

REGAL

Kitchen Pro
COLLECTION



BREADMAKER GUIDE & COOKBOOK

Model No. K6743

MAKES A 1½ TO 2 POUND LOAF

KSPL14082

Printed in China

Introduction

Welcome to machine breadmaking! Now you can enjoy the homemade goodness of freshly baked bread without the time consuming mixing and kneading. And, there are no sticky bowls or floured boards to clean. The breadmaker does all the work for you in just one pan.

Before you start, please read the instructions and make certain you have all the proper measuring tools on hand. Although the machine does the work, you still have to do your part by using the correct ingredients and measuring accurately. . . using a soup spoon in place of a measuring spoon practically guarantees a failure. Other factors, such as the temperature of the ingredients and humidity can also affect the finished loaf. Even the brand of flour or yeast may alter the end result. Keep in mind, breadmaking is not a beauty contest. Even the not-so-perfect loaves are quite tasty. Your next loaf will probably be even better.

During our extensive testing and recipe development we simulated some less-than-ideal conditions and have attempted to tell you how to compensate for them. We've shared that information with you in this book. We know you'll find this added information useful and we encourage you to read it thoroughly and refer to it often, especially when making a recipe for the first time, or altering a recipe.

If there are three (or fewer) people in your household, you'll probably want to make one of the smaller loaf sizes when possible, so it doesn't get stale before you finish it. And, with the Kitchen Pro Breadmaker it's so easy to make fresh bread almost any time. Warm, homemade bread is a thoughtful gift for a friend who needs a "day brightener," or for a new neighbor. But be prepared - they'll want more!

Homemade bread is great -- and, making it in the Kitchen Pro Breadmaker is great fun!



**My Breadmaker Model Number
is: K6743**



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Before Using Your Breadmaker

IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS.
2. To protect against electrical hazards, do not immerse cord, plug or appliance in water or other liquids.
3. Do not touch hot surfaces. Use handles or knobs. Always use pot holders or oven mitts to handle hot bread pan or hot bread.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Avoid contacting moving parts.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
8. Do not use attachments not recommended or sold by the appliance manufacturer. This may cause fire, electrical shock or injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place appliance on or near a hot gas or electric burner or in a heated oven.
12. To disconnect, grip plug and pull from wall outlet. Never pull on the cord.
13. Do not use appliance for other than its intended use.
14. This product is intended for household use only.

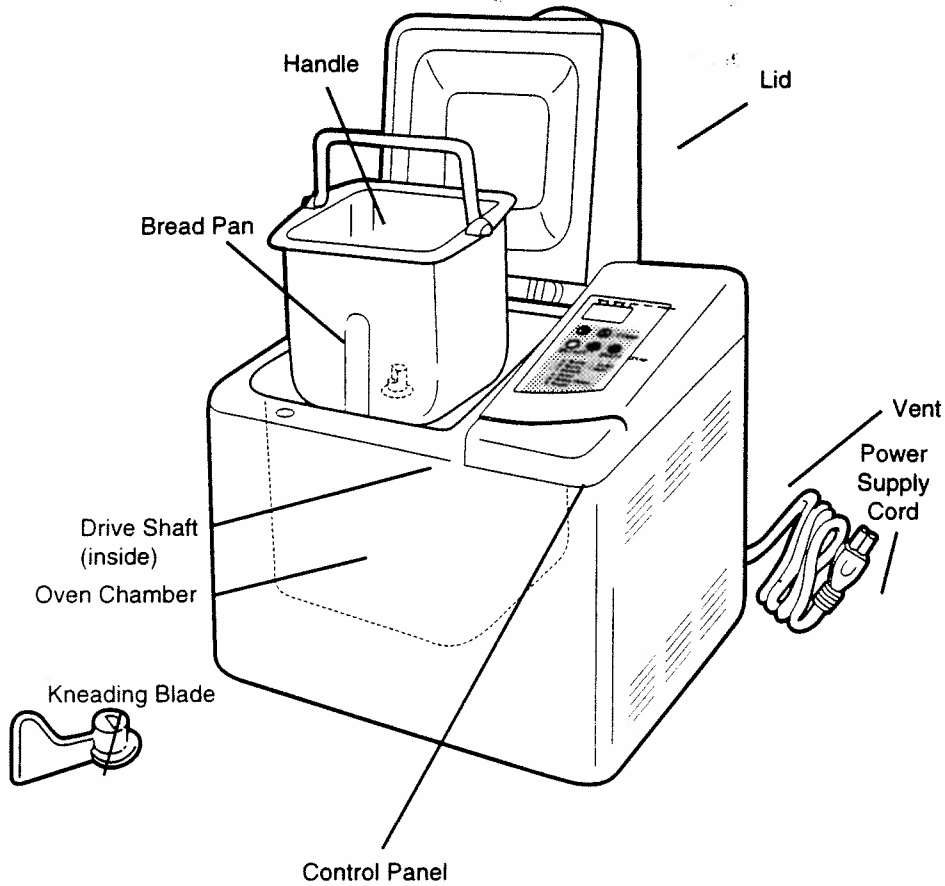
SAVE THESE INSTRUCTIONS

To reduce the hazard of potential shock, this item has a polarized plug (one blade is wider than the other), which will fit only one way in a polarized outlet. If the plug does not fit the outlet properly, turn the plug the other way; if it still does not fit, contact a qualified electrician for assistance. Never use this plug with an extension cord unless it fits properly. **DO NOT ATTEMPT TO DEFEAT THIS SAFETY FEATURE.**

Household Use Only

NOTICE: A short cord is provided to reduce the risks of becoming tangled in or tripping over a longer cord. Extension cords may be used if care is exercised in their use and the wattage rating is at least as great as the wattage stamped on the base of the appliance. If an extension cord is used, it should be arranged so that it will not drape over the counter or tabletop where it can be reached by children or tripped over accidentally.

Description of Parts



Caution for Use and Safety

Do not use breadmaker on a surface that is not heat resistant, or in an area that is exposed to direct sunlight.

Place the breadmaker to allow for 4 inches of clearance on all sides.

Plug it into a properly wired wall outlet (120 volts AC only). Keep the breadmaker away from babies and children. They might touch the control buttons and the breadmaker cover gets hot during operation.

Do not cover the breadmaker with anything during operation as this may cause a malfunction.

Do not open the lid unnecessarily or remove the dough during operation. The lid may be opened to add extra ingredients at the indicated time. Extra water or extra flour may be added during the first kneading cycle if dough appears too dry or too moist. (See Adjusting Recipes.)

Do not touch cover of breadmaker during operation. It will be hot.

Do not dent or damage the bread pan. The breadmaker will not operate properly. Call the toll-free number provided for replacement information.

Do not immerse the bread pan in water or wash it in a dishwasher. This could cause malfunction of the shaft, or rusting. To clean the outside of the pan, use a damp cloth.

Do not immerse the breadmaker, cord or plug in water at any time. This could cause an electrical shock or malfunction.

Settings

Large Light This setting is used to produce a 1.5 to 2 pound loaf in 3 hours, 10 minutes. Suitable for most breads except those with higher sugar or fat contents (see Sweet setting). Unit will signal 35 minutes after pressing Start indicating when any additional ingredients, such as dried fruits could be added. At the tone, 2:35 will show on display.

Large Dark Used to produce a darker crust in 3 hours, 20 minutes. Also ideal for breads without fats or oils, and/or which have a low sugar content which may have a very light colored crust on the light setting. Note: Dark is available only for the large size loaf. Unit will signal 35 minutes after pressing Start indicating when any additional ingredients, such as dried fruits should be added. At the tone, 2:45 will show on display.

Regular Light Select this setting for smaller loaves (recipes containing 2¼ - 3 cups flour). Bread is ready in 2 hours, 40 minutes. Unit will signal 35 minutes after pressing Start indicating when any additional ingredients, such as dried fruits could be added. At the tone, 2:05 will show on display.

French This unique French setting produces a heartier crust in 4 hours. It includes a third rise cycle and bakes at a slightly higher temperature which is ideal for French or Italian breads. No choice of loaf size.

Sweet This setting is made for breads containing high amounts of sugar, fats or protein (cheese, eggs), all of which increase browning. It produces a finished loaf in 3 hours, 30 minutes, includes a third rise cycle, and bakes at a lower temperature to avoid over-browning of the crust. No choice of loaf size. Unit will signal 20 minutes after pressing Start

indicating when any additional ingredients, such as dried fruits could be added. At the tone, 3:10 will show on the display.

Quick Bread

For any bread, such as banana, that uses a quick-acting leavening agent, usually baking powder or baking soda instead of yeast. Will mix and bake a loaf in 2 hours. Quick breads do not require kneading or rising; after they are mixed, they can be baked immediately. They will not rise as high as traditional yeast breads.

Whole Wheat

Offers longer rising and punch down cycles to accommodate the slower rising action of breads containing more than 50% whole wheat flour. Total cycle time is 4 hours 20 minutes.

Dough

The Dough setting is used to prepare dough for rolls, specialty breads, pizza, etc., which are shaped by hand, allowed to rise a final time and then baked conventionally. When the dough is ready (display reads 1 hour, 30 minutes), you will hear three beeps, which is your signal to remove the dough and proceed with hand shaping, etc. (See chapter on Using The Dough Setting.) Unit will signal 35 minutes after pressing start indicating when any additional ingredients, such as dried fruits could be added. At the tone, :55 will show on display.

Note: The audible signal for adding raisins or other dried fruits applies to the following settings: Large Light, Large Dark, Regular Light, Sweet and Dough. There is no audible signal on French, Whole Wheat or Quick Bread settings.

Cycle Times

CYCLE SETTINGS AND TIMES								
	1 Large Light	2 Large Dark	3 Regular Light	4 French	5 Sweet	6 Quick Bread	7 Whole Wheat	8 Dough
Use Timer	Yes	Yes	Yes	Yes	No	No	Yes	No
1st. Knead	11 min. 30 sec.	11 min. 30 sec.	11 min. 30 sec.	25 min.	25 min.	16 min.	11 min. 30 sec.	11 min. 30 sec.
1st Rise	15 min.	15 min.	15 min.	45 min.	60 min.	N/A	30 min.	15 min.
Punch Down	N/A	N/A	N/A	7 sec.	19 sec.	N/A	N/A	N/A
2nd Knead	13 min. 30 sec.	13 min. 30 sec.	13 min. 30 sec.	N/A	N/A	N/A	13 min. 30 sec.	13 min. 30 sec.
2nd Rise	45 min.	45 min.	25 min.	30 min.	30 min.	N/A	60 min.	50 min.
Punch Down	19 sec.	19 sec.	14 sec.	2 sec.	7 sec.	N/A	2 sec.	19 sec.
3rd Rise	55 min.	55 min.	55 min.	65 min.	50 min.	N/A	35 min.	N/A
Punch Down	N/A	N/A	N/A	N/A	N/A	N/A	2 sec.	N/A
4th Rise	N/A	N/A	N/A	N/A	N/A	N/A	50 min.	N/A
Time To Fruit/Nut Cycle								
Time On Panel When Signaled	2:35	2:45	2:05	—	3:10	—	—	:55
Bake	50 min.	60 min.	40 min.	75 min.	45 min.	1 hr. 44 min.	60 min.	N/A
Total Time	3 hours 10 min.	3 hours 20 min.	2 hours 40 min.	4 hours	3 hours 30 min.	2 hours	4 hours 20 min.	1 hour 30 min.

Display Information

You should always use the breadmaker in a room that is free of drafts, and is at least 55°F/13°C, but not warmer than 90°F/32°C. Do not use breadmaker in an unheated garage, outdoors, near a heat vent, or in direct sunlight. Generally the display window will tell you what is happening with your breadmaker. Here are some points to consider.

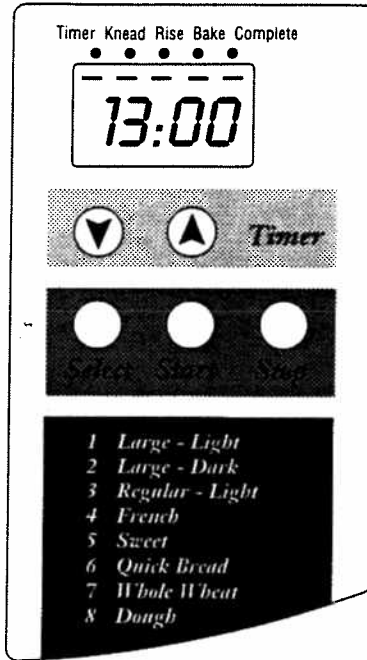
Message	Reason	Solution
E:01 Flashing	Oven chamber is too warm, above 100°F/38°C.	Open cover, remove bread pan and allow to cool with cover open. The unit will tone when cool enough to restart.
E:02 Flashing	Oven chamber is too cool, below 14°F/-10°C.	Move the breadmaker to a warmer place. Open cover to allow oven chamber to warm up.
H:00 Flashing	Oven chamber is too warm during the rising cycle(s). Breadmaker could be in direct sunlight or near heat vent.	Move breadmaker to a cooler location.
0:00 Flashing	Just plugged in.	Press the Select button to set the desired setting.
0:00 Flashing	Power interruption.	Unplug and restart.
0:00	Cycle complete.	Press Stop button and unplug breadmaker.

Before Calling for Service

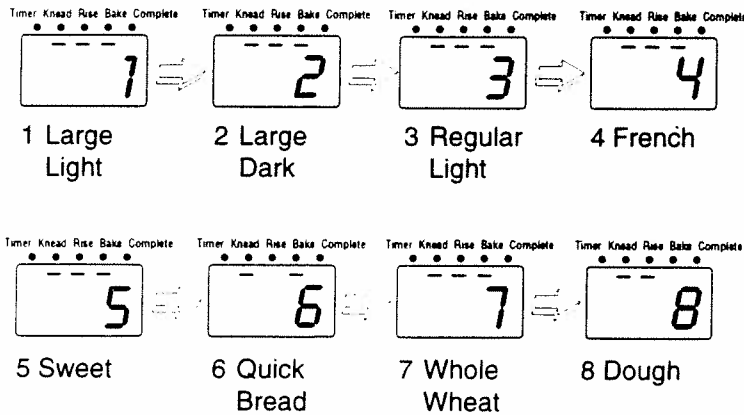
Problem	Solution
The unit does not operate after pushing the Start button.	<ul style="list-style-type: none"> ● Unplugged. ● Setting was not selected. ● Did not push Stop to clear display.
Timer can't be set.	<ul style="list-style-type: none"> ● The Sweet, Quick Bread or Dough Cycle was selected. (The timer cannot be used on these settings.)
The bread rose too high.	<ul style="list-style-type: none"> ● Too much yeast or moisture.
The bread didn't rise high enough.	<ul style="list-style-type: none"> ● Too much flour.

Control Panel

The control panel is designed to perform several functions. The LCD display indicates completion time. The various buttons are used to set the functions and to start and stop the breadmaker. The buttons should be pressed firmly. A soft "beep" sound is made as a button is pressed and the function advances. A flashing bar indicates cycles which action is being performed. A solid bar indicates cycles to be performed.



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



To bake bread immediately (without use of timer):

● **SELECT Button**

Press Stop to clear display, then press Select to choose the setting you desire. Each time the Select button is pressed, the setting advances in the following sequence:

Setting	Display
1. Large Light	3:10
2. Large Dark	3:20
3. Regular Light	2:40
4. French	4:00
5. Sweet	3:30
6. Quick Bread	2:00
7. Whole Wheat	4:20
8. Dough	1:30

The number next to the menu choice will appear on the display.

● **START Button**

Press Start to begin the process of the setting you selected. The time for a finished loaf will appear on the display.

● **STOP Button**

Press Stop to turn off the power when baking is completed and you are ready to remove the bread. Or, press Stop if you decide to make a change, or to stop baking. To take effect, you must hold down the button for two or three seconds. You will hear a beep indicating contact has been made and the display will be dark.

To check which cycle has been selected while breadmaking is in progress, press Select. The cycle number will appear on the display. Release the Select button and time remaining for the cycle will reappear on the display.


Set Timer For Delayed Baking


● **TIMER Set Button**

Before setting timer you must select desired setting. Each time the Select button is pressed, the setting advances in the following sequence: Large Light, Large Dark, Regular, French or Whole Wheat. Delayed baking will not work for the Sweet, Quick Bread or Dough settings.

Enter how many hours from now you want fresh baked bread ready. If it is 7 PM and you want bread ready at 7 AM, enter 12 hours; 00 minutes.

Press the ▲ button until the correct length of time appears on the display.

 Each time this button is pressed, the timer setting will advance 10 minutes.

 Each time this button is pressed, the timer setting will go back 10 minutes.

If you go past the desired time, merely press the ▼ button to go back to desired time.

If you hold the button down it will advance or reverse the setting quickly.

Note: Not all recipes are suitable for delayed baking because ingredients like fresh milk or eggs could spoil. One of the following cycles must be selected before setting delayed bake time: Large Light, Large Dark, Regular, French or Whole Wheat.

You can set the timer for as short as 3 hours, 10 minutes or as long as 13 hours.

Press Start to start the timer. When the bar under Timer begins flashing, the timer is activated and will start counting down.

Tips for Making Bread

■ **Measuring With Standard Measures**

Measure ingredients exactly. Dry ingredients: Spoon into standard dry measuring cup or spoon until overflowing. Level off with straight-edged spatula.

Brown sugar or shortening: Press firmly into standard dry measuring cup, or measuring spoon. Level off with straight-edged spatula.

Liquid ingredients: Place standard liquid measuring cup (8 fluid ounces) on level surface. Fill to specified mark and check measurement at eye level, top of liquid should be even with indicator line on the cup.

■ **Hints for better bread**

- Use only fresh ingredients.
- **Timer:** When using the timer for delayed baking in warm weather conditions, you may need to reduce the yeast by 1 to 2 teaspoons, and use only half the amount of sugar called for in the recipe, to prevent over-rising.
- For best results always allow bread to cool before slicing. To slice warm bread, use a sharp serrated-edge knife or electric knife.
- After cooling bread completely on a wire rack, store immediately in a tightly sealed plastic bag, plastic wrap or covered container. Do not store in the refrigerator, as this will cause the bread to dry out faster.
- For longer storage, tightly seal bread in a moisture-proof wrap or bag, and store in freezer.
- **Cheese** melts into liquid during baking. Allow for that by reducing liquid when adding cheese to a recipe. Do not *pack* grated cheese into the measuring cup. Lightly spoon into cup.
- Before measuring **honey or molasses**, oil the measuring spoon or cup with cooking oil. The syrup easily runs off the utensil.
- Add **spices and herbs** after flour, away from liquid to avoid altering the liquid/flour action.
- To make yeast breads last longer and be slightly higher, use water in which you've cooked potatoes and cooled to room temperature (70-80°F/21-27°C).
- **Temperature:** If making bread in a cool room (under 65°F/18°C), use warmer water (100-110°F/38-43°C).

- There are a number of **bread mixes** available on the market which can also be used in your Kitchen Pro Breadmaker. Follow the package instructions. Set the loaf size on machine to match the loaf size of the mix. Do not exceed the bread pan capacity.
- **Eggs:** If you wish to add an **egg** to a recipe that does not call for one, crack an egg into a liquid measuring cup, then fill it with liquid to level specified in the recipe.
- To substitute dry milk for fresh, use approximately 2 tablespoons dry milk plus 1 cup of water for every cup of milk.

Recipe Conversions

Most of your old family favorites as well as your new bread recipes can be prepared in the Kitchen Pro Breadmaker. Here are some recipe conversion tips:

1. If your recipe yields two conventional loaves, cut the recipe in half to make one loaf. The breadmaker only makes one loaf at a time.
2. Do not exceed the maximum flour amounts for the loaf size selected. As a guide follow amount given.
 - 1.0 lb. loaf = about 2¼ cups flour
 - 1.5 lb. loaf = about 3 cups flour
 - 2.0 lb. loaf = about 4 cups of flour
 - 2.5 lb. loaf = about 5 cups of flour

Use the recipes in this book as your guide when converting or adapting other recipes.

3. Always measure and add water and other liquids first, followed by the salt. Then measure dry ingredients into the bread pan in the order listed. Finally place active dry yeast on top of dry ingredients, avoiding contact with the liquid and salt. The order in which ingredients are added is important, especially when using the timer. The yeast must remain dry until the unit begins mixing.
4. **NOTE:** Fresh milk, cream, eggs, sour cream, etc., should not be used if using the timer on your breadmaker for delayed baking. Ingredients may spoil before baking takes place.

High Altitude Adjustments

At altitudes above 3,000 feet, flour tends to be drier and absorbs less liquid. Slightly more liquid or less flour may be required.

Dough rises faster at higher altitudes. Either sugar, yeast or liquid should be adjusted slightly to prevent over-rising. See Table for guidelines.

Adjustment	Altitude		
	3,000 ft.	5,000 ft.	7,000 ft.
Reducing yeast. For each teaspoon, decrease by:	1/8 tsp.	1/8 - 1/4 tsp.	1/4 tsp.
Reducing sugar. For each tablespoon, decrease by:	0-1 tsp.	0-2 tsp.	1-3 tsp.
Increasing liquid. For each cup, add:	1-2 tbsp.	2-4 tbsp.	3-4 tbsp.

NOTE: Since every recipe is different, some experimentation may be necessary to give you the desired result.

Equivalents					
Cup = Fluid Ounces = Tablespoons = Teaspoons = Milliliters					
1	=	8	=	16	= 48 = 240
7/8	=	7	=	14	= 42 = 210
(3/4 + 2 Tbsp.)					
3/4	=	6	=	12	= 36 = 180
2/3	=	5 1/3	=	10 2/3	= 32 = 158
5/8	=	5	=	10	= 30 = 150
(1/2 + 2 Tbsp.)					
1/2	=	4	=	8	= 24 = 120
1/3	=	2 2/3	=	5 1/3	= 16 = 79
1/4	=	2	=	4	= 12 = 60
1/8	=	1	=	2	= 6 = 30
		1	=	3	= 15
		1/2	=	1 1/2	= 7.5

Adjusting Recipes

Weather conditions, storage of ingredients, the temperature of ingredients and exactness of measuring ingredients can alter the size, shape or texture of the bread. Once you recognize the cause, adjustments can be made to compensate for variables.

About 5 minutes after you press Start, lift the cover and check the contents of the bread pan. The ingredients will be mixing and starting to form a ball. The dough ball should have an even consistency, if not, an adjustment may be necessary.

When making bread by hand, the old fashioned way, the amount of flour is the control for adjusting. For example, most conventional bread recipes read: 6 to 7 cups flour. That 1 cup difference is the allowance to adjust the dough to the correct consistency. In the Regal Breadmaker. We recommend using the liquid amount to make the adjustment. Start with the least amount of liquid in your recipe. Make the adjustment, adding 1 table-spoon at a time, during the first knead cycle while the machine is still kneading.

If adjusted ingredient didn't completely mix into the dough, press Stop (hold down the button until the display clears). Restart, by pressing the select button to reach the desired setting then press Start.

If the baked loaf falls while baking, too much liquid was used. Next time, reduce liquid by one or two tablespoons. If the bread is small, heavy or has a dense, moist texture, the dough was too dry. Next time, increase liquid.

Not all recipes will produce the same size loaf. When using whole grain flours, wheats and grains, the loaf will be shorter.

Dry Dough

If your breadmaker begins to "knock" while kneading, the dough is too dry. This may occur during cold months. Simply add warm water (100-110°F/38-43°C), 1 tablespoon at a time, until the dough looks soft and smooth.

A dough that is dry will remain in a dense ball irregularly shaped instead of a soft ball. When baked, dry doughs will have an uneven or irregular top, possibly cracked, and the finished loaf will be short.

At the end of the kneading, the dough should be soft enough to very slowly relax toward the corners of the bread pan. As the dough rises, it fills into the corners.

When using the Dough cycle, the dough can be a little wetter than when you bake bread in the machine. Because it will be removed and shaped by hand, the dough should be manageable, not sticky.

Moist Dough

If the dough contains too much liquid, it will look more like batter rather than dough. If too wet, the dough may rise okay, but then fall during the bake cycle. Or, it could over-rise and "mushroom" over the bread pan, or hit the cover.

If the dough looks too wet and sticky, add flour during the initial mix cycle, 1 tablespoon at a time, until the dough forms a soft pliable ball.

Flour also absorbs moisture from the air, so you may need to adjust the liquid to compensate for humidity and altitude.

Sources for Ingredients

Sources (For Gluten, Whole Grains and other Ingredients)

Bob's Red Mill
5209 S.E. International Way
Milwaukie, Oregon 97222
(503) 654-3215

Jaffe Brothers
P.O. Box 636
Valley Center, CA 92082
(619) 749-1133

Walnut Acres
Dennis Creek, PA 17862
(800) 433-3998

Sources (For Gluten Free and Wheat Free Flours)

Ener-G Foods, Inc.
P.O. Box 84487
Seattle, WA 98124
(800) 331-5222

Gluten Free Pantry
22 Kreiger Lane
Glastonbury, CT 06033
(203) 633-3826

Garden Spot Distributors
438 White Oak Road
New Holland, PA 17551
(800) 829-5100

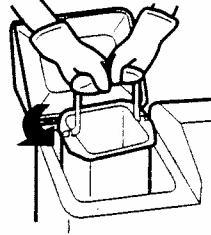
TAD Enterprises
9356 Pleasant
Tinley Park, IL 60477
(800) 438-6153

Operating Instructions

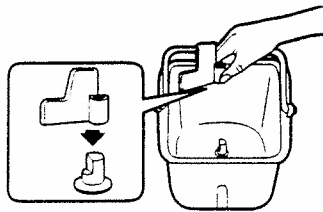
Before using your breadmaker for the first time, wash inside of bread pan and kneading blade with hot, soapy water; rinse and dry thoroughly. Using a damp dishcloth or sponge, wipe exterior of bread pan, inside of lid and exterior of breadmaker. Do not immerse bread pan or breadmaker in water.

To bake a loaf of bread using the standard settings (numbers 1 - 7).

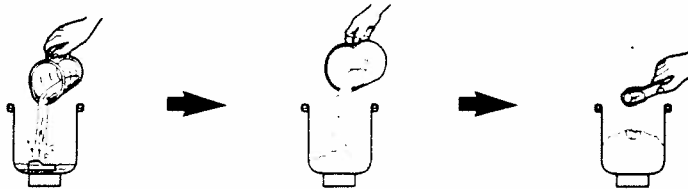
1. Open the lid and remove the bread pan. To remove the bread pan, grasp both sides of the handle and turn counterclockwise (in the direction of arrow marked "Remove").



2. Remove any crumbs that may be on the drive shaft. Position the kneading blade on the drive shaft as shown. If the blade is not securely positioned, the ingredients will not be mixed or kneaded properly.



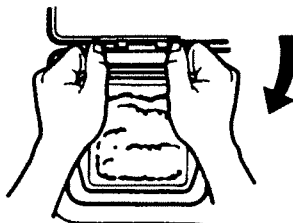
3. All ingredients should be at room temperature (70-80°F/21-27°C). Always measure ingredients into bread pan in the order listed in the recipe.
 - A. Always measure and add the water or other liquids, first, except where otherwise directed.
 - B. Then, add salt, flour and other dry ingredients, except yeast.
 - C. Add yeast last to keep it dormant. It is very important to keep the yeast dry and away from the salt, especially when using the timer. Do not mix. See illustrations below.



When using the timer (see page 24), make a small "well" in the mound of flour and pour the dry yeast into it. Do not let the yeast touch the water or salt as the dough may not rise properly. The water will activate the yeast before the ingredients are properly mixed and kneaded.

NOTE: When the room temperature is under 65°F/18°C, use lukewarm water (about 100-110°F/38-43°C) to assist the yeast fermentation.

4. Wipe water or other spills from the outside of the bread pan. Place the bread pan into the oven chamber with the pan turned a little counterclockwise. To lock pan in position, turn the pan clockwise (in the direction marked "Lock" on the pan). Make sure the pan has been set securely in the oven chamber to ensure proper mixing and kneading.



5. Close the lid.
6. Plug into outlet. The number "0 00" will flash on the display.



7. Press Stop to clear the display.
8. To choose the proper setting, press the Select button to reach the desired setting: Number 1 - 7 will appear in window depending on menu cycle selected. Each time the button is pressed you will hear a beep and the number on the display will advance.
9. Press Start. The read-out on the display will begin counting down the minutes from the amount of time required for the setting you have selected. To check the setting you have chosen at any time during operation, press the Select button and the setting number will appear on the display. When baking is finished, the buzzer will sound three times and the display will read "0 00".

Display Information at Start

# On Display	Setting	Time
1	Large Light	3:10
2	Large Dark	3:20
3	Regular Light	2:40
4	French	4:00
5	Sweet	3:30
6	Quick Bread	2:00
7	Whole Wheat	4:20
8	Dough	1:30

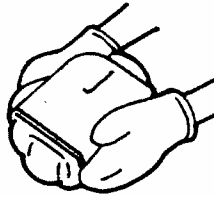
Caution: Steam will escape when the lid is opened. Use a pot holder or oven mitts to open lid to avoid steam burns.

10. When the buzzer stops, press the Stop button and carefully open the lid of the breadmaker. To remove the bread pan (with potholders or oven mitts), lift the handle and grasp with both hands. Turn bread pan counter clockwise to "unlock" and lift pan out of breadmaker.



Place bread pan on heat-proof surface.

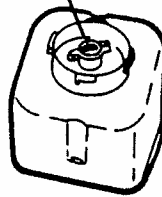
11. Remove bread from the bread pan as soon as possible after baking. If left in the pan the crust will become soggy and the flavor will be reduced. Place bread on a wire rack to cool before slicing.



Using potholders or oven mitts, hold the bread pan upside down and gently shake it to remove the bread. The surface of the bread pan is slippery so be sure you have a firm grip.

If the bread cannot be easily removed, using an oven mitt or potholder, turn the drive shaft on the bottom of the bread pan in both directions to loosen the bread.

Drive Shaft



Caution: The drive shaft will be hot.

If the kneading blade comes out with the bread, use a plastic or wooden utensil to remove it from the bread to avoid scratching the nonstick surface.

CAUTION: The kneading blade will be hot! Do not attempt to remove it with bare hands.

12. Remove Plug from outlet.

When removing the plug, always grasp the plug itself and do not pull on the cord.



To Clean Breadmaker

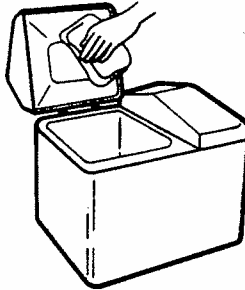
Unplug the breadmaker and allow it to cool before cleaning.

NEVER use scouring powder, steel wool pads, or other abrasive materials. And, NEVER use any chemicals such as benzine, paint thinner, alcohol, etc.

Body

DO NOT IMMERSE
BREADMAKER IN WATER

- Clean your breadmaker, inside and outside, by wiping it with a soft cloth using water and a mild detergent.
- After each use remove crumbs from the baking chamber with a damp cloth.

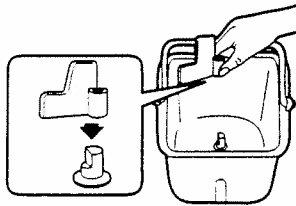


Bread pan/Kneading blade

- Wash inside of bread pan and kneading blade with warm, soapy water; rinse and dry thoroughly. Do not immerse base of bread pan in water as this could cause the drive shaft to malfunction.

DO NOT USE METAL
OBJECTS TO CLEAN THE
BREAD PAN.

- As with any of the non-stick cooking utensils in your kitchen, treat the bread pan gently. Do not use metal objects or steel wool, etc., to clean it.
- If the kneading blade has stuck to the drive shaft, pour warm water in the pan and let stand 15-20 minutes to loosen it.
DO NOT USE EXCESSIVE FORCE.
- If the hole of the kneading blade is filled with dough, clean it with a wooden toothpick or small brush.



NOTE: The coating inside the bread pan may change color after repeated use. This is caused by heat, moisture and steam, and will not affect the performance of the unit, or the release properties.

Cleaning Help for Over-rising

- If the bread over-rises and sticks to the inside of the lid, extra cleaning will be necessary. Here's help. Unplug your breadmaker and, using a nylon spatula, scrape all loose dough from inside the lid. Move breadmaker to countertop next to kitchen sink; place on backside with lid hanging over the sink. Use a pastry brush to "sweep" crumbs from inside of breadmaker and around the hinges. Wipe inside of breadmaker with a damp cloth. Support lid with one hand and, using a wet dishcloth or sponge, soak all remaining dry or burned-on dough to loosen. Use a plastic scrub pad to remove any stubborn spots. Do not use abrasive cleansers or metal scouring pads which could damage the finish. Rinse well with a wet dishcloth or sponge and dry thoroughly. If any water has accumulated in the vent of the lid, wipe with a dishcloth or sponge to prevent it from running down the inside or outside of the breadmaker when you stand the unit upright and close the lid.

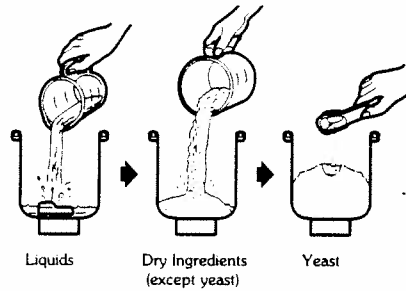
Storage

- Cool breadmaker completely. Wipe off crumbs and moisture before storing.

How To Use Timer

1. Measure ingredients into bread pan in the sequence specified in the recipe.

STOP



SELECT

2. Press Stop to clear display then select the desired setting: Large Light, Large Dark, Regular Light, French or Whole Wheat. Timer cannot be used for Sweet, Quick Bread or Dough settings.

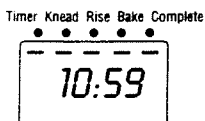
TIMER
 ▼ ▲

3. To set Timer, press ▲ until the number of hours and minutes to finished bread appears on the display. The time advances in 10-minute increments. If you hold down either button, the numbers advance quickly. If you go past the

desired hours and minutes, simply press ▼ to go backwards in 10-minute increments.

Example:

If the time is now 8:00 PM and you want the bread to be ready at 7:00 AM, that is 11 hours from now, so press the ▲ until 11:00 appears on the display, press Start.



4. To check which setting you have chosen at any time during operation, press the Select button.
5. Press Start. The bar below timer on the panel will flash and time will begin counting down. The breadmaker will automatically start mixing at precisely the right moment and you will have hot, baked bread at the selected time. **If you forget to press Start, the timer will not work.**

Important:

- Do not use fresh milk, eggs or fruit and vegetable purees when using the timer. They could spoil.
- Always add carefully-measured ingredients in the same sequence: liquids, dry ingredients and yeast.
- When using the timer cycle for more than a couple of hours, during times of high humidity or hot weather, cut the liquid by one or two tablespoons to reduce the possibility of over-rising. Salt may be increased by 1/8 to 1/4 teaspoon to keep the dough from rising too quickly and falling. Sugar can also be reduced by up to half the amount called for in the recipe. Note: The yeast must be kept away from the liquid and the salt.

Bread Recipes

important

Weather conditions such as temperature, altitude or accuracy in measuring can affect the outcome of a loaf. In order to allow you to compensate we have created each recipe with a liquid range.

We recommend you start with the smaller amount of liquid. Allow unit to mix for a few minutes before checking the dough consistency. If the dough is dense, irregularly shaped or the unit is making a knocking noise, add 1 teaspoon of water at a time until the dough is soft and pliable.

Classic White

Settings 1, 2, or 3/Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

Regular

7 - 9 ounces
 1 teaspoon
 1 tablespoon
 3¼ cups
 1½ tablespoons
 1½ tablespoons
 1¾ teaspoons

Water
 Salt
 Butter or Margarine
 Bread Flour
 Sugar
 Dry Milk
 Active Dry Yeast

Large

10 - 12 ounces
 1¾ teaspoons
 2 tablespoons
 4 cups
 2 tablespoons
 2 tablespoons
 2½ teaspoons

Press Stop to clear display. Select desired setting; 1, 2, or 3. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

Oatmeal

Settings 1, 2, or 3/Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

Regular

7 - 9 ounces

1 teaspoon

1½ tablespoons

1 tablespoon

½ cup

2½ cups

1¾ teaspoons

Water

Salt

Honey

Butter or Margarine

Quick Cook Oats

Bread Flour

Active Dry Yeast

Large

9 - 11 ounces

1½ teaspoons

2 tablespoons

1½ tablespoons

⅔ cup

¾ cups

2 teaspoons

Press Stop to clear display. Select desired setting: 1, 2, or 3. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

Raisin

Settings 1, 2, or 3/Not For Timer

All ingredients at room temperature (70-80°F/21-27°C)

Regular

7 - 9 ounces

1 teaspoon

1½ tablespoons

3 cups

2 tablespoons

1½ tablespoons

1 teaspoon

1¾ teaspoons

¾ cup

Water

Salt

Butter or Margarine

Bread Flour

Sugar

Dry Milk

Cinnamon

Active Dry Yeast

Raisins

Large

9 - 11 ounces

1½ teaspoons

2 tablespoons

4 cups

3 tablespoons

2 tablespoons

1½ teaspoons

2¼ teaspoons

1 cup

Press Stop to clear display. Select desired setting: 1, 2, or 3. Press Start. When unit signals and the display reads 2:35 for large Light, 2:45 for large dark or 2:05 for regular, add raisins a few at a time. When unit tones again and the display reads 0:00, press Stop and remove the bread.

◆

Pumpernickel Settings 1, 2, or 3/Not For Timer

All ingredients at room temperature (70-80°F/21-27°C)

Regular

3 ounces
 3 - 5 ounces
 1 teaspoon
 2 tablespoons
 ½ tablespoon
 2 cups
 ¾ cup
 ½ teaspoon
 ½ tablespoon
 2 teaspoons

Milk
 Water
 Salt
 Molasses
 Butter or Margarine
 Bread Flour
 Rye Flour
 Onion Powder (optional)
 Cocoa
 Active Dry Yeast

Large

4 ounces
 4 - 6 ounces
 1½ teaspoons
 ¼ cup
 1 tablespoon
 2¼ cups
 1 cup
 1 teaspoon
 1 tablespoon
 2¼ teaspoons

Press Stop to clear display. Select desired setting: 1, 2, or 3.
 Press Start. When unit signals and the display reads 0:00, press
 Stop and remove the bread.

◆

Honey Grain Settings 1, 2, or 3/Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

Regular

8 - 10 ounces
 1 teaspoon
 2 tablespoons
 1½ tablespoons
 2¼ cups
 1¼ cups
 ½ cup
 2 teaspoons

Water
 Salt
 Butter or Margarine
 Honey
 Bread Flour
 Whole Wheat Flour
 Quick Cook Oats
 Active Dry Yeast

Large

10 - 12 ounces
 1½ teaspoons
 2½ tablespoons
 2 tablespoons
 2½ cups
 1½ cups
 ⅔ cup
 2¼ teaspoons

Press Stop to clear display. Select desired setting: 1, 2, or 3.
 Press Start. When unit signals and the display reads 0:00, press
 Stop and remove the bread.

Honey Wheat

Settings 1, 2, or 3/Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

Regular

¾ cup
1½ tablespoons
6 - 8 ounces
1 teaspoon
2 tablespoons
1 tablespoon
2¾ cups
1¾ teaspoons

Wheat Flakes
Wheat Bran
Water
Salt
Honey
Butter or Margarine
Bread Flour
Active Dry Yeast

Large

1 cup
2 tablespoons
7 - 9 ounces
1¼ teaspoons
3 tablespoons
1½ tablespoons
3½ cups
2¼ teaspoons

Press Stop to clear display. Select desired setting: 1, 2, or 3. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

Cracked Wheat

Settings 1, 2, or 3/Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

Regular

7 - 9 ounces
1 teaspoon
2 teaspoons
1½ tablespoons
2 cups
1 cup
⅓ cup
1¾ teaspoons

Water
Salt
Butter or Margarine
Honey
Bread Flour
Whole Wheat Flour
Cracked Wheat
Active Dry Yeast

Large

9 - 11 ounces
1½ teaspoons
1½ tablespoons
2 tablespoons
2¼ cups
1¼ cups
½ cup
2¼ teaspoons

Press Stop to clear display. Select desired setting: 1, 2, or 3. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

Deluxe White Settings 1, 2, or 3/Not For Timer

All ingredients at room temperature (70-80°F/21-27°C)

Regular		Large
8 - 10 ounces	Milk	10 - 12 ounces
1 teaspoon	Salt	1½ teaspoons
1½ tablespoons	Butter or Margarine	2 tablespoons
¾ cups	Bread Flour	4 cups
1 tablespoon	Sugar	1½ tablespoons
1¾ teaspoons	Active Dry Yeast	2¼ teaspoons

Press Stop to clear display. Select desired setting: 1, 2, or 3. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

Rye Settings 1, 2, or 3/Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

Regular		Large
7 - 9 ounces	Water	9 - 11 ounces
1 teaspoon	Salt	1½ teaspoons
1 tablespoon	Vegetable Oil	1½ tablespoons
1½ tablespoons	Honey	2 tablespoons
½ teaspoon	White Vinegar	1 teaspoon
2 cups	Bread Flour	3 cups
1 cup	Rye Flour	1 cup
1½ tablespoons	Powdered Buttermilk	2 tablespoons
1 tablespoon	Caraway (optional)	1½ tablespoons
½ tablespoon	Vital Gluten	1 tablespoon
1¾ teaspoons	Active Dry Yeast	2 teaspoons

Press Stop to clear display. Select desired setting: 1, 2, or 3. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

Sourdough

Settings 1 or 2/Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

Sourdough Starter	10 ounces
Warm Water	3 - 5 ounces
Salt	1¼ teaspoons
Bread Flour	3¼ cups
Sugar	3 tablespoons
Active Dry Yeast	1½ teaspoons

Press Stop to clear display. Select desired setting: 1 or 2. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

Sourdough Starter

2¼ teaspoons active dry yeast
16 ounces warm water
2 cups All-Purpose or Bread Flour

In a 2 quart glass bowl, mix yeast and warm water; let stand 10 minutes. Add flour, mixing until thick batter forms. Batter need not be smooth. Cover tightly with plastic wrap and let stand in warm place for 24 hours. Stir mixture. Reseal with plastic. Place mixture in a warm place for 2 - 3 days or until it bubbles and smells sour. Refrigerate.

Maintaining Sourdough Starter

After using a portion of starter, replenish with equal amounts of flour and warm water. For example, if 10 ounces (1¼ cups) of starter were removed to make bread, replenish remaining starter with 10 ounces (1¼ cups) warm water and 10 ounces (1¼ cups) flour. Stir well to blend, cover and let stand in warm place until bubbly, 3 to 5 hours. Store batter sealed in glass container in refrigerator.

Hints for successful sourdough baking

1. Always make starter in a glass container. Never store in metal or use metal utensils. The starter will react to the metal.
2. All ingredients, including starter should be room temperature. Cold ingredients slow down the starter's action.
3. When removing starter, always replenish it. Let stand at room temperature for 3 - 4 hours, until mixture bubbles. Seal and refrigerate.
4. If starter separates, stir until blended before using.

Yogurt Rye

Setting 4/Not For Timer

All ingredients at room temperature (70-80°F/21-27°C)

Water	4 - 6 ounces
Salt	1½ teaspoons
Large Egg	1
Plain Yogurt	½ cup
Butter or Margarine	2 tablespoons
Molasses	2 tablespoons
Bread Flour	2½ cups
Rye Flour	1½ cups
Caraway (optional)	1½ tablespoons
Baking Soda	¼ teaspoon
Active Dry Yeast	2¼ teaspoons

Press Stop to clear display. Press Select until 4 appears on the display for the French setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

Italian Herb

Setting 4/Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

Water	7 - 9 ounces
Salt	1 teaspoon
Vegetable Oil	1½ teaspoons
Bread Flour	3 cups
Grated Parmesan Cheese	¼ cup
Dried Parsley	1 tablespoon
Sugar	2 teaspoons
Dried Onion Flakes	2 teaspoons
Basil	½ teaspoon
Garlic Powder	½ teaspoon
Active Dry Yeast	2 teaspoons

Press Stop to clear display. Press Select until 4 appears on the display for the French setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

French**Setting 4/Timer OK**

All ingredients at room temperature (70-80°F/21-27°C)

Water	8 - 10 ounces
Salt	1½ teaspoons
Vegetable Oil	2 tablespoons
Bread Flour	4 cups
Sugar	2 teaspoons
Active Dry Yeast	2 teaspoons

Press Stop to clear display. Press Select until 4 appears on the display for the French setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

Country White**Setting 5/Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

Milk	7 - 9 ounces
Salt	1½ teaspoons
Large Egg	1
Butter or Margarine	1½ tablespoons
Bread Flour	4 cups
Sugar	3 teaspoons
Active Dry Yeast	2 teaspoons

Press Stop to clear display. Press Select until 5 appears on the display for the Sweet setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

Fruit & Nut**Setting 5/Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

Orange Juice	5 - 7 ounces
Salt	1 teaspoon
Large Egg	1
Vegetable Oil	1 tablespoon
Apricot Jam	2 tablespoons
Bread Flour	3½ cups
Grated Lemon Peel (optional)	¼ teaspoon
Active Dry Yeast	2 teaspoons
Chopped Apricots	¼ cup
Raisins	¼ cup
Chopped Nuts	¼ cup

Press Stop to clear display. Press Select until 5 appears on the display for the Sweet setting. Press Start. When unit signals and the display reads 3:10, add apricots, raisins and nuts a few at a time. When unit signals and the display reads 0:00, press Stop and remove the bread.

Apple Walnut**Setting 5/Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

Unsweetened Apple Juice	7 - 9 ounces
Salt	1 teaspoon
Butter or Margarine	3 tablespoons
Large Egg	1
Bread Flour	4 cups
Chopped Walnuts	½ cup
Packed Brown Sugar	¼ cup
Cinnamon	1¼ teaspoons
Baking Soda	½ teaspoon
Active Dry Yeast	2 teaspoons

Press Stop to clear display. Press Select until 5 appears on the display for the Sweet setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

Buttermilk Rye

Setting 5/Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

	<i>Large</i>
Buttermilk	8 ounces
Water	1 - 2 ounces
Salt	1½ teaspoons
Large Egg	1
Vegetable Oil	1 tablespoon
Molasses	2 tablespoons
Bread Flour	2½ cups
Rye Flour	1 cup
Baking Soda	¼ teaspoon
Active Dry Yeast	2 teaspoons

Press Stop to clear display. Press Select until 5 appears on the display for the Sweet setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

Cranberry Nut 1

Setting 6/Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

Orange Juice	4 ounces
Butter or Margarine	¼ cup
Large Egg	1
All Purpose Flour	2 cups
Sugar	¾ cup
Grated Orange Peel	1 tablespoon
Baking Powder	1½ teaspoons
Salt	1 teaspoon
Baking Soda	½ teaspoon
Whole Cranberries	¾ cup
Chopped Walnuts	½ cup

Measure orange juice, butter and egg into the bread pan set aside. In medium mixing bowl, combine remaining ingredients except cranberries and nuts. Stir. Add mixture to bread pan. Then add cranberries and nuts.

Press Stop to clear display. Press Select until 6 appears on the display for the Quick Bread setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

Cranberry Nut 2

Setting 6/Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

Milk	10 ounces
Large Egg	1
Vegetable Oil	3 tablespoons
All Purpose Flour	2½ cups
Sugar	¾ cup
Baking Powder	3½ teaspoons
Salt	1 teaspoon
Whole Cranberries	1 cup
Chopped Walnuts	1 cup

Measure milk, egg and oil into bread pan and set aside. In a medium mixing bowl, combine the remaining dry ingredients except cranberries and nuts. Mix well and add to the bread pan. Then add cranberries and nuts.

Press Stop to clear display. Press Select until 6 appears on the display for the Quick Bread setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

Banana Bread

Setting 6/Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

Large Eggs	2
Butter or Margarine	⅓ cup
Milk	1 ounce
Bananas, Medium, Mashed	2
Bread Flour	1⅓ cups
Sugar	⅔ cup
Baking Powder	1¼ teaspoons
Baking Soda	½ teaspoon
Salt	½ teaspoon
Chopped Nuts	½ cup

Measure eggs, butter, milk and bananas into the bread pan and set aside. In a medium mixing bowl, combine remaining dry ingredients. Mix well and add to the bread pan. Press Stop to clear display. Press Select until 6 appears on the display for the Quick Bread setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

Hint for quick breads: After pressing Start, let the ingredients mix for 5 minutes. Then, using a rubber spatula, scrape down the sides of the bread pan to eliminate flour pockets on the crust when baked.

Nut Bread**Setting 6/Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

Milk	10 ounces
Large Egg	1
Vegetable Oil	3 tablespoons
All-purpose Flour	2½ cups
Sugar	½ cup
Packed Brown Sugar	½ cup
Baking Powder	3½ teaspoons
Salt	1 teaspoon
Chopped Nuts	1 cup

Measure milk, egg and oil into the bread pan and set aside. In medium mixing bowl, combine remaining ingredients, stir together. Add to bread pan.

Press Stop to clear display. Press Select until 6 appears on the display for the Quick Bread setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

Apricot Nut**Setting 6/Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

Orange Juice	6 ounces
Large Egg	1
Butter or Margarine	2 tablespoons
All-purpose Flour	2 cups
Sugar	¾ cup
Baking Powder	2 teaspoons
Baking Soda	¼ teaspoon
Salt	1 teaspoon
Chopped Dried Apricots	1 cup
Slivered Almonds	¾ cup

Measure orange juice, egg and butter into the bread pan. In medium mixing bowl, combine remaining ingredients, stir together. Add to bread pan.

Press Stop to clear display. Press Select until 6 appears on the display for the Quick Bread setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

100% Whole Wheat

Setting 7/Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

Water	9 - 11 ounces
Salt	1½ teaspoons
Honey	1½ tablespoons
Molasses	1½ tablespoons
Whole Wheat Flour	3½ cups
Vital Gluten	1 tablespoon
Active Dry Yeast	2 teaspoons

Press Stop to clear display. Press Select until 7 appears on the display for the Whole Wheat setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

Multi-Grain

Setting 7

All ingredients at room temperature (70-80°F/21-27°C)

Buttermilk	6 ounces
Water	1 - 3 ounces
Salt	¼ teaspoon
Butter or Margarine	2 tablespoons
Molasses	2 tablespoons
Large Egg	1
Quick Cook Oats	¼ cup
Bread Flour	2 cups
Whole Wheat Flour	⅓ cup
Wheat Germ	2 tablespoons
Oat Bran	2 tablespoons
Baking Soda	¼ teaspoon
Sunflower Seeds	¼ cup
Active Dry Yeast	2¼ teaspoons

Press Stop to clear display. Press Select until 7 appears on the display for the Whole Wheat setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

Wheat

Setting 7/Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

Water	8 - 10 ounces
Salt	1½ teaspoons
Vegetable Oil	1½ tablespoons
Molasses	2 tablespoons
Bread Flour	2 cups
Whole Wheat Flour	2 cups
Active Dry Yeast	2 teaspoons

Press Stop to clear display. Press Select until 7 appears on the display for the Whole Wheat setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

100% Whole Wheat 2

Setting 7/Timer OK

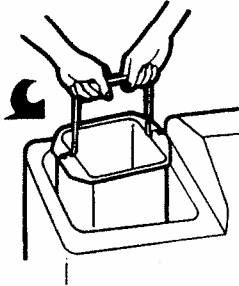
All ingredients at room temperature (70-80°F/21-27°C)

Water	10 - 12 ounces
Salt	2 teaspoons
Molasses	2 tablespoons
Packed Brown Sugar	1 tablespoon
Whole Wheat Flour	4 cups
Vital Wheat Gluten	1½ tablespoons
Active Dry Yeast	2 teaspoons

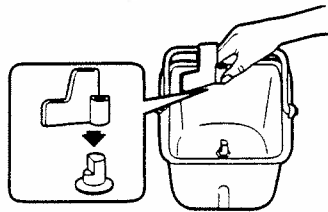
Press Stop to clear display. Press Select until 7 appears on the display for the Whole Wheat setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove the bread.

Using The Dough Setting

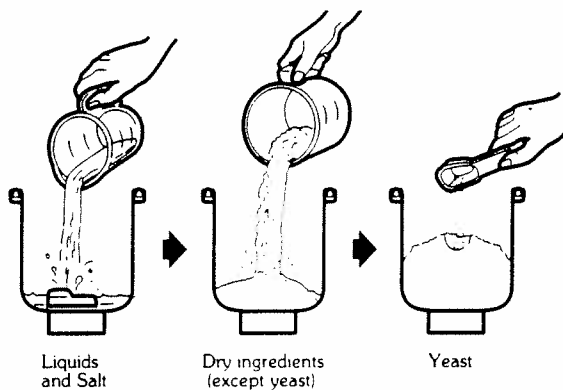
1. Open the lid and remove the bread pan. To remove bread pan grasp both sides of the handle of bread pan and turn counterclockwise (in the direction of the arrow marked "Remove" on the pan).



2. Remove any crumbs that may be on the drive shaft. Position the kneading blade on the drive shaft as shown. Important: If the blade is not positioned securely, the ingredients will not be mixed or kneaded properly.



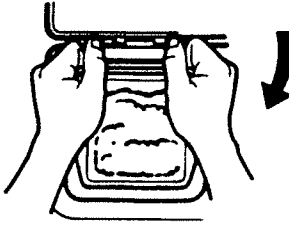
3. Measure room-temperature ingredients into bread pan. Add the ingredients in the order listed in the recipe, with the yeast



last, as shown below.

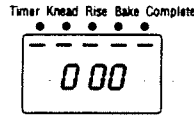
4. Wipe water or other remains from the outside of the bread pan.

Place the bread pan in the breadmaker. To lock into position, turn pan counterclockwise, and then turn the pan clockwise (in the direction of the arrow marked "Lock" on the pan), to lock. Important: Make sure the pan has been set securely in the breadmaker to ensure proper mixing and kneading.



5. Close the lid.

6. Plug into outlet. The number "0:00" will flash on the display window.

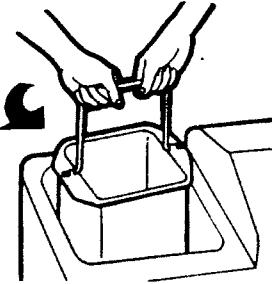


7. Press the Select button until the number 8 appears on the display. Each time the button is pressed you will hear a beep and the cycle number will advance up to 8.
8. Press Start. The display will read "1:30". The read-out on the display will begin counting down the minutes for the Dough setting.

When dough is ready (1 hour, 30 minutes), the buzzer will sound three times and the display will read "0:00".

9. When using the Dough setting the bread pan is not hot. When the buzzer stops, press the Stop button and open the lid.

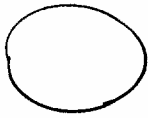
To remove the bread pan, turn it counterclockwise to release pan, and lift out of breadmaker.



10. Lightly sprinkle all-purpose flour onto a pastry mat or board. Using a rubber spatula or wooden spoon, remove dough from bread pan and place on lightly floured surface. Knead by hand 2 or 3 times to release the air. If dough is easy to handle without flour, shape on a lightly oiled, clean countertop.
11. Shape dough into your favorite rolls, coffee cake, etc., (suggestions follow). Cover dough with a clean kitchen towel and let rise until almost doubled in size, about 1 hour.
12. Bake in preheated (350°F/177°C) oven 30-35 minutes, until golden brown. Remove from pans, then cool on a wire rack or serve warm.

Variations for Shaping Dough

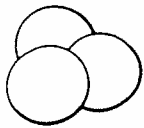
Easy Dinner Rolls



Divide dough into 12 equal pieces, shape into balls and place in greased muffin cups. Cover, let rise and bake as directed.

Makes 12.

Cloverleaves



Lightly grease 12 muffin cups. Divide dough into 36 1-inch pieces. Pull edges under, smoothing tops to shape into balls. Place 3 balls in each muffin cup, smooth-side-up. Cover, let rise and bake as directed.

Makes 12.

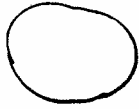
Swirls



Lightly grease baking sheet. Divide dough into 12 equal pieces. On a lightly floured surface, using your hand, roll each piece into a pencil-like strand about 9 inches long. Beginning at center, make a loose swirl with each strand. Place rolls 2-3 inches apart on prepared baking sheet. Cover, let rise and bake as directed.

Makes 12.

Simple Pan Rolls



Lightly grease 8 x 1½ inch, or 9 x 1½ inch, round baking pan.

Divide dough into 12 pieces. Shape each piece into a ball, pulling edges under to make a smooth top. Arrange rolls smooth-side-up in prepared pan. Cover, let rise and bake as directed.

Makes 12.

Bow Knots



Lightly grease baking sheet.

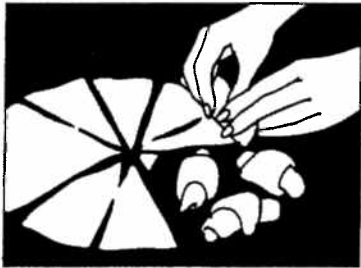
Divide dough into 12 equal pieces.

On lightly floured surface, using your hand, roll each piece into a

pencil-like strand about 9 inches long. Form a loose knot. Place rolls 2-3 inches apart on prepared baking sheet. Cover, let rise and bake as directed.

Makes 12.

Butterhorns



Lightly grease baking sheet and set aside. On lightly floured surface, roll dough into a 12-inch circle. Brush dough with melted butter. Cut into 12 wedges. To shape rolls, begin at wide end of wedge and roll toward point. Place rolls point side down, 2-3 inches apart, on prepared baking sheet. Cover, let rise and bake as directed.

Makes 12.

Shortcut Cloverleaves



Lightly grease 12 muffin cups.

Divide dough into 12 pieces.

Shape each piece into a ball, pulling edges under to make a smooth top.

Place one ball in each greased muffin cup, smooth-side-up. Using scissors dipped in flour, snip top in half, then snip again crosswise, making 4 points. Cover, let rise and bake as directed.

Makes 12.

Crust Treatments (use only with Dough Setting)

After the rolls rise, just before baking, gently apply desired glaze with a pastry brush. Bake as directed in recipe.

- For a shiny golden crust, use Egg Glaze or Egg Yolk Glaze.
- For a shiny chewy crust, use Egg White Glaze (crust will be lighter colored).

Egg Glaze

Mix 1 slightly
beaten egg
with 1 tablespoon
water or milk.

Egg Yolk Glaze

Mix 1 slightly
beaten egg yolk
with 1 tablespoon
water or milk.

Egg White Glaze

Mix 1 slightly
beaten egg white
with 1 tablespoon
water.

NOTE: To keep unused egg yolk fresh for several days, cover with cold water and store in refrigerator in a covered container.

Powdered Sugar Glaze (for Coffee Cakes and Sweet Rolls)

1 cup sifted powdered sugar 1 or 2 tablespoons water or milk
1 teaspoon softened butter ½ teaspoon vanilla
or margarine

In small bowl, blend ingredients until smooth. Spread or drizzle on slightly warm coffee cake, cinnamon rolls, etc.

Hint: To reheat yeast rolls, place in a clean brown paper bag, fold to close opening. Sprinkle outside of bag with water. Place the bag of rolls in a 325°F/163°C oven for about 10 minutes, or until heated through. Or, place rolls on a large sheet of foil. Sprinkle with a few drops of water. Wrap securely and heat in 325°F/163°C oven, 10-12 minutes

Rising

To reduce rising time of dough prepared in your breadmaker

- Preheat conventional oven to 200°F/93°C for 5 minutes, then turn off oven. Shape dough, place on baking utensil as directed and cover with a clean kitchen towel. Place dough in oven until doubled in size. This will reduce rising time by about one-half.
- If television is in use, stand pan of dough on top of TV to rise. It is a good source of heat and, if you are watching a program, you will not forget about the dough.
- Recipes using whole grain or unrefined flours may not rise as much as those using white bread flour (these contain less gluten). These heavier breads may fall slightly in the center. This is normal and will not affect the flavor. Wheat gluten can be added to improve the shape and volume of bread made with low gluten flours (see page 19).

Freezing

For best results, store unbaked yeast dough in your freezer for no more than two weeks.

To freeze unbaked bread dough

- Shape loaves and wrap in plastic wrap or foil. When you shape the loaf, be sure it fits easily into the baking pan as it will spread a little before freezing. Place wrapped loaf on a flat surface in your freezer so it will keep its shape until frozen.
- To bake: Remove dough from freezer, unwrap, and place in greased loaf pan (size specified in recipe). Cover, let thaw, and rise, in a warm place until almost doubled in size, about 6 hours for a standard size loaf. Or, thaw dough in refrigerator overnight, then unwrap, place dough in pan, and let rise in a warm place for approximately 2 hours.

To freeze unbaked rolls

- Shape rolls and place on greased baking sheets, or in muffin pans as indicated in recipe. Cover rolls with plastic wrap or foil and place in freezer. Rolls shaped in muffin pans are best frozen and stored in the pans. Rolls shaped on baking sheets should be removed as soon as they are completely frozen and placed in freezer bags or wrapped securely. Label each package with date and quantity.
- To bake: Remove rolls from freezer about 2 hours before baking. If not already in a pan, place 1 inch apart on greased baking pan. Cover pan loosely with a clean cloth and set in a warm place to thaw and rise until almost doubled in size (approximately 1½ to 2 hours). Bake as directed in recipe.
- You can also wrap and freeze unshaped dough right after the first rise and after you have punched it down. To use, thaw dough about 3 hours at room temperature, or overnight in the refrigerator; then shape, cover, let rise, and bake as directed in recipe.

Storing

Keeping your bread fresh

- There are no preservatives in your homemade bread, so store cooled loaf in a tightly sealed plastic bag. If desired, enclose a stalk of celery in the bag to keep bread fresh longer. Do not store in the refrigerator as this causes bread to dry out faster.
- Water in which potatoes have been cooked is an excellent variation for other liquid in the recipe. This will aid in keeping the bread fresh longer.

Honey & Wheat Rolls **Setting 8/Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

Water	1 cup
Salt	1 teaspoon
Honey	¼ cup
Egg	1
Bread Flour	2 cups
Whole Wheat Flour	1 cup
Active Dry Yeast	2 teaspoons

Press Stop to clear display. Press Select until 8 appears on the display for the dough setting. Press Start. When unit signals and display reads 0:00, press Stop and remove dough. Shape as desired, see pages 42-43.

Makes 12 rolls.

Petite Bread **Setting 8/Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

Water	1 cup
Salt	1 teaspoon
Butter or Margarine	1 tablespoon
Bread Flour	¾ cups
Sugar	3 tablespoons
Dry Milk	1 tablespoon
Active Dry Yeast	2 teaspoons
Egg, beaten	1

Measure all ingredients, except egg, into the bread pan in the sequence listed. Press Stop to clear display. Press Select until 8 appears on the display for the dough setting. Press Start. When unit signals and display reads 0:00, press Stop and remove dough.

Divide dough into 6 pieces. Let rest 20 minutes. Shape into 6 (3 x 1½ inch) oblong loaves. Place on greased baking pan, spacing 1½ inches apart. With sharp knife make 2 horizontal cuts across the top of each loaf. Cover, let rise until almost doubled, about 1 hour. Preheat oven to 350°F/177°C. Brush with beaten egg. Bake 10-15 minutes, until golden brown. Remove from pan; cool on wire rack.

Makes 6 mini loaves.

Bran Buns

Setting 8/Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

Water	¾ cup
Salt	¾ teaspoon
Butter or Margarine	⅓ cup
Egg	1
Bread Flour	2½ cups
Wheat Bran	⅓ cup
Sugar	3 tablespoons
Active Dry Yeast	2¼ teaspoons

Press Stop to clear display. Press Select until 8 appears on the display for the dough setting. Press Start. When unit signals and display reads 0:00, press Stop and remove dough. Shape as desired, see pages 42-43.

Makes 12 buns or 24 rolls.

Bread Pretzels

Setting 8/Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

Water	¾ cup
Salt	¼ teaspoon
Bread Flour	2 cups
Sugar	½ teaspoon
Active Dry Yeast	1½ teaspoons
Egg, beaten	1
Coarse Salt	1-2 tablespoons

Measure all ingredients into bread pan, except egg and coarse salt. Press Stop to clear display. Press Select until 8 appears on the display for the dough setting. Press Start. When unit signals and display reads 0:00, press Stop and remove dough.

Preheat oven to 450°F/232°C. Divide dough into 12 pieces. Roll each into 8-inch rope. Form into pretzel shape or leave in stick shape. Place on a greased cookie sheet, brush each with beaten egg. Sprinkle with coarse salt. Bake in preheated oven for 12-15 minutes.



Makes 12 pretzels.

English Muffins**Setting 8/Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

Water	1 cup
Butter or Margarine	2 tablespoons
Bread Flour	2¼ cups
Dry Milk	¼ cup
Wheat Germ	¼ cup
Quick Cook Oats	¼ cup
Sugar	2 tablespoons
Salt	1 teaspoon
Active Dry Yeast	2 teaspoons
Cornmeal	¼ cup

Measure all ingredients into the bread pan, except cornmeal. Press Stop to clear display. Press Select until 8 appears on the display for the dough setting. Press Start. When unit signals and display reads 0:00, press Stop and remove dough.

Sprinkle cornmeal over flat surface. Place dough on cornmeal and roll to ¼ inch thickness. Cut into 2½ to 3-inch circles. Place dough, cornmeal-side-down, on ungreased baking sheets. Cover and let rise in a warm, draft-free place for 30 minutes. Preheat electric griddle or fry pan to 250°F/121°C. Cook, cornmeal-side-down for about 8 minutes or until golden brown. Turn and cook another 8 minutes.

Makes 10-12 3-inch muffins.

Butter Rolls**Setting 8/Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

Milk	¾ cup
Salt	1 teaspoon
Water	¼ cup
Butter	¼ cup
Egg	1
Bread Flour	2¾ cups
Sugar	2 tablespoons
Active Dry Yeast	2 teaspoons

Press Stop to clear display. Press Select until 8 appears on the display for the dough setting. Press Start. When unit signals and display reads 0:00, press Stop and remove dough. Shape as desired, see pages 42-43.

Makes 12 rolls.

◆

Addie's Coffee Cake Setting 8/Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

Milk	¾ cup
Salt	1 teaspoon
Egg Yolk	1
Butter or Margarine	1 tablespoon
Bread Flour	2¼ cup
Sugar	¼ cup
Active Dry Yeast	2 teaspoons

Press Stop to clear display. Press Select until 8 appears on the display for the dough setting. Press Start. When unit signals and display reads 0:00, press Stop and remove dough. Pat dough into greased 9-inch round, or 5 x 7-inch oblong cake pan. Add topping.

Topping

Butter, melted	2 tablespoons
Sugar	½ cup
Ground Cinnamon	1 teaspoon
Chopped Pecans	½ cup
Powdered Sugar Glaze (page 44), optional.	

Drizzle butter over dough. In small bowl, mix sugar, cinnamon and nuts; sprinkle onto butter. Cover; let rise in warm place about 30 minutes. Bake in preheated oven (375°F/191°C) 20-25 minutes, until golden brown. Cool 10 minutes in pan on rack. Drizzle with powdered sugar glaze if desired.

12 servings.

Reuben Bake**Setting 8/Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

Water	¾ cup + 2 tablespoons
Salt	¾ teaspoon
Oil	2 tablespoons
Molasses	1 tablespoon
Rye Flour	1 cup
Bread Flour	1 cup
Caraway Seed	2 teaspoons
Dried Minced Onion	2 teaspoons
Active Dry Yeast	2 teaspoons

Press Stop to clear display. Press Select until 8 appears on the display for the dough setting. Press Start. When unit signals and display reads 0:00, press Stop and remove dough. Pat dough into greased 9-inch round cake pan. Add topping.

Topping

Mayonnaise	¼ cup
Dijon Mustard	1½ tablespoons
Prepared Horseradish	2 teaspoons
Corned Beef, chopped	2½ to 3 ounces
Sauerkraut, well drained	1 can (8 ounces)
Shredded Swiss Cheese	1 cup (4 ounces)

In small bowl, combine mayonnaise, mustard, horseradish; spread over dough. Cover with waxed paper and let rest 30 minutes. Preheat oven to 350°F/177°C. Layer corned beef and sauerkraut on dough. Top with cheese. Bake 30-35 minutes. Cut into wedges to serve.

4-6 servings.

Cinnamon Rolls

Setting 8/Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

Petite Bread, page 47	1 recipe
Butter or Margarine	2 tablespoons
Sugar	¼ cup
Ground Cinnamon	2 teaspoons
Powdered Sugar Glaze (page 44)	

On a lightly floured surface, roll dough into rectangle (15 x 9-inches) spread soft butter on dough. Mix sugar and cinnamon; sprinkle over butter. Roll up tightly, beginning at 15-inch side. Pinch edges to seal. Stretch roll to make even. Cut nine 1½-inch slices. Arrange in greased 9 x 9 x 2-inch square pan, spacing evenly. Cover; let rise until double in size; about 40 minutes. Preheat oven to 375°F/191°C. Bake 25-30 minutes, or until golden brown. Cool on wire rack for 10 minutes. Top warm rolls with glaze.

Makes 9 rolls.

Pizza Crust

Setting 8/Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

Water	¾ cup + 2 tablespoons
Salt	¾ teaspoon
Olive Oil	2 tablespoons
All-Purpose Flour	2½ cups
Sugar	2 teaspoons
Active Dry Yeast	2 teaspoons

Press Stop to clear display. Press Select until 8 appears on the display for dough setting. Press Start. When unit signals and display reads 0:00, press Stop and remove dough.

Pat dough into 12 x 15-inch jelly roll pan or greased 12-inch round pizza pan. Let stand for 10 minutes. Preheat oven to 400°F/204°C. Spread pizza sauce over dough. Sprinkle toppings over sauce. Bake 15-20 minutes, or until crust is golden brown. See page 53 for toppings.

Whole Wheat Pizza Crust

**Setting 8/
Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

Water	1 cup
Salt	$\frac{3}{4}$ teaspoon
Olive or Vegetable Oil	1 tablespoon
Honey	1 tablespoon
Whole Wheat Flour	$2\frac{1}{4}$ cup
Wheat Germ	$\frac{1}{4}$ cup
Active Dry Yeast	$2\frac{1}{4}$ teaspoons

Press Stop to clear display. Press Select until 8 appears on the display for the dough setting. Press Start. When unit signals and display reads 0:00, press Stop and remove dough.

Pat dough into 12 x 15-inch jelly roll pan or greased 12-inch round pizza pan. Let stand for 10 minutes. Preheat oven to 400°F/204°C. Spread pizza sauce over dough. Sprinkle toppings over sauce. Bake 15-20 minutes, or until crust is golden brown.

Pizza Toppings

Prepared Pizza Sauce	1 cup (8 oz.)
Sliced Pepperoni	1 pkg. (3-4 oz.)
Bulk Pork Sausage browned and drained	$\frac{1}{2}$ pound
Mushroom Stems and Pieces	1 can (4 oz.)
Chopped Onions	$\frac{1}{2}$ cup
Chopped Green Peppers	1 cup
Shredded Mozzarella Cheese	1 cup (4 oz.)

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