

Bread Maker Recipes

A close-up photograph of a loaf of bread, likely a sourdough or artisanal style, with a golden-brown crust and a porous, airy interior. Several slices have been cut and are stacked in the foreground. A knife with a yellow handle is visible in the lower right, and some fruit, possibly apples, are blurred in the background.

Recipes for 1 lb - 3 lb Loaves

Conversion

Volume



- $\frac{1}{4}$ teaspoon = 1.2 milliliters
- $\frac{1}{2}$ teaspoon = 2.5 milliliters
- 1 teaspoon = 5 milliliters
- $1\frac{1}{2}$ teaspoon = $\frac{1}{2}$ tablespoon
- 3 teaspoons = 1 tablespoon or $\frac{1}{2}$ fluid ounce
- $\frac{1}{2}$ tablespoon = $1\frac{1}{2}$ teaspoons
- 1 tablespoon = 3 teaspoons or $\frac{1}{2}$ fluid ounce or 15 milliliters
- 2 tablespoons = $\frac{1}{8}$ cup or 1 fluid ounce
- 3 tablespoons = $1\frac{1}{2}$ fluid ounce or 1 jigger
- 4 tablespoons = $\frac{1}{4}$ cup or 2 fluid ounces
- 5 tablespoons + 1 teaspoon = $\frac{1}{3}$ cup
- 8 tablespoons = $\frac{1}{2}$ cup or 4 fluid ounces
- 12 tablespoons = $\frac{3}{4}$ cup or 6 fluid ounces
- 16 tablespoons = 1 cup or 8 fluid ounces
- $\frac{1}{8}$ cup = 2 tablespoons or 1 fluid ounce
- $\frac{1}{4}$ cup = 4 tablespoons or 2 fluid ounces or 60 milliliters
- $\frac{1}{3}$ cup = 5 tablespoons + 1 teaspoon or 80 milliliters






- $\frac{3}{8}$ cup = $\frac{1}{4}$ cup + 2 tablespoons
- $\frac{1}{2}$ cup = 8 tablespoons or 4 fluid ounces or 120 milliliters
- $\frac{2}{3}$ cup = 10 tablespoons + 2 teaspoons or 160 milliliters
- $\frac{5}{8}$ cup = $\frac{1}{2}$ cup + 2 tablespoons
- $\frac{3}{4}$ cup = 12 tablespoons or 6 fluid ounces or 175 milliliters
- $\frac{7}{8}$ cup = $\frac{3}{4}$ cup + 2 tablespoons
- 1 cup = 16 tablespoons or 8 fluid ounces or 240 milliliters
- 2 cups = 1 pint or 16 fluid ounces
- 1 quart = 2 pints or 4 cups or 32 fluid ounces
- 1 gallon = 4 quarts or 8 pints or 16 cups or 128 fluid ounces

Mass/Weight

- **1 ounce = 28 grams**
- **4 ounces = 110 grams**
- **8 ounces = 224 grams**
- **12 ounces = 340 grams**
- **16 ounces = 455 grams**

Substitutions

 Please Note: Any substitutions can alter the bread results.

Ingredient	Substitution
 <p>Dry Milk</p>	<ul style="list-style-type: none">• Coffee creamer, non dairy creamer, or dry buttermilk may be substituted for dry milk in equal proportions. Loaf will be slightly smaller when substituting this ingredient.
 <p>Liquid Milk</p>	<ul style="list-style-type: none">• Water may be substituted for liquid milk in equal portions. <i>Loaf will be slightly smaller when substituting this ingredient.</i>
 <p>Salt</p>	<ul style="list-style-type: none">• Salt-free recipes are <u>not</u> successful. Dietetically sodium free (less than 5 mg sodium per serving) or low salt (less than ½ the sodium of table salt) may be used in equal amounts. <i>The bread will have a coarser texture.</i>
 <p>Eggs</p>	<ul style="list-style-type: none">• Liquid egg substitutes may be used as directed in the carton.• Two egg whites may be substituted for one whole egg. <i>Remember, all egg products must be at room temperature.</i>• 1 Tablespoon of ground flax seed with 3 Tablespoons of water to can replace one large egg.
 <p>White Sugar</p> <p>Brown Sugar</p>	<ul style="list-style-type: none">• Honey may be substituted for sugar in equal proportions, but you must reduce the liquid used in the recipe by the same amount.• Granulated sugar may be substituted in equal proportions.

1 lb. Loaf

Basic White Bread

Ingredients	1 lb.
Water (80°F – 90°F)	2/3 cup
Unsalted butter or margarine, cut in pieces	1 tbsp.
Sugar	2 tsp.
Dry skim milk powder	1 tbsp.
Salt	¾ tsp.
Bread Flour	2 cups
Bread Machine Yeast	¾ tsp.

DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

1 ½ - 2 ½ lb.
Loaves

Basic White Bread

Ingredients	1½ lb.	2 lb.	2½ lb.
Water (80°F – 90°F)	1 ¼ cups	1 ½ cups	1 ¾ cups
Unsalted butter or margarine, cut in pieces	2 tbsp.	3 tbsp.	¼ cup
Sugar	2 tsp.	1 tbsp.	4 tsp.
Dry skim milk powder	2 tbsp.	3 tbsp.	¼ cup
Salt	1 tsp.	1 ¼ tsp.	1 ¾ tsp.
Bread Flour	3 ¼ cups	4 cups	5 cups
Bread Machine Yeast	1 ¼ tsp.	1 ½ tsp.	1 ½ tsp.
Vital wheat gluten			1 ½ tsp.

DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

3 lb. Loaf

Basic White Bread

Ingredients	3 lb.
Water (80°F – 90°F)	2 cups
Unsalted butter or margarine, cut in pieces	4 tbsp.
Sugar	1 tbsp.
Dry milk powder	4 tbsp
Salt	2 ¼ tsp.
Bread Flour	5 ½ cups
Bread Machine Yeast	1 ¼ tsp.

DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the 3 lb. loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

1 lb. Loaf

Corn Bread

Ingredients	1 lb.
Large eggs, at room temperature	1
Water (80°F – 90°F)	Enough to measure $\frac{3}{4}$ cup + 2 tbsp. with egg
Oil	2 tbsp.
Honey	1 $\frac{1}{2}$ tbsp.
Salt	$\frac{3}{4}$ tsp.
Dry Milk	2 tsp.
Bread Flour	2 cups
Corn Meal	$\frac{1}{4}$ cup
Active Dry Yeast	1 $\frac{3}{4}$ tsp.

DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

1 ½ - 2 lb. Loaves

Corn Bread

Ingredients	1½ lb.	2 lb.
Large eggs, at room temperature	2	3
Water (80°F – 90°F)	Enough to measure 1 cup + 3 tbsp. with egg	Enough to measure 1 ½ cups with egg
Oil	3 tbsp.	¼ cup
Honey	3 tbsp.	¼ cup
Salt	1 ½ tsp.	2 tsp.
Dry Milk	1 ½ tbsp.	2 ½ tbsp.
Bread Flour	3 cups	4 cups
Corn Meal	⅓ cup	½ cup
Active Dry Yeast	2 tsp.	2 ¼ tsp.

DIRECTIONS

- Place egg in a measuring cup; add water to required amount. Pour into bread pan.
- Add remaining ingredients into bread pan in the order listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

Dill Bread

1 lb. Loaf

Ingredients	1 lb.
Large eggs, at room temperature	1
Water (80°F – 90°F)	Enough to measure $\frac{3}{4}$ cup + 1 tbsp. with egg
Oil	1 tbsp.
Sugar	4 tsp.
Salt	1 tsp.
Bread Flour	2 Cups
Dried Dill Weed	1 $\frac{1}{2}$ tsp.
Dehydrated Onion	2 tsp.
Active Dry Yeast	1 $\frac{1}{2}$ tsp.

DIRECTIONS

- Place egg in a measuring cup; add water to required amount. Pour into bread pan.
- Add remaining ingredients into bread pan in the order listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

1 ½ - 2 lb. Loaves

Dill Bread

Ingredients	1½ lb.	2 lb.
Large eggs, at room temperature	2	3
Water (80°F – 90°F)	Enough to measure 1 cup + 1 tbsp. with egg	Enough to measure 1 cup + 6 tbsp. with egg
Oil	2 tbsp.	3 tbsp.
Sugar	2 tbsp.	3 tbsp.
Salt	1 ½ tsp.	2 ¼ tsp.
Bread Flour	3 cups	4 cups
Dried Dill Weed	1 tbsp.	1 ½ tbsp.
Dehydrated Onion	1 tbsp.	1 ½ tbsp.
Active Dry Yeast	2 tsp.	2 ¼ tsp.

DIRECTIONS

- Place egg in a measuring cup; add water to required amount. Pour into bread pan.
- Add remaining ingredients into bread pan in the order listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

1 lb. Loaf

Jalapeno Bread

Ingredients	1 lb.
Water (80°F – 90°F)	½ cup
Oil	1 ½ tbsp.
Canned Whole Kernel Corn, well drained	½ cup
Jalapeno Peppers, well drained	2 TBL
Sugar	¾ tsp.
Salt	¼ tsp.
Bread Flour	2 cups
Bread Machine Yeast	¾ tsp.
Corn Meal	⅓ cup
Fresh Cilantro, chopped	2 tsp.
Active Dry Yeast	1 ¾ tsp.

DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

1 ½ - 2 lb. Loaves

Jalapeno Bread

Ingredients	1½ lb.	2 lb.
Water (80°F – 90°F)	¾ cup	1 cup
Oil	2 ½ tbsp.	3 tbsp.
Canned Whole Kernel Corn, well drained	¾ cup	1 cup
Jalapeno Peppers, well drained	3 tbsp.	¼ cup
Sugar	2 tbsp.	2 ½ tbsp.
Salt	1 tsp.	1 ¾ tsp.
Bread Flour	3 cups	4 cups
Bread Machine Yeast	½ cup	2/3 cup
Corn Meal	1 tbsp.	4 tsp.
Fresh Cilantro, chopped	2 tsp.	2 ¼ tsp.

DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

1 lb. Loaf

Multi- Seeded White Bread

Ingredients	1 lb.
Water (80°F – 90°F)	$\frac{3}{4}$ cup
Vegetable Oil	1 tbsp.
Sugar	1 $\frac{1}{2}$ tsp.
Dry skim milk powder	2 tbsp.
Sunflower Seeds	3 tbsp.
Black Sesame Seeds	2 tsp.
Sesame Seeds	3 tbsp.
Golden flax Seeds	1 tsp.
Poppy seeds	1 tsp.
Salt	$\frac{3}{4}$ tsp.
Whole wheat flour	2 $\frac{1}{4}$ cups
Bread flour	2 $\frac{1}{4}$ cups
Bread Machine Yeast	1 $\frac{1}{4}$ tsp.

DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

1 ½ - 2 ½ lb.
Loaves

Multi- Seeded White Bread

Ingredients	1½ lb.	2 lb.	2½ lb.
Water (80°F – 90°F)	1 cup + 1½ tbsp.	1⅓ cups	1 ½ cups
Vegetable Oil	1 ½ tbsp.	2 tbsp.	2 ½ tbsp.
Sugar	3 tbsp.	¼ cup	1/3 cup
Dry skim milk powder	2 tbsp.	2 tbsp.	2 ½ tbsp.
Sunflower Seeds	3 tbsp.	¼ cup	1/3 cup
Black Sesame Seeds	2 tsp.	1 tbsp.	2 tbsp.
Sesame Seeds	1 ½ tsp.	2 tsp.	2 tbsp.
Flax Seeds	2 tsp.	1 tbsp.	2 tbsp.
Poppy seeds	2 tsp.	1 tbsp.	2 tsp.
Salt	1 tsp.	1 ¼ tsp.	1 ½ tsp.
Whole wheat flour	½ cup	½ cup	¾ cup
Bread flour	2 ¾ cups	3 ½ cups	3 ¾ cups
Bread Machine Yeast	1 ¾ tsp.	2 ¼ tsp.	1 ¼ tsp.

DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

1 ½ - 2 lb. Loaves

Beer Bread

Ingredients	1½ lb.	2 lb.
Beer (80°F – 90°F)	½ cup	¾ cup
Water (80°F – 90°F)	½ cup	½ cup
Green Onions (Chopped)	¼ cup	¾ cup
Sugar	2 tsp.	1 tbsp.
Salt	1 tsp.	1 ¼ tsp.
Bread Flour	3 Cups	3 ¾ Cups
Bread machine yeast	1 ½ tsp.	2 tsp.

DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

Oatmeal Bread

1 lb. Loaf

Ingredients	1 lb.
Buttermilk (80°F – 90°F)	1 cup
Water (80°F – 90°F)	2 tbsp.
Unsalted butter or margarine, cut in pieces	1 tbsp.
Maple syrup (not pancake syrup)	1 tbsp.
Oatmeal, instant or regular	½ cup
Salt	¾ tsp.
Bread flour	3 cups
Vital wheat gluten	2 tsp.
Bread machine yeast	1 tsp.

DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

1 ½ - 2 lb. Loaves

Oatmeal Bread

Ingredients	1½ lb.	2 lb.
Buttermilk (80°F – 90°F)	1¼ cups	1½ cups
Water (80°F – 90°F)	¼ cup	1/3 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	¾ cup	1 cup
Salt	1 tsp.	1 tsp.
Bread flour	3½ cups	4 cups
Vital wheat gluten	3 tsp.	4 tsp.
Bread machine yeast	2 tsp.	3 tsp.

DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select white bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished (all cycles are complete), remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

1 lb. Loaf

Whole Wheat Bread

Ingredients	1 lb.
Milk (80°F – 90°F)	¼ cup
Water (80°F – 90°F)	¼ cup
Small curd cottage cheese (80°F – 90°F)	2 tbsp.
Unsalted butter or margarine, cut in pieces	2 tbsp.
Honey	2 tbsp.
Salt	1 tsp.
Whole wheat flour	¾ cup
Bread flour	2 cups
Bread machine yeast	1 tsp.

DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select wheat bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished (all cycles are complete), remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

1 ½ - 2 lb. Loaves

Whole Wheat Bread

Ingredients	1½ lb.	2 lb.
Milk (80°F – 90°F)	½ cup	¾ cup
Water (80°F – 90°F)	¼ cup	¼ cup
Small curd cottage cheese (80°F – 90°F)	¼ cup	1/3 cup
Unsalted butter or margarine, cut in pieces	3 tbsp.	¼ cup
Honey	3 tbsp.	¼ cup
Salt	1½ tsp.	2 tsp.
Whole wheat flour	1 cup	1¼ cups
Bread flour	2½ cups	2¾ cups
Bread machine yeast	1¾ tsp.	2¼ tsp.

DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select wheat bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished (all cycles are complete), remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

3 lb. Loaf

Whole Wheat Bread

Ingredients	3 lb.
Milk (80°F – 90°F)	1 cup
Water (80°F – 90°F)	1 ¼ cup
Unsalted butter or margarine, cut in pieces	2 tbsp.
Sugar	¼ cup
Salt	2 tsp.
Whole wheat flour	2 cups
Bread flour	4 cups
Bread machine yeast	2 tsp.

DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select wheat bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished (all cycles are complete), remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

1 lb. Loaf

100% Whole Wheat Bread

Ingredients	1 lb.
Water (80°F – 90°F)	¼ cup
Milk (80°F – 90°F)	½ cup
Unsalted butter or margarine, cut in pieces	1 tbsp.
Molasses	2 tbsp.
Salt	1 tsp.
Whole wheat flour	2 cups
Vital wheat gluten	2 tbsp.
Bread machine yeast	2 tsp.

DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select wheat bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished (all cycles are complete), remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

1 ½ - 2 lb. Loaves

100% Whole Wheat Bread

Ingredients	1½ lb.	2 lb.
Water (80°F – 90°F)	¾ cup	1 cup
Milk (80°F – 90°F)	¾ cup	1½ cup
Unsalted butter or margarine, cut in pieces	2 tbsp.	3 tbsp.
Molasses	¼ cup	1/3 cup
Salt	1¾ tsp.	2½ tsp.
Whole wheat flour	4 cups	5 cups
Vital wheat gluten	3 tbsp.	¼ cup
Bread machine yeast	3 tsp.	4½ tsp.

DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select wheat bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished (all cycles are complete), remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

1 ½ - 2 lb. Loaves

Caraway Rye Bread

Ingredients	1½ lb.	2 lb.
Large eggs, at room temperature	1	2
Water (80°F – 90°F)	Enough to measure 1¼ cups with egg	Enough to measure 1¾ 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	1¼ cups
Whole wheat flour	¾ cup	1 cup
Caraway seeds	1½ tbsp.	2 tbsp.
Bread machine yeast	1¼ tsp.	2 tsp.

DIRECTIONS

- Place egg in a measuring cup; add water to required amount. Pour into bread pan.
- Add remaining ingredients into bread pan in the order listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select wheat bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

1 ½ - 2 lb. Loaves

Pumpnickel Bread

Ingredients	1½ lb.	2 lb.
Large eggs, at room temperature	2	2
Water (80°F – 90°F)	¾ cup	1 ⅓ cups
Oil	2 tbsp.	¼ cup
Honey	2 tbsp.	¼ cup
Non fat Dry skim milk powder	3 tbsp.	3 tbsp.
Cocoa powder	3 tbsp.	¼ cup
Caraway seeds	2 tbsp.	3 tbsp.
Instant coffee granules	2 tsp.	1 tbsp.
Salt	1½ tsp.	2 tsp.
Whole wheat flour	¾ cup	1 cup
Rye flour	¾ cup	1 cup
Bread flour	1½ cups	2 cups
Bread machine yeast	1¾ tsp.	2¼ tsp.

DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select wheat bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished (all cycles are complete), remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

1 lb. Loaf

Pepperoni Parmesan Bread

Ingredients	1 lb.
Water (80°F – 90°F)	½ cup
Finely chopped pepperoni	¼ cup
Mozzarella cheese	⅓ cup
Italian seasoning	½ tsp.
Sugar	½ tsp.
Salt	½ tsp.
Bread flour	2 ½ cups
Bread machine yeast	1 tsp.

DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select French bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished (all cycles are complete), remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

1 ½ - 2 lb. Loaves

Pepperoni Parmesan Bread

Ingredients	1 ½ lb.	2 lb.
Water (80°F – 90°F)	¾ cup	1 cup
Finely chopped pepperoni	⅓ cup	½ cup
Mozzarella cheese	1 cup	1 ¼ cups
Italian seasoning	¾ tsp.	1 tsp.
Sugar	¾ tsp.	1 tsp.
Salt	¾ tsp.	1 tsp.
Bread flour	3 cups	3 ¾ cups
Bread machine yeast	1¾ tsp.	2 ¼ tsp.

DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select French bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished (all cycles are complete), remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

1 ½ - 2 lb. Loaves

French Bread

Ingredients	1 ½ lb.	2 lb.
Water (80°F – 90°F)	1 ¼ cups	1 ¼ cups
Sugar	1 tbsp.	1 tbsp.
Salt	1 ¼ tsp.	1 ½ tsp.
Bread flour	3 ⅔ cups	4 cups
Bread machine yeast	1 ½ tsp.	1 ½ tsp.

DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select French bread cycle, crust color, and the correct loaf size; press Start.
- When the bread is finished (all cycles are complete), remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

1 lb. Loaf

Cinnamon Raisin Bread

Ingredients	1 lb.
Water (80°F – 90°F)	½ cup
Large eggs, at room temperature	1
Firmly packed light brown sugar	1 tbsp.
Dry skim milk powder	1 tbsp.
Ground cinnamon	1 tsp.
Unsalted butter or margarine, cut into pieces	1 tbsp.
Salt	1 tsp.
Bread flour	2 cups
Bread machine yeast	¾ tsp.
Raisins	½ cup

DIRECTIONS

- Place ingredients, except raisins in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select Sweet bread cycle, crust color, and the correct loaf size; press Start.
- Add raisins at the Raisin/Nut signal or 5 to 10 minutes before last kneading cycle ends.
- When the bread is finished (all cycles are complete), remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

Cinnamon Raisin Bread

1 ½ - 2 lb. Loaves

Ingredients	1 ½ lb.	2 lb.
Water (80°F – 90°F)	Enough to measure 1 cup with egg	Enough to measure 1 cup with egg
Large eggs, at room temperature	1	1
Firmly packed light brown sugar	1 ½ tbsp.	2 tbsp.
Dry skim milk powder	1 ½ tbsp.	2 tbsp.
Ground cinnamon	1 tsp.	1 ½ tsp.
Unsalted butter or margarine, cut into pieces	1 ½ tbsp.	2 tbsp.
Salt	1 tsp.	1 ½ tsp.
Bread flour	3 cups	3 ¾ cups
Bread machine yeast	1 tsp.	1 ¼ tsp.
Raisins	½ cup	¾ cup

DIRECTIONS

- Place egg in a measuring cup; add water to required amount. Pour into bread pan.
- Add remaining ingredients into bread pan in the order listed, except raisins.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select Sweet bread cycle, crust color, and the correct loaf size; press Start.
- Add raisins at the Raisin/Nut signal or 5 to 10 minutes before last kneading cycle ends.
- When the bread is finished (all cycles are complete), remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

Basic Pizza Dough

Ingredients

Water (80°F – 90°F)	$\frac{3}{4}$ cup
oil	1 tbsp.
Sugar	1 tbsp.
Salt	$\frac{1}{2}$ tsp.
Dry milk	1 tbsp.
Bread Flour	2 $\frac{1}{4}$ cups
Bread Machine Yeast	1 tsp.

* Makes 1 thick or 2 thin crusts

DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select Dough cycle and press start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber and place dough on a lightly floured surface.
- Invert a large mixing bowl over dough and allow to rest for 10 minutes.
- Brush 2 large pizza pans with olive oil and sprinkle with cornmeal.
- Divide and press onto a 12 inch pizza pan raising edges.
- Preheat oven at 425°
- Add desired sauce, cheese, and toppings then bake for 20 minutes or until edges are golden brown.

Best Pizza Dough

Ingredients

Beer or Water (80°F – 90°F)	1 ½ cups
Honey or Sugar	1 tbsp.
Extra Virgin Oil	2 tbsp.
Salt	1 ½ tsp.
Bread Flour	1 ¼ cups
Bread Machine Yeast	2 tsp.

* Makes 2 , 15 inch thin crust pizzas

DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select Dough cycle and press start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber and place dough on a lightly floured surface.
- Invert a large mixing bowl over dough and allow to rest for 10 minutes.
- Brush 2 large pizza pans with olive oil and sprinkle with cornmeal.
- Divide dough in half and roll out dough to fit prepared pans.
- Preheat oven at 425°
- Add desired sauce, cheese, and toppings then bake for 20 minutes or until edges are golden brown.

Dinner Rolls

Ingredients	
¼ cup milk (80°F – 90°F)	¼ cup
¼ cup + 2 tbsp. water (80°F – 90°F)	¼ cup + 2 tbsp.
Large egg, at room temperature	1
Sugar	¼ cup
Unsalted butter or margarine, cut into pieces	2 tbsp.
salt	½ tsp.
Bread flour	2 ½ cups
Active dry or bread machine yeast	2 ¼ tsp.

DIRECTIONS

- Place ingredients in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select Dough cycle and press start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber and place dough on a lightly floured surface.
- Invert a large mixing bowl over dough and allow to rest for 10 minutes.
- Shape into your favorite dinner roll shape (braids, butterhorn...)
- Bake in a preheated oven at 375 ° F for about 20 minutes or until golden brown and fully baked. Rolls should sound hollow when tapped.

* Makes about 2 dozen dinner rolls

Soft Pretzels

Ingredients

Water (80°F – 90°F)	1 cup
Sugar	1 tsp.
Salt	1 ½ tsp.
Bread flour	4 cups
Bread machine yeast	2 tsp.
Water	6 cups
Baking soda	1 ½ tbsp.
Kosher Salt	

* Makes about 2 dozen pretzels

DIRECTIONS

- Place first 5 ingredients in the bread pan in the order listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select Dough cycle and press start.
- When the bread is finished and all cycles are complete, remove the pan from the chamber and place dough on a lightly floured surface.
- Invert a large mixing bowl over dough and allow to rest for 10 minutes.
- Cut dough into 1 ½ oz pieces. Roll each piece into a 20 inch rope. Shape into a pretzel shape pinching the ends to seal.
- Dissolve the baking soda in water in a large shallow sauce pan. Bring to a boil. Drop pretzels, in small batches into water and allow them to cook until they float (About 1 minute).
- Drain then place them on a greased cooking sheet. Sprinkle with Kosher salt.
- Bake in a preheated oven at 425 F for 15 minutes or until golden brown.

2 lb. Loaf

Gluten Free White Bread

Ingredients	2 lb.
Water (80°F – 90°F)	1 ½ cup
Large eggs, at room temperature	3
Vegetable Oil	¼ cup
Cider Vinegar	1 tsp.
White Rice Flour	2 Cup
Dry Skim Milk Powder	2/3 Cup
Salt	1 ½ tsp.
Potato Starch	½ cup
Tapioca Flour	½ cup
Cornstarch	1/3 Cup
Xanthan Gum	1 tbsp.
Bread machine yeast	2 ¼ tsp.

DIRECTIONS

- Place ingredients, except raisins in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select Gluten Free cycle, the correct loaf size; press Start.
- When the bread is finished (all cycles are complete), remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

2 lb. Loaf

Spelt Bread

DIRECTIONS

Ingredients	2 lb.
Water (80°F – 90°F)	1 cup + 1 tbsp.
Unsalted butter or margarine, cut into pieces	2 tbsp.
Salt	½ tsp.
Dry Skim Milk Powder	3 tbsp.
Sugar	3 tbsp.
Spelt Flour	3 cups
Bread machine yeast	1 tsp.

- Place ingredients, except raisins in the pan of the bread machine in the order the ingredients are listed.
- Insert bread pan securely into baking chamber; close lid. Plug unit into wall outlet.
- Select Gluten Free cycle, the correct loaf size; press Start.
- When the bread is finished (all cycles are complete), remove the pan from the chamber (using potholders).
- Remove the bread from the pan and allow to cool (at least 20 minutes).

Helpful Hints

FREEZING BAKED BREAD

When freezing bread and rolls, cool them before wrapping in plastic wrap. Place them in a plastic bag and seal it. Bread may be frozen for up to six weeks. When you thaw, partially open the wrapping to allow the moisture to escape gradually for best results.

FREEZING DOUGH

At the end of the dough program, you may remove the dough and freeze it for baking at a later time. Form the dough into the desired shape and immediately freeze for one hour to harden. Remove from the freezer and wrap in plastic wrap. Next, place it in a plastic bag and seal. Dough can be kept in the freezer for up to four weeks. Thaw the dough in plastic bag in the refrigerator overnight or for several hours. Unwrap and place on baking container. Cover and let stand in warm, draft free place until double the original size. Because the dough is not room temperature, you will find it takes longer than usual to rise. Bake according to recipe instructions.

Baking at High Altitude

High elevations may make dough rise faster. We recommend that you try the recipe as it is printed first. The dough ball should be round, smooth-textured, soft and slightly tacky to the touch.

If you find the results are unsuccessful, decrease your yeast 1/4 teaspoon at a time. You may also have to increase the liquid because of the drier air; start with 1 tablespoon and increase it if necessary. The addition of gluten will help the structure of the bread. The recommended amount is 1 teaspoon per cup of flour unless specified otherwise in the recipe.