

# Automatic

## BREAD & DOUGH MAKER



# WEST BEND®

**TO PREVENT PERSONAL INJURY OR PROPERTY  
DAMAGE, READ AND FOLLOW THE INSTRUCTIONS  
AND WARNINGS IN THIS CARE USE  
INSTRUCTIONAL MANUAL.**

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Register this and other West Bend® products through our website: [www.westbend.com](http://www.westbend.com)

### IMPORTANT INFORMATION

Please file this booklet for reference to instructions for proper use and care, warranty and service information. For your records, **attach dated sales receipt** for warranty purposes and complete the following information:

Date purchased or received as a gift: \_\_\_\_\_

Where purchased and price, if known: \_\_\_\_\_

Date of Manufacture (on back of bread maker): \_\_\_\_\_ Cat. Number: \_\_\_\_\_

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, property damage, electrical shock and/or personal injury, including the following:

- Read all instructions before using.
- Do not touch hot surfaces. Use handles or knobs. Always use pot holders or oven mitts to handle hot bread pan or hot bread.
- Do not put hand inside oven chamber after bread pan is removed. Heating unit will still be hot.
- To protect against electrical shock, do not place cord, plug or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning appliance.
- Avoid contacting moving parts.
- Do not operate appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to The West Bend Company for examination, repair or adjustment.
- The use of accessory attachments not recommended by The West Bend Company may result in fire, electrical shock or personal injury.
- Do not use outdoors.
- Do not let cord hang over edge of table, counter or surface area, or touch hot surfaces.
- Do not place appliance on or near a hot gas or electrical burner, or in a heated oven.
- Do not use appliance for other than intended use.
- To disconnect power, press stop button to turn control off, then remove plug from wall outlet. Never pull on the cord.

- Extreme caution must be used when moving appliance during operation.

## SAVE THESE INSTRUCTIONS

Your bread maker needs no special care other than cleaning. If servicing becomes necessary, return your bread maker to The West Bend Company. See Warranty section in this booklet for service details. Do not attempt to repair it yourself.

For Household Use Only

### Electric Cord Statement

**CAUTION:** Your bread maker has a short cord as a safety precaution to prevent personal injury or property damage resulting from pulling, tripping or becoming entangled with the cord. Do not allow children to be near or use this bread maker without close adult supervision. If you must use a longer cord set or an extension cord when using the bread maker, the cord must be arranged so it will not drape or hang over the edge of a countertop, tabletop or surface area where it can be pulled on by children or tripped over. To prevent electrical shock, personal injury or fire, the electrical rating of the extension cord you use must be the same or more than the wattage of the bread maker (wattage is stamped on back of bread maker).

### Important Safety Instructions

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Never use with an extension cord unless plug can be fully inserted. Do not attempt to defeat this safety feature.

Your West Bend® Bread & Dough Maker was designed for use with 120 volt, 60 hz electrical service **only**. Use of your bread & dough maker with a converter or transformer will destroy the electronic control and will void your warranty.

An off odor from motor may be noted with first use which is normal and will disappear with use.



## IMPORTANT INFORMATION ON PROTECTING ELECTRONIC CONTROL

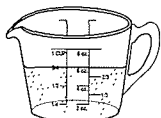
To protect bread maker's electronic control against possible damage caused by surges in electrical power line, we recommend using a surge protector device, available in the electronics department of most discount/hardware stores. Simply plug surge protector into the electrical outlet, then plug bread maker cord into receptacle of surge protector.

## HELPFUL HINTS FOR SUCCESSFUL BREAD BAKING

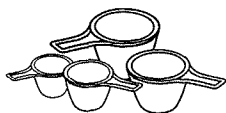
To ensure great baking results in your West Bend Bread and Dough Maker, please take a few minutes to read the basic instructions in the front section of this booklet. **Please pay close attention on how to measure ingredients as this is the most important step in bread machine baking and the difference between success and failure.**

### OTHER IMPORTANT TIPS TO KEEP IN MIND WHEN MAKING BREAD ARE:

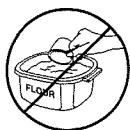
- Make sure knead bars are in pan before adding ingredients. Simply match hole in knead bars with shape of shaft and slide on. You may need to twist bars slightly to slide all the way down on shaft.
- Always use fresh ingredients.
- **Measure ingredients accurately using correct measuring cups and spoons.**



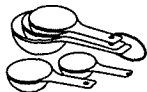
USE see-through glass or plastic measuring cups with graduated markings for liquids. Measure liquids at eye level for accuracy.



USE set of solid, nesting type measuring cups for dry ingredients. **ALWAYS SPOON DRY INGREDIENTS**, especially bread flour, into measuring cups, then level with a knife.



**DO NOT SCOOP** measuring cups into flour as this will cause dough to be too dry and result in short loaves.



USE set of graduated measuring spoons for smaller quantities of ingredients, measuring level, not rounded or heaping.

- Add ingredients to pan in this order: 1) all liquid ingredients first, including butter or margarine, 2) all dry ingredients, **EXCEPT YEAST**, putting salt in one corner of pan to keep away from yeast, and then 3) level off dry ingredients in pan, make a slight well in center and add yeast.
- Lock pan securely in machine. Simply hold pan with **FRONT** side facing you and angle back edge of pan into oval shaped holder to lock hooks into notches. Then push front of pan down to lock in place.
- Make **bread, crust color** and **loaf size** selections first, then turn machine on.
- Feel free to check dough during knead cycle for any minor adjustment that may be needed. After 8-10 minutes of kneading, open door to look at and touch dough. (Opening door at this time does not affect performance). Dough should be in a ball between knead bars and feel a bit sticky. This is perfect and needs no adjustment. If dough is very sticky and clinging to sides or in one corner of pan, it is too wet and needs flour. Add 1 tablespoon flour at a time until dough forms into a soft ball. If dough is too dry and separates into 2 balls on knead bars, add luke-warm water, 1/2 to 1 tablespoon at a time until dough becomes soft and elastic and a bit sticky to the touch. When making any adjustments, always allow flour or water to be worked into dough thoroughly, about 1 minute, before making any further adjustments.
- See Troubleshooting section in this book for additional information.

## 'QUICK START' STEPS TO FOLLOW FOR MAKING THE FIRST LOAF OF BREAD

You are probably very anxious to start using your new bread maker without having the time to read this book from cover to cover. Follow these 'Quick Start' steps for making that first loaf of bread, whether using the mix included or one of the recipes in this book.

**SPECIAL NOTE:** This booklet contains directions for two different bread makers. To unlock pan from bread maker, be sure to follow the directions for your particular bread maker. If your bread maker features a Pan Release button, press button in to unlock pan. For model that does not have a Pan Release button, lift up on front edge of pan to unlock.

## 'QUICK START' STEPS FOR USING BREAD MIX INCLUDED WITH MACHINE

Unlock pan from machine. Remove pan. Wash pan and knead bars as recommended in "CLEAN BEFORE USING" section in this booklet on page 13. Make sure knead bars are positioned correctly on shafts in bottom of pan. See Diagram 8 on page 14 of this book.

**1** Measure  $1\frac{1}{4}$  cups (10 ounces) of lukewarm water in glass or plastic see-through measuring cup. Make sure water level is exactly at the  $1\frac{1}{4}$  cup marking at "EYE LEVEL." Pour water into bread pan.

**2** Open bag of dry ingredients and pour into pan on top of water. Level ingredients with knife, pushing some into corners of pan.

**3** Make a well in center of dry ingredients; add yeast from packet included with mix.

**4** Lock pan into machine with **FRONT** side facing you. See Diagram 10 on page 14 of this book for locking pan in place. Close door. Plug bread maker into electrical outlet.

**5** The bread maker is already preprogrammed for making the box mix. After the machine is plugged in, the words **BASIC**, **MEDIUM** and **1½ LB** will appear in the display along with **3:40** (3 hours, 40 minutes) which is the time needed to make the mix. Press **on/off** button to turn machine on. Red **on** light will glow, colon between hours and minutes will flash and time will count down in minutes so you always know how much time remains until bread is done.

As the machine advances, words such as **PRE-HEAT**, **KNEAD**, **RISE** and **BAKE** will appear in display so you know what cycle the machine is in. Two alerts will sound during the bread making process, one during the **KNEAD** and the other during the last **RISE**. Ignore these alerts when using the mix included with your machine.

When done, 0:00 will appear in display and audible alert will sound. Turn machine off by holding **on/off** button down until red **on** light goes out, about four (4) seconds. Open door, unlock pan and carefully lift bread pan out of oven using oven mitts. Shake bread out of pan and cool on rack 15 to 30 minutes before slicing.

See "CLEAN AFTER EACH USE" section in this booklet on page 19 for cleaning information.

## 'QUICK START' STEPS FOR MAKING A RECIPE IN THIS BOOKLET

Choose one of the many bread recipes included in this book and follow the basic steps below. Either a  $1\frac{1}{2}$  or 2 pound loaf of bread can be made.

Unlock pan from machine. Remove pan. Wash pan and knead bars as recommended in "CLEAN BEFORE USING" section in this booklet on page 13. Make sure knead bars are positioned correctly on shafts in bottom of pan. See Diagram 8 on page 14 of this book.

**1** Read "MEASURING INGREDIENTS ACCURATELY" section on pages 7-8 in this booklet as this is **VERY IMPORTANT** in obtaining a great loaf of bread!

**2** Add all liquid ingredients to pan first, then butter or margarine, followed by the dry ingredients, except the yeast. Level dry ingredients, pushing some into corners of pan. Make a well in center of dry ingredients; add recommended amount of yeast for the type being used and loaf size being made.

**3** Lock pan into machine with **FRONT** side facing you. See Diagram 10 on page 14 of this booklet for locking pan in place. Close door. Plug bread maker into electrical outlet.

**4** Press recommended **BREAD SELECT** button given in recipe. It will appear in the display along with the process time. Next, press **bread color** button until desired crust color, **LIGHT**, **MEDIUM** or **DARK**, appears in display. Press **loaf size** button for size loaf being made,  $1\frac{1}{2}$  or 2 pound; **1½ LB** or **2 LB** will

appear in the display along with the process time. Press **on/off** button to turn machine on. Red **on** light will glow, colon between hours and minutes will flash and time will count down in minutes so you always know how much time remains until bread is done.

As the machine advances, words such as **PRE-HEAT, KNEAD, RISE** and **BAKE** will appear in display so you know what cycle the machine is in. Two alerts will sound during the bread making process; one during the **KNEAD** cycle to remind you to add any ingredients recommended in recipe at the proper time and the second alert sounding near the end of final **RISE** as a reminder to check height of dough to extend the rise if needed for a larger loaf before baking begins. See pages 15 and 18 for more details on these alerts.

When done, 0:00 will appear in display and audible alert will sound. Turn machine off by holding **on/off** button down until red **on** light goes out, about four (4) seconds. Open door, unlock pan and carefully lift bread pan out of oven using oven mitts. Shake bread out of pan and cool on rack 15 to 30 minutes before slicing. See “CLEAN AFTER EACH USE” section in this booklet on page 19 for cleaning information.

### OTHER TIPS TO KEEP IN MIND WHEN USING YOUR BREAD MAKER

**1 DO NOT PUSH PAN RELEASE BUTTON OR REMOVE** the bread pan during operation unless when necessary to perform decorative crust treatment at end of final rise cycle or after the bread is done. *It is especially important that the bread pan not be released or removed during the knead cycles to prevent possible damage to the bread maker.* If you need to stop the bread maker during operation, hold the **on/off** button down for four (4) seconds or until the red **on** light goes out.

**2 BE SURE** to allow adequate ventilation around the bread maker when it is in operation. Keep it out of drafts and direct sunlight and at least four (4) inches away from walls, cabinets and other appliances, especially heating and cooling appliances which interfere with the internal bread maker temperatures and affect the loaf of bread being prepared.

**3 DO NOT IMMERSE** base of bread pan in water or other liquid as this can damage the bearings that turn the knead bars on the bottom of the pan. See “CLEAN AFTER EACH USE” section in this booklet on page 19 for

further details.

**4 ALWAYS** place bread maker on a **DRY, STABLE**, heat-proof countertop or table during use. Since the bread maker contains a motor, some vibration occurs during the knead cycle.

**5 AVOID** touching bread maker during the bake cycle as exterior surfaces become hot. **ALWAYS** use oven mitts when removing and handling the bread pan after baking.

**6 FOLLOW** instructions as given for best results. **THE MOST IMPORTANT STEP IN SUCCESSFUL BREAD MAKING IS TO MEASURE INGREDIENTS ACCURATELY.** See “MEASURING INGREDIENTS ACCURATELY” section in this booklet on pages 7 and 8.

**7 DO NOT EXCEED** the ingredients capacity of the bread maker. See “KNOW YOUR INGREDIENTS” section in this booklet on pages 5 - 7. Use only fresh ingredients.

**8 ALWAYS ADD INGREDIENTS** in the order listed in recipes. Add liquid ingredients first, the butter or margarine next, followed by the dry ingredients and finally the yeast in the very center. Before adding the yeast, **ALWAYS** tap the pan to settle the dry ingredients, level off, pushing some of the dry mixture into corners of pan to prevent liquid from seeping up. Then make a slight well in center of dry ingredients and place the yeast in the well. This sequence is very important, especially when using the **TIME DELAY** start timer of your bread maker to prevent overfermentation of the yeast.

**9 IN THE EVENT OF A POWER OUTAGE**, the bread maker will turn off and automatically resume where it left off in the cycle if power is restored in about 10 minutes. If the power is not restored in about 10 minutes, the bread maker will remain off when power is restored. If this is the case, you will need to remove the contents from pan and start over using fresh ingredients. The red **on** light will remain off and the display will be blank to let you know the bread maker is not in operation.

**10 DO NOT COVER** bread maker with anything during operation as this can cause malfunction.

**11 DO NOT TOUCH** control panel buttons, with the exception of the **oven light** and **extend rise** buttons, after bread maker has been turned on as this can interrupt the cycle. Turn bread maker off after completion of cycle.

**12 DO NOT LEAVE** bread maker plugged into electrical outlet when not in use to prevent it from being accidentally turned on.

## KNOW YOUR INGREDIENTS

Although bread making seems very basic, it is a science and the proportions of ingredients are critical. Read the following information to better understand the importance each ingredient plays in the bread making process. Also, always make sure your ingredients are fresh.

■ **FLOUR** is the main ingredient used in making bread and provides structure as well as food for the yeast. Several different types of flour can be used in your bread maker, but **DO NOT USE ALL-PURPOSE FLOUR, CAKE FLOUR or SELF-RISING FLOUR AS POOR RESULTS WILL BE OBTAINED.**

■ **BREAD FLOUR SHOULD** be used in your bread maker as it contains more gluten-forming proteins than all-purpose flour and will provide tall, well-formed loaves with good structure. Several different brands of bread flour are available for use in your bread maker.

■ **WHOLE WHEAT FLOUR** can be used in your bread maker at the special **wheat** bread settings. Whole wheat flour contains the entire wheat kernel, including the bran and germ, therefore, breads made with 100 percent or a high percentage of whole wheat flour will be lower in height and heavier in texture than bread made with bread flour. The **wheat** bread settings on your machine feature longer knead times to better develop the structure of wheat breads for optimum results.

■ **RYE FLOUR** can be used in combination with bread flour in the preparation of rye or pumpernickel bread. However, it cannot be used alone as it does not contain enough protein to develop adequate gluten for structure.

**SPECIAL NOTES ON FLOUR: How to make minor adjustments for dough:** All flours are affected by growing conditions, milling, storage, humidity and even the manufacturer. While not visibly different, you may need to make some minor adjustments when using different brands of flour as well as compensating for the humidity in your area. Always store flour in an airtight container. Store whole grain flours (whole-wheat, rye) in a refrigerator to prevent them from becoming rancid.

Measure the amount of flour as directed in each recipe but make any adjustment after

the first 8 to 10 minutes of kneading. *Feel free to check the condition of the dough by feeling it and looking at it during the knead cycle as this is the only time you can make any minor adjustment that may be necessary as follows:*

Open door and touch dough. If it feels a little sticky and there is a slight smear under both knead bars, no adjustment is necessary.

If dough is very sticky, clinging to the sides of pan or in one corner, and is more like a batter than a dough, add one tablespoon flour. Allow it to work in before making any further adjustment.

If dough is dry and the machine seems to be laboring during kneading or the dough is not being kneaded between the two bars, add one tablespoon lukewarm water at a time. Once again, allow it to work in before making any further adjustments.

You will know when the dough is just right near the end of the kneading cycle when it is soft to the touch, smooth in appearance and just a bit sticky, leaving a slight residue on your fingers—the feel of perfect dough. The bottom of the bread pan will also be clean of any dough residue.

**DO NOT EXCEED** 4 cups of bread flour for the 2 pound loaf or 3½ cups bread flour for the 1½ pound loaf. Breads containing whole wheat, cereals or oats should not exceed a total of 4½ cups for the 2 pound loaf or 3½ cups for the 1½ pound loaf.

**CAUTION:** Be careful to avoid knead bars as possible finger pinching could occur.

■ **SUGAR AND OTHER SWEETENERS** provide food for the yeast, add height and flavor to the bread and give the crust a golden color. Types of sweeteners that can be used include sugar, brown sugar, honey, molasses, maple syrup, corn syrup and fruits, whether dried or fresh. When using a liquid sweetener, such as honey or molasses, the total amount of liquid in the recipe will need to be reduced slightly by the same measurement of liquid sweetener used. *A special tip when measuring sticky liquid sweeteners is to coat the measuring spoon with vegetable oil before measuring. This will help the liquid sweeteners slide right out.*

**DO NOT USE ARTIFICIAL SWEETENERS AS A SUBSTITUTE FOR SUGAR**

AND OTHER NATURAL SWEETENERS AS THE YEAST WILL NOT REACT PROPERLY AND POOR RESULTS WILL BE OBTAINED.

■ **MILK** enhances flavor and increases the nutritional value of bread. Any type of milk (whole, 2%, 1%, skim, buttermilk or canned evaporated milk) can be used in making bread. Milk can be used directly from the refrigerator or you can warm it just enough to take the chill out, to between 70° and 80°F. Warm in a glass measuring cup in microwave or in a small pan on top of the range. **DO NOT HEAT MILK ABOVE 100°F AS THIS COULD AFFECT THE YEAST.**

■ **WATER** used in combination with dry milk is a good substitute for regular milk and must be used when using the **TIME DELAY** feature of the bread maker as regular milk can spoil when left at room temperature for several hours. Always use lukewarm water, about 80°F, for best results. **DO NOT USE WARM OR HOT WATER, ABOVE 100°F AS THIS COULD AFFECT THE YEAST.**

Using too much liquid can cause the bread to collapse during the bake cycle. During humid weather, slightly less liquid may be needed as the flour will absorb moisture from the air. In dry weather, slightly more liquid may be needed as flour can lose moisture. When you experience a severe change in weather, it is best to check the condition of the dough during the knead cycle as noted in the **FLOUR** paragraph for any minor adjustment that may be needed.

Water and milk are, for the most part, interchangeable in recipes. Eliminate dry milk in recipes when substituting milk for water. Watch the condition of the dough during the knead cycle for any minor adjustment that may be needed. Slightly more milk may be needed when substituting for water.

■ **BUTTER, MARGARINE, SHORTENING and OILS** serve several purposes in bread making as they tenderize the bread, add flavor and richness and contribute to the storage life of bread by retaining moisture. An excess of fat, however, can inhibit rising, so measure accurately.

Butter, margarine and solid shortening are interchangeable in recipes. Butter and margarine can be used right from the refrigerator. You may wish to cut cold butter and margarine into four (4) pieces for faster blending during the knead cycle. Do not use fat

reduced margarines as they contain more water and can affect the size of the loaf.

If substituting oil for a solid fat, reduce the amount of liquid in recipe by ½ to 1 tablespoon, making any minor adjustment during the knead cycle to obtain the right dough consistency.

Low-fat or fat-free bread can be made by substituting equal amounts of unsweetened applesauce or plain nonfat yogurt for the amount of fat recommended in the recipe. Watch dough as it kneads for any minor adjustment which may be needed.

■ **EGGS** add color, richness and leavening to bread. Use large eggs. No premixing is needed. Egg substitutes can be used in place of fresh eggs. One egg equals ¼ cup of egg substitute. To reduce cholesterol, you can substitute two (2) egg whites for each large egg in the recipes without affecting the end result. Watch the dough during the knead cycle as some minor adjustment may be needed to get the dough to the right consistency.

*A special tip when using eggs is to run them under warm water for about one minute before cracking, as this helps the egg slide out of shell better.*

■ **SALT** has several functions in making bread. It inhibits the yeast growth while strengthening the gluten structure to make the dough more elastic, plus it adds flavor. Use ordinary table salt in your bread maker. Using too little or eliminating the salt will cause the dough to overrise. Using too much can prevent the dough from rising as high as it should. “Light” salt can be used as a substitute for ordinary table salt providing it contains both potassium chloride and sodium. Use the same amount as recommended for table salt. *When adding salt to pan, add to one corner to keep it away from yeast, especially when using time delay as the salt can retard its growth.*

■ **YEAST** is a living organism, which through fermentation, feeds on carbohydrates in flour and sugar to produce carbon dioxide gas that makes the bread rise. Active dry, fast rising or bread machine yeast can be used in your bread maker. Use only the amount stated in the recipes. Using a little more can cause the dough to overrise and bake into the top of bread maker. Fast rising yeast and bread machine yeast are virtually the same and interchangeable with one another.

**DO NOT USE COMPRESSED CAKE YEAST IN YOUR BREAD MAKER.**

RECIPES IN THIS BOOK WERE TESTED USING ONLY ACTIVE DRY, FAST RISING AND BREAD MACHINE YEAST.

Keep yeast stored in the refrigerator. You may find it handy to purchase yeast in glass jars so you can measure the exact amount you need without having to waste any. If using yeast packed in a 1/4-ounce foil envelope, it is best to open a fresh envelope every time you bake. If you do save the unused amount from the open envelope, store in a dry, airtight container in the refrigerator. Date the container and use promptly. Do not mix old and new yeast in a recipe. A 1/4-ounce foil envelope of yeast contains 2 1/4 teaspoons.

ALWAYS MAKE SURE YEAST IS FRESH AND HAS NOT EXPIRED THE "USE BY" DATE PRINTED ON THE JAR OR ENVELOPE.

■ **VITAL WHEAT GLUTEN** is the gluten protein which has been rinsed from wheat flour and then dried. Vital gluten will increase the protein content in flour to produce a higher loaf of bread with lighter texture. About the only time you may wish to consider adding vital gluten to recipes is for 100% whole wheat bread or recipes containing a high percentage of whole wheat or other whole grain flours or cereals. As a guideline, add one (1) teaspoon vital gluten per cup of flour used in the recipe. Check the condition of the dough during kneading as you may need to add a little water as the vital gluten will absorb liquid. Vital gluten can be obtained at most health food stores. Do not use gluten flour, as this is not as effective as vital gluten as it contains less protein.

Or, you can use a large egg as a substitute for vital gluten as it too will increase the protein content. If using an egg, add it to the liquid in bottom of pan and *reduce the recommended amount of liquid in recipe by two (2) ounces (1/4 cup)*. Again, check the condition of the dough during the knead cycle for any minor adjustment that may be needed.

■ **SPECIAL NOTE ON CINNAMON AND GARLIC:** Adding too much cinnamon or garlic can affect the texture and size of the loaf obtained. Cinnamon can break down the structure of the dough, affecting height and texture, whereas, garlic can inhibit the yeast activity. Use only the amount of cinnamon and garlic recommended in the recipe, don't be generous.

## MEASURING INGREDIENTS: THE KEY TO SUCCESSFUL BREAD MAKING

THE MOST IMPORTANT STEP IN USING YOUR BREAD MAKER IS TO MEASURE THE INGREDIENTS PRECISELY AND ACCURATELY. YOU MAY NEED TO CHANGE YOUR MEASURING HABITS SOME, BUT THE REWARDS FOR DOING SO WILL BE GREAT—WONDERFUL LOAVES OF BREAD YOU WILL BE PROUD OF AND THAT EVERYONE WILL ENJOY.

Follow these **VERY IMPORTANT** tips when measuring ingredients:

■ **READ** through the recipes and organize the ingredients you will need in the order they are added to the bread pan. Many bread disasters occur because an ingredient was left out or added twice.

■ **USE** standard kitchen measuring cups and spoons and follow the steps below:

**1** **ALWAYS** use glass or plastic "SEE-THROUGH" liquid measuring cups to measure liquids. Place cup on flat surface and measure at "EYE-LEVEL," not at an angle. The liquid level line **MUST** be right to the measurement marking, not above or below. A "LOOKS CLOSE ENOUGH" measurement can spell disaster in bread making.

**SPECIAL TIP:** Place liquid measuring cup on inside of kitchen cabinet for easier measuring at eye level.

*Liquid level must be exactly to measurement mark on glass or plastic liquid measuring cups. Using too much or too little liquid will affect the height of the loaf.*

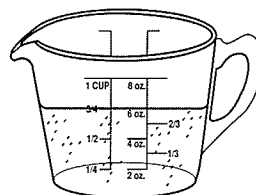


Diagram 1

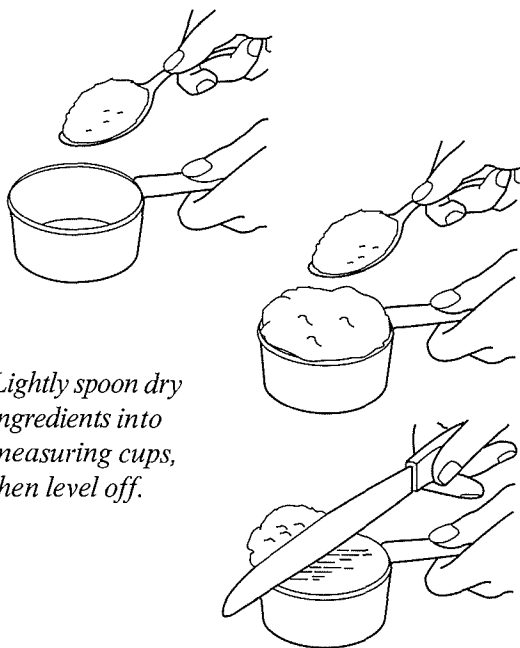
**2** **ALWAYS** use standard dry measuring cups for measuring all dry ingredients, especially flour. Dry measuring cups are those that nest together.

ALWAYS SPOON DRY INGREDIENTS INTO THE SPECIFIED MEASURING CUP, THEN LEVEL OFF TOP WITH A KNIFE. ALL MEASUREMENTS MUST BE LEVEL. DO NOT SCOOP MEASURING CUPS INTO DRY INGREDIENTS, ESPE-



CIALLY FLOUR. THIS WILL COMPRESS THE INGREDIENTS INTO THE CUP AND CAUSE THE DOUGH TO BE DRY WHICH WILL RESULT IN A SHORT LOAF OF BREAD.

**SPECIAL TIP:** To lighten flour before measuring, move a spoon through it several times.



*Lightly spoon dry ingredients into measuring cups, then level off.*

Diagram 2

*Do not scoop measuring cups into dry ingredients, especially flour, as you will end up with more flour than the recipe calls for, resulting in short loaves.*

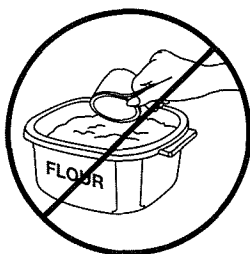


Diagram 3

**3** ALWAYS use standard measuring spoons for measuring ingredients such as yeast, salt, sugar and dry milk as well as small amounts of honey, molasses or water. Again, the measurements **MUST BE LEVEL**, not rounded or heaping as this little bit of a difference can affect the bread.

**DO NOT USE TABLEWARE AS MEASURING SPOONS AS THESE VARY IN SIZE AND WILL NOT BE ACCURATE.**

*All ingredients measured in measuring spoons must be level, not rounded or heaping.*

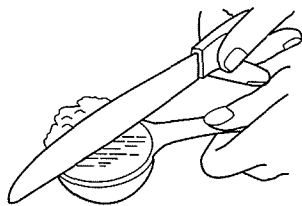


Diagram 4

## USING BREAD MIXES IN YOUR BREAD MAKER

Pre-packaged bread mixes can be prepared in your bread maker. Follow the directions for making a 1½ or 2 pound loaf. Use the **basic** or **basic rapid** bread setting for most mixes unless preparing a 100 percent whole wheat or natural grain mix, which would require the **wheat** or **wheat rapid** bread setting. Add the recommended amount of liquid to the bread pan first, then the flour mixture and finally the yeast on top. Select desired **bread color**, **loaf size** and start the bread maker. The **TIME DELAY** feature can be used with bread mixes providing no perishable ingredients are used, such as milk, eggs, etc., which can spoil when left at room temperature for several hours.

**SPECIAL NOTE:** If using a mix that makes a one (1) pound loaf of bread, you may wish to add some additional flour and water to increase the amount of dough to better fill the pan and obtain a nicer loaf of bread. If bread mix weighs 12 ounces or less, increase the amount of water or liquid recommended by *1½ ounces (3 tablespoons)* and add *½ cup flour* to the dry ingredients. When the dough is kneading, check it to see if any minor adjustment in water or flour is needed. If mixes weigh more than 12 ounces, use as is as there will be sufficient dough to fill the pan.

## MAKE YOUR OWN MIXES

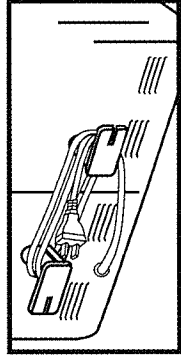
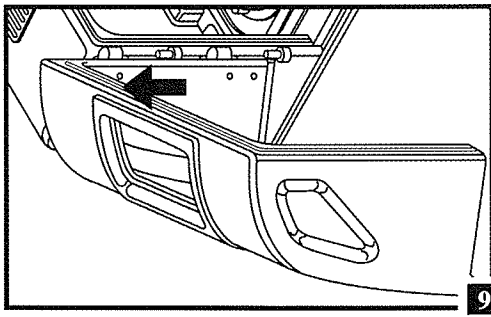
To save time, money and energy, you can prepare your own bread mixes and store them in the refrigerator until ready to use. Simply measure all dry ingredients in recipes, **EXCEPT YEAST**, into a plastic bag or sealable container. Label as to the type of bread and loaf size. When ready to use, let the flour mixture stand at room temperature 15 minutes, then add recommended liquids to pan, the butter or margarine and then the dry flour mixture. Level and add the yeast to well made in center. Program and start the bread maker. Use **TIME DELAY** if recipe recommends its use.

# PARTS OF BREAD MAKER

Diagram 5

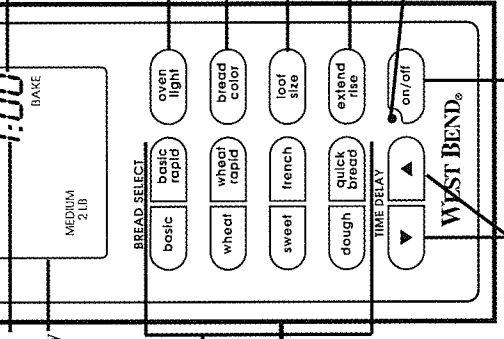
## REMOVABLE DOOR

To remove door, open 90 degrees and lift door up to remove from hinge pins. To replace door, align socket openings over hinge pins and lower door into pins. Door should move freely when properly attached.



## CORD STORAGE

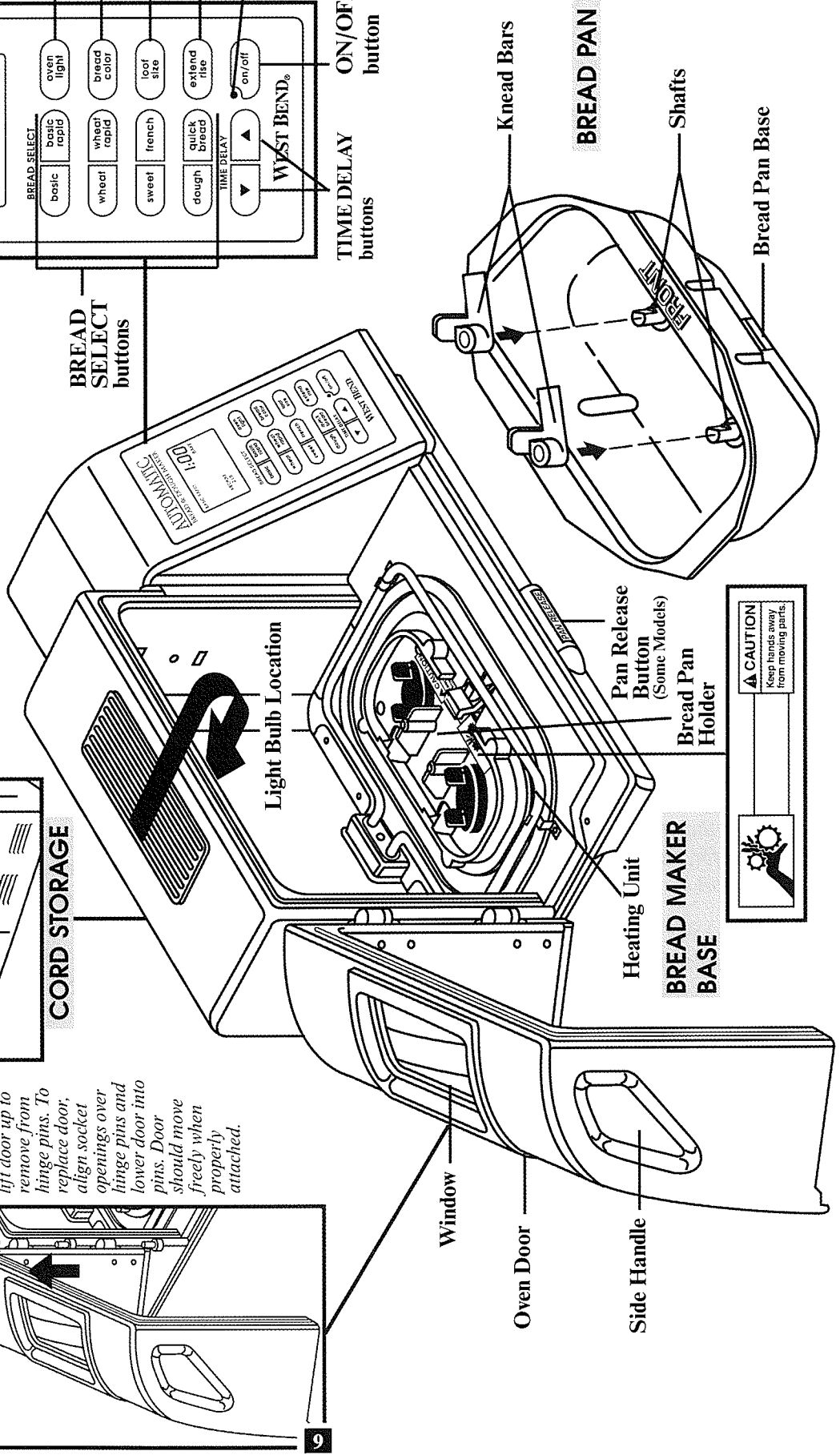
## CONTROL PANEL



Minutes  
Hours  
Display Window  
OVEN LIGHT button  
BREAD COLOR button  
LOAF SIZE button  
EXTEND RISE button  
ON light

## BREAD SELECT buttons

TIME DELAY buttons  
ON/OFF button



Light Bulb Location

Pan Release Button (Some Models)  
Bread Pan Holder

Heating Unit  
BREAD MAKER BASE

Window  
Oven Door  
Side Handle

Knead Bars  
BREAD PAN  
Shafts  
Bread Pan Base

**CAUTION**  
Keep hands away from moving parts.



## MEASUREMENT EQUIVALENT CHART

CUP	=	FLUID OUNCE	=	TABLESPOON	=	TEASPOON
1	=	8	=	16	=	48
$\frac{7}{8}$	=	7	=	14	=	42
$\frac{3}{4}$	=	6	=	12	=	36
$\frac{2}{3}$	=	$5\frac{1}{3}$	=	$10\frac{2}{3}$	=	32
$\frac{5}{8}$	=	5	=	10	=	30
$\frac{1}{2}$	=	4	=	8	=	24
$\frac{3}{8}$	=	3	=	6	=	18
$\frac{1}{3}$	=	$2\frac{2}{3}$	=	$5\frac{1}{3}$	=	16
$\frac{1}{4}$	=	2	=	4	=	12
$\frac{1}{8}$	=	1	=	2	=	6
		$\frac{1}{2}$	=	1	=	3
		$\frac{1}{4}$	=	$\frac{1}{2}$	=	$1\frac{1}{2}$

## HIGH ALTITUDE ADJUSTMENT

Reduced air pressure at high altitudes causes yeast gases to expand more rapidly and the dough to rise more quickly. The dough can rise so much that when it begins to bake, it will collapse due to overstretching of the gluten structure. To slow the rising of the dough at high altitudes, reduce the amount of yeast by  $\frac{1}{4}$  teaspoon at a time until you find the right amount. You can also reduce the amount of liquid by a teaspoon or two. Some experimentation will be needed when using your bread maker at high altitudes. Make notes on the amount of yeast and liquid used for future reference.

## ADAPTING YOUR FAVORITE BREAD/DOUGH RECIPES

After you have prepared some of the recipes in this book, you may wish to adapt some of your favorite conventional bread recipes to the bread maker. Some experimentation will be required on your part and you will need to check the condition of the dough during the knead cycle for any minor adjustment that may be needed in liquid or flour. Either use one of the recipes in this book that is similar to your recipe as a guide, or use the formula that follows:

For *each* cup of *flour* used in recipe use:

- 3 ounces liquid
- $\frac{1}{2}$  tablespoon fat
- scant  $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  tablespoon sweetener
- $\frac{1}{2}$  teaspoon active dry or bread machine/fast rise yeast

**For example**, based on the formula above using 4 cups of flour, start with:

- 12 ounces liquid
- 2 tablespoons fat
- 4 cups bread flour
- $1\frac{1}{2}$  teaspoons salt
- 2 tablespoons sweetener
- 2 teaspoons active dry or bread machine/fast rise yeast

Add ingredients to the pan in recommended sequence: liquids first, followed by fat, then all dry ingredients except yeast. Level dry ingredients in pan, make a slight well and add the yeast to well. Depending on type of yeast used, select **basic** or **basic rapid** setting. After 10 minutes of kneading, check the condition of dough. It should be soft, a bit sticky with a slight smear of dough under the knead bars. If too wet and sticky, add one (1) tablespoon of flour at a time until dough gathers into a ball and does not cling to sides of pan. If too dry and motor is laboring, add one (1) tablespoon liquid at a time until the dough becomes more pliable.

**DO NOT EXCEED 4 CUPS OF BREAD FLOUR FOR A 2 POUND LOAF; 3 TO 3½ CUPS OF FLOUR ARE NEEDED FOR A 1½ POUND LOAF TO EVENLY FILL THE PAN.**

### SLICING BREAD

Always allow bread to cool at least 15 to 30 minutes before slicing. If you attempt to slice the bread immediately after baking, it will be very difficult to slice and will be sticky.

### STORING BREAD

Since homemade bread contains no preservatives, it does not stay as fresh for as long as commercially made bread. Store your bread in a plastic bag or sealed storage container to keep it from drying out. Keep the bread at room temperature or in the refrigerator for up to one week. For longer storage, put the bread in freezer. Slice before freezing so you can remove only the number of slices you need at a time.

### BECOME FAMILIAR WITH CONTROL PANEL

The control panel on your bread maker was designed to be very easy to use. Before using your bread maker, please become familiar with the control panel as this is the “brain” of the machine. Review the following features to better understand what each button is designed to do and the options that are available to you when using the machine.

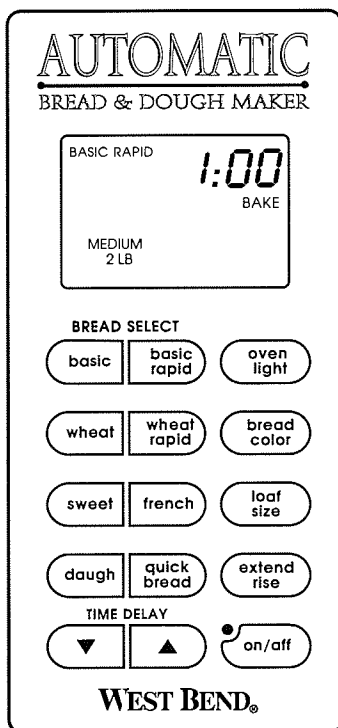


Diagram 6

### ■ BREAD SELECT BUTTONS ■

There are eight (8) **BREAD SELECT** buttons for you to choose from for all the different types of breads you will want to make, including doughs and quick (non-yeast) breads. The **BREAD SELECT** buttons offered are: **basic, basic rapid, wheat, wheat rapid, sweet, french, dough, quick bread.**

Simply press the **BREAD SELECT** button for the type of bread being prepared. Each recipe in this book will recommend the bread select setting to use. When the desired bread select button is pressed, its descriptive word will appear in the display as well as the time required to complete the bread making process. For instance, if the **wheat** button is pressed, the word **WHEAT** will appear in the display to confirm your choice as well as the process time.

For **basic** and **wheat** breads, a **rapid** setting is also featured. The rapid setting shortens the total bread making time by using fast rising or bread machine yeast which rises faster than regular active dry yeast. The **rapid** settings can be a benefit if you need to make a loaf of bread on short notice. Each recipe in this book recommends the amount of yeast to use for both active dry and fast rising/bread machine yeast, so either can be used.

For your added convenience, an audible alert will sound during the kneading period for the **basic, basic rapid, wheat, wheat rapid, sweet, french and dough** bread settings to let you know when to add ingredients if recipe recommends doing so, such as nuts, raisins, dried fruits, cheese, etc. This will prevent the added ingredients from becoming overmixed or crushed during the knead cycle. If you are not adding ingredients during the knead cycle, simply ignore the alert or use it as a checkpoint to observe the condition of the dough to make sure it is the right consistency, making any minor adjustment if necessary. See “HOW TO MAKE MINOR ADJUSTMENTS FOR DOUGH” on page 5 of this book. The alert does not sound when using the **quick bread** setting.

### ■ TIME DELAY BUTTONS ■

The **TIME DELAY** buttons let you program the bread maker to start at a later time, which is especially convenient if you wish to wake up to a fresh loaf of bread in the morning or come home to a fresh loaf for dinner. The **TIME DELAY** can be programmed to delay the start

of the bread maker for up to 13 hours for all settings except **quick bread**. When using the **TIME DELAY** feature, *no perishable ingredients should be used, such as milk, eggs, cheese, yogurt, etc. as these foods can spoil when held at room temperature for several hours.*

To use the **TIME DELAY**, simply prepare the recipe you wish to make, place the bread pan into the bread maker, program the **BREAD SELECT**, **bread color** and **loaf size**, then enter the number of hours and minutes from when you start the bread maker to when you want the bread done using the timer buttons. The (up) ▲ **TIME DELAY** button will scroll up in 10 minute intervals, whereas the (down) ▼ **TIME DELAY** button will scroll down in 10 minute intervals. See “HOW TO USE TIME DELAY” section in this book for more details on page 17. The recipes that have a ⊕ symbol can be used in the **TIME DELAY** mode.

After the **TIME DELAY** is programmed, the words **TIME DELAY** will appear in the display to confirm it is working.

#### ■ OVEN LIGHT BUTTON ■

An oven light is offered so you can easily see into the bread maker at any time. Simply press the **oven light** button to turn the light on. It will stay on automatically for about 10 seconds and then turn off to save on bulb life. If you wish to have the light stay on longer, simply press the button again to turn it back on.

Replacement bulbs can be obtained through The West Bend Company. See “WARRANTY” section for replacement part information in this booklet.

#### ■ BREAD COLOR BUTTON ■

The **bread color** button lets you choose THREE (3) different crust colors for your breads. With each press of the **bread color** button, the following words will appear in the display: **LIGHT**, **MEDIUM** or **DARK**. Select the desired bread color you wish.

#### ■ LOAF SIZE BUTTON ■

You can prepare either a 1½ or 2 pound loaf of bread and recipes for both sizes are included in this book. Simply press the **loaf size** button for the size of the loaf being prepared. With each press of the button, 1½ **LB** and 2 **LB** will alternately appear in the display. Selecting the loaf size is important as the programming is different to ensure the optimum results for both sizes. The total bread making time will

automatically be figured and appear in the display after the **loaf size** choice has been made.

#### ■ EXTEND RISE BUTTON ■

At times, you may wish to let the dough rise longer than what is automatically programmed into the bread maker. The **extend rise** button allows you to extend the final rise time by 10 or 20 minutes.

You have two opportunities to extend the rise time if you wish. One, when programming the control before starting the machine, and another, when the alert sounds near the end of the final rise period before baking begins.

#### OPTION 1

To program the **extend rise** before bread making begins, simply program the **BREAD SELECT**, **bread color**, **loaf size** and then **extend rise**. To activate **extend rise**, push the **extend rise** button once for 10 minutes of extra rise time or twice for 20 minutes of extra rise time. **EXTEND 10** or **EXTEND 20** will appear in the display depending on your choice. The total process time in the display will also be adjusted for this addition. Then program **TIME DELAY** if being used.

#### OPTION 2

To program the **extend rise** feature at the end of the final rise, providing you are present to do this, an alert will sound 5 minutes before the bake cycle begins to alert you to check the height of the dough in the bread pan. If you wish to extend the rise time for a bigger loaf, press the **extend rise** button once for 10 minutes, twice for 20 minutes of extra rising time. **EXTEND 10** or **EXTEND 20** will appear in the display depending on the choice made.

If you decide to cancel out the **extend rise**, simply press the **extend rise** button until the word **EXTEND** disappears from the display.

See guidelines on how high the dough should be in the pan before extending the rise on page 18. This will prevent the dough from overrising and baking into the top of the bread maker.

#### ■ CRUST TREATMENT ■

To add a special decorative touch to your loaves of bread, you may perform crust treatments before the loaves are baked. The **extend rise** alert can also be used as a reminder to treat the crust, such as slashing down the center and drizzling butter in the slit for a butter split top. Or you can make several diagonal

slashes across the top for French or rye bread, or any other type of decoration you may wish to add. See “DECORATIVE CRUST TREATMENT” section in this book on page 18 for more information.

### ■ ON/OFF BUTTON ■

Use this button to turn the machine on and off. Before starting the machine, you must first program the **BREAD SELECT**, **bread color**, **loaf size**, plus **extend rise** and **TIME DELAY**, if being used. Then press the **on/off** button once to turn on. When on, the red signal light by the button will glow and remain lit until the bread maker is turned off. To turn bread maker off, press and hold **on/off** button down for about four (4) seconds or until the red light goes out.

Once you have started the machine, the colon between the hours and minutes will begin to flash and the minutes will begin to count down. If not using the **TIME DELAY**, words describing the actual cycle the bread maker is in will appear in display, such as **PREHEAT**, **KNEAD**, **RISE** and **BAKE**, so you know exactly what cycle the bread maker is in. The process time continues to count down in minutes so you always know how much time remains before the bread will be done.

When the process time elapses, 0:00 will appear in the display and an audible alert will sound to let you know the bread is done. Turn bread maker off by holding down the **on/off** button until the red **on** light goes out. Remove the bread pan using oven mitts and place hot loaf of bread onto a rack to cool before slicing.

If the bread pan is not removed from bread maker immediately after baking, the machine will automatically go into a **KEEP WARM** mode for up to three (3) hours to keep the bread warm. The red **on** light will remain lit during this time, plus the words **KEEP WARM** will appear in the display. If the machine is not turned off during this three (3) hour period, the machine will automatically turn off.

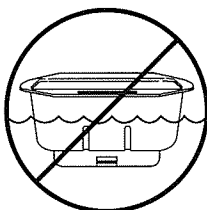
If using the **dough** or **quick bread** settings, the machine will turn off automatically upon the completion of the cycle, the red light will go out and an alert will sound. Remove pan containing the dough or quick bread immediately using oven mitts. For dough, finish as recommended in recipe being prepared. *For quick bread, cool bread in pan for time recommended in recipe to ensure release from pan when removed.*

### ■ TOO HOT/TOO COLD WARNING ■

If the inside of oven chamber is too hot or too cold for making bread, the words **TOO HOT** or **TOO COLD** will flash in display along with an audible alert. You will then need to remove the pan from the machine and allow the chamber to cool down or warm up accordingly. Typically, **TOO HOT** will appear in the display when you attempt to make consecutive loaves of bread or have forgotten to turn the machine off between loaves. Allow the chamber to cool down with the door open for 10 to 15 minutes or until the machine can be turned on without the warning going off. If **TOO COLD** appears in display, move the bread maker to a warmer area for 15 minutes or until machine can be turned on without the warning going off. If the oven is too hot, the yeast can be killed; if too cold, the growth of the yeast will be retarded.

### CLEAN BEFORE USING

If your bread maker features a Pan Release button, press to unlock, remove pan from oven. For model that does not have a Pan Release button, lift up on front edge of pan to unlock, remove pan from oven.



**DO NOT  
IMMERSE  
BOTTOM OF  
BREAD PAN  
IN WATER!**

Diagram 7

**SPECIAL NOTE:** The bread pan is not immersible and should never be washed in an automatic dishwasher. Immersing the pan in water can cause damage to the bearings that turn the knead bars. Dishwasher cleaning can reduce the non-stick qualities of the coating, causing the bread to stick.

Before using your bread maker for the first time, remove knead bars and wash the inside of pan and the two knead bars with hot soapy water and a soft cloth, rinse and dry. Do not use any abrasive scouring pads or cleansers on pan or knead bars as damage can occur.

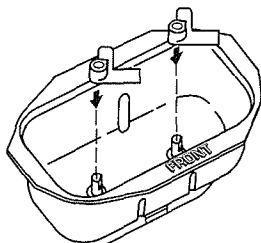
Wipe the inside of chamber and outside surfaces of machine with a soft damp cloth if necessary, dry with a soft cloth.

**CAUTION:** To prevent personal injury or electrical shock, do not immerse bread maker base, its cord or plug in water or other liquid.

Your bread maker is now ready to use.

## HOW TO USE—BASIC STEPS IN MAKING BREAD

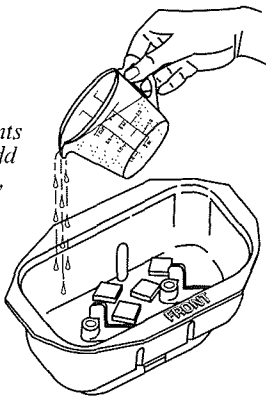
**1** Position knead bars onto shafts in bottom of pan. See Diagram 8 for proper positioning of knead bars on shafts. Make sure both knead bars are pushed down onto the shafts all the way. You may need to twist the bars slightly to lock in place.



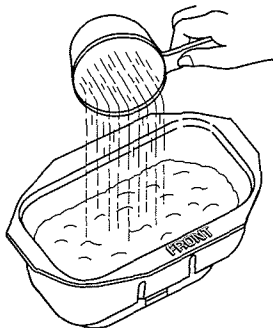
Place knead bars onto drive shafts in pan.

Diagram 8

**2** Add ingredients to pan in order listed in recipe, **MAKING SURE** to add all liquids to pan first, then the butter or margarine, followed by the dry ingredients and finally the yeast. After the dry ingredients are added to pan, tap pan to settle dry ingredients, then level ingredients, pushing some of the dry mixture into corners of pan. This will prevent any liquid from seeping up from the corners. Make a slight well in center of dry ingredients and add the yeast to the well. This is especially important when using the **TIME DELAY** to prevent the yeast from getting wet too soon.



Add liquid ingredients to pan first. Then add butter or margarine, cut into pieces for faster blending.



Add dry ingredients next. Level ingredients in pan.

Diagram 9

Make a well in center of dry ingredients and add yeast to well.

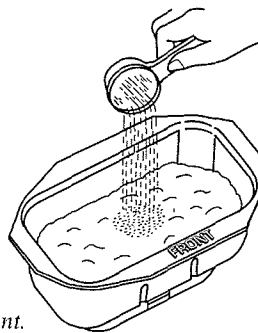
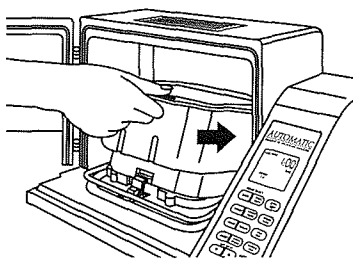
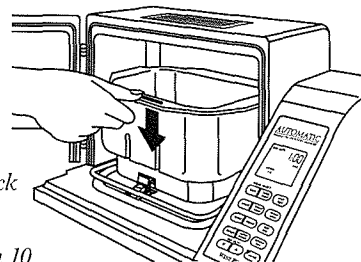


Diagram 9 cont.

**3** Lock bread pan into bread maker by angling back edge of pan into oval shaped holder. Then firmly push front edge of pan down to lock in place. See Diagram 10 for more details. If pan does not lock in securely, remove pan and position again until secured. Pan must always be locked in place for bread maker to function properly. Always make sure the side of the pan marked **FRONT** is positioned to the front. Close door.



Lock pan into bread maker. Angle back edge of pan into oval shaped holder.



Push front edge of pan down to lock in place.

Diagram 10

**4** Plug bread maker cord into a 120 volt AC electrical outlet **ONLY**. Press desired **BREAD SELECT** button for the type of bread being made. The chosen setting will appear in display along with the process time. Press **bread color** button for desired crust color, **LIGHT**, **MEDIUM** or **DARK**, which will appear in display. If you pass by desired bread color, just continue to press the **bread color** button until desired color appears in display. Press **loaf size** button for size of loaf being prepared, **1½ LB** or **2 LB**, which will also appear in display. The total process time for the selections made will appear in display.

**5** Program **EXTEND RISE** if being used. See instructions on page 12. Program **TIME DELAY** if being used. See instructions on pages 11 and 12.

**6** Press **on/off** button once to turn machine on. When turned on, the red light by the button will glow and the colon between hours and minutes will flash.

After the bread maker has been turned on, the programmed settings cannot be changed. If you wish to change settings, hold **on/off** button down until red light goes out. Then program control as desired and turn back on. The bread making process will then begin, with the word **PREHEAT** appearing in the display to let you know which cycle the machine is in. The **PREHEAT** period time varies from 5 to 15 minutes depending on the bread selection made. During the **PREHEAT** period, you may hear faint clicking sounds which is normal as gentle heat is being provided to warm the pan and ingredients before kneading.

As the cycle advances and the time counts down, the words **KNEAD**, **RISE** and **BAKE** will appear in display. If the recipe recommends adding ingredients during the **KNEAD** cycle, add them when the alert sounds to prevent overmixing. Simply open the door and add to pan. **DO NOT STOP THE MACHINE TO ADD INGREDIENTS.** The added ingredients will be mixed into the dough during the remainder of the kneading cycle.

**oven light** Press the **oven light** button any time to look inside bread maker  
*Diagram 11* to check its progress.

The **EXTEND RISE** alert will sound near the end of final rise cycle before baking begins at the six (6) yeast bread settings. If you wish to extend the rise time for a larger loaf, press **extend rise** button once for 10 extra minutes; twice for 20 extra minutes of rise. See guidelines on how high the dough should be before **extend rise** is used to prevent the bread from overrising and baking into the cover on page 18.

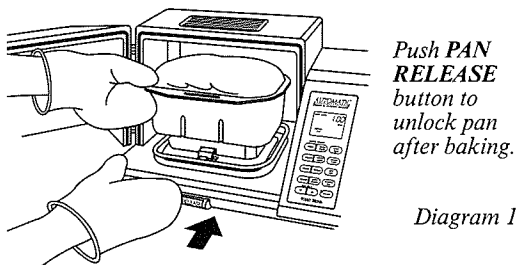
Any crust treatment can also be done at this time before baking begins. See page 18 for more details on crust treatments.

**CAUTION:** To prevent personal injury, do not touch door, glass window, vent or side walls of bread maker during the bake cycle as these surfaces are hot.

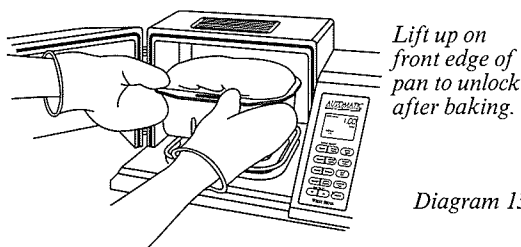
**7** When cycle is complete, 0:00 will appear in display and an audible alert will sound. Turn bread maker off by holding **on/off** button

down until **on** light goes out. The just completed program will reappear in display. Unplug cord from electrical outlet.

It is best to remove the bread immediately from machine for a crispier crust. If your bread maker features a Pan Release button, open door, press button to unlock pan, carefully lift pan out using oven mitts. See Diagram 12. For model that does not have a Pan Release button, open door, using oven mitts carefully lift up on front edge of pan to unlock, remove pan from oven. See Diagram 13. *Handle bread pan carefully as it is hot.*



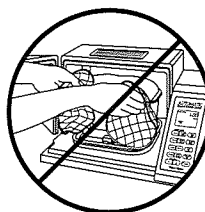
*Diagram 12*



*Diagram 13*

**CAUTION:** To prevent personal injury, always use oven mitts to remove hot bread pan from bread maker and when removing the baked loaf from pan. Do not allow oven mitts to touch hot heating element in bottom of bread maker when removing pan.

**CAUTION:** If using hot pads rather than oven mitts for removing hot bread pan from bread maker, be careful not to allow pads to touch hot heating elements as they can become singed or even start on fire if not careful. See Diagram 14.



*Do not let oven mitts or hot pads touch hot heating unit when removing pan after baking as they could start on fire.*

*Diagram 14*

Invert bread pan and shake until loaf falls out. See page 24 if loaf is difficult to remove from pan. Place loaf of bread onto a rack to cool for at least 15 to 30 minutes before slicing.

If bread is not removed immediately after



cycle is complete, the bread maker will automatically go into a **KEEP WARM** mode for up to three (3) hours. The **on** light will remain lit during this time and the words **KEEP WARM** will appear in the display as a reminder. *When removing the bread pan during **KEEP WARM** period, always use oven mitts as pan will still be hot.* Turn bread maker off by holding **on/off** button down until **on** light goes out. Unplug cord from electrical outlet after use. If bread maker is not turned off during keep warm period, it will automatically shut itself off after three (3) hours, the signal light will go out and the words **KEEP WARM** will disappear from display.

**CAUTION:** To prevent personal injury, do not put hands inside oven chamber or touch heating unit after completion of the bake cycle as these surfaces are hot.

### HOW TO USE DOUGH SETTING

The **dough** setting will prepare dough for you for hand shaping/forming and baking in your own oven. Use this setting when you wish to make dinner rolls, cinnamon rolls, donuts, bread sticks or even traditional shaped loaves of bread. The **TIME DELAY** can be used with the **dough** setting. The **bread color** and **loaf size** buttons do not need to be programmed for **dough** setting.

Follow these steps when using the **dough** setting:

**1** Position knead bars onto shafts in bottom of pan. See Diagram 8 on page 14. Make sure both knead bars are pushed down onto the shafts.

**2** Add ingredients to pan in order listed in recipe, **MAKING** sure to add any liquids first, butter or margarine, next, followed by the dry ingredients and then the yeast on top. After the dry ingredients are added, tap pan to settle ingredients, then level ingredients, pushing some of the dry mixture into corners of pan. This will prevent any liquid from seeping up from the corners. Make a slight well in center of dry ingredients and add the yeast to the well. This is especially important when using the **TIME DELAY** to prevent the yeast from getting wet too soon.

**3** Lock pan into bread maker. See Diagram 10 on page 14. Pan must always be locked in place for bread maker to function properly. Always make sure the side of pan marked **FRONT** is positioned to the front. Close door.

**4** Plug bread maker cord into a 120 volt AC electrical outlet **ONLY**. Press the **dough** button on control panel. The word **DOUGH** will appear in display along with the process time of 1:40 (1 hour, 40 minutes). Program **TIME DELAY** if desired. See instructions on page 17.

**5** Press **on/off** button once to turn machine on. When turned on, the red light by button will glow and the colon between hours and minutes will flash.

The ingredients and pan will be preheated for 15 minutes. Then the dough will begin to mix, be kneaded and allowed to rise before being stirred down. If the recipe recommends adding ingredients during the **KNEAD** cycle, add them when the alert sounds to prevent over-mixing. Simply open the door and add to pan. **DO NOT STOP THE MACHINE TO ADD INGREDIENTS.** The added ingredients will be mixed into the dough during the remainder of the kneading cycle.

After the dough is stirred down, 0:00 will appear in display and an audible alert will sound to let you know the dough is done. Unlock pan, lift pan out and remove dough. Follow recipe directions to complete recipe. The bread maker will automatically turn itself off after the dough cycle is complete and the red **on** light will go out. Unplug cord from electrical outlet after cycle is complete.

### HOW TO USE QUICK BREAD SETTING

Your bread maker has a special setting to make quick breads, such as banana nut, cranberry, zucchini, date nut, etc. Quick breads are different from yeast breads as they do not use yeast for leavening and do not require any rising time before baking. The ingredients need only be mixed until moistened and then baked immediately. Baking soda or powder are used as the leavening agent. Either box mixes or scratch recipes can be prepared following these guidelines:

**1** Always use both knead bars for mixing quick breads. Position bars onto shafts. See Diagram 8 on page 14.

**2** Always grease bread pan and knead bars generously per recipe directions. Use solid shortening whenever possible to grease pan. We do not recommend the use of vegetable cooking sprays on the bread pan as sticking problems can result.

**3** Add ingredients to pan in this sequence:

any liquids first, followed by fruits or nuts, then the dry ingredients. If eggs are used they must be slightly beaten before adding to pan.

**4** Lock pan into bread maker with **FRONT** side facing you. See Diagram 10 on page 14. Close door. Program for **quick bread**.

Press **on/off** button to turn machine on. The ingredients will be mixed and then baked. If flour residue remains around edge of pan after three minutes of mixing, open door and use a rubber scraper to clean the pan so the flour gets mixed in. Close door.

**CAUTION:** Be careful to avoid pinching rubber scraper between pan and knead bars, or damage to machine or rubber scraper could occur.

**5** Since baking time will vary between box mixes and scratch recipes, the machine is preset to be in the bake mode for a total of 95 minutes, which will be long enough to bake any type of quick bread you choose. You may wish to set a separate timer for the minimum bake time given in recipe to check for doneness, or you can use the alerts that will sound automatically after 55, 65, 75 and 85 minutes of baking as a reminder to check for doneness. The time will count down in the display so you always know how much time remains in the cycle.

Check for doneness at minimum time by inserting a toothpick in center crack. The toothpick should come out clean. Continue baking if necessary. Turn machine off by holding **on/off** button down until **on** light goes out, about four (4) seconds. Unlock pan, use oven mitts to remove pan. *Allow bread to cool in pan on rack for time specified in recipe before removing. If not allowed to cool in pan, bread will stick and break apart when removed.* After cooling in pan, run a smooth edged plastic tool around outside of bread to aid in loosening, if necessary, then shake bread out of pan. Cool completely on rack before slicing.

## HOW TO USE TIME DELAY

The **TIME DELAY** can be used at all six bread settings as well as at the dough setting. It cannot be used at the quick bread setting.

Follow steps 1-4 for making bread on page 14 or dough on page 16. Use only recipes with the © symbol with the **TIME DELAY** as these recipes do not contain any perishable ingredients that can spoil when left at room temperature for several hours.

**NEVER** use perishable ingredients, such as milk, eggs, cheese, yogurt, etc., with the **TIME DELAY** as these ingredients can spoil before the bread making process begins.

After completing the above steps, continue with the following:



Diagram 15

**1** Count the number of hours and minutes between the time you will start the machine to when you want the bread or dough to be done. **For Example:** You are ready to start the machine at 9:30 and want the bread done at 6:00. The number of hours and minutes between 9:30 and 6:00 is 8½ hours or 8:30. 8:30

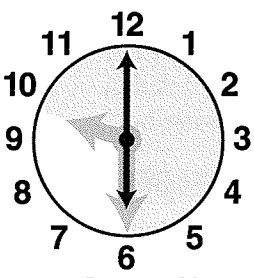


Diagram 16

is the time you enter into the timer. Hold the (up) ▲ **TIME DELAY** button down to scroll the time up in 10 minute increments until 8:30 appears in display. If you go past 8:30, use the (down) ▼ **TIME DELAY** button to scroll down in 10 minute increments until you reach 8:30. The maximum time you can program into the **TIME DELAY** is 13 hours (13:00). The bread or dough process time is automatically figured into the delay time as this is the time from which you begin to count up.

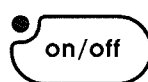


Diagram 17

**2** Press **on/off** button once to turn the machine on. The red **on** light will glow, the colon between hour and minutes will flash and the words **TIME DELAY** will appear in display along with the programmed bread or dough selection. Timer will begin counting down in minutes. When timer reaches the programmed bread or dough process time, the machine will begin making the bread or dough. When done, 0:00 will appear in display and audible alert will sound that it is done. If in bread mode, the machine will automatically go into the **KEEP WARM** cycle for up to three hours or until the machine is turned off. If in the **DOUGH** mode, the machine will automatically turn itself off when dough is done. Unplug cord from electrical outlet. Remove bread or dough from machine. *Always use oven mitts when removing hot bread pan from bread maker after baking.* Cool loaf on rack 15 to 30 minutes before slicing.

**CAUTION:** To prevent personal injury, do not touch cover, vent or side walls of bread maker during the bake cycle as these surfaces are hot. Do not put hands inside oven chamber or touch the heating unit after completion of the bake cycle as these surfaces are also hot.

**EXTEND RISE GUIDELINES**

Use the following as a guide as to whether or not you should extend the rise period when the alert sounds near the end of the final rise period, before the bake cycle begins.

**For 1½ pound loaves,** the dough should be about ¾-inch below to just below the top edge of pan in the center when the alert sounds. (The dough in the ends of the pan will be lower.)

**For 2 pound loaves,** the dough should be about ½-inch below to just above the top edge of pan in the center when alert sounds. (The dough in the ends of the pan will be lower.)

If the dough is below these guidelines for the respective loaf size, extend the rise by 10 or 20 minutes depending on the relationship in height. Pressing the **extend rise** button once will extend the rise 10 minutes. Pressing the button again will extend the rise 20 minutes. The selected time will appear in display. Typically, the dough will rise about ¼-inch in 10 minutes. If you wish to cancel out any remaining extend rise time to initiate baking faster, simply hold the **extend rise** button down until the word **EXTEND** disappears from display. The bake cycle will then begin.

**SPECIAL NOTE: DO NOT** extend the rise if the dough is within the ranges given above, as the dough will continue to rise during the initial part of the bake cycle and can actually rise an additional 1 to 1½ inches. This will prevent the bread from baking into the top of the bread maker. If the dough does bake into the top of bread maker, open door and poke with a toothpick in several places. The top of the crust will not be perfect as a result of this, but it will ensure that the crust browns on top.

**DECORATIVE CRUST TREATMENT**

For a special touch, you can create breads with decorative crusts, whether slashed or slit or just oiled and sprinkled with some seeds or herbs. Follow these guidelines for adding a decorative touch to the crust before baking begins:

At the end of the final (3rd) rise, five (5) minutes before the bake cycle begins, an audible alert will sound to remind you to both check the height of the dough and to extend the rise if needed, and also to perform any crust treatment if desired. If you wish to treat the crust, simply open the door, unlock pan and carefully remove bread pan from bread maker using oven mitts. Handle pan gently to prevent dough from collapsing. **DO NOT TURN BREAD MAKER OFF TO PERFORM CRUST TREATMENT.**

Slash top of dough with a **sharp** knife, about ¼ to ½ inch deep for desired design. See Diagram 18 below for ideas. Gently brush surface of dough with oil or melted butter and sprinkle with seeds, herbs, coarse salt or grated Parmesan or Romano cheese or other desired topping that will not melt during the bake cycle.

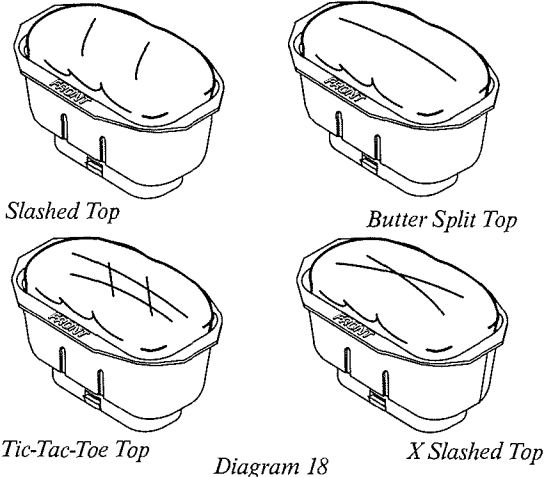
Carefully return pan to bread maker using oven mitts, making sure it is locked securely in place. Close door. Bread will begin to bake shortly.

Crusts can also be decorated after baking. For a dusted top, simply sprinkle flour or powdered sugar over top of crust after loaf is removed from bread pan. No buttering or oiling is necessary.

Or, brush top crust with melted butter and sprinkle with desired seed, herbs, coarse salt or grated cheese.

Bread can also be iced if desired such as raisin bread. Allow bread to cool 30 minutes on rack before drizzling with icing or frosting with thick icing.

These are just a few suggestions you may wish to try. Let your imagination create some more ideas.



## CLEAN AFTER EACH USE

**DO NOT IMMERSE BOTTOM OF BREAD PAN IN WATER!**

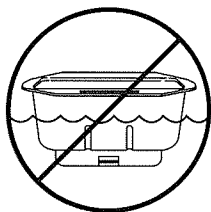


Diagram 19

**SPECIAL NOTE:** The bread pan is not immersible and should never be washed in an automatic dishwasher. Immersing the pan in water can cause damage to the bearings

that turn the knead bars. Dishwasher cleaning can reduce the non-stick qualities of the coating, causing the bread to stick.

**1** Unplug cord from electrical outlet and allow bread maker to cool before cleaning.

**2** The bread pan and knead bars **MUST** be cleaned after each use to ensure proper performance. After bread is removed from pan, fill pan half full with warm water and a small amount of dish soap. Set pan in a dry sink or on a pot holder and allow pan and knead bars to soak for 5 to 10 minutes or until knead bars can be lifted off shafts. You may need to twist the bars slightly to loosen. **The knead bars must be allowed to soak in water before they can be removed.** Remove knead bars, wash inside of pan and knead bars with a soft cloth, rinse and dry.

Also, be sure the shafts in bottom of pan are kept clean to ensure that the knead bars fit

properly. **DO NOT** use any type of utensil or tool to clean the gaskets around the shafts as damage will occur and result in leakage.

**DO NOT** use any abrasive scouring pads or cleansers on bread pan or knead bars as damage to the coating or finish can occur. The coating on the inside of the bread pan may change color over time which is normal and does not affect the bread or dough prepared.

**3** Position knead bars onto shafts in bottom of pan. See Diagram 8 on page 14.

**CAUTION:** To prevent personal injury or electrical shock, do not immerse bread maker base, its cord or plug in water or other liquid.

**4** Wipe inside of chamber and outside surfaces of bread maker with a damp cloth if necessary. The door can be removed for cleaning if needed. Simply open door 90 degrees and lift up to disengage from hinge pins. Wipe door with a damp, soapy cloth and dry. **DO NOT** immerse door in water or place in automatic dishwasher for cleaning as water will get in between the parts and cause damage.

After cleaning, replace door by aligning socket openings over hinge pins. Lower door onto pins. Door should move freely from side to side after being replaced. See Diagram 5 on page 9 for removing and replacing door.

## BREAKDOWN OF BREAD/DOUGH CYCLES

So you know what is going on inside the bread maker during the process time, the following chart shows the approximate time in minutes that each cycle requires. The total process time is also given in hours and minutes, depending on the bread color and loaf size selections made.

	1½ lb. BASIC	2 lb. BASIC	1½ lb. BASIC RAPID	2 lb. BASIC RAPID	1½ lb. WHEAT	2 lb. WHEAT	1½ lb. WHEAT RAPID	2 lb. WHEAT RAPID	1½ lb. FRENCH	2 lb. FRENCH	1½ lb. SWEET	2 lb. SWEET	DOUGH	*** QUICK BREAD
Cycles: PREHEAT	- 15 min.	15 min.	5 min.	5 min.	15 min.	15 min.	5 min.	5 min.	15 min.	15 min.	15 min.	15 min.	15 min.	-
KNEAD	- 28 min.	28 min.	28 min.	28 min.	33 min.	33 min.	33 min.	33 min.	28 min.	28 min.	28 min.	28 min.	28 min.	5 min.
RISE (1)	- 32 min.	28 min.	27 min.	25 min.	30 min.	31 min.	28 min.	26 min.	33 min.	30 min.	37 min.	32 min.	55 min.	-
STIR-DOWN (1) KNEAD	- 3 min.	4 min.	3 min.	4 min.	4 min.	4 min.	4 min.	4 min.	3 min.	4 min.	3 min.	4 min.	2 min.	-
RISE (2)	- 18 min.	18 min.	15 min.	15 min.	18 min.	18 min.	15 min.	15 min.	21 min.	19 min.	17 min.	17 min.	-	-
STIR-DOWN (2) KNEAD	- 3 min.	4 min.	3 min.	4 min.	3 min.	4 min.	3 min.	4 min.	3 min.	4 min.	3 min.	4 min.	-	-
RISE (3)	- 51 min.	43 min.	49 min.	39 min.	57 min.	45 min.	52 min.	43 min.	52 min.	45 min.	57 min.	55 min.	-	-
BAKE Light	- 60 min.	70 min.	60 min.	70 min.	60 min.	70 min.	60 min.	70 min.	65 min.	75 min.	60 min.	65 min.	-	-
Medium	- 70 min.	80 min.	70 min.	80 min.	70 min.	80 min.	70 min.	80 min.	75 min.	85 min.	70 min.	75 min.	-	95 min.
Dark	- 80 min.	90 min.	80 min.	90 min.	80 min.	90 min.	80 min.	90 min.	85 min.	95 min.	80 min.	85 min.	-	-
TOTAL TIME	- 3:30	3:30	3:10	3:10	3:40	3:40	3:20	3:20	3:40	3:40	3:40	3:40	1:40	1:40
(hours/minutes)	- 3:40	3:40	3:20	3:20	3:50	3:50	3:30	3:30	3:50	3:50	3:50	3:50	-	-
Dark	- 3:50	3:50	3:30	3:30	4:00	4:00	3:40	3:40	4:00	4:00	4:00	4:00	-	-

- PREHEAT** –During the **PREHEAT** cycle, gentle heat is provided to warm the pan and ingredients before the mixing and kneading begins. You may hear faint clicking sounds during this **PREHEAT** period which is normal and indicates the bread maker is working properly. As noted in the preceding cycle chart, the **PREHEAT** period ranges from 5 to 15 minutes.
- KNEAD** –At the beginning of the **KNEAD** cycle, the motor will start and stop to moisten the ingredients before the continuous kneading action begins. The dough is kneaded for a specified time depending on the type of bread and size loaf being prepared. Kneading time varies between 28 and 33 minutes. Kneading times are a bit longer at the **wheat** settings to better develop the gluten in whole wheat flour.
- SPECIAL NOTES:**
- An alert will sound midway through the **KNEAD** cycle of the six (6) yeast and dough **BREAD SELECT** settings as a reminder to add ingredients, such as raisins, nuts, cheese, etc., if the recipes recommend doing so. This will prevent overmixing or crushing of added ingredients. If you are not adding ingredients, simply ignore this alert when it sounds. This alert does not sound for the **quick bread** setting.
  - You can also use this alert to remind you to check the condition of the dough during the kneading period for any minor adjustment that may be needed. See “**SPECIAL NOTES ON FLOUR**” section on page 5.
- RISE (1)** –After the dough is kneaded, it is allowed to rise for a certain amount of time. You may hear faint clicking sounds during the **RISE** cycle as gentle heat is being provided to keep the chamber warm.
- STIR-DOWN (1) (KNEAD)** –After the dough has risen, it is then stirred down by the knead bars to remove excess carbon dioxide gas created by the yeast. The motor will start and stop during this stir-down which is normal.
- SPECIAL NOTE:**
- If using **dough** setting, its cycle is complete at this time and ready for hand shaping, rising and baking in your own oven. An audible alert will sound and the bread maker will turn itself off after completion of the **dough** cycle.
- RISE (2)** –The bread dough is then allowed to rise again, but for a shorter period of time.
- STIR-DOWN (2) (KNEAD)** –After the shorter rise time, the dough is again stirred down by the knead bars to remove excess gas and also to shape the dough for the final rise. This final stir down ensures that the bread will have good texture.
- RISE (3)** –The dough then goes into the final **RISE** to achieve its maximum height. Again you may hear faint clicking sounds during the **RISE** as gentle heat is provided to keep the chamber warm.
- SPECIAL NOTE:**
- Five (5) minutes before the final **RISE** is over, an alert will sound to remind you of two things: **ONE**, to check the height of the dough and determine if you want to extend the rise; **TWO**, to perform any decorative crust treatment before the bake cycle begins. See page 18 for more information on this.
- BAKE** –The bread is then baked for the specified time depending on the **bread color** chosen, **LIGHT**, **MEDIUM** or **DARK**. An audible alert will sound when the bread is done and 0:00 will appear in the display. If the bread maker is not turned off, it will automatically go into **KEEP WARM** mode for up to three (3) hours. When bread is removed, turn machine off by holding **on** button down until red **on/off** light goes out, about four (4) seconds.

\*\*\* **QUICK BREADS** are different from yeast breads and dough as they do not use yeast, and the batter needs only to be mixed and baked immediately. No rising is required. See “**HOW TO USE QUICK BREAD SETTING**” section for more details on pages 16 and 17.

## TROUBLESHOOTING GUIDE

Following are some typical problems that can occur when making bread in your bread maker. Please review the problems, their

possible causes and the corrective action that should be taken to ensure successful bread making.

PROBLEM	POSSIBLE CAUSE	SOLUTION
<b>LOAF SIZE AND SHAPE</b>		
1. Short loaves. on average, 1½ lb. loaves will be about 3½ to 4 inches high; 2 lb. loaves, 4 to 5 inches high.	<ul style="list-style-type: none"> <li>• Wheat breads will be shorter than white breads due to less gluten forming protein in whole wheat flour.</li> <li>• Not enough liquid.</li> <li>• Sugar omitted or not enough added.</li> <li>• Wrong type of flour used.</li> <li>• Not enough yeast used or too old.</li> <li>• Wrong type of yeast used.</li> </ul>	<ul style="list-style-type: none"> <li>• Normal situation, no solution.</li> <li>• Increase liquid by 1 tablespoon.</li> <li>• Assemble ingredients as listed in recipe.</li> <li>• Do not use all-purpose flour.</li> <li>• Measure amount recommended and check freshness date on package.</li> <li>• Use correct type of yeast, especially important for bread machine/fast-rising yeasts.</li> </ul>
2. Flat loaves, no rising.	<ul style="list-style-type: none"> <li>• Yeast omitted.</li> <li>• Yeast too old.</li> <li>• Liquid too hot.</li> <li>• Too much salt added.</li> <li>• Sugar or other sweetener omitted.</li> <li>• If using timer, yeast got wet before bread making process started. of dry ingredients for yeast to protect</li> </ul>	<ul style="list-style-type: none"> <li>• Assemble ingredients as listed in recipe</li> <li>• Check expiration date.</li> <li>• Use lukewarm liquid, 80° F.</li> <li>• Use amount recommended.</li> <li>• Assemble ingredients as listed in recipe.</li> <li>• Push dry ingredients into corners of pan and make slight well in center it from liquids.</li> </ul>
3. Top inflated, mushroom-like in appearance.	<ul style="list-style-type: none"> <li>• Too much yeast.</li> <li>• Too much sugar.</li> <li>• Too much flour.</li> <li>• Substituted bread machine/fast-rising yeast for amount given for active dry yeast.</li> <li>• Not enough salt.</li> <li>• Warm, humid weather.</li> <li>• May be caused from baking in high altitude.</li> </ul>	<ul style="list-style-type: none"> <li>• Reduce yeast by ¼ to ½ teaspoon.</li> <li>• Reduce sugar by 1 teaspoon.</li> <li>• Reduce flour by 2 to 3 tablespoons.</li> <li>• Use correct amount of bread machine/fast-rising yeast.</li> <li>• Use amount of salt recommended in recipe.</li> <li>• Reduce liquid by 1 tablespoon and reduce yeast by ¼ to ½ teaspoon.</li> <li>• Make recommended adjustment for high altitude baking by reducing yeast by ¼ teaspoon and reducing liquid by 2 to 3 teaspoons.</li> </ul>
4. Top and sides cave in.	<ul style="list-style-type: none"> <li>• Too much liquid.</li> <li>• Too much yeast.</li> </ul>	<ul style="list-style-type: none"> <li>• Reduce liquid by 1 tablespoon.</li> <li>• Use amount recommended in recipe.</li> </ul>
5. Gnarly, knotted top, not smooth.	<ul style="list-style-type: none"> <li>• Not enough liquid.</li> <li>• Too much flour.</li> <li>• Tops of loaves may not all be perfectly shaped, however, this does not affect wonderful flavor of bread.</li> </ul>	<ul style="list-style-type: none"> <li>• Increase liquid by 1 tablespoon.</li> <li>• Measure flour accurately, leveling off measuring cup. See pages 7-8.</li> <li>• Having dough at proper condition is the key to perfect loaves. See page 5.</li> </ul>

## TROUBLESHOOTING GUIDE (continued)

PROBLEM	POSSIBLE CAUSE	SOLUTION
6. Collapsed while baking.	<ul style="list-style-type: none"> <li>• May be caused from baking in high altitude.</li> <li>• Exceeding capacity of bread pan.</li> <li>• Not enough salt used or omitted.</li> <li>• Too much yeast or wrong type used.</li> <li>• Warm, humid weather.</li> </ul>	<ul style="list-style-type: none"> <li>• Make recommended adjustment for high altitude baking by reducing yeast by ¼ teaspoon and reducing liquid by 2 to 3 teaspoons.</li> <li>• Do not use more ingredients than recommended for 2 pound loaf.</li> <li>• Use amount of salt recommended in recipe.</li> <li>• Measure right type of yeast accurately.</li> <li>• Reduce liquid by 1 tablespoon and reduce yeast by ¼ to ½ teaspoon.</li> </ul>
7. Loaves uneven, shorter on one end.	<ul style="list-style-type: none"> <li>• Dough too dry and not allowed to rise evenly in pan.</li> </ul>	<ul style="list-style-type: none"> <li>• Increase liquid by 1 tablespoon</li> </ul>

### BREAD TEXTURE

8. Heavy, dense texture.	<ul style="list-style-type: none"> <li>• Too much flour.</li> <li>• Not enough yeast.</li> <li>• Not enough sugar.</li> </ul>	<ul style="list-style-type: none"> <li>• Measure accurately, leveling off measuring cup. See pages 7-8.</li> <li>• Measure right amount of recommended yeast.</li> <li>• Measure accurately. See pages 7-8.</li> </ul>
9. Open, coarse, holey texture.	<ul style="list-style-type: none"> <li>• Salt omitted.</li> <li>• Too much yeast.</li> <li>• Too much liquid.</li> </ul>	<ul style="list-style-type: none"> <li>• Assemble ingredients as listed in recipe.</li> <li>• Measure right amount of recommended yeast.</li> <li>• Reduce liquid by 1 tablespoon.</li> </ul>
10. Center of loaf is raw, not baked through.	<ul style="list-style-type: none"> <li>• Too much liquid.</li> <li>• Power outage during operation.</li> <li>• Forgot to put knead bars in pan.</li> </ul>	<ul style="list-style-type: none"> <li>• Reduce liquid by 1 tablespoon.</li> <li>• If power goes out during operation for more than 10 seconds, bread maker will be turned off when power is restored. You will need to remove unbaked loaf from pan and start over with fresh ingredients. If power is restored within about 10 seconds, machine will resume operation where it left off.</li> <li>• Always make sure knead bars are on shafts in bottom of pan before adding ingredients.</li> </ul>
11. Bread doesn't slice well, very sticky.	<ul style="list-style-type: none"> <li>• Sliced while too hot.</li> <li>• Not using proper knife.</li> </ul>	<ul style="list-style-type: none"> <li>• Allow bread to cool on rack at least 15 to 30 minutes before slicing to release steam.</li> <li>• Use a good bread knife or electric knife.</li> </ul>

### CRUST COLOR AND THICKNESS

12. Dark crust color/too thick	<ul style="list-style-type: none"> <li>• DARK crust setting used.</li> </ul>	<ul style="list-style-type: none"> <li>• Use LIGHT or MEDIUM crust color setting the next time.</li> </ul>
13. Loaf of bread is burned.	<ul style="list-style-type: none"> <li>• Bread maker malfunctioning.</li> </ul>	<ul style="list-style-type: none"> <li>• See “warranty” section for service information.</li> </ul>
14. Crust too light.	<ul style="list-style-type: none"> <li>• Bread not baked long enough.</li> </ul>	<ul style="list-style-type: none"> <li>• Use darker crust color setting the next time to lengthen bake time.</li> </ul>



# TROUBLESHOOTING GUIDE (continued)

PROBLEM	POSSIBLE CAUSE	SOLUTION
<b>PAN PROBLEMS</b>		
15. Knead bars cannot be removed.	<ul style="list-style-type: none"> <li>You must add water to bread pan and allow knead bars to soak before they can be removed.</li> </ul>	<ul style="list-style-type: none"> <li>Follow cleaning instructions after use. You may need to twist bars slightly after soaking to loosen.</li> </ul>
16. Bread sticks to pan/difficult to shake out.	<ul style="list-style-type: none"> <li>Can happen over prolonged use.</li> </ul>	<ul style="list-style-type: none"> <li>Wipe inside of bread pan, from ribs down, lightly with vegetable oil or solid shortening. Or, add 1 teaspoon vegetable oil to liquid in pan before adding dry ingredients. Do not use a vegetable spray as sticking can worsen. Or, let bread sit in pan 10 minutes before shaking out.</li> <li>Replacement pan may be ordered. See “warranty” section, on back page.</li> </ul>
<b>MACHINE MECHANICS</b>		
17. Ingredients not mixed.	<ul style="list-style-type: none"> <li>Did not start bread maker.</li> <li>Forgot to put knead bars in pan.</li> </ul>	<ul style="list-style-type: none"> <li>After programming control panel, press <b>on/off</b> button to turn bread maker on.</li> <li>Always make sure knead bars are on shafts in bottom of pan before adding ingredients.</li> </ul>
18. Burning odor noted during operation.	<ul style="list-style-type: none"> <li>Ingredients spilled inside oven.</li> <li>Pan leaks.</li> <li>Exceeding capacity of bread pan.</li> </ul>	<ul style="list-style-type: none"> <li>Be careful not to spill ingredients when adding to pan. Ingredients can burn onto heating unit and cause smoke.</li> <li>Obtain a replacement. See “warranty” section on back page of book .</li> <li>Do not use more ingredients than recommended in recipe and always measure ingredients accurately. See pages 7- 8.</li> </ul>
19. WHOOPS! Machine unplugged by mistake or power lost during use. How can I save the bread?	<ul style="list-style-type: none"> <li>Machine has power outage protection for up to 10 seconds. If power not restored within 10 seconds, then follow guidelines below depending on what cycle machine was in when power was lost.</li> <li>If machine in knead cycle, reprogram to the same bread setting and color and turn machine back on.</li> <li>If machine in rise cycle, remove dough from pan, shape and place in greased 9x5-inch loaf pan, cover and allow to rise until doubled. Bake in preheated conventional oven at 350° F for 40 to 45 minutes or until golden brown.</li> <li>If machine in bake cycle, preheat conventional oven to 350° F and remove top rack . Carefully remove pan from machine and place on bottom rack in oven. Bake until golden brown.</li> </ul>	
20. Loaf of bread is burned.	<ul style="list-style-type: none"> <li>Bread maker malfunctioning.</li> </ul>	<ul style="list-style-type: none"> <li>See “Warranty” section for service information.</li> </ul>

## NUTRITIONAL INFORMATION

Nutritional information is based on a 1/2-inch thick slice of bread from a 2 pound loaf. Slices of bread from a 1 1/2 pound loaf will be smaller.

The following nutritional information was calculated using butter and whole milk when called for in the recipes. For less calories and total fat, you may substitute margarine for butter and low-fat milk for whole milk.

### 100% Whole Wheat Bread

Total Calories: 127.5 Total Fat(g): 2.0 Total Carb(g): 23.5 Total Protein(g): 4.6 Fiber(g): 3.4 Chol(mg): 3.8 Sodium(mg): 202.4

### 50% Whole Wheat Bread

Total Calories: 126.5 Total Fat(g): 1.9 Total Carb(g): 23.3 Total Protein(g): 4.3 Fiber(g): 2.0 Chol(mg): 3.8 Sodium(mg): 200.9

### Apricot Almond Bread

Total Calories: 143.8 Total Fat(g): 3.1 Total Carb(g): 24.1 Total Protein(g): 4.7 Fiber(g): 1.2 Chol(mg): 3.8 Sodium(mg): 200.4

### Basic Dinner Rolls/Bread Sticks

Total Calories: 115.5 Total Fat(g): 2.5 Total Carb(g): 19.8 Total Protein(g): 3.7 Fiber(g): 0.7 Chol(mg): 5.7 Sodium(mg): 146.8

### Buttermilk Wheat Bread

Total Calories: 125.8 Total Fat(g): 2.1 Total Carb(g): 22.2 Total Protein(g): 4.8 Fiber(g): 2.3 Chol(mg): 4.5 Sodium(mg): 327.5

### Cinnamon Oatmeal Raisin Bread

Total Calories: 145.0 Total Fat(g): 2.8 Total Carb(g): 26.0 Total Protein(g): 4.7 Fiber(g): 1.2 Chol(mg): 6.9 Sodium(mg): 207.3

### Cinnamon Rolls

Total Calories: 177.3 Total Fat(g): 7.9 Total Carb(g): 22.8 Total Protein(g): 5.5 Fiber(g): 0.9 Chol(mg): 28.6 Sodium(mg): 126.2

### Classic Rye Bread

Total Calories: 124.3 Total Fat(g): 1.3 Total Carb(g): 24.1 Total Protein(g): 4.1 Fiber(g): 1.8 Chol(mg): 2.0 Sodium(mg): 193.0

### Country White Bread

Total Calories: 133.5 Total Fat(g): 1.9 Total Carb(g): 24.5 Total Protein(g): 4.5 Fiber(g): 0.9 Chol(mg): 3.8 Sodium(mg): 199.9

### Cracked Wheat

Total Calories: 133.0 Total Fat(g): 1.6 Total Carb(g): 25.3 Total Protein(g): 4.4 Fiber(g): 1.9 Chol(mg): 2.8 Sodium(mg): 297.8

### Dill Bread

Total Calories: 134.2 Total Fat(g): 2.2 Total Carb(g): 24.6 Total Protein(g): 4.6 Fiber(g): 1.1 Chol(mg): 3.8 Sodium(mg): 200.5

### French Bread

Total Calories: 131.0 Total Fat(g): 1.6 Total Carb(g): 24.5 Total Protein(g): 4.3 Fiber(g): 0.9 Chol(mg): 2.8 Sodium(mg): 191.7

### Garlic Bread

Total Calories: 133.1 Total Fat(g): 2.2 Total Carb(g): 24.3 Total Protein(g): 4.6 Fiber(g): 0.9 Chol(mg): 3.8 Sodium(mg): 200.2

### Honey Oatmeal Bread

Total Calories: 134.1 Total Fat(g): 2.0 Total Carb(g): 24.7 Total Protein(g): 4.5 Fiber(g): 1.0 Chol(mg): 3.8 Sodium(mg): 199.7

### Italian Herb Bread

Total Calories: 137.3 Total Fat(g): 2.3 Total Carb(g): 24.3 Total Protein(g): 4.9 Fiber(g): 1.1 Chol(mg): 4.4 Sodium(mg): 213.7

### Nut Bread

Total Calories: 161.4 Total Fat(g): 6.2 Total Carb(g): 24.1 Total Protein(g): 3.4 Fiber(g): 0.6 Chol(mg): 25.3 Sodium(mg): 221.0

### Old Fashioned White Bread

Total Calories: 143.9 Total Fat(g): 2.7 Total Carb(g): 25.0 Total Protein(g): 5.0 Fiber(g): 0.9 Chol(mg): 6.7 Sodium(mg): 205.6

### Panettone

Total Calories: 183.4 Total Fat(g): 4.3 Total Carb(g): 32.2 Total Protein(g): 5.8 Fiber(g): 1.3 Chol(mg): 29.4 Sodium(mg): 210.3

### Pizza Dough

Total Calories: 65.7 Total Fat(g): 1.9 Total Carb(g): 10.7 Total Protein(g): 1.5 Fiber(g): 0.5 Chol(mg): 0.1 Sodium(mg): 108.8

### Raisin Bread

Total Calories: 177.4 Total Fat(g): 3.4 Total Carb(g): 32.7 Total Protein(g): 5.1 Fiber(g): 1.4 Chol(mg): 3.8 Sodium(mg): 231.3

**Traditional French Bread**

Total Calories: 107.3 Total Fat(g): 1.2 Total Carb(g): 20.2 Total Protein(g): 3.6 Fiber(g): 0.8 Chol(mg): 1.8 Sodium(mg): 158.1

**Wheat Dinner Rolls**

Total Calories: 105.3 Total Fat(g): 2.5 Total Carb(g): 18.1 Total Protein(g): 3.7 Fiber(g): 1.6 Chol(mg): 5.7 Sodium(mg): 147.3

**Whole Wheat Pizza Dough**

Total Calories: 64.6 Total Fat(g): 1.1 Total Carb(g): 11.5 Total Protein(g): 2.3 Fiber(g): 1.9 Chol(mg): 0 Sodium(mg): 61.9

**BASIC BREAD SETTINGS**

● The recipes in this section can be made at the **basic** and **basic rapid** bread settings. The **TIME DELAY** can be used with the recipes with the @symbol.

● Active dry, bread machine or fast rising yeast may be used in the recipes. Active dry yeast should be used at the **basic** setting; bread machine or fast rising yeast at the **basic rapid** setting. Use the recommended amount for the type of yeast being used. Bread machine and fast rising yeast are interchangeable. ALWAYS make a well in center of dry ingredients for the yeast. This is especially important when using the **TIME DELAY** to prevent the yeast from becoming wet before the bread making process begins.

● Use **LUKEWARM** water, about 80°F, to activate the yeast for best results. **DO NOT USE HOT WATER**, above 100°F, as this can kill the yeast.

● Milk can be used directly from the refrigerator as it will be gently warmed during the **PREHEAT** period before kneading begins. If you wish to warm the milk, you can, but do not heat above 80°F.

● If cold butter or margarine is used, cut into four (4) pieces, placing in bottom of pan with liquid for faster blending.

● Start with **MEDIUM** bread color setting the first time you make a loaf. Make a comment at the bottom of each recipe if you wish to use

the **LIGHT** or **DARK** bread color setting the next time you prepare the recipe.

● An audible alert will sound during the **KNEAD** cycle to let you know when to add ingredients if recipe recommends doing so. This will prevent these added ingredients from becoming overmixed or crushed. Simply open door when alert sounds and add the ingredients. Close door. **Do not turn bread maker off when adding ingredients.** If you are not adding ingredients, simply ignore this alert.

● If bread maker labors during the kneading period, the dough is too dry. Add one (1) tablespoon warm water at a time until the dough softens. **Do not add too much extra water as this can cause the bread to collapse or be underbaked.** The bread dough should be soft and a bit sticky to the touch after kneading. See “**SPECIAL NOTES ON FLOUR**” section for more details on page 5.

● An audible alert will sound at the end of the final (3rd) rise period, at both bread settings, as a reminder to check the height of the dough and determine if the rise should be extended to obtain a higher loaf of bread. See “**EXTEND RISE GUIDELINES**” on page 18. This alert can also be used as a reminder to perform any decorative crust treatment before the bake cycle begins. See “**DECORATIVE CRUST TREATMENT**” on page 18.

## ... OLD FASHIONED WHITE BREAD ...

Made with milk for a tender crust and fine texture. Bread just like Grandma used to make that now you can make, too!

1 1/2 Pound Loaf	INGREDIENTS	2 Pound Loaf
11 ounces (1 1/4 cups + 2 Tbsp.)	<b>MILK, 80° F</b>	13 ounces (1 1/2 cups + 2 Tbsp.)
2 tablespoons	<b>BUTTER or MARGARINE</b>	2 tablespoons
3 1/3 cups	<b>BREAD FLOUR</b>	4 cups
2 tablespoons	<b>SUGAR</b>	2 1/2 tablespoons
1 1/4 teaspoons	<b>SALT</b>	1 1/2 teaspoons
2 teaspoons	<b>ACTIVE DRY YEAST</b>	2 1/4 teaspoons
—or—	—or—	—or—
1 1/2 teaspoons	<b>BREAD MACHINE/ FAST RISE YEAST</b>	2 teaspoons

### FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE

#### BREAD SELECT SETTING TO USE:

**basic, basic rapid**

**1** Add liquid ingredients and butter to pan.

**2** Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners.

**3** Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.

**4** Program for desired **BREAD SELECT, bread color** and **loaf size**. Program **TIME DELAY** if being used. Turn bread maker on. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan and cool on rack before slicing.

## ... COUNTRY WHITE BREAD ... ①

This recipe uses water rather than milk which gives it a crispier crust. A classic white bread that everyone will love.

1 1/2 Pound Loaf	INGREDIENTS	2 Pound Loaf
10 ounces (1 1/4 cups)	<b>WATER, 80° F</b>	12 ounces (1 1/2 cups)
2 tablespoons	<b>BUTTER or MARGARINE</b>	2 tablespoons
3 1/3 cups	<b>BREAD FLOUR</b>	4 cups
2 tablespoons	<b>DRY MILK</b>	2 tablespoons
2 tablespoons	<b>SUGAR</b>	2 1/2 tablespoons
1 1/4 teaspoons	<b>SALT</b>	1 1/2 teaspoons
2 teaspoons	<b>ACTIVE DRY YEAST</b>	2 1/4 teaspoons
—or—	—or—	—or—
1 1/2 teaspoons	<b>BREAD MACHINE/ FAST RISE YEAST</b>	2 teaspoons

## --- HONEY OATMEAL BREAD --- Ⓟ

Use old-fashioned or quick cooking oats in this recipe, but do not use instant oatmeal. A very light textured bread with a crispy crust. A good, all-purpose bread.

### 1½ Pound Loaf

10 ounces (1¼ cups)  
2 tablespoons  
2 tablespoons  
2⅓ cups  
1 cup  
2 tablespoons  
1¼ teaspoons  
2 teaspoons  
—or—  
1½ teaspoons

### INGREDIENTS

WATER, 80°F  
HONEY  
BUTTER or MARGARINE  
BREAD FLOUR  
OATS, quick or old-fashioned  
DRY MILK  
SALT  
ACTIVE DRY YEAST  
—or—  
BREAD MACHINE/  
FAST RISE YEAST

### 2 Pound Loaf

13 ounces (1½ cups + 2 Tbsp.)  
2 tablespoons  
2 tablespoons  
3½ cups  
1 cup  
2 tablespoons  
1½ teaspoons  
2¼ teaspoons  
—or—  
2 teaspoons

### FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE

#### BREAD SELECT SETTING TO USE: basic, basic rapid

**1** Add liquid ingredients and butter to pan.

**2** Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners.

**3** Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.

**4** Program for desired **BREAD SELECT**, **bread color** and **loaf size**. Program **TIME DELAY** if being used. Turn bread maker on. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan and cool on rack before slicing.

## --- CLASSIC RYE BREAD --- Ⓟ

A light, but hearty rye that can be prepared with or without caraway seed, depending on your pleasure.

### 1½ Pound Loaf

10 ounces (1¼ cups)  
1½ tablespoons  
2⅓ cups  
1 cup  
2 tablespoons  
1½ tablespoons  
1¼ teaspoons  
1 teaspoon  
2 teaspoons  
—or—  
1½ teaspoons

### INGREDIENTS

WATER, 80°F  
BUTTER or MARGARINE  
BREAD FLOUR  
MEDIUM RYE FLOUR  
DRY MILK  
SUGAR  
SALT  
CARAWAY SEED, optional  
ACTIVE DRY YEAST  
—or—  
BREAD MACHINE/  
FAST RISE YEAST

### 2 Pound Loaf

12 ounces (1½ cups)  
2 tablespoons  
3 cups  
1¼ cups  
2 tablespoons  
2 tablespoons  
1½ teaspoons  
1½ teaspoons  
2¼ teaspoons  
—or—  
2 teaspoons

## --- DILL BREAD --- ①

A very light textured bread with a hint of dill. Serve with soups, salads or as a warm loaf with dinner.

1 1/2 Pound Loaf	INGREDIENTS	2 Pound Loaf
10 ounces (1 1/4 cups)	<b>WATER, 80°F</b>	12 ounces (1 1/2 cups)
2 tablespoons	<b>BUTTER or MARGARINE</b>	2 tablespoons
3 1/3 cups	<b>BREAD FLOUR</b>	4 cups
1 1/2 tablespoons	<b>SUGAR</b>	2 tablespoons
1 1/4 teaspoons	<b>SALT</b>	1 1/2 teaspoons
1 tablespoon	<b>DILL WEED</b>	1 1/2 tablespoons
2 tablespoons	<b>DRY MILK</b>	2 tablespoons
2 teaspoons	<b>ACTIVE DRY YEAST</b>	2 1/4 teaspoons
—or—	—or—	—or—
1 1/2 teaspoons	<b>BREAD MACHINE/ FAST RISE YEAST</b>	2 teaspoons

### FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE

**BREAD SELECT SETTING TO USE:**  
basic, basic rapid

**1** Add liquid ingredients and butter to pan.

**2** Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners.

**3** Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.

**4** Program for desired **BREAD SELECT**, **bread color** and **loaf size**. Program **TIME DELAY** if being used. Turn bread maker on. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan and cool on rack before slicing.

## --- GARLIC BREAD --- ①

Smells wonderful while baking. Serve warm with your favorite Italian pasta dish.

1 1/2 Pound Loaf	INGREDIENTS	2 Pound Loaf
10 ounces (1 1/4 cups)	<b>WATER, 80°F</b>	12 ounces (1 1/2 cups)
2 tablespoons	<b>BUTTER or MARGARINE</b>	2 tablespoons
3 1/3 cups	<b>BREAD FLOUR</b>	4 cups
2 tablespoons	<b>DRY MILK</b>	2 tablespoons
1 tablespoon	<b>DRIED PARSLEY FLAKES</b>	1 1/2 tablespoons
1 1/2 tablespoons	<b>SUGAR</b>	2 tablespoons
1 1/4 teaspoons	<b>SALT</b>	1 1/2 teaspoons
1/2 teaspoon	<b>GARLIC POWDER</b>	1/2-3/4 teaspoon
2 teaspoons	<b>ACTIVE DRY YEAST</b>	2 1/4 teaspoons
—or—	—or—	—or—
1 1/2 teaspoons	<b>BREAD MACHINE/ FAST RISE YEAST</b>	2 teaspoons

## WHEAT BREAD SETTINGS

- The recipes in this section can be made at the **wheat** or **wheat rapid** bread settings. The **TIME DELAY** can be used with the recipes with the **Ⓣ** symbol.
- Active dry, bread machine or fast rising yeast may be used in the recipes. Active dry yeast should be used at the **wheat** setting; bread machine or fast rising yeast at the **wheat rapid** setting. Use the recommended amount for the type of yeast being used. Bread machine and fast rising yeast are interchangeable. **ALWAYS** make a well in center of dry ingredients for the yeast. This is especially important when using the **TIME DELAY** to prevent the yeast from becoming wet before the bread making process begins.
- Use **LUKEWARM** water, about 80°F, to activate the yeast for best results. **DO NOT USE HOT WATER**, above 100°F, as this can kill the yeast.
- Milk can be used directly from the refrigerator as it will be gently warmed during the **PRE-HEAT** period before kneading begins. If you wish to warm the milk, you can, but do not heat above 80°F.
- If cold butter or margarine is used, cut into four (4) pieces, placing in bottom of pan with liquid for faster blending.
- Start with **MEDIUM** bread color setting the first time you make a loaf. Make a comment at the bottom of each recipe if you wish to use the **LIGHT** or **DARK** bread color setting the next time you prepare the recipe.
- Recipes containing 50% or more whole grain flour, grains or cereals will benefit from the longer kneading time at the **wheat** settings. If the bread collapses during the bake cycle, especially when using 100% whole grain flours, add one 1 or 1½ tablespoons vital wheat gluten to the recipe the next time for the respective loaf size, or add one (1) large egg, reducing the recommended amount of liquid by two (2) ounces. Egg will add protein for better structure; vital gluten also adds protein for better structure and is available at most health food stores. Watch the dough during the knead cycle to see if any minor adjustment in liquid or flour is needed.
- Whole grain breads are typically shorter in height and denser in texture than breads made with bread flour.
- Stone-ground wheat flour is coarser than the steel-ground wheat flour and as a result, breads made with stone-ground flour will be shorter. You may want to add vital gluten to the dry ingredients if using stone-ground whole wheat flour or other stone or coarse ground flours for best results. Add 1 tablespoon for the 1½ pound loaf; 1½ tablespoons for the 2 pound loaf.
- If bread maker labors during the kneading period, the dough is too dry. Add one (1) tablespoon warm water at a time until the dough softens. **Do not add too much extra water as this can cause the bread to collapse or be underbaked.** The bread dough should be soft and a bit sticky to the touch after kneading. See “**SPECIAL NOTES ON FLOUR**” section for more details on page 5.
- An audible alert will sound during the knead cycle at both bread settings to let you know when to add ingredients if recipe recommends doing so. This will prevent these added ingredients from becoming overmixed or crushed. Simply open door when alert sounds and add the ingredients. Close door. **Do not turn bread maker off when adding ingredients.** If you are not adding ingredients, simply ignore the alert.
- An audible alert will sound at the end of the final (3rd) rise period, at both bread settings, as a reminder to check the height of the dough and determine if the rise should be extended to obtain a higher loaf of bread. See “**EXTEND RISE GUIDELINES**” on page 18. This alert can also be used as a reminder to perform any decorative crust treatment before the bake cycle begins. See “**DECORATIVE CRUST TREATMENT**” on page 18.

## ... 100% WHOLE WHEAT BREAD ...

A dense bread, packed with fiber since all whole wheat flour is used. Longer kneading cycle at wheat settings will provide great results. If bread collapses during the baking period, add 1 or 1½ tablespoons vital wheat gluten to recipe for respective loaf size to prevent this from happening. Vital wheat gluten can be found in most health food stores.

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
9 ounces (1 cup + 2 Tbsp.)	<b>WATER, 80°F</b>	11½ ounces (1¼ cups + 3 Tbsp.)
1	<b>EGG, large</b>	1
1 tablespoon	<b>MOLASSES</b>	1 tablespoon
1 tablespoon	<b>HONEY</b>	2 tablespoons
2 tablespoons	<b>BUTTER OR MARGARINE</b>	2 tablespoons
3⅓ cups	<b>WHOLE WHEAT FLOUR</b>	4¼ cups
2 tablespoons	<b>DRY MILK</b>	2 tablespoons
1¼ teaspoons	<b>SALT</b>	1½ teaspoons
2 teaspoons	<b>ACTIVE DRY YEAST</b>	2¼ teaspoons
—or—	—or—	—or—
1½ teaspoons	<b>BREAD MACHINE/ FAST RISE YEAST</b>	2 teaspoons

### FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE

**BREAD SELECT SETTING TO USE:**  
wheat, wheat rapid

**1** Add liquid ingredients and butter to pan.

**2** Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners.

**3** Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.

**4** Program for desired **BREAD SELECT**, **bread color** and **loaf size**. Program **TIME DELAY** if being used. Turn bread maker on. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan and cool on rack before slicing.

## ... 50% WHOLE WHEAT BREAD ... ①

For those that like a lighter textured wheat bread, this is the recipe for you. Contains equal amounts of bread and whole wheat flour.

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
10½ ounces (1¼ cups + 1 Tbsp.)	<b>WATER, 80°F</b>	12 ounces (1½ cups)
1 tablespoon	<b>HONEY</b>	1½ tablespoons
2 tablespoons	<b>BUTTER or MARGARINE</b>	2 tablespoons
1⅔ cups	<b>BREAD FLOUR</b>	2 cups
1⅔ cups	<b>WHOLE WHEAT FLOUR</b>	2 cups
2 tablespoons	<b>BROWN SUGAR, packed</b>	2 tablespoons
2 tablespoons	<b>DRY MILK</b>	2 tablespoons
1¼ teaspoons	<b>SALT</b>	1½ teaspoons
2 teaspoons	<b>ACTIVE DRY YEAST</b>	2¼ teaspoons
—or—	—or—	—or—
1½ teaspoons	<b>BREAD MACHINE/ FAST RISE YEAST</b>	2 teaspoons



**... CRACKED WHEAT BREAD ... ①**

The addition of cracked wheat to this recipe adds a little crunch and, of course, more fiber. A light, yet hearty and satisfying bread.

<b>1 1/2 Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
10 ounces (1 1/4 cups)	<b>WATER, 80°F</b>	13 ounces (1 1/2 cups + 2 Tbsp.)
2 tablespoons	<b>BUTTER or MARGARINE</b>	2 tablespoons
2 cups	<b>BREAD FLOUR</b>	2 1/2 cups
1 cup	<b>WHOLE WHEAT FLOUR</b>	1 1/3 cups
1/2 cup	<b>CRACKED WHEAT CEREAL</b>	2/3 cup
2 tablespoons	<b>BROWN SUGAR, packed</b>	3 tablespoons
1 1/4 teaspoons	<b>SALT</b>	1 1/2 teaspoons
2 teaspoons	<b>ACTIVE DRY YEAST</b>	2 1/4 teaspoons
—or—	—or—	—or—
1 1/2 teaspoons	<b>BREAD MACHINE/ FAST RISE YEAST</b>	2 teaspoons

**FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE**

**BREAD SELECT SETTING TO USE:**  
**wheat, wheat rapid**

**1** Add liquid ingredients and butter to pan.

**2** Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners.

**3** Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.

**4** Program for desired **BREAD SELECT, bread color** and **loaf size**. Program **TIME DELAY** if being used. Start bread maker. When done, turn off, unlock pan and remove with oven mitts. Cool on rack before slicing.

**... BUTTERMILK WHEAT BREAD ...**

A moist, light textured wheat bread that's sure to please. A great bread for sandwiches.

<b>1 1/2 Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
12 ounces (1 1/2 cups)	<b>BUTTERMILK, 80°F</b>	14 ounces (1 3/4 cups)
2 tablespoons	<b>BUTTER or MARGARINE</b>	2 tablespoons
2 cups	<b>WHOLE WHEAT FLOUR</b>	2 2/3 cups
1 1/4 cups	<b>BREAD FLOUR</b>	1 1/3 cups
2 tablespoons	<b>BROWN SUGAR, packed</b>	3 tablespoons
1 1/4 teaspoons	<b>SALT</b>	1 1/2 teaspoons
1/4 teaspoon	<b>BAKING SODA</b>	1/2 teaspoon
2 teaspoons	<b>ACTIVE DRY YEAST</b>	2 1/4 teaspoons
—or—	—or—	—or—
1 1/2 teaspoons	<b>BREAD MACHINE/ FAST RISE YEAST</b>	2 teaspoons

## FRENCH BREAD SETTING

- The recipes in this section can be made at the **french** bread setting. The **TIME DELAY** can be used with the recipes that have a ⊕ symbol.
- Active dry, bread machine or fast rising yeast may be used in the recipes. Use the recommended amount for the type of yeast being used. Bread machine and fast rising yeast are interchangeable. **ALWAYS** make a well in center of dry ingredients for the yeast. This is especially important when using the **TIME DELAY** to prevent the yeast from becoming wet before the bread making process begins.
- Use **LUKEWARM** water, about 80°F, to activate the yeast for best results. **DO NOT USE HOT WATER**, above 100°F, as this can kill the yeast.
- Milk can be used directly from the refrigerator as it will be gently warmed during the **PRE-HEAT** period before kneading begins. If you wish to warm the milk, you can, but do not heat above 80°F.
- If cold butter or margarine is used, cut into four (4) pieces, placing in bottom of pan with liquid for faster blending.
- Start with **MEDIUM** bread color setting the first time you make a loaf. Make a comment at the bottom of each recipe if you wish to use the **LIGHT** or **DARK** bread color setting the next time you prepare the recipe. Breads made at the **french** setting will have a thick, chewy crust that will be lighter in color than other breads as typically less sugar and fat are used in these breads which affect browning.
- An audible alert will sound during the **KNEAD** cycle to let you know when to add ingredients if recipe recommends doing so. This will prevent these added ingredients from becoming overmixed or crushed. Simply open door when alert sounds and add the ingredients. Close door. **Do not turn bread maker off when adding ingredients.** If you are not adding ingredients, simply ignore the alert.
- If bread maker labors during the kneading period, the dough is too dry. Add one (1) tablespoon warm water at a time until the dough softens. **Do not add too much extra water as this can cause the bread to collapse or be underbaked.** The bread dough should be soft and a bit sticky to the touch after kneading. See “**SPECIAL NOTES ON FLOUR**” section for more details on page 5.
- An audible alert will sound at the end of the final (3rd) rise period as a reminder to check the height of the dough and determine if the rise should be extended to obtain a higher loaf of bread. See “**EXTEND RISE GUIDELINES**” on page 18. This alert can also be used as a reminder to perform any decorative crust treatment before the bake cycle begins. See “**DECORATIVE CRUST TREATMENT**” on page 18.

**... FRENCH BREAD ...** ①

Crusty on the outside, chewy on the inside. Just the way it should be!

<b>1 1/2 Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
10 1/2 ounces (1 1/4 cups + 1 Tbsp.)	<b>WATER, 80°F</b>	12 1/2 ounces (1 1/2 cups + 1 Tbsp.)
1 tablespoon	<b>BUTTER or MARGARINE</b>	1 tablespoon
1/2 tablespoon	<b>OLIVE or VEGETABLE OIL</b>	1 tablespoon
3 1/3 cups	<b>BREAD FLOUR</b>	4 1/4 cups
1 tablespoon	<b>SUGAR</b>	1 1/2 tablespoons
1 1/4 teaspoons	<b>SALT</b>	1 1/2 teaspoons
2 teaspoons	<b>ACTIVE DRY YEAST</b>	2 1/4 teaspoons
—or—	<b>—or—</b>	—or—
1 1/2 teaspoons	<b>BREAD MACHINE/ FAST RISE YEAST</b>	2 teaspoons

**FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE**

<p><b>BREAD SELECT SETTING TO USE:</b> <b>french</b></p> <p><b>1</b> Add liquid ingredients and butter to pan.</p> <p><b>2</b> Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners.</p>	<p><b>3</b> Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.</p> <p><b>4</b> Program <b>BREAD SELECT</b> for <b>french</b>, desired <b>bread color</b> and <b>loaf size</b>. Program <b>TIME DELAY</b> if being used. Turn bread maker on. When done, turn off, unlock pan, and remove with oven mitts. Shake out of pan and cool on rack before slicing.</p>
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**... ITALIAN HERB BREAD ...** ①

Grated Parmesan cheese and Italian seasoning add a little zing to Italian bread. Serve as a warm loaf with your favorite Italian dish, or slice it thick, butter and toast or grill to brown.

<b>1 1/2 Pound Loaf</b>	<b>INGREDIENTS</b>	<b>2 Pound Loaf</b>
10 ounces (1 1/4 cups)	<b>WATER, 80°F</b>	12 ounces (1 1/2 cups)
2 tablespoons	<b>BUTTER or MARGARINE</b>	2 tablespoons
3 1/3 cups	<b>BREAD FLOUR</b>	4 cups
2 tablespoons	<b>GRATED PARMESAN CHEESE</b>	3 tablespoons
1 tablespoon	<b>DRY MILK</b>	1 1/2 tablespoons
1 tablespoon	<b>SUGAR</b>	1 1/2 tablespoons
2 teaspoons	<b>ITALIAN SEASONING</b>	2 1/2 teaspoons
1 1/4 teaspoons	<b>SALT</b>	1 1/2 teaspoons
2 teaspoons	<b>ACTIVE DRY YEAST</b>	2 1/4 teaspoons
—or—	<b>—or—</b>	—or—
1 1/2 teaspoons	<b>BREAD MACHINE/ FAST RISE YEAST</b>	2 teaspoons

## SWEET BREAD SETTING

- The recipes in this section can be made at the sweet bread setting. The **TIME DELAY** can be used with the recipes with a Ⓟ symbol.
- Active dry, bread machine or fast rising yeast may be used in the recipes. Use the recommended amount for the type of yeast being used. Bread machine and fast rising yeast are interchangeable. **ALWAYS** make a well in center of dry ingredients for the yeast. This is especially important when using the **TIME DELAY** to prevent the yeast from becoming wet before the bread making process begins.
- Use **LUKEWARM** water, about 80°F, to activate the yeast for best results. **DO NOT USE HOT WATER**, above 100°F, as this can kill the yeast.
- Milk can be used directly from the refrigerator as it will be gently warmed during the **PRE-HEAT** period before kneading begins. If you wish to warm the milk, you can, but do not heat above 80°F.
- If cold butter or margarine is used, cut into four (4) pieces, placing in bottom of pan with liquid for faster blending.
- Start with **MEDIUM** bread color setting the first time you make a loaf. Make a comment at the bottom of each recipe if you wish to use the **LIGHT** or **DARK** bread color setting the next time you prepare the recipe. Breads made at the sweet bread setting usually have more sugar and therefore, the crusts will be a bit darker.
- An audible alert will sound during the **KNEAD** cycle to let you know when to add ingredients if recipe recommends doing so. This will prevent these added ingredients, such as raisins and nuts, from becoming overmixed or crushed. Simply open door when alert sounds and add the ingredients. Close door. **Do not turn bread maker off when adding ingredients.** If you are not adding ingredients, simply ignore this alert.
- If bread maker labors during the kneading period, the dough is too dry. Add one (1) tablespoon warm water at a time until the dough softens. **Do not add too much extra water as this can cause the bread to collapse or be underbaked.** The bread dough should be soft and a bit sticky to the touch after kneading. See “SPECIAL NOTES ON FLOUR” section for more details on page 5.
- An audible alert will sound at the end of the final (3rd) rise period as a reminder to check the height of the dough and determine if the rise should be extended to obtain a higher loaf of bread. See “EXTEND RISE GUIDELINES” on page 18. This alert can also be used as a reminder to perform any decorative crust treatment before the bake cycle begins. See “DECORATIVE CRUST TREATMENT” on page 18.

## ... RAISIN BREAD ... ①

What better bread to wake up to in the morning! Warm from the bread maker or toasted, a great way to start the day.

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
10½ ounces (1¼ cups + 1 Tbsp.)	<b>WATER, 80°F</b>	12½ ounces (1½ cups + 1 Tbsp.)
2 tablespoons	<b>BUTTER or MARGARINE</b>	2 tablespoons
3⅓ cups	<b>BREAD FLOUR</b>	4 cups
2 tablespoons	<b>DRY MILK</b>	2 tablespoons
2 tablespoons	<b>SUGAR</b>	2½ tablespoons
1½ teaspoons	<b>SALT</b>	1¾ teaspoons
1 teaspoon	<b>GROUND CINNAMON</b>	1¼ teaspoons
2 teaspoons	<b>ACTIVE DRY YEAST</b>	2¼ teaspoons
—or—	—or—	—or—
1½ teaspoons	<b>BREAD MACHINE/ FAST RISE YEAST</b>	2 teaspoons
¾ cup	<b>RAISINS**</b>	1 cup
¼ cup	<b>CHOPPED NUTS (optional)</b>	⅓ cup

### FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE

#### BREAD SELECT SETTING TO USE:

sweet

- 1** Add liquid ingredients and butter to pan.
- 2** Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners.
- 3** Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
- 4** Program **BREAD SELECT** for sweet, then program for desired **bread color** and **loaf size**.

Program **TIME DELAY** if being used. Turn bread maker on. Add raisins and nuts when alert sounds during the knead cycle. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan and cool on rack before slicing.

**\*\*SPECIAL TIP:** To make raisin bread overnight or without being present to add the raisins and nuts, follow Steps 1-3 above. Then place raisins and/or nuts around the outside edge of pan, **away** from the yeast. Do not add raisins to the water in pan as the raisins will absorb too much liquid and a poor loaf of bread will be obtained. Continue with Step 4.

## ... CINNAMON OATMEAL RAISIN BREAD ...

A different twist to conventional raisin bread with the addition of oats. Use either old-fashioned or quick cooking oats, not instant oatmeal.

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
11 ounces (1¼ cups + 2 Tbsp.)	<b>MILK, 80°F</b>	13 ounces (1½ cups + 2 Tbsp.)
2 tablespoons	<b>BUTTER or MARGARINE</b>	2 tablespoons
2¾ cups	<b>BREAD FLOUR</b>	3¾ cups
¾ cup	<b>OATS, quick or old-fashioned</b>	1 cup
2 tablespoons	<b>BROWN SUGAR, packed</b>	2½ tablespoons
1¼ teaspoons	<b>SALT</b>	1½ teaspoons
1 teaspoon	<b>GROUND CINNAMON</b>	1¼ teaspoons
2 teaspoons	<b>ACTIVE DRY YEAST</b>	2¼ teaspoons
—or—	—or—	—or—
1½ teaspoons	<b>BREAD MACHINE/ FAST RISE YEAST</b>	2 teaspoons
½ cup	<b>RAISINS**</b>	⅔ cup

## --- APRICOT ALMOND BREAD --- Ⓟ

Apricots and almonds turn this bread into a delightful breakfast bread. It's even great for lunch with a salad. Do not add more apricots than recommended as the consistency of the dough will be affected.

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
10 ounces (1¼ cups)	<b>WATER, 80°F</b>	11½ ounces (1¼ cups + 3 Tbsp.)
2 tablespoons	<b>BUTTER or MARGARINE</b>	2 tablespoons
3¼ cups	<b>BREAD FLOUR</b>	3¾ cups
2 tablespoons	<b>DRY MILK</b>	2 tablespoons
2 tablespoons	<b>BROWN SUGAR, packed</b>	3 tablespoons
1¼ teaspoons	<b>SALT</b>	1½ teaspoons
½ teaspoon	<b>GROUND NUTMEG</b>	¾ teaspoon
2 teaspoons	<b>ACTIVE DRY YEAST</b>	2¼ teaspoons
—or—	<b>—or—</b>	<b>—or—</b>
1½ teaspoons	<b>BREAD MACHINE/ FAST RISE YEAST</b>	2 teaspoons
½ cup	<b>CHOPPED, DRIED APRICOTS**</b>	⅔ cup
¼ cup	<b>BLANCHED, SLIVERED ALMONDS</b>	⅓ cup

### BREAD SELECT SETTING TO USE: sweet

- 1** Add liquid ingredients and butter to pan.
- 2** Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners.
- 3** Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
- 4** Program **BREAD SELECT** for **sweet**, then program for desired **bread color** and **loaf size**. Program **TIME DELAY** if being used. Turn

bread maker on. Add fruit and nuts when alert sounds during the **KNEAD** cycle. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan and cool on rack before slicing.

**\*\*SPECIAL TIP:** To make apricot almond bread overnight or without having to be present to add the fruit and nuts, follow steps 1-3 above. Then place apricots and almonds around the outside edge of pan, **away** from the yeast. Do not add these ingredients to the water in pan as they will absorb too much liquid and affect the consistency of the dough. Continue with step 4.

## ... PANETTONE ...

This recipe originated in Italy where it is still a favorite holiday fruit bread. Ice, if desired, for a sweeter touch.

1 1/2 Pound Loaf	INGREDIENTS	2 Pound Loaf
6 1/2 ounces (3/4 cup + 1 Tbsp.)	<b>WATER, 80°F</b>	8 ounces (1 cup)
2	<b>EGGS, large</b>	2
1/4 teaspoon	<b>VANILLA EXTRACT</b>	1/2 teaspoon
3 tablespoons	<b>BUTTER or MARGARINE</b>	3 tablespoons
3 1/3 cups	<b>BREAD FLOUR</b>	4 cups
3 tablespoons	<b>SUGAR</b>	3 tablespoons
1 1/4 teaspoons	<b>SALT</b>	1 1/2 teaspoons
2 teaspoons	<b>ACTIVE DRY YEAST</b>	2 1/4 teaspoons
—or—	<b>—or—</b>	—or—
1 1/2 teaspoons	<b>BREAD MACHINE/ FAST RISE YEAST</b>	2 teaspoons
1/3 cup	<b>RAISINS</b>	1/2 cup
1/3 cup	<b>MIXED CANDIED FRUIT and PEEL</b>	1/2 cup
2 tablespoons	<b>BLANCHED, SLIVERED ALMONDS</b>	3 tablespoons
1 tablespoon	<b>GRATED LEMON RIND</b>	2 tablespoons

### BREAD SELECT SETTING TO USE:

sweet

**1** Add liquid ingredients and butter to pan.

**2** Add all dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners.

**3** Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.

**4** Program **BREAD SELECT** for **sweet**, then program for desired **bread color** and **loaf size**. Turn bread maker on. Add fruit and nuts when alert sounds during the **KNEAD** cycle. When done, turn off, unlock pan and remove with oven mitts. Shake bread out of pan and cool on rack before slicing.

## DOUGH SETTING

- The recipes in this section can be made at the **dough** setting. The **dough** setting will prepare the dough for you by kneading it and then letting it rise about 55 minutes before being stirred down by the knead bars. You then remove the dough from the pan, shape as desired and let it rise at room temperature before baking in your own oven.
- The **TIME DELAY** can be used with recipes with the ⊕ symbol. The **bread color**, **loaf size** and **extend rise** buttons cannot be activated at the **dough** setting as they do not apply to making dough.
- Active dry, bread machine or fast rising yeast may be used in the recipes. Use the recommended amount for the type of yeast being used. Bread machine and fast rising yeast are interchangeable. ALWAYS make a well in center of dry ingredients for the yeast. This is especially important when using the **TIME DELAY** to prevent the yeast from becoming wet before the dough making process begins.
- Use **LUKEWARM** water, about 80° F, to activate the yeast for best results. **DO NOT USE HOT WATER**, above 100° F, as this can kill the yeast.
- Milk can be used directly from the refrigerator as it will be gently warmed during the **PRE-HEAT** period before kneading begins. If you wish to warm the milk, you can, but do not heat above 80° F.
- If cold butter or margarine is used, cut into four (4) pieces, placing in bottom of pan with liquid for faster blending.
- Make sure to remove the dough from pan after completion of cycle. An audible alert will sound and the machine will automatically turn off when the **dough** cycle is complete. If the dough is left inside the machine, it will continue to rise and could overrise if left inside long enough, possibly flowing into the oven chamber.
- Most of your favorite yeast dough recipes can be prepared in your bread maker at the **dough** setting, however, do not exceed four (4) cups of flour as the dough may not be kneaded properly. Some minor adjustment may be needed during the knead period for proper condition of the dough. See “SPECIAL NOTES ON FLOUR” section for details on making minor adjustments to the dough during the kneading period on page 5.
- An audible alert will sound during the **KNEAD** cycle to let you know when to add ingredients if recipe recommends doing so. This will prevent these added ingredients from becoming overmixed or crushed. Simply open door when alert sounds and add the ingredients. Close door. **Do not turn bread maker off when adding ingredients.** If you are not adding ingredients, simply ignore this alert.
- If bread maker labors during the kneading period, the dough is too dry. Add one (1) tablespoon warm water at a time until dough softens. Do not add too much extra water as the dough can get too sticky. The dough should be soft to the touch after kneading.
- Dough can be refrigerated up to three (3) to four (4) days for later use if desired. Simply remove dough from pan and place into an oiled bowl, turn dough over to oil top and cover tightly. Or, put dough into an oiled plastic bag and seal. Check dough daily and punch down if needed. When ready to use, shape, rise and bake as recipe directs.
- To freeze dough, shape as recipe directs and wrap tightly. Dough can be frozen for up to one month. When ready to use, remove from freezer and thaw in refrigerator or at room temperature. Keep covered to prevent the dough from drying out. Once thawed, allow dough to rise until doubled in size, then bake as directed.



## ... BASIC DINNER ROLLS/BREAD STICKS ... ①

Make this basic dough and shape into your favorite dinner rolls, such as cloverleaf, crescent and parker or even bread sticks for fun! Makes between 2 and 3 dozen rolls depending on shape made. Freeze any left-over rolls for another time.

### INGREDIENTS

8 ounces (1 cup)  
3 tablespoons  
3 cups  
3½ tablespoons  
2 tablespoons  
1 teaspoon  
2 teaspoons  
—or—  
1½ teaspoons

**WATER, 80°F**  
**BUTTER or MARGARINE**  
**BREAD FLOUR**  
**SUGAR**  
**DRY MILK**  
**SALT**  
**ACTIVE DRY YEAST**  
—or—  
**BREAD MACHINE/  
FAST RISE YEAST**  
**SOFTENED BUTTER or  
SLIGHTLY BEATEN  
EGG WHITE**

### FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE

#### BREAD SELECT SETTING TO USE: dough

**1** Add water and butter to pan.

**2** Add bread flour, sugar, dry milk and salt to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners.

**3** Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.

**4** Program **BREAD SELECT** for **dough**. Program **TIME DELAY** if being used. Start bread maker. When done, unlock pan from bread maker. Place dough onto floured surface. Let rest 15 minutes.

**5** Finish as desired, following shaping directions. Place on greased baking pans or sheets, cover and let rise in warm, draft-free place until double in size, about 45 minutes to 1 hour. Brush with butter or slightly beaten egg white and bake in preheated 350°F oven for 15 to 20 minutes or until golden brown. Serve warm.

## ... WHEAT DINNER ROLLS ... ①

Recipe combines whole wheat and bread flour for a light textured, yet hearty dinner roll that's sure to please. Shape in cloverleaf or four-leaf clover rolls. Makes 1½ dozen.

### INGREDIENTS

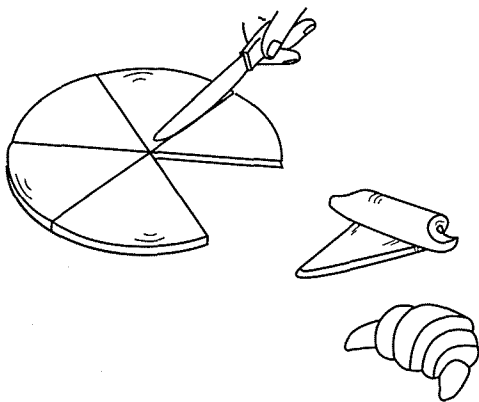
8½ ounces (1 cup + 1 Tbsp.)  
3 tablespoons  
1½ cups  
1½ cups  
3½ tablespoons  
2 tablespoons  
1 teaspoon  
2 teaspoons  
—or—  
1½ teaspoons

**WATER, 80°F**  
**BUTTER or MARGARINE**  
**BREAD FLOUR**  
**WHOLE WHEAT FLOUR**  
**BROWN SUGAR, packed**  
**DRY MILK**  
**SALT**  
**ACTIVE DRY YEAST**  
—or—  
**BREAD MACHINE/  
FAST RISE YEAST**  
**SOFTENED BUTTER or  
MARGARINE**

## HOW TO SHAPE DINNER ROLLS USING BASIC AND WHEAT DOUGH RECIPES

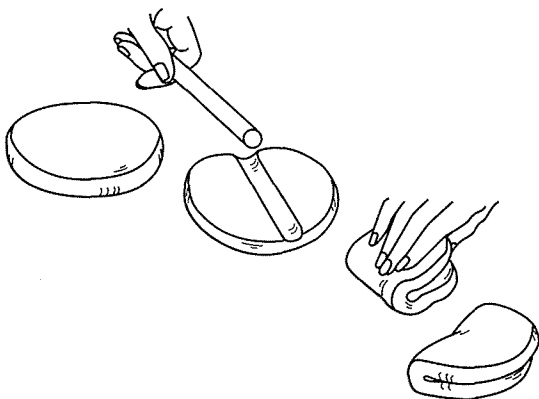
### FOR CRESCENT ROLLS:

Divide dough into 4 equal pieces.  
Roll each piece into a circle  $\frac{1}{4}$ -inch thick.  
**1** Cut each circle into 6 pie shaped wedges.  
**2** Roll each wedge from wide end to narrow tip.  
**3** Curve ends to form crescent.  
Place on greased cookie sheets, about 1 inch apart.  
Cover and let rise until double in size.  
Makes 2 dozen.



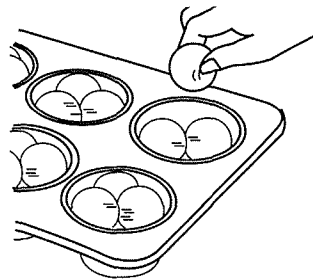
### FOR PARKER HOUSE ROLLS:

Roll dough into a circle  $\frac{1}{4}$ -inch thick.  
**1** Cut dough into 3-inch circles using biscuit cutter. Brush with softened butter.  
**2** Crease each biscuit through center with handle of wooden spoon.  
**3** Fold biscuits over so top half overlaps bottom slightly.  
Place close together in a greased 13 x 9 pan and a 9 x 9 inch pan.  
Brush with softened butter.  
Cover and let rise until double in size.  
Makes about 3 dozen.



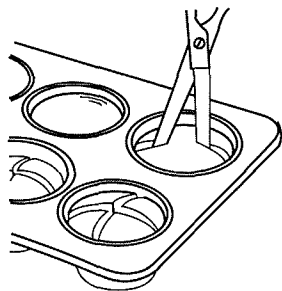
### FOR CLOVERLEAF ROLLS:

Divide dough into 54 equal sized pieces.  
Roll each piece into a ball.  
**1** Place 3 balls into a greased muffin cup.  
**2** Brush with softened butter.  
Cover and let rise until double in size.  
Makes 1  $\frac{1}{2}$  dozen.



### FOR FOUR-LEAF CLOVER ROLLS:

Roll dough into a rectangle,  $\frac{1}{2}$ -inch thick.  
Cut dough into 18 equal sized pieces.  
**1** Shape each piece into a ball.  
Place each ball into a greased muffin cup.  
**2** With scissors, snip each ball completely into quarters.  
**3** Brush with softened butter.  
Cover and let rise until double in size.  
Makes 1  $\frac{1}{2}$  dozen.



### FOR BREAD STICKS:

Divide dough into 4 equal pieces.  
Divide each piece into 6 portions.  
**1** Roll each piece into a rope 8 inches long.  
Place onto greased cookie sheets, 1 inch apart.  
**2** Brush with egg white/water mixture and sprinkle with sesame seeds, poppy seeds, garlic salt, grated Parmesan cheese or other topping.  
Cover and let rise until double in size. For drier breadsticks, reduce oven temperature to 300° F after 10 minutes of baking and bake 25 to 30 minutes longer. Makes 2 dozen.

**... PIZZA DOUGH ...** ①

The single crust recipe will make enough dough for a 12 to 14-inch pizza. Crust will be thicker in a 12-inch pan, thinner in a 14-inch pan, or use a large cookie sheet. The double crust recipe will make enough dough for two 12 or 14-inch pizzas, again, the crust will be thicker in the smaller pan, or use two cookie sheets. Top pizza with your favorite sauce and toppings.

Single Crust	INGREDIENTS	Double Crust
7½ ounces (¾ cup + 3 Tbsp.)	<b>WATER, 80°F</b>	10½ ounces (1¼ cups + 1 Tbsp.)
2 tablespoons	<b>VEGETABLE OIL</b>	4 tablespoons
2½ cups	<b>ALL PURPOSE FLOUR</b>	4 cups
½ teaspoon	<b>SUGAR</b>	1 teaspoon
½ teaspoon	<b>SALT</b>	1 teaspoon
2 teaspoons	<b>ACTIVE DRY YEAST</b>	2½ teaspoons
—or—	—or—	—or—
1½ teaspoons	<b>BREAD MACHINE/ FAST RISE YEAST</b>	2 teaspoons
6 to 8 ounces	<b>PIZZA SAUCE</b>	12 to 16 ounces
	<b>FAVORITE MEAT, TOPPINGS and CHEESE</b>	

**FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE****BREAD SELECT SETTING TO USE:**  
**dough**

- 1** Add liquid ingredients to pan.
- 2** Add dry ingredients, except yeast, to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners.
- 3** Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
- 4** Program **BREAD SELECT** for **dough**. Program **TIME DELAY** if being used. Start

bread maker. When done, unlock pan from bread maker. Place dough onto floured surface. Knead about 1 minute, then let rest 15 minutes.

- 5** Roll dough out to fit 12 or 14-inch pizza pan. Place dough into greased pan which has been sprinkled with cornmeal. Press dough into pan, forming an edge. Let dough rise in warm, draft-free place for 20 to 25 minutes.
- 6** Spread pizza sauce evenly over crust, then top with favorite meat, toppings and shredded cheese. Bake in preheated 425°F oven for 20 to 25 minutes or until nicely browned on top. Let rest 5 minutes before cutting.

**... WHOLE WHEAT PIZZA DOUGH ...** ①

This recipe uses all wheat flour for a heartier pizza crust. The single crust recipe will make enough dough for a 12 or 14-inch pizza; the double crust recipe will make two 12 or 14-inch pizzas. Cookie sheets can also be used.

Single Crust	INGREDIENTS	Double Crust
8½ ounces (1 cup + 1 Tbsp.)	<b>WATER, 80°F</b>	13 ounces (1½ cups + 2 Tbsp.)
1 tablespoon	<b>VEGETABLE OIL</b>	2 tablespoons
2½ cups	<b>WHOLE WHEAT FLOUR</b>	4 cups
½ teaspoon	<b>SUGAR</b>	1 teaspoon
½ teaspoon	<b>SALT</b>	1 teaspoon
2 teaspoons	<b>ACTIVE DRY YEAST</b>	2½ teaspoons
—or—	—or—	—or—
1½ teaspoons	<b>BREAD MACHINE/ FAST RISE YEAST</b>	2 teaspoons
6 to 8 ounces	<b>PIZZA SAUCE</b>	12 to 16 ounces
	<b>FAVORITE MEAT, TOPPINGS and CHEESE</b>	

## ... TRADITIONAL FRENCH BREAD ... ①

Shape dough into a traditional shaped loaf and bake in your own oven. Makes 1 large loaf.

### INGREDIENTS

10 ounces (1<sup>1</sup>/<sub>4</sub> cups)  
1 tablespoon  
3<sup>1</sup>/<sub>2</sub> cups  
1<sup>1</sup>/<sub>2</sub> teaspoons  
1<sup>1</sup>/<sub>4</sub> teaspoons  
2 teaspoons  
—or—  
1<sup>1</sup>/<sub>2</sub> teaspoons  
  
1  
1 teaspoon

**WATER, 80°F**  
**BUTTER or MARGARINE**  
**BREAD FLOUR**  
**SUGAR**  
**SALT**  
**ACTIVE DRY YEAST**  
—or—  
**BREAD MACHINE/  
FAST RISE YEAST**  
**EGG WHITE, slightly beaten**  
**WATER**  
**POPPY or SESAME  
SEEDS for garnish**

### BREAD SELECT SETTING TO USE: dough

- 1** Add water and butter to pan.
- 2** Add bread flour, sugar and salt to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners.
- 3** Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
- 4** Program **BREAD SELECT** for **dough**. Program **TIME DELAY** if being used. Start bread maker. When done, unlock pan from bread maker. Place dough onto floured surface. Let rest 15 minutes.

**5** Roll dough into a 15 x 12-inch rectangle. Roll up tightly from long side, seal and taper ends. Place seam side down on greased baking sheet sprinkled with cornmeal. Cover and let rise in warm, draft-free place for 45 to 55 minutes or until nearly double in size. With sharp knife, make 3 or 4 ¼-inch deep diagonal cuts on top of loaf. Combine egg white with water and brush mixture on top of loaf. Sprinkle with poppy or sesame seeds if desired or leave plain.

**6** Bake in preheated 375°F oven for 40 minutes or until golden brown. Cool slightly before slicing.

## --- CINNAMON ROLLS ---

No one can resist these taste-tempting rolls, especially when warm from the oven. Can be made the night before, refrigerated and then baked in the morning if desired. Just let rolls sit at room temperature at least 30 minutes before baking. Makes 12 large rolls.

### INGREDIENTS

8 ounces (1 cup)  
1  
4 tablespoons  
3<sup>1</sup>/<sub>3</sub> cups  
3 tablespoons  
1<sup>1</sup>/<sub>2</sub> teaspoon  
2 teaspoons  
—or—  
1<sup>1</sup>/<sub>2</sub> teaspoons

MILK, 80° F  
EGG, large  
BUTTER or MARGARINE  
BREAD FLOUR  
SUGAR  
SALT  
ACTIVE DRY YEAST  
—or—  
BREAD MACHINE/  
FAST RISE YEAST

### FILLING:

1<sup>1</sup>/<sub>4</sub> cup  
1<sup>1</sup>/<sub>4</sub> cup  
2 teaspoons  
1<sup>1</sup>/<sub>2</sub> teaspoon  
1<sup>1</sup>/<sub>3</sub> cup

BUTTER or MARGARINE, melted  
SUGAR  
GROUND CINNAMON  
GROUND NUTMEG, optional  
CHOPPED NUTS

### BREAD SELECT SETTING TO USE: dough

- 1 Add milk, egg and butter to pan.
- 2 Add bread flour, 3 tablespoons sugar and salt to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into corners.
- 3 Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.
- 4 Program **BREAD SELECT** for **dough**. Start bread maker. When done, unlock pan from bread maker. Place dough on floured surface. Knead dough about 1 minute, then let rest 15 minutes.
- 5 Roll dough into a rectangle, about 15 x 10 inches. Spread 1/4 cup melted butter over dough to within 1 inch of edges. Then sprinkle 1/4 cup

sugar, the cinnamon, nutmeg and chopped nuts evenly over dough. See Diagram 1. Roll dough up tightly on long side. Press edges to seal and form into a 12-inch long, evenly shaped roll. See Diagram 2. With a knife or 8-inch long piece of thread or dental floss, cut roll into 1-inch pieces. See Diagram 3. (If using thread or dental floss, slide under roll and criss-cross ends to cut neatly through dough.) Place rolls into a greased 13 x 9-inch baking pan. See Diagram 4. Cover and let rise in warm, draft-free place until double in size, about 30 to 45 minutes.

- 6 Bake in preheated 375° F oven for 20 to 25 minutes or until golden brown. Cool in pan on rack for 10 to 15 minutes, then drizzle with powdered sugar icing made by combining 1 cup powdered sugar with 1 to 2 tablespoons milk and 1/2 teaspoon vanilla. Blend until smooth. If too thin or thick, add more powdered sugar or milk, respectively, until desired consistency is reached. Cut apart and remove from pan.

Diagram 1

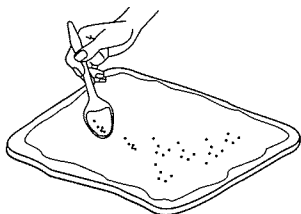


Diagram 2

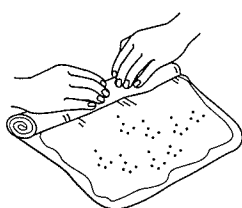


Diagram 3

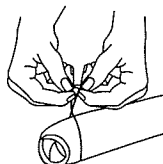
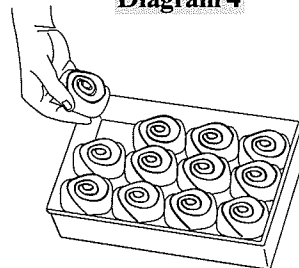


Diagram 4



## QUICK BREAD SETTING

- The recipes in this section can be made at the **quick bread** setting. This setting is unique as it simply mixes the ingredients for five (5) minutes, then immediately goes into the **BAKE** cycle. No yeast is used in these breads, therefore, no rise periods are needed.
- Scratch recipes and packaged quick bread mixes can be prepared, plus you can adapt your own favorite quick bread recipes following the guidelines given in this section.
- The **TIME DELAY** cannot be used with the **quick bread** setting as eggs are used which can spoil when left at room temperature for several hours. The **bread color** and **loaf size** buttons cannot be activated at the **quick bread** setting, nor can the **extend rise** feature or **Keep Warm** cycle be utilized as these do not apply to quick breads.
- Use *all purpose flour*, not bread flour, in these recipes for best results.
- Always be sure to generously grease the inside of pan and knead bars with solid vegetable shortening to ensure good release of the bread after baking. If this is not done, the bread will stick. We do not recommend the use of vegetable cooking sprays to grease the pan as it can leave a residue which can cause future sticking problems.
- Always use room temperature, softened butter or margarine to ensure even blending during the mix cycle. Also, cut the butter or margarine into small pieces for even blending. If using solid vegetable shortening, it too should be cut into small pieces for even blending. If refrigerated butter or margarine is used, it will not be blended into the mixture during the brief mix cycle.
- Always beat eggs slightly before adding to pan to ensure thorough mixing.
- After three (3) minutes of mixing, scrape sides of pan with a rubber scraper to clean off any flour residue, otherwise a flour ring will be left. Do not turn bread maker off or unlock or remove pan to scrape sides during mixing, simply scrape sides while machine is mixing.
- After the mix cycle is complete, the bread maker will go into the **BAKE** cycle for a total of 95 minutes to accommodate the different types of quick breads that can be made. Audible alerts will sound after 55, 65, 75 and 85 minutes of baking as a reminder to check the doneness of the bread. The time will count down in display so you always know how much time remains in the **BAKE** cycle. You may also wish to set a separate timer to ensure that you check for doneness at the appropriate time. It is best to set a timer for the minimum baking time given in the recipe being made to prevent overbaking. Check for doneness by opening the door and inserting a toothpick in the center of the crack that forms on the bread. The toothpick should come out clean when done. If it comes out wet, continue baking, checking it every 5 to 10 minutes, until done.
- After bread is done, turn bread maker off, unlock pan and remove with oven mitts. *Allow pan containing bread to cool on rack for time directed before removing.* If not allowed to cool in pan, bread will stick. You may wish to run a smooth edged spatula around the edge of bread before removing to ensure complete release. After bread is removed from pan, allow to cool before slicing.

### USING YOUR OWN QUICK BREAD RECIPES OR PACKAGED MIXES

You may use your own recipes or packaged mixes at the **quick bread** setting. Follow the package instructions, paying special attention to the instructions on page 16-17 and the special notes above. The amount of flour in recipe should not exceed 2½ cups.

Packaged muffin mixes for 12 muffins which give directions for making loaf bread may also be used.

## --- NUT BREAD ---

This is the master recipe of which variations can be created as provided below. Always make sure to grease the inside of pan and knead bars with shortening before adding ingredients and allow bread to cool in pan on rack for at least 15 minutes to ensure good release.

### INGREDIENTS

4 tablespoons  
6 ounces ( $\frac{3}{4}$  cup)  
2  
 $\frac{1}{2}$  cup  
2 cups  
 $\frac{3}{4}$  cup  
1 teaspoon  
 $\frac{1}{2}$  teaspoon  
 $\frac{1}{2}$  teaspoon

VEGETABLE OIL  
MILK  
EGGS, large, slightly beaten  
CHOPPED NUTS  
ALL PURPOSE FLOUR  
SUGAR  
BAKING POWDER  
BAKING SODA  
SALT

### BREAD SELECT SETTING TO USE: quick bread

**1** Grease inside of pan and knead bars generously with vegetable shortening.

**2** Add all ingredients in order listed above to pan. Lock pan into bread maker.

**3** Program **BREAD SELECT** for **quick bread**. Turn bread maker on. The ingredients will be mixed and then the bread will be baked. During the mixing period, use a rubber scraper to clean off flour from sides of pan. Do not remove pan to scrape sides, leave pan locked in place when scraping flour off sides.

**4** Bake 60 to 70 minutes or until done. Set a separate timer for minimum baking time, or use alerts that sound after 55, 65, 75 and 85 minutes of baking. The oven will stay on for a total of 95 minutes. Check doneness by inserting toothpick in center of crack. Toothpick should come out clean.

**5** When done, turn off, unlock pan and then remove pan with oven mitts. Allow bread to cool in pan on rack at least 15 minutes before attempting to remove. You may wish to run a smooth edged plastic spatula around edge of bread to help loosen from pan before removing. Cool completely on rack before slicing.

### NUT BREAD FLAVOR VARIATIONS:

#### • Banana Nut:

Replace vegetable oil with  $\frac{1}{2}$  cup softened butter or margarine, cut into small pieces for thorough blending; omit milk; add  $1\frac{1}{4}$  cups mashed ripe banana (about 2 medium).

#### • Cherry Pecan:

Reduce milk to  $\frac{1}{2}$  cup; use chopped pecans for chopped nuts; add  $\frac{1}{2}$  cup chopped maraschino cherries, well drained.

#### • Cranberry Nut:

Reduce milk to  $\frac{1}{2}$  cup and add 1 cup coarsely chopped cranberries.

#### • Date Nut:

Reduce milk to  $\frac{1}{2}$  cup. Soak  $\frac{1}{2}$  cup chopped dates in  $\frac{1}{3}$  cup **hot** water for at least 5 minutes to soften before adding to pan. Be sure to soften dates to prevent possible wedging between end of bars and side of pan.

# 90 DAY WARRANTY

Your West Bend® Warranty covers failures in the materials and workmanship of this Bread Maker for 90 days from the date of original purchase. Any failed part of the Bread Maker will be repaired or replaced without charge.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state. This warranty does not cover damage caused by misuse, abuse, accidents or alterations to the Bread Maker.

We wish to delight YOU, our customer, and continue to implement many measures to assure your satisfaction. However, should you have a missing part or a functional difficulty with your Bread Maker, please call **1-800-933-0798** during the hours of 6 a.m. to 10 p.m. (Central Standard Time), 7 days a week except holidays. Our associates will respond to your inquiry immediately. Please complete the "Important Information" section on front cover and have it available when you call, as this will help us better serve you.

If you think the Bread Maker has failed or requires service, you may call The West Bend Company at 262-334-6949, or if you choose, carefully package and return the Bread Maker prepaid and insured with a description of the difficulty to:

The West Bend Company  
Attn: Customer Service Department  
400 Washington Street  
West Bend, WI 53095

Please ensure that you enclose the sales slip or proof of date of purchase in order to assure warranty coverage.

## REPLACEMENT PARTS AVAILABLE

Replacement bread pans, knead bars and doors may be ordered directly from The West Bend Company. To order, write to the address above or **order online at [www.westbend.com](http://www.westbend.com)**. Be sure to include the catalog number of your Bread Maker (#410\_ \_), found on back of your machine, a description of what you want and the quantity. Along with this information please include your name, mailing address and your Visa, MasterCard or Discover credit card number for the billing of the part(s) to you. Your state's sales tax and a handling fee will be added to your total charge. Or, to send a check or money order call 262-334-6949 to obtain purchase amount. Please allow 2 weeks for delivery.

## REPLACEMENT OVEN LIGHT BULB INFORMATION

**CAUTION:** To prevent personal injury, use only replacement oven light bulbs from The West Bend Company in your Bakery Style Automatic Bread & Dough Maker. See instructions on ordering parts. These bulbs are specially heat resistant for use in an oven application and are not available at regular stores. Other types of bulbs used may shatter or explode during use and cause personal injury.

### How To Remove And Replace Oven Light Bulb

**CAUTION:** To prevent personal injury or electric shock, unplug cord from electrical outlet before removing or replacing oven light bulb from bread maker.

- 1** The oven light bulb is located below the top vent. See Diagram 5 on page 9.
- 2** Open door 90 degrees and lift up to remove for easier access to light bulb. Brace bread maker from behind and firmly push end of bulb in. Then turn bulb to the left (counterclockwise). Bulb will be released from socket. Discard bulb immediately.
- 3** Secure bread maker from behind and insert projections on metal neck of replacement bulb into side openings of socket. See Diagram 21.

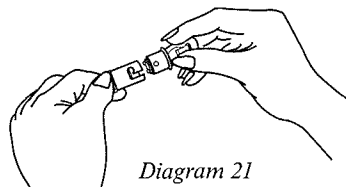


Diagram 21

Firmly push bulb into socket, then turn to right (clockwise) to lock bulb in place. The socket is spring loaded, therefore, firm pressure is required to position bulb in place before turning to the right to lock in place.

Replace door by aligning socket openings over hinge pins. Lower door onto pins. Door should move freely. See Diagram 5 on page 9.

**Specifications**  
120 V AC, 60  
**Heater-** 700 V  
**Motor-** 125 V



L5234

Care/Use Book

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