RECIPE BOOK

BREADMAN® BREAD MAKER

INSTRUCTIONS & TIPS
see reverse side

BK2000B
BK2000BQ

www.breadman.com
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Automatic Fruit & Nut Dispenser: This feature automatically adds extra ingredients like fruits and nuts to some recipes that use the traditional bread pan. The ingredients used in the fruit & nut dispenser are always listed after the yeast in the ingredients list. Use this feature with the traditional bread pan only, when the amount to add is less than \( \frac{1}{2} \) cup; do not use with the 1-lb. bread pans.

Collapsible Kneading Paddles: These unique paddles are designed to collapse automatically before baking begins. You can avoid the hassle of removing the paddle from your finished loaf and leaving a hole in the bottom of your bread. Use these paddles in the traditional bread pan only; do not use with the 1-lb. bread pans.

It’s Time To Bring Home The BakeRy™!

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

**Note:** For 1-lb. loaf recipe, please refer to page 87.

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>1½-lb.</th>
<th>2-lb.</th>
<th>2½-lb.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water (80°F – 90°F)</td>
<td>1 1/2 c</td>
<td>2 1/2 c</td>
<td>3 c</td>
</tr>
<tr>
<td>Unsalted butter or margarine, cut in pieces</td>
<td>2 tbsp</td>
<td>3 tbsp</td>
<td>4 tbsp</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tsp</td>
<td>3 tsp</td>
<td>4 tsp</td>
</tr>
<tr>
<td>Dry skim milk powder</td>
<td>2 tsp</td>
<td>3 tsp</td>
<td>4 tsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
<td>1 1/2 tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3 1/2 c</td>
<td>5 c</td>
<td>7 c</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1 1/2 tsp</td>
<td>1 3/4 tsp</td>
<td>2 1/2 tsp</td>
</tr>
<tr>
<td>Vital wheat gluten</td>
<td>1 1/2 tsp</td>
<td>1 3/4 tsp</td>
<td>2 1/2 tsp</td>
</tr>
</tbody>
</table>

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** 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**

### MULTI-SEEDERD WHITE BREAD

**Note:** For 1-lb. loaf recipe, please refer to page 88.

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>1½-lb.</th>
<th>2-lb.</th>
<th>2½-lb.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water (80°F – 90°F)</td>
<td>1 cup</td>
<td>1 1/2 c</td>
<td>2 cups</td>
</tr>
<tr>
<td>Vegetable oil</td>
<td>1 1/2 tbsp</td>
<td>2 tbsp</td>
<td>3 1/2 tbsp</td>
</tr>
<tr>
<td>Sugar</td>
<td>3 tbsp</td>
<td>1 1/2 c</td>
<td>2 cups</td>
</tr>
<tr>
<td>Dry skim milk powder</td>
<td>2 tbsp</td>
<td>2 tbsp</td>
<td>3 1/2 tbsp</td>
</tr>
<tr>
<td>Sunflower seeds</td>
<td>2 tbsp</td>
<td>2 tbsp</td>
<td>3 1/2 tbsp</td>
</tr>
<tr>
<td>Flax seeds</td>
<td>2 tbsp</td>
<td>1 tbsp</td>
<td>2 tbsp</td>
</tr>
<tr>
<td>Poppy seeds</td>
<td>1 1/2 tbsp</td>
<td>2 tbsp</td>
<td>3 1/2 tbsp</td>
</tr>
<tr>
<td>Black sesame seeds</td>
<td>2 tbsp</td>
<td>1 tbsp</td>
<td>2 tbsp</td>
</tr>
<tr>
<td>Sesame seeds</td>
<td>2 tbsp</td>
<td>1 tbsp</td>
<td>2 tbsp</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
<td>1 1/2 tsp</td>
<td>2 tbsp</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2 1/2 cups</td>
<td>3 cups</td>
<td>3 3/4 cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1 1/2 tsp</td>
<td>2 tsp</td>
<td>3 1/2 tsp</td>
</tr>
</tbody>
</table>

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** button.
4. The complete signal will sound when bread is done.
5. 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.)
6. Allow bread to cool on wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**
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 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 BREAD
Note: For 1-lb. loaf recipe, please refer to page 89.

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

INGREDIENTS 1½-LB. 2-LB.
Buttermilk (80°F – 90°F) 1¾ cups 1½ cups
Water (80°F – 90°F) ¾ cup ¾ cup
Unsalted butter or margarine, cut in pieces 1½ tbsp. 2 tbsp.
Maple syrup (not pancake syrup) 1½ tbsp. 2 tbsp.
Bread flour 3½ cups 4 cups
Salt 1 tsp. 1 tsp.
Bread machine yeast 1½ tsp. 2 tsp.
ANADAMA BREAD

INGREDIENTS

<table>
<thead>
<tr>
<th>1½-LB.</th>
<th>2-LB.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water (80°F – 90°F)</td>
<td>1 cup</td>
</tr>
<tr>
<td>Molasses</td>
<td>3 tbsp.</td>
</tr>
<tr>
<td>Dry skim milk powder</td>
<td>3 tbsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Unsalted butter or margarine, cut in pieces</td>
<td>1½ tbsp.</td>
</tr>
<tr>
<td>Yellow cornmeal</td>
<td>½ cup</td>
</tr>
<tr>
<td>Bread flour</td>
<td>4 cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1½ tsp.</td>
</tr>
<tr>
<td>Unsalted sunflower seeds</td>
<td>1½ cup</td>
</tr>
</tbody>
</table>

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 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

Note: For 1-lb. loaf recipe, please refer to page 90.

INGREDIENTS

<table>
<thead>
<tr>
<th>1½-LB.</th>
<th>2-LB.</th>
<th>2½-LB.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water (80°F – 90°F)</td>
<td>1 cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>Unsalted butter or margarine, cut in pieces</td>
<td>1 tbsp.</td>
<td>1½ tbsp.</td>
</tr>
<tr>
<td>Unsweetened coconut</td>
<td>¼ cup</td>
<td>⅓ cup</td>
</tr>
<tr>
<td>Chopped candied ginger</td>
<td>2 tbsp.</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Light brown sugar</td>
<td>1½ tbsp.</td>
<td>3 tbsp.</td>
</tr>
<tr>
<td>Dry skim milk powder</td>
<td>½ tsp.</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>⅛ tsp.</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2½ cups</td>
<td>3½ cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>⅛ tsp.</td>
<td>⅓ tsp.</td>
</tr>
<tr>
<td>Chopped lightly toasted hazelnuts</td>
<td>½ cup</td>
<td>⅛ cup</td>
</tr>
</tbody>
</table>

1. Measure ingredients, except toasted hazelnuts, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Plug unit into wall outlet.
4. For 1½- and 2-lb. loaves, you can add the toasted hazelnuts into automatic fruit & nut dispenser; for 2½-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.
5. Select WHITE. Choose loaf size and desired crust color. Press the START 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
### Maple Walnut Bread

**Note:** For 1-lb. loaf recipe, please refer to page 91.

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>1 1/2-lb.</th>
<th>2-lb.</th>
<th>2 1/2-lb.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water (80°F – 90°F)</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>Vegetable oil</td>
<td>4 tbsp.</td>
<td>6 tbsp.</td>
<td>8 tbsp.</td>
</tr>
<tr>
<td>Maple syrup (not pancake syrup)</td>
<td>8 tbsp.</td>
<td>8 tbsp.</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Lemon extract</td>
<td>1/2 tsp.</td>
<td>1 tsp.</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp.</td>
<td>1 tsp.</td>
<td>1 1/2 tsp.</td>
</tr>
<tr>
<td>Uncooked oatmeal, instant or regular</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3 1/2 cups</td>
<td>4 cups</td>
<td>4 1/2 cups</td>
</tr>
<tr>
<td>Walnuts, chopped</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
<td>1 cup</td>
</tr>
</tbody>
</table>

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** button.
6. Use 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**

### Swiss Cheese Bread

**Note:** For 1-lb. loaf recipe, please refer to page 92.

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>1 1/2-lb.</th>
<th>2-lb.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buttermilk (80°F – 90°F)</td>
<td>6 cups</td>
<td>8 cups</td>
</tr>
<tr>
<td>Water (80°F – 90°F)</td>
<td>1 cup</td>
<td>2 cups</td>
</tr>
<tr>
<td>Shredded Swiss cheese</td>
<td>1 1/2 cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>Honey</td>
<td>1 tbsp.</td>
<td>1 1/4 tbsp.</td>
</tr>
<tr>
<td>Baking powder</td>
<td>1 tsp.</td>
<td>1 1/2 tsp.</td>
</tr>
<tr>
<td>Dried dill</td>
<td>1/2 tsp.</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Dried chives</td>
<td>1/2 tsp.</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp.</td>
<td>1 1/4 tsp.</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2 1/2 cups</td>
<td>3 1/2 cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1 1/2 tsp.</td>
<td>2 1/2 tsp.</td>
</tr>
</tbody>
</table>

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** 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**
**ONION CHEESE BREAD**

*Note: For 1-lb. loaf recipe, please refer to page 93.*

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>1½-LB.</th>
<th>2-LB.</th>
<th>2⅔-LB.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water (80°F – 90°F)</td>
<td>¾ cup</td>
<td>1 cup</td>
<td>1½ cup</td>
</tr>
<tr>
<td>Cottage cheese</td>
<td>⅓ cup</td>
<td>½ cup</td>
<td>⅔ cup</td>
</tr>
<tr>
<td>Shredded Swiss cheese</td>
<td>⅔ cup</td>
<td>⅔ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>Grated Parmesan cheese</td>
<td>⅔ cup</td>
<td>⅔ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>Unsalted butter or margarine, cut in pieces</td>
<td>2 tbsp</td>
<td>1 tbsp</td>
<td>1½ tbsp</td>
</tr>
<tr>
<td>Sugar</td>
<td>1½ tsp.</td>
<td>2 tsp.</td>
<td>2⅔ tsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>1½ tsp.</td>
<td>1⅔ tsp.</td>
<td>2⅔ tsp.</td>
</tr>
<tr>
<td>Instant minced onion</td>
<td>2 tsp.</td>
<td>1⅔ tsp.</td>
<td>2⅔ tsp.</td>
</tr>
<tr>
<td>Parsley, chopped</td>
<td>1 tsp.</td>
<td>1⅔ tsp.</td>
<td>2⅔ tsp.</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2⅔ cups</td>
<td>2⅔ cups</td>
<td>3⅔ cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1⅔ tsp.</td>
<td>1⅔ tsp.</td>
<td>2⅔ tsp.</td>
</tr>
</tbody>
</table>

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 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. (Kneading paddle may remain in bread. Remove paddle when 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**

*Note: For 1-lb. loaf recipe, please refer to page 94.*

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>1½-LB.</th>
<th>2-LB.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk (80°F – 90°F)</td>
<td>¾ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>Water (80°F – 90°F)</td>
<td>¾ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>Small curd cottage cheese (80°F – 90°F)</td>
<td>⅔ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>Unsalted butter or margarine, cut in pieces</td>
<td>3 tbsp</td>
<td>½ cup</td>
</tr>
<tr>
<td>Honey</td>
<td>3⅔ tsp.</td>
<td>½ cup</td>
</tr>
<tr>
<td>Salt</td>
<td>1⅔ tsp.</td>
<td>2⅔ tsp.</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>1½ cups</td>
<td>2½ cups</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2½ cups</td>
<td>3½ cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1⅔ tsp.</td>
<td>2⅔ tsp.</td>
</tr>
</tbody>
</table>

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 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**
CARAWAY RYE BREAD

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 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

INGREDIENTS 1½-LB. 2-LB.

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

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 WHOLE WHEAT. Choose loaf size and desired crust color. Press the START 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
**Pumpkin Pie Bread**

**Ingredients**

<table>
<thead>
<tr>
<th>1 1/2-lb.</th>
<th>2-lb.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large eggs, at room temperature</td>
<td>2</td>
</tr>
<tr>
<td>Water (80°F – 90°F)</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>Molasses</td>
<td>1/8 cup</td>
</tr>
<tr>
<td>Vegetable oil</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>1 1/2 tsp.</td>
</tr>
<tr>
<td>Dry oatmeal, instant or regular</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>1 cup</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1 3/4 tsp.</td>
</tr>
<tr>
<td>Dried apricots, chopped</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Caraway seeds</td>
<td>1 1/2 tbsp.</td>
</tr>
<tr>
<td>Non-fat dry milk powder</td>
<td>3 tbsp.</td>
</tr>
<tr>
<td>Cocoa powder</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>Instant coffee granules</td>
<td>1/4 cup</td>
</tr>
</tbody>
</table>

**Instructions**

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Press the **Start** button.
4. The complete signal will sound when bread is done.
5. Allow bread to cool on a wire rack until ready to serve.

**Makes 1 Loaf**

---

**Oatmeal Pecan Bread**

**Ingredients**

<table>
<thead>
<tr>
<th>1 1/2-lb.</th>
<th>2-lb.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water (80°F – 90°F)</td>
<td>1 cup</td>
</tr>
<tr>
<td>Molasses</td>
<td>1/8 cup</td>
</tr>
<tr>
<td>Vegetable oil</td>
<td>1 1/2 tbsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Dry oatmeal, instant or regular</td>
<td>1 cup</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2 cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>2 tsp.</td>
</tr>
<tr>
<td>Dried apricots, chopped</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Pecans, chopped and toasted</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>Rye flour</td>
<td>1 1/2 cups</td>
</tr>
</tbody>
</table>

**Instructions**

1. Measure ingredients, except apricots and pecans, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Press the **Start** button.
4. At "add ingredient" beep, add apricots and pecans.
5. The complete signal will sound when bread is done.
6. Allow bread to cool on a wire rack until ready to serve.

**Makes 1 Loaf**
**WHOLE WHEAT CRANBERRY BREAD**

Note: For 1-lb. loaf recipe, please refer to page 96.

**InGReDienTs**

<table>
<thead>
<tr>
<th>1½-lb.</th>
<th>2-lb.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water (80°F – 90°F)</td>
<td>1 cup</td>
</tr>
<tr>
<td>Unsalted butter or margarine, cut in pieces</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Honey</td>
<td>4 tsp.</td>
</tr>
<tr>
<td>Grated orange peel</td>
<td>½ tsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>1½ cups</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2 cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td></td>
</tr>
<tr>
<td>Vital wheat gluten (optional)</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Dried cranberries</td>
<td>½ cup</td>
</tr>
<tr>
<td>Dried cherries</td>
<td></td>
</tr>
</tbody>
</table>

1. Measure ingredients, except cranberries, 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 button.
4. At ‘add ingredient’ beep, add cranberries.
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**

**WHOLE WHEAT RAISIN BREAD**

Note: For 1-lb. loaf recipe, please refer to page 97.

**InGReDienTs**

<table>
<thead>
<tr>
<th>1½-lb.</th>
<th>2-lb.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water (80°F – 90°F)</td>
<td>1½ cups</td>
</tr>
<tr>
<td>Unsalted butter or margarine, cut in pieces</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Honey</td>
<td>4 tsp.</td>
</tr>
<tr>
<td>Grated orange peel</td>
<td>4 tsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Ground cinnamon</td>
<td>½ tsp.</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>1½ cups</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2 cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>2 tsp.</td>
</tr>
<tr>
<td>Vital wheat gluten (optional)</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Raisins</td>
<td>½ cup</td>
</tr>
<tr>
<td>Walnuts, chopped</td>
<td>½ cup</td>
</tr>
</tbody>
</table>

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 wall outlet.
Note: For 1½-lb. loaf, you can add the raisins and walnuts into automatic fruit & nut dispenser; for 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 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**
YOGURT WHOLE WHEAT BREAD

Note: For 1-lb. loaf recipe, please refer to page 98.

INGREDIENTS

Plain nonfat yogurt (80°F – 90°F) 1½-lb. 2-lb. ¾ cup 1 cup
Water (80°F – 90°F) ½ cup ½ cup
Vegetable oil 1 tsp. 1½ tsp.
Maple syrup (not pancake syrup) 1½ tbsp. 2 tbsp.
Salt 1½ tsp. 2 tsp.
Whole wheat flour 1¼ cups 1½ cups
Bread flour 2 cups 2½ cups
Bulgur wheat 1½ tbsp. 2 tbsp.
Bread machine yeast 2 tsp. 2½ tsp.

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Select WHOLE WHEAT. Choose loaf size and desired crust color.
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

Water (80°F – 90°F) 1½-lb. 2-lb. 1⅓ cups 1⅓ cups
Sugar 1⅓ cups 1⅓ cups
Salt 1⅔ cups 1⅔ cups
Bread flour 3 cups 4 cups
Bread machine yeast 1⅓ cups 1⅓ cups

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Select FRENCH. Choose loaf size and desired crust color.
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

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Select FRENCH. Choose loaf size and desired crust color. Press the START button.
4. The complete signal will sound when bread is done.
5. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

PEPPERED FRENCH BREAD

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Select FRENCH. Choose loaf size and desired crust color. Press the START button.
4. The complete signal will sound when bread is done.
5. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>1½-LB.</th>
<th>2-LB.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water (80°F – 90°F)</td>
<td>1 cup</td>
<td>2 cups</td>
</tr>
<tr>
<td>Olive oil</td>
<td>2 tsp.</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Instant minced onion</td>
<td>2 tsp.</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Fresh parsley, chopped</td>
<td>1 tbsp.</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Fresh garlic, minced</td>
<td>1 tsp.</td>
<td>1½ tsp.</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tbsp.</td>
<td>1½ tsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>½ tsp.</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Garlic pepper</td>
<td>⅛ tsp.</td>
<td>½ tsp.</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3⅓ cups</td>
<td>5⅓ cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1 tsp.</td>
<td>2 tsp.</td>
</tr>
</tbody>
</table>
### OLIVE ROSEMARY FRENCH BREAD

**Note:** For 1-lb. loaf recipe, please refer to page 99.

**INGREDIENTS**

<table>
<thead>
<tr>
<th>1½-lb.</th>
<th>2-lb.</th>
<th>2½-lb.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water (80°F – 90°F)</td>
<td>1¾ cups</td>
<td>1½ cups</td>
</tr>
<tr>
<td>Olive oil</td>
<td>2 tsp.</td>
<td>1½ tsp.</td>
</tr>
<tr>
<td>Rosemary garlic seasoning blend</td>
<td>1½ tsp.</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Dried rosemary, crushed</td>
<td>¾ tsp.</td>
<td>2 tsp.</td>
</tr>
<tr>
<td>Sugar</td>
<td>¾ tsp.</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp.</td>
<td>1½ tsp.</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2½ cups</td>
<td>3 cups</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>1 cup</td>
<td>1¼ cups</td>
</tr>
<tr>
<td>Kalamata olives, well drained and chopped</td>
<td>¼ cup</td>
<td>1 cup</td>
</tr>
</tbody>
</table>

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 button.
4. At “add ingredient” beep, add olives directly into the bread pan.
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**

<table>
<thead>
<tr>
<th>1½-lb.</th>
<th>2-lb.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water (80°F – 90°F)</td>
<td>1½ cups</td>
</tr>
<tr>
<td>Olive oil</td>
<td>3 tbsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3 cups</td>
</tr>
<tr>
<td>Semolina flour</td>
<td>1 cup</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1½ tsp.</td>
</tr>
<tr>
<td>Toasted pine nuts</td>
<td>½ cup</td>
</tr>
</tbody>
</table>

1. Measure ingredients, except pine nuts, into bread pan in the order listed. Add pine nuts into automatic fruit & nut dispenser.
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 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 ITALIAN LOAF**

**Note:** For 1-lb. loaf recipe, please refer to page 100.

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>1½-lb.</th>
<th>2-lb.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water (80°F – 90°F)</td>
<td>1 cup</td>
<td>1¼ cups</td>
</tr>
<tr>
<td>Olive oil</td>
<td>1½ tbsp.</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Instant minced onion</td>
<td>1½ tbsp.</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Fresh parsley, chopped</td>
<td>2 tbsp.</td>
<td>2½ tbsp.</td>
</tr>
<tr>
<td>Minced fresh garlic</td>
<td>2 tsp.</td>
<td>1½ tbsp.</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp.</td>
<td>2 tsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp.</td>
<td>1½ tsp.</td>
</tr>
<tr>
<td>Fresh basil, chopped</td>
<td>1 tbsp.</td>
<td>1½ tbsp.</td>
</tr>
<tr>
<td>Fresh oregano, chopped</td>
<td>1 tbsp.</td>
<td>1½ tbsp.</td>
</tr>
<tr>
<td>Bread flour</td>
<td>4½ cups</td>
<td>5½ cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1½ tsp.</td>
<td>2 tsp.</td>
</tr>
<tr>
<td>Toasted pine nuts</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
</tbody>
</table>

1. Measure ingredients, except pine nuts, into bread pan in the order listed. Add pine nuts into automatic fruit & nut dispenser.
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** 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**

---

**ASIAGO PESTO BREAD**

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>1½-lb.</th>
<th>2-lb.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water (80°F – 90°F)</td>
<td>1¼ cups</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Extra virgin olive oil</td>
<td>1½ tbsp.</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Asiago cheese, shredded</td>
<td>½ cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Prepared pesto</td>
<td>¼ cup</td>
<td>1/3 cup</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp.</td>
<td>1½ tsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp.</td>
<td>1½ tsp.</td>
</tr>
<tr>
<td>Bread flour</td>
<td>4 cups</td>
<td>4½ cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1½ tsp.</td>
<td>2 tsp.</td>
</tr>
<tr>
<td>Toasted pine nuts</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
</tbody>
</table>

1. Measure ingredients, except toasted pine nuts, into bread pan in the order listed. Add pine nuts into automatic fruit & nut dispenser.
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** button.
4. The complete signal will sound when bread is done.
5. 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.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES 1 LOAF**
PEPPERONI PARMESAN BREAD

Note: For 1-lb. loaf recipe, please refer to page 101.

InGREDIENTS 1½-LB. 2-LB.
Water (80°F – 90°F) ¾ cup 1 cup
Finely chopped pepperoni ½ cup ½ cup
Mozzarella cheese 1 cup 1¼ cups
Italian seasoning ¾ tsp. 1 tsp.
Sugar ¾ tsp. 1 tsp.
Salt ¾ tsp. 1 tsp.
Bread flour 3 cups 3¾ cups
Bread machine yeast 1¾ 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 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 1½-LB. 2-LB.
Water (80°F – 90°F) 1 cup 1¼ cups
Olive oil 3 tbsp. ¾ cup
Grated Parmesan cheese ¾ cup ¾ cup
Sundried tomatoes, finely chopped ¼ cup ¼ cup
Italian parsley, chopped 2 tbsp. 3 tbsp.
Garlic pepper ½ tsp. ½ tsp.
Salt 1 tsp. 1¼ tsp.
Bread flour 3 cups 3½ cups
Bread machine yeast 1¾ 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 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

Note: For 1-lb. loaf recipe, please refer to page 102.

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

1. Place egg in a measuring cup; add water to required amount. Pour into bread pan.
2. Add remaining ingredients, except raisins, into bread pan in the order listed.
3. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.

Note: For 1½-lb. loaf, you can add the raisins into automatic fruit & nut dispenser; for 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.
4. Select SWEET. Choose loaf size and desired crust color. Press the START button.
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. (Kneading paddle may remain in bread. Remove paddle when bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

MAKES 1 LOAF

GOLDEN POTATO BREAD

Note: For 1-lb. loaf recipe, please refer to page 103.

INGREDIENTS 1½-lb. 2-lb. 2½-lb.
Potato Cooking water (80°F – 90°F)* 1 ½ cup 1 cup 1 cup
Large eggs, at room temperature 1 1 2
Mashed potatoes* ½ cup ¾ cup 1 cup
Unsalted butter, cut in pieces 1 ½ tbsp. 2 tbsp. 3 tbsp.
Sugar 1 tsp. 1 tsp. 1½ tsp.
Dry skim milk powder 2 tbsp. 3 tbsp. ¼ cup.
Dried chives 2 tsp. 1 tbsp. 1½ tbsp.
Potato starch 1 ½ tbsp. 2 tbsp. 2½ tbsp.
Salt 1 tsp. 1½ tsp. 2 tsp.
Bread flour 2½ cups 3 cups 3¾ cups
Bread machine yeast % 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 SWEET. Choose loaf size and desired crust color. Press the START 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. (Kneading paddle may remain in bread. Remove paddle when bread has cooled.)

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.
CHEERRY ALMOND BREAD

INGREDIENTS

<table>
<thead>
<tr>
<th>1½-LB.</th>
<th>2-LB.</th>
<th>2½-LB.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large eggs, at room temperature</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Water (80°F – 90°F)</td>
<td>Enough to measure ¾ cup with egg</td>
<td>Enough to measure 1 1/2 cups with egg</td>
</tr>
<tr>
<td>Unsalted butter or margarine, cut in pieces</td>
<td>1½ tbsp.</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Dried cherries</td>
<td>1/3 cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>Dry skim milk powder</td>
<td>1½ tbsp.</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Sugar</td>
<td>1½ tbsp.</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Dried orange peel</td>
<td>1 tsp.</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Ground cinnamon</td>
<td>½ tsp.</td>
<td>½ tsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>½ tsp.</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2½ cups</td>
<td>3 cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1 tsp.</td>
<td>1½ tsp.</td>
</tr>
<tr>
<td>Toasted slivered almonds</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
</tbody>
</table>

1. Place egg in a measuring cup, add water to required amount. Pour into bread pan.
2. Add remaining ingredients, except almonds, into bread pan in order listed.
3. Insert bread pan securely into baking chamber. Close lid.
4. Add almonds into automatic fruit & nut dispenser.
5. Plug unit into wall outlet.
6. Select SWEET. Choose loaf size and desired crust color. Press the START 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 confectioners’ sugar frosting and sprinkle with additional toasted slivered almonds.

CHOCOLATE HAZELNUT BREAD

INGREDIENTS

<table>
<thead>
<tr>
<th>1½-LB.</th>
<th>2-LB.</th>
<th>2½-LB.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large eggs, at room temperature</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>Water (80°F – 90°F)</td>
<td>¾ cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Unsalted butter, cut in pieces</td>
<td>1½ tbsp.</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Unsweetened cocoa powder</td>
<td>¼ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>Sugar</td>
<td>¾ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>Salt</td>
<td>½ tsp.</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2 cups</td>
<td>2 ½ cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1 tsp.</td>
<td>1½ tsp.</td>
</tr>
<tr>
<td>Toasted and skinned hazelnuts nuts, chopped</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
</tbody>
</table>

1. Measure ingredients, except hazelnuts, into bread pan in order listed.
2. Insert bread pan securely into baking chamber. Close lid.
3. Add hazelnuts into the automatic fruit & nut dispenser.
4. Plug unit into wall outlet.
5. Select SWEET. Choose loaf size and desired crust color. Press the START 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

Tip: If desired, frost loaf with confectioners’ sugar frosting and sprinkle with additional chopped hazelnuts.
CRANBERRY ORANGE BREAD
Note: For 1-lb. loaf recipe, please refer to page 105.

INGREDIENTS

<table>
<thead>
<tr>
<th>1½-LB.</th>
<th>2-LB.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large eggs, at room temperature</td>
<td>1</td>
</tr>
<tr>
<td>Water (80°F – 90°F) Enough to measure 1½ cups with egg</td>
<td>Enough to measure 2 cups with egg</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Dry skim milk powder</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Dried cranberries</td>
<td>½ cup</td>
</tr>
<tr>
<td>Dried orange peel</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Ground cinnamon</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Unsalted butter, or margarine, cut in pieces</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3½ cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Pecans, chopped</td>
<td>½ cup</td>
</tr>
</tbody>
</table>

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

MAKES 1 LOAF

PANETTONE

INGREDIENTS

<table>
<thead>
<tr>
<th>1½-LB.</th>
<th>2-LB.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large eggs, at room temperature</td>
<td>1</td>
</tr>
<tr>
<td>Milk (80°F – 90°F)</td>
<td>½ cup</td>
</tr>
<tr>
<td>Unsalted butter or margarine, cut in pieces</td>
<td>½ cup</td>
</tr>
<tr>
<td>Sugar</td>
<td>½ cup</td>
</tr>
<tr>
<td>Dried mixed candied fruit</td>
<td>½ cup</td>
</tr>
<tr>
<td>Dried candied cherries</td>
<td>½ cup</td>
</tr>
<tr>
<td>Dried candied lemon peel</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Dried orange peel</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Anise seed</td>
<td>½ tsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>¾ tsp.</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2¼ cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Lightly toasted pine nuts</td>
<td>¼ cup</td>
</tr>
</tbody>
</table>

1. Measure ingredients, except pine nuts, into bread pan in order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Add pine nuts into the automatic fruit & nut dispenser.
4. Plug unit into wall outlet.
5. Select SWEET. Choose loaf size and desired crust color. Press the START 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

Tip: If desired, frost loaf with lemon confectioners’ sugar frosting and sprinkle with additional chopped toasted pine nuts.
PUMPKIN APPLE BREAD

INGREDIENTS 1½-lb. 2-lb.
Water [80°F – 90°F] 1/2 cup 1/2 cup
Pumpkin puree 1/2 cup 1/2 cup
Large eggs, at room temperature 1 2
Honey 3 tbsp. 1/2 cup
Dry skim milk powder 3 tbsp. 1/2 cup
Salt 1 tsp. 1 tsp.
Ground cinnamon 3/4 tsp. 1 tsp.
Allspice 3/4 tsp. 1 tsp.
Ground ginger 3/4 tsp. 1 tsp.
Ground pecans 1/2 cup 1/2 cup
Bread flour 3 1/2 cups 4 cups
Bread machine yeast 1 tsp. 1 1/2 tsp.
Dried apples, chopped 1/2 cup 1/2 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 the automatic fruit & nut dispenser.
4. Plug unit into wall outlet.
5. Select SWEET. Choose loaf size and desired crust color.
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

PUMPKIN PECAN BREAD

INGREDIENTS 1½-lb. 2-lb.
Large eggs, at room temperature 1 2
Water [80°F – 90°F] Enough to measure 3/4 cup with egg
Cooked pumpkin 1/3 cup 1/2 cup
Vanilla extract 1 1/2 tsp. 2 tsp.
Unsalted butter or margarine, cut in pieces 3 tbsp. 1/2 cup
Light brown sugar 3 1/2 cups 4 cups
Dried orange peel 1 tsp. 1 1/2 tsp.
Ground cinnamon 1 tsp. 1 1/2 tsp.
Salt 1 1/2 tsp. 2 tsp.
Nutmeg, ground 1/2 tsp. 1 tsp.
Bread flour 3 cups 4 cups
Bread machine yeast 1 1/2 tsp. 2 tsp.
Toasted pecans 1/2 cup 1/2 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 the order listed.
3. Insert bread pan securely into baking chamber; place nuts in dispenser. Close lid.
4. Add pecans into the automatic fruit & nut dispenser.
5. Plug unit into wall outlet.
6. Select SWEET. Choose loaf size and desired crust color.
7. At “add ingredient” beep, add pecans.
8. The complete signal will sound when bread is done.
9. 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.)
10. 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

Note: For 1-lb. loaf recipe, please refer to page 106.

**INGREDIENTS**

<table>
<thead>
<tr>
<th>1½-LB.</th>
<th>2-LB.</th>
<th>2¾-LB.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large eggs, at room temperature</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Water (80°F – 90°F) Enough to measure ¾ cup with egg</td>
<td>1½ tsp.</td>
<td>2 tsp.</td>
</tr>
<tr>
<td>Enough to measure 1 cup with egg</td>
<td>2 tbsp.</td>
<td>3 tbsp.</td>
</tr>
<tr>
<td>Dry skim milk powder</td>
<td>1½ tbsp.</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Tropical fruit bits</td>
<td>1 cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>Unsalted butter, cut in pieces</td>
<td>1½ tbsp.</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Fresh orange peel, grated</td>
<td>2 tsp.</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Sugar</td>
<td>½ tsp.</td>
<td>½ tsp.</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3 cups</td>
<td>3½ cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1½ tsp.</td>
<td>2½ tsp.</td>
</tr>
<tr>
<td>Macadamia nuts, chopped</td>
<td>½ cup</td>
<td>¾ cup</td>
</tr>
</tbody>
</table>

1. Measure ingredients, except toasted hazelnuts, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Plug unit into wall outlet.

**Note:** For 1½ and 2-lb. loaves, you can add the macadamia nuts into automatic fruit & nut dispenser; for 2¾-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.

4. Select WHITE. Choose loaf size and desired crust color. Press the START 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.)

**Makes 1 loaf**

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

---

GLUTEN FREE BREAD (2-LB.)

**INGREDIENTS**

| 1½ cups water (80°F – 90°F) | 3 large eggs, at room temperature | ½ cup vegetable oil | 1 tsp. cider vinegar |
| 1 cup dry skim milk powder | ½ tsp. salt | ½ cup potato starch | ½ tsp tapioca flour |
| ¼ cup cornstarch | 3 tbsp. sugar | 1 tbsp. xanthan gum | 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.
3. Plug unit into wall outlet.
4. Select GLUTEN FREE. Press the START 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.)

**MAKES A 2-LB. LOAF**

**Note:** For 2-LB. loaf recipe, please refer to page 106.

**INGREDIENTS**

| 1½ cups water (80°F – 90°F) | 3 large eggs, at room temperature | ¼ cup vegetable oil | 1 tsp. cider vinegar |
| 1 cup dry skim milk powder | ½ tsp. salt | ½ cup potato starch | ½ tsp tapioca flour |
| ¼ cup cornstarch | 3 tbsp. sugar | 1 tbsp. xanthan gum | 1 tsp. bread machine yeast |

1. Select GLUTEN FREE. Press the START button.
2. Once 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.)

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

**Makes 1 loaf**
## GLUTEN FREE BUTTERMILK BREAD (2-LB.)

**Note:** For 1-lb. loaf recipe, please refer to page 107.

### INGREDIENTS
- 1¾ cups water (80°F – 90°F)
- 3 large eggs, at room temperature
- ¼ cup unsalted butter or margarine, cut in pieces
- 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
- 3 tbsp. xanthan gum
- 1 tbsp. fresh dill, chopped
- 1¼ tsp. salt
- 2½ 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 button.
4. The complete signal will sound when bread is done.
5. Place loaf on a rack until ready to serve (at least 20 minutes).

**Makes a 2-LB. loaf**

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

**Note:** For 1-lb. loaf recipe, please refer to page 108.

### 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
- ¾ cup potato starch
- 7½ 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 button.
4. The complete signal will sound when bread is done.
5. Place loaf on a rack until ready to serve (at least 20 minutes).

**Makes a 2-LB. loaf**
**GLUTEN FREE PUMPERNICKEL BREAD (2-LB.)**

*Note: For 1-lb. loaf recipe, please refer to page 110.*

**INGREDIENTS**

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

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Plug unit into wall outlet.
4. Select GLUTEN FREE. Press the START button.
5. The complete signal will sound when bread is done.
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES A 2-LB. LOAF**

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

*Note: For 1-lb. loaf recipe, please refer to page 110.*

**INGREDIENTS**

- 1 1/2 cups water (80°F – 90°F)
- 1 large egg, at room temperature + enough egg whites to measure 1/4 cup
- 1/3 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.
3. Plug unit into wall outlet.
4. Select GLUTEN FREE. Press the START button.
5. The complete signal will sound when bread is done.
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**MAKES A 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 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.
3. Select GLUTEN FREE. Press the START 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 A 2-LB. LOAF**

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

**Note:** For 1-lb. loaf recipe, please refer to page 111.

**INGREDIENTS**

- 1¼ cups water (80°F – 90°F)
- 3 large eggs, at room temperature
- ¾ cup cottage cheese, at room temperature
- 3 tbsp. vegetable oil
- 1 tsp. cider vinegar
- 2 cups white rice flour
- ⅛ cup cornstarch
- ⅛ cup instant potato buds
- ⅛ cup potato starch
- ⅛ cup dry skim milk powder
- ⅛ cup tapioca flour
- ¼ cup snipped fresh chives
- ¼ cup sugar
- 1 ½ 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.
3. Plug unit into wall outlet.
4. Select GLUTEN FREE. Press the START 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 25 minutes).

**MAKES A 2-LB. LOAF**
BANANA MACADAMIA BREAD (2-LB.)

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

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.
4. Select QUICK BREAD. Press the START 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

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
¼ 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.
4. Select QUICK BREAD. Press the START 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

MAKES A 2-LB. LOAF

MAKES A 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
- ½ 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.
4. Select QUICK BREAD. Press the START 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 a 2-LB. loaf**

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**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
- 1¾ 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
- 1 tsp. orange extract
- 1 cup walnuts, chopped

1. Pour boiling water over dates in a small bowl. Let stand at room temperature for 20 minutes.
2. Transfer date mixture into bread pan. Measure remaining ingredients, except walnuts, into bread pan in the order listed.
3. Insert bread pan securely into baking chamber; close lid.
4. Select QUICK BREAD. Press the START 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 a 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

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 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 A 2-LB. LOAF

TIP: IF DESIRED, FROST WITH CONFECTIONERS’ SUGAR FROSTING AND SPRINKLE WITH ADDITIONAL CHOPPED TOASTED WALNUTS.
DINNER ROLLS

INGREDIENTS

\[
\begin{align*}
\frac{1}{4} \text{ cup milk (80°F – 90°F)} \\
\frac{1}{4} \text{ cup + 2 tbsp. water (80°F – 90°F)} \\
1 \text{ large egg, at room temperature} \\
\frac{1}{4} \text{ cup sugar} \\
2 \text{ tbsp. unsalted butter or margarine, cut in pieces} \\
\frac{1}{2} \text{ tsp. salt} \\
2.5 \text{ cups bread flour} \\
2.25 \text{ tsp. active dry or bread machine yeast}
\end{align*}
\]

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 button.
4. The complete signal will sound when dough 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 until golden brown (about 20 minutes).

MAKES ABOUT 2 DOZEN DINNER ROLLS

Tip: If desired, brush with melted butter or beaten egg whites 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 13 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 25 minutes).
7. Remove from pan and cool on a wire rack.
8. If desired, drizzle with confections’ sugar icing when cool.

SWEET WHEAT DINNER ROLLS

INGREDIENTS

\[
\begin{align*}
1 \text{ cup milk (80°F – 90°F)} \\
\frac{2}{3} \text{ cup unsalted butter or margarine, cut in pieces} \\
1 \text{ large egg, at room temperature} \\
\frac{1}{4} \text{ cup sugar} \\
\frac{1}{6} \text{ tsp. salt} \\
2 \text{ cups bread flour} \\
1 \text{ cup whole wheat flour} \\
2 \text{ tbsp. bread machine yeast}
\end{align*}
\]

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 button.
4. The complete signal will sound when dough 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. 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 whites 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
3¼ cups bread flour
2¼ tsp. active dry or bread machine yeast
1 egg white

Instant minced onion

1. Measure ingredients, except egg white and additional instant minced onion, 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 button.
4. The complete signal will sound when dough 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 pan rolls, braids or rosettes.

MAKES ABOUT 2 DOZEN DINNER ROLLS
Tip: If desired, brush with beaten egg white and sprinkle with additional instant minced onion just before baking.

BEST EVER PIZZA DOUGH

INGREDIENTS
1 ½ 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 button.
4. The complete signal will sound when dough 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. 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 toppings 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 foccacia: 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, ½ cup freshly grated Parmesan, Romano and Asiago cheese and ½ 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

1⅓ cups water (80°F – 90°F)
¼ cup olive oil
1 ½ tsp. salt
2 ½ cups bread flour
1 cup whole wheat flour
2 tbsp. 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 button.
4. The complete signal will sound when dough 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. 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. 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.
8. Repeat with remaining dough.

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

GLUTEN FREE PIZZA DOUGH

INGREDIENTS

1 cup buttermilk
¾ cups water, at room temperature
2 large eggs, at room temperature
1 egg white, at room temperature
3 tbsp olive oil
1 ½ cups tapioca flour
1 cup white rice flour
1 cup brown rice flour
½ cup potato starch
1 tsp. salt
1 tsp. sugar
1 tbsp. xanthan gum
2 tbsp 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 button.
4. The complete signal will sound when dough is done.
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
**GRISINI**

Note: Grissini are Italian-style pencil thin breadsticks.

**INGREDIENTS**

1 cup water (80°F – 90°F)  
⅓ 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 button.
4. The complete signal will sound when dough 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. Divide dough in half. On a lightly floured board, roll ⅛ 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.

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

SEED MIXTURE: Combine 2 tbsp. each of black sesame seeds, flaxseeds, poppy seeds and lightly toasted sesame seeds, along with ⅛ tsp. salt and ½ 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  
1⅓ tsp. 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 button.
4. The complete signal will sound when dough 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. Cut dough into ⅛ oz. pieces. Roll each piece into 2-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

- ¾ cup milk
- ½ cup + 2 tbsp. water (80°F – 90°F)
- 1 large egg, at room temperature
- ½ cup sugar
- 2 tbsp. unsalted butter or margarine, cut in pieces
- 2¼ tsp. salt
- 2½ 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

Filling (recipe below)

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Plug unit into wall outlet.
4. Select DOUGH setting. Press the START button.
5. The complete signal will sound when dough is done.
6. 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.)
7. Using pot holders remove bread pan from baking chamber and place dough on lightly floured surface.
8. Invert a large mixing bowl over dough and let rest for 10 minutes.
9. Divide dough into 3 equal pieces. On a lightly floured board, roll out each piece into a 6 × 14 inch rectangle. Spread 1/3 cup 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.
10. 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.
11. Place on a wire rack and allow to cool.

MAKES ONE LARGE LOAF

Tip: If desired, combine ½ cup confectioners’ sugar and enough lemon juice to make a smooth consistency. Drizzle over cooled bread.

APPLE FILLED CHALLAH

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
- 1 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.
3. Plug unit into wall outlet.
4. Select DOUGH setting. Press the START button.
5. The complete signal will sound when dough is done.
6. 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.)
7. Using pot holders remove bread pan from baking chamber and place dough on lightly floured surface.
8. Invert a large mixing bowl over dough and let rest for 10 minutes.
9. Divide dough into 3 equal pieces. On a lightly floured board, roll out each piece into a 6 × 14 inch rectangle. Spread 1/3 cup 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.
10. 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.
11. Place on a wire rack and allow to cool.

MAKES ONE LARGE LOAF

Tip: If desired, combine ½ 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
- ⅓ 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

MAKE ONE LARGE COFFEE BREAD

1. Measure milk, water, 3 eggs, ¼ 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 button.
4. The complete signal will sound when dough 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. 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.

APRICOT BRAID

INGREDIENTS
- ½ cup water (80°F – 90°F)
- ½ 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
- ¾ cup apricot jam

MAKE ONE LARGE LOAF

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 button.
4. The complete signal will sound when dough is done.
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 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. 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.

Tip: If desired, combine ¼ cup confectioners’ sugar and enough apricot nectar to make a smooth consistency. Drizzle over cooled bread.

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Tip: If desired, combine ¼ cup confectioners’ sugar and enough apricot nectar to make a smooth consistency. Drizzle over cooled bread.
**SWEET POTATO PECAN BRAID**

**INGREDIENTS**

- 2/3 cup milk (80°F – 90°F)
- 1 large egg, at room temperature
- 1/2 cup mashed cooked sweet potato
- 1/4 cup firmly packed light brown sugar
- 2 tbsp. unsalted butter or margarine, cut in pieces
- 1/2 tsp. salt
- 2 1/4 cups bread flour
- 2 tsp. active dry or bread machine yeast
- 1/4 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.
3. Select DOUGH. Press the START button.
4. At “add ingredient” beep, add pecans.
5. The complete signal will sound when dough is done.
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 a 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 LARGE LOAF**

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

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**CANDY CANE CHERRY BRAID**

**INGREDIENTS**

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

1. In a measuring cup, add enough water to eggs to measure 1 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.
4. Select DOUGH. Press the START 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 a 18-inch rope. Using all 3 ropes, braid and tuck ends under to seal. Place on a greased baking sheet. Curve one end to resemble candy cane.
8. Cover and let rise until doubled in size (about 45 minutes).
9. Bake in preheated oven at 375°F for 30 minutes until golden brown and sounds hollow when tapped on the bottom.
10. Cool on a wire rack.
11. 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 LARGE LOAF**
HOLIDAY STOLLEN

INGREDIENTS

½ cup milk (80°F – 90°F)
⅔ cup water (80°F – 90°F)
1 large egg, at room temperature
3 tbsp. unsalted butter or margarine, cut in pieces
¼ cup sugar
1 tbsp. grated lemon peel
1 tbsp. grated orange peel
⅛ tsp. salt
3½ cups bread flour
2 tsp. active dry or bread machine yeast
½ cup toasted slivered almonds
⅛ cup candied fruit, diced
⅛ cup currants

1. Measure ingredients, except candied fruit, currants and almonds into bread pan in order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select DOUGH. Press the START button.
4. At “add ingredient” beep, add almonds, currants and candied fruit.
5. The complete signal will sound when dough is done.
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 rise 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 LARGE LOAF

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

LOW CARB SEEDED BREAD (2 LB.)

INGREDIENTS

⅔ cup water (80°F – 90°F)
⅔ cup heavy cream (80°F – 90°F)
1 large egg, at room temperature
⅛ tsp. molasses
⅛ tsp. salt
⅛ cup vital wheat gluten
⅛ cup almond flour
⅛ cup wheat bran
⅛ cup pumpkin seeds
⅛ cup rice protein powder
2 tbsp. flaxseeds
1 tsp. Splenda®
2 tbsp. 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 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 2-2-LB. LOAF
**LOW CARB WHOLE WHEAT BREAD (2 LB.)**

**NOTE:** For 1-lb. loaf recipe, please refer to page 112.

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
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</thead>
<tbody>
<tr>
<td>2 cups water (80°F – 90°F)</td>
<td>1. Measure ingredients into bread pan in the order listed.</td>
</tr>
<tr>
<td>¼ cup unsalted butter or margarine, cut in pieces</td>
<td>2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.</td>
</tr>
<tr>
<td>2 large eggs, at room temperature</td>
<td>3. Select LOW CARB. Press the START button.</td>
</tr>
<tr>
<td>2 tsp. lemon juice</td>
<td>4. The complete signal will sound when bread is done.</td>
</tr>
<tr>
<td>1¾ tsp. salt</td>
<td>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.)</td>
</tr>
<tr>
<td>2½ cups whole wheat flour</td>
<td>6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).</td>
</tr>
<tr>
<td>½ cup wheat protein powder</td>
<td></td>
</tr>
<tr>
<td>½ cup vital wheat gluten</td>
<td>MAKES A 2-LB. LOAF</td>
</tr>
<tr>
<td>½ cup psyllium husk powder</td>
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<tr>
<td>¼ cup flaxseed meal</td>
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<tr>
<td>½ cup wheat bran</td>
<td></td>
</tr>
<tr>
<td>3 tbsp. nutritional yeast powder</td>
<td></td>
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<tr>
<td>3 tbsp. oat bran</td>
<td></td>
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<tr>
<td>4½ tsp. bread machine yeast</td>
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</tr>
</tbody>
</table>

**LOW CARB RYE BREAD (2 LB.)**

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup water (80°F – 90°F)</td>
<td>1. Measure ingredients into bread pan in the order listed.</td>
</tr>
<tr>
<td>1 tspsp. oil</td>
<td>2. Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.</td>
</tr>
<tr>
<td>½ tsp. molasses</td>
<td>3. Select LOW CARB. Press the START button.</td>
</tr>
<tr>
<td>1 tsp. salt</td>
<td>4. The complete signal will sound when bread is done.</td>
</tr>
<tr>
<td>¾ cup vital wheat gluten</td>
<td>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.)</td>
</tr>
<tr>
<td>½ cup rye flour</td>
<td>6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).</td>
</tr>
<tr>
<td>½ cup wheat bran</td>
<td>MAKES A 2-LB. LOAF</td>
</tr>
<tr>
<td>½ cup rice protein powder</td>
<td></td>
</tr>
<tr>
<td>1 tbsp. caraway seeds</td>
<td></td>
</tr>
<tr>
<td>1 tsp. Splenda®*</td>
<td></td>
</tr>
<tr>
<td>1½ tsp. bread machine yeast</td>
<td></td>
</tr>
</tbody>
</table>
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
¾ tsp. salt
¾ cup vital wheat gluten
½ cup almond flour
½ cup wheat bran
¼ cup flaxseeds
1 tsp. Splenda®*
2 tbsp. bread machine yeast

1. Measure ingredients into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Select LOW CARB. Press the START button.
4. The complete signal will sound when bread is done.
5. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

MAKES A 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.
3. Select LOW CARB. Press the START 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 A 2-LB. LOAF.
LOW CARB PECAN BREAD (2 LB.)

INGREDIENTS

1½ cups water (80°F – 90°F)
2 large eggs, at room temperature
2 tbsp. oil
1 tbsp. liquid lecithin
2 tsp. fresh lemon juice
¼ cup unsalted butter or margarine, cut in pieces
¼ cup Splenda®*
2 tsp. salt
1 cup vital wheat gluten
¾ cup oat bran
¼ cup wheat bran
3 tbsp. quick cooking oats
3 tbsp. nutritional yeast powder
3 tbsp. psyllium husk powder
¼ cup rice protein powder
2½ tbsp. bread machine yeast
% cup finely chopped pecans

1. Measure ingredients, except pecans, into bread pan in the order listed.
2. Insert bread pan securely into baking chamber; close lid.
3. Add pecans into automatic fruit & nut dispenser.
4. Plug unit into wall outlet.
5. Select LOW CARB. Press the START 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).

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 7/8 oz.] powdered pectin

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid.
3. Plug unit into wall outlet.
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
¾ 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 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 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. grated 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 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 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 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 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**
- 2 1/2 cups apples, diced
- 1 large ripe mango, peeled, seeded and coarsely chopped
- 3/4 cup sugar
- 2 tsp. minced fresh ginger
- 1/2 tsp. curry powder
- 1/4 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.
3. Select JAM. Press the START 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 1 1/2 CUPS**

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**ORANGE MOJO MARMALADE**

**INGREDIENTS**
- 1 small onion, very thinly sliced
- 1/4 cup orange peel, slivered
- 1/3 cup fresh orange juice
- 1 1/2 tbsp. fresh lime juice
- 1 cup sugar
- 1 tbsp. fresh oregano, chopped
- 1/3 tsp. salt
- 1/4 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.
3. Select JAM. Press the START 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 jalapeño, 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.
3. Plug unit into wall outlet.
4. Select Jam. Press the START button.
5. The complete signal will sound when the preserves are done.
6. Using pot holders remove bread pan from baking chamber and cool on a wire rack. Carefully pour preserves into clean jars.
7. Place in refrigerator to set.

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
- ¼ cup sun dried tomatoes, chopped
- 5 jalapeño peppers, seeded and diced
- 2 large cloves garlic, minced
- ½ cup fresh cilantro, minced
- 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.
3. Plug unit into wall outlet.
4. Select Jam. Press the START button.
5. The complete signal will sound when the preserves are done.
6. Using pot holder remove bread pan from baking chamber and carefully pour the mixture into clean jars.
7. Refrigerate jars to cool.

MAKES ABOUT 2½ CUPS
BASIC WHITE BREAD, 1-LB. LOAF

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid.
3. Plug unit into wall outlet.
4. Select WHITE cycle and (2) 1.0-lb. LOAF SIZE.
5. Press the START 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).

CHIPSOTLE KETCHUP

1. Measure ingredients in order listed into bread pan.
2. Insert bread pan securely into baking chamber; close lid.
3. Plug unit into wall outlet.
4. Select JAM. Press the START button.
5. The complete signal will sound when the ketchup is done.
6. Using pot holders, 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.
7. Spoon into blender jar; process on high speed until smooth (about 1 minute).
8. Strain and pour into jars.
9. Store in refrigerator for up to 3 weeks.

MAKE ABOUT 3 CUPS

**INGREDIENTS**

<table>
<thead>
<tr>
<th>Item</th>
<th>1 lB. EACH</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Unsalted butter or margarine, cut in pieces</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tsp.</td>
</tr>
<tr>
<td>Dry skim milk powder</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>½ tsp.</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2 cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>½ tsp.</td>
</tr>
</tbody>
</table>

**INGREDIENTS**

<table>
<thead>
<tr>
<th>Item</th>
<th>1-LB. (EACh)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 medium onion, diced</td>
<td></td>
</tr>
<tr>
<td>1 tbsp. olive oil</td>
<td></td>
</tr>
<tr>
<td>1 can (28 oz.) tomatoes, drained and chopped</td>
<td></td>
</tr>
<tr>
<td>2 bottled chipotle peppers in adobe, drained and chopped</td>
<td></td>
</tr>
<tr>
<td>¾ cup cider vinegar</td>
<td></td>
</tr>
<tr>
<td>¾ cup light brown sugar</td>
<td></td>
</tr>
<tr>
<td>1 tbsp. molasses</td>
<td></td>
</tr>
<tr>
<td>1 tsp. celery seeds</td>
<td></td>
</tr>
<tr>
<td>½ tsp. ground cinnamon</td>
<td></td>
</tr>
<tr>
<td>¼ tsp. cloves</td>
<td></td>
</tr>
<tr>
<td>1 medium onion, diced</td>
<td></td>
</tr>
<tr>
<td>1 tbsp. olive oil</td>
<td></td>
</tr>
<tr>
<td>1 can (28 oz.) tomatoes, drained and chopped</td>
<td></td>
</tr>
<tr>
<td>1 medium onion, diced</td>
<td></td>
</tr>
<tr>
<td>1 tbsp. olive oil</td>
<td></td>
</tr>
<tr>
<td>1 can (28 oz.) tomatoes, drained and chopped</td>
<td></td>
</tr>
</tbody>
</table>

**Note:** Use the ingredient measures below for each of the 1-lb. loaf pans.

**INGREDIENTS 1-LB. (EACh)**

<table>
<thead>
<tr>
<th>Item</th>
<th>1-LB. (EACh)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Unsalted butter or margarine, cut in pieces</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tsp.</td>
</tr>
<tr>
<td>Dry skim milk powder</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>½ tsp.</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2 cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>½ tsp.</td>
</tr>
</tbody>
</table>

**Note:** Use the ingredient measures below for each of the 1-lb. loaf pans.

**INGREDIENTS 1-LB. (EACh)**

<table>
<thead>
<tr>
<th>Item</th>
<th>1-LB. (EACh)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Unsalted butter or margarine, cut in pieces</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tsp.</td>
</tr>
<tr>
<td>Dry skim milk powder</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>½ tsp.</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2 cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>½ tsp.</td>
</tr>
</tbody>
</table>
**MULTI-SEEDED WHITE BREAD, 1-LB. LOAF**

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>1-LB. EACH</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water [80°F – 90°F]</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Vegetable oil</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 ½ tsp.</td>
</tr>
<tr>
<td>Dry skim milk powder</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Black sesame seeds</td>
<td>2 tsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>¾ tsp.</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>½ cup</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2 ½ cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1 ½ tsp.</td>
</tr>
</tbody>
</table>

1. Measure ingredients into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid.
3. Plug unit into wall outlet.
4. Select **WHITE** cycle and (2) 1.0-LB. LOAF SIZE. Press the **START** 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).

**EACH PAN MAKES ONE 1-LB. LOAF**

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**OATMEAL BREAD, 1-LB. LOAF**

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>1-LB. EACH</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buttermilk [80°F – 90°F]</td>
<td>1 cup</td>
</tr>
<tr>
<td>Water [80°F – 90°F]</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Unsalted butter or margarine, cut in pieces</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Maple syrup (not pancake syrup)</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Oatmeal, instant or regular</td>
<td>½ cup</td>
</tr>
<tr>
<td>Salt</td>
<td>¾ tsp.</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3 cups</td>
</tr>
<tr>
<td>Vital wheat gluten</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1 tsp.</td>
</tr>
</tbody>
</table>

1. Measure ingredients into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid.
3. Plug unit into wall outlet.
4. Select **WHITE** cycle and (2) 1.0-LB. LOAF SIZE. Press the **START** 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).

**EACH PAN MAKES ONE 1-LB. LOAF**
1. Measure ingredients, except hazelnuts, into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select WHITE cycle and (2) 1.0-LB. LOAF SIZE. Press the START button.
4. At “add ingredient” beep, open the lid and add toasted hazelnuts directly into bread pan.
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).

EACH PAN MAKES ONE 1-LB. LOAF

COCONUT HAZELNUT BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS 1-LB. (EACH)

Water [80°F – 90°F] \(\frac{3}{4}\) cup
Unsalted butter or margarine, cut in pieces 1 tbsp.
Unsweetened coconut \(\frac{3}{4}\) cup
Chopped candied ginger 1 tbsp
Light brown sugar 1½ tsp.
Dry skim milk powder 1½ tsp.
Salt \(\frac{3}{4}\) tsp.
Bread flour 2 cups
Bread machine yeast \(\frac{3}{4}\) tsp.
Chopped lightly toasted hazelnuts \(\frac{3}{4}\) cup

MAPLE WALNUT BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS 1-LB. (EACH)

Water [80°F – 90°F] \(\frac{3}{4}\) cup
Vegetable oil 2 tbsp.
Maple syrup 2 tbsp.
Lemon extract \(\frac{1}{2}\) tsp.
Salt \(\frac{3}{4}\) tsp.
Uncooked oatmeal, instant or regular \(\frac{3}{4}\) cup
Bread flour 2 cups
Bread machine yeast \(\frac{3}{4}\) tsp.
Walnuts, chopped \(\frac{3}{4}\) cup

1. Measure ingredients, except walnuts, into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select WHITE cycle and (2) 1.0-LB. LOAF SIZE. Press the START button.
4. At “add ingredient” beep, open the lid and add walnuts directly into bread pan.
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).

EACH PAN MAKES ONE 1-LB. LOAF
SWISS CHEESE BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

**INGREDIENTS** 1-LB. (EACH)
- Buttermilk (80°F – 90°F) ½ cup
- Water (80°F – 90°F) ½ cup
- Shredded Swiss cheese ½ cup
- Honey 2 tsp.
- Baking powder ¾ tsp.
- Dried dill ¼ tsp.
- Dried chives ½ tsp.
- Salt ¾ tsp.
- Bread flour 2 cups
- Bread machine yeast 1½ tsp.

1. Measure ingredients into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select WHITE cycle and (2) 1.0-LB. LOAF SIZE. Press the START 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).

EACH PAN MAKES ONE 1-LB. LOAF

ONION CHEESE BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

**INGREDIENTS** 1-LB. (EACH)
- Water (80°F – 90°F) ½ cup + 1 tbsp.
- Cottage cheese ½ cup
- Shredded Swiss cheese ¼ cup
- Grated Parmesan cheese 2 tbsp.
- Unsalted butter or margarine, cut into pieces 1 tbsp.
- Sugar 1 tbsp.
- Salt 1 tsp.
- Instant minced onion 1½ tsp.
- Chopped parsley 1 tbsp.
- Bread flour 2 cups
- Bread machine yeast ¾ tsp.

1. Measure ingredients into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select WHITE cycle and (2) 1.0-LB. LOAF SIZE. Press the START 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).

EACH PAN MAKES ONE 1-LB. LOAF
### Whole Wheat Bread, 1-lb. Loaf

**Note:** Use the ingredient measures below for each of the 1-lb. loaf pans.

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>1-lb. (Each)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water (80°F – 90°F)</td>
<td>3/8 cup</td>
</tr>
<tr>
<td>Milk (80°F – 90°F)</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>Unsalted butter or margarine, cut in pieces</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Molasses</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>2-3/4 cups</td>
</tr>
<tr>
<td>Bread flour</td>
<td>1-1/4 cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1 tsp.</td>
</tr>
</tbody>
</table>

1. Measure ingredients into 1-lb. 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** cycle and (2) 1.0-lb. LOAF SIZE. Press the **START** 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).

**Each Pan makes one 1-lb. Loaf**

### 100% Whole Wheat Bread, 1-lb. Loaf

**Note:** Use the ingredient measures below for each of the 1-lb. loaf pans.

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>1-lb. (Each)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water (80°F – 90°F)</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>Milk (80°F – 90°F)</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>Unsalted butter or margarine, cut in pieces</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Molasses</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>2 cups</td>
</tr>
<tr>
<td>Vital wheat gluten</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1 tsp.</td>
</tr>
</tbody>
</table>

1. Measure ingredients into 1-lb. 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** cycle and (2) 1.0-lb. LOAF SIZE. Press the **START** 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).

**Each Pan makes one 1-lb. Loaf**
### Whole Wheat Cranberry Bread, 1-lb. Loaf

**Note:** Use the ingredient measures below for each of the 1-lb. loaf pans.

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>1-lb. (each)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water (80°F – 90°F)</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Unsalted butter or margarine, cut in pieces</td>
<td>1½ tbsp.</td>
</tr>
<tr>
<td>Honey</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Grated orange peel</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>¾ tsp.</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>1 cup</td>
</tr>
<tr>
<td>Bread flour</td>
<td>1 cup</td>
</tr>
<tr>
<td>Vital wheat gluten (optional)</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Dried cranberries</td>
<td>½ cup</td>
</tr>
</tbody>
</table>

1. Measure ingredients, except cranberries, into 1-lb. 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** cycle and (2) 1.0-lb. LOAF SIZE. Press the START button.
4. After “add ingredient” beep, open the lid and add cranberries directly into bread pan.
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).

**EACH PAN MAKES ONE 1-LB. LOAF**

### Whole Wheat Raisin Bread, 1-lb. Loaf

**Note:** Use the ingredient measures below for each of the 1-lb. loaf pans.

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>1-lb. (each)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water (80°F – 90°F)</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Unsalted butter or margarine, cut in pieces</td>
<td>1½ tbsp.</td>
</tr>
<tr>
<td>Honey</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Grated orange peel</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>¾ tsp.</td>
</tr>
<tr>
<td>Whole wheat flour</td>
<td>1 cup</td>
</tr>
<tr>
<td>Bread flour</td>
<td>1 cup</td>
</tr>
<tr>
<td>Vital wheat gluten</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Vital wheat gluten</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Raisins</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Chopped walnuts</td>
<td>¼ cup</td>
</tr>
</tbody>
</table>

1. Measure ingredients, except raisins and walnuts, into 1-lb. 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** cycle and (2) 1.0-lb. LOAF SIZE. Press the START button.
4. After “add ingredient” beep, open the lid and add raisins and walnuts directly into bread pan.
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).

**EACH PAN MAKES ONE 1-LB. LOAF**
YOGURT WHOLE WHEAT BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS 1-LB. (EACH)

Plain nonfat yogurt (80°F – 90°F) ½ cup
Water (80°F – 90°F) 7/8 cup
Vegetable oil 2 tsp.
Maple syrup (not pancake syrup) 1 tbsp.
Salt 1 tsp.
Whole wheat flour 1 cup
Bread flour 1 ½ cups
Bulgur wheat 1 tbsp.
Bread machine yeast 1 ½ tsp.

1. Measure ingredients into 1-lb. 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 CYCLE and (2) 1.0-LB. LOAF SIZE. Press the START 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).

EACH PAN MAKES ONE 1-LB. LOAF

OLIVE ROSEMARY FRENCH BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS 1-LB. (EACH)

Water (80°F – 90°F) 1 cup
Olive oil 1 tsp.
Rosemary garlic seasoning blend 1 tsp.
Dried rosemary, crushed ½ tsp.
Sugar ½ tsp.
Salt ½ tsp.
Bread flour 2 cups
Whole wheat flour ¾ cup.
Bread machine yeast 1 tsp.
Kalamata olives, well drained and chopped ½ cup.

1. Measure ingredients, except Kalamata olives, into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select FRENCH cycle and (2) 1.0-LB. LOAF SIZE. Press the START button.
4. At “add ingredient” beep, open the lid and add Kalamata olives directly into bread pan.
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).

EACH PAN MAKES ONE 1-LB. LOAF
HERBED ITALIAN LOAF,
1-LB. LOAF
Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

1. Measure ingredients, except pine nuts, into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select FRENCH cycle and (2) 1.0-LB. LOAF SIZE.
Press the START button.
4. At “add ingredient” beep, open the lid and add pine nuts directly into bread pan.
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).

EACH PAN MAKES ONE 1-LB. LOAF

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>1-LB. (EACH)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water [80°F – 90°F]</td>
<td>1 cup</td>
</tr>
<tr>
<td>Olive oil</td>
<td>11 tbsp.</td>
</tr>
<tr>
<td>Instant minced onion</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Chopped fresh parsley</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Minced fresh garlic</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Chopped fresh basil</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Chopped fresh oregano</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Bread flour</td>
<td>3¾ cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Toasted pine nuts</td>
<td>¼ cup</td>
</tr>
</tbody>
</table>

1 lB LOAVES

1 lB LOAVES

PEPPERONI PARMESAN BREAD,
1-LB. LOAF
Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

1. Measure ingredients into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select FRENCH cycle and (2) 1.0-LB. LOAF SIZE. Press the START 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).

EACH Pan MAKES ONE 1-LB. LOAF

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>1-LB. (EACH)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water [80°F – 90°F]</td>
<td>½ cup</td>
</tr>
<tr>
<td>Finely chopped pepperoni</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Mozzarella cheese</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Italian seasoning</td>
<td>½ tsp.</td>
</tr>
<tr>
<td>Sugar</td>
<td>½ tsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>½ tsp.</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2½ cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1 tsp.</td>
</tr>
</tbody>
</table>
CINNAMON RAISIN BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

1. Measure ingredients, except raisins, into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid.
3. Select SWEET cycle and (2) 1.0-LB. LOAF SIZE. Press the START button.
4. At “add ingredient” beep, open the lid and add raisins directly into bread pan.
5. The complete signal will sound when bread is done.
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

Each Pan Makes One 1-LB. LOAF

<table>
<thead>
<tr>
<th>1-LB. (EACH)</th>
<th>1-LB. (EACH)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large eggs, at room temperature</td>
<td>1</td>
</tr>
<tr>
<td>Water (80°F – 90°F)</td>
<td>⅛ cup</td>
</tr>
<tr>
<td>Firmly packed light brown sugar</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Dry skim milk powder cut in pieces</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Ground cinnamon</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2 cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>½ tsp.</td>
</tr>
<tr>
<td>Raisins</td>
<td>½ cup</td>
</tr>
</tbody>
</table>

GOLDEN POTATO BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

1. Measure ingredients into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid.
3. Plug unit into wall outlet.
4. Select SWEET cycle and (2) 1.0-LB. LOAF SIZE. Press the START 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).

Each Pan Makes One 1-LB. LOAF

<table>
<thead>
<tr>
<th>1-LB. (EACH)</th>
<th>1-LB. (EACH)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potato Cooking water (80°F – 90°F)*</td>
<td>¼ cup + 2 tbsp.</td>
</tr>
<tr>
<td>Egg beaters, at room temperature</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Mashed potatoes*</td>
<td>⅛ cup</td>
</tr>
<tr>
<td>Unsalted butter, cut in pieces</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Sugar</td>
<td>½ tsp.</td>
</tr>
<tr>
<td>Dry skim milk powder</td>
<td>⅛ tsp.</td>
</tr>
<tr>
<td>Dried chives</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Potato starch</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>½ tsp.</td>
</tr>
<tr>
<td>Bread flour</td>
<td>1½ cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1 tsp.</td>
</tr>
</tbody>
</table>

* 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, 1-lb. Loaf

**Note**: Use the ingredient measures below for each of the 1-lb. loaf pans.

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>1-LB. (EACH)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large eggs, at room temperature</td>
<td>1</td>
</tr>
<tr>
<td>Water (80°F – 90°F)</td>
<td>½ cup</td>
</tr>
<tr>
<td>Unsalted butter or margarine, cut in pieces</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Dried cherries</td>
<td>½ cup</td>
</tr>
<tr>
<td>Dry skim milk powder</td>
<td>½ cup</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>½ tsp.</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2 cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>½ tsp.</td>
</tr>
<tr>
<td>Toasted slivered almonds</td>
<td>⅓ cup</td>
</tr>
</tbody>
</table>

1. Measure ingredients, except almonds, into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **SWEET** cycle and (2) 1.0-lb. LOAF SIZE. Press the **START** button.
4. At “add ingredient” beep, open the lid and add almonds directly into bread pan.
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).

**EACH PAN MAKES ONE 1-LB. LOAF**

### Cranberry Orange Bread, 1-lb. Loaf

**Note**: Use the ingredient measures below for each of the 1-lb. loaf pans.

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>1-LB. (EACH)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large eggs, at room temperature</td>
<td>1</td>
</tr>
<tr>
<td>Water (80°F – 90°F)</td>
<td>Enough to measure ⅔ cup with egg</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Dry skim milk powder</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Dried cranberries</td>
<td>⅔ cup</td>
</tr>
<tr>
<td>Dried orange peel</td>
<td>¼ tsp.</td>
</tr>
<tr>
<td>Ground cinnamon</td>
<td>½ tsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Unsalted butter, or margarine, cut in pieces</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Bread flour</td>
<td>2 cups</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>½ tsp.</td>
</tr>
<tr>
<td>Pecans, chopped</td>
<td>⅔ cup</td>
</tr>
</tbody>
</table>

1. Measure ingredients, except pecans, into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid. Plug unit into wall outlet.
3. Select **SWEET** cycle and (2) 1.0-lb. LOAF SIZE. Press the **START** button.
4. At “add ingredient” beep, open the lid and add pecans directly into bread pan.
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).

**EACH PAN MAKES ONE 1-LB. LOAF**
TROPICAL FRUIT BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS 1-LB. (EACH)

- Large eggs, at room temperature 1
- Water (80°F – 90°F) ½ cup
- Dry skim milk powder 1 tbsp.
- Tropical fruit bits ½ cup
- Unsalted butter or margarine, cut in pieces 1 tbsp.
- Fresh orange peel, grated 1 tsp.
- Sugar 1 tsp.
- Salt ½ tsp.
- Bread flour 2 cups
- Macadamia nuts, chopped ½ cup

1. Measure ingredients, except Macadamia nuts, into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid.
3. Select SWEET cycle and (2) 1.0-LB. LOAF SIZE. Press the START button.
4. At "add ingredient" beep, open the lid and add Macadamia nuts directly into bread pan.
5. The complete signal will sound when bread is done.
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

EACH PAN MAKES ONE 1-LB. LOAF

GLUTEN FREE BUTTERMILK BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

INGREDIENTS 1-LB. (EACH)

- Water (80°F – 90°F) ½ cup + 2 tbsp.
- Egg beaters, at room temperature 3 oz.
- Unsalted butter or margarine, cut in pieces 2 tbsp.
- Cider vinegar ½ tsp.
- White rice flour 1 cup
- Potato flour ¼ cup
- Tapioca flour ¼ cup
- Dry buttermilk powder 2 tbsp.
- Sugar 2 tbsp.
- Green onion, chopped 2 tbsp.
- Xanthan gum 1½ tsp.
- Fresh dill, chopped 1½ tsp.
- Salt ½ tsp.
- Bread machine yeast ½ tsp.

1. Measure ingredients into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid.
3. Plug unit into wall outlet.
4. Select GLUTEN FREE cycle and (2) 1.0-LB. LOAF SIZE. Press the START 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).

EACH PAN MAKES ONE 1-LB. LOAF
**GLUTEN FREE HERB BREAD, 1-LB. LOAF**

**Note:** Use the ingredient measures below for each of the 1-lb. loaf pans.

**INGREDIENTS**

<table>
<thead>
<tr>
<th>1-LB. (EACH)</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Water (80°F – 90°F)</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Cheese &amp; chive egg beaters, at room temperature</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Egg white</td>
<td>1</td>
</tr>
<tr>
<td>White rice flour</td>
<td>½ cup + 2 tbsp.</td>
</tr>
<tr>
<td>Brown rice flour</td>
<td>½ cup</td>
</tr>
<tr>
<td>Potato flour</td>
<td>½ cup</td>
</tr>
<tr>
<td>Tapioca flour</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Potato starch</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Dry skim milk powder</td>
<td>⅛ cup</td>
</tr>
<tr>
<td>Sugar</td>
<td>1⅛ tbsp.</td>
</tr>
<tr>
<td>Xanthan gum</td>
<td>1½ tsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>¾ tsp.</td>
</tr>
<tr>
<td>Herbs d’Provence</td>
<td>½ tsp.</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>½ tsp.</td>
</tr>
</tbody>
</table>

1. Measure ingredients into 1-lb. 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 cycle and (2) 1.0-lb. LOAF SIZE. Press the START 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 onto bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**EACH PAN MAKES ONE 1-LB. LOAF**

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**GLUTEN FREE PUMPERNICKEL BREAD, 1-LB. LOAF**

**Note:** Use the ingredient measures below for each of the 1-lb. loaf pans.

**INGREDIENTS**

<table>
<thead>
<tr>
<th>1-LB. (EACH)</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Water (80°F – 90°F)</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Egg beaters, at room temperature</td>
<td>½ cup</td>
</tr>
<tr>
<td>Molasses</td>
<td>1½ tbsp.</td>
</tr>
<tr>
<td>Canola oil</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Cider vinegar</td>
<td>½ tsp.</td>
</tr>
<tr>
<td>White rice flour</td>
<td>1 cup</td>
</tr>
<tr>
<td>Potato starch</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Tapioca flour</td>
<td>3 tbsp.</td>
</tr>
<tr>
<td>Firmly packed brown sugar</td>
<td>1½ tbsp.</td>
</tr>
<tr>
<td>Xanthan gum</td>
<td>½ tsp.</td>
</tr>
<tr>
<td>Cocoa powder</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Instant coffee granules</td>
<td>1 tsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>¾ tsp.</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1½ tsp.</td>
</tr>
</tbody>
</table>

1. Measure ingredients into 1-lb. 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 cycle and (2) 1.0-lb. LOAF SIZE. Press the START 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 onto bread has cooled.)
6. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**EACH PAN MAKES ONE 1-LB. LOAF**
1. Measure ingredients into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid.
3. Plug unit into wall outlet.
4. Select Gluten free cycle and (2) 1-lb. loaf size. Press the START 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 onto bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**EACH PAN MAKES ONE 1-LB. LOAF**

### INGREDIENTS 1-LB. (EACH)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measure</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk (80°F – 90°F)</td>
<td>7 oz.</td>
</tr>
<tr>
<td>Egg beaters, at room temp.</td>
<td>3 oz.</td>
</tr>
<tr>
<td>Melted butter or margarine</td>
<td>3 tbsp.</td>
</tr>
<tr>
<td>Cider vinegar</td>
<td>½ tsp.</td>
</tr>
<tr>
<td>Gluten free bread mix</td>
<td>½ pkg. (16 oz.)</td>
</tr>
<tr>
<td>Golden flax seeds</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Sesame seeds</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>Black sesame seeds</td>
<td>½ tsp.</td>
</tr>
</tbody>
</table>

---

1. Measure ingredients into 1-lb. bread pan in the order listed.
2. Insert bread pan securely into baking chamber. Close lid.
3. Plug unit into wall outlet.
4. Select Gluten free cycle and (2) 1-lb. loaf size. Press the START 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 onto bread has cooled.)
7. Allow bread to cool on a wire rack until ready to serve (at least 20 minutes).

**EACH PAN MAKES ONE 1-LB. LOAF**

### INGREDIENTS 1-LB. (EACH)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measure</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water (80°F – 90°F)</td>
<td>½ cup + 2 tbsp.</td>
</tr>
<tr>
<td>Egg beaters, at room temp.</td>
<td>3 oz.</td>
</tr>
<tr>
<td>Cottage cheese, at room temp.</td>
<td>½ cup</td>
</tr>
<tr>
<td>Vegetable oil</td>
<td>1½ tbsp.</td>
</tr>
<tr>
<td>Cider vinegar</td>
<td>½ tsp.</td>
</tr>
<tr>
<td>White rice flour</td>
<td>1 cup</td>
</tr>
<tr>
<td>Cornstarch</td>
<td>½ cup</td>
</tr>
<tr>
<td>Instant potato buds</td>
<td>½ cup</td>
</tr>
<tr>
<td>Potato starch</td>
<td>½ cup</td>
</tr>
<tr>
<td>Dry skim milk powder</td>
<td>½ cup</td>
</tr>
<tr>
<td>Tapioca flour</td>
<td>½ cup</td>
</tr>
<tr>
<td>Snipped fresh chives</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Sugar</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>¾ tsp.</td>
</tr>
<tr>
<td>Bread machine yeast</td>
<td>1½ tsp.</td>
</tr>
</tbody>
</table>
LOW CARB WHOLE WHEAT BREAD, 1-LB. LOAF

Note: Use the ingredient measures below for each of the 1-lb. loaf pans.

<table>
<thead>
<tr>
<th>INGREDIENTS 1-LB. (EACH)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water [80°F – 90°F]</td>
</tr>
<tr>
<td>Unsalted butter or margarine, cut in pieces</td>
</tr>
<tr>
<td>Large egg, at room temperature</td>
</tr>
<tr>
<td>Lemon juice</td>
</tr>
<tr>
<td>Salt</td>
</tr>
<tr>
<td>Whole wheat flour</td>
</tr>
<tr>
<td>Protein whey</td>
</tr>
<tr>
<td>Vital wheat gluten</td>
</tr>
<tr>
<td>Psyllium husk powder</td>
</tr>
<tr>
<td>Flax seed meal</td>
</tr>
<tr>
<td>Wheat bran</td>
</tr>
<tr>
<td>Nutritional yeast flakes</td>
</tr>
<tr>
<td>Oat bran</td>
</tr>
<tr>
<td>Bread machine yeast</td>
</tr>
</tbody>
</table>

1. Measure ingredients into 1-lb. 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 cycle and (2) 1.0-lb. LOAF SIZE. Press the START 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).

EACH PAN MAKES ONE 1-LB. LOAF