## K6745S Corrections

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Correction</th>
<th>1 1/2 Pound</th>
<th>2 Pound</th>
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<tbody>
<tr>
<td>Sweet Butter Bread</td>
<td>Active Dry Yeast</td>
<td>1 3/4 teaspoons</td>
<td>2 teaspoons</td>
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<tr>
<td>Apple Cinnamon Bread</td>
<td>Buttermilk</td>
<td>4 ounces</td>
<td></td>
</tr>
<tr>
<td>Orange Bread</td>
<td>Milk</td>
<td>4 ounces</td>
<td></td>
</tr>
<tr>
<td></td>
<td>All-purpose flour</td>
<td>2 1/4 cups</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Sugar</td>
<td>1/2 cup</td>
<td></td>
</tr>
<tr>
<td>Zucchini Bread</td>
<td>Baking soda</td>
<td>3/4 teaspoon</td>
<td></td>
</tr>
<tr>
<td>Herbed Bubble Bread</td>
<td>Bread flour to the dough</td>
<td>2 1/2 cups</td>
<td></td>
</tr>
<tr>
<td>Bread Sticks</td>
<td>For crispy crust can use 1 tablespoon of oil</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pizza Crust</td>
<td>Setting</td>
<td>Select #7 in display</td>
<td></td>
</tr>
<tr>
<td>Strawberry Jam</td>
<td>Fresh strawberry slices</td>
<td>Up to 3 cups</td>
<td></td>
</tr>
</tbody>
</table>

Reminder: Add ingredients in the following order: liquid, dry, yeast.
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. Plus, with the Super Rapid setting, you have the added bonus of being able to make a loaf in about an hour!

Before you start, please read the instructions and make certain you have all proper measuring tools on hand. Although the machine does the work, you still have to do your part by measuring accurately and using the correct ingredients. 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 often quite tasty. Your next loaf will 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 the 1 1/4 pound size loaf, so it does not become stale before you finish it. And, with the Kitchen Pro Breadmaker it is so easy to make fresh bread almost any time. Warm, homemade bread is a thoughtful gift for a new neighbor or a friend who needs a “day brightener.” But, be prepared they will want more!

Homemade bread is great — and, the Kitchen Pro Breadmaker is great fun!
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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 Regal Ware, Inc. 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 the 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 hazards 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 on 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

- Handle
- Lid
- Bread Pan
- Drive Shaft (inside)
- Vents
- Power Supply Cord
- Control Panel
- Oven Chamber
- Kneading Blade

### Caution for Use and Safety

- Do not use breadmaker on a surface that is not heat resistant.
- Place the breadmaker to allow for 4 inches of clearance on all sides.
- Do not cover the breadmaker with anything during operation as this may cause a malfunction.
- Do not touch cover of breadmaker during operation. It will be hot.
Settings

Setting 1
Super Rapid
1½ Pound
or 2 Pound

This setting takes only 69 minutes. Use warm water (100-
110°F/38-43°C). For the Super Rapid Settings we
suggest you use a yeast designed for Automatic Bread
Makers or a Fast Acting Yeast. The increased amount of
yeast and the fast acting yeast will speed the rising
process. There is no choice for crust setting. The unit will
signal 5 minutes before the end of kneading cycle
indicating when to add dried fruits or nuts.

Setting 2
Basic
1½ Pound
or 2 Pound

This setting is suitable for most breads except those with
high sugar or fat content.

The unit will signal indicating when the dried fruits or nuts
should be added.

Setting 3
Whole Wheat
1½ Pound
or 2 Pound

Offers longer rising and punch down cycles to
accommodate the slower rising action of breads
containing more than 50% whole wheat flour.

Setting 4
French
1½ Pound
or 2 Pound

This unique French setting produces a heartier crust. It
includes a third rise cycle and bakes at a slightly higher
temperature which is ideal for crusty French or Italian
Breads. The unit will signal indicating when to add dried
fruits, nuts, etc.

Setting 5
Sweet
1½ Pound
or 2 Pound

This setting is made for breads containing high amounts
of sugar, fats or protein (cheese and eggs), all of which
increase browning. Includes a third rise cycle and bakes at
a lower temperature to avoid over browning of the crust.
The unit will signal indicating when to add dried fruits,
nuts, etc.

Setting 6
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
mix, they can be baked immediately. They will not rise as
high as traditional yeast breads.

Setting 7
Dough

The dough setting is used to prepare dough for rolls,
speciality breads, which are shaped by hand and allowed
to rise a final time and then baked conventionally. When
the unit signals, remove dough and proceed with hand
shaping, etc. Unit will signal indicating when any
additional ingredients, such as dried fruit could be added.
Setting 8
Whole Wheat Dough
This setting is used to make a variety of wheat rolls, bagels or pizza dough. After the end of the first rise, when the unit signals, remove dough, shape, let rise and bake in a conventional oven.

Setting 9
French Bread Dough
This setting is used to make a variety of French rolls or buns. After the end of the first rise, remove dough, when unit signals shape dough, let rise and bake in a conventional oven.

Setting 10
Jam
Use only for making jams. This cycle takes 1 hour and 50 minutes.

Setting 11
Bake Only
This setting allows you to increase the baking time of any setting after baking is completed on the selected cycle. A crust color may be chosen (light, medium or dark). The crust colors are determined by temperature not time for this setting only.

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 bar indicates which setting was selected.
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 bread settings (numbers 1 - 5).

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, 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.

7. Press Stop to clear the display.

8. To choose the proper setting, press the Select arrow ▲ to reach the desired setting: Number 1 - 11 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. If you go past the desired setting, simply press the Select arrow ▼ to go back.

To select loaf size, press the select arrows to reach the desired size (1½ or 2 lbs.). There is a loaf option with Super Rapid, Basic, Whole Wheat, French and Sweet settings.

9. Press Start. The time on the display will begin counting down the minutes until bread is ready. To check the setting you have chosen at any time during operation, press the up arrow 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

<table>
<thead>
<tr>
<th># On Display</th>
<th>Setting</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>2 pound Super Rapid</td>
<td>0:69</td>
</tr>
<tr>
<td>1</td>
<td>1½ pound Super Rapid</td>
<td>0:69</td>
</tr>
<tr>
<td>2</td>
<td>2 pound Basic Light-Medium-Dark</td>
<td>3:00-3:10-3:20</td>
</tr>
<tr>
<td>2</td>
<td>1½ pound Basic Light-Medium-Dark</td>
<td>2:50-3:00-3:10</td>
</tr>
<tr>
<td>3</td>
<td>2 pound Whole Wheat Light-Medium-Dark</td>
<td>4:10-4:20-4:30</td>
</tr>
<tr>
<td>3</td>
<td>1½ pound Whole Wheat Light-Medium-Dark</td>
<td>4:00-4:10-4:20</td>
</tr>
<tr>
<td>4</td>
<td>2 pound French Light-Medium-Dark</td>
<td>3:40-3:50-4:00</td>
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<tr>
<td>4</td>
<td>1½ pound French Light-Medium-Dark</td>
<td>3:30-3:40-3:50</td>
</tr>
<tr>
<td>5</td>
<td>2 pound Sweet Light-Medium-Dark</td>
<td>3:40-3:50-4:00</td>
</tr>
<tr>
<td>5</td>
<td>1½ pound Sweet Light-Medium-Dark</td>
<td>3:30-3:40-3:50</td>
</tr>
<tr>
<td>6</td>
<td>Quick Bread</td>
<td>2:00</td>
</tr>
<tr>
<td>7</td>
<td>Dough</td>
<td>1:30</td>
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<tr>
<td>8</td>
<td>Whole Wheat Dough</td>
<td>2:00</td>
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<td>9</td>
<td>French Bread Dough</td>
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<tr>
<td>10</td>
<td>Jam</td>
<td>1:50</td>
</tr>
<tr>
<td>11</td>
<td>Bake Only Light-Medium-Dark</td>
<td>0:10-2:00</td>
</tr>
</tbody>
</table>
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 counterclockwise 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.

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.
## Cycle Times

### CYCLE SETTINGS AND TIMES

<table>
<thead>
<tr>
<th>Setting Cycle</th>
<th>1 Super Rapid</th>
<th>1 Super Rapid</th>
<th>2 Basic 2 Lb Light</th>
<th>2 Basic 2 Lb Medium</th>
<th>2 Basic 1 1/2 Lb Light</th>
<th>2 Basic 1 1/2 Lb Medium</th>
<th>2 Whole Wheat 2 Lb Light</th>
<th>3 Whole Wheat 2 Lb Medium</th>
<th>3 Whole Wheat 1 1/2 Lb Medium</th>
<th>4 French 2 Lb Light</th>
<th>4 French 2 Lb Medium</th>
<th>4 French 2 Lb Dark</th>
<th>4 French 1 1/2 Lb Light</th>
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### Cycle Settings and Times for Other Loaf Sizes

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<th>3 Whole Wheat 1 1/2 Lb Medium</th>
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### CYCLE SETTINGS AND TIMES

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<th>6 Quick Breads</th>
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<td>Leaf Size</td>
<td>French 1 1/2 Lb</td>
<td>French 1 1/2 Lb</td>
<td>Sweet 2 Lb</td>
<td>Sweet 2 Lb</td>
<td>Sweet 2 Lb</td>
<td>Sweet 2 Lb</td>
<td>Sweet 1 1/2 Lb</td>
<td>Crust Setting</td>
</tr>
<tr>
<td>Mixing/Kneading</td>
<td>25 min.</td>
<td>25 min.</td>
<td>25 min.</td>
<td>25 min.</td>
<td>25 min.</td>
<td>25 min.</td>
<td>25 min.</td>
<td>16 min.</td>
</tr>
<tr>
<td>Rest</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Knead</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>1st Rise</td>
<td>45 min.</td>
<td>45 min.</td>
<td>65 min.</td>
<td>65 min.</td>
<td>65 min.</td>
<td>65 min.</td>
<td>65 min.</td>
<td>65 min.</td>
</tr>
<tr>
<td>2nd Rise</td>
<td>30 min.</td>
<td>30 min.</td>
<td>30 min.</td>
<td>30 min.</td>
<td>30 min.</td>
<td>30 min.</td>
<td>30 min.</td>
<td>30 min.</td>
</tr>
<tr>
<td>Final Rise</td>
<td>60 min.</td>
<td>60 min.</td>
<td>50 min.</td>
<td>50 min.</td>
<td>50 min.</td>
<td>50 min.</td>
<td>50 min.</td>
<td>50 min.</td>
</tr>
<tr>
<td>Baking</td>
<td>60 min.</td>
<td>70 min.</td>
<td>50 min.</td>
<td>60 min.</td>
<td>70 min.</td>
<td>40 min.</td>
<td>50 min.</td>
<td>60 min.</td>
</tr>
<tr>
<td>Fruit/Nut Signal</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>No</td>
</tr>
<tr>
<td>Total Time</td>
<td>3:40</td>
<td>3:50</td>
<td>3:40</td>
<td>3:50</td>
<td>4:00</td>
<td>3:30</td>
<td>3:40</td>
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<table>
<thead>
<tr>
<th>Setting Cycle</th>
<th>7</th>
<th>8</th>
<th>9</th>
<th>10</th>
<th>11 Bake Only</th>
<th>11 Bake Only</th>
<th>11 Bake Only</th>
</tr>
</thead>
<tbody>
<tr>
<td>Leaf Size</td>
<td>Dough</td>
<td>Whole Wheat Dough</td>
<td>French Dough</td>
<td>Jam Pre-heat 20 min.</td>
<td>Light</td>
<td>Medium</td>
<td>Dark</td>
</tr>
<tr>
<td>Mixing/Kneading</td>
<td>7 min.</td>
<td>7 min.</td>
<td>25 min.</td>
<td>Mix &amp; Heat 90 min.</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Rest</td>
<td>15 min.</td>
<td>35 min.</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Knead</td>
<td>18 min.</td>
<td>18 min.</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>1st Rise</td>
<td>50 min.</td>
<td>60 min.</td>
<td>75 min.</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>2nd Rise</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Final Rise</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Baking</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>10-120 min.</td>
<td>10-120 min.</td>
<td>10-120 min.</td>
</tr>
<tr>
<td>Fruit/Nut Signal</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>No</td>
<td>No</td>
</tr>
<tr>
<td>Time On Display</td>
<td>0:55</td>
<td>1:05</td>
<td>1:20</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>Total Time</td>
<td>1:30</td>
<td>2:00</td>
<td>1:40</td>
<td>1:50</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
</tbody>
</table>
Troubleshooting

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 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.

Momentary Power Interruption
If the breadmaker is accidentally unplugged, or in the event of a power outage, the breadmaker settings will not be disrupted, the breadmaker will automatically resume operation if the power comes on again. When you can not determine how long the power has been off, discard ingredients and start over.

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

Before Calling for Service

<table>
<thead>
<tr>
<th>Problem</th>
<th>Solution</th>
</tr>
</thead>
</table>
| The unit does not operate after pushing the Start button. | ● Unplugged.  
|         | ● Setting was not selected.  
|         | ● Did not push Stop to clear display.  |
| Timer can’t be set. | ● Super Rapid, Sweet, Quick Bread, Jam, or Dough Cycles. (The timer cannot be used on these settings.)  |
| The bread rose too high. | ● Too much yeast or moisture.  |
| The bread didn’t rise high enough. | ● Too much flour.  |

Also, see sections on “Tips for Making Bread,” “Adjusting Recipes,” and “High Altitude Adjustments.” If you are still experiencing trouble, you can call Regal Ware at 1-800-998-8809. Be prepared to give your breadmaker model number located in the back or bottom of your machine.
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. The 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 ¼ to ⅛ teaspoon, and 1 to 2 tablespoons less liquid 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.
• For best results when using bread mixes in your Regal Automatic breadmaker, select the Basic or Normal setting. If you want to make a mix on the Super Rapid setting, the following adjustments need to be made to allow the bread to rise properly.

1. Use warm water (100-110°F) or liquid specified in the directions.
2. Increase the amount of liquid by 3 tablespoons for a 1½-pound loaf and 4 tablespoons for a 2-pound loaf.
3. Use the amount of yeast included with your mix PLUS add 1¼ teaspoons Fast-Acting yeast or bread machine yeast.

• To make the Jakubowski Gourmet Bread Base on the Super Rapid cycle, choose the 1½ pound setting and make the following adjustments:

1. Use warm water (100-110°F).
2. Increase the amount of liquid by 2-3 tablespoons.
3. Use the entire package of SAF® Perfect Rise yeast included with the Gourmet Bread Base.

• 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.

• 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 flour or water may be added during the first kneading cycle if dough appears too dry or too moist.

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.

1½ lb. loaf = about 3 cups of flour
2 lb. loaf = about 4 cups of flour

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

- In place of *bread flour*, use 1 teaspoon gluten per cup of all purpose flour.

- In place of one cup of *buttermilk*, use one cup of milk plus one tablespoon vinegar or lemon juice or one cup of plain yogurt.

- In place of *low-fat yogurt*, use buttermilk in equal amounts (interchangeable).

- In place of one teaspoon *baking powder*, use ¼ teaspoon baking soda plus ½ teaspoon cream of tartar.

- In place of one tablespoon *butter or margarine*, use one tablespoon unsweetened applesauce. (Do not use light or tub margarine.)

- In place of *milk*, use approximately 2 tablespoons dry milk plus 1 cup of water for every cup of milk.

- In place of *granular (white) sugar*, you can use brown sugar, honey, molasses or syrups.

- Water and other liquids can be interchanged. Water, milk, beer, fruit juices or purees can be used as liquid in bread.

- In place of one tablespoon *dry herbs*, use three tablespoons fresh herbs.

- In place of one *egg*, use two egg whites (about ¼ cup liquid).

- There is no direct substitute for *salt*, however, light salt can be used if it has both potassium chloride and sodium in it.

- In place of one ¼ ounce packet of *yeast*, 2¼ teaspoons of yeast from a jar can be used. Using compressed cake yeast in the automatic breadmaker is not recommended. If unavoidable, the conversion is one ¾ ounce cake of compressed yeast is equivalent to one ¼ ounce packet of active dry yeast. When using normal breadmaker settings, use ¼ teaspoon of fast acting yeast per cup of flour or on the Super Rapid Cycle, use one teaspoon of yeast per cup of flour.

- Do not use soft tub spreads. They will not work.

- Large eggs were used to develop the recipes in this book.
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 Kitchen Pro 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 tablespoon 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 cycles, 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.

Note: Dough consistency is not always the same. More water is used in recipes for the Super Rapid settings, than for the Normal settings. See “Introduction” to Super Rapid bread recipes for more information.

Sources for Ingredients

Sources (For Gluten, Whole Grains and other Ingredients)

King Arthur Flour Bakers Catalog
P.O. Box 876
Norwich, VT 05055
http://www.kingarthurflour.com
1-800-777-4434 (for catalog)

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

Bob’s Red Mill
5209 S.E. International Way
Milwaukie, OR 97222

Walnut Acres
Denns Creek, PA 17862
1-800-433-3998

Kenyon Corn Meal Company
Usquebaugh, RI 02892
(401) 783-4054

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
(860) 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
High Altitude Adjustments

At altitudes above 3,000 feet, flour tends to be drier and absorbs more 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.

<table>
<thead>
<tr>
<th>Adjustment</th>
<th>Altitude</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>3,000 ft.</td>
<td>5,000 ft.</td>
<td>7,000 ft.</td>
</tr>
<tr>
<td>Reducing yeast. For each teaspoon, decrease by:</td>
<td>¼ tsp.</td>
<td>⅛-⅛ tsp.</td>
<td>¼ tsp.</td>
</tr>
<tr>
<td>Reducing sugar. For each tablespoon, decrease by:</td>
<td>0-1 tsp.</td>
<td>0-2 tsp.</td>
<td>1-3 tsp.</td>
</tr>
<tr>
<td>Increasing liquid. For each cup, add:</td>
<td>1-2 Tbsp.</td>
<td>2-4 Tbsp.</td>
<td>3-4 Tbsp.</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Equivalents</th>
<th>Cup =</th>
<th>Fluid Ounces =</th>
<th>Tablespoons (Tbsp.) =</th>
<th>Teaspoons (tsp.) =</th>
<th>Milliliters =</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>8</td>
<td>16</td>
<td>48</td>
<td>240</td>
<td></td>
</tr>
<tr>
<td>⅛</td>
<td>7</td>
<td>14</td>
<td>42</td>
<td>210</td>
<td></td>
</tr>
<tr>
<td>(⅛ + 2 Tbsp.)</td>
<td>6</td>
<td>12</td>
<td>36</td>
<td>180</td>
<td></td>
</tr>
<tr>
<td>⅜</td>
<td>6</td>
<td>12</td>
<td>36</td>
<td>180</td>
<td></td>
</tr>
<tr>
<td>⅜</td>
<td>5</td>
<td>10</td>
<td>30</td>
<td>150</td>
<td></td>
</tr>
<tr>
<td>(⅜ + 2 Tbsp.)</td>
<td>4</td>
<td>8</td>
<td>24</td>
<td>120</td>
<td></td>
</tr>
<tr>
<td>⅜</td>
<td>4</td>
<td>8</td>
<td>24</td>
<td>120</td>
<td></td>
</tr>
<tr>
<td>½</td>
<td>2¾</td>
<td>5¾</td>
<td>16</td>
<td>79</td>
<td></td>
</tr>
<tr>
<td>¾</td>
<td>2</td>
<td>4</td>
<td>12</td>
<td>60</td>
<td></td>
</tr>
<tr>
<td>⅔</td>
<td>1</td>
<td>2</td>
<td>6</td>
<td>30</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>3</td>
<td>15</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>½</td>
<td>1½</td>
<td>7.5</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
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.
How to Use Timer

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

2. Press Stop to clear display then select the desired setting: 1 1/2 pound Basic, 2 pound Basic, French or Whole Wheat. Timer cannot be used for Super Rapid, Sweet, Quick Bread or Dough settings.

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.

4. Press Start. The timer light flashes 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.

5. To check which setting you have chosen at any time during operation, press the Select button.

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, during times of high humidity or hot weather, cut the liquid by one or two tablespoons to reduce the possibility of over-rising.
- You can set the delayed bake for up to 15 hours.
# Super Rapid Bread Recipes

**Important:**
- Weather conditions such as temperature, altitude or accuracy in measuring can affect the outcome of a loaf. In order for you to compensate, we have created each recipe with a liquid range. Dough will look wetter than it does when using one of the Normal cycles. Do not add more flour.

- We recommend that you use warm water (100-110°F/38-43°C) for best results on the Super Rapid Setting. We also recommend using a Quick Rise or Rapid Rise Yeast. This yeast will speed the rising action.

- A shred (a crack in the top crust) may form on top of the bread, due to the increased proofing temperature and fast acting yeast.

## Classic White Bread

<table>
<thead>
<tr>
<th>Not for Timer Setting</th>
<th>Classic White Bread</th>
<th>Super Rapid</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>All ingredients at room temperature (70-80°F/21-27°C)</strong></td>
<td><strong>1½ pound</strong></td>
<td><strong>2 pound</strong></td>
</tr>
<tr>
<td><strong>Water should be warm (100-110°F/38-43°C)</strong></td>
<td>8-9 ounces</td>
<td>10-11 ounces</td>
</tr>
<tr>
<td>Warm water</td>
<td>1 teaspoon</td>
<td>1½ teaspoons</td>
</tr>
<tr>
<td>Salt</td>
<td>1 ⅓ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Butter or margarine, softened</td>
<td>1 ⅓ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Dry milk</td>
<td>1 ½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 ½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3 cups</td>
<td>4 cups</td>
</tr>
<tr>
<td>Yeast for breadmakers</td>
<td>3⅓ teaspoons</td>
<td>4 teaspoons</td>
</tr>
</tbody>
</table>

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.
### Whole Wheat Bread

<table>
<thead>
<tr>
<th></th>
<th>1 1/2 pound</th>
<th>2 pound</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warm water</td>
<td>8-9 ounces</td>
<td>10-11 ounces</td>
</tr>
<tr>
<td>Salt</td>
<td>1 teaspoon</td>
<td>1 1/2 teaspoons</td>
</tr>
<tr>
<td>Butter or margarine, softened</td>
<td>1 1/2 tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Dry milk</td>
<td>1 1/2 tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 1/2 tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>1/2 cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2 1/2 cups</td>
<td>3 cups</td>
</tr>
<tr>
<td>Yeast for breadmakers</td>
<td>3 teaspoons</td>
<td>4 teaspoons</td>
</tr>
</tbody>
</table>

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.

### Deluxe White Bread

<table>
<thead>
<tr>
<th></th>
<th>1 1/2 pound</th>
<th>2 pound</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warm milk</td>
<td>9-10 ounces</td>
<td>11-12 ounces</td>
</tr>
<tr>
<td>Salt</td>
<td>1 teaspoon</td>
<td>1 1/2 teaspoons</td>
</tr>
<tr>
<td>Butter or margarine, softened</td>
<td>1 1/2 tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 1/2 tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3 cups</td>
<td>4 cups</td>
</tr>
<tr>
<td>Yeast for breadmakers</td>
<td>3 teaspoons</td>
<td>4 teaspoons</td>
</tr>
</tbody>
</table>

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.
Oatmeal Bread

All ingredients at room temperature (70-80°F/21-27°C)
Water should be warm (100-110°F/38-43°C)

<table>
<thead>
<tr>
<th></th>
<th>1 1/2 pound</th>
<th>2 pound</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warm water</td>
<td>9-10 ounces</td>
<td>10-11 ounces</td>
</tr>
<tr>
<td>Salt</td>
<td>1 teaspoon</td>
<td>1 1/2 teaspoons</td>
</tr>
<tr>
<td>Honey</td>
<td>1 1/2 tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Butter or margarine, softened</td>
<td>1 tablespoon</td>
<td>1 1/2 tablespoons</td>
</tr>
<tr>
<td>Quick cook oats</td>
<td>3/4 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2 1/2 cups</td>
<td>3 1/2 cups</td>
</tr>
<tr>
<td>Yeast for breadmakers</td>
<td>3 teaspoons</td>
<td>4 teaspoons</td>
</tr>
</tbody>
</table>

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.

Raisin Bread

All ingredients at room temperature (70-80°F/21-27°C)
Water should be warm (100-110°F/38-43°C)

<table>
<thead>
<tr>
<th></th>
<th>1 1/2 pound</th>
<th>2 pound</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warm water</td>
<td>9-10 ounces</td>
<td>11-12 ounces</td>
</tr>
<tr>
<td>Salt</td>
<td>1 teaspoon</td>
<td>1 1/2 teaspoons</td>
</tr>
<tr>
<td>Butter or margarine, softened</td>
<td>1 1/2 tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Dry milk</td>
<td>1 1/2 tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 1/2 tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3 cups</td>
<td>4 cups</td>
</tr>
<tr>
<td>Cinnamon</td>
<td>1 teaspoon</td>
<td>1 1/2 teaspoons</td>
</tr>
<tr>
<td>Yeast for breadmakers</td>
<td>3 teaspoons</td>
<td>4 teaspoons</td>
</tr>
<tr>
<td>Raisins</td>
<td>3/4 cup</td>
<td>1 cup</td>
</tr>
</tbody>
</table>

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals during the kneading cycle, add the raisins a few at a time. When unit signals and the display reads 0:00, press Stop and remove bread.
Bread Recipes

Important:
- Weather conditions such as temperature, altitude or accuracy in measuring can affect the outcome of a loaf. In order for 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 and check the dough consistency. If the dough is dense, irregularly shaped or the unit is making a knocking noise, add 1 tablespoon of water at a time until the dough is soft and pliable. (See section on adjusting recipes.)

- These recipes have been developed using active dry yeast which we recommend using as it is most readily available. If you prefer to use the fast rising yeast, such as Quick Rise or Rapid Rise, merely decrease the amount used. As a general rule, use a ½ teaspoon of fast rising yeast per cup of flour. Example: 3 cups bread flour would require 1½ teaspoons fast rising yeast.

---

Classic White Bread

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

<table>
<thead>
<tr>
<th></th>
<th>1½ pound</th>
<th>2 pound</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>8-9 ounces</td>
<td>11-12 ounces</td>
</tr>
<tr>
<td>Salt</td>
<td>1¼ teaspoons</td>
<td>1¼ teaspoons</td>
</tr>
<tr>
<td>Butter or margarine, softened</td>
<td>1½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Dry milk</td>
<td>1½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Sugar</td>
<td>1½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3 cups</td>
<td>4 cups</td>
</tr>
<tr>
<td>Active dry yeast</td>
<td>1⅛ teaspoons</td>
<td>1⅛ teaspoons</td>
</tr>
</tbody>
</table>

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.
**Potato Bread**

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

<table>
<thead>
<tr>
<th></th>
<th>1½ pound</th>
<th>2 pound</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>8-10 ounces</td>
<td>11-13 ounces</td>
</tr>
<tr>
<td>Salt</td>
<td>1¼ teaspoons</td>
<td>1¼ teaspoons</td>
</tr>
<tr>
<td>Butter or margarine, softened</td>
<td>1½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Dry milk</td>
<td>1½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Sugar</td>
<td>1½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Potato flakes</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3 cups</td>
<td>4 cups</td>
</tr>
<tr>
<td>Active dry yeast</td>
<td>1¼ teaspoons</td>
<td>1¼ teaspoons</td>
</tr>
</tbody>
</table>

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.

---

**Raisin and Grain Bread**

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

<table>
<thead>
<tr>
<th></th>
<th>1½ pound</th>
<th>2 pound</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>10-11 ounces</td>
<td>12-13 ounces</td>
</tr>
<tr>
<td>Salt</td>
<td>1¼ teaspoons</td>
<td>1¼ teaspoons</td>
</tr>
<tr>
<td>Dry milk</td>
<td>1½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Butter or margarine, softened</td>
<td>1½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Molasses</td>
<td>1½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>7 grain cereal</td>
<td>1½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3 cups</td>
<td>4 cups</td>
</tr>
<tr>
<td>Active dry yeast</td>
<td>1¼ teaspoons</td>
<td>1½ teaspoons</td>
</tr>
<tr>
<td>Raisins</td>
<td>½ cup</td>
<td>1 cup</td>
</tr>
</tbody>
</table>

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals during the kneading cycle, add the raisins a few at a time. When the unit signals and the display reads 0:00, press Stop and remove bread.
Pumpkin Bread

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

<table>
<thead>
<tr>
<th></th>
<th>1½ pound</th>
<th>2 pound</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>7-9 ounces</td>
<td>10-11 ounces</td>
</tr>
<tr>
<td>Salt</td>
<td>1¼ teaspoon</td>
<td>1½ teaspoons</td>
</tr>
<tr>
<td>Butter or margarine, softened</td>
<td>1½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Dry milk</td>
<td>1½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Sugar*</td>
<td>1½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Canned pumpkin**</td>
<td>½ cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Pumpkin pie spice</td>
<td>¾ teaspoon</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>Nutmeg</td>
<td>¾ teaspoon</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3 cups</td>
<td>4 cups</td>
</tr>
<tr>
<td>Active dry yeast</td>
<td>1½ teaspoons</td>
<td>1¾ teaspoons</td>
</tr>
</tbody>
</table>

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.

* You may substitute an equal amount of brown sugar for granulated sugar.

** Be sure to use 100% canned pumpkin and not pie filling.

Apple Bread

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

<table>
<thead>
<tr>
<th></th>
<th>1½ pound</th>
<th>2 pound</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>6-8 ounces</td>
<td>9-11 ounces</td>
</tr>
<tr>
<td>Salt</td>
<td>1¼ teaspoons</td>
<td>1¾ teaspoons</td>
</tr>
<tr>
<td>Butter or margarine, softened</td>
<td>1½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Dry milk</td>
<td>1½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Sugar</td>
<td>1½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Unsweetened applesauce</td>
<td>½ cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>¾ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2½ cups</td>
<td>3 cups</td>
</tr>
<tr>
<td>Cinnamon</td>
<td>1½ teaspoons</td>
<td>2 teaspoons</td>
</tr>
<tr>
<td>Active dry yeast</td>
<td>1½ teaspoons</td>
<td>1¾ teaspoons</td>
</tr>
</tbody>
</table>

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.
Sourdough

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

<table>
<thead>
<tr>
<th></th>
<th>1¼ pound</th>
<th>2 pound</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sourdough starter</td>
<td>8 ounces</td>
<td>10 ounces</td>
</tr>
<tr>
<td>Warm water</td>
<td>4 to 5 ounces</td>
<td>6 to 7 ounces</td>
</tr>
<tr>
<td>Salt</td>
<td>1¼ teaspoons</td>
<td>1⅛ teaspoons</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tablespoons</td>
<td>3 tablespoons</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3¼ cups</td>
<td>4 cups</td>
</tr>
<tr>
<td>Active dry yeast</td>
<td>1½ teaspoons</td>
<td>1⅛ teaspoons</td>
</tr>
</tbody>
</table>

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When the unit signals and the display reads 0:00, press Stop and remove bread.

Sourdough Starter
2¼ teaspoons Active Dry Yeast
16 ounces warm water
2 cups All-Purpose Flour 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 wrap. Place mixture in a warm place for 2-3 days or until it bubbles and smells sour. Refrigerate.

After using a portion of starter, replenish with equal mounts of flour and warm water. For Example, if you use 1 cup sourdough starter, replenish starter with 1 cup flour and 1 cup water. Let sit 4-5 hours until bubbly. 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 4-5 hours, until mixture bubbles. Seal and Refrigerate.
4. If starter separates, stir until blended before using.
Whole Wheat Bread Recipes

7 Grain Whole Wheat Bread

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

<table>
<thead>
<tr>
<th></th>
<th>1½ pound</th>
<th>2 pound</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>12-13 ounces</td>
<td>14-15 ounces</td>
</tr>
<tr>
<td>Salt</td>
<td>1¾ teaspoons</td>
<td>1¾ teaspoons</td>
</tr>
<tr>
<td>Butter or margarine, softened</td>
<td>1½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Molasses</td>
<td>3 tablespoons</td>
<td>½ cup</td>
</tr>
<tr>
<td>Vital gluten</td>
<td>1½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>7 grain cereal</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>3 cups</td>
<td>4 cups</td>
</tr>
<tr>
<td>Active dry yeast</td>
<td>1½ teaspoons</td>
<td>1½ teaspoons</td>
</tr>
</tbody>
</table>

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.

Honey Whole Wheat Bread

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

<table>
<thead>
<tr>
<th></th>
<th>1½ pound</th>
<th>2 pound</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>10-11 ounces</td>
<td>13-14 ounces</td>
</tr>
<tr>
<td>Salt</td>
<td>1¾ teaspoons</td>
<td>1¾ teaspoons</td>
</tr>
<tr>
<td>Butter or margarine, softened</td>
<td>1½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Honey</td>
<td>¼ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>Vital gluten</td>
<td>1½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>3 cups</td>
<td>4 cups</td>
</tr>
<tr>
<td>Active dry yeast</td>
<td>1½ teaspoons</td>
<td>1½ teaspoons</td>
</tr>
</tbody>
</table>

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When the unit signals and the display clears, press Stop and remove bread.
### 100% Whole Wheat Bread

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

<table>
<thead>
<tr>
<th></th>
<th>1½ pound</th>
<th>2 pound</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>10-11 ounces</td>
<td>12-13 ounces</td>
</tr>
<tr>
<td>Salt</td>
<td>1¼ teaspoons</td>
<td>1¼ teaspoons</td>
</tr>
<tr>
<td>Butter or margarine, softened</td>
<td>1½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Molasses</td>
<td>3 tablespoons</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Vital gluten</td>
<td>1½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>3 cups</td>
<td>4 cups</td>
</tr>
<tr>
<td>Active dry yeast</td>
<td>1½ teaspoons</td>
<td>1½ teaspoons</td>
</tr>
</tbody>
</table>

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.

### Light Whole Wheat Bread

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

<table>
<thead>
<tr>
<th></th>
<th>1½ pound</th>
<th>2 pound</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>8-9 ounces</td>
<td>11-12 ounces</td>
</tr>
<tr>
<td>Salt</td>
<td>1¼ teaspoons</td>
<td>1¼ teaspoons</td>
</tr>
<tr>
<td>Butter or margarine, softened</td>
<td>1½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Dry milk</td>
<td>1½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Sugar</td>
<td>1½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>1 cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2 cups</td>
<td>3 cups</td>
</tr>
<tr>
<td>Active dry yeast</td>
<td>1½ teaspoons</td>
<td>1½ teaspoons</td>
</tr>
</tbody>
</table>

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When the unit signals and the display clears, press Stop and remove bread.
# French Bread Recipes

## French Bread

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>1 ½ pound</th>
<th>2 pound</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>9-10 ounces</td>
<td>12-13 ounces</td>
</tr>
<tr>
<td>Salt</td>
<td>1 ½ teaspoons</td>
<td>1 ½ teaspoons</td>
</tr>
<tr>
<td>Butter or margarine, softened</td>
<td>1 ½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 teaspoons</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3 cups</td>
<td>4 cups</td>
</tr>
<tr>
<td>Active dry yeast</td>
<td>1 ½ teaspoons</td>
<td>1 ½ teaspoons</td>
</tr>
</tbody>
</table>

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.

## Bacon and Onion Bread

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>1 ½ pound</th>
<th>2 pound</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>9-10 ounces</td>
<td>12-13 ounces</td>
</tr>
<tr>
<td>Salt</td>
<td>1 ½ teaspoons</td>
<td>1 ½ teaspoons</td>
</tr>
<tr>
<td>Butter or margarine, softened</td>
<td>1 tablespoon</td>
<td>1 ½ tablespoons</td>
</tr>
<tr>
<td>Dry milk</td>
<td>1 ½ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tablespoon</td>
<td>1 ½ tablespoons</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3 cups</td>
<td>4 cups</td>
</tr>
<tr>
<td>Fried bacon, crumbled</td>
<td>3 tablespoons</td>
<td>1 ½ tablespoons</td>
</tr>
<tr>
<td>Dried minced onion</td>
<td>¼ cup</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Allspice</td>
<td>³⁄₁₆ teaspoon</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>Active dry yeast</td>
<td>⅛ teaspoon</td>
<td>1 ½ teaspoons</td>
</tr>
</tbody>
</table>

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When the unit signals and the display clears, press Stop and remove bread.
Sun Dried Tomato-Basil Bread  

Timer OK  
Setting 4 - Normal

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

Water  
Salt  
Sugar  
Vegetable oil  
Sun-dried tomatoes  
Bread flour  
Dried basil  
Active dry yeast

1½ pound  
8-10 ounces  
1 teaspoon  
¾ tablespoon  
1 tablespoon  
¾ cup  
3 cups  
½ teaspoon  
1¼ teaspoons

2 pound  
10-12 ounces  
1½ teaspoons  
1 tablespoon  
2 tablespoons  
½ cup  
4 cups  
1 teaspoon  
2 teaspoons

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.
# Sweet Bread Recipes

## Sweet Butter Bread

<table>
<thead>
<tr>
<th></th>
<th>1½ pound</th>
<th>2 pound</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>5-6 ounces</td>
<td>7-8 ounces</td>
</tr>
<tr>
<td>Salt</td>
<td>1¼ teaspoons</td>
<td>1¼ teaspoons</td>
</tr>
<tr>
<td>Butter or margarine, softened</td>
<td>3 tablespoons</td>
<td>4 tablespoons</td>
</tr>
<tr>
<td>Sugar</td>
<td>3 tablespoons</td>
<td>4 tablespoons</td>
</tr>
<tr>
<td>Dry milk</td>
<td>1 1/2 tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Large egg, beaten</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>All-purpose flour</td>
<td>½ cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2½ cups</td>
<td>3½ cups</td>
</tr>
<tr>
<td>Active dry yeast</td>
<td>1 ¼ teaspoons</td>
<td>2 teaspoons</td>
</tr>
</tbody>
</table>

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals and the display reads 0:00,

## Deluxe White Bread

<table>
<thead>
<tr>
<th></th>
<th>1½ pound</th>
<th>2 pound</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk</td>
<td>10-11 ounces</td>
<td>12-13 ounces</td>
</tr>
<tr>
<td>Salt</td>
<td>1 teaspoon</td>
<td>1 ¼ teaspoons</td>
</tr>
<tr>
<td>Butter or margarine, softened</td>
<td>1 ¼ tablespoons</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tablespoon</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3 ¼ cups</td>
<td>4 cups</td>
</tr>
<tr>
<td>Active dry yeast</td>
<td>1 ¼ teaspoons</td>
<td>2 ¼ teaspoons</td>
</tr>
</tbody>
</table>

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When the unit signals and the display clears, press Stop and remove bread.
Cheesy Chili Bread

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

<table>
<thead>
<tr>
<th>1 ¼ pound</th>
<th>2 pound</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>3 to 4 ounces</td>
</tr>
<tr>
<td>Salt</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 ½ tablespoons</td>
</tr>
<tr>
<td>1 (4 oz.) can diced</td>
<td>1 can</td>
</tr>
<tr>
<td>green chiles (drained)</td>
<td></td>
</tr>
<tr>
<td>Mild Cheddar cheese</td>
<td>½ cup</td>
</tr>
<tr>
<td>shredded</td>
<td></td>
</tr>
<tr>
<td>Picante sauce</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3 cups</td>
</tr>
<tr>
<td>Active dry yeast</td>
<td>1 ½ teaspoons</td>
</tr>
</tbody>
</table>

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.

Dad's Cracked Wheat Bread

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

<table>
<thead>
<tr>
<th>1 ¼ pound</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
</tr>
<tr>
<td>Salt</td>
</tr>
<tr>
<td>Cracked wheat</td>
</tr>
<tr>
<td>Butter or margarine</td>
</tr>
<tr>
<td>Honey</td>
</tr>
<tr>
<td>Bread flour</td>
</tr>
<tr>
<td>Active dry yeast</td>
</tr>
</tbody>
</table>

Pour 1 cup boiling water over cracked wheat and let stand for 6-8 hours. If crunchier bread is desired, let stand until cools to 80°F/27°C. Put remaining ½ cup water and other liquid ingredients in bread pan. Add cracked wheat and dry ingredients to bread pan.

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When the unit signals and the display clears, press Stop and remove bread.
Quick Bread Recipes

**Banana Chocolate Chip Bread**

Not For Timer
Setting 6 - Normal

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

- Bananas mashed: ½ cup
- Butter or margarine, melted: ¼ cup
- Large eggs, beaten: 3
- Milk: 3 tablespoons
- All-purpose flour: 2 cups
- Sugar: ½ cup
- Baking powder: 1 tablespoon
- Salt: ¼ teaspoon
- Chocolate chips: ½ cup

Measure bananas, milk, eggs and butter into bread pan. In a medium mixing bowl, combine remaining ingredients. Mix well and add to bread pan.

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.

**Apple Cinnamon Bread**

Not For Timer
Setting 6 - Normal

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

- Buttermilk: 4 ounces
- Large egg, beaten: 1
- Baking apple, shredded: 1 cup
- Applesauce, unsweetened: 2 tablespoons
- Sugar: 2 tablespoons
- All-purpose flour: 2 cups
- Cinnamon: 1 teaspoon
- Baking powder: 1 tablespoon
- Salt: ½ teaspoon

Measure buttermilk, egg, braeburn apple and applesauce into bread pan. In a medium mixing bowl, combine remaining ingredients, mix together. Add to bread pan.

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.
Chocolate Chocolate Chip Bread

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

- Milk: 6 ounces
- Large eggs, beaten: 3
- Butter or margarine, melted: ¾ cup
- All-purpose flour: 2 cups
- Sugar: ½ cup
- Baking powder: 1 tablespoon
- Salt: ½ teaspoon
- Unsweetened cocoa: ¼ cup
- Semi-sweet chocolate chips: ½ cup

Measure milk, eggs and butter into bread pan. In a medium mixing bowl, combine remaining ingredients, stir together. Add to pan.

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.

Orange Bread

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

- Milk: 4 ounces
- Butter or margarine, melted: ¼ cup
- Large eggs, beaten: 3
- Orange juice: ¾ cup
- Plain yogurt: ½ cup
- All-purpose flour: 2 ½ cups
- Baking powder: 1 tablespoon
- Salt: ¼ teaspoon
- Sugar: ½ cup

Measure butter, eggs, orange juice and yogurt in bread pan. In a medium mixing bowl, combine remaining ingredients, mix together. Add to bread pan.

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.
Zucchini Bread

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

- Zucchini, shredded: 2 cups
- Vegetable oil: ¼ cup
- Large eggs, beaten: 2
- Vanilla: 2 teaspoons
- All-purpose flour: 2 cups
- Sugar: 1 cup
- Baking soda: ¼ teaspoon
- Cinnamon: ½ teaspoon
- Baking powder: ¼ teaspoon
- Nuts, chopped: ½ cup

Measure zucchini, oil, eggs and vanilla into bread pan. In a medium mixing bowl, combine remaining ingredients, mix together. Add to bread pan.

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove bread.
Gluten Free Bread Instructions

Instructions for Making Gluten Free Breads

1. In a medium sized mixing bowl, combine all wet ingredients; whisk together and carefully pour into bread pan.

2. Measure dry ingredients into large bowl; mix well. Add to wet ingredients in bread pan.

3. Carefully seat pan in breadmaker.

4. Select Whole Wheat (Setting 3); 2 pound loaf size; press Start.

5. If possible, once or twice during the first kneading cycle, using a rubber spatula, scrape down the sides of the bread pan.

6. When the unit signals and the display reads END, remove bread pan and place on heat resistant surface. Cool bread in pan for 10 to 15 minutes.

7. Invert pan and gently shake to remove bread. Cool upright on a wire rack before slicing.

Substitutions when Making Gluten Free Breads

- Fructose, molasses and honey can be used in place of sugar.

- Any vegetable oil or butter can be used in place of canola oil.

- Rice flour can be used in place of potato starch.

- Tofu can be used in place of ricotta cheese.

- Lactose-free milk can be used in place of dry milk or water; use equal proportions.

- Pulverized Nut-quick and dry baby formulas such as Isomil, Prosobee and Pregestimil, may be used in place of dry milk for soy and lactose intolerance. Use ½ cup to replace ½ cup dry milk.

- Egg replacer can be used in place of eggs. To substitute 3 eggs, use 8 teaspoons egg replacer. Mix with dry ingredients; add ¾ cup water with wet ingredients.
Tips for Successful Gluten Free Breads

1. Yeast may be used cold. All other ingredients should be at room temperature (70-80°F/21-27°C).

2. Combine the liquid ingredients in a mixing bowl and whisk together before adding to breadpan.

3. All dry ingredients, including the RED STAR® Active Dry Yeast, should be thoroughly blended together before adding on top of the wet ingredients.

4. The consistency of the dough for gluten free breads is similar to that of quick breads—stiffer than a cake batter, but not as stiff as a cookie dough. A finished loaf generally appears flat across the top. This is normal.

5. Humidity, the type of flour and the brand all influence the amount of liquid necessary for the proper consistency.

6. Xanthan gum and guar gum may be interchanged, although some people have a laxative effect from guar gum. Methylcellulose is not a practical substitute.

7. To correct grainy or crumbly bread, increase egg replacer or xanthan gum. Unflavored gelatin is another choice, however, a moister bread will result.

8. One teaspoon cider vinegar added to the wet ingredients of any bread recipe acts as a preservative.

9. Eggs used in these recipes should measure ¼ cup each.

10. Potato starch is excellent for baking when combined with other flours. Often potato starch is labeled potato starch flour. Potato flour is much heavier and cannot be substituted for potato starch.

11. For best results, cool gluten free breads completely before attempting to slice.

12. Gluten-free breads are usually flat-topped. This is normal and does not alter the flavor of the bread.
Gluten Free Sourdough Starter

Rice flour has the ability to ferment easily, creating a wonderful base for delicious breads with a slightly sour flavor. Once made, sourdough starter can be used over and over again. Replenish it each time it is used to nourish the yeast and keep the starter alive. As the starter gets older, the flavor will become tangier. Therefore, baked products made with aged starters will have more sourdough flavor. The starter serves as the leavening, so no additional yeast is needed for gluten-free sourdough breads.

To make a starter: In a 4 cup glass, plastic or stainless steel container, combine 1 cup water (110-115°F/43-46°C) with 1 package (2½ teaspoons) RED STAR® Active Dry Yeast and 1½ cups white rice flour. The mixture will be thick. Cover loosely with plastic wrap or foil. Let stand in a warm place 1 to 3 days, stirring 2 or 3 times each day. The starter will rise and fall during the fermentation period; it becomes thinner as it stands. When the starter is developed, it is bubbly and may have a liquid layer on top; stir liquid into the starter before using. The starter can then be used for baking or placed in the refrigerator to use later.

To replenish starter: Always have at least 1 cup of starter left over. Add 1 cup of water (110-115°F/43-46°C) and 1½ cups white rice flour; mix well. Cover loosely and let stand in a warm place for 12 hours. The starter can then be used for baking or placed in the refrigerator to use later.

Note: If starter turns pink in color at any time, discard and start over with fresh ingredients.
Gluten Free Sourdough White Bread

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

2 Pound

Wet Ingredients
3 eggs
¼ cups sourdough starter
1 cup water
¼ cup ricotta cheese (whole, part skim or nonfat)
¼ cup honey
2 tablespoons canola oil
1 teaspoon cider vinegar

Dry Ingredients
2 cups white rice flour
½ cup potato starch
½ cup tapioca flour
½ cup dry milk powder
3½ teaspoons xanthan gum
1½ teaspoons salt

Follow instructions for making gluten free bread.

Gluten Free Sourdough Rye Bread

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

2 Pound

Wet Ingredients
3 eggs
¼ cup molasses
¼ cup sourdough starter
1 cup water
¼ cup ricotta cheese (whole, part skim or nonfat)
2 tablespoons canola oil
1 teaspoon cider vinegar

Dry Ingredients
2 cups white rice flour
½ cup potato starch
½ cup tapioca flour
½ cup dry milk powder
3½ teaspoons xanthan gum
1½ teaspoons salt
1 tablespoon caraway seeds
2 teaspoons instant coffee

Follow instructions for making gluten free bread.
Gluten Free White Bread

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

2 Pound

Wet Ingredients
3 eggs
1½ cups water
3 tablespoons canola oil
1 teaspoon cider vinegar

Dry Ingredients
1 pkg. (2¼ teaspoons) RED STAR® Active Dry Yeast
3¾ cups white rice flour
2½ teaspoons xanthan gum
1½ teaspoons salt
¾ cup dry milk powder
3 tablespoons sugar

Follow instructions for making gluten free bread.

Gluten Free Cheddar Cheese Bread

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

2 Pound

Wet Ingredients
3 eggs
1¼ cups water
2 tablespoons canola oil

Dry Ingredients
1 pkg. (2¼ teaspoons) RED STAR® Active Dry Yeast
2 cups white rice flour
1 cup brown rice flour
¾ cup dry milk powder
2 tablespoons sugar
1 tablespoon instant minced onions (optional)
1 tablespoon poppy seeds (optional)
3½ teaspoons xanthan gum
1½ teaspoons celery seeds (optional)
1½ teaspoons dried dill weed (optional)
1 teaspoon salt
1½ cups (6 ounces) grated sharp Cheddar cheese

Follow instructions for making gluten free bread.
**Gluten Free Cinnamon Raisin Bread**

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

2 Pound

**Wet Ingredients**
3 eggs  
1½ cups water  
3 tablespoons canola oil  
1 teaspoon cider vinegar

**Dry Ingredients**
1 pkg. (2¼ teaspoons) RED STAR® Active Dry Yeast  
2 cups white rice flour  
½ cup potato starch  
½ cup tapioca flour  
2½ teaspoons xanthan gum  
1½ teaspoons salt  
3 tablespoons sugar  
½ cup dry milk  
2 teaspoons ground cinnamon  
½ cup raisins

Follow instructions for making gluten free bread.

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**Gluten Free Mock Limpa Bread**

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

2 Pound

**Wet Ingredients**
3 eggs  
3 tablespoons molasses  
1 teaspoon cider vinegar  
1½ cups water  
3 tablespoons canola oil

**Dry Ingredients**
1 pkg. (2¼ teaspoons) RED STAR® Active Dry Yeast  
2 cups brown rice flour  
½ cup tapioca flour  
½ cup potato starch  
1 tablespoon xanthan gum  
1 tablespoon fennel seeds  
1½ teaspoons salt  
½ cup dry milk powder  
3 tablespoons sugar  
2 teaspoons grated orange zest

Follow instructions for making gluten free bread.
Using The Dough Settings

See “Operating Instructions,” for numbers 1 through 8.

9. Press Start. The time for the setting selected will appear on the display and will begin counting down the minutes.

When dough is ready, the buzzer will sound three times and the display will read “0:00”.

10. When using the dough settings 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.

11. 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.

12. 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.

13. 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.

**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.

**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.

**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.

**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.

**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 settings)

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).

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**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.

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**Powdered Sugar Glaze**
(for Coffee Cakes and Sweet Rolls)

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

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

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**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.

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.
Herbed Bubble Bread

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

**Dough**

Water  
Milk  
Salt  
Sugar  
Butter or margarine, softened  
Large egg, beaten  
Bread flour  
Active dry yeast

4 ounces  
4 ounces  
1 teaspoon  
1 tablespoon  
2 tablespoons  
1  
2½ cups  
2¼ teaspoons

**Herb Mixture**

Butter or margarine, melted  
Paprika  
Grated Parmesan cheese  
Garlic powder  
Dried minced onion  
Ground Savory

½ cup  
1 teaspoon  
¼ cup  
½ teaspoon  
½ teaspoon  
½ teaspoon

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When the unit signals and the display clears, press Stop and remove dough.

In a small bowl, combine Herb Mixture ingredients in the order listed. Divide dough into 12-14 equal parts and roll into balls. Dip each dough ball into Herb Mixture and arrange in a greased tube pan. Cover with a cloth and let rise in warm, draft-free place until doubled in size, about 30 min. Preheat oven to 350°F/177°C. Bake about 25-30 minutes or until golden brown.
Cinnamon Rolls

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

1 1/2 pound classic white 1 recipe
Butter or margarine, softened 2 tablespoons
Sugar 1/4 cup
Ground cinnamon 2 teaspoons
Powered sugar glaze

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove dough.

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 1 1/2 slices. Arrange in greased 9 x 9 x 2-inch square pan, spacing evenly. Cover; let rise until double in size; bout 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.

Addie's Coffee Cake

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

Milk 6-7 ounces
Salt 1 teaspoon
Large egg yolk 1
Butter or margarine, softened 1 tablespoon
Bread flour 2 1/4 cups
Sugar 1/3 cup
Active dry yeast 2 teaspoons

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals and the 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 1/2 cup
Ground cinnamon 1 teaspoon
Chopped pecans 1/2 cup
Powdered sugar glaze, 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 to 25 minutes, until golden brown. Cool 10 minutes in pan on rack. Drizzle with powdered sugar glaze if desired. 12 servings.
**Bread Sticks**

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

- Water: 6 ounces
- Salt: ¼ teaspoon
- Sugar: ½ teaspoon
- Bread flour: 2 cups
- Active dry yeast: 1½ teaspoons

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals and display reads 0:00, press Stop and remove dough.

Preheat oven to 375°F/190°C. Divide dough into 12 pieces. Roll each piece into an 8 inch rope. Bake 1" apart on a greased cookie sheet for 10-15 minutes until golden brown. Brush with melted butter or margarine and sprinkle garlic powder on top if desired.

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**Reuben Bake**

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

- Water: 7-8 ounces
- Salt: ¼ teaspoon
- Oil: 2 tablespoons
- Molasses: 1 tablespoon
- Rye flour: 1 cup
- Bread flour: 1 cup
- Caraway seeds: 2 teaspoons
- Dried minced onion: 2 teaspoons
- Active dry yeast: 2 teaspoons

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove dough. Pat dough into a greased 9-inch round cake pan. Add topping.

**Topping**

- Butter, melted: 2 tablespoons
- Mayonnaise: ¼ cup
- Prepared mustard: 1½ tablespoons
- Prepared horseradish: 2 teaspoons
- Corned beef, chopped: 2¾ to 3 ounces
- Sauerkraut, well drained: 1 can (8 ounces)
- Shredded Swiss cheese: 1 cup (4 ounces)

In a small bowl, combine mayonnaise, mustard and horseradish; spread over dough. Cover with wax 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.
Honey and Wheat Rolls

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

- Water: 8 ounces
- Salt: 1 teaspoon
- Honey: ¼ cup
- Large egg, beaten: 1
- Wheat flour: 1¼ cups
- Bread flour: 2 cups
- Active dry yeast: 2 teaspoons

Press Stop to clear display. Press the Select Arrow ▲ to choose the desired setting.

Press Start. When unit signals and display reads 0:00, press Stop and remove dough. Shape as desired, see Shaping Dough. Bake at 350°F/177°C for 25 to 30 minutes.

Makes 12 rolls.

Whole Wheat Pizza Dough

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

- Water: 7 to 8 ounces
- Salt: ¾ teaspoon
- Vegetable oil: 1 tablespoon
- Honey: 1 tablespoon
- Whole wheat flour: 2¼ cups
- Wheat germ: ¼ cup
- Active dry yeast: 2¼ teaspoons

Press Stop to clear display. Press the Select Arrow ▲ to choose the desired 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. Let stand for 10 minutes. Preheat oven to 400°F. Spread pizza sauce over dough. Sprinkle toppings over sauce. Bake in a preheated oven 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: ½ pound
- Mushroom stems and pieces: 1 can (4 oz)
- Chopped onions: ½ cup
- Chopped green peppers: ½ cup
- Shredded Mozzarella cheese: 1 cup (8 oz)
Pizza Crust

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

- Water: 6-7 ounces
- Salt: ¾ teaspoon
- Olive oil: 2 tablespoons
- All-purpose flour: 2% cups
- Sugar: 2 teaspoons
- Active dry yeast: 1½ 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.

Multi-Grain Bagels

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

- Water: 9 to 11 ounces
- Salt: 2 teaspoons
- Sugar: 1½ tablespoons
- Vegetable oil: 2 tablespoons
- Bread flour: 2% cups
- Quick cook oatmeal: ¾ cup
- Whole wheat flour: ½ cup
- Active dry yeast: 2 teaspoons

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove dough.

Divide dough into 6 to 10 equal pieces. Roll each piece of dough into a rope. Wrap rope around 4 fingers, moisten the ends, overlap and join ends. Turn the circle inside out. Place shaped bagels on a greased baking sheet at least 1 inch apart. Cover with a lightly dampened cloth. Allow to rise until puffy, about 30 minutes. Heat 4 to 6 quarts of water to boil in a Dutch Oven or Stock Pot. Drop 2 to 3 bagels into boiling water. Boil 1½ minutes on each side. Remove with slotted spoon and drain on a towel. Repeat with remaining bagels. Lightly grease baking sheet or dust with cornmeal to prevent sticking. Bake in a preheated 400°F oven for 20 to 25 minutes or until golden brown. For a crustier crust, spritz bagels several times with water while baking.
Italian Herb Rolls

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

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>7 to 9 ounces</td>
</tr>
<tr>
<td>Salt</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>Vegetable oil</td>
<td>1 1/2 teaspoons</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3 cups</td>
</tr>
<tr>
<td>Dried parsley</td>
<td>1/2 tablespoon</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 teaspoons</td>
</tr>
<tr>
<td>Dried onion flakes</td>
<td>2 teaspoons</td>
</tr>
<tr>
<td>Basil</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>Garlic powder</td>
<td>1/2 teaspoon</td>
</tr>
<tr>
<td>Active dry yeast</td>
<td>1 1/4 teaspoons</td>
</tr>
</tbody>
</table>

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals and display reads 0:00, press Stop and remove dough. Shape as desired, see shaping dough. Preheat oven to 350°F/177°C. Bake 25 to 30 minutes or until golden brown.

Italian Pizza Dough

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

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>9 ounces</td>
</tr>
<tr>
<td>Salt</td>
<td>1/4 teaspoon</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 teaspoons</td>
</tr>
<tr>
<td>Vegetable oil</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3 cups</td>
</tr>
<tr>
<td>Active dry yeast</td>
<td>1 1/4 teaspoons</td>
</tr>
</tbody>
</table>

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired 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. Let stand for 10 minutes. Preheat oven to 400°F. Spread pizza sauce over dough. Sprinkle toppings over sauce. Bake in a preheated oven 15-20 minutes, or until crust is golden brown.
# French Rolls

Not For Timer
Setting 9

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

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurements</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>10 ounces</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 teaspoons</td>
</tr>
<tr>
<td>Salt</td>
<td>1¼ teaspoons</td>
</tr>
<tr>
<td>Butter or margarine, softened</td>
<td>½ tablespoon</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3 cups</td>
</tr>
<tr>
<td>Active dry yeast</td>
<td>1¼ teaspoons</td>
</tr>
</tbody>
</table>

Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When unit signals and display reads 0:00, press Stop and remove dough. Shape as desired, see Shaping Dough. Preheat oven to 350°F/177°C. Bake 25 to 30 minutes or until golden brown.

Makes 12 rolls.
**Strawberry Jam**

2 cups fresh strawberries, sliced and mashed
1 cup sugar
2 teaspoons lemon juice
1½ tablespoons powdered low-sugar pectin

Combine ingredients into bread pan. Press Stop to clear display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When the display reads 0:00, press Stop. Using hot pads remove the bread pan. Pour jam into containers; cover. Refrigerate to set.

Makes about 3 cups.

---

**Orange Marmalade**

3 oranges, large
1 lemon
1¼ cups sugar
2 tablespoons powdered low-sugar pectin

With a vegetable peeler, shave off the bright layer of the peel from one orange and the lemon and chop finely. Remove the remaining white peel from orange and lemon, discard. Peel the remaining oranges, discard peels. Slice fruit into ½ inch pieces. Combine the chopped peels, fruit, sugar and pectin in bread pan. Press Stop to clear the display. Press the Select Arrow ▲ to choose the desired setting. Press Start. When the display reads 0:00, press Stop. Using hot pads, remove the bread pan. Pour jam into containers and cover. Refrigerate to set.

Makes about 3 cups.
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