

WBYBM1

# breadmaker



beyond<sup>TM</sup>  
appliances



Westinghouse®

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**CAUTION:**

Use of controls or adjustments or performance of procedures other than those specified may result in hazardous radiation exposure.



**CAUTION - TO REDUCE THE RISK OF ELECTRIC SHOCK, DO NOT REMOVE COVER (OR BACK).**

**WARNING:**

To reduce the risk of fire or electric shock, do not expose this appliance to rain or moisture.

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# 1. Important Safeguards

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Consumer Service for examination, repair or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, press and hold the STOP/RESET button for two seconds, remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Avoid contacting moving parts.

## SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

### ADDITIONAL IMPORTANT SAFEGUARDS

**CAUTION HOT SURFACES:** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

**CAUTION:** During use, the internal parts of the Breadmaker and the area around the Steam Vent are HOT. Keep out of reach of children to avoid possible injury.

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. Do not reach into the water!

3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
4. To reduce the risk of fire, do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
6. The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
7. Do not use this appliance in an unstable position.

## SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Do not use an extension cord with this product.

## ELECTRIC POWER

If electric circuit is overloaded with other appliances, your Breadmaker may not operate properly. The Breadmaker 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). To reduce the risk of electric shock, this plug is intended to fit into 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 modify the plug in any way.



## 2. About Your Beyond Breadmaker



Your Beyond Breadmaker makes fantastic bread! It's simple and intuitive to use. You'll be baking delicious fresh bread in no time and you'll be inspired to try new bread recipes.

With your Beyond Breadmaker you can start from scratch and make your own favorite bread or you can add personal touches to an existing recipe.

Your Beyond Breadmaker is smart, too! It's on-board memory contains baking programs for hundreds of packaged mixes for breads, cakes and muffins. Simply

swipe the package's barcode with the Breadmaker's scanning wand and the Breadmaker programs itself to prepare the mix perfectly.

Your Beyond Breadmaker can also make non-yeast batter breads, muffins, cakes, bagel dough, pizza dough and jams.

Dozens of recipes custom-designed for your new Breadmaker are included in this manual and you can save five personal baking programs in the Breadmaker's memory so you can use it to bake your favorite homemade breads.

Your Beyond Breadmaker makes 1 LB., 1.5 LB. and 2.0 LB. loaves of bread. You can add extra ingredients such as nuts or fruit. You can make dough for rolls, loaves or hand shaped bread you'll bake in your oven. Or you can make bread from scratch with your own recipe or using one of the recipes included in this manual.

### A Breadmaker that Connects to the Internet?

Your Beyond Breadmaker is designed to communicate over your home's existing electrical wiring with the Home Hub, an intelligent Internet gateway that is also a stylish CD player/clock-radio/alarm clock. If your Breadmaker is on a Home Hub network, you can log onto the Beyond Information Network from your personal computer to select baking programs to be downloaded to your Breadmaker. An easy-to-use point-and-click interface allows you to enter baking programs of your favorite cake or bread recipes. The more information that's downloaded to the Breadmaker, the smarter and more personalized the Breadmaker becomes over time.

### Special Features

- ❖ The Dough cycle does the mixing and kneading for breads that you will shape by hand and bake in your oven (braided bread or focaccia, for example).
- ❖ The Rapid setting allows you to complete the bread making process in 2 - 3 hours.
- ❖ The Delay Timer lets you wake up to fresh, hot baked bread in the morning.
- ❖ The Pause feature allows you to remove the dough for shaping, filling and braiding or to score the top of your loaf for rustic style bread or to make a decorative crust with rolled oats, poppy seeds and more.
- ❖ The Keep Warm function prevents the bread from getting soggy by keeping finished bread warm up to an hour after the baking is completed.
- ❖ The Power Loss Memory, allows the Breadmaker to resume the cycle where it left off if there's an interruption in electrical power during baking.

- ❖ Use the Custom Recipe Program to change the settings on any of the pre-programmed baking cycles. The Personal Recipe Program allows you to program the Breadmaker to prepare your favorite bread recipes. You can store 5 personal recipes in the Breadmaker's recipe database.
- ❖ The Bake Only cycle allows you to bake frozen dough or dough that needs refrigeration as well as breads that need additional baking, up to 2 hours.

## Before First Use

1. Unpack the Breadmaker. Save the packing material and carton in case of future need.
2. Place the Breadmaker on a firm, level surface. Do not place it where it will come into contact with heat or moisture. Make sure the vents are not blocked.
3. Plug the power cord into a polarized outlet (one blade is wider than the other). Do not allow the cord to dangle over the edge of the counter.
4. Wash the bread pan and the kneading paddle in warm soapy water. Dry.  
**If your Breadmaker will be part of a Home Hub network**, program your **Home Code** (For instructions on programming your **Home Code**, please refer to page 14.
5. Programming Your Home Code on page 14). Once your Breadmaker is on the Home Hub network, the time and date will be set and maintained automatically.
6. **If your Breadmaker is not on a Home Hub network**, set the clock and date (For instructions on setting the clock, please refer to Manually Setting the Clock and Date on page 15).

**Note:** During first use the Breadmaker may smoke or emit an odor. This is caused by oils used in the manufacturing process. To burn off the oils, operate the Breadmaker empty using the White Rapid Program.

# 3. Getting Acquainted with Your Beyond Breadmaker

## Breadmaker Features and Controls

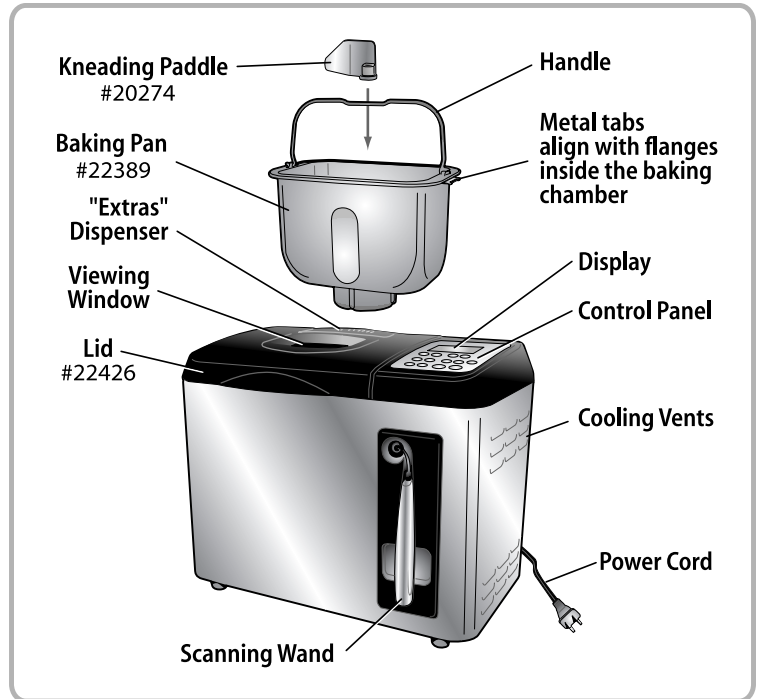


Figure 1. Beyond Breadmaker Components

## Control Panel

Use the control panel to program all the Breadmaker's functions. The control panel is illustrated in Figure 2. Push button functions are explained in Table 1.



Figure 2. Breadmaker Control Panel

Table 1. Control Panel Function

<p><b>Keep Warm Operation</b></p>	<p>A flashing light indicates Keep Warm. Steady light indicates a Breadmaker cycle is in progress. The Keep Warm feature prevents bread from becoming soggy if it's not removed from the Breadmaker immediately when baking is complete. The Keep Warm feature works only on the White, Whole Wheat, French and Fruit &amp; Nut cycles.</p>
<p><b>Display Window</b></p>	<p>The display window displays the time of day, date, your selections, cycle timer settings and cycle status. Basic baking cycles are listed on the right side of the display window. Your current selection is indicated with a ▶. Cycle options are: White, Whole Wheat, French, Fruit &amp; Nut, Batter Breads, Jam, Dough, Pizza Dough, Bake Only. Crust options (Light, Medium, Dark) are listed on the left side of the display window. Your current selection is indicated with a ◀.</p>

<b>Program Time / Temp</b>	The Program function allows you to customize the standard baking cycles by modifying a baking cycle's pre-set times for kneading, rising and so on. Please refer to "Programming Your Personal Recipes" beginning on page 26 for instructions on using the Program function.
<b>Save/Erase</b>	Press to save or erase changes made when using the Program function.
<b>▲ ▼</b>	Press to increase/decrease the amount of time. Time increases/decreases in 10-minute increments.
<b>HC</b>	Press to enter your home code if your Breadmaker is on a Home Hub network. Please refer to Programming Your Home Code beginning on page 14.
<b>Crust Control</b>	Press to customize the crust color and texture. The options are Light, Medium, Dark. The default setting is Medium. Crust options are listed on the left side of the display. Your current selection is indicated with a ◀.
<b>Extras</b>	Use the Extras function when programming recipes that call for fruit, nuts, chopped garlic or similar ingredients to be added to the bread dough during baking.
<b>Select</b>	Press to select the desired Breadmaker cycle. Cycle options are listed on the right side of the display window. Your current selection is indicated with a ▶.
<b>SCAN</b>	Press to use the scanning wand. Your Breadmaker has hundreds of baking cycles stored in its memory. If you are baking a packaged bread, cake or muffin mix, just scan the package barcode to have your Breadmaker program itself for perfect results. For instructions on using the scanning wand, please refer to "Using the Scanning Wand" on page 15.
<b>LEARN</b>	Press to use the Learn function. The Learn function is used in conjunction with the scan function. If you scan the bar code on a package bread, cake or muffin mix and the message NOT IN MEMORY appears in the display, you can "teach" your Breadmaker to prepare the mix using the Learn function. Please refer to page 17 for instructions on using the Learn function.
<b>Loaf Size</b>	Press to select loaf size. The options are 1 LB, 1.5 LB, 2 LB.
<b>Pause</b>	Press to temporarily interrupt the current cycle. Please refer to "Using the Pause Feature" beginning on page 24.
<b>START</b>	Press START to begin a baking program and to start the timer.
<b>STOP / Reset</b>	Press for a full second to reset the baking cycle's Delay Bake setting or to cancel the program in progress.

## Programming Your Home Code

### Adding Your Beyond Breadmaker to Your Home Hub Network

Note: If you have a Home Hub use this procedure to set up your Home Hub network or to add the Breadmaker to an existing Home Hub network.

If you do not have a Home Hub, skip this procedure.

#### Home Code

The Home Code is a unique identifier that your Home Hub uses to recognize the Beyond appliances in your home.

#### To obtain your Home Code

1. On your Home Hub, from the main display press MENU to open the Main Menu.
2. When the Main Menu opens, press DOWN or UP until APPLIANCE is highlighted. Press SELECT.
3. The Appliance Menu will open. The Home Code is displayed in the Appliance Menu. Make a note of the Home Code.

#### Programming Your Home Code into the Breadmaker

1. On the Breadmaker control panel, press and hold HC. Home Code digits will flash in the display. If they do not match the Home Hub's Home Code:
2. Press ▲ or ▼ until the desired digits are displayed.
3. When the Breadmaker's Home Code digits are the same as the Home Hub's, press HC to save your Home Code and return to the main display. The Breadmaker will beep to indicate the new Home Code has been saved.

#### Setting Up Your Home Hub Network

1. On the Home Hub, navigate to the Appliance Menu. Select DETECT to have the Home Hub identify the Breadmaker.
2. In a few seconds, the message BREADMAKER ONLINE will appear in the Home Hub's display. Press OK. "NETWORK" appears in the Breadmaker's display.

Your Home Hub network is up and running. Your Home Hub will now be able to manage your Breadmaker's schedule and keep the clock synchronized.

#### Updating Settings From Your Beyond Information Network Account

1. Navigate to the Home Hub's Internet menu. Select UPDATE. "Internet Downloading" will appear in the display.
2. When Internet downloading is complete, press OK to return to the main display.
3. The Home Hub will display "Breadmaker User Recipes Updated". Press OK.
4. The Home Hub will display "Breadmaker Database Download Started". Press OK
5. Several minutes later, the Home Hub will display "Breadmaker Database Download Finished". Press OK

## Manually Setting the Clock and Date

**If you do not have a Home Hub follow these steps to set the Breadmaker's time and date manually:**

1. Unplug the Breadmaker and plug it back in. The unit will emit a long beep and "LOAD" will be displayed, flash for a few seconds, automatically change to "CONN", flash for a few seconds, before displaying clock digits reading 00:00. The clock digits will read 00:00. In a few seconds the clock digits will flash 12:00. Press ▲ or ▼ to increase or decrease the hour until the desired hour is displayed. Press SELECT.
2. The minute digits will flash. Press ▲ or ▼ to increase or decrease the minutes until the desired minute is displayed. Press SELECT.
3. The month digits will flash. Press ▲ or ▼ until the desired month is displayed. Press SELECT.
4. The day digits will flash. Press ▲ or ▼ until the desired day is displayed. Press SELECT.
5. The year digits will flash. Press ▲ or ▼ until the desired year is displayed. Press STOP/Reset to save your settings.

## 4. Using Your Beyond Breadmaker Smart Features

**Note:** To use the Beyond Breadmaker's smart features you must have a Home Hub and a Beyond Information Service.

Preparing your favorite packaged mixes for yeast breads, batter breads and cakes is easy, fast and convenient thanks to your Beyond Breadmaker's smart features. Your Breadmaker is programmed to recognize the barcodes of hundreds packaged bakery mixes. With a swipe of the scanning wand your Breadmaker will automatically program itself to perfectly prepare your packaged mix.

If your Breadmaker is on a Home Hub network, you can log onto your Beyond Information Service from your personal computer to select baking programs to be downloaded to your Breadmaker and you can program your favorite homemade bread recipes.

### Using the Scanning Wand

Your Beyond Breadmaker is equipped with a UPC scanning wand that is similar to scanning equipment used in many retail settings. The scanning wand on your Beyond Breadmaker is like having a "magic" wand that tells your Breadmaker to automatically program itself for the perfect baking cycle for your packaged bakery mix.

**To use the scanning wand:**

1. Locate the barcode on the packaged mix you wish to prepare. On the Breadmaker's control panel, press SCAN. A red light will come on in the end of the scanning wand.

2. Hold the scanning wand as you would hold a pencil. Touch the lighted end of the wand against the package and to the left of the barcode.
3. Using a steady sweeping motion, move the wand across the bar code from left to right and from right to left at a medium to fast speed. Be sure to scan the entire barcode and to keep the wand tip touching the package. A beep tells you that the barcode was scanned successfully.



Figure 3. Scan the entire from barcode beginning outside the left edge

**If the Breadmaker finds the barcode in its database:**

If the Breadmaker finds the barcode in its database, it will automatically program itself for the correct baking cycle.

**To complete baking:**

1. Place the mix in the bread pan (the kneading paddle must already be in the bread pan). Follow package directions for adding other ingredients.
2. Place the bread pan in the Breadmaker. Make sure the pan is seated properly in the baking chamber (it will snap into place). Close the lid and press START.
3. At the end of the cooking time, the Breadmaker will beep to let you know baking is completed.
4. Using oven mitts, remove the bread pan from the baking chamber. Follow package directions for cooling and removing the baked goods from the bread pan.

**If the Breadmaker does NOT find the barcode in its database:**

If the Breadmaker does not find the barcode in its database, the Breadmaker will beep and the message NOT IN MEMORY will appear on the display.

To modify the times/temperatures in a standard baking cycle, please refer to "Customizing Pre-Programmed Baking Cycles" on page 25.

Why Does NOT IN MEMORY Appear in the Display?

Your Beyond Breadmaker comes pre-programmed with hundreds of recipes for preparing national brand bakery mixes. However, your Breadmaker may not recognize the barcodes for regional, private label, in-store, or distributor brands.



Your Breadmaker saves a list of all unrecognized barcodes. If your Breadmaker is on a Home Hub network, the Home Hub will update the Breadmaker's database at least once each day (depending on what type of Internet connection you have).

Your Breadmaker will now be able to recognize the barcode and program itself with the proper cooking instructions.

## Using the Learn Function

When you scan a barcode that's not already in the Breadmaker's database, the message NOT IN MEMORY appears on the display. If this happens, you can use the Breadmaker's Learn function to manually enter and save the baking program to the Breadmaker's database. The next time you swipe the barcode, the Breadmaker will program itself to prepare the mix according to the instructions you entered.

### Adding a New Baking Program to the Breadmaker's Memory:

1. Press SCAN. The red light at the end of the scanning wand will illuminate. Scan the barcode on the package. (Please refer to Figure 3 for scanning procedure.) When the message NOT IN MEMORY flashes in the display. Press LEARN within 3 seconds.
2. "CUSTOM PROGRAM" will appear in the display. Enter the times and temperature required to prepare the mix. Please refer to the instructions in "Customizing Pre-Programmed Baking Cycles" on page 25.
3. When you're finished entering the baking program, press LEARN again to store the program in the Breadmaker's memory.

The next time you scan another package of the same mix, the Breadmaker will recognize the barcode and automatically program itself to cook the food according to the instructions that you entered.

### Using the Learn Function to Customize Cooking Programs

You may also use the Learn function to tailor the Breadmaker's pre-programmed baking cycles to your individual preferences. Instructions that you manually enter using the Learn function take priority over pre-programmed cooking instructions.

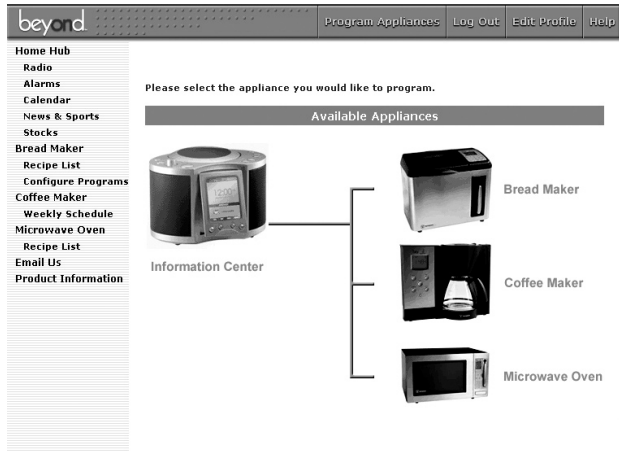
## Programming Your Breadmaker from Your Personal Computer

**NOTE:** To use this feature you must have a Home Hub and a Beyond Information Service.

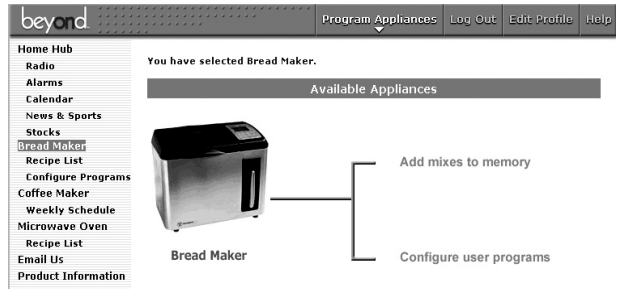
By accessing your Beyond Information Service from any web browser you can easily enter instructions for up to 5 custom baking programs. You can also choose to download baking programs for hundreds of packaged mixes.

Here's how:

1. Log onto your Beyond Information Service. Click on the picture of the Breadmaker.



2. The Breadmaker screen will open. Click on either "Add mixes to memory" or "Configure user programs"



# Configure User Programs

Use this feature to program up to five custom recipes.

Give your baking program a name and then use the pull-down menus to select the desired times and temperature for your baking program. When you're finished entering your program, click SAVE.

## You can enter up to five personal programs.

Recipe 1 | Recipe 2 | Recipe 3 | Recipe 4 | Recipe 5

Please enter Breadmaker programs for up to 5 different recipes. When you have finished making your selections, click on save to proceed to next recipe settings. Click cancel to return.

Program Name :

**User Program 1**

Event	Entry
Preheat time:	000 <input type="text"/> Minutes
Knead 1 time:	000 <input type="text"/> Minutes
Knead 2 time:	000 <input type="text"/> Minutes
Rise 1:	000 <input type="text"/> Minutes
Punch down:	000 <input type="text"/> Seconds
Rise 2:	000 <input type="text"/> Minutes
Shaping:	000 <input type="text"/> Seconds
Rise 3:	000 <input type="text"/> Minutes
Baking:	000 <input type="text"/> Minutes
Keep Warm:	000 <input type="text"/> Minutes

Nuts or Add-ins:

Temperature\*:  Degrees

All required fields are denoted by an asterisk

## Add Mixes to Memory

The Add Mixes to Memory feature allows you to choose from hundreds of available baking programs to download to your Breadmaker. Select Breadmaker programs by clicking a check into the desired box. Click on a check to clear the box and unselect a program. When you're finished making your selections, click SAVE.

# 5. Making Dough and Baking Bread

## Tips and Hints for Good Results

The most important step when using your Breadmaker is measuring your ingredients. It is very important to measure each liquid and dry ingredient accurately. For best results, add ingredients in the order given in each recipe.

- All ingredients should be as fresh as possible. Packaged foods should not be past the expiration date.
- Take care to measure ingredients accurately, using a good set of measuring cups and spoons, or a good scale. Make sure to level all dry ingredients as you measure them. Inaccurate measuring could cause unexpected results in your loaf of bread. In particular, be precise in measuring the liquids.
- Add ingredients to the bread pan in the order listed in recipe.
- Flour will deteriorate when exposed to moisture. Be sure to store your flour in an airtight container.
- To keep your yeast active, store it in an airtight container in your refrigerator. Do not use yeast if the date code on the packet has expired.
- When using the Delay Bake Timer, set it for as short a time as possible. Because ingredients are partially combined in the bread pan, the dough may tend to deteriorate if left too many hours, especially on a warm or humid day.
- Do not use the Delay Bake Timer if the recipe includes perishable ingredients such as eggs or milk.
- Ingredients, such as fruit or nuts can be added to the Fruit/Nut Dispenser after placing ingredients in the bread pan.
- Keep the lid closed during the baking cycle. Opening it too frequently causes uneven baking.
- If the baking cycle is complete but the bread needs more baking, you may add more baking time using the Bake cycle for up to 2 hours of additional baking.
- After your bread has cooled completely, store it in a plastic bag or plastic wrap to prevent it from drying out.

## Guidelines for Packaged Mixes:

- For packaged bread mixes follow package directions to prepare a 1, 1-½, or 2-pound loaf.
- For packaged cake mixes: Use mixes 16-ounces or larger.
- For packaged muffin mixes: Use mixes 9-ounces or larger.
- For packaged quick bread (batter bread) mixes: Use mixes 13-ounce or larger
- Some brands and/or flavors do not work in the Breadmaker, such as swirl coffee cakes.
- Follow package directions for adding correct amounts and temperature of water, eggs, oil, and all other ingredients.

- When using the scanning wand: If a mix is not in the Breadmaker's database, follow package directions for the correct cycle.
- Use the Batter Bread cycle for all cake, quick breads and muffin mixes.

## Understanding Baking Cycle

Cycle	Description
White	This setting is used for breads that primarily use white flour, although some recipes may include small amounts of whole wheat flour. The settings has the shortest overall times until baking is completed. Select White settings according to Loaf Size and Crust Control.
Whole Wheat	This setting is used for recipes with significant amounts of whole wheat or rye flour, oats, or bran. It begins with a preheat or rest period during which the flours or grains absorb the liquid ingredients. Soaking causes the flour or grain to soften and helps ingredients to combine well. Generally, whole wheat and multi-grain breads are shorter and denser than White, French, or Fruit & Nut. Select Whole Wheat and then Loaf Size and Crust Control.
French	The French cycle is for breads with crisper crusts, especially those that are lowest in sweeteners, such as French and Italian breads.
Fruit & Nut	Use this setting for recipes that use fruit juice, additional sugar or added sweet ingredients such as coconut flakes, raisins, dried fruit or chocolate. Baking temperature is reduced to prevent burning. Select Fruit & Nut and then Loaf Size and Crust Control.
Batter Breads	This setting is used for recipes that contain baking powder or baking soda rather than yeast to make bread or cake rise. Cake recipes made from scratch must be specially designed for this setting. Use this setting to prepare pre-packaged cake and muffin mixes.
Jam	Use this setting for making jams from fresh fruits. Do not double recipes or allow ingredients to boil over the pan into the Baking Chamber. Should this happen, stop the Breadmaker immediately. Allow to cool and clean thoroughly.
Dough	This setting only makes dough and will not bake the final bread. Remove the dough and shape it to make rolls, pretzels, and round or braided breads. Then bake in a conventional Breadmaker.
Pizza Dough	This setting is a special dough setting for pizza only and will not bake the final bread. Remove the dough and follow the recipe for making pizza.
Bake Only	This setting will bake for up to 2 hours and is especially helpful if your bread, batter bread or cake is not quite done. Check every few minutes.

### Crust Controls

The LIGHT, MEDIUM AND DARK Crust Control settings let you choose your favorite crust color and texture for most bread varieties, including Whole Wheat and White breads.

## Inserting and Removing the Baking Pan

### Inserting the Baking Pan

1. Insert the kneading paddle onto the spindle in the center of the baking pan. The hole in the center of the kneading paddle has one flat surface that will align with the flat side on the spindle.
2. Gently place the baking pan into the baking chamber. The baking pan has a pair of metal tabs on the outside of the narrow ends. Make sure these align with the metal flanges inside the baking chamber.
3. Press down firmly on the edges of the baking pan until it snaps into place.
4. Gently rotate the kneading paddle by hand to make sure it can turn freely.

### Removing the Baking Pan

1. To remove the bread pan from the baking chamber, hold the handle with an oven mitt and lift gently.
2. Remove the loaf by turning the bread pan upside down and shaking gently.
3. Make certain that the kneading paddle is not stuck in the bread. If it is, use a non-metal utensil to gently remove it, taking care not to scratch the kneading paddle's non-stick surface.

## Basic Baking

Baking a perfect loaf of bread with your Beyond Breadmaker is as easy as 1, 2, 3...

1. Press **SELECT** to select the desired baking cycle.
2. Press **CRUST CONTROL** to select your crust color preference and press **LOAF SIZE** to select the desired loaf size.
3. Press **START** to begin baking.

### **NOTE:**

- When the cycle begins, a count-down baking timer appears in the display replacing the time-of-day. The current stage of the baking cycle is displayed below the time (for example: KNEADING, RISING or BAKING).
- When the cycle is complete a beeper will sound and the Breadmaker will automatically go into **KEEP WARM** mode (the red indicator light will be flashing) (Keep Warm does not function for batter breads, Jam, Dough, Pizza Dough and Bake Only cycles).
- As soon as you remove the baking pan, press **STOP/RESET**.
- The time of day will be displayed when the cycle is complete.

## Using the Beyond Breadmaker's Special Features

### Delay Bake Timer

You can pre-program your Beyond Breadmaker to start baking automatically up to 24-hours in advance. That way, fresh bread can be waiting for you when you get home from work or when you get up in the morning.

**Note:** Don't use the Delay Bake Timer if your recipe includes eggs, fresh milk, or other dairy products, meats, fish, etc. that may spoil.

#### To set the Delay Bake Timer:

1. Add the ingredients as usual, taking care not to let the yeast or other leavening ingredient and liquid ingredients contact one another.
2. If your recipe contains salt, add salt with liquid ingredients, keeping it away from the yeast.
3. Close the Breadmaker lid.
4. Select the baking cycle, loaf size and crust option you want. The time needed for the selected baking cycle appears in the display.
5. Press the ▲ button once for each 10 minutes you want to delay the completion of baking. (Use the ▼ button to decrease time in 10-minute increments.) Once you have pressed the UP or DOWN buttons, the time of day for the end of the baking cycle will be displayed. To fast forward time, press and hold the ▲ button. To fast reverse, press and hold the ▼ button.

#### Example

If it is currently 8:00 am and you want a 1.5 lb loaf of whole wheat, medium crust bread to be ready in 5 hours, at 1:00 pm:

1. Select Whole Wheat, 1.5 lb, medium crust. The pre-programmed cycle time, 3:35 appears on the display.
2. Press the ▲ button 5 times (the time display will read 1:00, meaning the bread will be finished in 5 hours at 1:00 pm.

**Note:** Actual baking times will not change.

3. Press START to begin the timer. The colon (:) in the time displayed begins to flash, letting you know the timer is started. The timer will count down to 0:00, and the Breadmaker will beep to let you know baking is complete. If you have programmed a delayed start, the display will show the current time until the breadmaking cycle has started, then it will show the remaining time in the breadmaking cycle.
4. If you make an error after you've activated the cycle and want to start over, press and hold STOP/RESET. The timer will clear and you can begin again.

## Bake Only

Bake Only allows you to select variable baking times and temperatures. This allows you to bake dough that you made by hand, dough that needs to be chilled in the refrigerator or dough that you purchased.

To use the Bake Only feature:

1. Select the amount of time you need to bake, up to 2 hours.
2. Select the desired temperature from 200° to 375° F: Press PROGRAM TIME/TEMP, ▲ and ▼ arrows.
3. Press START.

## Using the Pause Feature

The Beyond Breadmaker has a horizontal traditional style loaf pan. This feature, in combination with the PAUSE button, lets you be very creative with bread baking.

When you press and hold PAUSE for 2 seconds, the Breadmaker will interrupt the current cycle for up to 10 minutes. You can press PAUSE at any time, during any cycle.

To activate the Pause function, press and hold PAUSE for 2 seconds. You will hear a beep when the pause begins.

To resume the cycle, press START and the Breadmaker will resume at the point where it left off. If you forget to press START, the machine will automatically reactivate after 10 minutes have elapsed.

Use the Pause feature to:

- Make decorative crusts
- Make pull-apart rolls
- Create rustic-style, Mediterranean-styled rolled bread
- Add crumble toppings to coffee cakes
- Make braided breads
- Make monkey breads

## Try This: Mediterranean-Style Bread Recipe

The recipe for this hearty, savory bread uses several of the baking techniques described in the preceding section:

In addition to the ingredients listed for French Bread on page 49, this recipe requires:

- Chopped garlic (to taste), ½ cup sun dried tomatoes (or to taste) and fresh chopped rosemary and basil (to taste). Optional ingredients: ⅓ cup feta cheese, 2 or 3 slices of prosciutto ham.
1. Prepare French bread according to the recipe on page 49.
  2. At the end of the second SHAPE (approximately 1 hour and 35 minutes into the cycle), press PAUSE.
  3. Remove the dough from the baking pan. Roll it out on a clean, lightly floured surface into a rectangle approximately 8-½-inch x 13-inch.



4. Lightly brush with good quality, extra virgin olive oil. Sprinkle the oiled dough with fresh chopped garlic, basil, rosemary and sun-dried tomatoes. Top with 1/3 cup of crumbled feta or goat cheese. If you like, you could add 2 to 3 slices of prosciutto.
5. Roll the dough tightly jellyroll fashion, into an 8-1/2-inch wide roll. Tuck the ends under and place into the bread pan. Return the bread pan to the Breadmaker, close the lid and press START. Be sure all added ingredients are enclosed in the dough before baking.
6. The final Rise will begin, immediately followed by Bake.
7. As the baking begins, press PAUSE again. Score the top crust and gently mist the loaf with cold water. Close the lid and press START to resume baking.

**Note:** Do not leave the lid open for extended periods of time. ALWAYS use an oven mitt when handling the pan.

## Customizing Pre-Programmed Baking Cycles

Using the Program feature, you can alter existing settings in the standard baking cycles. You can also use Program to change kneading and bake times in Batter Breads, or mix, knead and proof timings in Dough.

We recommend that for your own reference, you keep a log of the time in the charts provided at the end of this book.

To customize a pre-programmed baking cycle:

1. Make sure the display shows the clock (time of day). If the display shows something other than the clock, press STOP/RESET to clear the display.
2. Press SELECT, LOAF SIZE and CRUST CONTROL to select the pre-programmed baking cycle that is the most similar to your personal recipe.
3. Press PROGRAM TIME/TEMP. "CUSTOM PROGRAM" appears in the upper left corner of the display.
4. Press PROGRAM TIME/TEMP to step through the programming options. Use the ▲ or ▼ buttons to increase or decrease time/temperature. Press ▲ for ADD EXTRAS. Press ▼ for NO EXTRAS.

Sequence of programming options	
PROGRAM TIME/TEMP	DISPLAY
1st press	PREHEAT
2nd press	KNEAD 1
3rd press	KNEAD 2
4th press	RISE 1
5th press	PUNCH
6th press	RISE 2
7th press	SHAPE
8th press	RISE 3

9th press	BAKE
10th press	KEEP WARM
11th press	NO EXTRAS
12th press	Temperature

- When you have finished, press PROGRAM for a final time. The word SAVE will flash. Press SAVE/ERASE to save your personal program. To reject your program, press STOP/RESET at any point in the programming process.

NOTE: You can also use pre-programmed Delay Bake in addition to the manually programmed cycles. Use the ▲ and ▼ arrows to set the time difference after SAVE appears on the display screen.

Suggestion: Record the recipe name and settings on forms provided on pages 102-107 to make it easier to remember where to find the correct setting for these recipes.

## Programming Your Personal Recipes

The Beyond Breadmaker allows you to pre-program five of your favorite recipes. The Beyond Breadmaker's flexible and easy-to-use features allow you to be as creative as you like. If you want the dough to Knead for 10 minutes, de-gas (punch down) for 10 seconds, and rise for an hour, just program in the numbers. If you want to skip a phase, press the ▲ or ▼ buttons until the time reads "0".

### To use Program a personal recipe:

- Make sure the display shows the clock (time of day). If the display shows something other than the clock, press STOP/RESET to clear the display.
- Press SELECT repeatedly until PERSONAL RECIPE 1 appears in the display.
- Press PROGRAM TIME/TEMP. "CUSTOM PROGRAM" appears in the upper left corner of the display.
- To program each stage of the baking cycle follow the procedure in the preceding section, Customizing Pre-Programmed Baking Cycles starting on page 25.

Suggestion: Record the recipe name and settings on forms provided on pages 102-107 to make it easier to remember where to find the correct setting for these recipes.

### Resetting the Program & Personal Recipe Memory

Use the Save / Erase function to restore factory setting and to clear personal recipes and custom programs.

- Select the personal recipe or custom program you want to erase. Press SAVE / ERASE The display will prompt SAVE or ERASE. Select ▲ for YES or ▼ for NO.
- A beep will sound and the display will show "White 2 LB. Medium."

## Power Loss Memory

Your Beyond Breadmaker has a 60 minute power interrupt memory feature. If the electricity goes off, the memory will store the cycle in process for up to 60 minutes. If the power comes back on within this time, the cycle will resume where it left off. If the Breadmaker loses power for more than this time and you are using eggs, dairy products or meat in your bread, you should discard the contents of the recipe and start again with new fresh ingredients due to the risk of spoilage.

For non-perishable recipes you may try starting the Breadmaker at the beginning of the cycle. However, 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 it in an oven-safe baking container. Allow it to double in size and place in a preheated 350° F/177° C oven for 30 to 45 minutes or until done. The bread will sound hollow when tapped on top of the loaf if it is done.

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

When the power comes back on, you should do the following:

Press and hold down the STOP/RESET for at least 3 seconds. If the display does not return to the time setting before the outage, unplug the Breadmaker and then plug it back in.

- If you have a Home Hub network perform an Internet Update from your Home Hub to reset the clock and restore saved settings.
- If you do not have a Home Hub, reset the clock manually using the procedure on page 15.

# 6. Know Your Ingredients

It has been said that cooking is an art that relies on the creativity of the chef. Baking bread is much more of a science, since the process of combining flour, water and yeast results in a chemical reaction that produces bread. You must remember that when the ingredients combine with each other, they produce a specific result. The following information describes the roll of each ingredient used in the bread making process.

### Flours and Grains

<b>All-Purpose Flour:</b>	All-purpose flour is a blend of refined hard and soft wheat flours ideally suited for making quick breads and cakes. The most popular brands of flour have been tested for quick bread and cakes in the Breadmaker by Beyond Test Kitchens™ with excellent results.
<b>Bran</b>	Bran (unprocessed) is the coarse outer portion of the wheat or rye grains that is separated from flour by sifting or bolting. They are often added to bread in small quantities for nutritional enrichment, heartiness and flavor. They are also used to enhance bread texture.
<b>Bread Flour</b>	Bread flour is a high gluten/protein flour that typically has a higher gluten concentration than all-purpose flour. Using bread flour with the Breadmaker will produce loaves with better volume and structure.
<b>Cornmeal and Oatmeal</b>	Corn meal and oatmeal come from coarsely ground white or yellow corn and from rolled or steel-cut oats. They are used primarily to enhance the flavor and texture of the bread.

<b>Cracked Wheat</b>	Cracked wheat has a very coarse texture. It comes from wheat kernels cut into angular fragments. It gives whole grain breads a nutty flavor and crunchy texture.
<b>Rye Flour</b>	Rye flour must always be mixed with a high proportion of bread flour, as it does not contain enough gluten to develop the structure for a high, even-grained loaf.
<b>Self-Rising Flour</b>	Self-rising flour contains leavening ingredients that will interfere with bread and cake making. It is NOT RECOMMENDED for use with your Breadmaker.
<b>Seven Grain Cereal Blend</b>	Seven grain cereal blend is a blend of cracked wheat, oats, bran, rye, cornmeal, flax seeds and hulled millet.
<b>Vital Wheat Gluten</b>	Gluten manufactured from wheat flour that has been treated to remove nearly all of the starch, which leaves a very high protein content. (Gluten is the protein in the wheat that makes the dough elastic.) Gluten is available at most health food stores and in the baking aisle in many markets. It is sometimes used in small portions with dense, low-gluten flours (such as whole wheat) to increase volume and lighten texture.
<b>Whole Wheat Flour</b>	Whole wheat flour is milled from the entire wheat kernel, which contains the bran and germ. This high fiber flour is richer in nutrients than all-purpose or bread flour. Breads made with this flour are usually smaller and heavier than white loaves. Many recipes mix whole wheat flour with bread flour or vital wheat gluten to produce a high, light-textured bread.
<b>Yeast</b>	Active yeast, through a fermentation process, produces carbon dioxide gas necessary to make bread rise. Yeast feeds on carbohydrates in sugar and flour to produce this gas. Three different types of yeast are available: fresh (cake), active dry and quick-acting. Breadmaker, quick or rapid rise yeast is quick-acting. Fresh (cake) yeast is NOT RECOMMENDED for use with your Breadmaker.

**Note:** Flours, while visibly similar, can be very different by virtue of how they were ground, milled, stored, etc. You may have to experiment with different brands of flour to help you make the perfect loaf.

### Flour Storage

Keep flour in a secure, airtight container. Keep rye and whole wheat flours stored in a refrigerator, freezer or a cool area to prevent them from becoming rancid. Allow flour to come to room temperature before using.

### Working with Yeast

Ensure your yeast is fresh by checking its expiration date. Once a package or jar of yeast is opened, it is important that the remaining contents be immediately resealed and refrigerated or frozen for future use. Often dough that fails to rise is due to stale yeast.

The following test can be used to determine if your yeast is stale and inactive.

Place ½ cup of lukewarm (110° F to 115° F/43° C to 46° C) water into a liquid measuring cup.

Stir 1 teaspoon of sugar into the water and then sprinkle 2 teaspoons of yeast over the surface.

Allow mixture to sit for 10 minutes undisturbed.

The mixture should foam and rise to the 1 cup mark. If this does not occur, discard this yeast and purchase fresh yeast.

**Note:** The basic bread and dough recipes in this booklet were developed using active dry yeast. You may use the chart below to substitute any quick-acting yeast (quick rise, fast rise or Breadmaker yeast) for the active dry yeast or vice versa.

### Conversion Chart for Quick-Acting Yeast

Active Dry Yeast	Quick Acting Yeast
1 teaspoon =	$\frac{3}{4}$ teaspoon
1- $\frac{1}{2}$ teaspoons =	1 teaspoon
2- $\frac{1}{4}$ teaspoons	1- $\frac{1}{2}$ teaspoons
1 tablespoon =	2 teaspoons

### Rapid Settings Additional Yeast Amounts:

The Rapid settings for White, French, Whole Wheat and Fruit & Nut decrease the time for making your favorite bread by approximately an hour. Choose a recipe, then simply ADD an additional  $\frac{1}{2}$  teaspoon of active dry or quick-acting yeast, whichever one you are using, to the recipe. The bread may be shorter and denser.

### Other Ingredients

<b>Sugar</b>	Sugar is important for the color and flavor of breads. It also serves as food for the yeast since it supports the fermentation process. Recipes in this book that call for sugar require granulated sugar. Do not substitute powdered sugar unless indicated. In addition, artificial sweeteners cannot be used as a substitute for sugar as the yeast will not react properly with them.
<b>Salt</b>	Salt is necessary to balance the flavor of breads and cakes. Salt limits the growth of yeast. Do not increase or decrease the amount of salt shown in the recipes.
<b>Liquids</b>	<ul style="list-style-type: none"> <li>All liquids should be warm, 80° F/27° C, for all recipes.</li> <li>Liquids, such as milk (1%, 2%, whole and skim), water or a combination of powdered milk and water, can be used when making bread.</li> <li>Milk will improve flavor, provide a velvety texture and soften the crust, while water alone will produce a crispier crust.</li> <li>Vegetable or fruit juices and potato water may be used for flavor variety.</li> </ul>
<b>Eggs</b>	<ul style="list-style-type: none"> <li>Eggs add richness and a velvety texture to bread dough and cakes. When the recipe calls for egg(s): bring them to room temperature first.</li> <li>You may substitute an egg for a portion of the liquid in a yeast bread recipe: crack any size egg into a liquid measuring cup, then add enough water to equal the amount listed in the recipe.</li> <li>The Batter Bread recipes call for specific size eggs.</li> </ul>
<b>Fats</b>	<ul style="list-style-type: none"> <li>Shortening, butter and oil shorten, or tenderize, the texture of yeast breads. Breads that call for fat stay fresh longer.</li> <li>French bread gets its unique crust and texture from the lack of fat added.</li> <li>If butter is used directly from the refrigerator, it should be cut into small pieces for easier blending during the kneading cycle.</li> </ul>

<b>Double Acting Baking Powder</b>	Baking powder is a leavening agent used in quick breads and cakes. This type of leavening agent does not require rising time before baking, as the chemical reaction works when liquid ingredients are added and again when heat is applied.
<b>Baking Soda</b>	Baking soda is another leavening agent, not to be confused or substituted for baking powder. It also does not require rising time before baking as the chemical reaction works during baking process.

## Measuring Your Ingredients

The most important step when using your Breadmaker is measuring your ingredients. It is very important to measure each liquid and dry ingredient accurately. For best results, add ingredients in the order given in each recipe.

### Liquid Measure

- Use transparent plastic or glass liquid measuring cups to measure all liquid ingredients.
- Place the cup on a horizontal flat surface and view markings at eye level. The level of the liquid must be aligned to the appropriate mark of measurement.
- Do not "guesstimate!"

### Dry Measure

- Dry ingredients must be measured using standard dry measuring cups. These cups are available in various sizes.
- Gently spoon dry ingredients into the measuring cup and level off with a knife. Do not scoop or tap measuring cup, as this will pack the ingredients. This extra amount could affect the balance of the recipe.
- Do not sift flour in bread making.

## Recipe Tips

The recipes included in this book were developed for this Breadmaker. Each recipe features ingredients that best compliment a particular loaf of bread and each was tested using the Beyond Breadmaker.

- It is extremely important not to exceed the amount of flour specified in each recipe, approximately 4-4½ cups, or the bread may not be satisfactory.
- When using your own yeast bread recipes, use the recipes in this cookbook as a guide for converting portions from your recipe to the Breadmaker.

### Special Glazes for Yeast Breads

Select one of the following special glazes to enhance your bread. After glazing, if desired, generously sprinkle with your choice of poppy, sesame or caraway seeds.

<b>Egg Glaze</b>	Beat 1 large egg and 1 tablespoon of water together, brush generously over dough. <b>Note:</b> Apply to breads just before baking.
<b>Melted Butter</b>	Crust: Brush melted butter over just-baked bread for a softer, tender crust.
<b>Milk Glaze</b>	For a softer, shiny crust, brush just-baked bread with milk or cream.

**Sweet Icing Glaze**

Mix 1 cup sifted icing sugar with 1 to 2 tablespoons of milk until smooth to make a consistent glaze. Drizzle the glaze over raisin bread or sweet breads when they are almost cool.

**Bread Mixes and Other Recipe Books**

You can use prepackaged bread mixes or other Breadmaker recipes in your Breadmaker. Follow package or recipe directions for making 1.0, 1.5 or 2.0 LB. loaves. Do not exceed the bread pan capacity.

**Checking Dough Consistency**

Although the Breadmaker will mix, knead, and bake bread, it is absolutely essential that you learn to recognize the condition of your dough. The ratio of flour to liquid is the most critical factor in any bread recipe. After 5 to 8 minutes in the Knead stage, open the Breadmaker to check the dough's consistency. The dough should be in a soft, tacky ball (feel sticky like scotch tape). If it is too dry, add liquid  $\frac{1}{2}$  to 1 teaspoon at a time. If it is too wet, add  $\frac{1}{2}$  - 1 tablespoon of flour at a time until the dough has the right consistency.

**Adjusting for Climate and Altitude**

In high-altitude areas, over 3,000 feet, dough tends to rise faster, as there is less air pressure. Therefore, less yeast is necessary. For more information on High Altitude Baking guides contact:

**Colorado Cooperative Extension Resource Center**

**Toll free: (877) 692-9358**

**E-mail: [CERC@vines.colostate.edu](mailto:CERC@vines.colostate.edu)**

**Website: [www.ext.colostate.edu/depts/coopext](http://www.ext.colostate.edu/depts/coopext)**

In dry climates, flour is drier and requires slightly more liquid.

In humid climates, flour is wetter and will absorb less liquid. Therefore less liquid is required.

**Slicing and Storing Bread**

For best results, place freshly baked bread on a wire rack and allow to cool 15 to 30 minutes before slicing. Use an electric knife or a serrated knife for even slices. For rectangular slices, place the loaf on its side and slice across.

Store unused bread tightly covered, (sealable plastic bags or plastic containers work well) at room temperature for up to three days. For longer storage, (up to one month) place bread in a tightly covered container in the freezer. Since homemade bread has no preservatives, it tends to dry out and become stale faster than commercially-made bread.

Leftover or slightly hardened bread may be cut into  $\frac{1}{2}$ -inch or 1-inch cubes and used in recipes to make croutons, bread pudding or stuffing.

## 7. Recipes

We suggest starting your bread making with this White Bread Recipe. Follow each step carefully. These steps have been written to eliminate the most common errors in Breadmaker baking and may be helpful for any recipe.

### White Bread

Select White cycle.

	1 LB	1.5 LB	2 LB
<b>water 80° F/27° C</b>	¾ cup + 1 TBL	1 cup	1-½ cups
<b>oil</b>	1 TBL	2 TBL	2-½ TBL
<b>sugar</b>	1-½ TBL	2 TBL	¼ cup
<b>salt</b>	1 tsp	1-¼ tsp	2 tsp
<b>dry milk</b>	1 TBL	1-½ TBL	2 TBL
<b>bread flour</b>	2-¼ cups	3 cups	4 cups
<b>active dry yeast</b>	1-¼ tsp	2 tsp	2-¼ tsp

### Method

1. Remove the bread pan from the Breadmaker. Attach the kneading paddle 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.
6. Carefully measure yeast with a measuring spoon; level off with the straight edge of a knife and add to the pan. If using delay Timer, make sure yeast is on top of bread flour, away from liquids. The Rapid setting for White Bread decreases the time for making bread by approximately an hour. Add an additional ½ teaspoon of active dry yeast or quick-rise yeast.
7. Place the bread pan into the Breadmaker. Close the lid.
8. Select the White cycle, Loaf Size, Crust Control and set Timer then START for delay, or START for immediate start.
9. After the beeper sounds the Breadmaker will start a 60 minute Keep Warm cycle. The red light above "Keep Warm" will flash.
10. Press STOP/Reset and use oven mitts to carefully remove the pan after baking or any time during the Keep Warm process.
11. CAUTION: THE PAN, KNEADING PADDLE AND BREAD WILL BE VERY HOT.
12. USE OVEN MITTS.



13. Turn pan upside down and shake several times to release the bread. Do not use metal utensils inside the bread pan or machine. Remove the kneading paddle and allow loaf to cool standing upright on wire rack approximately 15-30 minutes before slicing.
14. When the bread has completely cooled, approximately 1 hour, store in an airtight container.
15. Unplug the Breadmaker before cleaning. Clean bread pan after each use, DO NOT IMMERSE THE BREAD PAN IN WATER. (See cleaning instructions, page 91) Clean inside of Breadmaker after each use.

## Jalapeño Bread

Select White cycle.

	1 LB	1.5 LB	2 LB
<b>water 80° F/27° C</b>	½ cup	¾ cup	1 cup
<b>oil</b>	1-½ TBL	2-½ TBL	3 TBL
<b>canned whole kernel corn, well drained</b>	½ cup	¾ cup	1 cup
<b>sliced jalapeño peppers, well drained</b>	2 TBL	3 TBL	¼ cup
<b>sugar</b>	1 TBL	2 TBL	2-½ TBL
<b>salt</b>	½ tsp	1 tsp	1-¾ tsp
<b>bread flour</b>	2 cups	3 cups	4 cups
<b>corn meal</b>	⅓ cup	½ cup	⅔ cup
<b>fresh cilantro, chopped</b>	2 tsp	1 TBL	4 tsp
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp

### Sourdough Starter

<b>active dry yeast</b>	2-¼ tsp
<b>water 110° F/43° C</b>	2 cups
<b>bread flour</b>	3-½ cups
<b>sugar</b>	1 TBL

### Method

1. In a 4 quart glass container, dissolve yeast in water 110° F/43° C; let stand 5 minutes, add flour and sugar. Stir with plastic or wooden spoon until blended. Mixture will be thick; remaining lumps will dissolve during fermentation process.
2. Cover loosely with plastic wrap and let stand in warm place for 5 days, stirring 3 times a day. The starter will “rise and fall” during the fermentation period and become thinner as it stands. A temperature of 80° F/27° is best for the sour flavor to develop. An ideal place is on the counter next to your range.

3. When the starter is developed, it is bubbly and may have a yellow liquid layer on top; stir before using. It may be used for baking or placed in the refrigerator to use later, cover loosely.
4. To use starter, measure the amount specified in the recipe below. After refrigeration, let container of starter come to room temperature before measuring – about 4 hours. If baking in the morning, leave the starter out overnight.
5. Replenish with 1 cup flour, 2/3 cup water 110° F/43° C and 1 teaspoon sugar. Stir until blended; some lumps may remain. Cover loosely and let stand in warm place for 10 to 12 hours or overnight. The starter will rise and become bubbly. Stir, then place in refrigerator to store. Stir in 1 teaspoon sugar to keep active if the starter is not used every week.

## Sourdough Bread

Select White cycle.

\*Only use starter recipe above.

	1 LB	1.5 LB	2 LB
<b>water 80° F/27° C</b>	½ cup + 1 TBL	¾ cup	¾ cup + 1 TBL
<b>starter*</b>	¾ cup	1 cup	1-¼ cups
<b>sugar</b>	2 tsp	1 TBL	4 tsp
<b>salt</b>	1 tsp	1-½ tsp	2 tsp
<b>bread flour</b>	2 cups	3 cups	4 cups
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp

## Banana Bread

Select White cycle

	1 LB	1.5 LB	2 LB
<b>egg(s) room temperature plus enough water 80° F/ 27° C to equal</b>	1 ¾ cup + 3 TBL	1 1 cup	1 1-½ cups
<b>oil</b>	1 TBL	2 TBL	3 TBL
<b>banana cake mix*</b>	1 cup	1-½ cups	2 cups
<b>bread flour</b>	1 cup	1-½ cups	2 cups
<b>gluten</b>	1-½ tsp	2 tsp	2-¼ tsp
<b>active dry yeast</b>			

\*Or any other variety of cake mix for flavor variation.

## Corn Bread

Select White cycle.

	1 LB	1.5 LB	2 LB
<b>egg(s) room temperature plus enough water 80° F/ 27° C to equal</b>	1 ¾ cup + 2 TBL	1 1 cup + 3 TBL	1 1-½ cups
<b>oil</b>	2 TBL	3 TBL	¼ cup
<b>honey</b>	2 TBL	3 TBL	¼ cup
<b>salt</b>	1 tsp	1-½ tsp	2 tsp
<b>dry milk</b>	1 TBL	2 TBL	2-½ TBL
<b>bread flour</b>	2 cups	3 cups	4 cups
<b>corn meal</b>	¼ cup	⅓ cup	½ cup
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp

## Dill Bread

Select White cycle

	1 LB	1.5 LB	2 LB
<b>egg(s) room temperature plus enough water 80° F/ 27° C to equal</b>	1 ¾ cup + 1 TBL	1 1 cup + 1 TBL	1 1 cup + 6 TBL
<b>oil</b>	1 TBL	2 TBL	3 TBL
<b>sugar</b>	4 tsp	2 TBL	3 TBL
<b>salt</b>	1 tsp	1-½ tsp	2-¼ tsp
<b>bread flour</b>	2 cups	3 cups	4 cups
<b>dried dill weed</b>	1-½ tsp	1 TBL	1-½ TBL
<b>dehydrated onion</b>	2 tsp	1 TBL	1-½ TBL
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp

## Fat Free White Bread

Select White cycle.

	1 LB	1.5 LB	2 LB
<b>water 80° F/27° C</b>	¾ cup + 1 TBL	1 cup	1-½ cups
<b>applesauce*</b>	1 TBL	2 TBL	3 TBL
<b>sugar</b>	1-½ TBL	3 TBL	¼ cup
<b>salt</b>	1 tsp	1-¼ tsp	2 tsp
<b>dry milk</b>	1 TBL	1-½ TBL	2 TBL
<b>bread flour</b>	2-¼ cups	3 cups	4 cups
<b>active dry yeast</b>	1-¼ tsp	2 tsp	2-¼ tsp

## Egg Bread

Select White cycle

	1 LB	1.5 LB	2 LB
<b>egg(s) room temperature plus enough water 80° F/ 27° C to equal</b>	1 ¾ cup + 1 TBL	2 1 cup + 1 TBL	2 1-½ cups
<b>oil</b>	1 TBL	1-½ TBL	2 TBL
<b>sugar</b>	4 tsp	2 TBL	2-½ TBL
<b>salt</b>	1 tsp	1-½ tsp	2 tsp
<b>dry milk</b>	2 TBL	3 TBL	¼ cup
<b>bread flour</b>	2 cups + 2 TBL	3 cups	4 cups
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp

## Buttermilk Bread

Select White cycle.

	1 LB	1.5 LB	2 LB
<b>cultured buttermilk 80° F/27° C</b>	¾ cup + 2 TBL	1 cup + 2 TBL	1-½ cups + 2 TBL
<b>oil</b>	2 TBL	3 TBL	¼ cup
<b>sugar</b>	2 TBL	3 TBL	¼ cup
<b>salt</b>	1 tsp	1-½ tsp	2 tsp
<b>baking soda</b>	¼ tsp	½ tsp	¾ tsp
<b>bread flour</b>	2 cups	3 cups	4 cups
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp

## Honey Granola Bread

Select White cycle.

	1 LB	1.5 LB	2 LB
<b>water 80° F/27° C</b>	¾ cup + 3 TBL	1 cup + 3 TBL	1-½ cups
<b>oil</b>	2 TBL	3 TBL	¼ cup
<b>honey</b>	2 TBL	3 TBL	¼ cup
<b>salt</b>	1 tsp	1-½ tsp	2 tsp
<b>dry milk</b>	2 TBL	2-½ TBL	3 TBL
<b>bread flour</b>	2 cups	3 cups	4 cups
<b>granola cereal</b>	2/3 cup	¾ cup	1 cup
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp

## Maple Bread

Select White cycle.

	1 LB	1.5 LB	2 LB
<b>water 80° F/27° C</b>	¾ cup + 2 TBL	1 cup	1-1/3 cups
<b>oil</b>	2 TBL	¼ cup	6 TBL
<b>maple syrup</b>	2 TBL	¼ cup	6 TBL
<b>maple extract</b>	¼ tsp	½ tsp	¾ tsp
<b>salt</b>	1 tsp	1-½ tsp	2 tsp
<b>bread flour</b>	2 cups	3 cups	4 cups
<b>dry oatmeal, quick or regular</b>	¾ cups	1 cup	1-½ cups
<b>walnuts, chopped</b>	½ cup	¾ cup	1 cup
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp

## Peach Bread

Select White cycle.

	1 LB	1.5 LB	2 LB
<b>apricot nectar</b> 80° F/27° C	5 TBL	¾ cup	1 cup
<b>peach yogurt</b> 80° F/27° C	3 TBL	¼ cup	⅓ cup
<b>carrots, uncooked- grated</b>	5 TBL	½ cup	¾ cup
<b>oil</b>	1 TBL	2 TBL	3 TBL
<b>honey</b>	1 TBL	2 TBL	3 TBL
<b>salt</b>	1 tsp	1-½ tsp	2 tsp
<b>bread flour</b>	2 cups	3 cups	4 cups
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp

## Potato Bread

Select White cycle.

	1 LB	1.5 LB	2 LB
<b>egg(s) room temperature plus enough water 80° F/27° C to equal</b>	1 ¾ cup + 2 TBL	2 1-¼ cups	2 1-½ cups
<b>oil</b>	1 TBL	2 TBL	3 TBL
<b>sugar</b>	4 tsp	2 TBL	3 TBL
<b>salt</b>	1 tsp	1-½ tsp	2 tsp
<b>dry milk</b>	2 TBL	3 TBL	¼ cup
<b>white pepper</b>	1/8 tsp	¼ tsp	¼ tsp
<b>instant potato buds</b>	¼ cup	⅓ cup	½ cup
<b>green onion tops, chopped</b>	1 TBL	1-½ TBL	2 TBL
<b>bread flour</b>	2 cups	3 cups	4 cups
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp

## Milk Bread

Select White cycle.

	1 LB	1.5 LB	2 LB
<b>milk 80° F/27° C</b>	¾ cup	1 cup	1-½ cups
<b>oil</b>	2 TBL	2 TBL	3 TBL
<b>sugar</b>	1 tsp	1-½ tsp	2 tsp
<b>salt</b>	½ tsp	1-½ tsp	2 tsp
<b>bread flour</b>	2 cups	3 cups	4 cups
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp

## Whole Grain Bread

Select White cycle.

	1 LB	1.5 LB	2 LB
water 80° F/27° C	¼ cup	⅓ cup	½ cup
cultured buttermilk 80° F/27° C	2/3 cup	1 cup	1-⅓ cups
oil	2 tsp	1 TBL	1 TBL + 1 tsp
molasses	3 TBL	¼ cup	⅓ cup
salt	1-½ tsp	2 tsp	1 TBL
baking soda	¾ tsp	1 tsp	1-½ tsp
oat bran cereal, uncooked	3 TBL	¼ cup	⅓ cup
corn meal	3 TBL	¼ cup	⅓ cup
rye flour	3 TBL	¼ cup	⅓ cup
buckwheat flour	3 TBL	¼ cup	⅓ cup
whole wheat flour	⅓ cup	½ cup	2/3 cup
bread flour	1-⅓ cups	2 cups	3 cups
active dry yeast	1-½ tsp	2-¼ tsp	1 TBL

## Bloody Mary Bread

Select White cycle.

	1 LB	1.5 LB	2 LB
<b>water 80° F/27° C</b>	¼ cup	¼ cup	¼ cup
<b>bloody mary mix 80° F/27° C</b>	½ cup	¾ cup	1 cup
<b>green onion tops, chopped</b>	1 TBL	2 TBL	3 TBL
<b>oil</b>	1 TBL	2 TBL	3 TBL
<b>sugar</b>	1 TBL	¾ tsp	3 TBL
<b>salt</b>	½ tsp	2 TBL	1 tsp
<b>bread flour</b>	2 cups	3 cups	4 cups
<b>dried parsley</b>	1 TBL	2 TBL	3 TBL
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp

## Banana Granola Bread

Select White cycle.

Press EXTRAS before START

	1 LB	1.5 LB	2 LB
<b>water 80° F/27° C</b>	¾ cup	1 cup + 2 TBL	1-½ cups + 2 TBL
<b>oil</b>	2 TBL	2-½ TBL	3 TBL
<b>honey</b>	2 TBL	2-½ TBL	3 TBL
<b>banana extract</b>	½ tsp	¾ tsp	1 tsp
<b>salt</b>	½ tsp	1 tsp	1-½ tsp
<b>dry milk</b>	2 TBL	2-½ TBL	3 TBL
<b>bread flour</b>	2 cups	3 cups	4 cups
<b>granola cereal</b>	2/3 cup	¾ cup	1 cup
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp
<b>Add to Dispenser:</b>			
<b>banana chips, crushed</b>	⅓ cup	½ cup	2/3 cup



## Sunflower and Sesame Seed Bread

Select Whole Wheat cycle.

	1.5 LB	2 LB
<b>egg room temperature plus enough water 80° F/ 27° C to equal</b>	1 1 cup + 2 TBL	1 1-¼ cups
<b>oil</b>	2 TBL	3 TBL
<b>molasses</b>	1 TBL	2 TBL
<b>sugar</b>	1 TBL	2 TBL
<b>salt</b>	1-½ tsp	2 tsp
<b>bread flour</b>	2-½ cups	3 cups
<b>whole wheat flour</b>	½ cup	1 cup
<b>sesame seeds</b>	2 TBL	2-½ TBL
<b>cumin seeds</b>	¼ tsp	¼ tsp
<b>sunflower seeds (kernels)</b>	2 TBL	2-¼ TBL
<b>active dry yeast</b>	2 tsp	2-¼ tsp

## Whole Wheat Bread

Select Whole Wheat cycle.

	1 LB	1.5 LB	2 LB
<b>egg whites plus-enough cultured buttermilk 80° F/ 27° C to equal</b>	1 1 cup	1 1 cup + 3 TBL	1 1-½ cups
<b>oil</b>	2 TBL	3 TBL	¼ cup
<b>molasses</b>	2 TBL	3 TBL	¼ cup
<b>salt</b>	1 tsp	1-½ tsp	2 tsp
<b>baking soda</b>	¼ tsp	½ tsp	¾ tsp
<b>whole wheat flour</b>	2 cups	3 cups	4 cups
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp

## Whole Wheat with Gluten Bread

Select Whole Wheat cycle.

	1 LB	1.5 LB	2 LB
<b>water 80° F/27° C</b>	1 cup	1-¼ cups	1-½ cups
<b>oil</b>	1-½ TBL	2-½ TBL	3 TBL
<b>molasses</b>	2 TBL	2-½ TBL	3 TBL
<b>salt</b>	1 tsp	1-½ tsp	2 tsp
<b>dry milk</b>	1-½ TBL	2 TBL	3 TBL
<b>whole wheat flour</b>	2-½ cups	3-¾ cups	4 cups
<b>gluten</b>	1-½ TBL	2-½ TBL	3 TBL
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp

## Whole Wheat Cinnamon Raisin Walnut Bread

Select Whole Wheat cycle.

Press EXTRAS before START

	1 LB	1.5 LB	2 LB
<b>egg white(s) room temperature plus enough water 80° F/ 27° C to equal</b>	1 ¾ cup	2 1 cup + 2 TBL	3 1-½ cups
<b>oil</b>	2 TBL	3 TBL	¼ cup
<b>honey</b>	2 TBL	3 TBL	¼ cup
<b>salt</b>	½ tsp	1-½ tsp	2 tsp
<b>cinnamon</b>	¾ tsp	1 tsp	1-¼ tsp
<b>whole wheat flour</b>	2 cups	3 cups	4 cups
<b>walnuts, chopped</b>	⅓ cup	½ cup	2/3 cup
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp
<b>Add to Dispenser:</b>			
<b>raisins</b>	⅓ cup	½ cup	2/3 cup

## Southern Barley Bread

Select Whole Wheat cycle.

	1 LB	1.5 LB	2 LB
<b>egg room temperature plusenough water 80° F/27° C to equal</b>	1 ¾ cup + 2 TBL	1 1 cup	1 1-¼ cups
<b>oil</b>	1 TBL	1-½ TBL	2 TBL
<b>honey</b>	1 TBL	2 TBL	3 TBL
<b>salt</b>	1 tsp	1-½ tsp	2 tsp
<b>dry milk</b>	2 TBL	3 TBL	¼ cup
<b>barley, cooked</b>	3 TBL	¼ cup	5 TBL
<b>grits, uncooked</b>	2 tsp	1 TBL	1-½ TBL
<b>oat bran cereal, uncooked</b>	¼ cup	⅓ cup	½ cup
<b>whole wheat flour</b>	½ cup	1 cup	1-½ cups
<b>bread flour</b>	1-½ cups	2 cups	2-½ cups
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp

## Caraway Rye Bread

Select Whole Wheat cycle.

	1 LB	1.5 LB	2 LB
<b>egg(s) room temperature plusenough water 80° F/27° C to equal</b>	1 ¾ cup	1 1 cup + 1 TBL	2 1-⅓ cups
<b>oil</b>	2 TBL	3 TBL	¼ cup
<b>honey</b>	2 TBL	3 TBL	¼ cup
<b>dry milk</b>	1 TBL	2 TBL	3 TBL
<b>salt</b>	1 tsp	1-½ tsp	2 tsp
<b>bread flour</b>	1 cup	1-½ cups	2 cups
<b>whole wheat flour</b>	½ cup	¾ cup	1 cup
<b>rye flour</b>	½ cup	2/3 cup	1 cup
<b>caraway seeds</b>	1 TBL	2 TBL	3 TBL
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp

## Onion Rye Bread

Select Whole Wheat cycle.

	1 LB	1.5 LB	2 LB
<b>egg(s) room temperature plus enough water 80° F/27° C to equal</b>	1 ¾ cup + 2 TBL	1 1 cup + 3 TBL	2 1-1/3 cups + 2 TBL
<b>oil</b>	2 TBL	3 TBL	¼ cup
<b>honey</b>	2 TBL	3 TBL	¼ cup
<b>dry milk</b>	1 TBL	2 TBL	3 TBL
<b>salt</b>	1 tsp	1-½ tsp	2 tsp
<b>bread flour</b>	1 cup	1-½ cups	2 cups
<b>whole wheat flour</b>	½ cup	¾ cup	1 cup
<b>rye flour</b>	½ cup	2/3 cup	1 cup
<b>caraway seeds</b>	1 TBL	2 TBL	3 TBL
<b>dehydrated onion</b>	2 TBL	3 TBL	¼ cup
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp

## Anadama Oatmeal Bread

### Method

1. Add oatmeal and cornmeal to a heat-proof bowl. Pour in boiling water, stirring to prevent lumps.
2. Let the mixture cool for 20 minutes (to 80° F/27° C). Stir, pour it into the bread pan, and add the rest of the ingredients in the order given.
3. Select Whole Wheat cycle.

	1.5 LB	2.0 LB
<b>boiling water</b>	1 cup + 2 TBL	1-½ cups
<b>oatmeal</b>	¼ cup	1/3 cup
<b>cornmeal</b>	1/8 cup	3 TBL
<b>oil</b>	2 TBL	3 TBL
<b>molasses</b>	2 TBL	3 TBL
<b>dry milk</b>	¼ cup	1/3 cup
<b>salt</b>	1-½ tsp	2 tsp
<b>whole wheat flour</b>	1 cup	2 cups
<b>bread flour</b>	2 cups	2 cups
<b>gluten</b>	2 TBL	3 TBL
<b>active dry yeast</b>	1-½ tsp	2 tsp

## Honey Banana Whole Wheat Bread

Select Whole Wheat cycle.

	1 LB	1.5 LB	2 LB
<b>egg room temperature plus enough water 80° F/27° C to equal</b>	1 ¾ cup	1 1 cup	1 1-¼ cups
<b>oil</b>	1 TBL	1-½ TBL	2 TBL
<b>honey</b>	3 TBL	¼ cup	5 TBL
<b>vanilla</b>	¼ tsp	½ tsp	¾ tsp
<b>salt</b>	1-½ tsp	2 tsp	2-½ tsp
<b>banana, mashed</b>	¾ cup	1 cup	1-¼ cups
<b>whole wheat flour</b>	1 cup	1-½ cups	2 cups
<b>bread flour</b>	1-¼ cups	1-½ cups	2 cups
<b>poppy seeds</b>	1-½ tsp	2 tsp	2-½ tsp
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp

## Seven Grain Bread

Select Whole Wheat cycle.

	1.5 LB	2.0 LB
<b>egg room temperature plus enough water 80° F/ 27° C to equal</b>	1 1 cup + 2 TBL	1 1-½ cups
<b>oil</b>	2 TBL	3 TBL
<b>honey</b>	2 tsp	1 TBL
<b>salt</b>	1-½ tsp	1 tsp
<b>whole wheat flour</b>	1-½ cups	2 cups
<b>bread flour</b>	½ cup	1 cup
<b>brown rice flour</b>	¼ cup	⅓ cup
<b>spelt flour</b>	¼ cup	⅓ cup
<b>buckwheat flour</b>	¼ cup	⅓ cup
<b>rye flour</b>	¼ cup	⅓ cup
<b>oatmeal</b>	¼ cup	⅓ cup
<b>cornmeal</b>	2 TBL	¼ cup
<b>gluten</b>	3 TBL	¼ cup
<b>active dry yeast</b>	1-½ tsp	2-¼ tsp

## Two Cheese Bread

Select Whole Wheat cycle.

	1 LB	1.5 LB	2 LB
<b>egg room temperature plus enough water 80° F/ 27° C to equal</b>	1 ¾ cup	1 1 cup	1 1-¼ cups
<b>oil</b>	2 tsp	1 TBL	1-½ TBL
<b>honey</b>	1 tsp	2 tsp	1 TBL
<b>salt</b>	1 tsp	1-½ tsp	2 tsp
<b>dry milk</b>	2 TBL	¼ cup	⅓ cup
<b>whole wheat flour</b>	¼ cup	½ cup	¾ cup
<b>bread flour</b>	1-¾ cup	2-½ cups	3-¼ cups
<b>grated cheddar cheese</b>	2/3 cup	1 cup	1-1/3 cups
<b>grated Parmesan cheese</b>	2 TBL	3 TBL	¼ cup
<b>sesame seeds</b>	1 tsp	2 tsp	1 TBL
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp

## Whole Wheat Zucchini Herb Bread

Select Whole Wheat cycle.

	1.5 LB	2 LB
<b>water 80° F/27° C</b>	½ cup	¾ cup
<b>honey</b>	2 tsp	1 TBL
<b>oil</b>	1 TBL	1-½ TBL
<b>salt</b>	1 tsp	1 tsp
<b>zucchini, shredded</b>	1 cup	1-½ cups
<b>whole wheat flour</b>	¾ cup	1 cup
<b>bread flour</b>	2 cups	2-½ cups
<b>basil (dried)</b>	½ tsp	½ tsp
<b>or basil (fresh)</b>	1 tsp	1 tsp
<b>sesame seeds</b>	2 tsp	1 TBL
<b>active dry yeast</b>	2 tsp	2-¼ tsp

## Yogurt Whole Wheat Bread

Select Whole Wheat cycle.

	1.5 LB	2 LB
<b>plain nonfat yogurt 80° F/27° C</b>	¾ cup	1 cup
<b>water 80° F/27° C</b>	¼ cup	½ cup
<b>oil</b>	1 TBL	1-½ TBL
<b>maple syrup</b>	1-½ TBL	2 TBL
<b>salt</b>	1 tsp	2 tsp
<b>whole wheat flour</b>	1-⅓ cups	1-½ cups
<b>bread flour</b>	1-2/3 cups	2-½ cups
<b>wheat germ</b>	1-½ TBL	2 TBL
<b>active dry yeast</b>	2 tsp	2-¼ tsp

## Pumpernickel Bread

Select Whole Wheat cycle.

	1 LB	1.5 LB	2 LB
<b>egg(s) room temperature plus enough water 80° F/ 27° C to equal</b>	1 ¾ cup + 1 TBL	1 1 cup + 2 TBL	2 1 cup + 6 TBL
<b>oil</b>	2 TBL	3 TBL	¼ cup
<b>honey</b>	2 TBL	3 TBL	¼ cup
<b>dry milk</b>	1 TBL	2 TBL	3 TBL
<b>salt</b>	1 tsp	1-½ tsp	2 tsp
<b>bread flour</b>	1 cup	1-½ cups	2 cups
<b>whole wheat flour</b>	½ cup	¾ cup	1 cup
<b>rye flour</b>	½ cup	2/3 cup	1 cup
<b>caraway seeds</b>	1 TBL	2 TBL	3 TBL
<b>instant coffee granules</b>	1 tsp	2 tsp	1 TBL
<b>cocoa powder</b>	2 TBL	3 TBL	¼ cup
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp

## Dairy Whole Wheat Bread

Select Whole Wheat cycle.

	1 LB	1.5 LB	2 LB
<b>water 80° F/27° C</b>	¼ cup	¼ cup	¼ cup
<b>milk 80° F/27° C</b>	⅓ cup	½ cup	¾ cup
<b>cottage cheese 80° F/27° C</b>	3 TBL	¼ cup	⅓ cup
<b>oil</b>	1-½ TBL	2-½ TBL	¼ cup
<b>honey</b>	4 tsp	2 TBL	¼ cup
<b>salt</b>	1-½ tsp	2 tsp	2-½ tsp
<b>whole wheat flour</b>	2/3 cup	1 cup	1-¼ cups
<b>bread flour</b>	1-⅓ cups	2 cups	2-¾ cups
<b>active dry yeast</b>	1-½ tsp	2-¼ tsp	2-¾ tsp

## Hearty Nut Bread

Select Whole Wheat cycle.

	1 LB	1.5 LB	2 LB
<b>water 80° F/27° C</b>	1 cup	1-¼ cups	1 cup + 7 TBL
<b>oil</b>	2 tsp	1 TBL	1-½ TBL
<b>molasses</b>	3 TBL	¼ cup	⅓ cup
<b>salt</b>	1 tsp	1-½ tsp	2 tsp
<b>dry oatmeal, quick or regular</b>	⅓ cup	½ cup	2/3 cup
<b>whole wheat flour</b>	2/3 cup	1 cup	1-⅓ cups
<b>bread flour</b>	1-⅓ cups	2 cups	2-2/3 cups
<b>walnuts, chopped</b>	2/3 cup	¾ cup	1 cup
<b>active dry yeast</b>	1-¾ tsp	2-¼ tsp	2-½ tsp



## French Bread

Select French cycle.

	1 LB	1.5 LB	2 LB
<b>water 80° F/27° C</b>	¾ cup + 2 TBL	1 cup + 2 TBL	1-½ cups
<b>oil (optional)</b>	1 TBL	1-½ TBL	2 TBL
<b>sugar</b>	1 TBL	1-½ TBL	2 TBL
<b>salt</b>	1 tsp	1-½ tsp	2 tsp
<b>bread flour</b>	2-¼ cups	3-½ cups	4 cups
<b>active dry yeast</b>	1-¼ tsp	2 tsp	2-¼ tsp

## Italian herb Bread

Select French cycle.

	1 LB	1.5 LB	2 LB
<b>water 80° F/27° C</b>	¾ cup + 2 TBL	1 cup + 1 TBL	1-¼ cups + 2 TBL
<b>oil</b>	1-½ TBL	2 TBL	3 TBL
<b>sugar</b>	1 TBL	3 TBL	3 TBL
<b>salt</b>	1 tsp	1-½ tsp	2 tsp
<b>dry milk</b>	1 TBL	2 TBL	2 TBL
<b>bread flour</b>	2-¼ cups	3 cups	4 cups
<b>dried Italian seasoning</b>	1 tsp	2 tsp	1 TBL
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp

## Spiced Pumpkin Bread

Select Fruit & Nut cycle.

	1 LB	1.5 LB	2 LB
<b>egg(s) room temperature plus enough water 80° F / 27° C to equal</b>	1 ¼ cup	2 ½ cup	2 ¾ cup
<b>oil</b>	2 TBL	3 TBL	¼ cup
<b>canned pumpkin</b>	2/3 cup	1 cup	1-¼ cup
<b>brown sugar</b>	2 TBL	3 TBL	¼ cup
<b>salt</b>	1 tsp	1-½ tsp	2 tsp
<b>cloves, ground</b>	¼ tsp	¼ tsp	¼ tsp
<b>nutmeg</b>	½ tsp	¾ tsp	1 tsp
<b>cinnamon</b>	1-½ tsp	2-¼ tsp	2-¾ tsp
<b>bread flour</b>	2 cups	3 cups	4 cups
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp

## Cinnamon Raisin Bread

Select Fruit & Nut cycle.

Press EXTRAS before START.

	1 LB	1.5 LB	2 LB
<b>water 80° F/27° C</b>	¾ cup	1 cup	1-¼ cups + 2 TBL
<b>oil</b>	1 TBL	1-½ TBL	2 TBL
<b>brown sugar</b>	1-½ TBL	2-½ TBL	3 TBL
<b>salt</b>	1 tsp	1-½ tsp	2 tsp
<b>dry milk</b>	1 TBL	1-½ TBL	2 TBL
<b>cinnamon</b>	1 tsp	2 tsp	1 TBL
<b>bread flour</b>	2-¼ cups	3 cups	4 cups
<b>walnuts, chopped</b>	⅓ cup	½ cup	2/3 cup
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp
<b>Add to Dispenser:</b>			
<b>raisins</b>	⅓ cup	½ cup	2/3 cup

## Crunchy Cracked Wheat Bread

### Method

1. Add cracked wheat to heat-proof bowl. Pour in boiling water, stirring to prevent lumps.
2. Let the mixture stand for 20 minutes (to 80° F/27° C). Stir, pour it into the bread pan, and add the rest of the ingredients in order given.
3. Select Fruit & Nut cycle.

	1 LB	1.5 LB	2 LB
<b>water, boiling</b>	1 cup	1-½ cups	1-¾ cups
<b>cracked wheat</b>	½ cup	¾ cup	1 cup
<b>oil</b>	1-½ TBL	2 TBL	3 TBL
<b>sugar</b>	4 tsp	2 TBL	3 TBL
<b>salt</b>	1 tsp	1-½ tsp	2-½ tsp
<b>bread flour</b>	2 cups	3 cups	4 cups
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp

## Soy Herb Bread

For best results select LIGHT crust control.

Select Fruit & Nut cycle.

	1.5 LB
<b>water 80° F/27° C</b>	1-¼ cups
<b>oil</b>	2 TBL
<b>sugar</b>	3 TBL
<b>salt</b>	1-½ tsp
<b>dry milk</b>	1 TBL
<b>dried dill weed</b>	1 tsp
<b>garlic salt</b>	½ tsp
<b>dry mustard</b>	½ tsp
<b>dried basil</b>	¼ tsp
<b>dried oregano</b>	¼ tsp
<b>bread flour</b>	2-¾ cups
<b>soy flour</b>	½ cup
<b>active dry yeast</b>	1-½ tsp

## Sweet Walnut Bread

Select Fruit & Nut cycle.

Select EXTRAS before START

	1 LB	1.5 LB	2 LB
<b>water 80° F/27° C</b>	¾ cup	1 cup	1-½ cups
<b>oil</b>	1 TBL	1-½ TBL	2 TBL
<b>sugar</b>	1-½ TBL	2 TBL + 1 tsp	3 TBL
<b>salt</b>	1 tsp	1-½ tsp	2 tsp
<b>dry milk</b>	1 TBL	1-½ TBL	2 TBL
<b>bread flour</b>	2 cups	3 cups	4 cups
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp
<b>Add to Dispenser:</b>			
<b>walnuts, chopped</b>	⅓ cup	½ cup	2/3 cup

## White Wheat Bread

Select Fruit & Nut cycle.

Select EXTRAS before START

	1 LB	1.5 LB	2 LB
<b>water 80° F/27° C</b>	¾ cup	1 cup + 2 TBL	1-¼ cups + 2 TBL
<b>oil</b>	1 TBL	1-½ TBL	2 TBL
<b>sugar</b>	2 TBL	3 TBL	¼ cup
<b>salt</b>	1 tsp	1-½ tsp	2 tsp
<b>dry milk</b>	1 TBL	1-½ TBL	2 TBL
<b>bread flour</b>	1-¾ cups	2-2/3 cups	3-½ cups
<b>whole wheat flour</b>	¼ cup	⅓ cup	½ cup
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp
<b>Add to Dispenser:</b>			
<b>sunflower seeds (kernels)</b>	2 TBL	3 TBL	¼ cup

## Dried Fruit Bread

Select Fruit & Nut cycle.

Select EXTRAS before START

	1 LB	1.5 LB	2 LB
<b>water 80° F/27° C</b>	¾ cup	1 cup + 1 TBL	1-¼ cups
<b>oil</b>	2-½ TBL	3 TBL	¼ cup
<b>brown sugar</b>	1-½ TBL	2-½ TBL	¼ cup
<b>salt</b>	1 tsp	1-½ tsp	2 tsp
<b>dry milk</b>	1 TBL	1-½ TBL	2-½ TBL
<b>bread flour</b>	2-¼ cups	3 cups	4 cups
<b>nutmeg</b>	½ tsp	1 tsp	1-½ tsp
<b>active dry yeast</b>	1-¼ tsp	2 tsp	2-¼ tsp
<b>Add to Dispenser:</b>			
<b>dried fruit</b>	⅓ cup	½ cup	⅔ cup

## Trail Mix Bread

Select Fruit & Nut cycle.

Select EXTRAS before START

	1 LB	1.5 LB	2 LB
<b>water 80° F/27° C</b>	¾ cup	1-¼ cups	1-½ cups
<b>oil</b>	2 TBL	3 TBL	¼ cup
<b>honey</b>	2 TBL	3 TBL	¼ cup
<b>salt</b>	1 tsp	1-½ tsp	2 tsp
<b>bread flour</b>	2 cups	3 cups	4 cups
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp
<b>Add to Dispenser:</b>			
<b>fruit and nut trail mix</b>	⅓ cup	½ cup	⅔ cup

## Cheese Onion Bread

Select Fruit and Nut cycle.

	1 LB	1.5 LB	2 LB
<b>water 80° F/27° C</b>	¾ cup	¾ cup + 3 TBL	1-½ cups
<b>sugar</b>	2 TBL	3 TBL	¼ cup
<b>salt</b>	1 tsp	1-½ tsp	2 tsp
<b>bread flour</b>	2-¼ cups	3 cups	4-¼ cups
<b>Cheddar cheese, shredded</b>	½ cup	¾ cup	1 cup
<b>dehydrated onion</b>	1 TBL	1-½ TBL	2 TBL
<b>active dry yeast</b>	1-½ tsp	2 tsp	2-¼ tsp

## Soy Almond Fruit Bread

For best results select LIGHT crust control.

Select Fruit & Nut cycle.

Press EXTRAS before START.

	1.5 LB
<b>water 80° F/27° C</b>	1 cup
<b>oil</b>	3 TBL
<b>almond extract</b>	½ tsp
<b>sugar</b>	1-½ tsp
<b>salt</b>	1-½ TSP
<b>dry milk</b>	1-½ TBL
<b>bread flour</b>	2-½ cups
<b>soy flour</b>	½ cup
<b>almonds, slivered</b>	2 TBL
<b>active dry yeast</b>	2 tsp
<b>Add to dispenser:</b>	
<b>dried mixed fruit, diced</b>	½ cup

## Soy Cinnamon Raisin Bread

1.5 LB	
water 80° F/27° C	1 cup
oil	3 TBL
sugar	2 TBL
salt	1-½ tsp
dry milk	¼ cup
bread flour	2-½ cups
cinnamon	1 tsp
soy flour	½ cup
active dry yeast	2 tsp
<b>Add to Dispenser:</b>	
raisins	½ cup

## Carrot Raisin Bread

Select Fruit & Nut cycle.

Press Extras before START.

	1 LB	1.5 LB	2 LB
egg room temperature plus enough water 80° F/ 27° C to equal	1 ¾ cup	1 1 cup	1 1-¼ cups
oil	1 TBL	2 TBL	3 TBL
sugar	2 TBL	3 TBL	¼ cup
salt	1-½ tsp	2 tsp	2-½ tsp
carrots, uncooked-grated	½ cup	¾ cup	1 cup
bread flour	2-¼ cups	3-¼ cups	4 cups
apple pie spice	¾ tsp	1 tsp	1-½ tsp
active dry yeast	1-¼ tsp	2 tsp	2-¼ tsp
<b>Add to Dispenser:</b>			
raisins	⅓ cup	½ cup	2/3 cup

## DAY OLD BREAD RECIPES

### Breaded Pineapple

<b>chunked pineapple</b>	1 15-oz can
<b>cornstarch</b>	2 TBL
<b>sugar</b>	½ cup
<b>butter</b>	¼ cup
<b>white bread, 1-inch cubes</b>	2 cups

1. Drain pineapple, reserve juice.
2. Add enough water to juice to equal 1 cup.
3. Mix cornstarch and sugar, add juice and margarine and heat until thick. Pour over pineapple and bread, toss lightly to mix. Bake in a conventional oven at 350° F/ 177° C for 35 minutes.

### Bread Pudding

<b>bread, 1-inch cubes</b>	1-½ cups
<b>vanilla cook &amp; serve</b>	
<b>pudding &amp; pie filling</b>	1 3-oz box
<b>cinnamon</b>	1 tsp
<b>milk, liquid</b>	2 cups

1. Mix all ingredients in a microwave-safe one quart casserole.
2. Cook uncovered in microwave on high for 7 minutes or until boiling. Stir occasionally during the last half of cooking.
3. Or, bake in the Breadmaker at 350° F for 30 minutes. Stir halfway through cooking time. Serve warm or cold.

### Crunchy Bread Snacks

<b>bread, sliced ½-inch thick</b>	8 slices
<b>butter, melted</b>	¼ cup
<b>dry seasoning mix*</b>	4 tsp

\*use any one of the following: dried spaghetti sauce seasoning, dry 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 sheet and lightly brush with butter mixture. Bake in a conventional oven at 350° F/177° C 10 to 15 minutes or until brown. Allow to cool breaking into bit size pieces.



## BATTER BREAD RECIPES

The Batter Breads cycle will mix and bake:

- A pre-packaged cake mix, quick bread, muffin mix, or most scratch recipes.
- A full size cake mix, 16 oz., 18 oz., 13 oz.
- Quick bread, or muffin mix, 9 oz. or larger
- One step angel food cake mixes may also be used.
- Neither a two step or swirl mix will work using this program.
- Liquids should be 80° F/27° C, eggs room temperature. Otherwise, add ingredients as listed on the package instructions.

**Note:** Remove the kneading paddle from pan after knead 3. This will help to prevent the bottom of the batter bread from tearing as it is removed from the pan at the end of baking.

- You will need to scrape the sides and corners of the pan during rise (approximately 7 minutes into the cycle). Use a rubber spatula to gently scrape the ingredients from the sides and corners of the pan and fold into the wet mixture.
- Remove the bread pan from the Breadmaker as soon as the cycle is complete and allow the cake or quick bread 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.
- Generally speaking, batter breads do not work well when baking is delayed. For best results, do not use the Delay Bake Timer.

## Sweet Corn Bread

Select Batter Breads cycle.

1 LOAF	
<b>eggs, room temperature</b>	2 large
<b>milk 80° F/27° C</b>	1 cup
<b>butter, melted</b>	¼ cup
<b>sugar</b>	¼ cup
<b>salt</b>	1 tsp
<b>all-purpose flour</b>	1 cup
<b>corn meal</b>	1 cup
<b>double acting baking powder</b>	1 TBL

1. Remove the bread pan from the Breadmaker. Attach the kneading paddle onto the drive shaft. Make sure all ingredients, except water, are at room temperature.
2. Place the whole eggs in-shell in a bowl of warm water for 15 minutes to bring to room temperature before adding to bread 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. 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.
7. Smooth into all corners. Lightly tap pan on counter 3 times to settle all ingredients.
8. Carefully measure baking powder with a measuring spoon; level off with the straight edge of a knife and add to the bread pan.
9. Place the bread pan into the Breadmaker. Push down on the rim until it snaps into place. Close the lid.
10. Select the Batter Breads cycle, Crust Color and set Delay Bake Timer then START.
11. Stir during the Rest time. Use a spatula to fold in any flour from around the sides of the pan.
12. When the baking is finished, press STOP/Reset and use oven mitts to carefully remove bread pan.

**CAUTION: THE BAKING CHAMBER CAVITY, BREAD PAN, KNEADING PADDLE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.**

13. Turn bread pan upside down and shake several times to release the bread. Do not use metal utensils inside the bread pan or Breadmaker. Remove the kneading paddle and allow loaf to cool standing upright on wire rack approximately 15 to 30 minutes before slicing.
14. When the bread has completely cooled, approximately 1 hour, store in an air tight container.

## Pineapple Coconut Pound Cake

Select Batter Breads cycle.

Stir, use a spatula to fold in any flour around the sides of the pan.

1 CAKE	
<b>eggs, room temperature</b>	2 large
<b>crushed pineapple, undrained</b>	1 cup
<b>butter, softened</b>	¼ cup
<b>sugar</b>	¾ cup
<b>salt</b>	½ tsp
<b>coconut, grated</b>	½ cup
<b>all-purpose flour</b>	2 cups
<b>baking powder</b>	1 TBL

## Spiced Zucchini Bread

Select Batter Breads cycle.

Use a spatula to fold in any flour around the sides of the pan.

1 LOAF	
<b>eggs, room temperature</b>	3 large
<b>butter, softened</b>	¾ cup
<b>vanilla extract</b>	1-½ tsp
<b>zucchini, finely grated - unpeeled</b>	1-½ cups
<b>sugar</b>	1-½ cups
<b>salt</b>	¾ tsp
<b>cinnamon</b>	¾ tsp
<b>all-purpose flour</b>	2-2/3 cups
<b>pecans, chopped</b>	¾ cup
<b>baking soda</b>	1 tsp

## Cheddar Loaf Bread

Select Batter Breads cycle.

Use a spatula to fold in any flour around the sides of the pan.

1 LOAF	
<b>eggs, room temperature</b>	3 large
<b>milk 80° F/27° C</b>	1 cup
<b>shortening, room temp.</b>	½ cup
<b>cheddar cheese, shredded</b>	1 cup
<b>sugar</b>	½ cup
<b>salt</b>	¾ tsp
<b>all-purpose flour</b>	2 cups
<b>baking powder</b>	1 TBL
<b>pecans, chopped</b>	½ cup

## Carrot Pecan Bread

Select Batter Breads cycle.

Use a spatula to fold in any flour around the sides of the pan.

1 LOAF	
<b>eggs, room temperature</b>	2 large
<b>milk 80° F/27° C</b>	2/3 cup
<b>butter, softened</b>	¼ cup
<b>carrots, finely grated</b>	1-½ cups
<b>sugar</b>	⅓ cup
<b>dark brown sugar</b>	⅓ cup
<b>all-purpose flour</b>	2-¼ cups
<b>salt</b>	½ tsp
<b>cinnamon</b>	¾ tsp
<b>nutmeg</b>	¼ tsp
<b>pecans, chopped</b>	¾ cup
<b>baking powder</b>	2-½ tsp

## Banana Nut Cake

Select Batter Breads cycle.

Stir, use a spatula to fold in any flour around the sides of the pan.

1 CAKE	
<b>whole eggs, room temperature</b>	2 large
<b>egg whites, room temperature</b>	2
<b>sour milk</b>	1/3 cup
<b>banana, mashed</b>	1-1/2 cups
<b>oil</b>	6 TBL
<b>sugar</b>	1 cup
<b>salt</b>	3/4 tsp
<b>cream of tartar</b>	1-1/2 tsp
<b>all-purpose flour</b>	2 cups
<b>nuts, chopped</b>	3/4 cup
<b>baking soda</b>	3/4 tsp
<b>baking powder</b>	1 tsp

## Jam Cycle Instructions

### For Best Results

- Do not reduce sugar or use sugar substitutes. The exact amounts of sugar, fruit, and other ingredients are necessary for a good set.
- Use only ripe fruit (not overripe or underripe) for best flavor.
- Do not puree fruit. Crush with a potato masher or food processor. Jam should have bits of fruit in it. Remove stems, seeds, or pits from fruit before crushing.
- Recipes should not exceed 3-1/2 cups.
- Be sure to measure fruit after it has been crushed, not before.
- You may use strawberries, blackberries, raspberries or other thin skinned berries. Fruit such as peaches, pears and apricots may be used but should be peeled and pits 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 3-1/2 cups berry or fruit amount.
- Lemon juice adds necessary acid to the berries or fruit.
- You may decrease the amount of sugar, but it will produce a thinner result. More sugar will make it thicker. For best results, sugar substitutes are not recommended.
- Jam will keep for two weeks in the refrigerator or for up to several months in the freezer.

### Making Jam: Basic Procedure

1. With kneading paddle in position, add the crushed fruit to the baking pan.
2. Add the rest of the called-for ingredients.
3. Insert baking pan into the Breadmaker. Close lid.
4. Select Jam cycle.
5. Press START.

The Breadmaker will pre-heat for 15 minutes before any movement occurs in the pan. After pre-heating, the jam will be heated and mixed for approximately 60 minutes. The entire cycle takes 1 hour 5 minutes.

The Breadmaker will beep when the cycle is complete.

Press STOP/RESET and remove the pan, MAKING SURE TO USE OVEN MITTS.

Pour the hot jam into a refrigerator/freezer-safe container, leaving ½-inch of space at the top.

Cover tightly to store.

Jam will thicken upon cooling and storage.

## JAM RECIPES

### Strawberry, Blackberry, or Raspberry Jam

<b>fresh or frozen - thawed fruit</b>	3 cups
<b>sugar</b>	5 cups

Select Jam cycle.

### Blueberry, Apricot, Peach or Pear Jam

<b>fresh or frozen - thawed fruit</b>	3-½ cups - 2 LB frozen or 1-½ LB fresh
<b>sugar</b>	5 cups
<b>lemon juice</b>	3 TBL

CAUTION: DO NOT EXCEED THESE AMOUNTS

Select Jam cycle.

#### Method

1. Clean fresh berries or fruit and cut into ½-inch cubes. Put into bread pan, add sugar and lemon juice; shake to mix ingredients. Insert bread pan into Breadmaker and close lid.
2. Select Jam cycle, press START. There will be a 15 minute preheat. Do not open Breadmaker or touch Breadmaker during operation; it will be very hot. The Breadmaker 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 BAKING CHAMBER CAVITY, BREAD PAN, KNEADING PADDLE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.**

## DOUGH RECIPES

### Crust Treatments (use only with dough program)

- Always allow optimum rising of shaped dough.
- Use a pastry brush to apply glaze.
- Bake in a conventional oven according to recipe instructions.
- When working with dough, sprinkle enough all purpose flour on the work surface to prevent the dough from sticking. You may also need to flour your hands and utensils that come into contact with the dough.

### Optional Glazes

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

**Egg White Glaze:** For a shiny, chewy crust, mix 1 slightly beaten egg white with 1 TBL water.

### Shaping Rolls

**Cloverleaf Rolls:** Shape into ½-inch balls. Place 3 balls in each muffin tin and let rise until double in size.

**Crisscross Rolls:** Shape into balls setting two aside. Combine the balls and roll into a 1/8-inch thick square. Cut strips 1/8-inch wide and 2-inches long. 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

Select Dough cycle.

	12 rolls	18 rolls	24 rolls
<b>egg room temperature plus enough water 80° F/27° C to equal</b>	1 ¾ cup	1 ¾ cup + 1 TBL	1 1-1/3 cups
<b>oil</b>	2 TBL	3 TBL	¼ cup
<b>sugar</b>	2 TBL	3 TBL	¼ cup
<b>salt</b>	½ tsp	1 tsp	1-½ tsp
<b>bread flour</b>	2 cups	3-¾ cups	4 cups
<b>active dry yeast</b>	1 tsp	1-½ tsp	2 tsp

### Method

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Place on a greased baking sheet. Cover and let rise in a warm place for 30 minutes or until double in size.
3. Bake in a conventional oven 350° F/177° C for 15 to 25 minutes, or until done.

## Wheat Dinner Roll Dough

Select Dough cycle.

	12 rolls	18 rolls
<b>water 80° F/27° C</b>	¾ cup	1-½ cups
<b>oil</b>	1 TBL	2 TBL
<b>brown sugar</b>	2 TBL	¼ cup
<b>salt</b>	½ tsp	1 tsp
<b>dry milk</b>	1 TBL	2 TBL
<b>bread flour</b>	1-¼ cups	2-½ cups
<b>whole wheat flour</b>	1 cup	2 cups
<b>active dry yeast</b>	1-½ tsp	2 tsp

### Method

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

## BUTTERMILK ROLL DOUGH

Select Dough cycle.

Brush dough with 2 or 3 TBL of melted butter.

	12 rolls	18 rolls
<b>cultured buttermilk 80° F/27° C</b>	1 cup	1-½ cups
<b>oil</b>	3 TBL	¼ cup
<b>honey</b>	1-½ TBL	2 TBL
<b>salt</b>	1 tsp	1-½ tsp
<b>bread flour</b>	¾ cup	1-¼ cups
<b>whole wheat flour</b>	1-⅓ cups	2 cups
<b>wheat germ</b>	⅓ cup	½ cup
<b>baking soda</b>	¼ tsp	¼ tsp
<b>active dry yeast</b>	1-¾ tsp	2 tsp

### Method

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



# Cheezy Garlic Roll Dough

Select Dough cycle.

	18 rolls	24 rolls
<b>egg room temperature plus enough water 80° F/27° C to equal</b>	1 1 cup	1 1-1/3 cups
<b>oil</b>	2 TBL	3 TBL
<b>sugar</b>	1/3 cup	1/2 cup
<b>salt</b>	1 tsp	1-1/2 tsp
<b>bread flour</b>	3-1/2 cups	4-1/2 cups
<b>active dry yeast</b>	1-1/2 tsp	2 tsp
<b>Topping:</b>		
<b>Parmesan cheese, grated</b>	1/2 cup	2/3 cup
<b>garlic, finely minced</b>	1-1/2 TBL	2 TBL
<b>butter, melted</b>	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 greased 9-inch x 13-inch baking dish. Cover and let rise in a warm place for 45 minutes or until double in size.
3. Bake in a conventional oven at 325° F/163° C for 35 to 40 minutes, or until done.

## Refreshing Roll Dough

	12 rolls	18 rolls
<b>egg room temperature plus</b>	1	1
<b>enough water 80° F/27° C to equal</b>	1 cup	1-½ cups
<b>butter</b>	¼ cup	⅓ cup
<b>brown sugar</b>	⅓ cup	½ cup
<b>salt</b>	1 tsp	1-½ tsp
<b>bread flour</b>	3-½ cups	4-½ cups
<b>active dry yeast</b>	1-½ tsp	2 tsp
<b>Topping</b>		
<b>butter, melted</b>	½ cup	¾ cup
<b>orange peel, grated</b>	2 TBL	¼ cup
<b>sugar</b>	½ cup	¾ cup

### Method

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

# Cinnamon Roll Dough

Select Dough cycle.

16 rolls	
<b>egg room temperature plus enough water 80° F/27° C to equal</b>	1 1 cup
<b>oil</b>	3 TBL
<b>sugar</b>	1/3 cup
<b>salt</b>	1 tsp
<b>bread flour</b>	3-1/2 cups
<b>active dry yeast</b>	1-1/2 tsp
<b>Filling:</b>	
<b>butter, melted</b>	1/3 cup
<b>sugar</b>	1/4 cup
<b>cinnamon</b>	2 TBL
<b>walnuts, finely chopped</b>	1/4 cup
<b>raisins</b>	1/4 cup
<b>Glaze</b>	
<b>powdered sugar</b>	1/2 cup
<b>milk, liquid</b>	3 TBL
<b>vanilla extract</b>	1/2 tsp

## Method

1. Place on a lightly floured surface, roll dough into a 12-inch x 6-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 cutting into 1-inch slices.
2. Place in greased baking pan about 1/2-inch apart and let stand in a warm place for 30 minutes or until double in size.
3. Bake in a conventional oven at 350° F/177° C for 25 to 30 minutes, or until done.
4. Mix glaze ingredients until smooth and drizzle over top.

# Sticky Breakfast Bun Dough

Select Dough cycle.

12 BUNS	
<b>egg room temperature plus enough water 80° F/27° C to equal</b>	1 1-¼ cups
<b>oil</b>	3-½ tsp
<b>sugar</b>	⅓ cup
<b>salt</b>	1 tsp
<b>bread flour</b>	3-½ cups
<b>active dry yeast</b>	1-½ tsp
<b>Filling:</b>	
<b>butter, softened</b>	½ cup
<b>sugar</b>	⅓ cup
<b>cinnamon</b>	1 TBL
<b>pecans, chopped</b>	½ cup
<b>Topping:</b>	
<b>butter, melted</b>	¾ cup
<b>brown sugar</b>	¾ cup

## Method

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

# Brioche Roll Dough

Select Dough cycle.

18 rolls	
<b>water 80° F/27° C</b>	½ cup
<b>egg yolks</b>	6
<b>butter, cold, chipped into pieces</b>	6 TBL
<b>salt</b>	1-½ tsp
<b>sugar</b>	6 TBL
<b>dry milk</b>	3 TBL
<b>vanilla extract</b>	3 drops
<b>bread flour</b>	3 cups
<b>active dry yeast</b>	2-¼ tsp
<b>Glaze:</b>	
<b>Whisk together</b>	2 egg yolks and 1 tablespoon water.

## Method

1. Remove dough from pan and punch down to remove any air bubbles. Divide dough into three equal sections. Divide each section into six pieces. Make each piece into a brioche by dividing into a large and small ball. Roll to make round and place large ball in a greased brioche or muffin cup.
2. Dip smaller ball into glaze and then place on top of larger ball. Allow to rise until indentation remains after gently touching the side of the roll. Brush the rolls with glaze.
3. Bake in a conventional oven at 350° F/177° C for 10 to 15 minutes until golden brown.

# French Bread Dough

Select Dough cycle.

1 loaf	
<b>water 80° F/27° C</b>	1-¼ cups
<b>sugar</b>	1 TBL
<b>salt</b>	1 tsp
<b>bread flour</b>	3-½ cups
<b>active dry yeast</b>	1 TBL
<b>Glaze:</b>	
<b>water</b>	2 TBL
<b>salt</b>	½ 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 40 minutes or until double in size.
3. With a knife, cut three diagonal slashes across top of the loaf. Combine the glaze ingredients and brush the loaf generously. Bake in a conventional oven at 400° F/ 205° C for 20 to 25 minutes until golden brown.

## Variations

**French Onion Bread:** Add ¼ cup dehydrated onion to dough recipe and shape according to method above.

**French Loaf:** Instead of method 1, shape the dough into one large round ball. Continue methods 2 and 3 as above. Bake at 400° F/205° C 20 to 25 minutes or until done.

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

**French Roll:** Divide into 12 pieces. Pinch together the ends of each roll and taper slightly. Bake at 400° F/205° C for 15 to 20 minutes or until done.

**French Twists:** (use recipe above):

## Method

1. Place on a lightly floured surface. Divide into 18 equal pieces. Roll into 14-inch long ropes.
2. Fold each rope in half and twist, starting at fold.
3. Place on a 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 and bake in a conventional oven at 400° F/205° C for 12 to 15 minutes or until done.

# Challah Braid Dough

Select Dough cycle.

	regular	large
<b>egg room temperature plus-enough water 80° F/27° C to equal</b>	1 ¾ cup	1 1 cup + 1 TBL
<b>oil</b>	2 TBL	3 TBL
<b>sugar</b>	1-½ TBL	2 TBL
<b>salt</b>	1 tsp	1-½ tsp
<b>bread flour</b>	2 cups	3-¼ cups
<b>active dry yeast</b>	1 tsp	1-½ tsp
<b>Glaze:</b>		
<b>egg yolk, beaten</b>	1	1
<b>water</b>	1 TBL	1 TBL
<b>Topping:</b>		
<b>poppy seeds</b>	1 tsp	1 TBL

## Method

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

## Creamed Soup Bread Bowl Dough

Select Dough cycle.

Note: Any 2.0 LB. bread or dough recipe may be used; mix on dough program.

4 bowls	
<b>eggs room temperature plus enough water 80° F/27° C to equal</b>	2 1 cup + 5 TBL
<b>oil</b>	2 TBL
<b>honey</b>	¼ cup
<b>dry milk</b>	3 TBL
<b>salt</b>	2 tsp
<b>bread flour</b>	2-¼ cups
<b>whole wheat flour</b>	1 cup
<b>rye flour</b>	1 cup
<b>caraway seeds</b>	3 TBL
<b>dehydrated onions</b>	¼ cup
<b>active dry yeast</b>	2-¾ tsp

### Method

1. Place dough on a lightly floured surface and divide into four equal pieces. Shape into four smooth round balls and place on a greased baking sheet.
2. Cover and let rise in a warm place for one hour or until double in size.
3. Bake in a conventional oven at 350° F/177° C for 25 to 30 minutes or until done. Allow to cool completely on a wire rack.
4. With a serrated knife, remove the top one-inch of each bread bowl. Remove the center, leaving a shell of ½-inch on sides and bottom.
5. Fill with approximately one cup of creamed soup. (Non-creamed soup will soak through the bread bowl too easily. You may also fill the bread bowl with chile, stew or melted brie cheese.) Cut removed bread into one-inch pieces and serve with soup.



## Party Dip Bread Bowl Dough

Select Dough cycle.

Note: Any 1.5 LB. bread or dough recipe may be used; mix on dough program.

1 bowl	
<b>water 80° F/27° C</b>	1-¼ cups
<b>sugar</b>	1 TBL
<b>salt</b>	1 tsp
<b>bread flour</b>	3-½ cups
<b>active dry yeast</b>	1 TBL

### Method

1. Place dough on a lightly floured surface. Shape into smooth round ball and place on a greased baking sheet.
2. Cover and let rise in a warm place for one hour or until double in size.
3. Bake in a conventional oven at 350° F/177° C for 30 to 40 minutes or until done. Allow to cool completely on a wire rack.
4. With a serrated knife, remove the top one-inch of bread bowl. Remove the center, leaving a shell of ½-inch on sides and bottom.
5. Fill with three cups of dip (use your own or one of the following dip recipes). Cut removed bread into 1-inch pieces and serve with dip.

## Shredded Beef Dip

Mix and chill before serving.

3 cups	
<b>dried beef, chopped</b>	5 oz.
<b>cream cheese, softened</b>	2 (8-oz) pkg
<b>sour cream</b>	½ cup
<b>green onions, chopped</b>	6
<b>Accent® Seasoning</b>	2-½ tsp
<b>Worcestershire® Sauce</b>	to taste

## Shrimp Dip

Mix and chill before serving.

3 cups	
<b>canned shrimp, drained and mashed</b>	2 small cans
<b>cream cheese, softened</b>	1 (8-oz) pkg
<b>mayonnaise</b>	1 cup
<b>green onions, chopped</b>	3

# Almond Cherry Coffee Cake Dough

Select Dough cycle.

1 coffee cake	
<b>water 80° F/27° C</b>	1 cup
<b>oil</b>	1 TBL
<b>sugar</b>	1-½ TBL
<b>salt</b>	¾ tsp
<b>dry milk</b>	1 TBL
<b>bread flour</b>	3-¼ cups
<b>active dry yeast</b>	1-½ tsp
<b>Filling:</b>	
<b>cream cheese, room temperature</b>	8 oz
<b>sugar</b>	2 TBL
<b>maraschino cherries, chopped</b>	½ cup
<b>milk, liquid</b>	1 TBL
<b>almond extract</b>	½ tsp
<b>Glaze:</b>	
<b>powdered sugar</b>	½ cup
<b>sour cream</b>	1 TBL
<b>milk, liquid</b>	1-2 TBL
<b>almonds, sliced</b>	2 TBL
<b>cherries</b>	2 TBL

## Method

1. Place on a lightly floured surface. Roll into a 15-inch x 10-inch rectangle. Spread filling over dough within ½-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 1-½-inches apart from the outside edge to within one-inch of the inside edge. Turn each section on its side so filling shows.
3. Cover and let rise in a warm place 40 minutes or until almost double in size.
4. Uncover and bake in a conventional oven at 375° F/190° C for 20 to 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.

## Bagel Dough

Select Dough cycle.

8 bagels	
<b>water 80° F/27° C</b>	1 cup
<b>sugar</b>	1-½ TBL
<b>salt</b>	1 tsp
<b>bread flour</b>	3 cups
<b>active dry yeast</b>	2-¼ tsp
<b>Glaze: egg, beaten</b>	1
<b>Toppings (optional):</b>	sesame seeds, poppy seeds, cracked wheat dry cereal, or dehydrated onions

### 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 sauce pan, 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 in a conventional oven at 400° F/204° C for 20 to 25 minutes or until done; cool on a wire rack.

# Banana Wheat Bagel Dough

Select Dough cycle.

12 bagels	
<b>egg room temperature plus</b>	1
<b>enough water 80° F/27° C to equal</b>	1 cup
<b>oil</b>	2 TBL
<b>honey</b>	1 TBL
<b>salt</b>	1-½ tsp
<b>banana, mashed</b>	½ cup
<b>whole wheat flour</b>	2-½ cups
<b>bread flour</b>	1 cup
<b>active dry yeast</b>	2-¼ tsp
<b>Glaze:</b>	
<b>egg white, beaten</b>	1
<b>water</b>	1 TBL
<b>Toppings (optional):</b>	poppy seeds, sesame seeds

## 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 sauce pan, 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 white and sprinkle with choice of toppings. Bake in a conventional oven at 400° F/204° C for 20 to 25 minutes or until done; cool on a wire rack.

## Egg Bagels

Select Dough cycle.

12 bagels	
<b>water 80° F/27° C</b>	¾ cup
<b>egg</b>	1
<b>salt</b>	1 tsp
<b>sugar</b>	2 TBL
<b>bread flour</b>	3 cups
<b>active dry yeast</b>	2-¼ tsp

### Method

1. When cycle is complete, remove the dough onto lightly floured surface. Punch down to remove air bubbles. Divide dough into four parts and then each part into three pieces. Shape each piece into a smooth ball with finger, punch hole in center. Pull dough gently to make a 1 to 2-inch hole. Let rise 20 minutes.
2. Meanwhile, heat 2 quarts water and 2 tablespoons sugar to boiling. Place a few risen bagels at a time in boiling waster. Simmer 3 minutes, turning once. Remove with a slotted spoon.
3. Place on greased cookie sheet. Brush tops with one slightly beaten egg white; sprinkle with poppy or sesame seeds.
4. Bake in conventional oven 375° F/190° C 20 to 25 minutes or until golden brown. Remove from cookie sheet and cool.

## Soft Pretzel Dough

Select Dough cycle.

16 pretzels	
<b>water 80° F/27° C</b>	1-¼ cups
<b>egg yolk room temperature</b>	1
<b>oil</b>	1 TBL
<b>sugar</b>	2 TBL
<b>salt</b>	1 tsp
<b>white pepper</b>	1/8 tsp
<b>bread flour</b>	3-½ cups
<b>active dry yeast</b>	1 TBL
<b>Glaze:</b>	
<b>egg white</b>	1
<b>water</b>	1 TBL
<b>Toppings (optional):</b>	
kosher salt, sesame seeds	

### Method

1. On a lightly floured surface cut dough into pieces. Roll each piece into a 16-inch rope. Cross the ends of the rope to make a loop; twist the crossed ends once and fold across the loop into a pretzel shape.
2. Place on a greased baking sheet 1-½-inches apart. Brush with glaze and sprinkle with topping. Bake in a conventional oven at 375° F/190° C for 15 to 20 minutes or until done.

### Variation

Pepperoni Pretzel: Add 1 cup sliced pepperoni and 2 tablespoons Parmesan cheese to dough ingredients. Follow method of completion.

## Pita Pocket Dough

Select Dough cycle.

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

### Method

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



## PIZZA DOUGH RECIPES

### Pizza Crust Dough

Select Pizza Dough cycle.

	1 thick or 2 thin crusts	2 thick or 4 thin crusts
<b>water 80° F/27° C</b>	¾ cup	1-2/3 cups
<b>oil</b>	1 TBL	2 TBL
<b>sugar</b>	1 TBL	2 TBL
<b>salt</b>	½ tsp	1 tsp
<b>dry milk</b>	1 TBL	2 TBL
<b>bread flour</b>	2-¼ cups	4-½ cups
<b>active dry yeast</b>	1 tsp	2 tsp

#### 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 conventional oven at 425° F/218° C for 20 minutes or until crust is golden brown around edges.

### Whole Wheat Pizza Crust Dough

Select Pizza Dough cycle.

	2 thin crusts
<b>water 80° F/27° C</b>	1 cup
<b>oil</b>	2 TBL
<b>sugar</b>	1 TBL
<b>salt</b>	1 tsp
<b>whole wheat flour</b>	1 cup
<b>bread flour</b>	1-½ cups
<b>active dry yeast</b>	2-¼ tsp

#### Method

1. Place on a lightly floured surface. Divide in half and press onto a 12-inch pizza pan, raising edges. (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 conventional oven at 400° F/205° C for 10 to 12 minutes or until edges of crust begin to turn a light golden brown. Remove, add toppings and return to Breadmaker to bake an additional 15 to 20 minutes.

# Foccacia Dough

Select Pizza Dough cycle.

<b>1 loaf</b>	
<b>water 80° F/27° C</b>	1 cup
<b>olive oil</b>	1/3 cup
<b>sugar</b>	2 tsp
<b>salt</b>	1 tsp
<b>bread flour</b>	3 cups
<b>dried Italian seasoning</b>	1 tsp
<b>active dry yeast</b>	1-1/2 tsp
<b>Garlic-cheese topping</b>	
<b>olive oil</b>	1/4 cup
<b>dried oregano</b>	1-1/2 tsp
<b>garlic, finely minced</b>	1/4 cup
<b>Parmesan cheese, grated</b>	1/3 cup
<b>salt</b>	1/4 tsp
<b>Add to Dispenser: Greek-style topping</b>	
<b>olive oil</b>	1/4 cup
<b>dried oregano</b>	1-1/2 tsp
<b>onion, thinly sliced</b>	1 cup
<b>Feta cheese, crumbled</b>	1/3 cup
<b>black olives, sliced - drained</b>	1/4 cup
<b>salt</b>	1/4 tsp

## Method

1. With oiled hands, evenly press dough into a greased 9-inch 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 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. Immediately remove from heat.  
For Greek topping. Stir in oregano and onions. Cook until onions are soft but not brown, approximately 5 minutes.
4. Spoon topping mixture evenly over dough. Sprinkle with remaining ingredients.
5. Bake conventional oven at 400° for 20 minutes or until done.

# PERSONAL RECIPES

Suggestion: Record the recipe name and settings on forms provided on pages 102-107 to make it easier to remember where to find the correct setting for these recipes.

## Pumpkin Pull-Apart Pan Rolls

A delicious and unusual bread subtly flavored with pumpkin and pumpkin pie spice; an excellent accompaniment for ham.

### Ingredients

16 rolls	
<b>Dough</b>	
<b>water 80° F/27° C</b>	2 TBL
<b>egg, room temperature</b>	2 large
<b>vegetable oil</b>	¼ cup
<b>pumpkin, canned, mashed</b>	1 cup
<b>pumpkin pie spice</b>	4 tsp
<b>salt</b>	1-½ tsp
<b>brown sugar</b>	⅓ cup
<b>bread flour</b>	4 cups
<b>active dry yeast</b>	1 TBL
<b>Topping</b>	butter, melted

### Program

<b>Preheat</b>	0 minutes
<b>Knead 1</b>	5 minutes
<b>Knead 2</b>	25 minutes
<b>Rise 1</b>	50 minutes
<b>Punch</b>	20 seconds
<b>Rise 2</b>	55 minutes
<b>Shape</b>	0 minutes
<b>Rise 3</b>	0 minutes
<b>Bake</b>	50 minutes
<b>Keep warm</b>	as desired
<b>Extras</b>	no
<b>Temperature</b>	335° F
<b>Save</b>	yes or no, your choice
<b>Total time</b>	3 hours 05 minutes

## Method

Activate Pause at end of Punch. Remove bread pan and kneading paddle; close the lid. On a lightly floured surface, gently roll or stretch dough into a 20-inch rope. Divide dough into 16 pieces; roll each piece into a ball. Dip each dough ball in melted butter; layer coated balls in bread pan. Return pan to Breadmaker; close lid. Press START for final Rise and Bake.

## Challah

This Jewish bread is traditionally baked on Fridays or Shabbat, to celebrate the Sabbath meal. It is often braided into intricate shapes and topped with sesame seed or poppy seeds. Our version uses an easy braiding technique that yields an unbelievably beautiful loaf.

## Ingredients

2.0 lb.	
<b>water 80° F/27° C</b>	1 cup
<b>eggs, large, room temperature</b>	2
<b>vegetable oil</b>	2 TBL
<b>salt</b>	2 tsp
<b>sugar</b>	2 TBL
<b>bread flour</b>	4 cups
<b>active dry yeast</b>	2-¾ tsp

## Program

<b>Preheat</b>	0 minutes
<b>Knead 1</b>	3 minutes
<b>Knead 2</b>	27 minutes
<b>Rise 1</b>	50 minutes
<b>Punch</b>	15 seconds
<b>Rise 2</b>	5 minutes
<b>Shape</b>	0 seconds
<b>Rise 3</b>	50 minutes
<b>Bake</b>	50 minutes
<b>Keep Warm</b>	0 minutes
<b>Extras</b>	no
<b>Temperature</b>	355° F
<b>Save</b>	yes or no, your choice
<b>Total Time</b>	3 hours 15 minutes

### Method

1. After 15 second Punch; press PAUSE. Remove the bread pan and kneading paddle, close lid.
2. On lightly floured surface divide the dough into 4 equal pieces. Set one piece aside. Stretch and roll the other 3 pieces into 12-inch ropes.
3. Braid the ropes from center to ends; pinch and tuck ends under to seal.
4. With sharp knife, cut a slit in the top of the braid beginning and ending one-inch from ends. Place the dough in the bread pan.
5. Divide the reserved piece into 3 pieces; roll into 12-inch ropes and braid. Slightly moisten the cut in larger braid and place the small braid in the slit and tuck ends under. Press top braid firmly into place.
6. Place the bread pan in the Breadmaker and press START.
7. At the end of Rise 3, press PAUSE. Carefully brush the top of the braid with egg wash (1 whole egg mixed with 1 TBL water). Sprinkle with sesame or poppy seeds, if desired.

## Grandma's Cinnamon Rolls

Tasty rolls, just like the ones Grandma used to make. The recipe yields enough rolls for one batch today and a second batch for up to two weeks later.

### Ingredients

12 rolls	
<b>Dough</b>	
<b>milk 80° F/27° C</b>	1 cup
<b>vegetable oil</b>	3 TBL
<b>eggs, large, room temperature</b>	2
<b>salt</b>	2-½ tsp
<b>sugar</b>	⅓ cup
<b>bread flour</b>	5 cups
<b>active dry yeast</b>	1 TBL
<b>Filling</b>	
<b>butter, melted</b>	¼ cup
<b>nuts, chopped</b>	½ cup
<b>sugar</b>	2/3 cup
<b>cinnamon</b>	2 tsp
<b>Glaze (for 6 rolls)</b>	

<b>powdered sugar</b>	1 cup
<b>maple flavoring</b>	¼ tsp
<b>butter, melted</b>	1 TBL
<b>hot coffee</b>	2 TBL

**Program**

<b>Preheat</b>	0 minutes
<b>Knead 1</b>	6 minutes
<b>Knead 2</b>	15 minutes
<b>Rise 1</b>	40 minutes
<b>Punch</b>	10 seconds
<b>Rise 2</b>	5 minutes
<b>Shape</b>	0 seconds
<b>Rise 3</b>	45 minutes
<b>Bake</b>	50 minutes
<b>Keep Warm</b>	0 minutes
<b>Extras</b>	no
<b>Temperature</b>	326° F
<b>Save</b>	your choice
<b>Total Time</b>	2 hours 41 minutes

**Method**

Prepare this recipe in 2 batches. Begin by dividing the dough into 2 equal portions.

**First batch:**

1. While Breadmaker is mixing and kneading, prepare the filling. Combine nuts, sugar and cinnamon together.
2. After 10 seconds Punch; press PAUSE. Remove bread pan and kneading paddle; close lid. Divide dough in half. On lightly floured surface roll out half of dough into 13 1/2 x 9 1/2 rectangle.
3. Brush the dough with 2 TBL melted butter; sprinkle with 1/2 the filling.
4. Beginning with long edge, roll up tightly; pinching long seam to seal. Cut into 6 equal pieces (approximately 2-inches each).
5. Place rolls, swirl-side up, in bread pan; press START. When baking is complete, remove the rolls to a cooling rack.
6. Combine glaze ingredients until smooth; drizzle over hot rolls. Cool 10 minutes before serving.

**Second batch:**

1. While the first batch of rolls is rising and baking in Breadmaker, roll out the second half of the dough into a 13-inch x 9-inch rectangle. Brush with 2 TBL melted butter and sprinkle with remaining filling.
2. Roll the dough and cut it into 6 pieces as with first half. Place pieces, swirl-side up into muffin cups. Cover with plastic wrap and place in the freezer. Store rolls up to two weeks in a freezer weight plastic bag.
3. To bake the frozen rolls, place them in the bread pan with the kneading paddle removed. Allow the rolls to thaw and rise in the bread pan 4 to 6 hours, until the rolls have filled  $\frac{3}{4}$  of the pan.
4. Press SELECT until PERSONAL RECIPE 2 appears. Program according to the following chart.

**Program**

<b>Knead 1</b>	0 minutes
<b>Knead 2</b>	0 minutes
<b>Rise 1</b>	0 minutes
<b>Punch</b>	0 seconds
<b>Rise 2</b>	0 minutes
<b>Shape</b>	0 seconds
<b>Rise 3</b>	0 minutes
<b>Bake</b>	50 minutes
<b>Keep warm</b>	0 minutes
<b>Extras</b>	no
<b>Temperature</b>	326° F
<b>Save</b>	yes or no, your choice
<b>Total Time</b>	50 minutes

## Holiday Dried Fruit and Nut Bread

Jewel-tones of red and gold lend a festive touch to this special bread. You may choose traditional fruit bread shaped for the holidays by selecting the PERSONAL RECIPE feature. For more traditionally shaped holiday bread, use the Breadmaker's DOUGH cycle and shape into a Stollen or Braid. Both methods are presented.

### Ingredients

	1.5 LB	2.0 LB
<b>milk 80° F/27° C</b>	½ cup	½ cup
<b>water 80° F/27° C</b>	¼ cup	¼ cup + 1 TBL
<b>egg(s) large, room temperature</b>	1	2
<b>butter</b>	3 TBL	¼ cup
<b>honey</b>	3 TBL	¼ cup
<b>salt</b>	1-½ tsp	2 tsp
<b>bread flour</b>	3 cups	4 cups
<b>dried cranberries</b>	¼ cup	⅓ cup
<b>light raisins</b>	¼ cup	⅓ cup
<b>active dry yeast</b>	2 tsp	2-¼ tsp
<b>Add to Dispenser:</b>		
<b>Slivered almonds</b>	¼ cup	⅓ cup

### Program

<b>Preheat</b>	0 minutes
<b>Knead 1</b>	5 minutes
<b>Knead 2</b>	23 minutes
<b>Rise 1</b>	40 minutes
<b>Punch</b>	20 seconds
<b>Rise 2</b>	30 minutes
<b>Shape</b>	15 seconds
<b>Rise 3</b>	50 minutes
<b>Bake</b>	50 minutes
<b>Extras</b>	yes
<b>Temperature</b>	350° F
<b>Save</b>	yes or no, your choice
<b>Total Time</b>	3 hours 18 minutes



## Method

**Traditionally shaped holiday bread:** Use DOUGH cycle with 2.0 LB dough. Remove dough from bread pan; Punch down to release gas.

**Stollen:** (2 small); divide dough into 2 equal parts. On lightly floured surface, roll or pat each half to a 12 $\times$  8 $\frac{1}{2}$ -inch oval. Fold in half lengthwise and curve into crescent. Press folded edge firmly to partially seal. Place on greased baking sheet. Cover; let rise in warm place until dough tests ripe\*, about 40 minutes. Bake at 350° F for 25 to 30 minutes, until golden brown. Remove from baking sheet; cool on rack. If a topping is desired, drizzle with your favorite powdered sugar glaze or dust with powdered sugar.

**Holiday Braid:** divide dough into 3 equal portions. On lightly floured surface, stretch and roll piece into a 14-inch rope. Loosely braid from center to ends. Pinch ends and tuck under the seal. Place on greased baking sheet. Cover; let rise in warm place until dough tests ripe\*, about 35 minutes. Combine the yolk of 1 egg and 1 TBL water, gently brush top of braid. Bake at 350° F for 35-40 minutes, until golden brown. Remove from baking sheet; cool on rack.

**Baker's Note:** Test ripeness of risen dough by lightly touching with fingertip. If indentation remains, the dough is ripe and ready for your Breadmaker.

## Rosemary French Bread

Fresh rosemary adds a pleasant touch to this highly flavored bread.

	1.5 LB	2.0 LB
<b>water 80° F/27° C</b>	1-1/3 cups	1-2/3 cups
<b>olive oil</b>	2 TBL	3 TBL
<b>salt</b>	1-1/2 tsp	2 tsp
<b>sugar</b>	1 TBL	1 TBL + 1 tsp
<b>rosemary, fresh, sniped</b>	2 TBL	3 TBL
<b>bread flour</b>	3 cups	4 cups
<b>active dry yeast</b>	2 tsp	2-1/4 tsp

1. Place all ingredients in the bread pan in the order listed. Insert the pan into Breadmaker.
2. Select PERSONAL RECIPE 1 Press PROGRAM TIME/TEMP. Use the ▲ and ▼ arrows to set PREHEAT time to 0. (It may already be 0.).
3. Press PROGRAM/TIME/TEMP. KNEAD 1 will appear at center of screen. Use the ▲ and ▼ arrows to set KNEAD 1 time to 5 minutes.
4. Continue entering times for remaining cycles as indicated in the chart below. Press PROGRAM/TIME/TEMP after entering each time.

<b>Preheat</b>	0 minutes
<b>Knead 1</b>	5 minutes
<b>Knead 2</b>	15 minutes
<b>Rise 1</b>	50 minutes
<b>Punch</b>	10 seconds
<b>Rise 2</b>	50 minutes
<b>Shape</b>	10 seconds
<b>Rise 3</b>	50 minutes
<b>Bake</b>	55 minutes
<b>Keep Warm</b>	as desired
<b>Extras</b>	no
<b>Temperature</b>	355° F
<b>Save</b>	yes or no, your choice
<b>Total time</b>	3 hours 45 minutes

## 8. Care and Maintenance

**CAUTION!** Risk of personal injury. The Beyond Breadmaker does not contain any user-serviceable components. Do not disassemble the Breadmaker for any reason. Refer all repair and service needs to qualified personnel. If your Breadmaker is not functioning properly, please contact:

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

**In USA and Canada call:  
Consumer Service: 1-800-947-3744  
Consumer Parts: 1-800-947-3745**

**[consumer\\_relations@toastmaster.com](mailto:consumer_relations@toastmaster.com)**

### Cleaning Precautions

To avoid electrical shock, personal injury or damage to the Beyond Breadmaker, observe the following precautions when cleaning the Breadmaker:

- Caution: To avoid electric shock, unplug the Breadmaker before cleaning!
- Do not use vinegar, bleach, or harsh chemicals to clean the Breadmaker.
- To avoid damage to the non-stick surfaces on the baking pan and kneading paddle, do not use metal scouring pads or other metallic objects when cleaning these components
- To avoid damage to the drive shaft, do not allow water to soak inside the bread pan for long periods of time.
- The baking chamber contains the heating element and drive shaft. When cleaning, NEVER pour water, solvents or cleaning solutions into this area.
- When cleaning the interior of the Breadmaker take care not to bend or damage the heating element.
- The lid is removable for easy cleaning. Because water may become trapped in the lid, DO IMMERSE THE LID IN WATER. DO NOT PUT LID IN THE DISHWASHER.
- Be sure the Breadmaker is completely cooled before storing.

### Cleaning the Breadmaker

- Allow the Breadmaker to cool completely before cleaning.
- Do not use benzene, alcohol or any harsh solvents as they will mar the stainless steel body and damage the plastic material on the lid.

### Cleaning the Exterior

- Clean exterior surfaces with a soft cloth dampened in a mild solution of warm water and mild detergent.
- Do not use cleansers, steel wool pads or other abrasive materials.
- Wipe out the fruit and nut dispenser with a soft damp cloth and dry thoroughly.

### Cleaning the Bread Pan and kneading paddle

- Wash the bread pan and kneading paddle with warm, soapy water. Rinse and dry. Avoid scratching the non-stick surfaces. DO NOT WASH THE BREAD PAN IN A DISHWASHER OR IMMERSE / SOAK IT IN WATER. DO NOT WASH THE KNEADING PADDLE IN THE DISHWASHER. IT WILL MAR THE NON-STICK FINISH.
- If kneading paddle is stuck to the drive shaft, pour warm water in the bread pan and allow to stand for 10 - 15 minutes. DO NOT USE EXCESSIVE FORCE. DO NOT ALLOW WATER TO STAND IN THE BREAD PAN FOR PROLONGED PERIODS OF TIME.
- Wipe the inside of the lid, fruit & nut dispenser, and baking chamber with a damp cloth or sponge. If any residue has scorched on the inside of the baking chamber, remove it by scrubbing gently with a non-abrasive scrubbing pad and wipe clean.

### Storing the Breadmaker

- Make sure the machine is clean and dry before storing.
- Store the Breadmaker with the lid closed.
- Do not place heavy objects on the lid.
- Remove the kneading blade and place inside the bread pan.

## 9. Troubleshooting

### Questions and Answers

#### Questions and Answers About General Performance and Operation

What should I do if the kneading paddle comes out with the bread?	Remove it with care with a plastic crochet hook or a sandwich pick before slicing the bread. Since the blade can be separated from the pan, it is not a malfunction if it comes out in your bread.
Why does my bread sometimes have some flour on the side crust?	Your dough may be too dry. Next time, check your recipe and measuring. You may need to add more liquid, ½ to 1 tablespoon at a time. You can simply trim off that portion of the outer crust.
Why isn't the dough mixing? I can hear the motor running.	The kneading paddle or bread pan may not be inserted properly. Make sure the pan has clicked into place.
How long does it take to make bread?	Times vary depending on the type of loaf. Baking times are shorter using the Rapid Bake feature. You can check cycle times for all of the Breadmaker's programs in the Appendix of this manual beginning on page 98.
Why can't I use the timer when baking with fresh milk?	The milk will spoil if left sitting in the maker too long. Perishable ingredients, such as eggs and milk, should never be used with the delay timer feature.
If the power goes out in the middle of a cycle, will my Bread Maker finish baking bread or making dough?	If the power failure is not more than approximately 60 minutes, Bread Maker resumes cycle where it left off and will finish baking bread or making dough.

Why do I have to add the ingredients in a certain order?	This allows the Bread Maker to mix the ingredients in the most efficient manner possible. When using the timer, it also keeps the yeast from combining with the liquid before the dough is mixed.
When setting the Timer for morning, why does the Bread Maker make sounds late at night?	The Bread Maker must start operation several hours before the bread will be ready. These sound are made by the motor when kneading the dough. It is a normal operation, not a malfunction.
What size loaf does the Bread Maker make?	Your Bread Maker makes REGULAR (1 LB.), LARGE (1.5 LB.), and EXTRA LARGE (2.0 LB.) loaves of bread.
The kneading paddle is stuck in the Bread Pan after baking. How do I get it out?	If the kneading paddle gets stuck, pour hot water into the Bread Pan. Rotate the kneading paddle to clean under it. Remove paddle and clean inside. See "Care and Maintenance" on page 91.

### Questions & Answers About Ingredients and Recipes

Why do I get air bubbles at the top of the bread?	This can be caused by using too much yeast.
When using raisins, the <b>Breadmaker</b> crushes them. How can I avoid this?	Add raisins, nuts etc., to the Fruit & Nut Dispenser. For best results, use dry raisins. Also check your dough consistency five minutes to ten minutes after the fruit and nuts have dropped into the dough. If the dough is too dry, it will not incorporate the raisins easily.
Why does my bread rise and then collapse or crater?	The bread may be rising too fast. To reduce the rate of rising, reduce the amount of water and/or decrease the amount of yeast.
Can I use my favorite bread recipes (traditional yeast bread) in my Bread Maker?	Yes, but you will need to experiment to get the right proportion of ingredients. Become familiar with the Beyond Breadmaker and make several loaves of bread before you begin experimenting. Never exceed a total amount of 4 - 4½ cups dry ingredients. Use the recipes in this manual to help determine the ratio of flour to liquid and amounts of yeast, sugar, salt and fat to use.
Why do the loaves vary in height and weight? The whole wheat and multi-grain breads are always shorter. Am I doing something wrong?	No, it is normal for Whole Wheat and Multi-Grain breads to be shorter and denser than White or French breads. Whole Wheat and Rye flours are heavier than white bread flour, therefore they don't rise as much during the bread making process. They also typically have added ingredients, such as oats, bran, nuts and raisins, which contribute to the shorter height and denser texture.

### Home Hub Network Problems

Problem	Answer
My Home Hub does not recognize my breadmaker.	<p>You must set the breadmaker to the proper Home Code. See "Programming Your Home Code Into Your Breadmaker" on page 13.</p> <p>You may need to wait a few minutes after plugging in your breadmaker, or select Appliances&gt;Detect Appliances from the Home Hub Menu.</p> <p>In some instances you may need to change the electrical outlet you plug your Breadmaker or Home Hub into. Powerline communication with the Home Hub can be disturbed by electrical noise on some kinds of appliances.</p>
How do I get my breadmaker to update its program from the internet?	You must have a Home Hub to do this. Follow the procedure in you Home Hub manual and "Programming your breadmaker from your personal computer" Page 18.
I have trouble scanning packages	Be sure to hold the scanning wand tip against the package. Scan back and forth across the barcode several times briskly. Be sure to start scanning in the blank area next to the UPC code and end past the opposite side in a blank area. Damaged or badly printed UPC codes, or UPC codes on shiny or clear packaging may be difficult to scan. You may have luck with very slow or very fast scan speeds if a normal, brisk scan does not work.
How do I know if my breadmaker is communicating with my Home Hub?	The word "NETWORK" will be displayed on the Breadmaker display, and the current time will be displayed unless the breadmaker is running a breadmaking cycle.
I have my Home Hub and breadmaker set up correctly, but the breadmaker still forces me to set the time when I plug it in.	This is normal operation. You may skip the Manual Time Set step by pressing STOP/Cancel. After a minute or two, the breadmaker and Home Hub will link up and the correct time will be displayed on the breadmaker front panel.

### Breadmaker Problems

You see smoke or smell a burning odor	Ingredients may have spilled on heating element.
The ingredients do not mix	Be sure the bread pan is properly seated in the baking chamber. The drive shaft on the bottom of the bread pan must engage with the drive shaft in the baking chamber.

### Display Error Messages

HI	Baking chamber is too hot.
LI	Baking chamber is too cold.

### Baking Problems

<p>The sides of the bread collapse and the bottom of the bread is damp.</p>	<ul style="list-style-type: none"> <li>• The bread may have been left in the bread pan too long after baking. Remove the bread from the pan sooner.</li> <li>• Try using more flour (a teaspoon at a time), or less yeast (¼ teaspoon at a time), or less water or liquid (a teaspoon at a time).</li> <li>• Salt was omitted. Be sure to add salt, when called for in the recipe.</li> </ul>
<p>The bread has a heavy, thick texture.</p>	<ul style="list-style-type: none"> <li>• Try using less flour (a teaspoon at a time), or more yeast (¼ teaspoon at a time).</li> <li>• The flour could be old or not the right kind of flour for the recipe.</li> </ul>
<p>The bread is not baked completely in the center.</p>	<ul style="list-style-type: none"> <li>• Try using more flour (a teaspoon at a time), or less water or liquid (a teaspoon less at a time).</li> <li>• Do not lift the lid too often during baking.</li> </ul>
<p>The bread has a coarse or holey texture.</p>	<p>This is usually the result of forgetting to add salt to the recipe.</p>
<p>The bread rose too much.</p>	<ul style="list-style-type: none"> <li>• Try using less yeast (¼ teaspoon less at a time).</li> <li>• The salt was omitted.</li> <li>• The kneading paddle was missing.</li> </ul>
<p>The bread did not rise enough.</p>	<ul style="list-style-type: none"> <li>• Try using less flour (a teaspoon less at a time), more yeast (¼ teaspoon more at a time), or less water (a teaspoon less at a time).</li> <li>• The salt was omitted.</li> <li>• The flour was old flour or the wrong kind of flour for the recipe,</li> <li>• The yeast was old.</li> <li>• The water or liquid was not hot enough.</li> </ul>
<p>The bread has a floured top.</p>	<ul style="list-style-type: none"> <li>• This is usually the result of using too much flour or not enough water. Try using less flour (a teaspoon less at a time), or try using more water (a teaspoon at time more).</li> </ul>
<p>The bread is too brown.</p>	<ul style="list-style-type: none"> <li>• This is usually the result of adding too much sugar to the recipe. Try using less sugar (1 Tbsp. at a time).</li> <li>• Try selecting a lighter crust color</li> </ul>
<p>The bread is not brown enough.</p>	<p>This is usually the result of repeatedly lifting the lid or leaving the lid open while the bread is baking. Be sure the lid is shut while the Breadmaker is in operation.</p>

## 10. One Year Limited Warranty

**Warranty:** This Westinghouse® product is warranted to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

**Warranty Coverage:** This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

**Implied Warranties:** ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

**Warranty Performance:** During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

**Service and Repair:** Should the appliance malfunction, you should first call toll-free 1 (800) 947-3744 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number WBYBM1 when you call.

**In-Warranty Service (USA):** For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization (1 800 947-3744).

**Out-of-Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$15.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

**For Products Purchased in the USA, but Used in Canada:** You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

**Risk During Shipment:** We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

To return the appliance, ship to:  
Attn: Repair Center  
708 South Missouri Street  
Macon, MO 63552

To contact us, please write to or call:  
P.O. Box 6916  
Columbia, MO 65205-6916  
1(800) 947-3744

Email: [Consumer\\_Relations@Toastmaster.com](mailto:Consumer_Relations@Toastmaster.com)  
Web site: [www.Toastmaster.com](http://www.Toastmaster.com)

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Limitation of Remedies: No representative or person is authorized to assume for Salton, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and in no event shall we be liable for any incidental or consequential damages, losses or expenses. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

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

# 11. Contact Information

**Coordonnées :**

**Contacte a:**




**Toastmaster Inc.**  
 National Service Center  
 708 South Missouri Street  
 Macon, Mo 63552  
 In USA and Canada call:  
 Consumer Service: 1-800-947-3744  
 Consumer Parts: 1-800-947-3745  
 consumer\_relations@toastmaster.com  
 Hours: 8:00 A.M. - 5:30 P.M. Central Standard Time

**Aux USA et au Canada, appeler les numéros suivants:**

Service Consommateurs : 1-800-947-3744  
 Pièces Consommateurs : 1-800-947-3745  
 consumer\_relations@ toastmaster.com  
 Horaires : De 8h00 à 17h30, heure GMT - 6

**En México:**

Toastmaster de México, S. A. de C. V.  
 Cerrada de Recursos  
 Hidráulicos Número 6  
 La Loma Industrial  
 Tlalnepantla de Baz, C. P. 54060  
 Estado de México  
 52-5-397-2848  
 Horario: 8:00 a.m. hasta 5:30 p.m., hora del Centro

<p><b>CONTACT US/APPELEZ</b></p> <p> <b>1-800-947-3744</b></p> <p> <b>www.toastmaster.com</b></p> <p> <b>consumer_relations@toastmaster.com</b></p>	<p>©2003 Toastmaster Inc.,                  A Subsidiary of Salton, Inc.                  Subsidiare de Salton, Inc.                  A una Subsidiaria de Salton, Inc.</p>
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# 12. Appendix

## Beyond Breadmaker Baking Cycles

The following tables list times for each stage of the Breadmaker's pre-programmed baking cycles. By using Extras, Program, Personal Recipe and Delay Bake, you can amend and expand these standard cycles.

NOTE: If bread is not removed immediately after baking, a controlled Keep Warm phase will begin for each selection (except Batter Breads, Jam, Dough, Pizza Dough and Bake Only). While this will help reduce condensation between loaf and bread pan, it is best to remove bread as soon as possible after completion of the Baking phase.

Crust	Timer	Preheat	Knead 1	Knead 2	Rise 1	Punch Down	Rise 2	Shape	Rise 3	Bake	Keep Warm
<b>White Bread, 2.0 Lb Loaf</b>											
Medium	3:10	0	5 m	20 m	40 m	10 s	24m40s	15 s	49m45s	50 m	60 m
Dark	3:20	0	5 m	20 m	40 m	10 s	24m40s	15 s	49m45s	60 m	60 m
Light	3:00	0	5 m	20 m	40 m	10 s	24m40s	15 s	49m45s	40 m	60 m
<b>White Bread, 1.5 Lb Loaf</b>											
Medium	3:05	0	5 m	20 m	40 m	10 s	24m40s	15 s	49m45s	45 m	60 m
Dark	3:15	0	5 m	20 m	40 m	10 s	24m40s	15 s	49m45s	55 m	60 m
Light	2:55	0	5 m	20 m	40 m	10 s	24m40s	15 s	49m45s	35 m	60 m
<b>White Bread, 1.0 Lb Loaf</b>											
Medium	3:00	0	5 m	20 m	40 m	10 s	24m40s	15 s	49m45s	40 m	60 m
Dark	3:10	0	5 m	20 m	40 m	10 s	24m40s	15 s	49m45s	50 m	60 m
Light	2:50	0	5 m	20 m	40 m	10 s	24m40s	15 s	49m45s	30 m	60 m
<b>White Rapid, 2.0 Lb Loaf</b>											
Medium	2:10	0	5 m	20 m	15 m	10 s	9m40s	10 s	29m40s	50 m	60 m
Dark	2:20	0	5 m	20 m	15 m	10 s	9m40s	10 s	29m40s	60 m	60 m
Light	2:00	0	5 m	20 m	15 m	10 s	9m40s	10 s	29m40s	40 m	60 m
<b>White Rapid, 1.5 Lb Loaf</b>											
Medium	2:05	0	5 m	20 m	15 m	10 s	9m40s	10 s	29m50s	45 m	60 m
Dark	2:15	0	5 m	20 m	15 m	10 s	9m50s	10 s	29m50s	55 m	60 m
Light	1:55	0	5 m	20 m	15 m	10 s	9m50s	10 s	29m50s	35 m	60 m
<b>White Rapid, 1.0 Lb Loaf</b>											
Medium	2:00	0	5 m	20 m	15 m	10 s	9m40s	10 s	29m40s	40 m	60 m
Dark	2:10	0	5 m	20 m	15 m	10 s	9m40s	10 s	29m40s	50 m	60 m
Light	1:50	0	5 m	20 m	15 m	10 s	9m40s	10 s	29m40s	30 m	60 m

Crust	Timer	Preheat	Knead 1	Knead 2	Rise 1	Punch Down	Rise 2	Shape	Rise 3	Bake	Keep Warm
<b>Whole Wheat, 2.0 Lb Loaf</b>											
<b>Medium</b>	3:35	30 m	5 m	15 m	50 m	10 s	24m40s	10 s	44m40s	45 m	60 m
<b>Dark</b>	3:43	30 m	5 m	15 m	50 m	10 s	24m40s	10 s	44m40s	53 m	60 m
<b>Light</b>	3:30	30 m	5 m	15 m	50 m	10 s	24m40s	10 s	44m40s	40 m	60 m
<b>Whole Wheat, 1.5 Lb Loaf</b>											
<b>Medium</b>	3:32	30 m	5 m	15 m	50 m	10 s	24m40s	10 s	44m40s	42 m	60 m
<b>Dark</b>	3:40	30 m	5 m	15 m	50 m	10 s	24m40s	10 s	44m40s	50 m	60 m
<b>Light</b>	3:27	30 m	5 m	15 m	50 m	10 s	24m40s	10 s	44m40s	37 m	60 m
<b>Whole Wheat, 1.0 Lb Loaf</b>											
<b>Medium</b>	3:30	30 m	5 m	15 m	50 m	10 s	24m40s	10 s	44m40s	40 m	60 m
<b>Dark</b>	3:38	30 m	5 m	15 m	50 m	10 s	24m40s	10 s	44m40s	48 m	60 m
<b>Light</b>	3:25	30 m	5 m	15 m	50 m	10 s	24m40s	10 s	44m40s	35 m	60 m
<b>Whole Wheat Rapid, 2.0 Lb Loaf</b>											
<b>Med.</b>	2:20	5 m	5 m	15 m	30 m	10 s	39m40s	0	0	45 m	60 m
<b>Dark</b>	2:28	5 m	5 m	15 m	30 m	10 s	39m40s	0	0	53 m	60 m
<b>Light</b>	2:15	5 m	5 m	15 m	30 m	10 s	39m40s	0	0	40 m	60 m
<b>Whole Wheat Rapid, 1.5 Lb Loaf</b>											
<b>Med.</b>	2:17	5 m	5 m	15 m	30 m	10 s	39m40s	0	0	42 m	60 m
<b>Dark</b>	2:25	5 m	5 m	15 m	30 m	10 s	39m40s	0	0	50 m	60 m
<b>Light</b>	2:12	5 m	5 m	15 m	30 m	10 s	39m40s	0	0	37 m	60 m
<b>Whole Wheat Rapid, 1.0 Lb Loaf</b>											
<b>Med.</b>	2:15	5 m	5 m	15 m	30 m	10 s	39m40s	0	0	40 m	60 m
<b>Dark</b>	2:23	5 m	5 m	15 m	30 m	10 s	39m40s	0	0	48 m	60 m
<b>Light</b>	2:10	5 m	5 m	15 m	30 m	10 s	39m40s	0	0	35 m	60 m
<b>NOTE: Whole Wheat cycles have a rest period for up to 30 minutes before kneading begins. No movement occurs in the pan. This is normal.</b>											
<b>French, 2.0 Lb Loaf</b>											
<b>Medium</b>	3:30	0	5 m	20 m	40 m	10 s	29m40s	10 s	59m40s	55 m	60 m
<b>Dark</b>	3:40	0	5 m	20 m	40 m	10 s	29m40s	10 s	59m40s	65 m	60 m
<b>Light</b>	3:20	0	5 m	20 m	40 m	10 s	29m40s	10 s	59m40s	45 m	60 m
<b>French, 1.5 Lb Loaf</b>											
<b>Medium</b>	3:27	0	5 m	20 m	40 m	10 s	29m40s	10 s	59m40s	52 m	60 m
<b>Dark</b>	3:37	0	5 m	20 m	40 m	10 s	29m40s	10 s	59m40s	62 m	60 m
<b>Light</b>	3:17	0	5 m	20 m	40 m	10 s	29m40s	10 s	59m40s	42 m	60 m

Crust	Timer	Preheat	Knead 1	Knead 2	Rise 1	Punch Down	Rise 2	Shape	Rise 3	Bake	Keep Warm
<b>French, 1.0 Lb Loaf</b>											
Medium	3:25	0	5 m	20 m	40 m	10 s	29m40s	10 s	59m40s	50 m	60 m
Dark	3:35	0	5 m	20 m	40 m	10 s	29m40s	10 s	59m40s	60 m	60 m
Light	3:25	0	5 m	20 m	40 m	10 s	29m40s	10 s	59m40s	40 m	60 m
<b>French Rapid, 2.0 Lb Loaf</b>											
Medium	2:25	0	5 m	20 m	20 m	8 s	44m42s	0	0	55 m	60 m
Dark	2:35	0	5 m	20 m	20 m	8 s	44m42s	0	0	65 m	60 m
Light	2:15	0	5 m	20 m	20 m	8 s	44m42s	0	0	45 m	60 m
<b>French Rapid, 1.5 Lb Loaf</b>											
Medium	2:22	0	5 m	20 m	20 m	8 s	44m42s	0	0	52 m	60 m
Dark	2:32	0	5 m	20 m	20 m	8 s	44m42s	0	0	62 m	60 m
Light	2:12	0	5 m	20 m	20 m	8 s	44m42s	0	0	42 m	60 m
<b>French Rapid, 1.0 Lb Loaf</b>											
Medium	2:20	0	5 m	20 m	20 m	8 s	44m42s	0	0	50 m	60 m
Dark	2:30	0	5 m	20 m	20 m	8 s	44m42s	0	0	60 m	60 m
Light	2:10	0	5 m	20 m	20 m	8 s	44m42s	0	0	40 m	60 m
<b>Fruit &amp; Nut, 2.0 Lb Loaf</b>											
Medium	3:25	0	5 m	20 m	40 m	10 s	24m40s	5 s	49m45s	65 m	60 m
Dark	3:35	0	5 m	20 m	40 m	10 s	24m40s	5 s	49m45s	75 m	60 m
Light	3:15	0	5 m	20 m	40 m	10 s	24m40s	5 s	49m45s	55 m	60 m
<b>Fruit &amp; Nut, 1.5 Lb Loaf</b>											
Medium	3:22	0	5 m	20 m	40 m	10 s	24m40s	5 s	49m45s	62 m	60 m
Dark	3:32	0	5 m	20 m	40 m	10 s	24m40s	5 s	49m45s	72 m	60 m
Light	3:12	0	5 m	20 m	40 m	10 s	24m40s	5 s	49m45s	52 m	60 m
<b>Fruit &amp; Nut, 1.0 Lb Loaf</b>											
Medium	3:20	0	5 m	20 m	40 m	10 s	24m40s	5 s	49m45s	60 m	60 m
Dark	3:30	0	5 m	20 m	40 m	10 s	24m40s	5 s	49m45s	70 m	60 m
Light	3:10	0	5 m	20 m	40 m	10 s	24m40s	5 s	49m45s	50 m	60 m
<b>Fruit &amp; Nut, Rapid, 2.0 Lb Loaf</b>											
Med.	2:50	0	5 m	20 m	25 m	10 s	54m40s	0	0	65 m	60 m
Dark	3:00	0	5 m	20 m	25 m	10 s	54m40s	0	0	75 m	60 m
Light	2:40	0	5 m	20 m	25 m	10 s	54m40s	0	0	55 m	60 m

Crust	Timer	Preheat	Knead 1	Knead 2	Rise 1	Punch Down	Rise 2	Shape	Rise 3	Bake	Keep Warm
<b>Fruit &amp; Nut, Rapid, 1.5 Lb Loaf</b>											
<b>Med.</b>	2:47	0	5 m	20 m	25 m	10 s	54m40s	0	0	62 m	60 m
<b>Dark</b>	2:57	0	5 m	20 m	25 m	10 s	54m40s	0	0	72 m	60 m
<b>Light</b>	2:37	0	5 m	20 m	25 m	10 s	54m40s	0	0	52 m	60 m
<b>Fruit &amp; Nut, Rapid, 1.0 Lb Loaf</b>											
<b>Med.</b>	2:45	0	5 m	20 m	25 m	10 s	54m40s	0	0	60 m	60 m
<b>Dark</b>	2:55	0	5 m	22 m	25 m	10 s	54m40s	0	0	70 m	60 m
<b>Light</b>	2:35	0	5 m	20 m	25 m	10 s	54m40s	0	0	50 m	60 m

Crust	Total Time	Knead	Knead 1	Knead 2	Rise	Knead 3	Knead 4	Bake	Keep Warm
<b>Batter Bread</b>									
<b>Med.</b>	1:30	1 min.	3 min.	2 min.	2 min.	1 min.	2 min.	79 min.	60 m
<b>Dark</b>	1:40	1 min.	3 min.	2 min.	2 min.	1 min.	2 min.	89 min.	60 m
<b>Light</b>	1:20	1 min.	3 min.	2 min.	2 min.	1 min.	2 min.	69 min.	60 m
<b>Jam</b>									
-	1:05	Preheat	50 stir	0	0	0	0	0	0
<b>Dough</b>									
<b>2.0 Lb</b>	1:30	Preheat	3 min.	27 min.	60 min.	0	0	0	0
	1:27	0	3 min.	24 min.	60 min.	0	0	0	0
	1:24	0	3 min.	21 min.	60 min.	0	0	0	0
<b>Pizza Dough</b>									
-	0:55	0	3 min.	22 min.	30 min.	0	0	0	0
<b>Bake Only</b>									
	1:30	0	0	0	0	0	0	Adjustable	0

Technical Specifications

# 13. Personal Recipes and Custom Programs

Use these forms to enter program notes for your personal recipes and pre-programmed recipes that you have customized.

## Personal Recipe 1

<b>Recipe Name</b>	
<b>Preheat</b>	
<b>Knead 1</b>	
<b>Knead 2</b>	
<b>Rise 1</b>	
<b>Punch Down</b>	
<b>Rise 2</b>	
<b>Shape</b>	
<b>Rise 3</b>	
<b>Bake</b>	
<b>Temperature</b>	
<b>Keep Warm</b>	

## Personal Recipe 2

<b>Recipe Name</b>	
<b>Preheat</b>	
<b>Knead 1</b>	
<b>Knead 2</b>	
<b>Rise 1</b>	
<b>Punch Down</b>	
<b>Rise 2</b>	
<b>Shape</b>	
<b>Rise 3</b>	
<b>Bake</b>	
<b>Temperature</b>	
<b>Keep Warm</b>	

### Personal Recipe 3

<b>Recipe Name</b>	
<b>Preheat</b>	
<b>Knead 1</b>	
<b>Knead 2</b>	
<b>Rise 1</b>	
<b>Punch Down</b>	
<b>Rise 2</b>	
<b>Shape</b>	
<b>Rise 3</b>	
<b>Bake</b>	
<b>Temperature</b>	
<b>Keep Warm</b>	

### Personal Recipe 4

<b>Recipe Name</b>	
<b>Preheat</b>	
<b>Knead 1</b>	
<b>Knead 2</b>	
<b>Rise 1</b>	
<b>Punch Down</b>	
<b>Rise 2</b>	
<b>Shape</b>	
<b>Rise 3</b>	
<b>Bake</b>	
<b>Temperature</b>	
<b>Keep Warm</b>	

### Personal Recipe 5

<b>Recipe Name</b>	
<b>Preheat</b>	
<b>Knead 1</b>	
<b>Knead 2</b>	
<b>Rise 1</b>	
<b>Punch Down</b>	
<b>Rise 2</b>	
<b>Shape</b>	
<b>Rise 3</b>	
<b>Bake</b>	
<b>Temperature</b>	
<b>Keep Warm</b>	

### Custom Recipe 1

<b>Recipe Name</b>	
<b>Preheat</b>	
<b>Knead 1</b>	
<b>Knead 2</b>	
<b>Rise 1</b>	
<b>Punch Down</b>	
<b>Rise 2</b>	
<b>Shape</b>	
<b>Rise 3</b>	
<b>Bake</b>	
<b>Temperature</b>	
<b>Keep Warm</b>	



### Custom Recipe 2

<b>Recipe Name</b>	
<b>Preheat</b>	
<b>Knead 1</b>	
<b>Knead 2</b>	
<b>Rise 1</b>	
<b>Punch Down</b>	
<b>Rise 2</b>	
<b>Shape</b>	
<b>Rise 3</b>	
<b>Bake</b>	
<b>Temperature</b>	
<b>Keep Warm</b>	

### Custom Recipe 3

<b>Recipe Name</b>	
<b>Preheat</b>	
<b>Knead 1</b>	
<b>Knead 2</b>	
<b>Rise 1</b>	
<b>Punch Down</b>	
<b>Rise 2</b>	
<b>Shape</b>	
<b>Rise 3</b>	
<b>Bake</b>	
<b>Temperature</b>	
<b>Keep Warm</b>	

### Custom Recipe 4

<b>Recipe Name</b>	
<b>Preheat</b>	
<b>Knead 1</b>	
<b>Knead 2</b>	
<b>Rise 1</b>	
<b>Punch Down</b>	
<b>Rise 2</b>	
<b>Shape</b>	
<b>Rise 3</b>	
<b>Bake</b>	
<b>Temperature</b>	
<b>Keep Warm</b>	

### Custom Recipe 5

<b>Recipe Name</b>	
<b>Preheat</b>	
<b>Knead 1</b>	
<b>Knead 2</b>	
<b>Rise 1</b>	
<b>Punch Down</b>	
<b>Rise 2</b>	
<b>Shape</b>	
<b>Rise 3</b>	
<b>Bake</b>	
<b>Temperature</b>	
<b>Keep Warm</b>	

### Custom Recipe 6

<b>Recipe Name</b>	
<b>Preheat</b>	
<b>Knead 1</b>	
<b>Knead 2</b>	
<b>Rise 1</b>	
<b>Punch Down</b>	
<b>Rise 2</b>	
<b>Shape</b>	
<b>Rise 3</b>	
<b>Bake</b>	
<b>Temperature</b>	
<b>Keep Warm</b>	

### Custom Recipe 7

<b>Recipe Name</b>	
<b>Preheat</b>	
<b>Knead 1</b>	
<b>Knead 2</b>	
<b>Rise 1</b>	
<b>Punch Down</b>	
<b>Rise 2</b>	
<b>Shape</b>	
<b>Rise 3</b>	
<b>Bake</b>	
<b>Temperature</b>	
<b>Keep Warm</b>	



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