



SAKI

BREAD MAKER

RECIPE BOOK

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Program #1

Basic Bread Recipes



Country White Bread

Bread Machine Program:	Basic (#1)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	1 1/2 cups	1 3/4 cups	2 cups
Oil	3 tbsp	4 tbsp	5 tbsp
Salt	2 tsp	2 1/2 tsp	3 tsp
White Bread Flour	4 cups	5 cups	6 cups
Sugar	3 tbsp	4 tbsp	5 tbsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Soft Sandwich Bread

Bread Machine Program:	Basic (#1)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	1 1/2 cups	1 3/4 cups	2 cups
Oil	3 tbsp	4 tbsp	5 tbsp
Salt	2 tsp	2 tsp	2 1/2 tsp
White Bread Flour	4 cups	5 cups	6 cups
Sugar	3 tbsp	4 tbsp	5 tbsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Sesame Bread

Bread Machine Program:	Basic (#1)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	1 1/2 cups	1 3/4 cups	2 cups
Sesame Oil	3 tbsp	4 tbsp	5 tbsp
Salt	2 tsp	2 1/2 tsp	3 tsp
White Bread Flour	4 cups	5 cups	6 cups
Sugar	3 tbsp	4 tbsp	5 tbsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp
Sesame Seeds	2 1/2 tbsp	3 tbsp	3 1/2 tbsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



French Bread

Bread Machine Program:	Basic (#1)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	1 1/2 cups	1 3/4 cups	2 cups
Olive Oil	3 tbsp	4 tbsp	5 tbsp
Salt	2 tsp	2 1/2 tsp	3 tsp
White Bread Flour	4 cups	5 cups	6 cups
Sugar	2 tbsp	2 1/2 tbsp	3 tbsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



plant #55-304
sweet cream net wt 4oz (113g)

plant #55-304
sweet cream net wt (113g)
BUTTER
unsalted

plant #55-304
sweet cream net wt (113g)
BUTTER
unsalted

plant #55-304
sweet cream net wt (113g)
BUTTER
unsalted

Brioche

Bread Machine Program:	Basic (#1)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	1/3 cup	7 Tbsp	½ cup
Eggs	4	5	6
Instant Dry Yeast	2 1/3 tsp	3 tsp	3 ½ tsp
Butter, softened	½ cup	2/3 cup	¾ cup
Bread Flour	3 cups	4 cups	5 cups
Sugar	2 Tbsp	2 ½ Tbsp	3 Tbsp
Milk Powder	1 1/3 Tbsp	1 2/3 Tbsp	2 Tbsp
Salt	1 1/3 tsp	1 2/3 tsp	2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Rustic Italian Bread

Bread Machine Program:	Basic (#1)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	1/4 cup	1/3 cup	1/2 cup
Milk	1 cup	1 1/2 cup	1 3/4 cup
Large Egg	1	1	2
Olive Oil	1 1/2 tbsp	1 3/4 tbsp	2 tbsp
White Bread Flour	4 cups	5 cups	6 cups
Sugar	1 1/2 tbsp	1 3/4 tbsp	2 tbsp
Salt	1 tsp	1 1/2 tsp	1 3/4 tsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Cranberry Yeast Bread

Bread Machine Program:	Basic (#1)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	1 cup	1 1/4 cups	1 1/2 cups
Large Eggs	2	2	2
Olive vOil	3 tbsp	4 tbsp	5 tbsp
Cinnamon	1 1/2 tsp	2 tsp	2 1/2 tsp
Salt	2 tsp	2 1/2 tsp	3 tsp
White Bread Flour	4 cups	5 cups	6 cups
Sugar	2 tbsp	2 1/2 tbsp	3 tbsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp
Dried Cranberries	1 cup	1 1/3 cup	1 2/3 cup

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Rosemary Olive Oil Bread

Bread Machine Program:	Basic (#1)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	1 1/2 cups	1 3/4 cups	2 cups
Oil	3 tbsp	4 tbsp	5 tbsp
White Bread Flour	4 cups	5 cups	6 cups
Sugar	3 tbsp	4 tbsp	5 tbsp
Salt	2 tsp	2 1/4 tsp	2 1/2 tsp
Dried Rosemary	1 1/2 tsp	2 tsp	2 1/2 tsp
Dried Oregano	1 tsp	1 1/2 tsp	2 tsp
Dried Basil	1 tsp	1 1/2 tsp	2 tsp
Ground Pepper	1 tsp	1 1/2 tsp	2 tsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Sundried Tomato and Basil Bread

Bread Machine Program:	Basic (#1)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	3/4 cup	7/8 cup	1 cup
Tomato Sauce	3/4 cup	7/8 cup	1 cup
Sun Dried Tomatos	1/4 cup	1/2 cup	3/4 cup
Oil	3 tbsp	4 tbsp	5 tbsp
Salt	2 tsp	2 1/4 tsp	2 1/2 tsp
White Bread Flour	2 3/4 cup	3 1/3 cup	4 1/4 cup
Whole Wheat Flour	1 1/4 cup	1 1/2 cup	1 3/4 cup
Sugar	2 tbsp	2 1/2 tbsp	3 tbsp
Salt	1 1/2 tsp	1 3/4 tsp	2 tsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp
Shredded Parmesan	1 cup	1 1/3 cups	1 2/3 cups
Dried Basil	1 1/2 tsp	2 tsp	2 1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Sweet Potato Bread

Bread Machine Program:	Basic (#1)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Milk	1/2 cup	2/3 cup	3/4 cup
Water	1/4 cup	1/3 cup	1/2 cup
Sweet Potato Puree	1/3 cup	1/2 cup	3/4 cup
Large Egg	1 egg	1 egg	1 egg
Butter	3 tbsp	4 tbsp	5 tbsp
White Bread Flour	4 cups	5 cups	6 cups
Salt	2 tsp	2 1/2 tsp	3 tsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Orange Citrus Bread

Bread Machine Program:	Basic (#1)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Orange Juice	2/3 cup	3/4 cup	1 cup
Milk	1/2 cup	2/3 cup	3/4 cup
Large Egg	1 egg	1 egg	1 egg
Orange Zest	1 tbsp	1 1/4 tbsp	1 1/2 tbsp
Oil	3 tbsp	4 tbsp	5 tbsp
Salt	2 tsp	2 1/2 tsp	3 tsp
Sugar	1/2 cup	3/4 cup	1 cup
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Herbed Bread

Bread Machine Program:	Basic (#1)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	1 1/2 cups	1 3/4 cups	2 cups
Oil	3 tbsp	4 tbsp	5 tbsp
White Bread Flour	4 cups	5 cups	6 cups
Sugar	3 tbsp	4 tbsp	5 tbsp
Salt	2 tsp	2 1/4 tsp	2 1/2 tsp
Dried Basil	1 1/2 tsp	2 tsp	2 1/2 tsp
Dried Parsley	1 tsp	1 1/2 tsp	2 tsp
Dried Rosemary	1 tsp	1 1/2 tsp	2 tsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Onion Bread

Bread Machine Program:	Basic (#1)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	1 1/2 cups	1 3/4 cups	2 cups
Oil	3 tbsp	4 tbsp	5 tbsp
White Bread Flour	4 cups	5 cups	6 cups
Sugar	3 tbsp	4 tbsp	5 tbsp
Salt	2 tsp	2 1/4 tsp	2 1/2 tsp
Dried Oregano	1 tsp	1 1/4 tsp	1 1/2 tsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp
Minced Onion	1/4 cup	1/3 cup	1/2 cup

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Sour Cream and Chive Bread

Bread Machine Program:	Basic (#1)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Milk	2/3 cup	2/3 cup	3/4 cup
Sour Cream	1/4 cup	1/3 cup	1/2 cup
Water	2/3 cup	2/3 cup	3/4 cup
Butter	3 tbsp	4 tbsp	5 tbsp
White Bread Flour	4 cups	5 cups	6 cups
Sugar	3 tbsp	4 tbsp	5 tbsp
Salt	2 tsp	2 1/4 tsp	2 1/2 tsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp
Chopped Chives	1/4 cup	1/2 cup	3/4 cup

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Pepperoni Bread

Bread Machine Program:	Basic (#1)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	1 1/2 cups	1 3/4 cups	2 cups
Oil	3 tbsp	4 tbsp	5 tbsp
White Bread Flour	4 cups	5 cups	6 cups
Sugar	3 tbsp	4 tbsp	5 tbsp
Salt	2 tsp	2 1/4 tsp	2 1/2 tsp
Pepper	1 tsp	1 ½ tsp	2 tsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp
Pepperoni	1 cup	1 1/3 cups	1 2/3 cups

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Three Cheese Bread

Bread Machine Program:	Basic (#1)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	1 1/2 cups	1 3/4 cups	2 cups
Butter	3 tbsp	4 tbsp	5 tbsp
White Bread Flour	4 cups	5 cups	6 cups
Sugar	3 tbsp	4 tbsp	5 tbsp
Salt	2 tsp	2 1/4 tsp	2 1/2 tsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp
Shredded Cheddar Cheese	1/4 cup	1/3 cup	1/2 cup
Shredded Mozzarella Cheese	1/4 cup	1/3 cup	1/2 cup
Shredded Parmesan Cheese	1/4 cup	1/3 cup	1/2 cup
Garlic Powder	1 1/2 tsp	2 tsp	2 1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Oatmeal Bread

Bread Machine Program:	Basic (#1)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Milk	1 cup	1 1/4 cups	1 1/2 cups
Water	3/4 cup	1 cup	1 1/4 cup
Butter	3 tbsp	4 tbsp	5 tbsp
White Bread Flour	3 cups	3 1/2 cups	4 cups
Rolled Oats	1 cup	1 1/2 cups	2 cups
Brown Sugar	4 tbsp	4 tbsp	5 tbsp
Salt	2 tsp	2 1/2 tsp	3 tsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Jalapeno Cheese Bread

Bread Machine Program:	Basic (#1)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	1 1/2 cups	1 3/4 cups	2 cups
Olive Oil	3 tbsp	4 tbsp	5 tbsp
White Bread Flour	4 cups	5 cups	6 cups
Sugar	3 tbsp	4 tbsp	5 tbsp
Salt	2 tsp	2 1/4 tsp	2 1/2 tsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp
Shredded Cheddar Cheese	1/2 cup	3/4 cup	1 cup
Sliced Jalapeno	1/4 cup	1/3 cup	1/2 cup

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Bacon and Egg

Bread Machine Program:	Basic (#1)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	1/3 cup	7 Tbsp	½ cup
Eggs	4	5	6
Instant Dry Yeast	2 1/3 tsp	3 tsp	3 ½ tsp
Butter, softened	½ cup	2/3 cup	¾ cup
Bread Flour	3 cups	4 cups	5 cups
Sugar	2 Tbsp	2 ½ Tbsp	3 Tbsp
Milk Powder	1 1/3 Tbsp	1 2/3 Tbsp	2 Tbsp
Salt	1 1/3 tsp	1 2/3 tsp	2 tsp
Bacon, cooked, chopped	½ cup	¾ cup	1 cup

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Three Nut Bread

Bread Machine Program:	Basic (#1)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Milk	1 1/4 cups	1 3/4 cups	2 cups
Large Egg	1	1	1
Butter	3 tbsp	4 tbsp	5 tbsp
White Bread Flour	4 cups	5 cups	6 cups
Honey	3 tbsp	4 tbsp	5 tbsp
Salt	2 tsp	2 1/2 tsp	3 tsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp
Sliced Almonds	1/4 cup	1/3 cup	1/2 cup
Chopped Walnuts	1/4 cup	1/3 cup	1/2 cup
Chopped Pecans	1/4 cup	1/3 cup	1/2 cup

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for basic bread.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Beer Bread

Bread Machine Program:	Basic (#1)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Beer	1 1/2 cups	1 3/4 cups	2 cups
Oil	3 tbsp	4 tbsp	5 tbsp
White Bread Flour	4 cups	5 cups	6 cups
Sugar	3 tbsp	4 tbsp	5 tbsp
Salt	2 tsp	2 1/2 tsp	3 tsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- In a small pot, heat the beer and cheese, stirring until the cheese begins to melt. Pour the mix into the bread pan.
- Add all of the remaining ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Olive Bread

Bread Machine Program:	Basic (#1)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	1 1/2 cups	1 3/4 cups	2 cups
Olive Oil	3 tbsp	4 tbsp	5 tbsp
White Bread Flour	4 cups	5 cups	6 cups
Sugar	3 tbsp	4 tbsp	5 tbsp
Salt	2 tsp	2 1/4 tsp	2 1/2 tsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp
Chopped Black Olives	1/4 cup	3/4 cup	1 cup

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Rosemary Gruyere Bread

Bread Machine Program:	Basic (#1)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	1 1/2 cups	1 3/4 cups	2 cups
Olive Oil	3 tbsp	4 tbsp	5 tbsp
White Bread Flour	4 cups	5 cups	6 cups
Sugar	3 tbsp	4 tbsp	5 tbsp
Salt	2 tsp	2 1/4 tsp	2 1/2 tsp
Rosemary	1 1/2 tsp	2 tsp	2 1/2 tsp
Pepper	1 tsp	1 1/2 tsp	2 tsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp
Shredded Gruyere Cheese	1/2 cup	3/4 cup	1 cup

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Garlic Parmesan Bread

Bread Machine Program:	Basic (#1)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	1 1/2 cups	1 3/4 cups	2 cups
Butter	3 tbsp	4 tbsp	5 tbsp
Salt	2 tsp	2 1/2 tsp	3 tsp
White Bread Flour	4 cups	5 cups	6 cups
Honey	3 tbsp	4 tbsp	5 tbsp
Parmesan	1/2 cups	3/4 cup	1 cup
Garlic Powder	1 1/2 tsp	2 tsp	2 1/2 tsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Buttermilk Bread

Bread Machine Program:	Basic (#1)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Buttermilk, room temp	1 1/4 cups	1 3/4 cups	2 cups
Butter	2 tbsp	3 tbsp	4 tbsp
Salt	1 tsp	1 1/2 tsp	2 tsp
White Bread Flour	3 cups	4 cups	5 cups
Sugar	3 tbsp	4 tbsp	5 tbsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Cocoa Bread

Bread Machine Program:	Basic (#1)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Milk	1 1/4 cups	1 3/4 cups	2 cups
Butter	3 tbsp	4 tbsp	5 tbsp
White Bread Flour	4 cups	5 cups	6 cups
Brown Sugar	3 tbsp	4 tbsp	5 tbsp
Cocoa Powder	1/4 cup	1/3 cup	1/2 cup
Salt	2 tsp	2 1/2 tsp	3 tsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Almond and Golden Raisin Bread

Bread Machine Program: **Basic (#1)**
Delay Start Time Available: **Yes**
Color Option: **Yes**
Weight Option: **Yes**

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	1 1/2 cups	1 3/4 cups	2 cups
Honey	3 tbsp	4 tbsp	5 tbsp
Olive Oil	3 tbsp	4 tbsp	5 tbsp
White Bread Flour	3 cups	3 1/2 cups	4 cups
Rolled Oats	1 cup	1 1/2 cups	2 cups
Salt	2 tsp	2 1/2 tsp	3 tsp
Ground Cinnamon	1 1/2 tsp	1 3/4 tsp	2 tsp
Instant Dry Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp
Golden Raisins	1/4 cup	1/3 cup	1/2 cup
Chopped almonds	1/4 cup	1/3 cup	1/2 cup

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Pesto Bread

Bread Machine Program: **Basic (#1)**
Delay Start Time Available: **Yes**
Color Option: **Yes**
Weight Option: **Yes**

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	1 1/2 cups	1 3/4 cups	2 cups
Olive Oil	3 tbsp	4 tbsp	5 tbsp
White Bread Flour	4 cups	5 cups	6 cups
Pesto	1/4 cup	1/3 cup	1/2 cup
Sugar	3 tbsp	4 tbsp	5 tbsp
Salt	2 tsp	2 1/2 tsp	3 tsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!

Program #3

Sweet Bread Recipes



Cinnamon Raisin Bread

Bread Machine Program: **Sweet Bread (#3)**

Delay Start Time Available: **Yes**

Color Option: **Yes**

Weight Option: **Yes**

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	1 1/2 cups	1 3/4 cups	2 cups
Honey	3 tbsp	4 tbsp	5 tbsp
Butter	3 tbsp	4 tbsp	4 tbsp
White Bread Flour	2 3/4 cups	3 1/3 cups	4 1/4 cups
Whoel Wheat Flour	1 1/4 cups	1 1/2 cups	1 3/4 cups
Salt	2 tsp	2 1/2 tsp	3 tsp
Ground Cinnamon	1 1/2 tsp	1 3/4 tsp	2 tsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp
Raisins (add after nut icon)	3/4 cup	1 cup	1 1/2 cups

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #3 for sweet bread.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Milk and Honey Bread

Bread Machine Program:	Sweet (#3)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	3/4 cup	3/4 cups + 1 tbsp	1 cups
Milk	3/4 cup	3/4 cups + 1 tbsp	1 cups
Oil	3 tbsp	4 tbsp	4 tbsp
Honey	4 tbsp	4 tbsp	5 tbsp
White Bread Flour	4 cups	5 cups	6 cups
Salt	2 tsp	2 1/2 tsp	3 tsp
Instant Yeast	2 tsp	2 1/24tsp	2 1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #3 for the sweet bread cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Apple Yeast Bread

Bread Machine Program:	Sweet (#3)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Milk	1 1/2 cups	1 3/4 cups	2 cups
Vegetable Oil	3 tbsp	4 tbsp	5 tbsp
White Bread Flour	4 cups	5 cups	6 cups
Sugar	3 tbsp	4 tbsp	5 tbsp
Ground Cinnamon	1 tsp	1 1/2 tsp	2 tsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp
Peeled and Diced Apples	1/2 cup	3/4 cup	1 cup

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #3 for the sweet cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Pecan Raisin Bread

Bread Machine Program: **Basic Bread (#1)**

Delay Start Time Available: **Yes**

Color Option: **Yes**

Weight Option: **Yes**

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Milk	1 1/4 cups	1 3/4 cups	2 cups
Large Eggs	1	1	1
Butter	3 tbsp	4 tbsp	5 tbsp
White Bread Flour	4 cups	5 cups	6 cups
Sugar	3 tbsp	4 tbsp	5 tbsp
Salt	2 tsp	2 1/2 tsp	3 tsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp
Raisins (add after nut icon)	1/4 cup	1/3 cup	1/2 cup
Chopped Pecans (add after nut icon)	1/4 cup	1/3 cup	1/2 cup

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #1 for basic bread.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Potato Bread

Bread Machine Program:	Sweet (#3)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Mashed Potatoes	1 cup	1 1/2 cups	1 3/4 cups
Milk	1 1/2 cups	1 3/4 cups	2 cups
Butter	3 tbsp	4 tbsp	5 tbsp
White Bread Flour	4 cups	5 cups	6 cups
Sugar	3 tbsp	4 tbsp	5 tbsp
Salt	2 tsp	2 1/2 tsp	3 tsp
Instant Yeast	2 tsp	2 1/2 tsp	3 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #3 for the sweet cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Potato Chive Bread

Bread Machine Program:	Sweet (#3)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Mashed Potatoes	1 cup	1 1/2 cups	1 3/4 cups
Milk	1 1/2 cups	1 3/4 cups	2 cups
Butter	3 tbsp	4 tbsp	5 tbsp
White Bread Flour	4 cups	5 cups	6 cups
Sugar	3 tbsp	4 tbsp	5 tbsp
Salt	2 tsp	2 1/2 tsp	3 tsp
Fresh Chives	1/4 cup	1/2 cup	3/4 cup
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #3 for the sweet cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!

Program #4

Whole-Wheat Bread Recipes



Whole Wheat Bread

Bread Machine Program: **Wheat(#4)**
Delay Start Time Available: **Yes**
Color Option: **Yes**
Weight Option: **Yes**

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	380 ml	400 ml	480 ml
Oil	3 tbsp	4 tbsp	5 tbsp
Salt	2 tsp	2 1/2 tsp	3 tsp
Whole-Wheat Flour	2 cups	2 1/2 cups	3 cups
White Bread Flour	2 cups	2 1/2 cups	3 cups
Brown Sugar	3 tbsp	4 tbsp	4 tbsp
Milk Powder	4 tbsp	4 tbsp	4 tbsp
Instant Yeast	1 1/4 tsp	1 1/2 tsp	1 3/4 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #4 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Multigrain Bread

Bread Machine Program:	Wheat(#4)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	Yes

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	380 ml	400 ml	480 ml
Butter	3 tbsp	4 tbsp	5 tbsp
Salt	2 tsp	2 1/2 tsp	3 tsp
Multigrain Cereal	2 cups	2 1/2 cups	3 cups
White Bread Flour	2 cups	2 1/2 cups	3 cups
Brown Sugar	3 tbsp	4 tbsp	4 tbsp
Milk Powder	4 tbsp	4 tbsp	4 tbsp
Instant Yeast	1 1/4 tsp	1 1/2 tsp	1 3/4 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #4 for the wheat cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Sourdough Bread

Bread Machine Program: **Whole Wheat (#4)**

Delay Start Time Available: **Yes**

Color Option: **Yes**

Weight Option: **Yes**

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Sourdough Starter	1 1/4 cups	1 1/3 cups	1 1/2 cups
Milk	1/2 cup	1/2 cup	1/2 cup
Oil	3 tbsp	4 tbsp	5 tbsp
White Bread Flour	4 cups	5 cups	6 cups
Sugar	3 tbsp	4 tbsp	5 tbsp
Insant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #4 for the whole wheat.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle. After the bread has been kneading for about 10 minutes, check the dough to see if it is nice and smooth. Everyone's bread starter may be slightly different so you may need to add ¼ cup more flour if the dough is too wet, or a few tablespoons of warm water if the dough looks too dry.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Granola Bread

Bread Machine Program: **Whole Wheat (#4)**

Delay Start Time Available: **Yes**

Color Option: **Yes**

Weight Option: **Yes**

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Milk	1 1/4 cups	1 3/4 cups	2 cups
Butter	3 tbsp	4 tbsp	5 tbsp
White Bread Flour	3 cups	3 1/2 cups	4 cups
Granola Cereal	1 cup	1 1/2 cup	2 cup
Brown Sugar	3 tbsp	4 tbsp	5 tbsp
Salt	2 tsp	2 1/2 tsp	3 tsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #4 for the whole wheat cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Rye Bread

Bread Machine Program: **Whole Wheat (#4)**

Delay Start Time Available: **Yes**

Color Option: **Yes**

Weight Option: **Yes**

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	1 1/2 cups	1 3/4 cups	2 cups
Butter	3 tbsp	4 tbsp	5 tbsp
White Bread Flour	2 2/3 cups	3 1/3 cups	4 cups
Rye Flour	1 1/3 cups	1 2/3 cups	2 cups
Sugar	3 tbsp	4 tbsp	5 tbsp
Caraway Feed	2/3 tbsp	1 tbsp	1 1/3 tbsp
Salt	2 tsp	2 1/4 tsp	2 1/2 tsp
Instant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #4 for the whole wheat cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!

Program #5

Gluten-Free Bread Recipes



Gluten-Free Bread

Bread Machine Program: **Gluten Free (#5)**

Delay Start Time Available: **Yes**

Color Option: **Yes**

Weight Option: **Yes**

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	1 1/2 cup	1 3/4 cups	2 cups
Oil	3 tbsp	3 tbsp	4 tbsp
Salt	2 tsp	2 tsp	3 tsp
Sugar	3 tbsp	3 tbsp	4 tbsp
Gluten-Free Flour	2 cups	2 1/2 cups	3 cups
Corn Flour	2 cups	2 1/2 cups	3 cups
Instant Yeast	1 tsp	1 1/4 tsp	1 1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #5 for the basic cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle. The dough may look wet after it has mixed but that is okay- it makes more of a “batter” than a “dough”!
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!

Program #6

Dough Recipes



Chocolate Swirl Bread

Bread Machine Program: **Dough (#6) and Bake (#11)**

Delay Start Time Available: **No**

Color Option: **No**

Weight Option: **No**

Dough Ingredients		Filling Ingredients	
Warm Milk	1 cup	Butter, softened	1/2 cup
Egg	1	Chocolate chips	1 1/2 cups
Egg Yolks	2	Butter	1/2 cup
All Purpose Flour	4 cups	Sugar	1/3 cup
Sugar	1/4 cup	Cocoa powder	1/4 cup
Honey	1/4 cup	Cinnamon	1 tbsp
Salt	1 tsp		
Vanilla	1 1/2 tsp		
Instant Yeast	2 1/4 tsp		

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add 1 cup milk, 1 egg, 2 egg yolks, 4 cups all purpose flour, 1/4 cup sugar, 1/4 cup honey, 1 tsp salt, 1 1/2 tsp vanilla and 2 1/4 tsp instant yeast.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #6 for the dough cycle.
- Press the start button to begin the dough cycle.
- Once the dough has mixed, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your dough is done. Open the machine at this time and use a pot holder to lift the pan out of the machine.
- While the dough is rising, making the chocolate filling by melting the 1/2 cup butter and chocolate together. Stir until smooth then add the remaining ingredients to the chocolate mix and stir well.
- Place the dough on a flat work surface and roll it out with a rolling pin into a large rectangle, about 1" thick.
- Spread the chocolate filling over the dough, covering it completely.
- Roll the dough up like a jellyroll, enclosing the chocolate. You should have a long bread log.
- Fold the bread log in half and place it back in the bread machine pan. No paddles are needed. Place the pan back in the bread machine, making sure it clicks into place.
- Turn the bread machine on and select the bake cycle (#11). Use the up arrow to set the timer for 1 hour. Press start and let the bread bake.
- Flip the pan over and gently tap it on the counter to remove the bread. Let cool slightly.

Slice and enjoy!



Ciabatta

Bread Machine Program:	Dough (#6)
Delay Start Time Available:	Yes
Color Option:	No
Weight Option:	No

Ingredients	
Water	1 1/2 cups
Salt	1 1/2 tsp
Sugar	1 tsp
Olive oil	1 tbsp
Bread Flour	3 1/4 cups
Instant Yeast	1 1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #6 for the dough cycle.
- Press the start button to begin the dough making cycle.
- Once the dough is done, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine.
- Gently lift the dough out of the machine and place it on a floured work surface. The dough will be quite sticky. Sprinkle a little more flour over the surface of the dough to prevent your fingers from sticking but do not knead more flour into the dough.
- Divide the dough in half and place each half on a flour dusted sheet tray, shaping each dough piece into a rough rectangular shape.
- Cover the tray loosely with plastic wrap and let sit for 45 minutes.
- Preheat your oven to 425 degrees F.
- Unwrap the ciabatta dough tray and place it in the oven. Bake for 25-30 minutes or until the ciabatta is a light golden brown. Remove tray from the oven and let cool.

Slice and enjoy!



Pretzels

Bread Machine Program:	Dough (#6)
Delay Start Time Available:	Yes
Color Option:	No
Weight Option:	Yes

Dough Ingredients		Topping Ingredients	
Water	1 1/2 cups	Egg (Beaten)	1
Oil	3 tbsp	Coarse Pretzel Salt	
Sugar	2 tbsp		
Salt	2 tsp		
White Bread Flour	4 cups		
Instant Yeast	2 tsp		

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add the 1 1/2 cups water, 3 tbsp oil, 2 tbsp sugar, 2 tsp salt, 4 cups white bread flour and 2 tsp yeast to the bread pan.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #6 for the dough cycle.
- Press the start button to begin the dough making cycle.
- Once the dough is done, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your dough is done. Open the machine at this time and use a pot holder to lift the pan out of the machine.
- Gently lift the dough out of the machine and place it on a floured work surface. Divide the dough into 6 equal portions then roll each portion by hand into a long log, about 18 inches.
- Shape each log into a pretzel by first making a U shape then bringing the ends of the U down toward the center, twisting them together and pressing the ends at the bottom of the U. Place the twisted pretzels on a parchment lined tray.
- Bring the 6 cups of water and baking soda to a boil. Gently place each pretzel in the boiling water, working one at a time, and boil the pretzel for 30 second, flip and another 30 seconds.
- Remove the boiled pretzel from the pan and place them back on the parchment lined tray.
- Brush each pretzel with a little egg and sprinkle them with salt.
- Bake in a preheated 400 degree F oven for 12 minutes or until golden brown.



Pizza Dough

Bread Machine Program:	Dough (#6)
Delay Start Time Available:	Yes
Color Option:	No
Weight Option:	No

Ingredients	
Water	1 1/2 cups
Oil	3 tbsp
Salt	1 1/2 tsp
White Bread Flour	4 cups
Instant Yeast	2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all the ingredients to the bread pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #6 for the dough cycle.
- Press the start button to begin the dough making cycle.
- Once the dough is done, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your dough is done. Open the machine at this time and use a pot holder to lift the pan out of the machine.
- Gently lift the dough out of the machine and place it on a floured work surface.
- Roll the dough into a large circle, making it about 1/2 an inch thick. Place the dough circle on a greased tray or pizza stone.
- Top the pizza with your choice of sauce, cheese and toppings then bake in a 425 degree F oven for about 10 minutes or until the crust is golden brown and the cheese in the center of the pizza is bubbling.

Enjoy



Cinnamon Rolls

Bread Machine Program: **Dough (#6)**

Delay Start Time Available: **Yes**

Color Option: **No**

Weight Option: **No**

Dough Ingredients		Filling Ingredients	
Milk	1 cup	Brown Sugar	1 cup
Eggs	2	Cinnamon	2 tbsp
Butter	1/3 cup	Butter, softened	1/3 cup
White Bread Flour	4 cups	Walnuts, pecans (optional)	1 cup
Sugar	1/2 cup	Frosting Ingredients:	2 cups
Salt	1 tsp	Cream Cheese	1 package
Instant Yeast	2 1/2 tsp	Butter, softened	1/4 cup
		Confectioner Sugar	1 1/2 cups
		Vanilla	1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add the first seven ingredients to the bread pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #6 for the dough cycle.
- Press the start button to begin the dough making cycle.
- While the dough is rising, combine the 1/2 cup soft butter, brown sugar, and cinnamon in a bowl. Mix well.
- Once the dough is done, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your dough is done. Open the machine at this time and use a pot holder to lift the pan out of the machine.
- Gently lift the dough out of the machine and place it on a floured work surface. Roll the dough out into a rectangle about 24 inches by 15 inches.
- Spread the brown sugar mix across the dough, covering it completely.
- Roll up the dough like a jelly roll, rolling the longer side of the dough upward.
- Cut the dough into slices about 1 1/2 inches thick and place the rolls with the spiral facing upward in a greased 9x13 baking pan. Cover the pan with plastic wrap and let the rolls rise for 30 minutes.
- Preheat your oven to 375 degrees F.
- Uncover the pan and bake the cinnamon rolls for 20 minutes until they just begin to turn golden brown.
- Remove the rolls from the oven and brush the heavy cream over the hot rolls.
- While the rolls are cooling, beat together the cream cheese, remaining butter, and powdered sugar. Spread the icing over the warm rolls and then enjoy!



Naan

Bread Machine Program:	Dough (#6)
Delay Start Time Available:	Yes
Color Option:	No
Weight Option:	No

Ingredient	
Water	1/2 cup
Butter, softened	3 tbsp
Sugar	1 tbsp
All Purpose Flour	3 cups
Yogurt, plain	1/2 cup
Salt	1 tsp
Instant Yeast	2 1/4 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all the ingredients to the bread pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #6 for the dough cycle.
- Press the start button to begin the dough making cycle. Check the dough as it is mixing. It will be quite wet but should form a loose ball as the bread machine mixed the ingredients together. If it looks too wet, add 1/4 cup more flour to the bread pan.
- Once the dough is done, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your dough is done. Open the machine at this time and use a pot holder to lift the pan out of the machine.
- Gently lift the dough out of the machine and place it on a floured work surface.
- Cut the dough into 8 equally sized portions. Use a rolling pin to roll each portion into an oval, about 1/4 of an inch thick.
- Heat a large cast-iron skillet over medium high heat. Add one dough oval to the pan and cook for one minute, flip and cook for another minute.
- Remove the naan from the pan, sprinkle with a little salt then continue to cook the remaining dough.

Enjoy while warm.



Dinner Rolls

Bread Machine Program:	Dough (#6)
Delay Start Time Available:	Yes
Color Option:	No
Weight Option:	No

Ingredient	
Water	1 cup
Butter	2 tbsp
Egg	1
White Bread Flour	3 1/4 cups
Sugar	1/4 cup
Salt	1 tsp
Instant Yeast	3 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all the ingredients to the bread pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #6 for the dough cycle.
- Press the start button to begin the dough making cycle.
- Once the dough is done, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your dough is done. Open the machine at this time and use a pot holder to lift the pan out of the machine.
- Gently lift the dough out of the machine and place it on a floured work surface.
- Divide the dough into 15 equal pieces.
- Roll each piece into a tight ball then place it on a greased cookie sheet. The balls should be about 2 inches apart.
- Cover the cookie sheet loosely with plastic wrap and let the rolls rise for another 45 minutes.
- Preheat your oven to 375 degrees F.
- Uncover the tray and bake the rolls for 14 minutes or until they are a light golden brown.
- Remove the rolls from the oven and brush with extra melted butter if desired.

Enjoy while warm.



Bagels

Bread Machine Program:	Dough (#6)
Delay Start Time Available:	Yes
Color Option:	No
Weight Option:	No

Ingredient	
Water	1 1/2 cups
Oil	3 tbsp
Salt	2 tsp
Sugar	2 tbsp
Instant Yeast	2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add the first 5 ingredients to the bread pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #6 for the dough cycle.
- Press the start button to begin the dough making cycle.
- Once the dough is done, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your dough is done. Open the machine at this time and use a pot holder to lift the pan out of the machine.
- Gently lift the dough out of the machine and place it on a floured work surface.
- Divide the dough into 9 equal pieces.
- Roll each piece into a tight ball then use your finger to make a hole in the center of the ball. Stick your finger through the hole and twirl the dough on your finger to enlarge the hole and bagel.
- Sprinkle a cookie sheet with the cornmeal and set aside.
- Bring the 8 cups of water to a boil and add the sugar.
- Gently drop the formed bagels into the boiling water, boil for 30 seconds, flip and boil for 30 more seconds.
- Use a slotted spoon to remove the bagels from the boiling water and place on the cornmeal dusted tray.
- Preheat your oven to 375 degrees F. Brush the bagels with the whisked egg white and then bake for 20 minutes or until just golden brown.

Enjoy warm.



Challah

Bread Machine Program:	Dough (#6)
Delay Start Time Available:	Yes
Color Option:	No
Weight Option:	No

Ingredient		Egg Wash Ingredient	
Water	1 cup	Egg	1
Oil	4 tbsp	Water	1 tbsp
Sugar	3 tbsp	Poppy Seeds	optional
Large Eggs	2	Sesame Seeds	optional
Salt	1 tsp		
Instant Yeast	2 tsp		

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add the first 8 ingredients to the bread pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #6 for the dough cycle.
- Press the start button to begin the dough making cycle.
- Once the dough is done, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your dough is done. Open the machine at this time and use a pot holder to lift the pan out of the machine.
- Gently lift the dough out of the machine and place it on a floured work surface.
- Divide the dough into 3 equal pieces. Roll each piece into a long rope, about 12 inches long.
- Braid the three ropes together, pressing the ends together at the top and bottom. Place the braided loaf on a greased cookie sheet and cover loosely with plastic wrap. Let the dough rise for an hour or until it is doubled in size.
- Preheat your oven to 350 degrees F.
- Whisk together the remaining egg and water and brush the mix over the risen bread dough.
- Bake the challah for 25 minutes or until it has turned a golden brown.

Let cool slightly then slice and enjoy!



Donuts

Bread Machine Program:	Dough (#6)
Delay Start Time Available:	Yes
Color Option:	No
Weight Option:	No

Ingredient	
Milk	1 1/4 cups
Egg	1
Butter, soft	1/4 cup
Sugar	1/4 cup
Salt	1 tsp
White Flour	3 1/2 cups
Instant Yeast	1 1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Add all of the ingredients to the bread pan in the order listed.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #6 for the dough cycle.
- Press the start button to begin the dough making cycle.
- Once the dough is done, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your dough is done. Open the machine at this time and use a pot holder to lift the pan out of the machine.
- Gently lift the dough out of the machine and place it on a floured work surface.
- Roll the dough to 1/2 inch thick then use a 2 1/2 inch donut cutter to cut out the donuts. Place the donut cutouts on a lightly floured tray, cover loosely and let the dough rise for 30 minutes.
- Fry the donuts in 375 degree oil. The donuts will take about 2 minutes to turn a beautiful golden brown, flipping them halfway through.

Let the donut cool slightly then ice, glaze or simply enjoy them plain!

Program #8

Cake

Recipes



Pumpkin Spice Bread

Bread Machine Program:	Cake (#8)
Delay Start Time Available:	No
Color Option:	Yes
Weight Option:	No

Ingredient	
Canned Pumpkin Puree	1 cup
Large Eggs	2
All Purpose Flour	2 cups
Baking Soda	1 tsp
Baking Powder	1 tsp
Butter, melted	8 tbsp
Cinnamon	1 tsp
Salt	1/2 tsp
Sugar	1/2 cup
Brown Sugar	1/2 cup
Vanilla	2 tsp
Pumpkin Spice	1 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Mix all of the ingredients together in a large bowl, mixing them until a smooth batter forms.
- Pour the batter into the bread machine pan.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #8 for the cake cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Peanut Butter Quick Bread

Bread Machine Program:	Cake (#8)
Delay Start Time Available:	No
Color Option:	Yes
Weight Option:	No

Ingredient	2 Pound (1000 gr)	2 ½ Pound (1250 gr)	3 Pound (1500 gr)
Water	1 1/4 cups	1 3/4 cups	2 cups
Peanut Butter	1/2 cups	3/4 cups	1 cup
Salt	2 tsp	2 tsp	2 1/2 tsp
White Bread Flour	4 cups	5 cups	6 cups
Sugar	3 tbsp	4 tbsp	5 tbsp
Insant Yeast	2 tsp	2 1/4 tsp	2 1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Place all of the ingredients in the bread machine in the order listed. Use a small rubber spatula to gently mix them together a little bit. It helps to stir the ingredients quickly to make sure they really blend well in the machine. No need to mix too much, the bread machine will do most of the work!
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #8 for the cake cycle.
- Press the crust button to choose your desired crust color.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Lemon Poppy Seed Quick Bread

Bread Machine Program:	Cake (#8)
Delay Start Time Available:	No
Color Option:	Yes
Weight Option:	No

Ingredient		Ingredient	
All purpose flour	3 cups	Vegetable Oil	1 cup
Salt	1 1/2 tsp	Eggs	3
Baking Powder	1 1/2 tsp	Milk	1 1/2 cups
Poppy seeds	3 tbsp	Sugar	2 cups
Lemon juice	2 tsp	Vanilla Extract	1 1/2 tsp
Lemon zest	2 tsp		

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Place all of the ingredients in the bread machine in the order listed. Use a small rubber spatula to gently mix them together a little bit. It helps to stir the ingredients quickly to make sure they really blend well in the machine. No need to mix too much, the bread machine will do most of the work!
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #8 for the cake cycle.
- Press the crust button to choose your desired crust color.
- Press the arrow button to set the timer for 1 hour and 20 minutes.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Apple Butter Bread

Bread Machine Program:	Cake (#8)
Delay Start Time Available:	No
Color Option:	Yes
Weight Option:	No

Ingredient		Ingredient	
Apple Butter	1 cup	Baking Powder	1 tsp
Sugar	1 cup	Salt	1/2 tsp
Eggs	2	Ground Nutmeg	1/4 tsp
All Purpose Flour	1 1/2 cups	Ground Cloves	1/4 tsp
Baking Powder	1 tsp		

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Mix all of the ingredients together in a large bowl, mixing them until a smooth batter forms.
- Pour the batter into the bread machine pan.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #8 for the cake cycle.
- Press the crust button to choose your desired crust color.
- Press the bread weight button to choose the weight you are making. The time display will change as you select the size of the bread as larger loaves take a longer time to cook.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Lemon Pound Cake

Bread Machine Program:	Cake (#8)
Delay Start Time Available:	No
Color Option:	Yes
Weight Option:	No

Ingredients		Lemon Glaze Ingredients	
Butter, soft	1 cup	Sugar	1/3 cup
Sugar	1 cup	Lemon Juice	1/3 cup
Eggs	4		
Vanilla Extract	2 tsp		
Lemon Zest	1 Tbsp		
All purpose Flour	1 1/2 cups		
Baking Powder	1 tsp		
Salt	1/2 tsp		
Lemon Juice	1/4 cup		

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Place all of the ingredients in the bread machine except for the 1/3 cup sugar and 1/3 cup lemon juice. Use a small rubber spatula to gently mix them together a little bit. It helps to stir the ingredients quickly to make sure they really blend well in the machine. No need to mix too much, the bread machine will do most of the work!
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #8 for the cake cycle.
- Press the crust button to choose your desired crust color.
- Press the start button to begin the bread making cycle.
- Once the cake has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your pound cake is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the cake. Make sure the kneading paddles are taken out of the pound cake.
- Place the cake on a plate.
- In a small bowl, combine the remaining lemon juice and sugar. Pour into a saucepan and bring the mix to a boil.
- Use a pastry brush to brush the hot lemon glaze all over the cake, letting it absorb all the juice. Then,

Slice and enjoy!



Coffee Cake

Bread Machine Program:	Cake (#8)
Delay Start Time Available:	No
Color Option:	Yes
Weight Option:	No

Ingredient		Optional Topping Ingredients	
Milk	1 cup	Melted Butter	2 tbsp
Egg	1	Sugar	1/2 cup
Butter, melted	1 tbsp	Nuts	
Sugar	1/4 cup		
All Purpose Flour	2 1/4 cups		
Baking Soda	1 tsp		
Baking Powder	1 tsp		
Cinnamon	1 tsp		

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Place the first ten ingredients in the bread machine in the order listed. Use a small rubber spatula to gently mix them together a little bit. It helps to stir the ingredients quickly to make sure they really blend well in the machine. No need to mix too much, the bread machine will do most of the work!
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #8 for the cake cycle.
- Press the crust button to choose your desired crust color.
- Press the start button to begin the bread making cycle.
- While the cake is baking, mix the remaining ingredients in a small bowl. Use your hands to mix and make crumbles.
- When the bread machine timer reads 30 minutes, open the bread machine and sprinkle the crumble topping on the cake. Close the machine and let the coffee cake continue to bake.
- Once the cake has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your cake is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your cake warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the cake loaf.

Slice and enjoy!



Sour Cream Vanilla Bean Cake

Bread Machine Program: **Cake (#8)**
Delay Start Time Available: **No**
Color Option: **Yes**
Weight Option: **No**

Ingredient	
Full-Fat Sour Cream	1 cup
Egg	1
Vegetable Oil	1/2 cup
Sugar	3/4 cup
All Purpose Flour	1 1/2 cups
Baking Soda	1 tsp
Baking Powder	1 tsp
Vanilla Bean Paste	1 tbsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Place all of the ingredients in the bread machine pan. Use a small rubber spatula to gently mix them together a little bit. It helps to stir the ingredients quickly to make sure they really blend well in the machine. No need to mix too much, the bread machine will do most of the work!
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #8 for the cake cycle.
- Press the crust button to choose your desired crust color.
- Press the start button to begin the bread making cycle.
- Once the cake has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your pound cake is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the cake. Make sure the kneading paddles are taken out of the pound cake.

Let cool slightly then slice and enjoy.



Moist Chocolate Cake

Bread Machine Program: **Cake (#8)**
Delay Start Time Available: **Yes**
Color Option: **Yes**
Weight Option: **No**

Ingredient	
Evaporated Milk	10 ounces
Eggs	2
Butter	3/4 cup
All Purpose Flour	1 1/2 cups
Sugar	1 cup
Vanilla	1 tsp
Cocoa Powder	1/2 cup
Baking soda	1 tsp
Baking Powder	1 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Place all of the ingredients in the bread machine in the order listed. Use a small rubber spatula to gently mix them together a little bit. It helps to stir the ingredients quickly to make sure they really blend well in the machine. No need to mix too much, the bread machine will do most of the work!
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #8 for the cake cycle.
- Press the crust button to choose your desired crust color.
- Press the start button to begin the bread making cycle.
- Once the cake has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your pound cake is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the cake. Make sure the kneading paddles are taken out of the pound cake.

slice and enjoy.



Coconut Mochi

Bread Machine Program:	Cake (#8)
Delay Start Time Available:	No
Color Option:	Yes
Weight Option:	No

Ingredient	
Eggs	3
Milk	1 1/2 cups
Butter	4 tbsp
Sugar	1 1/4 cups
Sweet Rice Flour	1 1/2 cups
Baking Powder	1/2 tsp
Vanilla	1/2 tsp
Sweetened Shredded Coconut	1 cup

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Place all of the ingredients into the bread pan and stir quickly.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #8 for the cake cycle.
- Press the start button to begin the cake making cycle.
- Once the mochi is done, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your pudding is done. Open the machine at this time and use a pot holder to lift the pan out of the machine.
- Let the mochi cool in the pan for about an hour then flip it out onto a cutting board. Remove the kneading paddles if they are stuck in the mochi.
- Cut the mochi into squares and serve.

Enjoy.

Program #9

Jam

Recipes



Strawberry Jam

Bread Machine Program:	Jam (#9)
Delay Start Time Available:	No
Color Option:	No
Weight Option:	No

Ingredient	
Fresh, Diced Strawberries	4 cups
Vanilla	1 tsp
Sugar	1 cup
Starch	1 cup
Lemon Juice	1 tbsp
Pectin	1 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Place the strawberries in a large bowl and mash them roughly with a fork. You can also quickly puree the strawberries in a blender if you want a smoother jam.
- Pour the mashed strawberries into the bread pan and add the remaining ingredients as well.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #9 for the jam cycle.
- Press the start button to begin the jam making cycle.
- Once the jam is done, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your jam is done. Open the machine at this time and use a pot holder to lift the pan out of the machine.
- Pour the jam into jars and let it cool completely before putting lids on the jars. Note that the jam will thicken as it cools and thicken even more in the fridge.
- Store in the fridge until you are ready to use.

Enjoy



Blueberry Jam

Bread Machine Program:	Jam (#9)
Delay Start Time Available:	No
Color Option:	No
Weight Option:	No

Ingredient	
Fresh or Frozen blueberries	4 cups
Sugar	1 cup
Starch	1 cup
Lemon Juice	1 tbsp
Pectin	1 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Place the strawberries in a large bowl and mash them roughly with a fork. You can also quickly puree the strawberries in a blender if you want a smoother jam.
- Pour the mashed strawberries into the bread pan and add the remaining ingredients as well.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #9 for the jam cycle.
- Press the start button to begin the jam making cycle.
- Once the jam is done, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your jam is done. Open the machine at this time and use a pot holder to lift the pan out of the machine.
- Pour the jam into jars and let it cool completely before putting lids on the jars. Note that the jam will thicken as it cools and thicken even more in the fridge.
- Store in the fridge until you are ready to use.

Enjoy



Tropical Jam

Bread Machine Program:	Jam (#9)
Delay Start Time Available:	No
Color Option:	No
Weight Option:	No

Ingredient	
Peeled and Diced Mango	1 cup
Diced Pineapple	1 cup
Raspberries	1 cup
Ground Ginger	1/2 tsp
Sugar	1 cup
Starch	1 cup
Lemon Juice	1 tbspc
Pectin	1 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Place the fruit in a large bowl and mash them roughly with a fork. You can also quickly puree the fruit in a blender if you want a smoother jam.
- Pour the mashed fruit into the bread pan and add the remaining ingredients as well.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #9 for the jam cycle.
- Press the start button to begin the jam making cycle.
- Once the jam is done, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your jam is done. Open the machine at this time and use a pot holder to lift the pan out of the machine.
- Pour the jam into jars and let it cool completely before putting lids on the jars. Note that the jam will thicken as it cools and thicken even more in the fridge.
- Store in the fridge until you are ready to use.

Enjoy



Cranberry Sauce

Bread Machine Program:	Jam (#9)
Delay Start Time Available:	No
Color Option:	No
Weight Option:	No

Ingredient	
Fresh Cranberries	3 cups
Sugar	1 cup
Cranberry Juice	1/2 cup
Vanilla Extract	1 1/4 tsp
Lemon zest	1 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Place the cranberries in a large bowl and mash them roughly with a fork. You can also quickly puree the cranberries in a blender if you want a smoother jam.
- Pour the mashed cranberries into the bread pan and add the remaining ingredients as well.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #9 for the jam cycle.
- Press the start button to begin the jam making cycle.
- Once the cranberry sauce is done, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your sauce is done. Open the machine at this time and use a pot holder to lift the pan out of the machine.
- Pour the sauce into jars and let it cool completely before putting lids on the jars. Note that the cranberry sauce will thicken as it cools and thicken even more in the fridge.
- Store in the fridge until you are ready to use.

Enjoy.



Chocolate Pudding

Bread Machine Program:	Jam (#9)
Delay Start Time Available:	No
Color Option:	No
Weight Option:	No

Ingredient	
Heavy Cream	2 cups
Whole milk	1 1/2 cups
Egg yolks	4
Vanilla extract	1 tsp
Salt	1/4 tsp
Sugar	3/4 cup
Semi Sweet chocolate chips	2 cups
Cornstarch	3 tbsp
Unsweetened cocoa powder	1/4 cup

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Place all of the ingredients into the bread pan and stir quickly.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #9 for the jam cycle.
- Press the start button to begin the jam making cycle.
- Once the pudding is done, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your pudding is done. Open the machine at this time and use a pot holder to lift the pan out of the machine.
- Pour the pudding into bowls and let it cool completely. Note that the pudding will thicken as it cools and thicken even more in the fridge.
- Store in the fridge until you are ready to use.

Enjoy.



Rice Pudding

Bread Machine Program:	Jam (#9)
Delay Start Time Available:	No
Color Option:	No
Weight Option:	No

Ingredient	
Milk	4 cups
Sugar	1/2 cup
Long grain white rice	1/2 cup
Butter	1 tbsp
Egg	1
Vanilla extract	1/2 tsp
Almond extract	1/2 tsp
Cinnamon	1/2 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Place all of the ingredients into the bread pan and stir quickly.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #9 for the jam cycle.
- Press the start button to begin the jam making cycle.
- Once the pudding is done, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your pudding is done. Open the machine at this time and use a pot holder to lift the pan out of the machine.
- Pour the pudding into bowls and let it cool completely. Note that the pudding will thicken as it cools and thicken even more in the fridge.
- Store in the fridge until you are ready to use.

Enjoy cold or warmed.



Applesauce

Bread Machine Program:	Jam (#9)
Delay Start Time Available:	No
Color Option:	No
Weight Option:	No

Ingredient	
Apples, peeled and chopped	3 pounds
Brown sugar	1/2 cup
Cinnamon	1/2 tsp
Water	1 cup

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Place all the ingredients into a large bowl and toss the apples to coat. Pour everything into the bread pan.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #9 for the jam cycle.
- Press the start button to begin the jam making cycle.
- Once the applesauce is done, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your applesauce is done. Open the machine at this time and use a pot holder to lift the pan out of the machine.
- Pour the applesauce into bowls and let it cool completely. If you want a smoother applesauce, pour everything into a blender and puree until smooth.
- Store in the fridge until you are ready to use.

Enjoy.



Tomato Sauce

Bread Machine Program:	Jam (#9)
Delay Start Time Available:	No
Color Option:	No
Weight Option:	No

Ingredient	
Cherry tomatoes, halved	4 cups
Olive oil	2 tbsp
Onion, peeled and chopped	1 cup
Fresh Garlic, minced	2 tbsp
Sugar	1 tsp
Red wine	1/2 cup
Fresh chopped basil	1/2 cup
Salt	1/2 tsp
Ground black pepper	1/4 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Place all the ingredients into a large bowl and toss the apples to coat. Pour everything into the bread pan.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #9 for the jam cycle.
- Press the start button to begin the jam making cycle.
- Once the applesauce is done, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your applesauce is done. Open the machine at this time and use a pot holder to lift the pan out of the machine.
- Pour the applesauce into bowls and let it cool completely. If you want a smoother applesauce, pour everything into a blender and puree until smooth.
- Store in the fridge until you are ready to use.

Enjoy.



Mushroom Risotto

Bread Machine Program:	Jam (#9)
Delay Start Time Available:	No
Color Option:	No
Weight Option:	No

Ingredient	
Olive Oil	3 tbsp
Sliced Mushrooms	3 cups
Onion, chopped	1/2 cup
Fresh garlic clove, minced	2
Arborio Rice	1 3/4 cup
Chicken Broth	4 cups
White wine	3/4 cup
Ground black pepper	1/2 tsp
Shredded parmesan cheese	1 cup

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- In a large skillet, heat the olive oil over medium high heat. Add the onions, mushrooms and garlic and cook, stirring occasionally for 10 minutes to soften the veggies. Move the cooked veggies to the bread pan.
- Add the rice, chicken broth, wine and ground black pepper to the bread pan as well and stir.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #9 for the jam cycle.
- Press the start button to begin the jam making cycle.
- Once the risotto is done, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your risotto is ready. Open the machine at this time and use a pot holder to lift the pan out of the machine.
- Move the risotto to a large bowl and mix in the shredded parmesan cheese.

Enjoy while hot..



Scrambled Eggs

Bread Machine Program:	Jam (#9)
Delay Start Time Available:	No
Color Option:	No
Weight Option:	No

Ingredient	
Eggs	12
Milk	1 cup
Butter, melted	4 tbsp
Ground black pepper	1 tsp
Salt	2 tsp
Shredded Cheddar Cheese	1/2 cup

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Place all of the ingredients, except the shredded cheddar cheese, into the bread pan and stir quickly.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #9 for the jam cycle.
- Press the start button to begin the jam making cycle.
- Once the eggs are done, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your eggs are ready. Open the machine at this time and use a pot holder to lift the pan out of the machine.
- Scoop the scrambled eggs into a large bowl and stir in the shredded cheddar cheese. Serve the eggs while hot.
- **Enjoy.**

Program #10

Yogurt Recipes



Yogurt

Bread Machine Program:	Yogurt (#10)
Delay Start Time Available:	No
Color Option:	No
Weight Option:	No

Ingredient	
Whole Milk	4 cups
Plain, Greek Yogurt, Full Fat	4 tbsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are in place.
- Place all of the ingredients into the bread pan and stir quickly to mix the yogurt into the milk well.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #10 for the yogurt cycle.
- Press the start button to begin the yogurt making cycle.
- Once the yogurt is done, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your pudding is done. Open the machine at this time and use a pot holder to lift the pan out of the machine.
- Pour yogurt into a large bowl or plastic container with a lid. Cover and place the yogurt in the fridge to cool.

Enjoy once chilled.

Program #11

Baking Recipes



Cornbread

Bread Machine Program:	Bake (#11)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	No

Ingredient	
Milk	1 1/4 cups
Large Eggs	2
Salt	2 tsp
Sugar	3 tbsp
Butter, melted	3 tbsp
All Purpose Flour	2 cups
Cornmeal	2 cups
Baking Soda	1 tsp
Baking Powder	1 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are removed. You will be mixing the bread batter by hand and will not need the kneading paddles.
- In a large mixing bowl, combine all the ingredients. Whisk together until smooth. Pour the smooth batter into the bread pan.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #11 for the bake cycle.
- Press the crust button to choose your desired crust color.
- Press the arrow button to set the timer for 1 hour (This is the default setting so it should say 1 hour automatically on the screen when you select the “bake” function).
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Banana Bread

Bread Machine Program:	Bake (#11)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	No

Ingredient	
Milk	1 1/4 cups
Mashed Ripe Bananas	3
Large Eggs	2
Butter	3 tbsp
All Purpose Flour	2 cups
Sugar	1 cup
Salt	2 tsp
Cinnamon	1 tsp
Baking Soda	1 tsp
Baking Powder	1 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are removed. You will be mixing the bread batter by hand and will not need the kneading paddles.
- In a large mixing bowl, combine all the ingredients. Whisk together until smooth. Pour the smooth batter into the bread pan.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #11 for the bake cycle.
- Press the crust button to choose your desired crust color.
- Press the arrow button to set the timer for 1 hour (This is the default setting so it should say 1 hour automatically on the screen when you select the “bake” function).
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Blueberry Quick Bread

Bread Machine Program:	Bake (#11)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	No

Ingredient		Ingredient	
Flour	3 cups	Brown Sugar	1/3 cup
Baking Soda	1 ½ tsp	Eggs	3
Baking powder	1 ½ tsp	Sour cream	¾ cup
Salt	¾ tsp	Vanilla	2 tsp
Butter, softened	¾ cup	Milk	½ cup
Sugar	¾ cup	Blueberries	2 cups

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are removed. You will be mixing the bread batter by hand and will not need the kneading paddles.
- In a large mixing bowl, combine all the ingredients, except the blueberries. Whisk together until smooth. Gently fold in the blueberries. Pour the smooth batter into the bread pan.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #11 for the bake cycle.
- Press the crust button to choose your desired crust color.
- Press the arrow button to set the timer for 1 hour (This is the default setting so it should say 1 hour automatically on the screen when you select the “bake” function).
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Lorem ipsum

Zucchini Bread

Bread Machine Program:	Basic (#11)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	No

Ingredient	
Grated Zucchini	1 cup
Self-rising Flour	3 cups
Large Eggs	3
Caster Sugar	1 cup
Vanilla	2 tsp
Cinnamon	1 tsp
Baking Powder	1 tsp
Baking Soda	1 tsp

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are removed. You will be mixing the bread batter by hand and will not need the kneading paddles.
- In a large mixing bowl, combine all the ingredients. Whisk together until smooth. Pour the smooth batter into the bread pan.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #11 for the bake cycle.
- Press the crust button to choose your desired crust color.
- Press the arrow button to set the timer for 1 hour (This is the default setting so it should say 1 hour automatically on the screen when you select the “bake” function).
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!



Carrot Cake Bread

Bread Machine Program:	Bake (#11)
Delay Start Time Available:	Yes
Color Option:	Yes
Weight Option:	No

Ingredient		Ingredient	
Milk	1/2 cup	All Purpose Flour	2 cups
Condensed Milk	1 can	Baking Soda	1 tsp
Vegetable Oil	1/4 cup	Baking Powder	1 tsp
Salt	1/2 tsp	Grated Carrot	1 cup
Ground Cinnamon	1 tsp		
Ground Ginger	1/2 tsp		
Ground Nutmeg	1/2 tsp		

Directions

- Open the top cover of the bread machine and lift the handle of the bread pan vertically, pulling upward to remove the pan from the machine. Place the bread pan on your work surface. Make sure the pan is clean and both kneading paddles are removed. You will be mixing the bread batter by hand and will not need the kneading paddles.
- In a large mixing bowl, combine all the ingredients in the order listed. Whisk together until smooth. Pour the smooth batter into the bread pan.
- Put the bread pan back in the bread machine, pressing it down so that it clicks into place. Close the lid of the bread machine.
- Plug the bread machine into an outlet and press the power button to turn the machine on.
- Use the menu button to select program #11 for the bake cycle.
- Press the crust button to choose your desired crust color.
- Press the arrow button to set the timer for 1 hour and 10 minutes.
- Press the start button to begin the bread making cycle.
- Once the bread has baked, the countdown timer on the front of the machine will read 0:00 and the machine will beep, indicating your bread is done. Open the machine at this time and use a pot holder to lift the pan out of the machine. If you do not remove the loaf immediately, the bread machine will automatically go into a warming cycle, keeping your bread warmed for one hour.
- Flip the pan over and gently tap it on the counter to remove the bread. Make sure the kneading paddles are taken out of the bread loaf.

Slice and enjoy!

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