unmixed flour into the dough.
 10. Use a tablespoon to scoop the dough from the bread case and drop onto a lightly greased cookie sheet.
 11. Bake at 350°F for about 12 minutes.

*A 1/2 Tbsp. brandy or rum-flavored extract may be substituted for the rum.