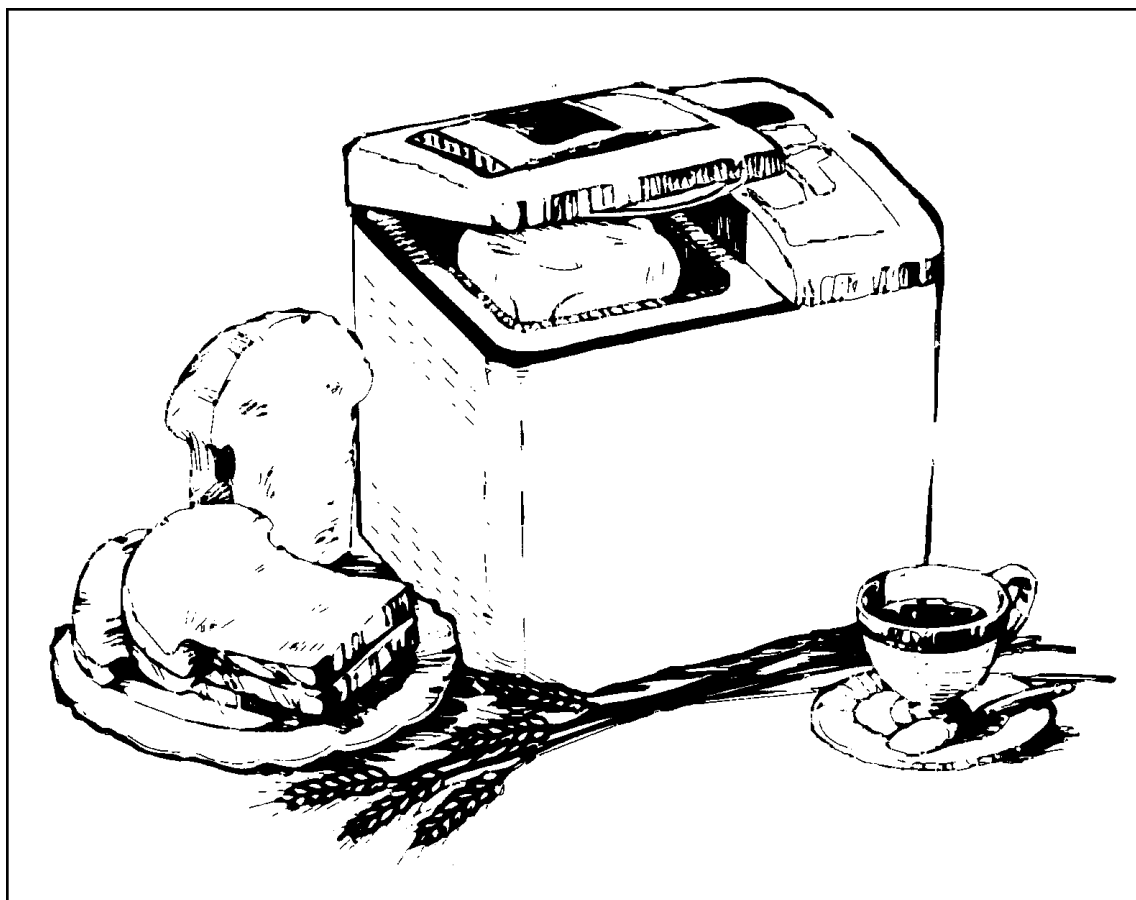


READ AND SAVE THESE INSTRUCTIONS

 **Toaster**

Bread Machines



**Use and Care Guide
Recipe Book
Models 1188, 1189S**

?? QUESTIONS ??

Before Contacting Your Retailer Call

TOLL-FREE 1-800-947-3744

and talk to one of Toaster's Experts.

WARNING: A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.

P/NO.:3874FB3062R

TABLE OF CONTENTS

IMPORTANT SAFEGUARDS	3
BEFORE FIRST USE	4
BREAD MACHINE INTRODUCTION	5-8
• Parts	5
• Control Panel	6
• Basic Features	7
• Program Specifications	8
CLEANING INSTRUCTIONS	9
INGREDIENTS AND SUBSTITUTIONS	10-13
BREAD MIXES AND OTHER RECIPE BOOKS	13
HIGH ALTITUDE	13
FREEZING BAKED BREADS AND ROLLS	13
FREEZING DOUGH	13
PROGRAMMING	14-16
RECIPES	20-58
• Breads	20-39
• Day Old Bread Uses	40
• Doughs	41-53
• Jam	54
• Butter	55-58
BEFORE CALLING FOR SERVICE	59-62
• Questions and Answers	59
• Check List	60-61
• Service Information	62
SPECIFICATIONS	62

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and injury to persons, including the following:

1. **Read all instructions before using this appliance.**
2. To protect against electric shock do not immerse cord, plug, or appliance in water or other liquid (see instructions for cleaning).
3. Do not touch hot surfaces. Always use oven mitts when handling the hot bread pan or bread.
4. Close supervision is necessary when this appliance is used near children.
5. This appliance is not for use by children. Keep out of reach of children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before attaching or removing parts.
7. Avoid touching moving parts. Do not remove the bread pan or insert hand into the bread pan during operation. Stop pad must be pressed if bread pan is to be removed before completion.
8. Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions, or has been dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, electrical or mechanical adjustment.
9. Do not use outdoors or while standing in damp area.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. Do not place on or near hot gas or electric burner or in a heated oven.
12. To unplug with unit switched off, grip the plug and pull out from the wall outlet. Never pull on the cord.
13. Do not use appliance for other than intended use.
14. This product is intended for household use only.
15. Use of accessory attachments not recommended by Toastmaster Inc. may cause injuries.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock.
17. Bread machine must be placed at least 4 inches (10.2 cm) from walls and edge of counter.
18. Do not cover bread machine with anything which would prevent the steam from escaping. This may cause warpage, discoloration, malfunction or even fire.

SAVE THESE INSTRUCTIONS

THIS PRODUCT FOR HOUSEHOLD USE ONLY

CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125 V, and at least 13 A., 1625 W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

ELECTRIC POWER: If electric circuit is overloaded with other appliances, your bread machine may not operate properly. The bread machine should be operated on a separate electrical circuit from other operating appliances.

POLARIZED PLUG: This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

BEFORE YOUR FIRST USE

Carefully unpack the bread machine and remove all packaging materials. To remove any dust that may have accumulated during packaging, wash the bread pan and kneading blade. Do not immerse. (See cleaning instructions on page 9.) Wipe the outside of the bread machine with a damp cloth. Do not use harsh or abrasive cleaners on any part of the bread machine.

Place the bread machine on a dry, stable surface away from burners and away from areas where cooking grease or water may splatter onto it.

Plug the bread machine into a 120 V ~ 60 Hz outlet.

IMPORTANT SAFETY TIPS

- Unplug unit and allow to cool. Remove any flour, bread crumbs or other materials from the inside of the oven interior using a damp sponge, cloth or a small, portable vacuum cleaner.
- The bread machine will bake up to a 2 pound loaf of bread. Do not put a larger quantity of ingredients into the bread pan than recommended. If you do so, the bread may not mix or bake correctly and the bread machine may be damaged. The maximum amount of flour to be used is as follows:

BAKE settings — approximately 4 cups

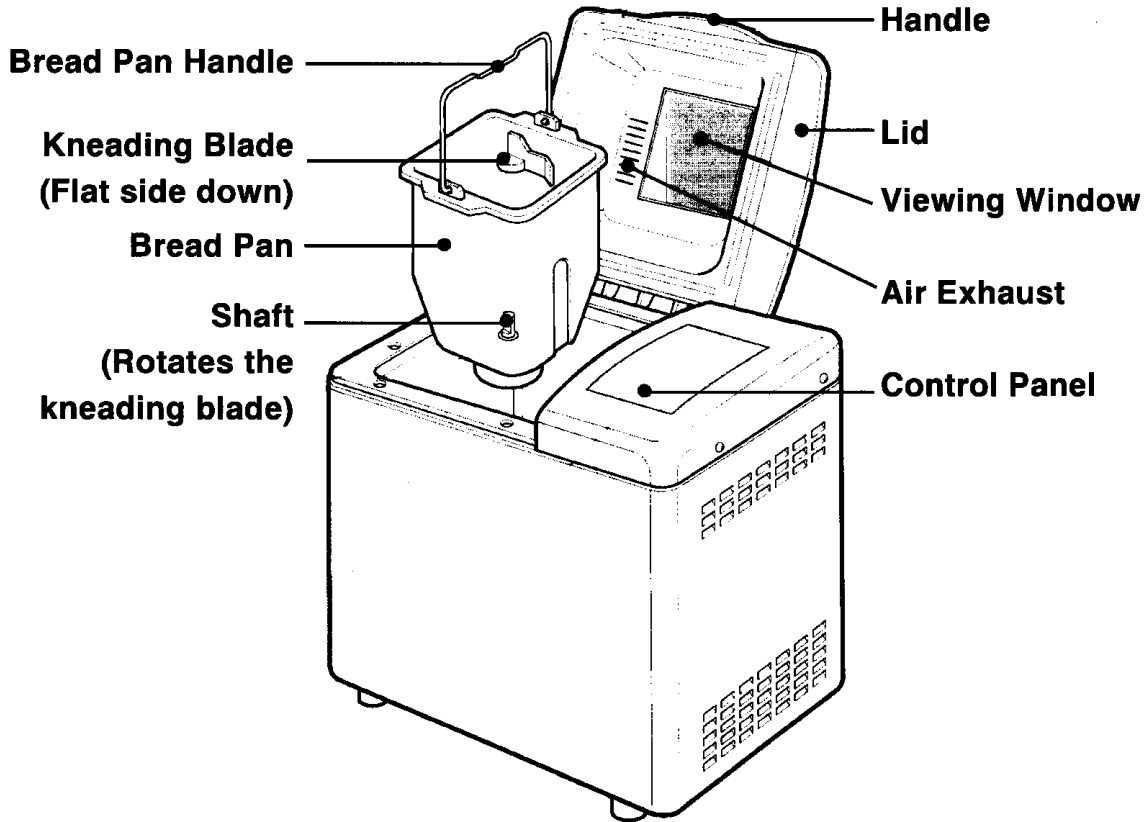
Prepackaged bread mixes — 4 cups

DOUGH setting — 4 2/3 cups

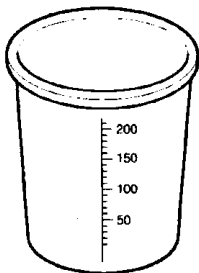
- Handle the bread pan with care. Remove the bread pan by pulling straight up on the handle. Do not turn or shake the bread pan while taking it out. If the bread pan is damaged or bent, the temperature sensor will not work properly. Handle hot bread pan using pot holders or oven mitts.

BREAD MACHINE INTRODUCTION

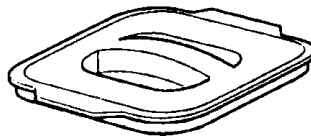
■ Parts



Accessories



**Liquid Measuring Cup
(1 cup)**



**Lid for Butter (Model 1189S only)
(USE THIS LID FOR BUTTER PROGRAM ONLY)**

■ Control Panel - Model 1188 shown

TIMER

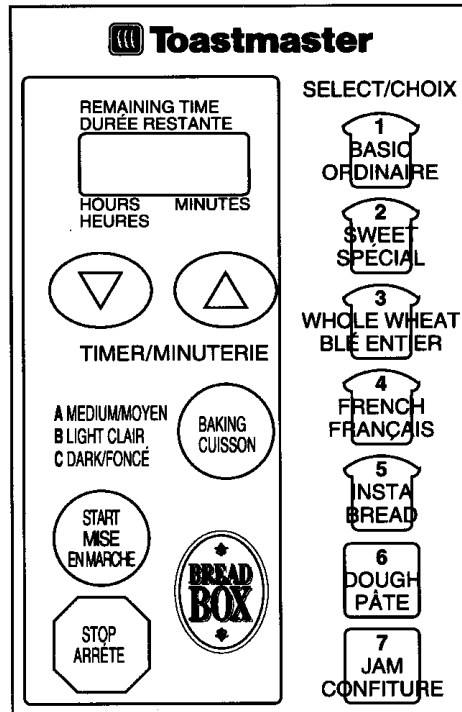
Press TIMER pad to delay program. The time will advance by 10 minute intervals from 4:10 to 13:00 hours. This timer cannot be used on Jam (model 1188) or Butter (model 1189S) programs.

DELAY TIMER INDICATOR

After setting the delay time, press the START pad. The colon will blink.

DISPLAY WINDOW

Indicates the number of program, crust color, and amount of time left for completion of program. Indicates display signals. (See page 60.)



PROGRAM SELECT

Press to select the program.

Jam (model 1188 only)
Butter (model 1189S only)

START

After selecting the program, the baking control and timer (if needed), press to start the program or timer count down.

STOP

Press for more than 2 seconds during the cycle to cancel a program.

BAKING CONTROL

Press to select dark, medium or light crust. Use light crust for breads high in sugar.

When a bread machine is packaged for shipment, a clear plastic film is placed over the control panel as protection. This film may either be removed or left on. If you choose to leave it on, it will come off with use.

PROGRAM CANCEL

If you want to cancel the selected program, press the STOP pad and hold it down for more than 2 seconds at any time during the cycle.

PROGRAM SELECT RECALL

If you have started your bread and are not sure which program you have selected, you may recall this information. Press and hold the start pad at anytime. The number of the program and the crust color selection will appear in the display window.


■ Basic Features


PROGRAM SELECT


The control panel will let you choose different programs.


The Sweet, Whole Wheat, French and Insto programs contain an audible signal to add additional ingredients (i.e., raisins, nuts).


- **Basic** Use this program for basic bread recipes.



- **Sweet** This program works best if a recipe is high in sugar or fat (2 TBL) or burns easily (eggs or cheese).



- **Whole Wheat** If a recipe contains more than 50% whole wheat flour, use this program. During the first 20 minutes, the bread machine is preheating prior to first knead.



- **French** This program is best suited for breads low in fat and sugar, which results in a crisp crust and coarse, chewy interior. During the first 20 minutes, the bread machine is preheating prior to the first knead.


- **Insto** Save time by using this program on recipes indicated with a **5** in the Bread Index, page 17.


- **Dough** This program is used to prepare dough for making bread or rolls which are shaped before baking in a conventional oven.


- **Butter Churn (model 11888 only)** The kneading blade churns the heavy whipping cream for 30 minutes. The heating element does not warm the oven interior.


- **Jam (model 11888 only)** Add berries, sugar and lemon juice for homemade jam. A great topping for homemade bread.



■ Program Specifications

Program Process	Basic	Sweet	Whole Wheat	French	Insta	Dough	Butter (model 1189S)	Jam (model 1188)
1 delay timer	4:10-13:00	4:10-13:00	4:10-13:00	4:10-13:00	4:10-13:00	4:10-13:00	—	—
2 preheat	—	—	20 min	20 min	—	—	—	10 min
3 mix	2 min	2 min	2 min	2 min	2 min	2 min	—	60 min
4 1st knead	5 min	5 min	11 min	11 min	5 min	4 min	—	—
5 rest	5 min	5 min	50 min	50 min	5 min	5 min	—	—
6 2nd knead	12 min	12 min	12 min	12 min	7 min	12 min	—	—
7 1st rise	40 min	40 min	20 min	20 min	13 min	40 min	—	—
8 punch	4 sec	4 sec	4 sec	4 sec	4 sec	4 sec	—	—
9 2nd rise	26 min	26 min	15 min	15 min	52 min	—	—	—
10 punch	4 sec	4 sec	4 sec	4 sec	—	—	—	—
11 3rd rise	60 min	60 min	40 min	40 min	—	—	—	—
12 bake	50 min	50 min	50 min	50 min	35 min	—	—	—
13 cool	20 min	20 min	20 min	20 min	—	—	—	10 min
14 hold warm	3 hours	3 hours	3 hours	3 hours	3 hours	—	—	—
15 churn	—	—	—	—	—	—	30 min	—
16 display time for beep*	—	3:25	2:34	2:34	1:45	—	—	—
17 end	end	end	end	end	end	end	end	end
TOTAL	3:40	3:40	4:00	4:00	1:59	1:03	:30	1:20

*Display time for beep tells you when to add additional ingredients, i.e. raisins or nuts, in specialty breads.

The beeper sounds 4 times when baking is complete; cooling then begins. If you want to serve bread that has just been baked, press STOP pad and remove. When the cooling process is complete, the beeper sounds 8 times and [:H] is displayed. You may remove the bread or leave it in the bread machine. If left, it will automatically be kept warm for up to 3 hours during the hold warm process on all bread cycles.

CLEANING INSTRUCTIONS

CLEANING (Always unplug unit)

ANY SERVICING REQUIRING DISASSEMBLY, OTHER THAN THE CLEANING DESCRIBED BELOW, SHOULD BE PERFORMED BY AN AUTHORIZED SERVICE REPRESENTATIVE.

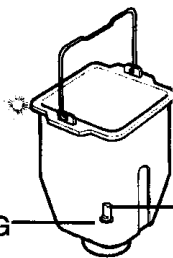
- Avoid using any cleaning agents other than dish detergent.
- Do not use steel wool or other abrasive materials.
- Do not wash any parts in the dishwasher.

- Do not immerse the bread pan in water. Wipe clean with a damp cloth, then dry thoroughly.



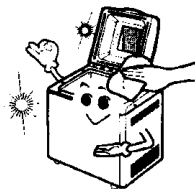
- Do not place bread pan in conventional oven.

- Wipe the shaft with a soft cloth or sponge to prevent damage to the seal packing. Allow to dry before storing the pan inside the bread machine.



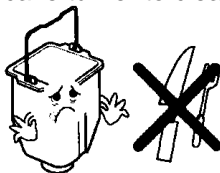
SEAL PACKING — SHAFT

- Wipe the exterior with a damp dishcloth after each use.
- Do not immerse in or splash with water.
- After using, cool and wipe out the oven interior with a damp dishcloth or plastic scouring pad.

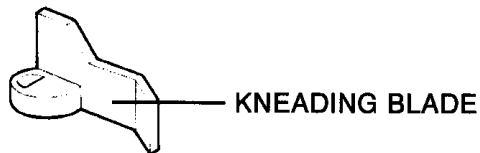


- It is not necessary to remove the kneading blade for cleaning. But if you wish to, it must be removed after each use.
- To remove, fill the pan with hot soapy water and allow it to soak for 20 minutes. Wash it with a soft brush or cloth and dry thoroughly.

- Do not use metal utensils inside the machine. They will damage the non-stick coating. If the bread sticks to the lid, use a plastic pancake turner to clean.



NOTE: The non-stick coating may change color over time. This is caused by moisture and steam and in no way affects performance.



KNEADING BLADE

STORING

- Be sure bread machine is completely cooled before storing.
- All removable parts should be thoroughly cleaned and dried.
- Store bread machine with lid closed.

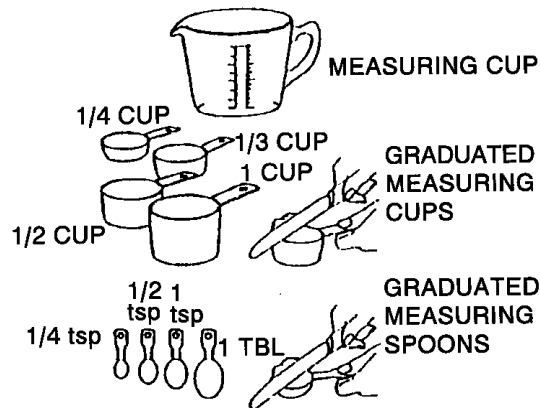
INGREDIENTS

Congratulations! You have just acquired a TOASTMASTER® Bread Machine. Toastmaster Inc. has become a household name you can count on, as has RED STAR® Yeast. The home economists at RED STAR® Yeast and TOASTMASTER have combined their efforts to provide the recipes in this cookbook. Many hours of developing and testing these recipes were necessary to assure you, the home baker, a variety of delicious homemade breads.

Read the following information before you shop for ingredients. This bread machine will bake up to a 2 pound loaf of fresh bread containing approximately 4 cups of flour. All ingredients except water should be at room temperature. Place ingredients in bread pan in the order listed in recipe: liquids, dry and then yeast.

Measure accurately for successful bread machine bread loaves. Mis-measuring, even slightly, can make a big difference in your results. Measure each ingredient precisely before picing it into the bread pan.

- To measure liquids, use a clear glass or plastic liquid measuring cup.
Read the measurement at eye level.
- To measure flour, spoon into a standard dry ingredient measuring cup and level with a straight edge.
Do not sift flour or pack in measuring cup.
- Use standard measuring spoons and level with a straight edge.



■ Yeast: The Number One Ingredient

RED STAR® Active Dry Yeast was used in developing all the recipes in this book. However, RED STAR® QUICK RISE Yeast may also be used. We found that we did not have to vary the amount used when we substituted one for the other. Follow package directions if using Bread Machine Yeast. Do not use compressed yeast.

A 1/4 oz. package of RED STAR® Yeast contains approximately 2 1/4 level teaspoons of yeast. The activity of yeast will deteriorate when it is exposed to oxygen, moisture or warmth. Therefore, yeast needs to be stored airtight and refrigerated or frozen. Measure out amount needed and allow it to come to room temperature before using — approximately 15 minutes.

Use yeast before expiration date. If using bulk yeast, keep refrigerated or frozen. If using jarred yeast and it has been open more than 2 months, check its freshness with the following test.

To test yeast, use a liquid measuring cup and fill to the 1/2 cup level with warm water (110°-115°F). Add 1 teaspoon granulated sugar and stir. Sprinkle 2 1/4 teaspoons of yeast on top of sugar water. In 3 or 4 minutes, it will have absorbed enough liquid to activate and will start rising to the surface. If at the end of 10 minutes, the yeast has multiplied to the 1 cup mark, it is very active. The yeast mixture may be used immediately in your Toastmaster Bread Machine in any recipe calling for 2 1/4 teaspoons of yeast. (Remember to adjust your recipe for the 1/2 cup of water used in the test and do not add additional yeast.) Add mixture with liquid ingredients; do not use to delay bread.

■ Flour: Bread Flour is Essential

All types of flour are affected by many factors, such as milling grades, moisture content, length of storage, and manufacturing processes. Adjustments to the recipes may need to be made to compensate for climactic changes in different regions to ensure an excellent loaf.

Bread flour is a definite necessity. Milled from hard winter or spring wheat, it has a higher protein content that makes it more durable than all-purpose flour. The protein, when mixed with liquid,

becomes gluten. When kneaded, gluten becomes elastic and gives the breads better structure. In contrast, all-purpose flour, milled from a combination of soft and hard wheat, becomes elastic too easily for use in a bread machine and quickly loses its ability to stretch well. As a result, bread made from all-purpose flour will be small and dense. Several well-known mills now market bread flour. It is labeled bread flour on the package and is available at grocery stores.

Wheat is the only grain that contains the type of protein that becomes elastic when kneaded. Other flours, such as rye, barley, oats, soy, rice and buckwheat, add flavor and fiber to breads but do not add structure to the dough. Therefore, wheat flour is essential as a base when making bread.

Vital Wheat Gluten is produced by processing white flour one more step. White flour contains both protein and starch, and mills now can remove most of the starch leaving only the protein (gluten). When gluten is added to recipes containing whole grain flours, it improves the volume and shape of the loaf significantly. Many grocery stores stock gluten in the flour section. Health food and nutrition centers also carry this item.

Flour is best kept in an airtight container. If you need to store flour for a long period of time, keep it in the freezer, not the refrigerator. Refrigerators tend to dry out the flour. Whole grain wheat flours, which have a higher oil content, will become rancid much more quickly than white flour and should always be kept in the freezer. Allow all flours to return to room temperature before placing in the machine.

When adding vegetables, fruits and nuts to recipes, do not exceed the amount listed. These products, if used in excessive amounts, may inhibit the rising of the bread.

Because different climates and seasons result in a wide variety of humidity levels, the liquid amounts called for in a recipe may need to be adjusted. Check the dough ball half way through the second kneading cycle. It should be round, smooth-textured, soft and slightly tacky to the touch. If it does not form a ball and is more like batter, add 1 tablespoon of flour at a time until the appropriate consistency is reached. If the mixture is too dry to form a ball or forms more than one ball, add 1 teaspoon of water and allow it to absorb. Add more water if necessary.

■ **Fat: Dough Enhancer And Conditioner**

The recipes in this book use vegetable oil. Solid shortening, butter or margarine may be substituted in equal proportions. Divide into small pieces before placing in machine. There will not be any noticeable flavor difference. The crust may be a little crispier with butter. Margarine tends to make the crust a little tougher. Light or whipped margarine does not work well.

■ **Liquids: Activate The Yeast And Bind The Dough**

“Liquid” means all the wet ingredients used in the recipe. When yeast is used in a bread machine, the liquid temperature must be 80°F/27°C. With this temperature, the yeast activates gradually to accommodate the program of the machine. When higher temperatures are used, not only does the yeast activate too quickly, but also the entire dough ball becomes too warm.

When the machine is set on the delay timer, reduce the amount of liquid in most recipes by 1-2 teaspoons depending on the recipe and size of loaf.

Eggs are also considered part of the total liquid amount. Eggs need to be at room temperature. If taken directly from the refrigerator, place in a bowl of warm water to take off the chill before using.

DO NOT USE EGGS OR ANY PERISHABLE FOODS WITH THE DELAYED SETTING.

■ Lemon Juice: Helps Dough Rise

The addition of lemon juice, fresh or bottled, helps improve the overall structure of your loaf. Only you, the baker, will know it is there! You may omit the lemon juice from our recipes, however, it may result in a slightly shorter loaf.

■ Cinnamon And Garlic: Not True Friends Of Yeast

Previously, cinnamon and sugar were sprinkled on dough before it was rolled up jelly roll fashion. Adding it to the dough in a bread machine, however, presents a problem. Cinnamon reacts with bread dough just as a meat tenderizer reacts with meat. It breaks down the structure. Although it smells wonderful as it is baking, the flavor is dissipated in the baking process. **DO NOT ADD MORE THAN LISTED IN THE RECIPE.**

Garlic inhibits yeast activity. **DO NOT ADD MORE** garlic than listed in the recipe. For more garlic flavor, use a spread for the bread rather than adding it to the dough.

■ Salt: Regulates Yeast Activity

Salt is necessary to control the activity of yeast, disciplining it to work slowly and steadily. Without salt, yeast acts too rapidly. Salt also strengthens the structure of the dough. If too little or no salt is used, the bread will rise rapidly and then fall. The texture will also be coarse and uneven.

■ Sugar: Food For Yeast

Sugar is the favorite food of yeast, but too much sugar will cause the yeast to over react. The loaf of bread will be small and dense. Dried fruits also contribute sugar to the bread dough. Do not add more than specified in the recipe. Artificial sweeteners may not be used because the yeast cannot react with them.

■ Substitutes

In our test kitchen, we experimented with several ingredient substitutions. We have found the following substitutions to be acceptable, but we caution that your results may vary significantly from ours.

MILK

Coffee creamer, non-dairy creamer or dry buttermilk may be substituted for dry milk in equal proportions. Liquid milk (80°F/27°C) may be substituted for water in equal proportions. The dry milk may then be eliminated altogether. The loaf will be slightly smaller.

LEMON JUICE

Vinegar may be substituted for lemon juice in equal proportions.

SUGAR

Honey may be substituted for sugar in equal proportions; reduce the liquid by the same amount.

Brown sugar may be substituted for white sugar in equal proportions.

Yeast **NEEDS** sugar, **NO** artificial sweetener should be used.

SALT

Salt-free recipes are not successful.

Dietetically sodium free (less than 5 mg sodium per serving) or low salt (less than 1/2 the sodium of table salt) may be used in equal amounts. The bread will be coarser.

EGGS

Egg beaters may be used as directed on the carton.

Two egg whites may be substituted for one egg.

REMEMBER, all egg products must be at room temperature.

■ **Bread Mixes And Other Recipe Books**

Use mixes labeled for up to 2 pound loaves. For best results, use the INSTA 5 program.

Bread machine helpful hints and recipe books are available at book and retail stores. They offer a wide variety of recipes. Minor adjustments may be necessary for best results.

■ **High Altitude**

High elevations may make dough rise faster. Try recipe as printed first. If not getting good results, decrease yeast 1/4 teaspoon at a time. You may also have to increase water; start with 2 tablespoons and increase if necessary. The addition of gluten will help the structure of the bread. Add 1 teaspoon per cup of flour.

■ **Freezing Baked Breads and Rolls**

Cool before wrapping in plastic wrap. Place in plastic bag and seal. Bread may be frozen up to six weeks. Thaw by partially opening wrapping to allow moisture to escape gradually.

■ **Freezing Dough**

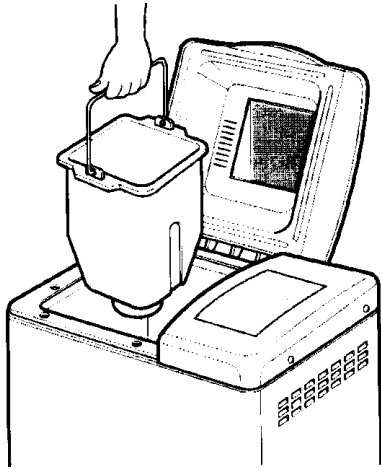
At the end of the dough program, you may remove the dough and freeze it for baking at a later time. Form the dough into desired shape before rising and put in the freezer for one hour to harden. Remove from freezer and wrap in plastic wrap. Place in a plastic bag and seal. Dough can be kept in the freezer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

If additional assistance is needed, expert help is available from **Toastmaster** (1-800-947-3744) or from **RED STAR® YEAST & PRODUCTS** (1-800-445-4746 #4).

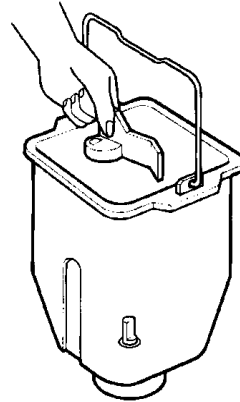
PROGRAMMING

■ Programming Bread Or Dough

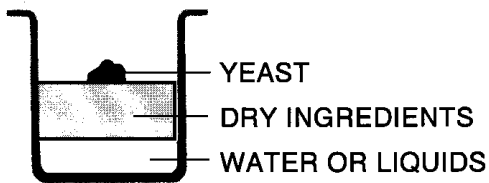
- 1** Open the lid and remove the bread pan by pulling straight up, using the handle.



- 2** Mount the kneading blade on the shaft, flat side down.

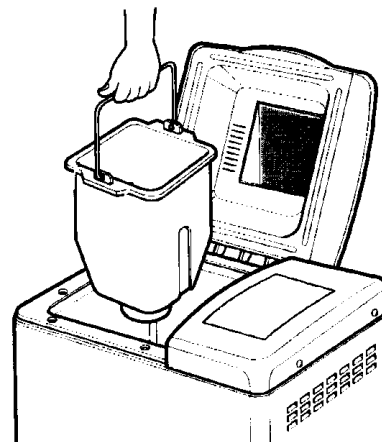


- 3** Place all ingredients in bread pan.

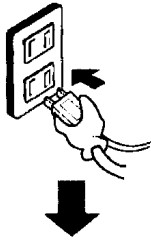


NOTE: When using the timer, add the yeast last on top of the flour and away from the liquid. This is critical for good results.

- 4** Insert bread pan until it fits securely into bottom of bread machine.



5 Close the lid. Plug into 120 V ~ 60 Hz outlet. The display indicator will light up.



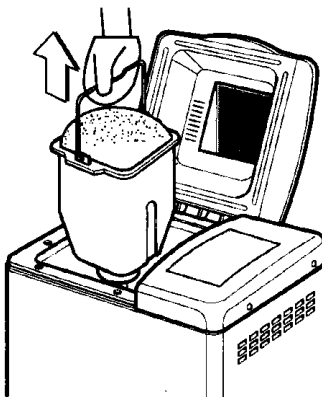
6 Select program and baking control.

7 Press START. The time left for the program to be finished is displayed and counts down. All bread programs except Basic will beep to add additional ingredients during the second knead. Opening lid will not stop kneading. Add ingredients quickly and evenly over dough. Quickly close lid to prevent heat loss.

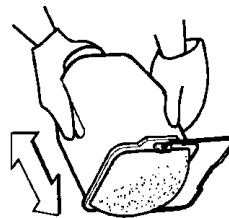


If using the delay timer, add all of the ingredients at the beginning. The ingredients will be chopped into smaller pieces.

8 The beeper will sound when bread is done. Press STOP and remove the bread pan using oven mitts.



9 Turn the bread pan upside down and shake the bread pan to release the bread.



Place the bread upright on a wire rack to cool approximately 20 minutes before cutting. This allows the steam to escape. Be sure to remove the kneading blade from the bread.





CAUTION:

- The bread pan, kneading blade, and bread will be very hot.
- Always unplug after use.

■ Programming The Delay Timer (Bread or Dough)


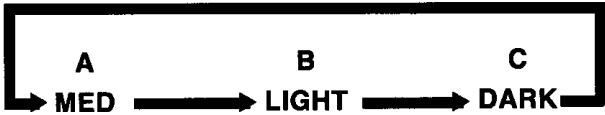
Set the program and crust color. Before pressing START, set the timer for however long you want to wait before the bread is done: 4:10 to 13 hours.

EXAMPLE: It is 9:00 p.m. now. The bread is to be ready at 6:30 a.m. the next morning. Set the timer for 9:30, because there are 9 hours and 30 minutes between 9:00 p.m. and 6:30 p.m.

	<p>1. When pressed, the time will advance in 10 minute increments.</p>	<p>NOTE: The bread machine will start when the timer reaches the time of the program selected.</p>
	<p>2. When constant pressure is applied to the pad, the time will advance quickly.</p>	
	<p>3. Press the START pad. The timer is set, and the colon blinks. After one minute, 9:29 is displayed, and the timer continues to count down in 1 minute increments.</p>	 <p>Colon will blink</p>

■ Baking Control (Bread)

The Baking Control function is used to select the color of the crust. It can be baked medium, light or dark. It is not necessary to press the control when medium is desired.

	<p>The Baking Control function will advance as the pad is pressed.</p> <div style="text-align: center;">  </div>
---	--

POWER OUTAGE

If your bread machine loses power before the second rise, you can try starting the machine at the beginning of the cycle again. This may not always produce an acceptable loaf. If you are not sure when the outage occurred, **remove the dough ball from the bread pan** and place in an oven-safe baking container. Allow to double in size and place in a preheated 350° oven for 30-45 minutes or until done. The bread should sound hollow when tapped on the top of the loaf after done.

If the bread has already begun to bake when the outage occurs, you must begin with new ingredients.

RECIPE INDEX

BREADS

Banana	31
Banana Granola	24
Bloody Mary	30
Buttermilk — 5	22
Caraway Rye	37
Carrot Raisin	25
Cheese Onion	30
Cinnamon Raisin	24
Corn	31
Crunchy Cracked Wheat	39
Dairy Whole Wheat	39
Dill	31
Dried Fruit	25
Egg — 5	22
Fat Free White	21
French — 5	21
French Variation — 5	21
Hearty Nut	39
Holiday	26
Honey Granola — 5	26
Italian Herb — 5	32
Jalapeño — 5	32
Maple	27
Milk	22
Onion Rye	38
Peach	27
Potato	33
Pumpnickel	38
Sourdough French	23
Sourdough Starter	23
Soy Almond Fruit	28
Soy Cinnamon Raisin	28
Soy Herb	29
Spiced Pumpkin	33
Southern Barley	37
Sunflower And Sesame Seed	34
Sweet Walnut	29
Trail Mix	30
White — 5	20
White Wheat — 5	35
Whole Grain	36
Whole Wheat	34
Whole Wheat With Gluten	35
Whole Wheat Cinnamon Raisin Walnut	36

DAY OLD BREAD USES

Bread Pudding	40
Breaded Pineapple	40
Crunchy Bread Snacks	40

DOUGHS

Almond-Cherry Coffee Cake	50
Bagels	49
Banana Wheat Bagels	49
Buttermilk Rolls	43
Challah Braid	47
Cinnamon Rolls	51
Cheezy Garlic Rolls	45
Dinner Rolls	42
Focaccia Bread	42
French Bread	44
Pita Pockets	45
Pizza Crust	48
Refreshing Rolls	46
Soft Pretzels	53
Sticky Breakfast Rolls	52
Wheat Dinner Rolls	43
Whole Wheat Pizza Crust	48

JAMS

Blackberry	54
Raspberry	54
Strawberry	54

BUTTERS

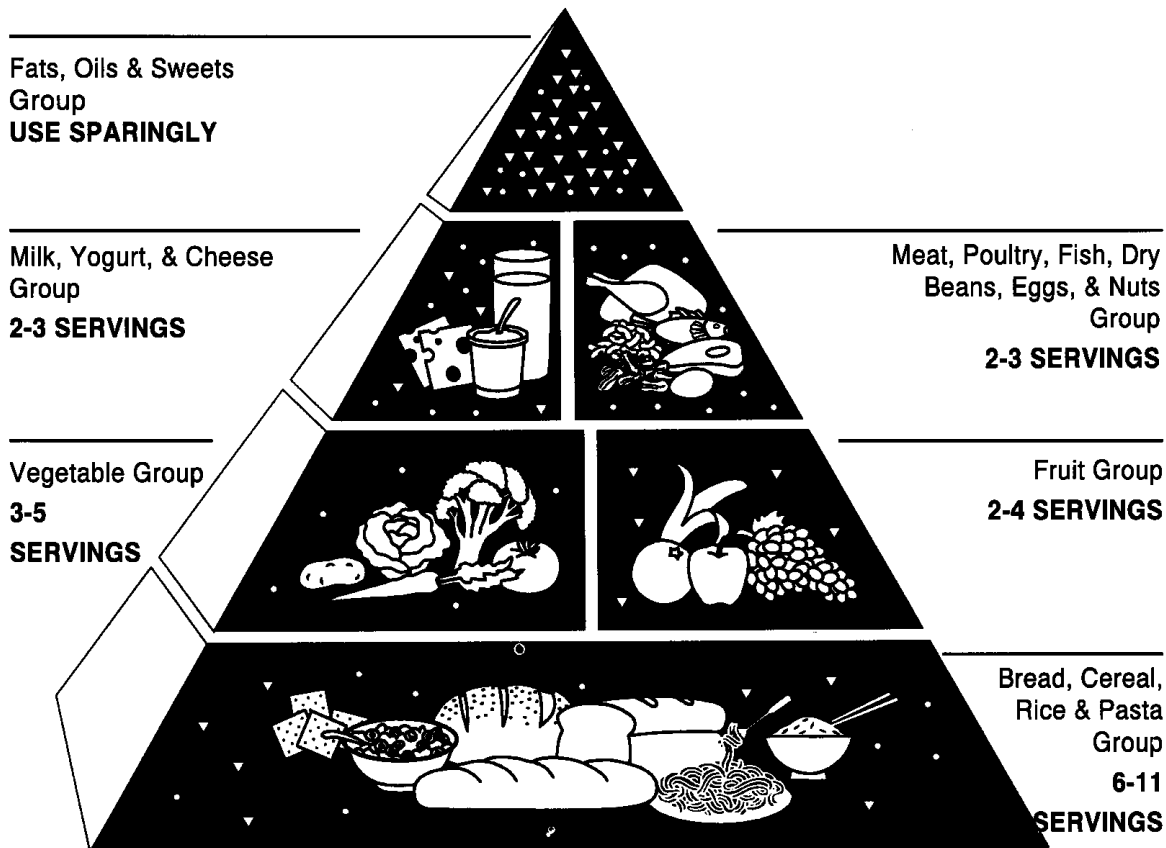
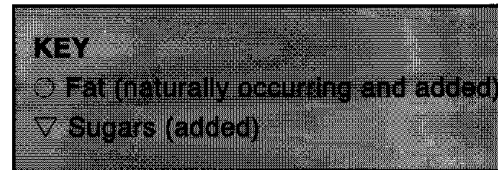
Breakfast Flavors	56
Cheese Flavors	57
Fresh Herb Flavors	58
Full Flavors	57

BREAD . . . AS EASY AS 1 - 2 - 3

1. Add ingredients to the bread pan in the order listed. Place the bread pan in the bread machine.
2. Close the lid. Select the desired setting. Press START.
3. When finished baking, remove bread pan from the bread machine. Invert and shake to remove the loaf. Allow loaf to cool standing upright on a wire rack before slicing.

FOOD GUIDE PYRAMID

■ A Guide To Daily Food Choices



Bread, cereal, pasta, crackers and other grain foods are low in fat and full of energy. The Food Guide Pyramid says we should eat 6-11 servings daily — more than any other food group. One half-inch slice of bread is approximately two servings.

BREADS

We suggest starting your bread baking with this White Bread Recipe. Follow each step carefully. These steps, a summary of previous pages, have been written to eliminate the most common errors in bread machine baking and may be helpful for any recipe.

WHITE			
	1 pound	1 1/2 pounds	2 pounds
water 80°F/27°C	3/4 cup + 1 TBL	1 cup	1 1/2 cups
lemon juice	1 tsp	1 tsp	1 tsp
oil	1 TBL	2 TBL	2 TBL
sugar	1 1/2 TBL	2 TBL	1/4 cup
salt	1 tsp	1 1/4 tsp	2 tsp
dry milk	1 TBL	1 1/2 TBL	2 TBL
bread flour	2 1/4 cups	3 cups	4 cups
active dry yeast	1 1/4 tsp	2 tsp	2 1/4 tsp
program	1	1	1
Insta: 5 Yeast	2 tsp	2 1/2 tsp	1 TBL

1. Remove the bread pan from the bread machine. Attach the kneading blade onto the shaft. Make sure all ingredients, except water, are at room temperature.
2. Use a liquid measuring cup to measure the water (80°F/27°C) and pour into the bread pan.
3. Use a measuring spoon to measure the lemon juice and oil and add to the bread pan.
4. Use a measuring spoon to measure the sugar, salt and dry milk; level off with the straight edge of a knife and add to the bread pan.
5. Lightly spoon bread flour into a dry measuring cup; level off with the straight edge of a knife and add to the bread pan.
6. Carefully measure yeast with a measuring spoon; level off with the straight edge of a knife and add to the bread pan. If using delay timer, make sure yeast is on top of bread flour, away from liquids.
7. Place the bread pan (FRONT marking forward) into the bread machine. Close the lid.
8. Select BASIC PROGRAM, desired BAKING CONTROL, and set TIMER to delay, or press START for immediate start.
9. When the beeper sounds 4 times the bread has finished baking and is starting the cooling cycle. When the beeper sounds 8 times the cooling cycle is complete and the 3 hour keep warm cycle will start. When the beeper sounds an additional 8 times, the keep warm cycle is complete.
10. Use oven mitts to carefully remove the bread pan at any time during the cool or hold warm process.
CAUTION: THE BREAD PAN, KNEADING BLADE AND BREAD WILL BE VERY HOT.
USE OVEN MITTS.
11. Turn bread pan upside down and shake several times to release the bread. Do not use metal utensils inside the bread pan or machine. Remove the kneading blade and allow loaf to cool standing upright on wire rack approximately 20 minutes before cutting.
12. When the bread has completely cooled, approximately 1 hour, store in an air tight container.
13. UNPLUG UNIT BEFORE CLEANING. Clean bread pan after each use, DO NOT IMMERSER THE BREAD PAN IN WATER. (See cleaning instructions.) Clean inside of bread machine after each use.

FRENCH

	1 pound	1 1/2 pounds	2 pounds
water 80°F/27°C	3/4 cup + 2 TBL	1 cup + 2 TBL	1 1/2 cups
lemon juice	1 tsp	1 tsp	1 tsp
oil	1 TBL	1 1/2 TBL	2 TBL
sugar	1 TBL	1 1/2 TBL	2 TBL
salt	1 tsp	1 tsp	1 tsp
bread flour	2 1/4 cups	3 1/2 cups	4 cups
active dry yeast	1 1/4 tsp	2 tsp	2 1/4 tsp
program	4	4	4

Insta Yeast: 1 3/4 tsp 2 1/2 tsp 2 3/4 tsp

FRENCH VARIATION

	1 pound	1 1/2 pounds	2 pounds
water 80°F/27°C	3/4 cup + 2 TBL	1 cup + 2 TBL	1 1/2 cups
lemon juice	1 tsp	1 tsp	1 tsp
sugar	1 TBL	1 1/2 TBL	2 TBL
salt	1 tsp	1 tsp	1 tsp
bread flour	2 1/4 cups	3 1/2 cups	4 cups
active dry yeast	1 1/4 tsp	2 tsp	2 1/4 tsp
program	1	1	1

Insta Yeast: 2 tsp 2 3/4 tsp 2 3/4 tsp

FAT FREE WHITE

	1 pound	1 1/2 pounds	2 pounds
water 80°F/27°C	3/4 cup + 1 TBL	1 cup	1 1/2 cups
lemon juice	1 tsp	1 tsp	1 tsp
applesauce*	1 TBL	2 TBL	2 TBL
sugar	1 1/2 TBL	3 TBL	1/4 cup
salt	1 tsp	1 1/4 tsp	2 tsp
dry milk	1 TBL	1 1/2 TBL	2 TBL
bread flour	2 1/4 cups	3 cups	4 cups
active dry yeast	1 1/4 tsp	2 tsp	2 1/4 tsp
program	1	1	1

Insta Yeast: 2 tsp 2 1/2 tsp 1 TBL

*Any variety

Note: Substituting applesauce for oil in other recipes may not produce good results.

EGG

	1 pound	1 1/2 pounds	2 pounds
egg(s) room temperature plus enough water 80°F/27°C to equal	1	2	2
lemon juice	3/4 cup + 1 TBL	1 cup + 1 TBL	1 1/3 cups
oil	1 tsp	1 tsp	1 tsp
sugar	1 TBL	1 1/2 TBL	2 TBL
salt	4 tsp	2 TBL	2 1/2 TBL
dry milk	1 tsp	1 1/2 tsp	2 tsp
bread flour	2 TBL	3 TBL	1/4 cup
active dry yeast	2 cups + 2 TBL	3 cups	4 cups
	1 1/2 tsp	2 1/4 tsp	2 3/4 tsp
program	5	5	5

BUTTERMILK

	1 1/2 pounds	2 pounds
cultured buttermilk 80°F/27°C	1 cup + 2 TBL	1 1/2 cups
lemon juice	1 tsp	1 tsp
oil	3 TBL	1/4 cup
sugar	3 TBL	1/4 cup
salt	1 1/2 tsp	2 tsp
baking soda	1/4 tsp	1/2 tsp
bread flour	3 1/4 cups	4 1/2 cups
active dry yeast	1 1/2 tsp	1 3/4 tsp
program	1	1

Insta Yeast:

2 1/2 tsp

1 TBL

MILK

	1 pound	1 1/2 pounds	2 pounds
milk	3/4 cup	1 cup	1 cup + 6 TBL
lemon juice	1 tsp	1 tsp	1 tsp
oil	2 TBL	2 TBL	3 TBL
sugar	1 tsp	1 1/2 tsp	2 tsp
salt	1/2 tsp	1 1/2 tsp	2 tsp
bread flour	2 cups	3 cups	4 cups
active dry yeast	1 tsp	1 3/4 tsp	2 tsp
program	1	1	1

SOURDOUGH STARTER

active dry yeast	2 1/4 tsp
water 110°F/43°C	2 cups
bread flour	3 1/2 cups
sugar	1TBL

In a 4 quart glass container, dissolve yeast in water 110°F/43°C; let stand 5 minutes, add flour and sugar. Stir with plastic or wooden spoon until blended. Mixture will be thick; remaining lumps will dissolve during fermentation process. Cover loosely with plastic wrap and let stand in warm place for 5 days, stirring 3 times a day. The starter will “rise and fall” during the fermentation period and become thinner as it stands. A temperature of 80°-85°F/27°-30°C is best for the sour flavor to develop. An ideal place is on the counter next to your range. When the starter is developed, it is bubbly and may have a yellow liquid layer on top; stir before using. It may be used for baking or placed in the refrigerator to use later, cover loosely.

To use starter, measure the amount specified in the recipe. When refrigerated, let container of starter come to room temperature before measuring — about 4 hours. If baking in the morning, leave the starter out overnight.

Replenish with 1 cup flour, 2/3 cup warm water 110°F/43°C and 1 teaspoon sugar. Stir until blended; some lumps may remain. Cover loosely and let stand in warm place for 10 to 12 hours or overnight. The starter will rise and become bubbly. Stir, then place in refrigerator to store.

Stir in 1 teaspoon sugar to keep it active if the starter is not used every week.

SOURDOUGH FRENCH

	1 pound	1 1/2 pounds	2 pounds
water 80°F/27°C	1/2 cup + 1 TBL	3/4 cup + 1 TBL	3/4 cup + 2 TBL
starter*	3/4 cup	1 cup	1 1/4 cups
sugar	2 tsp	1 TBL	4 tsp
salt	1 1/2 tsp	2 tsp	2 1/2 tsp
bread flour	2 1/4 cups	3 cups	4 cups
active dry yeast	1 1/2 tsp	2 1/4 tsp	1 TBL
program	1	1	1

*Only use starter recipe above.

CINNAMON RAISIN

	1 pound	1 1/2 pounds	2 pounds
water 80°F/27°C	3/4 cup	1 cup	1cup + 6 TBL
lemon juice	1 tsp	1 tsp	1 tsp
oil	1 TBL	1 1/2 TBL	2 TBL
brown sugar	1 1/2 TBL	2 1/2 TBL	3 TBL
salt	1 tsp	1 1/2 tsp	2 tsp
dry milk	1 TBL	1 1/2 TBL	2 TBL
bread flour	2 1/4 cups	3 cups	4 cups
active dry yeast	1 3/4 tsp	2 1/4 tsp	1 TBL
cinnamon*	1 tsp	2 tsp	1 TBL
raisins*	1/3 cup	1/2 cup	2/3 cup
walnuts*	1/3 cup	1/2 cup	2/3 cup
program	2	2	2

*add at beep

BANANA GRANOLA

	1 pound	2 pounds
water 80°F/27°C	3/4 cup	1 1/2 cups
lemon juice	1 tsp	1 tsp
oil	2 TBL	4 tsp
honey	2 TBL	3 TBL
banana flavoring	1/2 tsp	1 tsp
salt	1/2 tsp	2 tsp
dry milk	2 TBL	3 TBL
bread flour	2 1/4 cups	4 1/4 cups
banana chips	1/3 cup	1/2 cup
granola cereal	2/3 cup	1 cup
active dry yeast	1 3/4 tsp	2 tsp
program	1	1

CARROT RAISIN

	1 1/2 pounds
egg room temperature plus enough	1
water 80°F/27°C to equal	3/4 cup + 1 TBL
lemon juice	1 tsp
oil	2 TBL
sugar	3 TBL
salt	2 tsp
carrots, uncooked shredded	3/4 cup
bread flour	3 1/4 cups
active dry yeast	2 1/4 tsp
apple pie spice*	1 tsp
raisins*	1/2 cup
program	2

*add at the beep

DRIED FRUIT

	1 pound	1 1/2 pounds	2 pounds
water 80°F/27°C	3/4 cup	1 cup + 1 TBL	1 1/4 cups
lemon juice	1 tsp	1 tsp	1 tsp
oil	2 1/2 TBL	3 TBL	1/4 cup
brown sugar	1 1/2 TBL	2 1/2 TBL	1/4 cup
salt	1 tsp	1 1/2 tsp	2 tsp
dry milk	1 TBL	1 1/2 TBL	2 1/2 TBL
bread flour	2 1/4 cups	3 cups	3 3/4 cups
active dry yeast	1 1/4 tsp	2 1/2 tsp	1 TBL + 1 tsp
dried fruit*	1/2 cup	3/4 cup	1 cup
nutmeg*	1/2 tsp	1 tsp	1 1/2 tsp
program	2	2	2

*add at the beep

HOLIDAY

	1 1/2 pounds	2 pounds
water 80°F/27°C	1/2 cup	2/3 cup
milk 80°F/27°C	1/2 cup	2/3 cup
lemon juice	1 tsp	1 tsp
oil	2 TBL	2 TBL + 2 tsp
sugar	1/4 cup	5 TBL
salt	2 tsp	2 1/2 tsp
bread flour	3 cups	4 cups
active dry yeast	2 1/4 tsp	1 TBL
candied fruit*	1/2 cup	2/3 cup
walnuts*	1/2 cup	2/3 cup
program	2	2

*add at the beep

HONEY GRANOLA

	1 pound	1 1/2 pounds	2 pounds
water 80°F/27°C	3/4 cup + 2 TBL	1 cup + 2 TBL	1 cup + 6 TBL
lemon juice	1 tsp	1 tsp	1 tsp
oil	2 TBL	1/4 cup	5 TBL
honey	2 TBL	2 1/2 TBL	3 TBL
salt	1/2 tsp	1 tsp	2 tsp
dry milk	2 TBL	2 1/2 TBL	3 TBL
bread flour	2 1/2 cups	3 cups	4 1/4 cups
granola cereal	2/3 cup	3/4 cup	1 cup
active dry yeast	1 1/2 tsp	1 3/4 tsp	2 tsp
program	1	1	1

Insta 5 Yeast: 2 tsp 3 1/4 tsp 3 1/2 tsp

MAPLE

	1 1/2 pounds	2 pounds
water 80°F/27°C	1 cup	1 1/3 cups
lemon juice	1 tsp	1 tsp
oil	1/4 cup	6 TBL
maple syrup	1/4 cup	6 TBL
maple flavoring	1/2 tsp	3/4 tsp
salt	2 tsp	1 TBL
bread flour	3 cups	4 1/2 cups
dry oatmeal, quick or regular	1 cup	1 1/2 cups
walnuts	3/4 cup	1 cup
active dry yeast	2 tsp	1 TBL
program	1	1

PEACH

	1 pound	1 1/2 pounds
apricot nectar	5 TBL	1/2 cup
peach yogurt 80°F/27°C	3 TBL	1/4 cup
carrots, shredded	5 TBL	1/2 cup
lemon juice	1 tsp	1 tsp
oil	2 tsp	1 TBL
honey	1 1/2 TBL	2 TBL
salt	3/4 tsp	1 tsp
bread flour	2 cups	3 cups
active dry yeast	1 1/4 tsp	1 1/2 tsp
program	1	1

SOY ALMOND FRUIT

For best results use light baking control selection

	1 1/2 pounds
water 80°F/27°C	1 cup
lemon juice	1 tsp
oil	3 TBL
almond extract	1/2 tsp
sugar	2 1/2 TBL
salt	1 1/2 tsp
dry milk	1 1/2 TBL
bread flour	2 1/2 cups
soy flour	1/2 cup
active dry yeast	2 1/2 tsp
dried mixed fruit, diced*	1/2 cup
almonds, slivered*	2 TBL
program	2

*add at the beep

SOY CINNAMON RAISIN

For best results use light baking control selection

	1 1/2 pounds
water 80°F/27°C	1 cup
lemon juice	1 tsp
oil	2 TBL
sugar	2 TBL
salt	1 tsp
dry milk	1/4 cup
bread flour	2 1/2 cups
soy flour	6 TBL
active dry yeast	1 3/4 tsp
cinnamon*	1 tsp
raisins*	1/2 cup
program	2

*add at the beep

SOY HERB

For best results use light baking control selection

	1 1/2 pounds
water 80°F/27°C	1 cup + 2 TBL
lemon juice	1 tsp
oil	2 TBL
sugar	3 TBL
salt	1 1/2 tsp
dry milk	1 TBL
dried dill weed	1 tsp
garlic salt	1/2 tsp
dry mustard	1/2 tsp
dried basil	1/4 tsp
dried oregano	1/4 tsp
bread flour	2 3/4 cups
soy flour	1/2 cup
active dry yeast	1 1/2 tsp
program	2

SWEET WALNUT

	1 pound	1 1/2 pounds	2 pounds
water 80°F/27°C	3/4 cup	1 cup	1 1/2 cups
lemon juice	1 tsp	1 tsp	1 tsp
oil	1 TBL	1 1/2 TBL	2 TBL
sugar	1 1/2 TBL	2 TBL + 1 tsp	3 TBL
salt	1 tsp	1 1/2 tsp	2 tsp
dry milk	1 TBL	1 1/2 TBL	2 TBL
bread flour	2 cups	3 cups	4 cups
active dry yeast	1 1/2 tsp	1 3/4 tsp	2 tsp
chopped walnuts*	1/3 cup	1/2 cup	2/3 cup
program	2	2	2

*add at the beep

TRAIL MIX

	1 pound	1 1/2 pounds
water 80°F/27°C	2/3 cup	1 cup + 1 TBL
lemon juice	1 tsp	1 tsp
oil	1 1/2 TBL	3 TBL
honey	2 TBL	3 TBL
salt	1 tsp	1 1/2 tsp
bread flour	2 cups	3 1/4 cups
active dry yeast	1 1/2 tsp	2 tsp
raisins and nut trail mix*	1/2 cup	2/3 cup
program	2	2

*add at the beep

BLOODY MARY

	1 pound	1 1/2 pounds	2 pounds
water 80°F/27°C	1/4 cup	1/3 cup + 2 TBL	1/4 cup
lemon juice	1 tsp	1 tsp	1 tsp
oil	1 TBL	1 1/2 TBL	3 TBL
bloody mary mix 80°F/27°C	1/2 cup	3/4 cup	1 cup
sugar	1 TBL	1 1/2 TBL	3 TBL
salt	1/2 tsp	3/4 tsp	1 tsp
bread flour	2 cups	3 cups	4 cups
dried parsley	1 TBL	2 TBL	3 TBL
green onion tops, chopped	1 TBL	2 TBL	3 TBL
active dry yeast	1 1/2 tsp	2 1/4 tsp	1 TBL
program	1	1	1

CHEESE ONION

	1 pound	1 1/2 pounds	2 pounds
water 80°F/27°C	3/4 cup	3/4 cup + 3 TBL	1 1/2 cups
lemon juice	1 tsp	1 tsp	1 tsp
sugar	2 TBL	3 TBL	1/4 cup
salt	1/2 tsp	1 tsp	1 1/2 tsp
bread flour	2 1/4 cups	3 cups	4 1/4 cups
shredded cheese	1/2 cup	3/4 cup	1 cup
dried onion	1 TBL	1 1/2 TBL	2 TBL
active dry yeast	1 tsp	1 1/4 tsp	1 3/4 tsp
program	2	2	2

BANANA

1 1/2 pounds

egg room temperature plus enough water 80°F/27°C to equal lemon juice	1 3/4 cup + 3 TBL 1 tsp
oil	2 TBL
banana cake mix*	1 cup
bread flour	2 2/3 cups
gluten	1 TBL
active dry yeast	2 1/4 tsp
program	1

*or any other variety of cake mix for flavor variation

CORN

1 pound

1 1/2 pounds

2 pounds

	1 pound	1 1/2 pounds	2 pounds
egg room temperature plus enough water 80°F/27°C to equal	1 3/4 cup + 1 TBL	1 1 cup + 2 TBL	2 1 cup + 3 TBL
lemon juice	1 tsp	1 tsp	1 tsp
oil	2 TBL	3 TBL	1/4 cup
honey	2 TBL	3 TBL	1/4 cup
salt	1 tsp	1 1/2 tsp	1 3/4 tsp
dry milk	1 TBL	2 TBL	2 1/2 TBL
bread flour	2 cups	3 cups	4 cups
corn meal	1/4 cup	1/3 cup	1/2 cup
active dry yeast	1 1/2 tsp	2 1/4 tsp	2 3/4 tsp
program	1	1	1

DILL

1 pound

1 1/2 pounds

2 pounds

	1 pound	1 1/2 pounds	2 pounds
egg(s) room temperature plus enough water 80°F/27°C to equal	1 3/4 cup + 3 TBL	2 1 cup + 3 TBL	3 1 1/2 cups
lemon juice	1 tsp	1 tsp	1 tsp
oil	1 TBL	1 1/2 TBL	2 TBL
sugar	4 tsp	2 TBL	3 TBL
salt	1 tsp	2 1/4 tsp	1 TBL + 1/4 tsp
bread flour	2 cups	3 cups	4 cups
dried dill weed	1 1/2 tsp	1 TBL	1 1/2 TBL
dried minced onion	2 tsp	1 TBL	1 TBL + 1 1/2 tsp
active dry yeast	1 1/2 tsp	2 tsp	2 1/4 tsp
program	2	2	2

ITALIAN HERB

	1 pound	1 1/2 pounds	2 pounds
water 80°F/27°C	3/4 cup + 2 TBL	1 cup + 2 TBL	1 1/4 cups + 2 TBL
lemon juice	1 tsp	1 tsp	1 tsp
oil	4 tsp	2 TBL	3 TBL
sugar	1 TBL	3 TBL	3 TBL
salt	1 tsp	1 1/2 tsp	2 tsp
dry milk	1 TBL	2 TBL	2 TBL
bread flour	2 1/4 cups	3 1/4 cups	3 3/4 cups
dried Italian seasoning	1 tsp	2 tsp	1 TBL
active dry yeast	1 1/4 tsp	1 1/2 tsp	1 1/2 tsp
program	4	4	4

Insta 5 Yeast: 2 tsp 1 TBL 1 TBL

JALAPEÑO

	1 pound	1 1/2 pounds	2 pounds
water 80°F/27°C	1/2 cup	3/4 cup	1 cup
lemon juice	1 tsp	1 tsp	1 tsp
oil	1 1/2 TBL	2 1/2 TBL	3 TBL
whole kernel corn, well drained	1/2 cup	3/4 cup	1 cup
jalapeño peppers, well drained	2 TBL	3 TBL	1/4 cup
sugar	1 TBL	2 TBL	2 1/2 TBL
salt	1/2 tsp	1 tsp	1 3/4 tsp
bread flour	2 cups	3 cups	4 cups
corn meal	1/3 cup	1/2 cup	2/3 cup
fresh cilantro (optional)	2 tsp	1 TBL	4 tsp
active dry yeast	1 1/2 tsp	2 tsp	2 1/2 tsp
program	1	1	1

Insta 5 Yeast: 2 tsp 1 TBL 1 TBL

POTATO

	1 pound	1 1/2 pounds	2 pounds
egg(s) room temperature plus enough	1	2	2
water 80°F/27°C to equal	3/4 cup	1 cup + 3 TBL	1 1/4 cups + 2 TBL
lemon juice	1 tsp	1 tsp	1 tsp
oil	2 TBL	2 TBL + 2 tsp	3 TBL
sugar	4 tsp	2 TBL	2 TBL
salt	1 tsp	1 1/2 tsp	2 tsp
dry milk	2 TBL	3 TBL	1/4 cup
white pepper	1/8 tsp	1/4 tsp	1/4 tsp
potato buds	1/4 cup	1/3 cup	1/2 cup
green onion tops, chopped	1 TBL	1 1/2 TBL	2 TBL
bread flour	2 cups + 2 TBL	3 1/4 cups	4 cups
active dry yeast	1 1/2 tsp	2 1/4 tsp	1 TBL
program	1	1	1

SPICED PUMPKIN

	1 pound	1 1/2 pounds
egg(s) room temperature plus enough	1	2
water 80°F/27°C to equal	1/4 cup	1/2 cup
lemon juice	1 tsp	1 tsp
oil	2 TBL	3 TBL
canned pumpkin	2/3 cup	1 cup
brown sugar	2 TBL	3 TBL
salt	1 tsp	1 1/2 tsp
cloves	1/4 tsp	1/4 tsp
nutmeg	1/2 tsp	3/4 tsp
ginger	1/2 tsp	3/4 tsp
cinnamon	1 1/2 tsp	2 1/4 tsp
bread flour	2 cups	3 1/3 cups
active dry yeast	1 1/2 tsp	2 1/4 tsp
program	2	2

SUNFLOWER AND SESAME SEED

	1 1/2 pounds	2 pounds
egg(s) room temperature plus enough water 80°F/27°C to equal	1	1
lemon juice	1 cup	1 cup + 1 TBL
oil	1 tsp	1 tsp
molasses	2 TBL	3 TBL
sugar	1 TBL	2 TBL
salt	2 tsp	1 TBL
bread flour	1 tsp	1 1/2 tsp
whole wheat flour	2 1/2 cups	2 3/4 cups
active dry yeast	1/2 cup	1 cup
	1 1/2 tsp	2 1/2 tsp
sesame seeds*	2 TBL	2 1/2 TBL
cumin seeds*	1/4 tsp	1/4 tsp
sunflower seeds*	1 1/2 TBL	2 TBL
program	4	4

*add at the beep

WHOLE WHEAT

This whole wheat loaf will be short and dense. For a lighter textured loaf, use the Whole Wheat With Gluten recipe on page 35.

	1 1/2 pounds
cultured buttermilk 80°F/27°C	3/4 cup + 2 TBL
oil	3 TBL
molasses	3 TBL
salt	1 tsp
baking soda	1/2 tsp
whole wheat flour	3 cups
active dry yeast	1 TBL
program	3

WHITE WHEAT WITH GLUTEN

	1 pound	1 1/2 pounds
water 80°F/27°C	1 cup	1 1/4 cups
lemon juice	1 tsp	1 tsp
oil	1 1/2 TBL	7 tsp
molasses	2 TBL	2 1/2 TBL
salt	1 tsp	1 1/2 tsp
dry milk	1 1/2 TBL	2 TBL
whole wheat flour	2 1/2 cups	3 3/4 cups
gluten	1 1/2 TBL	2 1/2 TBL
active dry yeast	1 1/2 tsp	2 1/4 tsp
program	3	3

WHITE WHEAT

	1 pound	1 1/2 pounds	2 pounds
water 80°F/27°C	3/4 cup	1 cup + 2 TBL	1 1/4 cups + 2 TBL
lemon juice	1 tsp	1 tsp	1 tsp
oil	1 TBL	1 1/2 TBL	2 TBL
sugar	2 TBL	3 TBL	1/4 cup
salt	1 tsp	1 1/2 tsp	2 tsp
dry milk	1 TBL	1 1/2 TBL	2 TBL
bread flour	1 3/4 cups	2 2/3 cups	3 1/2 cups
whole wheat flour	1/4 cup	1/3 cup	1/2 cup
active dry yeast	1 tsp	1 1/2 tsp	2 tsp
sunflower seeds*	2 TBL	3 TBL	4 TBL
program	2	2	2

Insta Yeast: 1 1/2 tsp 2 1/2 tsp 2 3/4 tsp

*add at the beep

WHOLE GRAIN

	1 pound	1 1/2 pounds	2 pounds
water 80°F/27°C	1/4 cup	1/3 cup	1/2 cup
cultured buttermilk 80°F/27°C	2/3 cup	1 cup	1 1/3 cups
lemon juice	1 tsp	1 tsp	1 tsp
oil	2 tsp	1 TBL	1 TBL + 1 tsp
molasses	3 TBL	1/4 cup	1/3 cup
salt	1 1/2 tsp	2 tsp	1 TBL
baking soda	3/4 tsp	1 tsp	1 1/2 tsp
oat bran	3 TBL	1/4 cup	1/3 cup
corn meal	3 TBL	1/4 cup	1/3 cup
medium rye flour	3 TBL	1/4 cup	1/3 cup
buckwheat flour	3 TBL	1/4 cup	1/3 cup
whole wheat flour	1/3 cup	1/2 cup	2/3 cup
bread flour	1 1/3 cups	2 cups	3 cups
active dry yeast	1 1/2 tsp	2 1/4 tsp	1 TBL
program	1	1	1

WHOLE WHEAT CINNAMON RAISIN WALNUT

	1 pound	1 1/2 pounds	2 pounds
egg white(s) room temperature plus enough	1	2	3
water 80°F/27°C to equal	3/4 cup	1 cup + 2 TBL	1 cup + 7 TBL
lemon juice	1 tsp	1 tsp	1 tsp
oil	1 1/2 TBL	2 1/2 TBL	2 TBL + 2 tsp
honey	2 TBL	3 TBL	3 TBL
salt	1 tsp	1 1/2 tsp	2 tsp
whole wheat flour	2 cups	3 cups + 3 TBL	4 cups
active dry yeast	2 tsp	1 TBL	4 tsp
cinnamon*	3/4 tsp	1 tsp	1 1/4 tsp
raisins*	1/3 cup	1/2 cup	2/3 cup
walnuts*	1/3 cup	1/2 cup	2/3 cup
program	3	3	3

*add at the beep

SOUTHERN BARLEY

	1 pound	1 1/2 pounds
egg(s) room temperature plus enough water 80°F/27°C to equal	1	1
lemon juice	3/4 cup + 2 TBL	1 cup
oil	1 tsp	1 tsp
honey	1 TBL	4 tsp
salt	1 TBL	2 TBL
dry milk	1 tsp	1 1/2 tsp
barley, cooked	2 TBL	3 TBL
grits, cooked	3 TBL	4 TBL
oat bran cereal, uncooked	2 tsp	1 TBL
whole wheat flour	1/4 cup	1/3 cup
bread flour	1/3 cup	1/2 cup + 2 TBL
active dry yeast	1 1/4 cups	1 3/4 tsp
	1 1/4 tsp	1 3/4 tsp
program	3	3

ONION RYE

	1 pound	1 1/2 pounds	2 pounds
egg(s) room temperature plus enough water 80°F/27°C to equal	1	1	2
lemon juice	3/4 cup + 1 TBL	1 cup + 2 TBL	1 1/3 cups
oil	1 tsp	1 tsp	1 tsp
honey	1 TBL	1 1/2 TBL	2 TBL
dry milk	2 TBL	3 TBL	1/4 cup
salt	1 TBL	2 TBL	3 TBL
bread flour	1 tsp	1 1/2 tsp	2 tsp
whole wheat flour	1 cup	1 1/2 cups	2 1/4 cups
rye flour	1/2 cup	3/4 cup	1 cup
caraway seeds	1/2 cup	2/3 cup	1 cup
dehydrated onions	1 TBL	2 TBL	3 TBL
active dry yeast	2 TBL	3 TBL	1/4 cup
	1 1/2 tsp	2 tsp	1 TBL
program	3	3	3

PUMPERNICKEL

	1 pound	1 1/2 pounds	2 pounds
egg(s) room temperature plus enough water 80°F/27°C to equal	1	1	2
lemon juice	3/4 cup + 1 TBL	1 cup + 2 TBL	1 cup + 6 TBL
oil	1 tsp	1 tsp	1 tsp
honey	1 TBL	1 1/2 TBL	2 TBL
dry milk	2 TBL	3 TBL	1/4 cup
salt	1 TBL	2 TBL	3 TBL
bread flour	1 tsp	1 1/2 tsp	2 tsp
whole wheat flour	1 cup	1 1/2 cups	2 cups
rye flour	1/2 cup	3/4 cup	1 cup
caraway seeds	1/2 cup	2/3 cup	1 cup
instant coffee granules	1 TBL	2 TBL	3 TBL
cocoa powder	1 tsp	2 tsp	1 TBL
active dry yeast	2 TBL	3 TBL	1/4 cup
	1 1/2 tsp	2 tsp	1 TBL
program	3	3	3

CRUNCHY CRACKED WHEAT

	1 pound	1 1/2 pounds
water*	1 cup	1 1/2 cups
cracked wheat*	1/2 cup	3/4 cup
lemon juice	1 tsp	1 tsp
oil	4 tsp	2 TBL
sugar	4 tsp	2 TBL
salt	1 1/2 tsp	2 tsp
bread flour	2 cups	3 cups
active dry yeast	1 1/2 tsp	2 1/4 tsp
program	2	2

*pour boiling water over cracked wheat; let stand until temperature cools to 80°F/27°C.

DAIRY WHOLE WHEAT

	1 pound	1 1/2 pounds	2 pounds
water 80°F/27°C	1/4 cup	1/3 cup	1/4 cup
milk 80°F/27°C	1/2 cup	3/4 cup	3/4 cup
cottage cheese 80°F/27°C	3 TBL	1/4 cup	1/3 cup
lemon juice	1 tsp	1 tsp	1 tsp
oil	1 1/2 TBL	2 TBL	1/4 cup
honey	4 tsp	2 TBL	1/4 cup
salt	1 tsp	2 tsp	1 1/2 tsp
whole wheat flour	2/3 cup	1 cup	1 1/4 cups
bread flour	1 1/3 cups	2 cups	2 3/4 cups
active dry yeast	1 1/2 tsp	2 1/4 tsp	2 3/4 tsp
program	3	3	3

HEARTY NUT

	1 pound	1 1/2 pounds	2 pounds
water 80°F/27°C	1 cup	1/4 cups	1 cup + 7 TBL
lemon juice	1 tsp	1 tsp	1 tsp
oil	2 tsp	1 TBL	1 TBL + 1 tsp
molasses	3 TBL	1/4 cup	1/3 cup
salt	1 tsp	1 1/2 tsp	2 tsp
dry oatmeal, quick, or regular	1/3 cup	1/2 cup	2/3 cup
whole wheat flour	2/3 cup	1 cup	1 1/3 cups
bread flour	1 1/3 cups	2 cups	2 2/3 cups
walnuts	2/3 cup	3/4 cup	1 cup
active dry yeast	1 3/4 tsp	2 1/4 tsp	2 1/2 tsp
program	3	3	3

DAY OLD BREAD USES

BREADED PINEAPPLE

white bread, 1 inch cubes	2 cups
chunked pineapple, 15 oz.	1 can
margarine	1/4 cup
sugar	1/2 cup
cornstarch	2 TBL

Place bread and drained pineapple into greased baking pan. Cook pineapple juice plus enough water to equal 1 cup, margarine, sugar and cornstarch until thick. Pour over pineapple and bread, toss lightly to mix. Bake at 350°F/177°C for 35 minutes.

BREAD PUDDING

white bread, 1 inch cubes	1 1/2 cups
vanilla pudding and pie filling, non-instant	1 3-oz box
cinnamon	1 tsp
milk, liquid	2 cups

Mix all ingredients in a microwaveable one quart casserole dish. Cook uncovered in microwave on high for 7 minutes or until boiling — stirring occasionally during the last half of cooking, or, place in oven-safe baking container and bake in oven at 350°F/177°C for 30 minutes — stir halfway through cooking time. Serve warm or cold.

CRUNCHY BREAD SNACKS

bread, sliced 1/2 inch thick	8 slices
butter, melted	1/4 cup
dry seasoning mix*	4 tsp

*use any one of the following: dried spaghetti sauce seasoning, ranch dressing, Italian herb seasoning, or garlic powder or garlic salt. Amounts may be adjusted to your taste.

Melt butter and add seasoning. Place bread on baking container and lightly brush butter mixture on bread. Bake at 350°F/177°C 10-15 minutes or until brown. Allow to cool and break into bite size pieces.

DOUGH . . . AS EASY AS 1 - 2 - 3

1. Add ingredients to the bread pan in the order listed. Refer to page 20 for measuring information. Place the bread pan in the bread machine.
2. Close the lid. Select the DOUGH setting. Press START.
3. Remove the dough from the bread pan when the beeper sounds eight times. Follow shaping and baking instructions. For rolls, shape into balls. Place dough balls sides touching for “pull apart” rolls. For “individual” rolls place dough balls 2 inches apart.

HINTS FOR DOUGH

- If using delayed timer, make sure yeast is on top of flour, away from liquids.
- If you allow the dough to remain in the bread machine after the cycle is complete, it may over rise and damage the machine.

■ Crust Treatments (use only with dough program)

Always allow optimum rising of shaped dough. Use a pastry brush to apply glaze. Bake as directed.

Egg Glaze — shiny golden crust	Mix 1 slightly beaten egg with 1 TBL water or milk.
Egg Yolk Glaze — shiny golden crust	Mix 1 slightly beaten egg yolk with 1 TBL water or milk.
Egg White Glaze — shiny, chewy crust	Mix 1 slightly beaten egg white with 1 TBL water.

■ Lightly Floured

Sprinkle enough flour onto work area so that the dough can be handled without sticking.

DINNER ROLLS

	12 rolls	18 rolls	24 rolls
egg room temperature plus enough water 80°F/27°C to equal	1	1	1
lemon juice	3/4 cup	1 cup + 1 TBL	1 1/3 cups
oil	1 tsp	1 tsp	1 tsp
sugar	2 TBL	3 TBL	1/4 cup
salt	2 TBL	3 TBL	1/4 cup
bread flour	1/2 tsp	1 tsp	1 1/2 tsp
active dry yeast	2 cups	3 1/4 cups	4 cups
	1 tsp	1 1/2 tsp	2 tsp
program	6	6	6

Method

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Place on a greased baking sheet. Cover and let rise in a warm place for 30 minutes or until double in size.
3. Bake at 350°F/177C 20-30 minutes, or until done.

FOCCACIA BREAD

	1 loaf
water 80°F/27°C	1 cup
lemon juice	1 tsp
olive oil	1 TBL
sugar	1 TBL
salt	1 tsp
bread flour	3 cups
active dry yeast	2 1/4 tsp
Topping:	
olive oil	2 TBL
fresh rosemary, finely chopped	1/4 cup
fresh chives, finely chopped	1/4 cup
garlic, finely chopped	2 TBL
program	6

Method

1. Place on a lightly floured surface. Roll and flatten to a 10 inch circle.
2. Place on a greased baking sheet. Brush with olive oil and sprinkle with fresh herbs and garlic. Cover and let rise in a warm place for 30 minutes or until double in size.
3. Bake at 425°F/218C 20-35 minutes, or until done.

WHEAT DINNER ROLLS

	12 rolls	18 rolls
water 80°F/27°C	3/4 cup	1 1/2 cups
lemon juice	1 tsp	1 tsp
oil	1 TBL	2 TBL
brown sugar	2 TBL	1/4 cup
salt	1/2 tsp	1 tsp
dry milk	1 TBL	2 TBL
bread flour	1 1/4 cups	2 1/2 cups
whole wheat flour	1 cup	2 cups
active dry yeast	1 1/2 tsp	2 tsp
program	6	6

Method

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Place on a greased baking sheet. Cover and let rise in a warm place for 30 minutes or until double in size.
3. Bake at 350°F/177C 25-30 minutes, or until done.

BUTTERMILK ROLLS

	12 rolls	18 rolls
cultured buttermilk 80°F/27°C	1 cup	1 1/2 cups
lemon juice	1 tsp	1 tsp
oil	3 TBL	1/4 cup
honey	1 1/2 TBL	2 TBL
salt	1 tsp	1 1/2 tsp
bread flour	3/4 cup	1 1/4 cups
whole wheat flour	1 1/3 cups	2 cups
wheat germ	1/3 cup	1/2 cup
baking soda	1/4 tsp	1/4 tsp
active dry yeast	1 3/4 tsp	2 tsp
Brush with:		
melted butter	2 TBL	3 TBL
program	6	6

Method

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Place on a greased baking sheet. Cover and let rise in a warm place for 30 minutes or until double in size. Brush with melted butter.
3. Bake at 350°F/177C 15-20 minutes, or until done.

FRENCH BREAD

(Italian Loaf, French Rolls and French Twists)

water 80°F/27°C	1 1/4 cups
lemon juice	1 tsp
sugar	1 TBL
salt	1 tsp
bread flour	3 1/2 cups
active dry yeast	1 TBL
Glaze:	
water	2 TBL
salt	1/2 tsp
program	6

Method

1. Place on a lightly floured surface. Roll into a large rectangle. Starting with the longest side, roll up tightly, pressing the seams to seal and tapering each end.
2. Place the loaf on a greased baking sheet, cover and let rise in a warm place 40 minutes or until double in size.
3. With a knife, cut three diagonal slashes across top of the loaf. Combine the glaze ingredients. Brush the loaf generously. Bake at 400°F/205°C 20 to 25 minutes, or until done.

■ Variations

Italian Loaf: At method #1, shape the dough into one large round ball. Continue as above. Bake at 400°F/205°C 15 to 20 minutes or until done.

Tip: If desired, sprinkle loaves before baking with one of the following: sesame seeds, poppy seeds, caraway seeds, or cracked wheat.

French Rolls: At method #1, divide into 12 pieces. Pinch the ends of each roll and taper slightly. Continue as above. Bake at 400°F/205°C 15 to 20 minutes or until done.

French Twists: At method #1, divide into 18 equal pieces. Place on lightly floured surface and roll dough into 14 inch ropes. Fold each rope in half and twist, starting at fold.

Place on greased baking sheet and brush with 1/3 cup melted butter. Cover and let rise in a warm place until double in size. Brush with glaze and bake at 400°F/205°C 12 to 15 minutes or until done.

CHEEZY GARLIC ROLLS

	18 rolls	24 rolls
egg room temperature plus enough	1	1
water 80°F/27°C to equal	1 cup	1 1/3 cups
lemon juice	1 tsp	1 tsp
oil	2 TBL	3 TBL
sugar	1/3 cup	1/2 cup
salt	1 tsp	1 1/2 tsp
bread flour	3 1/2 cups	4 1/2 cups
active dry yeast	1 1/2 tsp	2 tsp
Topping:		
parmesan cheese	1/2 cup	2/3 cup
garlic, finely minced	1 1/2 TBL	2 TBL
butter, melted	3 TBL	1/4 cup
program	6	6

Method

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Combine cheese and garlic. Dip pieces in melted butter and then in cheese-garlic mixture. Place in greased 9 x 13 inch baking dish. Cover and let rise in a warm place 45 minutes or until double in size.
3. Bake at 325°F/163°C 35-40 minutes, or until done.

PITA POCKETS

	10 pita pockets
water 80°F/27°C	1 cup + 3 TBL
lemon juice	1 tsp
oil	1 TBL
sugar	3/4 tsp
salt	1 1/2 tsp
whole wheat flour	3 cups
active dry yeast	2 1/4 tsp
program	6

Method

1. Place on a lightly floured surface. Divide into pieces. Shape each piece into a smooth ball; flatten to a 5 inch circle. Cover and let rise in a warm place 30 minutes or until double in size.
2. Place 5 circles at a time on a large cooling rack. Place cooling rack in oven and bake at 500°F/260°C 5 minutes until puffed and tops just begin to brown.
3. Remove from oven and cool. Cut circles in half; fill.

TIP: Rolling and baking instructions should be carefully followed to be sure the bread bakes with the "pocket."

REFRESHING ROLLS

	12 rolls	18 rolls
egg room temperature plus enough water 80°F/27°C to equal	1 1 cup	1 1 1/2 cups
lemon juice	1 tsp	1 tsp
butter	1/4 cup	1/3 cup
brown sugar	1/3 cup	1/2 cup
salt	1 tsp	1 1/2 tsp
bread flour	3 1/2 cups	4 1/2 cups
active dry yeast	1 1/2 tsp	2 tsp
Topping:		
butter, melted	1/2 cup	3/4 cup
orange peel, grated	2 TBL	1/4 cup
sugar	1/2 cup	3/4 cup
program	6	8

Method

1. Place on a lightly floured surface. Divide into pieces.
2. Mix together topping ingredients and dip pieces in mixture, covering well.
3. Place in greased 9 X 13 inch baking dish, cover and let rise in a warm place 30 minutes or until double in size.
4. Bake at 350°F/177°C 20-30 minutes, or until done. Serve warm.

CHALLAH BRAID

	regular	large
egg(s) room temperature plus enough	1	1
water 80°F/27°C to equal	3/4 cup	1 cup + 1 TBL
lemon juice	1 tsp	1 tsp
oil	2 TBL	3 TBL
sugar	1 1/2 TBL	2 TBL
salt	1 tsp	1 1/2 tsp
bread flour	2 cups	3 1/4 cups
active dry yeast	1 tsp	1 1/2 tsp
Glaze:		
egg yolk(s), beaten	1	1
water	1 TBL	1 TBL
Topping:		
poppy seeds	1 tsp	1 TBL
program	6	6

Method

1. Place dough on a lightly floured surface. Divide into thirds, making 3 (10-inch regular, 13-inch large) ropes with tapered ends. Pinch ropes together at one end, braid together. Pinch together at other end and secure braid.
2. Transfer braided dough to greased baking sheet; cover and let rise in a warm place 45 minutes or until double in size.
3. Combine glaze ingredients and brush onto braid. Sprinkle with poppy seeds and bake at 375°F/190°C 25 minutes, or until done.

WHOLE WHEAT PIZZA CRUST

2 thin crusts

water 80°F/27°C	1 cup
lemon juice	1 tsp
oil	2 TBL
sugar	1 TBL
salt	1 tsp
whole wheat flour	1 cup
bread flour	1 1/2 cups
active dry yeast	2 1/4 tsp
program	6

Method

1. Place on a lightly floured surface. Divide in half and press onto a 12 inch pizza pan. (Sprinkle each pan with 1 tablespoon of cornmeal if desired.) Generously prick dough with a fork. For one 12 inch thick crust, do not divide.
2. Bake 400°F/205°C oven for 10-12 minutes or until edges of crust begin to turn a light golden brown. Remove, add toppings and return to oven to bake an additional 15-20 minutes.

PIZZA CRUST

1 thick or 2 thin crusts

2 thick or 4 thin crusts

	1 thick or 2 thin crusts	2 thick or 4 thin crusts
water 80°F/27°C	3/4 cup	1 2/3 cups
lemon juice	1 tsp	1 tsp
oil	1 TBL	2 TBL
sugar	1 TBL	2 TBL
salt	1/2 tsp	1 tsp
dry milk	1 TBL	2 TBL
bread flour	2 1/4 cups	4 1/2 cups
active dry yeast	1 tsp	2 tsp
program	6	6

Method

1. Place on a lightly floured surface. Divide and press onto a 12 inch pizza pan, raising edges.
2. Spread pizza sauce over the dough and sprinkle with toppings.
3. Bake 425°F/218°C for 20 minutes or until crust is golden brown and around edges.

BAGELS

8 bagels

water 80°F/27°C	1 cup
lemon juice	1 tsp
sugar	1 1/2 TBL
salt	1 tsp
bread flour	3 cups
active dry yeast	2 1/4 tsp

Glaze: egg, beaten 1

Toppings (optional):

sesame seeds, poppy seeds, cracked wheat, wheat flakes, or dried onion flakes

program 6

BANANA WHEAT BAGELS

12 bagels

egg room temperature plus enough water 80°F/27°C to equal	1 1 cup
lemon juice	1 tsp
oil	2 TBL
honey	1 TBL
salt	1 1/2 tsp
mashed banana	1/2 cup
whole wheat flour	2 1/2 cups
bread flour	1 cup
active dry yeast	2 1/4 tsp

Glaze:

egg white, beaten	1
water	1 TBL

Toppings (optional): poppy seeds, sesame seeds

program 6

Bread Recipes Method

1. Place on a lightly floured surface. Divide into pieces. Roll each in a smooth ball, making a hole in the center of each with thumbs. Gently pull to make a one inch hole.
2. Place on a greased baking sheet. Cover and let rise in a warm place for 10 minutes.
3. In a 3-quart saucepan, bring to a boil 2 quarts water and 2 tablespoons sugar. Place a few bagels at a time in boiling water. Simmer 3 minutes turning once. Remove with slotted spoon and put back on greased baking sheet.
4. Brush with egg and sprinkle with choice of toppings. Bake at 400°F/204°C 20-25 minutes or until done; cool on a wire rack.

ALMOND CHERRY COFFEE CAKE

1 coffee cake

water 80°F/27°C	1 cup
lemon juice	1 tsp
oil	1 TBL
sugar	1 1/2 TBL
salt	3/4 tsp
dry milk	1 TBL
bread flour	3 1/4 cups
active dry yeast	1 1/2 tsp

Filling:

cream cheese, room temperature	8 oz
sugar	2 TBL
maraschino cherries, chopped	1/2 cup
milk, liquid	1 TBL
almond extract	1/2 tsp

Glaze:

powdered sugar	1/2 cup
sour cream	1 TBL
milk, liquid	1-2 TBL
sliced almonds, to decorate	2 TBL
cherries, quartered, to decorate	2 TBL

program 6

Method

1. Place on a lightly floured surface. Roll into a 15 x 10 inch rectangle. Spread filling over dough within 1/2 inch of edges. Starting with longest side, roll dough up tightly, pressing edges to seal.
2. Place roll, seam-side down, on a greased baking sheet and join the ends to form a ring; pinch to seal. With a knife, make cuts 1 1/2 inches apart from the outside edge to within one inch of the inside edge. Turn each section on its side so filling shows.
3. Cover and let rise in a warm place 40 minutes or until almost double in size.
4. Uncover and bake at 375°F/190°C for 20-25 minutes or until done.
5. Combine the first three glaze ingredients, adding only enough milk for drizzling consistency. Drizzle over the warm coffee cake. Decorate with almonds and cherries. Serve warm.

CINNAMON ROLLS

16 rolls

egg room temperature plus enough water 80°F/27°C to equal	1 1 cup
lemon juice	1 tsp
oil	3 TBL
sugar	1/3 cup
salt	1 tsp
bread flour	3 1/2 cups
active dry yeast	1 1/2 tsp

Filling:

butter, softened	1/3 cup
sugar	1/4 cup
cinnamon	2 TBL
walnuts, finely chopped (optional)	1/4 cup
raisins (optional)	1/4 cup

Glaze:

powdered sugar	1/2 cup
milk	3 TBL
vanilla	1/2 tsp

program	6
---------	---

Method

1. Place on a lightly floured surface, roll dough into a 12 x 16 inch rectangle and spread with butter. Combine remaining filling ingredients and sprinkle over butter. Roll up tightly, jelly-roll style, starting with the longest side and cut into one inch slices.
2. Place in a greased baking pan about 1/2 inch apart and let stand in a warm place for 30 minutes or until double in size.
3. Bake at 350°F/177°C 25-30 minutes or until done.
4. Mix glaze ingredients until smooth and drizzle over top.

STICKY BREAKFAST ROLLS

12 rolls	
egg(s) room temperature plus enough water 80°F/27°C to equal	1 1 1/4 cups
lemon juice	1 tsp
oil	3 1/2 tsp
sugar	1/3 cup
salt	1 tsp
bread flour	3 1/2 cups
active dry yeast	1 1/2 tsp
Filling:	
butter, softened	1/2 cup
sugar	1/3 cup
cinnamon	1 TBL
walnuts or pecans, chopped	1/2 cup
Topping:	
butter, melted	3/4 cup
brown sugar	3/4 cup
program	6

Method

1. On a lightly floured surface roll into a 12 x 16 inch rectangle and spread with butter. Combine remaining filling ingredients and sprinkle over dough. Roll up tightly, jelly-roll style, starting with the longest side and cut into one inch slices.
2. Combine topping mixture and spread into a 13 x 9 inch baking dish. Place slices on mixture and let rise in a warm place for 30 minutes or until double in size.
3. Bake at 350°F/177°C 35 minutes or until done. Invert onto a heat-proof tray.

SOFT PRETZELS

16 pretzels

water 80°F/27°C	1 1/4 cups
egg yolk room temperature	1
lemon juice	1 tsp
oil	1 TBL
sugar	2 TBL
salt	1 tsp
white pepper	1/8 tsp
bread flour	3 1/2 cups
active dry yeast	1 TBL

Glaze:

egg white	1
water	1 TBL

Toppings (optional):

kosher salt
sesame seeds

program 6

Method

1. On a lightly floured surface cut dough into pieces. Roll each piece into a 16 inch rope. Cross the ends of the rope to make a loop; twist the crossed ends once and fold across the loop.
2. Place on a greased baking sheet 1 1/2 inches apart. Brush with glaze and sprinkle with topping. Bake at 375°F/190°C 15-20 minutes or until done.

■ Variation

Pepperoni Pretzels: Add 1 cup sliced pepperoni and 2 tablespoons parmesan cheese to dough ingredients. Follow method for completion.

THE JOYS OF JAM . . . AS EASY AS 1 - 2 - 3

(Model 1188 only)

We think homemade jam and fresh bread are a match made in heaven. And as we tested jam recipes in the Toastmaster test kitchen, we discovered that jam also makes a tasty and visually appealing addition to many other foods. Try it on ice cream, waffles, French toast, pancakes or as a filling for layer cakes. Be creative . . . once you've had your first spoonful, your imagination will soar!

Jam requires only 3 ingredients: berries, sugar and lemon juice. You may use strawberries, blackberries, raspberries or other thin skinned berries. Sugar and lemon juice help to firm, flavor and preserve the color of the berries. Jam is heated and stirred during the program to produce a topping for your breads, waffles and ice cream.

BASIC RECIPE

berries	2 cups
sugar	3/4 cup
lemon juice	2 TBL

CAUTION: DO NOT EXCEED THESE AMOUNTS

program	7
---------	---

Method

1. Clean fresh fruit and cut into 1/2 inch cubes. Put fruit into bread pan, add sugar and lemon juice, shake to mix ingredients. Insert bread pan into bread machine and close lid.
2. Select Jam program, press START. There will be a 10 minute preheat. **Do not open bread machine or touch bread machine during operation; it will be very hot.** The bread machine will beep when the cycle is complete.
3. Using oven mitts, pour jam into a heat resistant container. After cooling, cover and refrigerate. **Bread pan and kneading blade will be very hot. DO NOT IMMERSE BREAD PAN; see cleaning instructions.**

■ Tips

- Frozen berries (no sugar added) may be substituted for fresh. Thaw and drain before measuring. For thinner jam, use juice as part of the 2 cup berry amount.
- You may decrease the amount of sugar, but it will produce a thinner result. More sugar will make it thicker. For best results, sugar substitutes are not recommended.
- The average refrigerated life of jam is two weeks; up to several months frozen.

BUTTER . . . AS EASY AS 1 - 2 - 3

(Model 1189S only)

Although the old-fashioned churning method used to require a lot of time and elbow grease, making butter in your Toastmaster Bread & Butter Maker is now as easy as 1 - 2 - 3. make the butter first, add the additional ingredients, cover tightly and store in the refrigerator. This will allow the additional ingredients to enhance the flavor of the butter while your bread is baking.

A small amount of butter will be left in the bread pan. If making bread right away, it is not necessary to wash the interior of the bread pan. The bread will absorb the butter during the knead or bake process. **DO NOT IMMERSE THE BREAD PAN;** refer to cleaning instructions. Hand wash the lid with mild soap and water and dry thoroughly.

Basic Recipe and Method

1. Make sure your bread machine and pan are at room temperature. Attach the kneading blade onto the shaft of the bread pan. Pour in 1 cup (236 ml) of cold, heavy whipping cream or heavy cream (containing at least 36% butterfat or 5 grams of fat per tablespoon). Place lid on bread pan. Insert bread pan into bread machine and close lid.
2. Select Butter program, press START. Halfway through the cycle, the mixture may resemble whipped cream and then begin to separate. The bread machine will beep when the cycle is complete.
3. Pour off buttermilk and save (see Using Buttermilk). To rinse butter, remove lid and add 1 cup cold water, replace lid and drain water into sink. Repeat. This will rinse off any remaining buttermilk and assist in hardening the butter. Remove butter with a rubber spatula. Yields approximately 1/2 cup. Flavor before refrigerating.

■ Tips

- Heavy whipping cream or heavy cream will produce the most butter. Light whipping cream and whipping cream (30-36% butterfat) will churn into a smaller amount of butter and you may have to repeat part of the Butter program. Stop the program when butter chunks are formed. Half and Half or other lower-fat dairy products without the words "whipping" or "cream" in the name will not churn into butter.
- The average refrigerated life of salted or unsalted butter is several weeks; up to nine months if frozen.
- All butter is made from fresh sweet cream. The choice of salted or unsalted butter is a matter of personal preference, but many cooks prefer unsalted butter for baking. For salted butter, add 1/4 teaspoon salt to 1/2 cup butter.

■ Using Buttermilk

Buttermilk is the liquid left after churning butter. Most of the fat goes into the butter, not the milk. It may be used in any recipe calling for milk such as shakes, soups, sauces, pancakes and waffles. Refrigerate until ready to use.

If you want to use this buttermilk to increase calcium and protein in a bread recipe, it may be substituted for any or all of the water. The bread will be shorter and more dense. The buttermilk should be scalded before using to improve its baking quality. Pour into sauce pan and heat to 200°F/94°C, then allow to cool to 80°F/27°C.

Today's buttermilk sold in grocery stores is a cultured product rather than a by-product of churning cream into butter. Cultured buttermilk is made from fresh low fat or skim milk with the addition of non-fat dry milk solids, salts and other ingredients. It also has a special bacterial culture added which produces the characteristically tart flavor. There is a cultured Buttermilk Bread recipe in the Bread Recipe section.

■ Flavored Butters

To make “flavored butters,” prepare plain butter as directed. Place butter into a deep bowl and beat in ingredients with a hand mixer until well blended. Serve with fish, meat, poultry, vegetables, bagels, crackers and bread.

Special thanks to the following organizations for their assistance:

American Dairy Association®, St. Louis District Dairy Council®, and Mid-American Dairymen Incorporated®

BREAKFAST FLAVORS

SWEET ORANGE

butter	1/2 cup
orange marmalade	3 TBL

HONEY

butter	1/2 cup
honey	1/4 cup

MAPLE

butter	1/2 cup
pure maple syrup	1/4 cup

STRAWBERRY

butter	1/2 cup
strawberry jam	3 TBL

PRALINE

butter	1/2 cup
pecans, finely chopped	2 TBL
maple extract	1/8 tsp
brown sugar	2 TBL
vanilla	1/4 tsp

APPLE

butter	1/2 cup
cinnamon	1/4 tsp
honey or molasses	1 tsp
nutmeg	1/4 tsp
applesauce	2 TBL

LEMON WALNUT

butter	1/2 cup
lemon juice	1 tsp
lemon peel, grated	1/2 tsp
walnuts, chopped	1/2 tsp
sugar	1 tsp

APPLE SPICE

butter	1/2 cup
apple pie spice	1/4 tsp
powdered sugar	4 tsp

CINNAMON

butter	1/2 cup
sugar	1 tsp
cinnamon	1/4 tsp

FULL FLAVORS

GARLIC

butter	1/2 cup
garlic salt	1/4 tsp
garlic powder	1/4 tsp

ONION

butter	1/2 cup
onion salt	1/2 tsp
onion powder	1/2 tsp

JALAPEÑO

butter	1/2 cup
jalepeño peppers, chopped and drained	2 TBL
lemon juice	1 tsp

BEER

butter	1/2 cup
beer	1/2 cup
seasoned salt	1/4 cup

RED BELL PEPPER

butter	1/2 cup
red bell pepper, chopped	1
lemon juice	1 1/2 TBL
dried tarragon	1/2 tsp
dried thyme	1/4 tsp
salt	1/8 tsp
white pepper, ground	1/8 tsp

LIME

butter	1/2 cup
lime juice	2 tsp
lime peel, grated	1 tsp

LEMON

butter	1/2 cup
lemon juice	2 tsp
lemon peel, grated	1 tsp

CHEESE FLAVORS

CHEESABUTTER

butter	1/2 cup
dried Italian herb seasoning	3/4 tsp
garlic powder	1/2 tsp
black pepper, ground	1/2 tsp
cheddar cheese, shredded	1 cup
lemon juice	3/4 tsp

BLEU CHEESE

butter	1/2 cup
bleu cheese	1 1/2 ozs.
Worcestershire sauce	1/2 tsp

FETA CHEESE

butter	1/2 cup
feta cheese	1 1/2 ozs
Worcestershire sauce	1/2 tsp

CHEESY OLIVE

butter	1/2 cup
onion, minced	1 tsp
cheddar cheese, shredded	1/2 cup
stuffed green olives, chopped	1/2 cup

FRESH HERB FLAVORS

BASIL GARLIC

butter	1/2 cup
fresh basil, chopped OR	2 tsp
dried basil	1/2 tsp
garlic powder	1/8 tsp
black pepper, ground	1/8 tsp
salt	1/4 tsp

GARLIC SAGE

butter	1/2 cup
fresh sage, chopped	1 TBL
cloves garlic, minced OR	2 large
dried minced garlic	1/4 tsp
salt	1/4 tsp

BASIL SPINACH

butter	1/2 cup
fresh basil, finely chopped	2 TBL
fresh spinach, finely chopped	2 TBL
black pepper, ground	1/4 tsp
garlic powder	1/4 tsp
salt	1/4 tsp

LEMON OREGANO

butter	1/2 cup
lemon juice	1/4 cup
fresh oregano, chopped OR	2 TBL
dried oregano	1 tsp
salt	1/2 tsp
black pepper, ground	1/8 tsp

SPICY LEMON CHIVE

butter	1/2 cup
fresh chives, minced OR	2 TBL
dried chives	2 TBL
fresh parsley, minced OR	2 TBL
dried parsley	1 1/2 tsp
lemon juice	2 tsp
red pepper, ground	1/8 tsp
salt	1/4 tsp

CILANTRO

butter	1/2 cup
fresh cilantro, chopped	2 TBL
salt	1/4 tsp

ROSEMARY THYME

butter	1/2 cup
fresh rosemary, chopped OR	1 1/2 TBL
dried rosemary	1 1/4 tsp
fresh thyme, chopped OR	1 1/2 TBL
dried thyme	1 1/2 tsp
salt	1/8 tsp

LEMON DILL


butter	1/2 cup
fresh dill, chopped OR	2 TBL
dried dill	1/2 tsp
lemon juice	1 tsp

BEFORE CALLING FOR SERVICE

■ Questions and Answers

Questions	Answers
1 Why does the height and shape of bread differ in each loaf?	The height and shape of bread may differ depending on the ingredients, room temperature and length of the timer cycle. Also, accurate measurement of ingredients is essential to make delicious bread.
2 The bread has an unusual aroma. Why?	Stale ingredients may have been used or too much yeast may have been used. Always use fresh ingredients. Accurate measurements are essential to make delicious bread.
3 The kneading blade comes out with the bread.	This can happen as the kneading blade is detachable. Use a non-metal utensil to remove it. Caution: The kneading blade will be hot.
4 The bread has a floured corner.	Sometimes flour in the corner of the bread pan may not have been completely kneaded into the dough. Scrape it off with a knife.
5 Why can the timer not be set for more than 13 hours?	Longer delay times could alter the baking results.
6 Can ingredients be halved or doubled?	No. If there is too little in the bread pan, the kneading blade cannot knead well enough. If there is too much, bread swells out of the bread pan.
7 Can fresh milk be used in place of dry milk?	Yes. Be sure to deduct the same measurement of water to equal liquid substitution. Fresh milk is not recommended when using the timer, because it may spoil while sitting in the bread pan.

■ Checklist

BAKING RESULTS:		Bread machine does not operate/ Ingredients not mixing	Smoke emitted from steam vent. Burning smell	Sides of bread collapse/ bottom is damp	Bread rises too much/ coarse texture	Bread falls/ coarse texture	Short & dense texture	Slices uneven & eddy	
									
Please check the following:									
OPERATIONALS ERRORS	1. Unplugged		<input type="radio"/>						
	2. Oven area is too hot (display H I)		<input type="radio"/>						
	3. Display reads ER3		<input type="radio"/>						
	4. Ingredients spilled on heating element			<input type="radio"/>					
	5. Top lid was open during baking						<input type="radio"/>		
	6. Bread left in bread pan too long after program								
	7. Bread sliced just after baking (Steam was not allowed to escape)							<input type="radio"/>	
	8. French or Whole Wheat program chosen		<input type="radio"/>						
	9. Kneading blade not installed		<input type="radio"/>						
INGREDIENT PROBLEMS	Water	10. Not enough					<input type="radio"/>		
		11. Too much		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
	Flour	12. Not enough					<input type="radio"/>		
		13. Too much						<input type="radio"/>	
	Yeast	14. No yeast						<input type="radio"/>	
		15. Not enough						<input type="radio"/>	
		16. Too much			<input type="radio"/>	<input type="radio"/>			
	17. No sugar, molasses or honey							<input type="radio"/>	
	18. Ingredients used other than recommended					<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	Flour	19. Wrong type of flour used						<input type="radio"/>	
	Yeast	20. Yeast touched water before kneading						<input type="radio"/>	
		21. Old yeast used						<input type="radio"/>	
		22. Wrong type of yeast used							<input type="radio"/>
23. Temperature of water either too hot or too cold							<input type="radio"/>		

■ Suggestions

The following suggestions have a corresponding number found on the checklist. Be sure to read both.

1. Plug into 120 V ~ 60 Hz outlet.
2. Open lid, remove bread pan and allow to cool.
3. Needs service.
4. Wait until program is complete; unplug, allow to cool and clean.
5. Only open lid during kneading process to check dough ball or to add ingredients.
6. Remove bread as soon as program is done and place on wire rack.
7. Allow to cool approximately 20 minutes.
8. Programs begin with 20 minute preheat.
9. Put kneading blade on the shaft of bread pan.
10 - 13. Check the dough ball halfway through the 1st kneading cycle.
It should be round, smooth-textured, soft and slightly tacky to the touch.
If more like a batter, add 1 TBL flour. Allow to mix; add more if necessary.
If too dry add 1 tsp water. Allow to absorb; add more if necessary.
14. Follow recipe.
15. Increase by 1/4 tsp.
16. Decrease by 1/4 tsp.
17. Sugar substitutes not recommended.
18. Follow recipe or substitution recommendations.
19. Flours cannot be substituted.
20. Place yeast on top of flour away from liquids.
21. Make sure yeast is fresh and room temperature.
22. Use active dry/rapid or quick in equal amounts. Follow bread machine yeast directions.
23. Water should be 80°F/27°C.

SERVICE INFORMATION

Please refer to warranty statement to determine if in-warranty service applies.

This appliance must be serviced by a Toastmaster authorized service center. Unauthorized service will void your warranty. Consult your phone directory under "Appliances-Household-Small-Service and Repair," or call 1-800-947-3744 in the U.S. and Canada.

Products must be adequately protected to avoid shipping damage. Surround your appliance with three inches of protective padding and include a note explaining the problem you have experienced. We recommend insuring your package. No CODs accepted.

SPECIFICATIONS

Power supply		120 V ~ 60 Hz
Power Consumption	Heater	550W
	Kneading Motor	100W
Dimension (WxDxH)		13 3/4" x 10 1/4" x 13"
Weight		Approx. 16 lbs.

ONE YEAR LIMITED WARRANTY

Toastmaster Inc. warrants this product, to original purchaser, for one year from purchase date to be free of defects in material and workmanship.

This warranty is the only written or express warranty given by Toastmaster Inc. This warranty gives you specific legal rights. You may have other rights which vary from state to state. ANY OTHER RIGHT WHICH YOU MAY HAVE, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Defective product may be brought or sent (freight prepaid) to an authorized service center listed in the phone book, or to Service Department, Toastmaster Inc., 708 South Missouri St., Macon, MO 63552 for free repair or replacement at our option.

Your remedy does not include: cost of inconvenience, damage due to product failure, transportation damages, misuse, abuse, accident or the like, or commercial use. IN NO EVENT SHALL TOASTMASTER INC. BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states do not allow limitations on how long an implied warranty lasts, or allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you.

For information, write Consumer Claims Manager, at the Macon address. Send name, address, zip, telephone area code and daytime number, model, serial number, and purchase date.

KEEP DATED SALES RECEIPT FOR WARRANTY SERVICE.

Keep this booklet. Record the following for reference:

Date purchased _____

Model number _____

Toastmaster Inc.

National Service Center
708 South Missouri St., Macon, MO 63552

In USA and Canada call:
Consumer Service 1-800-947-3744
Consumer Parts 1-800-947-3745
Hours: 8:00 a.m. - 4:30 p.m.CST

This symbol on the product's nameplate
means it is Listed by
UNDERWRITERS LABORATORIES INC.



PART NO. 31107P01