

RECIPES

BASIC

Almost any BASIC recipe, including the ones on the following pages, can be modified for use with the BASIC RAPID setting.

To reduce the total cycle time by approx. 1 hour, select the BASIC RAPID setting. Follow the recipe and instructions for the BASIC version, however replace the Active Dry Yeast with Instant (aka Quick-Rise, Rapid Rise) or Bread Machine Yeast and add the vital wheat gluten as it helps produce a better result during the shorter 'rise' phase.

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
Yeast: Instant (aka Quick-Rise, Rapid Rise) or Bread Machine	3½ teaspoons	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten	2¾ teaspoons	2½ teaspoons	2 teaspoons	1½ teaspoons

BASIC - BASIC WHITE BREAD

BREAD NAME	Basic White Bread
SETTING	Basic
PADDLE	Collapsible
CRUST COLOR OPTIONS	Light, Medium, Dark
DELAY START	Yes

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
Water, 80°F (27°C)	1¾ cups + 1 tablespoon	1½ cups	1 cup + 2 tablespoons	¾ cup
Unsalted butter, ½" pieces at room temperature	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	2½ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
Sugar, granulated	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	5 cups	4 cups	3 cups	2 cups
Vital wheat gluten (optional)*	2¾ teaspoons	2½ teaspoons	2 teaspoons	1½ teaspoons
Milk powder	3½ tablespoons	3 tablespoons	2½ tablespoons	1½ tablespoons
Yeast: Active Dry*	2¾ teaspoons	2 teaspoons	1½ teaspoons	1¼ teaspoons

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Select the BASIC setting, desired crust color and loaf size. Press the START | PAUSE button. When the cycle is complete, use oven mitts to remove the bread from the bread machine and transfer to a wire rack to cool. Bread will slice best when allowed to cool.

*If using the BASIC RAPID Setting, substitute the quantities of these two ingredients with the quantities on page 63.

BASIC - ROSEMARY OLIVE OIL BREAD

BREAD NAME	Rosemary Olive Oil Bread
SETTING	Basic
PADDLE	Collapsible
CRUST COLOR OPTIONS	Light, Medium, Dark
DELAY START	Yes

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
Water, 80°F (27°C)	1¼ cups + 1 tablespoon	1½ cups	1 cup + 2 tablespoons	¾ cup
Olive oil, extra virgin	¼ cup + 1 teaspoon	¼ cup	3 tablespoons	2 tablespoons
Salt	2½ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
Bread flour	5 cups	4 cups	3 cups	2 cups
Vital wheat gluten (optional)*	2¾ teaspoons	2½ teaspoons	2 teaspoons	1½ teaspoons
Dried rosemary	¼ cup + 1 teaspoon	¼ cup	3 tablespoons	2 tablespoons
Yeast: Active Dry*	2¾ teaspoons	2½ teaspoons	1¾ teaspoons	1¼ teaspoons
OPTIONAL TOPPING				
Dried rosemary	2 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
Flaked salt	1 teaspoon	1 teaspoon	½ teaspoon	½ teaspoon
Egg wash: 1 egg + 1 tablespoon water, beaten				

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Select the BASIC setting, desired crust color and loaf size. Press the START | PAUSE button. If using the topping, brush the top of the dough with the egg wash at the end of the final rise (prior to bake). Sprinkle the dried rosemary over the loaf, then sprinkle with the flaked salt. Close the lid. When the cycle is complete, use oven mitts to remove the bread from the bread machine and transfer to a wire rack to cool. Bread will slice best when allowed to cool.

*If using the BASIC RAPID Setting, substitute the quantities of these two ingredients with the quantities on page 63.

BASIC - POTATO SOUR CREAM AND CHIVES

BREAD NAME	Potato Sour Cream and Chives
SETTING	Basic
PADDLE	Collapsible
CRUST COLOR OPTIONS	Light, Medium, Dark
DELAY START	No

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
Potato water, 80°F (27°C)	1 cup	¾ cup	⅔ cup	½ cup
Mashed potato	1 cup	¾ cup	⅔ cup	½ cup
Sour cream	½ cup + 1 tablespoon	⅓ cup	¼ cup	3 tablespoons
Fresh chives, chopped	3 tablespoons	2½ tablespoons	2 tablespoons	1½ tablespoons
Unsalted butter, ½" pieces at room temperature	3 tablespoons	2½ tablespoons	2 tablespoons	1½ tablespoons
Salt	2½ teaspoons	2 teaspoons	1 ½ teaspoons	1 teaspoon
Sugar, granulated	2 tablespoons	1½ tablespoons	1 ¼ tablespoons	1 tablespoon
Bread flour	4⅓ cups	3⅓ cups	2⅔ cups	1¾ cups
Vital wheat gluten (optional)*	2¾ teaspoons	2½ teaspoons	2 teaspoons	1½ teaspoons
Milk powder	2 tablespoons	1½ tablespoons	1¼ tablespoons	1 tablespoon
Yeast: Active Dry*	2 teaspoons	1½ teaspoons	1¼ teaspoons	1¼ teaspoons

This light and airy loaf bakes with a crisp exterior. Use it with smoked salmon and cream cheese, or a bacon, lettuce and tomato sandwich.

Cook the potato in water until fork tender. Reserve enough of the potato water required in the recipe and allow to cool to 80°F (27°C). Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Select the BASIC setting, desired crust color and loaf size. Press the START | PAUSE button. When the cycle is complete, use oven mitts to remove the bread from the bread machine and transfer to a wire rack to cool. Bread will slice best when allowed to cool.

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BASIC - BREAD FOR STUFFING

BREAD NAME	Bread for Stuffing
SETTING	Basic
PADDLE	Collapsible
CRUST COLOR OPTIONS	Light, Medium, Dark
DELAY START	Yes

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
Water, 80°F (27°C)	1½ cups	1½ cups	1 cup	¾ cup + 1 tablespoon
Unsalted butter, ½" pieces at room temperature	4 tablespoons	3 tablespoons	2¼ tablespoons	1½ tablespoons
Salt	2½ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
Sugar, granulated	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Bread flour	3 cups + 2 tablespoons	2½ cups	1¾ cups + 2 tablespoons	1¾ cups
Vital wheat gluten (optional)*	2¾ teaspoons	2 ½ teaspoons	2 teaspoons	1¾ teaspoons
Milk powder	¼ cup	3 tablespoons	2¼ tablespoons	1½ tablespoons
Fresh sage, chopped	½ cup	¼ cup	3 tablespoons	2 tablespoons
Fresh thyme, chopped	¼ cup	3 tablespoons	2¼ tablespoons	1½ tablespoons
Black pepper	¾ teaspoon	½ teaspoon	½ teaspoon	¼ teaspoon
Onion powder	2¼ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
Garlic powder	1 teaspoon	¾ teaspoon	½ teaspoon	½ teaspoon
Yeast: Active Dry*	2¼ teaspoons	1¾ teaspoons	1½ teaspoons	1 teaspoon
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER				
Dried cranberries (optional)	½ cup	¼ cup	¼ cup	3 tablespoons
Toasted pecans (optional)	½ cup	¼ cup	¼ cup	3 tablespoons

This bread can be used as a stuffing for chicken and turkey. All the flavors are baked directly into the bread.

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Place the dried cranberries and toasted pecans into the Automatic Fruit & Nut Dispenser. Select the BASIC setting, desired crust color and loaf size. Press the START | PAUSE button. When the cycle is complete, use oven mitts to remove the bread from the bread machine and transfer to a wire rack to cool. Bread will slice best when allowed to cool.

*If using the BASIC RAPID Setting, substitute the quantities of these two ingredients with the quantities on page 63.

BASIC - PB & J BREAD

BREAD NAME	PB & J Bread
SETTING	Basic
PADDLE	Collapsible
CRUST COLOR OPTIONS	Light, Medium, Dark
DELAY START	No

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
Water, 80°F (27°C)	2 cups	1½ cups	1¼ cups	¾ cup + 1 tablespoon
Unsalted butter, ½" pieces at room temperature	3 tablespoons	2½ tablespoons	2 tablespoons	1 tablespoon
Smooth peanut butter	½ cup	½ cup	¼ cup	3 tablespoons
Salt	2¼ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
Sugar, granulated	3 tablespoons	2½ tablespoons	2 tablespoons	1 tablespoon
Bread flour	2½ cups	2 cups	1½ cups	1 cup
Whole wheat flour	2 cups + 1 tablespoon	1¾ cups	1¼ cups	¾ cup + 1 tablespoon
Vital wheat gluten (optional)*	2¾ teaspoons	2½ teaspoons	2 teaspoons	1½ teaspoons
Yeast: Active Dry*	2¼ teaspoons	1½ teaspoons	1¼ teaspoons	1 teaspoon
FILLING				
Seedless raspberry jam**	½ cup	½ cup	¼ cup	¼ cup
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER				
Whole peanuts, unsalted	¾ cup	¾ cup	¾ cup	½ cup
OPTIONAL TOPPING				
Peanuts	¾ cup	½ cup	¼ cup	¼ cup
Egg wash: 1 egg + 1 tablespoon water, beaten				

*If using the BASIC RAPID Setting, substitute the quantities of these two ingredients with the quantities on page 63.

**Any seedless fruit jam can be substituted.

BASIC - PB & J BREAD

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed, except for the jam. Secure the bread pan inside the baking chamber. Place the peanuts into the Automatic Fruit & Nut Dispenser. Select the BASIC setting, desired crust color and loaf size. Press the START | PAUSE button. At the end of the second rise and final punch down, press and hold the START | PAUSE button to momentarily pause the cycle. Remove the dough from the bread pan. On a lightly floured surface, roll the dough out into a rectangle about 6" (15cm) wide and 13" (33cm) long. Spread the jam all over the dough, leaving a 1" (2.5cm) border. From the top short end, fold the dough over $\frac{1}{2}$ of the way down. Then take the shortest end closest to you and roll the dough "jelly roll" style, into a tight roll, sealing the side edges as you roll. Seal the seam by pinching it against the folded dough. Remove the collapsible paddle from the bread pan and place the rolled dough, seam side down, into the bread pan. Use caution as the paddle will be hot. Brush the top with the egg wash and sprinkle with peanuts if desired. Close the lid. Press the START | PAUSE button to resume the cycle. When the cycle is complete, use oven mitts to remove the bread from the bread machine and transfer to a wire rack to cool. Bread will slice best when allowed to cool.

BASIC - CHEDDAR CHEESE AND JALAPEÑO CORN BREAD

BREAD NAME	Cheddar Cheese and Jalapeño Corn Bread
SETTING	Basic
PADDLE	Collapsible
CRUST COLOR OPTIONS	Light, Medium, Dark
DELAY START	No

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
Water, 80°F (27°C)	1½ cups	1¼ cups	¾ cup + 2 tablespoons	¾ cup
Unsalted butter, ½" pieces at room temperature	3 tablespoons	2½ tablespoons	2 tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1¼ teaspoons	¾ teaspoon
Sugar, granulated	¼ cup	3 tablespoons	2½ tablespoons	1½ tablespoons
Bread flour	4½ cups	3¾ cups	2¾ cups	1¾ cups + 1 tablespoon
Vital wheat gluten (optional)*	2¾ teaspoons	2½ teaspoons	1¾ teaspoons	1¼ teaspoons
Corn meal	¾ cup	½ cup	½ cup	¼ cup
Sharp cheddar cheese (shredded)	1½ cups	1¼ cups	¾ cup	¾ cup
Jalapeno, finely diced	2 tablespoons	1½ tablespoons	1 tablespoon	¾ tablespoon
Milk powder	3 tablespoons	2½ tablespoons	1¾ tablespoons	1¼ tablespoon
Yeast: Active Dry*	2 teaspoons	1¾ teaspoons	1¼ teaspoons	1 teaspoon
OPTIONAL TOPPING				
Sharp cheddar cheese (shredded)	¼ cup	3 tablespoons	2½ tablespoons	2 tablespoons
Egg wash: 1 egg + 1 tablespoon water, beaten				

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Select the BASIC setting, desired crust color and loaf size. Press the START | PAUSE button. If using the topping, brush the dough at the end of the final rise (prior to bake) with the egg wash and sprinkle shredded cheddar cheese on top. When the cycle is complete, use oven mitts to remove the bread from the bread machine and transfer to a wire rack to cool. Bread will slice best when allowed to cool.

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BASIC - MILK & HONEY BREAD

BREAD NAME	Milk & Honey Bread
SETTING	Basic
PADDLE	Collapsible
CRUST COLOR OPTIONS	Light, Medium, Dark
DELAY START	No

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
Milk, scalded and cooled to 80°F (27°C)	1½ cups	1½ cups + 2 tablespoons	1 cup + 2 tablespoons	¾ cup + 1 teaspoon
Honey	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Unsalted butter, ½" pieces at room temperature	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	2¼ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
Bread flour	5 cups	4 cups	3 cups	2 cups
Vital wheat gluten (optional)*	2¾ teaspoons	2½ teaspoons	2 teaspoons	1½ teaspoons
Yeast: Active Dry*	2½ teaspoons	2 teaspoons	1 teaspoon	1 teaspoon

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Select the BASIC setting, desired crust color and loaf size. Press the START | PAUSE button. When the cycle is complete, use oven mitts to remove the bread from the bread machine and transfer to a wire rack to cool. Bread will slice best when allowed to cool.

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BASIC - OATMEAL BREAD

BREAD NAME	Oatmeal Bread
SETTING	Basic
PADDLE	Collapsible
CRUST COLOR OPTIONS	Light, Medium, Dark
DELAY START	Yes

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
Water, 80°F (27°C)	1¾ cups	1½ cups + 2 teaspoons	1 cup + 1 tablespoon	¾ cup + 1 tablespoon
Unsalted butter, ½" pieces at room temperature	2 tablespoons	1½ tablespoons	1 tablespoon	1 tablespoon
Salt	1½ teaspoons	1¼ teaspoons	1 teaspoon	¾ teaspoon
Brown sugar	¼ cup	3 tablespoons	2 tablespoons	1½ tablespoons
Bread flour	4¾ cups	3¾ cups	2¾ cups	1¾ cups
Vital wheat gluten (optional)*	2¾ teaspoons	2½ teaspoons	2 teaspoons	1½ teaspoons
Oatmeal	1 cup	¾ cup	½ cup	¼ cup + 1 tablespoon
Buttermilk powder	6 tablespoons	5 tablespoons	4 tablespoons	2½ tablespoons
Yeast: Active Dry*	2 teaspoons	1¾ teaspoons	1½ teaspoons	1 teaspoon
OPTIONAL TOPPING				
Oatmeal	3 tablespoons	3 tablespoons	2 tablespoons	2 tablespoons
Egg wash: 1 egg + 1 tablespoon water, beaten				

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Select the BASIC setting, desired crust color and loaf size. Press the START | PAUSE button. If using the topping, brush the dough at the end of the final rise (prior to bake) with the egg wash and sprinkle oatmeal on top. When the cycle is complete, use oven mitts to remove the bread from the bread machine and transfer to a wire rack to cool. Bread will slice best when allowed to cool.

*If using the BASIC RAPID Setting, substitute the quantities of these two ingredients with the quantities on page 63.

WHOLE WHEAT

Almost any WHOLE WHEAT recipe, including the ones on the following pages, can be modified for use with the WHOLE WHEAT RAPID setting.

To reduce the total cycle time by approx. 1 hour, select the WHOLE WHEAT RAPID setting. Follow the recipe and instructions for the WHOLE WHEAT version, however replace the Active Dry Yeast with Instant (aka Quick-Rise, Rapid Rise) or Bread Machine Yeast and add the vital wheat gluten as it helps produce a better result during the shorter 'rise' phase.

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
Yeast: Instant (aka Quick-Rise, Rapid Rise) or Bread Machine	3½ teaspoons	3 teaspoons	2½ teaspoons	2 teaspoons
Vital wheat gluten	2¾ teaspoons	2½ teaspoons	2 teaspoons	1½ teaspoons

WHOLE WHEAT - WHOLE WHEAT BREAD

BREAD NAME	Whole Wheat Bread
SETTING	Whole Wheat
PADDLE	Collapsible
CRUST COLOR OPTIONS	Light, Medium, Dark
DELAY START	Yes

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
Water, 80°F (27°C)	1¾ cups + 1 tablespoon	1½ cups	1 cup + 2 tablespoons	¾ cup
Unsalted butter, ½" pieces at room temperature	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	2½ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
Brown sugar	¼ cup	3 tablespoons	2¼ tablespoons	1½ tablespoons
Whole wheat flour	5 cups	4 cups	3 cups	2 cups
Vital wheat gluten (optional)*	1½ tablespoons	1¼ tablespoons	1 tablespoon	¾ tablespoon
Milk powder	¼ cup	3 tablespoons	2¼ tablespoons	1½ tablespoons
Yeast: Active Dry*	3 teaspoons	2½ teaspoons	1¾ teaspoons	1¼ teaspoons

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Select the WHOLE WHEAT setting, desired crust color and loaf size. Press the START | PAUSE button. When the cycle is complete, use oven mitts to remove the bread from the bread machine and transfer to a wire rack to cool. Bread will slice best when allowed to cool.

*If using the WHOLE WHEAT RAPID Setting, substitute the quantities of these two ingredients with the quantities on page 73.

WHOLE WHEAT - HONEY WHOLE WHEAT CINNAMON RAISIN

BREAD NAME	Honey Whole Wheat Cinnamon Raisin
SETTING	Whole Wheat
PADDLE	Collapsible
CRUST COLOR OPTIONS	Light, Medium, Dark
DELAY START	Yes

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
Water, 80°F (27°C)	1½ cups	1½ cups + 1 tablespoon	1 cup	¾ cup
Honey	½ cup + 1 tablespoon	½ cup	3 tablespoons	2½ tablespoons
Unsalted butter, ½" pieces at room temperature	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	2½ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
Bread flour	2½ cups	2 cups	1½ cups	1 cup
Whole wheat flour	2½ cups	2 cups	1½ cups	1 cup
Vital wheat gluten (optional)*	1½ tablespoons	1¼ tablespoons	1 tablespoon	¾ tablespoon
Ground cinnamon	1¼ tablespoons	1 tablespoon	¾ tablespoon	2½ teaspoons
Milk powder	3¾ tablespoons	3 tablespoons	2¼ tablespoons	1½ tablespoons
Yeast: Active Dry*	2¾ teaspoons	2¼ teaspoons	1¾ teaspoons	1¼ teaspoons
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER				
Raisins	¾ cup	½ cup	⅓ cup	¼ cup

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Place the raisins into the Automatic Fruit & Nut Dispenser. Select the WHOLE WHEAT setting, desired crust color and loaf size. Press the START | PAUSE button. When the cycle is complete, use oven mitts to remove the bread from the bread machine and transfer to a wire rack to cool. Bread will slice best when allowed to cool.

*If using the WHOLE WHEAT RAPID Setting, substitute the quantities of these two ingredients with the quantities on page 73.

WHOLE WHEAT - SUNFLOWER & FLAX SEED BREAD

BREAD NAME	Sunflower & Flax Seed Bread
SETTING	Whole Wheat
PADDLE	Collapsible
CRUST COLOR OPTIONS	Light, Medium, Dark
DELAY START	Yes

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
Water, 80°F (27°C)	2 cups	1½ cups	1¼ cups	¾ cup
Sunflower oil	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	2½ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
Brown sugar	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Whole wheat flour	2½ cups	2 cups + 2 tablespoons	1¾ cups	1 cup
Bread flour	2 cups + 1 tablespoon	1¾ cups	1½ cups	¾ cup + 2 tablespoons
Vital wheat gluten (optional)*	1½ tablespoons	1¼ tablespoons	1 tablespoon	¾ tablespoon
Wheat germ	½ cup	¼ cup	3 tablespoons	2 tablespoons
Milk powder	¼ cup	3 tablespoons	2¼ tablespoons	1½ tablespoons
Yeast: Active Dry*	2¾ teaspoons	2¼ teaspoons	1¾ teaspoons	1¼ teaspoons
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER				
Sunflower seeds	¼ cup	¼ cup	3 tablespoons	2 tablespoons
Flax seeds	2½ tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
Dried cranberries	¼ cup	3 tablespoons	2½ tablespoons	2 tablespoons
OPTIONAL TOPPING				
Sunflower seeds	2 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
Egg wash: 1 egg + 1 tablespoon water, beaten				

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Place the sunflower seeds, flax seeds and dried cranberries into the Automatic Fruit & Nut Dispenser. Select the WHOLE WHEAT setting, desired crust color and loaf size. Press the START | PAUSE button. If using the topping, brush the top of the dough with the egg wash at the end of the final rise (prior to bake) and sprinkle the sunflower seeds over the loaf. When the cycle is complete, use oven mitts to remove the bread from the bread machine and transfer to a wire rack to cool. Bread will slice best when allowed to cool.

*If using the WHOLE WHEAT RAPID Setting, substitute the quantities of these two ingredients with the quantities on page 73.

WHOLE WHEAT - MULTIGRAIN BREAD

BREAD NAME	Multigrain Bread
SETTING	Whole Wheat
PADDLE	Collapsible
CRUST COLOR OPTIONS	Light, Medium, Dark
DELAY START	Yes

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
Water, 80°F (27°C)	1½ cups + 1 tablespoon	1½ cups	1 cup + 2 tablespoons	¾ cup
Unsalted butter, ½" pieces at room temperature	3 tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	2¼ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
Brown sugar	¼ cup	3 tablespoons	2¼ tablespoons	1½ tablespoons
Multigrain flour blend	5 cups	4 cups	3 cups	2 cups
Vital wheat gluten (optional)*	1½ tablespoons	1¼ tablespoons	1 tablespoon	¾ tablespoon
Milk powder	¼ cup	3 tablespoons	2¼ tablespoons	1½ tablespoons
Yeast: Active Dry*	2¼ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
OPTIONAL TOPPING				
Rolled oats	2 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
Egg wash: 1 egg + 1 tablespoon water, beaten				

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Select the WHOLE WHEAT setting, desired crust color and loaf size. Press the START | PAUSE button. If using the topping, brush the top of the dough with the egg wash at the end of the final rise (prior to bake) and sprinkle the rolled oats over the loaf. When the cycle is complete, use oven mitts to remove the bread from the bread machine and transfer to a wire rack to cool. Bread will slice best when allowed to cool.

*If using the WHOLE WHEAT RAPID Setting, substitute the quantities of these two ingredients with the quantities on page 73.

WHOLE WHEAT - BRAN BREAD

BREAD NAME	Bran Bread
SETTING	Whole Wheat
PADDLE	Collapsible
CRUST COLOR OPTIONS	Light, Medium, Dark
DELAY START	Yes

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
Water, 80°F (27°C)	2 cups	1½ cups	1¼ cups	¾ cup
Molasses	¼ cup	3 tablespoons	2¼ tablespoons	1½ tablespoons
Unsalted butter, ½" pieces at room temperature	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	2½ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
Brown sugar	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Whole wheat flour	3 cups + 2 tablespoons	2½ cups	1¾ cups + 2 tablespoons	1¼ cups
Bread flour	1¾ cups + 2 tablespoons	1½ cups	1 cup + 2 tablespoons	¾ cup
Vital wheat gluten (optional)*	1¾ tablespoons	1½ tablespoons	1 tablespoon	¾ tablespoon
Bran flakes	½ cup + 1 tablespoon	⅓ cup	¼ cup	3 tablespoons
Milk powder	¼ cup	3 tablespoons	2¼ tablespoons	1½ tablespoons
Yeast: Active Dry*	2¾ teaspoons	2½ teaspoons	1¾ teaspoons	1¼ teaspoons
OPTIONAL TOPPING				
Bran flakes	2 tablespoons	2 tablespoons	1 tablespoon	1 tablespoon
Egg wash: 1 egg + 1 tablespoon water, beaten				

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Select the WHOLE WHEAT setting, desired crust color and loaf size. Press the START | PAUSE button. If using the topping, brush the top of the dough with the egg wash at the end of the final rise (prior to bake) and sprinkle the bran flakes over the loaf. When the cycle is complete, use oven mitts to remove the bread from the bread machine and transfer to a wire rack to cool. Bread will slice best when allowed to cool.

*If using the WHOLE WHEAT RAPID Setting, substitute the quantities of these two ingredients with the quantities on page 73.

WHOLE WHEAT - PUMPERNICKEL BREAD

BREAD NAME	Pumpernickel Bread
SETTING	Whole Wheat
PADDLE	Collapsible
CRUST COLOR OPTIONS	Light, Medium, Dark
DELAY START	Yes

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
Water, 80°F (27°C)	1¾ cups + 2 tablespoons	1½ cups	1 cup + 1 tablespoon	¾ cup
Molasses	½ cup	¼ cup	3 tablespoons	2 tablespoons
Unsalted butter, melted	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Instant coffee	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	2¾ teaspoons	2½ teaspoons	2 teaspoons	1¾ teaspoons
Whole wheat flour	1¼ cups	1 cup	¾ cup	½ cup
Rye flour	2 cups + 3 tablespoons	1¾ cups	1½ cups + 1 tablespoon	¾ cup + 2 tablespoons
Bread flour	2 cups + 3 tablespoons	1¾ cups	1½ cups + 1 tablespoon	¾ cup + 2 tablespoons
Vital wheat gluten (optional)*	1¾ tablespoons	1½ tablespoons	1 tablespoon	¾ tablespoon
Wheat germ	¼ cup	3 tablespoons	2¼ tablespoons	1½ tablespoons
Cocoa powder	1¼ tablespoons	1 tablespoon	¾ tablespoon	½ tablespoon
Yeast: Active Dry*	3 teaspoons	2½ teaspoons	2 teaspoons	1½ teaspoons
OPTIONAL TOPPING				
Cracked wheat	2 tablespoons	1½ tablespoons	1 tablespoon	1 tablespoon
Egg wash: 1 egg + 1 tablespoon water, beaten				

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Select the WHOLE WHEAT setting, desired crust color and loaf size. Press the START | PAUSE button. If using the topping, brush the top of the dough with the egg wash at the end of the final rise (prior to bake) and sprinkle the cracked wheat over the loaf. When the cycle is complete, use oven mitts to remove the bread from the bread machine and transfer to a wire rack to cool. Bread slices best when allowed to cool.

*If using the WHOLE WHEAT RAPID Setting, substitute the quantities of these two ingredients with the quantities on page 73.

WHOLE WHEAT - RYE BREAD

BREAD NAME	Rye Bread
SETTING	Whole Wheat
PADDLE	Collapsible
CRUST COLOR OPTIONS	Light, Medium, Dark
DELAY START	Yes

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
Water, 70°F (21°C)	1¾ cups + 1 tablespoon	1½ cups	1 cup + 2 tablespoons	¾ cup
Unsalted butter, melted	2¼ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
Brown sugar	3 tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Salt	2¼ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
Bread flour	3 cups + 2 tablespoons	2½ cups	2 cups	1¼ cups
Rye flour	1¾ cups + 2 tablespoons	1½ cups	1 cup	¾ cup
Vital wheat gluten (optional)*	1¼ tablespoons	1 tablespoon	¾ tablespoon	½ tablespoon
Caraway seeds	1½ tablespoons	1¼ tablespoons	1 tablespoon	¾ tablespoon
Yeast: Active Dry*	3 teaspoons	2½ teaspoons	2 teaspoons	1½ teaspoons
OPTIONAL TOPPING				
Cracked wheat	2 tablespoons	1½ tablespoons	1 tablespoon	1 tablespoon
Egg wash: 1 egg + 1 tablespoon water, beaten				

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Select the WHOLE WHEAT setting, desired crust color and loaf size. Press the START | PAUSE button. If using the topping, brush the top of the dough with the egg wash at the end of the final rise (prior to bake) and sprinkle the cracked wheat over the loaf. When the cycle is complete, use oven mitts to remove the bread from the bread machine and transfer to a wire rack to cool. Bread slices best when allowed to cool.

*If using the WHOLE WHEAT RAPID Setting, substitute the quantities of these two ingredients with the quantities on page 73.

GLUTEN FREE

GLUTEN FREE - BANANA WALNUT BREAD

BREAD NAME	Gluten Free Banana Walnut Bread
SETTING	Gluten Free
PADDLE	Collapsible
CRUST COLOR OPTIONS	Light, Medium, Dark
DELAY START	No

INGREDIENTS	2.5LBS	2.0LBS
	1.25KG	1KG
Eggs, 2oz (60g), at room temperature	2	1
Milk, 80°F (27°C)	¾ cup	½ cup + 2 tablespoons
Apple cider vinegar	1 teaspoon	¾ teaspoon
Mashed ripe banana	1 cup	¾ cup + 1 tablespoon
Brown sugar	¼ cup	3 tablespoons
Salt	1¼ teaspoons	1 teaspoon
Unsalted butter, melted	¼ cup	3 tablespoons
Chickpea/Garbanzo bean flour	1 cup	¾ cup + 1 tablespoon
Sorghum flour	1 cup	¾ cup + 1 tablespoon
Tapioca starch	¼ cup	3 tablespoons
Xanthan gum	2½ teaspoons	2 teaspoons
Yeast: Active Dry	1½ teaspoons	1¼ teaspoons
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER		
Chopped walnuts	½ cup	¼ cup

Gluten free bread making is very unique and requires a slightly different procedure.

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan. Slightly beat the eggs and place them in the bread pan, followed by the remaining wet ingredients, then the banana and brown sugar. In a medium sized bowl, sift together the salt, chickpea/garbanzo flour, sorghum flour, tapioca starch and xanthan gum. Mix together and pour over the wet ingredients. Sprinkle the top with the yeast. Secure the bread pan inside the baking chamber. Place the chopped walnuts into the Automatic Fruit & Nut Dispenser. Select the GLUTEN FREE setting, desired crust color and loaf size. Press the START | PAUSE button. When the alert sounds during the 'knead 2' phase, the Automatic Fruit & Nut dispenser will release the walnuts. Open the lid of the bread machine. Gluten free dough should resemble mashed potatoes. If the mixture seems too wet, add 1 tablespoon of chickpea/garbanzo flour at a time. If the mixture is too dry, add ½ to 1 tablespoon of water at a time. Then, while the paddle is still kneading, scrape down the sides of the bread pan with a rubber spatula to ensure all ingredients are thoroughly mixed. Close the lid. When the cycle is complete, use oven mitts to remove the bread pan from the bread machine. Allow the bread to cool in the bread pan for 15 minutes then transfer to a wire rack to continue cooling. Bread will slice best when allowed to cool.

GLUTEN FREE - MOCK PUMPERNICKEL BREAD

BREAD NAME	Gluten Free Mock Pumpernickel Bread
SETTING	Gluten Free
PADDLE	Collapsible
CRUST COLOR OPTIONS	Light, Medium, Dark
DELAY START	No

INGREDIENTS	2.5LBS	2.0LBS
	1.25KG	1KG
Eggs, 2oz (60g), at room temperature	3 eggs + enough water to equal ¾ cup	2 eggs + enough water to equal ½ cup + 1 tablespoon
Water, 80°F (27°C)	1¾ cups	1 cup
Molasses	3 tablespoons	2 ½ tablespoons
Apple cider vinegar	1¾ teaspoons	1 teaspoon
Unsalted butter, melted	¼ cup	3 tablespoons
Coffee granules	1 tablespoon	¾ tablespoon
Dark brown sugar	¼ cup	3 tablespoons
Salt	1½ teaspoons	1¼ teaspoons
White rice flour	1¾ cups	1½ cups + 1 teaspoon
Brown rice flour	1 cup	¾ cup + 1 tablespoon
Millet flour	½ cup	½ cup + 1 tablespoon
Cocoa powder	3 tablespoons	2 tablespoons
Xanthan gum	1 tablespoon	¾ tablespoon
Caraway seeds	1 tablespoon	¾ tablespoon
Yeast: Active Dry	2¼ teaspoons	2 teaspoons
Milk powder	¼ cup	3 tablespoons

Gluten free bread making is very unique and requires a slightly different procedure.

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan. Slightly beat the eggs and place them in the bread pan, followed by the remaining wet ingredients, then the coffee granules and dark brown sugar. In a medium sized bowl, sift together the salt, white rice flour, brown rice flour, millet flour, cocoa powder and xanthan gum. Mix together and pour over the wet ingredients. Sprinkle the top with the yeast, milk powder and caraway seeds. Secure the bread pan inside the baking chamber. Select the GLUTEN FREE setting, desired crust color and loaf size. Press the START | PAUSE button. When the alert sounds during the 'knead 2' phase, open the lid of the bread machine. Gluten free dough should resemble mashed potatoes. If the mixture seems too wet, add 1 tablespoon of white rice flour at a time. If the mixture is too dry, add ½ to 1 tablespoon of water at a time. Then, while the paddle is still kneading, scrape down the sides of the bread pan with a rubber spatula to ensure all ingredients are thoroughly mixed. Close the lid. When the cycle is complete, use oven mitts to remove the bread pan from the bread machine. Allow the bread to cool in the bread pan for 15 minutes then transfer to a wire rack to continue cooling. Bread will slice best when allowed to cool.

GLUTEN FREE - CHESTNUT BREAD

BREAD NAME	Gluten Free Chestnut Bread
SETTING	Gluten Free
PADDLE	Collapsible
CRUST COLOR OPTIONS	Light, Medium, Dark
DELAY START	No

INGREDIENTS	2.5LBS	2.0LBS
	1.25KG	1KG
Eggs, 2oz (60g), at room temperature	4	3
Water, 80°F (27°C)	½ cup + 2 tablespoons	½ cup
Buttermilk, 80°F (27°C)	1¼ cups	1 cup
Apple cider vinegar	1 ¼ teaspoons	1 teaspoon
Unsalted butter, melted	¼ cup + 1 tablespoon	¼ cup
Brown sugar	¼ cup	3 tablespoons
Salt	1¼ teaspoons	1½ teaspoons
Chestnut flour	1¼ cups + 1 tablespoon	1 cup
Brown rice flour	1¼ cups + 1 tablespoon	1 cup
Coconut flour	½ cup + 2 tablespoons	½ cup
Tapioca flour	¼ cup + 1 tablespoon	¼ cup
Potato flour	¼ cup + 1 tablespoon	¼ cup
Xanthan gum	1¼ tablespoons	1½ tablespoons
Yeast: Active Dry	1¼ tablespoons	1½ tablespoons

Gluten free bread making is very unique and requires a slightly different procedure.

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan. Slightly beat the eggs and place them in the bread pan, followed by the remaining wet ingredients, then the brown sugar. In a medium sized bowl, sift together the salt, chestnut flour, brown rice flour, coconut flour, tapioca flour, potato flour and xanthan gum. Mix together and pour over the wet ingredients. Sprinkle the top with the yeast. Secure the bread pan inside the baking chamber. Select the GLUTEN FREE setting, desired crust color and loaf size. Press the START | PAUSE button. When the alert sounds during the 'knead 2' phase, open the lid of the bread machine. Gluten free dough should resemble mashed potatoes. If the mixture seems too wet, add 1 tablespoon of brown rice flour at a time. If the mixture is too dry, add ½ to 1 tablespoon of water at a time. Then, while the paddle is still kneading, scrape down the sides of the bread pan with a rubber spatula to ensure all ingredients are thoroughly mixed. Close the lid. When the cycle is complete, use oven mitts to remove the bread pan from the bread machine. Allow the bread to cool in the bread pan for 15 minutes then transfer to a wire rack to continue cooling. Bread will slice best when allowed to cool.

CRUSTY LOAF

TIP

To retain a crisp crust, it is especially important on the CRUSTY LOAF setting to remove the bread pan before the 'keep warm' phase. The bread should then be immediately transferred to a wire rack to cool. To turn off the 'keep warm' phase, or to reduce the 60 minute keep warm time, refer to 'Using the MODIFY button', page 34.

CRUSTY LOAF - FRENCH BREAD

BREAD NAME	French Bread
SETTING	Crusty Loaf
PADDLE	Collapsible
CRUST COLOR OPTIONS	Preset
DELAY START	Yes

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
Water, 80°F (27°C)	1¾ cups + 1 tablespoon	1½ cups	1 cup + 2 tablespoons	¾ cup
Salt	2¼ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
Bread flour	5 cups	4 cups	3 cups	2 cups
Vital wheat gluten	1 ½ tablespoons	1¼ tablespoons	1 tablespoon	¾ tablespoon
Yeast: Active Dry	2¾ teaspoons	2½ teaspoons	1¾ teaspoons	1¼ teaspoons

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Select the CRUSTY LOAF setting and loaf size. Press the START | PAUSE button. When the cycle is complete, use oven mitts to remove the bread from the bread machine and transfer to a wire rack to cool. Bread slices best when allowed to cool.

CRUSTY LOAF - OLIVE AND ROASTED GARLIC BREAD

BREAD NAME	Olive and Roasted Garlic Bread
SETTING	Crusty Loaf
PADDLE	Collapsible
CRUST COLOR OPTIONS	Preset
DELAY START	No

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
BIGA				
Water, 80°F (27°C)	¼ cup	3 tablespoons	2¼ tablespoons	1½ tablespoons
Bread flour	½ cup	⅓ cup + 1 tablespoon	¼ cup	3 tablespoons
Yeast: Active Dry	¼ teaspoon	⅓ teaspoon	pinch	pinch
BREAD DOUGH				
Water, 80°F (27°C)	1¼ cups	1 cup	¾ cup	½ cup
Olive oil	2 tablespoons	1¾ tablespoons	1½ tablespoons	1 tablespoon
Salt	1½ tablespoons	1¼ tablespoons	1 tablespoon	¾ tablespoon
Coarse semolina (not semolina flour)	¾ cup	½ cup + 1 tablespoon	⅓ cup + 1 tablespoon	¼ cup
Bread flour	2 cups + 2 tablespoons	1⅔ cups	1¼ cups	¾ cup + 1 tablespoon
Vital wheat gluten	1½ tablespoons	1¼ tablespoons	1 tablespoon	¾ tablespoon
Yeast: Active Dry	½ teaspoon	½ teaspoon	¼ teaspoon	¼ teaspoon
OPTIONAL TOPPING				
Unbleached flour	1 tablespoon	1 tablespoon	½ tablespoon	1 teaspoon

Please see method next page.

TIP: 'Biga' is a pre-fermentation process. It adds flavor and complexity to the bread. Bigas tend to be dry.

CRUSTY LOAF - OLIVE AND ROASTED GARLIC BREAD

FILLING	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
Roasted garlic*	1 whole bulb	¾ bulb	½ bulb	¼ bulb
Pitted black Mediterranean olives	1 cup	¾ cup	½ cup	¼ cup

Making the Biga

In a small bowl, combine the water, flour and yeast and allow to ferment overnight for up to 12 hours.

Making the Bread

Ensure the collapsible paddle is securely attached and in the upright position before adding the biga, then the rest of the ingredients to the bread pan in the order listed, except for the roasted garlic and olives. Secure the bread pan inside the baking chamber. Select the CRUSTY LOAF setting and loaf size. Press the START | PAUSE button. At the end of the second rise and final punch down, press and hold the START | PAUSE button to momentarily pause the cycle. Remove the dough from the bread pan. On a lightly floured surface, roll the dough out into a rectangle about 6" (15cm) wide and 13" (33cm) long. Spread the roasted garlic and olives all over the dough, leaving a 1" (2.5cm) border. From the top short end, fold the dough over ⅓ of the way down. Then take the shortest end closest to you and roll the dough "jelly roll" style, into a tight roll, sealing the side edges as you roll. Seal the seam by pinching it against the folded dough. Remove the collapsible paddle from the bread pan and place the rolled dough, seam side down, into the bread pan. Use caution as the paddle will be hot. Dust the top with flour. Close the lid. Press the START | PAUSE button to resume the cycle. When the cycle is complete, use oven mitts to remove the bread from the bread machine and transfer to a wire rack to cool. Bread will slice best when allowed to cool.

*Roasted Garlic

To roast garlic, slice off the top of a whole garlic bulb. Place in a square sheet of foil paper about 8" x 8" (20cm x 20cm). Drizzle 1 tablespoon of olive oil, place two sprigs of thyme and sprinkle with salt and pepper. Enclose the garlic by bringing up the sides of the foil and pinching the package closed. Bake in a 350°F (175°F) oven for approximately 35 minutes, or until the garlic cloves are soft and creamy in texture. To use in the recipe above, allow to cool. Squeeze the garlic bulb to extract the cloves. Keep them whole for this recipe.

CRUSTY LOAF - CLASSIC SOURDOUGH BREAD

BREAD NAME	Classic Sourdough Bread
SETTING	Crusty Loaf
PADDLE	Collapsible
CRUST COLOR OPTIONS	Preset
DELAY START	Yes

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
Starter*	1¼ cups	1 cup	¾ cup	½ cup
Water, 80°F (27°C)	¾ cup + 1 tablespoon	¾ cup	½ cup + 2 teaspoons	½ cup + 1 teaspoon
Salt	2 ½ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
Bread flour	3 cups + 2 tablespoons	2 ½ cups	2 cups + 2 tablespoons	1¾ cups
Vital wheat gluten	1½ tablespoons	1¼ tablespoons	1 tablespoon	¾ tablespoon
Yeast: Active Dry	¾ teaspoon	½ teaspoon	¼ teaspoon	¼ teaspoon

*Prepare starter 8 days prior to making this bread. Please see method on next page.

TIP: A 'starter' is a natural or commercial yeast-reinforced sourdough, sponge or piece of old dough that is added to a dough for leavening power - shortening the baking process and enhancing the flavor of the bread. There are many sour dough recipes that do not use starters, however we have included this 8-day starter for more advanced bakers and those looking for a fuller sourdough flavor.

CRUSTY LOAF - CLASSIC SOURDOUGH BREAD

Making the Starter

Day 1: Mix 1 teaspoon flour and 1 teaspoon water in a bowl. Cover with plastic wrap and set aside at room temperature.

Day 2: After noticeable froth, add 1 teaspoon flour and 1 teaspoon water. Cover with plastic wrap and set aside at room temperature.

Day 3: Stir in 2 teaspoons flour and 2 teaspoons water. Cover with plastic wrap and set aside at room temperature.

Day 4: Stir in 4 tablespoons flour and 4 tablespoons water. Cover with plastic wrap and set aside at room temperature.

Day 5: Stir in 8 tablespoons flour and 8 tablespoons water. Cover with plastic wrap and set aside at room temperature.

Day 6: Stir in $\frac{3}{4}$ cup flour and $\frac{3}{4}$ cup water into the starter. Cover with plastic wrap and set aside at room temperature.

Day 7: Take 1 cup of the starter (discarding the rest) and mix it with 1 cup flour and 1 cup water. Allow to rise at room temperature for 24 hours.

Day 8: You are ready to make Sourdough bread.

Making the Bread

Ensure the collapsible paddle is securely attached and in the upright position before adding the starter, then the rest of the ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Select the CRUSTY LOAF setting and loaf size. Press the START | PAUSE button. When the cycle is complete, use oven mitts to remove the bread from the bread machine and transfer to a wire rack to cool. Bread slices best when allowed to cool.

CRUSTY LOAF - RUSTIC PROSCIUTTO AND PROVOLONE BREAD

BREAD NAME	Rustic Prosciutto and Provolone Bread
SETTING	Crusty Loaf
PADDLE	Collapsible
CRUST COLOR OPTIONS	Preset
DELAY START	No

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
Water, 80°F (27°C)	2 cups	1½ cups	1¼ cups	¾ cup
Salt	2½ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
Bread flour	4 cups	3¼ cups	2½ cups	1¾ cups
Whole wheat flour	¾ cup + 2 tablespoons	¾ cup	½ cup + 1 tablespoon	½ cup + 1 tablespoon
Vital wheat gluten	2½ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
Yeast: Active Dry	2¾ teaspoons	2½ teaspoons	1 ¾ teaspoons	1¼ teaspoons
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER				
Prosciutto, medium sized dice	½ cup + 1 tablespoon	½ cup	⅓ cup + 1 tablespoon	¼ cup
Provolone cheese, medium sized dice	½ cup + 1 tablespoon	½ cup	⅓ cup + 1 tablespoon	¼ cup

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Place the prosciutto and provolone cheese into the Automatic Fruit & Nut Dispenser. Select the CRUSTY LOAF setting and loaf size. Press the START | PAUSE button. When the cycle is complete, use oven mitts to remove the bread from the bread machine and transfer to a wire rack to cool. Bread will slice best when allowed to cool.

CRUSTY LOAF - SUNDRIED TOMATO & FETA CHEESE BREAD

BREAD NAME	Sundried Tomato & Feta Cheese Bread
SETTING	Crusty Loaf
PADDLE	Collapsible
CRUST COLOR OPTIONS	Preset
DELAY START	No

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
Water, 80°F (27°C)	1½ cups	1½ cups	1 cup + 2 tablespoons	¾ cup
Olive oil	¼ cup	3 tablespoons	2 tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1¼ teaspoons	¾ teaspoon
Bread flour	5 cups + 3 tablespoons	4 cups + 2 tablespoons	3 cups + 2 tablespoons	2 cups + 1 tablespoon
Vital wheat gluten	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Dried basil	1½ teaspoons	1¼ teaspoons	1 teaspoon	¾ teaspoon
Dried oregano	1½ teaspoons	1¼ teaspoons	1 teaspoon	¾ teaspoon
Yeast: Active Dry	2 teaspoons	1½ teaspoons	1½ teaspoons	1¼ teaspoons
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER				
Chopped sundried tomato, patted dry	¼ cup	¼ cup + 1 tablespoon	¼ cup	3 tablespoons
Coarsely crumbled feta cheese, patted dry	¼ cup	¼ cup + 1 tablespoon	¼ cup	3 tablespoons

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Place the sundried tomato and feta cheese into the Automatic Fruit & Nut Dispenser. Select the CRUSTY LOAF setting and loaf size. Press the START | PAUSE button. When the cycle is complete, use oven mitts to remove the bread from the bread machine and transfer to a wire rack to cool. Bread will slice best when allowed to cool.

CRUSTY LOAF - PESTO & PINE NUT BREAD

BREAD NAME	Pesto & Pine Nut Bread
SETTING	Crusty Loaf
PADDLE	Collapsible
CRUST COLOR OPTIONS	Preset
DELAY START	No

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
Water, 80°F (27°C)	1½ cups	1⅓ cups	1 cup	¾ cup
Olive oil	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Basil pesto, pre-made or store-bought	½ cup	⅓ cup	¼ cup	3 tablespoons
Salt	1¼ teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon
Sugar, granulated	2 teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon
Bread flour	5 cups	4 cups	3 cups	2 cups
Vital wheat gluten	1 teaspoon	¾ teaspoon	½ teaspoon	¼ teaspoon
Freshly grated parmesan cheese	½ cup	⅓ cup	¼ cup	3 tablespoons
Yeast: Active Dry	2 teaspoons	1½ teaspoons	1¼ teaspoons	¾ teaspoon
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER				
Toasted pine nuts	½ cup	⅓ cup	¼ cup	¼ cup

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Place the pine nuts into the Automatic Fruit & Nut Dispenser. Select the CRUSTY LOAF setting and loaf size. Press the START | PAUSE button. When the cycle is complete, use oven mitts to remove the bread from the bread machine and transfer to a wire rack to cool. Bread will slice best when allowed to cool.

SWEET

SWEET BREAD - FIG AND WALNUT BREAD

BREAD NAME	Fig and Walnut Bread
SETTING	Sweet
PADDLE	Collapsible
CRUST COLOR OPTIONS	Preset
DELAY START	No

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
BIGA				
Water, 80°F (27°C)	¼ cup	3 tablespoons	2 ¼ tablespoons	1½ tablespoons
Bread flour	½ cup	⅓ cup + 1 tablespoon	¼ cup	3 tablespoons
Yeast: Active Dry	¼ teaspoon	⅛ teaspoon	pinch	pinch
BREAD DOUGH				
Water, 80F (27°C)	1¼ cups	1 cup	¾ cup	½ cup
Olive oil	2 tablespoons	1¼ tablespoons	1½ tablespoons	1 tablespoon
Salt	1½ tablespoons	1¼ tablespoons	1 tablespoon	¾ tablespoon
Sugar, granulated	¼ cup	3 tablespoons	2 tablespoons	1½ tablespoons
Coarse semolina (not semolina flour)	¾ cup	½ cup + 1 tablespoon	½ cup + 1 tablespoon	¼ cup
Bread flour	2 cups + 2 tablespoons	1¾ cups	1¼ cups	¾ cup + 1 tablespoon
Vital wheat gluten (optional)	1½ tablespoons	1¼ tablespoons	1 tablespoon	¾ tablespoon
Yeast: Active Dry	½ teaspoon	¼ teaspoon	¼ teaspoon	¼ teaspoon

Please see method on next page.

TIP: ‘Biga’ is a pre-fermentation process. It adds flavor and complexity to the bread. Bigas tend to be dry.

SWEET BREAD - FIG AND WALNUT BREAD

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
FILLING				
Dried figs, roughly chopped	1 cup	¾ cup	½ cup	¼ cup
Toasted walnuts	¾ cup	¾ cup	½ cup	¼ cup
Orange liqueur or orange juice	2 tablespoons	1½ tablespoons	1¼ tablespoons	1 tablespoon
Honey	3 tablespoons	2½ tablespoons	2 tablespoons	1½ tablespoons
OPTIONAL TOPPING				
Coarse sugar	1 tablespoon	¾ tablespoon	½ tablespoon	¼ tablespoon
Egg wash: 1 egg + 1 tablespoon water, beaten				

Making the Biga

In a small bowl, combine the water, flour and yeast and allow to ferment overnight for up to 12 hours. In the meantime, combine the ingredients for the filling and refrigerate overnight.

Making the Bread

Ensure the collapsible paddle is securely attached and in the upright position before adding the biga, then the rest of the ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Select the SWEET setting and loaf size. Press the START | PAUSE button. At the end of the second rise and final punch down, press and hold the START | PAUSE button to momentarily pause the cycle. Remove the dough from the bread pan. On a lightly floured surface, roll the dough out into a rectangle about 6" (15cm) wide and 13" (33cm) long. Spread the filling all over the dough, leaving a 1" (2.5cm) border. From the top short end, fold the dough over ¼ of the way down. Then take the shortest end closest to you and roll the dough "jelly roll" style, into a tight roll, sealing the side edges as you roll. Seal the seam by pinching it against the folded dough. Remove the collapsible paddle from the bread pan and place the rolled dough, seam side down, into the bread pan. Use caution as the paddle will be hot. Brush the top with the egg wash and sprinkle with sugar if desired. Close the lid. Press the START | PAUSE button to resume the cycle. When the cycle is complete, use oven mitts to remove the bread from the bread machine and transfer to a wire rack to cool. Bread will slice best when allowed to cool.

SWEET BREAD - MAPLE PECAN BREAD

BREAD NAME	Maple Pecan Bread
SETTING	Sweet
PADDLE	Collapsible
CRUST COLOR OPTIONS	Preset
DELAY START	Yes

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
Water, 80°F (27°C)	1½ cups	1½ cups	1 cup	¾ cup
Pure maple syrup	½ cup	4 tablespoons	3 tablespoons	2 tablespoons
Unsalted butter, ½" pieces at room temperature	3¾ tablespoons	3 tablespoons	2 tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon
Sugar, granulated	2½ teaspoons	2 teaspoons	1½ teaspoons	1 teaspoon
Bread flour	5 cups	4 cups	3 cups	2 cups
Vital wheat gluten (optional)	1½ tablespoons	1¼ tablespoons	1 tablespoon	¾ tablespoon
Milk powder	2½ tablespoons	2 tablespoons	1½ tablespoons	1 tablespoon
Yeast: Active Dry	2 teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER				
Chopped pecans	¾ cup	¾ cup	½ cup	¼ cup

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Place the pecans into the Automatic Fruit & Nut Dispenser. Select the SWEET setting and loaf size. Press the START | PAUSE button. When the cycle is complete, use oven mitts to remove the bread from the bread machine and transfer to a wire rack to cool. Bread will slice best when allowed to cool.

SWEET BREAD - APRICOT, ALMOND AND CARDAMON BREAD

BREAD NAME	Apricot, Almond and Cardamon Bread
SETTING	Sweet
PADDLE	Collapsible
CRUST COLOR OPTIONS	Preset
DELAY START	Yes

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
Water, 80°F (27°C)	1½ cups	1¼ cups	1 cup + 1 tablespoon	½ cup + 1 tablespoon
Pure almond extract	1½ teaspoons	1¼ teaspoons	1 teaspoon	¾ teaspoon
Unsalted butter, ½" pieces at room temperature	¼ cup	3 tablespoons	2 tablespoons	1 tablespoon
Salt	2 teaspoons	1½ teaspoons	1 teaspoon	¾ teaspoon
Brown sugar	¼ cup	3 tablespoons	2 tablespoons	1 tablespoon
Bread flour	5 cups	4 cups	3 cups	2 cups
Vital wheat gluten (optional)	1½ tablespoons	1¼ tablespoons	1 tablespoon	¾ tablespoon
Milk powder	3 tablespoons	2½ tablespoons	2 tablespoons	1½ tablespoons
Ground cardamom	1½ teaspoons	1¼ teaspoons	1 teaspoon	¾ teaspoon
Yeast: Active Dry	2 teaspoons	1¾ teaspoons	1½ teaspoons	1 teaspoon
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER				
Slivered almonds	½ cup	½ cup	½ cup	¼ cup
Dried apricots, chopped	½ cup	½ cup	½ cup	¼ cup

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Place the slivered almonds and chopped apricots into the Automatic Fruit & Nut Dispenser. Select the SWEET setting and loaf size. Press the START | PAUSE button. When the cycle is complete, use oven mitts to remove the bread from the bread machine and transfer to a wire rack to cool. Bread will slice best when allowed to cool.

SWEET BREAD - CHOCOLATE HAZELNUT BREAD

BREAD NAME	Chocolate Hazelnut Bread
SETTING	Sweet
PADDLE	Collapsible
CRUST COLOR OPTIONS	Preset
DELAY START	No

INGREDIENTS	2.5LBS	2.0LBS	1.5LBS	1.0LBS
	1.25KG	1KG	0.75KG	0.5KG
Milk, 80°F (27°C)	1 cup	¾ cup	½ cup + 1 teaspoon	⅓ cup + 1 teaspoon
Sour cream	½ cup	½ cup	½ cup + 2 teaspoons	¼ cup
Hazelnut extract	2 teaspoons	1¾ teaspoons	1½ teaspoons	1 teaspoon
Eggs, 2oz (60g), at room temperature, beaten	2	1	1	1
Hazelnut butter	¼ cup	3 tablespoons	2 tablespoons	1½ tablespoons
Salt	1¼ teaspoons	1 teaspoon	¾ teaspoons	½ teaspoon
Sugar, granulated	¼ cup + 1 tablespoon	¼ cup	3 tablespoons	2 tablespoons
Cocoa powder	¼ cup + 1 tablespoon	¼ cup	3 tablespoons	2 tablespoons
Bread flour	5 cups	4 cups	3 cups	2 cups
Vital wheat gluten (optional)	1½ tablespoons	1¼ tablespoons	1 tablespoon	¾ tablespoon
Yeast: Active Dry	3 teaspoons	2½ teaspoons	2 teaspoons	1¼ teaspoons
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER				
Semi sweet chocolate chips	¼ cup + 1 tablespoon	¼ cup	¼ cup	3 tablespoons
Toasted hazelnuts	¼ cup + 1 tablespoon	¼ cup	¼ cup	3 tablespoons

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed, except for the chocolate chips and toasted hazelnuts. Secure the bread pan inside the baking chamber. Place the chocolate chips and toasted hazelnuts into the Automatic Fruit & Nut Dispenser. Select the SWEET setting and loaf size. Press the START | PAUSE button. When the cycle is complete, use oven mitts to remove the bread from the bread machine and transfer to a wire rack to cool. Bread will slice best when allowed to cool.

YEAST FREE

YEAST FREE - IRISH SODA BREAD

BREAD NAME	Yeast Free Irish Soda Bread
SETTING	Yeast Free
PADDLE	Collapsible
DELAY START	No

INGREDIENTS	
Buttermilk	2 cups
Egg, 2oz (60g), at room temperature, beaten	1
Unsalted butter, melted	3 tablespoons
Sugar, granulated	¼ cup
Salt	1 teaspoon
Unbleached all purpose flour, sifted	1¾ cups
Whole wheat flour, sifted	1¼ cups
Baking powder	1 tablespoon
Baking soda	1 teaspoon

Ensure the collapsible paddle is securely attached and in the upright position before placing the buttermilk, egg, butter and sugar in the bread pan. In a medium sized bowl, combine the salt, unbleached all purpose flour, whole wheat flour, baking powder and baking soda. Mix together and pour over the wet ingredients. Secure the bread pan inside the baking chamber. Select the YEAST FREE setting. Press the START | PAUSE button. When the alert sounds during the 'knead 2' phase, open the lid of the bread machine. Then, while the paddle is still kneading, scrape down the sides of the bread pan with a rubber spatula to ensure all ingredients are thoroughly mixed. Close the lid. When the cycle is complete, use oven mitts to remove the bread pan from the bread machine. Allow the bread to cool in the bread pan for 15 minutes then transfer to a wire rack to continue cooling. Bread will slice best when allowed to cool.

YEAST FREE - GLUTEN FREE LEMON LIME LOAF

BREAD NAME	Gluten Free Lemon Lime Loaf
SETTING	Yeast Free
PADDLE	Collapsible
DELAY START	No

INGREDIENTS	
Egg, 2oz (60g), at room temperature, beaten	6
Coconut milk	½ cup
Lemon juice	3 tablespoons
Lime juice	3 tablespoons
Unsalted butter, melted	¼ cup
Lime zest	2 teaspoons
Sugar, granulated	½ cup
Salt	½ teaspoon
Lemon zest	1 tablespoon
Coconut flour, sifted	1 cup
Baking powder	2 teaspoons
Baking soda	½ teaspoon
CITRUS GLAZE	
Confectioner's sugar	¼ cup
Lemon juice	1½ teaspoons

Ensure the collapsible paddle is securely attached and in the upright position before placing the eggs in the bread pan. Add the coconut milk, lemon juice, lime juice, butter, zests and sugar. In a medium sized bowl, combine the salt, coconut flour, baking powder and baking soda. Mix together and pour over the wet ingredients. Secure the bread pan inside the baking chamber. Select the YEAST FREE setting. Press the START | PAUSE button. When the alert sounds during the 'knead 2' phase, open the lid of the bread machine. Then, while the paddle is still kneading, scrape down the sides of the bread pan with a rubber spatula to ensure all ingredients are thoroughly mixed. Close the lid. When the cycle is complete, use oven mitts to remove the bread pan from the bread machine. Allow the bread to cool in the bread pan for 15 minutes then transfer to a wire rack to continue cooling. Bread will slice best when allowed to cool. Combine the confectioner's sugar and lemon juice and drizzle over the loaf.

YEAST FREE - CRANBERRY ORANGE LOAF

BREAD NAME	Cranberry Orange Loaf
SETTING	Yeast Free
PADDLE	Collapsible
DELAY START	No

INGREDIENTS	
Egg, 2oz (60g), at room temperature, beaten	1
Milk, 80°F (27°C)	½ cup
Orange juice	½ cup
Unsalted butter, melted	½ cup
Orange zest	1 tablespoon
Sugar, granulated	¾ cup
Salt	½ teaspoon
Unbleached all purpose flour, sifted	2 cups
Whole wheat flour, sifted	3 tablespoons
Baking powder	2 teaspoons
Baking soda	1 teaspoon
ADD TO THE AUTOMATIC FRUIT AND NUT DISPENSER	
Dried cranberries	½ cup

Ensure the collapsible paddle is securely attached and in the upright position before placing the egg in the bread pan. Add the milk, orange juice, butter, orange zest and sugar. In a medium sized bowl, combine the salt, unbleached all purpose flour, whole wheat flour, baking powder and baking soda. Mix together and pour over the wet ingredients. Secure the bread pan inside the baking chamber. Place the dried cranberries into the Automatic Fruit & Nut Dispenser. Select the YEAST FREE setting. Press the START | PAUSE button. When the alert sounds during the 'knead 2' phase, open the lid of the bread machine. Then, while the paddle is still kneading, scrape down the sides of the bread pan with a rubber spatula to ensure all ingredients are thoroughly mixed. Close the lid. When the cycle is complete, use oven mitts to remove the bread pan from the bread machine. Allow the bread to cool in the bread pan for 15 minutes then transfer to a wire rack to continue cooling. Bread will slice best when allowed to cool.

YEAST FREE - LU-LU'S TRES LECHES CAKE

BREAD NAME	Lu-Lu's Tres Leches Cake
SETTING	Yeast Free
PADDLE	Collapsible
DELAY START	No

INGREDIENTS	
Egg, 2oz (60g), at room temperature, beaten	5
Milk, 80°F (27°C)	½ cup
Vegetable oil	½ cup
Pure vanilla extract	1 teaspoon
Sugar, granulated	¾ cup
Salt	¼ teaspoon
Sugar, granulated	¾ cup
Cake/pastry flour, sifted	1½ cups
Baking powder	1 teaspoon

Ensure the collapsible paddle is securely attached and in the upright position before placing the eggs in the bread pan. Add the milk, vegetable oil, pure vanilla extract and sugar. In a medium sized bowl, combine the salt, flour and baking powder. Mix together and pour over the wet ingredients. Secure the bread pan inside the baking chamber. Select the YEAST FREE setting. Press the START | PAUSE button. When the alert sounds during the 'knead 2' phase, open the lid of the bread machine. Then, while the paddle is still kneading, scrape down the sides of the bread pan with a rubber spatula to ensure all ingredients are thoroughly mixed. Close the lid. When the cycle is complete, use oven mitts to remove the bread pan from the bread machine. Allow the bread to cool in the bread pan for 15 minutes then turn the loaf out onto a plate. Using a fork, prick the entire loaf 30 times. Allow the loaf to continue cooling.

YEAST FREE - LU-LU'S TRES LECHES CAKE

MILK SOAKER	
Milk	1 cup
Sweetened condensed milk	½ can
Evaporated milk	½ can
Pure vanilla extract	1 teaspoon
Heavy whipping cream	¾ cup
Sugar, granulated	½ cup

In a small bowl, whisk together the milk, sweetened condensed milk, evaporated milk, vanilla extract, heavy whipping cream and sugar. Place cooled loaf in a rectangle dish with sides. Pour the milk soaker all over the loaf and allow the loaf to soak up the liquid, aiding it by spooning more over the loaf. Cover and refrigerate overnight.

WHIPPED TOPPING	
Pure vanilla extract	½ teaspoon
Whipping cream	½ cup
Sugar, granulated	1 teaspoon

Beat together the vanilla extract, whipping cream and sugar until light and fluffy. Top the milk soaked loaf with the whipped cream mixture.

DOUGH

DOUGH - CORINNA'S BRIOCHE

BREAD NAME	Corinna's Brioche
SETTING	Dough-Bread
PADDLE	Collapsible
DELAY START	No

INGREDIENTS	
Eggs, 2oz (60g), at room temperature	3
Milk, 80°F (27°C)	½ cup
Salt	1¼ teaspoons
Sugar, granulated	3 tablespoons
Bread flour	2¾ cups
Vital wheat gluten	1 tablespoon
Yeast: Active Dry	2¼ teaspoons
Unsalted butter, ½" pieces at room temperature	½ cup
OPTIONAL TOPPING	
Egg wash: 1 egg + 1 tablespoon water, beaten	

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan. Slightly beat the eggs and place them in the bread pan, followed by the remaining ingredients in the order listed, except for the butter. Secure the bread pan inside the baking chamber. Select the DOUGH BREAD setting. Press the START | PAUSE button. When the alert sounds during the 'knead 2' phase, open the lid of the bread machine. While it is still kneading, add the butter to the dough one piece at a time, allowing the dough to nearly incorporate the butter before adding the next piece. Once all the butter has been added, close the lid. When the cycle is complete, remove the bread pan from the bread machine and cover with plastic wrap. Place the entire bread pan with dough in the refrigerator, and refrigerate overnight.

Remove the bread pan from the refrigerator and allow to sit at room temperature for 30 minutes. On a lightly floured surface, take the dough out of the bread pan and divide the dough into 8 equal portions. Roll each portion into a smooth ball.

Remove the collapsible paddle from the bread pan and place the 8 formed dough balls into the bread pan, 2 rows of 4 balls.

Allow the brioche dough to rise until doubled in size, approximately 1 hour. Brush the top of the risen brioche with the egg wash.

Secure the bread pan inside the baking chamber. Select the BAKE ONLY setting, modifying the baking time to 1 hour. Press the START | PAUSE button. When the cycle is complete, use oven mitts to remove the bread pan from the bread machine. Allow the bread to cool in the bread pan for 15 minutes then transfer to a wire rack to continue cooling. Bread will slice best when allowed to cool.

TIP: Brioche makes an excellent French toast.

DOUGH - HAMBURGER BUNS

BREAD NAME	Hamburger Buns
SETTING	Dough-Bread
PADDLE	Collapsible
DELAY START	Yes

INGREDIENTS	
SPONGE	
Milk, 80°F (27°C)	¾ cup
Sugar, granulated	½ teaspoon
Bread flour	1½ cups
Yeast: Active Dry	1½ teaspoons
DOUGH	
Milk, 80°F (27°C)	½ cup
Honey	1½ tablespoons
Unsalted butter, ½" pieces at room temperature	¼ cup
Salt	2 teaspoons
Bread flour	1½ cups

OPTIONAL TOPPING
Sesame seeds, or coarse sea salt
Egg wash: 1 egg + 1 tablespoon water, beaten

TIP: A 'sponge' is a bread dough starter made from an initial mixing of liquid, commercial or natural yeasts and flour to form a batter-like mixture that pre-ferments before added to a dough.

Making the Sponge

In a small bowl, combine the sponge ingredients. Cover with plastic wrap and set aside in a warm place to proof for 30 minutes.

Making the Hamburger Bun

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan. Place the milk into the bread pan and add the sponge. Break up the sponge by hand. Add the remaining ingredients in the order listed. Secure the bread pan inside the baking chamber. Select the DOUGH BREAD setting. Press the START | PAUSE button. When the cycle is complete, remove the bread pan from the bread machine. On a lightly floured surface, take the dough out of the bread pan and divide the dough into 6 equal portions. Roll each portion into a ball and place on a parchment paper lined baking sheet, 2 rows of 3 buns. Lightly brush each bun with the egg wash, then flatten each round. Cover with plastic wrap. After 20 minutes, lightly brush with the egg wash and flatten the buns again. Cover with plastic wrap. After 25mins, remove the plastic wrap, lightly brush with the egg wash and sprinkle the buns with sesame seeds and/or coarse sea salt.

Preheat an oven to 400°F (205°C). Bake the buns in the center rack for approximately 20-25 minutes or until golden brown.

DOUGH - CINNAMON BUNS

BREAD NAME	Cinnamon Buns
SETTING	Dough-Bread
PADDLE	Collapsible
DELAY START	No

INGREDIENTS	
Milk, 80°F (27°C)	1 cup
Eggs, 2oz (60g), at room temperature, beaten	2
Unsalted butter, ½" pieces at room temperature	¾ cup
Salt	1 teaspoon
Sugar, granulated	⅓ cup
Bread flour	4 cups
Yeast: Active Dry	2¼ teaspoons
FILLING	
Butter, softened	½ cup
Brown sugar	½ cup
Cinnamon	1 teaspoon
Walnuts, chopped	½ cup

CREAM CHEESE FROSTING	
Cream cheese, room temperature	4 oz.
Butter, softened	3 tablespoons
Pure vanilla extract	1 teaspoon
Confectioner's sugar	1¼ cups

Beat together the cream cheese and butter until light and fluffy. Mix in the pure vanilla extract. Add the confectioner's sugar and beat until well combined and light and fluffy, about 3-5 minutes. Refrigerate until ready to use.

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed, except for the filling. Secure the bread pan inside the baking chamber. Select the DOUGH BREAD setting. Press the START | PAUSE button. When the cycle is complete, remove the bread pan from the bread machine. On a lightly floured surface, roll the dough out into a rectangle about 6" (15cm) wide and 13" (33cm) long. Spread the softened butter all over the dough, leaving a 1" (2.5cm) border. Sprinkle with the brown sugar then top with the cinnamon and chopped walnuts. From the top short end, fold the dough over ¼ of the way down. Then take the longest end and roll the dough "jelly roll" style, into a tight roll. Seal the seam by pinching it against the folded dough. Cut the dough into 18 rounds using a sharp knife. Use a see-saw motion rather than pressing the blade down. Arrange the rounds evenly onto two 8" (20cm) round spring form pans lined with parchment paper. Cover in plastic wrap and allow to rise a final time for approximately 45 minutes.

Preheat the oven to 350°F (175°C) and bake the rolls in the center rack for approximately 30 to 35 minutes. Remove the cinnamon buns and allow them to cool to room temperature before topping with the cream cheese frosting.

DOUGH - PIZZA DOUGH

BREAD NAME	Pizza Dough
SETTING	Dough-Pizza
PADDLE	Collapsible
DELAY START	Yes

INGREDIENTS	
Water, 80°F (27°C)	¾ cup + 2 tablespoons
Olive oil, extra virgin	2 tablespoons
Salt	1 teaspoon
Sugar, granulated	½ teaspoon
Bread flour	1¾ cups
Whole wheat flour	½ cup
Yeast: Active Dry	2¼ teaspoons

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Select the DOUGH PIZZA setting. Press the START | PAUSE button.

Preheat oven to 450°F - 500°F (230°C - 260°C). Place the dough on a lightly floured surface. Using the heel of your hand, press to flatten. Roll out the dough into a circle, then lift it onto a pizza pan that has been brushed with olive oil. Pull and press the dough into a circle to fit the pan. Shape a ½ inch rim around the edge. Spread tomato sauce onto the dough and cover with desired toppings. Place the pizza pan on the lowest rack and bake until the dough is crisp and brown, approximately 12-15 minutes.

DOUGH - FOCACCIA DOUGH

BREAD NAME	Focaccia Dough
SETTING	Dough-Pizza
PADDLE	Collapsible
DELAY START	No

INGREDIENTS	
BIGA INGREDIENTS	
Water 55°F (13°C)	¼ cup
Bread flour	¾ cup
Yeast: Active Dry	pinch
DOUGH	
Water, 86°F (30°C)	1 cup
Olive oil	4 tablespoons
Salt	2 teaspoons
Sugar, granulated	1 teaspoon
Bread flour	2 cups
Yeast: Active Dry	¾ teaspoon

SUGGESTED TOPPINGS
Onions, caramelized
Black olives
Tomatoes, thinly sliced
Coarse sea salt
Basil, dried
Garlic, minced

TIP: ‘Biga’ is a pre-fermentation process. It adds flavor and complexity to the bread. Bigas tend to be dry.

Making the Biga

The biga should be prepared one day before you want to serve the focaccia. Combine the ingredients for the biga in a small bowl until well combined. The biga will be stiff and slightly dry. Cover with plastic wrap at room temperature for up to 12 hours.

Making the Focaccia

Ensure the collapsible paddle is securely attached and in the upright position before adding the water to the bread pan. Cut the biga into 6 pieces and add it to the water. Break up the biga pieces by hand. Add the remaining ingredients in the order listed. Secure the bread pan inside the baking chamber. Select the DOUGH PIZZA setting. Press the START | PAUSE button. When the cycle is complete, remove the dough from the bread pan and transfer to a lightly floured surface. Divide the dough into 2 portions. Use the heel of your hand to press and flatten a piece of the dough until it is ¼" (0.5mm) thick. Transfer the pressed dough to a baking sheet that has been brushed with olive oil and sprinkled heavily with cornmeal or semolina. Brush the top with olive oil. Cover gently with plastic wrap and allow to rise at room temperature until puffy, about 25 minutes.

Preheat the oven to 400°F (205°C). Brush the dough again with olive oil and sprinkle with desired toppings. Place the baking sheet on the lowest rack and bake until the focaccia is nicely brown, approximately 20 to 25 minutes.

DOUGH - WHOLE WHEAT PASTA DOUGH

BREAD NAME	Whole Wheat Pasta Dough
SETTING	Dough-Pasta
PADDLE	Collapsible
DELAY START	No

INGREDIENTS	
Eggs, 2oz (60g), at room temperature, beaten	3
Whole wheat flour	2 cups

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Select the DOUGH PASTA setting. Press the START | PAUSE button. When the cycle is complete, transfer the dough to a lightly floured surface and shape it into a ball. Wrap in plastic wrap and allow to rest 30 minutes prior to hand shaping or placing through a pasta extruder. The dough can be refrigerated for up to 3 days.

TIP: If the dough is too dry, add 1 tablespoon of water at a time. If it is too wet, add flour, ½ to 1 tablespoon at a time.

DOUGH - EGG PASTA DOUGH

BREAD NAME	Egg Pasta Dough
SETTING	Dough-Pasta
PADDLE	Collapsible
DELAY START	No

INGREDIENTS	
Eggs, 2oz (60g), at room temperature, beaten	3
Unbleached all purpose flour	2 cups

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Select the DOUGH PASTA setting. Press the START | PAUSE button. When the cycle is complete, transfer the dough to a lightly floured surface and shape it into a ball. Wrap in plastic wrap and allow to rest 30 minutes prior to hand shaping or placing through a pasta extruder. The dough can be refrigerated for up to 3 days.

TIP: If the dough is too dry, add 1 tablespoon of water at a time. If it is too wet, add flour, ½ to 1 tablespoon at a time.

DOUGH - EGG FREE SEMOLINA PASTA DOUGH

BREAD NAME	Egg Free Semolina Pasta Dough
SETTING	Dough-Pasta
PADDLE	Collapsible
DELAY START	Yes

INGREDIENTS	
Water	¾ cup + 2 tablespoons
Unbleached all purpose flour	2 cups
Semolina flour	1 cup

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Select the DOUGH PASTA setting. Press the START | PAUSE button. When the cycle is complete, transfer the dough to a lightly floured surface and shape it into a ball. Wrap in plastic wrap and allow to rest 30 minutes prior to hand shaping or placing through a pasta extruder. The dough can be refrigerated for up to 3 days.

TIP: If the dough is too dry, add 1 tablespoon of water at a time. If it is too wet, add flour, ½ to 1 tablespoon at a time.

DOUGH - SPINACH PASTA DOUGH

BREAD NAME	Spinach Pasta Dough
SETTING	Dough-Pasta
PADDLE	Collapsible
DELAY START	No

INGREDIENTS	
Eggs, 2oz (60g), at room temperature, beaten	3
Unbleached all purpose flour	2 cups
Cooked spinach, chopped fine, squeezed dry	2 tablespoons

Ensure the collapsible paddle is securely attached and in the upright position before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Select the DOUGH PASTA setting. Press the START | PAUSE button. When the cycle is complete, transfer the dough to a lightly floured surface and shape it into a ball. Wrap in plastic wrap and allow to rest 30 minutes prior to hand shaping or placing through a pasta extruder. The dough can be refrigerated for up to 3 days.

TIP: If the dough is too dry, add 1 tablespoon of water at a time. If it is too wet, add flour, ½ to 1 tablespoon at a time.

JAM

JAM - PEACH MELBA JAM

NAME	Peach Melba Jam
SETTING	Jam
PADDLE	Fixed
DELAY START	No

INGREDIENTS	
Lemon juice	¼ cup
Peaches, ripe, mashed	3 cups
Raspberries	1 cup
Sugar, granulated	3 cups

Ensure the fixed paddle is securely attached before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Select the JAM setting. Press the START | PAUSE button. When the cycle is complete, use oven mitts to remove the bread pan from the bread machine. Allow the jam to cool for 15 minutes before removing from the bread pan.

JAM - STRAWBERRY COULIS

NAME Strawberry Coulis
SETTING Jam
PADDLE Fixed
DELAY START No

INGREDIENTS	
Lemon juice	¼ cup
Strawberries, fresh, small dice	2 cups
Sugar, granulated	1 cup

Ensure the fixed paddle is securely attached before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Select the JAM setting. Press the START | PAUSE button. When the cycle is complete, use oven mitts to remove the bread pan from the bread machine. Allow the coulis to cool for 15 minutes before removing from the bread pan.

TIP: Strawberry Coulis is a great accompaniment to vanilla ice cream, crepes, or drizzled on top of angel food cake.

JAM - KETCHUP

NAME	Ketchup
SETTING	Jam
PADDLE	Fixed
DELAY START	No

INGREDIENTS	
Apple cider vinegar	½ cup
Olive oil	1 tablespoon
Molasses	2 tablespoons
Unsalted butter, ½” pieces at room temperature	2 tablespoons
Whole canned tomatoes	28oz can
Tomato paste	2 tablespoons
Cooking onion, small dice	¾ cup
Garlic cloves, minced	3
Cinnamon	¼ teaspoon
Chili powder	1 teaspoon
Paprika	¾ teaspoon
Salt	1 teaspoon
Brown sugar	½ cup
Ground allspice	¼ teaspoon

Ensure the fixed paddle is securely attached before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Select the JAM setting. Press the START | PAUSE button. When the cycle is complete, use oven mitts to remove the bread pan from the bread machine. Allow the ketchup to cool for 15 minutes before removing from the bread pan.

TIP: The ketchup can be pureed in a blender for a smoother appearance.

JAM - MANGO CHUTNEY

NAME	Mango Chutney
SETTING	Jam
PADDLE	Fixed
DELAY START	No

INGREDIENTS	
Apple cider vinegar	¾ cup
Lime juice	¼ cup
Salt	1 teaspoon
Sugar, granulated	½ cup
Sweet onion, finely chopped	¼ cup
Green pepper	½ cup
Ginger, freshly grated	2 tablespoons
Mustard seeds	½ tablespoon
Large mangoes, cut into small dices	2
Dried apricots, chopped	10
Dried chili flakes	¼ teaspoon

Ensure the fixed paddle is securely attached before adding ingredients to the bread pan in the order listed. Secure the bread pan inside the baking chamber. Select the JAM setting. Press the START | PAUSE button. When the cycle is complete, use oven mitts to remove the bread pan from the bread machine. Allow the chutney to cool for 15 minutes before removing from the bread pan.