INTRODUCTION

This book is both a guide and a cookbook for your new Regal Automatic Breadmaker. An outgrowth of extensive research on breadmaking, let it guide you to becoming a successful, confident bread baker.

To make effective use of this book, first read over the pages on safety precautions and construction of the breadmaker. Everything is clearly illustrated for you with diagrams and illustrations.

Then move on to the sections on breadmaking. We’ve included some helpful suggestions on breadmaking in general as well as detailed explanations of how to use the three bread settings on your new Regal appliance.

Our recipes have been developed in the Regal kitchens and tested for accuracy, taste and appearance. We know the tantalizing aroma of fresh, homemade bread—baked with the ease of your automatic breadmaker—will inspire you to bake bread often!
Appliance Problems

- **If breadmaker does not come on:**
  - Main circuit breaker is tripped.
  - One of the house fuses has blown.
  - The plug isn't fully inserted into the wall receptacle.
  - Bread pan isn't properly positioned inside the unit.

- **If breadmaker is accidentally unplugged during operation:**
  - Power supply is off for less than 5 minutes, plug in and operation will continue.
  - Power supply is off longer than 5 minutes, start again with new ingredients.

- **If mixing blade comes out with the bread:**
  - Since mixing blade is detachable, this can happen. Remove it with a non-metallic utensil. Caution: The mixing blade will be hot.

- **If flour or water leaks from the bread pan:**
  - Be sure kneading pin is installed in bread pan. If not, insert pin and start again.

- **If smoke is emitted during operation:**
  - Ingredients have spilled on the heating element or in oven area. Unplug unit, remove bread pan. Wipe out spillover, crumbs or dust and start again. Caution: The oven cavity and heating element may be hot.

Timer Problems

- **Timer cannot be used to delay baking on Raisin Bread setting:**
  - Because you have to lift the lid and add extra ingredients during the kneading process, the timer cannot be used.
  - Eggs, fresh milk, cream and cottage cheese are not recommended when using the timer because they may spoil in the bread pan when delaying baking time.

- **Timer cannot be used to delay baking on the dough setting:**
  - Breadmaker cannot shape individual rolls, doughnuts, etc. Dough should be removed after 1 hour and 25 minutes, when the unit beeps 8 times (eighth beeps).

- **Timer cannot be used for less than 3:40 or more than 13 hours:**
  - A complete cycle takes 3 hours and 30 minutes. Longer baking times could alter baking results.

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Caution for Use and Safety

- Do not use breadmaker on a surface not resistant to heat, or where it 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 may touch the control buttons and the breadmaker cover and glass window are hot during operation.

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

- Do not open the lid or remove the bread during operation. The lid may be opened on the Raisin Bread setting to add extra ingredients at the indicated time. Extra water or extra flour may be added during the Knead cycle if dough appears too dry or too moist.

- Do not touch cover or glass window of breadmaker during operation. They will be hot.

- Do not dent or damage the bread pan. The breadmaker will not operate properly.

- Do not immerse the bread pan in water or wash it in a dishwasher. This could cause malfunction of the shaft or rusting. Wipe pan with a damp cloth to clean.

- Do not immerse the breadmaker, cord or plug in water at any time. This could cause shock or malfunction.
When using electrical appliances, follow the basic safety precautions:

- Do not use the appliance if it has been dropped or damaged in any way.
- Do not use in the vicinity of water.
- Do not use appliances with damaged cords or plugs.
- Do not use outdoors.
- Do not place the appliance on a hot surface.
- Do not use in the presence of explosive vapors.
- Do not use in a humid environment.
- Do not immerse the appliance in water.

Before Using Your Breadmaker

1. This product is intended for household use only.
2. Do not disassemble or repair the appliance.
3. Do not place any objects on the appliance.
4. Do not use the appliance if it has been dropped or damaged.
5. Do not use the appliance near water.
6. Do not use the appliance on a wet surface.
7. Do not use the appliance outdoors.
8. Do not use the appliance on a hot surface.
9. Do not place any objects on top of the appliance.
10. Do not use the appliance in a humid environment.
11. Do not use the appliance in the presence of explosive vapors.

SAVE THESE INSTRUCTIONS

Breadmaker Instructions

1. Place the bread in the breadpan.
2. Add the ingredients to the breadpan in the correct order.
3. Press the start button.
4. The bread will be ready in 1 hour.

Breadmaker Accessories

1. The breadmaker comes with a measuring cup and a spatula.
2. The breadmaker can be used with or without a lid.

Before using the breadmaker, read the instruction manual thoroughly.

Notes:

- A baked loaf of bread is not recommended to be used for more than 24 hours.
- The breadmaker is not intended for commercial use.
- The breadmaker is not intended for use in a humid environment.

Important Safeguards

1. Do not touch the plug while hands are wet.
2. Do not use the appliance in the presence of water.
3. Do not touch the appliance if it is wet.
4. Do not use the appliance if it is contaminated with food or liquids.

Problems with Prepared Products

- The bread is too dry.
- The bread is too soft.
- The bread is not rising.

Solutions:

- Check the ingredients and make sure they are fresh.
- Check the amount of water used.
- Check the temperature of the bread pan.

Problems with Batter Mix

- The batter is too thick.
- The batter is too thin.
- The batter is not rising.

Solutions:

- Check the flour and sugar.
- Check the amount of water used.
- Check the temperature of the batter mix.

Problems with the Bread Pan

- The bread pan is too hot.
- The bread pan is too cold.
- The bread pan is not level.

Solutions:

- Check the temperature of the bread pan.
- Check the amount of water used.
- Check the position of the bread pan.

Problems with the Bread Loaf

- The bread loaf is too dense.
- The bread loaf is too light.
- The bread loaf is not rising.

Solutions:

- Check the ingredients and make sure they are fresh.
- Check the amount of water used.
- Check the temperature of the bread loaf.

Problems with the Bread Machine

- The bread machine is not turning on.
- The bread machine is making a strange noise.
- The bread machine is not baking the bread.

Solutions:

- Check the power source and make sure it is working.
- Check the temperature of the bread machine.
- Check the amount of water used.

Problems with the Bread Loaf

- The bread loaf is too dense.
- The bread loaf is too light.
- The bread loaf is not rising.

Solutions:

- Check the ingredients and make sure they are fresh.
- Check the amount of water used.
- Check the temperature of the bread loaf.

Problems with the Bread Machine

- The bread machine is not turning on.
- The bread machine is making a strange noise.
- The bread machine is not baking the bread.

Solutions:

- Check the power source and make sure it is working.
- Check the temperature of the bread machine.
- Check the amount of water used.
Foremost Instructions for Dough Setting

2 teaspoons dry active yeast
1 teaspoon salt
2 tablespoons sugar
2 cups bread flour
1 6 oz
1 2 cup milk
¾ cup water

Baking without a power outage

POWER OUTAGE: In case of power outages, you can leave the dough in the bread oven for at least 5 minutes or longer. If the dough is not fully risen, you can leave it in the bread oven for up to 10 minutes. This means the bread pan has not been positioned according to the power outage instructions.

Power outage instructions for dough setting:

Insert the bread pan correctly and close the lid, then press the START button again. This means the bread pan has not been positioned according to the power outage instructions.

Starting indicator: The power outage indicator lights up when you press the START button. This means the oven is hot (above 105°F/40°C). This may occur during continuous use. Remove pan lid from the bread oven. The bread pan is heated to 150°F/65°C. This means the bread pan has not been positioned according to the power outage instructions.

Window Reads HI

START button is pressed and display shows HI.
HONEY AND WHEAT ROLLS

Dough Setting
1 cup water
1/2 cup honey
1 egg
2 cups bread flour
1 cup whole wheat flour
1 teaspoon salt
2 teaspoons dry active yeast

Follow instructions for Dough Setting.
Shape as desired.

Makes 12 rolls.

PETITE BREAD

Dough Setting
1 cup water
1 tablespoon butter or margarine, softened
2 1/4 cups bread flour
3 tablespoons sugar
1 teaspoon salt
1 1/2 teaspoons dry active yeast
1 egg, beaten

Measure all ingredients, except egg, into the bread pan. Follow instructions for Dough Setting.
Divide dough into 6 pieces. Let rest 20 minutes. Shape into 3 x 1 1/2-inch oblong loaves. Place on greased baking pan, spacing 1 1/2 inches apart. With sharp knife make 2 horizontal cuts across the top of each. Cover, let rise until almost doubled, about 1 hour. Brush with beaten egg. Bake in preheated 350°F oven 10-15 minutes, until golden brown. Remove from pan, cool on wire rack.

Makes 6 mini loaves.

ENGLISH MUFFINS

Dough Setting
1 cup water
2 tablespoons butter or margarine, softened
2 1/4 cups bread flour
1/4 cup dry milk
1/4 cup wheat germ
1/4 cup quick cooking oats
2 tablespoons sugar
1 teaspoon salt
2 teaspoons dry active yeast
1/4 cup cornmeal

Measure all ingredients into the bread pan, except cornmeal. Follow instructions for Dough Setting.
Sprinkle cornmeal over flat surface. Roll dough to 1/4-inch thickness. Cut into 2 1/2- 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. Cook, cornmeal side down, for about 8 minutes or until golden brown. Turn and cook another 8 minutes.

Makes 10-12 3-inch muffins.
Tips for Breadmakers

- Use fresh ingredients for the best results.
- Ensure the bread maker is cleaned regularly to maintain performance.
- Always use the correct amount of yeast for the recipe.

Clean Dough Nut

1. Make sure the dough nut is cooled completely before cleaning.
2. Use warm water to clean the dough nut.
3. Dry with a clean cloth.

Cleaning Instructions:

1. Unplug the bread maker and allow it to cool.
2. Remove the bread and let it cool completely.
3. Wipe the exterior with a damp cloth and dry with a clean cloth.

Diagrams and Illustrations:

- Diagram of bread maker parts
- Illustration of cleaning process

Before cleaning:

- Unplug the bread maker
- Remove any bread or baked goods
- Allow the bread maker to cool completely

How to Clean:
PIZZA CRUST

Dough Setting
Whole Wheat
1 cup water
1 tablespoon olive oil or vegetable oil
1 tablespoon honey
2¼ cups whole wheat flour
⅛ cup wheat germ
⅛ teaspoon salt
2¼ teaspoons dry active yeast

Regular (white flour)
⅛ cup water
1 tablespoon milk
2 cups bread flour
2 tablespoons sugar
1 tablespoon dry milk solids
1 teaspoon salt
1½ teaspoons dry active yeast

Make only one crust at a time.

Follow instructions for Dough Setting. Pat dough into a 9 x 13-inch greased baking pan or a greased 12-inch pizza pan. Cover, let rest 10 minutes in a warm, draft-free place.

Pizza Toppings
1 cup (8 ounces) prepared pizza sauce
1 package (3-ounce) sliced pepperoni or
¼ lb. bulk pork sausage or ground beef, cooked and drained
1 can (4 ounces) mushroom stems and pieces, drained
1 cup diced green pepper
1 cup (4 ounces) shredded Mozzarella cheese
⅛ cup grated Parmesan cheese

Preheat oven to 400°F. Spread pizza sauce over dough. Sprinkle toppings over sauce in the sequence listed. Bake 15-20 minutes, or until crust is golden brown.

OVERNIGHT CARAMEL ROLLS

Dough Setting
1 recipe SWEET BREAD (page 20)
Follow instructions for Dough Setting.
½ cup butter
⅛ cup packed brown sugar
1 cup chopped pecans
1 package (5½ ounces) butterscotch pudding (not instant)


Remove from refrigerator. Heat oven to 200°F and turn off. Remove waxed paper; cover rolls with a clean cloth. Place in warm oven, for 30-35 minutes until almost doubled in size. Remove from oven and preheat oven to 325°F. Bake 30-35 minutes. Remove and let stand a few minutes before inverting onto serving plate.

Makes 16 rolls.

Timer

Use the timer for delayed baking with the BREAD setting only. The timer may be preset up to 13 hours before you want the bread to be done. The timer will advance in 10 minute intervals from 4 to 13 hours.

Example: If the present time is 9:00 p.m. and you want the bread to be finished at 6:30 a.m. tomorrow, set the timer to 9:30 (9 hours and 30 minutes) — the difference between the two times.

Press the START button and the timer is set. The time set light goes on and dots on the display window blink.
1. Get the bread ready

- Use the head pan as the mixing bowl.
- Insert the head pan on the mixer.
- Blend the ingredients at a slow speed.
- Add the yeast water to the mixture.
- Blend the ingredients at a fast speed.
- Blend the ingredients at a slow speed until the ingredients are well mixed.
- Place the bread pan in the breadmaker.

2. Preheat the oven

- Preheat the oven to 350°F (175°C).
- Place the bread pan in the oven.

3. Bake the bread

- Bake the bread for 20-25 minutes or until golden brown.
- Remove the bread from the oven.

Standard Measurements

- 1 c = 1 cup
- 1 pc = 1 piece
- 1 p = 1 pound
- 1 lb = 1 pound
- 1 oz = 1 ounce
- 1 mL = 1 milliliter
- 1 g = 1 gram

For more information, refer to the user manual.
4. Start the breadmaker.
A. Close the lid slowly using the cover handle.
B. Plug in. The display will light up.
C. Press the MENU SELECT button to advance to the DOUGH setting. Time Display will indicate 1:25.
D. Press the START button to begin the kneading process. Knead light will come on and the dots of the Time Remaining window will blink.

5. Remove the dough.
A. After the eight beeps, push the STOP button.
B. Open the lid and lift out the bread pan by the handle (the pan is not hot).
C. Remove the dough. Punch dough down on a lightly floured surface.
D. Follow the individual recipe instructions from this point.

Variations for Shaping Dough
Shape dough into your favorite shape (suggestions follow). Cover rolls with a clean cloth and let rise, until almost doubled in size, about 1 hour. Bake in preheated 350° F oven 30-35 minutes, until golden brown. Remove from pan, cool on a wire rack or serve warm.

Easy Dinner Rolls
Divide dough into 12 equal pieces. Shape into balls and place in greased muffin cups. Let rise and bake as directed.
Makes 12.

Bow Knots
Lightly grease baking sheet. Divide dough into 12 equal pieces. On lightly floured surface, roll each piece into a pencil-like strand about 9 inches long. Form a loose knot. Place 2-3 inches apart on prepared baking sheet. 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 make balls. Place 3 balls in each muffin cup, smooth-side up. Let rise and bake as directed.
Makes 12.

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

Breadmaking Terms
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 a quarter turn. You repeat this until the dough is smooth and blistered. When using your Regal Breadmaker, this process is done automatically for you.

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 usually for an hour or more. This is done automatically with your Regal Breadmaker.

Punch Down
The gas trapped in the dough is pressed out to make a better dough. By hand, you would need to "punch down" the dough. Your breadmaker does this automatically! Only recipes on the DOUGH setting require punching down dough by hand and then shaping.

Bake
The rising of the dough is complete and the dough is transformed into bread by baking. Your breadmaker bakes the bread for you. With the DOUGH setting you can remove the dough at a specified time, shape it into rolls, pizza crust or whatever and bake it in your conventional oven.

Cool
Hot bread done by hand needs to cool on wire racks. The bread made in your breadmaker can be removed while hot (about 20 minutes remaining on the timer), or allowed to cool automatically in your breadmaker. The last 20 minutes of the process is the automatic cool down.

Hints for Baking Delicious Homemade Breads
1. Use only fresh ingredients.
2. Yeast is the most important ingredient in bread baking, causing the bread to rise. Too little yeast can result in improper rising. Too much yeast will cause the bread to fall when it starts baking. This breadmaker uses dry active yeast. In your breadmaker this yeast does not need preliminary fermentation. After opening, seal package and store the yeast in a cool, dry place.

Ingredients Used for Breadmaking
Bread Flour
Bread Flour is milled especially for yeast baking. The higher amount of protein in bread flour significantly enhances its baking qualities, producing a better bread texture.

Whole Wheat Flour
A coarse textured flour ground from wheat kernels. Whole wheat flour produces heavier, denser breads. In most recipes, whole wheat flour and white flour can be mixed 50/50 resulting in an excellent baked product.

Rye Flour
Rye Flour is a heavy flour with a low gluten content. It makes a very sticky dough and results in a moist, textured bread. There are four varieties of rye flour: white, medium, dark, and pumpernickel.

Dry Yeast
When combined with sugar and water at the right temperature, the yeast generates carbon dioxide which makes the dough rise. Active dry yeast is recommended.

Use the package or 4-ounce jar as quickly as possible after opening. Check the date on the package to be sure your yeast is fresh.

For best results, measure ingredients precisely.

Timer: On BREAD setting, the preset timer is used. When using the timer for delayed baking, the resting time will be lengthened, which usually enhances the height of the bread. In warm weather conditions you may need to reduce the yeast 1/2 teaspoon to prevent over rising.

To ensure tasty bread, slice hot, crusty bread with a sharp knife or an electric knife.

After cooling bread completely, store immediately in a tightly sealed plastic bag, plastic wrap or covered container.

For longer storage, seal baked bread tightly in moisture proof wrap or bag and store in freezer.

Does anything in the world smell as good as a loaf of homemade bread? You have purchased a Regal Automatic Breadmaker so you know you want to learn how to bake bread in your own home. If breadmaking is a new art to you, understanding more about it—common terms, kinds of ingredients, how to measure accurately—will help you become an expert. Read these pages and you're on your way to delicious bread baking.
### Egg Bread

<table>
<thead>
<tr>
<th>No Delay Bread Setting</th>
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<tbody>
<tr>
<td>1 cup milk</td>
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<tr>
<td>1 egg</td>
</tr>
<tr>
<td>2 tablespoons butter or margarine, softened</td>
</tr>
<tr>
<td>2¼ cups bread flour</td>
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<tr>
<td>1 teaspoon salt</td>
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<tr>
<td>1½ teaspoons dry active yeast</td>
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</tbody>
</table>

Follow instructions for Bread Setting.

### Sweet Bread

<table>
<thead>
<tr>
<th>No Delay Bread Setting</th>
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<tbody>
<tr>
<td>1 cup milk</td>
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<tr>
<td>1 egg</td>
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<tr>
<td>1 tablespoon butter or margarine, softened</td>
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<tr>
<td>2¼ cups bread flour</td>
</tr>
<tr>
<td>¾ cup sugar</td>
</tr>
<tr>
<td>1 teaspoon salt</td>
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<tr>
<td>2 teaspoons dry active yeast</td>
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</tbody>
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Follow instructions for Bread Setting.

### Whole Wheat Bread

<table>
<thead>
<tr>
<th>No Delay Bread Setting</th>
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<tbody>
<tr>
<td>½ cup water</td>
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<tr>
<td>⅓ cup milk</td>
</tr>
<tr>
<td>1 tablespoon butter or margarine, softened</td>
</tr>
<tr>
<td>1 teaspoon molasses</td>
</tr>
<tr>
<td>1¼ cups bread flour</td>
</tr>
<tr>
<td>1 cup whole wheat flour</td>
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<tr>
<td>2 tablespoons packed brown sugar</td>
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<tr>
<td>1 teaspoon salt</td>
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<tr>
<td>1½ teaspoons dry active yeast</td>
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Follow instructions for Bread Setting.

### Potato Bread

<table>
<thead>
<tr>
<th>No Delay Bread Setting</th>
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<tbody>
<tr>
<td>1 cup water</td>
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<tr>
<td>1 egg</td>
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<tr>
<td>1 tablespoon butter or margarine, softened</td>
</tr>
<tr>
<td>2 cups bread flour</td>
</tr>
<tr>
<td>½ cup instant potato flakes</td>
</tr>
<tr>
<td>1 tablespoon dry milk solids</td>
</tr>
<tr>
<td>1 tablespoon sugar</td>
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<tr>
<td>1 teaspoon salt</td>
</tr>
<tr>
<td>1½ teaspoons dry active yeast</td>
</tr>
</tbody>
</table>

Follow instructions for Bread Setting.

### BREADMAKER

4. Start the breadmaker.

A. Close the lid slowly using the cover handle.
B. Plug in. Display will light up.
C. If you wish to delay the start time for baking, refer to page 9 on the TIME-TIMER. If you wish to bake immediately, press the START button. Note: The KNEAD indicator light is on and the unit is running. The time display will show 3:30 (1 hour and 30 minutes) and is counting down. The timer counts down by the minute.

**NOTE:** When using the BREAD setting, it is not necessary to press the MENU SELECT button. Operation begins automatically when the START button is pressed.

**IMPORTANT:** Weather conditions, storage of ingredients, and measuring ingredients will all affect the baked results. Adjustments can be made to compensate for these variables. Adjusting the liquid slightly is the easiest remedy.

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 water adjustment can be made while the breadmaker is still mixing and kneading. Make the adjustment, 1 tablespoon at a time, within the first 25 minutes of the cycle. (The unit must be in the mixing/kneading cycle.)

If the baked loaf falls while baking, too much liquid was used. Next time, reduce liquid.

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 a 6 ½ inch loaf. When using whole flour, wheat and grains, the bread will be smaller.

D. When the timer reaches 55, the breadmaker starts the baking cycle. Four beeps signal that the bread is baked and you may remove it at this time. The display window will read 22. Eight beeps signal that the cooling cycle is complete and the bread may be removed at this time. The display panel will read End.

**CAUTION:** After the breadmaker begins the baking stage, the breadmaker will become very hot. Do not touch the glass viewing window or place your hand over the air exhaust.

5. Remove the bread.

A. When the beeps stop, push the STOP button.
B. Open the lid and lift out the bread pan by the handle. Use pot holder or oven mitt.
C. Remove the kneading pin.
D. Turn bread pan upside down and shake gently to remove bread. Cool on wire rack.
E. When cool, wrap bread in plastic wrap to prevent dryness.
1. Get the bread pan ready.

- Place the bread pan in the breadmaker.
- Open the lid of the breadmaker and remove the bread pan by lifting the blue handle.
- Insert the kneading blades on the shaft:
  - A. Install the kneading blades on the shaft.
  - B. Install the kneading blades on the shaft.

NOTE: The heat for delayed baking cannot be used with this setting.

2. Measure ingredients into bread pan except for dried fruits.

- The kneading pin opening should be inserted correctly into the kneading pin opening.
- The dough handle should not be inserted.
- Keep the kneading pin opening from opening during baking.
- φ NOTE: Be sure the kneading blade is inserted into the kneading pin opening.
- C. Insert the kneading pin into the slot.

3. Place bread pan in breadmaker.

- Insert bread pan into oven area.
- A. Insert bread pan into oven area.

IMPORTANT: Do not mix dry yeast. Do not mix dry yeast except for dried fruits.

- Yeast active: C. Add dry yeast fast to keep the yeast active.
- Be careful with the yeast:
  - A. Always put the water of other ingredients in first.
  - B. Then add flour and other dry ingredients except yeast.
  - C. Add dry yeast fast to keep the yeast active. Do not mix dry yeast.

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  - B. Then add flour and other dry ingredients except yeast.
  - C. Add dry yeast fast to keep the yeast active. Do not mix dry yeast.
To reduce rising time of dough prepared in your breadmaker

- Preheat conventional oven to 200°F for 5 minutes, then turn oven off. Shape dough; place on baking utensil; cover with a clean cloth. Place dough in oven until doubled in size. This will reduce rising time by about one-half.

- If television is in use, let dough rise on top of set. It's a good source of heat and, if you're watching a program, you won't forget about the dough.

- Recipes using whole grain or unrefined flours (these contain less gluten) may not rise as much as a white loaf. Heavier breads may fall slightly in the center. This is normal and will not affect the flavor or texture.

For best results, do not store unbaked yeast dough in your freezer for more than two weeks.

To freeze unbaked bread dough

- Shape loaves and wrap in plastic film 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 loaf from freezer and place in greased loaf pan (size specified in recipe). Let loaf thaw and rise in a warm place until almost doubled in size—about 6 hours for a standard size loaf. (Or thaw loaf in refrigerator overnight, then unwrap, put in loaf pan, and let rise in a warm place for approximately 2 hours.)

To freeze unbaked rolls

- Shape rolls on greased baking sheets or in muffin pans as indicated in recipe. Cover pans and rolls with plastic film or foil and place in freezer. Rolls shaped on baking sheets should be removed as soon as they are completely frozen and placed in freezer bags or other freezer wrappings. Remember to label each package with date and quantity.

- To bake: Remove rolls from freezer about 2 hours before baking. Place 1 inch apart on greased baking pans. Cover pans 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.

- Note: You can wrap and freeze dough right after the first rising and after you have punched it down. To use, thaw dough about 3 hours at room temperature or overnight in the refrigerator; then shape, let rise, and bake as directed in recipe.

Keeping your bread fresh

- There are no preservatives in your homemade bread, so store cooled loaf in a tightly sealed plastic bag. Enclose a rib of celery in the bag to keep bread fresher longer.
CHEESY EGG BREAD

1 cup (240 ml) warm milk
1 1/2 teaspoons (7.5 ml) instant dry yeast
1 1/2 teaspoons (7.5 ml) salt
1 egg
1/4 cup (50 ml) sugar
1/2 cup (100 ml) softened butter
2 cups (300 ml) all-purpose flour
Cheese, grated

Mix milk, yeast and salt together in a mixing bowl. Add egg, sugar and 1 cup flour. Mix again, add remaining flour. Knead well. Cover and let sit until double in size, about 1 hour. Punch down and divide dough in half. Roll into 2 8" x 4" loaves on a lightly floured surface. Place loaves in bread pans and let rise until double in size. Bake until golden brown, about 30-35 minutes. Serve warm.

CHOCOLATE NUT BREAD

2 cups (300 ml) all-purpose flour
2 teaspoons (10 ml) baking powder
1 1/2 cups (200 ml) packed brown sugar
1/2 cup (100 ml) chopped walnuts
1/2 cup (100 ml) chocolate chips
1/2 cup (100 ml) sugar
3 eggs
1 cup (240 ml) milk
1/2 teaspoon (2.5 ml) vanilla extract

Combine dry ingredients in a large mixing bowl. Stir in brown sugar, nuts, chips and sugar. Add eggs, milk and vanilla. Mix well. Pour into greased 9" x 5" loaf pan. Bake at 350°F (175°C) for 50-60 minutes. Cool in pan for 5 minutes, then remove from pan to cool on wire rack.
Milk and water are interchangeable in these recipes. Milk gives bread a velvety grain and adds nutrients. Breads made with water have a heavier, crisper crust.

In place of granular (white) sugar, you may use brown sugar, honey, molasses or syrups. (Hint: Before measuring honey or molasses, oil the measuring spoons or cup with cooking oil. The sticky syrup easily runs off the utensil.)

To make yeast breads last longer and be slightly larger, use water in which you've cooked potatoes.

In a cool room, substitute warm water (110-115°) where recipe calls for tap water.

Vegetable oil can replace butter or margarine.

Lite salt instead of regular salt is an excellent substitute.

There are several bread mixes available on the market which can also be used in your Regal Breadmaker. Follow the package instructions to make one loaf (1-1/2 pounds).

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**RAISIN BREAD**

**Raisin Setting**

1 ¼ cups water
1 tablespoon butter or margarine, softened
2 ¼ cups bread flour
2 tablespoons sugar
1 tablespoon dry milk solids
1 teaspoon salt
1 teaspoon cinnamon
1 ¼ teaspoons dry active yeast
1 cup raisins

Follow instructions for Raisin Setting. When unit tones, add raisins.

Variations: Add ½ cup chopped walnuts or pecans at the same time as the raisins.

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**DRIED FRUIT BREAD**

**Raisin Setting**

1 ½ cups water
1 tablespoon butter or margarine, softened
2 cups bread flour
2 tablespoons sugar
1 tablespoon dry milk solids
1 teaspoon salt
1 teaspoon cinnamon
1 ½ teaspoons dry active yeast
1 cup mixed dried fruit bits

Follow instructions for Raisin Setting. When unit tones, add fruit bits.

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**SAVORY ITALIAN BREAD**

**Raisin Setting**

1 ¼ cups water
1 teaspoon olive oil
2 cups bread flour
¼ cup whole wheat flour
1 tablespoon sugar
1 tablespoon dry milk solids
1 tablespoon Parmesan cheese
1 teaspoon Italian herb seasoning
1 teaspoon instant minced onion
1 teaspoon salt
1 ½ teaspoons dry active yeast
1/2 cup (2 ounces) shredded Swiss cheese
1/2 cup minced pepperoni

Follow instructions for the Raisin Setting. When unit tones, add cheese and pepperoni.

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**WHEAT AND SEED BREAD**

**Raisin Setting**

3/4 cup + 2 tablespoons water
2 tablespoons oil
2 tablespoons molasses
1 egg
2 cups bread flour
1/2 cup whole wheat flour
1 tablespoon sugar
1 teaspoon salt
1 ½ teaspoons dry active yeast
1/2 cup salted sunflower seed nuts
1 tablespoon sesame seeds

Follow instructions for Raisin Setting. When unit tones, add sunflower nuts and sesame seeds.