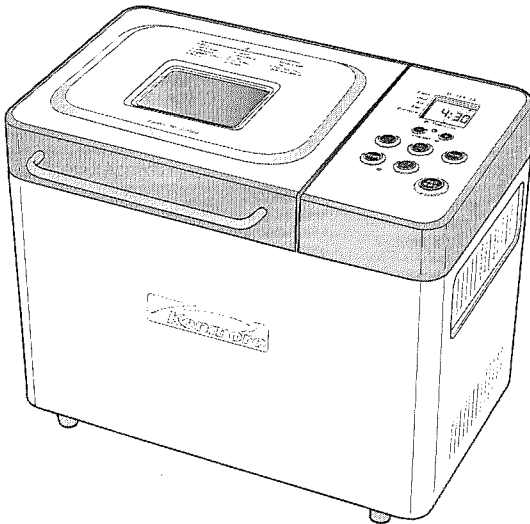


*Use & Care Guide*



**Bread Maker**

Model No. 100.12934



**CAUTION:** Read, understand and follow all Important Safeguards and Operating Instructions in this Manual before using this product.

Sears, Roebuck and Co., Hoffman Estates, IL 60179 U.S.A.  
[www.kenmore.com](http://www.kenmore.com)



IB-12934

## WARRANTY

### KENMORE FULL WARRANTY

If this product fails due to a defect in material or workmanship within two years from date of purchase, return it to any Sears store or other Kenmore outlet in the United States for free replacement.

This warranty applies for only 90 days if this product is ever used for other than private household purposes.

This warranty only applies while this product is used in the United States.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Sears, Roebuck and Co., Hoffman Estates, IL 60179

## IMPORTANT SAFEGUARDS

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

1. **Read all instructions.**
2. **DO NOT** touch hot surfaces. Use oven mitts to remove the hot bread pan. Do not place your hand inside the oven chamber after the bread pan has been removed, as it will be very hot.
3. Remove all packaging plastics and other materials from unit before operating.
4. To protect against electric shock, **DO NOT** immerse cord, plug, or main Bread Maker unit in water or other liquids.
5. When using this appliance, provide adequate air space above and on all sides for air circulation. Use in a well-ventilated area. Make sure steam vents on sides are uncovered during use. On surfaces where heat may cause a problem, an insulated heat pad is recommended.
6. To prevent spillage inside the oven chamber, always remove the bread pan from the machine before adding the ingredients. Ingredients that splash onto the heating element can burn and cause smoke.
7. **UNPLUG** from outlet when not in use, before fitting or removing parts and before cleaning. Allow unit to cool before cleaning, installing, or removing parts.
8. **DO NOT** operate any 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 or adjustment.

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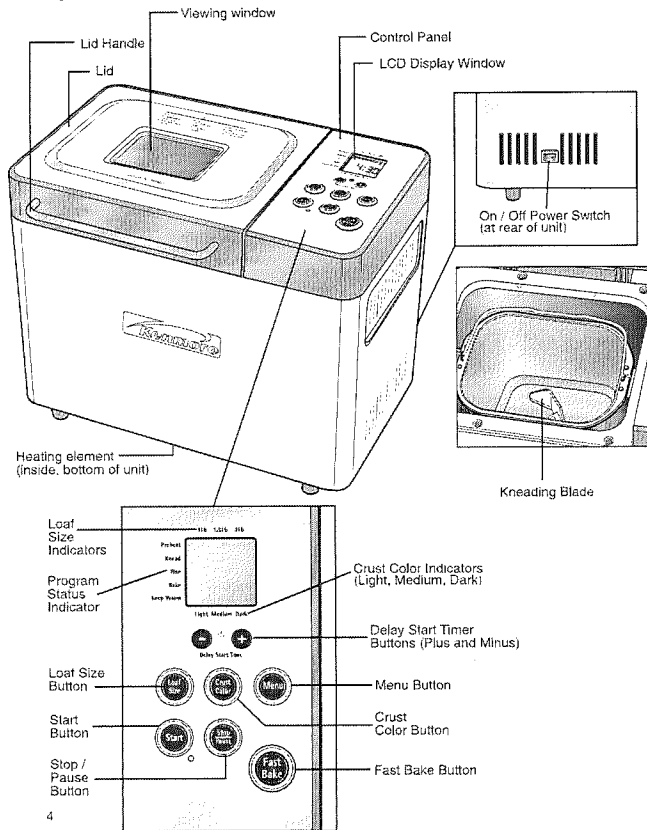
## IMPORTANT SAFEGUARDS

9. Placing the Bread Maker in direct sunlight, near hot appliances or in a draft can all affect the internal temperature of the oven, which could cause poor results.
10. **DO NOT** use outdoors.
11. Keep hands, etc. away from moving parts inside the Bread Maker.
12. **NEVER** let the cord hang over the edge of table or counter, or touch hot surfaces.
13. Do not operate the Bread Maker when empty, as this could cause serious damage.
14. Do not overload Bread Maker by exceeding the maximum capacity.
15. **DO NOT** use this appliance for anything other than its intended use.
16. **DO NOT** store any materials in this Bread Maker when not in use. **NEVER** place paper, cardboard, plastic, or other flammable items in the unit.
17. Close supervision is necessary when any appliance is used by or near children. Supervise children to ensure that they do not play with Bread Maker.
18. **To protect against electrical shock**, this appliance is equipped with a cord having a 3-prong grounding-type plug for insertion into a proper grounding-type receptacle. **DO NOT** alter the plug for use in a 2-prong receptacle. If the plug will not fit into a receptacle, have the proper receptacle installed by a qualified electrician.
19. Your Bread Maker has a 6 to 12 minute **power interruption protection** feature in case the unit is accidentally unplugged during operation, or the power goes out for a short time. The unit will continue with the program if it is plugged back in right away or if power interruption is less than 6 minutes.
20. **This appliance is for household use only.**
21. **SAVE THESE INSTRUCTIONS!**

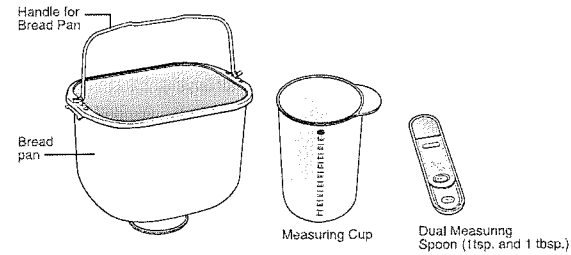
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## PARTS AND FEATURES

Fig. 1



## PARTS AND FEATURES



### CONTROL PANEL INSTRUCTION (see Fig. 1 and 2)

#### 1. LCD Digital Display (see Fig. 1)

Shows the following:

- Number for each program setting (1 -13), then shows preprogrammed total bread making time with minute by minute countdown of time remaining on selected program.
- Crust color (Light, Medium or Dark)
- Loaf Size (1.0 Lb, 1.5 Lb, or 2.0 Lb)
- Program status indication
- Red light comes on when unit is operating

#### 2. Loaf Size Button (see Fig. 1)

Press to select the loaf size for the recipe you are making (1.0 Lb, 1.5 Lb or 2.0 Lb). Default setting is 1.0 Lb.

#### 3. Crust Color Button (see Fig. 1)

Lets you choose the preferred crust color: Light, Medium or Dark. Default setting is Medium crust.

#### 4. Menu Button

Press the menu button to select the programmed baking cycle you want. Menu numbers are on the lid of Bread Maker (see Fig. 2). If you go past the program number you want, keep going until you reach it again. Default setting is program 1.

Fig. 2

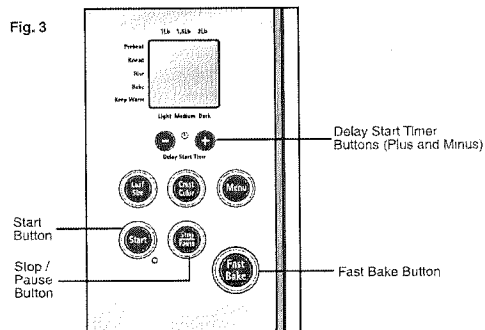
### MENU

1 Basic	6 Sweet	11 Artisan Dough
2 Rapid White	7 Quick Bread	12 Jam
3 Wholewheat	8 Cake	13 Extra Bake Time (10min to 90min)
4 Rapid Wholewheat	9 Gluten Free	
5 French	10 Dough	

## PARTS AND FEATURES

5. **Start Button**  
Press to begin the programmed baking cycle.
6. **Stop / Pause Button (see Fig. 3)**  
Use this button to pause the program for adding ingredients, or to cancel the entire program. Press button, add extra ingredients, then push the Start button to resume. To cancel a program, press and hold Stop / Pause button for about 3 seconds until unit stops.
7. **Fast Bake Button (see Fig. 3)**  
This cycle comes in handy when you cannot plan ahead for bread making. The Fast Bake feature allows you bake bread in about an hour.
8. **Delay Start Timer Buttons - Plus and Minus (see Fig. 3)**  
Use these buttons to program bread to be baked at a delayed time, (up to 12 hours). The delay timer will not work on the "Fast Bake" program. It is also not recommended for the dough, jam or gluten free settings. Set the timer for how much time you want to pass before the bread is completed. For example, if it is 8:00 pm and you want bread to be ready at 7:00 am, you set the delay timer for 11 hours. The Bread Maker then calculates when it has to come on.  
**NOTE:** Do not use perishable ingredients in the Delay Start mode, such as milk, eggs, cheese and yogurt. You can also use these buttons to adjust the time on any program. They adjust up and down in 10 minute increments. This must be done before the unit begins operation.

Fig. 3



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## PARTS AND FEATURES

### PROGRAM SETTINGS

The following program settings will make it easy for you to make a great variety of breads and fruit jams. For each selected setting, the baking time has been preprogrammed. The recipes provided on pages 13-21 will help you determine which program setting you should use. **NOTE:** These timings are for a Medium Crust. Timing will vary somewhat depending on the crust color you select.

Program Setting	Program Menu #	1.0 Lb	1.5 Lb	2.0Lb	Description
Basic	1	3:05	3:10	3:15	You can use this setting for most recipes that use white flour.
Rapid White	2	2:40	2:45	2:50	Quickly bakes loaves of bread made with white flour. Recipes must use rapid-rise yeast.
Whole Wheat	3	4:20	4:25	4:30	Use for bread that contains a large amount of whole wheat flour. This setting has a longer rise cycle.
Rapid Whole Wheat	4	2:54	2:39	2:44	Quickly bakes loaves of bread made with whole wheat flour. Recipes must use rapid-rise yeast.
French	5	3:32	3:36	3:40	Bakes bread with thin crust and light texture.
Sweet	6	3:19	3:22	3:25	Bakes bread that contains higher amounts of sugar and eggs, which tend to increase browning.
Quick Bread	7	--	--	3:08	Bakes bread that contains baking powder instead of yeast.
Cake Gluten Free	8	1:22	--	--	Bakes yeast bread with ingredients other than those containing wheat or other gluten.
Dough 1 1/2 hours rise time	10	--	2:54	2:59	Prepares dough that can then be shaped to make coffee cakes, rolls, pizza and other breads and baked in a conventional oven.
Artisan Dough 5 1/2 hours rise time	11	--	--	--	Several long, slow, slower rises to enhance the texture, taste and crust in the final product. Punch down for 10 sec. after 3rd rise.
Jam 1 hr, 25 min. cook time	12				This setting is for making jams from fresh fruit. The blades automatically slice the contents throughout the cook time.
Extra Bake	13				Adds extra time in 10 minute increments. Add time before cycle begins.
Fast Bake	Button	--	:58	--	Suitable for white bread recipes made with rapid rise yeast. These breads are best consumed within 2 hours after preparing.

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## PARTS AND FEATURES

**EXTRA BAKE-** You can manually adjust the amount of time for any baking by using the plus and minus buttons to change the time in 10 minute increments. This must be done at the beginning, before the programmed baking begins.

**FAST BAKE** - The Fast Bake cycle goes through kneading, rising and baking in approximately an hour. Mix-ins must be added at the very beginning of the cycle with other basic ingredients. This cycle comes in handy when you cannot plan ahead for bread making. The kneading and rising of this cycle is suitable for white bread recipes. Bring all ingredients to room temp and liquids to 100 °F. The texture and rise of the bread is greatly improved by adding vital wheat gluten to the mixture – in a pinch it can be left out, but keep it on hand for Fast Bake Loaves.

**KEEP WARM FUNCTION** – After the bread has baked, the Bread Maker will go into a Keep Warm mode to keep the bread warm and to ensure that the crust does not become too soft. Also, items baked using the Fast Bake setting benefit from this step. This function lasts for up to 60 minutes.

## PREPARING YOUR BREAD MAKER

### BEFORE FIRST USE:

Before using your Bread Maker, remove any packing material, plastic, labels, stickers or tags that may be attached to the appliance. Clean the appliance thoroughly:

1. Wash the bread pan, kneading blade, measuring cup and measuring spoon in hot, soapy water.
2. Rinse and dry thoroughly.
3. Do not use a dishwasher to clean bread pan. Dishwashing can damage the non-stick properties of the bread pan, allowing bread to stick during baking.
3. **DO NOT IMMERSE BREAD MAKER IN WATER.**
4. The exterior of the Bread Maker can be cleaned with a soft damp cloth and warm soapy water. Dry thoroughly. Do not use abrasive materials or cleaners.
5. The Oven Chamber can be cleaned with a damp cloth and dried thoroughly. Only clean oven chamber when it is cool.

Place Bread Maker on a dry, flat, level surface such as a countertop or table. Leave plenty of room around unit for air circulation. Make sure you have enough room above unit to open the lid.

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## OPERATING THE BREAD MAKER

1. Lift out the bread pan by pulling up on its handle.
2. Fit the kneading blade (see Fig. 4) onto the drive shaft in the bottom of the bread pan.
3. Pour the water, or other liquid called for as the first item in the recipe, into the bread pan.
4. Unless otherwise instructed, add the other ingredients at **room temperature** to the pan in the **order listed** in the recipe. Yeast should always go in last. Make a small indentation with your finger in the top of the dry ingredients and add the yeast to the indentation. Do not let the yeast touch the liquid below.
5. Make sure all ingredients are measured and weighed accurately. Use the see-through measuring cup included for liquids, and measure at eye level. For dry ingredients, use a measuring cup that can be leveled off with the straight edge of a knife or metal spatula. A measuring spoon is also included, for tablespoon or teaspoon measures. Level off dry ingredients. Inaccurate measurements will produce poor results.
6. Insert the bread pan into the oven chamber and push down firmly until it fits into the drive coupling in the bottom of oven chamber, and clicks into the two clips on each side of bread pan handle. If pan is not inserted correctly, the kneading blade cannot work properly.
7. Lower the bread pan handle and close the Lid. Plug in and switch On. The unit will beep and the program default setting of 1 will display, then the cook time for Program 1, 3:15 (3 hrs, 15 min.).
8. Press the Menu Button until you see the program number you want in the LCD Display Window. Refer to the chart on top of the Lid for program numbers. If you miss the program number you wanted, just keep going through all of them again until you come back to it. **DO NOT** use the plus and minus buttons. They are only for time delay settings and extra bake times. **NOTE:** If using the Fast Bake setting, just press the button and the program will start automatically.
9. Select the loaf size you are going to make by pressing the Loaf Size Button until the indicator in the LCD Display Window points to your choice. The default setting is 1 Lb. Keep pressing the button until indicator is pointing to your desired setting.

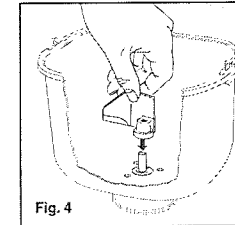


Fig. 4

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## OPERATING THE BREAD MAKER

10. Select the crust color you desire by pressing the Crust Color Button until the indicator in the LCD Window points to your choice. The default setting is Medium. Keep pressing the button until indicator is pointing to your desired setting.
11. Press the Start Button. Timer in display window will start to count down the time remaining on your selected program. To stop or cancel the program, press and hold the Stop / Pause Button for about 2 to 3 seconds. The red light will go out and the display will read the last program number.
12. For recipes that require the addition of extra ingredients after the Bread Maker has begun its programmed cycle, five beeps will sound, repeating three times. This is the signal to add additional items.
13. For removal of kneading blade, listen for six beeps, repeated three times. At this point you may push the stop/pause button, remove pan and take out dough, then kneading blade, return dough to pan, and replace in bread maker. Be sure to push the Start button again at this time.
14. At the end of the cycle the red light will blink, the unit will emit 10 slow beeps, and the timer will have counted down to zeroes. The LCD Display indicates the Bread Maker is in the Warm mode. The bread will be in kept warm for up to 60 minutes. The red light on the unit continues blinking to show the unit is still On and active.
15. To remove bread, turn off the Switch (in back of unit) and unplug the Bread Maker. Using hot pads or oven mitts, lift out the bread pan by its handle. The pan is **very hot**.
16. Turn the loaf out of the pan and onto a wire rack to cool. If necessary, use a nonstick spatula gently inserted along the sides of the pan to loosen bread. **NOTE: Metal utensils might scratch the nonstick coating on the bread pan.**
17. If you have left the kneading blade in during the baking, it will most likely remain in the bread pan. Once pan is cooled, remove kneading blade from bread pan. If the kneading blade stays in the loaf of bread, simply take it out.
18. Leave the bread to cool for about 30 minutes, or it will not slice properly.
19. Clean the bread pan and kneader immediately after use. (See care and cleaning).  
**NOTE: The Bread Maker will not operate again until it has cooled down.**

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## BREAD MAKER TIPS AND TECHNIQUES

1. **Follow the Directions:** The liquid is always the first ingredient. Dry ingredients follow and the yeast is added last. Make a small well in the center of the flour and place the yeast there. This is especially important when using the delay-bake function to avoid activating the yeast too soon.
2. **Measure carefully:** Use the appropriate measuring tools and measure carefully. The measuring cup included can be used for liquids, measured at eye level. Spoon dry ingredients into a standard measuring cup and level off with the straight edge of a knife or metal spatula. Use measuring spoons for liquid and dry ingredients. Level off dry ingredients.
3. **Keep Ingredients Fresh:** Use fresh ingredients at room temperature. Use Bread Flour in the USA, and use All-Purpose Flour or Bread Flour in Canada. Use yeast that has an expiration date of at least 6 months in the future. Avoid using perishable ingredients (such as milk, eggs and cheese) when using the delay-bake function.
4. **The Perfect Dough:** In very humid weather, bread may require a little more flour. Check bread toward the end of the first rise. If it seems sticky, add 1 or 2 tablespoons of flour to the second kneading cycle until the dough forms a smooth ball. If the bread seems very dry or knocks in the kneading cycle, sprinkle room temperature water into the pan, 1 teaspoon at a time, until dough forms a smooth ball.
5. **Look But Don't Open:** The glass in the cover is there to monitor the process. Do not open the lid during the baking process. In the initial mixing you may open the cover to use a rubber spatula to blend in any ingredients that have stuck to the sides of the bread pan or to add ingredients at the 5 "add ingredient" beeps repeated 3 times.
6. **Have Patience:** Wait at least 30 minutes before slicing freshly baked bread; it will still be deliciously warm but easier to slice. If you like a crisp crust, remove the bread as soon as the baking cycle is complete. To make another loaf of bread let the unit cool completely.
7. **Adding ingredients:** All functions except Rapid Bake allow for the addition of ingredients, such as dried fruits and nuts. Three series of 5 beeps sound just before kneading is complete. This happens about 30 minutes into the program. This is when to add your additional ingredients.
8. **To save it for another time:** To freeze freshly baked bread, cool completely on a wire rack. Wrap securely in plastic wrap and then in foil. To serve, remove from foil and defrost in microwave. For a freshly baked flavor, reheat in the oven.
9. **Avoid Delay when Possible:** The delay-bake function of the Bread Maker cannot be used for Fast Bake. It is not recommended for Whole Grain, Quick Bread, making Jam and anything else with perishable ingredients.
10. **Test the Water Temperature:** For most breads, use water that is 80° to 90°F (26.6° to 32.2°C). For Rapid Bake breads, use water that is 110° to 120°F (43.3° to 48.8°C).

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## BREAD MAKER TIPS AND TECHNIQUES

### Troubleshooting:

If Bread is:

- **Too Brown** – select a lighter crust color
- **Too Light** – select a darker crust and do not open the unit during the baking cycle
- **Too Coarse** – make sure you add salt
- **Too Heavy** – use less flour (1 tsp at a time)
- **Too Low** – Use less flour or more yeast or water that is not too hot, or check the date on your yeast.
- **Too High** – try less yeast (1/4 tsp. at a time)
- **Collapses in the Center** – dough is too wet or flour is not strong enough, or amount is too great for the unit.

## CARE AND CLEANING



**WARNING: NEVER immerse the Bread Maker in water or any liquid. Do not put bread pan in dishwasher. Do not immerse outside of bread pan in water.**



**CAUTION: Make sure that the On / Off switch is turned Off and the unit is unplugged from the power source.**

Allow Bread Pan to cool slightly, then wash bread pan and kneading blade immediately in hot sudsy water, rinse well and dry completely.

Do Not use abrasive scouring pads or metal implements. These could scratch the non-stick coating of the bread pan and kneading blade.

If kneading blade will not come off shaft in bread pan, fill pan partially with warm soapy water and leave to soak for about 5 minutes. If kneader still cannot be removed after 10 minutes, hold the shaft from underneath the pan and twist back and forth gently until the kneader is released.

Use a soft, damp cloth to clean the outside and inside surfaces of the Bread Maker if necessary. Make sure the unit is cool to the touch. The lid can be lifted off for cleaning.

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## RECIPES

Basic: Setting 1 or 2: White/Rapid	2 lb. Loaf	1.5 lb. Loaf	1.0 lb. Loaf
Water	1 ½ cup + 1 tsp.	1 ¼ cup + 3 tsp.	¾ cup + ½ teas.
Oil	2 Tbsp.	1 + 1/2 Tbsp.	1 Tbsp.
Salt	2 tsp.	1 + 1/2 tsp.	1 tsp.
Sugar	3 Tbsp.	2 Tbsp.	1 + 1/2 Tbsp.
Dried Skimmed Milk Powder	2 Tbsp.	1 + 1/2 Tbsp.	1 Tbsp.
White Bread Flour	4 ½ cups	3 ¼ cups	2 ½ cups
Active Dry Yeast	2 tsp.	1 ¾ tsp.	1 1/3 tsp

Place ingredients in order listed in bread pan fitted with kneading blade. Place pan in bread maker. Select #1 or 2 setting. Choose Crust color and loaf size, then press Start button. If desired you may remove the kneading blade when the unit beeps 6 times, repeated 3 times. When cycle is completed, remove bread and transfer to wire rack to cool. \*For recipes using the Rapid White setting, always use rapid-rise yeast.

Whole Wheat Bread: Setting 3 or 4: Whole Wheat / rapid	2 lb. Loaf	1.5 lb. Loaf	1.0 lb. Loaf
Water	1 ½ cup + 1 tsp.	1 ¼ cup + 3 tsp.	¾ cup + ½ teas.
Butter/Margarine	3 Tbsp.	2 Tbsp.	1 ½ Tbsp.
Salt	2 tsp.	1 ½ tsp.	1 tsp.
Soft Brown Sugar	4 Tbsp.	3 Tbsp.	2 Tbsp.
Dried Skimmed Milk Powder	3 Tbsp.	2 Tbsp.	1 ½ Tbsp.
Whole Wheat Bread Flour	4 ½ cups	3 ¼ cups	2 cups
Active Dry Yeast	2 ½ tsp.	1 ½ tsp.	1 tsp.

Place ingredients in order listed in bread pan fitted with kneading blade. Place pan in bread maker. Select #3 or 4 setting. Choose Crust color and loaf size, then press Start button. If desired you may remove the kneading blade when the unit beeps 6 times, repeated 3 times. When cycle is completed, remove bread and transfer to wire rack to cool. \*For recipes using the Rapid Whole Wheat setting, always use rapid-rise yeast.

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## RECIPES

French Bread: Setting 5: French Bread	2 lb. Loaf	1.5 lb. Loaf	1.0 lb. Loaf
Water	1 1/3 Cups	1 1/4 cups	2/3 cup
Olive Oil	2 Tbsp.	1 Tbsp.	1 Tbsp.
Salt	1 1/2 tsp.	1 tsp.	3/4 tsp.
Sugar	2 Tbsp.	1 1/2 Tbsp.	1 Tbsp.
White Bread Flour	4 Cups	3 1/4 Cups	2 1/4 Cups
Active Dry Yeast	2 tsp.	1 1/2 tsp.	1 1/4 tsp.

Place ingredients in order listed in bread pan fitted with kneading blade. Place pan in bread maker. Select #5 setting. Choose crust color and loaf size, then press Start button. If desired you may remove the kneading blade when the unit beeps 6 times, repeated 3 times. When cycle is completed, remove bread and transfer to wire rack to cool.

Sweet Bread: Raisin Loaf Setting 6: Sweet Bread	2 lb. Loaf	1.5 lb. Loaf	1.0 lb. Loaf
Milk	2/3 cup	1/2 cup	1/3 cup
Unsalted butter, 1/2-in pieces at room temp.	1/2 cup	1/4 cup	2 Tbsp.
Eggs, large, room temp.	2	2	1
Salt	1 tsp.	3/4 tsp.	1/2 tsp.
Granulated Sugar	3 Tbsp. + 2 tsp.	3 Tbsp.	2 Tbsp. + 1 tsp.
White Bread Flour	3 3/4 cups	3 cups	2 1/4 cups
Raisins	2/3 cup	1/2 cup	1/3 cup
Active Dry Yeast	2 1/4 tsp.	2 1/4 tsp.	2 tsp.

Place ingredients in order listed in bread pan fitted with kneading blade. Place pan in bread maker. Select #6 setting. Choose crust color and loaf size, then press Start button. When 5 beeps sound repeated 3 times, add raisins. If desired you may remove the kneading blade when the unit beeps 6 times, repeated 3 times. When cycle is completed, remove loaf and transfer to wire rack to cool.

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## RECIPES

Quick Bread: Pumpkin Bread with Walnuts Setting 7: Quick Bread	2 lb. Loaf	1.5 lb. Loaf	1.0 lb. Loaf
Oil	1/4 cup	-----	-----
Canned Pumpkin	1 cup	-----	-----
Eggs, lg. room temp.	2	-----	-----
Brown Sugar, packed	1 cup	-----	-----
Unbleached All Purpose Flour	2 1/4 cups	-----	-----
Ground Cinnamon	1 tsp.	-----	-----
Ground Allspice	1/2 tsp.	-----	-----
Ground Nutmeg	1/4 tsp.	-----	-----
Salt	1 tsp.	-----	-----
Baking Powder	1 tsp.	-----	-----
Walnuts*	1/2 cup	-----	-----
Dried Cranberries*	1/2 cup	-----	-----

\* Walnuts and dried Cranberries are optional

Place ingredients in order listed in bread pan fitted with kneading blade. Place pan in bread maker. Select # 7 setting for Quick Bread. The Bread Maker will automatically select 2.0 lb. loaf and Medium crust. Press Start button. If desired you may remove the kneading blade when the unit beeps 6 times, repeated 3 times. When cycle is completed, remove bread and transfer to wire rack to cool.

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## RECIPES

Cake: Sour Cream Chocolate Tea Loaf Setting 8: Cake	2 lb. Loaf	1.5 lb. Loaf	1.0 lb. Loaf
Milk, lowfat		-----	6 Tbsp.
Sour Cream		-----	1/3 cup
Eggs, lg, room temp.		-----	1
Granulated Sugar		-----	6 tbsp.
Brown Sugar, packed		-----	¼ cup
Unbleached All Purpose Flour		-----	¾ cup + 2 Tbsp.
Baking Powder		-----	½ tsp.
Baking Soda		-----	¼ tsp.
Salt		-----	¼ tsp.
Vanilla Extract		-----	½ tsp.
Chocolate Chips		-----	1/3 cup
Chopped Walnuts		-----	¼ cup
Dried Tart Cherries			3 Tbsp.

Place ingredients in order listed in bread pan fitted with kneading blade. Place pan in bread maker. Select setting # 8 for Cake. The Bread Maker will automatically select 1.0 Lb. loaf. Press start. If desired you may remove the kneading blade when the unit beeps 6 times, repeated 3 times. When cycle is completed, remove tea loaf and transfer to wire rack to cool.

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## RECIPES

Gluten Free: Cheesy Gluten-Free Loaf Setting 9: Gluten Free	2 lb. Loaf	1.5 lb. Loaf	1.0 lb. Loaf
Lowfat Milk, 80 - 90 °F	1 ¾ cups	1 ½ cups	-----
Olive Oil	3 Tbsp.	2 Tbsp.	-----
Eggs, large, at room temp.	2	2	-----
Honey	3 Tbsp.	2 Tbsp.	-----
Cider Vinegar	1 tsp.	¾ tsp.	-----
Salt	1 ½ tsp.	1 tsp.	-----
Brown Rice Flour	2 cups	1 ½ cups	-----
Potato Starch	1 cup	¾ cup	-----
Tapioca Flour	½ cup	1/3 cup	-----
Garfava Flour	¼ cup	2 Tbsp.	-----
Quinoa Flour	¼ cup	2 Tbsp.	-----
Xanthan gum	2 ½ tsp.	2 tsp.	-----
Gelatin	¾ tsp.	½ tsp.	-----
Shredded Provolone cheese	1/3 cup + 2 Tbsp.	¼ cup	-----
Shredded Mozzarella cheese	1/3 cup + 2 Tbsp.	¼ cup	-----
Grated Parmesan cheese	¼ cup	2 Tbsp.	-----
Active Dry Yeast	2 ¼ tsp.	2 ¼ tsp.	-----

Add the milk, oil, eggs, honey and cider vinegar to the bread pan fitted with the kneading blade. Stir the remaining ingredients together, except for the yeast, in a separate mixing bowl to incorporate, and then add to the bread pan. Add yeast to the bread pan last. Place pan in bread maker. Select setting # 9 for Gluten Free. Choose Crust color and loaf size, then press Start button. While the dough is kneading, scrape the sides of the bread pan with a rubber spatula to fully incorporate ingredients. If desired you may remove the kneading blade when the unit beeps 6 times, repeated 3 times. When cycle is completed, remove bread and transfer to wire rack to cool.

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## RECIPES

Dough: Pizza Dough Setting 10: Dough	Large - 2 lb. Loaf	Medium - 1.5 lb. Loaf	Small - 1.0 lb. Loaf
Water, 80 - 90°F	1 1/3 cups	1 cup	2/3 cup
Honey or sugar	1 tsp.	3/4 tsp.	1/2 tsp.
Salt (sea or kosher)	2 tsp.	1 1/2 tsp.	1 tsp.
Olive Oil	2 Tbsp.	1 1/2 Tbsp.	1 Tbsp.
Bread Flour*	3 1/4 cups	2 2/3 cups	1 3/4 cups
Whole Wheat Flour*	3/4 cup	9 Tbsp.	6 Tbsp.
Active Dry Yeast	2 1/4 tsp.	1 3/4 tsp.	1 1/4 tsp.

\* May use all bread flour rather than using part whole wheat flour. Place ingredients in order listed in bread pan fitted with kneading blade. Place pan in bread maker. Select dough size (2.0, 1.5, or 1.0). Select #10, Dough setting. Press start. When Dough Cycle is completed, remove dough from bread pan, deflate dough, and use for your favorite pizza.

## RECIPES

Artisan Dough: Hazelnut and Apricot Loaf Setting 11: Artisan Dough	About 2.0 Lbs. Dough	---	---
Water	1 1/2 cups	---	---
Sea Salt	2 tsp.	---	---
Honey	1 Tbsp.	---	---
Bread Flour	2 7/8 cups	---	---
Whole Wheat Flour	1/2 cup	---	---
Barley Flour	1/2 cup	---	---
Active Dry Yeast	2 1/2 tsp.	---	---
Hazelnuts	1/2 cup	---	---
Dried Apricots, chopped	2/3 cup	---	---

Place ingredients, except for hazelnuts and apricots, in order listed in bread pan fitted with kneading blade. Place pan in bread maker. Select # 11, Artisan Dough. Press Start. When Dough Cycle is completed, remove dough from pan and transfer to well-floured surface. Punch to deflate and let rest 10 minutes. Preheat oven to 425°F.

Roll dough into a rectangle approximately 16 X 12 inches. Sprinkle the hazelnuts and apricots evenly along the surface of the dough. Roll dough into a cylindrical shape that is about 3 inches wide. Pinch the ends to shape the loaf. Place on baking sheet lined with parchment, cover with plastic and let rest for about 30 minutes.

Slash loaf diagonally 4 to 5 times along the top of the loaf and dust lightly with flour. Bake in preheated oven until golden and even, about 25 to 30 minutes. When finished, remove from sheet and transfer to wire rack to cool.

### RECIPES

Jam: Strawberry Rhubarb Jam Setting 12: Jam	---	----	----
1 Lb. fresh strawberries, stemmed and quartered or halved	1/3 cup packed Brown Sugar		
12 ounces fresh rhubarb, cut in 1/2-in. slices	1/4 cup powdered pectin		
2/3 cup granulated Sugar	1/2 tsp. ground cinnamon		
<p>Place half the strawberries in a bowl with 1/3 cup of the sugar. Use a potato masher or fork to mash roughly – mixture should be slightly chunky with some liquid. Add remaining ingredients and stir to combine. Transfer to the bread pan fitted with kneading blade. Place the bread pan in the bread maker, select # 12 setting, Jam. Press Start. Scrape the sides of the pan at 5 and 10 minutes into the cycle.</p> <p>When cycle is complete, transfer jam to clean jars. Let cool, then cover and refrigerate. Keeps in refrigerator for 4 to 6 weeks.</p>			

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### RECIPES

Fast Bake: Fast Bake Corn Loaf Fast Bake Button	2 lb. Loaf	1.5 lb. Loaf	1.0 lb. Loaf
Canned Cream Corn	---	7/8 cup	---
Lowfat Milk	---	1/3 cup	---
Unsalted butter, in small pieces, room temp.	---	4 1/2 tsp.	---
Granulated sugar	---	1 1/2 tsp.	---
Salt	---	3/4 tsp.	---
Bread Flour	---	2 2/3 cups	---
Yellow Cornmeal	---	1/2 cup + 1 Tbsp.	---
Vital wheat gluten	---	3 tsp.	---
Active Dry Yeast	---	3 tsp.	---
<p>Combine corn, milk and butter and warm to 100°F. Place ingredients in order listed in bread pan fitted with kneading blade. Place pan in bread maker. Select # 13 for Fast Bake. Press Start. When cycle is completed, remove from bread pan and allow to cool for 1 hour or keep in bread maker in bread pan on the Keep Warm function for 60 min. After Keep Warm function, allow to cool for 20 minutes before cutting.</p>			

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**TIMETABLE FOR BREAD MAKER CYCLES**

No.	Cycle	Crust	Size	Pre-Heat Mins.	Knead 1 Mins.	Rise 1 Mins.	Knead 2 Mins.	Rise 2 Mins.	Knead 3 Mins.	Rise 3 Mins.	Knead 4 Mins.	Total Time Hr:Min.	Keep Warm Mins.	Delay Hours	Remove from Delay Hr:Min.	
1	Basic - White	Light	1.0 Lb.	0 M	31 M	26 M	15 S	25 M	15 S	37 M	2:37	60 M	12	2:37	1:32	
			1.5 Lb.	0 M	31 M	26 M	15 S	25 M	15 S	40 M	3:00	60 M	12	2:40	1:35	
			2.0 Lb.	0 M	31 M	26 M	15 S	25 M	15 S	43 M	3:03	60 M	12	2:43	1:38	
		Medium	1.0 Lb.	0 M	31 M	26 M	15 S	25 M	15 S	45 M	3:05	60 M	12	2:45	1:40	
			1.5 Lb.	0 M	31 M	26 M	15 S	25 M	15 S	50 M	3:10	60 M	12	2:50	1:45	
			2.0 Lb.	0 M	31 M	26 M	15 S	25 M	15 S	55 M	3:15	60 M	12	2:55	1:50	
		Dark	1.0 Lb.	0 M	31 M	26 M	15 S	25 M	15 S	60 M	3:20	60 M	12	3:00	1:55	
			1.5 Lb.	0 M	31 M	26 M	15 S	25 M	15 S	65 M	3:25	60 M	12	3:05	2:00	
			2.0 Lb.	0 M	31 M	26 M	15 S	25 M	15 S	70 M	3:30	60 M	12	3:10	2:05	
		Light	1.0 Lb.	0 M	31 M	26 M	15 S	25 M	15 S	77 M	3:37	60 M	12	2:12	1:32	
			1.5 Lb.	0 M	31 M	26 M	15 S	25 M	15 S	40 M	2:35	60 M	12	2:15	1:35	
			2.0 Lb.	0 M	31 M	26 M	15 S	25 M	15 S	43 M	2:38	60 M	12	2:18	1:38	
2	Rapid White	Medium	1.0 Lb.	0 M	31 M	26 M	15 S	25 M	0 S	45 M	2:40	60 M	12	2:20	1:40	
			1.5 Lb.	0 M	31 M	26 M	15 S	25 M	0 S	50 M	2:45	60 M	12	2:25	1:45	
			2.0 Lb.	0 M	31 M	26 M	15 S	25 M	0 S	55 M	2:50	60 M	12	2:30	1:50	
		Dark	1.0 Lb.	0 M	31 M	26 M	15 S	25 M	0 S	60 M	2:55	60 M	12	2:35	1:55	
			1.5 Lb.	0 M	31 M	26 M	15 S	25 M	0 S	65 M	3:00	60 M	12	2:40	2:00	
			2.0 Lb.	0 M	31 M	26 M	15 S	25 M	0 S	70 M	3:05	60 M	12	2:45	2:05	
		Light	1.0 Lb.	30 M	31 M	25 M	15 S	31 M	15 S	46 M	44 M	4:19	60 M	12	3:35	1:50
			1.5 Lb.	30 M	31 M	25 M	15 S	31 M	15 S	46 M	48 M	4:23	60 M	12	3:39	1:54
			2.0 Lb.	30 M	31 M	25 M	15 S	31 M	15 S	46 M	48 M	4:23	60 M	12	3:39	1:54
		Medium	1.0 Lb.	30 M	31 M	25 M	15 S	31 M	15 S	46 M	45 M	4:20	60 M	12	3:36	1:51
			1.5 Lb.	30 M	31 M	25 M	15 S	31 M	15 S	46 M	50 M	4:35	60 M	12	3:41	1:56
			2.0 Lb.	30 M	31 M	25 M	15 S	31 M	15 S	46 M	55 M	4:50	60 M	12	3:46	1:41
3	Whole Wheat	Dark	1.0 Lb.	30 M	31 M	25 M	15 S	31 M	15 S	46 M	54 M	4:39	60 M	12	3:45	1:40
			1.5 Lb.	30 M	31 M	25 M	15 S	31 M	15 S	46 M	60 M	4:35	60 M	12	3:51	1:46
			2.0 Lb.	30 M	31 M	25 M	15 S	31 M	15 S	46 M	64 M	4:39	60 M	12	3:55	1:50
		Light	1.0 Lb.	5 M	31 M	25 M	15 S	46 M	0 S	40 M	2:29	60 M	12	2:10	1:28	
			1.5 Lb.	5 M	31 M	25 M	15 S	46 M	0 S	44 M	2:33	60 M	12	2:14	1:30	
			2.0 Lb.	5 M	31 M	25 M	15 S	46 M	0 S	48 M	2:37	60 M	12	2:18	1:34	
		Medium	1.0 Lb.	5 M	31 M	25 M	15 S	46 M	0 S	45 M	2:34	60 M	12	2:15	1:31	
			1.5 Lb.	5 M	31 M	25 M	15 S	46 M	0 S	50 M	2:39	60 M	12	2:20	1:36	
			2.0 Lb.	5 M	31 M	25 M	15 S	46 M	0 S	55 M	2:44	60 M	12	2:25	1:41	
		Dark	1.0 Lb.	5 M	31 M	25 M	15 S	46 M	0 S	54 M	2:43	60 M	12	2:24	1:40	
			1.5 Lb.	5 M	31 M	25 M	15 S	46 M	0 S	60 M	2:49	60 M	12	2:30	1:46	
			2.0 Lb.	5 M	31 M	25 M	15 S	46 M	0 S	64 M	2:53	60 M	12	2:34	1:50	
4	Rapid Whole Wheat	Light	1.0 Lb.	0 M	31 M	30 M	15 S	30 M	15 S	42 M	3:12	60 M	12	2:53	1:37	
			1.5 Lb.	0 M	31 M	30 M	15 S	30 M	15 S	55 M	3:23	60 M	12	3:04	1:48	
			2.0 Lb.	0 M	31 M	30 M	15 S	30 M	15 S	64 M	3:34	60 M	12	3:15	1:59	
		Medium	1.0 Lb.	0 M	31 M	30 M	15 S	30 M	15 S	62 M	3:32	60 M	12	3:13	1:57	
			1.5 Lb.	0 M	31 M	30 M	15 S	30 M	15 S	68 M	3:36	60 M	12	3:17	2:01	
			2.0 Lb.	0 M	31 M	30 M	15 S	30 M	15 S	70 M	3:40	60 M	12	3:21	2:05	
		Dark	1.0 Lb.	0 M	31 M	30 M	15 S	30 M	15 S	65 M	3:35	60 M	12	3:16	2:00	
			1.5 Lb.	0 M	31 M	30 M	15 S	30 M	15 S	72 M	3:42	60 M	12	3:23	2:07	
			2.0 Lb.	0 M	31 M	30 M	15 S	30 M	15 S	74 M	3:44	60 M	12	3:25	2:09	
		Light	1.0 Lb.	30 M	31 M	25 M	15 S	31 M	15 S	46 M	45 M	4:20	60 M	12	3:36	1:51
			1.5 Lb.	30 M	31 M	25 M	15 S	31 M	15 S	46 M	50 M	4:35	60 M	12	3:41	1:56
			2.0 Lb.	30 M	31 M	25 M	15 S	31 M	15 S	46 M	55 M	4:50	60 M	12	3:46	1:41
5	French	Dark	1.0 Lb.	30 M	31 M	25 M	15 S	31 M	15 S	46 M	54 M	4:39	60 M	12	3:45	1:40
			1.5 Lb.	30 M	31 M	25 M	15 S	31 M	15 S	46 M	60 M	4:35	60 M	12	3:51	1:46
			2.0 Lb.	30 M	31 M	25 M	15 S	31 M	15 S	46 M	64 M	4:39	60 M	12	3:55	1:50
		Light	1.0 Lb.	5 M	31 M	25 M	15 S	46 M	0 S	40 M	2:29	60 M	12	2:10	1:28	
			1.5 Lb.	5 M	31 M	25 M	15 S	46 M	0 S	44 M	2:33	60 M	12	2:14	1:30	
			2.0 Lb.	5 M	31 M	25 M	15 S	46 M	0 S	48 M	2:37	60 M	12	2:18	1:34	
		Medium	1.0 Lb.	5 M	31 M	25 M	15 S	46 M	0 S	45 M	2:34	60 M	12	2:15	1:31	
			1.5 Lb.	5 M	31 M	25 M	15 S	46 M	0 S	50 M	2:39	60 M	12	2:20	1:36	
			2.0 Lb.	5 M	31 M	25 M	15 S	46 M	0 S	55 M	2:44	60 M	12	2:25	1:41	
		Dark	1.0 Lb.	5 M	31 M	25 M	15 S	46 M	0 S	54 M	2:43	60 M	12	2:24	1:40	
			1.5 Lb.	5 M	31 M	25 M	15 S	46 M	0 S	60 M	2:49	60 M	12	2:30	1:46	
			2.0 Lb.	5 M	31 M	25 M	15 S	46 M	0 S	64 M	2:53	60 M	12	2:34	1:50	

TIMETABLE FOR BREAD MAKER CYCLES

		1.0	0 M	3 M	31 M	31 M	15 S	30 M	15 S	50 M	53 M	3:17	60 M	12	AUDIBLE TONES			
6	Sweet	Light	Lb.	1.5	0 M	3 M	31 M	31 M	15 S	30 M	15 S	50 M	54 M	3:19	60 M	12	2:57	1:44
			Lb.	2.0	0 M	3 M	31 M	31 M	15 S	30 M	15 S	50 M	56 M	3:21	60 M	12	3:01	1:46
			Lb.	2.5	0 M	3 M	31 M	31 M	15 S	30 M	15 S	50 M	57 M	3:22	60 M	12	3:02	1:47
		Medium	Lb.	1.0	0 M	3 M	31 M	31 M	15 S	30 M	15 S	50 M	60 M	3:25	60 M	12	3:05	1:50
			Lb.	1.5	0 M	3 M	31 M	31 M	15 S	30 M	15 S	50 M	60 M	3:25	60 M	12	3:05	1:50
			Lb.	2.0	0 M	3 M	31 M	31 M	15 S	30 M	15 S	50 M	60 M	3:25	60 M	12	3:05	1:50
		Dark	Lb.	1.0	0 M	3 M	31 M	31 M	15 S	30 M	15 S	50 M	61 M	3:26	60 M	12	3:06	1:51
			Lb.	1.5	0 M	3 M	31 M	31 M	15 S	30 M	15 S	50 M	61 M	3:29	60 M	12	3:09	1:54
			Lb.	2.0	0 M	3 M	31 M	20 M	0 M	0 S	0 M	0 M	105 M	2:08	22 M	12	1:50	1:45
			Lb.	1.0	0 M	3 M	4 M	0 M	0 M	0 S	0 M	0 M	75 M	1:22	22 M	12	1:22	1:15
7	Quick Bread	Medium	Lb.	1.5	8 M	4 M	19 M	48 M	0 S	0 M	0 S	0 M	95 M	2:54	60 M	12	2:37	2:23
			Lb.	2.0	8 M	4 M	19 M	48 M	0 S	0 M	0 S	0 M	100 M	2:59	60 M	12	2:42	2:28
8	Bread Froo	N/A	N/A	N/A	3 M	27 M	60 M	0 S	0 M	0 S	0 M	1:30	N/A	12	1:14	N/A		
		N/A	N/A	N/A	5 M	45 M	70 M	10 S	85 M	110 M	0 M	5:15	N/A	12	4:39	N/A		
9	Dough	N/A	N/A	0 M	0 M	15 M	0 M	0 S	0 M	0 S	0 M	70 M	1:25	20 M	12	N/A	N/A	
		N/A	N/A	0 M	0 M	9 M	0 M	0 S	0 M	0 S	0 M	1:00	0:10	60 M	1 1/2	N/A	N/A	
10	Jem Bake	Medium	Lb.	1.5	0 M	3 M	9 M	8 M	0 S	0 M	0 S	36 M	0:58	60 M	N/A	N/A	N/A	
			Lb.	2.0	0 M	3 M	9 M	8 M	0 S	0 M	0 S	36 M	0:58	60 M	N/A	N/A	N/A	

NOTES

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