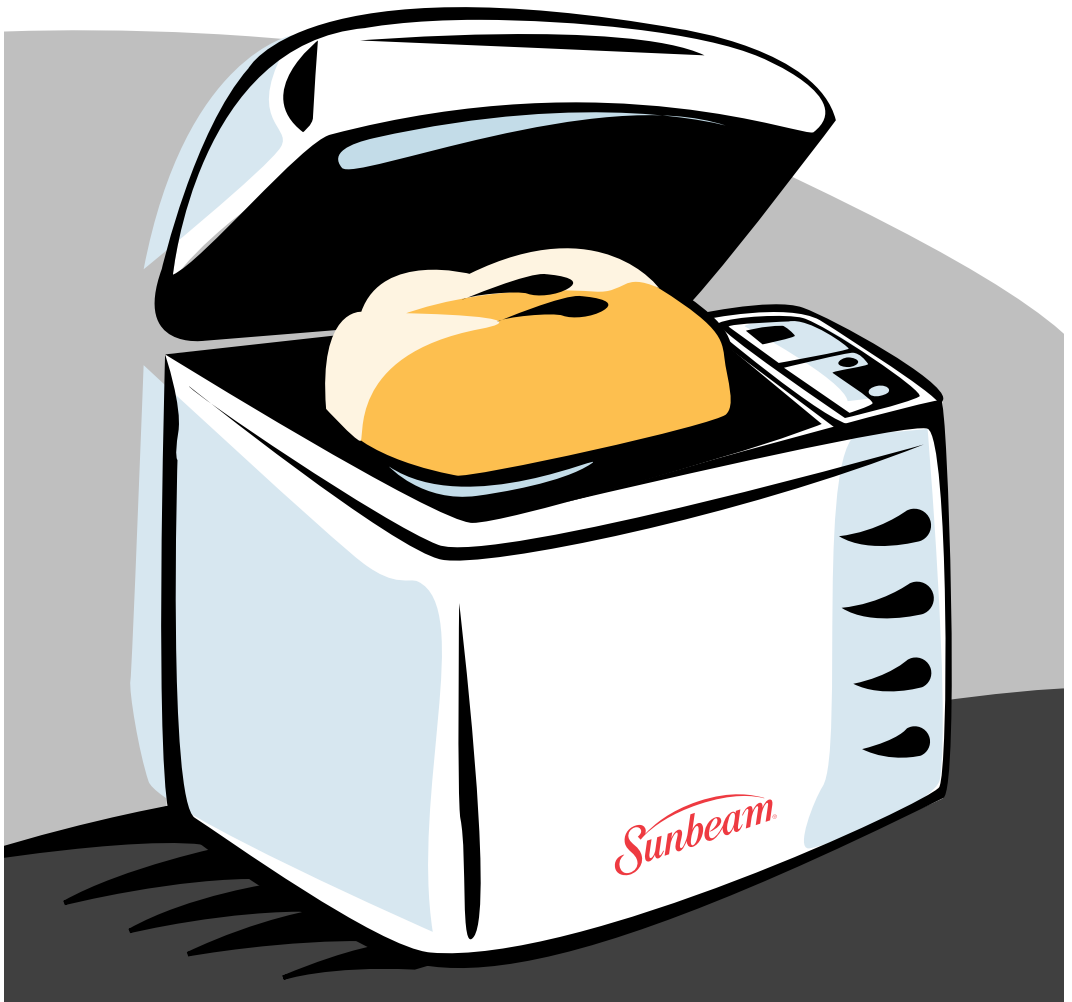


User Manual with Recipes

Sunbeam EXPRESSBAKE™
Breadmaker



IMPORTANT SAFEGUARDS

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

1. Read all instructions, product labels and warnings before using the breadmaker.
2. Do not touch hot surfaces. Always use oven mitts when handling hot materials, and allow metal parts to cool before cleaning. Allow the breadmaker to cool thoroughly before putting in or taking off parts
3. When unit is not in use and before cleaning, unplug the breadmaker from wall outlet.
4. To protect against risk of electrical shock, do not immerse the appliance or plugs in water or other liquids.
5. Close supervision is always necessary when this or any appliance is used by or near children, or incapacitated persons.
6. Do not allow anything to rest on the power cord. Do not plug in cord where people may walk or trip on it.
7. Do not operate this or any appliance with a frayed or damaged cord, or plug, or after the appliance malfunctions or is dropped or has been damaged in any manner. Take appliance to the nearest Authorized Service Facility for examination, repair or electrical or mechanical adjustment.
8. Do not let the cord dangle over the edge of a table or counter or touch hot surfaces. Do not place on an unsteady or cloth-covered surface.
9. Avoid contact with moving parts.
10. Do not use attachments not recommended by the manufacturer; they may cause fire, electric shock or injury.
11. Do not use outdoors or for commercial purposes.
12. Do not place the appliance near a hot gas or electric burner, or in a heated oven.
13. Do not use this breadmaker for other than its intended use.
14. To unplug, press and hold the "STOP" button for 2-3 seconds (until a "Beep" is heard), grip plug and pull from wall outlet. Never pull on the cord.
15. Use of extension cords: A short power supply cord has been provided to reduce the risk of injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from hardware stores and may be used with care. The cord should be arranged so that it will not drape over the counter or table top where it can be pulled by children or tripped over accidentally. If the appliance is of the grounded type, the extension cord should be grounding-type 3-wire cord.
16. Electrical Power: If electric circuit is overloaded with other appliances, your breadmaker may not operate properly. The breadmaker should be operated on a separate electrical circuit from other operating appliances.

THIS UNIT IS INTENDED FOR HOUSEHOLD USE ONLY

READ AND SAVE THESE INSTRUCTIONS

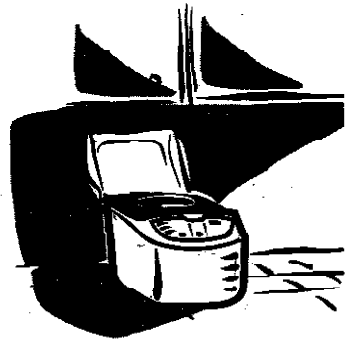
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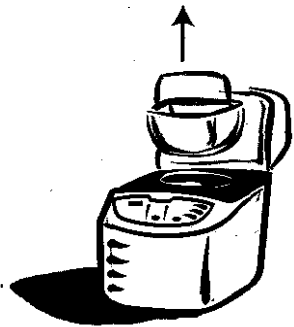
GETTING STARTED

- 1 Place the breadmaker on a counter where the plug will reach an outlet. **DO NOT** yet plug the machine into the wall outlet. You will be shown later when to do this.

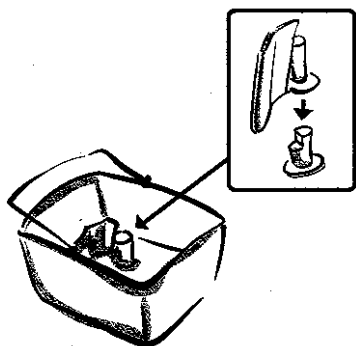


Make sure you can open the breadmaker top without hitting the top of kitchen cabinets.

- 2 Open the lid and remove the baking pan. To do this, simply grasp the handle of the pan, twist pan counterclockwise and pull straight up. Use a gentle, non-abrasive soap and wash, rinse and dry the pan thoroughly. To reinsert bread pan, simply repeat the above instructions in reverse order.



- 3 Attach the kneading blade to the baking pan, as shown. You will find the kneading blade in a small plastic wrap attached to the power cord.

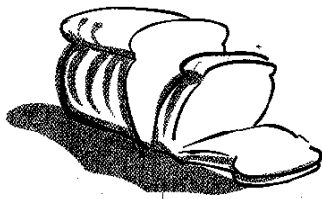


- 4 Set the pan aside. Do not yet place the pan into the breadmaker.



YOU'RE READY TO START!





LET'S BAKE BREAD

The simplest way to learn how to bake bread is to follow a basic recipe. The following recipe is easy and the bread is delicious.

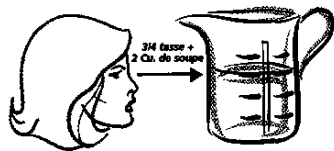
BEFORE YOU BEGIN

- Make sure you have the following measuring equipment:
 - Liquid measuring cup
 - Dry measuring cups
 - Measuring spoons
- You will need the following ingredients:
 - Water
 - Butter/Margarine
 - Salt
 - Bread flour
(be sure to buy bread flour, preferably for breadmakers)
 - Dry milk
 - Sugar
 - Active, fast rising yeast



MEASURING

THE most important secret of making bread. Exact measurements. That's the key to successfully baking bread. Exact measurements. With wet ingredients, use ONLY measuring cups with the cups/ounces marked clearly on the side. After filling the measuring cup, place it on a flat surface and view it at eye level to make sure the amount of liquid is exact. Then, double check.



With dry ingredients, always "level off" the measurement with the back of a knife or a spatula to make sure the measurement is exact. Another helpful tip is to never use the cup to scoop the ingredients (*for example, flour*). By scooping, you could add up to one tablespoon of extra ingredients. Fill the measuring cup with a spoon before leveling off.



The SECOND most important secret of making bread.

Put the ingredients into the breadmaker in the EXACT order given in the recipe. This means:

- FIRST, liquid ingredients
- SECOND, dry ingredients
- LAST, yeast

Also, make sure ALL ingredients are at room temperature, unless otherwise noted (*that is, between 77-85°F or 25°C -30°C*). Temperatures too cool or too high can affect the way the bread rises and bakes.

Last, its a good idea to start with fresh ingredients (*especially fresh flour and yeast*).

Now, lets try a simple (*but really good*) recipe.

DELUXE WHITE BREAD

2 Lo. LOAF

1-3/8 cups

2 Tbsp.

2 tsp.

4 cups

2 Tbsp.

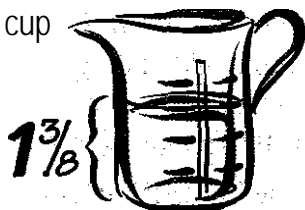
2 tsp.

2 tsp.

INGREDIENTS

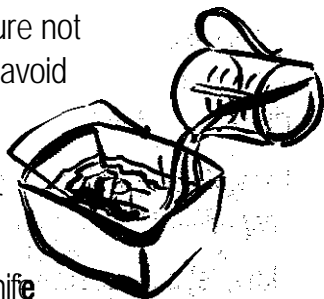
chinese flour

- 1 Carefully measure 1-3/8 cups water. Remember, use water that is room temperature. DO NOT use very hot or very cold water. It's a good idea to view the measuring cup at eye level to make sure you have measured exactly 1-3/8 cups.



- 2 Pour the water into the bread pan.
- 3 Carefully measure 2 Tbsp. of butter or margarine that is at room temperature. Add this to the bread pan. This takes care of all of the liquid ingredients for the recipe. Next come the dry ingredients.

- 4 Measure 4 cups of bread flour. Make sure not to "overpack" the flour into the cup. To avoid over packing, a good trick is to fill the measuring cup to overflowing, then tap the side of the cup with a knife or spatula to remove air pockets. Level off the measuring cup with the knife or spatula. Pour the flour into the bread pan,



5 Measure 2 teaspoons of sugar. Again, make sure to level off the tablespoons for an exact measurement. Add the sugar into the bread pan.

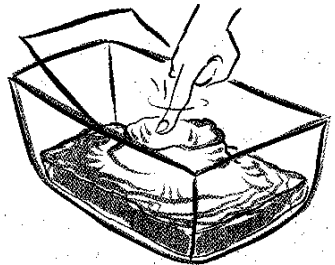
6 Measure 2 tablespoons of dry milk. Level off the tablespoons of dry milk like all of the rest of the dry ingredients. Add the dry milk to the bread pan.

7 Measure 2 teaspoons of salt. It is especially important to measure the salt precisely because too much salt, even a little, can affect the rising of the dough. Add the salt to the bread pan.

8 Before adding the yeast, use your finger to form a well (*ho/e*) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients.

Measure (again, off) 2 teaspoons of yeast and carefully pour it into the well you made in the flour.

9 Carefully snap the baking pan into the breadmaker.



10 Close the lid of the bread machine and plug the power cord into the wall outlet.

The following things will happen. The machine will “beep” and the red lights of the display will turn on. The time setting will read _____ hours and the red light will be lit next to the “basic” setting.

- 11** Repeatedly press the "Crust Color" button to select the kind of crust you want. For this recipe we recommend "Medium."

Depending on the crust color you select, the display will read as follows:

Light: 1L

Medium: 1P

Dark: 1H



Press the "Crust Color" button until "1P" (medium) appears in the display window.

- 12** Press the "Start/Stop" button and your machine will start making bread. You will hear the breadmaker begin to mix the ingredients.

***** **IMPORTANT:** Do NOT press the "Start/Stop" button while the breadmaker is making bread. If you do, the machine will turn off and you will need to start over again, from scratch.

***** **IMPORTANT:** You should not raise the lid for this recipe. *(For other recipes you try later, you will need to raise the lid to add nuts, fruits, or other ingredients.)*



CAUTION: The breadmaker is very hot. Do not handle the machine while it is operating. Do NOT lift the lid while the breadmaker is baking bread.

BREAD MACHINE STAGES

It's fun to watch your bread being made through the viewing window. For the basic cycle, you can expect the following things to happen as the timer counts down to zero.

- At 3:00 The dough is kneaded for the first time. (10 minutes)
- At 2:50 The dough begins to rise. (20 minutes)
- At 2:30 The dough is kneaded for the second time. (15 *minutes*)
- At 2:15 The dough continues to rise. (20 *minutes*)
- At 1:55 The dough is "punched down." (30 seconds)
- At 1:55 The dough rises for the final time. (55 *minutes*)
- At 1:00 The bread begins to bake. (60 *minutes*)
- At 0:00 The bread is finished.

AFTER THE BREAD IS BAKED

Caution: Do not put your face near the lid when you open the breadmaker. Hot steam may escape that could burn you.



IMPORTANT: The breadmaker has an automatic “keep warm” setting that will keep your bread warm for up to one hour. We recommend removing the bread from the breadmaker right away to preserve its freshness.

1

Use pot holders or oven mitts to carefully lift the pan by its handle from the breadmaker.

2

Turn the pan upside down onto a cooling rack and gently shake it until the bread comes out. If it sticks, take a rubber spatula (*metal can damage the pan's surface*) and carefully go around the sides of the loaf until the bread comes out.

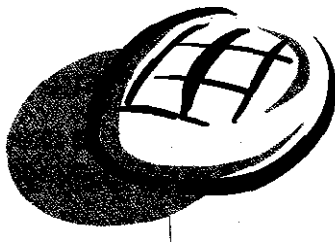
3

If the kneading blade comes out with the bread, use a plastic utensil to remove it from the loaf. Remember, it will be hot!

Allow the bread to cool for 15 minutes before slicing and enjoying it.



IMPORTANT: If you wish to make another loaf of bread right away, please allow the breadmaker to cool down for 10 to 15 minutes with the cover open and the pan removed.



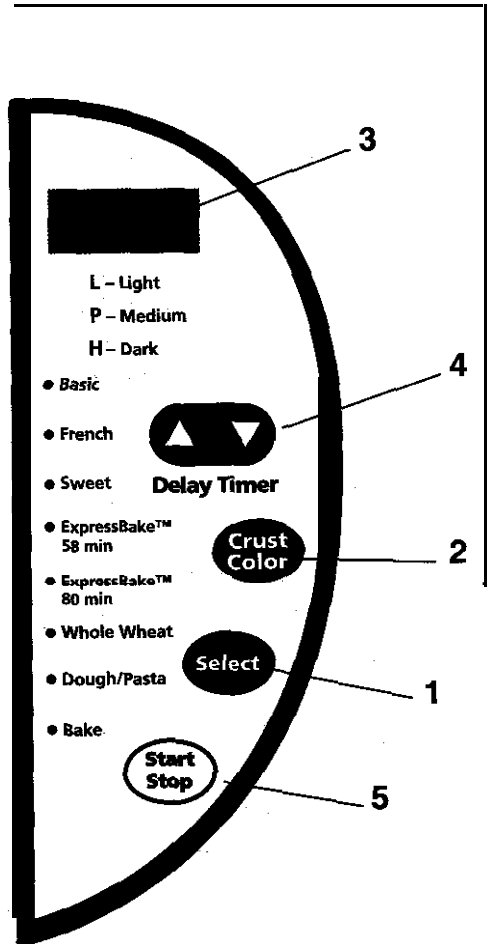
OVERVIEW OF BREADMAKER FEATURES

1 SELECT BUTTON

Press this button to select the kind of bread you want to make.

Each time you press the button you will hear a beep, and a red light will appear next to the setting you chose. The display shows a number for each setting. For example, Basic is 1, French is 3, Sweet is 4, etc.

(For more information about each setting, please see "Breadmaker Settings" on Page 14.)



2 CRUST COLOR BUTTON

The Crust Color button allows you to choose how light or dark to make the crust of the bread. Each time you press the Crust Color button the display will change as follows:

L - Light = L

P - Medium = P

H - Dark = H



In addition, the display will show the cycle number before the crust color setting. For example, the Basic with a Medium crust reads, "1 P." Or the French bread setting with a dark crust reads "2H."

3 DISPLAY

The Display shows the following settings:

- The number of the bread setting cycle
- The crust color setting
- The time remaining while your bread is kneading and baking

Once you press the "Start/Stop" button to begin, the display will show the remaining time until your bread is baked.

When the display reads "0:00" the bread is baked.


4 TIMER SET BUTTONS

Press these buttons to delay the time for your breadmaker to start. For example, you can time your bread to be ready for dinner, or to bake while you are sleeping.

(To learn how to use this feature, please see "Chapter 5: Using the Delay Timer" on Page 23.)

5 START/STOP BUTTON

Press this button to start and stop your breadmaker.

 **IMPORTANT:** Do not press "Stop" when making bread because this will cancel the entire cycle and you will need to start from scratch.

BREADMAKER SETTINGS

Your breadmaker can bake almost any kind of bread. The recipes we provided clearly show you which setting you should use.

- 1 - Basic (*Time: 3 hours*)
- 2 - French (*Time: 3 hours, 50 minutes*)
- 3 - Sweet (*Time: 2 hours, 50 minutes*)
- 4 - EXPRESSBAKE (*Time: 58 minutes*)
- 5 - EXPRESSBAKE (*Time: 1 hour, 20 minutes*)
- 6 -Whole Wheat (*Time: 3 hours, 40 minutes*)
- 7 - Dough/Pasta (*Time: 1 hour, 30 minutes*)
- 8 - Bake (*Time: 1 hour*)

1 BASIC

This setting is probably used more than any other because it gives you the best results with just about any recipe.

2 FRENCH

Use this setting for making French breads. French bread takes longer to knead, rise, and bake, providing a heartier Crust.

3 SWEET

The sweet setting is for baking breads with high amounts of sugar, fats, and proteins, all of which tend to increase browning.

4 EXPRESSBAKE (58 minutes)

Use this setting for baking bread in under 1 hour.
(Please see Page 15)

5 EXPRESSBAKE (80 minutes)

Use this setting to quickly bake larger loaves of bread.
(Please see Page 15)

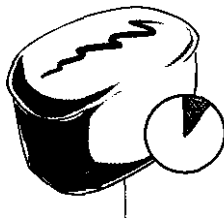
6 WHOLE WHEAT

The whole wheat setting offers a longer rise time for breads that contain more than 50% whole wheat flour.

7 DOUGH/PASTA

This setting lets you prepare dough for rolls, specialty breads, pizza, etc. which you shape by hand, allow to rise, then bake in a conventional oven.

8 BAKE

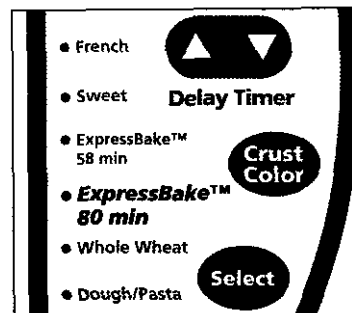
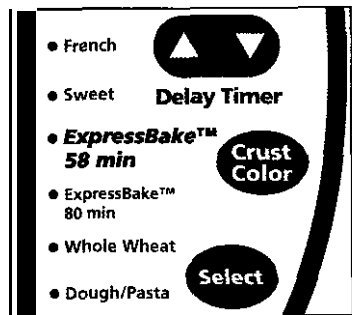


EXPRESSBAKE SETTING: MAKING BREAD IN UNDER 1 HOUR

Your SUNBEAM breadmaker can bake great bread in under 1 hour. This is called the "EXPRESSBAKE" setting. EXPRESSBAKE setting loaves are a little different from loaves baked on non-EXPRESSBAKE settings. Try all the different settings to see which of them you prefer.

There are two EXPRESSBAKE settings:

- One setting can bake bread in 58 minutes. The bread is a little more dense in texture with this setting.
- The other setting is for baking loaves in 1 hour and 20 minutes. The loaves baked with this setting are a little taller and more airy than the breads.



There are a few things you should know about the EXPRESSBAKE settings that are different than the other settings.

- Loaves baked on EXPRESSBAKE settings tend to have a darker, thicker crust than other kinds of bread. Sometimes there will be a crack in the top of the crust. This is because baking is done at higher temperatures. They also tend to be shorter, denser loaves.
- You CANNOT use the Delay Timer for the EXPRESSBAKE settings. This would cool the liquid ingredients and affect the way that the bread rises.
- You CANNOT use the "Crust Color" buttons when baking breads on the EXPRESSBAKE settings.
- DO NOT open the cover while making breads on the EXPRESSBAKE" settings.
- If the loaf is hard to remove from the pan, let it sit for about 5 minutes to cool. Shake the bread out of the pan and wait for 15 minutes before slicing.
- If you wish to bake another loaf of bread, you must let the breadmaker cool for 20 minutes with the cover open.
- YOU CAN use standard bread mixes for EXPRESSBAKE setting breads, but the results may not be as good as the results when using the recipes within this booklet.

EXPRESSBAKE SETTING TIPS AND HINTS

YEAST

Always use a fast-rising yeast like Bread Machine Yeast. DO NOT use active dry yeast for EXPRESSBAKE settings because the loaves will be much shorter when baked.

LIQUIDS

Always use hot water in the range of 115-125°F or 46°C and 52°C. You must use a cooking thermometer to gauge the temperature; hotter water can kill the yeast while cooler water may not activate it.

SALT

As a rule, you should use LESS salt for EXPRESSBAKE setting breads. Less salt provides you with a higher loaf. Make sure to follow the recipe suggestions in this booklet for best results.

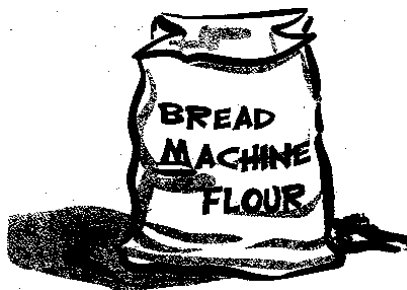
OTHER INGREDIENTS

Make sure all other ingredients (*like flour, sugar, dry milk, butter, etc.*) are at room temperature.

Always use bread flour for the EXPRESSBAKE settings.

THINGS **You** MAY NEED TO BUY

- You should only use "Bread Machine" flour for the EXPRESSBAKE setting recipes.



- You may need a cooking thermometer to measure the temperature of the water you use in these recipes. You should only use hot water (between 115°F and 125°F or 46°C and 52°C) for EXPRESSBAKE setting recipes.

115°F - 125°F
46°C - 52°C

Although baking EXPRESSBAKE setting bread is a little different, the results and convenience are well worth it.

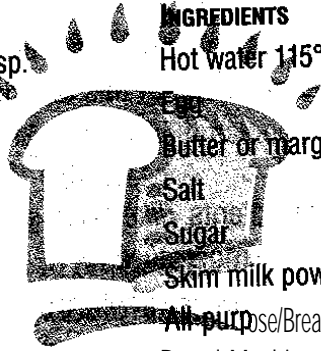
The following recipe is a great one to try for your first EXPRESSBAKE setting loaf.

TRADITIONAL WHITE BREAD

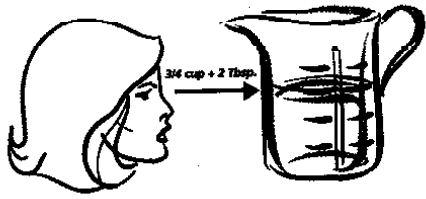
- 1.5 LB. LOAF
- 3/4 CUP + 2 Tbsp.
- 1
- 2 Tbsp.
- 1 tsp.
- 2 Tbsp.
- 2 Tbsp.
- 3 cups
- 4-1/2 tsp.

INGREDIENTS

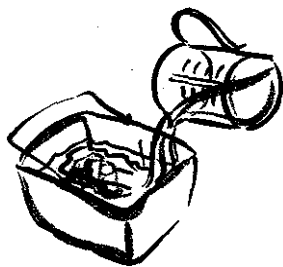
- Hot water 115°-125°F (46°-68°C)
- Egg
- Butter or margarine
- Salt
- Sugar
- Skim milk powder
- All purpose/Bread Machine flour
- Bread Machine yeast



1 Carefully measure 3/4 cup and 2 Tbsp. Of hot water. Remember, it's a good idea to place the measuring cup at eye level to make sure you have measured exactly 3/4 and 2 Tbsp.



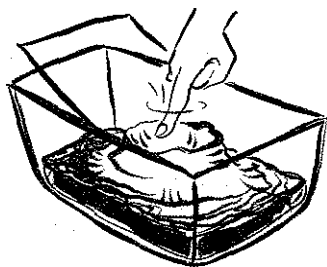
2 Use a cooking thermometer to make sure the temperature of the water is between 115-125°F or 46°C and 52°C. When the water is at the proper temperature, pour into the baking pan.



3 Carefully measure and add 2 tablespoons butter or margarine that is at room temperature.

4 Carefully measure and add the salt, sugar and dry milk to the baking pan.

5 Measure and add exactly 3 cups of all-purpose or bread machine flour to the baking pan. Remember to level off the bread flour for an exact measurement.



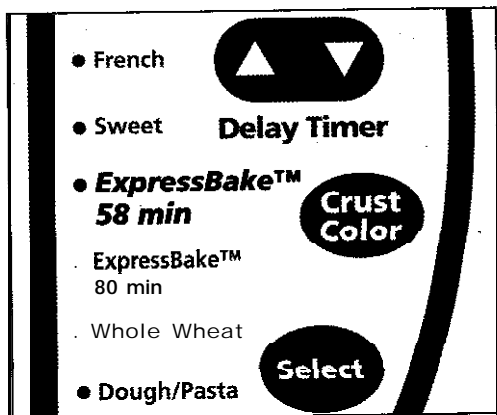
6 Before adding the yeast, use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients.

Measure (again leveling off) teaspoons
of Bread Machine yeast and carefully pour into the well
you made in the flour.

7 Carefully snap the baking pan into the breadmaker.

8

Repeatedly press the Select button until the red light appears next to the "EXPRESSBAKE" setting (58 min).



9

Press the "Start/Stop" button and your machine will start making bread.





CAUTION' Do NOT raise the lid when using the EXPRESSBAKE setting. Doing so can affect the rising of the dough. The breadmaker is very hot, right from the beginning of the cycle. Do not handle the machine while it is operating.



IMPORTANT: Do NOT press the "Start/Stop" button while the breadmaker is making bread. If you do, the machine will turn off and you will need to start over again, from scratch.

AFTER THE EXPRESSBAKE SETTING BREAD IS BAKED

 **CAUTION:** Do not put your face near the lid when you open the breadmaker. Hot steam may escape that could burn you.

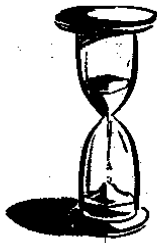
 **IMPORTANT:** The breadmaker has an automatic “keep warm” setting that will keep your bread warm for up to 1 hour. However, we recommend removing the bread from the machine right away to preserve its freshness.

- 1** Use pot holders or oven mitts to carefully lift the pan by its handle from the breadmaker.
- 2** Turn the pan upside down onto a cooling rack and gently shake it until the bread comes out. If it sticks, take a rubber spatula, (*metal can damage the pan's surface*), and carefully go around the sides of the loaf until the bread comes out.
- 3** If the kneading blade comes out with the bread, use a plastic utensil to remove it from the loaf. Remember, it will be hot!

Allow the bread to cool on the rack for 15 minutes before slicing and enjoying it.

If you wish to make another loaf of bread right away, please allow the breadmaker to cool down for 10 to 15 minutes with the cover open and the pan removed.





USING THE DELAY TIMER

You can delay the time your breadmaker starts to have fresh bread ready when you get up in the morning or when you come from work.

We recommend that before you use the Delay Timer, you try out a few recipes. Use recipes that have produced good results for you in the past.



IMPORTANT: You cannot use the Delay Timer for EXPRESSBAKE settings.
Before using the Delay Timer:

- 1 Add all of the ingredients of the recipe.
- 2 Select the correct setting for the kind of bread you are making (*French, Sweet, etc.*).
- 3 Select the crust color.

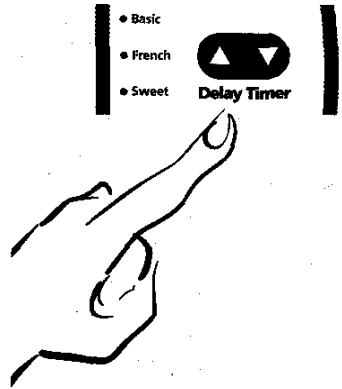


CAUTION: Do not use recipes with ingredients that can spoil like eggs or milk.

TO USE THE DELAY TIMER:

1 Figure out how many hours and minutes there are between now and when you want final, baked bread. For example, if it is 8:00 A.M. and you want bread ready for dinner at 6:00 P.M., that is 10 hours.

2 Use the "Timer Up" button to advance the time in 10 minutes increments. In our example, you will do this until the timer reads "10:00." If necessary, use the "Timer Down" button to decrease the time. *(To advance the time quickly, simply press and hold down the "Timer Up/Down" buttons.)*



* IMPORTANT: If you make a mistake or wish to start over, press and hold down the "Start/Stop" button until you hear a beep. The display will show the original setting and cycle time. The Delay Timer is canceled and you can start again.

3 When the Delay Timer is set where you want it, make sure to press the "Start/Stop" button. The colon ":" will flash and your bread will be ready when you planned.

* IMPORTANT: When using the Delay Timer during times of hot weather, you may wish to reduce the liquid in your recipe by 1 or 2 tablespoons. This is to prevent the dough from rising too much. You may also reduce the salt by $\frac{1}{8}$ or $\frac{1}{4}$ teaspoons and try cutting the amount of sugar you use by $\frac{1}{4}$ teaspoon at a time.



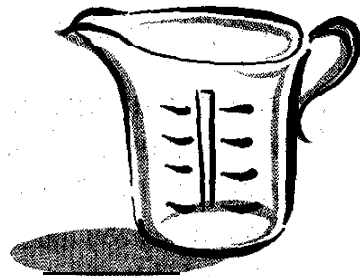
TIPS AND HINTS

Experienced cooks consider breadmaking to be as much of an art as a science. Keep in mind that some recipes may require a little experimentation before they are exactly the way you want them. Just don't give up.

Still, there are special hints to ensuring quality bread almost every time.

USE EXACT MEASUREMENTS

We've already mentioned how important it is to use exact measurements when baking bread, but it should be said again. Level off all dry ingredients and make sure that all liquid ingredients are measured in a glass cup with the markings clearly labeled on the side.



USE FRESH INGREDIENTS

You should always use fresh ingredients. The reasons are:

- **FLOUR.** If you have stored your flour for a long time, it may have become wet from absorbing moisture, or dry, depending on the area of the country in which you live. We recommend using fresh bread flour.
- **YEAST.** Fresh yeast is probably the most important ingredient in baking bread. If the yeast is not fresh, your bread may not rise. It is better to buy new yeast than to take a chance on yeast that has been stored for a long time.

You can test the freshness of your yeast. Simply fill a cup with warm water, then add and stir in 2 teaspoons of sugar.

Sprinkle a few teaspoons of yeast on the surface of the water and wait. After 15 minutes, the yeast should foam and there should be distinct odor. If neither reaction happens, the yeast is old and should be thrown away.

ADD INGREDIENTS IN ORDER

Read all recipes from top to bottom, and remember:

- FIRST, liquid ingredients
- SECOND, dry ingredients
- LAST, yeast

CHECK THE DOUGHBALL

This is a secret well known by people who make bread the old-fashioned way. While hand kneading the mixture, they adjust the consistency of the dough by adding a little flour or a little water until the doughball is just right.

Although the breadmaker kneads the dough for you, this secret is still true. Here's what you should do.

IF THE DOUGHBALL IS **Too** WET

During the second kneading cycle, check the consistency of the doughball. If the doughball appears sticky or wet, like pancake-batter, sprinkle in flour, a tablespoon at a time, until the doughball appears smooth, round and dry, and circles nicely in the pan. Sprinkle a little more flour if needed.



IF THE DOUGHBALL IS **Too** DRY

If the doughball appears flaky, or you hear your breadmaker begin to make "knocking" sounds, the dough ball is too dry. To correct this problem, simply sprinkle in water a teaspoon at a time, until the doughball appears smooth, round and dry, and circles nicely in the pan. Be careful not to add too much water.



FOR BAKING AT **HIGH** ALTITUDES

If you live above 3000 feet (1000 m), you probably already know how to adjust other recipes like cakes and muffins. Higher altitudes tend to:

- make dough rise faster
- make flour drier

To compensate for high altitude baking, we recommend the following:

IF THE DOUGH IS **Too** DRY

- increase the amount of water to the recipe, sometimes as much as 2-4 Tbsp. per cup.

IF THE BREAD **RISES TOO** HIGH

- reduce the amount of yeast: For each teaspoon of yeast, try reducing the yeast by 1/8 to 1/4 teaspoon.
- reduce the amount of sugar: For each tablespoon of sugar, reduce the amount by 1 to 2 teaspoons.



MEASUREMENT EQUIVALENCY CHART

The following chart will help you convert measurements used in the recipes.

For example: 1 tablespoon = 3 teaspoons

FLUID	OUNCE(S)	CUP(S)	TABLESPOON(S)	TEASPOON(S)
	8	1	16	48
	7	7/8	14	42
	6	3/4	12	36
	5	5/8	10	30
	4	1/2	8	24
	3	3/8	6	18
	2	1/4	4	12
	1		2	6
			1	3
			1/2	1-1/2



I

TAKING CARE OF YOUR BREAD MACHINE

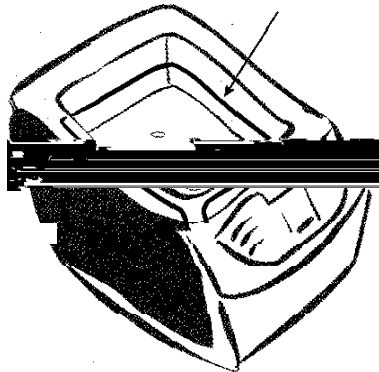


CAUTION: Do not put the breadmaker in water or in a dishwasher. Do not use benzene, scrubbing brushes, or chemical cleaners as these will damage the machine.

Use only a mild, non-abrasive cleaner to clean the breadmaker.

GENERAL CLEANING

- 1 Remove all bread crumbs by wiping them away with a slightly damp cloth.
- 2 DO NOT bend the heating element which is located on the inside of the breadmaker.



CLEANING THE BAKING PAN AND KNEADING BLADE

- 1 Wipe the baking pan and kneading blade with a damp cloth and dry completely.
- 2 DO NOT wash the pan or parts in the dishwasher. This will damage the finish of the pan and the other parts.

CARING FOR YOUR BREADMAKER

- 1 Keep your breadmaker clean at all times.



CAUTION: Do not use metal utensils with the breadmaker. This will damage the non-stick pan and other parts.

- 2 Don't worry if the color of the bread pan changes over time. The color change is a result of steam and other moisture and does not affect the machine's performance.
- 3 If you have trouble removing the kneading blade, place warm water in the bread pan for 10-15 minutes and this will loosen the blade.

STORING YOUR BREADMAKER

- 1 Make sure the machine is clean and dry before storing.
- 2 Store the breadmaker with the lid closed.
- 3 Do not place heavy objects on the lid.
- 4 Remove the kneading blade and place inside the bread pan.





TROUBLESHOOTING

If you experience difficulties when operating the breadmaker, review the troubleshooting information in this section to find a solution. If you are unable to find a solution, please call our Consumer Relations Department at 1-800-667-8623.

IF YOU HAVE A POWER OUTAGE

If the power goes out while you are using your breadmaker, the display will go blank.

- If the breadmaker is kneading the bread, you can restart the machine and continue.
- If the machine is baking bread, either finish baking the bread in an oven or start from scratch with a new loaf.

When the power comes back on, you should do the following:

- 1 Hold down the "Start/Stop" button for at least 3 seconds. If the display does not return to the time setting before the outage, unplug the breadmaker and then plug it back in.
- 2 If the machine still does not start, hold down the "Start/Stop" button a second time for 3 seconds. Continue to unplug and replug the machine and hold down the "Start/Stop" button until the display returns to the cycle time before the power outage.

Understanding Display Information

Your Sunbeam® Breadmaker is designed to give you information on temperature problems that may occur. The following chart shows you how to correct problems that may occur from time to time.

Display Problem	What to Do
The display does not light up.	Plug in the breadmaker.
0:00 (":" flashes)	There is no problem. This just means the baking cycle is over and the breadmaker is keeping your bread warm. Press the "Start/Stop" button to turn off the "keep warm" feature.
H:HH (machine beeps)	This just means that the breadmaker must cool before you bake another loaf. Press the "Start/Stop" button. Open the top of the breadmaker, remove the bread pan and let the breadmaker cool about 15 minutes before baking another loaf.
L:LL (machine beeps)	This means that the room temperature is too low (59°F/15 C or less). Press the "Start/Stop" button. Place the breadmaker in a warm room and allow it to warm up.
E:EE (machine beeps)	This means that the room temperature is too high to bake bread (86°F/30 C or more). Press the "Start/Stop" button to remove the display. Place the breadmaker in a cool location before using it.

Troubleshooting Breadmaker Problems

If the breadmaker does not function as you think it should, review the chart below for some possible solutions.

Breadmaker Problem	Solution
You see smoke or smell a burning odor from the back of the machine.	Ingredients have spilled out of the bread pan and into the machine itself. Stop the breadmaker and allow it to cool off. Clean the breadmaker before using it again. Please see "Taking Care of Your Bread Machine" on page 28.
The dough does not mix.	Make sure the baking pan and kneading blade are properly installed in the machine.

Troubleshooting Baking Problems

If your bread does not turn out the way you expected or has some characteristic you don't care for, review the chart below for some possible solutions.

Baking Problem	Solution
The sides of the bread collapse and the bottom of the bread is damp.	There are several possible solutions. The bread may have been left in the bread pan too long after baking. Remove the bread from the pan sooner and allow it to cool. Try using more flour (a teaspoon at a time), or less yeast (1/4 teaspoon at a time), or less water or liquid (a teaspoon at a time). This could also be the result of forgetting to add salt to the recipe.

Baking Problem, continued	Solution
The bread has a heavy, thick texture.	Try using less flour (a teaspoon at a time), or more yeast (1/4 teaspoon at a time). This could also be the result of using old flour or the wrong type of flour for the recipe.
The bread is not baked completely in the center.	Try using more flour (a teaspoon more at a time), or less water or liquid (a teaspoon less at a time). Do not lift the lid too often during baking.
The bread has a coarse or holey texture.	This is usually the result of forgetting to add salt to the recipe.
The bread rose too much.	Try using less yeast (1/4 teaspoon less at a time). This could also be the result of forgetting to add salt to the recipe or forgetting to put the kneading blade into the baking pan.
The bread did not rise enough.	<p>There are several possible solutions. Try using less flour (a teaspoon less at a time), more yeast (1/4 teaspoon more at a time), or less water (a teaspoon less at a time). This could also be the result of:</p> <ul style="list-style-type: none"> • forgetting to add salt to the recipe, • using old flour or the wrong kind of flour for the recipe, • using old yeast, • or not using hot water (except otherwise noted in the recipes and for EXPRESSBAKE™ setting recipes).

Baking Problem, continued	Solution
The bread has a floured top.	This is usually a result of using too much flour or not enough water. Try using less flour (a teaspoon less at a time), or try using more yeast (1/4 teaspoon less at a time).
The bread is too brown.	This is usually the result of adding too much sugar to the recipe. Try using less sugar (1 Tbsp. at a time). You can also try selecting a lighter crust color selection.
The bread is not brown enough. Note:Try to select a darker crust	This is usually the result of repeatedly lifting the lid of the bread machine or leaving the lid open while the bread is baking. Be sure the lid is shut while the breadmaker is in operation.





RECIPES

BASIC SETTING RECIPES

BASIC BREAD MACHINE STAGES

For the basic cycle you can expect the following things to happen as the timer counts down to zero.

- At 3:00 The dough is kneaded for the first time. (10 *minutes*)
- At 2:50 The dough begins to rise. (20 *minutes*)
- At 2:30 The dough is kneaded for the second time. (75 *minutes*)
- At 2:15 The dough continues to rise. (20 *minutes*)
- At 1:55 The dough is "punched down." (30 *seconds*)
- At 1:55 The dough rises for the final time. (55 *minutes*)
- At 1:00 The bread begins to bake. (60 *minutes*)
- At 0:00 The bread is finished.

DELUXE WHITE BREAD

*(TIMER OPTIONAL)***2 LB. LOAF**

1-1/3 cups

2 Tbsp.

2 tsp.

4 cups

2 Tbsp.

2 tsp.

2 tsp.

INGREDIENTS

Water

Butter or margarine

Salt

All-purpose/Bread Machine flour

Skim milk powder

S u g a r

Quick-rise yeast

1.5 LB. LOAF

1 cup + 2 Tbsp.

1-1/2 Tbsp.

1-1/2 tsp.

3 cups

1-1/2 Tbsp.

2 tsp.

1-1/2 tsp.

INGREDIENTS

Water

Butter or margarine

Salt

All-purpose/Bread Machine flour

Skim milk powder

S u g a r

Quick-rise yeast

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Snap the baking pan into the breadmaker and close the lid.
5. Press "Select" button to choose the Basic setting.
6. Press the "Crust Color" button to choose light, medium or dark crust.
7. Press the "Start/Stop" button.

COUNTRY WHITE BREAD

(NOT FOR TIMER)

2 LB. LOAF

1-1/4 cups

1 -1/2 tsp.

1

1 1/2 Tbsp.

4 cups

1 Tbsp.

1 tsp.

INGREDIENTS

Water

Salt

Large egg

Butter or margarine

All-purpose/Bread Machine flour

Sugar

Quick-rise yeast

1.5 LB. LOAF

3/4 cup + 3 Tbsp.

1 tsp.

1

1 Tbsp.

3 cups

2 tsp.

1 tsp.

INGREDIENTS

Water

Salt

Large egg

Butter or margarine

All-purpose/Bread Machine flour

Sugar

Quick-rise yeast

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (**hole**) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Snap the baking pan into the breadmaker and close the lid.
5. Press "Select" button to choose the Basic setting.
6. Press the "Crust Color" button to choose light, medium or dark crust.
7. Press the "Start/Stop" button.

HEARTY GARLIC BREAD

(TIMER OPTIONAL)

2-LB. LOAF

1-1/2 cups t	1 Tbsp.	Water
3	Tbsp.	Butter or margarine
1-1/2	tsp.	Salt
3	cups	All-purpose/Bread Machine flour
1	cup	Instant potato flakes
1	-1/2 Tbsp.	Sugar
2	tsp.	Dried dillweed or chives (optional)
1	- 2	Crushed garlic cloves
1-1/2	tsp.	Quick-rise yeast

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (*hole*) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Snap the baking pan into the breadmaker and close the lid.
5. Press "Select" button to choose the Basic setting.
6. Press the "Crust Color" button to choose light, medium or dark crust.
7. Press the "Start/Stop" button.

VARIATION: Chunky Cheese; At the Fruit/Nut signal add 3/4 cup cold cubed Cheddar cheese.

BASIC SETTING

HERB BREAD (TIMER OPTIONAL)

2-LB. LOAF

1-1/4 cups	Water
1-1/2 Tbsp.	Butter or margarine
1-1/2 tsp.	Salt
3-1/2 cups	All-purpose/Bread Machine flour
2 Tbsp.	Skim milk powder
1 -1/2 tsp.	Sugar
1/2 tsp.	Italian seasoning
1/2 tsp.	Dried parsley (optional)
1-1/2 tsp.	Caraway seeds (optional)
1-1/2 tsp.	Quick-rise yeast

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (ho/e) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Snap the baking pan into the breadmaker and close the lid.
5. Press "Select" button to choose the Basic setting.
6. Press the "Crust Color" button to choose light, medium or dark crust.
7. Press the "Start/Stop" button.

ONION AND CHEESE BREAD

*(NOT FOR TIMER)**2-LB.* LOAF

1-1/3 cups	Water
1 tsp.	Salt
4 cups	All-purpose/Bread Machine flour
1/4 cup	Grated Parmesan cheese
2 tsp.	Sugar
1 Tbsp.	Dried onion flakes
2 tsp.	Quick-rise yeast

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (**except yeast**) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Snap the baking pan into the breadmaker and close the lid.
5. Press "Select" button to choose the Basic setting.
6. Press the "Crust Color" button to choose light, medium or dark crust.
7. Press the "Start/Stop" button.

YOGURT BREAD

(NOT FOR TIMER)

1.5-LB. LOAF

1/2 cup + 3 Tbsp.	Water
1/2 cup	Yogurt
1-1/2 Tbsp.	Butter or margarine
1-1/2 tsp.	Salt
3 cups	All-purpose/Bread Machine flour
1 -1/2 Tbsp.	Skim milk powder
3 Tbsp.	Sesame seeds (optional)
1-1/2 tsp.	Quick-rise yeast

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (**hole**) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Snap the baking pan into the breadmaker and close the lid.
5. Press "Select" button to choose the Basic setting.
6. Press the "Crust Color" button to choose light, medium or dark crust.
7. Press the "Start/Stop" button.

LIGHT RYE BREAD

(TIMER OPTIONAL)

2-LB. LOAF

1-1/4 cups + 2 Tbsp.	Water
1 -1/2 tsp.	Salt
1 -1/2 Tbsp.	Vegetable oil
2 Tbsp.	Packed brown sugar
3 cups	All-purpose/Bread Machine flour
1 cup	Rye flour
1 tsp.	Quick-rise yeast

Measure and add liquid ingredients to the bread pan.

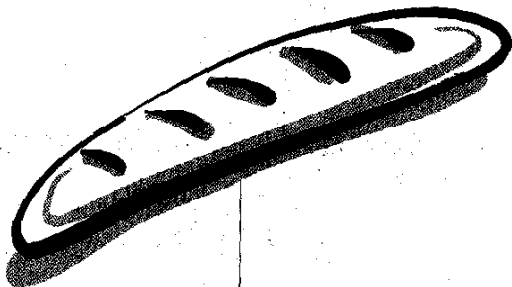
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (*ho/e*) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Snap the baking pan into the breadmaker and close the lid.
5. Press "Select" button to choose the Basic setting.
6. Press the "Crust Color" button to choose light, medium or dark crust.
7. Press the "Start/Stop" button.

BRAN AND, SUNFLOWER SEED BREAD

*(TIMER OPTIONAL)***2-LB. LOAF**

1-1/4 cups	Water
1-1/2 Tbsp.	Butter or margarine
1-1/2 tsp.	Salt
2-1/2 cups	All-purpose/Bread Machine flour
1/4 cup	Whole wheat flour
1/4 cup	Natural bran
3 cups	All-purpose/Bread Machine flour
2 Tbsp.	Sugar
1 Tbsp.	Skim milk powder
1-1/2 tsp.	Quick-rise yeast
1/4 cup	Sunflower seeds

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except **yeast**) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Snap the baking pan into the breadmaker and close the lid.
5. Press "Select" button to choose the Basic setting.
6. Press the "Crust Color" button to choose light, medium or dark crust.
7. Press the "Start/Stop" button.



FRENCH SETTING RECIPES

FRENCH BREAD MACHINE SETTINGS

For the French bread cycle you can expect the following things to happen as the timer counts down to zero. To begin:

The dough is kneaded for the first time. (18 minutes)

At 3:32 -The dough begins to rise. (40 *minutes*)

At 2:52 - The dough is kneaded for the second time. (22 *minutes*)

At 2:30 - The dough continues to rise. (20 *minutes*)

At 2:10 - The dough is "punched down." (30 seconds)

At 2:10 - The dough rises for the final time. (65 *minutes*)

At 1:05 - The bread begins to bake. (65 *minutes*)

At 0:00 - The bread is finished.

FRENCH SETTING

ITALIAN BREAD (TIMER OPTIONAL)

2 Le. LOAF
1-1/4 cups + 2 Tbsp.
2 Tbsp.
1 -1/2 tsp.
4 cups
1/3 cup
1 Tbsp.
1-1/2 Tbsp.
1-1/4 tsp.
3/4 tsp.
1-1/4 tsp.

1.5 LB. LOAF
1 cup
1-1/2 Tbsp.
1 tsp.
3 cups
1/4 cup
2 tsp.
2 tsp.
1 Tbsp.
1 tsp.
1/2 tsp.
1 tsp.

INGREDIENTS

Water
Butter or margarine
Salt
All-purpose/Bread Machine **flour**
Parmesan cheese, grated
Onion flakes, dried
Parsley, dried (optional)
Basil, dried or Italian seasoning
Garlic powder
Quick-rise yeast

INGREDIENTS

Water
Butter or margarine
Salt
All-purpose/Bread Machine **flour**
Parmesan cheese, grated
Sugar
Onion flakes, dried
Parsley, dried (*optional*)
Basil, dried or Italian seasoning
Garlic powder
Quick-rise yeast

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (*except yeast*) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Snap the baking pan into the breadmaker and close the lid.
5. Press "Select" button to choose the French setting.
6. Press the "Crust Color" button to choose light, medium or dark crust.
7. Press the "Start/Stop" button.

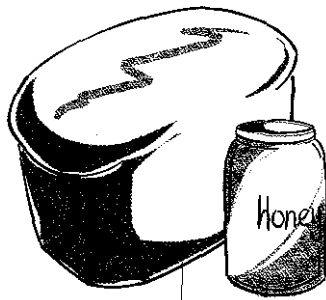
FRENCH BREAD

(TIMER OPTIONAL)

2 LB. LOAF	INGREDIENTS
1-1/3 cups	Water
1-1/2 tsp.	Salt
1-1/2 Tbsp.	Vegetable oil
4 cups	All-purpose/Bread Machine flour
1 Tbsp.	Sugar
1 tsp.	Quick-rise yeast

1.5 LB. LOAF	INGREDIENTS
1 cup t 2 Tbsp.	Water
1-1/4 tsp.	Salt
1 Tbsp.	Vegetable oil
3 cups	All-purpose/Bread Machine
2 tsp.	Sugar
1 tsp.	Quick-rise yeast

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (**hole**) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Snap the baking pan into the breadmaker and close the lid.
5. Press "Select" button to choose the French setting.
6. Press the "Crust Color" button to choose light, medium or dark crust.
7. Press the "Start/Stop" button.



SWEET SETTING RECIPES

SWEET BREAD MACHINE STAGES

For the sweet bread cycle you can expect the following things to happen as the timer counts down to zero:

At 2:50 - The dough is kneaded for the first time. (10 *minutes*)

At 2:40 - The dough begins to rise. (5 *minutes*)

At 2:35 - The dough is kneaded for the second time. (20 *minutes*)

At 2:15 - The dough continues to rise. (30 *minutes*)

At 1:45 - The dough is "punched down." (30 seconds)

At 1:45 - The dough rises for the final time. (55 *minutes*)

At 0:50 - The bread begins to bake. (50 *minutes*)

At 0:00 - The bread is finished.

COTTAGE CHEESE AND CHIVE BREAD

(NOT FOR TIMER)

2-LB. LOAF

1/2 cup	Water
1 cup	Cottage cheese
1	Large egg
1-1/2 tsp.	Salt
2 Tbsp.	Butter or margarine
3-3/4 cups	All-purpose/Bread Machine flour
2-1/2 Tbsp.	Skim milk powder
3 Tbsp.	Dried chives
1-1/4 tsp.	Quick-rise yeast

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (*except yeast*) to the bread pan.
3. Use your finger to form a well (*ho/e*) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Snap the baking pan into the breadmaker and close the lid.
5. Press "Select" button to choose the Sweet setting.
6. Press the "Crust Color" button to choose light, medium or
7. Press the "Start/Stop" button.

CINNAMON FRUIT LOAF
(TIMER OPTIONAL)

2-LB. LOAF

1-1/4 cups	Water
1-1/2 Tbsp.	Butter or margarine
1-1/2 tsp.	Salt
3-1/2 cups	All-purpose/Bread Machine flour
1/2 cup	Natural bran
2 Tbsp.	Brown sugar
1 Tbsp.	Skim milk powder
2 tsp.	Ground cinnamon
1 tsp.	Pumpkin pie spice*
1-1/2 tsp.	Quick-rise yeast
1/4 cup	Chopped, dried apricots
1/4 cup	Raisins

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (**hole**) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Snap the baking pan into the breadmaker and close the lid.
5. Press "Select" button to choose the Sweet setting.
6. Press the "Crust Color" button to choose light, medium or dark crust.
7. Press the "Start/Stop" button.

When the bread machine beeps during the kneading cycle, raise the lid and sprinkle the fruit in, a little at a time, until the fruit is kneaded with the dough.

*Substitute 1/2 tsp. nutmeg and 1/4 tsp. each nutmeg and ginger for pumpkin pie spice
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APPLE WALNUT BREAD

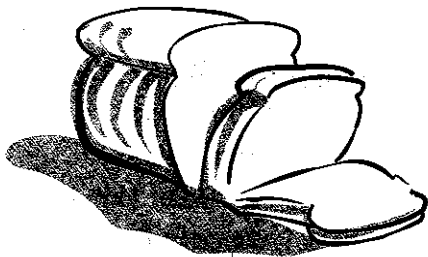
(NOT FOR TIMER)

2-LB. LOAF

3/4 cup	Unsweetened applesauce
1/2 cup t 1 Tbsp.	Apple juice
1 tsp.	Salt
3 Tbsp.	Butter or margarine
1	Large egg
4 cups	All-purpose/Bread Machine flour
1/4 cup	Packed brown sugar
1 -1/4 tsp.	Cinnamon
1/2 tsp.	Baking soda
1 tsp.	Quick-rise yeast
1/2 cup	Chopped walnuts

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (*except yeast*) to the bread pan.
3. Use your finger to form a well (*hole*) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Snap the baking pan into the breadmaker and close the lid.
5. Press "Select" button to choose the Sweet setting.
6. Press the "Crust Color" button to choose light, medium or dark crust.
7. Press the "Start/Stop" button.

When the bread machine beeps during the kneading cycle, raise the lid and sprinkle the nuts in, a little at a time, until they are kneaded with the dough.



EXPRESSBAKE SETTING RECIPES

EXPRESSBAKE SETTING RECIPES (58 MINUTES)

For the 58 minute EXPRESSBAKE cycle you can expect the following things to happen as the timer counts down to zero:

At 0:58 - The dough is kneaded. (10 minutes)

At 0:48 - The dough begins to rise. (13 minutes)

At 0:35 - The dough begins to bake. (35 minutes)

At 0:00 - The bread is finished.

EXPRESSBAKE SETTING RECIPES (80 MINUTES)

For the 80 minute EXPRESSBAKE cycle you can expect the following things to happen as the timer counts down to zero:

At 1:20 - The dough is kneaded. (20 minutes)

At 1:00 - The dough begins to rise. (18 minutes)

At 0:42 - The bread begins to bake. (42 minutes)

At 0:00 - The bread is finished.

IMPORTANT: You CANNOT use the Delay Timer for EXPRESSBAKE breads.
You CANNOT change the crust color.

TRADITIONAL WHITE BREAD

(NOT FOR TIMER)

2 LB. LOAF

1 cup + 2 Tbsp.

1

2 Tbsp.

1 -1/2 tsp.

2 Tbsp.

2 Tbsp.

4 cups

4-1/2 tsp.

(Use EXPRESSBAKE Setting 58 Min or 80 Min)

1.5 LB. LOAF

3/4 cup + 2 Tbsp.

1

2 Tbsp.

1 tsp.

2 Tbsp.

2 Tbsp.

3 cups

4-1/2 tsp.

(Use EXPRESSBAKE Setting 58 Min)

INGREDIENTS

Hot water 115-125°F (46-68°C)

Large Egg

Butter or margarine

Salt

Sugar

Skim milk powder

All-purpose/Bread Machine flour

Quick-rise yeast

INGREDIENTS

Hot water 115-125°F (46-68°C)

Egg

Butter or margarine

Salt

Sugar

Skim milk powder

All-purpose/Bread Machine flour

Quick-rise yeast

 **IMPORTANT:** Carefully measure the hot water and make sure it is between **115°** and 125°F or 45° and 68°C by using a cooking thermometer.

NOTE: Egg has been added to the EXPRESSBAKE setting recipes to give a better volume, but if you prefer, you may substitute **1/2 cup** water for 1 egg.

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (*except yeast*) to the bread pan.
3. Use your finger to form a well (*hole*) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Snap the baking pan into the breadmaker and close the lid.
5. Press "Select" button to choose the EXPRESSBAKE setting 58 or 80 min.
6. Press the Start/Stop button.

FRENCH BREAD

(NOT FOR TIMER)

2 LB. LOAF

1 cup + 2 Tbsp.

1

2 Tbsp.

1 tsp.

1-1/2 Tbsp.

4 cups

4 tsp.

*(Use EXPRESSBAKE Setting 58 Min or 80 Min)***INGREDIENTS**

Hot water 115-125°F (46-68°C)

Large Egg

Butter or margarine

Salt

Sugar

All-purpose/Bread Machine flour

Quick-rise yeast



IMPORTANT: Carefully measure the hot water and make sure it is between 115° and 125°F or 45° and 68°C by using a cooking thermometer.

NOTE: Egg has been added to the EXPRESSBAKE setting recipes to give a better volume, but if you prefer, you may substitute 1/2 cup water for 1 egg.

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (**hole**) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Snap the baking pan into the breadmaker and close the lid.
5. Press "Select" button to choose the EXPRESSBAKE setting 58 or 80 min.
6. Press the "Start/Stop" button.

HERBED GARLIC BREAD

(NOT FOR TIMER)

2 LB. LOAF	INGREDIENTS
1 cup + 2 Tbsp.	Hot water 115-125°F (46-68°C)
1	Egg
2 Tbsp.	Butter or margarine
1 tsp.	Salt
2 Tbsp.	Sugar
4 cups	All-purpose/Bread Machine flour
2 tsp.	Dried dillweed, Italian seasoning, parsley or chives
1 -1/2 tsp.	Minced garlic or 1 tsp. garlic powder
4 tsp.	Quick-rise yeast
<i>(Use EXPRESSBAKE Setting 58 Min or 80 Min)</i>	

 **IMPORTANT:** Carefully measure the hot water and make sure it is between 115° and 125°F or 45 and 68°C by using a cooking thermometer.

NOTE: Egg has been added to the EXPRESSBAKE setting recipes to give a better volume, but if you prefer, you may substitute 1/2 cup water for 1 egg.

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (**except yeast**) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Snap the baking pan into the breadmaker and close the lid.
5. Press "Select" button to choose the EXPRESSBAKE setting 58 or 80 min.
6. Press the "Start/Stop" button.

CINNAMON RAISIN BREAD

(NOT FOR TIMER)

2 Le. LOAF	INGREDIENTS
1 cup + 2 Tbsp.	Hot water 115-125°F (46-68°C)
1	Egg
2 Tbsp.	Butter or margarine
1-1/4 tsp.	Salt
3 Tbsp.	Sugar
2 Tbsp.	Skim milk powder
4 cups	All-purpose/Bread Machine flour
2 tsp.	Ground cinnamon
1/2 cup	Each Raisins and chopped nuts*
4 tsp.	Quick-rise yeast

(Use EXPRESSBAKE™ Setting 58 Min or 80 Mn)

1.5 Le. LOAF	INGREDIENTS
3/4 cup + 2 Tbsp.	Hot water 115-125°F (46-68°C)
1	Egg
1-1/2 Tbsp.	Butter or margarine
1 tsp.	Salt
2 Tbsp.	Sugar
1-1/2 Tbsp.	Skim milk powder
3 cups	All-purpose/Bread Machine flour
1-1/2 tsp.	Ground cinnamon
1/3 cup	Each Raisins and chopped nuts*
4 tsp.	Quick-rise yeast

(Use EXPRESSBAKE™ Setting 58 Mn)

IMPORTANT: Carefully measure the hot water and make sure it is between 115 and 125°F or 45 and 68°C by using a cooking thermometer.

NOTE: Egg has been added to the EXPRESSBAKE setting recipes to give a better volume, but if you prefer, you may substitute 1/2 cup water for 1 egg.

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (**except yeast**) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients, Measure the yeast and carefully pour it into the well.
4. Snap the baking pan into the breadmaker and close the lid.
5. Press "Select" button to choose the EXPRESSBAKE setting 58 or 80 min.
6. Press the "Start/Stop" button.

* *There is no raisin nut beep, so add these ingredients with the flour.*

50% WHOLE WHEAT BREAD

(N)ING (R)(DT)(R)(NTT)HOLD Water 12.°FE

HONEY WHEAT BREAD

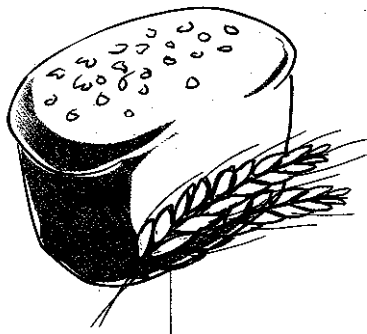
(Not FOR TIMER)

1.5 LB. LOAF	INGREDIENTS
3/4 cup + 2 Tbsp.	Hot water 115-125°F (46-68°C)
1	Large egg
1-1/2 Tbsp.	Vegetable oil
1 tsp.	Salt
2 Tbsp.	Honey
2-1/2 cups	All-purpose/Bread Machine flour
1/2 cup	Whole wheat flour
4 tsp.	Quick-rise yeast
<i>(Use EXPRESSBAKE Setting 58 Min)</i>	

 **IMPORTANT:** Carefully measure the hot water and make sure it is between **115° and 125°F** or **45 and 68°C** by using a cooking thermometer.

NOTE: Egg has been added to the **EXPRESSBAKE™** setting recipes to give a better volume, but if you prefer, you may substitute 1/2 cup water for 1 egg.

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (*ho/e*) in the flour where you will pour the yeast. Yeast must **NEVER** come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Snap the baking pan into the breadmaker and close the lid.
5. Press "Select" button to choose the **EXPRESSBAKE** setting 58 min.
6. Press the "Start/Stop" button.



WHOLE WHEAT SETTING RECIPES

WHOLE WHEAT BREAD MACHINE SETTINGS

For the whole wheat bread cycle you can expect the following things to happen as the timer counts down to zero:

At 3:40 - The dough is kneaded for the first time. (*10 minutes*)

At 3:30 - The dough begins to rise. (*25 minutes*)

At 3:05 - The dough is kneaded for the second time. (*20 minutes*)

At 2:45 - The dough continues to rise. (*30 minutes*)

At 2:15 - The dough rises for the final time. (*70 minutes*)

At 1:05 - The bread begins to bake. (*65 minutes*)

At 0:00 - The bread is finished.

50% WHOLE WHEAT BREAD
(TIMER OPTIONAL)

2 LB. LOAF	INGREDIENTS
1 -1/2 cups	Water
2 Tbsp.	Butter or margarine
2 tsp.	Salt
2 cups	Whole wheat flour
2 cups	All-purpose/Bread Machine flour
3 Tbsp.	Skim milk powder
1/3 cup	Packed brown sugar
2 tsp.	Quick-rise yeast

1.5 LB. LOAF	INGREDIENTS
1 cup + 2 Tbsp.	Water
1-1/2 Tbsp.	Butter or margarine
1-1/2 tsp.	Salt
1-1/2 cups	Whole wheat flour
1-1/2 cups	All-purpose/Bread Machine flour
2 Tbsp.	Skim milk powder
1/4 cup	Packed brown sugar
1-1/2 tsp.	Quick-rise yeast

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (*except yeast*) to the bread pan.
3. Use your finger to form a well (*ho/e*) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Snap the baking pan into the breadmaker and close the lid.
5. Press "Select" button to choose the Whole Wheat setting.
6. Press the "Crust Color" button to choose light, medium or dark crust.
7. Press the "Start/Stop" button.

100% WHOLE WHEAT BREAD

(TIMER OPTIONAL)

2 LB. LOAF

1 -1/2 cups
 2 Tbsp.
 2 tsp.
 4 cups
 4 tsp.
 3 Tbsp.
 1/3 cup
 2 tsp.

INGREDIENTS

Water
 Butter or margarine
 Salt
 Whole wheat flour
 Gluten flour
 Skim milk powder
 Packed brown sugar
 Quick-rise yeast

1.5 LB. LOAF

1-1/4 cup
 1-1/2 Tbsp.
 1-1/2 tsp.
 3 cups
 1 Tbsp.
 2 Tbsp.
 1/4 cup
 1 -1/2 tsp.

INGREDIENTS

Water
 Butter or margarine
 Salt
 Whole wheat flour
 Gluten flour
 Skim milk powder
 Packed brown sugar
 Quick-rise yeast

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (**except yeast**) to the bread pan.
3. Use your finger to form a well (**hole**) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Snap the baking pan into the breadmaker and close the lid.
5. Press "Select" button to choose the Whole Wheat setting.
6. Press the "Crust Color" button to choose light, medium or dark crust.
7. Press the "Start/Stop" button.

MULTI-GRAIN BREAD**OPTIONAL)**

2 LB. LOAF	INGREDIENTS
1 cup + 2 Tbsp.	Water
1 -1/2 Tbsp.	Butter or margarine
1-1/2 tsp.	Salt
3 Tbsp.	Liquid honey
1 -1/2 cups	All-purpose/Bread Machine flour
1-1/2 cups	Whole wheat flour
3/4 cup	7 - 12 Grain cereal*
1-1/2 tsp.	Quick-rise yeast

1.5 LB. LOAF	INGREDIENTS
3/4 cup + 2 Tbsp.	Water
1 Tbsp.	Butter or margarine
1 tsp.	Salt
2 Tbsp.	Liquid honey
1 cup	All-purpose/Bread Machine flour
1 cup	Whole wheat flour
3/4 cup	7 - 12 Grain cereal*
1-1/4 tsp.	Quick-rise yeast

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Snap the baking pan into the breadmaker and close the lid.
5. Press "Select" button to choose the Whole Wheat setting.
6. Press the "Crust Color" button to choose light, medium or dark crust.
7. Press the "Start/Stop" button.

*This is a mixture of cracked wheat, cracked rye, barley grits, millet, cornmeal, soy grits, flax seeds and, tricale or use Red River cereal.

PUMPERNICKEL BREAD

(TIMER OPTIONAL)

2 LB. LOAF

1 -1/4 cups

1/3 cup

2 Tbsp.

1 tsp.

1 tsp.

1-1/2 Tbsp.

2 cups

1 cup

1 cup

2 Tbsp.

2 tsp.

1.5 LB. LOAF

1 cup

1/4 cup

2 Tbsp.

1 tsp.

1 tsp.

1-1/2 Tbsp.

1-1/2 cups

3/4 cup

cup

1 Tbsp.

1-1/2 tsp.

INGREDIENTS

Water

Molasses

Butter or margarine

Salt

Instant coffee

Cocoa powder

All-purpose/Bread Machine flour

Whole wheat flour

Rye flour

Caraway seeds (optional)

Quick-rise yeast

INGREDIENTS

Water

Molasses

Butter or margarine

Salt

instant coffee

Cocoa powder

All-purpose/Bread Machine flour

Whole wheat flour

Rye flour

Caraway seeds (optional)

Quick-rise yeast

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (*hole*) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Snap the baking pan into the breadmaker and close the lid.
5. Press "Select" button to choose the Whole Wheat setting.
6. Press the "Crust Color" button to choose light, medium or dark crust.
7. Press the "Start/Stop" button.

DELI RYE BREAD (~~NOT FOR~~ **TIMER**)

2-LB. LOAF

1 cup	Buttermilk
2 Tbsp.	Water
1-1/4 tsp.	Salt
1	Large egg
1 Tbsp.	Vegetable oil
2 Tbsp.	Molasses
2 cups	All-purpose/Bread Machine flour
1 -1/2 cups	Rye flour
1 -1/2 tsp.	Gluten flour
1/4 tsp.	Baking soda
1 -1/2 tsp.	Quick-rise yeast

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (*except yeast*) to the bread pan.
3. Use your finger to form a well (*ho/e*) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients, Measure the yeast and carefully pour it into the well.
4. Snap the baking pan into the breadmaker and close the lid.
5. Press "Select" button to choose the Whole Wheat setting.
6. Press the "Crust Color" button to choose light, medium or dark crust.
7. Press the "Start/Stop" button.

MUSTARD RYE BREAD

(TIMER OPTIONAL)

2-LB. LOAF

1 cup + 2 Tbsp.	Water
1-1/2 Tbsp.	Vegetable oil
1-1/2 tsp.	Salt
1/4 cup	Dijon mustard
2 cups	All-purpose/Bread Machine flour
1-1/2 cups	Rye flour
1-1/2 tsp.	Gluten flour
1 Tbsp.	Brown sugar
2 tsp.	Caraway or dill seeds (<i>optional</i>)
1/4 cup	Dried onion flakes (<i>optional</i>)
1-1/2 tsp.	Quick-rise yeast

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Snap the baking pan into the breadmaker and close the lid.
5. Press "Select" button to choose the Whole Wheat setting.
6. Press the "Crust Color" button to choose light, medium or dark crust.
7. Press the "Start/Stop" button.

GLUTEN-FREE BREADS

The consistency of dough for gluten free breads is similar to that of quick breads. A finished loaf will be flat across the top and the texture will be a little coarse. This is normal and does not alter the flavour.

GLUTEN-FREE WHITE BREAD

(NOT FOR TIMER)

1.5-LB. LOAF

3	Large eggs
1-2/3 cups	Water
3Tbsp.	Vegetable oil
1 tsp.	White or cider vinegar
2-1/4 tsp.	Active dry yeast
3-1/4 cups	White rice flour
2-1/2 tsp.	Xanthan gum

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GLUTEN-FREE CHEDDAR CHEESE BREAD

[NOT FOR TIMER]

1.5-LB. LOAF

3	Large eggs
1-3/4 cups	Water
2 Tbsp.	Vegetable oil
2 cups	White rice flour
1 cup	Brown rice flour
2-1/2 tsp.	Active dry yeast
1/4 cup	Skim milk powder
2 Tbsp.	Sugar
1 Tbsp.	Dried onion flakes
1 Tbsp.	Poppy seeds (optional)
3-1/2 tsp.	Xanthan gum
1-1/2 tsp.	Celery seeds (optional)
1 -1/2 tsp.	Dried dillweed (<i>optional</i>)
1 tsp.	Salt
1-1/2 cups	Shredded old Cheddar cheese

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (*except* yeast) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Snap the baking pan into the breadmaker and close the lid.
5. Press "Select" button to choose the Whole Wheat setting.
6. Press the "Crust Color" button to choose light, medium or dark crust.
7. Press the "Start/Stop" button.

When the bread machine beeps during the kneading cycle, raise the lid and sprinkle in the Cheddar cheese, until it is kneaded with the dough.

GLUTEN-FREE CINNAMON RAISIN BREAD

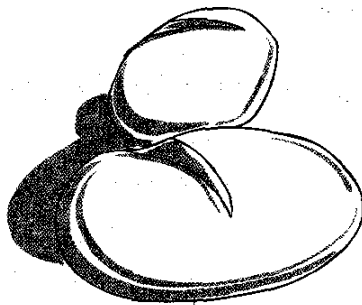
(NOT FOR TIMER)

1.5-LB. LOAF

3	Large eggs
1-3/4 cups	Water
3 Tbsp.	Vegetable oil
1 tsp.	White or cider vinegar
2 cups	White rice flour
2/3 cup	Potato starch
1/3 cup	Tapioca flour
2-1/4 tsp.	Active dry yeast
2-1/2 tsp.	Xanthan gum
1 -1/2 tsp.	Salt
3 Tbsp.	Sugar
2 tsp.	Ground cinnamon
1/2 cup	Raisins

1. Measure and add liquid ingredients to the bread pan.
2. Measure and add dry ingredients (except yeast) to the bread pan.
3. Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Measure the yeast and carefully pour it into the well.
4. Snap the baking pan into the breadmaker and close the lid.
5. Press "Select" button to choose the Whole Wheat setting.
6. Press the "Crust Color" button to choose light, medium or dark crust.
7. Press the "Start/Stop" button.

When the bread machine beeps during the kneading cycle, raise the lid and sprinkle the raisins in, a little at a time, until they are kneaded with the dough.



DOUGH/PASTA **SETTING** RECIPES

, DOUGH MACHINE STAGES

For the dough cycle you can expect the following things to happen as the timer counts down to zero:

At 1:30 - The dough is kneaded for the first time. (20 minutes)

At 1:10 - The dough continues to rise. (20 *minutes*)

At 0:50 - The dough is "punched down." (30 *seconds*)

At 0:50 - The dough rises for the final time. (50 *minutes*)

At 0:00 - The dough is finished.

DOUGH INSTRUCTIONS

1. Put ingredients in bread pan and put the bread pan into the breadmaker.
2. Press the Select button to reach the dough setting.
3. Press "Start/Stop." The display will begin counting down the time on the Dough/Pasta setting. When dough is ready, the unit will signal and the display will read, "0:00."
4. Press "Start/Stop," holding it down until you hear a beep and the display clears.
5. To remove the bread pan, grasp the handle firmly and lift the pan out.

NOTE: The pan does not get hot when using the dough setting.

PREPARING DOUGH FOR BAKING

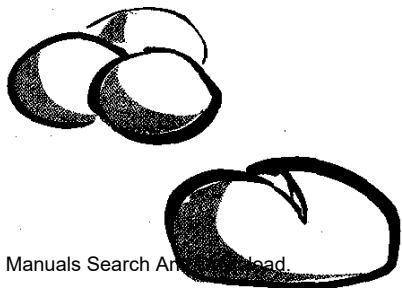
1. Lightly sprinkle all-purpose flour onto a pastry mat or board. Using a rubber spatula or wooden spoon, remove dough from the bread pan and place on lightly floured surface. Knead by hand 2 or 3 times to release the air. If the dough is easy to handle without flour, shape on a lightly oiled, clean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

VARIATIONS FOR SHAPING DOUGH

EASY DINNER ROLLS

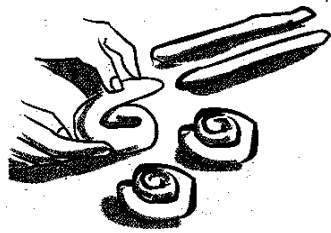
Divide dough into 12 equal pieces, shape into balls and place in greased muffin cups. Cover, let rise and bake as directed.

MAKES 12 ROLLS



SWIRLS

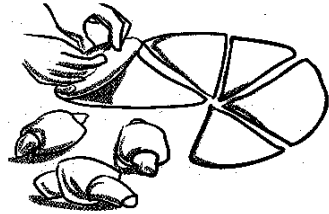
Lightly grease baking sheet. Divide dough into 10 equal pieces. On a lightly floured surface, using your hand, roll each piece into a pencil-like strand about 10 inches long. Beginning at one end of the strand, continue wrapping each piece around the center to form a swirl. Place rolls 2 to 3 inches apart on prepared baking sheet. Cover, let rise and bake as directed.



MAKES 10 SWIRLS

BUTTERHORNS

Lightly grease baking sheet and set aside. On a lightly floured surface, roll dough into a circle. Brush dough with melted butter. Cut into 12 wedges. To shape rolls, begin at wide end of wedge and roll towards the point. Place rolls point side down, 2 to 3 inches apart, on prepared baking sheet. Cover, let rise and bake as directed.



MAKES 12 HORNS

RISING

To Reduce Rising Time of Dough

Preheat conventional oven to 200°F or 80°C for 5 minutes, then turn off oven. Shape dough, place on baking pan as directed and cover with a clean kitchen towel. Place dough in oven until doubled in size. This will reduce rising time by about one half.

Recipes using whole grain or unrefined flours contain less gluten and may not rise as much as those using white bread flour. As a result, these heavier breads may fall slightly in the center. This is normal and will not affect the taste of the bread. Wheat gluten can also be added to improve the shape and volume of bread made with low gluten flours.

STORING

Keeping Your Bread Fresh

There are no preservatives in your homemade bread, so store cooled loaf in a lightly sealed plastic bag. If desired, enclose a stalk of celery in the bag to keep bread fresh longer. Do not store in the refrigerator as this causes bread to dry out faster.

DOUGH SETTING

WHITE ROLLS (TIMER OPTIONAL)

3/4 cup
1
3 Tbsp.
1 tsp.
3 cups
2 Tbsp.

Water
Large egg
Butter or margarine
Salt
All-purpose/Bread Machine flour
Milk powder

Quick-rise yeast

1. Measure all ingredients into bread pan.
2. Select Dough setting.
3. Press "Start/Stop."
4. When unit signals and display reads, "0:00," press "Start/Stop" and **remove dough**.
5. Shape as desired (see **VARIATIONS FOR SHAPING DOUGH, PAGE 69**).
6. Bake at 350°F for 25 to 30 minutes. **MAKES 12 ROLLS**

HONEY AND WHEAT ROLLS (TIMER OPTIONAL)

1 cup
1 tsp.
1/4 cup
1
2 cups
1-1/4 cups
1 tsp.

Water
Salt
Honey
Large egg
All-purpose/Bread Machine flour
Whole wheat flour
Quick-rise yeast

1. Measure all ingredients into bread pan.
2. Select Dough setting.
3. Press "Start/Stop."
4. **When unit signals and** display reads, "0:00," press "Start/Stop" and **remove dough**.
5. Shape as desired (see **VARIATIONS FOR SHAPING DOUGH, PAGE 69**).
6. Bake at 350°F for 25 to 30 minutes. **MAKES 12 ROLLS**

WHOLE WHEAT ROLLS*(TIMER OPTIONAL)*

3/4 cup + 2 Tbsp.	Water
1	Large egg
3 Tbsp.	Butter or margarine
1 tsp.	Salt
2-1/4 cups	All-purpose/Bread Machine flour
1 cup	Whole wheat flour
2 tsp.	Sugar
2 tsp.	Quick-rise yeast

1. Measure all ingredients into bread pan.
2. Select Dough setting.
3. Press "Start/Stop."
4. When unit signals and display reads, "0:00," press "Start/Stop" and remove dough.
5. Shape as desired (see *VARIATIONS FOR SHAPING DOUGH, PAGE 69*).
6. Bake at 350°F for 25 to 30 minutes.

MAKES 12 ROLLS

BRAN ROLLS*(TIMER OPTIONAL)*

3/4 cup	Water
3/4 tsp.	Salt
1/3 cup	Butter or margarine
1	Large egg
2-3/4 cups	All-purpose/Bread Machine flour
1/3 cup	Bran
3 Tbsp.	Sugar
1 tsp.	Quick-rise yeast

1. Measure all ingredients into bread pan.
2. Select Dough setting.
3. Press "Start/Stop."
4. When unit signals and display reads, "0:00," press "Start/Stop" and remove dough.
5. Shape as desired (see *VARIATIONS FOR SHAPING DOUGH, PAGE 69*).
6. Bake at 350°F for 25 to 30 minutes.

MAKES 12 ROLLS

PIZZA

Large Batch

1 -1/2 cups	Water
2 Tbsp.	Olive oil
2 tsp.	Salt
2 tsp.	Sugar
4 cups	All-purpose/Bread Machine flour
4 t s p .	Quick-rise yeast

Small

3/4 cup	Water
1 Tbsp.	Olive oil
1 tsp.	Salt
1 tsp.	Sugar
2 cups	All-purpose/Bread Machine flour
2 tsp.	Quick-rise yeast

Measure all ingredients into bread pan in order listed. Select Dough setting. Press Start/Stop. When unit signals and display reads 0:00, press Start/Stop. Remove dough to lightly floured surface and cover with plastic wrap; let sit 5 minutes. Press a small batch or 1/2 large batch into 14 inch (35 cm) pizza pan. Press 2 Tbsp. cornmeal onto surface if desired. Spread with sauce and toppings (**nextpage**). Bake at 425°F (220°C) for 20 – 30 minutes or until crisp and browned on the bottom. For a slightly thicker crust, let rise 30 minutes before spreading with sauce, etc.



TOPPINGS: TRADITIONAL – 1/2 cup pizza sauce and top with 1/2 cup each sliced pepperoni, mushrooms, peppers, onion and 1 cup shredded Mozzarella cheese.

MEXICAN – 1/2 cup thick salsa, 2 cups chopped yellow and green peppers. Sprinkle with chili powder or minced jalapeno peppers and top with 1 cup shredded Monterey Jack cheese.

PESTO – 1/2 cup pesto sauce OR 1/2 cup pizza sauce and 3 Tbsp. pesto sauce. Top with 1 cup each shredded Cheddar and Mozzarella cheese.

VARIATIONS

Baked Calzone – Use 1/2 whole wheat flour for small batch of pizza dough and add 3/4 tsp. anise or fennel seed to the dry ingredients. Press dough as directed in pizza pan. Spread 1/2 cup pizza sauce on 1/2 of the dough. Arrange 3/4 cup diced, cooked meat such as pepperoni, salami, chicken or ham and 3/4 cup chopped, partially cooked broccoli on top of the sauce. Sprinkle 1 cup shredded Mozzarella cheese on top of broccoli. Moisten edges with water and fold dough over the cheese, stretching as necessary. Press the edges together to seal. Brush with Egg Glaze (**Page 80**) and sprinkle with 1 Tbsp. grated Parmesan cheese. Bake at 425°F (220°C) for 75 – 20 minutes or until browned and crisp. Serve with additional pizza sauce, if desired.

Focaccia – Use ingredients for small batch of pizza dough and add 3 Tbsp. dried onion flakes and 1 minced clove garlic to the dry ingredients. On a lightly greased baking sheet, press dough into a 12 x 10 inch (30 x 25 cm) rectangle. Cover and let rise in a warm place* for 30 minutes. Meanwhile, mix 2 Tbsp. olive oil, 1 minced clove garlic and 1 tsp. each dried rosemary and basil together. Brush on dough and sprinkle with 2 Tbsp. grated Parmesan cheese. If desired, press pieces of black or green olives or softened, sun dried tomatoes into dough. Bake at 400°F (220°C) for 15 – 20 minutes or until browned. Cut into squares and serve warm.

BAGELS

LARGE BATCH

1-1/2 cups	Water
4 cups	All-purpose/Bread Machine flour
2 tsp.	Salt
1 Tbsp.	Sugar
1 tsp.	Quick-rise yeast
2 Tbsp.	Poppy, caraway or sesame seeds* (Optional)

SMALL BATCH

3/4 cup	Water
2 cups	All-purpose/Bread Machine flour
1 tsp.	S a l t
2 tsp.	Sugar
1/2 tsp.	Quick-rise yeast
1 Tbsp.	Poppy, caraway or sesame seeds* (Optional)

* Don't add to bread pan; reserve for garnish.

Measure all ingredients into bread pan in order listed. Select Dough setting. Press Start/Stop. When unit signals and display reads 0:00, press Start/Stop. Remove to lightly floured surface and cover and let rise 5 minutes.

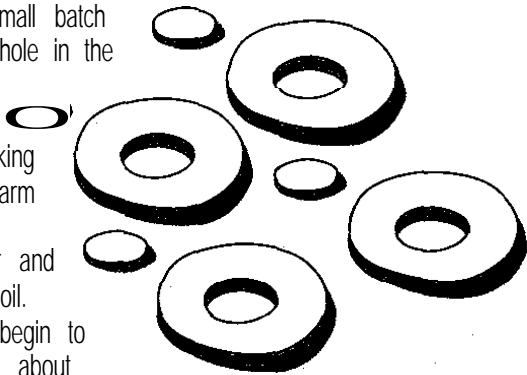
Shape dough into 8 balls for small batch and 15 for large batch; make a hole in the center of each ball with your thumbs, about the size of

a quarter. Place on greased baking sheet; cover and let rise in a warm place* about 20 minutes. Fill a large, deep saucepan with water and 1 Tbsp. sugar and bring to a boil.

Force holes open again if they begin to close. Cook bagels in water for about

30 seconds each side; remove with slotted spoon and drain on wire rack.

Return to greased baking sheet; brush with Egg Glaze (Page 80) and sprinkle with seeds, if desired. Bake at 400°F/200C for 25 - 30 minutes or until browned. Serve warm.



TIP: Bagels are best eaten the same day.

PASTA RECIPES

BASIC PASTA

(Not for Timer)

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

2 cups	All-purpose/Bread Machine flour
1 cup	Semolina flour
1 tsp.	Salt
1 Tbsp.	Olive oil or vegetable oil
3/4 cup + 2 Tbsp.	Water

Measure all ingredients into bread pan. Select Dough setting. Press Start/Stop and allow to mix 8 to 10 minutes; then press Start/Stop to cancel. Remove dough and roll out on lightly floured surface. Roll to 1/8-inch thickness. Dust with flour if dough is sticky. Toss with flour to prevent sticking. Cut into 1/8-inch strips for narrow noodles or 1/4-inch for medium noodles. Cook noodles in a large pot of salted boiling water for 1 – 2 minutes or until “al dente.” Drain in colander.

EGG PASTA

(Not for Timer)

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

2 cups	All-purpose/Bread Machine flour
1 cup	Semolina flour
1 tsp.	Salt
1 Tbsp.	Olive oil or vegetable oil
4	Large eggs, slightly beaten
2 Tbsp.	Water

Measure all ingredients into bread pan. Select Dough setting. Press Start/Stop and allow to mix 8 to 10 minutes; then press Start/Stop to cancel. Remove dough and roll out on lightly floured surface. Roll to 1/8-inch thickness. Dust with flour if dough is sticky. Toss with flour to prevent sticking. Cut into 1/8-inch strips for narrow noodles or 1/4-inch for medium noodles. Cook noodles in a large pot of boiling salted water for 1-2 minutes or until “al dente.” Drain in colander.

NOTE: Pasta dough may be rolled with a pasta machine to achieve desired thickness.

BASIC SWEET DOUGH

LARGE BATCH

1 cup	Water
2	large eggs
1/4 cup	Butter or margarine
2 tsp.	Salt
4 cups	All-purpose/Bread Machine flour
1/2 cup	Sugar
3 Tbsp.	Skim milk powder
2 tsp.	Quick-rise yeast

SMALL BATCH

1/2 cup	Water
1	Large egg
2 Tbsp.	Butter or margarine
1 tsp.	Salt
2 cups	All-purpose/Bread Machine flour
1/4 cup	Sugar
1-1/2 Tbsp.	Skim milk powder
1 tsp.	Quick-rise yeast

DIRECTIONS: Measure all ingredients into pan in the order listed. Select Dough setting. Press Start/Stop button to begin. Dough is finished when the unit signals and the display reads 0:00. Press Start/Stop button and remove. Shape, rise and bake according to the following recipes.

TIP – Make large batch and then use to make 2 different recipes or double the recipes and freeze one batch.

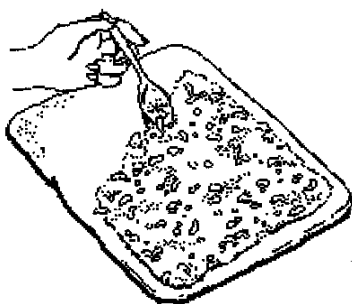
TIP – Prepared dough may be kept in refrigerator for a few hours; bring to room temperature before shaping.

TIP– When letting the dough rise, cover loosely with plastic

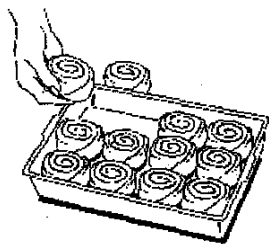
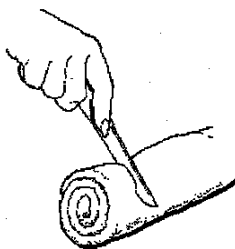
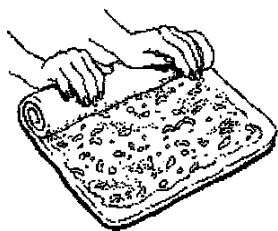
CINNAMON PINWHEEL ROLLS

Use SWEET DOUGH from small or 1/2 large batch. Mix 2/3 cup brown sugar, 2 tsp. cinnamon, and 1/4 cup softened butter or margarine together. On a lightly floured surface roll dough into 12 x 9 inch (30 x 22 cm) rectangle. Spread mixture on the dough. If desired, sprinkle 1/3 cup raisins OR chopped pecans over the top. Roll up from the long side jelly-roll style; pinch edges together to seal. Cut into 12 slices and place cut side up in large greased muffin tins. Cover and let rise in a warm place until almost doubled in size, about 30 - 40 minutes. Bake at 375°F (190°C) for 20 minutes or until done. Remove and cool upside down.

VARIATION: Substitute the following delicious filling for the filling above.



3 Tbsp.	sugar
1	lemon rind, grated
1/4 cup	walnuts
3/4 cup	raisins
1 tsp.	cinnamon
2 Tbsp.	soft butter



PEANUT BUTTER SWIRLS

Use SWEET DOUGH from small or 1/2 large batch. Mix 1/2 cup chunky peanut butter, 1/3 cup brown sugar and 3 Tbsp. milk together. Prepare dough as directed for cinnamon rolls, substituting this filling. Continue as directed above. Mix 1/2 tsp. cinnamon and 2 Tbsp. sugar together. When rolls are baked, brush with 1 Tbsp. melted butter or margarine and sprinkle with cinnamon mixture.

SPICED GRANOLA BUNS

Make small batch SWEET DOUGH with 1/2 whole wheat flour, brown sugar and add 1/2 tsp each cinnamon and nutmeg to the flour. Mix 1/4 cup liquid honey, 2/3 cup granola or tossed oats*, 1/3 cup raisins, 1/4 chopped nuts, 2 Tbsp. melted butter or margarine and 1 tsp. cinnamon together. Prepare dough as directed for cinnamon rolls, substituting this filling. Continue as directed above.

**For toasted oats, place in a shallow baking pan and bake in 350°F (190°C) oven until browned.*

CHELSEA BUNS

Use SWEET DOUGH from small or 1/2 large batch. Mix 1/2 cup brown sugar, 2 tsp. cinnamon and 1/3 cup softened butter or margarine together. Place 1/3 mixture in 8 inch (20 cm) square pan; blend in 2 tsp. water. On a lightly floured surface, roll dough into 12 x 9 inch (30 x 22 cm) rectangle. Spread remaining mixture on the dough. Sprinkle 1/2 cup raisins or walnuts on top. Roll up along the short side jelly-roll style; pinch edges together to seal. Cut into 9 slices and place cut side up on top of the mixture in the pan. Cover and let rise in a warm place* until almost doubled in size about 40 – 50 minutes. Bake at 375°F (190°C) for 30 – 35 minutes. Turn out upside down onto serving dish while warm.

VARIATION: Place 9 pecan or cherry halves in three rows in the mixture. Place slices on top of each nut or cherry.

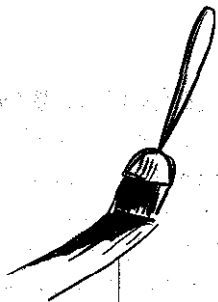
SWEDISH TEA RING

Use SWEET DOUGH from small or 1/2 large batch or use whole wheat dough variation for Spiced Granola Buns, Page 79.

Roll dough into 8 x 16-inch (20 x 40-cm) rectangle. Spread with 1 Tbsp. softened butter or margarine. Mix 3 Tbsp. chopped nuts, raisins and fruit together. Sprinkle over dough. Roll up dough from long side jelly roll style; pinch edges together to seal. On a large, greased baking sheet, shape the roll into a circle, overlapping and joining the ends. Cut 2/3 of the way into ring at 1 inch (2.5 cm) intervals.

Turn each slice on its side, cut side up. Cover and let rise in a warm place* until doubled in size, about 45 minutes. Bake at 375°F (190°C) for 25 – 35 minutes. Cool on wire rack. Drizzle with sugar glaze. (Page 80)

**See Page 70 for Rising Tips*



GLAZES AND SPREADS

EGG GLAZE

Beat 1 egg white or 1 egg yolk or 1 whole egg with 1 Tbsp. water. Brush on unbaked bread or rolls to give a shine. (*A darker colour results if yolk is used.*)

MILK OR BUTTER GLAZE

Brush just baked bread with milk or melted butter for a softer crust.

SUGAR GLAZE

Mix 1 cup icing sugar, 1 Tbsp. milk, 1/4 tsp. vanilla or almond extract together until smooth. Drizzle on Swedish Tea Ring or Chelsea Buns.

VARIATION: Lemon -Substitute lemon juice for milk and lemon rind for extract.

HONEY GLAZE

Mix 2 Tbsp. honey, 2 Tbsp. softened butter or margarine together until smooth. Brush on sweet rolls.

CHEVRE SPREAD

Mix 3 oz. (90 g) chevre, 4 oz. (125 g) cream cheese, 1 Tbsp. olive oil, 1 Tbsp. chopped, sundried tomatoes* and 1/4 tsp. pepper until smooth in food processor or by hand until smooth.

VARIATION: Cottage Cheese -Substitute milk for oil and add 1 tsp. dried basil and 1/4 tsp. dried tarragon. Delicious on French Bread.

**Use sundried tomatoes in oil or dried ones soaked in hot water and drained.*

GLAZES AND SPREADS

BLUE CHEESE SPREAD

Mix 2 oz. (60 g) blue cheese, 4 oz. (125 g) cream cheese and 1 Tbsp. brandy or milk in food processor or by hand until smooth. Delicious on Whole Wheat or Multi Grain Bread.

AVACADO SPREAD

Mix 1 ripe, large peeled and cubed avocado, 1/2 cup ricotta cheese, 2 Tbsp. lime or lemon juice, 2 Tbsp. minced cilantro, 1/2 tsp. salt and hot pepper sauce (to taste) in food processor or by hand until smooth. Delicious on Cracked Wheat or French Bread.

SALMON SPREAD

Mix 7.75 oz. (220 g) can drained red salmon, 1/2 cup cream or ricotta cheese, 1/2 tsp. Worcestershire sauce, and 1 tsp. lemon juice food processor or by hand until smooth. Delicious on Herb or Pumpernickel Bread.

GREEK SPREAD

Mix 3 oz. (90 g) feta cheese, 4 oz. (125 g) cream cheese, 3 Tbsp. plain yogurt and 1 clove minced garlic in food processor or by hand until smooth. Stir in 4 minced pitted black olives and 1 Tbsp. minced parsley. Delicious on Herb or Sesame Yogurt Bread.

LOW-CALORIE GARDEN SPREAD

Puree 1/2 cup cottage cheese, 1/2 cup light cream cheese and 1 minced clove of garlic in food processor or by hand until smooth. Stir in 1/2 cup grated carrot, 1/3 cup grated zucchini, 2 minced green onions and 1/4 tsp. salt. Delicious on Bran and Sunflower Bread or Pumpernickel Bread.

MEXICAN CHEESE SPREAD

Mix 1/4 cup cottage cheese and 4 oz. (125 g) light cream cheese, 1 minced clove garlic, 1/4 tsp. each chili powder, salt and cumin in food processor or by hand until smooth. Stir in 2 minced green onions. Delicious on French or White Bread.

TAPENADE SPREAD

Process 1/2 cup pitted, black olives, 1 minced clove garlic, 1 Tbsp. olive oil, 1/4 tsp. each salt, pepper, dried thyme and rosemary with 1-1/2 tsp. dried basil and 1/8 tsp. red chili pepper flakes in food processor. Delicious on fresh Baguette or Focaccia.

CHEDDAR CHEESE SPREAD

Mix 1-1/2 cups shredded old Cheddar Cheese, 2-1/2 Tbsp. sweet German or Russian mustard, 2 Tbsp. milk and 1/4 cup ricotta or cream cheese until smooth. Delicious on Herb Bread.

SMOKED SALMON DIP

Mix 1 cup each yogurt and light mayonnaise, 1/2 cup cup chopped smoked salmon and 1/2 pkg. (87 g) creamy vegetable soup mix. Cut a cap off a small Pumpernickel, Whole Wheat or Deli Rye Bread. Cut the cap into bite-size pieces and hollow out bottom of loaf leaving a 1/2-inch (1 cm) shell. Serve dip in bread shell with bread pieces around it to use for dipping.

CHUTNEY SPREAD

Mix 1/4 cup cream cheese and 2 Tbsp. chutney in good processor until smooth. Add a pinch of curry if desired. Delicious on Pumpernickel or Oatmeal and Raisin Bread.

CHEESE BRUSCHETTA

Mix 1/4 cup cream cheese, 1/4 cup ricotta cheese, 2 Tbsp. grated Parmesan Cheese, 1 Tbsp. mayonnaise, 2 small cloves minced garlic, 1 tsp. dried basil in food processor or by hand until smooth. Stir in 1 Tbsp. minced green pepper. Spread on thick toasted slices French Bread. Sprinkle with diced tomato, if desired and shredded Mozzarella or Cheddar cheese. Broil until cheese melts.

SWEET FRUIT SPREADS

Mix 1/2 cup softened cream cheese **or** butter with 2 - 3 Tbsp. of your favourite jam or marmalade until smooth. Delicious on White, Whole Wheat, Raisin Bread or toast.

GLAZES AND SPREADS

HONEY ORANGE CHEESE SPREAD

Mix 1/2 cup cream cheese, 2 Tbsp. orange juice, 1 tsp. grated orange rind and 2 Tbsp. liquid honey together until smooth. Delicious on Raisin Bread or sweet rolls.

VARIATION: Honey Ginger-Substitute 2 tsp. minced preserved ginger for orange juice and rind.

MAPLE NUT CREAM SPREAD

Mix 1/4 cup ricotta cheese, 1/4 cup cream cheese and 3 Tbsp. maple syrup until smooth. Stir in 2 Tbsp. chopped walnuts. Delicious on Apple Walnut or Cinnamon Fruit Loaf.

PEANUT BUTTER CREAM SPREAD

Mix 1/4 cup ricotta cheese, 2 Tbsp. peanut butter and 2 tsp. butter or margarine until smooth. Delicious on toast.

HONEY BUTTER

Mix 1/4 cup softened butter or margarine, 1 Tbsp. honey, 1/8 tsp. each cinnamon and nutmeg.

VARIATION: Maple Butter -Substitute 2 Tbsp. maple syrup for honey and omit the spices, Delicious on Bran and Sunflower Seed or Cracked Wheat Bread.



JAM AND MARMALADE

STRAWBERRY JAM

(Not for Timer)

3 cups	Fresh strawberries, sliced
2 cups	Sugar
4 tsp.	Lemon juice
2 Tbsp.	Low-sugar fruit pectin crystals

Combine all ingredients into bread pan. Select Basic setting. Press Start/Stop. Allow to mix 5 – 6 minutes, scraping sides of pan with rubber spatula. When unit signals and display reads 0:00, press Start/Stop. Using oven mitts, remove bread pan. Pour jam into containers and cover or seal in sterilized jars. Cool and then refrigerate to set.

MAKES ABOUT 2-1/2 CUPS

ORANGE MARMALADE

(Basic and Bake Setting – Not for Timer)

- | | |
|------------|---------------------------------|
| 3 | Large oranges |
| 1-1/4 cups | Sugar |
| 1 | Lemon |
| 2 Tbsp. | Low-sugar fruit pectin crystals |

With a vegetable peeler, shave off the bright layer of peel from one orange and lemon; chop finely. Remove remaining white peel from orange and lemon, discard. Peel remaining oranges, discard peels. Slice fruit into 1/2-inch pieces. Combine chopped peels, fruit, sugar and pectin in bread pan. Select Basic setting. Press Start/Stop. Allow to mix 5 – 6 minutes, scraping sides of pan with rubber spatula. Press Start/Stop to cancel. Select Bake Setting. Press Start/Stop to begin. When unit signals and display reads 0:00, press Start/Stop. Using oven mitts, remove bread pan. Pour marmalade into containers and cover or seal in sterilized jars. Cool and then refrigerate to set.

MAKES ABOUT 1-1/2 CUPS

BERRY JAM

(Not for Timer)

- | | |
|----------------------------|--|
| 1 package
(10 to 12 oz) | Unsweetened, frozen berries, thawed
<i>(strawberries, raspberries and blueberries or a mixture)</i> |
| 1 Tbsp. | Lemon juice |
| 1-3/4 cups | Sugar |
| 2-1/2 Tbsp. | Liquid fruit pectin |

Combine ingredients into bread pan. Select Basic setting. Press Start/Stop. Allow to mix 5 – 6 minutes, scraping sides of pan with rubber spatula. Press Start/Stop to cancel. Select Bake Setting. Press Start/Stop. When unit signals and display reads 0:00, press Start/Stop. Using oven mitts, remove bread pan. Pour marmalade into containers and cover or seal in sterilized jars. Cool and then refrigerate to set.

MAKES ABOUT 2 CUPS

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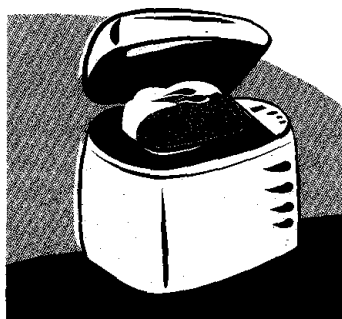
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