

# REGAL

## **AUTOMATIC BREADMAKER**



## **Guide and Cookbook**

Model No. K6774

## INTRODUCTION

This book is both a guide and a cookbook for your new Regal Automatic Breadmaker. An outgrowth of extensive research on breadmaking, let it guide you to becoming a successful, confident bread baker.

To make effective use of this book, first read over the pages on safety precautions and construction of the breadmaker. Everything is clearly demonstrated for you with diagrams and illustrations.

Then move on to the sections on breadmaking. We've included some helpful suggestions on breadmaking in general as well as detailed explanations of how to use your new Regal breadmaker.

Our recipes have been developed in the Regal kitchens and tested for accuracy, taste and appearance. We know the tantalizing aroma of fresh, homemade bread, baked with the ease of your automatic breadmaker, will inspire you to bake bread often!

### **During a Power Outage**

*The breadmaker will not automatically resume operation. Remove the dough and start over. Because of potential spoilage, use new ingredients when you cannot determine how long the power has been off.*



# **Table of Contents**

	Page
Introduction . . . . .	2
Important Safeguards . . . . .	4
Caution for Use and Safety . . . . .	5
Description of Parts . . . . .	6
About Your Breadmaker . . . . .	7
Cycle Times . . . . .	7
Control Panel . . . . .	7
Tips . . . . .	8-10
High Altitude Adjustments . . . . .	11
About Ingredients . . . . .	12-13
Operating Instructions . . . . .	14-16
Slicing and Storing . . . . .	17
Hints . . . . .	17
To Clean Breadmaker . . . . .	18
Recipes . . . . .	19-26
Preparing Dough . . . . .	27-28
Shaping Dough . . . . .	29-30
Crust Treatments . . . . .	31
Recipes, Dough Glazes . . . . .	32-37
Rising, Freezing, Storing Bread . . . . .	38-39
Recipe Index . . . . .	40

# ***Before Using Your Breadmaker***

## **IMPORTANT SAFEGUARDS**

When using electrical appliances, follow the basic safety precautions advised, such as:

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

## **SAVE THESE INSTRUCTIONS**

**NOTICE:** A short cord is provided to reduce the risks of becoming tangled in or tripping over a longer cord. Extension cords may be used if care is exercised in their use and the wattage rating is at least as great as the wattage stamped on the base of the appliance. If an extension cord is used, it should be arranged so that it will not drape over the counter or tabletop where it can be reached by children or tripped over accidentally.

## ***Caution for Use and Safety***

Do not use breadmaker on a surface not resistant to heat, or where it is exposed to direct sunlight.

Place the breadmaker to allow for 4 inches of clearance on all sides.

Plug it into a properly wired wall outlet (120 volts AC only).  
Keep the breadmaker away from babies and children. They might touch the control buttons and the breadmaker cover is hot during operation.

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

Do not open the lid unnecessarily or remove the bread during operation. The lid may be opened to add extra ingredients at the indicated time. Extra water or extra flour may be added during the first 15 minutes, if dough appears too dry or too moist.

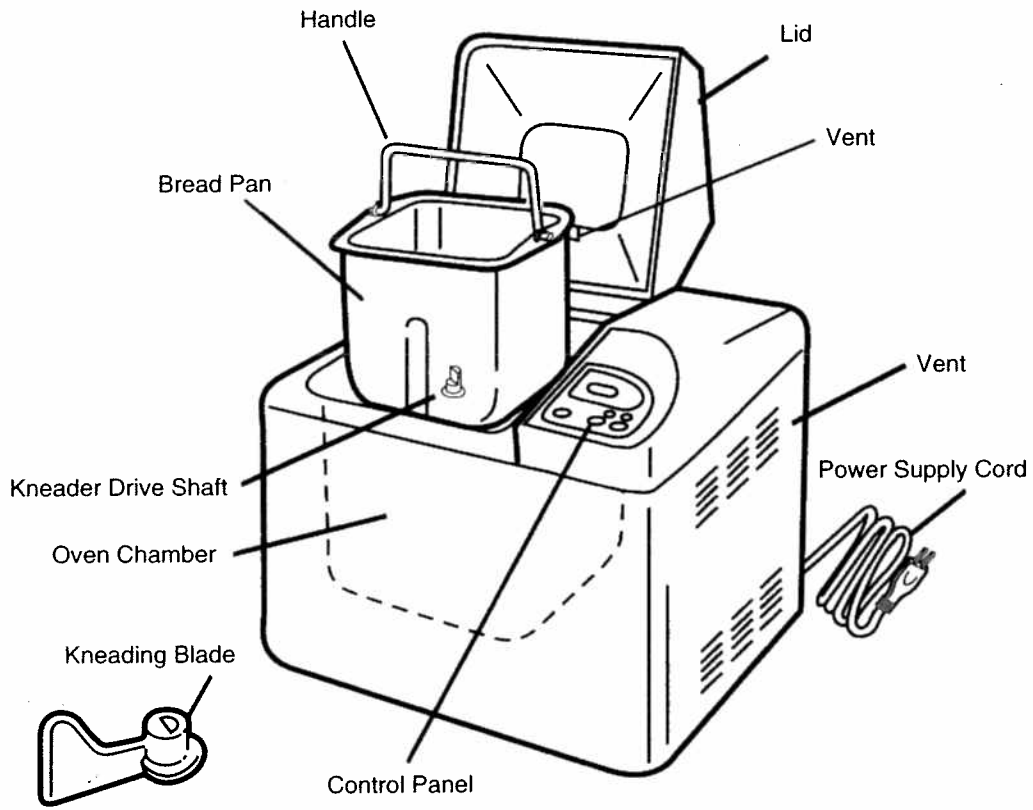
Do not touch cover of breadmaker during operation. It will be hot.

Do not dent or damage the bread pan. The breadmaker will not operate properly.

Do not immerse the bread pan in water or wash it in a dishwasher. This could cause malfunction of the shaft or rusting. Wipe pan with a damp cloth to clean.

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

# DESCRIPTION OF PARTS



# ABOUT YOUR BREADMAKER

Baking bread in the Regal Automatic Breadmaker is easy and fun! Each step in the standard process of making bread is shortened and actually done for you. Review the Operating Instructions and try the delicious recipes we have included for you.

## Automatic Bread Baking

The Regal Automatic Breadmaker bakes fresh bread in two hours and twenty minutes. All you have to do is measure the ingredients into the bread pan in the sequence listed, position the bread pan in the oven chamber, and press the START button. The Breadmaker mixes, kneads, lets rise, punches down and bakes the bread.

## Dough Making

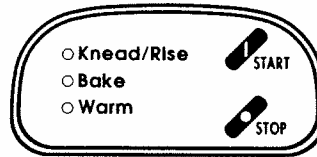
The breadmaker can be used for making dough for homemade rolls, pizza, coffee cakes, and more. The breadmaker mixes, kneads, lets rise and punches down in forty-five minutes. You remove the dough to shape it by hand, let it rise a final time, and bake it in your conventional oven, according to recipe directions.

Cycle Times		
	Bread	Dough
<b>Mix/Knead</b>	20 Min	20 Min
<b>First Rise</b>	25 Min	25 Min
<b>Punch Down</b>	5 Sec	5 Sec
<b>Final Rise</b>	55 Min	N/A
<b>Bake</b>	40 Min	N/A
<b>Keep Warm</b>	60 Min	N/A

## Control Panel

When pressing a control button, be sure to hold it in until you hear a "beep" sound, indicating contact has been made.

The lights on the control panel will flash to indicate that the process shown is taking place.



## START Button

After ingredients are in bread pan and the bread pan is in place, press to start the process.

## STOP Button

Press STOP to turn off power when baking is completed, or to reset the process. Can also be used if the START button has been pressed and you decide to stop the process. This button must be pressed for one second to take effect.

# Tips for Breadmakers

Does anything in the world smell as good as a loaf of homemade bread? You have purchased a Regal Automatic Breadmaker so you know you want to learn how to bake bread in your own home. If breadmaking is a new art to you, understanding more about it – common terms, kinds of ingredients, how to measure accurately – will help you become an expert. Read these pages and you're on your way to delicious bread baking.

## Breadmaking Terms

### ***Knead***

If working by hand, kneading means folding the dough towards you and then pushing it away with the heel of your hand in a rocking motion, rotating the dough a quarter turn. You repeat this until the dough is smooth and blistered. When using your Regal Breadmaker, this process is done automatically for you.

### ***Rise***

The dough is kept at the proper temperature to activate the yeast. By hand, you would put the dough in a bowl and cover it, keeping it out of drafts usually for an hour or more. This is done automatically with your Regal Breadmaker.

### ***Punch Down***

The gas trapped in the dough is pressed out to make a better dough. By hand, you would need to "punch down" the dough. Your breadmaker automatically does this for you!

### ***Bake***

The rising of the dough is complete and the dough is transformed into bread by baking. Your breadmaker bakes the bread for you. When preparing Dough, the breadmaker will beep 45

minutes after you press the START button. At that time you remove the dough, shape it as desired, let it rise a final time, and bake it in your conventional oven. If you miss the beep signal, the Breadmaker will continue through the complete baking process, or until you push the STOP button.

### ***Cool***

Hot bread needs to cool on wire racks. The breadmaker will keep the bread warm for one hour after baking.

## Hints for Baking Delicious Homemade Breads

1. Use only fresh ingredients.
2. Yeast is the most important ingredient in bread baking, causing the bread to rise. Too little yeast can result in improper rising. Too much yeast will cause the bread to fall when it starts baking. This breadmaker uses dry active yeast. In your breadmaker this yeast does not need preliminary fermentation. After opening, seal package and store the yeast in a cool, dry place. Use the package or 4-ounce jar as quickly as possible after opening. Check the date on the package to be sure your yeast is fresh.



3. For best results, measure ingredients precisely.
4. To ensure tasty bread, slice hot, crusty bread with a sharp knife or an electric knife.
5. After cooling bread completely, store immediately in a tightly sealed plastic bag, plastic wrap or covered container.
6. For longer storage, seal baked bread tightly in moisture proof wrap or bag and store in freezer.

### **Ingredients Used for Breakmaking**

#### **Bread Flour**

Bread flour is milled especially for yeast baking. The higher amount of protein in bread flour significantly enhances its bread baking qualities, producing a better bread texture. For best results, use bread flour in the breadmaker. If not available, use flour containing twelve percent (12%), or more, protein.

#### **Whole Wheat Flour**

A coarse textured flour ground from wheat kernels, whole wheat flour produces heavier, denser breads. In most recipes, whole wheat flour and bread flour can be mixed 50/50 resulting in an excellent baked product.

#### **Rye Flour**

Rye Flour is a heavy flour with a low gluten content. It makes a very sticky dough and results in a moist, textured bread. There are four varieties of rye flour: white, medium, dark and pumpnickel.

#### **Dry Yeast**

When combined with sugar and water at the right temperature, the yeast generates carbon dioxide which makes the dough rise. Active dry yeast is recommended.

Regal manufactures an excellent bread knife. If unable to locate the knife in your area, feel free to call or write our Consumer Service Department.

#### **Sugar**

Sugar adds sweetness and aroma, makes the crust brown and the bread soft. Brown sugar, honey molasses or syrups produced from maple, corn or cane are also suitable sweeteners, adding vitamin B and minerals.

#### **Milk**

Milk enhances flavor and increases the nutritional value of the bread but it is not a necessary ingredient. Other liquid may be substituted (see next page "Water or Other Liquids").

#### **Salt**

Salt controls the action of the yeast, enhances flavor and aids in producing a firm dough.

#### **Fats**

Any form of shortening will enrich flavor and produce a more tender, flakier dough.

#### **Butter**

Butter adds flavor. A vegetable shortening or oil in the same amount may be substituted. Salted or unsalted butter may be used in breadmaking.

#### **Oil**

Vegetable, corn, peanut, safflower, soy or sunflower oil can be used.

Unsaturated safflower oil may be used in some special health breads. Olive oil is often used in pizza dough to tenderize and flavor the dough. Walnut oil is delicious in walnut bread and peanut oil keeps bread fresher longer.

### **Margarine**

This is an acceptable substitute for butter.

### **Vegetable Shortening**

This solid, white shortening gives a slightly crispier texture than other fats but works effectively.

### **Water or Other Liquid**

When the flour is mixed with water or another liquid, gluten is formed and air is trapped, thus allowing the bread to rise. Flour can be mixed with water, milk, beer, fruit juices or purees.

Important: If loaf falls while baking, too much liquid was used. If loaf is small, heavy and a dense, moist texture, too little was used. You can adjust the liquid or flour 1 tablespoon at a time, in the first 15 minutes of the cycle. Or, while still in the first rise cycle, press the Stop button to cancel the process. Then add the desired liquid and immediately press the Start button again.

### **Tips for Measuring Using Standard Measures**

Dry ingredients...spoon into standard dry measuring cup until overflowing. Level off with straight-edged spatula.

Sugar, shortening...press firmly into standard dry measuring cup, or measuring spoon. Level off.

Baking powder, baking soda, salt, spices, dry milk...fill standard measuring spoon to overflowing. Level off.

Liquid ingredients...place standard liquid measuring cup (8 fluid ounces) on level surface. Fill to specified mark and check measurement at eye level. Use standard measuring spoons for small amounts.

NOTE: 4 tablespoons =  $\frac{1}{4}$  cup

### **Recipe Conversions**

All of your old family favorites as well as your new bread recipes can be prepared in the Regal Automatic Breadmaker. Recipe conversions are simple if you remember a few tips:

1. If your recipe yields two conventional loaves, cut the recipe in half. The breadmaker only makes one loaf at a time.
2. Never exceed a total of 3 cups of dry flour, oats, wheat germ or other grains. Adding too much wheat germ, wheat bran, oats, oat bran or rye flours (grains not containing gluten) will inhibit the rising of the bread.
3. Always measure water or liquid, shortening, eggs, and liquid sweeteners first. Then measure the dry ingredients into your bread pan. Carefully place dry yeast on top of dry ingredients.
4. One tablespoon dry milk equals one-fourth cup fresh milk. Reduce the amount of water in proportion to the amount of fresh milk added.

## High Altitude Adjustments

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

Dough rises faster at higher altitudes. Either sugar or yeast should be reduced slightly to prevent over-rising.

See Table for guidelines.

ADJUSTMENT	3,000 ft.	5,000 ft.	7,000 ft.
Reducing yeast: For each teaspoon, decrease by:	1/8 tsp.	1/8 - 1/4 tsp.	1/4 tsp.
Reducing sugar: For each cup, decrease by:	0-1 tbsp.	0-2 tbsp.	1-3 tbsp.
Increasing liquid: for each cup, add:	1-2 tbsp.	2-4 tbsp.	3-4 tbsp.

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

**IMPORTANT:** Weather conditions, storage of ingredients, and measuring ingredients all will alter the baked results. Adjustments can be made to compensate for these variables. Adjusting the liquid slightly is the easiest remedy.

When making bread by hand, the old fashioned way, the amount of flour is the control for adjusting. For example, most conventional bread recipes read: 6 to 7 cups flour. That 1 cup difference is the allowance to adjust the dough to the correct consistency. In the Automatic Breadmaker, the water adjustment can be made while the breadmaker is still mixing and kneading. Make the adjustment, 1 tablespoon at a time, within the first 15 minutes of the cycle while the machine is still kneading. If the baked loaf falls while baking, too much liquid was used. Next time, reduce liquid. If the bread is small, heavy or has a dense, moist texture, the dough was too dry. Next time, increase liquid.

Not all recipes will produce a 6 - 6½ inch loaf. When using whole grain flours, wheats and grains, the bread will be smaller.

- Milk and water are interchangeable in these recipes. Milk gives bread a velvety grain and adds nutrients. Breads made with water have a heavier, crispier crust.
- In place of granular (white) sugar, you may use brown sugar, honey, molasses or syrups. (Hint: Before measuring honey or molasses, oil the measuring spoons or cup with cooking oil. The sticky syrup easily runs off the utensil.)
- To make yeast breads last longer and be slightly larger, use water in which you have cooked potatoes.
- In a cool room, substitute warm water (110-115°F, 43-46°C) where recipe calls for tap water.
- Vegetable oil can replace butter or margarine. For a very soft crust substitute lard in place of butter.
- There are several bread mixes available on the market which can also be used in your Regal Breadmaker. Follow the package instructions to make one loaf (1-1½ pounds).

### **Dry Active Yeast**

Use only dry, active yeast, not compressed (cake) yeast, with your breadmaker. Dry active yeast is available in convenient 4-ounce jars. It is easy to measure and easy to store. Due to its low moisture content, dry active yeast stays fresh and has a shelf life of up to one year.

### **Instant Commercial-Grade Dry Yeast**

This yeast is ideal for your breadmaker. This yeast can eliminate problems such as partially collapsed loaves due to poor rising of dough. If not available in your area, it can be ordered directly through Regal Ware (see toll-free number in back of book). Use one 3-gram package for a 1-pound loaf. Disregard yeast called for in the specific recipe.

### **Eggs**

Large eggs were used in developing the recipes in this booklet. If you wish to add an egg to a recipe that does not call for it, crack egg into liquid measuring cup; then fill with liquid to level specified in the recipe. Egg substitute can be used in place of eggs (¼ cup = 1 large egg).

### **Whole Grain Flours**

The bran and wheat germ in whole grains inhibit the rising action of yeast. Loaves are denser and heavier than those made with refined flour.

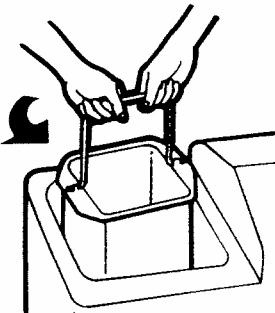
When combining flours, use at least half bread flour, all-purpose flour, or whole wheat flour so bread will rise properly. These are wheat flours and contain the necessary gluten-forming proteins to take advantage of the yeast's natural rising action. Experiment to suit your tastes.

Oat bran, wheat bran and wheat germ can be used in bread recipes; however, they should be used sparingly because they affect volume. We recommend using no more than  $\frac{1}{2}$  cup and reducing the flour by an equal amount.

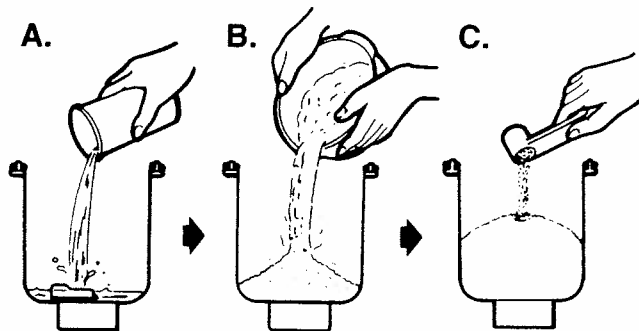
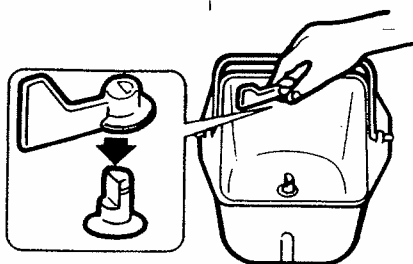
# OPERATING INSTRUCTIONS

Baking standard loaf bread.

1. Open the lid and remove the bread pan. To remove the bread pan, hold both sides of the handle of bread pan and turn counterclockwise (in the direction marked "Remove").



2. Remove any crumbs that may be on the drive shaft. Position the kneading blade on the drive shaft as shown. If the blade is not set securely, the ingredients may not be mixed or kneaded properly.

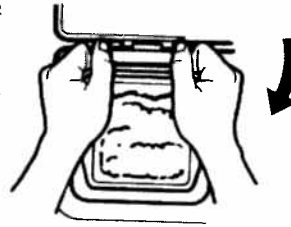


3. Measure ingredients into bread pan in the order listed.
  - A. Always put the water or other liquid in first, except where otherwise directed.
  - B. Then add flour and other dry ingredients, except yeast.
  - C. Add dry yeast last to keep the yeast dormant. Do not mix. See illustrations above.

NOTE: When the room temperature is under 50°F/10°C, use lukewarm water (about 100°F/38°C).

4. Wipe water or other spills from the outside of the bread pan.

Place the bread pan into the oven chamber with the pan turned a little counterclockwise, and then turn the pan clockwise (in the direction marked "Lock" on the pan), to lock. Make sure the pan has been set securely in the oven chamber.



5. Close the lid.

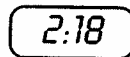
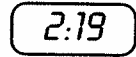
6. Plug into outlet.

After plugged in, the number "0:00" will flash in the display.



7. Start.

Press the START button. The time read-out in the display will begin counting down the minutes from the amount of time required.



Steam may rise from the vent on the back of the lid during operation. This is normal.

When baking is finished, the buzzer will sound three times and the display will read "0:00".

8. Stop.

Press the STOP button when bread is finished baking.



9. Removing the bread pan.

Remove the bread pan by turning the bread pan counterclockwise, using the handle and oven mitts. **The handle and bread pan will be very hot.**

Place bread pan on heat-proof surface. The heater will maintain a temperature of 200°F. for about 1 hour after the baking cycle is complete if desired. When removing the bread always press the STOP button to turn off the heater.



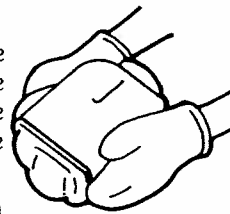
10. Removing bread from the bread pan.

When baking is completed, remove the bread as soon as possible. If left in the pan for a long period of time, its surface will become soggy and the flavor will be reduced.

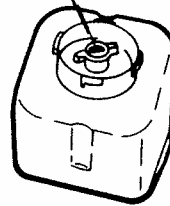
Using oven mitts, turn the bread pan upside down and gently shake it to remove the bread. The surface of the bread pan is slippery so be sure you have a firm grip.

If the bread cannot be easily removed, turn the drive shaft on the bottom in both directions to loosen the bread.

If the kneading blade comes out with the bread, use a plastic or wooden utensil to remove it from the bread.



Drive Shaft



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

11. Place the bread on a wire rack to cool before slicing.

If the kneading blade sticks to the drive shaft, pour warm water in the bread pan and let stand 15-20 minutes to loosen.

12. Remove Plug from outlet.

When removing the plug, always grasp the plug itself and do not pull on the cord.





## **SLICING**

Allow the bread to cool to at least 15 minutes before slicing it. Bread which has cooled slightly will taste better than bread hot from the oven, and can be sliced easier.

Use a bread knife or an electric knife.

## **STORAGE**

After cooling bread completely, store immediately in a tightly sealed plastic bag, plastic wrap or covered container.

For longer storage, seal baked bread tightly in moisture proof wrap or bag and store in freezer.

## **Hints:**

### **For better mixing:**

Add the water and molasses, or other liquid sweeteners, last.

### **For better rising:**

When making whole grain breads, as soon as you press START, set a separate minute timer for 15 minutes, at which time press STOP.

Then press the START button again. This will repeat the kneading cycle.

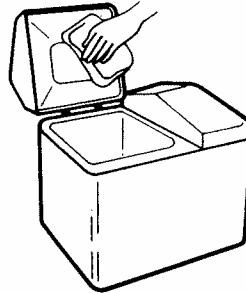
Always unplug the unit and allow the breadmaker to cool before cleaning.

Clean your breadmaker, inside and outside, by wiping it with a soft cloth using water and a mild detergent.

NEVER immerse the unit in water! NEVER use scouring powder, steel wool pads, or other abrasive materials. And, NEVER use any chemicals such as benzine, paint thinner, alcohol, etc.

### Body

- The outside of the breadmaker is easily cleaned with a damp cloth.
- Remove crumbs from the baking chamber with a damp cloth after each use.

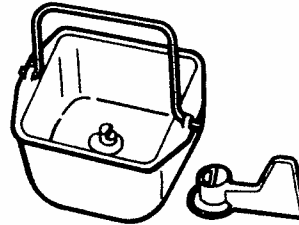


### Bread pan/Kneading blade

- Wash these parts using a sponge soaked in water and a mild detergent. The inside of the bread pan features a nonstick coating and will clean easily.

DO NOT USE METAL OBJECTS TO CLEAN THE BREAD PAN.

- As with any of your nonstick cookware, treat the bread pan gently. Do not use metal objects or steel pads, etc., to clean it.



NOTE: The coating on the bread pan may change color after repeated use. This is caused by moisture and steam, and will not affect the performance of the unit, or the release properties.

- If the kneading blade has stuck to the drive shaft, pour warm water in the pan and let stand 15-20 minutes to loosen it.


DO NOT USE EXCESSIVE FORCE.

- If the hole of the blade has been clogged with dough clean it with a wooden toothpick.

### Storage

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

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## Basic White

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1 cup water  
1 tablespoon butter or margarine, softened  
2¼ cups bread flour  
1 tablespoon sugar  
1 tablespoon dry milk  
1 teaspoon salt  
1¼ teaspoons dry active yeast  
Follow Operating Instructions.

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## Carrot

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⅔ cup water  
½ cup grated carrots  
1 tablespoon butter or margarine, softened  
1¾ cups bread flour  
1½ tablespoons packed brown sugar  
1½ tablespoons dry milk  
1 teaspoon salt  
¾ teaspoon ground cinnamon  
1½ teaspoons dry active yeast  
Follow Operating Instructions.

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## Oat Bran

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$\frac{3}{4}$  cup water  
1 tablespoon butter or margarine, softened  
1 $\frac{3}{4}$  cups bread flour  
 $\frac{1}{4}$  cup oat bran  
1 $\frac{1}{2}$  tablespoons honey  
1 $\frac{1}{2}$  tablespoons dry milk  
1 teaspoon salt  
1 $\frac{1}{2}$  teaspoons dry active yeast  
Follow Operating Instructions.

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## Oatmeal

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1 cup water  
2 tablespoons honey  
1 tablespoon butter or margarine, softened  
2 cups bread flour  
 $\frac{1}{2}$  cup quick cook oats  
1 teaspoon salt  
1 $\frac{1}{2}$  teaspoons dry active yeast  
Follow Operating Instructions.

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## Onion Dill

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1 cup water  
2¼ cups bread flour  
1½ tablespoons sugar  
1½ tablespoons minced dried onion  
1 teaspoon salt  
1 teaspoon dried dill weed  
1½ teaspoons dry active yeast  
Follow Operating Instructions.

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## Pumpkin

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½ cup water  
⅓ cup cooked pumpkin  
1½ tablespoons oil  
1½ tablespoons honey  
2 cups flour  
1 tablespoon dry milk  
¾ teaspoon salt  
¾ teaspoon ground cinnamon  
⅛ teaspoon ground ginger  
Dash ground cloves  
1¼ teaspoons dry active yeast  
Follow Operating Instructions.

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## Rye

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1 cup water  
1 tablespoon molasses  
1 tablespoon packed brown sugar  
1 teaspoon white vinegar  
2 cups bread flour  
 $\frac{2}{3}$  cup rye flour  
1 teaspoon salt  
 $1\frac{1}{4}$  teaspoons dry active yeast  
Follow Operating Instructions.

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## Egg

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1 cup milk  
1 egg  
 $1\frac{1}{2}$  tablespoons butter or margarine, softened  
3 cups bread flour  
1 tablespoon sugar  
 $1\frac{1}{2}$  teaspoons salt  
2 teaspoons dry active yeast  
Follow Operating Instructions.

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**Whole Wheat II**

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1 cup less 1 tablespoon water  
1 tablespoon butter or margarine, softened  
1¾ cups bread flour  
¼ cup whole wheat flour  
1½ tablespoons sugar  
1 tablespoon dry milk  
1 teaspoon salt  
1½ teaspoons dry active yeast  
Follow Operating Instructions.

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**100 % Wheat**

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1 cup water  
2 cups whole wheat flour  
2 tablespoons molasses  
1 teaspoon salt  
1¾ teaspoons dry active yeast  
Follow Operating Instructions.

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## Mixed Fruit

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1 cup water  
1 tablespoon butter or margarine, softened  
2¼ cups bread flour  
2 tablespoons sugar  
1 tablespoon dry milk  
1 teaspoon salt  
1¼ teaspoons dry active yeast  
¾ cup mixed dried fruit, chopped\*

Follow Operating Instructions.

\*As soon as you press START, set a separate minute timer for 15 minutes, at which time add the Mixed Dried Fruit.

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## Date Nut

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1 cup water  
1 tablespoon butter or margarine, softened  
2¼ cups bread flour  
2 tablespoons sugar  
1 tablespoon dry milk  
1 teaspoon salt  
1¼ teaspoons dry active yeast  
¾ cup dates, chopped\*  
⅓ cup nuts, chopped\*

Follow Operating Instructions.

\*As soon as you press START, set a separate minute timer for 15 minutes, at which time add the Dates and Nuts.



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## Raisin

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1 cup water  
1 tablespoon butter or margarine, softened  
2 cups bread flour  
1½ tablespoons sugar  
1 tablespoon dry milk  
1 teaspoon salt  
¾ teaspoon cinnamon  
1½ teaspoons dry active yeast  
½ cup raisins \*

Follow Operating Instructions.

\*As soon as you press START, set a separate minute timer for 15 minutes, at which time add the raisins.

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## Cinnamon Loaf

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1 cup milk  
2 cups bread flour  
2 tablespoons packed brown sugar  
1 teaspoon salt  
1 teaspoon cinnamon  
1¼ teaspoons dry active yeast

Follow Operating Instructions.

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## Deluxe White

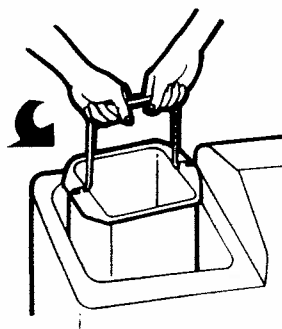
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$\frac{3}{4}$  cup water  
1 egg  
4 tablespoons butter or margarine, softened  
 $2\frac{1}{2}$  cups bread flour  
3 tablespoons dry milk  
3 tablespoons sugar  
 $1\frac{1}{2}$  teaspoons salt  
2 teaspoons dry active yeast  
Follow Operating Instructions.

## Preparing Dough

1. Open the lid and remove the bread pan.

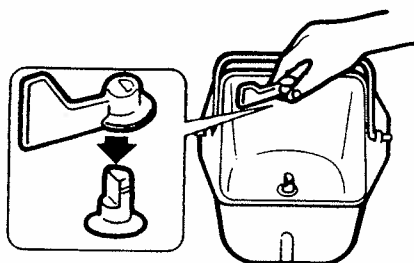
Hold both sides of the handle of bread pan and turn counterclockwise (in the direction marked "Remove" on the pan), to remove the pan.



2. Remove any crumbs that may be on the drive shaft.

Position the kneading blade on the drive shaft as shown.

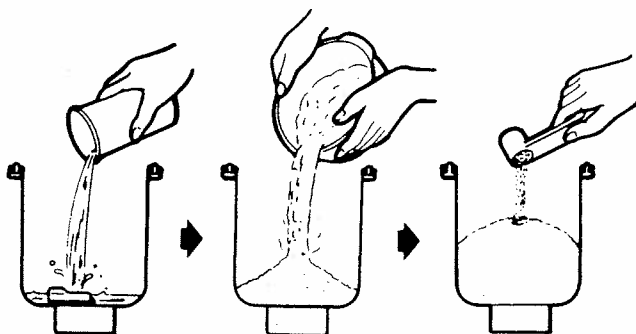
If the blade is not set securely, the ingredients may not be mixed or kneaded properly.



3. Measure ingredients into bread pan.

Add the ingredients in the order given in the specific recipe, with the yeast last.

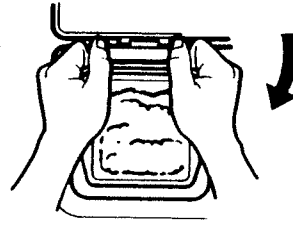
Place the dry yeast on the center of the flour as shown in the illustration.



4. Place bread pan in Breadmaker.

Wipe water or other remains from the outside of the bread pan.

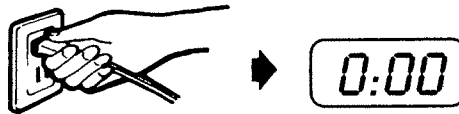
Place the bread pan in the breadmaker, turn a little counterclockwise, and then turn the pan clockwise (in the direction marked "Lock" on the pan), to lock. Make sure the pan has been set securely in the breadmaker.



5. Close the lid.

6. Plug into outlet.

After plugged in, the number "0:00" will flash in the display.



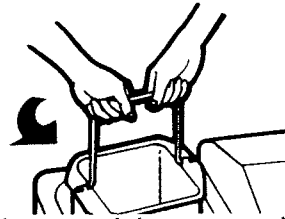
7. Press the Start button.



8. Remove the bread pan.

In 45 minutes the breadmaker will sound three beeps. Press the STOP button and open the lid.

Remove the bread pan. Turn pan counterclockwise to release pan, (the pan is not hot). If you miss the beeps and do not stop the machine, the cycle will continue and will bake the dough into a regular loaf.



**Tip:** Set a separate timer for 45 minutes as a safeguard.

9. Remove the Dough.

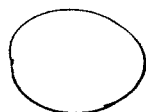
Remove the dough from the bread pan with a spatula or wooden spoon. Punch down on a lightly floured surface.

Shape as desired and follow specific recipe instructions.

## Variations for Shaping Dough

Shape dough into your favorite shape (suggestions follow). Cover rolls with a clean cloth and let rise, until almost doubled in size, about 1 hour. Bake in preheated 350°F. oven 30-35 minutes, until golden brown. Remove from pans, cool on a wire rack or serve warm.

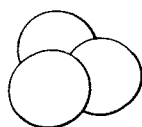
### Easy Dinner Rolls



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

Makes 12.

### Cloverleaves



Lightly grease 12 muffin cups. Divide dough into 36 1-inch pieces. Pull edges under, smoothing tops to make balls. Place 3 balls in each muffin cup, smooth-side-up. Let rise and bake as directed.

Makes 12.

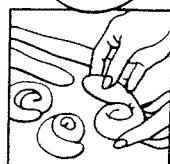
### Simple Pan Rolls



Lightly grease 8 x 1½ inch or 9 x 1½ inch round baking pan. Divide dough into 12 pieces. Shape each into a ball, pulling edges under to make a smooth top. Place balls smooth-side-up in prepared pan. Let rise and bake as directed.

Makes 12.

### Swirls

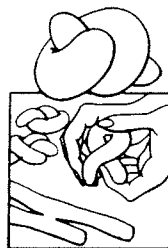


Lightly grease baking sheet. Divide dough into 12 equal pieces. On a lightly floured surface, roll each piece into a pencil-like strand about 9

inches long. Beginning at center, make a loose swirl with each strand. Place 2-3 inches apart on prepared baking sheet. Let rise and bake as directed.

Makes 12.

### Bow Knots

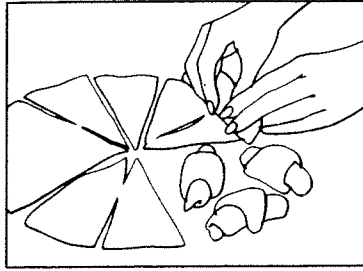


Lightly grease baking sheet. Divide dough into 12 equal pieces. On lightly floured surface, roll each piece into a pencil-like strand about 9 inches long. Form a loose knot. Place 2-3 inches apart on prepared baking sheet.

Let rise and bake as directed.

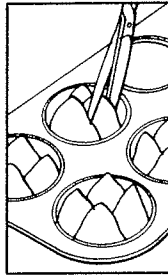
Makes 12.

### Butterhorns



Lightly grease baking sheet. On lightly floured surface, roll dough into a 12-inch circle. Brush with melted butter. Cut into 12 wedges. To shape rolls, begin at wide end of wedge and roll toward point. Place point down, 2-3 inches apart, on prepared baking sheet. Let rise; bake as directed. Makes 12.

### Shortcut Cloverleaves



Lightly grease 12 muffin cups. Divide dough into 12 pieces. Shape each piece into a ball, pulling edges under to make a smooth top.

Place one ball in each greased muffin cup, smooth-side-up. Using scissors dipped in flour, snip top in half, then snip again crosswise, making 4 points. Let rise and bake as directed. Makes 12.

**Hint:** To reheat yeast rolls, place in a clean brown paper bag. Sprinkle outside of bag with water and fold the opening closed. Warm the rolls in a 325°F. oven about 10 minutes or until heated through. You may also wrap and heat rolls in foil. Sprinkle rolls with water before wrapping.

**Crust Treatments  
(use only with doughs baked conventionally)**

Directions: Allow optimum rising of shaped dough. Then use pastry or feather brush to gently apply glaze. Bake as directed in recipe.

For a shiny golden crust, use Egg Glaze or Egg Yolk Glaze.

For a shiny chewy crust, use Egg White Glaze.

NOTE: Because yolk is not used, crust color will not be as golden in color.

<b>Egg Glaze</b>	<b>Egg Yolk Glaze</b>	<b>Egg White Glaze</b>
Mix 1 slightly beaten egg with 1 tablespoon water or milk.	Mix 1 slightly beaten egg yolk with 1 tablespoon water or milk.	Mix 1 slightly beaten egg white with 1 tablespoon water.

NOTE: To keep unused egg yolk fresh for several days, cover with cold water and store in refrigerator in a covered container.

**Glaze for Coffee Cakes and Sweet Rolls**

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

In small bowl, blend ingredients until smooth. Spread on slightly warm coffee cake or rolls.

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## Honey and Wheat Rolls

---

1 cup water  
¼ cup honey  
1 egg  
2 cups bread flour  
1 cup whole wheat flour  
1 teaspoon salt  
2 teaspoons dry active yeast

Follow instructions for preparing Dough.  
Shape as desired (see pages 29-30).

**Makes 12 rolls.**

---

## Petite Bread

---

1 cup water  
1 tablespoon butter or margarine, softened  
2¼ cups bread flour  
3 tablespoons sugar  
1 tablespoon dry milk  
1 teaspoon salt  
1½ teaspoons dry active yeast  
1 egg, beaten

Measure all ingredients, except egg into the bread pan. Follow instructions for preparing Dough.

Divide dough into 6 pieces. Let rest 20 minutes. Shape into 3 x 1½-inch oblong loaves. Place on greased baking pan, spacing 1½ inches apart. With sharp knife make 2 horizontal cuts across the top of each. Cover, let rise until almost doubled, about 1 hour. Brush with beaten egg. Bake in preheated 350° F. oven 10-15 minutes, until golden brown. Remove from pan; cool on wire rack.

**Makes 6 mini loaves.**



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## Bran Buns

---

$\frac{3}{4}$  cup water  
 $\frac{1}{3}$  cup butter or margarine, softened  
1 egg  
 $2\frac{1}{2}$  cups bread flour  
 $\frac{1}{3}$  cup wheat bran  
3 tablespoons sugar  
 $\frac{3}{4}$  teaspoon salt  
 $2\frac{1}{4}$  teaspoons dry active yeast

Follow instructions for preparing Dough. Shape as desired (see pages 29-30).

**Makes 12 buns or 24 rolls.**

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## Bread Pretzels

---

$\frac{3}{4}$  cup water  
2 cups bread flour  
 $\frac{1}{2}$  teaspoon sugar  
 $\frac{1}{4}$  teaspoon salt  
 $1\frac{1}{2}$  teaspoons dry active yeast  
1 egg, beaten  
Coarse salt

Measure all ingredients into bread pan, except egg and coarse salt. Follow instructions for preparing Dough. Divide dough into 12 pieces. Roll each into 8-inch rope. Form into pretzel shape or leave in stick shape. Place on a greased cookie sheet, brush each with egg. Sprinkle with coarse salt. Bake in preheated 450° F. oven, for 12-15 minutes.

**Makes 12 pretzels.**

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## English Muffins

---

1 cup water  
2 tablespoons butter or margarine, softened  
2¼ cups bread flour  
¼ cup dry milk  
¼ cup wheat germ  
¼ cup quick cook oats  
2 tablespoons sugar  
1 teaspoon salt  
2 teaspoons dry active yeast  
¼ cup cornmeal

Measure all ingredients into the bread pan, except cornmeal. Follow instructions for preparing Dough. Sprinkle cornmeal over flat surface. Roll dough to ¼-inch thickness. Cut into 2½ to 3 - inch circles. Place dough cornmeal-side-down, on ungreased baking sheets. Cover and let rise in a warm, draft-free place for 30 minutes. Preheat electric griddle or fry pan to 250° F. Cook, cornmeal-side-down for about 8 minutes or until golden brown. Turn and cook another 8 minutes.

**Makes 10-12 3-inch muffins.**

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## All Purpose Butter Rolls

---

¾ cup milk  
¼ cup water  
¼ cup butter  
1 egg  
2¾ cups bread flour  
2 tablespoons sugar  
1 teaspoon salt  
2 teaspoons dry active yeast

Follow instructions for preparing Dough. Shape as desired (see pages 29-30).

**Makes 12 rolls.**

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## Addie's Coffee Cake

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1 cup milk  
1 egg yolk  
1 tablespoon butter or margarine, softened  
2¼ cups bread flour  
¼ cup sugar  
1 teaspoon salt  
2 teaspoons dry active yeast

Follow instructions for preparing Dough. Press dough into greased 9-inch round or 5x7-inch cake pan.

### **Topping**

¼ cup butter, melted  
½ cup sugar  
1 teaspoon cinnamon  
½ cup chopped pecans  
Powdered Sugar Glaze (page 31)

Drizzle butter over dough. In small bowl, mix sugar, cinnamon and nuts, sprinkle onto butter. Cover; let rise in warm place about 30 minutes. Bake in preheated 375° F. oven for 20-25 minutes, until golden brown. Cool 10 minutes in pan on rack. Drizzle with powdered sugar glaze.

**9 - 12 servings.**

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## Reuben Bake

---

$\frac{3}{4}$  cup + 2 tablespoons water  
2 tablespoons oil  
1 tablespoon molasses  
1 cup rye flour  
1 cup bread flour  
2 teaspoons caraway seed  
2 teaspoons instant minced onion  
 $\frac{3}{4}$  teaspoon salt  
2 teaspoons dry active yeast

Follow instructions for preparing Dough. Press dough into greased 9-inch round cake pan. Add topping.

### **Topping**

$\frac{1}{4}$  cup mayonnaise  
1 $\frac{1}{2}$  tablespoons prepared mustard  
2 teaspoons prepared horseradish  
1 package (2 $\frac{1}{2}$  ounces) corned beef, chopped  
1 can (8 ounces) sauerkraut, well drained  
1 cup (4 ounces) shredded Swiss cheese

In small bowl, combine mayonnaise, mustard, horseradish; spread over dough. Cover with waxed paper and let rest 30 minutes.

Preheat oven to 350° F. Layer corned beef and sauerkraut on dough. Top with cheese. Bake 30-35 minutes.

**4-6 servings.**

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## Crusty French Bread

---

1½ cups water  
3 cups bread flour  
½ teaspoon sugar  
½ teaspoon salt  
2 teaspoons dry active yeast  
Cornmeal  
Poppy or Sesame Seeds, optional

Measure all ingredients into bread pan, except cornmeal and seeds. Follow instructions for preparing Dough. Roll or pat dough into a 12 x 16-inch rectangle. Starting with the 16-inch side, roll up tightly. Pinch ends and edges to seal. Place on a greased baking sheet sprinkled with cornmeal. Cover, let rise in warm place until almost doubled, about 1 hour. With a sharp knife make 6 diagonal slashes across the top. Spray or brush with water. Sprinkle with poppy or sesame seeds, if desired. Bake in preheated 425° F. oven for 25-30 minutes or until golden brown. Remove and cool on rack.

**Makes 1 loaf.**

## **Rising**

### **To reduce rising time of dough prepared in your breadmaker**

Preheat conventional oven to 200°F. for 5 minutes, then turn oven off. Shape dough; place on baking utensil; cover with a clean cloth. Place dough in oven until doubled in size. This will reduce rising time by about one-half.

Or, if television is in use, let dough rise on top of set. It is a good source of heat and, if you are watching a program, you will not forget about the dough.

Recipes using whole grain or unrefined flours (these contain less gluten) may not rise as much as those using white bread flour. Heavier breads may fall slightly in the center. This is normal and will not affect the flavor or texture.

Wheat gluten is available which will improve the shape and volume of bread made with low gluten flours.

## **Freezing**

For best results, do not store unbaked yeast dough in your freezer for more than two weeks.

### **To freeze unbaked bread dough**

Shape loaves and wrap in plastic film or foil. When you shape the loaf, be sure it fits easily into the baking pan as it will spread a little before freezing. Place wrapped loaf on a flat surface in your freezer so it will keep its shape until frozen.

To bake: Remove loaf from freezer and place in greased loaf pan (size specified in recipe). Let loaf thaw and rise in a warm place until almost doubled in size-about 6 hours for a standard size loaf. (Or thaw loaf in refrigerator overnight, then unwrap, put in loaf pan, and let rise in a warm place for approximately 2 hours.)

### **To freeze unbaked rolls**

Shape rolls on greased baking sheets or in muffin pans as indicated in recipe. Cover pans and rolls with plastic film or foil and place in freezer. Rolls shaped in muffin pans are best frozen and stored in the pans. Rolls shaped on baking sheets should be removed as soon as they are completely frozen and placed in freezer bags or other freezer wrappings. Remember to label each package with date and quantity.

To bake: Remove rolls from freezer about 2 hours before baking. Place 1 inch apart on greased baking pans. Cover pans loosely with a clean cloth and set in a warm place to thaw and rise until almost doubled in size (approximately 1½ to 2 hours). Bake as directed in recipe.

Note: You can wrap and freeze dough right after the first rising and after you have punched it down. To use, thaw dough about 3 hours at room temperature or overnight in the refrigerator; then shape, let rise, and bake as directed in recipe.

## **Storing**

### **Keeping your bread fresh**

There are no preservatives in your homemade bread, so store cooled loaf in a tightly sealed plastic bag. If desired, enclose a rib of celery in the bag to keep bread fresh longer.

## Recipe Index

Basic White Bread . . . . .	19
Bran Buns . . . . .	33
Bread Glazes . . . . .	31
Butter Rolls, All-Purpose . . . . .	34
Carrot Bread . . . . .	19
Cinnamon Loaf . . . . .	25
Coffee Cake, Addie's . . . . .	35
Date Nut Bread . . . . .	24
Deluxe White Bread . . . . .	26
Egg Bread . . . . .	22
Egg Glazes . . . . .	31
French Bread . . . . .	37
Glazes, Bread and Sweet . . . . .	31
Honey & Wheat Rolls . . . . .	32
Mixed Fruit Bread . . . . .	24
Muffins, English . . . . .	34
Oat Bran Bread . . . . .	20
Oatmeal Bread . . . . .	20
Onion Dill Bread . . . . .	21
Petite Bread . . . . .	32
Pretzels . . . . .	33
Pumpkin Bread . . . . .	21
Powder Sugar Glaze . . . . .	31
Raisin Bread . . . . .	25
Reuben Bake . . . . .	36
Rye Bread . . . . .	22
Wheat Bread, 100% . . . . .	23
White Bread, Basic . . . . .	19
White Bread, Deluxe . . . . .	26
Whole Wheat Bread, II. . . . .	23