

# Breadman<sup>®</sup>

Bring Home the Bakery™



RECIPE BOOK

PROFESSIONAL BREAD MAKER

**INSTRUCTIONS & TIPS**  
see reverse side

[www.breadman.com](http://www.breadman.com)

**BK1050S / BK1060S**

## IT'S TIME TO BRING HOME THE BAKERY™!

Your Professional Bread Maker makes it easy to prepare and bake a variety of breads, dough, and even jams and chutney! The unique features of this bread maker are each designed to deliver bakery-quality results with ease. You can find out more in the Instruction Manual section of this book, but the features below are especially important to note as you get started with these recipes.

**Automatic Fruit & Nut Dispenser:** This feature automatically adds extra ingredients like fruits and nuts to some recipes. The ingredients used in the fruit & nut dispenser are always listed after the yeast in the ingredients list. Use this feature only when the amount to add is less than  $\frac{1}{2}$  cup.

**Collapsible Kneading Paddle:** This unique paddle is designed to collapse automatically before baking begins, so you can avoid the hassle of removing the paddle from your finished loaf and leaving a hole in the bottom of your bread.



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## BASIC WHITE BREAD

| INGREDIENTS                                 | 1-LB.          | 1½-LB.  | 2-LB.   | RAPID   |
|---|----------------|---------|---------|---------|
| Water (80°F - 90°F)                         | 1 cup+ 1 tbsp. | 1½ cups | 1½ cups | 1½ cups |
| Unsalted butter or margarine, cut in pieces | 1 tbsp.        | 2 tbsp. | 3 tbsp. | 3 tbsp. |
| Sugar                                       | 1½ tsp.        | 2 tsp.  | 1 tbsp. | 1 tbsp. |
| Dry skim milk powder                        | 1½ tsp.        | 2 tsp.  | 3 tbsp. | 3 tbsp. |
| Salt  | ¾ tsp.         | 1 tsp.  | 1¼ tsp. | 1¼ tsp. |
| Bread flour                                 | 3 cups         | 3¾ cups | 4 cups  | 4 cups  |
| Bread machine yeast                         | 1 tsp.         | 1¼ tsp. | 1½ tsp. | 2 tsp.  |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **WHITE**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

### MAKES 1 LOAF

**Note:** For **RAPID** cycle, select the **RAPID WHITE** setting immediately following the standard setting in the program list.

## MULTI-SEEDED WHITE BREAD

| INGREDIENTS          | 1-LB.   | 1½-LB.              | 2-LB.   | RAPID   |
|----------------------|---------|---------------------|---------|---------|
| Water [80°F - 90°F]  | ¾ cup   | 1 cup + 1½<br>tbsp. | 1½ cups | 1½ cups |
| Oil                  | 1 tbsp. | 1½ tbsp.            | 2 tbsp. | 2 tbsp. |
| Sugar                | 1½ tsp. | 3 tbsp.             | ¼ cup   | ¼ cup   |
| Dry skim milk powder | 2 tbsp. | 2 tbsp.             | 2 tbsp. | 2 tbsp. |
| Sunflower seeds      | 3 tbsp. | 3 tbsp.             | ¼ cup   | ¼ cup   |
| Flaxseeds            | 1 tsp.  | 2 tsp.              | 1 tbsp. | 1 tbsp. |
| Poppy seeds          | 1 tsp.  | 1½ tsp.             | 2 tsp.  | 2 tsp.  |
| Black sesame seeds   | 2 tsp.  | 2 tsp.              | 1 tbsp. | 1 tbsp. |
| Sesame seeds         | 2 tsp.  | 2 tsp.              | 1 tbsp. | 1 tbsp. |
| Salt                 | ¾ tsp.  | 1 tsp.              | 1¼ tsp. | 1¼ tsp. |
| Whole wheat flour    | ½ cup   | ½ cup               | ½ cup   | ½ cup   |
| Bread flour          | 2¼ cups | 2¼ cups             | 3½ cups | 3½ cups |
| Bread machine yeast  | 1¼ tsp. | 1¼ tsp.             | 2¼ tsp. | 2¼ tsp. |

1. Measure ingredients into bread pan in the order listed.
  2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
  3. Select **WHITE**. Choose loaf size and desired crust color. Press the **START/STOP** button.
  4. The complete signal will sound when bread is done.
  5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
  6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).
- MAKES 1 LOAF**  
**Note:** For **RAPID** cycle, select the **RAPID WHITE** setting immediately following the standard setting in the program list.

## BEER BREAD

| INGREDIENTS           | 1-LB.   | 1½-LB.  | 2-LB.   | RAPID   |
|-----------------------|---------|---------|---------|---------|
| Beer [80°F - 90°F]    | 1/3 cup | ½ cup   | ¾ cup   | ¾ cup   |
| Water [80°F - 90°F]   | ¼ cup   | ½ cup   | ¾ cup   | ¾ cup   |
| Green onions, chopped | 3 tbsp. | ¼ cup   | ¾ cup   | ¾ cup   |
| Sugar                 | 1 tsp.  | 2 tsp.  | 1 tbsp. | 1 tbsp. |
| Salt                  | ½ tsp.  | 1 tsp.  | 1¼ tsp. | 1¼ tsp. |
| Bread flour           | 2½ cups | 3 cups  | 3¾ cups | 3¾ cups |
| Bread machine yeast   | 1 tsp.  | 1½ tsp. | 2 tsp.  | 2½ tsp. |

1. Measure ingredients into bread pan in the order listed.
  2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
  3. Select **WHITE**. Choose loaf size and desired crust color. Press the **START/STOP** button.
  4. The complete signal will sound when bread is done.
  5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
  6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).
- MAKES 1 LOAF**  
**Note:** For **RAPID** cycle, select the **RAPID WHITE** setting immediately following the standard setting in the program list.

## OATMEAL BREAD

| INGREDIENTS                                 | 1-LB.   | 1½-LB.   | 2-LB.   | RAPID   |
|---|---------|----------|---------|---------|
| Buttermilk (80°F - 90°F)                    | 1 cup   | 1¼ cups  | 1½ cups | 1½ cups |
| Water (80°F - 90°F)                         | 2 tbsp. | ¼ cup    | ½ cup   | ½ cup   |
| Unsalted butter or margarine, cut in pieces | 1 tbsp. | 1½ tbsp. | 2 tbsp. | 2 tbsp. |
| Maple syrup (not pancake syrup)             | 1 tbsp. | 1½ tbsp. | 2 tbsp. | 2 tbsp. |
| Oatmeal, instant or regular                 | ½ cup   | ¾ cup    | 1 cup   | 1 cup   |
| Salt  | ¾ tsp.  | 1 tsp.   | 1 tsp.  | 1 tsp.  |
| Bread flour                                 | 3 cups  | 3½ cups  | 4 cups  | 4 cups  |
| Vital wheat gluten                          | 2 tsp.  | 3 tsp.   | 4 tsp.  | 4 tsp.  |
| Bread machine yeast                         | 1 tsp.  | 2 tsp.   | 3 tsp.  | 3½ tsp. |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **WHITE**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

### MAKES 1 LOAF

**Note:** For **RAPID** cycle, select the **RAPID WHITE** setting immediately following the standard setting in the program list.

## GRANOLA RAISIN BREAD

| INGREDIENTS                                 | 1-LB.   | 1½-LB.   | 2-LB.    | RAPID    |
|---|---------|----------|----------|----------|
| Milk (80°F - 90°F)                          | ½ cup   | ¾ cup    | 1¼ cups  | 1¼ cups  |
| Water (80°F - 90°F)                         | 1 tbsp. | 1 tbsp.  | 2 tbsp.  | 2 tbsp.  |
| Unsalted butter or margarine, cut in pieces | 1 tbsp. | 1½ tbsp. | 2½ tbsp. | 2½ tbsp. |
| Honey                                       | 1 tbsp. | 1½ tbsp. | 2½ tbsp. | 2½ tbsp. |
| Maple pecan granola cereal                  | ½ cup   | ½ cup    | 1 cup    | 1 cup    |
| Salt  | ½ tsp.  | ¾ tsp.   | 1¼ tsp.  | 1¼ tsp.  |
| Ground cinnamon                             | ½ tsp.  | ¾ tsp.   | 1 tsp.   | 1 tsp.   |
| Bread flour                                 | 2½ cups | 3 cups   | 3¾ cups  | 3¾ cups  |
| Bread machine yeast                         | 1 tsp.  | 1½ tsp.  | 2¼ tsp.  | 2¼ tsp.  |
| Raisins                                     | ½ cup   | ½ cup    | 1 cup    | 1 cup    |

1. Measure ingredients, except raisins, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **WHITE**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. If adding ingredients directly to the bread pan for larger loaves, add raisins at "add ingredient" beep.
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

### MAKES 1 LOAF

**Note:** For **RAPID** cycle, select the **RAPID WHITE** setting immediately following the standard setting in the program list.

## ANADAMA BREAD

| INGREDIENTS                                 | 1-LB.   | 1½-LB.          | 2-LB.   |
|---|---------|-----------------|---------|
| Water [80°F - 90°F]                         | 1 cup   | 1 cup + 2 tbsp. | 1½ cups |
| Molasses                                    | 2 tbsp. | 3 tbsp.         | ¼ cup   |
| Dry skim milk powder                        | 2 tbsp. | 3 tbsp.         | ¼ cup   |
| Salt  | 1 tsp.  | 1 tsp.          | 1½ tsp. |
| Unsalted butter or margarine, cut in pieces | 1 tbsp. | 1½ tbsp.        | 2 tbsp. |
| Yellow cornmeal                             | ½ cup   | ½ cup           | ¾ cup   |
| Bread flour                                 | 3½ cups | 4 cups          | 4½ cups |
| Bread machine yeast                         | 1 tsp.  | 1½ tsp.         | 2 tsp.  |
| Unsalted sunflower seeds                    | ⅓ cup   | ½ cup           | ½ cup   |

1. Measure ingredients, except sunflower seeds, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Add sunflower seeds into automatic fruit & nut dispenser.
4. Plug unit into wall outlet.
5. Select **WHITE**. Choose loaf size and desired crust color. Press the **START/STOP** button.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. [If kneading paddle remains in bread, remove paddle once bread has cooled.]
8. Allow bread to cool on a wire rack until ready to serve [at least 20 minutes].

**MAKES 1 LOAF**

## COCONUT HAZELNUT BREAD

| INGREDIENTS                                 | 1½-LB.   | 2-LB.           | RAPID           |
|---|----------|-----------------|-----------------|
| Water [80°F - 90°F]                         | ¾ cup    | 1 cup + 2 tbsp. | 1 cup + 2 tbsp. |
| Unsalted butter or margarine, cut in pieces | 1 tbsp.  | 1½ tbsp.        | 1½ tbsp.        |
| Unsweetened coconut                         | ¼ cup    | ½ cup           | ½ cup           |
| Chopped candied ginger                      | 2 tbsp.  | 2 tbsp.         | 2 tbsp.         |
| Light brown sugar                           | 1½ tbsp. | 3 tbsp.         | 3 tbsp.         |
| Dry skim milk powder                        | 1 tbsp.  | 1½ tbsp.        | 1½ tbsp.        |
| Salt  | ¾ tsp.   | 1 tsp.          | 1 tsp.          |
| Bread flour                                 | 2½ cups  | 3½ cups         | 3½ cups         |
| Bread machine yeast                         | ¾ tsp.   | 2 tsp.          | 2½ tsp.         |
| Chopped lightly toasted hazelnuts           | ¼ cup    | ½ cup           | ½ cup           |

1. Measure ingredients, except toasted hazelnuts, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Add toasted hazelnuts into automatic fruit & nut dispenser.
4. Plug unit into wall outlet.
5. Select **WHITE**. Choose loaf size and desired crust color. Press the **START/STOP** button.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. [If kneading paddle remains in bread, remove paddle once bread has cooled.]
8. Allow bread to cool on a wire rack until ready to serve [at least 20 minutes].

**MAKES 1 LOAF**

**Note:** For **RAPID** cycle, select the **RAPID WHITE** setting immediately following the standard setting in the program list.

## MAPLE WALNUT BREAD

| INGREDIENTS                          | 1-LB.   | 1½-LB.  | 2-LB.   | RAPID   |
|--------------------------------------|---------|---------|---------|---------|
| Water (80°F - 90°F)                  | ¾ cup   | 1 cup   | 1½ cups | 1½ cups |
| Vegetable oil                        | 2 tbsp. | 4 tbsp. | 6 tbsp. | 6 tbsp. |
| Maple syrup (not pancake syrup)      | ¼ cup   | 6 tbsp. | 6 tbsp. | 6 tbsp. |
| Lemon extract                        | ½ tsp.  | ½ tsp.  | ¾ tsp.  | ¾ tsp.  |
| Salt                                 | ½ tsp.  | 1 tsp.  | 1 tsp.  | 1 tsp.  |
| Uncooked oatmeal, instant or regular | ½ cup   | 1 cup   | 1½ cups | 1½ cups |
| Bread flour                          | 2¾ cups | 3½ cups | 4 cups  | 4 cups  |
| Bread machine yeast                  | 1 tsp.  | 1½ tsp. | 2¼ tsp. | 2¼ tsp. |
| Walnuts, chopped                     | ½ cup   | ¾ cup   | ¾ cup   | ¾ cup   |

1. Measure ingredients, except walnuts, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Add walnuts into automatic fruit & nut dispenser.
4. Plug unit into wall outlet.
5. Select **WHITE**. Choose loaf size and desired crust color. Press the **START/STOP** button.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from the unit and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

### MAKES 1 LOAF

**Note:** For **RAPID** cycle, select the **RAPID WHITE** setting immediately following the standard setting in the program list

## SWISS CHEESE BREAD

| INGREDIENTS              | 1-LB.   | 1½-LB.  | 2-LB.    | RAPID    |
|--------------------------|---------|---------|----------|----------|
| Buttermilk (80°F - 90°F) | ½ cup   | ¾ cup   | 1 cup    | 1 cup    |
| Water (80°F - 90°F)      | ¼ cup   | ½ cup   | ½ cup    | ½ cup    |
| Shredded Swiss cheese    | ½ cup   | ¾ cup   | 1 cup    | 1 cup    |
| Honey                    | 2 tsp.  | 1 tbsp. | 1½ tbsp. | 1½ tbsp. |
| Baking powder            | ¾ tsp.  | 1 tsp.  | 1¼ tsp.  | 1¼ tsp.  |
| Dried dill               | ½ tsp.  | ¾ tsp.  | 1 tsp.   | 1 tsp.   |
| Dried chives             | ½ tsp.  | ¾ tsp.  | 1 tsp.   | 1 tsp.   |
| Salt                     | ¾ tsp.  | 1 tsp.  | 1½ tsp.  | 1½ tsp.  |
| Bread flour              | 3 cups  | 3½ cups | 4 cups   | 4 cups   |
| Bread machine yeast      | 1½ tsp. | 1¾ tsp. | 2½ tsp.  | 2¾ tsp.  |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **WHITE**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

### MAKES 1 LOAF

**Note:** For **RAPID** cycle, select the **RAPID WHITE** setting immediately following the standard setting in the program list.

## ONION CHEESE BREAD

| INGREDIENTS                                 | 1-LB.   | 1½-LB.   | 2-LB.   |
|---|---------|----------|---------|
| Water [80°F - 90°F]                         | ½ cup   | ½ cup    | ¾ cup   |
| Cottage cheese                              | ¼ cup   | ⅓ cup    | ½ cup   |
| Shredded Swiss cheese                       | ¼ cup   | ¼ cup    | ½ cup   |
| Grated Parmesan cheese                      | 2 tbsp. | 3 tbsp.  | ¼ cup   |
| Unsalted butter or margarine, cut in pieces | 1 tsp.  | 2 tsp.   | 1 tbsp. |
| Sugar                                       | 1 tbsp. | 1½ tbsp. | 2 tbsp. |
| Salt  | 1 tsp.  | 1¼ tsp.  | 1¾ tsp. |
| Instant minced onion                        | 1½ tsp. | 2 tsp.   | 1 tbsp. |
| Parsley, chopped                            | 1 tbsp. | 1 tbsp.  | 1 tbsp. |
| Bread flour                                 | 2½ cups | 2¾ cups  | 3¼ cups |
| Bread machine yeast                         | 1 tsp.  | 1¼ tsp.  | 1¾ tsp. |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **WHITE**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

## WHOLE WHEAT BREAD

| INGREDIENTS                                 | 1-LB.   | 1½-LB.  | 2-LB.   | RAPID   |
|---|---------|---------|---------|---------|
| Milk [80°F - 90°F]                          | ¼ cup   | ½ cup   | ¾ cup   | ¾ cup   |
| Water [80°F - 90°F]                         | ¼ cup   | ¼ cup   | ¼ cup   | ¼ cup   |
| Small curd cottage cheese [80°F - 90°F]     | 2 tbsp. | ¼ cup   | ⅓ cup   | ⅓ cup   |
| Unsalted butter or margarine, cut in pieces | 2 tbsp. | 3 tbsp. | ¼ cup   | ¼ cup   |
| Honey                                       | 2 tbsp. | 3 tbsp. | ¼ cup   | ¼ cup   |
| Salt  | 1 tsp.  | 1½ tsp. | 2 tsp.  | 2 tsp.  |
| Whole wheat flour                           | ¾ cup   | 1 cup   | 1¼ cups | 1¼ cups |
| Bread flour                                 | 2 cups  | 2½ cups | 2¾ cups | 2¾ cups |
| Bread machine yeast                         | 1 tsp.  | 1¾ tsp. | 2¼ tsp. | 2¼ tsp. |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **WHOLE WHEAT**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

**Note:** For **RAPID** cycle, select the **RAPID WHOLE WHEAT** setting immediately following the standard setting in the program list.



## 100% WHOLE WHEAT BREAD

| INGREDIENTS                                 | 1-LB.   | 1½-LB.  | 2-LB.   | RAPID   |
|---|---------|---------|---------|---------|
| Water (80°F - 90°F)                         | ½ cup   | ¾ cup   | 1 cup   | 1 cup   |
| Milk (80°F - 90°F)                          | ½ cup   | ¾ cup   | 1 cup   | 1 cup   |
| Unsalted butter or margarine, cut in pieces | 1 tbsp. | 2 tbsp. | 3 tbsp. | 3 tbsp. |
| Molasses                                    | 2 tbsp. | ¼ cup   | ¼ cup   | ¼ cup   |
| Salt  | 1 tsp.  | 1¼ tsp. | 2¼ tsp. | 2¼ tsp. |
| Whole wheat flour                           | 3 cups  | 4 cups  | 5 cups  | 5 cups  |
| Vital wheat gluten                          | 2 tbsp. | 3 tbsp. | ¼ cup   | ¼ cup   |
| Bread machine yeast                         | 2 tsp.  | 3 tsp.  | 4 tsp.  | 4½ tsp. |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into unit; close lid. Plug unit into wall outlet.
3. Select **WHOLE WHEAT**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from bread pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

### MAKES 1 LOAF

**Note:** For **RAPID** cycle, select the **RAPID WHOLE WHEAT** setting immediately following the standard setting in the program list.

## CARAWAY RYE BREAD

| INGREDIENTS                     | 1-LB.                            | 1½-LB.                             | 2-LB.                              |
|---------------------------------|----------------------------------|------------------------------------|------------------------------------|
| Large eggs, at room temperature | 1                                | 1                                  | 2                                  |
| Water (80°F - 90°F)             | Enough to measure 1 cup with egg | Enough to measure 1¼ cups with egg | Enough to measure 1¾ cups with egg |
| Oil                             | 2 tbsp.                          | 3 tbsp.                            | ¼ cup                              |
| Honey                           | 2 tbsp.                          | 3 tbsp.                            | ¼ cup                              |
| Dry skim milk powder            | 1 tbsp.                          | 2 tbsp.                            | 3 tbsp.                            |
| Salt                            | 1 tsp.                           | 1¼ tsp.                            | 2 tsp.                             |
| Bread flour                     | 1¼ cups + 2 tbsp.                | 1½ cups                            | 2 cups                             |
| Rye flour                       | ¾ cup                            | 1 cup                              | 1¼ cups                            |
| Whole wheat flour               | ½ cup                            | ¾ cup                              | 1 cup                              |
| Caraway seeds                   | 1 tbsp.                          | 1½ tbsp.                           | 2 tbsp.                            |
| Bread machine yeast             | 1 tsp.                           | 1¼ tsp.                            | 2 tsp.                             |

1. Place egg in a measuring cup; add water to required amount. Pour into bread pan.
2. Add remaining ingredients into bread pan in the order listed.
3. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
4. Select **WHOLE WHEAT**. Choose loaf size and desired crust color. Press the **START/STOP** button.
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

### MAKES 1 LOAF

## PUMPERNICKEL BREAD

| INGREDIENTS                     | 1-LB.    | 1½-LB.  | 2-LB.   |
|---------------------------------|----------|---------|---------|
| Large eggs, at room temperature | 1        | 2       | 2       |
| Water [80°F - 90°F]             | ¾ cup    | ¾ cups  | 1½ cups |
| Oil                             | 1½ tbsp. | 2 tbsp. | ¼ cup   |
| Honey                           | 1½ tbsp. | 2 tbsp. | ¼ cup   |
| Dry skim milk powder            | 1½ tbsp. | 3 tbsp. | 3 tbsp. |
| Cocoa powder                    | 1 tbsp.  | 3 tbsp. | ¼ cup   |
| Caraway seeds                   | 2 tsp.   | 2 tbsp. | 3 tbsp. |
| Instant coffee granules         | ½ tsp.   | 2 tsp.  | 1 tbsp. |
| Salt                            | ¾ tsp.   | 1½ tsp. | 2 tsp.  |
| Whole wheat flour               | ½ cup    | ¾ cup   | 1 cup   |
| Rye flour                       | ½ cup    | ¾ cup   | 1 cup   |
| Bread flour                     | 1½ cups  | 1½ cups | 2 cups  |
| Bread machine yeast             | 1 tsp.   | 1¼ tsp. | 2¼ tsp. |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **WHOLE WHEAT**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

## OATMEAL PECAN BREAD

| INGREDIENTS                     | 1-LB.   | 1½-LB.  | 2-LB.    | RAPID    |
|---------------------------------|---------|---------|----------|----------|
| Water [80°F - 90°F]             | 1 cup   | 1¼ cups | 1½ cups  | 1½ cups  |
| Molasses                        | 3 tbsp. | ¼ cup   | ½ cup    | ½ cup    |
| Vegetable oil                   | 2 tsp.  | 1 tbsp. | 1½ tbsp. | 1½ tbsp. |
| Salt                            | 1 tsp.  | 1½ tsp. | 2 tsp.   | 2 tsp.   |
| Dry oatmeal, instant or regular | ½ cup   | ½ cup   | ¾ cup    | ¾ cup    |
| Whole wheat flour               | ¾ cup   | 1 cup   | 1½ cups  | 1½ cups  |
| Bread flour                     | 2 cups  | 2½ cups | 2½ cups  | 2½ cups  |
| Bread machine yeast             | 1½ tsp. | 2 tsp.  | 2¼ tsp.  | 2¼ tsp.  |
| Dried apricots, chopped         | ¼ cup   | ½ cup   | ½ cup    | ½ cup    |
| Pecans, chopped and toasted     | ¼ cup   | ½ cup   | ½ cup    | ½ cup    |

1. Measure ingredients, except apricots and pecans, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into a outlet.

**Note:** For 1-lb. loaf, you can add the apricots and pecans into automatic fruit & nut dispenser here; for a 1½-lb. or 2-lb loaf, we recommend waiting and adding directly into the bread pan at the "add ingredient" beep, since the full amount required for the recipe is more than the dispenser will hold.

3. Select **WHOLE WHEAT**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. If adding ingredients directly to the bread pan for larger loaves, add apricots and pecans at "add ingredient" beep.
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from the unit and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

**Note:** For **RAPID** cycle, select the **RAPID WHOLE WHEAT** setting immediately following the standard setting in the program list.

## WHOLE WHEAT CRANBERRY BREAD

| INGREDIENTS                                 | 1-LB.    | 1½-LB.  | 2-LB.    | RAPID            |
|---|----------|---------|----------|------------------|
| Water (80°F - 90°F)                         | ¾ cup    | 1 cup   | 1¼ cups  | 1¼ cups          |
| Unsalted butter or margarine, cut in pieces | 1½ tbsp. | 2 tbsp. | 2½ tbsp. | 2½ tbsp.         |
| Honey                                       | 1 tbsp.  | 4 tsp.  | 2 tbsp.  | 2 tbsp.          |
| Grated orange peel                          | 1 tsp.   | 1½ tsp. | 2 tsp.   | 2 tsp.           |
| Salt  | ¾ tsp.   | 1 tsp.  | 1¼ tsp.  | 1¼ tsp.          |
| Whole wheat flour                           | 1 cup    | 1¼ cups | 1½ cups  | 1½ cups          |
| Bread flour                                 | 1¼ cups  | 2 cups  | 2½ cups  | 2½ cups          |
| Vital wheat gluten (optional)               | 1 tsp.   | 1 tsp.  | 2 tsp.   | 2 tsp.           |
| Bread machine yeast                         | 1½ tsp.  | 2 tsp.  | 2 tbsp.  | 2 tbsp. + ½ tsp. |
| Dried cranberries                           | ¾ cup    | ¾ cup   | 1 cup    | 1 cup            |

1. Measure ingredients, except cranberries, into bread pan in the order listed.
2. Insert a bread pan securely into unit; close lid. Plug unit into wall outlet.  
**Note:** For 1-lb. loaf, you can add the apricots and pecans into automatic fruit & nut dispenser here; for a 1½-lb. or 2-lb loaf, we recommend waiting and adding directly into the bread pan at the "add ingredient" beep, since the full amount required for the recipe is more than the dispenser will hold.
3. Select **WHOLE WHEAT**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. If adding ingredients directly to the bread pan for larger loaves, add cranberries at "add ingredient" beep.
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from baking chamber and carefully remove bread from bread pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

### MAKES 1 LOAF

**Note:** For **RAPID** cycle, select the **RAPID WHOLE WHEAT** setting immediately following the standard setting in the program list.

## WHOLE WHEAT RAISIN BREAD

| INGREDIENTS                                 | 1-LB.    | 1½-LB.  | 2-LB.    |
|---|----------|---------|----------|
| Water (80°F - 90°F)                         | 1 cup    | 1¼ cups | 1¾ cups  |
| Unsalted butter or margarine, cut in pieces | 1½ tbsp. | 2 tbsp. | 2½ tbsp. |
| Honey                                       | 1 tbsp.  | 4 tsp.  | 2 tbsp.  |
| Grated orange peel                          | 1 tsp.   | 4 tsp.  | 2 tbsp.  |
| Salt  | ¾ tsp.   | 1 tsp.  | 1¼ tsp.  |
| Ground cinnamon                             | ½ tsp.   | ¾ tsp.  | 1 tsp.   |
| Whole wheat flour                           | 1 cup    | 1¼ cups | 1½ cups  |
| Bread flour                                 | 1½ cups  | 2 cups  | 2½ cups  |
| Bread machine yeast                         | 1¼ tsp.  | 2 tsp.  | 3 tsp.   |
| Vital wheat gluten                          | 1 tsp.   | 1½ tsp. | 2 tsp.   |
| Raisins                                     | ¼ cup    | ½ cup   | ½ cup    |
| Walnuts, chopped                            | ¼ cup    | ½ cup   | ½ cup    |

1. Measure ingredients, except raisins and walnuts, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into a wall outlet.  
**Note:** For 1-lb. or 1½-lb. loaf, you can add the raisins and walnuts into automatic fruit & nut dispenser here; for a 2-lb loaf, we recommend waiting and adding directly into the bread pan at the "add ingredient" beep, since the full amount required for the recipe is more than the dispenser will hold.
3. Select **WHOLE WHEAT**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. If adding ingredients directly to the bread pan for a 2-lb. loaf, add raisins and walnuts at "add ingredient" beep.
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

### MAKES 1 LOAF

## YOGURT WHOLE WHEAT BREAD

| INGREDIENTS                       | 1-LB.   | 1½-LB.   | 2-LB.    |
|-----------------------------------|---------|----------|----------|
| Plain nonfat yogurt [80°F - 90°F] | ½ cup   | ¾ cup    | 1 cup    |
| Water [80°F - 90°F]               | 1/3 cup | ½ cup    | ½ cup    |
| Vegetable oil                     | 2 tsp.  | 1 tbsp.  | 1½ tbsp. |
| Maple syrup (not pancake syrup)   | 1 tbsp. | 1½ tbsp. | 2 tbsp.  |
| Salt                              | 1 tsp.  | 1½ tsp.  | 2 tsp.   |
| Whole wheat flour                 | 1 cup   | 1¼ cups  | 1½ cups  |
| Bread flour                       | 1½ cups | 2 cups   | 2½ cups  |
| Bulgur wheat                      | 1 tbsp. | 1½ tbsp. | 2 tbsp.  |
| Bread machine yeast               | 1½ tsp. | 2 tsp.   | 2¼ tsp.  |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **WHOLE WHEAT**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

## CLASSIC FRENCH BREAD

| INGREDIENTS         | 1-LB.          | 1½-LB.  | 2-LB.   |
|---------------------|----------------|---------|---------|
| Water [80°F - 90°F] | 1 cup+ 1 tbsp. | 1¼ cups | 1¼ cups |
| Sugar               | 2 tsp.         | 1 tbsp. | 1 tbsp. |
| Salt                | 1 tsp.         | 1¼ tsp. | 1½ tsp. |
| Bread flour         | 3¼ cups        | 3½ cups | 4 cups  |
| Bread machine yeast | 1 tsp.         | 1½ tsp. | 1½ tsp. |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **FRENCH**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

## HERBED FRENCH BREAD

| INGREDIENTS            | 1-LB.   | 1½-LB.  | 2-LB.    | RAPID    |
|------------------------|---------|---------|----------|----------|
| Water [80°F - 90°F]    | ¾ cup   | 1 cup   | 2 cups   | 2 cups   |
| Olive oil              | 1½ tsp. | 2 tsp.  | 2 tbsp.  | 2 tbsp.  |
| Instant minced onion   | 2 tsp.  | 2 tsp.  | 2 tbsp.  | 2 tbsp.  |
| Fresh parsley, chopped | 1 tbsp. | 1 tbsp. | 2 tbsp.  | 2 tbsp.  |
| Fresh garlic, minced   | 1 tsp.  | 1½ tsp. | 1½ tbsp. | 1½ tbsp. |
| Sugar                  | 1 tbsp. | 1 tbsp. | 1½ tbsp. | 1½ tbsp. |
| Salt                   | ½ tsp.  | ½ tsp.  | 1½ tsp.  | 1½ tsp.  |
| Garlic pepper          | ¼ tsp.  | ¼ tsp.  | ½ tsp.   | ½ tsp.   |
| Bread flour            | 3 cups  | 3½ cups | 5½ cups  | 5½ cups  |
| Bread machine yeast    | ¾ tsp.  | 1 tsp.  | 2 tsp.   | 2½ tsp.  |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **FRENCH**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

### MAKES 1 LOAF

Note: For **RAPID** cycle, select the **RAPID FRENCH** setting immediately following the standard setting in the program list.

## PEPPERED FRENCH BREAD

| INGREDIENTS          | 1-LB.  | 1½-LB.  | 2-LB.    | RAPID    |
|----------------------|--------|---------|----------|----------|
| Water [80°F - 90°F]  | 1 cup  | 1¼ cups | 1½ cups  | 1½ cups  |
| Olive oil            | 2 tsp. | 1 tbsp. | 1½ tbsp. | 1½ tbsp. |
| Instant minced onion | 2 tsp. | 2 tsp.  | 1 tbsp.  | 1 tbsp.  |
| Vital wheat gluten   | 1 tsp. | 2 tsp.  | 1 tbsp.  | 1 tbsp.  |
| Coarse ground pepper | ¼ tsp. | ½ tsp.  | ½ tsp.   | ½ tsp.   |
| Salt                 | 1 tsp. | 1¼ tsp. | 2 tsp.   | 2 tsp.   |
| Bread flour          | 3 cups | 3½ cups | 3¾ cups  | 3¾ cups  |
| Bread machine yeast  | 1 tsp. | 1½ tsp. | 2 tsp.   | 2½ tsp.  |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **FRENCH**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

### MAKES 1 LOAF

Note: For **RAPID** cycle, select the **RAPID FRENCH** setting immediately following the standard setting in the program list.

## OLIVE ROSEMARY FRENCH BREAD

| INGREDIENTS                               | 1-LB.  | 1½-LB.  | 2-LB.   |
|---|--------|---------|---------|
| Water (80°F - 90°F)                       | 1 cup  | 1½ cups | 1¾ cups |
| Olive oil                                 | 1 tsp. | 2 tsp.  | 1 tbsp. |
| Rosemary garlic seasoning blend           | 1 tsp. | 1½ tsp. | 2 tsp.  |
| Dried rosemary, crushed                   | ½ tsp. | ¾ tsp.  | 1 tsp.  |
| Sugar                                     | ½ tsp. | ¾ tsp.  | 1 tsp.  |
| Salt                                      | ½ tsp. | 1 tsp.  | 1½ tsp. |
| Bread flour                               | 2 cups | 2½ cups | 3 cups  |
| Whole wheat flour                         | ¾ cup  | 1 cup   | 1¼ cups |
| Bread machine yeast                       | 1 tsp. | 1½ tsp. | 2 tsp.  |
| Kalamata olives, well drained and chopped | ½ cup  | ¾ cup   | 1 cup   |

1. Measure ingredients, except olives, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **FRENCH**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. At "add ingredient" beep, add olives.
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

## ITALIAN SEMOLINA BREAD

| INGREDIENTS         | 1-LB.   | 1½-LB.  | 2-LB.   | RAPID   |
|---------------------|---------|---------|---------|---------|
| Water (80°F - 90°F) | 1 cup   | 1¼ cups | 1½ cups | 1½ cups |
| Olive Oil           | 1 tbsp. | 2 tbsp. | 3 tbsp. | 3 tbsp. |
| Salt                | ¾ tsp.  | 1 tsp.  | 1¼ tsp. | 1¼ tsp. |
| Bread flour         | 2½ cups | 3 cups  | 3¼ cups | 3¼ cups |
| Semolina flour      | ½ cup   | ¾ cup   | 1 cup   | 1 cup   |
| Bread machine yeast | 1 tsp.  | 1½ tsp. | 2 tsp.  | 2½ tsp. |
| Toasted pine nuts   | 1/3 cup | ½ cup   | ½ cup   | ½ cup   |

1. Measure ingredients, except pine nuts, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Add pine nuts into automatic fruit & nut dispenser.
4. Plug unit into wall outlet.
5. Select **FRENCH**. Choose loaf size and desired crust color. Press the **START/STOP** button.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

**Note:** For **RAPID** cycle, select the **RAPID FRENCH** setting immediately following the standard setting in the program list.

## HERBED ITALIAN LOAF

| INGREDIENTS            | 1-LB.   | 1½-LB.   | 2-LB.   |
|------------------------|---------|----------|---------|
| Water [80°F - 90°F]    | 1 cup   | 1 cup    | 1½ cups |
| Olive oil              | 1 tbsp. | 1½ tbsp. | 2 tbsp. |
| Instant minced onion   | 1 tbsp. | 1½ tbsp. | 2 tbsp. |
| Fresh parsley, chopped | 2 tbsp. | 2 tbsp.  | 2 tbsp. |
| Minced fresh garlic    | 1 tsp.  | 2 tsp.   | 1 tbsp. |
| Sugar                  | 1 tsp.  | 1 tsp.   | 2 tsp.  |
| Salt                   | 1 tsp.  | 1 tsp.   | 1½ tsp. |
| Fresh basil, chopped   | 1 tsp.  | 1 tbsp.  | 2 tbsp. |
| Fresh oregano, chopped | 1 tsp.  | 1 tbsp.  | 2 tbsp. |
| Bread flour            | 3½ cups | 4½ cups  | 5½ cups |
| Bread machine yeast    | 1 tsp.  | 1¼ tsp.  | 2 tsp.  |
| Toasted pine nuts      | ¼ cup   | ⅓ cup    | ½ cup   |

1. Measure ingredients, except pine nuts, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Add pine nuts into automatic fruit & nut dispenser.
4. Plug unit into wall outlet.
5. Select **FRENCH**. Choose loaf size and desired crust color. Press the **START/STOP** button.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

## ASIAGO PESTO BREAD

| INGREDIENTS             | 1-LB.   | 1½-LB.               | 2-LB.   | RAPID   |
|-------------------------|---------|----------------------|---------|---------|
| Water [80°F - 90°F]     | 1 cup   | 1¼ cups +<br>2 tbsp. | 1½ cups | 1½ cups |
| Extra virgin olive oil  | 1 tbsp. | 1½ tbsp.             | 2 tbsp. | 2 tbsp. |
| Asiago cheese, shredded | ¼ cup   | ⅓ cup                | ½ cup   | ½ cup   |
| Prepared pesto          | 3 tbsp. | ¼ cup                | ⅓ cup   | ⅓ cup   |
| Sugar                   | ¾ tsp.  | 1 tsp.               | 1½ tsp. | 1½ tsp. |
| Salt                    | ¾ tsp.  | 1 tsp.               | 1¼ tsp. | 1¼ tsp. |
| Bread flour             | 3 cups  | 4 cups               | 4½ cups | 4½ cups |
| Bread machine yeast     | 1 tsp.  | 1½ tsp.              | 2 tsp.  | 2½ tsp. |
| Toasted pine nuts       | ¼ cup   | ⅓ cup                | ½ cup   | ½ cup   |

1. Measure ingredients, except pine nuts, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Add pine nuts into automatic fruit & nut dispenser.
4. Plug unit into wall outlet.
5. Select **FRENCH**. Choose loaf size and desired crust color. Press the **START/STOP** button.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from the unit and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

**Note:** For **RAPID** cycle, select the **RAPID FRENCH** setting immediately following the standard setting in the program list.

### PEPPERONI PARMESAN BREAD

| INGREDIENTS              | 1-LB.   | 1½-LB.  | 2-LB.   |
|--------------------------|---------|---------|---------|
| Water (80°F - 90°F)      | ½ cup   | ¾ cup   | 1 cup   |
| Finely chopped pepperoni | ¼ cup   | ½ cup   | ¾ cup   |
| Mozzarella cheese        | ½ cup   | 1 cup   | 1½ cups |
| Italian seasoning        | ½ tsp.  | ¾ tsp.  | 1 tsp.  |
| Sugar                    | ½ tsp.  | ¾ tsp.  | 1 tsp.  |
| Bread flour              | 2½ cups | 3 cups  | 3¾ cups |
| Bread machine yeast      | 1 tsp.  | 1¼ tsp. | 2¼ tsp. |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **FRENCH**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

### SUNDRIED TOMATO PARMESAN BREAD

| INGREDIENTS                       | 1-LB.   | 1½-LB.  | 2-LB.   |
|-----------------------------------|---------|---------|---------|
| Water (80°F - 90°F)               | ¾ cup   | 1 cup   | 1¼ cups |
| Olive oil                         | 2 tbsp. | 3 tbsp. | ¼ cup   |
| Grated Parmesan cheese            | ¼ cup   | ½ cup   | ¾ cup   |
| Sundried tomatoes, finely chopped | 2 tbsp. | ¼ cup   | ½ cup   |
| Italian parsley, chopped          | 1 tbsp. | 2 tbsp. | 3 tbsp. |
| Garlic pepper                     | ½ tsp.  | ¾ tsp.  | 1 tsp.  |
| Salt                              | ¾ tsp.  | 1 tsp.  | 1¼ tsp. |
| Bread flour                       | 2½ cups | 3 cups  | 3¾ cups |
| Bread machine yeast               | 1 tsp.  | 1¼ tsp. | 2 tsp.  |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **FRENCH**. Choose loaf size and desired crust color. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**



## CINNAMON RAISIN BREAD

| INGREDIENTS                                 | 1-LB.                            | 1½-LB.                           | 2-LB.                              |
|---|----------------------------------|----------------------------------|------------------------------------|
| Large eggs, at room temperature             | 1                                | 1                                | 1                                  |
| Water (80°F - 90°F)                         | Enough to measure ¾ cup with egg | Enough to measure 1 cup with egg | Enough to measure 1½ cups with egg |
| Firmly packed light brown sugar             | 1 tbsp.                          | 1½ tbsp.                         | 2 tbsp.                            |
| Dry skim milk powder                        | 1½ tbsp.                         | 2 tbsp.                          | 2 tbsp.                            |
| Unsalted butter or margarine, cut in pieces | 1 tbsp.                          | 1½ tbsp.                         | 2 tbsp.                            |
| Ground cinnamon                             | ¾ tsp.                           | 1 tsp.                           | 1½ tsp.                            |
| Salt  | ¾ tsp.                           | 1 tsp.                           | 1½ tsp.                            |
| Bread flour                                 | 2½ cups                          | 3 cups                           | 3¾ cups                            |
| Bread machine yeast                         | ¾ tsp.                           | 1 tsp.                           | 1¼ tsp.                            |
| Raisins                                     | ½ cup                            | ¾ cup                            | 1 cup                              |

- Place egg in a measuring cup; add water to required amount. Pour into bread pan.
  - Add remaining ingredients, except raisins, into bread pan in the order listed.
  - Insert bread pan securely into baking chamber; close lid. Plug unit into a wall outlet.
- Note:** For 1-lb. or 1½-lb. loaf, you can add the raisins into automatic fruit & nut dispenser here; for a 2-lb loaf, we recommend waiting and adding directly into the bread pan at the "add ingredient" beep, since the full amount required for the recipe is more than the dispenser will hold.
- Select **SWEET**. Choose loaf size and desired crust color. Press the **START/STOP** button.
  - If adding ingredients directly to the bread pan for a 2-lb. loaf, add raisins at "add ingredient" beep.
  - The complete signal will sound when bread is done.
  - Using pot holders remove bread pan from the unit and carefully remove bread from bread pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
  - Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

## GOLDEN POTATO BREAD

| INGREDIENTS                         | 1-LB.   | 1½-LB.          | 2-LB.   |
|-------------------------------------|---------|-----------------|---------|
| Potato cooking water (80°F - 90°F)* | ½ cup   | ¾ cup + 2 tbsp. | 1 cup   |
| Large eggs, at room temperature     | 1       | 1               | 1       |
| Mashed potatoes*                    | ½ cup   | ¾ cup           | 1 cup   |
| Unsalted butter, cut in pieces      | 1 tbsp. | 1½ tbsp.        | 2 tbsp. |
| Sugar                               | ¾ tsp.  | 1 tsp.          | 1 tsp.  |
| Dry skim milk powder                | 1 tbsp. | 2 tbsp.         | 3 tbsp. |
| Dried chives                        | 1½ tsp. | 2 tsp.          | 1 tsp.  |
| Potato starch                       | 1 tbsp. | 1½ tbsp.        | 2 tbsp. |
| Salt                                | ¾ tsp.  | 1 tsp.          | 1½ tsp. |
| Bread flour                         | 2 cups  | 2½ cups         | 3 cups  |
| Bread machine yeast                 | ¾ tsp.  | ¾ tsp.          | 2¼ tsp. |

- Measure ingredients into bread pan in the order listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select **SWEET**. Choose loaf size and desired crust color. Press the **START/STOP** button.
- The complete signal will sound when bread is done.
- Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
- Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

\*Place peeled potatoes in saucepan of cold water. Bring to boil; reduce heat and cook until fork tender; drain, reserving liquid. Mash potatoes without any additions of salt, butter or milk. Cool water to 80°F to 90°F and allow mashed potatoes to stand covered at room temperature for use.

## CHERRY ALMOND BREAD

| INGREDIENTS                                 | 1-LB.                                      | 1½-LB.                           | 2-LB.                            |
|---|--|----------------------------------|----------------------------------|
| Large eggs, at room temperature             | 1  | 1                                | 1                                |
| Water [80°F - 90°F]                         | Enough to measure ½ cup + 2 tbsp. with egg | Enough to measure ¾ cup with egg | Enough to measure 1 cup with egg |
| Unsalted butter or margarine, cut in pieces | 1 tbsp.                                    | 1½ tbsp.                         | 2 tbsp.                          |
| Dry skim milk powder                        | 1 tbsp.                                    | 1½ tbsp.                         | 2 tbsp.                          |
| Sugar                                       | 1 tbsp.                                    | 1½ tbsp.                         | 2 tbsp.                          |
| Dried orange peel                           | ½ tsp.                                     | 1 tsp.                           | 1 tsp.                           |
| Ground cinnamon                             | ½ tsp.                                     | ½ tsp.                           | ½ tsp.                           |
| Salt  | ½ tsp.                                     | ½ tsp.                           | ½ tsp.                           |
| Bread flour                                 | 2 cups                                     | 2½ cups                          | 3 cups                           |
| Bread machine yeast                         | 1½ tsp.                                    | 2 tsp.                           | 2½ tsp.                          |
| Toasted slivered almonds                    | ¼ cup                                      | ½ cup                            | ½ cup                            |
| Dried cherries                              | ¼ cup                                      | ½ cup                            | ½ cup                            |

- Place egg in a measuring cup, add water to required amount. Pour into bread pan.
  - Add remaining ingredients, except almonds and cherries, into bread pan in order listed.
  - Insert bread pan securely into baking chamber; close lid. Plug unit into a wall outlet.
- Note:** For 1-lb. or 1½-lb. loaf, you can add the almonds and cherries into automatic fruit & nut dispenser here; for a 2-lb loaf, we recommend waiting and adding directly into the bread pan at the "add ingredient" beep, since the full amount required for the recipe is more than the dispenser will hold.
- Select **SWEET**. Choose loaf size and desired crust color. Press the **START/STOP** button.
  - If adding ingredients directly to the bread pan for a 2-lb. loaf, add raisins at "add ingredient" beep.
  - The complete signal will sound when bread is done.
  - Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
  - Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

### MAKES 1 LOAF

**Tip:** If desired, frost loaf with confectioners' sugar frosting and sprinkle with additional toasted slivered almonds.

## CHOCOLATE HAZELNUT BREAD

| INGREDIENTS                            | 1-LB.   | 1½-LB.   | 2-LB.   |
|--|---------|----------|---------|
| Large eggs, at room temperature        | 1       | 1        | 2       |
| Water [80°F - 90°F]                    | ½ cup   | ½ cup    | ¾ cup   |
| Unsalted butter, cut in pieces         | 1 tbsp. | 1½ tbsp. | 2 tbsp. |
| Unsweetened cocoa powder               | 3 tbsp. | ¼ cup    | ½ cup   |
| Sugar                                  | ¼ cup   | ½ cup    | ½ cup   |
| Salt                                   | ¼ tsp.  | ½ tsp.   | 1 tsp.  |
| Bread flour                            | 1½ cups | 2 cups   | 2½ cups |
| Bread machine yeast                    | ¾ tsp.  | 1 tsp.   | 1½ tsp. |
| Toasted and skinned hazelnuts, chopped | ¼ cup   | ½ cup    | ½ cup   |

- Measure ingredients, except hazelnuts, into bread pan in the order listed.
- Insert bread pan securely into baking chamber; close lid.
- Plug unit into wall outlet.
- Add hazelnuts into automatic fruit & nut dispenser.
- Select **SWEET**. Choose loaf size and desired crust color. Press the **START/STOP** button.
- The complete signal will sound when bread is done.
- Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
- Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

### MAKES 1 LOAF

**Tip:** If desired, frost loaf with confectioners' sugar frosting and sprinkle with additional chopped toasted hazelnuts.

## CRANBERRY ORANGE BREAD

| INGREDIENTS                                  | 1-LB.                            | 1½-LB.                             | 2-LB.                             |
|--|----------------------------------|------------------------------------|-----------------------------------|
| Large eggs, at room temperature              | 1                                | 1                                  | 1                                 |
| Water (80°F - 90°F)                          | Enough to measure 1 cup with egg | Enough to measure 1½ cups with egg | Enough to measure 2 cups with egg |
| Sugar  | 1 tbsp.                          | 2 tbsp.                            | 3 tbsp.                           |
| Dry skim milk powder                         | 1 tbsp.                          | 2 tbsp.                            | 3 tbsp.                           |
| Dried cranberries                            | ½ cup                            | ½ cup                              | ¾ cup                             |
| Dried orange peel                            | ½ tsp.                           | 1 tsp.                             | 2 tsp.                            |
| Ground cinnamon                              | ½ tsp.                           | 1 tsp.                             | 1½ tsp.                           |
| Salt   | 1 tsp.                           | 1¼ tsp.                            | 1½ tsp.                           |
| Unsalted butter, or margarine, cut in pieces | 1 tbsp.                          | 2 tbsp.                            | 3 tbsp.                           |
| Bread flour                                  | 3 cups                           | 3½ cups                            | 4 cups                            |
| Bread machine yeast                          | 1 tsp.                           | 1¼ tsp.                            | 1½ tsp.                           |
| Pecans, chopped                              | ½ cup                            | ½ cup                              | ¾ cup                             |

- Place egg in a measuring cup; add water to required amount. Pour into bread pan.
- Add remaining ingredients, except pecans, into bread pan in the order listed.
- Insert bread pan securely into baking chamber; close lid.
- Add pecans into automatic fruit & nut dispenser.
- Plug unit into wall outlet.
- Select **SWEET**. Choose loaf size and desired crust color. Press the **START/STOP** button.
- The complete signal will sound when bread is done.
- Using pot holders remove bread pan from the unit and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
- Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

## PANETTONE

| INGREDIENTS                                 | 1-LB.   | 1½-LB.  | 2-LB.   |
|---|---------|---------|---------|
| Large eggs, at room temperature             | 1       | 1       | 2       |
| Milk (80°F - 90°F)                          | ½ cup   | ½ cup   | ¾ cup   |
| Unsalted butter or margarine, cut in pieces | 3 tbsp. | ¼ cup   | ½ cup   |
| Sugar                                       | ¼ cup   | ½ cup   | ¾ cup   |
| Diced mixed candied fruit                   | 2 tbsp. | ¼ cup   | ½ cup   |
| Diced candied cherries                      | 2 tbsp. | ¼ cup   | ¼ cup   |
| Diced candied lemon peel                    | 1 tbsp. | 2 tbsp. | ¼ cup   |
| Dried orange peel                           | ½ tsp.  | 1 tsp.  | 1½ tsp. |
| Anise seed                                  | ¼ tsp.  | ½ tsp.  | 1 tsp.  |
| Salt  | ½ tsp.  | ¾ tsp.  | 1 tsp.  |
| Bread flour                                 | 2 cups  | 2¾ cups | 3¾ cups |
| Bread machine yeast                         | 1 tsp.  | 2 tsp.  | 3 tsp.  |
| Lightly toasted pine nuts                   | ¼ cup   | ½ cup   | ½ cup   |

- Measure ingredients, except pine nuts, into bread pan in order listed.
- Insert bread pan securely into baking chamber; close lid.
- Add pine nuts into automatic fruit & nut dispenser.
- Plug unit into wall outlet.
- Select **SWEET**. Choose loaf size and desired crust color. Press the **START/STOP** button.
- The complete signal will sound when bread is done.
- Using pot holders remove bread pan from the unit and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
- Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

**Tip:** If desired, frost loaf with lemon confectioners' sugar frosting and sprinkle with additional chopped toasted pecans.

## PUMPKIN APPLE BREAD

| INGREDIENTS                     | 1-LB.   | 1½-LB.  | 2-LB.   |
|---------------------------------|---------|---------|---------|
| Water (80°F - 90°F)             | ½ cup   | ¾ cup   | 1 cup   |
| Pumpkin puree                   | ¼ cup   | ½ cup   | ¾ cup   |
| Large eggs, at room temperature | 1       | 1       | 2       |
| Honey                           | 2 tbsp. | 3 tbsp. | ¼ cup   |
| Dry skim milk powder            | 2 tbsp. | ¼ cup   | ½ cup   |
| Unsalted butter, cut in pieces  | 1 tbsp. | 1 tbsp. | 2 tbsp. |
| Salt                            | ¾ tsp.  | 1 tsp.  | 1½ tsp. |
| Ground cinnamon                 | ½ tsp.  | ¾ tsp.  | 1 tsp.  |
| Allspice                        | ¼ tsp.  | ¾ tsp.  | 1 tsp.  |
| Ground ginger                   | ¼ tsp.  | ¼ tsp.  | ¼ tsp.  |
| Ground nutmeg                   | ¼ tsp.  | ¼ tsp.  | ¼ tsp.  |
| Ground pecans                   | 3 tbsp. | ¼ cup   | ½ cup   |
| Bread flour                     | 2½ cups | 3¼ cups | 4 cups  |
| Bread machine yeast             | ¾ tsp.  | 1 tsp.  | 1½ tsp. |
| Dried apples, chopped           | ¼ cup   | ¼ cup   | ½ cup   |

1. Measure ingredients, except dried apples, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Add dried apples into automatic fruit & nut dispenser.
4. Plug unit into wall outlet.
5. Select **SWEET**. Choose loaf size and desired crust color. Press the **START/STOP** button.
6. The complete signal will sound when bread is done.
7. Using pot holders remove bread pan from the unit and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

## PUMPKIN PECAN BREAD

| INGREDIENTS                                 | 1-LB.                                      | 1½-LB.                           | 2-LB.                            |
|---|--|----------------------------------|----------------------------------|
| Large eggs, at room temperature             | 1  | 1                                | 2                                |
| Water (80°F - 90°F)                         | Enough to measure ½ cup + 1 tbsp. with egg | Enough to measure ¾ cup with egg | Enough to measure 1 cup with egg |
| Cooked pumpkin                              | ¼ cup                                      | ½ cup                            | ¾ cup                            |
| Vanilla extract                             | 1 tsp.                                     | 1½ tsp.                          | 2 tsp.                           |
| Unsalted butter or margarine, cut in pieces | 2 tbsp.                                    | 3 tbsp.                          | ¼ cup                            |
| Light brown sugar                           | 2 tbsp.                                    | 3 tbsp.                          | ¼ cup                            |
| Dried orange peel                           | 1 tsp.                                     | 2 tsp.                           | 1 tbsp.                          |
| Ground cinnamon                             | ½ tsp.                                     | 1 tsp.                           | 1½ tsp.                          |
| Salt  | 1 tsp.                                     | 1½ tsp.                          | 2 tsp.                           |
| Nutmeg, ground                              | ¼ tsp.                                     | ¼ tsp.                           | ½ tsp.                           |
| Bread flour                                 | 3 cups                                     | 3½ cups                          | 4 cups                           |
| Bread machine yeast                         | 1 tsp.                                     | 1½ tsp.                          | 2 tsp.                           |
| Toasted pecans, chopped                     | ½ cup                                      | ½ cup                            | ½ cup                            |

1. Place egg in a measuring cup, add water to required amount. Pour into bread pan.
2. Add remaining ingredients, except pecans, into bread pan in order listed.
3. Insert bread pan securely into baking chamber; close lid.
4. Add toasted pecans into automatic fruit & nut dispenser.
5. Plug unit into wall outlet.
6. Select **SWEET**. Choose loaf size and desired crust color. Press the **START/STOP** button.
7. The complete signal will sound when bread is done.
8. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
9. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

**Tip:** If desired, frost loaf with lemon confectioner's sugar frosting and sprinkle with additional chopped toasted pecans.

## TROPICAL FRUIT BREAD

| INGREDIENTS                     | 1-LB.                            | 1½-LB.                           | 2-LB.                            |
|---------------------------------|----------------------------------|----------------------------------|----------------------------------|
| Large eggs, at room temperature | 1                                | 1                                | 1                                |
| Water (80°F - 90°F)             | Enough to measure ½ cup with egg | Enough to measure ¾ cup with egg | Enough to measure 1 cup with egg |
| Dry skim milk powder            | 1 tbsp.                          | 1½ tbsp.                         | 2 tbsp.                          |
| Tropical fruit bits             | ½ cup                            | ¾ cup                            | 1 cup                            |
| Unsalted butter, cut in pieces  | 1 tbsp.                          | 1½ tbsp.                         | 2 tbsp.                          |
| Fresh orange peel, grated       | 1 tsp.                           | 2 tsp.                           | 1 tbsp.                          |
| Sugar                           | 1 tbsp.                          | 1½ tbsp.                         | 2 tbsp.                          |
| Salt                            | ½ tsp.                           | ¾ tsp.                           | 1 tsp.                           |
| Bread flour                     | 2¼ cups                          | 3 cups                           | 3½ cups                          |
| Bread machine yeast             | 1¼ tsp.                          | 1½ tsp.                          | 2¼ tsp.                          |
| Macadamia nuts, chopped         | ½ cup                            | ¾ cup                            | 1 cup                            |

- Place egg in a measuring cup; add water to required amount. Pour into bread pan.
- Add remaining ingredients, except macadamia nuts, into bread pan in order listed.
- Insert bread pan securely into baking chamber; close lid.
- Add macadamia nuts into automatic fruit & nut dispenser.
- Plug unit into wall outlet.
- Select **SWEET**. Choose loaf size and desired crust color. Press the **START/STOP** button.
- The complete signal will sound when bread is done.
- Using pot holders remove bread pan from the unit and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
- Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

### MAKES 1 LOAF

**Tip:** If desired, frost loaf with confectioners' sugar frosting and sprinkle with additional chopped macadamia nuts.

## BANANA MACADAMIA BREAD (2-LB.)

| INGREDIENTS                                  |
|--|
| ¾ cup milk                                   |
| 1 cup mashed banana, about 2 medium          |
| 2½ cups all-purpose flour                    |
| 1 cup sugar                                  |
| ½ cup unsalted butter or margarine, softened |
| 2 eggs, slightly beaten                      |
| 2½ tsp. baking powder                        |
| ½ tsp. baking soda                           |
| ¾ tsp. salt                                  |
| ½ cup macadamia nuts, chopped                |

- In a large mixing bowl, combine ingredients in order listed.
- Spoon batter evenly into bread pan.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select **QUICK BREAD**. Press the **START/STOP** button.
- The complete signal will sound when the bread is done.
- Using pot holders remove bread pan from baking chamber and place on a wire rack. Allow bread to cool in pan for 5 minutes. Carefully turn bread out of bread pan and turn right side up. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
- Allow bread to cool on the wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**

### COCONUT GINGER QUICK BREAD (2-LB.)

| INGREDIENTS                            |
|--|
| 1 cup + 2 tbsp. half & half            |
| 2 large eggs, at room temperature      |
| ¼ cup oil                              |
| 1 tsp. coconut extract                 |
| 1 tsp. lemon extract                   |
| ¾ cup sugar                            |
| 1 tbsp. grated lemon peel              |
| 2 cups all-purpose flour               |
| 2 tbsp. candied ginger, finely chopped |
| 1 tbsp. baking powder                  |
| ½ tsp. salt                            |
| 1¼ cups toasted shredded coconut       |

1. In a large mixing bowl, combine ingredients in order listed.
2. Spoon batter evenly into bread pan.
3. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
4. Select **QUICK BREAD**. Press the **START/STOP** button.
5. The complete signal will sound when the bread is done.
6. Using pot holders remove bread pan from baking chamber and place on a wire rack. Allow bread to cool in pan for 5 minutes. Carefully turn bread out of bread pan and turn right side up. [If kneading paddle remains in bread, remove paddle once bread has cooled.]
7. Allow bread to cool on the wire rack until ready to serve [at least 20 minutes].

**MAKES ONE, 2-LB. LOAF**

### GINGERBREAD QUICK BREAD (2-LB.)

| INGREDIENTS                                |
|--|
| 2 cups all-purpose flour                   |
| ½ cup firmly packed light brown sugar      |
| 2 tbsp. candied ginger, finely chopped     |
| 2 tsp. ground ginger                       |
| 2 tsp. baking soda                         |
| 1 tsp. ground cinnamon                     |
| ½ tsp. ground allspice                     |
| ¾ tsp. salt                                |
| ¾ cup buttermilk                           |
| 2 large eggs, slightly beaten              |
| ½ cup molasses                             |
| ¼ cup unsalted butter or margarine, melted |
| ¼ cup water                                |

1. In a large mixing bowl, combine ingredients in order listed.
2. Spoon batter evenly into bread pan.
3. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
4. Select **QUICK BREAD**. Press the **START/STOP** button.
5. The complete signal will sound when the bread is done.
6. Using pot holders remove bread pan from baking chamber and place on a wire rack. Allow bread to cool in pan for 5 minutes. Carefully turn bread out of bread pan and turn right side up. [If kneading paddle remains in bread, remove paddle once bread has cooled.]
7. Allow bread to cool on the wire rack until ready to serve [at least 20 minutes].

**MAKES ONE, 2-LB. LOAF**

### ORANGE DATE NUT BREAD (2-LB.)

| INGREDIENTS                                  |
|--|
| 1 cup boiling water                          |
| 1 cup dates, chopped                         |
| 1 tsp. baking soda                           |
| 2 large eggs, at room temperature            |
| 1½ cups all-purpose flour                    |
| ¾ cup firmly packed dark brown sugar         |
| 1 tsp. baking powder                         |
| ½ tsp. salt                                  |
| ¼ cup unsalted butter or margarine, softened |
| 1 tsp. vanilla extract                       |
| ½ tsp. orange extract                        |
| 1 cup walnuts, chopped                       |

1. Pour boiling water over dates in a small bowl. Add baking soda. Let stand at room temperature for 20 minutes.
  2. Transfer date mixture to bread pan. Measure remaining ingredients, except walnuts, into bread pan in the order listed.
  3. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
  4. Select **QUICK BREAD**. Press the **START/STOP** button.
  5. At "add ingredient" beep, add walnuts.
  6. The complete signal will sound when the bread is done.
  7. Using pot holders remove bread pan from baking chamber and place on a wire rack. Allow bread to cool in pan for 5 minutes. Carefully turn bread out of bread pan and turn right side up. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
  8. Allow bread to cool on the wire rack until ready to serve (at least 20 minutes).
- MAKES ONE, 2-LB. LOAF**

### ORANGE WALNUT QUICK BREAD (2-LB.)

| INGREDIENTS                                  |
|--|
| 2¼ cups all-purpose flour                    |
| 1 cup toasted walnuts, chopped               |
| ¾ cup sugar                                  |
| 2 tbsp. grated orange peel                   |
| 4 tsp. baking powder                         |
| ¼ tsp. salt                                  |
| ¼ cup unsalted butter or margarine, softened |
| ¾ cup milk                                   |
| ½ cup sour cream                             |
| 2 large eggs, slightly beaten                |

1. In a large mixing bowl, combine ingredients in order listed.
  2. Spoon batter evenly into bread pan.
  3. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
  4. Select **QUICK BREAD**. Press the **START/STOP** button.
  5. The complete signal will sound when the bread is done.
  6. Using pot holders remove bread pan from baking chamber and place on a wire rack. Allow bread to cool in pan for 5 minutes. Carefully turn bread out of bread pan and turn right side up. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
  7. Allow bread to cool on the wire rack until ready to serve (at least 20 minutes).
- MAKES ONE, 2-LB. LOAF**
- Tip:** If desired, frost with confectioners' sugar frosting and sprinkle with additional chopped toasted walnuts.

## PRUNE POPPYSEED QUICK BREAD (2-LB.)

| INGREDIENTS                                  |
|--|
| ½ cup milk                                   |
| 2 large eggs, slightly beaten                |
| ½ cup unsalted butter or margarine, softened |
| 1½ cups all-purpose flour                    |
| 1 cup sugar                                  |
| 1 tbsp. grated orange peel                   |
| 1 tbsp. poppy seeds                          |
| 2 tsp. baking powder                         |
| ½ tsp. salt                                  |
| 1 tsp. vanilla extract                       |
| 1 cup prunes, finely chopped                 |

1. In a large mixing bowl, combine ingredients, except prunes, into order listed.
2. Spoon batter evenly into bread pan.
3. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
4. Select the **QUICK BREAD**. Press the **START/STOP** button.
5. At "add ingredient" beep, add prunes.
6. The complete signal will sound when the bread is done.
7. Using pot holders remove bread pan from baking chamber and place on a wire rack. Allow bread to cool in pan for 5 minutes. Carefully turn bread out of bread pan and turn right side up. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
8. Allow bread to cool on the wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**

## LOW CARB SEEDED BREAD (2-LB.)

| INGREDIENTS                      |
|----------------------------------|
| ½ cup water (80°F - 90°F)        |
| ½ cup heavy cream (80°F - 90°F)  |
| 1 large egg, at room temperature |
| ½ tsp. molasses                  |
| ¼ tsp. salt                      |
| ¾ cup vital wheat gluten         |
| ½ cup almond flour               |
| ½ cup wheat bran                 |
| ½ cup pumpkin seeds              |
| ¼ cup rice protein powder        |
| 2 tbsp. flaxseeds                |
| 1 tsp. Splenda®*                 |
| 2 tsp. bread machine yeast       |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **LOW CARB**. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**



## LOW CARB WHOLE WHEAT BREAD (2-LB.)

| INGREDIENTS                                       |
|---|
| 2 cups water (80°F – 90°F)                        |
| ¼ cup unsalted butter or margarine, cut in pieces |
| 2 large eggs, at room temperature                 |
| 2 tsp. lemon juice                                |
| 1¼ tsp. salt                                      |
| 2½ cups whole wheat flour                         |
| ½ cup whey protein powder                         |
| ½ cup vital wheat gluten                          |
| ½ cup psyllium husk powder                        |
| ¼ cup flaxseed meal                               |
| ¼ cup wheat bran                                  |
| 3 tbsp. nutritional yeast powder                  |
| 3 tbsp. oat bran                                  |
| 4½ tsp. bread machine yeast                       |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **LOW CARB**. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**

## LOW CARB RYE BREAD (2-LB.)

| INGREDIENTS                 |
|-----------------------------|
| 1 cup water (80°F – 90°F)   |
| 1 tbsp. oil                 |
| ½ tsp. molasses             |
| 1 tsp. salt                 |
| ¼ cup vital wheat gluten    |
| ½ cup rye flour             |
| ½ cup wheat bran            |
| ¼ cup rice protein powder   |
| 1 tbsp. caraway seeds       |
| 1 tsp. Splenda®*            |
| 1½ tsp. bread machine yeast |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **LOW CARB**. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**

### LOW CARB ALMOND BREAD (2-LB.)

| INGREDIENTS                      |
|----------------------------------|
| ½ cup water (80°F – 90°F)        |
| ½ cup heavy cream (80°F – 90°F)  |
| 1 large egg, at room temperature |
| ½ tsp. molasses                  |
| ¼ tsp. salt                      |
| ¾ cup vital wheat gluten         |
| ½ cup almond flour               |
| ½ cup wheat bran                 |
| ½ cup pumpkin seeds              |
| ¼ cup rice protein powder        |
| 2 tbsp. flaxseeds                |
| 1 tsp. Splenda®*                 |
| 2 tsp. bread machine yeast       |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **LOW CARB**. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**

### LOW CARB MOLASSES BREAD (2-LB.)

| INGREDIENTS                         |
|-------------------------------------|
| 1 cup + 2 tbsp. water (80°F – 90°F) |
| 1 tbsp. oil                         |
| 2 tsp. molasses                     |
| 1 cup vital wheat gluten            |
| ½ cup almond meal                   |
| ½ cup wheat bran                    |
| ½ cup whey protein powder           |
| 1 tbsp. toasted sesame seeds        |
| 1 tsp. salt                         |
| 2 tsp. bread machine yeast          |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **LOW CARB**. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**

### LOW CARB PECAN BREAD (2-LB.)

| INGREDIENTS   |
|---|
| 1 1/2 cups water (80°F - 90°F)                      |
| 2 large eggs, at room temperature                   |
| 2 tbsp. oil   |
| 1 tbsp. liquid lecithin                             |
| 2 tsp. fresh lemon juice                            |
| 1/4 cup unsalted butter or margarine, cut in pieces |
| 1/4 cup Splenda®*                                   |
| 2 tsp. salt   |
| 1 cup vital wheat gluten                            |
| 3/4 cup oat bran                                    |
| 1/2 cup wheat bran                                  |
| 3 tbsp. quick cooking oats                          |
| 3 tbsp. nutritional yeast powder                    |
| 3 tbsp. psyllium husk powder                        |
| 1/2 cup rice protein powder                         |
| 2 1/4 tsp. bread machine yeast                      |
| 1/4 cup finely chopped pecans                       |

1. Measure ingredients, except pecans, bread pan in the order listed, except pecans.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **LOW CARB**. Press the **START/STOP** button.
4. At "add ingredient" beep, add pecans
5. The complete signal will sound when bread is done.
6. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**

### GLUTEN FREE BREAD (2-LB.)

| INGREDIENTS                       |
|-----------------------------------|
| 1 1/2 cups water (80°F - 90°F)    |
| 3 large eggs, at room temperature |
| 1/4 cup vegetable oil             |
| 1 tsp. cider vinegar              |
| 2 cups white rice flour           |
| 2/3 cup dry skim milk powder      |
| 1 1/2 tsp. salt                   |
| 1/2 cup potato starch             |
| 1/2 cup tapioca flour             |
| 1/2 cup cornstarch                |
| 3 tbsp. sugar                     |
| 1 tbsp. xanthan gum               |
| 2 1/4 tsp. bread machine yeast    |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **GLUTEN FREE**. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**

## GLUTEN FREE BUTTERMILK BREAD (2-LB.)

| INGREDIENTS                                       |
|---|
| 1¼ cups water (80°F – 90°F)                       |
| 3 large eggs, at room temperature                 |
| ¼ cup unsalted butter or margarine, cut in pieces |
| 1 tsp. cider vinegar                              |
| 2 cups white rice flour                           |
| ½ cup potato flour                                |
| ½ cup tapioca flour                               |
| ¼ cup dry buttermilk powder                       |
| ¼ cup sugar                                       |
| ¼ cup green onion, chopped                        |
| 3¼ tsp. xanthan gum                               |
| 1 tbsp. fresh dill, chopped                       |
| 1½ tsp. salt                                      |
| 2¼ tsp. bread machine yeast                       |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **GLUTEN FREE**. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**

## GLUTEN FREE HERB BREAD (2-LB.)

| INGREDIENTS                           |
|---------------------------------------|
| 1½ cups water (80°F – 90°F)           |
| 1 large egg, at room temperature      |
| 2 egg whites, at room temperature     |
| 1 tbsp. cheese & chive egg substitute |
| 1¼ cups white rice flour              |
| 1 cup brown rice flour                |
| ¾ cup tapioca flour                   |
| ¼ cup potato starch                   |
| ⅔ cup dry skim milk powder            |
| 2 tbsp. sugar                         |
| 3¼ tsp. xanthan gum                   |
| 1¼ tsp. salt                          |
| 1 tsp. herbs d'Provence               |
| 5 tsp. bread machine yeast            |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **GLUTEN FREE**. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**

## GLUTEN FREE PUMPERNICKEL BREAD (2-LB.)

| INGREDIENTS                             |
|---|
| 1½ cups water (80°F - 90°F)             |
| 3 large eggs, at room temperature       |
| 3 tbsp. molasses                        |
| 2 tbsp. canola oil                      |
| 1 tsp. cider vinegar                    |
| 2 cups white rice flour                 |
| ¾ cup potato starch                     |
| ½ cup tapioca flour                     |
| 3 tbsp. firmly packed light brown sugar |
| 2½ tsp. xanthan gum                     |
| 2 tsp. cocoa powder                     |
| 2 tsp. instant coffee granules          |
| 1½ tsp. salt                            |
| 1 tbsp. bread machine yeast             |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into bread pan. Close lid. Plug unit into wall outlet.
3. Select **GLUTEN FREE**. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**

## SEEDED GLUTEN FREE BREAD (2-LB.)

| INGREDIENTS   |
|---|
| 1½ cups water (80°F - 90°F)   |
| 1 large egg, at room temperature + enough egg whites to measure ¾ cup |
| ½ cup unsalted butter or margarine, melted                            |
| 1 tsp. cider vinegar  |
| 1 pkg. (16 oz.) gluten free bread mix                                 |
| 1 tbsp. golden flaxseeds  |
| 1 tbsp. sesame seeds  |
| 1 tbsp. black sesame seeds  |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **GLUTEN FREE**. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**

### SPELT BREAD (2-LB.)

| INGREDIENTS   |
|---|
| 1 cup + 1 tbsp. water (80 - 90°F)                   |
| 2 tbsp. unsalted butter or margarine, cut in pieces |
| ½ tsp. salt   |
| 3 tbsp. dry skim milk powder                        |
| 3 tbsp. sugar                                       |
| 3 cups spelt flour                                  |
| 1 tsp. bread machine yeast                          |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **GLUTEN FREE**. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**

### GLUTEN FREE POTATO & CHIVE BREAD (2-LB.)

| INGREDIENTS                               |
|---|
| 1¼ cups water (80°F - 90°F)               |
| 3 large eggs, at room temperature         |
| ¼ cup cottage cheese, at room temperature |
| 3 tbsp. vegetable oil                     |
| 1 tsp. cider vinegar                      |
| 2 cups white rice flour                   |
| ½ cup cornstarch                          |
| ½ cup instant potato buds                 |
| ½ cup potato starch                       |
| ½ cup dry skim milk powder                |
| ½ cup tapioca flour                       |
| ¼ cup snipped fresh chives                |
| ¼ cup sugar                               |
| 1½ tsp. salt                              |
| 2¼ tsp. bread machine yeast               |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug into wall outlet.
3. Select **GLUTEN FREE**. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and carefully remove bread from pan. (If kneading paddle remains in bread, remove paddle once bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES ONE, 2-LB. LOAF**

## DINNER ROLLS

| INGREDIENTS   |
|---|
| ¼ cup milk (80°F – 90°F)                            |
| ¼ cup + 2 tbsp. water (80°F – 90°F)                 |
| 1 large egg, at room temperature                    |
| ¼ cup sugar   |
| 2 tbsp. unsalted butter or margarine, cut in pieces |
| ½ tsp. salt   |
| 2½ cups bread flour                                 |
| 2¼ tsp. active dry or bread machine yeast           |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START/STOP** button.
4. The complete signal will sound when bread is done.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Shape into your favorite dinner rolls shapes such as braids, butter horns, Parker house or clover leaf.
8. Bake in a preheated oven at 375°F about 20 minutes until golden and fully baked. [Rolls will sound hollow when tapped.

**MAKES ABOUT 2 DOZEN DINNER ROLLS**

**Tip:** If desired, brush with melted butter or beaten egg white and sprinkle with sesame, poppy or fennel seeds just before baking.

### Variation – Cinnamon Rolls:

1. Roll out dough on lightly floured surface to 9 x 14 inch rectangle.
2. Brush with about 2 tbsp. melted butter. Sprinkle with a mixture of 3 tbsp. sugar and ½ tsp. ground cinnamon. Top with ¼ cup raisins.
3. Roll up jellyroll style starting at long end.
4. Cut into 1-inch slices and arrange in greased 9 x 12 inch bread pan.
5. Cover and let rise in warm place until doubled in size (about 45 minutes).
6. Bake in preheated oven at 375°F until golden brown (about 20 minutes).
7. Remove from pan and cool on a wire rack.
8. If desired, drizzle with confectioners' sugar frosting when cool.

## SWEET WHEAT DINNER ROLLS

| INGREDIENTS                                       |
|---|
| 1 cup milk (80°F – 90°F)                          |
| ½ cup unsalted butter or margarine, cut in pieces |
| 1 large egg, at room temperature                  |
| ¼ cup sugar                                       |
| ½ tsp. salt                                       |
| 2½ cups bread flour                               |
| 1 cup whole wheat flour                           |
| 2¼ tsp. bread machine yeast                       |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START/STOP** button.
4. The complete signal will sound when dough is ready.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Shape into your favorite dinner rolls shapes such as braids, butter horns, Parker house or clover leaf.
8. Cover and let rise until doubled in size (about 45 minutes). Bake in a preheated oven at 350°F for 15 minutes or until golden and fully baked. [Rolls will sound hollow when lightly tapped with your finger.]

**MAKES ABOUT 2 DOZEN DINNER ROLLS**

**Tip:** If desired, brush with melted butter or olive oil and sprinkle with garlic salt.

OR brush with beaten egg white and sprinkle with sesame, poppy or fennel seeds.

## ONION ROLLS

| INGREDIENTS   |
|---|
| 1 cup milk (80°F – 90°F)                            |
| 2 large eggs, at room temperature                   |
| ¼ cup sugar   |
| 6 tbsp. unsalted butter or margarine, cut in pieces |
| 1 tbsp. instant minced onion                        |
| 1 tsp. caraway seeds                                |
| ½ tsp. salt   |
| ¾ cup bread flour                                   |
| 2¼ tsp. active dry or bread machine yeast           |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START/STOP** button.
4. The complete signal will sound when dough is ready.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Shape into your favorite dinner rolls shapes such as pan rolls, braids or rosettes.
8. Bake in a preheated oven at 375°F about 20 minutes until golden and fully baked. [Rolls will sound hollow when tapped.]

### MAKES ABOUT 2 DOZEN DINNER ROLLS

**Tip:** If desired, brush with a beaten egg white and sprinkle with additional instant minced onion just before baking.

## BEST EVER PIZZA DOUGH

| INGREDIENTS                         |
|-------------------------------------|
| 1½ cups beer or water (80°F – 90°F) |
| 1 tbsp. honey or sugar              |
| 2 tbsp. extra virgin olive oil      |
| 1½ tsp. salt                        |
| 4¼ cups bread flour                 |
| 2 tsp. bread machine yeast          |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START/STOP** button.
4. The complete signal will sound when dough is ready.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Divide dough in half. Set one half aside and keep covered. Lightly brush 2 large pizza pans with olive oil and sprinkle with cornmeal; set aside.
8. On lightly floured surface roll out half of dough to fit prepared pan. Top with desired topping ingredients such as sauce, cheese and vegetables. Bake in a preheated oven at 425°F for 20 minutes or until edges are golden and cheese is bubbling.
9. Repeat with remaining dough.

### MAKES 2, 15-INCH THIN CRUST PIZZAS

**For Focaccia:** Brush 15½ x 10½ inch jelly roll pan with olive oil and sprinkle with cornmeal. Roll out dough on a lightly floured surface and fit into pan. Cover loosely with plastic wrap and set aside until doubled in size (about 40 minutes). Using oiled fingertips press indentations into dough about ½-inch deep and about 1-inch apart. Drizzle with 3 to 4 tbsp. olive oil and sprinkle with 1 tsp. coarse or sea salt, ¼ cup freshly grated Parmesan, Romano and Asiago cheese and ¼ cup mixture of fresh chopped herbs such as parsley, rosemary, basil and oregano. Bake in preheated oven at 425°F until crust is golden and bread is puffed (about 20 minutes).



## WHOLE WHEAT PIZZA DOUGH

| INGREDIENTS                    |
|--------------------------------|
| 1 1/2 cups water (80°F - 90°F) |
| 1/4 cup olive oil              |
| 1 1/2 tsp. salt                |
| 2 1/2 cups bread flour         |
| 1 cup whole wheat flour        |
| 2 tsp. bread machine yeast     |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START/STOP** button.
4. The complete signal will sound when dough is ready.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Divide dough in half. Set one half aside and keep covered. Lightly brush 2 large pizza pans with olive oil and sprinkle with cornmeal; set aside.
8. On lightly floured surface, roll out half of dough to fit prepared pan. Top with desired topping ingredients such as sauce, cheese and vegetables. Bake in a preheated oven at 425°F for 20 minutes or until edges are golden and cheese is bubbling.
9. Repeat with remaining dough.

**MAKES 2, 15-INCH THIN CRUST PIZZAS OR 1 THICK CRUST PIZZA**

## GLUTEN FREE PIZZA DOUGH

| INGREDIENTS                        |
|------------------------------------|
| 1 cup buttermilk                   |
| 1/4 cup water, at room temperature |
| 2 large eggs, at room temperature  |
| 1 egg white, at room temperature   |
| 3 tbsp. olive oil                  |
| 1 1/2 cups tapioca flour           |
| 1 cup white rice flour             |
| 1 cup brown rice flour             |
| 1/2 cup potato starch              |
| 1 tsp. salt                        |
| 1 tbsp. sugar                      |
| 1 tbsp. xanthan gum                |
| 2 tsp. bread machine yeast         |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START/STOP** button.
4. The complete signal will sound when dough is ready.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Divide dough into 3 equal portions. Set 2 pieces aside and keep covered. Lightly brush 3, 12-inch pizza pans with olive oil and sprinkle with cornmeal; set aside. Place 1/3 of dough on prepared pizza pan and gently press the dough to cover the bottom of the pan evenly. Bake in preheated oven at 425°F for about 15 minutes.
7. Top with desired topping ingredients such as sauce, cheese and vegetables. Return to oven and bake for 12 minutes or until edges are golden and cheese is bubbling.
8. Repeat with remaining dough.

**MAKES 3, 12-INCH THIN CRUST PIZZAS**

## GRISSINI

**Note:** Grissini are Italian-style pencil-thin breadsticks.

| INGREDIENTS                |
|----------------------------|
| 1 cup water (80°F – 90°F)  |
| ½ cup olive oil            |
| 2 tsp. sugar               |
| 1½ tsp. salt               |
| 3 cups bread flour         |
| 2 tsp. bread machine yeast |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START/STOP** button.
4. The complete signal will sound when dough is ready.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Divide dough in half. On a lightly floured board, roll ½ of dough into 13 x 15 inch rectangle. Brush dough evenly with 1 tbsp. additional olive oil. If desired, sprinkle evenly with seed or cheese mixture (see below).
8. Using a pastry cutter, cut dough lengthwise into 30 thin strips. Place strips on a lightly greased baking sheet. Bake in preheated oven at 425°F about 14 minutes until golden and fully baked.
9. Allow breadsticks to cool on a wire rack.
10. Repeat with remaining half of dough.

### MAKES ABOUT 30 BREADSTICKS

**Note:** Cheese Mixture: Combine ½ cup grated Parmesan cheese, 2 tbsp. lightly toasted sesame seeds, ½ tsp salt and ¼ tsp. pepper.

**Seed Mixture:** Combine 2 tbsp. each of black sesame seeds, flaxseeds, poppy seeds and lightly toasted sesame seeds, along with ½ tsp. salt and ¼ tsp pepper.

## PHILADELPHIA SOFT PRETZELS

| INGREDIENTS                |
|----------------------------|
| 1 cup water (80°F – 90°F)  |
| 1 tsp. sugar               |
| 1½ tsp. salt               |
| 4 cups bread flour         |
| 2 tsp. bread machine yeast |
| 6 cups water               |
| 1 ½ tbsp. baking soda      |
| Kosher salt                |

1. Measure first 5 ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START/STOP** button.
4. The complete signal will sound when dough is ready.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Cut dough into 1½ oz. pieces. Roll each piece into 20-inch rope. Shape into pretzel shape, pinching ends to seal.
8. Dissolve baking soda in water in large shallow saucepan. Bring to boil. Drop pretzels, in small batches into water and let them cook until they float (about 1 minute). Drain and place them on a greased baking sheet. Sprinkle with coarse salt.
9. Bake in a preheated oven at 425°F for 15 minutes or until golden. Cool on a wire rack.

### MAKES ABOUT 2 DOZEN PRETZELS

**Tip:** These are best eaten the day they are baked.

## APPLE FILLED BAKED DOUGHNUTS

| INGREDIENTS   |
|---|
| ¼ cup milk  |
| ¼ cup + 2 tbsp. water (80°F – 90°F)                 |
| 1 large egg, at room temperature                    |
| ¼ cup sugar   |
| 2 tbsp. unsalted butter or margarine, cut in pieces |
| ½ tsp. salt   |
| 2½ cups bread flour                                 |
| 2¼ tsp. active dry or bread machine yeast           |
| Filling (recipe below instructions)                 |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START/STOP** button.
4. The complete signal will sound when dough is ready.
5. Meanwhile, prepare filling (see recipe below). Cover and refrigerate.
6. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
7. Invert a large mixing bowl over dough and let rest for 10 minutes.
8. Remove filling from refrigerator and drain very well.
9. Divide dough into 22 equal pieces. Roll each piece into a 2-inch circle. Place 1 tsp. apple filling in center. Bring edges up to cover filling and pinch edges to seal.
10. Place each ball of dough, seam side down, on a greased baking sheet, about 2-inches apart. Cover and let rise until doubled in size (about 45 minutes).
11. Bake in preheated oven at 375°F about 14 minutes until lightly golden and fully baked.
12. Meanwhile, combine 3 tbsp. confectioners' sugar and 2 tbsp. water in shallow bowl. Place ½ cup granulated sugar in second shallow bowl.
13. Roll each hot doughnut in confectioners' mixture and then in granulated sugar to cover doughnuts completely. Place on a wire rack to cool.

### MAKES 22 DOUGHNUTS

**Tip:** Doughnuts are best served warm.

**Apple Filling:** In a bowl, combine 1 cup finely chopped apples, ¼ cup raisins, 1 ½ tsp. sugar, ½ tsp ground cinnamon and 1 tsp. fresh lemon juice.

## APPLE FILLED CHALLAH (2-LB.)

| INGREDIENTS   |
|---|
| 1 cup water (80°F – 90°F)                           |
| 2 large eggs, at room temperature                   |
| 2 tbsp. sugar                                       |
| 2 tbsp. unsalted butter or margarine, cut in pieces |
| 2 tsp. salt   |
| 4 cups bread flour                                  |
| 2 tsp. active dry or bread machine yeast            |
| 3 medium apples, finely chopped                     |
| ½ cup raisins                                       |
| 1 tsp. grated lemon peel                            |
| ½ tsp. ground cinnamon                              |
| 1 tbsp. honey                                       |
| 1 tbsp. lemon juice                                 |

1. Measure first 8 ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH** setting. Press the **START/STOP** button.
4. The complete signal will sound when dough is ready.
5. Meanwhile in a bowl, combine apples, raisins, lemon peel, cinnamon, honey and lemon juice. Cover and refrigerate until ready to use. (This can be made a day ahead.)
6. Using pot holders remove bread pan from baking chamber and place dough on lightly floured surface.
7. Invert a large mixing bowl over dough and let rest for 10 minutes.
8. Divide dough into 3 equal pieces. On a lightly floured board, roll out each piece into a 6 x 14 inch rectangle. Spread ½ apple mixture down one long side of rectangle. Roll up jellyroll fashion and press edges to seal. Repeat with remaining 2 pieces of dough. Place ropes together on a lightly greased baking sheet. Braid ropes loosely. Tuck ends under braid to seal.
9. Cover and let rise in warm place until doubled in size (about 40 minutes). Bake in preheated oven at 375°F about 25 minutes or until golden.
10. Place on a wire rack and allow to cool.

### MAKES ONE, 2-LB. LOAF

**Tip:** If desired, combine ¾ cup confectioners' sugar and enough lemon juice to make a smooth consistency. Drizzle over cooled bread.

## RASPBERRY PECAN TWIST

| INGREDIENTS   |
|---|
| ¾ cup milk [80°F - 90°F]                            |
| ¼ cup water [80°F - 90°F]                           |
| 4 large eggs, at room temperature                   |
| ½ cup + 1 tbsp. sugar                               |
| 3 tbsp. unsalted butter or margarine, cut in pieces |
| ½ tsp. salt   |
| 4 cups bread flour                                  |
| 2¼ tsp. active dry or bread machine yeast           |
| ½ cup seedless raspberry jam                        |
| 1 cup toasted pecans, chopped                       |
| Confectioners' sugar frosting                       |

1. Measure milk, water, 3 eggs, ½ cup sugar, butter, salt, flour and yeast into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START/STOP** button.
4. The complete signal will sound when dough is ready.
5. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
6. Invert a large mixing bowl over dough and let rest for 10 minutes.
7. Roll dough into 10 x 14 inch rectangle. Spread jam evenly to within 1 inch of the edges of the dough. Sprinkle with pecans. Roll up jellyroll style to form a 14-inch roll. Pinch edges to seal.
8. Place on a greased baking sheet, seam side down. Cut lengthwise into 2, 14-inch pieces. With cut side facing up, twist pieces and tuck ends under.
9. Cover and let rise until doubled in size [about 30 minutes].
10. Lightly beat remaining egg and brush over the top of the bread.
11. Bake in a preheated oven at 375°F for about 25 minutes or until golden and fully baked. [Bread will sound hollow when tapped.]
12. Cool on a wire rack.
13. When cooled, drizzle with confectioners' sugar frosting.

**MAKES ONE LARGE COFFEE BREAD**

## APRICOT BRAID (2-LB.)

| INGREDIENTS   |
|---|
| ¾ cup water [80°F - 90°F]                           |
| ¼ cup apricot nectar                                |
| 2 large eggs, at room temperature                   |
| 2 tbsp. sugar                                       |
| 2 tbsp. unsalted butter or margarine, cut in pieces |
| 2 tsp. salt   |
| 4 cups bread flour                                  |
| 2 tsp. active dry or bread machine yeast            |
| 1 cup dried apricots, chopped                       |
| ½ cup toasted skinned hazelnuts, chopped            |
| ½ tsp ground cinnamon                               |
| 1 tbsp. honey                                       |

1. Measure first 8 ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START/STOP** button.
4. The complete signal will sound when dough is ready.
5. Meanwhile in bowl, combine apricots, hazelnuts, cinnamon and honey. Cover and set aside.
6. Using pot holders remove bread pan from baking chamber and place dough on lightly floured surface.
7. Invert large mixing bowl over dough and let rest for 10 minutes.
8. Divide dough into 3 equal pieces. On a lightly floured board, roll out each piece into a 6 x 14 inch rectangle. Spread ⅓ apricot mixture down one long side of rectangle. Roll up jellyroll fashion and press edges to seal. Repeat with remaining 2 pieces of dough. Place ropes together on lightly greased baking sheet. Braid ropes loosely. Tuck ends under braid to seal.
9. Cover and let rise in warm place until doubled in size [about 40 minutes]. Bake in preheated oven at 375°F about 25 minutes or until golden.
10. Place on a wire rack and allow to cool.

**MAKES ONE, 2-LB. LOAF**

**Tip:** If desired, combine ¾ cup confectioners' sugar and enough apricot nectar to make a smooth consistency. Drizzle over cooled bread.

## SWEET POTATO PECAN BREAD (2-LB.)

| INGREDIENTS   |
|---|
| $\frac{2}{3}$ cup milk (80°F - 90°F)                  |
| 1 large egg, at room temperature                      |
| $\frac{1}{2}$ cup mashed cooked sweet potato          |
| $\frac{1}{4}$ cup firmly packed light brown sugar     |
| 2 tbsp. unsalted butter or margarine, cut in pieces   |
| $\frac{1}{2}$ tsp. salt                               |
| $2\frac{3}{4}$ cups bread flour                       |
| $2\frac{1}{4}$ tsp. active dry or bread machine yeast |
| $\frac{1}{2}$ cup toasted pecans, chopped             |

1. Measure ingredients, except pecans, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **DOUGH**. Press the **START/STOP** button.
4. At "add ingredient" beep, add pecans.
5. The complete signal will sound when dough is ready.
6. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
7. Invert a large mixing bowl over dough and let rest for 10 minutes.
8. Divide dough into 3 equal pieces. Shape each piece into a 14-inch roll. Place ropes together on lightly greased baking sheet. Braid ropes loosely. Tuck ends under braid.
9. Cover and let rise in a warm place until doubled in size (about 40 minutes). Bake in preheated oven at 375°F about 25 minutes or until golden.
10. Place on wire rack and allow to cool.

### MAKES ONE, 2-LB. LOAF

**Tip:** If desired, drizzle with confectioners' sugar frosting before serving.

## CANDY CANE CHERRY BRAID (2-LB.)

| INGREDIENTS   |
|---|
| 2 large eggs, at room temperature                   |
| Water (80°F - 90°F)                                 |
| 3 tbsp. unsalted butter or margarine, cut in pieces |
| $\frac{1}{4}$ cup dry skim milk powder              |
| $\frac{1}{4}$ cup sugar                             |
| $\frac{1}{2}$ cup candied cherries, diced           |
| $\frac{1}{4}$ cup candied lemon peel, diced         |
| 2 tsp. grated lemon peel                            |
| 1 tsp. salt   |
| $\frac{1}{2}$ tsp. almond extract                   |
| $3\frac{3}{4}$ cups bread flour                     |
| 2 tsp. active dry or bread machine yeast            |
| $\frac{1}{2}$ cup toasted almonds, chopped          |

1. In a measuring cup, add enough water to eggs to measure  $1\frac{1}{4}$  cups. Pour into bread pan.
2. Add remaining ingredients, except almonds, into bread pan in the order listed.
3. Insert bread pan securely into baking chamber; close lid. Place almonds in dispenser and close dispenser lid. Plug unit into wall outlet.
4. Select **DOUGH**. Press the **START/STOP** button.
5. The complete signal will sound when dough is ready.
6. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
7. Divide dough into 3 equal parts. Roll each part into 18 inch rope.
8. Using all 3 ropes, braid and tuck ends under to seal. Place on a greased baking sheet. Curve one end to resemble candy cane.
9. Cover and let rise until doubled in size (about 45 minutes).
10. Bake in preheated oven at 375°F for 30 minutes until golden brown and sounds hollow when tapped on the bottom.
11. Cool on a wire rack.

**Tip:** If desired, frost with confectioners' frosting colored with red food coloring. Decorate with sugar snowflakes. OR, if desired, omit frosting and brush braid with beaten egg just before baking; the crust will have a high gloss.

### MAKES ONE, 2-LB. LOAF

## HOLIDAY STOLLEN (2-LB.)

| INGREDIENTS   |
|---|
| 2/3 cup milk (80°F - 90°F)                          |
| 1/4 cup water (80°F - 90°F)                         |
| 1 large egg, at room temperature                    |
| 3 tbsp. unsalted butter or margarine, cut in pieces |
| 1/4 cup sugar                                       |
| 1 tbsp. grated lemon peel                           |
| 1 tbsp. grated orange peel                          |
| 1/2 tsp. salt                                       |
| 3 1/2 cups bread flour                              |
| 2 tsp. active dry or bread machine yeast            |
| 1/2 cup toasted slivered almonds                    |
| 1/2 cup candied fruit, diced                        |
| 1/2 cup currants                                    |

1. Measure ingredients, except candied fruit, currants and almonds into bread pan in order listed.
2. Insert bread pan securely into unit. Close lid. Plug appliance into wall outlet.
3. Select **DOUGH**. Press the **START/STOP** button.
4. At "add ingredient" beep, add almonds, currants and candied fruit.
5. The complete signal will sound when dough is ready.
6. Using pot holders remove bread pan from baking chamber and place dough on a lightly floured surface.
7. Invert a large mixing bowl over dough and let rest for 10 minutes.
8. On a large baking sheet, roll dough into 14 x 8 inch oval. Fold one long side over the other to within 1-inch of the opposite side. Pinch the edges to seal.
9. Cover and let rise until doubled in size (about 45 minutes).
10. Bake in a preheated oven at 375°F about 25 minutes until golden and fully baked. [Bread will sound hollow when fully baked.]
11. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

### MAKES ONE, 2-LB. LOAF

**Tip:** If desired, frost loaf with confectioners' sugar frosting and sprinkle with additional toasted slivered almonds.

## ARTISAN FOCACCIA DOUGH

| INGREDIENTS                    |
|--------------------------------|
| 1 1/2 cups water (80°F - 90°F) |
| 2 tsp. honey                   |
| 2 1/2 tsp. sea salt            |
| 1/2 cup whole wheat flour      |
| 3 1/2 cups bread flour         |
| 2 tsp. bread machine yeast     |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **ARTISAN**. Press the **START/STOP** button.
4. The complete signal will sound when dough is ready.
5. Turn dough out onto well floured board. [Kneading paddle may remain in dough; if so, remove paddle.]
6. Punch down and knead to remove air from dough.
7. Cover and let rest for 10 minutes.
8. Divide dough into 2 equal portions. Place one piece of dough on a large baking sheet brushed with olive oil and sprinkled with cornmeal. Press and flatten dough using heel of your hand into 10 x 10 inch square. Brush the top with olive oil.
9. Press flour coated fingertips into bread at 1-inch intervals. Repeat with other half of dough. Cover and let rise until doubled in size, about 45 minutes.
10. Lightly press fingertips into bread again. Sprinkle with garlic pepper, dried parsley and Rosemary garlic blend.
11. Bake at 425°F for 20 minutes or until golden and loaves test done. Move breads to wire rack to cool. Serve warm.

### MAKES 2 LOAVES

## ARITSAN SEMOLINA BOULES

| INGREDIENTS                    |
|--------------------------------|
| 2 cups water (80°F - 90°F)     |
| 3 tbsp. olive oil              |
| 4 tsp. sugar                   |
| 1 tbsp. finely chopped garlic  |
| 1½ tsp. crushed dried rosemary |
| 1½ tsp. sea salt               |
| 2 cups semolina flour          |
| 2½ cups bread flour            |
| 4 tsp. vital wheat gluten      |
| 2 tsp. bread machine yeast     |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **ARTISAN**. Press the **START/STOP** button.
4. The complete signal will sound when dough is ready.
5. Turn dough out onto well floured board. [Kneading paddle may remain in dough; if so, remove paddle.]
6. Punch down and knead to remove air from dough.
7. Cover and let rest for 10 minutes.
8. Divide dough into 4 equal pieces. Shape each into a ball and place, seam side down on lightly greased baking sheet.
9. Cover and let rise until doubled in size, about 45 minutes.
10. Uncover and dust loaves lightly with flour. Using sharp knife or razor blade, cut cross about 3 inches long and ¼-inch deep in to top each loaf.
11. Bake at 425°F for 25 minutes or until golden and loaves test done. Move breads to wire rack to cool.
12. Allow bread to cool on wire rack until ready to serve (at least 20 minutes).

**MAKES 4 SMALL LOAVES**

## ARITSAN APRICOT PECAN BOULE

| INGREDIENTS                 |
|-----------------------------|
| ½ cup water (80°F - 90°F)   |
| 1 cup apricot nectar        |
| 2 tbsp. vegetable oil       |
| 1 tbsp. maple syrup         |
| 2 tsp. salt                 |
| 1½ cups whole wheat flour   |
| 1½ cups bread flour         |
| 2¼ tsp. bread machine yeast |
| ½ cup dried cranberries     |
| ½ cup chopped pecans        |

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **ARTISAN**. Press the **START** button.
4. At "add ingredient" beep, add cranberries and pecans.
5. The complete signal will sound when dough is done.
6. Turn dough out onto well floured board. [Kneading paddle may remain in dough; if so, remove paddle.]
7. Punch down and knead to remove air from dough.
8. Cover and let rest for 10 minutes.
9. Shape dough into a ball and place, seam side down on lightly greased baking sheet.
10. Cover and let rise until doubled in size, about 45 minutes.
11. Uncover and dust loaves lightly with flour. Using sharp knife or razor blade, cut cross about 3 inches long and ¼-inch deep in to top loaf.
12. Bake at 425°F for 25 minutes or until golden and loaves test done. Move breads to wire rack to cool.
13. Allow bread to cool on wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**

### APRICOT KEY LIME PRESERVES

| INGREDIENTS                       |
|-----------------------------------|
| 3 cups fresh apricots, chopped    |
| 1 cup sugar                       |
| 1 tbsp. fresh key lime juice      |
| 1 tbsp. key lime zest             |
| 1 pkg. [1.75 oz.] powdered pectin |

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **JAM** and Press the **START/STOP** button.
4. The complete signal will sound when the preserves are done.
5. Using a pot holder, remove bread pan from baking chamber and carefully pour preserves into clean jars.
6. Place in refrigerator to cool.
7. Store in refrigerator for up to 3 weeks.

**MAKES ABOUT 2 CUPS**

### BLUEBERRY MANGO PRESERVES

| INGREDIENTS                         |
|-------------------------------------|
| 2 cups fresh blueberries            |
| 1 cup fresh mango, coarsely chopped |
| $\frac{3}{4}$ cup sugar             |
| 1 tbsp. grated lime peel            |
| 1 tbsp. fresh lime juice            |
| 1 pkg. [1.75 oz.] powdered pectin   |

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **JAM**. Press the **START/STOP** button.
4. The complete signal will sound when the preserves are done.
5. Using pot holders remove bread pan from baking chamber and cool on a wire rack. Carefully pour preserves into clean jars.
6. Place in refrigerator to set.
7. Store in refrigerator for up to 3 weeks.

**MAKES ABOUT 3 CUPS**



## BLUEBERRY PINEAPPLE PRESERVES

| INGREDIENTS                             |
|---|
| 2 cups fresh blueberries                |
| 1 cup fresh pineapple, coarsely chopped |
| 1 cup sugar                             |
| 1 tbsp. fresh lemon juice               |
| 1 pkg. (1.75 oz.) powdered pectin       |

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **JAM**. Press the **START/STOP** button.
4. The complete signal will sound when the preserves are done.
5. Using pot holders remove bread pan from baking chamber and cool on a wire rack. Carefully pour jam into clean jars.
6. Place in refrigerator to set.
7. Store in refrigerator for up to 3 weeks.

**MAKES ABOUT 3 CUPS**

## PEACHY LEMON PRESERVES

| INGREDIENTS  |
|--|
| 3 cups fresh peaches, coarsely chopped (about 1½ lbs.) |
| 1 cup sugar  |
| 1 tbsp. gated lemon peel                               |
| 2 tbsp. fresh lemon juice                              |
| 1 pkg. (1.75 oz.) powdered pectin                      |

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **JAM**. Press the **START/STOP** button.
4. The complete signal will sound when the preserves are done.
5. Using pot holders remove bread pan from baking chamber and cool on a wire rack. Carefully pour jam into clean jars.
6. Place in refrigerator to set.
7. Store in refrigerator for up to 3 weeks.

**MAKES ABOUT 3 CUPS**

### PINEAPPLE PAPAYA PRESERVES

| INGREDIENTS                       |
|-----------------------------------|
| 2 cups fresh pineapple, chopped   |
| 1 cup fresh papaya, chopped       |
| ¾ cup sugar                       |
| 1 tbsp. grated lemon peel         |
| 1 tbsp. fresh lemon juice         |
| 1 pkg. [1.75 oz.] powdered pectin |

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **JAM**. Press the **START/STOP** button.
4. The complete signal will sound when the preserves are done.
5. Using pot holders remove bread pan from baking chamber and cool on a wire rack. Carefully pour jam into clean jars.
6. Place in refrigerator to set.
7. Store in refrigerator for up to 3 weeks.

**MAKES ABOUT 3 CUPS**

### RASPBERRY MANGO PRESERVES

| INGREDIENTS   |
|---|
| 2 cups fresh raspberries                                |
| 1 large ripe mango, peeled, seeded and coarsely chopped |
| ¾ cup sugar   |
| 1 tbsp. fresh lemon juice                               |
| 1 pkg. [1.75 oz.] powdered pectin                       |

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **JAM**. Press the **START/STOP** button.
4. The complete signal will sound when the jam is done.
5. Using a pot holder, remove bread pan from baking chamber and carefully pour jam into clean jars.
6. Place in refrigerator to cool.
7. Store in refrigerator for up to 3 weeks.

**MAKES ABOUT 3 CUPS**

## STRAWBERRY KIWI PRESERVES

| INGREDIENTS                                  |
|--|
| 2 cups strawberries, coarsely chopped        |
| 1 cup golden or green kiwi, coarsely chopped |
| ¾ cup sugar                                  |
| 1 tbsp. fresh lemon juice                    |
| 1 pkg. [1.75 oz.] powdered pectin            |

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **JAM**. Press the **START/STOP** button.
4. The complete signal will sound when the preserves are done.
5. Using pot holders remove bread pan from baking chamber and cool on a wire rack. Carefully pour jam into clean jars.
6. Place in refrigerator to set.
7. Store in refrigerator for up to 3 weeks.

**MAKES ABOUT 3 CUPS**

## CURRIED APPLE MANGO MARMALADE

| INGREDIENTS   |
|---|
| 2½ cups apples, diced                                   |
| 1 large ripe mango, peeled, seeded and coarsely chopped |
| ¾ cup sugar   |
| 2 tsp. minced fresh ginger                              |
| ½ tsp. curry powder                                     |
| ¼ tsp. cayenne powder                                   |
| 1 pkg. [1.75 oz.] powdered pectin                       |

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **JAM**. Press the **START/STOP** button.
4. The complete signal will sound when the jam is done.
5. Using a pot holder, remove bread pan from baking chamber and carefully pour jam into clean jars.
6. Place in refrigerator to cool.
7. Store in refrigerator for up to 3 weeks.

**MAKES ABOUT 1½ CUPS**

## ORANGE MOJO MARMALADE

| INGREDIENTS                       |
|-----------------------------------|
| 1 small onion, very thinly sliced |
| ¼ cup orange peel, sliced         |
| ½ cup fresh orange juice          |
| 1½ tbsp. fresh lime juice         |
| 1 cup sugar                       |
| 1 tbsp. fresh oregano, chopped    |
| ⅛ tsp. salt                       |
| ¼ tsp. ground cumin               |
| 1 pkg. (1.75 oz.) powdered pectin |

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **JAM**. Press the **START/STOP** button.
4. The complete signal will sound when the jam is done.
5. Using pot holders remove bread pan from baking chamber and cool on wire rack. Carefully pour jam into clean jars.
6. Place in refrigerator to set.
7. Store in refrigerator for up to 3 weeks.

**MAKES ABOUT 3 CUPS**

## APPLE CURRY CHUTNEY

| INGREDIENTS                       |
|-----------------------------------|
| 2½ cups apples, finely chopped    |
| ¾ cup sugar                       |
| 1 jalapeno, seeded and diced      |
| 2 tsp. minced fresh ginger        |
| ½ tsp. curry powder               |
| 2 tbsp. apple juice               |
| 1 pkg. (1.75 oz.) powdered pectin |

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **JAM**. Press the **START/STOP** button.
4. The complete signal will sound when the preserves are done.
5. Using pot holders remove bread pan from baking chamber and cool on a wire rack. Carefully pour preserves into clean jars.
6. Place in refrigerator to set.
7. Store in refrigerator for up to 3 weeks.

**MAKES ABOUT 2½ CUPS**

## PEPPER CHUTNEY

| INGREDIENTS                             |
|---|
| 1 medium green pepper, seeded and diced |
| 1 medium red pepper, seeded and diced   |
| 1 bunch green onions, sliced            |
| ½ cup sun dried tomatoes, chopped       |
| 5 jalapeno peppers, seeded and diced    |
| 2 large cloves garlic, minced           |
| ¼ cup fresh cilantro, chopped           |
| 4½ cups sugar                           |
| 1 package [1.75 oz.] powdered pectin    |
| 1 cup cider vinegar                     |

1. Measure ingredients into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **JAM**. Press the **START/STOP** button.
4. The complete signal will sound when the preserves are done.
5. Using a pot holder remove bread pan from baking chamber and carefully pour the mixture into clean jars.
6. Refrigerate jars to cool.
7. Store in refrigerator up to 3 weeks.

**MAKES ABOUT 2½ CUPS**

## CHIPOTLE KETCHUP

| INGREDIENTS  |
|--|
| 1 medium onion, diced                                    |
| 1 tbsp. olive oil  |
| 1 can [28 oz.] tomatoes, drained and chopped             |
| 2 bottled chipotle peppers in adobe, drained and chopped |
| ½ cup cider vinegar                                      |
| ¼ cup light brown sugar                                  |
| 1 tbsp. molasses   |
| 1 tsp. celery seeds                                      |
| ½ tsp. ground cinnamon                                   |
| ¼ tsp. cloves  |

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
3. Select **JAM**. Press the **START/STOP** button.
4. The complete signal will sound when the ketchup is done.
5. Using a pot holder, remove bread pan from baking chamber and carefully spoon into a heatproof bowl. Cover and allow to stand for at least 10 minutes to cool.
6. Spoon into blender jar; process on high speed until smooth [about 1 minute].
7. Strain and pour into jars.
8. Store in refrigerator for up to 3 weeks.

**MAKES ABOUT 3 CUPS**

