

WEST BEND

2lb. Bread & Dough Maker

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 electric 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.
- 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. See warranty section in this booklet for service details. Do not attempt to repair it yourself. For household use only.

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

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 counter-top, 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 backside 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® Automatic Bread & Dough Maker was designed for use with 120 volt, 60 hz electrical service **ONLY**. Use of your bread and dough maker with a converter or transformer will destroy the electronic control and will void your warranty.

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

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 electronic 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 review the following tips and read the basic instructions in the front section of this book. **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.**

IMPORTANT TIPS TO KEEP IN MIND WHEN MAKING BREAD ARE:

- Make sure knead bar is in pan before adding ingredients. Simply match hole in bar with shape of shaft and slide on. You may need to twist bar 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, 2) all dry ingredients, **EXCEPT YEAST**, putting salt in one corner of pan to keep away from yeast. 3) level dry ingredients in pan, divide butter or margarine into 4 pieces and place a piece in each corner, and 4) make a slight well in center and add yeast.
- Lock pan securely in machine, turning counterclockwise.
- Make **bread** and **bread color** 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 cover to look at and touch dough. (Opening cover at this time does not affect performance). Dough should be in a ball on knead bar and feel a bit sticky. This is perfect and needs no adjustment. If dough is very sticky and clinging in one corner or pan, it is too wet and needs flour. Add 1 tablespoon flour at a time until dough forms into a soft ball on knead bar. If dough is too dry and the machine seems to be struggling, add lukewarm water, 1 teaspoon at a time, until dough becomes soft and elastic and a bit sticky to the touch. When making any adjustment, always allow flour or water to be blended into dough thoroughly, about 1 minute, before making any further adjustment.

“QUICK START” STEPS FOR MAKING 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 with your bread maker or one of the recipes in this book. And while you are enjoying that first slice of freshly baked bread, sit back and read the book to ensure successful baking results each and every time. It contains very important information on the proper use of your bread maker.

“QUICK START” STEPS FOR MAKING BREAD MIX INCLUDED WITH BREAD MAKER

Wash pan and knead bar as recommended in “Clean Before Using” section in this book. Make sure knead bar is positioned on shaft in bottom of pan.

1. Measure 1½ cups (12 ounces) lukewarm water in glass or plastic see-through measuring cup. Make sure water level is exactly at the 1½ 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 bread maker, turning counter-clockwise (see **LOCK** directional arrow on edge of pan). Plug bread maker into outlet.
5. The bread maker is already preprogrammed for making the box mix. After the machine is plugged in, the words **BASIC** and **MEDIUM** will appear in the display along with 3:40 (3 hours, 40 minutes), which is the time needed to make the mix. Press **start/stop** button to turn 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 the bread is done. An alert will sound during the knead cycle to add any extra ingredients. Ignore alert as no extra ingredients are added to mix.

When done, 0:00 will appear in display and audible alert will sound. Turn bread maker off by holding **start/stop** button down until red **ON** light goes out, about 3 seconds. Unlock pan using hot pads or oven mitt and shake bread out of pan. Cool on rack 15 to 30 minutes before slicing.

See “Clean After Each Use” section in this book for cleaning pan and knead bar.

“QUICK START” STEPS FOR MAKING A RECIPE IN THIS BOOK

Choose one of the many bread recipes included in this book and follow the basic steps that follow. Either a 1½ or 2 pound loaf of bread can be made depending on the size loaf desired.

Wash pan and knead bar as recommended in “Clean Before Using” section in this book and be sure knead bar is positioned on shaft in bottom of pan.

1. Read “How To Measure” section in this booklet, as this is **VERY IMPORTANT**.
2. Add all liquid ingredients to pan first, then add dry ingredients, leveling and pushing some of the dry ingredients into the corners. Add the recommended amount of butter or margarine to corners of pan.
3. Make a well in center of dry ingredients and add the recommended amount of yeast for the type being used and loaf size.
4. Lock pan into bread maker, turning counter-clockwise (see **LOCK** directional arrow on edge of pan). Plug bread maker into outlet and press Bread Select button until recommended bread setting, as given in recipe, appears in display. Press **Bread Color** button until desired crust color, **LIGHT**, **MEDIUM** or **DARK**, appears in display. Press **start/stop** button to turn 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 the bread is done. An alert will sound during knead cycle as reminder to add any extra ingredients called for in recipe. If ingredients need to be added, do so at this time. If not adding ingredients, ignore this alert. See page 12 for more details on alert.

When done, 0:00 will appear in display and audible alert will sound. Turn bread maker off by holding **start/stop** button down until red **ON** light goes out, about 3 seconds. Unlock pan using hot pads or oven mitt and shake bread out of pan. Cool on rack 15 to 30 minutes before slicing.

See “Clean After Each Use” section in this book for cleaning pan and knead bar.

OTHER TIPS TO KEEP IN MIND WHEN USING YOUR BREAD MAKER

1. **DO NOT REMOVE** the bread pan or touch any moving parts when bread maker is in operation. If you need to stop the bread maker during operation, hold the **start/stop** button down for 3 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 4 inches away from walls, cabinets and other appliances, especially heating and cooling appliances which can 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 bearing on the bottom of the pan that turns the knead bar. See cleaning section on page 14 in this booklet for further details.

4. ALWAYS place bread maker on a DRY, STABLE, heatproof 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 potholders when removing and handling the bread pan after baking.

6. FOLLOW instructions as given for best results. **THE MOST IMPORTANT STEP IN BREAD MAKING IS TO MEASURE INGREDIENTS ACCURATELY.** See measuring section in this booklet on pages 5 and 6.

7. DO NOT EXCEED the ingredient capacity of the bread maker. See “Know Your Ingredients” section in this booklet on pages 3 through 5. Use only fresh ingredients.

8. ALWAYS ADD INGREDIENTS in the order listed in the recipes. Add liquid ingredients to the bread pan first, followed by dry ingredients, then butter or margarine and finally the yeast in the very center. Before adding the yeast, ALWAYS tap the pan to settle the dry ingredients, then level off the ingredients, pushing into the corners to prevent liquid from seeping up. Then add the yeast to the very center of the pan, making a slight well in the center of the dry ingredients. This sequence is very important, especially when using the delay start timer of your bread maker to prevent over fermentation of the yeast.

9. IN THE EVENT OF A POWER OUTAGE, the bread maker will turn off automatically and remain off when power is restored. If this occurs, you will need to remove the contents from the bread pan and start over using fresh ingredients. The red ON signal light will go off in the display 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 after bread maker has been turned ON as this will 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 in making bread. It provides structure and 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 **whole wheat** setting. This flour contains the entire wheat kernel, including the bran and germ; therefore, breads made with 100% or a high percentage of **whole wheat** flour will be lower in height and heavier in texture than bread made with bread flour. The whole wheat setting on your machine has a longer knead time 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. But, it cannot be used alone as it does not contain enough protein to develop adequate gluten for structure.

SPECIAL NOTE 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 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 continuous kneading. *Feel free to check the condition of the dough during the knead cycle as this is the only time you can make any minor adjustment:*

- Open cover and touch dough. If it feels a little sticky and there is a slight smear under the knead bar, 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, add one teaspoon lukewarm water at a time. Once again, allow it to work in before making any further adjustments.
- 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 3 cups bread flour for the 1½ pound loaf. Breads containing whole wheat, cereals or oats should not exceed a total of 3½ cups for the 1½ pound loaf or 4½ cups for the 2 pound loaf.
- **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. Refrigerated milk must always be warmed to 75-85° F before adding to bread pan. Warm in a glass measuring cup in microwave or in a small pan on top of the range. **DO NOT HEAT MILK ABOVE 110° 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 timer feature as regular milk can spoil when left at room temperature for several hours. Use lukewarm water, about 75-85° F, for best results. **DO NOT USE WATER ABOVE 110° 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 mostly interchangeable in recipes. Eliminate dry milk in recipes when substituting milk for water. Check dough during the knead cycle for any minor adjustments. Slightly more milk may be needed when substituting for water.

- **BUTTER, MARGARINE, OTHER FATS and OILS** serve several purposes 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 accuracy is critical.

Butter, margarine and solid shortening are interchangeable in recipes. You may wish to cut butter and margarine into four (4) pieces for faster blending during the knead cycle. 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 adjustments, which may be necessary.

- **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 for any needed adjustments. See “Special Notes on Flour” section on pages 3 and 4 for adjusting dough. *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 the 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 over-rise. 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 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 **timer** 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, which 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 recipe. Using a little more can cause the dough to over-rise 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. 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 as to measure the exact amount without having to waste any. If using yeast packed in a ¼-ounce foil envelope, it is best to open a fresh envelope every time you bake. If you 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 ¼-ounce foil envelope of yeast contains 2¼ 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 product a higher loaf of bread with lighter texture. About the only time you may wish to consider adding vital gluten 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 dough during kneading; you may need to add a little water as the vital gluten absorbs liquid. Vital gluten can be obtained at most health food stores. Do not use gluten flour, as this contains less protein and is less effective.

Or, to increase the protein content, you can use a large egg as a substitute for vital gluten. Just add it to the liquid in the bottom of pan and *reduce the recommended amount of liquid in recipe by two (2) ounces (¼ cup).* Again, check the condition of the dough during the knead cycle.

- **CINNAMON AND GARLIC:** Adding too much cinnamon or garlic can affect the texture and size of the loaf. Cinnamon can break down the structure of the dough, affecting height and texture, and 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

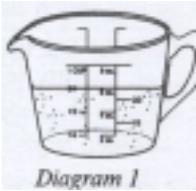
The most important part of bread making is to **MEASURE THE INGREDIENTS PRECISELY AND ACCURATELY.** You may need to adjust your measuring habits, but the rewards for doing so will be great. Follow these very important tips:

- **READ** the recipe first and organize the ingredients in the order in which they are added to the pan. Many bread disasters occur because an ingredient was left out or added twice.
- **DO NOT EXCEED** the ingredient capacity of the bread maker. Use only fresh ingredients.
- **ALWAYS ADD INGREDIENTS** in the order listed: liquid ingredients first, then butter or margarine, dry ingredients next and finally yeast in the very center. Before adding yeast, **ALWAYS** tap the pan to settle dry ingredients into corners of pan to prevent liquid from seeping up. 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 **timer** to prevent yeast from getting wet before bread making begins.

1. **ALWAYS** use standard 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 to measure at eye level.

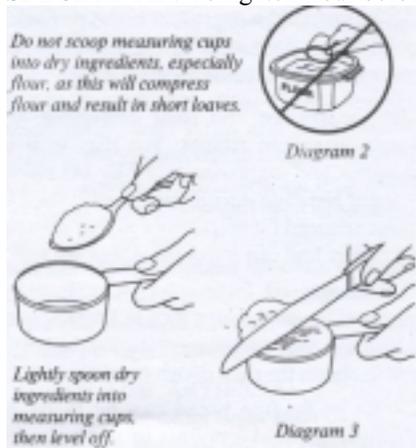


Liquid level must be exact to markings on liquid measuring cups. Too much or too little liquid will affect the height of the loaf.

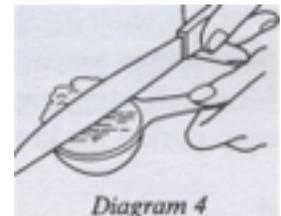
2. ALWAYS use standard dry measuring cups (cups that nest together) to measure dry ingredients, especially flour. Dry measuring cups are those that nest together.

ALWAYS SPOON dry ingredients into the measuring cup, then level with a knife. **DO NOT SCOOP** measuring cups into dry ingredients, especially flour, as it compresses the ingredients into the cup and causes the dough to be dry and result in a short loaf. See Diagrams 2 and 3.

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



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



3. ALWAYS use standard measuring spoons for ingredients such as yeast, salt, sugar, dry milk and small amounts of honey, molasses or water. The measurements **MUST BE LEVEL**, not rounded or heaping as a little difference can affect the bread. See Diagram 4. **DO NOT USE TABLEWARE AS MEASURING SPOONS** as these vary in size and will not be accurate.

USING BREAD MIXES IN YOUR BREAD MAKER

Pre-packaged bread mixes can be used in your bread maker. Follow the directions for making a 1½ pound (3 cup) loaf or 2 pound (4 cup) loaf. Use the **BASIC** or **BASIC RAPID** bread setting for most mixes unless preparing a 100% whole wheat or natural grain mix, which would require the **WHOLE WHEAT** or **WHOLE WHEAT RAPID** bread setting. Add the recommended amount of liquid to the bread pan first, then flour mixture and finally the yeast. Select desired **crust color** and start. The **timer** feature can be used with bread mixes providing no perishable ingredients are used such as milk and eggs, which can spoil when left at room temperature for several hours.

MAKE YOUR OWN MIXES

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

MEASUREMENT EQUIVALENT CHART				
CUP	=	FLUID OUNCE	=	TBS. = TSP.
1	=	8	=	16 = 48
$\frac{3}{4}$	=	6	=	12 = 36
$\frac{1}{2}$	=	4	=	8 = 24
$\frac{3}{8}$	=	3	=	6 = 18
$\frac{1}{4}$	=	2	=	4 = 12
$\frac{3}{16}$	=	$1\frac{1}{2}$	=	3 = 9
$\frac{1}{8}$	=	$1\frac{1}{4}$	=	$2\frac{1}{2}$ = 7 $\frac{1}{2}$
$\frac{3}{16}$	=	$1\frac{1}{8}$	=	$2\frac{1}{4}$ = 7
$\frac{1}{4}$	=	$1\frac{1}{2}$	=	$2\frac{1}{2}$ = 7 $\frac{1}{2}$
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$\frac{3}{4}$	=	$1\frac{1}{4}$	=	$2\frac{1}{2}$ = 7 $\frac{1}{2}$
1	=	1	=	3
$\frac{1}{4}$	=	$\frac{1}{2}$	=	$1\frac{1}{2}$

ADAPTING YOUR FAVORITE BREAD/DOUGH RECIPES

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

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

$\frac{1}{3}$ cup liquid, 75-85° F
 $\frac{1}{2}$ tablespoon sweetener
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ tablespoon fat (butter/margarine)
 scant $\frac{3}{4}$ teaspoon active dry or
 $\frac{1}{2}$ teaspoon bread machine/fast rise yeast

For Example, based on the formula to the left using 4 cups of flour start with:

$1\frac{1}{3}$ cups liquid, 75-85° F
 2 tablespoons fat
 4 cups of bread flour
 $1\frac{1}{2}$ teaspoons salt
 2 tablespoons sweetener
 $2\frac{1}{4}$ teaspoons active dry yeast or 2 teaspoons bread machine/fast rise yeast

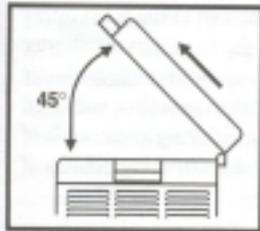
Add ingredients to pan in recommended sequence: liquids first, then fat, then all dry ingredients except yeast. Level dry ingredients in pan. Make a slight well and add yeast to well. Program for appropriate setting. After 8 to 10 minutes of continuous kneading, check the condition of dough. It should be soft, a bit sticky with a slight smear under the knead bar. 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) teaspoon liquid at a time until the dough becomes more pliable. Do not exceed 4 cups of flour when preparing bread to prevent it from baking into the cover.

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 2 to 3 teaspoons. 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.

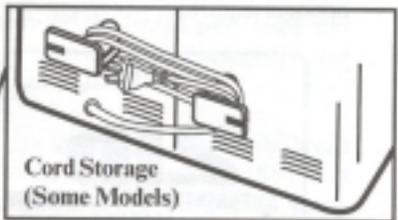
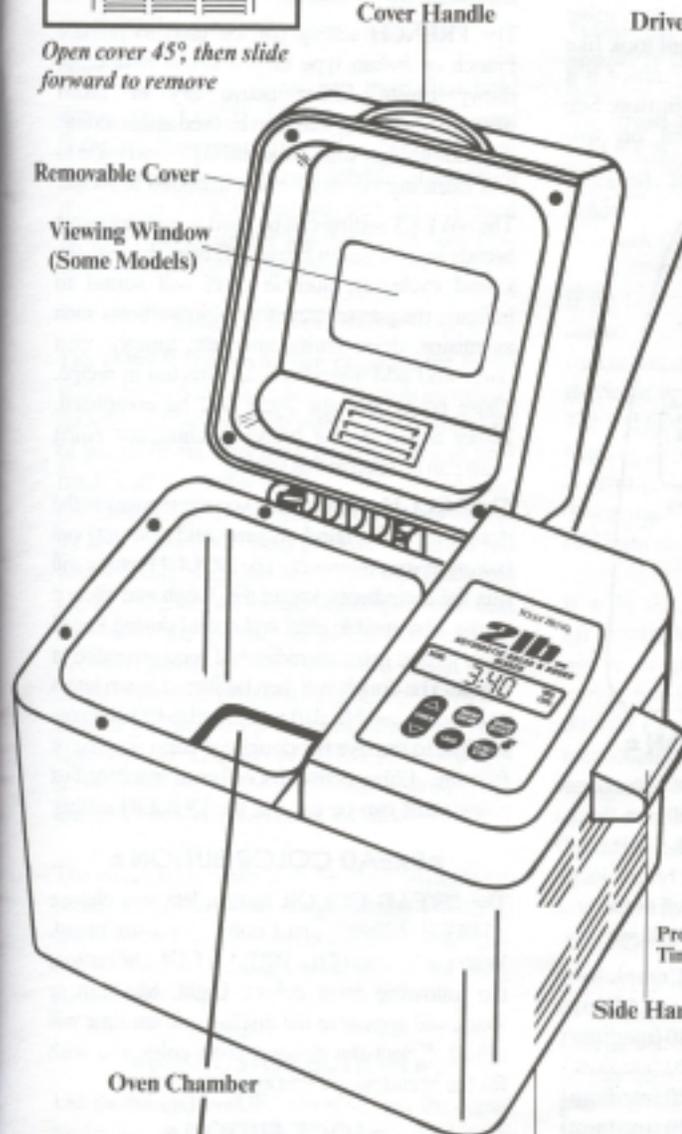
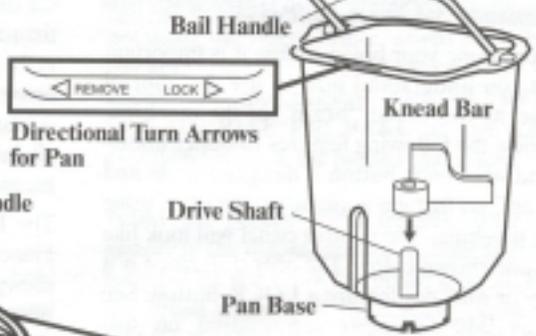
PARTS OF BREAD MAKER

PARTS



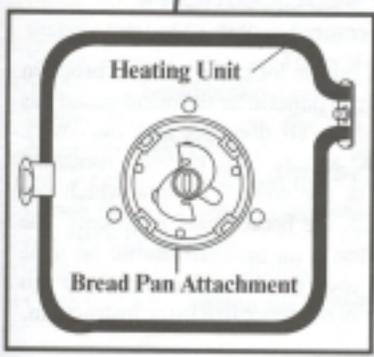
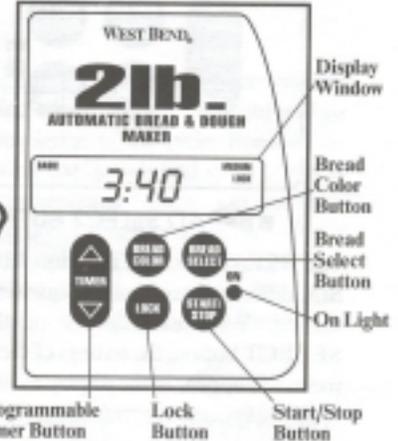
Open cover 45°, then slide forward to remove

BREAD PAN

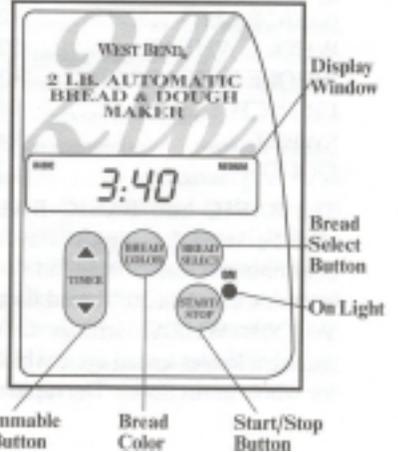


CONTROL PANEL

Depending on your model, the control panel will look like one of these.



BREAD MAKER BASE



BECOMING FAMILIAR WITH CONTROL PANEL

Before using your bread maker, it is important that you understand how to use the control panel as this is the “brains” 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 this machine. The control panel will look like the one shown below. The only difference is it may or may not feature a **LOCK** button. See pages 9-10 for more information on this optional feature.

BREAD SELECT BUTTON

The **BREAD SELECT** button lets you choose **SIX** different bread settings as well as a dough setting. With each press of the **BREAD SELECT** button, the settings of the bread/dough menu will appear in the display as well as the time required to complete each setting as follows:

Bread Select Settings	Time to Complete in Hours and Minutes
-----------------------	--

BASIC.....	3:40 (medium)
BASIC RAPID.....	3:00 (medium)
WHOLE WHEAT.....	4:20 (medium)
WHOLE WHEAT RAPID.....	3:30 (medium)
FRENCH.....	4:00 (medium)
SWEET.....	3:40 (medium)
DOUGH.....	1:20 (medium)



The **BASIC** and **BASIC RAPID** settings can be used for almost any bread recipe containing at least 50% bread flour. If a recipe contains less than 50% bread flour, then use the **WHOLE WHEAT** settings as these settings feature a longer knead cycle, which is beneficial for whole grain flours. The rapid versions of the **BASIC** and **WHOLE WHEAT** settings require the use of bread machine/fast rising yeast rather than active dry yeast as the rise times are shorter at the **RAPID** settings to accommodate the faster rising yeasts, thus the total process time is shorter. An audible alert will sound during knead cycle of all bread settings to add extra ingredients if recommended in recipe.

The **FRENCH** setting can be used to prepare French or Italian type breads, which have crisp, chewy crusts. Either active dry or bread machine/fast rising yeast can be used at this setting. An audible alert will sound during knead cycle to add extra ingredients if recommended in recipe.

The **SWEET** setting can be used to prepare sweet breads such as raisin bread. Midway through the knead cycle, an audible alert will sound to indicate the proper time to add ingredients such as raisins, dried fruits, nuts, etc. Simply open cover and add ingredients as directed in recipe. Close cover and the cycle will be completed. Either active dry or bread machine/fast rising yeast can be used at this setting.

The **DOUGH** setting allows you to prepare just the dough itself for hand shaping and conventional baking in your own oven. The **DOUGH** setting will mix the ingredients, knead the dough and allow it to rise. An audible alert will sound during knead cycle to add extra ingredients if recommended in recipe. The dough will then be stirred down into a ball and an audible alert will sound to let you know it's time to remove the dough for hand shaping or forming. Either active dry or bread machine/fast rising yeast can be used at the **DOUGH** setting.

BREAD COLOR BUTTON

The **BREAD COLOR** button lets you choose **THREE** different crust colors for your bread. With each press of the **BREAD COLOR** button, the following crust colors, Light, Medium or Dark will appear in the display, and the time will adjust. Select the desired crust color you wish for the bread recipe you are preparing.

LOCK BUTTON – Featured on Some Models

The **LOCK** button locks the selected program into the control panel after the bread maker has been turned on. (It does not lock the cover). The **LOCK** feature will prevent accidental tampering of the control buttons, which can interfere with the bread making process. The **LOCK** button is an optional feature on some models. If your machine does not have this button, ignore reference to it in the instructions.

To activate the **LOCK** feature, you must first program desired Bread Select, Bread Color and Delay Timer if being used. Then turn the bread maker on. Press the **LOCK** button to lock the program into control. If you try to activate the **LOCK** feature before the machine is turned on, an alert will sound to remind you to turn the machine on first. When activated the word “**LOCK**” will appear in display.

After the bread is done, you must first hold down the **LOCK** button until the word “**LOCK**” disappears from the display before the machine can be turned off. If in the Dough mode, the **LOCK** feature will be released when the bread maker automatically turns off upon completion of the cycle.

TIMER BUTTONS

The **TIMER** 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 timer can be programmed to delay the start of the bread maker for up to 13 hours. Simply prepare the recipe you wish to make, place the bread into the bread maker, program for bread select and color and then enter the number of hours and minutes between starting time to desired finish time using the timer buttons.

The UP ▲ **TIMER** button will scroll up in 10 minute intervals, whereas the DOWN ▼ **TIMER** button will scroll down in 10 minute intervals. See **TIMER DELAY** section in this book for more details.

The delay start timer can be used with all six bread settings and the dough setting *providing non-perishable ingredients are used*. The recipes that the  symbol can be used in the delay start mode.

START/STOP BUTTON

Use the **start/stop** button to turn bread maker on and off. Before starting the machine, you must first program the **bread select** and **bread color**, plus the **timer** if being used. To start the bread maker, press **start/stop** button once. When on, red signal light under the word **ON** will glow. To turn off, press and hold **start/stop** button down for about three (3) seconds or until the red **ON** light goes out.

Once you have started the bread maker, the colon between hours and minutes will flash and minutes will begin to count down. If not using the Delay Timer, words describing the actual cycle the bread maker is in will appear in the display such as **REST**, **KNEAD**, **RISE** and **BAKE** so you know exactly what cycle the bread maker is in.

When process time elapses, 0:00 will appear in display and audible alert will sound to let you know the bread is done. Turn off by pressing **start/stop** button until red light goes out. Remove bread pan using oven mitts and shake loaf out of pan onto cooling rack. Cool before slicing.

If the bread pan is not removed immediately after baking, machine will automatically go into **keep warm** mode for up to three (3) hours to keep bread warm. The red **ON** light will remain lit during this time. If machine is not turned off during **keep warm** period, machine will automatically turn off.

If using **dough** setting, machine will automatically turn off upon completion of cycle. Remove the pan containing the dough and shape/form as desired for conventional baking. Do not leave pan containing dough inside machine after completion of cycle as dough will continue to rise and could overflow the pan. See **Dough** section for more details.

TOO HOT/TOO COLD WARNING

If inside of oven chamber is too hot or too cold for bread making, the words “Too Hot” or “Too Cold” will appear in display along with alert sounding to indicate that machine cannot be turned on. You will need to remove pan and allow chamber to cool or warm accordingly.

Typically “Too Hot” will appear in display when you make consecutive loaves and forget to turn machine off between loaves. Allow chamber to cool with cover open 10 to 15 minutes or until machine can be turned on without warning going off. If “Too Cold” appears in display, move bread maker to a warmer area for 15 minutes or until machine can be turned on without warning going off. If oven is too hot, the yeast can be killed; if too cold, the growth of the yeast will be retarded.

CLEAN BEFORE USING



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 bearing that turns the knead bar. Dishwasher cleaning can reduce the non-stick qualities of the non-stick finish, causing the bread to stick in the pan.

Only two parts, the bread pan and knead bar, need to be cleaned before making bread. Simply fill bread pan with a small amount of warm water and dishwashing detergent. Wash the inside of the pan and knead bar with a soft dishcloth or sponge. Empty the bread pan and rinse the inside and knead bar with warm water and dry with a soft cloth. *Do not use any abrasive scouring pads or cleansers on bread pan or knead bar as damage to the non-stick coating can occur.*

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

HOW TO USE—BASIC STEPS IN MAKING BREAD

1. Place knead bar on shaft in bottom of bread pan, matching the opening of the knead bar with the shape of the shaft. Make sure knead bar is pushed down onto the shaft and the shaft area is clean. You may need to twist the bar slightly to drop in place.



Add knead bar to shaft in bread pan.

2. Add ingredients to pan in order listed in recipe, **MAKING SURE**, to add any liquid ingredients first, followed by dry ingredients, then butter or margarine and lastly the yeast. After the dry ingredients are added to the pan, tap to settle, then level dry ingredients, pushing some of the flour mixture into the corners of the 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 Delay Start Timer to prevent the yeast from getting wet.

Add liquid ingredients to bread pan first.



Add dry ingredients to bread pan.



Add butter or margarine to pan, cutting into 4 pieces, placing a piece in each corner for faster blending. Make a well in center of dry ingredients and add yeast to well.



3. Lock the bread pan into bread maker, turning pan counterclockwise to lock in place. Note the directional arrows on edge of pan as to which way to turn for the lock position. Pan must be locked in place for the bread maker to function properly. Make sure handle of pan is down, then close cover.



Turn pan counter-clockwise to lock pan in place.



Remove bread pan from bread maker using pot holder or oven mitt. Turn pan clockwise to unlock, then lift bread pan out.

4. Plug bread maker cord into a 120 volt AC electrical outlet **ONLY**. Press the BREAD SELECT button until desired bread setting (BASIC, BASIC RAPID, WHOLE WHEAT, WHOLE WHEAT RAPID, FRENCH or SWEET) appears in display along with process time. If you pass the desired setting just continue to press the Bread Select Button until desired setting appears.

5. Press the **BREAD COLOR** button until desired crust color (LIGHT, MEDIUM, or DARK) appears in display. If you pass the desired color, just continue to press the BREAD COLOR button until desired setting is reached. Program Delay Start Timer if desired. See instructions on page 13.

6. Press START/STOP button once to turn bread maker on. When on, the red light under the word ON will glow. To activate LOCK feature, if offered, press LOCK button once to lock program into control. The word "LOCK" will appear in display.

After bread maker has been turned on, the programmed settings cannot be changed. If you wish to change settings, hold LOCK button down first for three seconds, then hold START/STOP button down until red ON light goes out. Then program control as desired and turn back on.

After bread maker is turned on, the colon between and minutes will flash and the word REST will appear in the display to let you know which cycle the machine is in. The REST cycle time varies from 5 to 30 minutes depending on bread selection made. During the REST period, you may hear clicking noises, which is normal as gentle heat is being provided to warm the pan and ingredients.

As the cycle advances and the time counts down, the words KNEAD, RISE and BAKE will appear in display to let you know which cycle the machine is in and the time remaining until the bread is done.

SPECIAL NOTE: An audible alert will sound during knead cycle as reminder to add ingredients such as raisins, nuts, etc. as directed in recipe. Simply open the cover and add the ingredients to the dough as it is being kneaded. **DO NOT STOP THE BREAD MAKER TO ADD INGREDIENTS.** The added ingredients will be mixed in during the remainder of the knead cycle. If no ingredients are to be added, ignore alert or use as checkpoint to check condition of dough to make sure it is right. See Special Notes on Flour pages 3-4.

CAUTION: To avoid burn injury, do not touch cover, glass window, vent or sidewalls of bread maker during the bake cycle, as these surfaces are hot.

7. When the cycle is complete, 0:00 will appear in the display and an audible alert will sound to let you know the bread is done. If program is locked in, hold LOCK button down for 3 seconds or until word "LOCK" disappears from display. Turn bread maker off by holding the START/STOP button down for 3 seconds or until red signal light goes out. The just completed program will reappear in the display. Unplug cord from electrical outlet.

It is best to remove the bread immediately from bread maker for a crispy crust. Open the cover and remove the bread pan by the handle using a potholder or oven mitt, turning the pan clockwise to unlock, then lifting the pan out of the bread maker. Handle bread pan carefully as it is hot.

CAUTION: To avoid burn injury, always use potholders or oven mitt to remove the hot bread pan from the bread maker. To remove loaf of bread from pan, always use potholder or mitt to grasp bottom of hot bread pan.

Invert bread pan and shake until loaf falls out. Knead bar will normally stay in pan when bread is removed, but may, on occasion, slide out with bread. If bar is inside bread, remove before slicing. Place loaf of bread onto a cooling rack for at least 15 to 30 minutes for easier slicing.

If bread is not removed immediately after the cycle is complete, the bread maker will automatically go into a **Keep Warm** mode for up to 3 hours. The ON light will remain lit during this keep warm period as a reminder. When removing the bread pan during the keep warm period, always use potholders or oven mitt as pan will be hot. Turn bread maker off by holding START/STOP button down until ON light goes out. Unplug cord from outlet after use. If the bread maker is not turned off during this 3 hour Keep Warm period, it will automatically shut itself off and the signal light will go out. Unplug cord from electrical outlet.

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

HOW TO USE DOUGH SETTING

The **dough** setting will prepare dough for hand shaping and baking dinner rolls, cinnamon rolls, donuts, bread sticks or your own dough recipes in your own oven. The Delay Start Timer CAN be used with the DOUGH setting, however, the Bread Color button CANNOT be used as the dough will not be baked.

Follow these steps for using the **DOUGH** setting:

1. Place knead bar on shaft in bottom of bread pan, matching the opening of the knead bar with the shape of the shaft. Make sure knead bar is pushed down onto shaft and the shaft area is clean.
2. Add ingredients to pan in order listed in recipe, **MAKING SURE** to add any liquid ingredients first, followed by dry ingredients, then butter or margarine and lastly the yeast. After dry ingredients are added to the pan, tap pan several times to settle the ingredients, then push some of the flour mixture into the corners of pan. This prevents liquid from seeping up from the corners. Make a slight well in center of flour and add the yeast to well. This is especially important when using the Delay Start Timer to prevent the yeast from getting wet.
3. Lock bread pan into bread maker, turning the pan counterclockwise to lock in place. Pan must be locked in place for the bread maker to function properly. Make sure handle of pan is down, and then close cover.
4. Plug bread maker cord into a 120 volt AC electrical outlet **ONLY**. Press the BREAD SELECT button until the word DOUGH appears in display. The process time of 1:20 (1 hour, 20 minutes) will also appear in display. If you pass by the DOUGH setting, continue to press the BREAD SELECT button until DOUGH appears. Program Delay Start Timer if desired. See instructions on this page.

After the bread maker has been turned on, the programmed settings cannot be changed. If you wish to change settings, hold LOCK button down first for three seconds, then hold START/STOP button down until red ON light goes out. Then program control as desired and turn back on.

5. Press START/STOP button once to turn bread maker on. Press LOCK button, if featured. When turned on, the red light under the word ON will glow; the colon between 1:20 or programmed time will begin to flash. The dough will mix, then be kneaded and allowed to rise before being stirred down. At this time, 0:00 will appear in the display and an audible alert will sound to let you know the dough is done. Remove the dough from the pan and follow recipe directions to complete the recipe. The bread maker will automatically turn itself off after the dough cycle is complete, the red ON light will go out and the “LOCK button will automatically be released. Unplug cord from electrical outlet after cycle is complete.

HOW TO USE DELAY START TIMER

The Delay Start Timer can be used at ALL SIX settings as well as the DOUGH setting. Follow steps 1-5 for “Making Bread” on pages 11-12 or Steps 1-5 for making Dough” on pages 12-13. Use only recipes with the  symbol with the delay start timer as these recipes contain non-perishable ingredients that will not spoil when left at room temperature for several hours before the dough making process begins.

NEVER USE PERISHABLE INGREDIENTS (milk, eggs, cheese, yogurt, etc.) WITH THE DELAY START TIMER AS THESE INGREDIENTS CAN SPOIL WHEN HELD AT ROOM TEMPERATURE SEVERAL HOURS BEFORE THE BREAD MAKER TURNS ON.

After completing above-mentioned steps, continue with steps below:



1. After the bread Select and Bread Color choices have been made (with exception of Dough), determine the number of hours and minutes between the time you will start the bread maker to the time you wish to have the bread or dough ready.

For Example:

You have selected the Basic Rapid Setting, Medium crust color and the process time of 3:00 appears in the display. 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 is the time you enter into the timer. Press and hold the (up)  **timer** button to scroll the time up in 10 minute increments until 8:30 appears in display. If you go past 8:30, use the (down)  **timer** button to scroll down in 10 minute increments until you reach 8:30. The maximum time for timer 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.

2. Press START/STOP button once to turn the bread maker on. Press LOCK button if featured. The red ON light will come on, the colon between hours and minutes will flash and the timer will count down by 1-minute intervals.

When the timer counts down to the bread or dough select process time (3:00) as in above example, the bread making process will begin.

When the bread/dough is done, 0:00 will appear in the display and an audible alert will sound to let you know it is done. If in the bread mode, the bread maker will automatically go into the Keep Warm mode for up to 3 hours or until the bread maker is turned off. If in the Dough mode, the bread maker will automatically turn itself off when the dough is complete. Unplug cord from electrical outlet. Remove bread or dough from bread maker. Always use potholder or oven mitt when removing hot bread pan from bread maker after baking. Cool loaf on rack 15 to 30 minutes before slicing.

CAUTION: To avoid burn injury, do not touch cover, vent or sidewalls of bread maker during the bake cycles, 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.

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 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 the freezer. Slice before freezing so you can remove only the number of slices you need at a time.

CLEAN AFTER EACH USE



DO NOT IMMERSE BOTTOM OF BREAD PAN IN WATER!

The bread pan is not immersible and should never be washed in an automatic dishwasher. This can cause damage to the bearing that turns the knead bar and 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 bar must be cleaned after each use to ensure performance. After bread is removed from pan, fill pan half full with warm water and small amount of dish soap. Set pan in empty sink or on hot pad and allow to soak for 5 to 10 minutes or until knead bar can be lifted off shaft. Twist bar slightly to loosen. The knead bar must soak in water before it can be removed. Wash inside of pan and knead bar with a soft cloth, rinse and dry. Replace bar on shaft.

Be sure that shaft in pan is kept clean so that knead bar fits properly. **DO NOT** use any type of utensil or tool to clean the gasket around the shaft as damage will occur and result in leakage. **DO NOT** use any abrasive scouring pads or cleansers on bread pan or knead bar as damage to finish can occur. The coating inside of bread pan may change color over time, which is normal and does not affect the bread or dough.

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

3. Wipe inside of chamber and outside surfaces of bread maker with a damp cloth if necessary. The cover is removable for cleaning if needed. Simply open it 45 degrees and pull toward you. Wipe cover with a damp, soapy cloth and dry. **DO NOT** immerse cover in water or place in automatic dishwasher as water will get in between the parts and cause damage.

Replace cover by aligning attachment hooks into hinge on back of bread maker. Cover should move freely up and down after being replaced.

So you know exactly what is going on inside the bread maker during the various cycles of the different BREAD SELECT settings, the following chart breaks down the time in minutes or seconds that each cycle requires. These times are approximate and should be used only as a guide. The total process time is also given in hours and minutes.

Cycles:	BASIC	BASIC RAPID	WHOLE WHEAT	WHOLE WHEAT RAPID	FRENCH	SWEET	DOUGH
REST	30 min.	5 min.	30 min.	5 min.	15 min.	5 min.	0 min.
KNEAD	27 min.	27 min.	37 min.	37 min.	27 min.	27 min.	27 min.
RISE (1)	44 min.	34 min.	60 min.	50 min.	32 min.	52 min.	52 min.
STIR-DOWN	16 sec.	16 sec.	16 sec.	16 sec.	16 sec.	16 sec.	16 sec.
RISE (2)	18 min.	14 min.	20 min.	12 min.	30 min.	30 min.	
STIR-DOWN	16 sec.	16 sec.	16 sec.	16 sec.	16 sec.	16 sec.	
RISE (3)	45 min.	44 min.	57 min.	50 min.	60 min.	50 min.	
BAKE – Light	45 min.	45 min.	45 min.	45 min.	65 min.	45 min.	
Medium	55 min.	55 min.	55 min.	55 min.	75 min.	55 min.	
Dark	65 min.	65 min.	65 min.	65 min.	85 min.	65 min.	
Total Time (hr./min.)							
Light	3:30	2:50	4:10	3:20	3:50	3:30	1:20
Medium	3:40	3:00	4:20	3:30	4:00	3:40	
Dark	3:50	3:10	4:30	3:40	4:10	3:50	

REST – During the Rest period, gentle heat is provided to warm the pan and ingredients before the mixing and kneading begins. You may hear faint clicking sounds during this Rest period, which is normal and indicates the bread maker is working properly. As noted in the cycle chart, the Rest period ranges from 5 to 30 minutes depending on the bread setting used.

KNEAD – During the first 2 minutes of the Knead cycle, the ingredients will be mixed and the knead bar will start and stop every few seconds to get the ingredients moistened and mixed before the continuous kneading action begins. The total knead time varies between 27 and 37 minutes; the longer knead time is required at the WHOLE WHEAT settings to better develop the gluten in whole-wheat flour.

SPECIAL NOTES:

An audible alert will sound midway through the Knead cycle of all settings to let you know when to add ingredients such as raisins, nuts, cheese, etc. to prevent over mixing or crushing. Ignore alert if not adding ingredients.

If you need to make any adjustment to the recipe, such as adding a little more flour or liquid in order for the dough to form a ball and be of soft consistency, you must make this adjustment during this knead period. Use alert described above, or set a separate timer to remind you to check the dough during the kneading period to make any necessary adjustments. See pages 3-4 for further details.

RISE (1) – After the dough is kneaded, it is allowed to rise for a certain period of time. You may hear faint clicking sounds during the rise as gentle heat is being provided to keep the chamber warm.

STIR-DOWN – after the dough has risen, it is then stirred down briefly by the knead bar to remove excess carbon dioxide gas created by the yeast. **SPECIAL NOTE:** If using the 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 dough is then allowed to rise again, but for a shorter period time.

STIR DOWN – after the shorter rise time, the dough is again stirred down by the knead bar to remove excess gas and also to shape the dough into a ball for the final rise. This final knead 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.

BAKE – The bread is then baked for the specified time depending on the Bread Color selection made: Light, Medium, 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 the Keep Warm mode. After the bread is removed, deactivate program lock by holding LOCK button down for 3 seconds or until word ‘lock’ disappears from display. Then turn bread maker off by holding down the START/STOP button for 3 seconds or until the red signal light goes out.

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
1. Top inflated, mushroom-like in appearance.	-Too much yeast. -Too much sugar. -Too much flour. -Substituted active dry yeast for bread machine/fast-rising yeast. -Not enough salt. -Warm, humid weather. -May be caused by high altitude.	-Reduce yeast by ¼ to ½ teaspoon. -Reduce sugar by 1 teaspoon. -Reduce flour by 2 to 3 tablespoons. -Use correct amount of bread machine/fast-rising yeast. -Use amount recommended in recipe. -Reduce liquid by 1 tablespoon and reduce yeast by ¼ to ½ teaspoon. -Make recommended adjustment for high altitude baking by reducing yeast by ¼ teaspoon and reducing liquid by 2 to 3 teaspoons.
2. Top and sides cave in	-Too much liquid. -Too much yeast.	-Reduce liquid by 1 tablespoon. -Use amount recommended in recipe.
3. Center of loaf is raw, not baked through.	-Too much liquid. -Power outage during operation. -Forgot to put knead bar in pan.	-Reduce liquid by 1 tablespoon. -Bread maker will turn off automatically if power goes out. You must remove the unbaked loaf and start over with fresh ingredients. -Always put knead bar on shaft in pan before adding ingredients.
4. Gnarly, knotted top, not smooth.	-Not enough liquid. -Too much flour.	-Increase liquid by 1 tablespoon. -Measure flour accurately, leveling off measuring cup. See pg.5.
5. Dark crust color/too thick.	-DARK crust setting used.	-Use LIGHT or MEDIUM crust color setting the next time.
6. Loaf is burned.	-Bread maker malfunctioning.	-See Warranty section for servicing.
7. Crust too thick.	-Bread baked too long.	-Use lighter crust color setting the next time to shorten bake time.
8. Knead bar cannot be removed.	-Water must be added to bread pan for knead bar to soak before it can be removed.	-Follow cleaning instructions after use. You may need to twist bar slightly after soaking to loosen.
9. Flat loaves, no rising	-Yeast omitted. -Yeast too old. -Liquid too hot. -Too much salt added. -Sugar or other sweetener omitted. -If using timer, yeast got wet before bread making process started.	-Add ingredients as listed in recipe -Check expiration date. -Use lukewarm liquid, about 80° F. -Use amount recommended. -Add ingredients as listed in recipe. -Push dry ingredients into corners of pan. Make well in center of dry ingredients for yeast to protect it from liquids.
10. Short loaves. (under 5 inches)	-Typical for 1½ pound loaves and recipes using whole-wheat flour. -Not enough liquid. -Sugar omitted or not enough added. -Wrong type of flour used. -Not enough yeast used or too old. -Wrong type of yeast used.	-Normal situation, no solution. -Increase liquid by 1 tablespoon. -Assemble ingredients as listed in recipe. -Do not use all-purpose flour. -Measure amount recommended and check freshness date on package. -Use correct type of yeast, especially important for bread machine/fast rising yeasts.

TROUBLESHOOTING GUIDE (continued)

PROBLEM	POSSIBLE CAUSE	SOLUTION
11. Collapsed while baking.	<ul style="list-style-type: none"> -May be caused by high altitude. -Exceeding capacity of bread pan. -Not enough salt used or omitted. -Too much yeast or wrong type used. -Warm, humid weather. 	<ul style="list-style-type: none"> -Make recommended adjustment for high altitude baking by reducing yeast by ¼ teaspoon and reducing liquid by 2 to 3 teaspoons. -Do not use more ingredients than recommended for 2 pound loaf. -Use amount recommended in recipe. -Measure right type of yeast accurately. -Reduce liquid by 1 tablespoon and reduce yeast by ¼ to ½ teaspoon.
12. Doesn't slice well, very sticky.	<ul style="list-style-type: none"> - Sliced while too hot. -Not using proper knife. 	<ul style="list-style-type: none"> -Allow bread to cool on rack at least 15 to 30 minutes before slicing to release steam. - Use a good bread knife or electric knife.
13. Open, coarse, holey texture.	<ul style="list-style-type: none"> - Sale omitted. - Too much yeast. - Too much liquid. 	<ul style="list-style-type: none"> - Assemble ingredients as listed in recipe. -Measure right amount of recommended yeast. -Reduce liquid by 1 tablespoon.
14. Heavy, dense texture.	<ul style="list-style-type: none"> -Too much flour. -Not enough yeast. -Not enough sugar. 	<ul style="list-style-type: none"> -Measure accurately. Leveling off measuring cup. See pg. 6. -Measure recommended amount of yeast. -Measure accurately. See pg. 6.
15. Ingredients not mixed.	<ul style="list-style-type: none"> -Did not start bread maker. -Forgot to put knead bar in pan. 	<ul style="list-style-type: none"> -After programming control panel, press start/stop button to turn machine on. -Knead bar must be on shaft in bottom of pan before adding ingredients.
16. Burning odor noted during operation.	<ul style="list-style-type: none"> -Ingredients spilled inside oven. -Pan leaks. -Exceeding capacity of bread pan. 	<ul style="list-style-type: none"> -Be careful not to spill when adding to pan. Ingredients can burn onto heating unit and cause smoke. -Replacement pan may be ordered. -Do not use more ingredients than recommended in recipe and always measure accurately. See page 6.
17. Bread sticks to pan/difficult to shake out.	<ul style="list-style-type: none"> -Can happen over prolonged use. 	<ul style="list-style-type: none"> -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. -Replacement pan may be ordered. See Warranty section.
<p>18. WHOOPS! Machine unplugged by mistake or power was lost.</p> <p>How can I save the bread?</p>	<ul style="list-style-type: none"> -If machine in knead cycle, reprogram to same bread setting and color and turn machine back on. -If machine in rise cycle, remove dough from pan, shape and place in greased 9-by-5-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. -If in bake cycle, preheat conventional oven to 350° F and remove top rack. Carefully remove pan from machine and place on bottom oven rack. Bake until golden brown. 	

NUTRITIONAL INFORMATION

Nutritional information was calculated using butter and whole milk when called for in the recipes and is based on a ½-inch thick slice of bread. For less calories and total fat, you may substitute margarine for butter and low-fat milk for whole milk.

Country White Bread Total Calories:
147.8 Total Fat(g):2.6 Total Carb(g):26.1 Total
Protein(g):5.0 Fiber(g):0.9 Chol(mg):5.8
Sodium(mg):344.2

Classic Rye Bread Total Calories:
137.6 Total Fat(g):1.8 Total Carb(g):26.2 Total
Protein(g):4.3 Fiber(g):2.1 Chol(mg):3.4
Sodium(mg):194.9

Honey Oatmeal Bread Total Calories:
128.4 Total Fat(g):2.4 Total Carb(g):23.4 Total
Protein(g):4.0 Fiber(g):1.0 Chol(mg):5.1
Sodium(mg):268.5

Egg Bread Total Calories:
150.2 Total Fat(g):5.1 Total Carb(g):22.4 Total
Protein(g):4.4 Fiber(g):0.9 Chol(mg):7.7
Sodium(mg):236.9

100% Whole Wheat Bread Total Calories:
153.0 Total Fat(g):3.0 Total Carb(g):26.9
Chol(mg):6.5 Protein(g):6.2
Sodium(mg):299.0

Half Whole Wheat Bread Total Calories:
149.6 Total Fat(g):2.9 Total Carb(g):26.4
Total Protein(g):5.0 Fiber(g):2.2 Chol(mg):6.5
Sodium(mg):297.5

French Bread Total Calories:
159.8 Total Fat(g):1.7 Total Carb(g):30.3 Total
Protein(g):5.4 Fiber(g):1.1 Chol(mg):2.8
Sodium(mg):237.1

Italian Herb Bread Total Calories: 149.3
Total Fat(g):3.2 Total Carb(g):25.0 Total
Protein(g):5.2 Fiber(g):1.2 Chol(mg):6.8
Sodium(mg):311.3

Basic Dinner Rolls/Bread Sticks Total Calories:
59.6 Total Fat(g):1.5 Total Carb(g):9.8 Total
Protein(g):1.9 Fiber(g):0.3 Chol(mg):3.7
Sodium(mg):74.5

Cinnamon Rolls Total Calories: 304.2
Total Fat(g):14.2 Total Carb(g):38.5 Total
Protein(g):9.1 Fiber(g):1.5 Chol(mg):45.6
Sodium(mg):203.7

Raisin Bread Total Calories:201.2 Total Fat(g):
6.0 Total Carb(g):32.4 Total Protein(g):6.2 Fiber(g):4.0
Fiber(g):1.7 Chol(mg):6.8 Sodium(mg):298.8

Cinnamon Oatmeal Raisin Bread Total Calories:
Total 179.54 Total Fat(g):2.84 Total Carb(g):33.95
Total Protein(g):5.41 Fiber(g):1.61 Chol(mg):5.52
Sodium(mg):293.79

COUNTRY WHITE BREAD [Ⓟ]

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
8½ ounces (1 cup + 1 Tbsp.) 3 cups 2 tablespoons 1½ tablespoons 1¼ teaspoons 2 tablespoons 2 teaspoons - or - 1½ teaspoons	WATER, 80° F BREAD FLOUR DRY MILK SUGAR SALT BUTTER or MARGARINE ACTIVE DRY YEAST -or- BREAD MACHINE/FAST RISE YEAST	11½ ounces (1¼ cup + 3 tbsp.) 4 cups 2 tablespoons 2 tablespoons 1½ teaspoons 2½ tablespoons 2 ¼ teaspoons -or- 2 teaspoons

FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE

BREAD SELECT SETTING TO USE: Basic or Basic Rapid		
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 the corners. Place butter into corners of pan. 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.		4. Program for recommended Bread Select Setting and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.

CLASSIC RYE BREAD [Ⓟ]

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
9½ ounces (1 cup + 3 tbsp.) 2¼ cups 1 cup 1½ tablespoons 1½ tablespoons 1¼ teaspoons 1 teaspoon 1½ tablespoons 2 teaspoons - or - 1½ teaspoons	WATER, 80° F BREAD FLOUR MEDIUM RYE FLOUR DRY MILK SUGAR SALT CARAWAY SEED (optional) BUTTER or MARGARINE ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST	12½ ounces (1½ cups + 1 tbsp.) 3¼ cups 1 cup 2 tablespoons 2 tablespoons 1½ teaspoons 2 teaspoons 2 tablespoons 2¼ teaspoons -or- 2 teaspoons.

HONEY OATMEAL BREAD [Ⓟ]

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
8½ ounces (1 cup + 1 Tbsp.) 2 tablespoons 2½ cups ¾ cup 1½ tablespoons 1¼ teaspoons 1½ tablespoons 2 teaspoons - or - 1½ teaspoons	WATER, 80° F HONEY BREAD FLOUR OATS (quick or old-fashioned) DRY MILK SALT BUTTER or MARGARINE ACTIVE DRY YEAST -or- BREAD MACHINE/FAST RISE YEAST	11½ ounces (1¼ cup + 3 tbsp.) 3 tablespoons 3¼ cups 1 cup 2 tablespoons 1½ teaspoons 2 tablespoons 2 ¼ teaspoons -or- 2 teaspoons

FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE

BREAD SELECT SETTING TO USE: Basic or Basic Rapid		
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 the corners. Place butter into corners of pan. 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.		4. Program for recommended Bread Select Setting and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.

EGG BREAD

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
6 ounces (¾ cup) 2 3 cups 1¼ teaspoons 1 tablespoon 1 tablespoon 2 teaspoons - or - 1½ teaspoons	WATER, 80° F EGGS, large BREAD FLOUR SALT SUGAR BUTTER or MARGARINE ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST	9 ounces (1 cups + 2 tbsp.) 2 4 cups 1½ teaspoons 1½ tablespoons 1 tablespoon 2¼ teaspoons -or- 2 teaspoons

100% WHOLE WHEAT BREAD

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
7½ ounces (¾ cup + 3 Tbsp.) 1 1 tablespoon 1 tablespoon ¾ cups 1½ tablespoons 1½ teaspoons 1½ tablespoons 2 teaspoons - or - 1½ teaspoons	WATER, 80° F EGG, large MOLASSES HONEY WHOLE WHEAT FLOUR DRY MILK SALT BUTTER or MARGARINE ACTIVE DRY YEAST -or- BREAD MACHINE/FAST RISE YEAST	10 ounces (1¼ cups) 1 1 tablespoon 1½ tablespoons 4 cups 2 tablespoons 1¾ teaspoons 2 tablespoons 2 ¼ teaspoons -or- 2 teaspoons

FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE

BREAD SELECT SETTING TO USE: Whole Wheat or Whole Wheat Rapid	
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 the corners. Place butter into corners of pan. 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.	4. Program for recommended Bread Select Setting and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.

HALF WHOLE WHEAT BREAD [®]

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
9 ounces (1 cup + 2 tbsp.) 1 tablespoon 1½ cups 1½ cups 1½ teaspoons 1½ tablespoons 1½ tablespoons 1½ tablespoons 2 teaspoons - or - 1½ teaspoons	WATER, 80° F HONEY BREAD FLOUR WHOLE WHEAT FLOUR SALT BROWN SUGAR, packed DRY MILK BUTTER or MARGARINE ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST	12 ounces (1½ cups) 1 tablespoon 2 cups 2 cups 1¾ teaspoons 2 tablespoons 2 tablespoons 2 tablespoons 2¼ teaspoons -or- 2 teaspoons

RAISIN BREAD [Ⓟ]

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
9 ounces (1 cup + 2 Tbsp.) 3 cups 2 tablespoons 1½ tablespoons 1½ teaspoons 1 teaspoon 2 tablespoons 2 teaspoons - or - 1½ teaspoons ¾ cup ⅓ cup	WATER, 80° F BREAD FLOUR DRY MILK SUGAR SALT GROUND CINNAMON BUTTER or MARGARINE ACTIVE DRY YEAST -or- BREAD MACHINE/FAST RISE YEAST RAISINS CHOPPED NUTS (optional)	12 ounces (1½ cups) 4 cups 2 tablespoons 2 tablespoons 1¾ teaspoons 1¼ teaspoons 2½ tablespoons 2 ¼ teaspoons -or- 2 teaspoons 1 cup ½ cup

FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE

BREAD SELECT SETTING TO USE: Sweet		
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 the corners. Place butter into corners of pan. 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker. 4. Program for SWEET and desired Bread Color. Program TIMER if being used. Start bread maker. When alert sounds during kneading period, add raisins and nuts, if desired. Close cover. When done, turn off and remove bread from pan. Cool on rack before slicing.	SPECIAL TIP: To make raisin bread over-night or without being present to add the raisins and nuts, follow Steps 1-3 then place raisins and nuts on top of dry ingredients around 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

1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
10 ounces (1¼ cups) 3 cups ½ cup 1½ tablespoons 1¼ teaspoons 1 teaspoon 1½ tablespoons 2 teaspoons - or - 1½ teaspoons ⅓ cup	WATER, 80° F BREAD FLOUR Oats (quick or old-fashioned) BROWN SUGAR, packed SALT GROUND CINNAMON BUTTER or MARGARINE ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST RAISINS	13 ounces (1½ cups + 2 tbsp.) 3¾ cups ¾ cup 2 tablespoons 1½ teaspoons 1¼ teaspoons 2 tablespoons 2¼ teaspoons -or- 2 teaspoons ¾ cup

FRENCH BREAD [Ⓟ]		
1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
8½ ounces (1 cup + 1 Tbsp.) 3 cups 2 teaspoons 1 teaspoon 1 tablespoon 2 teaspoons - or - 1½ teaspoons	WATER, 80° F BREAD FLOUR SUGAR SALT BUTTER or MARGARINE ACTIVE DRY YEAST -or- BREAD MACHINE/FAST RISE YEAST	11½ ounces (1¼ cups + 3 tbsp.) 4 cups 1 tablespoon ¼ teaspoons 1½ tablespoons 2 ¼ teaspoons -or- 2 teaspoons
The crust on French bread does not get as dark as other breads as there is less fat and sugar in the recipe. For a chewier crust, use Medium or Dark setting.		

FOLLOW THESE INSTRUCTIONS FOR BOTH RECIPES ON THIS PAGE	
BREAD SELECT SETTING TO USE: French	
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 the corners. Place butter into corners of pan. 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker.	4. Program for recommended Bread Select Setting and desired Bread Color. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Cool on rack before slicing.

ITALIAN HERB BREAD [Ⓟ]		
1½ Pound Loaf	INGREDIENTS	2 Pound Loaf
8½ ounces (1 cup + 1 tbsp.) 3 cups 1 tablespoon 1½ tablespoons ¼ teaspoons 1 tablespoon 1 teaspoon 1½ tablespoons 2 teaspoons - or - 1½ teaspoons	WATER, 80° F BREAD FLOUR DRY MILK SUGAR SALT GRATED PARMESAN CHEESE ITALIAN SEASONING BUTTER or MARGARINE ACTIVE DRY YEAST - or - BREAD MACHINE/FAST RISE YEAST	11½ ounces (1¼ cups + 3 tbsp.) 4 cups 1 tablespoon 2 tablespoons 1½ teaspoons 2 tablespoons 1½ teaspoons 2 tablespoons 2¼ teaspoons -or- 2 teaspoons

BASIC DINNER ROLLS/BREAD STICKS [Ⓟ]

	INGREDIENTS	
9 ounces (1 cup + 2 Tbsp.) 3 cups 2 tablespoons 3½ tablespoons 1 teaspoon 3 tablespoons 2 teaspoons - or - 1½ teaspoons	WATER, 80° F BREAD FLOUR DRY MILK SUGAR SALT BUTTER or MARGARINE ACTIVE DRY YEAST -or- BREAD MACHINE/FAST RISE YEAST SOFTENED BUTTER or SLIGHTLY BEATEN EGG WHITE	

Make this basic dough and shape into your favorite dinner rolls, such as cloverleaf, crescent or parker house. Makes between 2 and 3 dozen rolls depending on shape made. Freeze any leftover rolls for another time.

BREAD SELECT SETTING TO USE: Dough	
<ol style="list-style-type: none"> 1. Add water to pan. 2. Add bread flour, dry milk, sugar and salt to pan. Tap pan to settle dry ingredients, then level ingredients, pushing some of the mixture into the corners. Place butter into corners of pan. 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker. 4. Program for DOUGH. Program TIMER if being used. Start bread maker. When done, turn off and remove bread from pan. Place dough onto floured surface. Let rest 15 minutes. 	<ol style="list-style-type: none"> 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.

CRESCENT ROLLS

Divide dough into 4 equal pieces.
 Roll each piece into a circle ¼-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.



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 1½ dozen.



FOUR-LEAF CLOVER ROLLS

Roll dough into a rectangle, ½-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 1½ dozen.



BREAD STICKS

Divide dough into 4 equal pieces. Divide each piece into 6 portions.

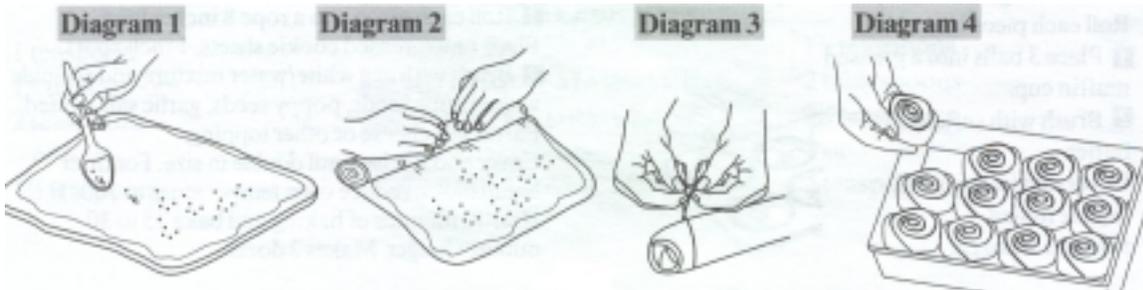
1. Roll each piece into a rope 8 inches long. Place onto greased cookie sheets, 1-inch apart.
2. Brush with egg white/water mixture and sprinkle with topping of your choice. Cover and let rise until double in size. For drier bread sticks, reduce oven temperature to 300° F after 10 minutes baking and bake 25 to 30 minutes longer. Makes 2 dozen.

CINNAMON ROLLS

	INGREDIENTS	
<p>7 ounces ($\frac{3}{4}$ cup + 2 Tbsp.) 1 3 cups 3 tablespoons $\frac{1}{2}$ teaspoon 4 tablespoons 2 teaspoons - or - 1$\frac{1}{2}$ teaspoons</p> <p>FILLING: $\frac{1}{3}$ cup $\frac{1}{3}$ cup 2 teaspoons $\frac{1}{2}$ teaspoon $\frac{1}{2}$ cup</p>	<p>WATER, 80° F EGG, large BREAD FLOUR SUGAR SALT BUTTER or MARGARINE ACTIVE DRY YEAST -or- BREAD MACHINE/FAST RISE YEAST</p> <p>BUTTER or MARGARINE (softened) SUGAR GROUND CINNAMON GROUND NUTMEG, optional CHOPPED NUTS</p>	

Can be made the night before, refrigerated and then baked in the morning if desired. Just let rolls sit at room temperature at least 60 minutes before baking. Makes 12 large rolls.

BREAD SELECT SETTING TO USE: Dough	
<ol style="list-style-type: none"> 1. Add warm milk and egg 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 the corners. Place butter into corners of pan. 3. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker. 4. Program for DOUGH. Start bread maker. When done, turn off and remove bread from pan. Place dough onto floured surface. Knead dough about 1 minute, then let rest 15 minutes. 5. Roll dough into a rectangle, about 15 x 10-inches. Spread $\frac{1}{3}$ cup softened butter over dough to within 1 inch of edges. Then sprinkle $\frac{1}{3}$ 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 pieces of thread or dental floss, cut toll 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. 	<ol style="list-style-type: none"> 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 $\frac{1}{2}$ 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.



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 alleged damaged caused by misuse, abuse, accidents or alterations to the Bread Maker.

BONUS! RECIPE BOOK

A recipe book (book number L5146) containing dozens of recipes developed exclusively for West Bend® Bread Makers is available. To order, write to the address below. Include \$8.95 (**plus your area tax for Wisconsin, Georgia and Illinois residents**) with your request. Payment must accompany order. Make check or money order payable to The West Bend Company. Please allow two weeks for delivery. Price subject to change without notice.

The West Bend Company
Attn: Housewares Customer Service
P.O. Box 2780
West Bend, WI. 53095-2780

REPLACEMENTS PARTS AVAILABLE

Replacement bread pans and knead bars may be ordered directly from The West Bend Company. To order, write to the address above or order online at **www.westbend.com**. Be sure to include the catalog number of your Bread Maker (#410--), found on the back of your machine, a description of what you want and the quantity. Along with this information please include your name, mailing address (Post Office boxes will **not** be accepted as we ship via UPS and need a physical address) and your Visa, MasterCard or Discover credit card number (debit cards not accepted), expiration date, for the billing of the part(s) to you. (**Your state's sales tax for Wisconsin, Illinois and Georgia residents**) 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.

SPECIFICATIONS:

120 V AC, 60 Hz
Heater – 430 Watts
Motor – 145 Watts

WEST BEND®



NOT VALID IN MEXICO

IMPORTANT INFORMATION

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

Date purchased or received as gift: _____

Where purchase and price, if known: _____

Date of Manufacture (on back of bread maker): _____ Cat/Model Number: _____