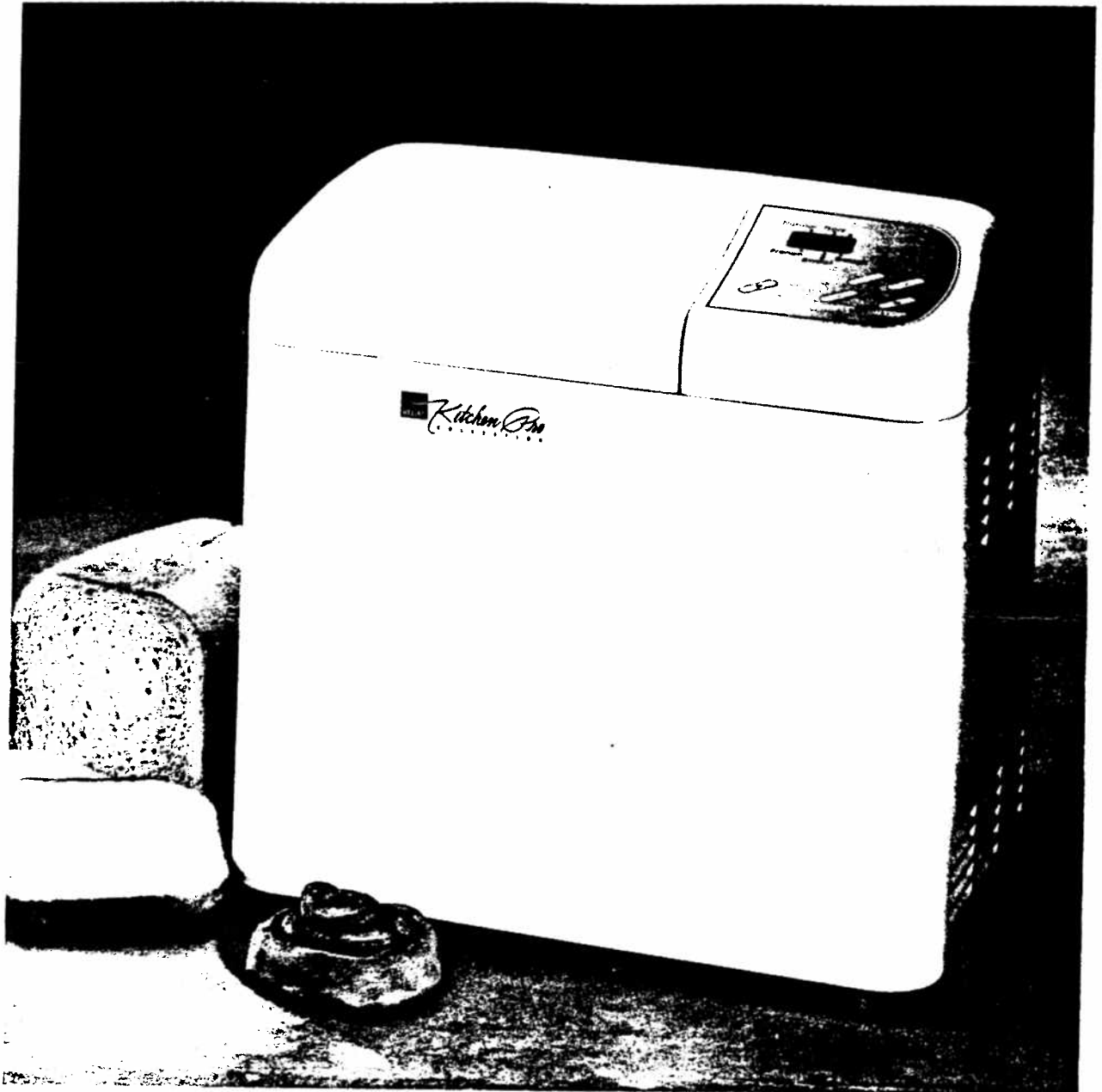


# REGAL

## AUTOMATIC BREADMAKER



**Guide and Cookbook**

Model No. 6700

## **Introduction**

**W**elcome 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 often quite tasty. With the proper adjustment, 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 under "Ingredients," "Substitutions and Tips." 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.

With the Regal breadmaker it's so easy to make fresh bread. 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 Regal breadmaker is great fun!

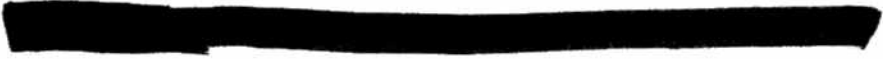
## **Power Interruption**

*If the breadmaker is accidentally unplugged, or in the event of a power outage, the Breadmaker will not automatically resume operation when the power comes on again.*

*When you cannot determine how long the power has been off, discard ingredients and start over. If the power interruption occurred during the first 13 minutes after you pressed Start, it is okay to restart the breadmaker. To restart, you must re-select the desired cycle before you press Start.*

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# **Before Using Your Breadmaker**

## **IMPORTANT SAFEGUARDS**

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

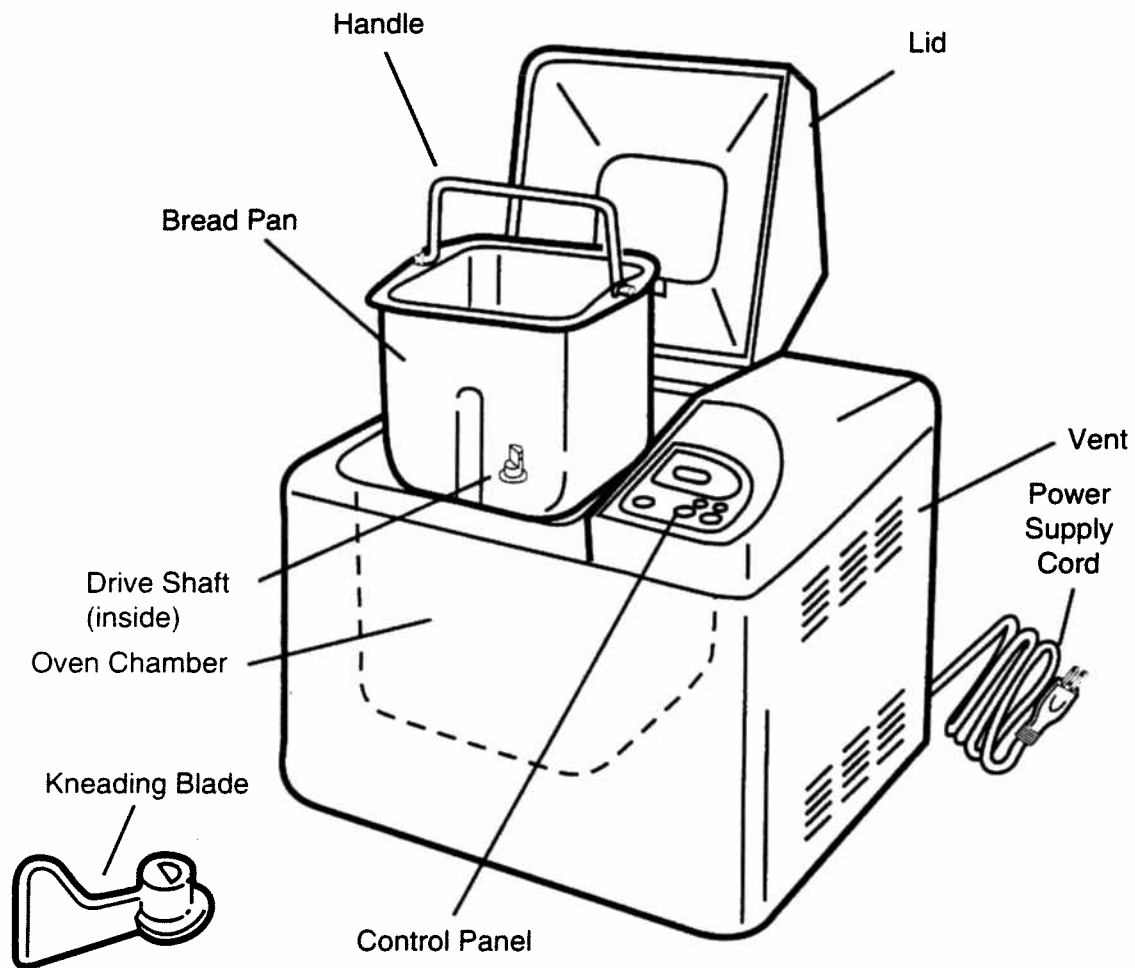
1. READ ALL INSTRUCTIONS.
2. To protect against electrical hazards, do not immerse cord, plug or appliance in water or other liquids.
3. Do not touch hot surfaces. Use handles or knobs. Always use pot holders or oven mitts to handle hot bread pan or hot bread.
4. Close supervision is necessary when any 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 appliance with a damaged cord or plug, or after appliance has malfunctioned, or is dropped or damaged in any manner.
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 surface.
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.**

**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 bread 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 13 minutes of the cycle if dough appears too dry or too moist (see page 19).

---

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 on page 3 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

## **1 lb. Normal**

Select this setting for basic breads containing no more than 2¼ cups bread flour. Heavier breads containing whole wheat, cereals or oats should not total more than 2¾ cups flour. Bread is ready in 2 hours, 20 minutes.

## **1 lb. Dark**

Used to produce a darker crust in 2 hours 25 minutes, Also ideal for breads without fats or oils, and/or low sugar content which may have a very light colored crust on the normal setting.

## **French**

This unique French setting produces a heartier crust in 3 hours, 30 minutes. It includes a third rise cycle and bakes at a slightly higher temperature, which is ideal for French or Italian breads.

## **Sweet**

This setting is made for breads containing high amounts of sugar, fats or protein (cheese, eggs), all of which increases 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.

## **Dough**

The Dough setting is used to prepare rolls, specialty breads, pizza dough, etc., which are shaped by hand, allowed to rise again and then baked conventionally. When the dough is ready (1 hour, 20 minutes), you will hear three beeps, which is your signal to remove the dough and proceed with shaping, etc., outside the breadmaker (see instructions, Pages 40-45).

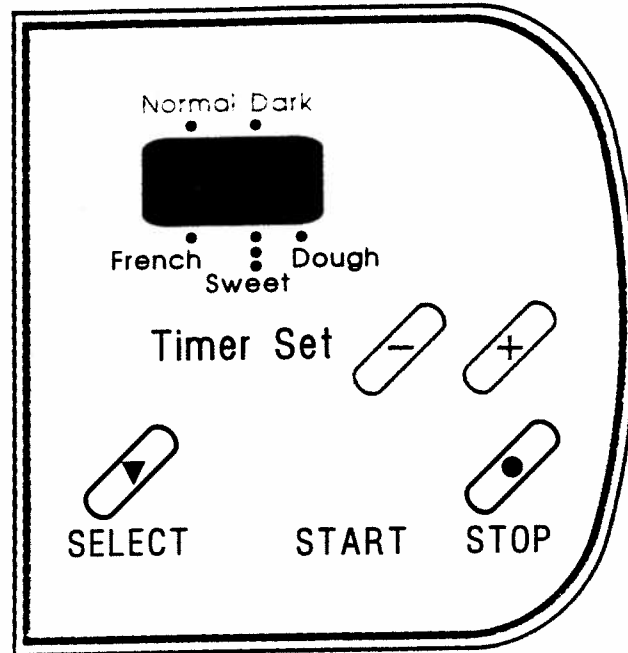
**Note:** Raisin bread, or others with dried fruits or nuts can be prepared using the Normal, Dark or Sweet settings, by setting aside the raisins or other fruit or nuts. As soon as you press Start, set a separate minute timer (such as the one generally found on an oven), for 10 minutes. When the timer sounds, gradually add the raisins or other fruit (see page 33 for complete instructions).

<b>BREAD CYCLES AND TIMES</b>					
	<b>Normal</b>	<b>Dark</b>	<b>French</b>	<b>Sweet</b>	<b>Dough</b>
<b>Use Timer</b>	Yes	Yes	Yes	No	No
<b>Knead</b>	20 min.	20 min	15 min.	20 min.	20 min.
<b>1st Rise</b>	25 min. 97°F 36°C	25 min. 97°F 36°C	35 min. 82°F 28°C	65 min. 82°F 28°C	60 min. 82°F 28°C
<b>Punch Down</b>	5 sec.	5 sec.	5 sec.	5 sec.	5 sec.
<b>2nd Rise</b>	55 min. 100°F 38°C	55 min. 100°F 38°C	30 min. 83°F 28°C	30 min. 82°F 28°C	N/A
<b>Punch Down</b>	N/A	N/A	20 sec.	20 sec.	N/A
<b>3rd Rise</b>	N/A	N/A	75 min. 84°F 29°C	55 min. 84°F 29°C	N/A
<b>Bake</b>	40 min. 275°F 135°C	45 min. 275°F 135°C	65 min. 284°F 140°C	50 min. 266°F 140°C	N/A

# Control Panel

When pressing a control button, be sure to hold it in until you hear a "beep" sound, indicating contact has been made.

Model K6769C



**To bake bread immediately (without use of timer):**

### € **SELECT Button**

Press Select to choose the setting you desire. Each time the Select button is pressed, the setting advances in the following sequence: Normal; Dark; French; Sweet; Dough. The dot nearest the selection will glow.

### € **START Button**

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

<b>Setting</b>	<b>Display</b>
Normal	2:20
Dark	2:25
French	3:30
Sweet	3:30
Dough	1:20

### ● **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 it has been done and the display panel will be dark.


### **To 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: Normal; Dark; French. Delayed baking will not work for the Sweet or Dough settings. The dot nearest the selection will glow.

Press the + button until the correct length of time appears in the display window.

 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.

## 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 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.
E:03 Flashing E:04 Flashing E:05 Flashing E:06 Flashing E:07 Flashing	Possible circuitry defect.	Requires authorized service Call 1-800-998-8809.
E:08 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.

# Tips for Breadmakers

## Breadmaking Terms

### **E Knead**

If working by hand, kneading means folding the dough towards you and then pushing it away with the heel of your hand in a rocking motion, rotating the dough one quarter of a turn. You repeat this until the dough is smooth and blistered. When using your Regal Breadmaker, this process is done automatically for you.

### **E Rise**

The dough is kept at the proper temperature to activate the yeast. By hand, you would put the dough in a bowl and cover it, keeping it out of drafts, until the dough doubles its size, usually for an hour or more. This is done automatically in your Regal Breadmaker.

### **E Punch Down**

The air trapped in the dough is pressed out to make a better dough. When making bread manually, you would actually "punch down" the dough. Your breadmaker automatically does this for you at precisely the right time!

### **E Bake**

After dough rises, it becomes bread by baking. Your breadmaker bakes the bread for you right in the same pan. With the Dough setting you remove the dough at a specified time,

shape it into rolls, pizza crust, etc., allow it to rise the final time, and bake it in your conventional oven.

### **E Cool**

Remove bread when baking is completed. Let stand on wire rack to cool. Bread that is left in the breadmaker to cool accumulates moisture and the crust will become "soggy."

### **E Measuring With Standard Measures**

Dry ingredients: spoon into standard dry measuring cup 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.

Baking powder, baking soda, salt, spices, dry milk: fill standard measuring spoon to overflowing. 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. Use standard measuring spoons for small amounts of liquid (see page 17 for equivalency chart).

## **Ingredients**

### **Flour**

Store all flour in a cool dry place (70°F/21°C or less), away from heat. For maximum shelf life, flour may be stored in the refrigerator or freezer. If stored correctly flour will stay fresh up to 2 years. Always bring flour to room temperature before using it in your breadmaker. To measure accurately, spoon decanted flour into a standard dry measuring cup, then level off with the straight edge of a knife or spatula.

**Bread Flour** is milled from hard wheat and contains a higher percentage of protein than regular all-purpose flour, usually 14 percent or higher. This is also referred to as the gluten content, which gives structure and height to bread. If bread flour is not available in your area, any all-purpose flour with a protein content of 14 percent or higher is an acceptable substitution. Bread flour requires no sifting.

**Whole Wheat Flour** (sometimes called graham flour), is milled from the entire wheat kernel. Requires no sifting. It is light brown in color and contains all the natural nutrients. It is lower in gluten and is usually used with bread flour. Vital gluten may be added to give the whole wheat flour a lift (see page 20), especially in 100% Whole Wheat bread recipes.

**Rye Flour** is a heavy flour milled from rye grain. Requires no sifting. It is low in gluten and needs to be combined with bread flour to get an acceptable loaf. Many rye bread recipes include vinegar or lemon juice to assist the structuring of the dough. Rye flour usually produces a stickier dough.

### **Yeast**

When combined with sugar and water, at the right temperature, the yeast generates carbon dioxide which makes the dough rise. The recipes in this book have been developed using active dry yeast. If you prefer to use a fast rising yeast, such as "Quick Rise" or "Rapid Rise," merely decrease the amount used. As a general guide, we recommend using  $\frac{1}{2}$  teaspoon of fast-rising yeast per cup of flour. Example: 3 cups bread flour would require  $1\frac{1}{2}$  teaspoons fast rising yeast.

### **Sugar**

Sugar boosts yeast action, adds sweetness and aroma, makes the crust brown and the bread soft. Brown sugar, honey, molasses or syrups produced from maple, corn or cane are also suitable sweeteners and they add vitamin B and minerals.

**Milk**

Milk enhances flavor and increases the nutritional value of the bread but it is not a necessary ingredient. Other liquids can be substituted (see "Water or Other Liquids"). For best results, always bring milk, or other liquid to room temperature.

**Salt**

Salt controls the action of the yeast, enhances flavor and aids in producing a firm dough. If you are on a restricted diet, feel free to cut the amount of salt in the recipe in half or use a low-sodium salt. You can also eliminate the salt, but this will affect the size, texture and taste of the bread.

**Fats**

Any form of shortening will enrich flavor and help bread stay fresh longer.

**Butter**

Butter adds flavor. The same amount of vegetable shortening or oil can be substituted. Salted or unsalted butter may be used.

**Eggs**

Large eggs were used in developing the recipes in this booklet. If you wish to add an egg to a recipe that does not call for it, crack egg into liquid measuring cup; then fill with liquid to level specified in the recipe.  $\frac{1}{4}$  cup (2 ounces) of an egg substitute can replace 1 large egg.

**Oil**

Vegetable, canola, corn, peanut, soy or sunflower oil can be used. Unsaturated saf-

flower oil is a good substitute in special health breads. Olive oil produces a softer crust than butter or margarine and is often used in pizza dough to tenderize and flavor the dough. Peanut oil keeps bread fresher longer.

**Margarine**

This is an acceptable substitute for butter.

**Vegetable Shortening**

This solid, white shortening gives a slightly crispier texture than butter or oil, but works effectively.

**Water or Other Liquids**

When the flour is mixed with water or another liquid, gluten is formed and air is trapped, thus allowing the bread to rise. Water, milk, beer, fruit juices or purees can be used as the liquid in bread.

**Hints for Baking  
Delicious Homemade  
Breads**

1. Use only fresh ingredients.
2. Yeast is the most important ingredient in bread baking. It causes the bread to rise. Too little yeast can result in improper rising. Too much yeast can cause over-rising and the dough could stick to the inside of the lid; or it could collapse during baking. In the breadmaker yeast does not need "proofing" or preliminary fermentation. After each use always close yeast con-

- tainer tightly and store in a cool, dry place.
3. Measure ingredients exactly.
  4. Timer: When using the timer for delayed baking in warm weather conditions, you may need to reduce the yeast by  $\frac{1}{4}$  to  $\frac{1}{2}$  teaspoon, and use only half the amount of sugar called for in the recipes, to prevent over-rising.
  5. Always use a sharp serrated-edge knife to slice warm, crusty bread. An electric knife also works very well.
  6. 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.
  7. For longer storage, tightly seal bread in a moisture-proof wrap or bag, and store in freezer.

## Recipe Conversions

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

1. If your recipe yields two conventional loaves, cut the recipe in half. The breadmaker only makes one loaf at a time.
2. Do not exceed a total  $2\frac{1}{4}$  cups of bread flour. Heavier breads, containing whole wheat, cereals or oats, should not use more than a total of  $2\frac{3}{4}$  cups. Use the recipes in this book as your guide when converting other recipes.
3. Always measure and add water or other liquid, shortening, eggs, liquid sweeteners and other ingredients containing moisture first. Then measure the dry ingredients into the bread pan in the order listed. Carefully place active dry yeast on top of dry ingredients, avoiding contact with the liquid and salt. If bread flour is not available in your area, use an all-purpose flour with a protein content of 14% or higher.
4. To substitute dry milk for fresh, use approximately 2 tablespoons dry milk plus 1 cup water for every cup of milk. Remember: fresh milk, cream, eggs, sour cream, etc., should not be used if using the timer on your breadmaker for delayed baking.

# 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 or yeast should be reduced slightly to prevent over-rising. See Table for guidelines.

Adjustment	Altitude		
	3,000 ft	5,000 ft.	7,000 ft.
<b>Reducing Yeast For each teaspoon, decrease by:</b>	½ tsp.	⅓ -¼ tsp.	¼ tsp.
<b>Reducing Sugar For each cup flour, decrease by:</b>	0-1 tbsp.	0-2 tbsp.	1-3 tbsp.
<b>Increasing Liquid For each cup flour, add:</b>	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

## Substitutions and Helpful Tips

- Milk and water are interchangeable in these recipes. Milk gives bread a velvety texture and adds nutrients. Breads made with water have a heavier, crispier crust and more "open" texture.
- Buttermilk is a good substitution for water or milk. It results in a light, high rising and tender bread. To offset the slight acidity, for every cup of buttermilk, add about ¼ teaspoon baking soda with the dry ingredients. Buttermilk also helps bread stay fresh longer.
- In place of granular (white) sugar, you can use brown sugar, honey, molasses or syrups. Hint: Before measuring honey or molasses, oil the measuring spoon or cup with cooking oil. The sticky syrup easily runs off the utensil.
- 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).
- In a cool room (under 65°F/18°C), use warmer water (100-110°F/38-43°C).
- Vegetable oil can replace butter or margarine. For a very soft crust substitute olive oil in place of butter.
- To use fast-rising yeast, such as "Rapid Rise" or "Quick Rise" in place of active dry yeast, allow approximately ½ teaspoon for each cup of flour in recipe. Some experimentation may be necessary.
- There are several bread mixes available on the market which can also be used in your Regal Breadmaker. Follow the package instructions to make a 1-pound loaf.

# 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 most variables.

About 5 to 10 minutes after you press start, lift the lid 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 Automatic Breadmaker, the flour adjustment can be made while the breadmaker is still mixing and kneading. Make the adjustment, 1 tablespoon at a time, within the first 10 minutes of the cycle while the machine is still kneading. 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 (95 - 105°F/35-41°C), 1 teaspoon at a time, until the dough looks soft and smooth.

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

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 drier 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 lid.

If the dough looks too wet and sticky, add flour, 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 compen-

sate for humidity and altitude.

### **A Boost for Whole Grain Breads**

For lighter results when using heavier flours, such as Whole Wheat, allow the Breadmaker to go through the first knead (13 minutes). Press Stop. Then select the correct setting and press Start. The breadmaker will repeat the first knead cycle, resulting in a lighter bread.

### **Helpful Hints**

- Cheese melts into liquid during baking. Allow for that by reducing liquid when adding cheese to a recipe. Do not pack cheese into the measuring cup. Lightly spoon into cup.
- Add spices and herbs after flour, away from liquid to avoid altering the liquid/flour action.
- When adding sweet, dried fruits such as raisins, currents, dates, apricots, etc., you may want to reduce the sugar or honey slightly and use the Sweet setting to avoid excess browning, and to get a better shaped loaf.

- Vital Gluten is the dried protein taken from the flour by getting rid of the starch. It usually contains 75% protein and is a good dough enhancer or conditioner, especially for whole grain breads, or when using all-purpose flour in place of bread flour. As a guide, when you add the flour add 1 teaspoon gluten per cup of all-purpose flour and 1½ teaspoons per cup of whole grain flours in the recipe.

Gluten flour is half vital gluten. It is expensive and doesn't seem to enhance the bread as well as vital gluten.

Vital Gluten and Gluten Flour are usually available in health food stores and through the mail (see Sources below).

- Vinegar or lemon juice are also acceptable dough enhancers. Generally, 1 teaspoon is added to rye bread to enable the rye flour to work with the bread flour to develop structure.

### **Sources** (For Gluten, Whole Grains and other Ingredients)

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

The White Lily Foods Company  
P.O. Box 871  
Knoxville, TN 37901  
(615) 546-5511

King Arthur Flour  
RR2, Box 56  
Norwich, VT 05055  
(800) 827-6836

Arrowhead Mills  
Box 2059  
Hereford, TX 79045  
(806) 364-0730

# Operating Instructions

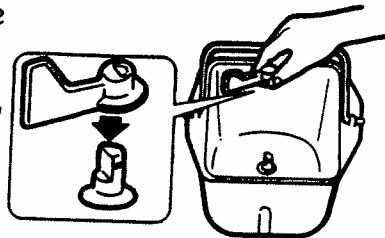
Before using your breadmaker for the first time, wash inside of bread pan and mixing/kneading blade with hot, soapy water; rinse and dry thoroughly. (See cleaning instructions page 24). Using a damp dishcloth or sponge, wipe exterior of bread pan, inside of lid and exterior of breadmaker. Do not immerse bread pan or Breadmaker in water.

To bake a Normal loaf of bread using the standard settings.

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

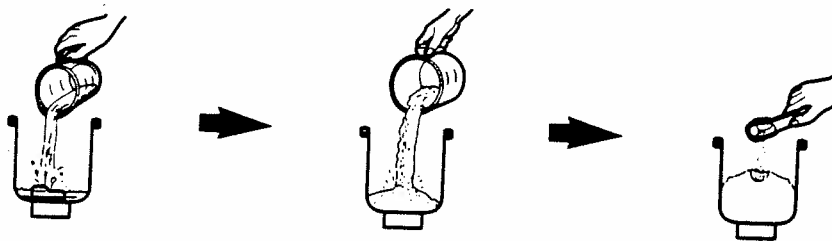


2. Remove any crumbs that may be on the drive shaft. Position the kneading blade on the drive shaft as shown.



If the blade is not securely positioned, the ingredients will not be mixed or kneaded properly.

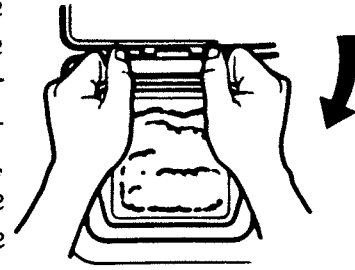
3. All ingredients should be at room temperature (70-80°F/21-27°C). Always measure ingredients into bread pan in the order listed in the recipe.
  - A. Always measure and add the water or other liquid, such as liquid sweeteners, first, except where otherwise directed.
  - B. Then, add flour and other dry ingredients, except yeast.
  - C. Add yeast last to keep the yeast 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 26), 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.

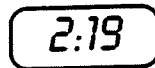
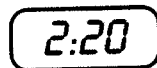
- Wipe water or other spills from the outside of the bread pan. Place the bread pan into the oven chamber with the pan turned a little counter-clockwise. To lock pan in position, turn the pan clockwise (in the direction marked "Lock" on the pan). Make sure the pan has been set securely in the oven chamber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



- Close the lid.
- Plug into outlet. The number "0:00" will flash in the display.



- Choose the proper setting. Press the Select button to reach the desired setting: 1 lb., French, Sweet or Dough. A lighted dot will appear next to the name of the setting chosen. Each time the button is pressed you will hear a beep.
- Press the Start button. The read-out in the display will begin counting down the minutes from the amount of time required for the setting you have selected.



Steam may come from the vent on the back of the lid during operation.

When baking is finished, the buzzer will sound three times and the display will read "0:00".



Display Information at Start	
Setting	Display
Normal	2:20
Dark	2:25
French	3:30
Sweet	3:30
Dough	1:20

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

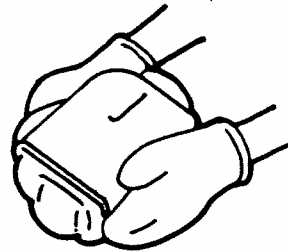
9. When the buzzer stops, press the Stop button and carefully open the lid of the breadmaker. To remove the bread pan (with potholders or oven mitts), lift the handle and grasp with both hands. Turn bread pan counter clockwise to "unlock" and lift pan out of breadmaker.



Place bread pan on heat-proof surface.

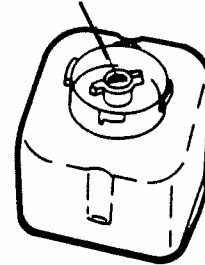
10. Remove bread from the bread pan as soon as possible after baking. If left in the pan the crust will become soggy and the flavor will be reduced. Place bread on a wire rack before slicing.

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 blade will be hot.

#### Drive Shaft



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.

11. Remove Plug from outlet.

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



# To Clean Breadmaker

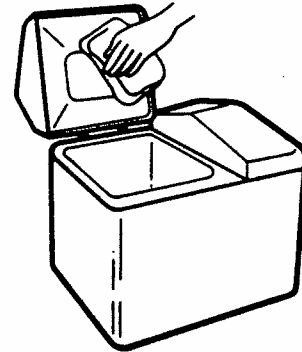
Unplug the Breadmaker and allow it to cool before cleaning.

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.

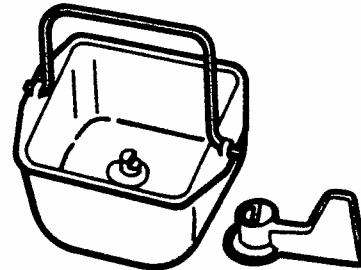


## Bread pan/Kneading blade

- 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 pads, 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.

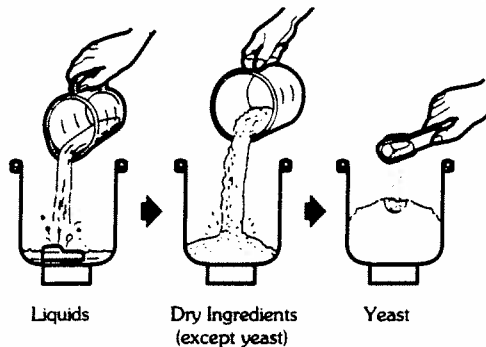
Support lid with one hand and, using a wet dishcloth or sponge, soak all remaining dry or burned-on dough to loosen. Use a plastic scrub pad to remove any stubborn spots. Do not use abrasive cleansers or metal scouring pads which could damage the finish. Rinse well with a wet dishcloth or sponge and 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.



2. Select the desired setting: Normal; Dark or French. Timer cannot be used for Sweet or Dough settings.
3. To set Timer, press + until the number of hours and minutes to finished bread appears in the display window. 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 in the display window, press Start.

4. To check which setting you have chosen, press the Select button.
5. Press Start. The colon (:) of the time read-out in the display window will flash and time will begin counting down. The breadmaker will automatically start the 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.
- Add carefully-measured ingredients in the same sequence: liquids, dry ingredients and yeast, unless otherwise directed.
- When setting the timer cycle for more than a couple 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  $\frac{1}{8}$  to  $\frac{1}{4}$  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.

---

**Classic White****Timer OK**

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

- 3/4 cup + 1 tablespoon water
- 1 tablespoon butter or margarine
- 2 1/4 cups bread flour
- 1 tablespoon dry milk
- 1 1/2 teaspoons sugar
- 3/4 teaspoon salt
- 1 3/4 teaspoons active dry yeast

Select Normal or Dark setting; press Start. Bread will be ready in 2 hours 20 minutes for Normal setting and 2 hours 25 minutes for Dark.

Hint: Carefully measure salt into corners of bread pan; add yeast away from salt and liquid. Salt inhibits yeast action. This is especially important when using the timer for delayed baking.

---

**Carrot****Timer OK**

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

- 3/4 cup water
- 1/3 cup grated carrots
- 1 tablespoon butter or margarine
- 2 1/4 cups bread flour
- 1 1/2 tablespoons sugar
- 1 tablespoon dry milk
- 1 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1 3/4 teaspoons active dry yeast

Select Normal or Dark setting; press Start. Bread will be ready in 2 hours 20 minutes for Normal setting and 2 hours 25 minutes for Dark.

Hint: In order to retain the important nutrients of the carrot, scrub rather than peel the carrot.

---

## Oat Bran

Timer OK

---

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

- ¾ cup water
- 1½ tablespoons honey
- 1 tablespoon butter or margarine
- 2 cups bread flour
- ¼ cup oat bran
- 1½ tablespoons dry milk
- 1 teaspoon salt
- 1½ teaspoons active dry yeast

Select Normal or Dark setting; press Start. Bread will be ready in 2 hours 20 minutes for Normal setting and 2 hours 25 minutes for Dark.

Variation: Wheat Bran Bread - Substitute an equal amount of wheat bran for the oat bran.

---

## Oatmeal

Timer OK

---

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

- ¾ cup water
- 1½ tablespoons honey
- 1 tablespoon butter or margarine
- ⅓ cup quick cook oats
- 2 cups bread flour
- 1 teaspoon salt
- 2 teaspoons active dry yeast

Select Normal or Dark setting; press Start. Bread will be ready in 2 hours 20 minutes for Normal setting and 2 hours 25 minutes for Dark.

Hint: It is important to add oatmeal before flour for proper mixing. When using old fashioned oats, heat water called for in recipe to boiling, add to oats in small bowl. Let stand 20 minutes; spoon into bread pan and add remaining ingredients as listed.

---

## Cottage Cheese & Chives

Not for Timer

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

- ½ cup creamed cottage cheese
- 1 egg
- 1 teaspoon butter or margarine
- ¼ cup water
- 2 cups bread flour
- 1½ tablespoons dried chives
- 1½ teaspoons sugar
- ¾ teaspoon salt
- ½ teaspoon baking powder
- 1¼ teaspoons active dry yeast

Select Normal or Dark setting; press Start. Bread will be ready in 2 hours 20 minutes for Normal setting and 2 hours 25 minutes for Dark.

---

## Rye

Timer OK

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

- 1 cup water
- 1½ teaspoons molasses
- 1½ teaspoons packed brown sugar
- 1 teaspoon white vinegar
- 2 cups bread flour
- ⅔ cup rye flour
- 1 teaspoon salt
- 1¾ teaspoons active dry yeast

Select Normal or Dark setting; press Start. Bread will be ready in 2 hours 20 minutes for Normal setting and 2 hours 25 minutes for Dark.

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

¾ cup + water 1 tablespoon  
2 teaspoons vegetable oil  
1 tablespoon honey  
2 teaspoons molasses  
2½ cups whole wheat flour  
2 teaspoons vital gluten  
1½ teaspoons salt  
1¾ teaspoons active dry yeast

Select Normal or Dark setting; press Start. Bread will be ready in 2 hours 33 minutes for Normal setting and 2 hours 38 minutes for Dark.

**Hint for better rising of whole grain breads:**

Follow recipe exactly. As soon as you press Start, set a separate minute timer (such as you may have on your oven), for 13 minutes. When timer sounds, press Stop. Then press the Select button to get the desired setting. Press Start and allow entire cycle to repeat. The extra kneading time will assist the whole grain flour, resulting in a higher and slightly lighter bread.

Note: If you allow the first cycle to continue beyond 13 minutes, you may get an "E:01" signal in the display window. That means the machine is already warm and needs to cool down. Merely open lid for about 10-15 minutes. Your breadmaker will beep and return to the start of the bread setting. Press Start. Whole grain breads will generally be shorter than breads made with refined flours, somewhere in the 5 to 5½ inch range.

---

## Whole Wheat II

Timer OK

All ingredients at room temperature (70-80°F/21-27°C)  
*This is a nice, light wheat bread. Great for toast and sandwiches.*

¾ cup + water 1 tablespoon  
1 tablespoon butter or margarine  
2 cups bread flour  
½ cup whole wheat flour  
1 tablespoon sugar  
1 tablespoon dry milk  
1 teaspoon salt  
1½ teaspoons active dry yeast

Select Normal or Dark setting; press Start. Bread will be ready in 2 hours 20 minutes for Normal setting and 2 hours 25 minutes for Dark.

---

## Pumpkin

Not for Timer

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

½ cup water  
⅓ cup cooked pumpkin  
1½ tablespoons vegetable oil  
1½ tablespoons honey  
2¼ cups bread flour  
1 tablespoon dry milk  
¾ teaspoon salt  
¾ teaspoon ground cinnamon  
⅛ teaspoon ground ginger  
dash ground cloves  
1½ teaspoons active dry yeast

Select Normal or Dark setting; press Start. Bread will be ready in 2 hours 20 minutes for Normal setting and 2 hours 25 minutes for Dark.

Hint: Use the same tablespoon for oil and then honey will slide off nicely.

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

½ cup water  
2 tablespoons vegetable oil  
2 tablespoons molasses  
1 egg  
1¾ cups bread flour  
⅔ cup whole wheat flour  
⅓ cup salted sunflower seeds  
1½ tablespoons sesame seeds  
1 tablespoon sugar  
1 teaspoon salt  
1 teaspoon ground cumin  
2 teaspoons active dry yeast

Select Dark setting; press Start. Bread will be ready in  
2 hours 25 minutes for Dark.

Note: The seeds in this recipe will give you a short loaf.

Hint: To give sesame seeds a nutty flavor, roast in an 8-inch fry pan over medium heat. Stir continuously until they begin to snap and turn golden brown. Remove from heat and allow to cool before adding to recipe.

---

## Raisin

Not for Timer

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

1 cup less 1 tablespoon water  
1 tablespoon butter or margarine  
2¼ cups bread flour  
1½ tablespoons sugar  
1 tablespoon dry milk  
1 teaspoon salt  
¾ teaspoon ground cinnamon  
1½ teaspoons active dry yeast  
½ cup raisins\*

Select Normal or Dark setting; press Start. Bread will be ready in 2 hours 20 minutes for Normal setting and 2 hours 25 minutes for Dark.

\*As soon as you press Start, set a separate minute timer for 10 minutes. When the timer sounds, add the raisins a few at a time. Hint: If machine is not mixing fruit into dough, hold a rubber spatula on top of dough for 3 to 5 minutes to improve mixing. Remove spatula and close lid to continue.

Variation: **Date Nut** - Eliminate cinnamon from recipe and after 10 minutes, instead of adding raisins, slowly add:

½ cup chopped dates  
½ cup chopped walnuts

---

## Cinnamon Loaf

Timer OK

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

¾ cup water  
1 tablespoon butter or margarine  
2¼ cups bread flour  
1 tablespoon sugar  
1 tablespoon dry milk  
1 teaspoon salt  
1 teaspoon ground cinnamon  
1¾ teaspoons active dry yeast

Select Normal or Dark setting; press Start. Bread will be ready in 2 hours 20 minutes for Normal setting and 2 hours 25 minutes for Dark.

---

**Old Fashioned White****Not for timer/Sweet**

---

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

*This makes a heavier, shorter loaf: excellent toasted.*

- 2/3 cup milk
- 1 tablespoon water
- 1 egg
- 1 tablespoon butter or margarine
- 2 1/4 cups bread flour
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 1/4 teaspoons active dry yeast

Select Sweet setting; press Start. Bread will be ready in 3 hours 30 minutes.

Hint: To warm milk quickly, microwave on high 20 to 30 seconds, or set probe at 80°F/24°C.

---

**Egg****Not for timer/Sweet**

---

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

- 2/3 cup milk
- 1 large egg
- 1 tablespoon butter or margarine
- 2 1/4 cups bread flour
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 1/4 teaspoons active dry yeast

Select Sweet setting; press Start. Bread will be ready in 3 hours 30 minutes.

Hint: To warm egg to room temperature, place egg in a cup or small bowl and fill with very warm tap water. Let stand 5 to 7 minutes.

---

**Deluxe White****Not for Timer/Sweet**

---

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

- 2/3 cup water
- 1 large egg
- 1 tablespoon butter or margarine
- 2 1/4 cups bread flour
- 1 tablespoon dry milk
- 1 1/2 tablespoons sugar
- 1 teaspoon salt
- 1 1/2 teaspoons active dry yeast

Select Sweet setting; press Start. Bread will be ready in 3 hours 30 minutes.

Reminder: Timer cannot be used for Sweet setting and, breads with egg should be baked immediately.

---

**Country White****Not for Timer/Sweet**

---

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

- 3/4 cup + 1 tablespoon milk
- 2 tablespoons butter or margarine
- 2 1/4 cups bread flour
- 2 tablespoons sugar
- 1 teaspoon salt
- 1 3/4 teaspoons active dry yeast

Select Sweet setting; press Start. Bread will be ready in 3 hours 30 minutes.

---

**Sally Lunn****Not for Timer/Sweet**

---

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

*This is a sweet, rich bread with a velvety texture somewhat like pound cake.*

- 1/3 cup milk
- 1/3 cup water
- 1 large egg
- 4 tablespoons butter or margarine
- 2 1/4 cups bread flour
- 3 tablespoons *sugar*
- 1 teaspoon salt
- 2 teaspoons active dry yeast

Select Sweet setting; press Start. Bread will be ready in 3 hours 30 minutes.

---

**Nutty Raisin****Not for Timer/Sweet**

---

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

- 3/4 cup + 1 tablespoon water
- 1 tablespoon butter or margarine
- 2 1/4 cups bread flour
- 2 tablespoons sugar
- 1 tablespoon dry milk
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1 3/4 teaspoons active dry yeast
- 3/4 cup raisins\*
- 1/2 cup chopped nuts\*
- Powdered sugar glaze  
(page 44)

*same  
as  
6773*

Select Sweet setting. \*As soon as you press Start, set a separate timer for 10 minutes. The time display on your Breadmaker will read 3:20 when timer goes off. When timer sounds, gradually add the raisins and nuts.

Cool bread on wire rack for 10-15 minutes. Top with powdered sugar glaze.

---



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## French

Timer OK/French

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

¾ cup + 1 tablespoon water  
1 tablespoon vegetable oil  
2¼ cups bread flour  
2 teaspoons sugar  
1 teaspoon salt  
1¾ teaspoons active dry yeast

Select French setting; press Start. Bread will be ready in 3 hours 30 minutes.

---



---

## Honey French

Timer OK/French

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

¾ cup + 1 tablespoon water  
1½ teaspoons olive oil  
1 tablespoon honey  
2¼ cups bread flour  
¾ teaspoon salt  
1½ teaspoons active dry yeast

Select French setting; press Start. Bread will be ready in 3 hours 30 minutes.

---

## **Buttermilk Rye**

**Not for Timer/French**

---

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

⅔ cup buttermilk  
1 tablespoon water  
1 large egg  
1½ teaspoons vegetable oil  
1 tablespoon molasses  
1½ cups bread flour  
⅔ cup rye flour  
1 teaspoon salt  
⅓ teaspoon baking soda  
1½ teaspoons active dry yeast

Select French setting; press Start. Bread will press Start. Bread will be ready in 3 hours 30 minutes.

Hint: Measure oil before molasses and the molasses will easily slide out of spoon.

---

## **Italian**

**Timer OK/French**

---

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

1 cup water  
2¼ cups bread flour  
¾ teaspoon salt  
1 teaspoon sugar  
1¾ teaspoons active dry yeast

Select French setting; press Start. Bread will be ready in 3 hours 30 minutes.

Hint: Because there is no shortening in the Italian bread, it is best if used in 1 to 2 days. Stale bread is excellent for French toast, croutons or for the birds.

---

**Italian Herb****Timer OK/French**

---

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

*same  
6/7/73*

- ¾ cup + 2 tablespoons water
- 1 tablespoon vegetable oil
- 2¼ cups bread flour
- ¼ cup grated Parmesan cheese
- 1 tablespoon Sugar
- 1 tablespoon dried parsley
- 2 teaspoons minced dried onion
- 1 teaspoon crushed basil
- 1 teaspoon salt
- ¼ teaspoon garlic powder
- 2 teaspoons active dry yeast

Select French setting; press Start. Bread will be ready in 3 hours 30 minutes.

---

**Multi Grain****Timer OK/French**

---

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

- 1 cup + 2 tablespoons water
- 2 tablespoons molasses
- 1 tablespoon vegetable oil
- 1¾ cups bread flour
- 1¼ cups whole wheat flour
- ¼ cup multi grain cereal or oats
- 1¼ teaspoons salt
- 2 teaspoons active dry yeast

Select French setting; press Start. Bread will be ready in 3 hours 40 minutes.

Hint: If you prefer a softer crust, select the Normal setting.

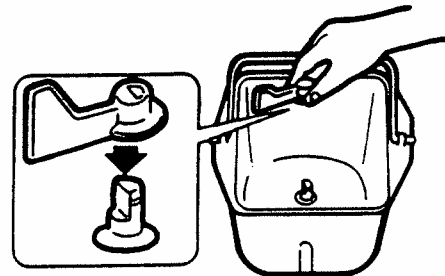
# Using The Automatic Dough Setting

Some of the Dough recipes included in this booklet specify more than the maximum amount of flour for breads. That's because the **dough is not baked in the bread pan. Important:** When adapting other dough recipes for use in this breadmaker **on the Dough setting, do not exceed a total of 3 cups flour.**

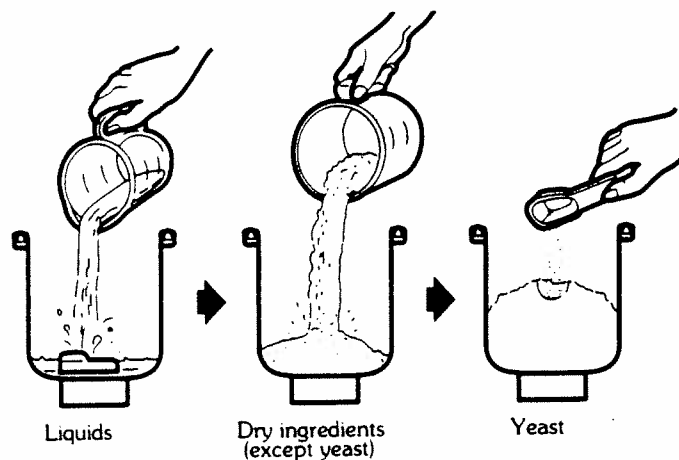
1. Open the lid and remove the bread pan. To remove bread pan grasp both sides of the handle of bread pan and turn counter-clockwise (in the direction of the arrow marked "Remove" on the pan).



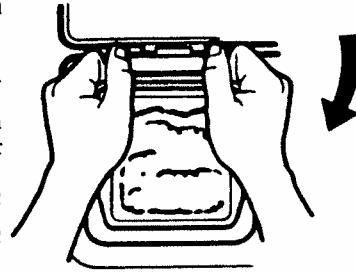
2. Remove any crumbs that may be on the drive shaft. Position the kneading blade on the drive shaft as shown. Important: If the blade is not positioned securely, the ingredients will not be mixed or kneaded properly.



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 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 in the display window.



7. Press the Select button until the lighted dot appears over the word "Dough" on the display panel. Each time the button is pressed you will hear a beep.

8. Press the Start button. The display will read "1:20". The read-out on the display will begin counting down the minutes for the Dough setting.

1:20

1:19

When dough is ready (1 hour, 20 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.

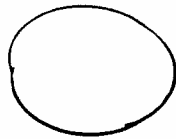
To remove the bread pan, turn it counterclockwise to release pan, and lift out of breadmaker.



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.
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, cool on a wire rack or serve warm.

## Variations for Shaping Dough

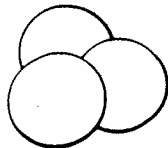
### Easy Dinner Rolls



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

Makes 12.

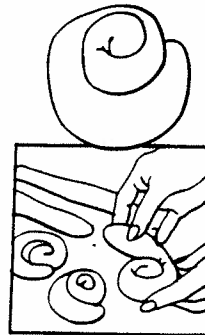
### Cloverleaves



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

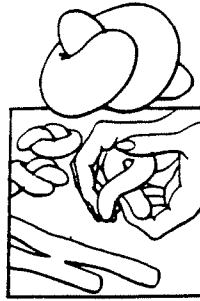


Lightly grease  
8 x 1½ inch,  
or 9 x 1½  
inch, round  
baking pan.

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.

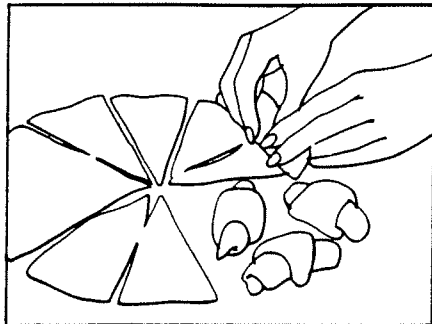
### Bow Knots



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.

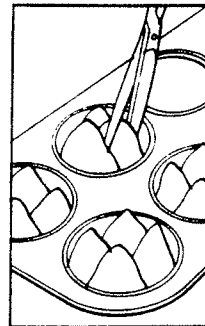
### Butterhorns



Lightly grease baking sheet.  
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 kitchen 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 butter or            ½ teaspoon vanilla  
margarine, softened

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; 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 (these contain less gluten) may not rise as much as those using white bread flour. Heavier breads may fall slightly in the center. This is normal and will not affect the flavor. Watch for flours containing 14% protein, or higher. Wheat gluten is available which will also improve the shape and volume of bread made with low gluten flours (see page 20).

## 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. Cover with clean kitchen towel, 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 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 in pans, place 1 inch apart on greased baking pans. Cover pans loosely with a clean kitchen towel 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 rib 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.

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## **Honey and Wheat Rolls** Not for Timer/Dough

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

- 1 cup water
- ¼ cup honey
- 1 large egg
- 2 cups bread flour
- 1 cup whole wheat flour
- 1 teaspoon salt
- 2 teaspoons active dry yeast

Follow instructions on pages 40-42. Select Dough setting; press Start. Dough will be ready in 1 hour, 20 minutes. Shape as desired, see pages 42-43.

Makes 12 rolls.

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## **Petite Bread**

---

Not for Timer/Dough

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

- 1 cup water
- 1 tablespoon butter or margarine
- 2¼ cups bread flour
- 3 tablespoons sugar
- 1 tablespoon dry milk
- 1 teaspoon salt
- 1½ teaspoons active dry yeast
- 1 large egg, beaten

Measure all ingredients, except egg, into the bread pan in the sequence listed. Follow instructions on pages 40-42. Select Dough setting; press Start. Dough will be ready in 1 hour, 20 minutes.

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.

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## **Bran Buns**

**Not for Timer/Dough**

---

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

- ¾ cup water
- ⅓ cup butter or margarine
- 1 large egg
- 2½ cups bread flour
- ⅓ cup wheat bran
- 3 tablespoons sugar
- ¾ teaspoon salt
- 2¼ teaspoons active dry yeast

Follow instructions on pages 40-42. Select Dough setting; press Start. Dough will be ready in 1 hour, 20 minutes. Shape as desired, see pages 42-43. Also, see crust treatments, page 44.

Makes 12 buns or 24 rolls.

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## **Bread Pretzels**

**Not for Timer/Dough**

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

- ¾ cup water
- 2 cups bread flour
- ½ teaspoon sugar
- ¼ teaspoon salt
- 1½ teaspoons active dry yeast
- 1 large egg, beaten
- 1-2 tablespoons coarse salt

Measure all ingredients into bread pan, except egg and coarse salt. Follow instructions on pages 40-42. Select Dough setting; press Start. Dough will be ready in 1 hour, 20 minutes.

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.

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## English Muffins

Not for Timer/Dough

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

1 cup water  
2 tablespoons butter or margarine,  
¼ cup quick cook oats  
2¼ cups bread flour  
¼ cup dry milk  
¼ cup wheat germ  
2 tablespoons sugar  
1 teaspoon salt  
2 teaspoons active dry yeast  
¼ cup cornmeal

Measure all ingredients into the bread pan, except cornmeal. Follow instructions on pages 40-42. Select Dough setting; press Start. Dough will be ready in 1 hour, 20 minutes.

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.

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## Butter Rolls

Not for Timer/Dough

---

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

¾ cup milk  
¼ cup water  
¼ cup butter  
1 large egg  
2¾ cups bread flour  
2 tablespoons sugar  
1 teaspoon salt  
2 teaspoons active dry yeast

Follow instructions on pages 40-42. Select Dough setting; press Start. Dough will be ready in 1 hour, 20 minutes. Shape as desired, see pages 42-43.

Makes 12 rolls.

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## Addie's Coffee Cake

Not for Timer/Dough

---

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

- ¾ cup milk
- 1 egg yolk
- 1 tablespoon butter or margarine
- 2¼ cups bread flour
- ¼ cup sugar
- 1 teaspoon salt
- 2 teaspoons active dry yeast

Follow instructions on pages 40-42. Select Dough setting; press Start. Dough will be ready in 1 hour, 20 minutes. Press dough into greased 9-inch round, or 5 x 7-inch oblong cake pan. Add topping.

### Topping

- 2 tablespoons butter, melted
- ½ cup sugar
- 1 teaspoon ground cinnamon
- ½ cup chopped pecans
- 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.

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## Reuben Bake

Not for Timer/Dough

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

- ¾ cup + 2 tablespoons water
- 2 tablespoons oil
- 1 tablespoon molasses
- 1 cup rye flour
- 1 cup bread flour
- 2 teaspoons caraway seed
- 2 teaspoons dried minced onion
- ¾ teaspoon salt
- 2 teaspoons active dry yeast

Follow instructions on pages 40-42. Select Dough setting; press Start. Dough will be ready in 1 hour, 20 minutes. Press dough into greased 9-inch round cake pan. Add topping.

### Topping

- ¼ cup mayonnaise
- 1½ tablespoons prepared mustard
- 2 teaspoons prepared horseradish
- 2½ to 3 ounces corned beef, chopped
- 1 can (8 ounces) sauerkraut, well drained
- 1 cup (4 ounces) shredded Swiss cheese

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.

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## Cinnamon Rolls

Not for Timer/Dough

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

1 recipe petite bread, page 47.  
2 tablespoons butter or margarine  
¼ cup sugar  
2 teaspoons ground cinnamon  
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.

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## Pizza Crust

Not for Timer/Dough

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

¾ cup + 2 tablespoons water  
2 tablespoons olive oil.  
2½ cups all-purpose flour  
¾ teaspoon salt  
2 teaspoons sugar  
2 teaspoons active dry yeast

Follow instructions on pages 40-42. Select Dough setting; press Start. Dough will be ready in 1 hour, 20 minutes.

See Toppings next page.

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## **Whole Wheat Pizza Crust** Not for Timer/Dough

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

- 1 cup water
- 1 tablespoon olive or vegetable oil
- 1 tablespoon honey
- 2¼ cups whole wheat flour
- ¼ cup wheat germ
- ¾ teaspoon salt
- 2¼ teaspoons active dry yeast

Follow instructions on pages 40-42. Select Dough setting; press Start. Dough will be ready in 1 hour, 20 minutes.

### **Pizza Toppings**

- 1 cup (8 oz.) prepared pizza sauce
- 1 pkg. (3-4 oz.) sliced pepperoni
- ½ pound bulk pork sausage browned and drained
- 1 can (4 oz.) mushroom stems & pieces
- ⅓ cup chopped onions
- 1 cup chopped green peppers
- 1 cup (4 oz.) shredded mozzarella cheese

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.

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