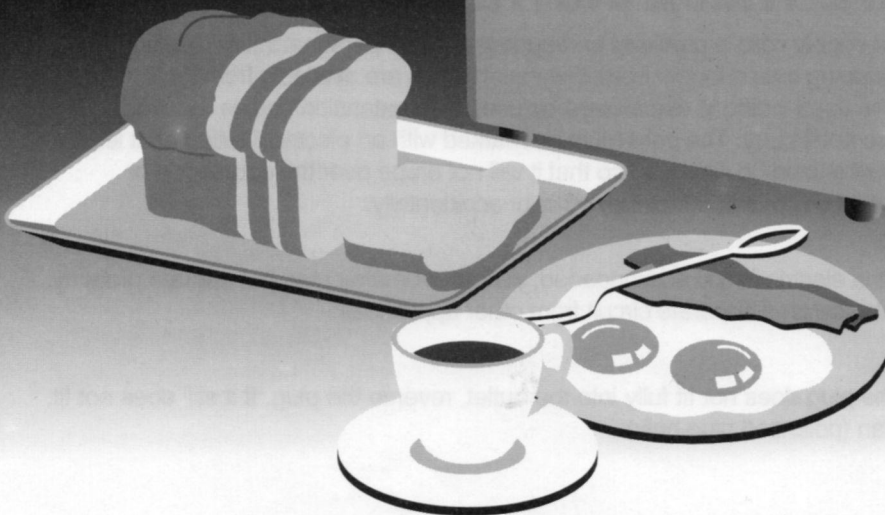
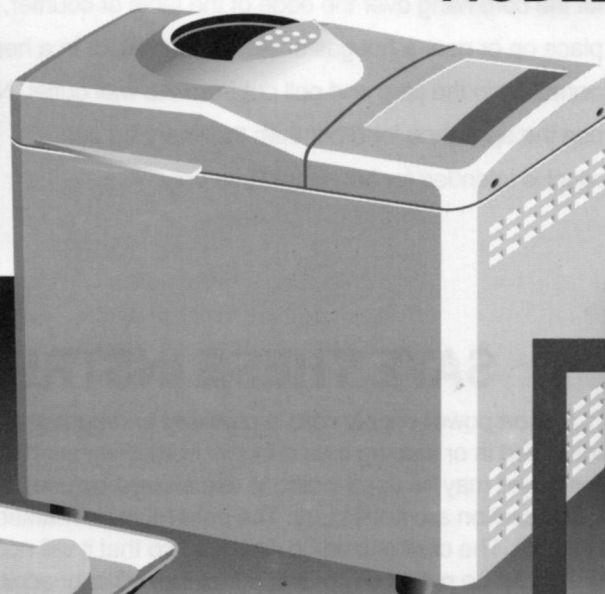


# GoldStar

## Automatic Breadmaker

### INSTRUCTIONS & COOKING GUIDE

MODEL:HB-036E



**PLEASE READ THESE INSTRUCTIONS  
THOROUGHLY AND CAREFULLY  
BEFORE OPERATING THIS BREADMAKER**

②

Printed in Korea

P/No : 3874FB3062J

# IMPORTANT SAFEGUARDS

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When using electrical appliances, basic safety precautions should always be followed.

## 1. READ ALL INSTRUCTIONS.

2. To protect against electrical shock do not immerse cord, plug, or appliance in water or other liquid.
3. Do not touch hot surfaces. Always use oven mitts when handling the hot bread pan or bread.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug the unit from the outlet when not in use and before cleaning. Allow to cool before attaching or removing parts.
6. Avoid touching moving parts.
7. Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
8. Attachments that are not recommended or sold by the appliance manufacturer should not be used.
9. Do not use outdoors.
10. Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. To disconnect, grip the plug and pull out from the wall outlet. Never pull on the cord.
13. Do not use the appliance for other than the intended use.
14. This product is intended for household use only.

## SAVE THESE INSTRUCTIONS

**CAUTION** : A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised their use. If an extension cord is required, special care and caution are necessary. The cord must be marked with an electrical rating of at least 7A., 250V., 1750W. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

**ELECTRIC POWER** : If the electric circuit is overloaded, your breadmaker may not operate properly. Breadmaker should be operated on a separate circuit from other appliances.

**POLARIZED PLUG** : If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician (polarized plug only).

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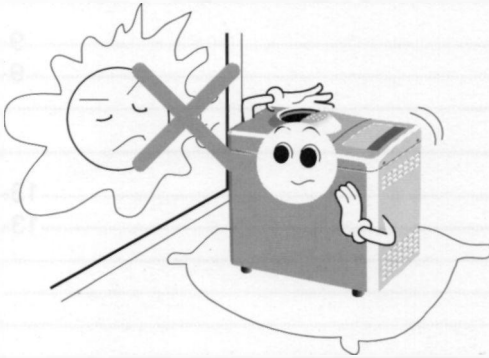
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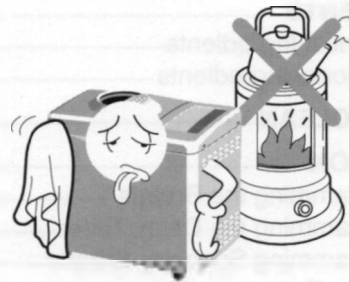
# INSTALLATION AND SAFETY PRECAUTIONS

Read this manual and follow these simple safety precautions before using this appliance.

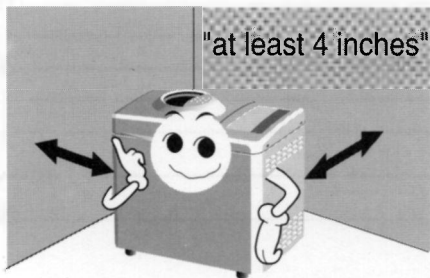
- 1** The breadmaker should be placed on a heat resistant surface and away from direct sunlight.



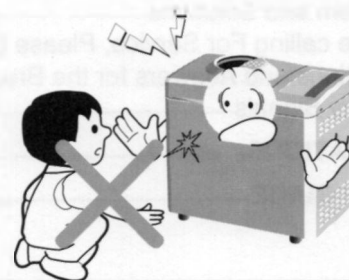
- 4** Do not use the breadmaker near a source of heat or where it might vibrate or "walk" during operation.



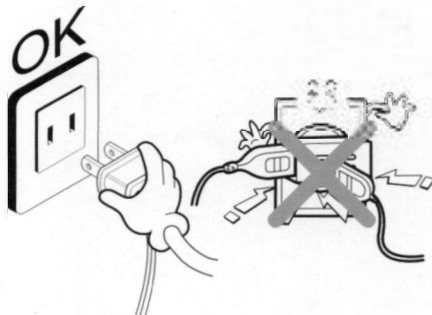
- 2** Allow at least 4 inches clearance on all sides of the breadmaker when it is in use.



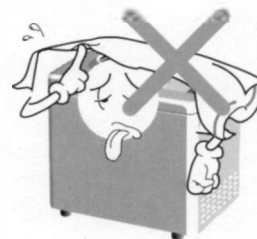
- 5** Keep the breadmaker away from babies and children. They may touch the control pads or hot surfaces during operation.



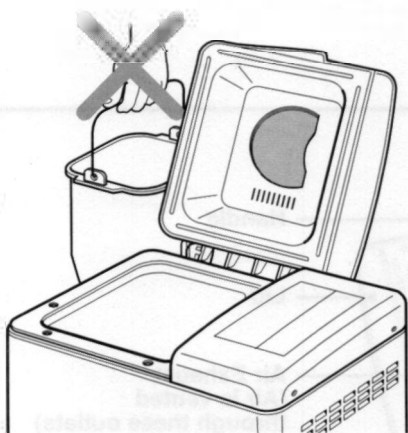
- 3** Plug the breadmaker into a properly wired wall outlet.



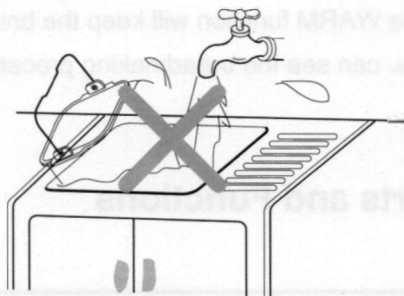
- 6** Do not cover the breadmaker with anything, or put anything in the breadmaker, (except the bread pan) as this may cause a fire or a malfunction.



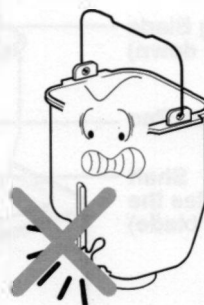
**7** The lid may be opened on the Sweet Bread, French Bread, and Whole Wheat Bread programs to add extra ingredients at the indicated time (beeper sounds 4 times). Lifting the lid during operation allows warm air to escape, hindering the RISE and BAKE stages.



**9** Do not immerse the bread pan in water. It may cause the shaft to malfunction. Wipe pan with a damp cloth to clean.



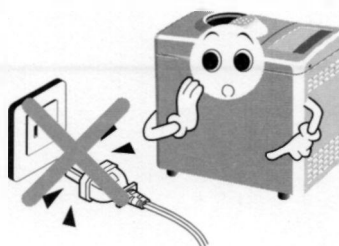
**10** Do not dent or damage the bread pan. The breadmaker will not operate properly if the pan is damaged.



**8** Never immerse the breadmaker, cord, or plug in water. This would be very dangerous.



**11** Be sure to disconnect the power cord by pulling out the plug. Allow the breadmaker to cool before storing.

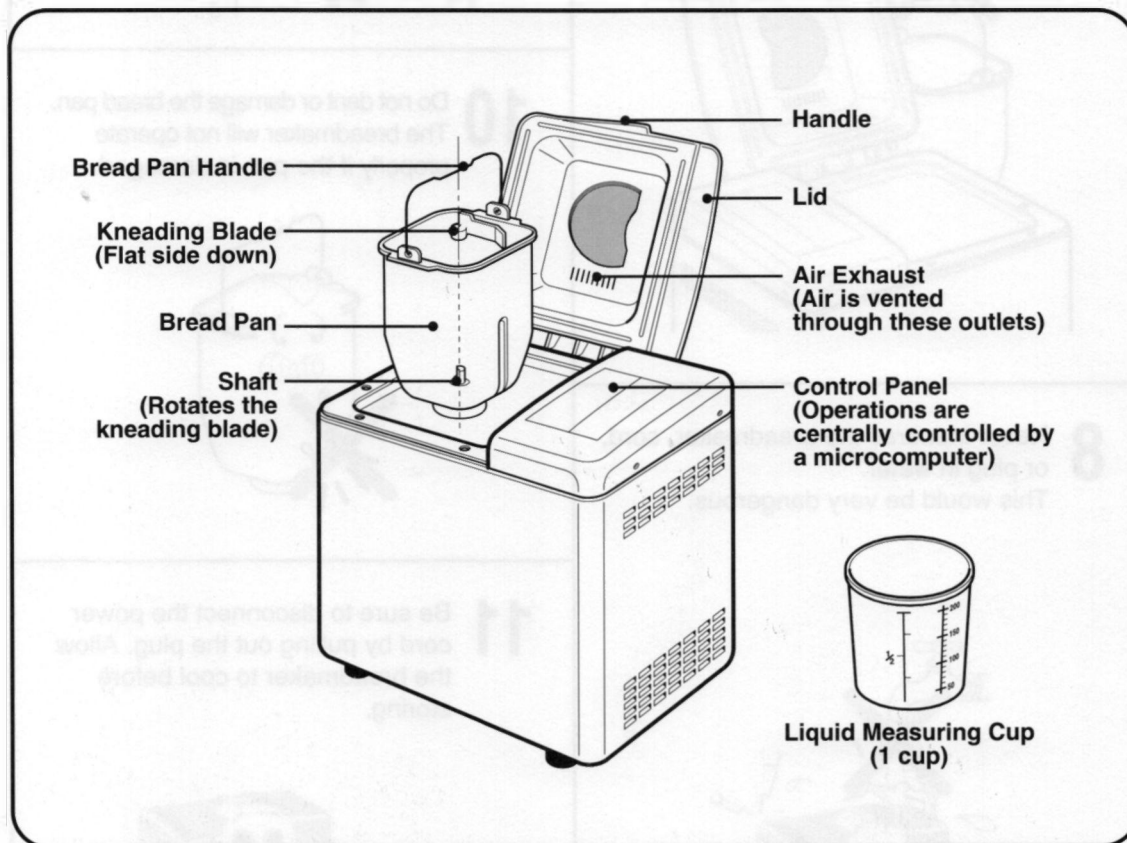


# BREADMAKER INSTRUCTIONS

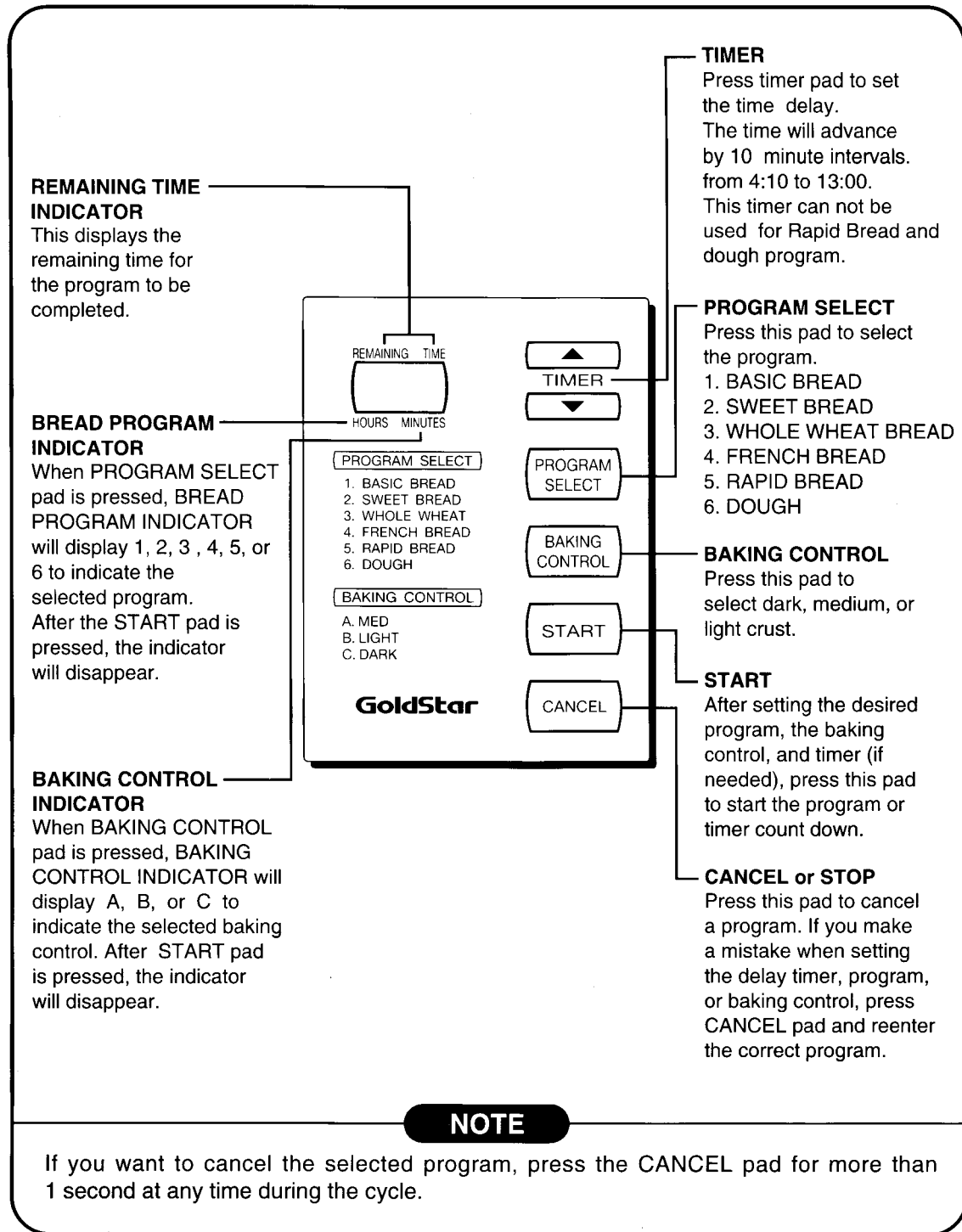
## ■ Basic Features

- The BREAD PROGRAM will let you choose from six different programs --- BASIC BREAD, SWEET BREAD, WHOLE WHEAT BREAD, FRENCH BREAD, RAPID BREAD, and DOUGH.
- The BAKING CONTROL function allows you to select a dark, medium, or light crust.
- The TIMER function allows you to enjoy fresh and hot bread anytime.
- The WARM function will keep the bread warm for 3 hours after the bread is finished.
- You can see the breadmaking process anytime through the VIEWING WINDOW.

## ■ Parts and Functions

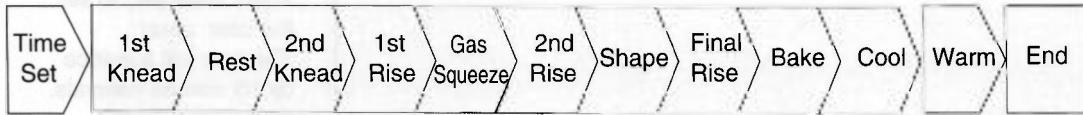


## ■ Control Panel and Operation

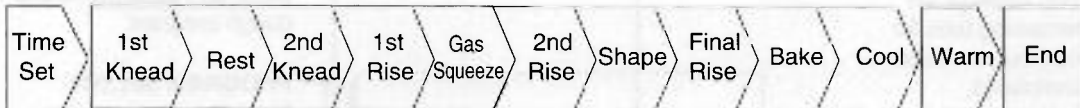


## ■ Program Specifications

### 1. Basic Bread

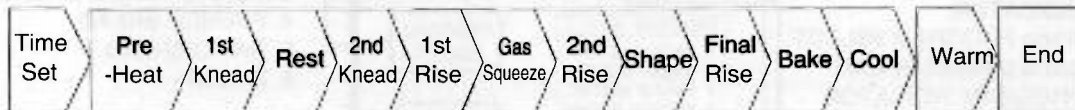


### 2. Sweet Bread



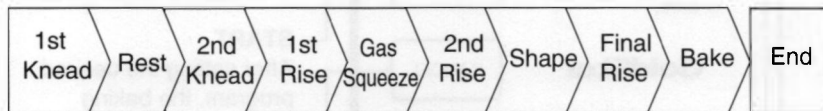
The beeper beeps 4 times to indicate when to add the additional ingredients.

### 3. Whole Wheat Bread and French Bread

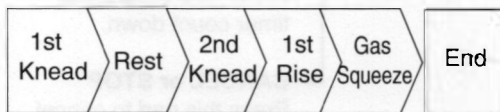


The beeper beeps 4 times to indicate when to add the additional ingredients.

### 4. Rapid Bread



### 5. Dough



#### NOTE

1. The SWEET BREAD, WHOLE WHEAT BREAD, and FRENCH BREAD PROGRAMS contains an audible signal (4 beeps) which sounds 5 minutes before the end of the second knead. For specialty breads, add additional ingredients (fruit, nuts, etc.) at this time .
2. The BASIC BREAD, SWEET BREAD, WHOLE WHEAT BREAD, AND FRENCH BREAD programs contain an audible signal (4 beeps) at the end of the baking cycle. (20 minutes of cooling time remain)
3. The beeper beeps 8 times at the end of each program to signal completion.



# INGREDIENTS

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There are essentially three things required to make bread : flour, yeast, and water. Of course, you can add additional ingredients to make thousands of varieties of breads, each with its own texture and flavor.

To achieve optimum results, please take a few minutes to read the following information before you shop for the ingredients.

## ESSENTIAL INGREDIENTS

### ■ Flour: Bread Flour Is Essential

Bread flour is a necessity. It is milled from a hard winter or spring wheat. The protein content is higher and more durable in bread flour than in all-purpose flour. The protein becomes gluten when mixed with liquid. When gluten is kneaded it becomes elastic, and when baked, it is the structure of the bread. All-purpose flour, milled from a combination of hard and soft wheat, becomes elastic too easily for use in a bread machine and quickly loses its ability to stretch well. The bread made from all-purpose flour will be small and dense. Several well-known mills now market bread flour. The packages are labeled as bread flour and are readily available at grocery stores.

Wheat is the only grain that contains gluten, the type of protein that becomes elastic when kneaded. Other flours (oat, rice, barley, soy, rye, and buckwheat) add flavor and fiber to breads but do not become part of the dough. Therefore, it is necessary to have wheat flour as a base when making breads with other flours.

Vital Wheat Gluten is produced by processing white flour an extra step. White (all-purpose) flour contains protein and starch. Mills can now remove most of the starch, leaving only the protein (gluten). This is more expensive but is used in very small amounts. When vital wheat gluten is added to recipes containing all whole grains, it helps to improve the volume and shape of the loaf. Usually 1 teaspoon per cup of flour will make a difference. If more than a tablespoon per cup of flour is used, the bread may be tough. Grocery stores are beginning to stock this ingredient in the aisle with baking ingredients. It is also available at health or natural food stores.

**To measure flour, spoon into measuring cup and level off.**

**DO NOT : tap cup  
pack flour into cup  
sift flour**

Store flour for long periods of time in the freezer rather than the refrigerator. Refrigerators tend to dry out flours. Be sure the flour is at room temperature before placing it in a bread machine.

### ■ Yeast: The Number One Ingredient

Active Dry Yeast or Quick Rise Yeast can be used in the GoldStar Automatic Breadmaker. This can be purchased in small packets, jars, cans, or in bulk at a health food store. Cake yeast cannot be used. Because yeast can grind against itself and become very fine, it is packaged by weight and not by volume. A 1/4 oz. package of yeast contains approximately 2 1/4 level teaspoons of yeast. The activity of yeast will deteriorate when it is exposed to oxygen, moisture, or warmth. Therefore, yeast needs to be stored airtight, refrigerated or frozen. Yeast is granular and comes to room temperature very quickly. Be sure to check the expiration date on the yeast since aged yeast usually performs poorly. Measure yeast accurately for best results and follow the quantities given in each individual recipe.

---

## ■ Liquids: Activate The Yeast And Bind The Dough

Liquids include all the wet ingredients used in the recipe. Traditional bread bakers have been taught correctly that warm liquid (110~115°F) will activate dry yeast. However, when yeast is used in a bread machine, the liquid temperature most likely to provide a good environment for the yeast is 80°F. At this temperature, the yeast activates gradually to accommodate the program of the machine. When hotter liquids are used, the yeast not only activates too quickly, the entire dough becomes too warm. If the temperature of the dough rises above 100°F during the rise times, the yeast does not die but becomes very lethargic and ineffective.

Because climates and seasons of the year cause a wide variety of humidity levels, the liquid amounts called for in a recipe may have to be adjusted. Flour will not accept the same amount of water in a moist, humid climate as it will in a dry climate. For example, Florida residents will always use less liquid than Arizona residents.

Wisconsin bakers will use less liquid in their machines in the summer than in the winter. The difference may be as much as 1/4 to 1/2 cup of liquid. When bread is kneading, the dough should be a soft, tacky ball. More flour, one tablespoon at a time, may be added after 5 minutes of kneading if the dough is too wet.

More liquid may be added also, one tablespoon at a time, if the dough is too dry. If the bread falls during the baking cycle and/or is quite coarse, reduce the total liquid amount.

When the machine is set on the delay timer, reduce the amount of liquid in most recipes by 1 tablespoon and be sure the liquid is very cold.

Eggs are also considered part of the total liquid amount. One egg measure 1/4 cup. If it does not, add additional water to equal 1/4 cup per egg. An egg white is equal to 1/8 cup. If it does not, add additional water to equal 1/8 cup. Eggs need to be at room temperature before putting it in the machine. If eggs are taken directly from the refrigerator, place them in a bowl of warm water to take off the chill before cracking. **DO NOT USE EGGS OR ANY PERISHABLE FOODS WITH THE DELAYED SETTING.**

Recipes which require non fat dry milk can substitute fresh milk. Omit the dry milk and replace part or all of the water in the recipe with milk. Dry milk, like liquid milk, will make the crumb structure have a more velvety texture. Fresh milk is not recommended with the delayed setting.

Always place ingredients into the bread pan in the order listed in the recipes in this book. Always keep yeast dry.

**NOTE :** Fresh eggs, sour cream, milk, cream, and cottage cheese are not recommended for Delayed Baking with the Timer to avoid spoilage.

Fresh milk can be substituted for non-fat dry milk only:

- if the same measurement of water is deducted from the recipe
- if the milk does not moisten the yeast before kneading

### **Additional Ingredients : Fruits, Nut and Vegetables**

When adding fruit, nut and vegetables, their sugar, fat, and water contents must be considered. Total weight of fruit, nuts, or vegetables should not exceed 15% of the flour weight. The height of the bread may be lower because the chopped additional ingredients cut the gluten structure. Resist the temptation to add more than specified in the recipe. For the best results, wait for the beeper to sound during the 2nd knead and add the extra ingredients at that time.

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## ADDITIONAL INGREDIENTS

### ■ Sugar: Leavens the Bread

Yeast ferments sugar to leaven bread. White and brown sugar, honey, and molasses may be interchanged equally. Since honey and molasses are liquids, decrease the water by the same amount as the honey or molasses added. Do not use a sugar substitute.

Artificial sweeteners may not be used as the yeast cannot react with them. Yeast does have the ability to convert the starch in flour to sugar. Although sugar is the favorite food of yeast, too much sugar will cause the yeast to malfunction, especially within a bread machine program. The yeast will have a feeding frenzy and then become lethargic. The loaf of bread will be small and dense. Dried fruits also contribute sugar to the bread dough. Resist the temptation to add more than specified in the recipe.

### ■ Salt: Regulates Yeast Activity

Salt is necessary to control the activity of the yeast, disciplining it to work slowly and steadily. Without salt, yeast acts very rapidly and is exhausted too quickly. Salt also strengthens the structure of the dough. If too little salt is used, the bread will rise rapidly and then fail before the baking or as soon as the baking begins. The texture will be coarse and uneven. Some salt substitutes will work effectively.

### ■ Fat : Dough Enhance And Conditioner

Shortening is an American term for fat used in recipes. The recipes in this book use vegetable oil. Solid shortening, butter, or margarine may be substituted. Divide it into small pieces before placing in the machine. There will not be any noticeable flavor difference. The crust may be a little crisper with butter. Margarine tends to make the crust a little tougher. Light or whipped margarine does not work well.

### ■ Milk : Add Flavor and Make a Tender Bread

Milk and milk products add flavor to bread and make a more tender, delicate crumb than water or water-based liquids. Because of the fat content, it is more difficult to dissolve yeast in milk, so we recommend using nonfat dry milk (NFD) or powered buttermilk.

### ■ Cinnamon And Garlic : Not True Friends Of Yeast Dough

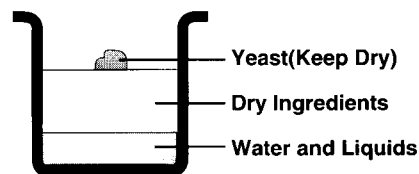
Although cinnamon is associated very closely to the nostalgic senses of bread, it has not been a part of the actual dough. Previously, cinnamon and sugar were sprinkled on dough before it was rolled up jelly roll fashion. Adding it to the dough in a bread machine presents a problem. Cinnamon acts on bread dough as meat tenderizer acts on meat--breaking down the structure. Although it smells wonderful while baking, the flavor is dissipated in the baking process. **DO NOT ADD MORE** than listed in the recipe.

Garlic inhibits yeast activity. Use garlic in a spread for the bread rather than adding it to the dough.

### ■ Bread Mixes

Use mixes labeled for 1-1½ pound loaves. For best results use the Basic Bread or Rapid Bread.

Layer ingredients in bread pan in the following sequences:



### Tips For Measuring Ingredients

Use the measuring cup provide with your breadmaker for liquid measurements.

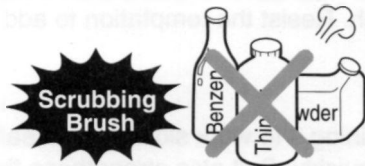
Use standard dry measures and measuring spoons, filling to overflowing, then leveled off.

Exact measurements are critical.

# HOW TO CLEAN

## CLEANING (Always unplug unit)

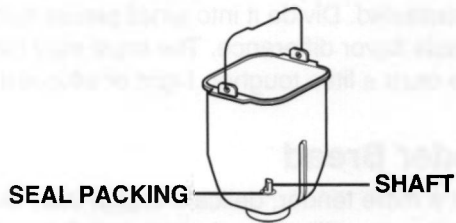
- Avoid using any cleaning agent other than dish detergent.
- Do not use steel wool or other abrasive materials.
- Do not wash the removable parts in the dishwasher.



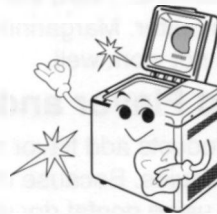
- Do not immerse the bread pan in water.
- Wipe clean with a damp cloth, then dry thoroughly.



- Wipe the shaft with a soft cloth or sponge to prevent damage to the seal packing.
- Allow the pan to dry before storing it inside the breadmaker.



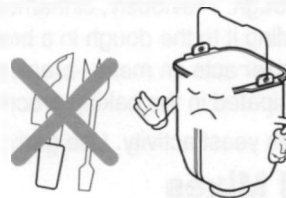
- Wipe the exterior with a damp dish cloth after each use. Do not immerse in water or splash with water.
- After using, cool and wipe out crumbs or from the over interior with a dampened dishcloth. A dampened soft, small brush may be used also.



- Wash the kneading blade with a soft cloth or sponge, and let dry. If necessary, immerse in water for a while and clean with a soft toothbrush. Dry thoroughly. The Kneading Blade should be removed and cleaned after use.



- Do not use metal utensils to prevent damage to the non-stick coating of the bread pan.



**NOTE :** The non-stick coating may change color after prolonged use. This is caused by moisture and steam and in no way affects performance.

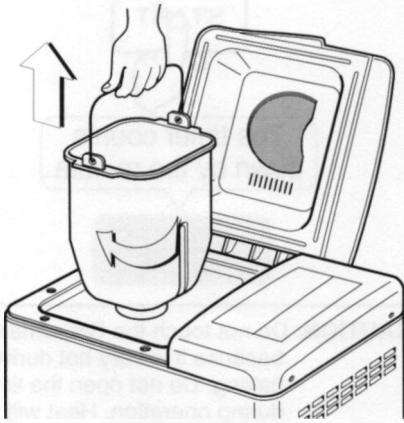
## STORING

- Be sure breadmaker is completely cooled before storing.
- All removable parts should be thoroughly cleaned and dried.
- Store breadmaker with lid closed.

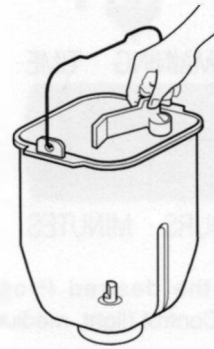
# OPERATION

## ■ Programming the Bread - Basic Bread, Sweet Bread, Whole Wheat Bread, French Bread, Rapid Bread

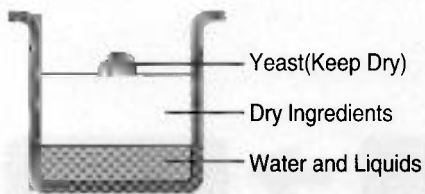
- 1** Open the lid and remove the bread pan by turning it clockwise and pulling it straight up, using the handle.



- 2** Mount the kneading blade on the shaft.

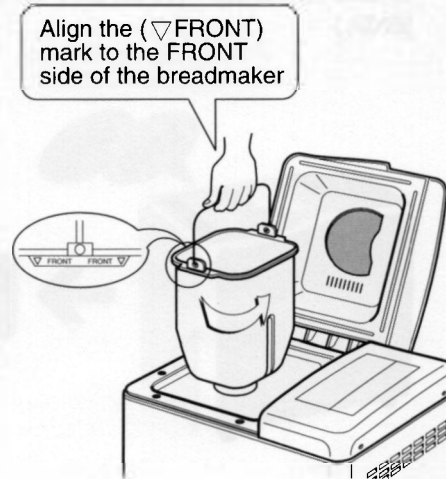


- 3** Place all ingredients in the bread pan. Make sure not to omit any ingredients.

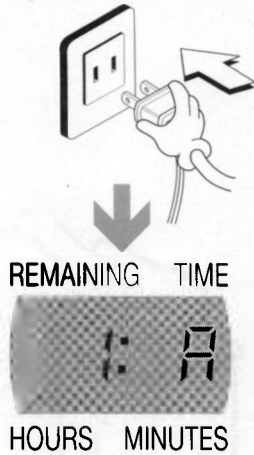


**NOTE :** When using the timer, add the yeast on top of the flour and away from the liquid. This is critical for good results.

- 4** Place the bread pan in the breadmaker and turn counterclockwise.



**5** Close the lid slowly and tightly using the handle, until it clicks. Plug in the breadmaker. The display indicator will light up.



**6** Select the desired Program and Baking Control (light, medium, or dark crust).

**7** Press the START pad. Then the PROGRAM SELECT and BAKING CONTROL indicators will disappear and REMAINING TIME will be displayed.

Notice that the time left for the bread to be finished is displayed and will count down from 3:40(Basic Bread), 2:40(Rapid Bread), 4:00(Whole Wheat) or 1:03(Dough).



**CAUTION:** Do not touch the Breadmaker, because it is very hot during baking. Do not open the lid during operation. Heat will escape and final result may be altered.

**8** The beeper will sound 4 times when baking is complete. A 20 minute cooling period will then proceed. After the bread is cool, the beeper will sound 8 times. If you do not take the bread out of the breadmaker immediately, it will be kept warm for 3 hours, except in the RAPID BREAD or DOUGH cycles. ([H:] will display on the Remaining Time Indicator, followed by [END].)



**9** Press the CANCEL pad and remove the bread pan using oven mitts.

**10** Turn the Bread Pan upside down and shake the bread pan several times to release the bread.

Place the bread on a wire rack to cool and allow the steam to escape. Be sure to remove the kneading blade from the bread. Dissipate heat by placing a towel under the loaf and slice with a serrated knife.

**CAUTION :** •The bread pan, kneading blade and bread will be very hot.  
•Always unplug after each use.

■ **Programming the Delay Timer (Except Rapid Bread and Dough Program)**

Set the timer for however long you want to wait before the bread is done (from 4:10 to 13 hours, in 10 minute intervals).




**EXAMPLE:** It is 9:00 p.m.now. The bread should be ready at 6:30 a.m. the next morning. Set the timer for 9:30, because there are 9 hours and 30 minutes between 9:00 p.m. and 6:30 a.m.

	<p><b>1</b> When pressed, the time will advance in 10 minute increments.</p>	<p><b>NOTE:</b> If you pass the desired delay time, push the (▼) pad to go back.</p> <p>Continually pressing the (▲) pad will advance the time more quickly up to 13:00, which is the longest that the timer may be delayed.</p> <p>It will then count down in 1 minute increments to 3:40, then it will start.</p>
	<p><b>2</b> When constant pressure is applied to the pad, the time will advance quickly.</p>	
	<p><b>3</b> Press the START pad and the timer is set.</p> <p>The colon blinks. After one minute, 9:29 is displayed, and the timer continues to count down.</p>	<p>Colon will blink</p>

**NOTE :** Fresh eggs, sour cream, milk, cream, and cottage cheese are not recommended for Delayed Baking with the Timer to avoid spoilage.

## ■ Programming Specialty Breads-Raisin Bread, etc

**NOTE: SEE COOKING GUIDE FOR RECIPES.**

	<p><b>1</b> Press program to select Sweet Bread, Whole Wheat Bread, or French Bread Program.</p>														
	<p><b>2</b> Press the START pad. Notice that colon blinks and the timer displays how long it will take to complete the bread making program: 3:40 (Sweet Bread) or 4:00 (Whole Wheat and French Bread).</p>														
<table border="1"> <thead> <tr> <th data-bbox="236 969 419 1059">SWEET BREAD</th> <th data-bbox="419 969 603 1059">WHOLE WHEAT or FRENCH BREAD</th> </tr> </thead> <tbody> <tr> <td data-bbox="236 1059 419 1149"></td> <td data-bbox="419 1059 603 1149">Pre-Heat</td> </tr> <tr> <td data-bbox="236 1149 419 1238">1st Knead</td> <td data-bbox="419 1149 603 1238">1st Knead</td> </tr> <tr> <td data-bbox="236 1238 419 1328">Rest</td> <td data-bbox="419 1238 603 1328">Rest</td> </tr> <tr> <td data-bbox="236 1328 419 1417">2nd Knead</td> <td data-bbox="419 1328 603 1417">2nd Knead</td> </tr> <tr> <td data-bbox="236 1417 419 1507">3:21</td> <td data-bbox="419 1417 603 1507">2:30</td> </tr> <tr> <td data-bbox="236 1507 419 1509">beep beep</td> <td data-bbox="419 1507 603 1509">beep beep</td> </tr> </tbody> </table>	SWEET BREAD	WHOLE WHEAT or FRENCH BREAD		Pre-Heat	1st Knead	1st Knead	Rest	Rest	2nd Knead	2nd Knead	3:21	2:30	beep beep	beep beep	<p><b>3</b> 19 minutes from the start of the Sweet Bread program (remaining time display 3:21) and 90 minutes from the start for the whole wheat and French Bread (Remaining time display 2:30), 4 beeps indicate the time to add any additional ingredients.</p> <p>Open the lid and add ingredients quickly and evenly over the dough. Opening the lid at this time will not stop the kneading, so be careful. Close the lid. Now the unit will continue through the remaining stages automatically.</p> 
SWEET BREAD	WHOLE WHEAT or FRENCH BREAD														
	Pre-Heat														
1st Knead	1st Knead														
Rest	Rest														
2nd Knead	2nd Knead														
3:21	2:30														
beep beep	beep beep														

### NOTE



- Make sure you select the Sweet bread, Whole Wheat Bread, or French Bread. If overlooked, the beeper will not sound to indicate when to add the additional ingredients.
- If you add the additional ingredients before the machine beeps 4 times, the ingredients may be crushed.
- After adding the extras, quickly and gently close the lid to prevent heat loss and possible collapsing of loaf.
- It is better to select light baking control for a soft and delicious crust.



## ■ Baking Control

The Baking Control function is used for any loaf of bread baked in the Automatic Breadmaker.

The Baking Control function is used to select the color of the crust. It can be baked light, medium, or dark--you choose!

	<ol style="list-style-type: none"> <li>1. Press one time, medium is selected.</li> <li>2. Press more than one time, the baking control function will be advanced as follows:</li> </ol>
	
<p><b>NOTE :</b> It is not necessary to press the Baking Control pad when medium is desired. Just press the START pad and the Baking Control be set to medium automatically.</p>	

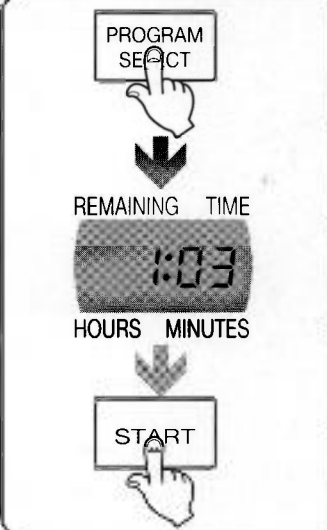
## ■ Crust Treatments (use only with dough program)

Always allow optimum rising of shaped dough. Then, use a pastry brush to gently apply the glaze. Bake as directed in the recipe. For a shiny, golden crust, use Egg Glaze or Egg Yolk Glaze. For a shiny, chewy crust, use Egg White Glaze. Because egg yolk is not used, the crust will not be as golden in color.

Egg Glaze	Mix 1 slightly beaten egg with 1 tablespoon (15ml) water or milk.
Egg Yolk Glaze	Mix 1 slightly beaten egg yolk with 1 tablespoon (15ml) water or milk.
Egg White Glaze	Mix 1 slightly beaten egg white with 1 tablespoon (15ml) water.

## ■ Programming Dough

The Delay Timer cannot be used for the dough program.

	<p><b>1</b> First choose a recipe from the COOKING GUIDE.</p>
	<p><b>2</b> Press the PROGRAM SELECT pad to select the Dough Program</p>
	<p><b>3</b> Press the START pad. Then REMAINING TIME displays 1:03 and colon will blink.</p>
	<p><b>4</b> After 1 hour and 3 minutes, the beeper will sound, indicating the time to remove the dough.</p>
	<p><b>5</b> Follow your recipe directions to complete whatever you have chosen to make.</p>

# STORING YEAST PRODUCTS

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## ■ Freezing of Baked Yeast Products:

When freezing a baked yeast product, it is important to have it completely cooled before wrapping to prevent moisture from making the product soggy.

Do not frost before freezing. Freeze cooled unwrapped product for one hour to harden. Remove from freezer; wrap in plastic wrap or aluminum foil. Place in plastic bag and seal. Freeze for six to eight weeks. To thaw, open wrappings partially to allow moisture to escape.

## ■ Freezing of Unbaked Yeast Products:

Freezing dough for shaping and baking later is done after the dough is kneaded and before the first rising. Divide dough into desired amounts and flatten into disks, one-inch thick. Place on cookie sheet and put in freezer one hour to harden. Remove from freezer; wrap with plastic wrap or aluminum foil. Place in plastic bag and seal. Dough can be kept in freezer up to four weeks. To thaw, place covered dough in refrigerator overnight or for several hours. Place uncovered dough on counter for fifteen to twenty minutes to bring dough to room temperature. Punch down dough. Dough is now ready for shaping and second rising.

Dough can be frozen also, after being formed into the desired shape. Place shaped dough on cookie sheet; put in freezer one hour to harden. Remove from freezer; wrap with plastic wrap or aluminum foil. Place in plastic bag and seal. Dough can be kept in freezer up to four weeks. Thaw the covered frozen dough slowly in your refrigerator overnight or for several hours.

Bring dough to room temperature partially unwrapped to allow moisture to escape. Let dough rise to double before baking. Bake according to recipe instructions.

If an unbaked product needs to be frozen longer, add one half again as much yeast as called for in recipe. Dough may be frozen up to six months.

# BEFORE REQUESTING SERVICE

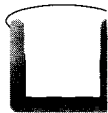
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## ■ Problems and Solutions

The consistency of the dough can be checked while it is mixing (in the first 7 minutes). Dough should appear pliable and elastic. If too dry, add water one tablespoon at a time. If dough is too moist, add flour.

PROBLEMS	RESULTS/SOLUTIONS
Dough does not rise enough.	<ul style="list-style-type: none"><li>• Liquids are too hot(above 105°F/30~40°C).</li><li>• Inactive yeast; or not enough yeast.</li><li>• Ingredients are too cold.</li><li>• Too much salt</li></ul>
Bread flops over sides of pan.	<ul style="list-style-type: none"><li>• Too much dough</li><li>• Bread has over-risen. (reduce amount of yeast slightly)</li><li>• Not enough sugar</li></ul>
Crust pale in color.	<ul style="list-style-type: none"><li>• Not enough sugar</li></ul>
Bread does not keep well.	<ul style="list-style-type: none"><li>• Bread lasts up to 5 days if stored in the refrigerator.</li></ul>
Free form loaves spread out or lose shape instead of rising.	<ul style="list-style-type: none"><li>• Dough too soft</li></ul>
Bread falls during bake cycle.	<ul style="list-style-type: none"><li>• Bread over-risen (reduce amount of yeast slightly)</li></ul>
Bread has coarse texture; crumbly	<ul style="list-style-type: none"><li>• Bread over-risen (reduce amount of yeast slightly)</li></ul>
Bread has unusual aroma.	<ul style="list-style-type: none"><li>• Stale ingredients used</li><li>• Too much yeast</li></ul>
Sticky bread which slices unevenly.	<ul style="list-style-type: none"><li>• Always use a serrated bread knife.</li><li>• Allow bread to cool longer before slicing.</li></ul>

■ Before Calling for Service, Please Check the Following:

		BAKING RESULTS:		Breadmaker does not operate.	Smoke emitted from steam vent. Burning smell.	Sides of bread collapse and bottom is damp.	Bread rise too much 	
		Please check the following						
<b>OPERATIONAL ERRORS</b>		Unplugged		<input type="radio"/>				
		Oven area is too hot (display H : )		<input type="radio"/>				
		Ingredients spilled on heating element.			<input type="radio"/>			
		START/CANCEL pad was pressed after starting.						
		Top lid was open during operation.						
		Program selection was wrong (Dough mode was chosen).						
		Bread left in bread pan too long after baking.				<input type="radio"/>		
		Bread sliced just after baking (Steam was not allowed to escape).						
		Water added after kneading flour.						
		Kneading blade not installed properly in pan.						
<b>INGREDIENT PROBLEMS</b>	<b>MEASUREMENT ERRORS</b>	Flour	Not enough					
			Too much				<input type="radio"/>	
		Yeast	Not enough					
			Too much					<input type="radio"/>
			No yeast					
		Water	Not enough					
	Too much						<input type="radio"/>	
		No sugar or molasses						
		Ingredients used other than prescribed.					<input type="radio"/>	
	Flour	Old flour used.						
		Wrong type of flour used.					<input type="radio"/>	
	Yeast	Yeast touched water before kneading.						
		Old yeast used.						
Wrong type of yeast used.								
	Temperature of water was either too hot or too cold.							

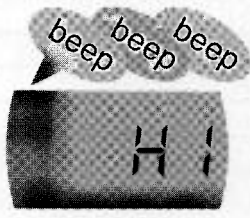
Collapsed after over-rising	Bread doesn't rise enough.	Unleavened or not leavened enough				Underbaked	Slices unevenly and is sticky.
		Top of bread floured.	Under- browned.	Browned and floured sides, and raw.	Sides flour coated bottom.		
			○			○	
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## ■ Questions and Answers for the Breadmaker

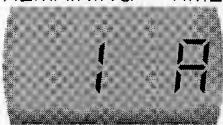
Questions	Answers
<p><b>1</b> Why does the bread have an unusual aroma?</p>	<p>The height and shape of bread may differ depending on the ingredients, room temperature and length of the timer cycle. Also accurate measurement of ingredients is essential to make delicious bread.</p>
<p><b>2</b> The bread has as unusual odor, why?</p>	<p>Stale ingredients may have been used or too much yeast may have been used. Always use fresh ingredients. Accurate measurements are essential to making delicious bread.</p>
<p><b>3</b> The kneading blade comes out with the bread.</p>	<p>This can happen as the kneading blade is detachable. Use a non-metal utensil to remove it. <b>Caution :</b> The kneading blade will be hot.</p>
<p><b>4</b> The bread has a floured corner.</p>	<p>Sometimes flour in the corner of the bread pan may not have been completely kneaded into the dough. Scrape it off with a knife.</p>
<p><b>5</b> Why can the timer only be set for not less than 4:10, nor more than 13 hours?</p>	<p>The complete bread program, takes a minimum of 3 hours and 40 minutes. Longer delay times could alter the baking results.</p>
<p><b>6</b> Why can't the timer be used for the DOUGH Program?</p>	<p>The breadmaker cannot shape individual rolls, doughnut, etc.</p>
<p><b>7</b> Can ingredients be halved or doubled?</p>	<p>If there is too little in the bread pan, the kneading blade cannot knead well. If there is too much, the bread swells out of the pan.</p>
<p><b>8</b> Can fresh milk be used in place of dry milk?</p>	<p>Yes. Be sure to deduct the same measurement of water to equal any liquid substitution. Fresh milk is not recommended when using the timer, because it may spoil while sitting in the bread pan.</p>

## ■ Display Signals

When the START pad is pressed:

Display	Reason	HOW TO RESET
	The oven area is too hot (above 40°C/105°F). This may occur during continuous use.	When the oven area has cooled, press CANCEL pad and start again.

### During operation

<p>During operation the remaining time displays as follows :</p> <p>REMAINING TIME</p> 	There has been an interruption in the power supply (unplugging of the power cord, or malfunctioning of a household fuse or breaker).	Remove the dough and start again using all new ingredients.
---	--	---

## SPECIFICATIONS

Power supply		A.C 220V 50Hz
Power Consumption	Heater	550W
	Kneading Motor	110W
Dimension (W × D × H)		350 x 260 x 365 (mm)
Weight		APPROX. 7.5 kg
Timer		13 hours digital timer
Cord		APPROX. 3' 11"(1.2M)
Thermal Fuse	Main Heater Protector	378°F / 192°C
	Kneading Motor Protector	248°F / 120°C

# COOKING GUIDE

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## General Advice

- BE SURE you select the right program for your breadmaker! Measure ingredients carefully! Follow the recipe directions!
- Be sure to set controls correctly.
- Use Bread Flour instead of Regular Flour for better result.
- Don't use fresh dairy products when you use the timer delay. Something could spoil.
- Don't try to halve or double a recipe. It won't work.
- You may have to adjust the recipes slightly to account for variables, such as altitude, humidity, moisture content of your flour, etc.
- In the event your bread doesn't turn out to please you, see the suggestions, solutions, and troubleshooting chart in the owner's manual.
- Use Natural Yeast or Dry Yeast. The amount will be different by the types of yeast.

As a Dry Yeast, German "Dr. Oetker" brand "Hefe" is recommended.

<u>Natural Yeast</u>	<u>Dry Yeast</u>
7 g $\approx$ 1/2 TBL	$\approx$ 1 tsp
10 g $\approx$ 3/4 TBL	$\approx$ 1 1/2 tsp
13 g $\approx$ 1 TBL	$\approx$ 2 tsp

- \* Be sure to keep the Natural Yeast fresh.
- \* Experimentation regarding yeast amounts may be necessary due to altitude variations or different types of yeast.
- \* TBL = Tablespoon = 15ml  
tsp = Teaspoon = 5ml

## WHITE BREAD

### WHITE BREAD

Ingredients	Amount
Water	1 1/2 cups
Flour	5 3/8 cups
Salt	1 1/2 tsp
Sugar	2 TBL
Dry Milk	2 TBL
Butter	2 TBL
Natural Yeast	1 TBL
or Dry Yeast <Hefe>	(2 tsp)

#### Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
  2. Place ingredients in order listed.  
When using Natural Yeast, place the Natural Yeast into water and mix well in advance.
  3. Insert bread pan in machine and turn counter-clockwise to lock.
  4. Using the program select button, select "Basic" bread cycle.
  5. Using baking control, select crust color. "Medium" is recommended for first loaf.
  6. Press "Start".
  7. At the end of cycle, remove bread using oven mitt.
- \* This recipe can be used in "Rapid" bread cycle. When using "Rapid" bread cycle, increase the amount of yeast by 50%.

## POPPY BREAD

### POPPY BREAD

Ingredients	Amount
Milk	1 1/4 cups
Flour	4 1/4 cups
Salt	1 1/2 tsp
Honey	3 TBL
Butter	3 TBL
Egg	1
Vanilla	1/6 tsp
Poppy Seed	1/8 cup
Raisin	1/4 cup
Natural Yeast	3/4 TBL
or Dry Yeast <Hefe>	(2 tsp)

#### Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
  2. Place ingredients in order listed.  
When using Natural Yeast, place the Natural Yeast into water and mix well in advance.
  3. Insert bread pan in machine and turn counter-clockwise to lock.
  4. Using the program select button, select "Basic" bread cycle.
  5. Using baking control, select crust color. "Medium" is recommended for first loaf.
  6. Press "Start".
  7. At the end of cycle, remove bread using oven mitt.
- \* This recipe can be used in "Rapid" bread cycle. When using "Rapid" bread cycle, increase the amount of yeast by 50%.

## COCOA BREAD

### COCOA BREAD

Ingredients	Amount
Water	7/8 cup
Milk	1/4 cup
Flour	4 <sup>3</sup> / <sub>8</sub> cups
Cocoa	3 TBL
Salt	1 1/2 tsp
Sugar	3 TBL
Butter	2 TBL
Vanilla	1/6 tsp
Natural Yeast or Dry Yeast <Hefe>	1 TBL (2 tsp)

#### Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
  2. Place ingredients in order listed.  
When using Natural Yeast, place the Natural Yeast into water and mix well in advance.
  3. Insert bread pan in machine and turn counter-clockwise to lock.
  4. Using the program select button, select "Basic" bread cycle.
  5. Using baking control, select crust color. "Medium" is recommended for first loaf.
  6. Press "Start".
  7. At the end of cycle, remove bread using oven mitt.
- \* This recipe can be used in "Rapid" bread cycle. When using "Rapid" bread cycle, increase the amount of yeast by 50%.

## SAFFRON BREAD

### SAFFRON BREAD

Ingredients	Amount
Water	1 1/8 cups
Flour	4 <sup>3</sup> / <sub>4</sub> cups
Salt	1 tsp
Sugar	2 TBL
Butter	2 TBL
Egg	1
Ground Saffron	1
Natural Yeast or Dry Yeast	3/4 TBL (2 tsp)

#### Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
  2. Place ingredients in order listed.  
When using Natural Yeast, place the Natural Yeast into water and mix well in advance.
  3. Insert bread pan in machine and turn counter-clockwise to lock.
  4. Using the program select button, select "Basic" bread cycle.
  5. Using baking control, select crust color. "Medium" is recommended for first loaf.
  6. Press "Start".
  7. At the end of cycle, remove bread using oven mitt.
- \* This recipe can be used in "Rapid" bread cycle. When using "Rapid" bread cycle, increase the amount of yeast by 50%.

## SESAME BREAD

### SESAME BREAD

Ingredients	Amount
Water	7/8 cup
Milk	3/8 cup
Flour	4 1/4 cups
Salt	1 1/2 tsp
Honey	4 TBL
Dry Milk	2 TBL
Butter	2 TBL
Walnut	2 TBL
Sesame Seed	1/4 cup
Natural Yeast or Dry Yeast	3/4 TBL (2 tsp)

#### Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
  2. Place ingredients in order listed.  
When using Natural Yeast, place the Natural Yeast into water and mix well in advance.
  3. Insert bread pan in machine and turn counter-clockwise to lock.
  4. Using the program select button, select "Basic" bread cycle.
  5. Using baking control, select crust color. "Medium" is recommended for first loaf.
  6. Press "Start".
  7. At the end of cycle, remove bread using oven mitt.
- \* This recipe can be used in "Rapid" bread cycle. When using "Rapid" bread cycle, increase the amount of yeast by 50%.

## EGG BREAD

### EGG BREAD

Ingredients	Amount
Milk	5/8 cup
Flour	4 1/4 cups
Salt	1 1/2 tsp
Sugar	2 TBL
Butter	4 TBL
Egg	2
Natural Yeast or Dry Yeast	1 TBL (2 tsp)

#### Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
  2. Place ingredients in order listed.  
When using Natural Yeast, place the Natural Yeast into water and mix well in advance.
  3. Insert bread pan in machine and turn counter-clockwise to lock.
  4. Using the program select button, select "Basic" bread cycle.
  5. Using baking control, select crust color. "Medium" is recommended for first loaf.
  6. Press "Start".
  7. At the end of cycle, remove bread using oven mitt.
- \* This recipe can be used in "Rapid" bread cycle. When using "Rapid" bread cycle, increase the amount of yeast by 50%.

## ONION BREAD

### ONION BREAD

Ingredients	Amount
Water	1 <sup>1</sup> / <sub>8</sub> cups
Flour	4 <sup>1</sup> / <sub>4</sub> cups
Salt	1 <sup>1</sup> / <sub>2</sub> tsp
Sugar	1 <sup>1</sup> / <sub>2</sub> TBL
Butter	1 <sup>1</sup> / <sub>2</sub> TBL
Onions, Minced	7 <sup>7</sup> / <sub>8</sub> cup
Basil	1 tsp
Garlic Powder	1 <sup>1</sup> / <sub>4</sub> tsp
Pepper	1 <sup>1</sup> / <sub>3</sub> tsp
Natural Yeast or Dry Yeast	3 <sup>3</sup> / <sub>4</sub> TBL (2 tsp)

#### Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
  2. Place ingredients in order listed.  
When using Natural Yeast, place the Natural Yeast into water and mix well in advance.
  3. Insert bread pan in machine and turn counter-clockwise to lock.
  4. Using the program select button, select "Basic" bread cycle.
  5. Using baking control, select crust color. "Medium" is recommended for first loaf.
  6. Press "Start".
  7. At the end of cycle, remove bread using oven mitt.
- \* This recipe can be used in "Rapid" bread cycle. When using "Rapid" bread cycle, increase the amount of yeast by 50%.

## HONEY MUSTARD BREAD

### HONEY MUSTARD BREAD

Ingredients	Amount
Water + Chicken Broth (11g)	1 <sup>1</sup> / <sub>4</sub> cups
Flour	4 <sup>3</sup> / <sub>8</sub> cups
Salt	2 tsp
Honey	2 TBL
Vegetable Oil	2 TBL
Mustard	2 TBL
Chopped Chives	3 TBL
Pepper	1 <sup>1</sup> / <sub>2</sub> tsp
Natural Yeast or Dry Yeast	1 TBL (2 tsp)

#### Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
  2. Place ingredients in order listed.  
When using Natural Yeast, place the Natural Yeast into water and mix well in advance.
  3. Insert bread pan in machine and turn counter-clockwise to lock.
  4. Using the program select button, select "Basic" bread cycle.
  5. Using baking control, select crust color. "Medium" is recommended for first loaf.
  6. Press "Start".
  7. At the end of cycle, remove bread using oven mitt.
- \* This recipe can be used in "Rapid" bread cycle. When using "Rapid" bread cycle, increase the amount of yeast by 50%.

## SPICY BACON BREAD

### SPICY BACON BREAD

Ingredients	Amount
Water	1 <sup>1</sup> / <sub>8</sub> cups
Flour	4 <sup>3</sup> / <sub>8</sub> cups
Salt	1 <sup>1</sup> / <sub>2</sub> tsp
Sugar	2 TBL
Vegetable Oil	2 TBL
Bacon Bits	<sup>5</sup> / <sub>8</sub> cup
Chopped Parsely or Dill	<sup>3</sup> / <sub>8</sub> cup
Peppercorns Finely Crushed	1 tsp
Natural Yeast or Dry Yeast	1 TBL (2 tsp)

#### Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
  2. Place ingredients in order listed.  
When using Natural Yeast, place the Natural Yeast into water and mix well in advance.
  3. Insert bread pan in machine and turn counter-clockwise to lock.
  4. Using the program select button, select "Basic" bread cycle.
  5. Using baking control, select crust color. "Medium" is recommended for first loaf.
  6. Press "Start".
  7. At the end of cycle, remove bread using oven mitt.
- \* This recipe can be used in "Rapid" bread cycle. When using "Rapid" bread cycle, increase the amount of yeast by 50%.

## BLACK YOGURT BREAD

### BLACK YOGURT BREAD

Ingredients	Amount
Yogurt	1 <sup>1</sup> / <sub>4</sub> cups
Flour	1 <sup>1</sup> / <sub>4</sub> cups
Rye Flour or Roggenmehl	2 <sup>1</sup> / <sub>2</sub> cups
Salt	1 tsp
Sugar	1 TBL
Vegetable Oil	2 TBL
Natural Yeast or Dry Yeast	<sup>3</sup> / <sub>4</sub> TBL (1 <sup>1</sup> / <sub>2</sub> tsp)

#### Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
  2. Place ingredients in order listed.  
When using Natural Yeast, place the Natural Yeast into water and mix well in advance.
  3. Insert bread pan in machine and turn counter-clockwise to lock.
  4. Using the program select button, select "Basic" bread cycle.
  5. Using baking control, select crust color. "Medium" is recommended for first loaf.
  6. Press "Start".
  7. At the end of cycle, remove bread using oven mitt.
- \* This recipe can be used in "Rapid" bread cycle. When using "Rapid" bread cycle, increase the amount of yeast by 50%.

## RAISIN BREAD

### RAISIN BREAD

Ingredients	Amount
Water	7/8 cup
Milk	3/8 cup
Flour	4 1/2 cups
Salt	1 tsp
Sugar	3 TBL
Dry Milk	2 TBL
Butter	4 TBL
Natural Yeast or Dry Yeast <Hefe>	1 TBL (2 tsp)
Raisins	3/4 cup

#### Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
2. Place ingredients in order listed.  
When using Natural Yeast, place the Natural Yeast into water and mix well in advance.
3. Insert bread pan in machine and turn counter-clockwise to lock.
4. Using the program select button, select "Sweet" bread cycle.
5. Using baking control, select crust color. "Medium" is recommended for first loaf.
6. Press "Start".
7. At beep, add raisins.
8. At the end of cycle, remove bread using oven mitt.

## ALMOND BREAD

### ALMOND BREAD

Ingredients	Amount
Water	1 cup
Milk	1/4 cup
Flour	4 1/4 cups
Salt	1 1/2 tsp
Sugar	2 1/2 TBL
Dry Milk	1 TBL
Butter	3 TBL
Muscat	1/2 tsp
Raisin	1/4 cup
Natural Yeast or Dry Yeast	1 TBL (2 tsp)
Almond	5/8 cup

#### Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
2. Place ingredients in order listed.  
When using Natural Yeast, place the Natural Yeast into water and mix well in advance.
3. Insert bread pan in machine and turn counter-clockwise to lock.
4. Using the program select button, select "Sweet" bread cycle.
5. Using baking control, select crust color. "Medium" is recommended for first loaf.
6. Press "Start".
7. At beep, add almond.
8. At the end of cycle, remove bread using oven mitt.

## SUNSHINE NUT BREAD

### SUNSHINE NUT BREAD

Ingredients	Amount
Water	1 cup
Milk	1/4 cup
Flour	4 1/4 cups
Salt	1 1/2 tsp
Honey	3 TBL
Butter	2 TBL
Nut	1/4 cup
Natural Yeast or Dry Yeast	1 TBL (2 tsp)
Sunflower Seeds	1/2 cup

#### Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
2. Place ingredients in order listed.  
When using Natural Yeast, place the Natural Yeast into water and mix well in advance.
3. Insert bread pan in machine and turn counter-clockwise to lock.
4. Using the program select button, select "Sweet" bread cycle.
5. Using baking control, select crust color. "Medium" is recommended for first loaf.
6. Press "Start".
7. At beep, add sunflower seeds.
8. At the end of cycle, remove bread using oven mitt.

## FALL HARVEST BREAD

### FALL HARVEST BREAD

Ingredients	Amount
Water	1 1/8 cups
Flour	4 1/4 cups
Salt	1 tsp
Sugar	1 TBL
Honey	2 TBL
Dry Milk	1 TBL
Butter	1 TBL
Pumpkin	5/8 cup
Vanilla	1/4 tsp
Ground Ginger	1/3 tsp
Natural Yeast or Dry Yeast	3/4 TBL (2 tsp)
Pumpkin Seeds	1/2 cup

#### Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
2. Place ingredients in order listed.  
When using Natural Yeast, place the Natural Yeast into water and mix well in advance.
3. Insert bread pan in machine and turn counter-clockwise to lock.
4. Using the program select button, select "Sweet" bread cycle.
5. Using baking control, select crust color. "Medium" is recommended for first loaf.
6. Press "Start".
7. At beep, add pumpkin seeds.
8. At the end of cycle, remove bread using oven mitt.



## CHERRY BREAD

### CHERRY BREAD

Ingredients	Amount
Water	1/2 cup
Cherry Juice	3/4 cup
Flour	4 <sup>3</sup> / <sub>8</sub> cups
Salt	1 <sup>1</sup> / <sub>2</sub> tsp
Sugar	2 TBL
Dry Milk	2 TBL
<b>Butter</b>	<b>2 TBL</b>
Dried Cherry	1/4 cup
Vanilla	1/6 tsp
Natural Yeast or Dry Yeast	1 TBL (2 tsp)
Nuts	1/4 cup

#### Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
2. Place ingredients in order listed.  
When using Natural Yeast, place the Natural Yeast into water and mix well in advance.
3. Insert bread pan in machine and turn counter-clockwise to lock.
4. Using the program select button, select "Sweet" bread cycle.
5. Using baking control, select crust color. "Medium" is recommended for first loaf.
6. Press "Start".
7. At beep, add nuts.
8. At the end of cycle, remove bread using oven mitt.

## APPLE BREAD

### APPLE BREAD

Ingredients	Amount
Water	3/8 cup
Apple Juice	1 cup
Flour	4 <sup>1</sup> / <sub>2</sub> cups
Salt	2 tsp
Sugar	2 TBL
Dry Milk	2 TBL
<b>Butter</b>	<b>2 TBL</b>
Vanilla	1/4 tsp
Chopped Apple	1/2 cup
Natural Yeast or Dry Yeast	1 TBL (2 tsp)
Pine-nuts	1/4 cup

#### Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
2. Place ingredients in order listed.  
When using Natural Yeast, place the Natural Yeast into water and mix well in advance.
3. Insert bread pan in machine and turn counter-clockwise to lock.
4. Using the program select button, select "Sweet" bread cycle.
5. Using baking control, select crust color. "Medium" is recommended for first loaf.
6. Press "Start".
7. At beep, add pine-nuts.
8. At the end of cycle, remove bread using oven mitt.

## APRICOT BREAD

### APRICOT BREAD

Ingredients	Amount
Water	1 cup
Milk	$\frac{3}{8}$ cup
Flour	$5\frac{1}{8}$ cups
Salt	2 tsp
Butter	2 TBL
Apricot Preserves	$\frac{1}{2}$ cup
Natural Yeast or Dry Yeast	$\frac{3}{4}$ TBL (2 tsp)
Dried Apricot	$\frac{3}{4}$ cup

#### Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
2. Place ingredients in order listed.  
When using Natural Yeast, place the Natural Yeast into water and mix well in advance.
3. Insert bread pan in machine and turn counter-clockwise to lock.
4. Using the program select button, select "Sweet" bread cycle.
5. Using baking control, select crust color. "Medium" is recommended for first loaf.
6. Press "Start".
7. At beep, add dried apricot.
8. At the end of cycle, remove bread using oven mitt.

## MOCHA BREAD

### MOCHA BREAD

Ingredients	Amount
Water	1 cup
Flour	$4\frac{1}{4}$ cups
Salt	1 tsp
Sugar	2 TBL
Dry Milk	2 TBL
Butter	2 TBL
Instant Mocha	$2\frac{1}{2}$ TBL
Egg	1
Natural Yeast or Dry Yeast	1 TBL (2 tsp)
Pecans	$\frac{3}{8}$ cup

#### Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
2. Place ingredients in order listed.  
When using Natural Yeast, place the Natural Yeast into water and mix well in advance.
3. Insert bread pan in machine and turn counter-clockwise to lock.
4. Using the program select button, select "Sweet" bread cycle.
5. Using baking control, select crust color. "Medium" is recommended for first loaf.
6. Press "Start".
7. At beep, add pecans.
8. At the end of cycle, remove bread using oven mitt.

## HONEY WALNUT BREAD

### HONEY WALNUT BREAD

Ingredients	Amount
Water	1/2 cup
Milk	3/4 cup
Flour	3 3/4 cups
Salt	1 1/2 tsp
Honey	4 TBL
Dry Milk	2 TBL
Butter	4 TBL
Walnut Powder	1 1/4 cups
Natural Yeast or Dry Yeast	1 TBL (2 tsp)
Almond or Nuts	2/3 cup

#### Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
2. Place ingredients in order listed.  
When using Natural Yeast, place the Natural Yeast into water and mix well in advance.
3. Insert bread pan in machine and turn counter-clockwise to lock.
4. Using the program select button, select "Sweet" bread cycle.
5. Using baking control, select crust color. "Medium" is recommended for first loaf.
6. Press "Start".
7. At beep, add almond or nuts.
8. At the end of cycle, remove bread using oven mitt.

## CARROT BREAD

### CARROT BREAD

Ingredients	Amount
Milk	3/4 cup
Yogurt	1/4 cup
Flour	4 3/8 cups
Salt	2 tsp
Sugar	2 TBL
Dry Milk	2 TBL
Carrot	1 cup
Natural Yeast or Dry Yeast <Hefe>	1 TBL (2 tsp)
Pumpkin Seeds	1/8 cup

#### Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
2. Place ingredients in order listed.  
When using Natural Yeast, place the Natural Yeast into water and mix well in advance.
3. Insert bread pan in machine and turn counter-clockwise to lock.
4. Using the program select button, select "Whole Wheat" bread cycle.
5. Using baking control, select crust color. "Medium" is recommended for first loaf.
6. Press "Start".
7. At beep, add pumpkin seeds.
8. At the end of cycle, remove bread using oven mitt.

## ANANAS BREAD

### ANANAS BREAD

Ingredients	Amount
Water	1 3/8 cups
Flour	3 5/8 cups
Salt	1 1/2 tsp
Sugar	2 TBL
Vegetable Oil	2 TBL
Ananas and Fruit Mix	5/8 cup
Natural Yeast or Dry Yeast <Hefe>	1 TBL (2 tsp)
Dried Ananas	1/4 cup

#### Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
2. Place ingredients in order listed.  
When using Natural Yeast, place the Natural Yeast into water and mix well in advance.
3. Insert bread pan in machine and turn counter-clockwise to lock.
4. Using the program select button, select "Whole Wheat" bread cycle.
5. Using baking control, select crust color. "Medium" is recommended for first loaf.
6. Press "Start".
7. At beep, add dried ananas.
8. At the end of cycle, remove bread using oven mitt.

## OATMEAL BREAD

### OATMEAL BREAD

Ingredients	Amount
Water	1 <sup>3</sup> / <sub>8</sub> cups
Flour	3 <sup>3</sup> / <sub>4</sub> cups
Salt	2 tsp
Honey	3 TBL
Butter	3 TBL
Oatmeal	<sup>5</sup> / <sub>8</sub> cup
Natural Yeast or Dry Yeast	1 TBL (2 tsp)

#### Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
2. Place ingredients in order listed.  
When using Natural Yeast, place the Natural Yeast into water and mix well in advance.
3. Insert bread pan in machine and turn counter-clockwise to lock.
4. Using the program select button, select "Whole Wheat" bread cycle.
5. Using baking control, select crust color. "Medium" is recommended for first loaf.
6. Press "Start".
7. At the end of cycle, remove bread using oven mitt.

## BLACK PINE-NUTS BREAD

### BLACK PINE-NUTS BREAD

Ingredients	Amount
Yogurt	1 <sup>1</sup> / <sub>4</sub> cups
Flour	1 <sup>1</sup> / <sub>4</sub> cups
Roggenmehl or Rye Flour	2 <sup>1</sup> / <sub>2</sub> cups
Salt	1 tsp
Sugar	1 TBL
Instant Coffee	1 TBL
Vegetable Oil	2 TBL
Natural Yeast or Dry Yeast	<sup>3</sup> / <sub>4</sub> TBL (1 <sup>1</sup> / <sub>2</sub> tsp)
Pine-nuts	<sup>1</sup> / <sub>8</sub> cup

#### Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
2. Place ingredients in order listed.  
When using Natural Yeast, place the Natural Yeast into water and mix well in advance.
3. Insert bread pan in machine and turn counter-clockwise to lock.
4. Using the program select button, select "Whole Wheat" bread cycle.
5. Using baking control, select crust color. "Medium" is recommended for first loaf.
6. Press "Start".
7. At beep, add pine-nuts.
8. At the end of cycle, remove bread using oven mitt.

## HONEY WHEAT BREAD

### HONEY WHEAT BREAD

Ingredients	Amount
Water	1 1/4 cups
Flour	3 1/2 cups
Whole Wheat Flour	1 cup
Salt	1 1/2 tsp
Honey	2 TBL
Dry Milk	2 TBL
Butter	2 TBL
Natural Yeast or Dry Yeast	1 TBL (2 tsp)

#### Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
2. Place ingredients in order listed.  
When using Natural Yeast, place the Natural Yeast into water and mix well in advance.
3. Insert bread pan in machine and turn counter-clockwise to lock.
4. Using the program select button, select "Whole Wheat" bread cycle.
5. Using baking control, select crust color. "Medium" is recommended for first loaf.
6. Press "Start".
7. At the end of cycle, remove bread using oven mitt.

## POTATO BREAD

### POTATO BREAD

Ingredients	Amount
Water	3/4 cup
Flour	4 1/4 cups
Salt	1 tsp
Sugar	1 1/2 TBL
Dry Milk	1 TBL
Sour Cream	5/8 cup
Potato Flakes or Chips	3/8 cup
Natural Yeast or Dry Yeast	1 TBL (2 tsp)

#### Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
2. Place ingredients in order listed.  
When using Natural Yeast, place the Natural Yeast into water and mix well in advance.
3. Insert bread pan in machine and turn counter-clockwise to lock.
4. Using the program select button, select "Whole Wheat" bread cycle.
5. Using baking control, select crust color. "Medium" is recommended for first loaf.
6. Press "Start".
7. At the end of cycle, remove bread using oven mitt.

## FRENCH BREAD

### FRENCH BREAD

Ingredients	Amount
Water	1½ cups
Flour	5¼ cups
Salt	½ tsp
Sugar	1 TBL
Natural Yeast or Dry Yeast <Hefe>	1 TBL (2 tsp)

#### Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
2. Place ingredients in order listed.  
When using Natural Yeast, place the Natural Yeast into water and mix well in advance.
3. Insert bread pan in machine and turn counter-clockwise to lock.
4. Using the program select button, select "French" bread cycle.
5. Using baking control, select crust color. "Medium" is recommended for first loaf.
6. Press "Start".
7. At the end of cycle, remove bread using oven mitt.

**NOTE :** These recipes were developed in USA, using American flour and ingredients. Use dry yeast.

## BAGELS

### BAGELS

Ingredients	Amount
Water	1 <sup>1</sup> / <sub>4</sub> cup
Bread Flour	4 cups
Salt	2 tsp
Sugar	3 TBL
Yeast	2 <sup>1</sup> / <sub>2</sub> tsp

1. Place ingredients in bread pan in order listed. Put bread pan in bread machine, making sure pan is locked in place. Close lid.
2. Select #6 on PROGRAM SELECT.
3. Press Start.
4. When dough has completed its cycle, remove it from bread machine. Place in a well oiled bowl and let rise until double in size.
5. Form dough into about 18.2-inch in diameter balls. Flatten the balls slightly and use your thumb or finger to punch a hole into the middle of each bagel.
6. Place the bagels on a greased cookie sheet. Cover with a cloth and let rise for about 30 minutes, or until doubled in size.
7. While bagels are rising, bring 2 quarts of water with 1 tablespoon of sugar to a boil. Adjust heat so water stays at a slow, steady boil.
8. Place bagels, one at a time, in boiling water. While water continues to boil, turn each bagel frequently and boil for 2<sup>1</sup>/<sub>2</sub> to 5 minutes. The longer you boil the bagel the chewier the crust will be.
9. Drain Bagel well on a clean dish towel, turning once to drain both sides.
10. Replace bagels on well greased cookie sheet, coated with cornmeal or flour.
11. Brush each bagel with egg wash. Sprinkle with cornmeal, kosher salt, poppy seeds or minced garlic if desired.
12. Place in 400°F(200°C) oven 20 to 25 minutes, or until golden brown.



## BUTTERMILK ROLLS

### BUTTERMILK ROLLS

Ingredients	Amount
Butter Milk	1½ cups
Honey	¼ cup
Bread Flour	2¼ cups
Whole Wheat Flour	2 cups
Wheat Germ	½ cup
Salt	2 tsp
Baking Soda	¼ tsp
Butter	4 TBL
Yeast	2½ tsp

1. Place ingredients in bread pan in order listed. Put bread pan in bread machine, making sure pan is locked in place. Close lid.
2. Select #6 on PROGRAM SELECT.
3. Press Start.
4. When dough cycle is complete, remove dough from inner pot and place in a lightly greased bowl; Covered, until doubled in size.
5. Divide into 24 pieces. Make into even sized balls, and place in a greased pan.
6. Let rise until doubled in size.
7. Bake in 375°F(190°C) oven for 12 to 15 minutes.  
Makes 24 rolls

## CHEEZY MONKEY BREAD

### CHEEZY MONKEY BREAD

#### Ingredients

#### Amount

Water plus 1 Egg to Equal	1 <sup>1</sup> / <sub>3</sub> cups
Bread Flour	4 <sup>5</sup> / <sub>8</sub> cups
Salt	2 tsp
Sugar	1 <sup>1</sup> / <sub>2</sub> cup
Butter	8 TBL
Yeast	2 <sup>1</sup> / <sub>2</sub> tsp

#### topping :

parmesan cheese	1/2 cup
finely minced garlic	1/4 cup
melted butter	3/4 cup

1. Place ingredients in bread pan in order listed. Put bread pan in bread machine, making sure pan is locked in place. Close lid.
2. Select #6 on PROGRAM SELECT.
3. Press Start.
4. When dough cycle is complete, remove dough from inner pot and place in a lightly greased bowl; Covered, until doubled in size.
5. Divide into 18 equal sized pieces.
6. Combine parmesan cheese and garlic. Dip dough in melted butter, roll in cheese-garlic mixture and arrange in layers in a greased pan, or 9 x 13-inch single layer. Cover and let rise until double.
7. Bake in preheated 350°F(180°C) oven 35 to 45 minutes, or until golden brown.  
Serves 8.

## CHOP, CHOP BREAD

### CHOP, CHOP BREAD

Ingredients	Amount	
Water	1 <sup>3</sup> / <sub>8</sub> cups	
Bread Flour	4 <sup>3</sup> / <sub>8</sub> cups	
Salt	2 tsp	
Sugar	3 TBL	
Nonfat Dry Milk	2 TBL	
Butter	3 TBL	
Yeast	2 <sup>1</sup> / <sub>2</sub> tsp	
		<b>Filling :</b>
		pepperoni, sliced 3 ounces
		chopped onion 1/2 cup
		chopped bell pepper 1/2 cup
		grated parmesan cheese 1/4 cup
		mozzarella cheese, shredded 1 cup

1. Place ingredients in bread pan in order listed. Put bread pan in bread machine, making sure pan is locked in place. Close lid.
  2. Select #6 on PROGRAM SELECT.
  3. Press Start.
  4. When dough has completed cycle, remove from inner pot and place on greased and floured bread board. Pat dough into two 10-inch rounds. Cover with a towel or loose plastic wrap, and let rise 1 hour or until puffy. Arrange filling in layers of pepperoni, mozzarella cheese, chopped onion, chopped bell pepper and grated parmesan on round, drawing dough up around filling. It is not necessary to cover filling dough.
  5. With a large knife, chop dough and filling five or six times across, then five or six times in the other direction. With the knife and a flat spatula, gently mix the dough and filling by lifting dough and topping ingredients from bottom and piling on top. Repeat chopping process.
  6. With a flat spatula, gently mound mixture on 2 lightly greased baking sheet, reshaping into a circle and making sure most of the filling touches the dough.
  7. Bake at 350°F(180°C) for about 30 minutes, for about 30 to 40 minutes, or until puffy and golden brown. Remove from oven and let stand 10 minutes before removing from baking sheet.
- Serve warm or cold.

# CINNAMON ROLLS

## CINNAMON ROLLS

Ingredients	Amount		
Water plus 1 Egg to Equal	1 1/4 cups	<b>Filling :</b> butter, softened 1/2 cup brown sugar 1/2 cup cinnamon 3 TBL walnuts, finely chopped 1/3 cup raisins(optinal) 1/3 cup	<b>Glaze :</b> powdered sugar 2/3 cup milk 1/4 cup butter, melted 1 TBL vanilla 1 tsp
Bread or All Purpose Flour	4 1/4 cups		
Sugar	1/2 cup		
Salt	2 tsp		
Nonfat Dry Milk	2 TBL		
Butter	5 TBL		
Yeast	2 1/2 tsp		

1. Place ingredients in bread pan in order listed. Put bread pan in bread machine, making sure pan is locked in place. Close lid.
  2. Select #6 on PROGRAM SELECT.
  3. Press Start.
  4. When dough cycle is complete, remove dough from inner pot and place in a lightly greased bowl; Covered, until doubled in size.
  5. Place on a lightly floured bread board and roll into a 16 x 24-inch rectangle. Spread with the softened butter. Combine remmaining filling ingredients and sprinkle over butter. Roll-up jelly roll style and cut into 1-inch pieces.
  6. Place in two greased 9 x 13-inch baking pan about 1/2-inch apart. Let stand in warm, draft-free place for about an hour, or until doubled in size.
  7. Bake in preheated 350°F(180°C) oven for 25 to 30 minutes, or until golden brown.
  8. Mix together Glaze ingredients until smooth and drizzle over top of warm rolls.
- Makes 18 rolls.

## DINNER ROLLS

### DINNER ROLLS

Ingredients	Amount
Water plus Egg to Equal	1 1/4 cups
Bread Flour	4 1/4 cups
Salt	2 tsp
Sugar	1/4 cup
Nonfat Dry Milk	4 TBL
Butter	10 TBL
Yeast	2 1/2 tsp

1. Place ingredients in bread pan in order listed. Put bread pan in bread machine, making sure pan is locked in place. Close lid.
2. Select #6 on PROGRAM SELECT.
3. Press Start.
4. When dough cycle is complete, remove dough from inner pot and place in a lightly greased bowl; Covered, until doubled in size.
5. Divide dough into 24 large or 36 medium size pieces and shape into balls. Place on baking sheet, and let stand in warm, draft-free place, about 45 minutes, until double in size.
6. Bake in preheated 375°F(190°C) oven for 20 to 25 minutes, or until golden brown.  
24 rolls.

## PIZZA DOUGH

### PIZZA DOUGH

Ingredients	Amount
Water	1 cup
Bread Flour	3 cups
Salt	1 tsp
Sugar	1 TBL
Olive Oil	2 TBL
Yeast	1 3/4 tsp

1. Place ingredients in bread pan in order listed. Put bread pan in bread machine, making sure pan is locked in place. Close lid.
2. Select #6 on PROGRAM SELECT.
3. Press Start.
4. When dough cycle is complete, remove dough from inner pot and press into 14-inch pizza pan, shaping edges of dough to form a ridge. If you have trouble making the dough reach the edge of the pan, let rest 10 minutes before reshaping.
5. Let stand 20 minutes, before topping with your favorite pizza sauce and toppings.
6. Bake in preheated 425°F(220°C) oven for 35 to 45 minutes, or until crust is golden brown.  
Makes 1 14-inch pizza.

## WHEAT ROLLS

### WHEAT ROLLS

Ingredients	Amount
Water	1¼ cups
Wheat Flour	2⅔ cups
Bread Flour	2 cups
Brown Sugar	5 TBL
Salt	1 tsp
Nonfat Dry Milk	¼ cup
Butter	3 TBL
Yeast	2½ tsp

1. Place ingredients in bread pan in order listed. Put bread pan in bread machine, making sure pan is locked in place. Close lid.
2. Select #6 on PROGRAM SELECT.
3. Press Start.
4. When dough cycle is complete, remove dough from inner pot and place in a lightly greased bowl; Covered until, doubled in size.
5. Divide dough into 24 equal pieces and shape into balls. Place on baking sheet, and let stand in warm, draft-free place, about 45 minutes, until doubled in size.
6. Bake in preheated 375°F(190°) oven for 25 to 30 minutes, or until golden brown.  
24 rolls.



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