

REGAL

Kitchen Pro



*Automatic
Breadmaker
Guide
and
Cookbook*

Model Nos. K6780
K6781
K6782

K6780, K6781, K6782

Introduction

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

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

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

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

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

K6780, K6781, K6782

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My Breadmaker Model Number
is: _____

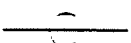


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Before Using Your Breadmaker

IMPORTANT SAFEGUARDS

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

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

SAVE THESE INSTRUCTIONS

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

Household Use Only

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 and side panels get hot during operation.

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

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

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

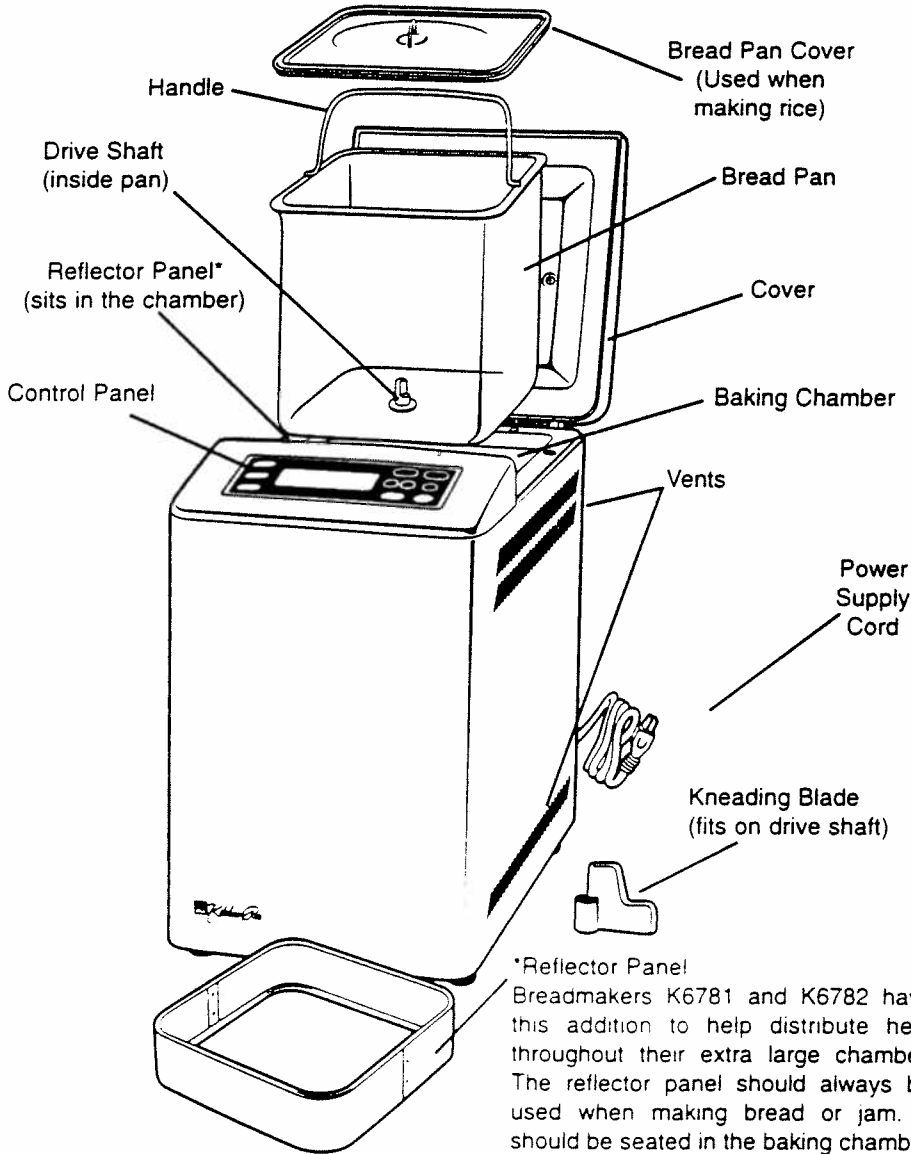
Do not dent or damage the bread pan. The breadmaker will not operate properly. Call the toll-free number provided for replacement information.

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

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

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

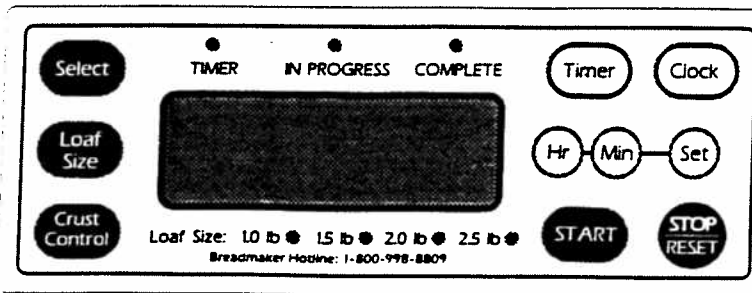


*Reflector Panel
 Breadmakers K6781 and K6782 have this addition to help distribute heat throughout their extra large chamber. The reflector panel should always be used when making bread or jam. It should be seated in the baking chamber with the bread pan set inside of it.

Control Panel

● DISPLAY WINDOW

The 24-hour clock will display the time of day when the unit is not operating. (See setting the clock.) After the unit is programmed and the START button is pressed, the following information will be displayed: Cycle selected, cycle status, crust setting and the remaining time in the cycle.



Note: Model K6780 does not have a 2.5 lb. option.

● SELECT

Press the Select button to choose the setting desired. Each time that you press the Select button, the setting will advance in the following sequence:

Basic Normal - Basic Mix - Basic Rapid - Basic Dough - Whole Wheat Normal - Whole Wheat Mix - Whole Wheat Rapid - Whole Wheat Dough - French - French Dough - Variety - Quick Bread - Knead - Rice - Jam

● LOAF SIZE

Each time the Loaf Size button is pressed the LED light on the display panel will advance in the following sequence.

1.0 lb. - 1.5 lb. - 2.0 lb. - 2.5 lb. (Only K6781 & K6782 have a 2.5 lb. option.)

The default setting is a 1 pound loaf size. Therefore, if a specific size is not selected, it will operate the 1 pound setting. Once the Start button is pressed the loaf size cannot be changed.

● CRUST CONTROL

The default setting is Normal. When the Crust Control button is pressed, the setting advances from the default (Normal) to Light. When the Crust Control button is pressed again the setting goes back to the default (Normal) setting. The Light crust setting bakes at a lower temperature. Once the Start button is pressed the crust color cannot be changed.

● TIMER

The timer can be set up to 13 hours in advance to have fresh bread ready when desired. The Hour and Minute buttons are used to set the time you wish your bread to finish baking. When the Timer is activated, the LED light on the Control Panel will glow indicating that the Timer has been set and is activated.

● CLOCK

The 24 hour clock offers AM/PM settings.

● SET

Press the SET button to activate the Timer and Clock.

● STOP/RESET

The STOP/RESET button is pressed to momentarily stop the cycle in progress. To resume operation, press the Start button. To stop or cancel the cycle, hold down the STOP/RESET button for **5 seconds** until the IN PROGRESS LED light on the Control Panel goes out and the display window clears.

● AUTO LAST CYCLE RECALL

This works like the redial function on a telephone. As long as the machine remains plugged in, it will stay programmed on the last setting selected (including crust color). If the unit is unplugged, the memory will be lost.

● AUTO PREHEAT

During the first and last rise cycles, the heating element will automatically turn on to keep the chamber temperature at 86°F/30°C. This will ensure that the yeast is properly activated.

● KEEP WARM CYCLE

When baking is completed, it is recommended that you press the stop button and remove the bread right away. If you are not able to remove the bread immediately after baking, the Keep Warm Cycle and the convection fan will automatically engage to keep the bread at 212°F/100°C. These functions will automatically turn off in 60 minutes unless they are turned off by pressing the Stop button. This applies to the Normal and Mix setting for both the Basic and Whole Wheat cycles.

● CONVECTION FAN

The Convection Fan will run during knead cycles, bake cycles and keep warm cycles. It serves to circulate the air for consistent heating results. (The Convection Fan doesn't run during the Rise cycles.)

Settings

Fifteen menu settings allow for making a wide range of breads, doughs, jam, pasta, rice, quick breads and more.

Settings	Description
BASIC	For white breads and mixed white breads. Results in golden brown crust and tender interior texture. NORMAL - The unit automatically mixes the ingredients, kneads the dough, allows the dough to rise and then bake. You may use the delayed timer with this setting. MIX - The unit will automatically mix the ingredients and knead the dough. Near the end of the 2nd and final knead cycle the unit will signal indicating when to add raisins or nuts , if desired. The delayed timer feature <i>cannot</i> be used on this setting. RAPID - When you are in a hurry, the Rapid setting will make bread faster than the other bread setting. The time during the first rise has been shortened. Note: The delayed timer feature <i>cannot</i> be used on this setting. DOUGH - This setting is used to prepare dough for rolls and specialty breads which are shaped by hand, allowed to rise a final time and then baked in a conventional oven. (See section on using the Automatic Dough Setting.) The delayed timer feature <i>cannot</i> be used on this setting.
WHOLE WHEAT	For breads which contain 51% to 100% whole wheat flour. The kneading and rise cycles are longer than the Basic settings. The Whole Wheat settings also offer a choice of Normal, Mix, Rapid and Dough . The delayed timer feature <i>can</i> be used for the Whole Wheat Normal setting only.
FRENCH BREAD	Makes breads with a crispy hard crust. The delayed timer feature <i>cannot</i> be used on this setting. Also included is a dough setting for shaping by hand.
VARIETY BREAD	Makes breads with a fruit or savory filling. The delayed timer feature <i>cannot</i> be used on this setting. Shaping by hand is required after the first rising.
QUICK BREAD	For breads which use chemical leaveners (such as baking soda or baking powder) and steam instead of yeast. Generally these breads are sweet and contain fruit and/or nuts. These breads do not require kneading or rising cycles. The unit automatically mixes the ingredients and then bakes it according to the amount of time you select.
KNEAD	The unit will mix ingredients for as long as six minutes. (Does not bake or raise.) This setting can be used for pasta, mixing jam, etc. The batter is then poured into a prepared baking pan and baked in the conventional oven.
RICE	This setting will cook and steam long grain rice to perfection. Do not use quick rice or minute rice.
JAM	The unit will cook jams, stirring at the end.

Operating Instructions

Power Interruption

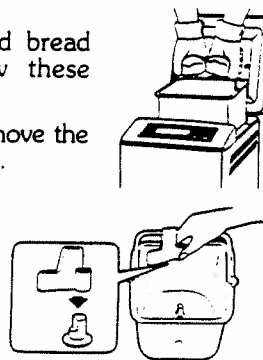
If the breadmaker is accidentally unplugged, or in the event of a power outage, the breadmaker will automatically resume operation if the power comes on again within 5 seconds of the interruption.

When you cannot determine how long the power has been off, discard ingredients and start over.

Before using your breadmaker for the first time, wash inside of bread pan reflector panel (K6781 and K6782 only) and kneading blade with hot, soapy water; rinse and dry thoroughly. Using a damp dishcloth or sponge, wipe exterior of bread pan, inside of cover and exterior of breadmaker. Do not immerse bread pan or breadmaker in water.

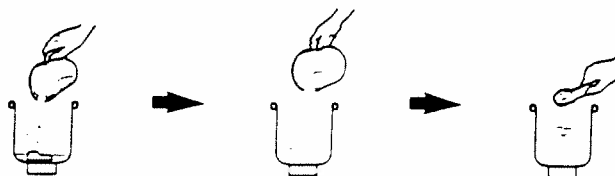
To bake a loaf of bread using one of the standard bread settings (Basic, Whole Wheat or French) follow these instructions:

1. Open the cover and remove the bread pan. To remove the bread pan, grasp both sides of the handle and lift up.
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. (K6781 & K6782 Model only) When making bread or jam, make sure the reflector panel is in place.



IMPORTANT: Model K6780 does not handle a 2½ lb. loaf. (Ingredients will overflow.)

4. All ingredients should be at room temperature (70-80°F/21-27°C). Always measure ingredients into bread pan in the order listed in the recipe.
 - A. Always measure and add the water or other liquids first, except where otherwise directed.
 - B. Then add salt, shortening, flour and other dry ingredients, except yeast.
 - C. Add yeast last to keep it dormant. It is very important to keep the yeast dry and away from the salt as long as possible, especially when using the timer.



To add yeast, 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.

5. Plug unit into outlet and set the 24 hour clock.

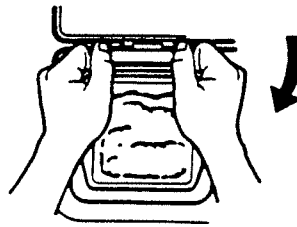


6. Setting The Clock

To set the present time:

- Press the Clock button. "12:00" will flash in the display and the colon ":" will stop flashing.
- Press the HR button to set the hour and the MIN button to set the minutes. By holding down either button, the time advances more quickly. Check to make sure the AM or PM display is correct.
- Press the Set button to lock in the current time. The colon ":" in the display window will begin to flash.

7. Wipe water or other spills from the outside of the bread pan. Place the bread pan into the baking chamber and press down to lock securely in position. Make sure the bread pan has been set securely in the oven chamber to ensure proper mixing. If bread/pan is not properly set, "CHK PAN" and "ALERT" will appear in the display when start button is pressed. Reposition pan and continue.

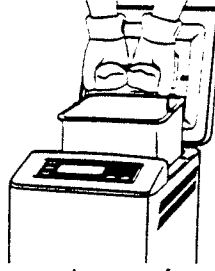


8. Close the cover.
9. To choose the proper setting, press the Select button. Each time the Select button is pressed the setting will advance and a code number will appear in the lower right corner on the display. (See cycle charts.)
10. Choose the bread size. The breadmaker is automatically preset to bake a one pound loaf of bread. To choose another loaf size, press the loaf size button until the size you want lights up.
11. Choose crust color. The breadmaker is automatically preset to bake a normal crust. To choose the light crust setting, press the crust control button.
12. Press Start Button. The "In Progress" LED light will light up on the control panel and the mixing will begin. When the baking is finished, the machine will signal and "Complete" will light up on the control panel.

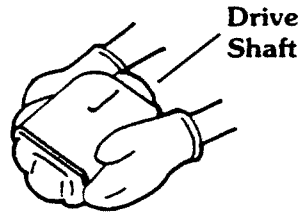
Note: Once the start button is pressed the selected function(s) cannot be altered. To make any changes at this point, the unit must be stopped, reset and restarted.

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

13. After the unit signals and the "Complete" light goes on, it is best to press the Stop/Reset button and remove the bread as soon as possible. However, if the Stop/Reset button is not pressed, the Keep Warm cycle will automatically turn on. The heater stays on for 60 minutes maintaining the baking chamber temperature at 212°F/100°C. At the same time the convection fan will be turned on to circulate air for even heating. Only the Normal and Mix cycles have a Keep Warm feature. After 60 minutes, the unit will shut off and the "Complete" LED light will go out.



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



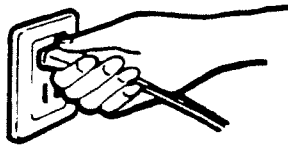
If the bread cannot be easily removed, using an oven mitt or potholder, turn the drive shaft on the bottom of the bread pan in both directions to loosen the bread.

Caution: The drive shaft will be hot.

If the kneading blade comes out with the bread, use a plastic or wooden utensil to remove it from the bread to avoid scratching the nonstick surface. Place bread on a wire rack to cool before slicing.

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

15. 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.

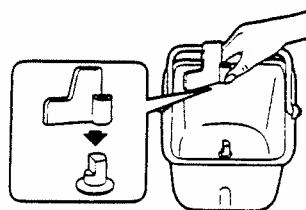


Bread Pan/Kneading Blade

- Wash inside of bread pan, reflector panel (K6781 & K6782 only) and kneading blade with warm, soapy water; rinse and dry thoroughly. Do not immerse base of bread pan in water as this could cause the drive shaft to malfunction.

DO NOT USE METAL OBJECTS TO
CLEAN THE BREAD PAN.

- As with any of the non-stick cooking utensils in your kitchen, treat the bread pan gently. Do not use metal objects or steel wool, etc., to clean it.
- If the kneading blade sticks 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.

Storage

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

Cleaning Help For Over-Rising

If bread should over-rise and hit the cover, extra cleaning will be necessary. Unplug your breadmaker and remove the cover. (To remove the cover, open it up to a 45° angle and pull it out of the hinge.) Using a nylon spatula or wooden utensil, scrape all loose dough from inside the cover. Using a wet dishcloth or sponge, soak all remaining dry or cooked-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 openings, wipe with a dishcloth or sponge.

Setting The Timer

Note:

- Do not use the timer if your recipe includes fresh eggs, milk or other ingredients that may spoil.
 - The timer can be used on only the following settings: Basic Normal Bread, Whole Wheat Normal Bread, French Bread and Rice.
1. Measure ingredients into bread pan in the sequence specified in the recipe. Take special care not to let the yeast and liquid ingredients contact one another.
 2. Plug breadmaker into outlet and set the 24 hour clock.
 3. Press the select button to reach the desired setting: Basic Bread, Whole Wheat Bread, French Bread and Rice.
 4. Press the Timer button. The last timer setting will appear in the display window if the breadmaker has not been unplugged after the previous use.
 5. Press the HR and MIN buttons to set the time you want the baking process completed (example 7:30 AM). Unit will begin baking to have your bread ready at 7:30 AM. Check to be sure the AM/PM is correct. The longest time it is possible to set the timer for is 12 hours: 59 minutes.
 6. Press the Set button to start the timer operation. The length of time until baking will be completed is shown in the window and the colon (:) should be flashing. The LED timer light on the control panel will be lit up indicating the timer has been activated.
 7. When the unit begins mixing and kneading, the timer LED light will shut off and the "In Progress" LED will light up. The display window will show the remaining cycle time.
 8. When the cycle is complete, the "Complete" LED light will turn on and the unit will signal.

NOTE: The convection fan runs during the kneading, baking and keep warm cycles. The convection fan does not run during rise cycles.

NOTE: The audible signal for adding raisins or other dried fruits applies only on the Basic and Whole Wheat Mix settings.

Model K6780

Cycle Times for a 1 Lb. Loaf

A Code Number has been given to each cycle setting for a quick reference. The code appears in the lower right corner of the display window.

	Code	1st Knead	Rest	2nd Knead	1st Rise	Punch Down	Shape	Final Rise	Bake	Total Time
Basic Bread normal mix signals at 3:03 rapid dough	10	8 min.	5 min.	22 min.	60 min.	20 sec.	N/A	60 min.	55 min.	3 hours 30 min.
	11	8 min.	5 min.	22 min.	60 min.	20 sec.	N/A	60 min.	55 min.	3 hours 30 min.
	12	6 min.	5 min.	14 min.	15 min.	20 sec.	N/A	45 min.	55 min.	2 hours 20 min.
	13	8 min.	5 min.	22 min.	60 min.	20 sec.	N/A	N/A	N/A	1 hour 35 min.
Whole Wheat normal mix signals at 3:29 rapid dough	20	15 min.	5 min.	23 min.	70 min.	20 sec.	N/A	72 min.	55 min.	4 hours
	21	15 min.	5 min.	23 min.	70 min.	20 sec.	N/A	72 min.	55 min.	4 hours
	22	15 min.	5 min.	23 min.	30 min.	20 sec.	N/A	72 min.	55 min.	3 hours 20 min.
	23	15 min.	5 min.	23 min.	72 min.	20 sec.	N/A	N/A	N/A	1 hour 55 min.
French normal dough	30	13 min.	10 min.	25 min.	80 min.	20 sec.	N/A	72 min.	80 min.	4 hours
	31	13 min.	10 min.	25 min.	80 min.	20 sec.	N/A	N/A	N/A	2 hours 8 min.
Variety signals at 2:00	40	8 min.	5 min.	22 min.	60 min.	20 sec.	0-60 min.	60 min.	55 min.	3 hours 35 min.
Quick Bread	50	6 min.	N/A	N/A	N/A	N/A	N/A	N/A	24 min. to 1 hour 14 min.	30 min. to 2 hours
Knead	60	6 min.	N/A	N/A	N/A	N/A	N/A	N/A	N/A	6 min.
		Pre-heat	Cooking	Steam	Keep Warm	Cool Down				
Rice	70	N/A	15-25 min.	15 min.	60 min.	N/A	N/A	N/A	N/A	30 min. to 1 hour 5 min.
Jam	80	15 min.	45 min.	N/A	N/A	10 min.	N/A	N/A	N/A	1 hour 10 min.

Model K6780

Cycle Times for a 1.5 Lb. Loaf

A Code Number has been given to each cycle setting for a quick reference.
The code appears in the lower right corner of the display window.

	Code	1st Knead	Rest	2nd Knead	1st Rise	Punch Down	Shape	Final Rise	Bake	Total Time
Basic Bread normal mix signals at 3:08 rapid dough	10	8 min.	5 min.	22 min.	60 min.	20 sec.	N/A	60 min.	60 min.	3 hours 35 min.
	11	8 min.	5 min.	22 min.	60 min.	20 sec.	N/A	60 min.	60 min.	3 hours 35 min.
	12	6 min.	5 min.	14 min.	15 min.	20 sec.	N/A	45 min.	60 min.	2 hours 25 min.
	13	8 min.	5 min.	22 min.	60 min.	20 sec.	N/A			1 hour 35 min.
Whole Wheat normal mix signals at 3:34 rapid dough	20	15 min.	5 min.	23 min.	70 min.	20 sec.	N/A	72 min.	60 min.	4 hours 5 min.
	21	15 min.	5 min.	23 min.	70 min.	20 sec.	N/A	72 min.	60 min.	4 hours 5 min.
	22	15 min.	5 min.	23 min.	30 min.	20 sec.	N/A	72 min.	60 min.	3 hours 25 min.
	23	15 min.	5 min.	23 min.	72 min.	20 sec.	N/A	N/A	N/A	1 hour 55 min.
French normal dough	30	13 min.	10 min.	25 min.	80 min.	20 sec.	N/A	72 min.	85 min.	4 hours 5 min.
	31	13 min.	10 min.	25 min.	80 min.	20 sec.	N/A	N/A	N/A	2 hours 8 min.
Variety signals at 2:00	40	8 min.	10 min.	22 min.	60 min.	20 sec.	0-60 min.	60 min.	65 min.	3 hours 40 min.
Quick Bread	50	6 min.	N/A	N/A	N/A	N/A	N/A	N/A	24 min. to 1 hour 14 min.	30 min. to 2 hours
Knead	60	6 min.	N/A	N/A	N/A	N/A	N/A	N/A	N/A	6 min.
		Pre-heat	Cooking	Steam	Keep Warm	Cool Down				
Rice	70	N/A	15-25 min.	15 min.	60 min.	N/A	N/A	N/A	N/A	30 min. to 1 hour 5 min.
Jam	80	15 min.	45 min.	N/A	N/A	10 min.	N/A	N/A	N/A	1 hour 10 min.

Model No. K6780

Cycle Times for a 2 Lb. Loaf

A Code Number has been given to each cycle setting for a quick reference. The code appears on the display window when the setting is selected.

	Code	1st Knead	Rest	2nd Knead	1st Rise	Punch Down	Shape	Final Rise	Bake	Total Time
Basic Bread normal	10	8 min.	5 min.	22 min.	60 min.	20 sec.	N/A	60 min.	65 min.	3 hours 40 min.
	11	8 min.	5 min.	22 min.	60 min.	20 sec.	N/A	60 min.	65 min.	3 hours 40 min.
	12	6 min.	5 min.	14 min.	15 min.	20 sec.	N/A	45 min.	65 min.	2 hours 30 min.
	13	8 min.	5 min.	22 min.	60 min.	20 sec.	N/A	N/A	N/A	1 hour 35 min.
Whole Wheat normal	20	15 min.	5 min.	23 min.	70 min.	20 sec.	N/A	72 min.	65 min.	4 hours 10 min.
	21	15 min.	5 min.	23 min.	70 min.	20 sec.	N/A	72 min.	65 min.	4 hours 10 min.
	22	15 min.	5 min.	23 min.	30 min.	20 sec.	N/A	72 min.	65 min.	3 hours 30 min.
	23	15 min.	5 min.	23 min.	72 min.	20 sec.	N/A	N/A	N/A	1 hour 55 min.
French normal	30	13 min.	10 min.	25 min.	80 min.	20 sec.	N/A	72 min.	90 min.	4 hours 10 min.
	31	13 min.	10 min.	25 min.	80 min.	20 sec.	N/A	N/A	N/A	2 hours 8 min.
Variety signals at 2:05	40	8 min.	10 min.	22 min.	60 min.	20 sec.	0-60 min.	60 min.	65 min.	3 hours 45 min.
Quick Bread	50	6 min.	N/A	N/A	N/A	N/A	N/A	N/A	24 min. to 1 hour 14 min.	30 min. to 2 hours
Knead	60	6 min.	N/A	N/A	N/A	N/A	N/A	N/A	N/A	6 min.
		Pre-heat	Cooking	Steam	Keep Warm	Cool Down				
Rice	70	N/A	15-25 min.	15 min.	60 min.	N/A	N/A	N/A	N/A	30 min. to 1 hour 5 min.
Jam	80	15 min.	45 min.	N/A	N/A	10 min.	N/A	N/A	N/A	1 hour 10 min.

Model Nos. K6781 & K6782

Cycle Times for a 1 Lb. Loaf

A Code Number has been given to each cycle setting for a quick reference. The code appears on the display window when the setting is selected.

	Code	1st Knead	Rest	2nd Knead	1st Rise	Punch Down	Shape	Final Rise	Bake	Total Time
Basic Bread normal mix signals at 3:13 rapid dough	10	8 min.	5 min.	22 min.	60 min.	20 sec.	N/A	60 min.	65 min.	3 hours 40 min.
	11	8 min.	5 min.	22 min.	60 min.	20 sec.	N/A	60 min.	65 min.	3 hours 40 min.
	12	6 min.	5 min.	14 min.	15 min.	20 sec.	N/A	45 min.	65 min.	2 hours 30 min.
	13	8 min.	5 min.	22 min.	60 min.	20 sec.	N/A			1 hour 35 min.
Whole Wheat normal mix signals at 3:39 rapid dough	20	15 min.	5 min.	23 min.	70 min.	20 sec.	N/A	72 min.	65 min.	4 hours 10 min.
	21	15 min.	5 min.	23 min.	70 min.	20 sec.	N/A	72 min.	65 min.	4 hours 10 min.
	22	15 min.	5 min.	23 min.	30 min.	20 sec.	N/A	72 min.	65 min.	3 hours 30 min.
	23	15 min.	5 min.	23 min.	72 min.	20 sec.	N/A			1 hour 55 min.
French normal dough	30	13 min.	10 min.	25 min.	80 min.	20 sec.	N/A	72 min.	45 min.	4 hours 5 min.
	31	13 min.	10 min.	25 min.	80 min.	20 sec.	N/A	N/A	N/A	2 hours 8 min.
Variety - Shape signals at 2:05	40	8 min.	10 min.	22 min.	60 min.	20 sec.	0-60 min.	60 min.	70 min.	3 hours 50 min. to 4 hours 45 min.
Quick Bread	50	6 min.	N/A	N/A	N/A	N/A	N/A	N/A	24 min. to 1 hour 14 min.	30 min. to 2 hours
Knead	60	6 min.	N/A	N/A	N/A	N/A	N/A	N/A	N/A	6 min.
		Pre-heat	Cooking	Steam	Keep Warm	Cool Down				
Rice	70	N/A	15-25 min.	15 min.	60 min.	N/A	N/A	N/A	N/A	35 min. to 1 hour 10 min.
Jam	80	15 min.	45 min.	N/A	N/A	10 min.	N/A	N/A	N/A	1 hour 10 min.

Model Nos. K6781 & K6782

Cycle Times for a 1.5 Lb. Loaf

A Code Number has been given to each cycle setting for a quick reference.
The code appears on the display window when the setting is selected.

	Code	1st Knead	Rest	2nd Knead	1st Rise	Punch Down	Shape	Final Rise	Bake	Total Time
Basic Bread normal	10	8 min.	5 min.	22 min.	60 min.	20 sec.	N/A	60 min.	70 min.	3 hours 45 min.
	11	8 min.	5 min.	22 min.	60 min.	20 sec.	N/A	60 min.	70 min.	3 hours 45 min.
	12	6 min.	5 min.	14 min.	15 min.	20 sec.	N/A	45 min.	70 min.	2 hours 35 min.
	13	8 min.	5 min.	22 min.	60 min.	20 sec.	N/A			1 hour 35 min.
Whole Wheat normal	20	15 min.	5 min.	23 min.	70 min.	20 sec.	N/A	72 min.	70 min.	4 hours 15 min.
	21	15 min.	5 min.	23 min.	70 min.	20 sec.	N/A	72 min.	70 min.	4 hours 15 min.
	22	15 min.	5 min.	23 min.	30 min.	20 sec.	N/A	72 min.	70 min.	3 hours 35 min.
	23	15 min.	5 min.	23 min.	72 min.	20 sec.	N/A			1 hour 55 min.
French normal	30	13 min.	10 min.	25 min.	80 min.	20 sec.	N/A	72 min.	50 min.	4 hours 10 min.
	31	13 min.	10 min.	25 min.	80 min.	20 sec.	N/A	N/A	N/A	2 hours 8 min.
Variety - Shape signals at 2:10	40	8 min.	10 min.	22 min.	60 min.	20 sec.	0-60 min.	60 min.	70 min.	3 hours 50 min. to 4 hours 50 min.
Quick Bread	50	6 min.	N/A	N/A	N/A	N/A	N/A	N/A	24 min. to 1 hour 14 min.	30 min. to 2 hours
Knead	60	6 min.	N/A	N/A	N/A	N/A	N/A	N/A	N/A	6 min.
		Pre-heat	Cooking	Steam	Keep Warm	Cool Down				
Rice	70	N/A	15-25 min.	15 min.	60 min.	N/A	N/A	N/A	N/A	35 min. to 1 hour 10 min.
Jam	80	15 min.	45 min.	N/A	N/A	10 min.	N/A	N/A	N/A	1 hour 10 min.

Model Nos. K6781 & K6782

Cycle Times for a 2 Lb. Loaf

A Code Number has been given to each cycle setting for a quick reference.
The code appears on the display window when the setting is selected.

	Code	1st Knead	Rest	2nd Knead	1st Rise	Punch Down	Shape	Final Rise	Bake	Total Time
Basic Bread	10	8 min.	5 min.	22 min.	60 min.	20 sec.	N/A	60 min.	75 min.	3 hours 50 min.
	11	8 min.	5 min.	22 min.	60 min.	20 sec.	N/A	60 min.	75 min.	3 hours 50 min.
	12	6 min.	5 min.	14 min.	15 min.	20 sec.	N/A	45 min.	75 min.	2 hours 40 min.
	13	8 min.	5 min.	22 min.	60 min.	20 sec.	N/A			1 hour 35 min.
Whole Wheat	20	15 min.	5 min.	23 min.	70 min.	20 sec.	N/A	72 min.	75 min.	4 hours 20 min.
	21	15 min.	5 min.	23 min.	70 min.	20 sec.	N/A	72 min.	75 min.	4 hours 20 min.
	22	15 min.	5 min.	23 min.	30 min.	20 sec.	N/A	72 min.	75 min.	3 hours 40 min.
	23	15 min.	5 min.	23 min.	72 min.	20 sec.	N/A			1 hour 55 min.
French	30	13 min.	10 min.	25 min.	80 min.	20 sec.	N/A	72 min.	55 min.	4 hours 15 min.
	31	13 min.	10 min.	25 min.	80 min.	20 sec.	N/A	N/A	N/A	2 hours 8 min.
Variety - Shape signals at 2:15	40	8 min.	10 min.	22 min.	60 min.	20 sec.	0-60 min.	60 min.	70 min.	3 hours 55 min. to 4 hours 55 min.
Quick Bread	50	6 min.	N/A	N/A	N/A	N/A	N/A	N/A	24 min. to 1 hour 14 min.	30 min. to 2 hours
Knead	60	6 min.	N/A	N/A	N/A	N/A	N/A	N/A	N/A	6 min.
		Pre-heat	Cooking	Steam	Keep Warm	Cool Down				
Rice	70	N/A	15-25 min.	15 min.	60 min.	N/A	N/A	N/A	N/A	35 min. to 1 hour 5 min.
Jam	80	15 min.	45 min.	N/A	N/A	10 min.	N/A	N/A	N/A	1 hour 10 min.

Model Nos. K6781 & K6782

Cycle Times for a 2.5 Lb. Loaf

A Code Number has been given to each cycle setting for a quick reference. The code appears on the display window when the setting is selected.

	Code	1st Knead	Rest	2nd Knead	1st Rise	Punch Down	Shape	Final Rise	Bake	Total Time
Basic Bread normal	10	8 min.	5 min.	22 min.	60 min.	20 sec.	N/A	60 min.	80 min.	3 hours 55 min.
	11	8 min.	5 min.	22 min.	60 min.	20 sec.	N/A	60 min.	80 min.	3 hours 55 min.
	12	6 min.	5 min.	14 min.	15 min.	20 sec.	N/A	45 min.	80 min.	2 hours 45 min.
	13	8 min.	5 min.	22 min.	60 min.	20 sec.	N/A	60 min.	80 min.	1 hour 35 min.
Whole Wheat normal	20	15 min.	5 min.	23 min.	70 min.	20 sec.	N/A	72 min.	80 min.	4 hours 25 min.
	21	15 min.	5 min.	23 min.	70 min.	20 sec.	N/A	72 min.	80 min.	4 hours 25 min.
	22	15 min.	5 min.	23 min.	30 min.	20 sec.	N/A	72 min.	80 min.	3 hours 45 min.
	23	15 min.	5 min.	23 min.	72 min.	20 sec.	N/A	72 min.	80 min.	1 hour 55 min.
French normal	30	13 min.	10 min.	25 min.	80 min.	20 sec.	N/A	72 min.	60 min.	4 hours 20 min.
	31	13 min.	10 min.	25 min.	80 min.	20 sec.	N/A	N/A	N/A	2 hours 8 min.
Variety - Shape signals at 2:20	40	8 min.	10 min.	22 min.	60 min.	20 sec.	0-60 min.	60 min.	70 min.	3 hours to 5 hours
Quick Bread	50	6 min.	N/A	N/A	N/A	N/A	N/A	N/A	24 min. to 1 hour 14 min.	30 min. to 2 hours
Knead	60	6 min.	N/A	N/A	N/A	N/A	N/A	N/A	N/A	6 min.
		Pre-heat	Cooking	Steam	Keep Warm	Cool Down				
Rice	70	N/A	15-25 min.	15 min.	60 min.	N/A	N/A	N/A	N/A	35 min. to 1 hour 5 min.
Jam	80	15 min.	45 min.	N/A	N/A	10 min.	N/A	N/A	N/A	1 hour 10 min.

Display Information

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
CHK PAN	The pan must be properly inserted before the breadmaker will start.	Reinsert the bread pan correctly.
TOO HOT	Baking chamber is still hot after previous baking.	Open the cover and let the unit cool before making another loaf of bread.
ALERT	This message will always accompany the messages "Too Hot" or "CHK PAN".	Correct the problem that is indicated

Before Calling for Service

Problem	Possible Reasons
The unit does not operate after pushing the Start/Stop button.	<ul style="list-style-type: none"> ● Unplugged. ● Setting was not selected.
The bread rose too high.	<ul style="list-style-type: none"> ● Too much yeast or liquid.
The bread didn't rise high enough.	<ul style="list-style-type: none"> ● Too much flour, not enough yeast. (See Adjusting Recipes.)

Time to Fruit/Nut Signal

When using the Basic mix or Whole Wheat mix settings a signal indicates when to add fruit and nuts if desired.

BASIC MIX SETTING:

(Signals after 27 min.)

MODEL NO. K6780	MODEL Nos. K6781 & K6782
1.0 pound loaf size - 3:03	1.0 pound loaf size 3:13
1.5 pound loaf size - 3:08	1.5 pound loaf size 3:18
2.0 pound loaf size - 3:13	2.0 pound loaf size 3:23
	2.5 pound loaf size 3:28

WHOLE WHEAT MIX SETTING:

(Signals after 31 min.)

1.0 pound loaf size - 3:29	1.0 pound loaf size 3:39
1.5 pound loaf size - 3:34	1.5 pound loaf size 3:44
2.0 pound loaf size - 3:39	2.0 pound loaf size 3:49
	2.5 pound loaf size 3:54

Ingredients

FLOUR:

Should be stored 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% 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, all-purpose flour with a protein content of 14% 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. It is light brown in color and contains all 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 especially in 100% whole wheat bread recipes. No sifting is required.
- **Rye Flour** is a heavy flour milled from rye grain. 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. No sifting is required.
- **Ria Flour**, tapioca flour, potato starch, are used primarily in making gluten-free breads to accommodate those with certain allergies. Other proteins are usually added to make up for the lack of gluten (i.e. cheese xanthan gum, etc.).

LEAVENING:

- **Yeast** is the primary leavening agent used in the recipes in this booklet. 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 cover; or it could collapse during baking. When combined with sugar and water at the right temperature, generates carbon dioxide which makes the dough rise. The recipes in this booklet have been developed using active dry yeast which we recommend using as it is the most stable and forgiving of all the different types available. 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.

- **Baking powder** and baking soda may be used to assist yeast or on their own as leavening in quick breads which require no kneading or raising. Recipes with baking powder and baking soda are different than yeast recipes. Leavening agents cannot be substituted for one another.

LIQUIDS:

Liquid is necessary to moisten and bind the proteins in flour together and to assist the yeast to flourish. Liquids such as beer, fruit juice, purees can be used as the liquid in bread recipes.

- **Water** is the most common liquid used in bread making. It produces a heavier, crisper crust and a more open texture.
- **Milk** enhances flavor and increases the nutritional value of the bread but it is not a necessary ingredient. Other liquids can be substituted. For best results, always bring milk, or other liquid to room temperature.
- **Buttermilk** results in a light, high rising and tender bread. Buttermilk also helps bread stay fresh longer. To offset the acidity, add ¼ teaspoon baking soda per cup of buttermilk.

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. If you elect to use a "light salt" it must contain both potassium chloride and sodium. Plain potassium chloride will not work. You may decide to eliminate the salt, but this will affect the size, texture and taste of the bread.

SWEETENERS:

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

OILS:

- Any form of solid shortening or oil can be substituted for one another in same amounts. Oil enriches breads' flavor, and keeps it tender and moist. Do not use diet spreads or tub-type margarines as they will affect quality.
- **Butter** adds flavor. The same amount of vegetable shortening or oil can be substituted. Saited or unsalted butter may be used. Soft spreads will NOT work.
- **Margarine** is an acceptable substitute for butter.

- **Vegetable Shortening** is a solid, white shortening that gives a slightly crispier texture than butter or oil.
- **Oil** in a recipe can be vegetable, canola, corn, peanut, olive, safflower, soy or sunflower oil.
- Olive oil produces a softer crust than butter or margarine.
- Peanut oil produces a softer crust than butter or margarine.
- Unsaturated safflower oil is a good substitute in health breads.

EGGS:

- **Eggs** are used infrequently in bread, adding additional protein and producing a richer but tighter dough. Large-size eggs were used in developing the recipes in this booklet.
- ¼ cup of egg substitute can replace one large egg.

ENHANCERS:

- We use the term 'enhancers' to indicate any ingredient added to assist the primary ingredients to perform better.
- 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 for breads that use yeast; especially for whole grain breads, or when using all-purpose flour in place of bread flour. As a guide, add 1 teaspoon vital gluten per cup of all-purpose flour and 1¼ teaspoons per cup of whole grain flours in the recipe. Gluten flour is half vital gluten. It is expensive and does not 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 for ingredients.)
- **Vinegar and lemon juice** are also good dough enhancers. They are frequently added to rye bread to improve the structure.

Tips for Making Bread

■ **Measuring With Standard Measures**

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

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

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

■ **Hints for better bread**

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

- There are a number of **bread mixes** available on the market which can also be used in your Kitchen Pro Breadmaker. Follow the package instructions. Set the loaf size on machine to match the loaf size of the mix. Do not exceed the bread pan capacity (K6780 2 lbs., K6781 & K6782 2.5 lbs.).
- **Eggs:** If you wish to add an **egg** to a recipe that does not call for one, crack an egg into a liquid measuring cup, then fill it with liquid to level specified in the recipe.
- To substitute dry milk for fresh, use approximately 2 tablespoons dry milk plus 1 cup of water for every cup of milk.

Recipe Conversions

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

1. If your recipe yields two conventional loaves, cut the recipe in half to make one loaf. The breadmaker only makes one loaf at a time.
2. Do not exceed the maximum flour amounts for the loaf size selected. As a guide follow amount given.
 - 1.0 lb. loaf = about 2¼ cups flour
 - 1.5 lb. loaf = about 3 cups flour
 - 2.0 lb. loaf = about 4 cups of flour
 - 2.5 lb. loaf = about 5 cups of flour
3. Always measure and add water and other liquids first, followed by the salt. Then measure dry ingredients into the bread pan in the order listed. Finally place active dry yeast on top of dry ingredients, avoiding contact with the liquid and salt. The order in which ingredients are added is important, especially when using the timer. The yeast must remain dry until the unit begins mixing.
4. **NOTE:** Fresh milk, cream, eggs, sour cream, etc., should not be used if using the timer on your breadmaker for delayed baking. Ingredients may spoil before baking takes place.

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

High Altitude Adjustments

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

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

Adjustment	Altitude		
	3,000 ft.	5,000 ft.	7,000 ft.
Reducing yeast. For each teaspoon, decrease by:	½ tsp.	⅓-¼ tsp.	¼ tsp.
Reducing sugar. For each tablespoon, decrease by:	0-1 tsp.	0-2 tsp.	1-3 tsp.
Increasing liquid. For each cup, add:	1-2 tbsp.	2-4 tbsp.	3-4 tbsp.

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

Equivalents								
Cup	=	Fluid Ounces	=	Tablespoons	=	Teaspoons	=	Milliliters
1	=	8	=	16	=	48	=	240
7/8	=	7	=	14	=	42	=	210
(¾ + 2 Tbsp.)								
¾	=	6	=	12	=	36	=	180
2/3	=	5⅓	=	10⅔	=	32	=	158
5/8	=	5	=	10	=	30	=	150
(½ + 2 Tbsp.)								
½	=	4	=	8	=	24	=	120
1/3	=	2⅔	=	5⅓	=	16	=	79
¼	=	2	=	4	=	12	=	60
1/8	=	1	=	2	=	6	=	30
				1	=	3	=	15
				½	=	1½	=	7.5

Adjusting Recipes

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

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

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

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

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

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

Dry Dough

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

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

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

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

Bread Recipes

Classic White

Basic or Rapid Setting
(Code No. 10 or 12)

	1.0 pound	1.5 pound	2.0 pound	2.5 pound
Water	5 to 7 ounces	7 to 9 ounces	10 to 11 ounces	13 to 14 ounces
Salt	1½ teaspoons	1¾ teaspoons	2 teaspoons	2 teaspoons
Butter or Margarine	1½ Tablespoons	2 Tablespoons	2 Tablespoons	2½ Tablespoons
Bread Flour	2¼ cups	3 cups	4 cups	5 cups
Dry Milk	1½ Tablespoons	2 Tablespoons	2 Tablespoons	2½ Tablespoons
Sugar	1 Tablespoon	1½ Tablespoons	2 Tablespoons	2½ Tablespoons
Active Dry Yeast	1¾ teaspoons	2 teaspoons	2¼ teaspoons	2½ teaspoons

Follow Operating Instructions.

Old Fashioned

Basic or Rapid Setting
(Code No. 10 or 12)

	1.0 pound	1.5 pound	2.0 pound	2.5 pound
Milk	5 to 7 ounces	6 to 8 ounces	9 to 11 ounces	12 to 13 ounces
Salt	1 teaspoon	1¼ teaspoons	1½ teaspoons	2 teaspoons
Butter or Margarine	1 Tablespoon	1 Tablespoon	1 Tablespoon	1½ Tablespoons
Egg, large	1	1	1	1
Bread Flour	2½ cups	3 cups	4 cups	5 cups
Sugar	1 Tablespoon	1½ Tablespoons	1½ Tablespoons	2 Tablespoons
Active Dry Yeast	1¾ teaspoons	2 teaspoons	2¼ teaspoons	2½ teaspoons

Follow Operating Instructions.

Deluxe White

Basic Setting
(Code No. 10 or 12)

	1.0 pound	1.5 pound	2.0 pound	2.5 pound
Milk	7 to 8 ounces	8 to 9 ounces	10 to 11 ounces	13 to 14 ounces
Salt	¾ teaspoon	1 teaspoon	1½ teaspoons	1¾ teaspoons
Butter or Margarine	1 Tablespoon	1½ Tablespoons	2 Tablespoons	2 Tablespoons
Bread Flour	2¼ cups	3 cups	4 cups	5 cups
Sugar	3 teaspoons	1 Tablespoon	1½ Tablespoons	2 Tablespoons
Active Dry Yeast	1½ teaspoons	1¾ teaspoons	2 teaspoons	2¼ teaspoons

Follow Operating Instructions

Honey Wheat

Basic or Rapid Setting
(Code No. 10 or 12)

	1.0 pound	1.5 pound	2.0 pound	2.5 pound
Water	6 to 7 ounces	8 to 9 ounces	10 to 11 ounces	12 to 14 ounces
Salt	1 teaspoon	1¼ teaspoons	1½ teaspoons	2 teaspoons
Honey	1 Tablespoon	1½ Tablespoons	2 Tablespoons	3 Tablespoons
Butter or Margarine	1 Tablespoon	1½ Tablespoons	2 Tablespoons	2 Tablespoons
Wheat Flakes	½ cup	¾ cup	1 cup	1¼ cups
Bread Flour	2 cups	2½ cups	3 cups	4 cups
Wheat Bran	1 Tablespoon	2 Tablespoons	2½ Tablespoons	3 Tablespoons
Active Dry Yeast	1¾ teaspoons	2 teaspoons	2¼ teaspoons	2½ teaspoons

Follow Operating Instructions.

Oat Bran

Basic or Rapid Setting
(Code No. 10 or 12)

	1.0 pound	1.5 pound	2.0 pound	2.5 pound
Water	6 to 7 ounces	8 to 9 ounces	10 to 11 ounces	12 to 13 ounces
Salt	1 teaspoon	1¼ teaspoons	1½ teaspoons	1¾ teaspoons
Honey	1½ Tablespoons	2 Tablespoons	2½ Tablespoons	3 Tablespoons
Butter or Margarine	1 Tablespoon	1½ Tablespoons	1½ Tablespoons	2 Tablespoons
Bread Flour	2 cups	2⅔ cups	3¼ cups	4 cups
Oat Bran	¼ cup	½ cup	⅔ cup	¾ cup
Dry Milk	1½ Tablespoons	2 Tablespoons	2½ Tablespoons	3 Tablespoons
Active Dry Yeast	1¾ teaspoons	2 teaspoons	2¼ teaspoons	2½ teaspoons

Follow Operating Instructions.

Oatmeal

Basic or Rapid Setting
(Code No. 10 or 12)

	1.0 pound	1.5 pound	2.0 pound	2.5 pound
Water	7 to 8 ounces	8 to 9 ounces	10 to 11 ounces	12 to 13 ounces
Salt	1 teaspoon	1¼ teaspoons	1½ teaspoons	1¾ teaspoons
Honey	1 Tablespoon	1½ Tablespoons	2 Tablespoons	2½ Tablespoons
Butter or Margarine	1 Tablespoon	1½ Tablespoons	1½ Tablespoons	2 Tablespoons
Quick Cook Oats	½ cup	⅔ cup	¾ cup	1 cup
Bread Flour	2 cups	2¾ cups	3¼ cups	4 cups
Active Dry Yeast	1¾ teaspoons	2 teaspoons	2¼ teaspoons	2½ teaspoons

Follow Operating Instructions.

Italian HerbFrench Setting
(Code No. 30 or 31)

	1.0 pound	1.5 pound	2.0 pound	2.5 pound
Water	6 to 8 ounces	7 to 9 ounces	10 to 12 ounces	11 to 13 ounces
Salt	1 teaspoon	1 $\frac{1}{4}$ teaspoons	1 $\frac{1}{2}$ teaspoons	1 $\frac{3}{4}$ teaspoons
Vegetable Oil	1 $\frac{1}{2}$ teaspoons	2 teaspoons	2 $\frac{1}{2}$ teaspoons	1 Tablespoon
Bread Flour	2 $\frac{1}{4}$ cups	3 cups	4 cups	5 cups
Grated Parmesan Cheese	2 Tablespoons	$\frac{1}{4}$ cup	$\frac{1}{4}$ cup	$\frac{1}{4}$ cup
Dried Parsley	3 teaspoons	1 Tablespoon	1 $\frac{1}{2}$ Tablespoons	2 Tablespoons
Sugar	1 $\frac{1}{2}$ teaspoons	2 teaspoons	2 $\frac{1}{2}$ teaspoons	3 teaspoons
Dried Onion Flakes	1 $\frac{1}{2}$ teaspoons	2 teaspoons	2 $\frac{1}{2}$ teaspoons	3 teaspoons
Basil	$\frac{1}{4}$ teaspoon	$\frac{1}{2}$ teaspoon	$\frac{3}{4}$ teaspoon	1 teaspoon
Garlic Powder	$\frac{1}{4}$ teaspoon	$\frac{1}{2}$ teaspoon	$\frac{3}{4}$ teaspoon	1 teaspoon
Active Dry Yeast	1 $\frac{3}{4}$ teaspoons	2 teaspoons	2 $\frac{1}{4}$ teaspoons	2 $\frac{1}{2}$ teaspoons

Follow Operating Instructions.

FrenchFrench Setting
(Code No. 30 or 31)

	1.0 pound	1.5 pound	2.0 pound	2.5 pound
Water	6 to 7 ounces	8 to 9 ounces	11 to 12 ounces	13 to 14 ounces
Salt	1 teaspoon	1 $\frac{1}{2}$ teaspoons	1 $\frac{3}{4}$ teaspoons	2 teaspoons
Bread Flour	2 $\frac{1}{4}$ cups	3 cups	4 cups	5 cups
Sugar	1 $\frac{1}{2}$ teaspoons	2 teaspoons	3 teaspoons	1 Tablespoon
Active Dry Yeast	1 $\frac{3}{4}$ teaspoons	2 teaspoons	2 $\frac{1}{4}$ teaspoons	2 $\frac{1}{2}$ teaspoons

Follow Operating Instructions.

100% Whole WheatWhole Wheat Setting
(Code No. 20 or 22)

	1.0 pound	1.5 pound	2.0 pound	2.5 pound
Water	7 to 8 ounces	9 to 10 ounces	11 to 12 ounces	13 to 14 ounces
Salt	1 $\frac{1}{4}$ teaspoons	1 $\frac{1}{2}$ teaspoons	2 teaspoons	2 $\frac{1}{4}$ teaspoons
Vegetable Oil	3 teaspoons	1 Tablespoon	1 $\frac{1}{2}$ Tablespoons	2 Tablespoons
Honey	1 Tablespoon	1 $\frac{1}{2}$ Tablespoons	2 Tablespoons	2 Tablespoons
Molasses	$\frac{1}{2}$ Tablespoon	1 Tablespoon	1 $\frac{1}{2}$ Tablespoons	2 Tablespoons
Whole Wheat Flour	2 $\frac{1}{4}$ cups	3 cups	4 cups	5 cups
Vital Wheat Gluten, Optional	3 teaspoons	1 Tablespoon	1 $\frac{1}{2}$ Tablespoons	2 Tablespoons
Active Dry Yeast	1 $\frac{3}{4}$ teaspoons	2 teaspoons	2 $\frac{1}{4}$ teaspoons	2 $\frac{3}{4}$ teaspoons

Follow Operating Instructions.

Whole Wheat - Fat FreeWhole Wheat Setting
(Code No. 20 or 22)

	1.0 pound	1.5 pound	2.0 pound	2.5 pound
Water	7 to 9 ounces	9 to 11 ounces	10 to 12 ounces	12 to 14 ounces
Salt	1½ teaspoons	2 teaspoons	2¼ teaspoons	2½ teaspoons
Molasses	1½ Tablespoons	2 Tablespoons	2½ Tablespoons	3 Tablespoons
Brown Sugar, Packed	1 Tablespoon	1½ Tablespoons	2 Tablespoons	2½ Tablespoons
Whole Wheat Flour	2¼ cups	3 cups	4 cups	5 cups
Vital Wheat Gluten,	3 teaspoons	1 Tablespoon	1½ Tablespoons	2 Tablespoons
Optional				
Active Dry Yeast	1¾ teaspoons	2 teaspoons	2¼ teaspoons	2½ teaspoons

Follow Operating Instructions.

Note: Will dry out faster.

Cracked WheatBasic or Whole Wheat Setting
(Code No. 10, 12, 20 or 22)

	1.0 pound	1.5 pound	2.0 pound	2.5 pound
Water	6 to 8 ounces	7 to 9 ounces	9 to 11 ounces	11 to 13 ounces
Salt	¾ teaspoon	1 teaspoon	1½ teaspoons	2 teaspoons
Butter or Margarine	3 teaspoons	1 Tablespoon	1½ Tablespoons	2 Tablespoons
Honey	1 Tablespoon	1½ Tablespoons	2 Tablespoons	2½ Tablespoons
Bread Flour	1¾ cups	2 cups	2¼ cups	2½ cups
Whole Wheat Flour	¾ cup	1 cup	1¼ cups	1½ cups
Cracked Wheat	¼ cup	⅓ cup	½ cup	⅔ cup
Active Dry Yeast	1½ teaspoons	1¾ teaspoons	2¼ teaspoons	2½ teaspoons

Follow Operating Instructions.

Buttermilk Rye

Basic or Whole Wheat Setting
(Code No. 10, 12, 20 or 22)

	1.5 pound	2.5 pound
Buttermilk	6 ounces	10 ounces
Water	1 to 3 ounces	2 to 4 ounces
Salt	1½ teaspoons	2¼ teaspoons
Egg, Large	1	1
Vegetable Oil	1 Tablespoon	2 Tablespoons
Molasses	2 Tablespoons	3 Tablespoons
Bread Flour	2½ cups	3½ cups
Rye Flour	1 cup	1½ cups
Baking Soda	¼ teaspoon	½ teaspoon
Active Dry Yeast	2 teaspoons	2¾ teaspoons

Follow Operating Instructions.

Rye

Basic or Whole Wheat Setting
(Code No. 10, 12, 20 or 22)

	1.0 pound	1.5 pound	2.0 pound	2.5 pound
Water	6 to 8 ounces	8 to 10 ounces	9 to 11 ounces	12 to 14 ounces
Salt	1 teaspoon	1¼ teaspoons	1¾ teaspoons	2 teaspoons
Vegetable Oil	3 teaspoons	1 Tablespoon	1½ Tablespoons	2 Tablespoons
Honey	1 Tablespoon	1½ Tablespoons	2 Tablespoons	3 Tablespoons
White Vinegar	¾ teaspoon	1 teaspoon	1¼ teaspoons	1½ teaspoons
Bread Flour	1¾ cups	2¼ cups	3 cups	3½ cups
Rye Flour	¾ cup	1 cup	1¼ cups	1½ cups
Powdered Buttermilk	1 Tablespoon	1½ Tablespoons	2 Tablespoons	3 Tablespoons
Caraway Seed, Optional	3 teaspoons	1 Tablespoon	1½ Tablespoons	1½ Tablespoons
Active Dry Yeast	1¾ teaspoons	2 teaspoons	2¼ teaspoons	2½ teaspoons

Follow Operating Instructions.

RaisinBasic Mix Setting
(Code No. 11)

	1.0 pound	1.5 pound	2.0 pound	2.5 pound
Water	6 to 7 ounces	8 to 9 ounces	10 to 11 ounces	12 to 13 ounces
Salt	1 $\frac{1}{4}$ teaspoons	1 $\frac{1}{2}$ teaspoons	1 $\frac{1}{2}$ teaspoons	1 $\frac{3}{4}$ teaspoons
Butter or Margarine	1 Tablespoon	1 $\frac{1}{2}$ Tablespoons	1 $\frac{1}{2}$ Tablespoons	1 $\frac{3}{4}$ Tablespoons
Bread Flour	2 $\frac{1}{4}$ cups	3 cups	4 cups	5 cups
Sugar	1 $\frac{1}{2}$ Tablespoons	2 Tablespoons	2 $\frac{1}{2}$ Tablespoons	3 Tablespoons
Dry Milk	1 $\frac{1}{2}$ Tablespoons	2 Tablespoons	2 $\frac{1}{2}$ Tablespoons	3 Tablespoons
Cinnamon	1 $\frac{1}{4}$ teaspoons	1 $\frac{1}{2}$ teaspoons	1 $\frac{3}{4}$ teaspoons	2 teaspoons
Active Dry Yeast	2 teaspoons	2 $\frac{1}{4}$ teaspoons	2 $\frac{1}{4}$ teaspoons	2 $\frac{1}{2}$ teaspoons
Raisins	$\frac{3}{4}$ cup	1 cup	1 $\frac{1}{4}$ cups	1 $\frac{1}{3}$ cups
Chopped Walnuts, Optional	$\frac{1}{2}$ cup	$\frac{2}{3}$ cup	$\frac{3}{4}$ cup	1 cup

Follow Operating Instructions. Wait for signal to add fruit and nuts.

Cinnamon, Oatmeal, RaisinBasic Mix Setting
(Code No. 11)

	1.0 pound	1.5 pound	2.0 pound	2.5 pound
Water	6 to 8 ounces	8 to 10 ounces	10 to 12 ounces	11 to 13 ounces
Salt	1 teaspoon	1 $\frac{1}{2}$ teaspoons	1 $\frac{1}{2}$ teaspoons	1 $\frac{3}{4}$ teaspoons
Butter or Margarine	1 Tablespoon	1 $\frac{1}{2}$ Tablespoons	1 $\frac{1}{2}$ Tablespoons	2 Tablespoons
Bread Flour	2 cups	2 $\frac{3}{4}$ cups	3 $\frac{1}{4}$ cups	4 cups
Quick Cook Oats	$\frac{1}{4}$ cup	$\frac{1}{2}$ cup	$\frac{2}{3}$ cup	1 cup
Dry Milk	1 $\frac{1}{2}$ Tablespoons	2 Tablespoons	2 Tablespoons	2 $\frac{1}{2}$ Tablespoons
Cinnamon	1 $\frac{1}{4}$ teaspoons	1 $\frac{1}{2}$ teaspoons	1 $\frac{3}{4}$ teaspoons	2 teaspoons
Brown Sugar, Packed	1 $\frac{1}{2}$ Tablespoons	2 Tablespoons	2 Tablespoons	2 $\frac{1}{2}$ Tablespoons
Active Dry Yeast	1 $\frac{3}{4}$ teaspoons	2 teaspoons	2 $\frac{1}{4}$ teaspoons	2 $\frac{1}{2}$ teaspoons
Raisins	$\frac{2}{3}$ cup	$\frac{3}{4}$ cup	1 cup	1 $\frac{1}{4}$ cups

Follow Operating Instructions. Wait for signal to add fruit.

Sourdough

Basic or Mix
(Code No. 10 or 11)

	1.0 pound	1.5 pound	2.0 pound
Sourdough Starter	5 ounces	7 ounces	10 ounces
Warm Water	2 to 3 ounces	3 to 4 ounces	4 to 6 ounces
Salt	$\frac{3}{4}$ teaspoon	1 teaspoon	$1\frac{1}{4}$ teaspoons
Bread Flour	$2\frac{1}{4}$ cups	$2\frac{3}{4}$ cups	$3\frac{1}{4}$ cups
Sugar	1 Tablespoon	2 Tablespoons	3 Tablespoons
Active Dry Yeast	1 teaspoon	$1\frac{1}{4}$ teaspoons	$1\frac{1}{2}$ teaspoons

Follow Operating Instructions.

Sourdough Starter

$2\frac{1}{4}$ teaspoons active dry yeast
16 ounces warm water
2 cups all-purpose flour

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

Maintaining Sourdough Starter

After using a portion of starter replenish with equal amounts of flour and warm water. For example, if 10 ounces ($1\frac{1}{4}$ cup) of starter were removed to make bread, replenish remaining starter with 10 ounces ($1\frac{1}{4}$ cup) warm water and 10 ounces ($1\frac{1}{4}$ cup) flour. Stir well to blend, cover and let stand in warm place until bubbly, 3 to 5 hours. Store batter sealed in glass container in refrigerator.

Hints for successful sourdough baking

1. Always make starter in a glass container. Never store in metal or use metal utensils. The starter will react to the metal.
2. All ingredients, including starter should be room temperature. Cold ingredients slow down the activity.
3. When removing starter, always replenish it. Let stand at room temperature for 3 to 5 hours, until mixture bubbles. Seal and refrigerate.
4. If starter separates, stir until blended before using.
5. If the liquid that forms on surface of starter turns pink in color at any time, discard the starter and start over again with fresh ingredients.
6. Sour dough starter should always be at room temperature before it is used.
7. Sourdough bread made in bread machines requires the addition of yeast. The starter's strength and the rising times in the breadmakers are not long enough to allow proper rising.

Gluten Free Bread Instructions

These Gluten Free recipes and guidelines were developed by Red Star® Yeast & Products especially for Regal Ware, Inc.

Instructions for Making Gluten Free Breads

1. In a medium sized mixing bowl, combine all wet ingredients; whisk together and carefully pour into bread pan.
2. Measure dry ingredients into large bowl; mix well. Add to wet ingredients in bread pan.
3. Carefully seat pan in breadmaker.
4. Select Whole Wheat Normal; 2 pound loaf size; press Start.
5. After 5 minutes of mixing, press Stop/Restart button to momentarily pause the mixing action. Using a rubber spatula scrape down the sides of the bread pan. To resume operation press Start button.
6. When the unit signals and the "Complete" LED light is lit, remove bread pan and cool 10 to 15 minutes on heat resistant surface.
7. Invert pan and gently shake to remove bread. Cool upright on a wire rack before slicing.

Substitutions when Making Gluten Free Breads

- Fructose, molasses and honey can be used in place of sugar.
- Any vegetable oil or butter can be used in place of canola oil.
- Rice flour can be used in place of potato starch.
- Tofu can be used in place of ricotta cheese.
- Lactose-free milk can be used in place of dry milk or water; use equal proportions.
- Pulverized Nut-quick and dry baby formulas such as Isomil, Prosobee and Pregestimil, may be used in place of dry milk for soy and lactose intolerance. Use $\frac{1}{3}$ cup to replace $\frac{1}{2}$ cup dry milk.
- Egg replacer can be used in place of eggs. To substitute 3 eggs, use 8 teaspoons egg replacer. Mix with dry ingredients; add $\frac{3}{4}$ cup water with wet ingredients.

Note: Red Star® Active Dry Yeast does not contain wheat gluten or other cereal proteins that cause an allergic reaction in people with gluten intolerance.

Tips for Successful Gluten Free Breads

1. Yeast may be used cold. All other ingredients should be at room temperature (70-80°F/ 21-27°C).
2. Combine the liquid ingredients in a mixing bowl and whisk together before adding to breadpan.
3. All dry ingredients, including the RED STAR® Active Dry Yeast, should be thoroughly blended together before adding on top of the wet ingredients.
4. The consistency of the dough for gluten free breads is similar to that of quick breads—stiffer than a cake batter, but not as stiff as a cookie dough. A finished loaf generally appears flat across the top. This is normal.
5. Humidity, the type of flour and the brand all influence the amount of liquid necessary for the proper consistency.
6. Xanthan gum and guar gum may be interchanged, although some people have a laxative effect from guar gum. Methyulcellulose is not a practical substitute.
7. To correct grainy or crumbly bread, increase egg replacer or xanthan gum. Unflavored gelatin is another choice, however, a moister bread will result.
8. One teaspoon cider vinegar added to the wet ingredients of any bread recipe acts as a preservative.
9. Eggs used in these recipes should measure ¼ cup each.
10. Potato starch is excellent for baking when combined with other flours. Often potato starch is labeled potato starch flour. Potato flour is much heavier and cannot be substituted for potato starch.
11. For best results, cool gluten free breads completely before attempting to slice.

Gluten Free White Bread

Whole Wheat Setting
(Code No. 20)

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

2 pound loaf

Wet Ingredients

- 3 eggs
- 1¾ cups water
- 3 Tablespoons canola oil
- 1 teaspoon cider vinegar

Dry Ingredients

- 1 pkg. (2¼ teaspoons) RED STAR® Active Dry Yeast
- 3¼ cups white rice flour
- 2½ teaspoons xanthan gum
- 1½ teaspoons salt
- ½ cup dry milk powder
- 3 Tablespoons sugar

Follow instructions for making gluten free bread.

Gluten Free Cheddar Cheese Bread

Whole Wheat Setting
(Code No. 20)

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

2 pound loaf

Wet Ingredients

- 3 eggs
- 1¾ cups water
- 2 Tablespoons canola oil

Dry Ingredients

- 1 pkg. (2¼ teaspoons) RED STAR® Active Dry Yeast
- 2 cups white rice flour
- 1 cup brown rice flour
- ¼ cup dry milk powder
- 2 Tablespoons sugar
- 1 Tablespoon instant minced onions (optional)
- 1 Tablespoon poppy seeds (optional)
- 3½ teaspoons xanthan gum
- 1½ teaspoons celery seeds (optional)
- 1½ teaspoons dried dill weed (optional)
- 1 teaspoon salt
- 1½ cups (6 ounces) grated sharp Cheddar cheese

Follow instructions for making gluten free bread.

**Gluten Free
Cinnamon Raisin Bread**

Whole Wheat Setting
(Code No. 20)

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

2 pound loaf

Wet Ingredients

3 eggs
1½ cups water
3 Tablespoons canola oil
1 teaspoon cider vinegar

Dry Ingredients

1 pkg. (2¼ teaspoons) RED STAR® Active Dry Yeast
2 cups white rice flour
¾ cup potato starch
½ cup tapioca flour
2½ teaspoons xanthan gum
1½ teaspoons salt
3 Tablespoons sugar
2 teaspoons ground cinnamon
½ cup raisins

Follow instructions for making gluten free bread.

**Gluten Free
Mock Limpa Bread**

Whole Wheat Setting
(Code No. 20)

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

2 pound loaf

Wet Ingredients

3 eggs
3 Tablespoons molasses
1 teaspoon cider vinegar
1½ cups water
3 Tablespoons canola oil

Dry Ingredients

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

Follow instructions for making gluten free bread.



Gluten Free Sourdough Starter

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

To make a starter: In a 4 cup glass, plastic or stainless steel container, combine 1 cup water (110-115°F/43-46°C) with 1 package (2¼ teaspoons) RED STAR® Active Dry Yeast and 1½ cups white rice flour. The mixture will be thick. Cover loosely with plastic wrap or foil. Let stand in a warm place 1 to 3 days, stirring 2 or 3 times each day. The starter will rise and fall during the fermentation period; it becomes thinner as it stands. When the starter is developed, it is bubbly and may have a liquid layer on top; stir into the starter before using. The starter can then be used for baking or placed in the refrigerator to use later.

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

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

Gluten Free Sourdough White Bread

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

Wet Ingredients

3 eggs
¾ cups sourdough starter
1 cup water
¾ cup ricotta cheese*
¼ cup honey
2 Tablespoons canola oil
1 teaspoon cider vinegar

Dry Ingredients

2 cups white rice flour
⅔ cup potato starch
⅓ cup tapioca flour
½ cup dry milk powder
3½ teaspoons xanthan gum
1½ teaspoons salt

*Whole, part skim or nonfat ricotta cheese.

Follow instructions for making gluten free bread.

Gluten Free Sourdough Rye Bread

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

Wet Ingredients

3 eggs
¼ cup molasses
¾ cup sourdough starter
1 cup water
¾ cup ricotta cheese*
2 Tablespoons canola oil
1 teaspoon cider vinegar

Dry Ingredients

2 cups white rice flour
⅔ cup potato starch
⅓ cup tapioca flour
½ cup dry milk powder
3½ teaspoons xanthan gum
1½ teaspoons salt
1 Tablespoon caraway seeds
2 teaspoons instant coffee

*Whole, part skim or nonfat ricotta cheese.

Follow instructions for making gluten free bread.

Making Variety Breads

The Variety setting on your machine allows you to shape the bread dough at the end of the first rise cycle and then replace the dough in the machine to finish baking. You are allowed one hour for shaping, after which time the unit will cancel and the setting will be lost. Any recipe that works on the Basic setting may be used, but we recommend using our "Old-Fashioned Bread" recipe on page 32.

1. Follow general operating instructions steps 1 through 9 selecting Variety setting.
2. When unit signals (1 hour 40 minutes into cycle) and "Shape" appears in the display window, remove the dough and divide it into desired portions.
3. Shape as desired, and replace dough in pan in machine. (You may remove the mixing blade.)
4. Press "Start." When unit signals and "Complete" LED lights up, remove bread and cool on a rack.

Cinnamon Swirl Bread

Variety Setting
(Code No. 40)

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

Old-Fashioned Bread (page 32)	1½ lb. recipe
Butter or margarine, melted	3 Tablespoons
Sugar	½ cup
Cinnamon	1 Tablespoon

Measure all ingredients for Old-Fashioned Bread into bread pan. Place pan in unit, and select "Variety" setting. Press "Start." When unit signals and display reads "SHAPE", remove dough from unit.

Roll dough on lightly floured surface to an 8" x 13" rectangle. Brush with melted butter and sprinkle lightly with sugar and cinnamon. Roll loosely, beginning at 8" side. Press lightly to seal edges. Remove blade from pan, and place dough upright in center. Replace pan in unit and press "start." When unit signals and "complete" LED lights up, remove bread and cool on a rack.

Or: divide dough in half and roll out 2 small rectangles. Proceed as directed above, except lay dough rolls side-by-side horizontally to bake.

Suggested Fillings:

Jam or jelly
Streusel
Cream cheese
Pesto
Ham and cheese
Brown sugar and cinnamon
Spinach and feta cheese

Quick Bread Instructions

Unlike yeast breads, quick breads do not use yeast as the rising agent. Therefore, the knead and rise cycles have been omitted. Instead, quick breads use baking powder or baking soda along with steam to act as a leavening agent.

Hints:

- On the Quick Bread setting, the crust control and loaf size do not need to be selected.
- After the first few minutes of mixing, press the Stop/Rest button once to pause the mixing action. Scrape the sides and corners of the bread pan to pick up any loose flour deposits. Press the Start button to resume operation.
- Set the baking time 30 minutes longer than the recommended baking time for conventional ovens. Begin testing for doneness when the instructions recommend, but longer time may be necessary. If the baking time ends before the bread is finished baking, the bread must then be finished in a conventional oven as additional time cannot be added after the breadmaker shuts off.
- When the quick bread has finished baking, let it cool in the pan for 10 to 15 minutes before removing. This allows the bread to set.

Instructions for making Quick Bread:

1. Measure all ingredients into bread pan. Position pan in baking chamber.
2. Press Select to reach Quick Bread Setting.
3. Press Start. Press HR and MN buttons until 1:40 (hour:minutes) appears in the display. Press Start.
4. After 2 to 3 minutes of mixing, press Stop/Reset button to momentarily stop the mixing. Scrape the sides and corners of the bread pan to pick up any loose flour deposits. To resume operation, press Start.
5. When the remaining time on the display reads :30 minutes, (after 1 hour and 10 minutes) begin testing for doneness. Bread is done when a wooden pick inserted in center comes out clean. When bread is done, press Stop/Reset button down until display clears, about 5 seconds. Remove bread from pan and cool on rack 15 minutes before slicing.

Cranberry Nut

Quick Bread Setting
(Code No. 50)

1 cup orange juice
1 egg slightly beaten
2 Tablespoons butter or margarine, melted
2 cups all-purpose flour
1 cup sugar
1 Tablespoon grated orange peel
1½ teaspoons baking powder
1 teaspoon salt
½ teaspoon baking soda
1 cup fresh cranberries, coarsely chopped
½ to ¾ cup chopped nuts

Follow Instructions for Quick Bread.

Zucchini

Quick Bread Setting
(Code No. 50)

2 cups shredded zucchini, about 2 to 3 medium
1½ cups all-purpose flour
1 cup sugar
½ cup vegetable oil
2 eggs, slightly beaten
2 teaspoons vanilla
¾ teaspoons baking soda
½ teaspoon cinnamon, optional
¼ teaspoon baking powder
½ cup chopped nuts

Follow Instructions for Quick Bread.

Banana Chocolate Chip

Quick Bread Setting
(Code No. 50)

- 3 ripe bananas, mashed
- ½ cup butter or margarine, melted
- 2 eggs, slightly beaten
- 3 Tablespoons sour milk (1 Tablespoon vinegar and 2 Tablespoons milk)
- 2 cups all-purpose flour
- ½ cup sugar
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ to ¾ cup chopped nuts
- ½ cup chocolate chips

Follow Instructions for Quick Bread.

Banana Nut

Quick Bread Setting
(Code No. 50)

- 2 ripe bananas, mashed
- ½ cup butter or margarine, melted
- 2 eggs, slightly beaten
- 2 Tablespoons milk
- 2 cups all-purpose flour
- ¾ cup sugar
- 1¼ teaspoons baking powder
- 1 teaspoon salt
- ½ teaspoon baking soda
- ½ cup chopped nuts

Follow Instructions for Quick Bread.

Dough Instructions

INSTRUCTIONS FOR USING THE DOUGH SETTING

1. Measure all ingredients into bread pan. Position pan in baking chamber.
2. Press the Select button to reach the desired dough setting. The crust control and loaf size buttons are not options when using the dough settings.
3. Press Start.
4. When using the dough setting the bread pan is not hot. When the signal sounds and the "Complete" LED light is lit, press Stop button and open the cover.
5. To remove the bread pan, lift handle and grasp with both hands.

PREPARE DOUGH FOR BAKING

1. Lightly sprinkle all-purpose flour onto a pastry mat or board. Using a rubber spatula or wooden spoon, remove dough from the bread pan and place on lightly floured surface. Knead by hand 2 or 3 times to release the air. If the dough is easy to handle without flour, shape on a lightly oiled, clean countertop.
2. Shape dough into your favorite rolls, coffee cake, etc. Place on greased baking pan. Cover dough with a clean cloth and let rise until almost doubled in size, about 1 hour.
3. Bake as directed in recipe. Remove from pan, and cool on a wire rack or serve warm.

CRUST TREATMENTS AND GLAZES

After rolls rise, just before baking, gently apply a glaze with a pastry brush if desired. 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 in color).

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.

Rising

To reduce rising time of dough

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

Freezing

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

To freeze unbaked bread dough

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

To freeze unbaked rolls

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

Storing

Keeping your bread fresh

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

Bread PretzelsDough Setting
(Code No. 13 or 31)

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

	1 pound	2 pound
Water	6 to 7 ounces	11 to 12 ounces
Salt	¾ teaspoon	1½ teaspoons
Bread Flour	2 cups	4 cups
Sugar	½ teaspoon	1 teaspoon
Active Dry Yeast	1½ teaspoons	2 teaspoons
Egg (slightly beaten)	1	1
Coarse Salt	1-2 Tablespoons	2-3 Tablespoons

Measure all ingredients into bread pan, except egg and coarse salt. Select Dough setting. Press Start. When the unit signals, press Stop and remove dough.

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

Makes 12 or 24 pretzels.

Bran BunsDough Setting
(Code No. 13 or 31)

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

	1 pound	2 pound
Water	3 to 5 ounces	8 to 10 ounces
Salt	¾ teaspoon	1½ teaspoons
Butter or Margarine	⅓ cup	⅔ cup
Egg	1	2
Bread Flour	2½ cups	4 cups
Wheat Bran	⅓ cup	½ cup
Sugar	3 Tablespoons	¼ cup
Active Dry Yeast	2¼ teaspoons	2½ teaspoons

Measure all ingredients into the bread pan. Select Dough setting. Press Start. When the unit signals, press Stop and remove the dough. Divide dough and shape as desired. Place on lightly greased cookie sheet, cover and let raise for about 30 minutes. Bake in preheated oven (350°F/117°C) for 30 to 35 minutes.

Makes 12 or 24 buns.

Addie's Coffee CakeDough Setting
(Code No. 13 or 31)

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

	1 pound
Milk	5 to 7 ounces
Salt	1 teaspoon
Egg Yolk	1
Butter or Margarine	1 Tablespoon
Bread Flour	2¼ cups
Sugar	¼ cup
Active Dry Yeast	2 teaspoons

Measure all ingredients into the bread pan. Select Dough setting. Press Start. When unit signals, press Stop and remove dough. Pat dough into greased 9-inch round, or 5 x 7-inch oblong cake pan. Add topping.

Topping

Butter, melted	2 Tablespoons
Sugar	½ cup
Ground Cinnamon	1 teaspoon
Chopped Pecans	½ cup
Powdered Sugar Glaze, 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 (350°F/177°C) 20 to 25 minutes, until golden brown. Cool 10 minutes in pan on rack. Drizzle with powdered sugar glaze if desired.

Makes 12 servings.

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

- 1 cup sifted powdered sugar
- 1 teaspoon butter or margarine, softened
- 1 or 2 Tablespoons water or milk
- ½ teaspoon vanilla

In a small bowl, combine all ingredients and blend until smooth. Spread or drizzle glaze on slightly warm coffee cake or sweet rolls.

Reuben BakeDough Setting
(Code No. 13 or 31)

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

	1 pound
Water	5 to 7 ounces
Salt	$\frac{3}{4}$ teaspoon
Oil	2 Tablespoons
Molasses	1 Tablespoon
Rye Flour	1 cup
Bread Flour	1 cup
Caraway Seeds	2 teaspoons
Dried Minced Onion	2 teaspoons
Active Dry Yeast	2 teaspoons

Select Dough setting. Press Start. When unit signals, press Stop and remove dough. Pat dough into greased 13 x 9 inch oblong cake pan. Add topping.

Topping

Mayonnaise	$\frac{1}{2}$ cup
Prepared Mustard	3 Tablespoons
Prepared Horseradish	1 Tablespoon
Corned Beef, chopped	4 to 5 ounces
Sauerkraut, well drained	1 can (8 ounces)
Shredded Swiss Cheese	2 cups (8 ounces)

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

4 to 6 servings.

Whole Wheat Pizza CrustDough Setting
(Code No. 23)

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

	1 pound 1 crust	2 pound 2 crusts
Water	6 to 7 ounces	10 to 12 ounces
Salt	¾ teaspoon	1½ teaspoons
Olive or Vegetable Oil	1 Tablespoon	2 Tablespoons
Honey	1 Tablespoon	2 Tablespoons
Whole Wheat Flour	2¼ cups	4 cups
Wheat Germ	¼ cup	½ cup
Active Dry Yeast	2¼ teaspoons	2½ teaspoons

Select Dough setting. Press Start. When unit signals, press Stop and remove dough.

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

Pizza CrustDough Setting
(Code No. 13 or 31)

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

	1 pound 1 crust	2 pound 2 crusts
Water	7-8 ounces	12 to 13 ounces
Salt	¾ teaspoon	1½ teaspoons
Olive Oil	2 Tablespoons	3 Tablespoons
All-Purpose Flour	2½ cups	4 cups
Sugar	2 teaspoons	3 teaspoons
Active Dry Yeast	2 teaspoons	2½ teaspoons

Select Dough setting. Press Start. When unit signals, press Stop and remove dough.

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

Cinnamon Rolls

Dough Setting
(Code No. 13 or 31)

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

Old Fashioned Bread (page 32)	1 pound recipe
Butter or Margarine, softened	2 Tablespoons
Sugar	¼ cup
Ground Cinnamon	2 teaspoons
Powdered Sugar Glaze	1 recipe (page 54)

Measure all ingredients for Old Fashioned Bread into the bread pan. Select Dough setting. Press Start. When unit signals, and display reads 0:00, press Stop and remove dough. On a lightly floured surface, roll dough into rectangle (15 x 9-inches); spread soft butter on dough. Mix sugar and cinnamon; sprinkle over butter. Roll up tightly, beginning at 15-inch side. Pinch edges to seal. Stretch roll to make even. Cut nine 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 to 30 minutes, or until golden brown. Cool on wire rack for 10 minutes. Top warm rolls with glaze.

1 pound makes 6 to 8 rolls

Focaccia

Dough Setting
(Code No. 13 or 31)

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

Water	8 to 9 ounces
Olive Oil	3 Tablespoons (for dough)
	1½ Tablespoons (for topping)
Salt	1 teaspoon
Garlic	1-2 cloves (crushed)
Dried Rosemary	1½ teaspoons
Bread Flour	3 cups
Active Dry Yeast	1¼ teaspoons
Sun dried tomatoes, reconstituted	½ cup (chopped)
Parmesan cheese	½ cup

Measure all ingredients into bread pan except 1½ Tablespoons olive oil, tomatoes and parmesan cheese. Select Dough setting. Press Start. When unit signals and the display reads 0:00, press Stop and remove the dough. Pat dough into a greased 9 x 13 inch pan. Cover; let rise for 30 minutes. With the handle of a wooden spoon make indentations in dough, about 1 inch apart. Brush dough with 1½ Tablespoons olive oil, sprinkle with tomatoes and parmesan cheese. Preheat oven to 400°F/204°C. Bake 15 to 20 minutes or until edges are golden brown. Let cool, cut into square pieces to serve.

English MuffinsDough Setting
(Code No. 13 or 31)

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

Water	7 to 8 ounces
Butter or Margarine	2 Tablespoons
Bread Flour	2¼ cups
Dry Milk	¼ cup
Wheat Germ	¼ cup
Quick Cook Oats	¼ cup
Sugar	2 Tablespoons
Salt	1 teaspoon
Active Dry Yeast	2 teaspoons
Cornmeal	¼ cup

Measure all ingredients into bread pan, except cornmeal. Press Select until dough setting is selected. Press Start. When unit signals, press Stop and remove dough.

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

Makes 10 to 12 3-inch muffins.

Butter RollsDough Setting
(Code No. 13 or 31)

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

	12 rolls	24 rolls
Milk	6 ounces	9 ounces
Salt	1 teaspoon	1½ teaspoons
Water	1 to 2 ounces	4 to 5 ounces
Butter	¼ cup	½ cup
Egg	1	2
Bread Flour	3 cups	5 cups
Sugar	2 Tablespoons	3 Tablespoons
Active Dry Yeast	2 teaspoons	2½ teaspoons

Press Stop. Press Select until Dough setting is selected. Press Start. When unit signals, press Stop and remove dough. Shape as desired. Place on lightly greased cookie sheet. Cover, and let raise for about 30 minutes. Bake in pre-heated oven (350°F/117°C) for 20 to 25 minutes.

Makes 12 rolls.

Honey & Wheat Rolls

Dough Setting
(Code No. 23)

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

Water	7 to 8 ounces
Salt	1 teaspoon
Honey	¼ cup
Egg	1
Bread Flour	2 cups
Whole Wheat Flour	2 cups
Active Dry Yeast	2 teaspoons

Press Stop to clear display. Press Start. When unit signals and display reads 0:00, press Stop and remove dough. Shape as desired. Place on lightly greased cookie sheet. Cover and let raise for about 30 minutes. Bake in a preheated oven (350°F/117°C) for 20 to 25 minutes.

Makes 12 rolls.

Pasta Instructions and Recipes

Basic Pasta

Dough Setting
(Code No. 13 or 31)

- 2 cups all-purpose flour
- 1 cup Semolina flour
- 1 teaspoon salt
- 1 Tablespoon olive oil or vegetable oil
- 7 ounces water

Select Dough setting. Press Start. Allow to mix 2 to 3 minutes. Press the Stop/Rest button once to stop the mixing action momentarily. Scrape sides with a spatula if necessary. To restart the mixing, press Start. Allow to mix a few more minutes, until the dough resembles small peas. Press Stop/Reset and hold the button down 5 seconds to cancel the cycle. Remove dough and roll out on a lightly floured surface. Roll to $\frac{1}{8}$ -inch thickness. Dust with flour if dough is sticky. Cut into $\frac{1}{8}$ -inch strips for narrow noodles or $\frac{1}{4}$ -inch for medium noodles. Cook noodles in a large pot of boiling water for 10 to 15 minutes. Drain in a colander.

Egg Pasta

Dough Setting
(Code No. 13 or 31)

- 2 cups all-purpose flour
- 1 cup Semolina flour
- 1 teaspoon salt
- 1 tablespoon olive oil or vegetable oil
- 4 large eggs, slightly beaten
- 2 to 4 Tablespoons water

Follow instructions used for Basic Pasta.

Rice Instructions and Recipes

Steamed Rice

Rice Setting
(Code No. 70)

	K6780 2 Servings	K6781/82 4 Servings
Rice	$\frac{3}{4}$ cup	$3\frac{1}{3}$ cups
Water	1 cup	4 cups
Butter or margarine	2 teaspoons	2 Tablespoons
Salt	$\frac{3}{4}$ teaspoon	2 teaspoons
Cooking Time	30 minutes approximate	50 minutes approximate

Hints:

Measure ingredients into bread pan. Stir once. Remove reflector panel from inside the baking chamber. Place the cover on the bread pan. Position bread pan inside baking chamber. Press Select to reach Rice setting. Press Start. When unit signals and the "Complete" LED light lights up, leave rice in pan to finish steaming for 10 minutes, or until desired consistency is reached. (Unit will run the "keep warm" cycle for up to 60 minutes after cooking.)

NOTE: Once the Start button is pressed, the heating element begins to heat the rice and water. When the internal baking chamber reaches a predetermined temperature, the steaming process begins and the time in the display widow will begin counting down. (K6780 15 minutes and K6781 and K6782 20 minutes)

Jam Instructions and Recipes

Strawberry Jam

Jam Setting
(Code No. 80)

- 1 pint fresh strawberries, hulled and crushed
(about 1½ cups)
- 1 cup sugar
- 2 teaspoons lemon juice
- 1¾ Tablespoons powdered fruit pectin (lo-sugar)

Combine ingredients into bread pan; Select Knead Setting. Press Start. Allow to mix 3 to 5 minutes. Press Stop. Cancel Knead and select Jam setting. Press Start. When unit signals and the "Complete" LED light lights up, press Stop. Using hot pads, remove the bread pan. Pour jam into containers; cover. Refrigerate to set.

Makes about 2 cups.

Orange Marmalade

Jam Setting
(Code No. 80)

- 3 oranges, large
- 1 lemon
- 2½ cups sugar
- 1 package (1¾ ounces) powdered fruit pectin

Chop the peel from 1 orange and 1 lemon into small pieces. Cleanly peel the fruit and cut into 1-inch pieces. Combine the shaved peels, fruit, sugar and pectin in bread pan. Select Knead setting. Press Start. Allow to mix 3 to 5 minutes. Press Stop to cancel Knead. Select Jam setting. Press Start. When the unit signals and the "Complete" LED light lights up, press Stop. Using hot pads, remove the bread pan. Pour jam into containers and cover. Refrigerate to set.

Makes about 2 cups.

Frozen Berry Jam

Jam Setting
(Code No. 80)

- 1 package (10 to 12 ounces) frozen unsweetened berries, thawed
- 1 tablespoon lemon juice
- 2 cups sugar
- 1 pouch (3 ounces) liquid fruit pectin

Combine ingredients into bread pan. Select Knead setting. Press Start. Allow to mix 3 to 5 minutes. Press Stop to cancel Knead. Select Jam setting. Press Start. When the unit signals and the "Complete" LED light lights up, press Stop. Using hot pads, remove the bread pan. Pour jam into containers and cover. Refrigerate to set. Makes 1½ to 2 cups.