



Oster



Deluxe Bread & Dough Maker

Homemade
Bread
At the Push
of a
Button!





Congratu

First review the safety
guidelines, then turn to page 7 for the
easy **1,2,3** instructions!

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Fresh, warm homemade bread is just a few, easy steps away with your new Oster® Deluxe Bread and Dough Maker.

We've done everything we can to make bread-baking a breeze: We've streamlined the instructions; designed a simple, easy-to-read control panel; and developed a host of great recipes.

Along the way, feel free to ask questions. You can call us toll free at

1-800-526-2832.

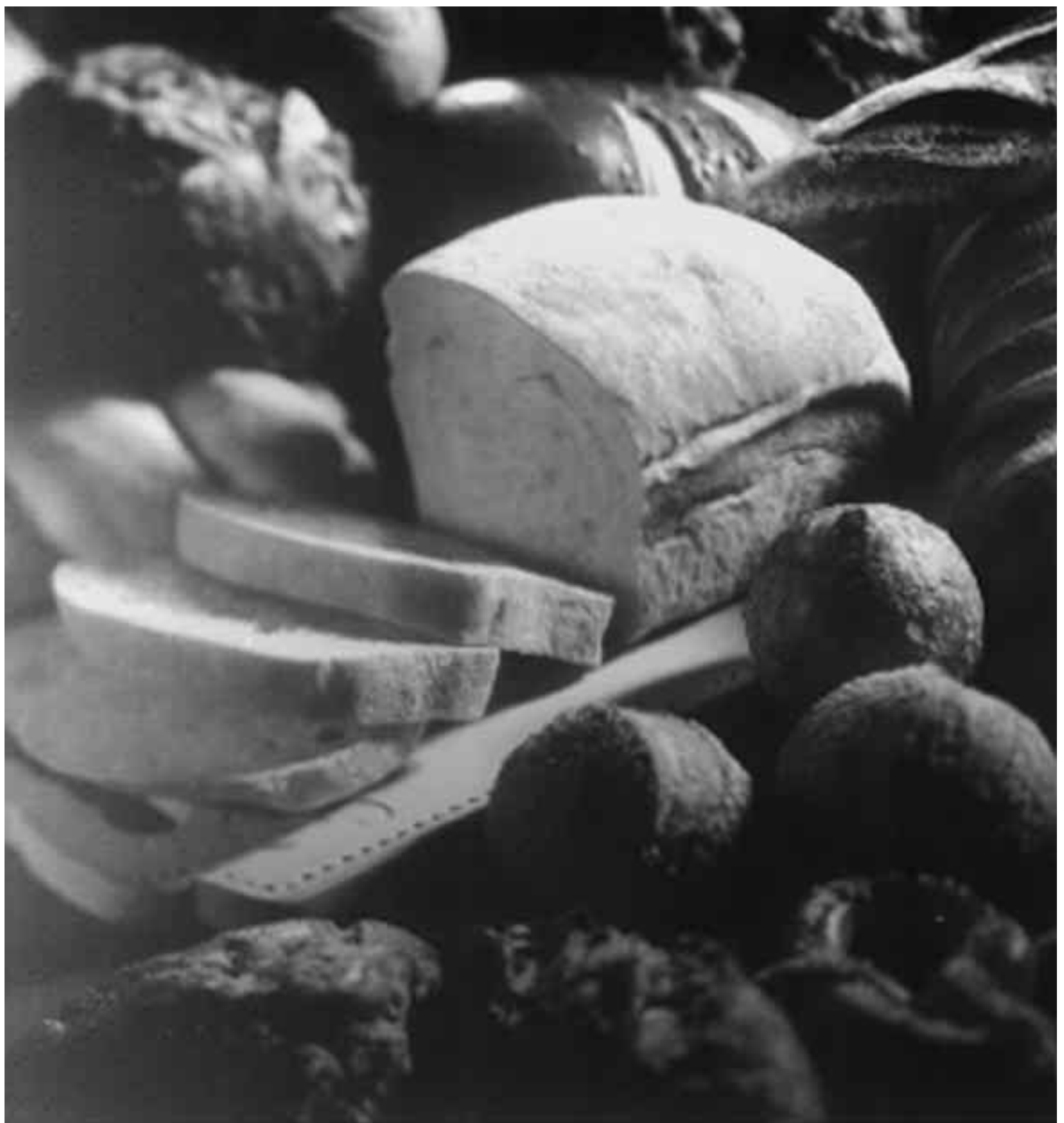


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Before You Start

We've designed the Oster® Deluxe Bread and DoughMaker to be easy to use. But, like any kitchen appliance, it requires proper use and handling.

Using Your Bread Maker Safely

Before Use

1. Read and keep all instructions.
2. Make sure to remove all foreign matter from the baking pan.
3. Plug the Bread Maker into a properly wired outlet.

Where to Use

1. Use only on a stable, heat-resistant surface.
2. Do not use the Bread Maker where it will be exposed to direct sunlight or other heat sources, such as a stove or oven.
3. Place the unit at least two inches away from walls. If you do not, walls may become discolored.

While in Use

Keep the Bread Maker out of the reach of children -- it's hot!

1. The temperature is very hot during operation. Be careful to keep your hands and face away from the unit.
2. Do not open the lid or remove the bread pan during operation.
3. Do not place anything on the Bread Maker lid. Do not cover vents.
4. If any buttons are accidentally touched during operation, baking may stop.

After Use

1. Use oven mitts or a pot holder when taking out the bread pan after baking.
2. Make sure to disconnect the power by unplugging the unit. Allow the Bread Maker to cool down before storing.
3. Read instructions before cleaning. Do not immerse the unit in water. This will cause electric shock and/or damage to the unit.

Important Safeguards

Read and Save These Instructions

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

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

This unit is intended for household use only.

A Symphony of Ingredients

Like the instruments in an orchestra, the ingredients in basic bread are very simple: flour, sugar, salt, a liquid (such as water or milk), possibly a fat (such as butter or oil), and yeast. And, like each musical instrument, each ingredient performs a specific job, and each lends a special flavor to the final masterpiece.

That's why it's important to use the right ingredients in exactly the right proportions to ensure you get the most delicious results!

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Basic Ingredients



Yeast

Yeast is actually a microscopic plant. Simply stated, without yeast, your bread will not rise. When moistened by a liquid, fed by sugar, and carefully warmed, yeast produces gases which power the dough to rise. If the temperature is too cold, the yeast will not be activated; if it's too warm, it will die. The Oster® Deluxe Bread and Dough Maker takes care of this worry for you by maintaining just the right temperature in the baking chamber at all times. You can use either "active dry yeast", "quick acting", "rapid rise yeast" or one of the new "Bread machine yeasts" in your Oster® Deluxe Bread and Dough Maker. Important: The amount of yeast for Extra Large Loaf recipes may be the same or even less than what is called for in Large recipes. For best results, use yeast amounts as indicated in each recipe.



Sugars

Sugars sweeten the bread, brown the crust, and lend tenderness to the texture. These jobs can be performed by white or brown sugar, molasses, maple or corn syrups, honey, fruits or other sweeteners.



Flour

In order for the bread to rise, the flour has to have a high protein content. You should always use a "bread flour" (for white bread recipes) in your bread maker to get the best results. Do not use all-purpose, cake flour or self-rising flour.



Unlike white bread flour, whole wheat flour contains bran and wheat germ which inhibit rising. Wheat breads therefore tend to be heavier in texture and smaller in size. A lighter larger loaf can be achieved by combining whole wheat flour with white bread flour for wheat bread recipes.



Liquids

When liquids are mixed with the proteins in flour, gluten is formed. Gluten is necessary for rising. Many recipes use dry milk, but other liquids, such as fruit juice, beer, and water work too. It's a delicate balance: A recipe with too much liquid may cause the bread to fall during baking while a recipe with too little liquid will not rise.



Salt

Salt inhibits rising, so be very careful measuring. Ordinary table salt will do.

Fats

Many breads use fats to enhance the flavor and retain moisture. Typically, we use margarine in these recipes, but butter may also be used.

Important Measuring Tips

Because each ingredient plays such a specific role, it is especially important to measure the ingredients exactly to get the best results.



For **dry ingredients**, use a standard measuring spoon or measuring cup -- not a tableware spoon or coffee cup -- and level off. For flour, simply spoon the flour into a measuring cup and level off with a flat kitchen utensil.



For **liquids**, fill a standard measuring spoon or measuring cup to the level indicated. Check your cup measurement by placing the measuring cup on a flat surface.



For **solid fats**, fill a standard measuring spoon or measuring cup to the level indicated and level off with a kitchen utensil.

Last Things Last!



You'll see this tip in several places in this book, but it bears repeating: **Always put the liquids in first, the dry ingredients in next, and the yeast last.** Before adding the yeast, dig a shallow hole in the dry ingredients and place the yeast in the hole so that there's absolutely no contact between the liquids and the yeast. You don't want the yeast to be activated too soon in the process. This is especially important when you're using the Delay Bake option.



The Process Simplified

Mixing, Kneading, Rising,
Baking ... here's a glimpse of
how the Oster® Deluxe Bread
and Dough Maker automatically
does all the steps for you.



Mixing and Kneading

In standard bread baking, the baker mixes the ingredients first by stirring, then by kneading the dough by hand. The Oster® Deluxe Bread and Dough Maker mixes and kneads the dough automatically for you.



Rising

When making bread by hand, the dough is placed in a warm place to rise after mixing so that the yeast can ferment and produce gas. After mixing the dough, the Oster® Deluxe Bread and Dough Maker maintains the optimum temperature for rising during this part of the process.

If you are using the Dough Only cycle, the Oster® Deluxe Bread and Dough Maker will stop at the end of the first rising. You will hear a series of 3 beeps to let you know it's done. The dough can now be removed and shaped - for bagels, pizza or other creations - and placed in your own oven for baking.



Punch Down

Once the dough has risen, the baker will typically "punch down" the dough. This process helps to break apart large, unwanted pockets of air and gas that have developed through rising, giving the bread a more even and appetizing texture. This Oster® Deluxe Bread and Dough Maker handles this process automatically for you by turning on the kneading blade for just the right amount of time.



Second Rise

After it is punched down, the bread bounces back — it rises a second time. Some breads require shorter or longer rising times. For example, wheat breads require a longer rising time because the flour contains bran and wheat germ which inhibit rising. The Oster® Deluxe Bread and Dough Maker regulates the temperature and timing of this second rise automatically for you based on your selection.



Bake

The Oster® Deluxe Bread and Dough Maker automatically regulates baking time and temperature for perfect results every time!



Cool

In standard baking, the baker removes the bread from the pan immediately to keep the crust from turning soggy. We recommend that you do the same with the Oster® Deluxe Bread and Dough Maker, too.



Getting to Know Your Deluxe Bread and Dough Maker

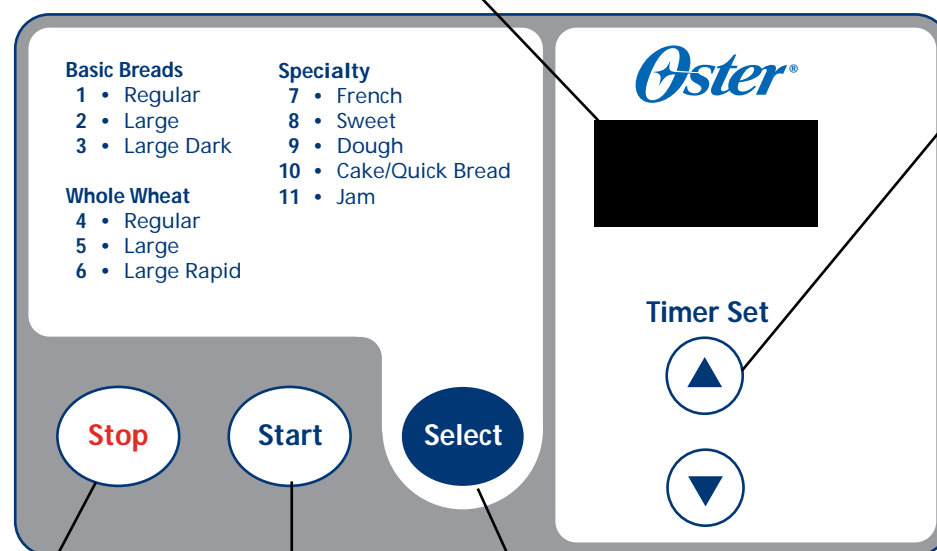
The best way to get there is to use this map. Soon you'll know the electronic bread-baking territory the way you know your own kitchen. In the meantime, here are some easy-to-follow directions to get you started.

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The Control Panel

DISPLAY WINDOW -
Indicates the One Digit Number for the selected Bread Setting. Shows the minute-by-minute countdown for the baking cycle.

TIMER SET-
Allows you to set the timer for Delay Bake Function. Has "Up" and "Down" arrows to set time. The arrows move up and down in 10-minute increments.



STOP -
Tells the bread maker to stop everything. Press and hold until you hear the beep to stop operation or cancel incorrect Timer setting.

START-
Tells the bread maker to begin operation.

SELECT -
Press to select desired bread setting and it will automatically set the time needed to complete the baking cycle.

Questions? You can call us toll free at **1-800-526-2832**.

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Step-by-Step Directions On How to Use Your Bread Maker

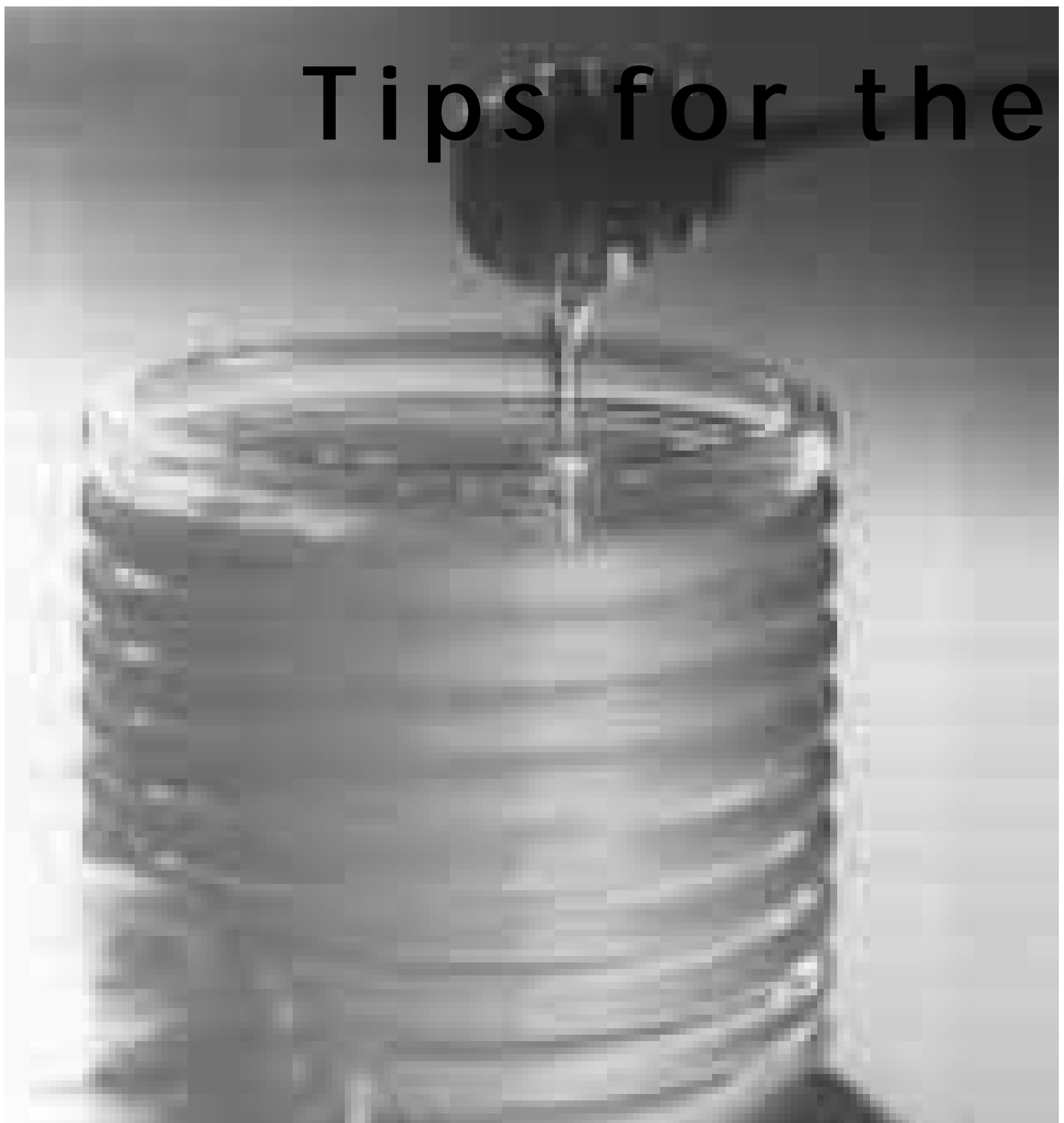
- 1. OPEN THE LID AND REMOVE THE BAKING PAN** by pulling straight up on the handle. It is important to remove the Baking Pan from the unit before putting the ingredients into the pan to avoid accidentally spilling ingredients into the inner case.
- 2. ATTACH THE KNEADING BLADE** onto the shaft inside the Baking Pan by lining up the flat side of the blade with the flat side on the shaft. Make sure the Kneading Blade is placed securely on the shaft.
- 3. MEASURE ALL INGREDIENTS** carefully and accurately. Inaccurate measurement, even if only slightly off, can make a difference in results. Add ingredients into the bread pan in the order they are listed. Yeast is always added last and must not come in contact with any liquid. (Before adding yeast, remember to dig a small hole in the flour so that the yeast doesn't prematurely come into contact with the liquids. This is especially important when you are using the Delay Bake Timer.)
- 4. WIPE WATER AND OTHER SPILLS** from the outside of the pan; then insert the pan firmly into the bottom of the machine, applying pressure to each corner of the pan to make sure it is snapped tightly into the retaining brackets.
- 5. CLOSE THE LID AND PLUG IN THE BREAD MAKER.** You will hear a beep and the LED display window will be blank.
- 6. CHOOSE YOUR BREAD TYPE.** Select the appropriate setting for your recipe (#1 thru 11) by pressing the "SELECT" button on the control panel. Each time "SELECT" is pressed the number in the display window will advance to the next setting.
- 7. PRESS THE "START" BUTTON** once you have selected your bread type. The baking time in hours and minutes will appear in the display. It will count down the remaining bake time in one minute increments until the bread is done. This bread maker has a convenient Viewing Window so that you may watch the progress of the bread as it is mixed, kneaded, and baked. **DO NOT OPEN THE LID DURING THE BAKING CYCLES.**
- 8. WHEN THE BREAD IS DONE.** When the baking time is completed, a signal tone will sound three times and the display window will flash END. Remove the pan using potholders, and take the bread out of the pan by turning the pan upside down and shaking it. If you have difficulty removing the bread from the pan, slide a flat rubber or plastic spatula along the sides of the pan to loosen the loaf. If the kneading paddle remains in the bottom of the loaf, use the end of a plastic utensil to remove it. Once removed from the Bread Pan, it's best to let your bread cool 15 minutes before slicing. Enjoy!
- 9. KEEP WARM CYCLE** automatically begins when the bake time is done. The display will show END for up to 60 minutes after baking is complete and will keep bread warm during that time. At the end of the 60 minutes, the heater will turn off.
Note: You may remove the Baking Pan at any time during the "Keep Warm" cycle. To turn off the "Keep Warm" feature, simply press the "STOP" button and hold it for 3 seconds. "END" will disappear and the display window will be blank.
Please Note: Bread is best when removed from bread pan no more than 1 hour after keep warm feature ends. The "Keep Warm" feature is not provided for the dough setting or the Jam/Jelly Setting.
- 10. USING THE TIMER FOR DELAYED COMPLETION** To delay the completion of your bread, use the TIMER. This feature allows you to delay the bake time for up to 12 hours. For example, it lets you set the TIMER at 8 p.m. one evening so that you can wake to fresh bread by 8 a.m. the following morning. **To set the TIMER, follow these instructions:**
NOTE: It is not recommended that you use the "Delayed Completion" function and TIMER with recipes that call for fresh ingredients that might spoil such as eggs, milk, sour cream, or cheese.
1. To set the TIMER, determine when you would like your bread to be finished. For example, if it is 8 p.m. when you place all your ingredients in the Baking Pan and you would like to the aroma of fresh-baked bread at 8 a.m., you will want a total of 12 hours before your bread is complete. Once you have chosen the appropriate setting for your recipe, (for example, if you are doing Sweet Bread, you will push "SELECT" until #8 is showing) you simply set the TIMER to bring it up to your total hours (in this case, 12 hours).
2. Press the "Up" arrow on the control panel and 3:25 (the time setting for #8 setting) will automatically come up in the display window. Continue to press the "Up" arrow until the display reads 12:00. You do not need to mathematically calculate the difference between the setting time (3:25) and the total hours you want (12:00). The machine will automatically adjust to include the setting time. Simply set the TIMER for your total hours. If you pass the 12:00, simply press the "Down" arrow to go back.
3. Once you have selected the time, press START. The colon in the display will flash to indicate the TIMER has been set and the countdown will begin. The TIMER will count down in one-minute increments. When the display reads "END", your bread is complete and the beeper will sound.
4. If you make a mistake while setting the TIMER, press and hold the STOP button for 3 seconds. This will clear the display and you can set the TIMER again.

Breadmaking Cycle Times

PHASE	Basic Regular Med. Crust	Basic Large Med. Crust	Basic Large Dark Crust	Wheat Regular Med. Crust	Wheat Large Med. Crust	Wheat Large, Med. Rapid
Rest				30 min	30 min	15 min
Knead 1	6 min	6 min	6 min	6 min	6 min	6 min
Knead 2	27 min	31 min	31 min	18 min	25 min	25 min
Rise 1	23 min	23 min	29 min	76 min	79 min	39 min
Punch 1				10 sec	15 sec	15 sec
Punch 2						
Punch 3						
Rest				30 min	30 min	15 min
Shape 1	5 sec	5 sec	5 sec	3 sec	3 sec	3 sec
Shape 2	10 sec	10 sec	10 sec			
Shape 3	5 sec	5 sec	5 sec			
Rise 2	64 min	54 min	54 min	55 min	45 min	45 min
Bake	45 min	50 min	70 min	45 min	55 min	56 min
Keep Warm	60 min	60 min	60 min	60 min	60 min	60 min
Total Cycle Time	2:45 hr	2:50 hr	3:10 hr	4:20 hr	4:30 hr	3:20 hr

PHASE	French Med. Crust	Sweet Med. Crust	Dough	Cake/Quick Bread	Jam/ Jellies
Rest					
Knead 1	6 min	6 min	6 min	12 min	45 min
Knead 2	22 min	31 min	24 min	8 min	15 min
Rise 1	34 min	40 min	60 min		
Punch 1	5 sec	5 sec			
Punch 2	10 sec	10 sec			
Punch 3	5 sec	5 sec			
Rest	29 min	29 min			
Shape 1	5 sec	5 sec			
Shape 2	10 sec	10 sec			
Shape 3	5 sec	5 sec			
Rise 2	54 min	49 min			
Bake	65 min	50 min		90 min	
Keep Warm	60 min	60 min		60 min	
Total Cycle Time	3:30 hr	3:25 hr	1:30 hr	1:50 hr	1:00 hr

Tips for the



Gourmet Baker

Last Things Last

You'll see this tip in several places in this book, but it bears repeating: Always put the liquids in first, the dry ingredients in next, and the yeast last (fruits and nuts are added later, after the machine has completed the first knead). Dig a shallow hole in the dry ingredients and place the yeast in the hole so that there's absolutely no contact between the liquids and the yeast. This is especially important when you're using the Delay bake option. You don't want the yeast to be activated too soon in the process!

Placement Counts!

Place dried fruits, vegetables, and dried spices away from the liquid ingredients in the bread pan. If they soak up water, they can undermine the bread's chemistry.

Freshness First

Avoid using perishable ingredients — milk, yogurt, eggs, or cheese — with the Delay Bake function.

Just Wait Fifteen

For best results, wait fifteen minutes before slicing; the bread needs time to cool.

Deep Freeze

To freeze fresh bread, let it cool completely and double-bag in plastic.

White Bread Recipes



Traditional White Bread

Large Loaf (1 1/2 pounds)

1 cup plus 2 tablespoons water
1 tablespoon margarine or butter,
softened
3 cups Gold Medal® Better for Bread™
flour
2 tablespoons sugar
1 tablespoon dry milk
1 1/2 teaspoons salt

1 3/4 teaspoons regular active dry yeast
OR
1 3/4 teaspoons bread machine yeast or
quick-acting active dry yeast



Small Loaf (1 pound)

3/4 cup plus 2 tablespoons water
2 teaspoons margarine or butter,
softened
2 cups Gold Medal® Better for Bread™
flour
1 tablespoon sugar
2 teaspoons dry milk
1 teaspoon salt

1 1/4 teaspoons regular active dry yeast
OR
1 1/4 teaspoons bread machine yeast or
quick-acting active dry yeast

Potato Bread

Large Loaf (1 1/2 pounds)

1 1/4 cups water
2 tablespoons margarine or butter,
softened
3 1/4 cups Gold Medal® Better for
Bread™ flour
1/2 cup mashed potato mix (dry)
1 tablespoon sugar
1 1/2 teaspoons salt

1 3/4 teaspoons regular active dry yeast
OR
1 3/4 teaspoons bread machine yeast or
quick-acting active dry yeast



Small Loaf (1 pound)

3/4 cup water
1 tablespoon margarine or butter,
softened
2 cups Gold Medal® Better for
Bread™ flour
1/3 cup mashed potato mix (dry)
2 teaspoons sugar
1 teaspoon salt

1 3/4 teaspoons regular active dry yeast
OR
1 3/4 teaspoons bread machine yeast or
quick-acting active dry yeast

DIRECTIONS:

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. Press START.
(For white breads, the bread setting selections are numbers 1-3. Select "1" for 1 pound loaf recipes. Select either "2" or "3" for 1 1/2 pound loaf recipes. Select "2" for a desired medium crust color and "3" for a desired dark crust color.)
5. If Delay Bake option is desired, press ▲ and ▼ to set timer.
6. Press START. Bread will be done baking in the number of hours indicated.
7. A fruit and nut beep is indicated at 32 minutes into the cycle.

Garlic-Herb Bread

Large Loaf (1 1/2 pounds)

- 1 1/4 cups water
 - 1 tablespoon margarine or butter, softened
 - 2 cloves garlic, crushed
 - 3 1/4 cups Gold Medal® Better for Bread™ flour
 - 2 tablespoons sugar
 - 1 1/2 teaspoons salt
 - 1/2 teaspoon dried rosemary leaves
 - 1/4 teaspoon dried thyme leaves
 - 1/4 teaspoon dried basil leaves
- 1 3/4 teaspoons regular active dry yeast
OR
1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

Caraway-Rye Bread

Large Loaf (1 1/2 pounds)

- 1 1/4 cups water
 - 1 tablespoon margarine or butter, softened
 - 2 1/2 cups Gold Medal® Better for Bread™ flour
 - 3/4 cup rye flour
 - 2 tablespoons dry milk
 - 2 tablespoons sugar
 - 1 1/2 teaspoons salt
 - 1/2 teaspoon caraway seed
- 1 3/4 teaspoons regular active dry yeast
OR
1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast

Small Loaf (1 pound)

- 3/4 cup water
 - 2 teaspoons margarine or butter, softened
 - 1 clove garlic, crushed
 - 2 cups Gold Medal® Better for Bread™ flour
 - 1 tablespoon sugar
 - 1 teaspoon salt
 - 1/4 teaspoon dried rosemary leaves
 - 1/8 teaspoon dried thyme leaves
 - 1/8 teaspoon dried basil leaves
- 1 3/4 teaspoons regular active dry yeast
OR
1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast

Small Loaf (1 pound)

- 3/4 cup water
 - 2 teaspoons margarine or butter, softened
 - 1 1/2 cups Gold Medal® Better for Bread™ flour
 - 1/2 cup rye flour
 - 1 tablespoon dry milk
 - 1 tablespoon sugar
 - 1 teaspoon salt
 - 1/8 teaspoon caraway seed
- 1 3/4 teaspoons regular active dry yeast
OR
1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

Directions:

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. Press START.
(For white breads, the bread setting selections are numbers 1-3. Select "1" for 1 pound loaf recipes. Select either "2" or "3" for 1 1/2 pound loaf recipes. Select "2" for a desired medium crust color and "3" for a desired dark crust color.)
5. If Delay Bake option is desired, press ▲ and ▼ to set timer.
6. Press START. Bread will be done baking in the number of hours indicated.
7. A fruit and nut beep is indicated at 32 minutes into the cycle.

Onion Bread

Do not use the delay bake option for this recipe.

Large Loaf (1 1/2 pounds)

1 cup plus 2 tablespoons water
1/2 cup chopped onion
1 tablespoon margarine or butter,
softened
3 1/4 cups Gold Medal® Better for
Bread™ flour
2 tablespoons sugar
1 tablespoon dry milk
1 1/2 teaspoons salt

1 3/4 teaspoons regular active dry yeast
OR
1 3/4 teaspoons bread machine yeast or
quick-acting active dry yeast



Small Loaf (1 pound)

2/3 cup water
1/3 cup chopped onion
2 teaspoons margarine or butter,
softened
2 cups Gold Medal® Better for
Bread™ flour
1 tablespoon sugar
2 teaspoons dry milk
1 teaspoon salt

1 3/4 teaspoons regular active dry yeast
OR
1 1/2 teaspoons bread machine yeast or
quick-acting active dry yeast

Parmesan-Pepper Bread

Do not use the delay bake option for this recipe.

Large Loaf (1 1/2 pounds)

1 cup plus 2 tablespoons water
1 tablespoon olive or vegetable oil
3 1/4 cups Gold Medal® Better for
Bread™ flour
1/2 cup grated Parmesan cheese
1 tablespoon sugar
1 teaspoon salt
3/4 teaspoon freshly ground black or
green peppercorns

1 3/4 teaspoons regular active dry yeast
OR
1 3/4 teaspoons bread machine yeast or
quick-acting active dry yeast



Small Loaf (1 pound)

3/4 cup water
2 teaspoons olive or vegetable oil
2 cups Gold Medal® Better for
Bread™ flour
1/3 cup grated Parmesan cheese
2 teaspoons sugar
3/4 teaspoon salt
1/2 teaspoon freshly ground black or
green peppercorns

1 1/2 teaspoons regular active dry yeast
OR
1 1/2 teaspoons bread machine yeast or
quick-acting active dry yeast

DIRECTIONS:

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. Press START.
(For white breads, the bread setting selections are numbers 1-3. Select "1" for 1 pound loaf recipes. Select either "2" or "3" for 1 1/2 pound loaf recipes. Select "2" for a desired medium crust color and "3" for a desired dark crust color.)
5. If Delay Bake option is desired, press ▲ and ▼ to set timer.
6. Press START. Bread will be done baking in the number of hours indicated.
7. A fruit and nut beep is indicated at 32 minutes into the cycle.

Cheddar-Chive Bread

Do not use the delay bake option for this recipe.

Large Loaf (1 1/2 pounds)

1 1/4 cups water
3 1/4 cups Gold Medal® Better for Bread™ flour
1 1/4 cups shredded Cheddar cheese (5 ounces)
1/4 cup chopped fresh or 2 tablespoons freeze-dried chives
2 tablespoons sugar
3/4 teaspoon salt
1 1/4 teaspoons regular active dry yeast
OR
1 teaspoon bread machine yeast or
quick-acting active dry yeast

Small Loaf (1 pound)

3/4 cup water
2 cups Gold Medal® Better for Bread™ flour
1/2 cup shredded Cheddar cheese (2 ounces)
2 tablespoons chopped fresh or
1 tablespoon freeze-dried chives
1 tablespoon sugar
1/2 teaspoon salt
1 teaspoon regular active dry yeast
OR
1 teaspoon bread machine yeast or
quick-acting active dry yeast

Roasted Red Pepper-Cheese Bread

Roasted red peppers are found in jars near the olives in the supermarket.

Do not use the delay bake option for this recipe.

Large Loaf (1 1/2 pounds)

3/4 cup water
1/3 cup chopped roasted red bell peppers
1 tablespoon margarine or butter, softened
2 cloves garlic, crushed
3 1/4 cups Gold Medal® Better for Bread™ flour
1/4 cup grated Parmesan cheese
2 tablespoons sugar
1 1/4 teaspoons salt
1 1/2 teaspoons dried basil leaves
2 teaspoons regular active dry yeast
OR
2 teaspoons bread machine yeast or
quick-acting active dry yeast

Small Loaf (1 pound)

1/2 cup water
1/4 cup chopped roasted red bell peppers
2 teaspoons margarine or butter, softened
1 clove garlic, crushed
2 cups Gold Medal® Better for Bread™ flour
3 tablespoons grated Parmesan cheese
1 tablespoon sugar
1 teaspoon salt
1 teaspoon dried basil leaves
1 3/4 teaspoons regular active dry yeast
OR
1 1/2 teaspoons bread machine yeast or
quick-acting active dry yeast

DIRECTIONS:

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. Press START.
(For white breads, the bread setting selections are numbers 1-3. Select "1" for 1 pound loaf recipes. Select either "2" or "3" for 1 1/2 pound loaf recipes. Select "2" for a desired medium crust color and "3" for a desired dark crust color.)
5. If Delay Bake option is desired, press ▲ and ▼ to set timer.
6. Press START. Bread will be done baking in the number of hours indicated.
7. A fruit and nut beep is indicated at 32 minutes into the cycle.

Bacon-Beer Bread

Do not use the delay bake option for this recipe.

Large Loaf (1 1/2 pounds)

3/4 cup flat beer
1/2 cup water
1/4 cup chopped green onions
2 tablespoons prepared mustard
1 tablespoon margarine or butter, softened
3 1/4 cups Gold Medal® Better for Bread™ flour
1 tablespoon sugar
3/4 teaspoon salt
1 3/4 teaspoons regular active dry yeast
OR
1 1/4 teaspoons bread machine yeast or quick-acting active dry yeast
Mix-ins:
1/3 cup crumbled cooked bacon

Small Loaf (1 pound)

1/2 cup flat beer
1/4 cup water
3 tablespoons chopped green onions
1 tablespoon prepared mustard
2 teaspoons margarine or butter, softened
2 cups Gold Medal® Better for Bread™ flour
2 teaspoons sugar
1/2 teaspoon salt
1 1/4 teaspoons regular active dry yeast
OR
1 1/4 teaspoons bread machine yeast or quick-acting active dry yeast
Mix-ins:
1/4 cup crumbled cooked bacon

Pepperoni-Cheese Bread

Do not use the delay bake option for this recipe.

Large Loaf (1 1/2 pounds)

1 1/4 cups water
3 1/4 cups Gold Medal® Better for Bread™ flour
1/3 cup shredded mozzarella cheese
2 tablespoons sugar
1 1/2 teaspoons garlic salt
1 1/2 teaspoons dried oregano leaves
1 1/2 teaspoons regular active dry yeast
OR
1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast
Mix-ins:
2/3 cup sliced pepperoni



Small Loaf (1 pound)

3/4 cup water
2 cups Gold Medal® Better for Bread™ flour
1/3 cup shredded mozzarella cheese
1 tablespoon sugar
1 teaspoon garlic salt
1 teaspoon dried oregano leaves
1 1/2 teaspoons regular active dry yeast
OR
1 1/4 teaspoons bread machine yeast or quick-acting active dry yeast
Mix-ins:
1/2 cup sliced pepperoni

DIRECTIONS:

1. Remove bread pan; attach kneading blade.
2. Place all ingredients except Mix-ins in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. Press START.
(For white breads, the bread setting selections are numbers 1-3. Select "1" for 1 pound loaf recipes. Select either "2" or "3" for 1 1/2 pound loaf recipes. Select "2" for a desired medium crust color and "3" for a desired dark crust color.)
5. If Delay Bake option is desired, press ▲ and ▼ to set timer.
6. Press START. Bread will be done baking in the number of hours indicated.
7. Add Mix-ins when bread maker beeps 3 times (about 32 minutes after starting).

South-of-the-Border Bread

Do not use the delay bake option for this recipe.

Large Loaf (1 1/2 pounds)

1 cup water
2/3 cup frozen whole kernel corn, thawed
2 tablespoons margarine or butter, softened
2 tablespoons canned chopped green chilies
3 1/4 cups Gold Medal® Better for Bread™ flour
1/3 cup cornmeal
2 tablespoons sugar
1 1/2 teaspoons salt
2 teaspoons regular active dry yeast
OR
1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast

Small Loaf (1 pound)

2/3 cup water
1/2 cup frozen whole kernel corn, thawed
1 tablespoon margarine or butter, softened
1 tablespoon canned chopped green chilies
2 cups Gold Medal® Better for Bread™ flour
1/4 cup cornmeal
1 tablespoon sugar
1 teaspoon salt
2 teaspoons regular active dry yeast
OR
1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

Triple Cheese and Garlic Bread

Do not use the delay bake option for this recipe.

Large Loaf (1 1/2 pounds)

1 cup water
1/2 cup small curd creamed cottage cheese
2 tablespoons margarine or butter, softened
3 1/4 cups Gold Medal® Better for Bread™ flour
1/2 cup shredded mozzarella cheese
3 tablespoons grated Parmesan cheese
2 tablespoons sugar
1 1/2 teaspoons garlic salt
1 1/2 teaspoons regular active dry yeast
OR
1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

Small Loaf (1 pound)

2/3 cup water
1/3 cup small curd creamed cottage cheese
1 tablespoon margarine or butter, softened
2 cups Gold Medal® Better for Bread™ flour
1/3 cup shredded mozzarella cheese
2 tablespoons grated Parmesan cheese
1 tablespoon sugar
1 teaspoon garlic salt
1 1/2 teaspoons regular active dry yeast
OR
1 1/4 teaspoons bread machine yeast or quick-acting active dry yeast

DIRECTIONS:

1. Remove bread pan; attach kneading blade.
2. Place all ingredient in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. Press START.
(For white breads, the bread setting selections are numbers 1-3. Select "1" for 1 pound loaf recipes. Select either "2" or "3" for 1 1/2 pound loaf recipes. Select "2" for a desired medium crust color and "3" for a desired dark crust color.)
5. If Delay Bake option is desired, press ▲ and ▼ to set timer.
6. Press START. Bread will be done baking in the number of hours indicated.
7. Add Mix-ins when bread maker beeps 3 times (about 32 minutes after starting).

Whole Wheat Bread Recipes

100% Whole Wheat Bread

Large Loaf (1 1/2 pounds)

1 1/3 cups water
2 tablespoons margarine or butter,
3 cups Gold Medal® whole wheat flour
1/4 cup packed brown sugar
1 1/2 teaspoons salt
1 3/4 teaspoons regular active dry yeast
OR
1 3/4 teaspoons bread machine yeast or
quick-acting active dry yeast

Small Loaf (1 pound)

1 cup water
1 tablespoon margarine or butter, softened
2 1/3 cups Gold Medal® whole wheat flour
2 tablespoons packed brown sugar
1 teaspoon salt
1 1/2 teaspoons regular active dry yeast
OR
1 1/4 teaspoons bread machine yeast or
quick-acting active dry yeast

Crunchy Wheat and Honey Bread

Large Loaf (1 1/2 pounds)

1 1/4 cups water
3 tablespoons honey
2 tablespoons margarine or butter, softened
2 cups Gold Medal® whole wheat flour
1 1/2 cups Gold Medal® Better for Bread™ flour
1/2 cup slivered almonds, toasted
1 1/2 teaspoons salt
1 1/4 teaspoons regular active dry yeast
OR
1 1/4 teaspoons bread machine yeast or
quick-acting active dry yeast

Small Loaf (1 pound)

3/4 cup plus 2 tablespoons water
2 tablespoons honey
1 tablespoon margarine or butter, softened
1 1/4 cups Gold Medal® whole wheat flour
1 cup Gold Medal® Better for Bread™ flour
1/3 cup slivered almonds, toasted
1 teaspoon salt
1 1/4 teaspoons regular active dry yeast
OR
1 teaspoon bread machine yeast or
quick-acting active dry yeast

DIRECTIONS:

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. Press START.
(For whole wheat breads, the bread setting selections are numbers 4-6. Select "4" for 1 pound loaf recipes. Select "5" for 1 1/2 pound loaf recipes. Select "5" for RAPID BAKE CYCLE. RAPID BAKE CYCLE reduces overall completion time by about 20%.)
5. If Delay Bake option is desired, press ▲ and ▼ to set timer.
6. Please Note: Whole wheat cycle has a 15-30 minute rest period before mixing begins.

Multigrain Bread

Look for 7-grain cereal in the health food or hot cereal section of your supermarket.

Large Loaf (1 1/2 pounds)

1 cup plus 2 tablespoons water
2 tablespoons margarine or butter, softened
1 1/3 cups Gold Medal® Better for Bread™ flour
1 cup Gold Medal® whole wheat flour
3/4 cup 7-grain cereal
3 tablespoons packed brown sugar
1 1/4 teaspoons salt
2 1/4 teaspoons regular active dry yeast
OR
2 teaspoons bread machine yeast or quick-acting active dry yeast

Small Loaf (1 pound)

3/4 cup plus 2 tablespoons water
1 tablespoon margarine or butter, softened
1 cup Gold Medal® Better for Bread™ flour
3/4 cup Gold Medal® whole wheat flour
2/3 cup 7-grain cereal
2 tablespoons packed brown sugar
1 teaspoon salt
2 1/4 teaspoons regular active dry yeast
OR
2 teaspoons bread machine yeast or quick-acting active dry yeast

Pumpernickel Bread

Large Loaf (1 1/2 pounds)

1 cup water
1/4 cup dark molasses
1 tablespoon margarine or butter, softened
2 cups Gold Medal® Better for Bread™ flour
1 1/4 cups rye flour
2 tablespoons cocoa
2 teaspoons salt
2 1/2 teaspoons regular active dry yeast
OR
2 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

Small Loaf (1 pound)

2/3 cup water
2 tablespoons dark molasses
2 teaspoons margarine or butter, softened
1 1/4 cups Gold Medal® Better for Bread™ flour
3/4 cup rye flour
1 tablespoon cocoa
1 1/4 teaspoons salt
2 teaspoons regular active dry yeast
OR
2 teaspoons bread machine yeast or quick-acting active dry yeast

DIRECTIONS:

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. Press START.
(For whole wheat breads, the bread setting selections are numbers 4-6. Select "4" for 1 pound loaf recipes. Select "5" for 1 1/2 pound loaf recipes. Select "5" for RAPID BAKE CYCLE. RAPID BAKE CYCLE reduces overall completion time by about 20%.)
5. If Delay Bake option is desired, press ▲ and ▼ to set timer.
6. Please Note: Whole wheat cycle has a 15-30 minute rest period before mixing begins.

Russian Black Bread

Do not use the delay bake option for this recipe.

Large Loaf (1 1/2 pounds)

1 1/4 cups water
3 tablespoons dark molasses
2 tablespoons margarine or butter, softened
1 1/4 cups Gold Medal® Better for Bread™ flour
1 cup Gold Medal® whole wheat flour
1 cup rye flour
1 tablespoon instant coffee granules
1 1/4 teaspoons salt
1/2 teaspoon fennel seed, crushed
1 3/4 teaspoons regular active dry yeast
OR
1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast

Small Loaf (1 pound)

3/4 cup water
2 tablespoons dark molasses
1 tablespoon margarine or butter, softened
3/4 cup Gold Medal® Better for Bread™ flour
2/3 cup Gold Medal® whole wheat flour
2/3 cup rye flour
2 teaspoons instant coffee granules
3/4 teaspoon salt
1/4 teaspoon fennel seed, crushed
2 teaspoons regular active dry yeast
OR
2 teaspoons bread machine yeast or quick-acting active dry yeast

Whole Wheat-Raisin-Nut Bread

Do not use the delay bake option for this recipe.

Large Loaf (1 1/2 pounds)

1 1/4 cups water
2 tablespoons margarine or butter, softened
3 cups Gold Medal® whole wheat flour
3 tablespoons packed brown sugar
1 1/4 teaspoons salt
2 teaspoons regular active dry yeast
OR
2 teaspoons bread machine yeast or quick-acting active dry yeast
Mix-ins:
1/2 cup chopped walnuts or pecans
1/2 cup raisins

Small Loaf (1 pound)

3/4 cup water
2 tablespoons margarine or butter, softened
2 cups Gold Medal® whole wheat flour
2 tablespoons packed brown sugar
3/4 teaspoon salt
1 3/4 teaspoons regular active dry yeast
OR
1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast
Mix-ins:
1/4 cup chopped walnuts or pecans
1/4 cup raisins

DIRECTIONS:

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Select bread type: Press SELECT until the desired bread setting number is displayed. Press START.
(For whole wheat breads, the bread setting selections are numbers 4-6. Select "4" for 1 pound loaf recipes. Select "5" 1 1/2 pound loaf recipes. Select "5" for RAPID BAKE CYCLE. RAPID BAKE CYCLE reduces overall completion time by about 20%.)
5. If Delay Bake option is desired, press ▲ and ▼ to set timer.
6. Please Note: Whole wheat cycle has a 15-30 minute rest period before mixing begins.
7. Add Mix-ins when bread maker beeps (about 32 minutes after starting).

French Bread Recipes

Classic French Bread

Large Loaf (1 1/2 pounds)



1 cup plus 2 tablespoons water
2 teaspoons margarine or butter, softened
3 1/4 cups Gold Medal® Better for Bread™ flour
1 tablespoon sugar
1 1/2 teaspoons salt
1 3/4 teaspoons regular active dry yeast
OR
1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast

Small Loaf (1 pound)

3/4 cup water
1 teaspoon margarine or butter, softened
2 cups Gold Medal® Better for Bread™ flour
2 teaspoons sugar
1 teaspoon salt
1 3/4 teaspoons regular active dry yeast
OR
1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast

Quick Sourdough Bread

Do not use the delay bake option for this recipe.

Large Loaf (1 1/2 pounds)

1/2 cup plain nonfat yogurt
2/3 cup water
1 tablespoon lemon juice
1 tablespoon margarine or butter, softened
3 1/4 cups Gold Medal® Better for Bread™ flour
1 tablespoon sugar
1 1/2 teaspoons salt
1 3/4 teaspoons regular active dry yeast
OR
1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast

Small Loaf (1 pound)

1/3 cup plain nonfat yogurt
1/2 cup water
2 teaspoons lemon juice
2 teaspoons margarine or butter, softened
2 cups Gold Medal® Better for Bread™ flour
2 teaspoons sugar
1 teaspoon salt
1 3/4 teaspoons regular active dry yeast
OR
1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast

DIRECTIONS:

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Press SELECT until the number "7" is displayed indicating French bread cycle.
5. Press START. Bread will be done baking in the number of hours indicated.

Sweet Bread Recipes

Apple-Spice Bread

Large Loaf (1 1/2 pounds)

1 1/4 cups water
2 tablespoons margarine or butter, softened
3 1/4 cups Gold Medal® Better for Bread™ flour
2 tablespoons sugar
2 tablespoons dry milk
1 1/2 teaspoons salt
2 teaspoons apple pie spice
1 3/4 teaspoons regular active dry yeast
OR
1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

Mix-ins:

1/2 cup cut-up dried apples



Small Loaf (1 pound)

3/4 cup water
1 tablespoon margarine or butter, softened
2 cups Gold Medal® Better for Bread™ flour
1 tablespoon sugar
1 tablespoon dry milk
1 teaspoon salt
1 1/2 teaspoons apple pie spice
1 1/2 teaspoons regular active dry yeast
OR
1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

Mix-ins:

1/3 cup cut-up dried apples

Banana-Macadamia Nut Bread

Serve with Choco-Banana Spread (page 54).

Large Loaf (1 1/2 pounds)

2/3 cup plus 2 tablespoons water
3/4 cup mashed very ripe bananas (about 2 medium)
2 tablespoons margarine or butter, softened
1 egg
3 1/4 cups Gold Medal® Better for Bread™ flour
3 tablespoons sugar
1 1/4 teaspoons salt
1 3/4 teaspoons regular active dry yeast
OR
1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast

Mix-ins:

1/2 cup chopped macadamia nuts

Small Loaf (1 pound)

1/2 cup water
1/3 cup mashed ripe banana (about 1 medium)
1 tablespoon margarine or butter, softened
1 egg white
2 cups Gold Medal® Better for Bread™ flour
2 tablespoons sugar
3/4 teaspoon salt
1 3/4 teaspoons regular active dry yeast
OR
1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

Mix-ins:

1/3 cup chopped macadamia nuts

DIRECTIONS:

1. Remove bread pan; attach kneading blade.
2. Place all ingredients except Mix-ins in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Press SELECT until the number "8" is displayed indicating the Sweet bread cycle.
5. Press START. Bread will be done baking in the number of hours indicated.
6. Add Mix-ins when bread maker beeps (about 32 minutes after starting).

Cinnamon-Raisin Bread

For an extra cinnamon kick, drizzle with Cinnamon Glaze (page 55).

Large Loaf (1 1/2 pounds)

1 1/4 cups water
2 tablespoons margarine or butter, softened
3 1/4 cups Gold Medal® Better for Bread™ flour
1/4 cup sugar
1 1/2 teaspoons salt
1 teaspoon ground cinnamon
2 teaspoons regular active dry yeast
OR
1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast
Mix-ins:
3/4 cup raisins

Small Loaf (1 pound)

3/4 cup plus 2 tablespoons water
1 tablespoon margarine or butter, softened
2 cups Gold Medal® Better for Bread™ flour
2 tablespoons sugar
1 teaspoon salt
3/4 teaspoon ground cinnamon
2 teaspoons regular active dry yeast
OR
1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast
Mix-ins:
1/2 cup raisins

Peach Bread

Do not use the delay bake option for this recipe.

Large Loaf (1 1/2 pounds)

1 1/4 cups water
1 tablespoon margarine or butter, softened
3 1/4 cups Gold Medal® Better for Bread™ flour
2 tablespoons packed brown sugar
1 1/2 teaspoons salt
1/4 teaspoon ground nutmeg
2 teaspoons regular active dry yeast
OR
1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast
Mix-ins:
1/2 cup cut-up dried peaches



Small Loaf (1 pound)

3/4 cup water
2 teaspoons margarine or butter, softened
2 cups Gold Medal® Better for Bread™ flour
1 tablespoon packed brown sugar
1 teaspoon salt
1/8 teaspoon ground nutmeg
1 3/4 teaspoons regular active dry yeast
OR
1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast
Mix-ins:
1/3 cup cut-up dried peaches

DIRECTIONS:

1. Remove bread pan; attach kneading blade.
2. Place all ingredients except Mix-ins in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Press SELECT until the number "8" is displayed indicating the Sweet bread cycle.
5. Press START. Bread will be done baking in the number of hours indicated.
6. Add Mix-ins when bread maker beeps (about 32 minutes after starting).

Cranberry-Wheat Bread

The rapid cycle is not recommended for this recipe.

Large Loaf (1 1/2 pounds)

1 1/4 cups water
1/3 cup honey
2 tablespoons margarine or butter, softened
2 cups Gold Medal® Better for Bread™ flour
1 1/4 cups Gold Medal® whole wheat flour
1 1/2 teaspoons salt
1 teaspoon ground mace
2 teaspoons regular active dry yeast
OR
1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast

Mix-ins:
1/2 cup dried cranberries

Small Loaf (1 pound)

3/4 cup water
2 tablespoons honey
1 tablespoon margarine or butter, softened
1 1/4 cups Gold Medal® Better for Bread™ flour
3/4 cup Gold Medal® whole wheat flour
1 teaspoon salt
1/4 teaspoon ground mace
2 teaspoons regular active dry yeast
OR
1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

Mix-ins:
1/3 cup dried cranberries

Fruitcake Bread

The rapid cycle is not recommended for this recipe.

Large Loaf (1 1/2 pounds)

1 cup plus 2 tablespoons water
2 tablespoons margarine or butter, softened
3 1/4 cups Gold Medal® Better for Bread™ flour
1/4 cup packed brown sugar
1 1/2 teaspoons salt
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 3/4 teaspoons regular active dry yeast
OR
1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

Mix-ins:
1/2 cup chopped dried fruit

Small Loaf (1 pound)

3/4 cup water
1 tablespoon margarine or butter, softened
2 cups Gold Medal® Better for Bread™ flour
1 tablespoon packed brown sugar
1 teaspoon salt
1/8 teaspoon ground nutmeg
Dash of ground cloves
1 3/4 teaspoons regular active dry yeast
OR
1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

Mix-ins:
1/3 cup chopped dried fruit

DIRECTIONS:

1. Remove bread pan; attach kneading blade.
2. Place all ingredients except Mix-ins in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Press SELECT until the number "8" is displayed indicating the Sweet bread cycle.
5. Press START. Bread will be done baking in the number of hours indicated.
6. Add Mix-ins when bread maker beeps (about 32 minutes after starting).

Gingery Bread

This unique bread is delicious drizzled with Citrus Glaze (page 55).

Large Loaf (1 1/2 pounds)

1 cup plus 2 tablespoons water
1/4 cup molasses
2 tablespoons margarine or butter, softened
1 teaspoon grated lemon peel
3 1/4 cups Gold Medal® Better for Bread™ flour
1 teaspoon salt
1/2 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1 3/4 teaspoons regular active dry yeast
OR
1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

Small Loaf (1 pound)

3/4 cup water
2 tablespoons molasses
1 tablespoon margarine or butter, softened
1/2 teaspoon grated lemon peel
2 cups Gold Medal® Better for Bread™ flour
3/4 teaspoon salt
1/4 teaspoon ground ginger
1/4 teaspoon ground cinnamon
1 1/4 teaspoons regular active dry yeast
OR
1 teaspoon bread machine yeast or quick-acting active dry yeast

Old-fashioned Oatmeal Bread

Large Loaf (1 1/2 pounds)

1 cup water
1/4 cup molasses
2 tablespoons margarine or butter, softened
3 cups Gold Medal® Better for Bread™ flour
1/2 cup quick-cooking or regular oats
2 tablespoons dry milk
1 1/4 teaspoons salt
2 teaspoons regular active dry yeast
OR
1 3/4 teaspoons bread machine yeast or quick-acting active dry yeast

Small Loaf (1 pound)

2/3 cup water
2 tablespoons molasses
1 tablespoon margarine or butter, softened
2 cups Gold Medal® Better for Bread™ flour
1/3 cup quick-cooking or regular oats
1 tablespoon dry milk
3/4 teaspoon salt
2 teaspoons regular active dry yeast
OR
2 teaspoons bread machine yeast or quick-acting active dry yeast

DIRECTIONS:

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Press SELECT until the number "8" is displayed indicating the Sweet bread cycle.
5. Press START. Bread will be done baking in the number of hours indicated.
6. Add Mix-ins when bread maker beeps (about 32 minutes after starting).

Piña Colada Bread

Large Loaf (1 1/2 pounds)

2/3 cup canned crushed pineapple in juice
1/2 cup water
3 tablespoons rum*
2 tablespoons margarine or butter,
softened
3 1/4 cups Gold Medal® Better for Bread™ flour
1/2 cup shredded coconut, toasted
2 tablespoons sugar
1 teaspoon salt

1 3/4 teaspoons regular active dry yeast
OR
1 3/4 teaspoons bread machine yeast or
quick-acting active dry yeast

Pumpkin-Yogurt Bread

Cooked and mashed pumpkin or squash can be substituted for the canned pumpkin.

Large Loaf (1 1/2 pounds)

1/2 cup water
1 cup canned pumpkin
1/3 cup plain yogurt
1 tablespoon margarine or butter, softened
1 1/4 cups Gold Medal® whole wheat flour
2 cups Gold Medal® Better for Bread™ flour
1/4 cup packed brown sugar
1 1/2 teaspoons salt
1 teaspoon pumpkin pie spice

1 3/4 teaspoons regular active dry yeast
OR
1 1/2 teaspoons bread machine yeast or
quick-acting active dry yeast

DIRECTIONS:

1. Remove bread pan; attach kneading blade.
2. Place all ingredients in bread pan in the order listed.
3. Insert bread pan, close lid and plug in.
4. Press SELECT until the number "8" is displayed indicating the Sweet bread cycle.
5. Press START. Bread will be done baking in the number of hours indicated.
6. Add Mix-ins when bread maker beeps (about 32 minutes after starting).

Small Loaf (1 pound)

1/2 cup canned crushed pineapple in juice
1/4 cup water
1 tablespoon rum*
1 tablespoon margarine or butter,
softened
2 cups Gold Medal® Better for Bread™ flour
1/3 cup shredded coconut, toasted
1 tablespoon sugar
3/4 teaspoon salt

1 3/4 teaspoons regular active dry yeast
OR
1 3/4 teaspoons bread machine yeast or
quick-acting active dry yeast

*For large loaves, substitute 1 teaspoon rum extract and 5 teaspoons water for the rum. For small loaf, substitute 1/2 teaspoon rum extract and 2 1/2 teaspoons water for the rum.

Small Loaf (1 pound)

1/2 cup water
1/2 cup canned pumpkin
3 tablespoons plain yogurt
1 tablespoon margarine or butter,
softened
3/4 cup Gold Medal® whole wheat flour
1 1/2 cups Gold Medal® Better for Bread™ flour
2 tablespoons packed brown sugar
1 teaspoon salt
3/4 teaspoon pumpkin pie spice

2 teaspoons regular active dry yeast
OR
1 3/4 teaspoons bread machine yeast or
quick-acting active dry yeast

Dough Only Recipes

Apple Coffee Cake

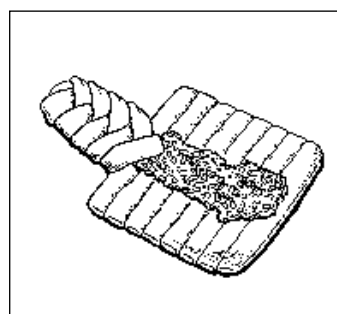
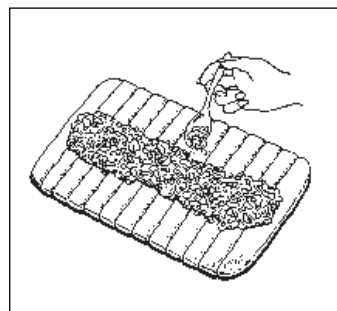
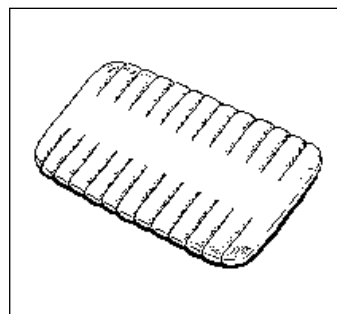
Dough:

3/4 cup water
2 tablespoons margarine or butter, softened
1 cup Gold Medal® Better for Bread™ flour
1 cup Gold Medal® whole wheat flour
2 tablespoons packed brown sugar
1 teaspoon salt

1 1/2 teaspoons regular active dry yeast
OR
1 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

Filling:

1 1/2 cups chopped apples
1/3 cup packed brown sugar
1 tablespoon Gold Medal® Better for Bread flour
2 tablespoons raisins
2 tablespoons margarine or butter, softened
1/8 teaspoon salt
1/8 teaspoon ground nutmeg
1/8 teaspoon ground cardamom



DIRECTIONS:

1. Place all Dough ingredients in bread pan in the order listed. Press SELECT until the number "9" is displayed indicating the dough cycle. Press START
2. Grease cookie sheet. Cook all Filling ingredients over medium heat, stirring constantly, until apples are tender; remove from heat. Roll dough into 13x8-inch rectangle on lightly floured surface; place on cookie sheet. Spread apple filling lengthwise over center third of rectangle.
3. Make cuts from filling to edge of dough at 1-inch intervals on each 13-inch side of rectangle to make strips. Fold strips at an angle over filling, alternating sides. Cover; let rise in warm place 30 to 45 minutes or until double.
4. Heat oven to 375°. Bake 30 to 35 minutes, covering with aluminum foil during last 10 minutes to prevent excessive browning. Remove from cookie sheet. Cool on wire rack. Drizzle with Browned Butter Glaze or Creamy Vanilla Glaze (page 55) if desired.
1 coffee cake.

Breadsticks

Dough:

1 cup plus 2 tablespoons water
3 tablespoons margarine or butter, softened
3 cups Gold Medal® Better for Bread™ flour
2 tablespoons sugar
1 1/2 teaspoons salt

2 1/4 teaspoons regular active dry yeast
OR

2 1/4 teaspoons bread machine yeast or
quick-acting active dry yeast

DIRECTIONS:

1. Place all Dough ingredients in bread pan in the order listed. Press SELECT until the number "9" is displayed indicating the dough cycle. Press START.
2. Grease cookie sheet. Divide dough into 30 pieces. Roll each piece into 8-inch rope. Place 1 inch apart on cookie sheet. Cover; let rise in warm place 20 to 25 minutes or until puffy.
3. Heat oven to 350°. Beat 1 tablespoon water and the egg white; brush over dough. Sprinkle with sesame seed. Bake 15 to 20 minutes or until breadsticks are golden brown. 30 breadsticks.

Topping:

1 tablespoon water
1 egg white
Sesame seed

Brioche

Dough:

1/3 cup water
1/3 cup margarine or butter, softened
4 eggs
3 1/2 cups Gold Medal® Better for Bread™ flour
1/2 cup sugar
1 teaspoon salt
1 teaspoon grated orange or lemon peel

2 1/2 teaspoons regular active dry yeast
OR

2 1/2 teaspoons bread machine yeast or
quick-acting active dry yeast

DIRECTIONS:

1. Place all Dough ingredients in bread pan in the order listed. Press SELECT until the number "9" is displayed indicating the dough cycle. Press START.
2. Place dough in greased bowl, turning to coat all sides. Cover with plastic wrap; refrigerate 4 hours or overnight.
3. Grease 18 medium muffin cups, 2 1/2x1 1/4 inches. Punch down dough. Divide into 3 parts. Divide each part into 6 pieces. Cut off one-fourth of the dough from each piece. Shape each large and small piece into a smooth ball. Place each large ball in muffin cup, pressing to fill bottom of cup. Make an indentation in center. Press small ball into indentation. Cover; let rise in warm place 50 to 60 minutes or until double.
4. Heat oven to 350°. Mix 1 tablespoon milk and 1 egg yolk; gently brush over tops of rolls. Sprinkle with sugar crystals. Bake 15 to 20 minutes or until golden brown. Remove from pan. Serve warm. 18 brioche.

Topping:

1 tablespoon milk
1 egg yolk
Coarse sugar crystals

Calzones

Dough:

- 1 cup water
- 1 tablespoon olive or vegetable oil
- 2 1/2 cups Gold Medal® Better for Bread™ flour
- 1 teaspoon sugar
- 1 teaspoon salt

- 2 1/4 teaspoons regular active dry yeast
- OR
- 2 1/4 teaspoons bread machine yeast or quick-acting active dry yeast

Pesto Filling:

- 6 sun-dried tomato halves (not oil-packed)
- 6 tablespoons pesto
- 1 1/2 cups shredded mozzarella or provolone cheese (6 ounces)
- 4 ounces Canadian-style bacon, cut into thin strips (about 1 cup)
- 1 cup sliced mushrooms
- Freshly ground pepper
- 1 egg, slightly beaten

DIRECTIONS:

1. Place all Dough ingredients in bread pan in the order listed. Press SELECT until the number "9" is displayed indicating the dough cycle. Press START.
2. Heat oven to 375°. Grease cookie sheet. Soak tomatoes in 1 cup very hot water about 5 minutes or until softened; drain and finely chop. Divide dough into 6 equal parts. Roll each part into 7-inch circle on lightly floured surface with floured rolling pin. Spread 1 tablespoon pesto on each circle to within 1 inch of edge. Layer cheese, bacon, mushrooms and tomatoes on half of each circle to within 1 inch of edge. Sprinkle with pepper.
3. Fold dough over filling; fold edge up and pinch securely to seal. Place on cookie sheet. Brush with egg. Bake 25 to 30 minutes or until golden brown. 6 calzones.

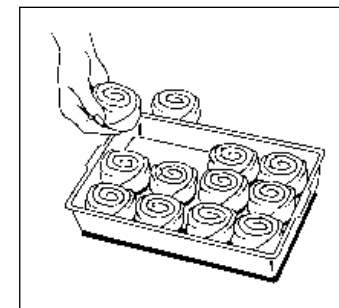
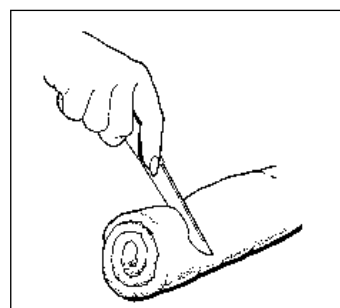
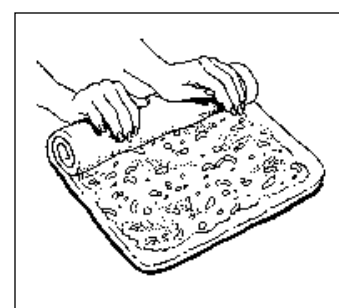
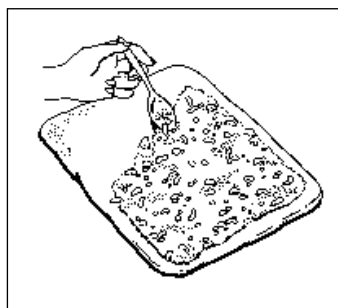
Caramel-Pecan Rolls

Dough:

- 1 cup water
- 1 egg
- 2 tablespoons margarine or butter, softened
- 3 1/4 cups Gold Medal® Better for Bread™ flour
- 1/4 cup sugar
- 1 teaspoon salt
- 3 teaspoons regular active dry yeast
- OR
- 3 teaspoons bread machine yeast or quick-acting active dry yeast

Topping:

- 1/3 cup margarine or butter, melted
- 1/2 cup packed brown sugar
- 1 tablespoon corn syrup
- 2/3 cup pecan halves
- 1/2 cup granulated sugar
- 2 teaspoons ground cinnamon



DIRECTIONS:

1. Place all Dough ingredients in bread pan in the order listed. Press SELECT until the number "9" is displayed indicating the dough cycle. Press START.
2. Grease 13x9x2-inch rectangular pan. Mix 1/3 cup margarine, the brown sugar, corn syrup and pecan halves. Spread mixture in pan.
3. Mix 1/2 cup granulated sugar and the cinnamon. Flatten dough with hands or rolling pin into 15x10-inch rectangle. Spread with 2 tablespoons margarine; sprinkle with sugar-cinnamon mixture. Roll up tightly, beginning at 15-inch side. Pinch edge of dough into roll to seal. Cut roll into 1-inch slices. Place in pan. Cover; let rise in warm place about 1 hour or until double.
4. Heat oven to 375°. Bake 22 to 27 minutes or until golden brown. Immediately invert pan onto heat proof serving plate or tray. Let pan remain a minute so caramel can drizzle over rolls. 15 rolls.

Cinnamon Rolls

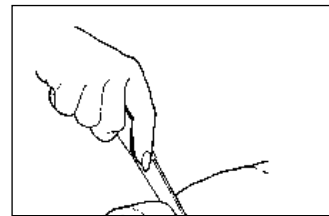
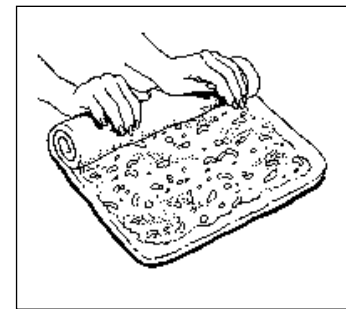
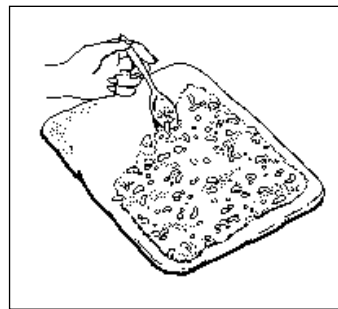
Dough:

1 cup water
2 tablespoons margarine or butter, softened
1 egg
3 1/3 cups Gold Medal® Better for Bread™ flour
1/4 cup sugar
1 teaspoon salt

3 teaspoons regular active dry yeast
OR
3 teaspoons bread machine yeast or
quick-acting active dry yeast

Filling:

1/3 cup sugar
2 teaspoons ground cinnamon
2 tablespoons margarine or butter, softened
Glaze (below)



DIRECTIONS:

1. Place all Dough ingredients in bread pan in the order listed. Press SELECT until the number "9" is displayed indicating the dough cycle. Press START.
2. Grease 9x9x2-inch square pan. Mix 1/3 cup sugar and the cinnamon. Flatten dough with hands or rolling pin into 18x9-inch rectangle on lightly floured surface. Spread with 2 tablespoons margarine; sprinkle with sugar-cinnamon mixture. Roll up tightly, beginning at 9-inch side. Pinch edge of dough into roll to seal. Cut roll into 1-inch slices. Place in pan. Cover; let rise in warm place 1 to 1 1/4 hours or until double.
3. Heat oven to 375°. Bake 25 to 30 minutes or until golden brown. Remove from pan; drizzle Glaze over warm rolls. 9 rolls.

Glaze: Mix 1 cup powdered sugar, 1/2 teaspoon vanilla and 1 to 2 tablespoons milk until smooth and thin enough to drizzle.

Dinner Rolls

Dough:

1 cup water
2 tablespoons margarine or butter, softened
1 egg
3 1/4 cups Gold Medal® Better for Bread™ flour
1/4 cup sugar
1 teaspoon salt

3 teaspoons regular active dry yeast
OR
3 teaspoons bread machine yeast or
quick-acting active dry yeast

DIRECTIONS:

1. Place all Dough ingredients in bread pan in the order listed. Press SELECT until the number "9" is displayed indicating the dough cycle. Press START.
2. Grease cookie sheet. Divide dough into 15 pieces. Shape each piece into ball. Place 2 inches apart on cookie sheet. Brush with margarine. Cover; let rise 30 to 40 minutes or until double.
3. Heat oven to 375°. Bake 12 to 15 minutes or until golden brown. Brush tops with margarine if desired. 15 rolls.

Topping:

Margarine or butter, melted

Ham and Swiss Loaf

Dough:

3/4 cup water
1 tablespoon vegetable oil
2 cups Gold Medal® Better for Bread™ flour
2 teaspoons sugar
1 teaspoon salt

1 1/2 teaspoons regular active dry yeast
OR
1 1/2 teaspoons bread machine yeast or
quick-acting active dry yeast

DIRECTIONS:

1. Place all Dough ingredients in bread pan in the order listed. Press SELECT until the number "9" is displayed indicating the dough cycle. Press START.
2. Grease cookie sheet. Mix mayonnaise and mustard. Roll dough into 9-inch square on floured surface. Spread with mayonnaise mixture. Arrange ham evenly on dough, overlapping as necessary. Sprinkle with cheese. Roll up tightly. Pinch edge of dough into roll to seal; pinch ends of dough to seal well. Fold ends under loaf. Place loaf, seam side down, on cookie sheet. Cover; let rise in warm place 40 to 45 minutes or until double.
3. Heat oven to 375°. Bake 25 to 30 minutes or until golden brown. Immediately remove from cookie sheet. Cut into 1-inch slices. Refrigerate any remaining bread. 1 loaf.

Filling:

3 tablespoons mayonnaise or salad dressing
2 teaspoons prepared mustard
8 slices thinly sliced fully cooked
smoked ham (about 4 ounces)
1/2 cup shredded Swiss cheese (2 ounces)

Holiday Wreath

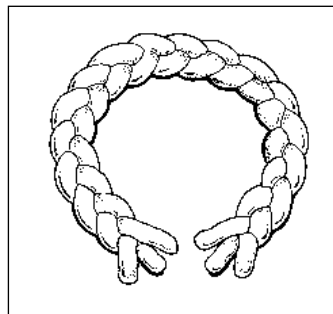
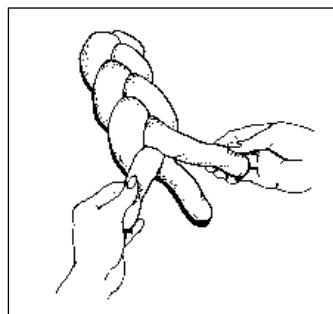
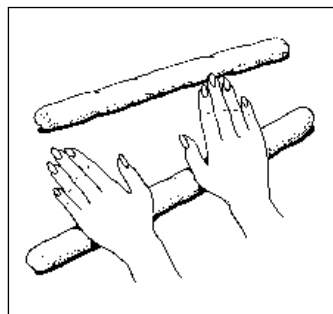
Mix-in:

1/4 cup golden raisins
3 tablespoons currants
2 tablespoons rum or water
1/3 cup chopped blanched almonds
3 tablespoons mixed candied orange
and lemon peel

Dough:

1/2 cup milk
1/4 cup water
1 egg
3 cups Gold Medal® Better for Bread™ flour
1/3 cup sugar
1 teaspoon salt
1/4 cup (1/2 stick) margarine or butter, softened

3 1/2 teaspoons regular active dry yeast
OR
3 1/2 teaspoons bread machine yeast or
quick-acting active dry yeast



DIRECTIONS:

1. Soak raisins and currants in rum (or water) at least 2 hours.
2. Place all Dough ingredients in bread pan in the order listed. Press SELECT until the number "9" is displayed indicating the dough cycle. Add raisins, currants and remaining Mix-ins when bread maker beeps (about 32 minutes after starting).
3. Grease cookie sheet. Divide dough into 3 equal pieces. Roll each piece into 20-inch rope on lightly floured surface. Place ropes close together on cookie sheet. Braid gently and loosely into a circle. Press ends together to fasten. Cover; let rise in warm place 1 to 1 1/4 hours or until almost double.
4. Heat oven to 350°. Brush dough with 1 egg, beaten, if desired. Bake 25 to 30 minutes or until golden brown. Cool on wire rack. Drizzle with Creamy Vanilla Glaze (page 55), if desired. 1 wreath.

zza Dough

1 cup plus 2 tablespoons water
2 tablespoons olive or vegetable oil
3 cups Gold Medal® Better for Bread™ flour
1 teaspoon sugar
1 teaspoon salt

2 1/2 teaspoons regular active dry yeast
OR
2 1/2 teaspoons bread machine yeast or
quick-acting active dry yeast

DIRECTIONS:

1. Place all Dough ingredients in bread pan in the order listed. Press SELECT until the number "9" is displayed indicating the dough cycle. Press START.
2. Move oven rack to lowest position. Heat oven to 400°. Grease 2 cookie sheets. Divide dough in half. Pat each half into 12-inch circle on cookie sheet with floured fingers. Spread with favorite toppings.
3. Bake 18 to 20 minutes or until crust is light brown. 2 pizza crusts.

Herb-Cheese Pizza Crust: Add 2 tablespoons grated Parmesan cheese and 1 1/2 teaspoons dried basil, oregano, thyme or Italian seasoning with the flour.

Whole Wheat Pizza Crust: Decrease bread flour to 1 1/2 cups and add 1 1/2 cups Gold Medal® whole wheat flour with the bread flour. Select WHOLE WHEAT DOUGH cycle.

Onion-Cheese Topping

3 tablespoons margarine or butter
2 medium onions, sliced
2 cloves garlic, finely chopped
3/4 cup shredded mozzarella cheese (3 ounces)
2 tablespoons grated Parmesan cheese

DIRECTIONS:

1. Melt margarine in 10-inch skillet over medium-low heat.
2. Cook onions and garlic in margarine 15 to 20 minutes, stirring occasionally, until onions are brown and caramelized; remove from heat.

Olive Focaccia: Prepare as directed—except omit Onion-Cheese Topping. Before baking, brush dough with 1 tablespoon olive or vegetable oil. Sprinkle with 1/3 cup chopped kalamata or ripe olives and 1/2 teaspoon dried rosemary leaves.

Raised Doughnuts

Dough:

2/3 cup milk
1/4 cup water
1/4 cup (1/2 stick) margarine or butter, softened
1 egg
3 cups Gold Medal® Better for Bread™ flour
1/4 cup sugar
1 teaspoon salt

2 1/2 teaspoons regular active dry yeast
OR
2 1/2 teaspoons bread machine yeast or
quick-acting active dry yeast

For frying:

Vegetable oil

DIRECTIONS:

1. Place all Dough ingredients in bread pan in the order listed. Press SELECT until the number "9" is displayed indicating the dough cycle. Press START.
2. Roll dough 3/8 inch thick on lightly floured board. Cut with floured doughnut cutter. Cover; let rise on board 35 to 45 minutes or until slightly raised.
3. Heat 2 to 3 inches oil in deep fryer or heavy kettle to 375°. Fry 2 or 3 doughnuts at a time 2 to 3 minutes, turning as they rise to surface, until golden brown. Remove from oil with long fork or slotted spoon. Drain on wire rack. While warm, roll in sugar if desired. 20 doughnuts.

Pizza Dough

1 cup plus 2 tablespoons water
2 tablespoons olive or vegetable oil
3 cups Gold Medal® Better for Bread™ flour
1 teaspoon sugar
1 teaspoon salt

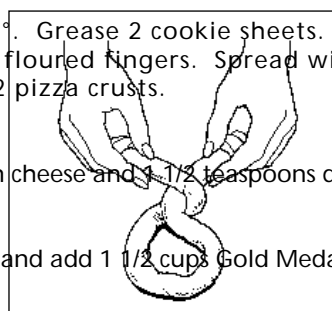
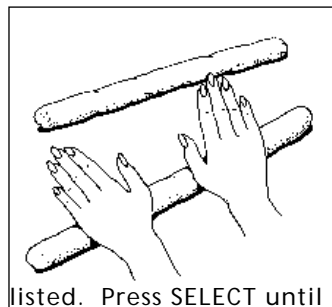
2 1/2 teaspoons regular active dry yeast
OR
2 1/2 teaspoons bread machine yeast or
quick-acting active dry yeast

DIRECTIONS:

1. Place all Dough ingredients in bread pan in the order listed. Press SELECT until the number "9" is displayed indicating the dough cycle. Press START.
2. Move oven rack to lowest position. Heat oven to 400°. Grease 2 cookie sheets. Divide dough in half. Pat each half into 12-inch circle on cookie sheet with floured fingers. Spread with favorite toppings.
3. Bake 18 to 20 minutes or until crust is light brown. 2 pizza crusts.

Herb-Cheese Pizza Crust: Add 2 tablespoons grated Parmesan cheese and 1 1/2 teaspoons dried basil, oregano, thyme or Italian seasoning with the flour.

Whole Wheat Pizza Crust: Decrease bread flour to 1 1/2 cups and add 1 1/2 cups Gold Medal® whole wheat flour with the bread flour. Select WHOLE WHEAT DOUGH cycle.

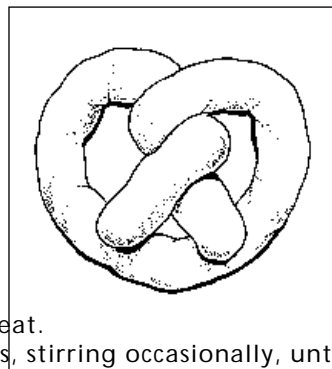


Onion-Cheese Topping

3 tablespoons margarine or butter
2 medium onions, sliced
2 cloves garlic, finely chopped
3/4 cup shredded mozzarella cheese (3 ounces)
2 tablespoons grated Parmesan cheese

DIRECTIONS:

1. Melt margarine in 10-inch skillet over medium-low heat.
2. Cook onions and garlic in margarine 15 to 20 minutes, stirring occasionally, until onions are brown and caramelized; remove from heat.



Olive Focaccia: Prepare as directed—except omit Onion-Cheese Topping. Before baking, brush dough with 1 tablespoon olive or vegetable oil. Sprinkle with 1/3 cup chopped kalamata or ripe olives and 1/2 teaspoon dried rosemary leaves.

Cakes

Basic Pound Cake

1 cup of soft margarine
3 large eggs
2 cups Gold Medal® All Purpose flour
1 teaspoon baking powder
1 cup sugar
1 teaspoon vanilla extract

DIRECTIONS:

1. Pre-Mix in order all ingredients.
2. Spray pan with vegetable oil.
3. Place mixture in pan. Put pan in machine. Press SELECT until the number "10" is displayed indicating the Quick bread/Cake cycle. Press START.
4. Check after 1 minute to see if mixture is well blended.
5. Cook until cake cycle stops.
6. Let cool completely before cutting.

Chocolate Pound Cake

1 1/4 cup milk
3/4 cup of soft margarine
2 whole large eggs
2 cups Gold Medal® All Purpose flour
1/3 cup cocoa powder
1 1/2 teaspoon baking powder
3/4 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon vanilla extract
1 1/2 cups sugar

DIRECTIONS:

1. Spray pan with vegetable oil.
2. Pre-Mix ingredients in order.
3. Place mixture in pan. Put pan in machine. Press SELECT until the number "10" is displayed indicating the Quick bread/Cake cycle. Press START.
4. Check after 1 minute to see if mixture is well blended.
5. Cook until cake cycle stops.
6. Let cool completely.

Variation:

Serve with Strawberry Jam, Peach Conserve or spiced Orange Conserve.

Chocolate Glaze:

1 tablespoon cocoa
3/4 cup sifted powdered sugar
1 tablespoon soft margarine
1 tablespoon water

Stir cocoa and powdered sugar with soft margarine and water until smooth. Stir in additional powdered sugar or water until consistency for drizzling over cake.

For an extra delight, try using both chocolate glaze and peanut butter glaze.

Peanut Butter Cake

2 large eggs
1/2 cup peanut butter creamy style
1 cup sugar
1/2 cup margarine
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon vanilla extract
3/4 cup low fat yogurt
1 1/2 cups Gold Medal® All Purpose flour

DIRECTIONS:

1. Cream eggs, peanut butter, and sugar.
2. Pre-mix remaining ingredients in order.
3. Spray pan with vegetable oil.
4. Place mixture in pan. Put pan in machine. Press SELECT until the number "10" is displayed indicating the Quick bread/Cake cycle. Press START.
5. Check after 1 minute to see if mixture is well blended.
6. Cook until cake cycle stops.
7. Let cool completely.

Peanut Butter Glaze:

1/4 cup peanut butter
1 cup sifted powdered sugar
3 tablespoons milk
1 teaspoon vanilla

Beat peanut butter until fluffy. Gradually beat in powdered sugar, milk and vanilla. Add additional 1/2 cup powdered sugar and enough milk until consistency for drizzling over cake.

For an extra delight, try using both chocolate glaze and peanut butter glaze.

Mocha Chiffon Cake

1 1/3 cup hot water
1 tablespoon instant coffee
2/3 cup oil
4 whole large eggs
1 teaspoon cream of tartar
2 cups Gold Medal® All Purpose flour
2 cups sugar
1 tablespoon baking powder
1/2 teaspoon salt
1 teaspoon vanilla extract
2/3 cup cocoa unsweetened powder

DIRECTIONS:

1. Mix hot water with instant coffee.
2. Pre-Mix remaining ingredients in order.
3. Spray pan with vegetable oil.
4. Place mixture in pan. Put pan in machine. Press SELECT until the number "10" is displayed indicating the Quick bread/Cake cycle. Press START.
5. Check after 1 minute to see if mixture is well blended.
6. Cook until cake cycle stops.
7. Let cool completely.

Carrot Cake

3 large eggs
2 teaspoons baking powder
1 teaspoon salt
2 teaspoons cinnamon
3/4 cup soft margarine
2 cups sugar
2 cups Gold Medal® All Purpose flour
2 cups or 4 to 5 grated carrots

DIRECTIONS:

1. In order pre-stir ingredients.
2. Add flour one cup at a time.
3. Spray pan with vegetable oil.
4. Place mixture in pan. Put pan in machine. Press SELECT until the number "10" is displayed indicating the Quick bread/Cake cycle. Press START.
5. Check after 1 minute to see if mixture is well blended.
6. Cook until cake cycle stops.
7. Let cool completely before cutting.

Cocoa Mocha Icing:

1 tablespoon hot water
1 teaspoon instant coffee
1 tablespoon melted margarine
1 tablespoon unsweetened cocoa powder
3/4 cup sifted powdered sugar

Dissolve coffee into hot water. Add sugar, cocoa, and melted margarine. Stir in additional sugar if necessary for drizzling consistency.

Cream Cheese Icing:

12 ounces cream cheese
1 1/2 teaspoons vanilla extract
6 tablespoons margarine
6 cups of sifted powdered sugar

Beat cream cheese, margarine, and vanilla with an electric mixer on high speed until fluffy. Gradually add 3 cups of powdered sugar. Gradually add 2 3/4 to 3 cups more depending on spreading consistency.

Quick Breads

Strawberry Bread

1/2 cup oil
2 whole large eggs
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon cinnamon
1 cup sugar
1 1/2 cups Gold Medal® Better for Bread™ flour
1-10 ounce can frozen strawberries

DIRECTIONS:

1. Drain strawberries.
2. Reserve 1/4 cup of juice to put in mixture.
3. Red food color, 10-12 drops or more.
4. Optional, 1 cup nuts.
5. Spray pan with vegetable oil.
6. Pre-Mix ingredients in order.
7. Add 1/4 cup of juice to mix and strawberries last.
8. Add desired amount of food coloring for color.
9. Place mixture in pan. Put pan in machine. Press SELECT until the number "10" is displayed indicating the Quick bread/Cake cycle. Press START.
10. Check in 1 minute to see if mixture is well blended.
11. Cook until cake cycle stops.
12. Let cool completely.

Grape Nut Bread

1 cup Grape Nut Cereal
2 cups buttermilk
1/4 cup melted margarine
1 1/2 cups sugar
2 whole large eggs
2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon salt
3 cups Gold Medal® Better for Bread™ flour

DIRECTIONS:

1. Spray pan with vegetable oil.
2. Pre-mix ingredients in order.
3. Place mixture in pan. Put pan in machine. Press SELECT until the number "10" is displayed indicating the Quick bread/Cake cycle. Press START.
4. Check after 1 minute to see if mixture is well blended.
5. Cook until cake cycle stops.
6. Let cool completely.

Blueberry Walnut Bread

1/3 cup soft margarine
1/2 cup milk
2 whole large eggs
2 1/2 cups Gold Medal® Better for Bread™ flour
1 cup sugar
2 1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon salt
1 cup blueberries (drained)
1/3 cup walnuts

DIRECTIONS:

1. Spray pan with vegetable oil.
2. Pre-Mix ingredients in order.
3. Place mixture in pan. Put pan in machine.
Press SELECT until the number "10" is displayed indicating the Quick bread/Cake cycle. Press START.
4. Check in 1 minute to see if mixture is well blended.
5. Cook until cake cycle stops.
6. Let cool completely.

Cornbread

1/2 cup oil
2 whole large eggs
1 1/2 teaspoons salt
1 1/2 tablespoons baking powder
1 1/2 cups Gold Medal® Better for Bread™ flour
1 3/4 cups plain corn meal
1/4 cup sugar
3/4 cup milk
3/4 cup buttermilk

DIRECTIONS:

1. Spray pan with vegetable oil.
2. Pre-mix ingredients in order.
3. Place mixture in pan. Put pan in machine.
Press SELECT until the number "10" is displayed indicating the Quick bread/Cake cycle. Press START.
4. Check after 1 minute to see if mixture is well blended.
5. Cook until cake cycle stops.
6. Let cool completely.

Nut Bread

1 cup sugar
1 whole large egg
1 cup milk
1/2 cup chopped nuts
2 cups biscuit mix
1 teaspoon cinnamon

DIRECTIONS:

1. Spray pan with vegetable oil.
2. Pre-Mix ingredients in order.
3. Place mixture in pan. Put pan in machine.
Press SELECT until the number "10" is displayed indicating the Quick bread/Cake cycle. Press START.
4. Check after 1 minute to see if mixture is well blended.
5. Cook until cake cycle stops.
6. Let cool completely.

Banana Nut Bread

1/2 soft margarine
2/3 cup milk
2 large eggs
2 1/2 cups Gold Medal® Better for Bread™ flour
1 cup sugar
2 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon salt
2 ripe bananas (dark bananas best)
1/2 cup chopped nuts

DIRECTIONS:

1. Spray pan with vegetable oil.
2. Pre-mix ingredients in order.
3. Place mixture in pan. Put pan in machine.
Press SELECT until the number "10" is displayed indicating the Quick bread/Cake cycle. Press START.
4. Check after 1 minute to see if mixture is well blended.
5. Cook until cake cycle stops.
6. Let cool completely.

Jams

Blueberry Jam

2 envelopes of Knox Gelatin
1 cup of sugar
2 tablespoons of lemon juice reconstituted
3/4 cup of water
16 ounces of thawed frozen blueberries

DIRECTIONS:

1. Dissolve 2 envelopes of Knox gelatin with 3/4 cup of water.
2. Add 2 tablespoons of lemon juice, sugar, and blueberries.
3. Put mixture in pan. Put pan in machine. Press SELECT until the number "11" is displayed indicating the Jam cycle.
4. When cycle is finished pour into sterile jars.
5. Let cool 3 hours before refrigerating.
6. Store in refrigerator up to 4 weeks. Makes 1 pint.

Pineapple Jam

2 envelopes of Knox Gelatin
3/4 cup of liquid**
20 ounce can crushed pineapple drain and reserve juice
1/2 cup of sugar
1 tablespoon of reconstituted lemon juice

DIRECTIONS:

1. **Drain pineapple juice and add enough water to make 3/4 cup of liquid.
2. Mix together liquid and gelatin until it is dissolved.
3. Combine sugar, lemon juice, and drained pineapple.
4. Put mixture in pan. Put pan in machine. Press SELECT until the number "11" is displayed indicating the Jam cycle.
5. When cycle is finished, pour into sterile jars.
6. Let cool 3 hours before refrigerating.
7. Store in refrigerator up to 4 weeks. Makes 1 pint.

Strawberry Jam

1 pound of frozen whole unsweetened strawberries
3 1/3 cups of sugar
3 ounces of liquid pectin

DIRECTIONS:

1. Layer in order.
2. Put mixture in pan. Put pan in machine. Press SELECT until the number "11" is displayed indicating the Jam cycle.
3. Repeat cycle (requires 2 cooking cycles).
4. When cycle is finished pour into sterile jars.
5. This jam will take a week to set up.
6. It will set up quicker if placed in the refrigerator.

Peach Conserve

1 pound of frozen peaches (chopped)
1 cup of sugar
2 tablespoons of reconstituted lemon juice
1 3-ounce liquid pectin
1 teaspoon of pumpkin pie spice

DIRECTIONS:

1. Layer in order.
2. Put mixture in pan. Put pan in machine. Press SELECT until the number "11" is displayed indicating the Jam cycle.
3. Repeat cycle (requires 2 cooking cycles).
4. When cycle is finished pour into sterile jars and let cool before placing in refrigerator.
5. Stores up to 4 weeks in refrigerator. Makes 2 pints.

**For variation: Use dried apples for peaches or 1 small can of Mandarin oranges with juice.

Apple Butter

2 cups of applesauce
1 tablespoon reconstituted lemon juice
1/4 teaspoon ground cloves
1/2 teaspoon cinnamon
1/4 teaspoon allspice
1 cup of brown sugar

DIRECTIONS:

1. Layer in order.
2. Put mixture in pan. Put pan in machine. Press SELECT until the number "11" is displayed indicating the Jam cycle.
4. When cycle is finished, pour apple butter into sterile jars.
5. Let cool before placing in refrigerator. Makes 1 pint.

Grape Jelly

2 cups of grape juice
2 envelopes Knox Gelatin
1 cup of sugar
1 tablespoon reconstituted lemon juice

DIRECTIONS:

1. Mix grape juice and 2 envelopes of gelatin until it dissolves.
2. Combine mixture with sugar and lemon juice.
3. Put mixture in pan. Put pan in machine. Press SELECT until the number "11" is displayed indicating the Jam cycle.
4. When cycle is finished, pour into sterile jars.
5. Let cool before 3 hours refrigerating.
6. Store up in refrigerator up to 4 weeks. Makes 1 pint.

Spreads and Glazes Recipes

Raised Doughnuts

Dough:

2/3 cup milk
1/4 cup water
1/4 cup (1/2 stick) margarine or butter, softened
1 egg
3 cups Gold Medal® Better for Bread™ flour
1/4 cup sugar
1 teaspoon salt

2 1/2 teaspoons regular active dry yeast
OR
2 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

For frying:

Vegetable oil

DIRECTIONS:

1. Place all Dough ingredients in bread pan in the order listed. Press SELECT until the number "9" is displayed indicating the dough cycle. Press START.
2. Roll dough 3/8 inch thick on lightly floured board. Cut with floured doughnut cutter. Cover; let rise on board 35 to 45 minutes or until slightly raised.
3. Heat 2 to 3 inches oil in deep fryer or heavy kettle to 375°. Fry 2 or 3 doughnuts at a time 2 to 3 minutes, turning as they rise to surface, until golden brown. Remove from oil with long fork or slotted spoon. Drain on wire rack. While warm, roll in sugar if desired. 20 doughnuts.

Soft Pretzels

Dough:

1 cup plus 2 tablespoons water
1 tablespoon vegetable oil
3 cups Gold Medal® Better for Bread™ flour
1 teaspoon salt
1 tablespoon sugar

2 1/2 teaspoons regular active dry yeast
OR
2 1/2 teaspoons bread machine yeast or quick-acting active dry yeast

Topping:

3 tablespoons salt
1 tablespoon water
1 egg white
Coarse salt or sesame seed

DIRECTIONS:

1. Place all Dough ingredients in bread pan in the order listed. Press SELECT until the number "9" is displayed indicating the dough cycle. Press START.
2. Cut dough into 15 pieces; cover with towel to prevent drying. Roll each piece into 15-inch rope. Twist each rope into pretzel shape. Cover; let rise in warm place 20 to 25 minutes or until almost double.
3. Heat oven to 375°. Generously grease cookie sheet. Dissolve 3 tablespoons salt in 2 quarts boiling water. Lower 3 or 4 pretzels at a time into boiling water, top sides down. Boil 2

minutes, turning once. Remove with slotted spoon to paper towels; let stand a few seconds, then place 1/2 inch apart on cookie sheet.

4. Beat 1 tablespoon water and the egg white; brush over pretzels. Sprinkle lightly with coarse salt. Bake 20 to 24 minutes or until light golden brown. Remove from cookie sheet. Cool on wire rack. 15 pretzels.

1/3 cup mashed ripe banana
1/3 cup semisweet chocolate chips, melted

Garlic Butter

Mix:

1/4 cup margarine or butter, softened
1/8 teaspoon garlic powder

Herb-Cheese Butter

Mix:

1/4 cup margarine or butter, softened
1 tablespoon grated Parmesan cheese
1 teaspoon chopped fresh parsley
1/4 teaspoon dried oregano leaves
Dash of garlic salt

Italian Herb Butter

Mix:

1/4 cup margarine or butter, softened
1/2 teaspoon Italian seasoning
Dash of salt

Choco-Banana Spread

Mix:

54



SPECIAL CONCERNS

Your Oster® Bread Maker is as easy to take care of as it is to operate. Just follow these instructions.

*If a power outage occurs, you can restart the machine if it has not begun the bake cycle. If it is at the bake cycle, then remove bread pan and place the pan into the oven to finish cooking.

Troubleshooting The Machine													
Machine Malfunctions													
Please check the following:		LED display does not turn on	LED reads 'ERR'	Smoke emitted from steam vent (on back of unit) Burning smell	Bread takes too long to bake	Sides of collapse and bottom is damp	Bread rises too much	Under browned	Browned and center sticky and raw	Sides brown but flour coated bottom	Not baked	Slices unevenly and is sticky	Does not mix
Unplugged		◆											
Bread pan not inserted correctly													◆
Ingredient spilled on heater element				◆									
Kneeding blade not installed in bread pan							◆						◆
Top lid was repeatedly open during operation or left open								◆	◆		◆		
Menu selection was wrong								◆					
Control Panel:	Mode selections was wrong (DOUGH mode was chosen)										◆		
	Stop/Reset pad was pressed after starting								◆		◆		
	Bread left in bread pan too long after baking					◆							
Bread sliced just after baking (steam was not allowed to escape)												◆	
Water added after kneeding Ifower										◆			
Power outage					◆		◆		◆		◆		
Oven cavity too hot/ Must wait to cool			◆										

Questions? Please call us toll-free at 1-800-526-2832

Troubleshooting The Recipes

Baking Results

		Please check the following:	Heavy Dense Texture	Not baked in center	Open, coarse or holey texture	Collapse	Bread rises too much	Bread doesn't rise enough	Floured top	Over browned	Browned and floured sides center sticky and raw
MEASUREMENT ERRORS	FLOUR	Not enough		◆							
		Too much	◆				◆				
	YEAST	Not enough				◆		◆			
		Too much					◆				
	WATER or LIQUID	Not enough	◆					◆			
		Too much		◆	◆	◆		◆			◆
	SUGAR	Omitted								◆	
		Too much				◆		◆			
	SALT	Omitted			◆	◆	◆				
	FLOUR:	Old or bad flour used	◆					◆			
All-purpose flour							◆				
YEAST:	Old yeast used*						◆				
	* Wrong type of yeast used						◆				
Hot water was used instead of cold or room temperature							◆				

* See page 57 for How to Test Yeast Questions? Please call us toll-free at 1-800-526-2832

Commonly Asked Questions

Why did my bread turn out like lead, resembling a hockey puck?

Perhaps you forgot the yeast (we can all error!) or you used stale yeast, extra salt or sugar or hot liquids that may have killed the yeast and inhibited rising.

Why does my loaf look caved in on top?

Perhaps there was too much liquid or moisture from fruits or vegetables or cheese. It may have risen too fast due to too much yeast. You'll be surprised to find when you cut the top off that you will have a tasty loaf with a coarse texture.

Why does my loaf look lumpy or have an uneven shape on top?

Perhaps there wasn't enough moisture. Sometimes heavier textured breads appear this way.

Why does my loaf have large holes?

There was probably too much yeast or moisture.

Why does my recipe turn out perfect most of the time but does not occasionally?

Perhaps the humidity in the air or the moisture in the flour varied causing the dough to be stickier or drier OR the room temperature was cold or very hot. Remember the machine cannot make judgment calls for those variables.

Why are there deposits of flour on the side of the baked loaf?

Perhaps with a heavier bread all the dry ingredients did not get mixed in the kneading; the next time you could try using a rubber spatula to push down ingredients on the sides of the pan, after the first kneading cycle.

Why do the raisins and dates seem to be clumped together at the bottom of the loaf?

The raisins and dates were too sticky. Try air-drying them overnight on the counter or buying date pieces that have a dextrose coating on the outside.

How To Test Yeast

The following instructions can be used to determine the freshness and quality of your yeast. To test, follow these instructions:

1. Place 1/2 cup of lukewarm water into a small bowl or cup.
2. Stir 1 tsp. of sugar into the water.
3. Sprinkle 2 tsp. of yeast over the surface.
4. Place bowl or cup in a warm area and allow it to sit for 10 minutes undisturbed.
5. The mixture should foam and produce a strong yeast aroma. If this does not occur, the yeast is inactive and stale and new yeast should be purchased.

Care and Cleaning Instructions

Cleaning the Oster® Bread Maker

Before cleaning the Oster® Bread Maker, unplug it and allow it to cool. To clean, wipe manually. Do not immerse in water! And make sure to use only a mild kitchen detergent — benzine, cleaners, scrubbing brushes, and chemical cleaners will damage the unit.

Before re-using the unit, make sure it is completely dry.

Body and Lid

1. Remove all bread crumbs by wiping gently with a slightly damp cloth.
2. As you wipe, take care not to bend the temperature sensor, which is located on the inside wall of the Bread Maker.

Baking Pan and Kneading Blade

1. Wipe clean with a damp cloth and dry thoroughly.
2. Do not wash the pan or removable parts in the dishwasher.

Caring for your Oster® Bread Maker

Non-stick Pan and Blade

1. Keep your Bread Maker clean.
2. Do not use metal utensils. These will damage the non-stick coating on the pan and kneading blade.
3. Don't worry if the non-stick coating changes color over time. The color change is the result of steam and other moisture and in no way affects the performance.
4. If you experience difficulty in removing the kneading blade, place warm water in the bread pan for 10-15 minutes to allow the kneading blade to loosen out.

Storage

1. Make sure that the unit is completely cool and dry before storing.
2. Store the Bread Maker with the lid closed.
3. Do not place heavy objects on the top lid.

Baking at High Altitudes

At High Altitudes above 3,000 feet, dough rises faster. Therefore, when baking in high altitudes some experimentation is required. Follow the suggested guidelines. Use one suggestion at a time and remember to write down which suggestions work best for you.

Guidelines:

1. Reduce the amount of yeast by 25%. This will inhibit the bread from over rising.
2. Increase salt by 25%. The bread will rise slower and have less of a tendency to sink.
3. Watch your dough as it mixes. Flour stored at High Altitudes tends to be drier. You might have to add a few tablespoons of water, until the dough forms a nice ball.

Along the way, feel free to ask questions. You can call us toll free at

1-800-526-2832.

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* Note: Other recipes can be used in your Oster® Bread machine but please note the loaf size must match the capacity limits of your unit.



ONE YEAR LIMITED WARRANTY

Sunbeam Products Inc. warrants that, for a period of one year from the date of purchase, this product shall be free of mechanical and electrical defects in material and workmanship. Our obligation is limited to repair or replacement, at manufacturer's option, of this product during the warranty period, provided that the product(s) purchased in the United States are sent postage prepaid directly to:

SUNBEAM APPLIANCE SERVICE STATION
117 Centra Industrial Row
Purvis, MS 39475

Answers to questions regarding this warranty or your nearest U.S.A. authorized service location may be obtained by calling toll free 1-800-526-2832 or by writing to Sunbeam - Consumer Affairs at P.O. Box 948389, Maitland, Florida 32794-8389.

For products purchased in Canada please call to:

SUNBEAM APPLIANCE SERVICE STATION (KND)
Please call 1-800-663-8623 or email us at
consumeraffairs@consumersunbeam.com

Answers to questions regarding this warranty or your nearest Canadian authorized service location may be obtained by dialing toll free in Canada 1-800-667-8623.

For warranty information or an authorized service location outside the United States and Canada please see the warranty service card inserted in the product packaging.

**DO NOT RETURN THIS PRODUCT TO THE PLACE OF PURCHASE;
DOING SO MAY DELAY THE PROCESSING OF YOUR WARRANTY CLAIM.**

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to operating instructions, or disassembly, repair, or alteration by any person other than an authorized service center. Product repair or replacement as provided under this warranty is your exclusive remedy. Sunbeam products Inc. shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on this product. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose on this particular product is limited in duration to the duration of the above warranty. Some states and provinces do not allow the exclusion and limitation of incidental or consequential damages, or allow limitation on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary state to state or province to province.

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