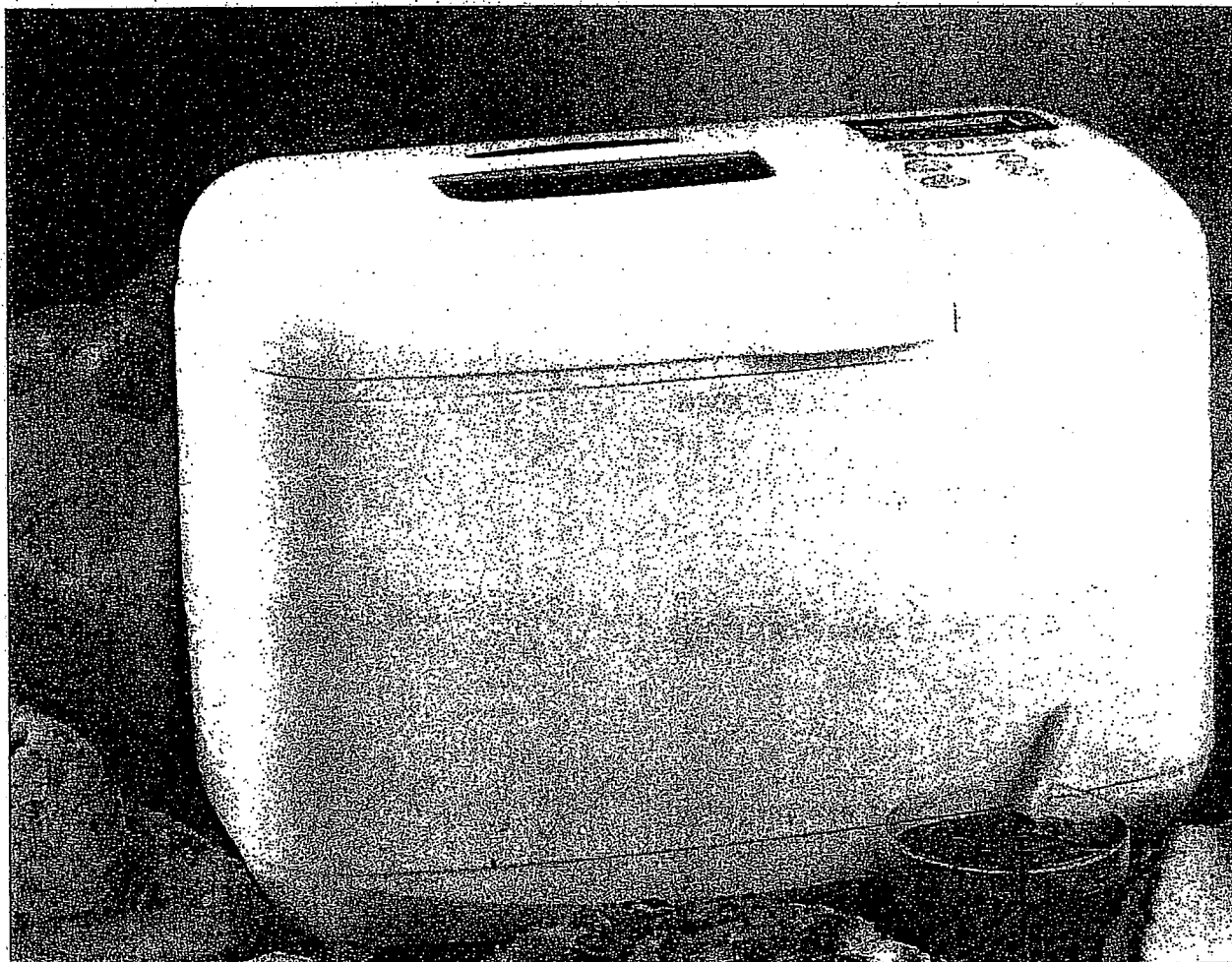


READ AND SAVE THESE INSTRUCTIONS

 **Toastermaster®**

Bread Box™ Bread Maker



**Use and Care Guide
Recipe Book
Model 1142**

?? QUESTIONS ??

Before Contacting Your Retailer Call

TOLL-FREE 1-800-947-3744

and talk to one of Toastermaster's Experts.

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

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IMPORTANT SAFEGUARDS

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

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

SAVE THESE INSTRUCTIONS

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

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

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

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

BEFORE YOUR FIRST USE

Unpack and clean bread maker; see **CLEANING AND STORING**.

Place bread maker on a dry, stable surface away from burners and away from areas where cooking grease or water may splatter onto it. Avoid placing it where it may tip over during use. Place on back of counter top.

The bread maker will bake up to a 2 pound loaf of bread. Do not put a larger quantity of ingredients into the bread pan than recommended. If you do so, the bread may not mix or bake correctly and the bread maker may be damaged. The maximum amount of ingredients to be used is as follows.

BREAD courses — approximately 4 cups

CAKE and prepackaged mixes — 4 cups

MIX and **DOUGH** course settings — 4 2/3 cups

JAM — 2 cups fruit

POWER OUTAGE

Your Bread-Box™ bread maker has a one-hour power interrupt feature. If the electricity goes off, the memory will store the course in process for up to one hour. If the power comes back on within this time, the course will resume where it left off. If the bread maker loses power for more than one hour and you are using any dairy products, perishables or meat in your bread, you should discard the contents of the recipe and start again with new fresh ingredients due to health and sanitary considerations.

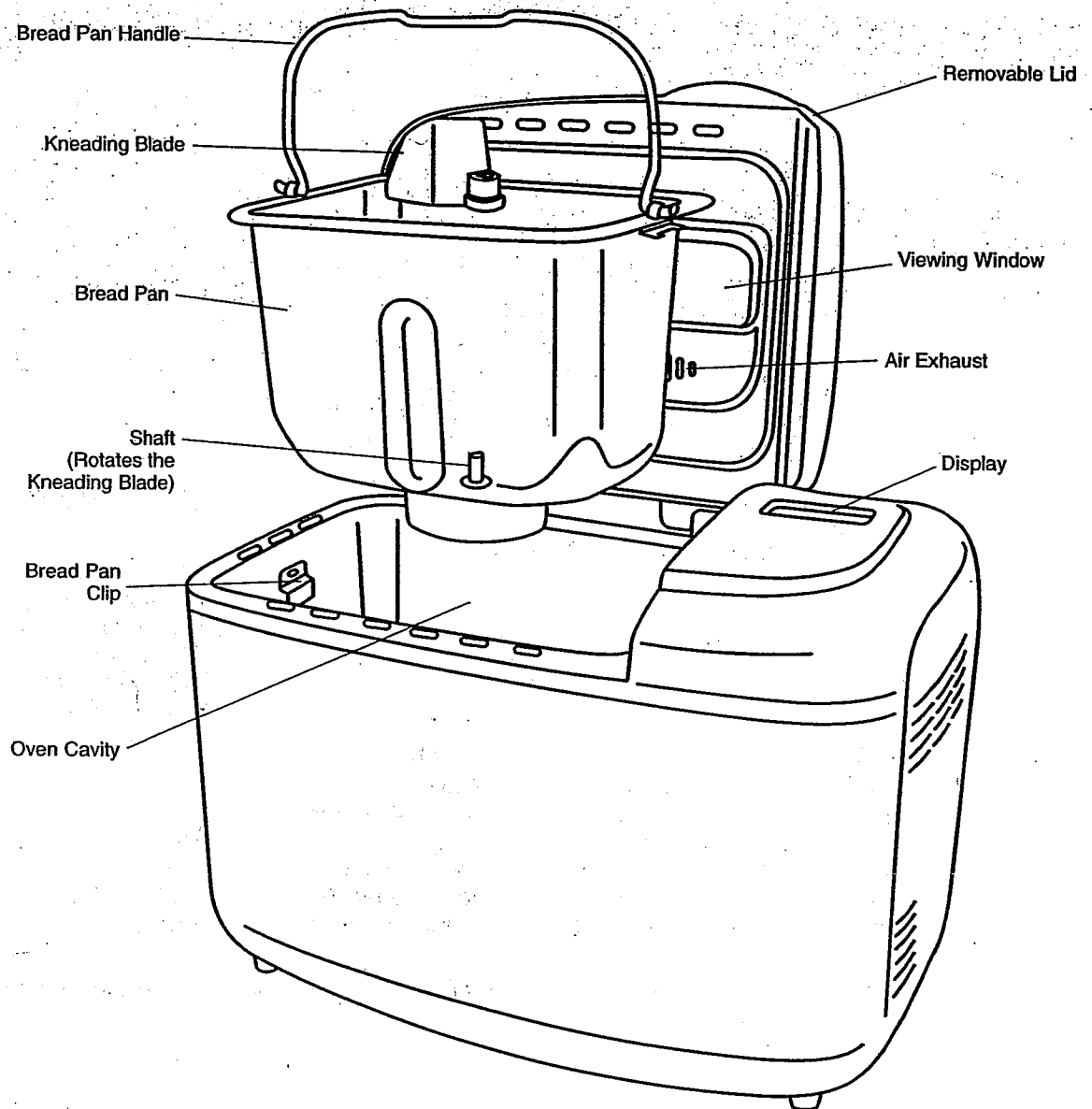
You may try starting the bread maker at the beginning of the course again for all courses except fast bake. This may not always produce an acceptable loaf. If you are not sure when the outage occurred, remove the dough ball from the bread pan and place in an oven-safe baking container. Allow to double in size and place in a preheated 350°F/177°C oven for 30-45 minutes or until done. The bread will sound hollow when tapped on top of the loaf if it is done.

If you are using the fast bake course or if the bread has already begun to bake when the outage occurs, you must begin with new ingredients.

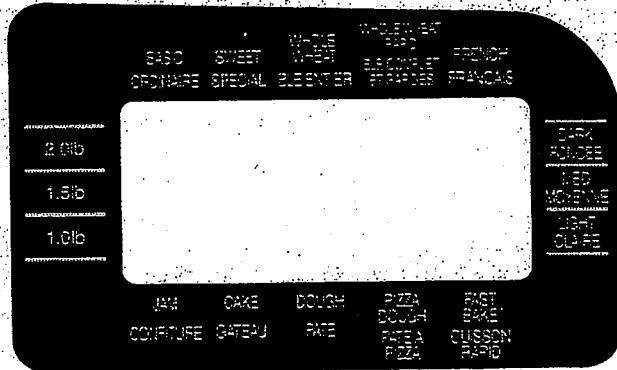
The power interrupt will not cover power surges. If you experience frequent power surges, use a surge protector.

BREAD MAKER INTRODUCTION

PARTS



CONTROL PANEL



DISPLAY WINDOW

Indicates the course and amount of time left for completion, process, loaf size, crust color and display signals.

START

After selecting the course, loaf size, crust color and timer (if needed), press to start the course or timer count down.

LOAF

Choose 1, 1.5 or 2 lb loaf size.

DELAY TIME INDICATOR

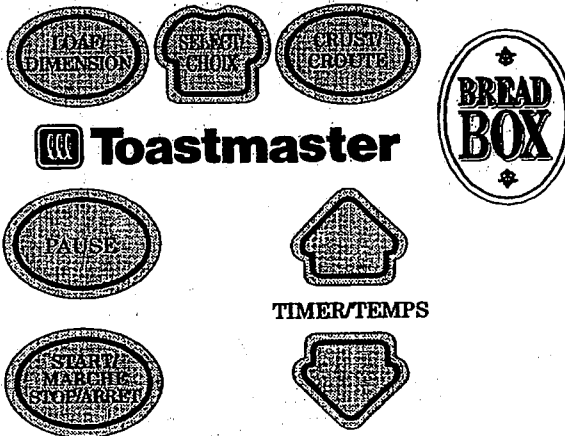
After setting the delay time, press the START pad. The colon will blink.

CRUST

Press CRUST to choose LIGHT, MEDIUM or DARK crust color for Basic, Sweet, Whole Wheat and Whole Wheat Rapid Courses. Select light for 1 lb loaves.

COURSE PROCESS

Display shows process during chosen course.



PAUSE

Press PAUSE to temporarily stop bread maker. To resume, press PAUSE a second time. If you do not restart program, the bread maker will automatically resume after 10 minutes.

TIMER

Press TIMER arrows ▲ or ▼ to delay course. The time will advance by 10 minute intervals.

STOP

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

SELECT

Press to SELECT the course.

When a bread maker is packaged for shipment, a clear plastic film is placed over the control panel; carefully peel it off.








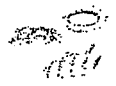


COURSE CANCEL

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

FEATURES

COURSE SELECT

The control panel will let you choose different courses, loaf sizes and crust colors (for some courses). All courses contain a beep to check the dough ball, to add additional ingredients (i.e., raisins, nuts, and spices) or to stir ingredients.

| | |
|---|---|
| BASIC | Use this course for basic bread recipes. Use basic for most bread mixes. |
|  SWEET | This course works best if a recipe is high in fat, sugar, eggs or cheese. |
|  WHOLE WHEAT | If a recipe contains more than 50% whole wheat flour, use this course. |
|  WHOLE WHEAT RAPID | When the recipe calls for some whole wheat flour, use this course. |
|  FRENCH | This course is best suited for breads low in fat and sugar, which results in a crisp crust and coarse, chewy interior. |
|  JAM | Add fruit, sugar, and lemon juice for homemade jam. A great topping for homemade bread, waffles, and ice cream. |
|  CAKE | Use this course to prepare pre-packaged cake mixes, cake, and quick bread recipes included in the recipe section. The bread maker will beep as signal to check for proper mixing. |
|  DOUGH | This course is used to prepare dough for making bread or rolls which are shaped before baking in a conventional oven. |
|  PIZZA DOUGH | Use this course to prepare doughs which require less kneading and rising such as pizza and focaccia dough. |
|  FAST BAKE™ | Make bread in less than one hour by using this course. Simply use the special instructions and recipes found in the Fast Bake Bread section of this recipe book. |
|  | |

PROGRAM SPECIFICATIONS

| COURSE PROCESS | | Basic | | | Sweet | | | Whole Wheat | | | Whole Wheat Rapid | | |
|----------------------|-------|---------------------------|---------|---------|---------|---------|---------|-------------|---------|---------|-------------------|---------|---------|
| | | 2.0 lb. | 1.5 lb. | 1.0 lb. | 2.0 lb. | 1.5 lb. | 1.0 lb. | 2.0 lb. | 1.5 lb. | 1.0 lb. | 2.0 lb. | 1.5 lb. | 1.0 lb. |
| Mix/Knead | | 6 min | 6 min | 6 min | 6 min | 6 min | 6 min | 5 min. | 5 min. | 5 min. | 5 min. | 5 min. | 5 min. |
| Rest | | 6 min | 6 min | 6 min | 6 min | 6 min | 6 min | 30 min | 30 min | 30 min | 15 min | 15 min | 15 min |
| Second Knead | | 25 min | 25 min | 25 min | 25 min | 25 min | 25 min | 25 min | 25 min | 25 min. | 25 min | 25 min | 25 min |
| Ingredient/Stir Beep | | THE BREAD MAKER WILL BEEP | | | | | | | | | | | |
| Second Knead Contd. | | 10 min | 10 min | 10 min | 10 min | 10 min | 10 min | 10 min | 10 min | 10 min | 10 min | 10 min | 10 min |
| First Rise | | 25 min | 25 min | 25 min | 30 min | 30 min | 30 min | 48 min | 48 min | 48 min | 25 min | 25 min | 25 min |
| Punch Down | | 1 min | 1 min | 1 min | 1 min | 1 min | 1 min | 1 min | 1 min | 1 min | 1 min | 1 min | 1 min |
| Second Rise | | 16 min | 16 min | 16 min | 16 min | 16 min | 16 min | 30 min | 30 min | 30 min | 18 min | 18 min | 18 min |
| Punch Down | | 1 min | 1 min | 1 min | 1 min | 1 min | 1 min | 1 min | 1 min | 1 min | 1 min | 1 min | 1 min |
| Final Rise | | 55 min | 50 min | 45 min | 60 min | 55 min | 50 min | 55 min | 50 min | 45 min | 55 min | 50 min | 45 min |
| Bake | Dark | 65 min | 60 min | 55 min | 65 min | 60 min | 55 min | 65 min | 60 min | 55 min | 65 min | 60 min | 55 min |
| | Med. | 55 min | 50 min | 45 min | 55 min | 50 min | 45 min | 55 min | 50 min | 45 min | 55 min | 50 min | 45 min |
| | Light | 45 min | 40 min | 35 min | 45 min | 40 min | 35 min | 45 min | 40 min | 35 min | 45 min | 40 min | 35 min |
| Total Time | Dark | 3:30 | 3:20 | 3:10 | 3:40 | 3:30 | 3:20 | 4:30 | 4:20 | 4:10 | 3:40 | 3:30 | 3:20 |
| | Med. | 3:20 | 3:10 | 3:00 | 3:30 | 3:20 | 3:10 | 4:20 | 4:10 | 4:00 | 3:30 | 3:20 | 3:10 |
| | Light | 3:10 | 3:00 | 2:50 | 3:20 | 3:10 | 3:00 | 4:10 | 4:00 | 3:50 | 3:20 | 3:10 | 3:00 |
| Keep Warm | | 3 hours | 3 hours | 3 hours | 3 hours | 3 hours | 3 hours | 3 hours | 3 hours | 3 hours | 3 hours | 3 hours | 3 hours |

| COURSE PROCESS | | French | | | Fast Bake | | | Dough | Pizza Dough | Jam | Cake |
|----------------------|-------|---------------------------|---------|---------|-----------|---------|---------|--------|-------------|------|--------|
| | | 2.0 lb. | 1.5 lb. | 1.0 lb. | 2.0 lb. | 1.5 lb. | 1.0 lb. | | | | |
| Mix/Knead | | 6 min | 6 min | 6 min | 2 min | 2 min | 2 min | 7 min | 5 min | | 8 min |
| Rest | | 6 min | 6 min | 6 min | | | | 5 min | | | |
| Second Knead | | 25 min | 25 min | 25 min | 7 min | 7 min | 7 min | 18 min | 10 min | | 21 min |
| Ingredient/Stir Beep | | THE BREAD MAKER WILL BEEP | | | | | | | | | |
| Second Knead Contd. | | 10 min | 10 min | 10 min | 5 min | 5 min | 5 min | 10 min | 10 min | | |
| First Rise | | 35 min | 35 min | 35 min | | | | 49 min | 34 min | | |
| Punch Down | | 1 min | 1 min | 1 min | | | | 1 min | 1 min | | |
| Second Rise | | 16 min | 16 min | 16 min | | | | | | | |
| Punch Down | | 1 min | 1 min | 1 min | | | | | | | |
| Final Rise | | 55 min | 50 min | 45 min | 15 min | 17 min | 19 min | | | | |
| Bake | Dark | | | | | | | | | | |
| | Med. | 65 min | 60 min | 55 min | 30 min | 28 min | 26 min | | | | 81 min |
| | Light | | | | | | | | | | |
| Total Time | Dark | | | | | | | | | | |
| | Med. | 3:40 | 3:30 | 3:20 | 0:59 | 0:59 | 0:59 | 1:30 | 1:00 | 1:10 | 1:50 |
| | Light | | | | | | | | | | |
| Keep Warm | | 3 hours | 3 hours | 3 hours | | | | | | | |

HELPFUL HINTS FOR BREAD AND DOUGH

We recommend that you read the following information before you shop for your ingredients. Your bread maker will bake up to a 2 pound loaf of fresh bread containing approximately 4 cups of flour. All ingredients except liquids must be at room temperature and liquids should be approximately 80°F/27°C (baby bottle temperature). When preparing bread for the FAST BAKE course, all liquid temperatures must be 115°F/46°C. When preparing bread for the WHOLE WHEAT course, all liquid temperatures must be 45°F/7°C. Always place the ingredients in the bread pan in the order listed in the recipe: liquids, dry ingredients and then yeast. Some ingredient amounts are the same for different size loaves.

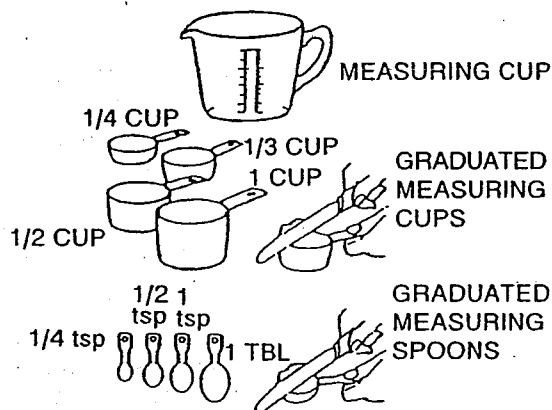
MEASURING: THE CORRECT WAY

Be sure to measure accurately for success. Mis-measuring, even slightly, can make a big difference in your results.

When you are measuring liquids, use a clear glass or plastic liquid measuring cup. To ensure accuracy, set the measuring cup on the counter top and read the measurement at eye level.

To measure your flour, spoon it lightly into a standard dry ingredient measuring cup and level it with a straight edge. Also, do not shake the cup or tap it on the counter top. Do not scoop the flour with the measuring cup as this tends to pack more flour than the recipes call for.

Use standard measuring spoons and level with a straight edge.



Measurement/Conversion Chart

| | |
|-------------------------|---------------------------|
| 1 1/2 tsp = 1/2 TBL | 8 TBL = 1/2 cup |
| 3 tsp = 1 TBL | 12 TBL = 3/4 cup |
| 1/2 TBL = 1 1/2 tsp | 16 TBL = 1 cup |
| 2 TBL = 1/8 cup | 3/8 cup = 1/4 cup + 2 TBL |
| 4 TBL = 1/4 cup | 5/8 cup = 1/2 cup + 2 TBL |
| 5 TBL + 1 tsp = 1/3 cup | 7/8 cup = 3/4 cup + 2 TBL |

DOUGH BALL: NECESSARY FOR A SUCCESSFUL LOAF OF BREAD

We have found that liquid amounts called for in a recipe may need to be adjusted slightly because different climates and seasons result in a wide variety of humidity levels. You should check the dough ball at the beep during the kneading process, see Program Specifications Chart. At this point, the ball should be round, smooth-textured, soft and slightly tacky to the touch. Push down any dough or flour that may be on the sides of the pan. If it does not form a ball and is more like a batter, add 1 tablespoon of flour at a time until it reaches the appropriate consistency. On the other hand, if the mixture is too dry to form a ball, forms more than one ball, or is a ball but not soft and slightly tacky, add 1 teaspoon of water and allow it to absorb. Add more water if necessary. Provided you have used all of the ingredients specified in the recipe, measured the ingredients properly, and have a "good" dough ball, you should achieve a successful loaf of bread.

When preparing bread in the FAST BAKE course, the dough ball will be a very soft, loose ball with a smooth texture and will be sticky to the touch.

INGREDIENTS: READ BEFORE SHOPPING

Yeast: The Number One Ingredient

For all courses except fast bake we used RED STAR® Active Dry Yeast when we developed the bread recipes. However, RED STAR® QUICK•RISE™ Yeast may also be used. We found that we did not have to vary the amount used when we substituted one for the other. When using bread machine yeast, follow the package instructions.

When developing the fast bake course, we found that QUICK•RISE, Bread Machine or Instant Active Dry yeast must be used. You will find that this course requires more yeast than other courses.

A 1/4 ounce package of RED STAR yeast contains approximately 2 1/4 level teaspoons of yeast. When the yeast is exposed to oxygen, moisture or warmth, the activity of it deteriorates. Therefore, we recommend storing yeast in an airtight container and refrigerating for up to 6 weeks or freezing it for up to 6 months. Measure out the amount you need and allow it to come to room temperature before using it — this takes about 15 minutes.

If you have any doubt regarding the activity of the yeast, you may use one of the following tests to determine its strength. Each test calls for a different amount of yeast as a base ingredient. This gives you more bread choices once the test is complete. The yeast mixture should not be used for the fast bake course.

To test for one package (2 1/4 teaspoons) of RED STAR Active Dry or QUICK•RISE Yeast, use a liquid measuring cup and fill to the 1/2 cup level with 110°-115°F/43°-46°C water. Stir in 1 teaspoon granulated sugar and 1 package (2 1/4 teaspoons) RED STAR Active Dry or QUICK•RISE Yeast. Leave your stirring spoon in the cup. Set a timer for 10 minutes. As the yeast absorbs liquid, it will begin to activate and rise to the surface. If at the end of the 10 minutes the yeast has multiplied to the 1 cup mark, it is very active. The yeast mixture may be used in your Toastmaster Bread Maker in a recipe that calls for 2 1/4 teaspoons of yeast. Remember to adjust your recipe for the 1/2 cup of water and 2 1/4 teaspoons of yeast used in the test. The sugar does not need to be adjusted. To test for 1 1/2 teaspoons of RED STAR Active Dry or QUICK•RISE Yeast, use a liquid measuring cup and fill to the 1/4 cup level with 110°-115°F/27°-46°C water. Stir in 1 teaspoon granulated sugar and 1 1/2 teaspoons RED STAR Active Dry or QUICK•RISE Yeast. Leave your stirring spoon in the cup. Set a timer for 10 minutes. As the yeast absorbs liquid, it will begin to activate and rise to the surface. If at the end of the 10 minutes the yeast has multiplied to the 1/2 cup mark, it is very active. The yeast mixture may be used in your Toastmaster Bread Maker in a recipe that calls for 1 1/2 teaspoons or more of yeast. Remember to adjust your recipe for the 1/4 cup of water and 1 1/2 teaspoons of yeast used in the test. The sugar does not need to be adjusted.

Flour: Bread Flour is Essential for Bread

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

Bread flour is a definite necessity. Milled from hard winter or spring wheat, it has a higher protein content that makes it more durable than all-purpose flour. The protein, when mixed with liquid, becomes gluten. When kneaded, gluten becomes elastic and gives the bread better structure. In contrast, all-purpose flour, milled from a combination of soft and hard wheat, becomes elastic too easily for use in a bread maker and quickly loses its ability to stretch well. As a result, bread made from all-purpose flour will be smaller and more dense. Several well-known mills now market bread flour. It is labeled bread flour on the package and is available at grocery stores.

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

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

Flour is best kept in an airtight container. If you are storing the flour for a long period of time, you may want to keep it in the freezer as the refrigerator tends to dry it out. Whole grain wheat flours, which have a higher oil content, will become rancid much more quickly than white flour and should always be kept in the freezer. Be sure, however, to allow all flours to return to room temperature before placing in the bread maker.

Fat: Dough Enhancer and Conditioner

Our recipes were developed using vegetable oil. You may use any type of oil or substitute in equal proportions solid shortening or real butter (divide them into small pieces). We have found no noticeable difference in flavor but the crust may be more crisp with real butter. We do not recommend the use of margarine as it tends to make the crust tough.

Liquids: Activate the Yeast and Bind the Dough

When we use the term liquid, we are referring to all wet ingredients used in the recipe. For all bread courses except fast bake and whole wheat, it is very important that the liquid temperature is 80°F/27°C. With this temperature, the yeast activates gradually to accommodate these courses.

When preparing bread using the whole wheat bread course, all liquid temperatures must be 45°F/7°C. Measure the correct amount of water and place into the refrigerator two hours before using. This cooler temperature will keep the dough ball from getting too warm during the knead and rise cycles.

When preparing bread using the fast bake course, all liquid temperatures must be 110°-115°F/43°-46°C. The warmer temperature is necessary for the yeast to activate quickly to accommodate this specially designed course.

Eggs are also considered part of the total liquid amount. Eggs should be at room temperature. When removing them from the refrigerator, place eggs in-shell in a bowl of warm water for 15 minutes to take off the chill before use. Do not use eggs or any perishable foods with the delayed setting.

Cinnamon and Garlic: Not True Friends of Yeast

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

Fruits and Vegetables: Adds Flavor and Nutrition

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

Salt: Regulates Yeast Activity

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

Sugar: Food for Yeast

Sugar is the favorite food of yeast, but too much sugar will cause the yeast to over-react. The loaf of bread will be small and dense. Dried fruits also contribute sugar to the bread dough. We do not recommend adding any more than is specified in each recipe. In addition, we do not recommend the use of artificial sweeteners because the yeast cannot react with them.

SUBSTITUTES

In our test kitchen, we experimented with these ingredient substitutions. We do caution you that your results may vary significantly from ours. If you would like to try other substitutions, there are several helpful hint books available from retail stores to assist you. However, we cannot guarantee their results.

Eggs

Liquid egg substitutes may be used as directed on the carton.

Two egg whites may be substituted for one whole egg.
REMEMBER, all egg products must be at room temperature.

Milk

Coffee creamer, non-dairy creamer or dry buttermilk may be substituted for dry milk in equal proportions. Liquid milk warmed to the correct temperature for that course may be substituted for water in equal proportions. The dry milk may then be eliminated all together. The loaf will be slightly smaller.

Salt

Salt-free recipes are not successful. Dietetically sodium free (less than 5 mg sodium per serving) or low salt (less than 1/2 the sodium of table salt) may be used in equal amounts. The bread will be more coarse.

Sugar

Honey may be substituted for sugar in equal proportions; reduce the liquid by the same amount of honey you are using. Brown sugar may be substituted for white sugar in equal proportions. Yeast needs sugar — no artificial sweetener should be used.

Yeast

We used RED STAR Yeast to develop our recipes. However, any brand may be used.

BREAD MIXES AND OTHER COOK BOOKS

Use mixes labeled for up to 2 pound loaves. For best results, use the basic course. Even though we offer a variety of recipes for bread and dough, you may be looking for one that we have not included in our recipe book. Bread maker helpful hints and recipe books are available at book and retail stores. They offer a wide variety of recipes. Refer to the Bread Maker Basic Features section of this book for the best bread course to use for other recipes. Minor adjustments may be necessary for best results.

HIGH ALTITUDE

High elevations may make dough rise faster. We recommend that you try the recipe as it is printed first. The dough ball should be round, smooth-textured, soft and slightly tacky to the touch. If you find the results are unsuccessful, decrease your yeast 1/4 teaspoon at a time. You may also have to increase the liquid because of the drier air; start with 1 tablespoon and increase it if necessary. The addition of gluten will help the structure of the bread. The recommended amount is 1 teaspoon per cup of flour unless specified otherwise in the recipe.

FREEZING BAKED BREAD

When freezing bread and rolls, cool them before wrapping in plastic wrap. Place them in a plastic bag and seal it. Bread may be frozen for up to six weeks. When you thaw, partially open the wrapping to allow the moisture to escape gradually for best results.

FREEZING DOUGH

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

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

PROGRAMMING

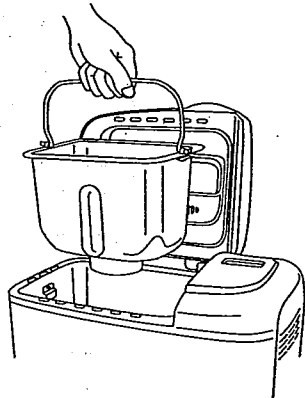
PROGRAMMING BREAD MAKER COURSES

The following are the general steps for using the bread maker. Depending on the courses or recipe that you choose, some steps may not apply or there may be additional steps. Refer to the Breads, Fast Bake Breads, Cakes & Quick Breads, Doughs & Pizza Doughs or Jam.

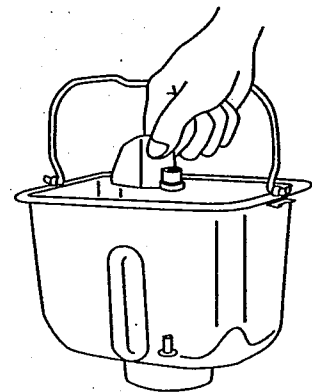
Add all ingredients to the pan in the order listed in the recipe.

The illustrations in this instruction manual are for information purposes only. You may find your bread maker looks different, however, the steps for operation are the same.

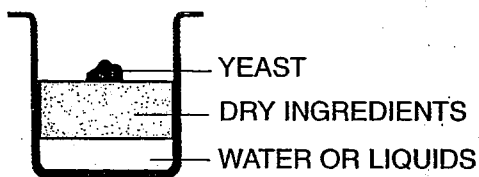
- 1** Open the lid and remove the bread pan by pulling straight up, using the handle. Do not turn or shake the bread pan while taking it out. If the bread pan is bent, the temperature sensor may not work properly.



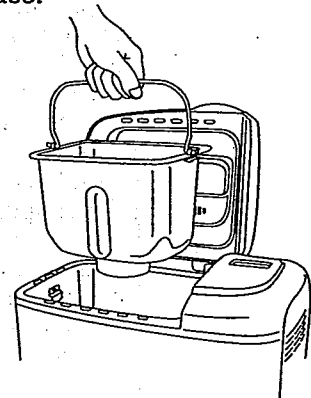
- 2** Mount the kneading blade on the shaft, flat side down.



- 3** Place all ingredients, except yeast, in bread pan in the order listed. Use a rubber spatula to smooth the dry ingredients in the bread pan; be sure to spread into all corners. Lightly tap the pan 3 times on the counter top to settle the ingredients. Add yeast on top.

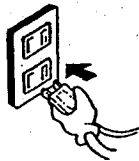


- 4** Insert bread pan and push down on rim until it snaps securely into place.



If the pan does not snap securely into place, remove bread pan. Wearing oven mitts, place fingers behind bread pan clips and gently pull away from oven wall. Insert bread pan again.

- 5** Close the lid. Plug into 120 V ~ 60 Hz outlet. The bread maker will beep and the display indicator will light up with flashing zeros.



- 6** Press the SELECT button to choose the desired course. Choose the LOAF size and CRUST color (if available).

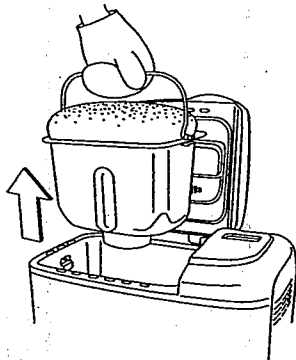
Although the bread maker is capable of making 1 lb, 1.5 lb and 2 lb loaves, we recommend baking 1.5 and 2 lb recipes for more uniform loaves of bread. The smaller size recipes and mixes will not fill the bread pan when finished.

- 7** Press START. The time left for the course to be finished, the loaf size chosen, the crust color chosen, and the process being performed are displayed. The timer will count down. All courses will beep to add additional ingredients during the second knead. Opening lid will not stop kneading. Press PAUSE to temporarily stop bread maker. Add ingredients quickly and evenly over dough. Quickly close lid to prevent heat loss. At this time also check dough ball and use a rubber spatula to scrape any ingredients from the sides of the pan. Press PAUSE second time to resume.

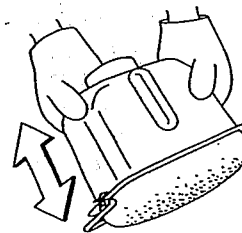


If using the fast bake course or delay timer, add all of the ingredients at the beginning. The ingredients will be chopped into smaller pieces.

- 8** The beeper will sound when bread is done. Press STOP and remove the bread pan using oven mitts. If you do not stop the unit and remove the bread, it will automatically go into the keep warm process. Your bread will be kept warm for 3 hours and then the bread maker will shut off. For best results, remove bread immediately after the bake process is complete. Fast bake, dough, pizza dough, jam and cake do not have a keep warm process.



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



Place the bread upright on a wire rack to cool 20-30 minutes before cutting. This allows the steam to escape. Be sure to remove the kneading blade from the bread.

CAUTION:

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

PROGRAMMING DELAY TIMER

The delayed timer can be set to delay bread making up to 24 hours. At the selected time, delicious bread will be ready. The delay timer will work only on Basic, Sweet, Whole Wheat, Whole Wheat Rapid and French Programs.

Add all ingredients to the bread pan in the order listed. It is critical to add the yeast last on top of the flour, and away from the liquid. This will keep the yeast from activating until the bread maker starts to mix. Do not use eggs or any perishable foods with the delayed setting.

Select the course, LOAF size and CRUST color. Before pressing START, set the timer for the amount of time you want to wait before the bread is done.

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



1. When pressed, the time will advance in 10 minute increments. TIMER will be displayed in the window.



2. When constant pressure is applied to the button, the time will advance quickly.



3. Press the START button. The timer is set, and the colon blinks. After one minute, 9:29 is displayed, and the timer continues to count down in 1 minute increments.

NOTE: The bread maker will start when the timer has counted down to the start time for the selected course to begin.



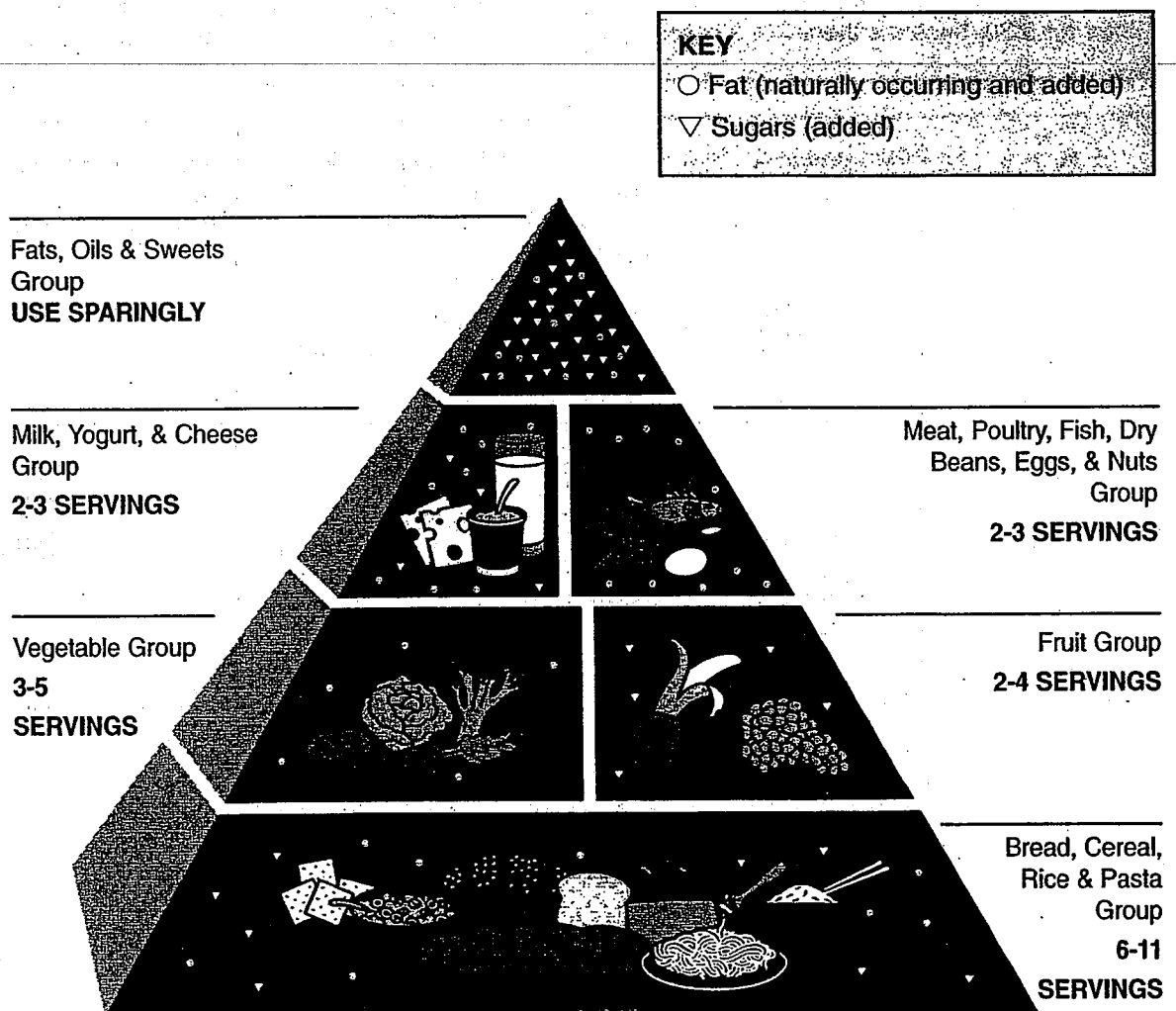
Colon will blink

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

1. Add ingredients to the bread pan in the order listed. Place the bread pan in the bread maker.
2. Close the lid. **SELECT** the bread course, choose the **LOAF** size and **CRUST** color. Press **START**.
3. When finished baking, remove bread pan from the bread maker. Invert and shake to remove the loaf.
Allow loaf to cool standing upright on a wire rack before slicing.

FOOD GUIDE PYRAMID

A Guide To Daily Food Choices



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

BREADS

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

WHITE BREAD

| | 2.0 lb |
|------------------|------------|
| water 80°F/27°C | 1 1/2 cups |
| oil | 2 TBL |
| sugar | 1/4 cup |
| salt | 2 tsp |
| dry milk | 2 TBL |
| bread flour | 4 cups |
| active dry yeast | 2 1/4 tsp |
| BASIC COURSE | |

Method

1. Remove the bread pan from the bread maker. Attach the kneading blade onto the shaft. Make sure all ingredients, except water, are at room temperature.
2. Use a liquid measuring cup to measure the water (80°F/27°C) and pour into the bread pan.
3. Use a measuring spoon to measure the oil and add to the bread pan.
4. Use a measuring spoon to measure the sugar, salt and dry milk; level off with the straight edge of a knife and add to the bread pan.
5. Lightly spoon bread flour into a dry measuring cup, level off with the straight edge of a knife and add to the bread pan. Smooth into all corners. Lightly tap pan on counter 3 times to settle all dry ingredients.
6. Carefully measure yeast with a measuring spoon; level off with the straight edge of a knife and add to the bread pan. If using delay timer, make sure yeast is on top of bread flour, away from liquids.
7. Place the bread pan into the bread maker, push down on rim until it snaps into place. Close the lid.
8. Select BASIC COURSE, 2.0 lb LOAF size, desired CRUST color, and set TIMER to delay, or press START for immediate start.
9. At the beep during the second kneading process, check the dough ball. It should be slightly tacky to the touch. At this time, push down any dough or flour that may be on the sides of the pan.
10. When the beeper sounds, the bread has finished baking and the three hour KEEP WARM process will start.
11. Use oven mitts to carefully remove the bread pan at any time during the KEEP WARM process.
CAUTION: THE OVEN CAVITY, BREAD PAN, KNEADING BLADE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.
12. Turn bread pan upside down and shake several times to release the bread. Do not use metal utensils inside the bread pan or bread maker. Remove the kneading blade and allow loaf to cool standing upright on wire rack approximately 20 minutes before cutting.
13. When the bread has completely cooled, approximately one hour, store in an air tight container.
14. UNPLUG UNIT BEFORE CLEANING. Clean bread pan after each use, DO NOT IMMERSE THE BREAD PAN IN WATER. (See CLEANING & STORING.) Clean inside of bread maker after each use.

FRENCH BREAD

2.0 lb

| | |
|------------------|--------------------|
| water 80°F/27°C | 1 1/4 cups + 2 TBL |
| oil | 2 TBL |
| sugar | 2 TBL |
| salt | 1 tsp |
| bread flour | 4 cups |
| active dry yeast | 2 1/4 tsp |

FRENCH COURSE*

*medium crust color only

EGG BREAD

2.0 lb

| | |
|---|------------|
| egg(s) room temperature | 2 |
| plus enough water 80°F/27°C to equal | 1 1/3 cups |
| oil | 2 TBL |
| sugar | 2 tsp |
| salt | 1 1/2 tsp |
| bread flour | 4 cups |
| active dry yeast | 2 3/4 tsp |

BASIC COURSE

*light crust color only for best results

CINNAMON RAISIN BREAD

2.0 lb

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

SWEET COURSE

*add at beep

SWEET WALNUT BREAD

2.0 lb

| | |
|------------------|--------------------|
| water 80°F/27°C | 1 1/4 cups + 3 TBL |
| oil | 2 TBL |
| sugar | 3 TBL |
| salt | 2 tsp |
| dry milk | 2 TBL |
| bread flour | 4 cups |
| active dry yeast | 2 tsp |
| walnuts* | 2/3 cup |

SWEET COURSE

*add at the beep

ITALIAN HERB BREAD

2.0 lb

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

FRENCH COURSE*

*medium crust color only

WHOLE WHEAT

| | 2.0 lb |
|--------------------|--------------------|
| water 45°F/7°C* | 1 1/3 cups + 1 TBL |
| oil | 1/4 cup |
| molasses | 3 TBL |
| salt | 2 tsp |
| whole wheat flour | 4 cups |
| active dry yeast | 4 tsp |
| WHOLE WHEAT COURSE | |

*Refrigerate the water two hours before using. This cold water will keep the dough ball from getting too warm during the knead and rise cycles.

HONEY BANANA WHOLE WHEAT BREAD

| | 1.5 lb |
|-----------------------|------------|
| water 45°F/70°C* | 1/2 cup |
| oil | 1 1/2 TBL |
| honey | 1/4 cup |
| vanilla extract | 1/2 tsp |
| banana, ripe - sliced | 1 medium |
| salt | 1 tsp |
| whole wheat flour | 1 1/2 cups |
| bread flour | 1 3/4 cups |
| poppy seeds | 2 tsp |
| active dry yeast | 2 tsp |
| WHOLE WHEAT COURSE | |

*Refrigerate the water two hours before using. This cold water will keep the dough ball from getting too warm during the knead and rise cycles.

WHOLE WHEAT ZUCCHINI HERB BREAD

| | 2.0 lb |
|--------------------|--------------------|
| water 80°F/27°C | 3/4 cup + 1 TBL |
| oil | 1 1/2 TBL |
| honey | 1 TBL |
| salt | 1 tsp |
| zucchini, shredded | 1 cup |
| whole wheat flour | 1 cup |
| bread flour | 2 3/4 cups + 2 TBL |
| dried basil | 1 tsp |
| sesame seeds | 1 TBL |
| active dry yeast | 1 TBL |

WHOLE WHEAT RAPID COURSE

FAST BAKE BREADS . . .

AS EASY AS 1 - 2 - 3

The **FAST BAKE** course, with hotter rise and bake temperatures, is convenient for baking a hot fresh loaf of bread in under an hour. The longer bread courses, with lower rise and bake temperatures, will bake a taller more developed loaf of bread. And remember, you can always use the delay feature for the longer courses.

1. Add ingredients to the bread pan in the order listed. Refer to Helpful Hints for Bread and Dough for measuring information. Place the bread pan in the bread maker.
2. Close the lid. **SELECT** the fast bake course and **LOAF** size. Press **START**.
3. When finished baking, remove bread pan from the bread maker. Invert and shake to remove the loaf. Allow loaf to cool standing upright on a wire rack before slicing.

FAST BAKE PROGRAM HINTS

- Water temperatures must be 110°-115°F/43°-46°C.
- Larger amounts of Quick•Rise™, RapidRise™, Bread Machine or Instant Active Dry yeast must be used.
- The dough ball for the fast bake course should be a very soft, sticky to the touch, loose ball with a smooth texture. Do not add extra flour.
- Check the dough ball at the beep, and if necessary, use a rubber spatula to push any flour or dough from the sides of the bread pan down into the dough ball.
- As a result of the increased temperatures during the rise and bake process, the loaf of bread produced from this course may have a dark crisp crust with a split on the top side of the loaf.

FAST BAKE BREADS

We suggest starting your fast bake bread baking with this White Bread Recipe. Follow each step carefully, noticing the water temperatures must be 110°-115°F/43°-46°C and that Quick•Rise, RapidRise, Bread Machine or Instant Active Dry yeast must be used.

WHITE BREAD

| | 1.5 LB | 2.0 LB | 2.5 LB |
|-------------------------|-----------------|-----------------|-----------------|
| water 100-115 F/43-46 C | 1 ¼ cup | 1 ½ cup + 3 TBL | 2 cups |
| oil | 2 ½ TBL | ¼ cup | ¼ cup + 2 TBL |
| sugar | 2 TBL | 3 TBL | ¼ cup |
| salt | 1 ½ tsp | 2 tsp | 2 ½ tsp |
| dry milk | 1 ½ TBL | 2 TBL | 3 TBL |
| bread flour | 3 cups | 4 cups | 5 cups |
| super rapid type yeast | 1 TBL + 2 ½ tsp | 2 TBL + ¾ tsp | 2 TBL + 1 ½ TBL |

Select Super Rapid Cycle

medium crust color only

Method

1. Remove the bread pan from the bread maker. Attach the kneading blade onto the shaft. Have all ingredients ready. Make sure all ingredients, except water, are at room temperature.
2. Use a liquid measuring cup to measure the water (110°-115°F/43°-46°C) and pour into the bread pan.
3. Use a measuring spoon to measure the oil and add to the bread pan.
4. Use a measuring spoon to measure the sugar and salt; level off with the straight edge of a knife and add to the bread pan.
5. Lightly spoon bread flour into a dry measuring cup; level off with the straight edge of a knife and add to the bread pan. Smooth into all corners. Lightly tap pan on counter 3 times to settle all dry ingredients.
6. Carefully measure Quick•Rise yeast with a measuring spoon; level off with the straight edge of a knife and add to the bread pan.
7. Place the bread pan into the bread maker. Push down on rim until it snaps into place. Close the lid.
8. Select FAST BAKE COURSE, LOAF size and press START.
9. At the beep during the kneading process, check the dough ball. It should be sticky to the touch. At this time, push down any dough or flour that may be on the sides of the pan.
10. When the beeper sounds the bread has finished baking.
11. Use oven mitts to carefully remove the bread pan.

CAUTION: THE OVEN CAVITY, BREAD PAN, KNEADING BLADE AND BREAD WILL BE VERY HOT.
USE OVEN MITTS.

12. Turn bread pan upside down and shake several times to release the bread. Do not use metal utensils inside the bread pan or bread maker. Remove the kneading blade and allow loaf to cool standing upright on wire rack approximately 20 minutes before cutting.
13. When the bread has completely cooled, approximately 1 hour, store in an air tight container.
14. UNPLUG UNIT BEFORE CLEANING. Clean bread pan after each use, DO NOT IMMERSE THE BREAD PAN IN WATER. (See CLEANING & STORING.) Clean inside of bread maker after each use.

FRENCH BREAD

2.0 lb

| | |
|---------------------------|------------|
| water 110°-115°F/43°-46°C | 1 1/2 cups |
| oil | 3 TBL |
| sugar | 1 1/2 TBL |
| salt | 1 1/2 tsp |
| bread flour | 4 1/3 cups |
| quick•rise yeast | 6 tsp |

FAST BAKE COURSE*

*medium crust color only

ITALIAN HERB BREAD

2.0 lb

| | |
|---------------------------|--------------------|
| water 110°-115°F/43°-46°C | 1 1/2 cups + 1 TBL |
| oil | 2 TBL |
| sugar | 3 TBL |
| salt | 2 tsp |
| dried Italian seasoning | 1 TBL |
| bread flour | 4 cups |
| quick•rise yeast | 6 3/4 tsp |

FAST BAKE COURSE*

*medium crust color only

FAT FREE BREAD

2.0 lb

| | |
|---------------------------|----------------|
| water 110°-115°F/43°-46°C | 1 1/2 cups |
| applesauce | 2 TBL |
| sugar | 3 TBL |
| salt | 2 tsp |
| bread flour | 4 cups + 2 TBL |
| quick•rise yeast | 6 3/4 tsp |

FAST BAKE COURSE*

*medium crust color only

PIZZA BREAD

2.0 lb

| | |
|---------------------------|--------------------|
| water 110°-115°F/43°-46°C | 1 1/2 cups + 2 TBL |
| oil | 3 TBL |
| pepperoni, thinly sliced | 1 cup |
| Parmesan cheese, grated | 1/4 cup |
| sugar | 1 1/2 TBL |
| salt | 1 1/2 tsp |
| bread flour | 4 1/3 cups |
| dried pizza seasoning | 1 TBL |
| quick•rise yeast | 6 tsp |

FAST BAKE COURSE*

*medium crust color only

POTATO BREAD

2.0 lb

| | |
|---------------------------|--------------------|
| water 110°-115°F/43°-46°C | 1 1/4 cups + 3 TBL |
| oil | 3 TBL |
| sugar | 2 TBL |
| salt | 2 tsp |
| white pepper | 1/4 tsp |
| instant potato buds | 1/2 cup |
| green onion tops, chopped | 2 TBL |
| bread flour | 4 cups |
| quick•rise yeast | 6 3/4 tsp |

FAST BAKE COURSE*

*medium crust color only

DAY OLD BREAD RECIPES

BREADED PINEAPPLE

| | |
|---------------------------|-------------|
| chunked pineapple | 1 15-oz can |
| cornstarch | 2 TBL |
| sugar | 1/2 cup |
| butter | 1/4 cup |
| white bread, 1 inch cubes | 2 cups |

Drain pineapple, reserve juice. Add enough water to juice to equal 1 cup. Mix cornstarch and sugar, add juice and butter and heat until thick. Pour over pineapple and bread, toss lightly to mix. Bake at 350°F/177°C for 30 minutes.

BREAD PUDDING

| | |
|--|------------|
| white bread, 1 inch cubes | 1 1/2 cups |
| vanilla cook & serve pudding & pie filling | 1 3-oz box |
| cinnamon | 1 tsp |
| milk, liquid | 2 cups |

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

CRUNCHY BREAD SNACKS

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

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

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

DOUGHS & PIZZA DOUGHS . . .

AS EASY AS 1 - 2 - 3

1. Add ingredients to the bread pan in the order listed. Refer to Helpful Hints for Bread and Dough for measuring information. Place the bread pan in the bread maker.
2. Close the lid. SELECT dough or pizza dough course. Press START.
3. Remove the dough from the bread pan when the beeper sounds. Follow shaping and baking instructions.

- If you allow the dough to remain in the bread maker after the cycle is complete, it may over rise and damage the machine.
- Rising times will vary due to recipe, temperature and humidity level of your kitchen. The optimum temperature of the room for rising is 80°-85°F/27°-29°C. Rising is the most essential feature in bread making. After the dough comes out of the bread maker, the dough ferments and rises before punching and resting. The gluten becomes pliable and elastic with a soft, smooth quality. Fermentation conditions gluten, develops flavor and leavens the product.

Dough has doubled in bulk when an indentation remains after the tip of a finger is pressed lightly and quickly into the dough. If the indentation springs back, cover and let rise a few more minutes and check again. After punching down and dividing dough, cover and let rest 10 minutes. Resting allows the gluten to relax and makes handling easier. Then shape the dough as desired.

Sometimes a double rising is beneficial especially for whole grain or 100% whole wheat bread. Let the dough rise once, punch down, let rise again, punch down, let rest 10 minutes and shape.

Crust Treatments (use only with dough program)

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

Egg Yolk Glaze — For a shiny golden crust, mix 1 slightly beaten egg or egg yolk with 1 tablespoon water or milk.

Egg White Glaze — For a shiny, chewy crust, mix 1 slightly beaten egg white with 1 tablespoon water.

Lightly Floured

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

Shaping Rolls

Cloverleaf Rolls — Shape into 1/2 inch balls. Place 3 balls in each muffin tin and let rise until double in size.

Crisscross Rolls — Shape into balls. Combine two of the balls and roll into a 1/8 inch thick square. Cut strips 1/8 inch wide and place one strip across the top of each ball. Repeat this process, placing the second strip in the opposite direction across the top of each ball.

Traditional Rolls — Shape into balls. For "pull apart" rolls, place dough balls with sides touching. For "individual" rolls place dough balls 2 inches apart.

DINNER ROLL DOUGH

| | 12 rolls | 24 rolls |
|---|--------------|--------------------|
| egg, room temperature plus enough water 80°F/27°C to equal | 1 3/4 cup | 1 1 cup + 5 TBL |
| oil | 2 TBL | 1/4 cup |
| sugar | 2 TBL | 1/4 cup |
| salt | 1/2 tsp | 1 1/2 tsp |
| bread flour | 2 cups | 4 cups |
| active dry yeast | 1 tsp | 2 tsp |
| DOUGH COURSE | | |

Method

1. Remove the bread pan from the bread maker. Attach the kneading blade onto the shaft. Make sure all ingredients, except water, are at room temperature.
2. To measure egg plus enough liquid to equal — after warming eggs, remove from shell and place in a liquid measuring cup. Slowly add warm (80°F/27°C baby bottle temperature) liquid to measuring cup until it reaches the desired measurement.
3. Use a measuring spoon to measure the oil and add to the bread pan.
4. Use a measuring spoon to measure the sugar and salt; level off with the straight edge of a knife and add to the bread pan.
5. Lightly spoon bread flour into a dry measuring cup, level off with the straight edge of a knife and add to the bread pan.
6. Smooth into all corners. Lightly tap pan on counter 3 times to settle all ingredients.
7. Carefully measure yeast with a measuring spoon; level off with the straight edge of a knife and add to the bread pan. If using delay timer, make sure yeast is on top of bread flour, away from liquids.
8. Place the bread pan into the bread maker until it securely snaps into place. Close lid.
9. SELECT DOUGH COURSE and press START.
10. At the beep during the kneading process, check the dough ball. It should be slightly tacky to the touch. At this time push down any dough or flour that may be on the sides of the pan.
11. When the beeper sounds, the dough is finished. Use oven mitts to carefully remove the bread pan.

**CAUTION: THE OVEN CAVITY, BREAD PAN, KNEADING BLADE
AND BREAD WILL BE VERY HOT. USE OVEN MITTS.**
12. Turn bread pan upside down and shake several times to remove the dough. Do not use metal utensils inside the bread pan or bread maker.
13. Place on a lightly floured surface. Divide into pieces and shape.
14. Place on a greased baking sheet. Cover and let rise in a warm place for 1 hour or until double in size.
15. Bake at 350°F/177°C for 20-30 minutes, or until done.
16. UNPLUG UNIT AND ALLOW TO COOL COMPLETELY BEFORE CLEANING. Clean bread pan after each use, DO NOT IMMERSE THE BREAD PAN IN WATER. (See CLEANING & STORING.) Clean inside of bread maker after each use.

FOCACCIA DOUGH

| | 1 loaf |
|----------------------------------|-----------|
| water 80°F/27°C | 1 cup |
| olive oil | 1/3 cup |
| sugar | 2 tsp |
| salt | 1 tsp |
| bread flour | 3 cups |
| Italian seasoning | 1 tsp |
| active dry yeast | 1 1/2 tsp |
| PIZZA DOUGH COURSE | |
| Garlic-Cheese Topping | |
| olive oil | 1/4 cup |
| oregano leaves, dried | 1 1/2 tsp |
| garlic, coarsely chopped | 1/3 cup |
| Parmesan cheese, grated | 1/3 cup |
| salt | 1/4 tsp |
| Greek Style Topping | |
| olive oil | 1/4 cup |
| onion, thinly sliced | 1 cup |
| oregano leaves, dried | 1 1/2 tsp |
| Feta cheese, crumbled | 1/3 cup |
| black olives, sliced and drained | 1/4 cup |
| salt | 1/4 tsp |

Method

1. With oiled hands, evenly press dough into a greased 9 x 13 inch pan. Using your fingertips, make indentations in the dough.
2. Cover; let rise in a warm place for 20 minutes or until almost double in size. While the dough is rising, select the topping and prepare.
3. In a skillet, heat oil.
For garlic-cheese topping — stir in oregano and garlic then immediately remove from heat.
For Greek topping — add onions and cook until onions are soft but not brown, approximately 5 minutes.
4. Spoon topping mixture evenly over dough. Sprinkle with remaining ingredients.
5. Bake at 400°F/295°C for 20 minutes or until done.

WHEAT DINNER ROLL DOUGH

| | 12 rolls | 18 rolls |
|-------------------|------------|------------|
| water 80°F/27°C | 3/4 cup | 1 1/2 cups |
| oil | 1 TBL | 2 TBL |
| brown sugar | 2 TBL | 1/4 cup |
| salt | 1/2 tsp | 1 tsp |
| dry milk | 1 TBL | 2 TBL |
| bread flour | 1 1/4 cups | 2 1/2 cups |
| whole wheat flour | 1 cup | 2 cups |
| active dry yeast | 1 1/2 tsp | 2 tsp |
| DOUGH COURSE | | |

Method

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

BUTTERMILK ROLL DOUGH

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

Method

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

FRENCH BREAD DOUGH

(Italian Loaf, French Rolls and French Twists)

| | 1 loaf |
|------------------|------------|
| water 80°F/27°C | 1 1/4 cups |
| sugar | 1 TBL |
| salt | 1 tsp |
| bread flour | 3 1/2 cups |
| active dry yeast | 1 TBL |
| DOUGH COURSE | |
| Glaze | |
| water | 2 TBL |
| salt | 1/2 tsp |

Method

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

Variations

ITALIAN LOAF

Method

1. Use recipe above. Place on a lightly floured surface and shape the dough into one large round ball.
2. Place the loaf on a greased baking sheet, cover and let rise in a warm place for 40 minutes or until double in size.
3. With a knife, cut three diagonal slashes across top of the loaf. Combine the glaze ingredients; brush over loaf. Sprinkle loaf with sesame seeds, poppy seeds, caraway seeds or cracked wheat.
4. Bake at 400°F/205°C for 20 to 25 minutes or until done.

FRENCH ROLLS

Method

1. Use recipe above. Place on a lightly floured surface and divide dough into 12 pieces. Pinch the ends of each roll and taper slightly.
2. Place the loaves on a greased baking sheet, cover and let rise in a warm place for 40 minutes or until double in size.
3. With a knife, cut diagonal slashes across top of the loaf. Combine the glaze ingredients and brush over loaves.
4. Bake at 400°F/205°C for 15 to 20 minutes or until done.

FRENCH TWISTS

Method

1. Use recipe above. Place on a lightly floured surface and divide into 18 pieces. Roll into 14 inch ropes.
2. Fold each rope in half and twist, starting at fold.
3. Place on greased baking sheet and brush with 1/3 cup of melted butter. Cover and let rise in a warm place until double in size.
4. Brush with glaze.
5. Bake at 400°F/205°C for 12 to 15 minutes or until done.

CHEEZY GARLIC ROLL DOUGH

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

Method

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

PITA POCKET DOUGH

| | 20 pita pockets |
|---------------------|-----------------|
| water 80°F/27°C | 1 1/3 cups |
| olive oil | 8 tsp |
| sugar | 4 tsp |
| salt | 1 1/4 tsp |
| bread flour | 2 cups |
| whole wheat flour | 1 1/3 cups |
| active dry yeast | 2 1/2 tsp |
| DOUGH COURSE | |

Method

1. Place on a lightly floured surface. Divide into 10 pieces and shape each piece into a smooth ball.
2. Place 5 balls on a large baking sheet. Place the remaining five balls on another baking sheet. Let rise about 20 minutes. With fingertips flatten each ball into a 6 inch circle.
3. Bake at 500°F/260°C for 5 minutes until puffed and tops begin to brown.
4. Cut each half to form 2 pockets.

REFRESHING ROLLS DOUGH

| | 12 rolls | 18 rolls |
|---------------------|------------|------------|
| water 80°F/27°C | 1 cup | 1 1/2 cups |
| oil | 1/4 cup | 1/3 cup |
| brown sugar | 1/3 cup | 1/2 cup |
| salt | 1 tsp | 1 1/2 tsp |
| bread flour | 3 1/2 cups | 4 1/2 cups |
| active dry yeast | 1 1/2 tsp | 2 tsp |
| DOUGH COURSE | | |
| Topping | | |
| butter, melted | 1/2 cup | 3/4 cup |
| orange peel, grated | 2 TBL | 1/4 cup |
| sugar | 1/2 cup | 3/4 cup |

Method

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

CHALLAH BRAID DOUGH

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

Method

1. Place on a lightly floured surface. Divide into thirds, making 3 (10-inch regular, 13-inch large) ropes with tapered ends. Pinch ropes together at one end, braid together. Pinch together at other end and secure braid.
2. Transfer braided dough to greased baking sheet; cover, and let rise in a warm place for 45 minutes or until double in size.
3. Combine glaze ingredients and brush onto braid. Sprinkle with poppy seeds and bake at 350°F/190°C for 25 minutes, or until done.

WHOLE WHEAT PIZZA CRUST DOUGH

1 thick or 2 thin crusts

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

PIZZA DOUGH COURSE

Method

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

PIZZA CRUST DOUGH

2 thick or 4 thin crusts

| | |
|------------------|--------------------|
| water 80°F/27°C | 1 1/2 cups + 3 TBL |
| oil | 2 TBL |
| sugar | 2 TBL |
| salt | 1 tsp |
| dry milk | 2 TBL |
| bread flour | 4 1/2 cups |
| active dry yeast | 2 tsp |

PIZZA DOUGH COURSE

Method

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

BAGEL DOUGH

8 bagels

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

DOUGH COURSE

Glaze

egg, beaten

Toppings (optional)

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

BANANA WHEAT BAGEL DOUGH

12 bagels

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

DOUGH COURSE

Glaze

egg white, beaten

water

Toppings (optional)

poppy seeds, sesame seeds

Bagel Recipes Method

1. Place on a lightly floured surface. Divide into pieces. Roll each in a smooth ball, making a hole in the center of each with thumbs. Gently pull to make a one-inch hole.
2. Place on a greased baking sheet. Cover and let rise in a warm place for 10 minutes.
3. In a 3-quart saucepan, bring to a boil 2 quarts water and 2 tablespoons sugar. Place a few bagels at a time in boiling water. Simmer 3 minutes turning once. Remove with slotted spoon and put back on greased baking sheet.
4. Brush with egg and sprinkle with choice of toppings. Bake at 400°F/205°C for 20-25 minutes or until done; cool on a wire rack.

ALMOND CHERRY COFFEE CAKE DOUGH

| 1 coffee cake | |
|----------------------------------|------------|
| water 80°F/27°C | 1 cup |
| oil | 1 TBL |
| sugar | 1 1/2 TBL |
| salt | 3/4 tsp |
| dry milk | 1 TBL |
| bread flour | 3 1/4 cups |
| active dry yeast | 1 1/2 tsp |
| DOUGH COURSE | |
| Filling | |
| cream cheese, room temperature | 8 oz |
| sugar | 2 TBL |
| maraschino cherries, chopped | 1/2 cup |
| milk, liquid | 1 TBL |
| almond extract | 1/2 tsp |
| Glaze | |
| powdered sugar | 1/2 cup |
| sour cream | 1 TBL |
| milk, liquid | 1-2 TBL |
| sliced almonds, to decorate | 2 TBL |
| cherries, quartered, to decorate | 2 TBL |

Method

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

CINNAMON ROLL DOUGH

| | 16 rolls | 24 rolls |
|---|------------|-----------------|
| egg(s) room temperature plus enough water 80°F/27°C to equal | 1 1 cup | 1 1 1/2 cups |
| oil | 1/4 cup | 1/3 cup |
| sugar | 1/3 cup | 1/2 cup |
| salt | 1 tsp | 1 1/2 tsp |
| bread flour | 3 1/2 cups | 4 1/2 cups |
| active dry yeast | 1 1/2 tsp | 2 tsp |
| DOUGH COURSE | | |
| Filling | | |
| butter, softened | 1/3 cup | 1/2 cup |
| sugar | 1/3 cup | 1/2 cup |
| cinnamon | 2 TBL | 3 TBL |
| walnuts, finely chopped (optional) | 1/4 cup | 1/3 cup |
| raisins (optional) | 1/4 cup | 1/3 cup |
| Glaze | | |
| powdered sugar | 1/2 cup | 2/3 cup |
| milk, liquid | 3 TBL | 1/4 cup |
| vanilla | 1/2 tsp | 1 tsp |

Method

1. Place on a lightly floured surface, roll dough into a 12 x 16 inch (12 x 24 inch) rectangle and spread with butter. Combine remaining filling ingredients and sprinkle over butter. Roll up tightly, jelly-roll style, starting with the longest side and cut into one inch slices.
2. Place in 2 (3) 9-inch greased baking pans and let stand in a warm place for 30 minutes or until double in size.
3. Bake at 350°F/177°C for 25-30 minutes or until done.
4. Mix glaze ingredients until smooth and drizzle over top.

STICKY BREAKFAST ROLL DOUGH

| | 12 rolls | 18 rolls |
|---------------------------------|------------|------------|
| egg(s) room temperature plus | 1 | 2 |
| enough water 80°F/27°C to equal | 1 1/4 cups | 1 1/2 cups |
| oil | 3 1/2 tsp | 1/3 cup |
| sugar | 1/3 cup | 1/2 cup |
| salt | 1 tsp | 1 1/2 tsp |
| bread flour | 3 1/2 cups | 4 1/2 cups |
| active dry yeast | 1 1/2 tsp | 2 tsp |
| DOUGH COURSE | | |
| Filling | | |
| butter, softened | 1/2 cup | 2/3 cup |
| sugar | 1/3 cup | 1/2 cup |
| cinnamon | 1 TBL | 1 1/2 TBL |
| walnuts or pecans, chopped | 1/2 cup | 2/3 cup |
| Topping | | |
| butter, melted | 3/4 cup | 1 cup |
| brown sugar | 3/4 cup | 1 cup |

Method

1. Place on a lightly floured surface, roll dough into a 12 x 16 inch (12 x 20 inch) rectangle and spread with butter. Combine remaining filling ingredients and sprinkle over dough. Roll up tightly, jelly-roll style, starting with the longest side and cut into one inch slices.
2. Combine topping mixture and spread into 2 (3) 9-inch baking dishes. Place slices on mixture and let rise in a warm place for 30 minutes or until double in size.
3. Bake at 350°F/177°C for 35 minutes or until done. Invert onto a heat-proof tray.

SOFT PRETZEL DOUGH

| | | 16 pretzels |
|----------------------------|--|-------------|
| water 80°F/27°C | | 1 1/4 cups |
| egg yolk, room temperature | | 1 |
| oil | | 1 TBL |
| sugar | | 2 TBL |
| salt | | 1 tsp |
| white pepper | | 1/8 tsp |
| bread flour | | 3 1/2 cups |
| active dry yeast | | 1 TBL |
| DOUGH COURSE | | |
| Glaze | | |
| egg white | | 1 |
| water | | 1 TBL |
| Toppings (optional) | | |
| kosher salt | | 1 TBL |
| sesame seeds | | 1 TBL |

Method

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

Variation

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

JAM . . . AS EASY AS 1 - 2 - 3

JAM

| | |
|------------------------------------|--------------------------|
| berries - fruit | 2 cups - frozen or fresh |
| sugar | 1 1/3 cups |
| SURE•JELL® for lower sugar recipes | 2 TBL |

CAUTION: DO NOT EXCEED THESE AMOUNTS

JAM COURSE

Method

1. Clean fresh berries or fruit and cut into 1/2 inch cubes. Put into bread pan, add sugar and SURE•JELL®; shake to mix ingredients. Insert bread pan into bread maker and close lid.
2. SELECT JAM COURSE and press START. The bread maker starts with a preheat without the blade stirring. **Do not open bread maker or touch bread maker during operation; it will be very hot.** The bread maker will beep when the cycle is complete.
3. Using oven mitts, pour jam into a heat resistant container. After cooling, cover and refrigerate. Jam will thicken upon cooling and storing.

CAUTION: THE OVEN CAVITY, BREAD PAN, KNEADING BLADE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.

- You may use strawberries, blackberries, raspberries or other thin skinned berries. Fruit such as apples, peaches, kiwi and apricots may be used but should be peeled and have the seeds removed.
- Frozen berries or fruit (no sugar added) may be substituted for fresh. Thaw and drain before measuring. For thinner jam, use juice as part of the berry or fruit amount.
- Sugar and SURE•JELL® help to firm, flavor and preserve the color of the berries or fruit.
- For best results, sugar substitutes are not recommended.
- Do not puree fruit. Cut into pieces and crush with a potato masher or use a food processor.
- The average refrigerated life of jam is two weeks or up to several months frozen.

CAKES & QUICK BREADS . . .

AS EASY AS 1 - 2 - 3

1. Add ingredients to the bread pan in the order listed. Refer to Helpful Hints for Bread and Dough for measuring information. Place the bread pan in the bread maker.
2. Close the lid and select the CAKE course. Press START.
3. When the display reads 1:45, press the PAUSE button and, using a rubber spatula, stir. Press PAUSE again to resume the program. When the display reads 1:40, press the PAUSE button and remove the kneading blade. Press PAUSE again to resume the program. Remove bread pan from the bread maker when the beeper sounds at the end of the program.

The cake course will mix and bake a pre-packaged cake mix, or the following cake and quick bread recipes:

- A full size cake mix (approximately 18 oz.) works well using the cake course. As with any other liquid ingredient, the liquid should be 80°F/27°C and the eggs room temperature. Otherwise, add ingredients as listed on the package instructions.
- Small size cake mix (approximately 10 oz.), muffin and brownie mixes do not work well on this course.
- Remove the bread pan from the bread maker as soon as the course is complete and allow the cake to remain in the pan for 20 minutes on a cooling rack before removing. Using oven mitts, take a spatula and gently loosen the cake from the sides of the pan. Turn upside down to remove.

SWEET CORN BREAD

| | |
|-----------------------|---------|
| eggs room temperature | 2 |
| milk 80°F/27°C | 1 cup |
| butter, melted | 1/4 cup |
| sugar | 1/4 cup |
| salt | 1 tsp |
| all-purpose flour | 1 cup |
| corn meal | 1 cup |
| baking powder | 1 TBL |

CAKE COURSE

Method

1. Remove the bread pan from the bread maker. Attach the kneading blade onto the shaft. Make sure all ingredients, except water, are at room temperature.
2. Place eggs in-shell in a bowl of warm water for 15 minutes to bring to room temperature before adding to pan.
3. Use a liquid measuring cup to measure the milk (80°F/27°C) and pour into the bread pan.
4. Use a measuring spoon to measure the butter. Melt it and add to the bread pan.
5. Use a measuring spoon to measure the sugar and salt; level off with the straight edge of a knife and add to the bread pan.
6. Use a dry measuring cup to measure the corn meal; level off with the straight edge of a knife and add to the bread pan.
7. Lightly spoon all-purpose flour into a dry measuring cup, level off with the straight edge of a knife and add to the bread pan.
8. Smooth into all corners. Lightly tap pan on counter 3 times to settle all ingredients.
9. Carefully measure baking powder with a measuring spoon; level off with the straight edge of a knife and add to the bread pan.
10. Put the bread pan into the bread maker until it securely snaps into place. Close lid.
11. SELECT CAKE COURSE. Press START.
12. When the display reads 1:45, press the PAUSE button. The kneading blade will stop stirring, use a spatula to fold in any flour from around the sides of the pan. Press the PAUSE button again to resume the program.
13. When the display reads 1:40, press the PAUSE button. The kneading blade will stop stirring. Remove kneading blade and press PAUSE to resume the program.
14. When beeper sounds, use oven mitts to carefully remove the bread pan at end of baking process.
CAUTION: THE OVEN CAVITY, BREAD PAN, KNEADING BLADE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.
15. Turn bread pan upside down and shake several times to release the bread. Do not use metal utensils inside the bread pan or bread maker.
16. When completely cool, approximately 1 hour; store in an air tight container.
17. UNPLUG UNIT AND ALLOW TO COOL COMPLETELY BEFORE CLEANING. Clean bread pan after each use, DO NOT IMMERSE THE BREAD PAN IN WATER. (See CLEANING & STORING.) Clean inside of bread maker after each use.

SPICED APPLE ROUND CAKE

| | |
|---------------------------------------|---------|
| eggs room temperature, lightly beaten | 2 |
| buttermilk 80°F/27°C | 1/4 cup |
| shortening, room temperature | 1/2 cup |
| apples, coarsely grated — raw | 1 cup |
| brown sugar, packed | 3/4 cup |
| salt | 1 tsp |
| all-purpose flour | 2 cups |
| cinnamon | 1 tsp |
| nutmeg | 1/2 tsp |
| cloves, ground | 1/4 tsp |
| walnuts, chopped | 1/2 cup |
| baking powder | 1 tsp |
| baking soda | 1/2 tsp |

CAKE COURSE

CHEDDAR LOAF QUICK BREAD

| | |
|------------------------------|---------|
| eggs room temperature | 3 |
| milk 80°F/27°C | 1 cup |
| shortening, room temperature | 1/2 cup |
| cheddar cheese, shredded | 1 cup |
| sugar | 1/2 cup |
| salt | 3/4 tsp |
| all-purpose flour | 2 cups |
| baking powder | 1 TBL |
| pecans, chopped | 1/2 cup |

CAKE COURSE

PINEAPPLE COCONUT POUND CAKE

| | |
|------------------------------|----------|
| eggs room temperature | 2 |
| crushed pineapple, undrained | 8 ounces |
| butter, softened | 1/4 cup |
| sugar | 3/4 cup |
| salt | 1/2 tsp |
| coconut, grated | 1/2 cup |
| all-purpose flour | 2 cups |
| baking powder | 1 TBL |

CAKE COURSE

BANANA NUT CAKE

| | |
|---------------------------------|-------------------------------|
| egg and whites room temperature | 1 whole egg plus 2 egg whites |
| sour milk* | 1/4 cup |
| banana, mashed | 1 cup |
| oil | 1/4 cup |
| salt | 1/2 tsp |
| sugar | 3/4 cup + 1 TBL |
| cream of tartar | 1 tsp |
| all-purpose flour | 1 1/4 cups |
| baking soda | 1/2 tsp |
| baking powder | 3/4 tsp |

CAKE COURSE

*One teaspoon lemon juice or vinegar plus enough whole milk to make 1/4 cup, let stand 5 minutes before using.

CLEANING & STORING

ALWAYS UNPLUG THE UNIT AND ALLOW TO COOL COMPLETELY BEFORE CLEANING.

CAREFULLY UNPACK THE BREAD MAKER AND REMOVE ALL PACKAGING MATERIALS.

Any service requiring disassembly, other than the cleaning described below, must be performed by an authorized service representative. Unauthorized service will void your warranty.

CLEANING

CLEAN-UP OF BREAD MAKER

1. Unplug and allow to cool before cleaning.
2. Remove bread pan from inside the bread maker.
3. Clean exterior of bread maker with a damp cloth and plastic scouring pad if necessary. Do not rub too hard as the surface may be scratched.
4. Remove any flour, bread crumbs or other food from the inside of the oven cavity using a damp sponge, cloth or a small portable vacuum cleaner. A plastic scouring pad may be used if necessary. Do not rub too hard as the surface may be scratched.
5. To clean the glass in the lid, use a glass cleaner or mild detergent and a damp cloth or plastic scouring pad. Do not use an abrasive cleaner or pad as they might scratch the glass.
6. Rinse with a damp cloth and dry thoroughly.

CLEAN-UP OF BREAD PAN AND KNEADING BLADE

DO NOT IMMERSE BREAD PAN OR WASH IN DISHWASHER

1. Allow to cool before cleaning.
2. Fill with hot soapy water and remove kneading blade. If necessary to remove the kneading blade from the bread pan, allow the soapy water to remain in the pan for up to 30 minutes (longer times may damage the non-stick surface). It is not necessary to remove the kneading blade for cleaning. But if you wish to, it must be removed after each use; otherwise it will become very difficult to remove.
3. Wash bread pan and kneading blade with a nylon bristle brush. Do not use steel wool, abrasive cleaners, or metal utensils on the bread pan or kneading blade as they will damage the non-stick surface. Normal wear is to be expected. The non-stick may discolor over time and in no way affects performance.

STORING

- All removable parts should be thoroughly cleaned and dried.
- Store with lid closed and bread pan with kneading blade inside.

BEFORE CALLING FOR SERVICE

Questions and Answers

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

Check List

| | | BAKING RESULTS: | | Bread maker does not operate/ ingredients not mixing | Smoke emitted from steam vent/ burning smell | Sides of bread collapse/ bottom is damp | Bread rises too much/ coarse texture | Bread falls/ coarse texture | Short & dense texture | Slices uneven & sticky |
|-----------------------------|---|---|---|--|--|---|--------------------------------------|-----------------------------|-----------------------|------------------------|
| | | | | | | | | | | |
| Please check the following: | | | | | | | | | | |
| OPERATIONAL ERRORS | 1. Unplugged/power outage | | | <input type="radio"/> | | | | | | |
| | 2. Oven area is too hot (display E-H1) | | | <input type="radio"/> | | | | | | |
| | 3. Oven area is too cold | | | <input type="radio"/> | | | | | | |
| | 4. Display reads: E:S1 | | | <input type="radio"/> | | | | | | |
| | 5. Ingredients spilled on heating element | | | | <input type="radio"/> | | | | | |
| | 6. Top lid was open during baking | | | | | | | | <input type="radio"/> | |
| | 7. Bread left in bread pan too long after program | | | | | <input type="radio"/> | | | | |
| | 8. Bread sliced just after baking (steam was not allowed to escape) | | | | | | | | | <input type="radio"/> |
| | 9. Kneading blade not installed | | | <input type="radio"/> | | | | | | |
| INGREDIENT PROBLEMS | MEASUREMENT ERRORS | Water | 10. Not enough | | | | | | <input type="radio"/> | |
| | | | 11. Too much | | | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | |
| | | Flour | 12. Not enough | | | | | <input type="radio"/> | | |
| | | | 13. Too much | | | | | | <input type="radio"/> | |
| | | Yeast | 14. No yeast | | | | | | <input type="radio"/> | |
| | | | 15. Not enough | | | | | | <input type="radio"/> | |
| | | | 16. Too much | | | | <input type="radio"/> | <input type="radio"/> | | |
| | | 17. No sugar, molasses or honey | | | | | | | <input type="radio"/> | |
| | | 18. Ingredients used other than recommended | | | | | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | |
| | | Flour | 19. Wrong type of flour used | | | | | | <input type="radio"/> | |
| | | Yeast | 20. Yeast touched water before kneading | | | | | | <input type="radio"/> | |
| | | | 21. Old yeast used | | | | | | <input type="radio"/> | |
| | | | 22. Wrong type of yeast used | | | | | | <input type="radio"/> | |
| | 23. Temperature of water either too hot or too cold | | | | | | | <input type="radio"/> | | |

Suggestions

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

| |
|--|
| 1. Plug into 120 V ~ 60 Hz outlet. Refer to power outage instructions. |
| 2-3. Open lid, remove bread pan and allow to cool or warm up. |
| 4. Needs service. |
| 5. Wait until course is complete; unplug, allow to cool and clean. |
| 6. Only open lid during kneading process to check dough ball or to add ingredients. |
| 7. Remove bread as soon as course is done and place on wire rack. |
| 8. Allow to cool approximately 20 minutes |
| 9. Put kneading blade on the shaft of bread pan. |
| 10-13. Check the dough ball at beep. It should be round, smooth-textured, soft and slightly tacky to the touch. (Fast Bake dough ball will be sticky to the touch.) If more like a batter, add 1 TBL flour. Allow to mix; add more if necessary. If too dry, add 1 tsp water. Allow to absorb; add more if necessary. |
| 14. Follow recipe. |
| 15. Increase by 1/4 tsp. |
| 16. Decrease by 1/4 tsp. |
| 17. Sugar substitutes not recommended. |
| 18. Follow recipe or substitution recommendations. |
| 19. Flour cannot be substituted. |
| 20. Place yeast on top of flour away from liquids. |
| 21. Make sure yeast is fresh and room temperature. |
| 22. For all courses, except Fast Bake, use active dry/rapid or quick in equal amounts. Follow bread machine yeast directions. |
| 23. Water should be 80°F/27°C for all courses except Fast Bake which should be 110°-115°F/43°-46°C. Whole wheat bread course water should be 45°F/7°C. |

Service Information

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

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

If an authorized service center is not available locally, your appliance may be returned postage prepaid to our National Service Center at the address shown in the warranty statement. Products must be adequately protected to avoid shipping damage. Surround your appliance with three inches of protective padding and include a note explaining the problem you have experienced. We recommend insuring your package. No C.O.D. shipments accepted.

SPECIFICATIONS

| | | |
|-------------------|----------------|------------------------------|
| Power Supply | | 120 V ~ 60 Hz |
| Power Consumption | Heater | 600W |
| | Kneading Motor | 100W |
| Dimension (WxDxH) | | Approx. 15.6" x 9.4" x 11.4" |
| Weight | | Approx. 14 LB |

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